

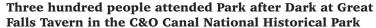


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News







Sally Jewell, Secretary of

Before the Lights Went Out

Celebrating 75 years for the first installment on **C&O** Canal National Historical Park.

> By Ken Moore THE ALMANAC

bout 50 hours before the entire 185-mile length of the C&O Canal National Historical closed because of the shutdown of the federal government, more than 300 people gathered at Great Falls Tavern to celebrate its beginnings 75 years

Director of the National Park Service John Jarvis called Great Falls an "extraordinary place."

Kevin Brandt, superintendent of the C&O Canal National Historical Park, expressed gratitude to the visionaries in 1938 who bought land from the C&O Canal Company and B&O Railroad that became the C&O National Historic Park.

Secretary of the Interior Sally Jewell said there is "nothing like" the work of volunteers and employees for the park who connect us to our public lands.

"What you give tonight shouldn't be the margin of critical function for the C&O Canal, it should be the margin of excellence for the C&O Canal," said Jewell.

The 3rd Annual Park After Dark benefit coincided with the 75th Anniversary of the park.

The event, with a 300-person maximum guest list, was sold out, and raised more than \$37,000 specifically for the Canal Classroom's education program. The overall amount raised was still being calculated when the U.S. Government shut down midnight on

Patrons were given photos of history 75 years ago, including one depicting this event:

"On Sept. 28, 1938, the United States Secretary of the Interior, Harold L. Ickes, handed a check over to representatives of the C&O Canal Company and the B&O Railroad to purchase the C&O Canal. This check was the first investment in what would become the C&O Canal National Historical Park almost 33 years later," according to Park Service documents.

'We are all co-owners of this national treasure that is often referred to as the nation's backyard."

The C&O Canal Trust is raising money to implement its Canal Classrooms Program.

"We're investing in youth as stewards of the park,"

The park service will hire retired school teachers to deliver curriculum-based education programs to PreK-12 students, supporting the increasing demand of school audiences using the park as outdoor classrooms. "With over one million school children living within a short ride of the park, the C&O Canal provides perfect 'Canal Classrooms' to teach history and Science, Technology, Engineering and Mathematics curricula," according to the park service.

Award winners Saturday included Paul Chod and Andrew Chod of Minkoff Development Corporation who were honored as recipients of the C&O Canal Trust's William O. Douglas Award for Stewardship "for their stalwart support of the park through personal and corporate financial contributions, the donation of supplies, the provision of in-kind services, and volunteering.



Elie Pisarra Cain, founding member of The Friends of Great Falls Tavern, with Diana Conway and Ted Cain at Park After Dark, the signature event of Canal Trust on Saturday, Sept. 28.



Paul Chod and Andy Chod of Minkoff Development Corp. were honored with the C&O Canal Trust's William O. Douglas Award for Stewardship.

Chevy Chase, MD 20815

News



Meet the Neighbors

Roman Cooper, Jaden Friedson and Josh Friedson attend the first Potomac Village Block Party on Sunday, Oct. 6. Cynthia Press Keats, Realtor with Coldwell Banker in Potomac organized and sponsored the event as an opportunity for new and established residents to meet.





Abigail Kramer (left) and Jessica Stearns enjoy the inflatable obstacle course.

Understanding Disabilities

Wayside's 'SNAP' Week teaches challenges of special needs.

> By Susan Belford The Almanac

otomac's St. Andrew's Episcopal School Gym was over-flowing with students, parents and friends cheering the Wayside staff team on as they held their own against the acclaimed wheelchair basketball team The Maryland Ravens. The Wayside staff, competing in wheelchairs for

the first time, immediately understood the necessity for upper-body strength, a strong core and toned biceps and triceps. After a lot of sweat, determination, laughter and the realization that "it's definitely harder than it looks" the game ended in a tie — 86 to 86 — not really such a close game, since the teachers were spotted 70 points at the beginning of the game. The Special Olympics Montgomery County JOY Cheerleading Squad performed at half-time for the crowd.

This Hoops Spectacular Event kicked off the third

annual Special Needs Awareness Program (SNAP) held Sept. 30 – Oct. 4 at Wayside Elementary School in Potomac. During the week, students engaged in experiences and activities to help them understand the special needs of those with disabilities. They read age-appropriate books and watched



Second grade teacher Jennifer Rudolph with Wayside student Leah Sachs.

documentary films which led to sensitivity training lessons. They also had the oppor-

tunity to gain first-hand knowledge of how it feels to have a vision, communication or motor disability with simulation activities in which they replicated the disability. The "Kids on the Block Puppet Show" taught children to appreciate disabilities and the differences in others and themselves.

"This program started as a one day event, then two days — and now it's a full week," said Principal Donna Michela. "Every student in the school is involved and talking with their parents and siblings — and truly gaining an understanding of

what it's like to live with a disability. The week is a joint effort among our staff, the PTSA, the special needs awareness committee and our guidance counselor, Nancy Averill. The Hoops Spectacular Event was

SEE TEACHING, PAGE 4

The Flu Vaccine: It's Time To Give It a Shot

On the Job with Potomac's Rite Aid Pharmacy staff.

By Carole Funger The Almanac

ore than 200,000 people are hospitalized each year for complications stemming from influenza ("the flu"). These most commonly include muscle inflammation, sinusitis and bronchitis. More serious complications, however, can lead to viral or bacterial pneumonia, inflammation of the heart muscle and sac and even disease of the central nervous system.

Last year's virulent strain resulted in higher than usual hospitalizations and thousands of deaths, many of them children. One of these children, a 17-year-old Texas boy, died only six days after contracting the flu. Like many kids his age, he had not been vaccinated. The Center for Disease Control (CDC) estimates that over a period of 30 years, between 1976 and 2006, flu-associated deaths ranged from a low of about 3,000 to a high of about 49,000 people.

How does influenza kill? According to the CDC, influenza kills chiefly through its complications. Especially in the elderly, influenza can cause death through pneumonia and through exacerbation of underlying chronic conditions.

While these factors alone should be enough to send people running for the shot, the truth of the matter is that less than half of the American population will get vaccinated this year. Why the reluctance?

According to Lindsay Smith, PharmD, head pharmacist at Potomac's Rite Aid Phar

SEE TIME, PAGE 4



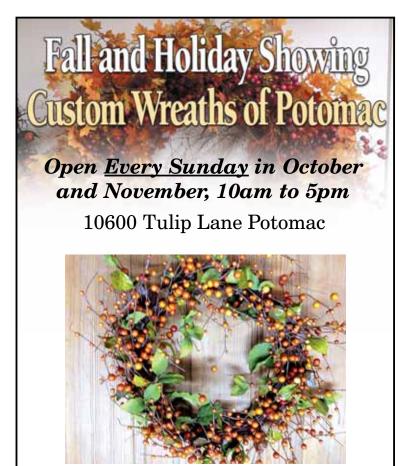
Donna Michela,

principal of Wayside

Elementary School.

In Potomac's Rite Aid Pharmacy are, from left, Hoan Luu, RPh, Lindsay Smith, PharmD, and interns.





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News

"Flu vaccine is the best

protection we have from

complications. Vaccinating

large groups of people is what

we refer to as 'herd immunity.'

If enough people around you in

the herd have gotten the flu

people from getting sick."

shot, this can help stop other

- Lindsay Smith, PharmD

influenza and its

macy, people avoid the flu shot for a number of reasons including aversion to shots in general and the mistaken belief that if they got the vaccine last year they don't need another one. Still others believe that they only need to get vaccinated if their family and friends get sick with the flu.

"Flu vaccine is the best protection we have from influenza and its complications." said Smith, adding, "Vaccinating large groups of people is what we

refer to as 'herd immunity.' If enough people around you in the herd have gotten the flu shot, this can help stop other people from getting

Though the flu vaccine is inactive, containing no live influenza virus, many people still fear they will contract the virus if they get the shot. This incorrect understanding may stem from mistrust of vaccines in general, specific religious beliefs regarding the practice, or simply a lack of clear information on the issue. Flu viruses are always mu-

tating and while the vaccine cannot prevent all cases of flu, it is still the best defense against the disease.

Designed to protect against three different strains of flu, the precise make-up of the influenza vaccine is determined each year by CDC experts based on predictions about specific viral strains. The experts analyze the many forms of the disease from around the globe and attempt to forecast which strains are most likely to mutate and cause the most damage. "It is the CDC's best guess as to how the flu will mutate this year and what strains will be the strongest," said Smith. Choosing among the many viral strains means that some less threatening ones may go uncovered. This, and the ever-mutating flu strains, explains why some people still get the flu even though they already received the shot.

Constantly in receipt of virus samples from around the world, the CDC identifies and studies the most

strains into fertilized chicken eggs or cell-culture mediums to incubate them. The outcome of these experiments determines the make-up of the vaccine. Each vaccine is tailor-made anew each year to confront the viral challenges of the season.

Once the live viruses are harvested from the eggs, they are "purified" by chemicals that kill them while preserving their key characteristics. The resulting inactivated vaccine constitutes an infinitesimally small amount of the original three viral strains, or less than one-fifteen millionths of a gram. The "fake"

> viral capsule basically mimics the flu. Explained Smith, "The flu shot is essentially a test run for your body. It sees the fake capsule and attacks it. So, when it actually encounters the live virus it will notice it and then it can fight it off."

Smith advises that it is never too early to get the shot. Each year, the formulation is added to and improved. This year's shot is composed of the three strains, H1N1, H3N2 and B Strain. Although the flu vaccine has included H1N1 for the past few years, the strain has mutated three different times

and only gets stronger with each passing year. "It is never too early (or too late) to get the flu shot. It is the best preventative thing we have developed so far, said Smith.

Flu seasons vary in their timing and predictability. They can begin early in the fall, usually peaking in January and February, and can last late into the spring. Rite Aid expects to increase its number of vaccinations this year 15-20 per cent to over 2,000 shots. Three flu clinics are scheduled. Rite Aid also offers off-site vaccination services to companies. "We will bring all the supplies to you and bill the insurance company," said Smith.

The CDC has recommended since 2010 that everyone over the age of six months receive the shot each year. Children 6 months through 8 years of age should get two doses the first year they are vaccinated.

For more information go to http://www.flu.gov or virulent strains. Scientists then inject parts of these http://www.cdc.gov/flu or call 800-CDC-INFO.

Teaching Understanding of Special Needs

From Page 3

co-chaired by Wayside parents, Heather Sachs, Dena Schoenfeld and Vicky Singh. We are also appreciative of Joseph Phelan, director of operations for St. Andrew's Episcopal School for arranging for the donation of their gymnasium for our SNAP Wheelchair Basketball event."

Averill explained the students' reaction to the simulation exercises: "They love to go to the stations and experience how it feels to have a handicapping condition — but when they start to understand the enormity of always having that disability, they realize in 2012 by Chrisandra Richardson, associate superhow frustrating and difficult it is. The process builds empathy, perspective and understanding what it's like to put yourself in another's shoes."

Wayside School community-based teachers Maureen Casey and Gretchen Solender commented

on the Buddy Club at Wayside: "We have 73 students who volunteer with our students in the school community-based program and the PEP program. The kids really like being able to help their peers and learn other methods of understanding and communicating. Through this program, students really learn the value of giving back and of commitment. Every child takes a pledge to stick to their promise to volunteer." The SNAP program was recognized in 2011 by the MCCPTA Special Education Sub -Committee as an Outstanding Program and was highly praised intendent of MCPS Special Education, who attended the simulations and remarked that "it is a testament to the beliefs of your community about the importance of not only accepting differences, but in understanding and celebrating differences."

News

Holiday Gift Show To Benefit Area Charities

Two-day event begins this Friday.

By Susan Belford The Almanac

hopping takes on new meaning when it benefits great causes — and that's exactly what the Metropolitan Community Club Holiday Gift Show proceeds will do. This eighth annual Holiday Gift event will be held at the Potomac Presbyterian Church at 10301 River Road in Potomac, just a half mile northwest of Potomac Village on Friday, Oct. 11, from 5-8 p.m., and on Saturday, Oct. 12, from 10-4 p.m.

Some of the Montgomery County charities that will benefit from the club member's work and dedication are the Women's Microfinance Initiative, Mobile Medical Care, Inc., Manna Food Center, Team River Runner and A Wider Circle.

"Our group feels that there is a need for food and furnishings for families, help for women who are seeking jobs and good health care right here at home, so we target charities in our community," said Susan Magafen, co-chair of the Holiday Gift Show.

The vendors offer a multitude of shopping possibilities for holiday gifts — or just



Metropolitan Community Club members and children shop at the last year's Holiday Gift Show: Kate Kuhn, Melissa Caswell, Vicki Dorman, Catherine Dorman and Stephanie Dorman.

for one's own pleasure. The show will feature jewelry, quilts, handcrafted note cards, scarves, children's clothing, Christmas ornaments and tableware arts and crafts. Some of the vendors are: Stella & Dot,

Silpada, Button Jewelry, Venus Rising Designs, Giovanna's Fabric Art, Ibhana Creations, American Classics Children's Clothes, and the Sweet Minerals Makeup Company. A variety of foods will include

Greek sweets, fig jam, specialized cookies and Partycake Partycake (cupcakes).

The Metropolitan Community Club of Montgomery County was founded as the Junior Suburban Women's Club in 1974 under the umbrella of the General Federation of Women's Clubs. When most of the members became 40 years old, they knew it was time to move on as members of a General Club. However, the members wanted to remain together and thus, in 1988, they reincorporated their club as MCC. Today the club is still involved in contributing to the community in many ways.

Membership Chairman and Co-Chair of the Holiday Gift Show Joanna Simeone has been affiliated with MCC for five years. "Our Metropolitan Community Club membership consists of dynamic women who want to give back to their community," she said. "In addition to fundraising, the club focuses on six program areas — the arts, conservation, education, home life, international outreach and public issues. We also have a Book Club, a Sunshine Committee and several social activities a year. The club meets in member's homes on the third Wednesday evening of each month from September through May."

For more information about MCC, contact Margie Bedingfield, MCC president, at margie.bedingfield@verizon.net or Susan Greenblatt at sagreenblatt@comcast.net.



LET'S TALK Real Estate



by Michael Matese

Green Extreme!

"Green" renovation is a trend that engineers onstructors and designers are encountering more and more each day. Going green is not only an ecologically aware choice, but it is also one that is becoming economically sound, with many green renovations providing tax deductions and reduced energy costs, offsetting or negating the cost of their installation in immediate terms-and proving priceless over time, as green renovations reduce the harm of civilization on nature and ecology. For those who have a deep commitment to "going green" or have more flexibility in their budget, ere's a world of ways to take your home renovations up a notch. For any budget, home or improve ment project, there's a green alternative that's right for your house. Here are a few ideas to take "going green" to the next level-green extreme!

 Consider Home Solar Power Kits. While there are licensed contractors who can install solar power panels, there are also DIY kits available Homeowners can do everything from constructing and installing hot water solar panels themselves to replacing traditional swimming pool pumps with solar-powered models and installing flexible solar heating panels for their pool. Check with your utility provider and tax preparation professional to find out what paperwork you will need to submit in order to receive reduced billing or tax deductions.

• Install a solar powered LED security light, motion detector or security alarm. Find out how to get the maximum brightness from solar-powered landscape lights while adding a green-wise security feature to your home and property. Many trusted names in home security are offering solar-powered products that customers can be assured are as reliable as electrically powered models. Green isn't just smart, it's safe!

Construct solar-powered landscape lighting or install a decorative solar fountain or birdbath. Landscape lighting provides a serene ambiance to quiet nights, allowing homeowners to relax outdoors and enjoy the nature that going green preserves. Likewise, solar birdbaths attract natural wildlife by keeping a running stream of clean, flowing water that doesn't up energy costs and gobble up utilities. LED and "solar on demand" functions are available on many models. On these types, a panel will store solar power by means of an included battery pack, making the gentle sound of running water an outdoor feature that can be enjoyed during any time of day. Already have a fountain or birdbath that you love? Conversion kits are offered by a number of retailers, transforming any outdoor garden fountain into an electricity-free

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PEOPLE



Gary Waugaman, computer "guru," built and ran the website with Brickyard Coalition, Inc. President Curtis Uhre.

The Brickyard Coalition, Inc. Steering Committee: From left (top) Keith Williams, John Phillips, Ted Duncan, Dennis Kelleher, Mark Ungerman, Chuck Doran, Curt Uhre, and (bottom) Maria Fusco, **Susanne Lee and Susan Shallcross** Rufkahr. Not shown: Mary Kathleen Ernst, Jill Phillips and Ginny Barnes.





Ted Duncan and Keith Williams of the **Civic Association of River Falls (CARF)** accept an award from Brickyard Coalition, Inc. President Curtis Uhre for their contributions to the Brickyard Coalition.



Susanne Lee of West Montgomery **County Citizen's Association (WMCCA)** with Brickvard Coalition, Inc. President Curtis Uhre.



Charles "Chuck" Doran accepts an award from Brickyard Coalition, Inc. President Curtis Uhre on behalf of the **Brickyard Road Citizens Association.**

Brickyard Coalition Gives Awards

he Brickyard Coalition held its annual meeting on Sept. 25, 2013 at the River Falls Clubhouse, honoring members of the individuals and organizations that provided community service in the battle to save the Brickyard school property from being turned into private soccer fields.

The Volunteer Award was presented to Gary Waugaman for his

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contributions to building and running the website; to Cornelius and Barbara Merrick for their service as plaintiffs in two lawsuits; and to Girish and Indu Jindia for their assistance in the fundraising ef-

The Community Partner Award was presented to groups who actively assisted the Coalition both financially and organizationally, including the Civic Association of River Falls; West Montgomery County Citizens Association and the Brickyard Road Citizens Asso-

Additionally, the Community Partner Award was presented to organic farmer Nick Maravell in recognition of his efforts and the Brickyard Educational Farm for providing a viable alternative use for the Brickyard site.

Guiding the political and legal battle in this citizens effort was the Brickyard Coalition Steering Committee, which met biweekly for almost two years to provide leadership in this effort.

Members of the Steering Committee were recognized with a special award and included Mary Kathleen Ernst, Ginny Barnes,

Brickyard Coalition, Inc. **President Curtis Uhre** expresses appreciation and recognition of organic farmer Nick Maravell.

Appreciation and recognition to the Brickyard **Educational** Farm accepted by Ed Guss and **Sophia Maravell** with Brickyard Coalition, Inc. **President Curtis** Uhre at right.





Charles Doran, Ted Duncan, Dennis Kelleher, Susan Lee, Jill and John Phillips, Susan Shallcross Rufkahr, Mark Ungerman, Keith Williams, Maria Fusco and Curtis

Brickyard Coalition has been formalized into a non profit member corporation, with all past contributors as charter members.

The Brickyard Coalition elected its Directors and Officers at the annual meeting of Sept 25. Fusco. Duncan, Williams, John Phillips, Shallcross Rufkahr, Doran and Uhre were elected as directors.

Additionally, Uhre will be president, Duncan the vice president, Fusco will be secretary and Williams the treasurer.

Visit an Open House

at Landon this fall!

October 10 - 9 a.m.

October 24 - 7 p.m.

November 10 - 1 p.m.

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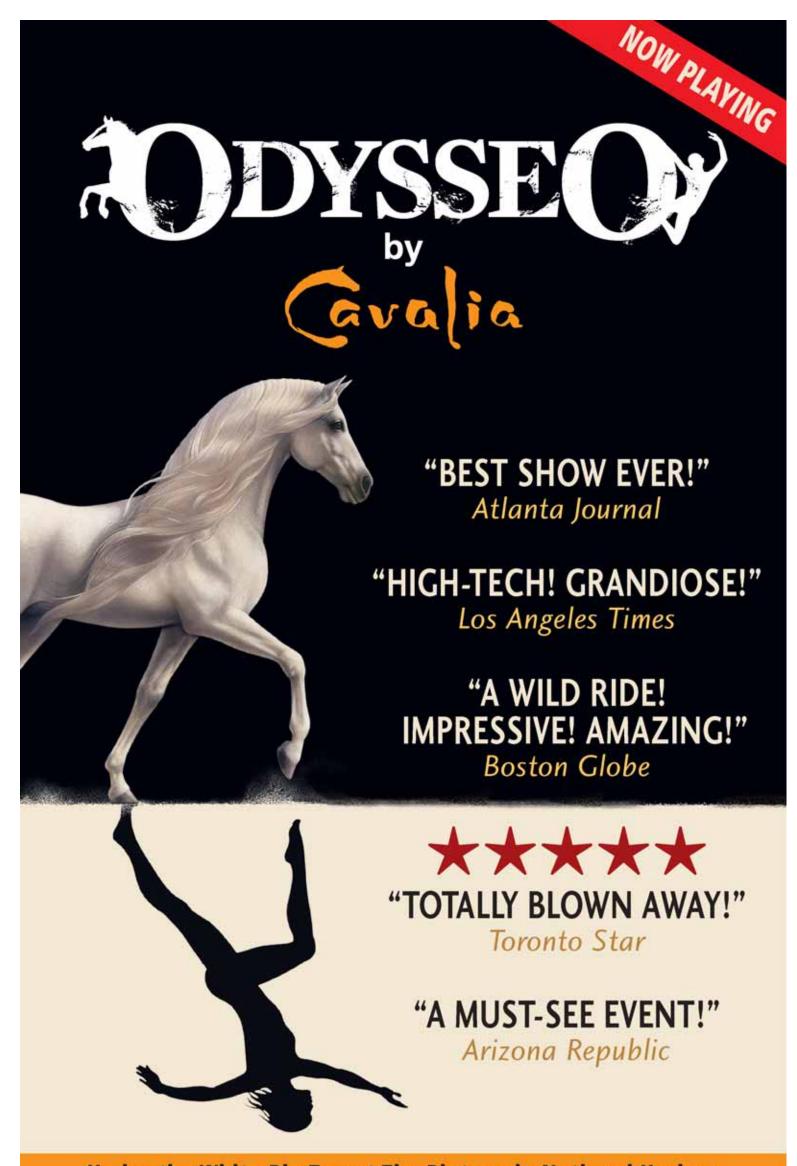
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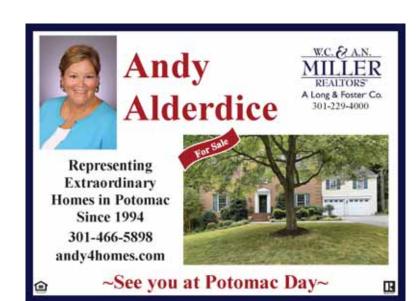
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POTOMAC DAY

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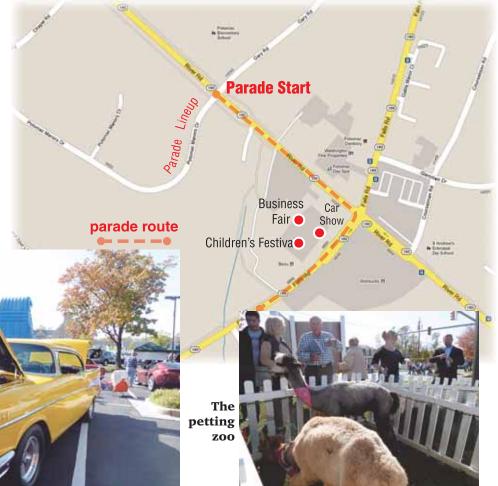
climbing

sored by the Potomac Chamber of Potomac. Commerce, is filled with clowns, marching bands and hoop-la. The crowds line the curb along River and Falls roads waiting to see their favorite Potomac celebrities, local businesses, politicians, antique cars, glittering dancers and majorettes. Girl Scout and Boy Scout Troops, church and and pet. Booths featuring political candischool groups and even the Tooth Fairy make dates, private school information, delivered an appearance in the parade.

Oct. 19 from 10 a.m. to 3 p.m. This commuclassic car show will highlight vintage autonity "give-back" day provides the opportunity mobiles with owners who share stories of for families, friends and neighbors to cel-their treasured vehicles. A "Performance ebrate how fortunate they are to live in Stage" will feature the talent of local indi-Potomac. It's also a chance to make new viduals and groups friends, chat with local business owners and

Following the parade, the Potomac Promenade parking lot will be loaded with activities that youngsters and adults will love — a rock wall where they can climb, inflatable slides for zooming down, ponies to ride, and ducks, sheep and a miniature pony to cuddle lobsters, "green" cars, as well as food from Tooth Fairy waves to the crowd at This year, Potomac Day will take place on local restaurants are packed into the lot. The **Potomac Day parade.**

Susan Belford





People of the Year

The Potomac Chamber of Commerce will honor

❖ Grand Marshal Jean Roesser, former Maryland

❖ Citizen of the Year Robert Hanson farms 170 acres in North Potomac, the last major farm in the Potomac subregion, future site of North Potomac park, stream valley park and trails. Boy Scouts and Girl Scouts have camped on the farm for decades.

❖ Business Person of the Year Bob Sickles, owner and founder of Kids After Hours and Carnival Day, supporting many organizations for young people.

❖ Co-Youth of the Year: Matthew Schick of Landon and Marissa Michaels of Holton Arms.





five people of the year both in the Potomac Day Parade on Oct. 19 at 10:30 a.m. and at a special awards dinner on Nov. 21 at Normandie Farm restaurant. They will be featured in the Potomac Almanac in

senator, former Secretary of Aging and longtime Potomac activist, will lead the parade with her son







WASHINGTON

Annabel Burch

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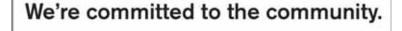
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Photos by Deb Stevens/The Almanac

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2 11801 Woodthrush Lane — \$1,979,000





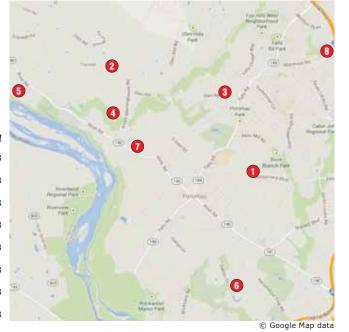


5 11609 Luvie Court — \$1,550,000

6 9400 Wing Foot Court — \$1,515,000

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10 ❖ POTOMAC ALMANAC ❖ OCTOBER 9-15, 2013

Home LifeStyle

terns."

$Decorating \ for \ Fall \ ^{Local \ designers \ offer \ suggestions}_{for \ bringing \ the \ harvest \ into \ your \ home.}$

BY MARILYN CAMPBELL THE ALMANAC

he colors of autumn are all around as pumpkins and squash fill produce stands and leaves change from green to orange, red and yellow before falling from their branches.

Local designers and tastemakers are unveiling home accents that bring the warm hues of the season into the home. Whether using pillows, throws or flowers, adding the colors and textures of fall requires less effort than one might expect.

"Emerald green, orange and turquoise are three of the biggest color trends we're seeing," said Marcus Browning of European Country Living in Old Town Alexandria. "Throws and pillows are a given, but you can also tie in traditional and modern accessories with rugs, stained glass lamps with modern or intricate designs."

Small trays provide a canvas for highlighting color and adding functionality to a room, says Marika Meyer of Marika Meyer Interiors in Bethesda, Md. "Color and pattern are in right now," she said. "I just purchased the C. Wonder (http:// www.cwonder.com) navy and white chevron tray for my home. It adds a punch of color and freshness to a room. Preppy is



Mums and pumpkins are classic fall accessories for both the exterior and interior of one's home.

Potomac, Md., based interior designer

Sharon Kleinman of Transitions by Sharon

Kleinman uses flowers to add warmth to a

room. "I love mums," she said. "I put them

on my kitchen island and on the hearth in

my family room. I fill my yard and home

with them. They offer such great fall color.

Wreaths with fall leaves are a great way to set the stage for autumn décor.

Рнотоѕ ву MARILYN CAMPBELL THE ALMANAC

back in a big way, too, offering lots of pat- I plant them in my flowerbeds and put them in pots on my front porch."

For those who don't want the maintenance of fresh flowers, Browning suggests their fabric counterpart. "Great silk flowers are nice to put in corners of side boards," he said. "If you have a brown table, colored candle stick holders add a lot of great color."

Pumpkins, which are ubiquitous this time

of year, are also one of Kleinman's fall accessories of choice. "I add them to the display of mums on my porch," she said. "I have a large ceramic pumpkin ... that I put on my kitchen table surrounded by real, tiny pumpkins, gourds and squash. I use that centerpiece from early October right through November."

David Mitchell of David Mitchell Interior Design in Washington used a similar style concept at a McLean home recently. "Wooden bowls are a great way to bring in seasonal accessories," said Mitchell. "Pottery Barn has large, vintage, carved wood bowls

that are great for a sideboard or coffee table, and you can fill them with mini pumpkins to add a dash of orange to a neutral space."

Ann O'Shields, of The Nest Egg in Fairfax, said, "Hand-blown glass pumpkins are extremely popular and a great way to add a classic touch of fall in your home."

Make use of fall foliage both inside and outside of your home, advises O'Shields. "Wreaths for fall are abundant, featuring leaves and small pumpkins, and are a great way to set the stage for fall décor," she said. "Mantel decorating ... is an easy way to create a focal point for fall in a room. Add leaves, fall candles, pumpkins and more to liven up a room."

HELP **WANTED**

Part-time graphic artist

needed on Wednesdays to help with page layout, ad design and photo processing in small, very busy department in Old Town Alexandria, walking distance to King St. Metro. More hours available some weeks. Send letter, resume to resumes@ connectionnews papers.com



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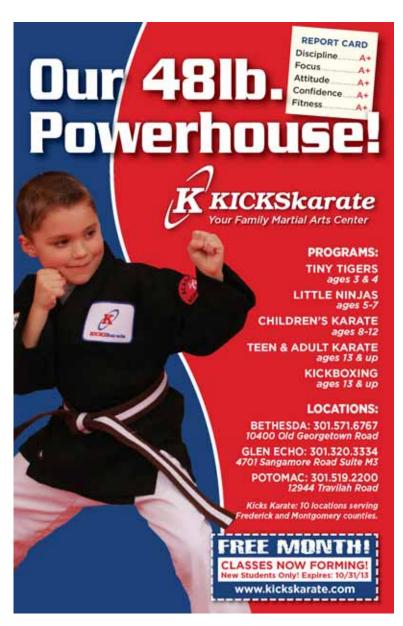
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ENTERTAINMENT

Email community entertainment events to almanac@connectionnewspapers.com. Deadline is Thursday at noon. Photos and artwork encouraged.

FACILITY CLOSURES

During the course of the federal shutdown, national parks, including Glen Echo, are closed. Programs and events at these facitilities may be included in this calendar. Some activities are moved, visit www.glenecho.org for alternative venues and closure information.

ONGOING

Mommy & Me (& Daddy, Too).

Third Tuesday each month. 10 a.m. at Rockville Town Square. Meet for a morning out with active learning and creative play with lunch specials, story time, arts and crafts, sing-alongs, prizes and more. Visit rockvilletownsquare.com/events/ mommy-and-me. On the Square: Oct.

Art Exhibit. See works by Nebiur Arellano in VisArts, 155 Gibbs St., Rockville, through Sunday, Oct. 13. Visit www.visartsatrockville.org/ gallery/kaplan-gallery for more.

Art Exhibit. See "Core With Rocks" by John Ruppert at Kaplan Gallery in VisArts, 155 Gibbs St., Rockville, through Oct. 20. Visit www.visartsatrockville.org/gallery/ kaplan-gallery for more.

Art Exhibit. See works by Judy Stone at Gibbs Street Gallery in VisArts, 155 Gibbs St., Rockville, through Oct. 20. Visit www.visartsatrockville.org/ gallery/kaplan-gallery for more. **Art Exhibit.** See "The Body Beautiful"

at Capitol Arts Network gallery, 12276 Wilkins Ave., Rockville, open from Oct. 4-25. The exhibit highlights the human figure in various forms, including painting, photography and mixed media. Visit www.capitolarts network.com or 301-661-7590.

Art Exhibit. Gallery B, 7700 Wisconsin Ave., Suite E, Bethesda, presents "Cityscapes," featuring David FeBland, Beata Drozd, Ben Ferry and Gavin Glakas through Saturday, Oct. 26. Visit www.bethesda.org or 301-215-6660.

Theater Performance. See "Lulu and the Brontosaurus" through Oct. 27 at Imagination Stage, 4908 Auburn Ave., Bethesda. Best for children ages 4-9. Performances are Tuesdays-Fridays at 10:30 a.m., Saturdays and Sundays at 1:30 p.m. and 4 p.m. and select Saturdays at 11 a.m. Tickets start at \$12 and can be purchased at

Bulletin Board

connectionnewspapers.com. Deadline is Thursday at noon.

THURSDAYS/OCT. 3-NOV. 14

Class. Adults age 18 and older can learn helpful hints to strengthen support systems and deal with structure, organization and medication. "Deaf Adults Coping with ADHD" will be at JSSA, 200 Wood Hill Road Rockville, \$75/session. Registration required, lkatz@jssa.org.

SATURDAY/OCT. 12

Special Education, Two-Part

Series. 1:30-4 p.m. at Rockville arents, get information on the special education process. Free. The Free. RSVP at ldamcpc@yahoo.com, www.ldamc.org or 301-933-1076.

Imagination Award Goes to Author Viorst

Imagination Stage will host its 2013 gala, Stories Make the World Go 'Round, chaired by Jane Fairweather and Susan Lacz, on Saturday, Oct. 19. The gala begins at 6:30 p.m. with preshow cocktails and a silent auction, followed by an original performance by Imagination Stage students and professional actors, and a buffet



reception by Ridgewells Catering.

The performance, directed by Imagination Stage's associate artistic director Kathryn Chase Bryer, will include characters from the productions sharing the stage in the 2013-2014 professional theatre season, with Imagination Stage students portraying Lyle from "Lyle the Crocodile" and Cinderella from "Cinderella: the Remix," among others.

Judith Viorst, a local author knownfor her picture book "Alexander and the Terrible, Horrible, No Good, Very Bad Day," will be honored following the performance with the Imagination Award. Viorst is the author of "Lulu and the Brontosaurus," as well as the musical adaptation that will kick off the upcoming professional theatre season at Imagination Stage.

Individual tickets are \$250, and sponsorship packages begin at \$1,000. For information or to purchase tickets, contact Rachel Garmon at 301-280-1626 or rgarmon@imaginationstage.org.

www.imaginationstage.org or 301-280-1660.

Art Exhibit. Through Monday, Oct. 28, see "The Power of Color" at Gallery Har Shalom, located at Congregation Har Shalom, 11510 Falls Road. The exhibit includes acrylic paintings by Ana Elisa Benavent, blown glass by Bethesda artist Jane Callen, fiber art by Bethesda artist Floris Flam, and photography by Richard Paul Weiblinger. Free and open to the public. Call for hours and directions 301-299-7087.

FRIDAY/OCT. 11

Sugarloaf Crafts Festival. 10 a.m.-6 p.m. at Montgomery County Fairgrounds, 16 Chestnut St. Gaithersburg. Enjoy gourmet treats including breads, olive oils, chocolates and more; live music and interactive children's activities. \$8/ online; \$10/door and is good for all three days of the show. Visit www.sugarloafcrafts.com or 800-210-9900.

Opening Reception. 6-9 p.m. at Gallery B, 7700 Wisconsin Ave., Suite E, Bethesda. Meet the artists of "Cityscapes," featuring David FeBland, Beata Drozd, Ben Ferry and Gavin Glakas. Visit

www.bethesda.org or 301-215-6660. Art Walk in the Park. 6-8 p.m. at Glen Echo Park, 7300 MacArthur Blvd. Enjoy open studios,

Spring Civic Building at Veterans Plaza. The Expo will feature

entertainment for older adults and

give the keynote address. Call 301-

Public Microchip Clinic. 1-3 p.m. at

Aspin Hill Memorial Park. \$35/cat or

Montgomery County Humane Society

will be available for adoption. Visit

www.mchumane.org/countyadoptionfees.shtml for more.

Community Forum. 6-8 p.m. at The

Children's Resource Center, 332 W.

the department's goal of building a

safe, healthy and strong community.

Sign up to speak at 240-777-1211.

Program. 7:45-10 p.m. at County

Council Office Building, 100

Maryland Ave., Rockville. Learn

about the Countywide Bikeways

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their families. Dr. Luigi Ferrucci will

speakers, health screenings,

resources, information and

dog. Selected pets from the

demonstrations and more. Free. Visit www.glenechopark.org for more.

Contra Dance. 7:30 p.m. lessons start; 8:30 -11:30 p.m. dancing at Spanish Ballroom at Glen Echo, 7300 MacArthur Blvd., Glen Echo. Glen Echo Open Band provides music. \$10/adult; \$5/17 and under. Visit www.fridaynightdance.org for more.

Blues Dance. 8 p.m. lessons start, dancing from 9-midnight in the Bumper Car Pavilion, 7300 MacArthur Blvd., Glen Echo. Admission to be determined. Capital Blues presents the dances. Visit www.capitalblues.org for more.

SATURDAY/OCT. 12

Sugarloaf Crafts Festival. 10 a.m.-6 p.m. at Montgomery County Fairgrounds, 16 Chestnut St. Gaithersburg. Enjoy gourmet treats including breads, olive oils, chocolates and more; live music and interactive children's activities. \$8/ online; \$10/door and is good for all three days of the show. Visit www.sugarloafcrafts.com or 800-

"Eye Spy" Halloween Train. 1-8 p.m. at Cabin John Regional Park, 7410 Tuckerman Lane. Children 8 and under can enjoy a journey through a slightly haunted forest and mark their "Eye Spy" cards each time they spy a familiar friend hiding there. Halloween movies and other

THURSDAY/OCT. 17

Dinner. 7 p.m. at Normandie Farm restaurant. Columnist Cal Thomas will headline the Republican dinner. Call 301-580-0631 for tickets.

SUNDAY/OCT. 20

Fire Station Open House, 10 a.m.-2 p.m. at Glen Echo Volunteer Fire Department, Station 11, 5920 Massachusetts Ave., Bethesda. Open house events include: tours of the station, fire safety activities, educational information/handouts, demonstrations of emergency equipment and more. Free. Call 301-229-3200.

MONDAY/OCT. 21

Career Gateway. The Jewish Council for the Aging will host a job search training program for people over 50. Small-group instruction over five non-consecutive days, one-on-one mentoring and take-home materials. \$75. To register or find out more, email Ellen Greenberg at egreenberg@ accessJCA.org or 301-255-4215.

www.ConnectionNewspapers.com

Email announcements to almanac@

MONDAY/OCT. 14

Memorial Library meeting room, 21 Maryland Ave., Rockville. Designed second session is Saturday, Oct. 26.

SUNDAY/OCT. 13

Senior Expos. 12-4 p.m. at Silver

Entertainment

activities are included in price. Costumes encouraged. \$5/person. Visit www.cabinjohntrain.com or 301-765-8670.

Playhouse Puppetry Slam! 7 p.m. or 9 p.m. at the Puppet Co. at Glen Echo Park, 7300 MacArthur Blvd. Adults can watch the final slam event featuring puppets. \$15/person. Visit www.puppetryslam.com for tickets.

Blues Dance. 8 p.m. lessons start, dancing from 9-midnight in the Spanish Ballroom, 7300 MacArthur Blvd., Glen Echo. Admission to be determined. Capital Blues presents the dances. Visit www.capitalblues.org for more.

Art Exhibit. See "Sun/Water/Sky," paintings by Amy Sabrin in the Yellow Barn Gallery at Glen Echo Park, 7300 MacArthur Blvd., from 11 a.m.-5 p.m. A reception is scheduled from 5-7 p.m. Free. Visit www.glen echopark.org or 301-371-5593.

Art Workshop. 1-4 p.m. at VisArts, 155 Gibbs St., Rockville. Learn to deal with mental blocks and old behavior patterns. No experience necessary. Visit www.visarts center.org or 301-315-8200.

SUNDAY/OCT. 13

210-9900

Sugarloaf Crafts Festival. 10 a.m.-5 p.m. at Montgomery County Fairgrounds, 16 Chestnut St., Gaithersburg. Enjoy gourmet treats including breads, olive oils, chocolates and more; live music and interactive children's activities. \$8/ online; \$10/door and is good for all three days of the show. Visit www.sugarloafcrafts.com or 800-

Feast Fundraiser. 1-5 .m. at
Bethesda-Chevy Chase Rescue Squad,
5020 Battery Lane, Bethesda. Enjoy
all-you-can-eat shrimp and oysters,
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tickets call 301-977-6634. Visit
www.bccrs.org for more.

"Eye Spy" Halloween Train. 1-8 p.m. at Cabin John Regional Park, 7410 Tuckerman Lane. Children 8 and under can enjoy a journey through a slightly haunted forest and mark their "Eye Spy" cards each time they spy a familiar friend hiding there. Halloween movies and other activities are included in price. Costumes encouraged. \$5/person. Visit www.cabinjohntrain.com or 301-765-8670.

Contra and Square Dance. 7-10:30 p.m. at Spanish Ballroom, 7300 MacArthur Blvd. \$13/nonmember; \$10/member; \$5/17 and under. Visit www.fsgw.org for more.

Blues Dance. 8 p.m. lessons start, dancing from 9-midnight in the Ballroom Annex, 7300 MacArthur Blvd., Glen Echo. Admission to be determined. Capital Blues presents the dances. Visit www.capitalblues.org for more.

Art Exhibit. See "Sun/Water/Sky," paintings by Amy Sabrin in the Yellow Barn Gallery at Glen Echo Park, 7300 MacArthur Blvd., from 11 a.m.-5 p.m. Free. Visit www.glenechopark.org or 301-371-5593.

MONDAY/OCT. 14

Book Club Meeting. 8 p.m. at Beth Sholom Congregation, 11825 Seven Locks Road. Discuss "The Lawgiver" by Herman Wouk. Free. E-mail bookclub@bethsholom.org for more.

TUESDAY/OCT. 15

Music Performance. 8 p.m. at the Music Center at Strathmore, 5301 Tuckerman Lane. Mezzo-soprano Stephanie Blythe will perform with Les Violons du Roy. Visit www.strathmore.org or 301-581-5100 for tickets.

Painting and Drawing. 7-9 p.m. at VisArts, 155 Gibbs St., Rockville. Learn how to paint on wine glasses while enjoying wine and chocolate and cheese tastings. \$60. Register at www.visartscenter.org or 301-315-8200

WEDNESDAY/OCT. 16

Book & Author Luncheon. 9 a.m., boutique and coffee; 10:15 a.m., program begins at Lakewood Country Club, 13901 Glen Mill Road, Rockville. Ruth Levy Guyer, Allan Lichtmann and June Feiss Hersh are the guest speakers. \$70/member; \$80/member. RSVP to Laura Epstein at epsteinsgma46@yahoo.com.

Member & Donor Appreciation Event. 6-8 p.m. in the Arcade Building, 2nd floor at Glen Echo Park, 7300 MacArthur Blvd., Glen Echo. Members of the park can enjoy hands-on workshops, demonstrations and more. Visit https://glenechoadmin.securesites.com/become-member-0 to become a member. Visit glenechopark.org.

THURSDAY/OCT. 17

Potomac Cuddleups. 10:30 a.m. at Potomac Library, 10101 Glenolden Drive. For children up to 11 months with caregiver. Free. Visit www.montgomerycountymd.gov/ content/libraries or 240-777-0690.

Paint A Pet Portrait. 7-10 p.m. at VisArts, 155 Gibbs St., Rockville. Send in a photo of your pet and it will be hand sketched onto a canvas. Then come in and do the rest. Visit www.visartscenter.org or 301-315-8200 to register.

Blues Dance. 8:15 p.m. lessons start, dancing from 9-11:30 p.m. in the Ballroom Annex, 7300 MacArthur Blvd., Glen Echo. \$8. Capital Blues presents the dances. Visit www.capitalblues.org for more.

FRIDAY/OCT. 18

Great Pumpkin Fun. 10 a.m.-1 p.m.

at Meadowside Nature Center, 5100 Meadowside Lane, Rockville. Children ages 3-8 will enjoy activities featuring a trail hunt, crafts,, games and more. Trail-friendly costumes encouraged. \$5. Visit www.meadowsidenature.org or www.parkpass.org (course #247249).

Harvest Craft Days. 8:30 a.m.-3 p.m. at VisArts, 155 Gibbs St., Rockville. Children ages 7-12 can create a mixed media project and more. Register at www.visartscenter.org or 301-315-8200.

Theater Performance. 7:30 p.m. at Wootton High School, 2100 Wootton Parkway, Rockville. See the family-friendly musical "Little Women." \$12/adults; \$8/student. Visit http://schooltix.org/wootton/ for tickets.

Contra Dance. 7:30 p.m. lessons start; 8:30 -11:30 p.m. dancing at Spanish Ballroom at Glen Echo, 7300 MacArthur Blvd., Glen Echo. Triple Helix provides music. \$10/adult; \$5/ 17 and under. Visit

www.fridaynightdance.org for more. **Salsa Dance.** 8 p.m.-midnight at Ballroom Annex at Glen Echo, 7300 MacArthur Blvd. \$12. Visit www.oohsalsa.com for more.

Zydeco Dance. 8:30 p.m.-midnight at Bumper Car Pavilion, 7300 MacArthur Blvd., Glen Echo. All ages welcome. TBD. Live music by Dennis Stoughmatt and Creole Stomp. Visit www.dancingbythebayou.com.

SATURDAY/OCT. 19

Theater Performance. 7:30 p.m. at Wootton High School, 2100 Wootton Parkway, Rockville. See the family-friendly musical "Little Women." \$12/adults; \$8/student. Visit http://schooltix.org/wootton/ for tickets.

SPORTS RRIEF

Wins for Whitman Soccer

The Whitman girls' soccer team defeated Churchill 2-1 in overtime on Oct. 7, giving the Vikings seven consecutive victories.

The Vikings will host Bethesda-Chevy Chase at 7 p.m. on Wednesday, Oct. 9. Churchill (5-3-1) will host Kennedy at 7 p.m. on Thursday, Oct. 10.

The Whitman boys' soccer team beat Churchill 2-1 on Oct. 7. Whitman (4-4-1) will host Bethesda-Chevy Chase at 5 p.m. on Wednesday, Oct. 9. Churchill (6-3-1) will host Kennedy at 5 p.m. on Thursday, Oct. 10.

Wootton Boys' Soccer Beats QO

The Wootton boys' soccer team defeated Quince Orchard 2-1 on Oct. 3. The Patriots (4-2-2) faced Northwest on Tuesday, after The Almanac's deadline. Wootton will travel to face Magruder at 5 p.m. on Friday, Oct. 11.

Morton Propels Whitman Win

Vikings running back Zac Morton carried 25 times for 256 yards and two touchdowns as the Whitman football team defeated Richard Montgomery 35-13 on Oct. 4. Whitman quarterback Evan Smith completed 8 of 15 passes for 55 yards with two touchdowns and two interceptions. Nick Newsham and Anton Casey each caught a touchdown pass.

Whitman (3-2) at Damascus, 6:30 p.m., Friday, Oct. 11.

Wootton Football Falls

The Wootton football team lost to Gaithersburg 20-14 on Oct. 4, dropping the Patriots' record to 3-2.

Wootton quarterback Sam Ellis completed 14 of 39 passes for 178 yards with one touchdown and three interceptions, according to stats from the Washington Post's allmetsports.com. Jibri Woods had four catches for 101 yards and a score

Wootton will host Clarksburg at 6:30 p.m. on Friday, Oct. 11.



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Farther Away But Still Close

By KENNETH B. LOURIE

I went to visit my father the other day – at the cemetery - September 23rd was his birthday. He would have been 94. I had no trouble finding him; he was in his usual spot next to my mother of course, also deceased. My father often joked about his cemetery plot: he wanted an aisle so if he had to get up in the middle of the night for a glass of water, he wouldn't disturb my mother. Presumably, when I stand over his grave and blather on about stuff - most regularly about my life living with cancer, I am not disturbing him. I really don't know for sure since I receive very little feedback. It's always quiet there, other than when I'm speaking. But I wouldn't expect anything else; after all, it's a cemetery. Libraries are noisy by comparison.

My father has been gone now nearly seven years, since December 2006. (My mother died two years later, nearly to the day.) Hardly has he ever been forgotten though. I was an extremely lucky child. I had a great father who was devoted to his family: me, my brother Richard and my mother, Ceil. There wasn't anything he wouldn't do for any of us. I miss him terribly, especially during baseball season. He loved the Boston Red Sox and was fortunate, unlike some others his age (born in 1919) to have actually witnessed a World Series Championship in his lifetime (1918 was the last Championship until 2004). There are New Englanders who during their particular 86 years of life (the actual length of the "Curse of the Bambino") - or less, never celebrated a Championship; he did in 2004. With the Red Sox back in the playoffs this year for the first time in four years, my father's memory looms large; (heck, he was a member of a "knothole gang," attending games as a child during the Great Depression).

And though I readily admit I haven't had any two-way conversations with him at the cemetery, I have had – and continue to have, although less frequently than in previous years, the occasional dream where he appears or is present somehow. I don't recall any real interactions of late: touching, conversing, interacting, etc. In the past, however, there have been a few dreams where there was definite acknowledgment of one another, touching even, and a feeling that our connection was still intact. I don't know that I feel anything like that when I visit him at the cemetery now. But given the fact that he's buried a few feet below where I typically - and respectfully, stand (off to the side, actually), his physical proximity to me there almost trumps the cerebral-type dream interactions that we've shared since his death. I wouldn't want to have to choose between the two. I like experiencing both. I hope he

My parents are resting peacefully approximately 20 minutes by car from my house. And though neither one is still alive, they both live on inside of me. I don't think I could have survived having stage IV nonsmall lung cancer (a terminal diagnosis) for as long as I have without their wisdom and encouragement – in life and in death. I'm lucky still.

Kenny Lourie is an Advertising Representative for The Potomac Almanac & The Connection Newspapers

WELLBEING

The Taste of Fall

Local chefs and nutritionists offer healthy recipes for tasty fall dishes using seasonal ingredients.

> By Marilyn Campbell The Almanac

hen the temperature starts to drop and leaves begin to turn red and orange, one can often find chef Susan Limb meandering through local farmers markets, sorting through rough-textured, knotty sweet potatoes; tough, waxy butternut squash; and dusty, rose-colored apples.

"Some people think farmers markets are bare after summer, but a lot of markets are still open and have really nice fall and winter squash, turnips and potatoes," said Limb, co-owner of Praline Bakery & Bistro in Bethesda. "And because they are so fresh, you don't even have to do that much to them when you roast them. The make a hearty, flavorful dish that isn't heavy."

Limb and other local chefs and nutritionists say almost all fall vegetables can be roasted to yield delectable results. In fact, they prefer roasting over braising, sautéing, simmering or boiling because not only does it create deeply rich flavors, it also helps maintain the vegetables' nutritional value.

"When it comes to fall, I think about pumpkins, gourds, butternut squash and kale in deep autumnal colors like orange and bright green that are packed with fiber and beta carotene," said Lisa Goodson, a licensed nutritionist and nutrition instructor at Marymount University in Arlington. "These nutrients are so important when it comes to overall health. They can help with cholesterol, diabetes and heart disease. Steaming and boiling vegetables might

Roasted Root Vegetables

Courtesy of Stephen P. Sands, Culinaria Cooking School

Serves 8-10

- 1 head garlic, peeled and separated into cloves 1 lb. red & golden beets, washed, peeled and trimmed, and cut into 1 1/2-inch pieces
- 1 lb. russet potatoes, peeled and cut into 1 1/2inch pieces
- 1 lb. sweet potatoes, peeled and cut into chunks
- 1 lb. parsnips, peeled and cut into chunks
- 1 lb. turnips, peeled and cut
 1 large onion or shallots, peeled and cut into
- 1-2 large carrots, washed, peeled and cut into 1-2 inches
- 3 Tbsp. olive oil
- 1 Tbsp. smoked paprika
- 1. Preheat the oven to 400 °F
- 2. Wash and peel all the vegetables. Cut all the vegetables (except the garlic) into 1-1 1/2-inch cubes and place into a large bowl. Toss the veggies with olive oil, paprika, and salt and pepper.
- 3. Spread the vegetables in a roasting pan (do not crowd the pieces, use 2 if needed).
 - 4. Roast in the center of the preheated oven until

cause them to lose nutrients."

Chef Stephen P. Sands, of Culinaria Cooking School in Vienna, transforms a laundry list of fall bounty into a kicky vegetable side dish. He tosses garlic, red and golden beets, russet potatoes, sweet potatoes, parsnips, turnips, shallots and carrots with olive oil, salt and pepper and roasts them for about 45 minutes. The vegetables soften on the inside and caramelize on the outside.

"Roasting is better because the vegetables retain most of their vitamins," said Sands. "If you choose vegetables that are in season, you don't need a lot of spices because the vegetables are flavorful on their own."

While there are plenty of roasted vegetables on Executive Chef Eddie Ishaq's menu at Wildfire, in Tysons Corner, he is particularly proud to unveil a kale salad this season. "We started using it because it is so popular now and it is a superfood in terms of nutritional value," he said. "We chop it up and make it into salad."

While kale salad might not sound as comforting as roasted root vegetables, Ishaq's offering is a shadowy green mountain under a blizzard of pumpkin seeds and Parmesan cheese. He douses the salad with a lemon vinaigrette dressing that evens out the bitter, earthy flavor of the kale.

"It is refreshing and you get the best of both worlds, says Ishaq. "With the lemon juice, pumpkin seeds and Parmesan cheese, it's creamy and also you get sweet, spicy and acidic flavors.

Ishaq says that even rustic turnips and parsnips can be transformed into tender comfort food with very little fuss. "Keep it simple and roast them with salt, pepper and butter or olive oil," he said. "You don't want to overpower the vegetables. When produce is fresh, local and in season, the taste stands on its own."

For her part, Arlington-based chef and instructor Kristen Robinson, of the Culinary School at The Art Institutes of Washington, creates a salad that includes both the savory and sweet flavors of fall. Her produce

tender and evenly browned, 45 to 50 minutes. Add the garlic during the last 25 minutes of roasting. Taste and adjust the seasonings.

Fall Savory Fruit Dishes

COURTESY OF CHEF KRISTEN ROBINSON Salt Roasted Beets with diced pears, minced shallots, sliced chives, lemon juice and olive oil

Salt roasting—line the bottom of a cake pan with a layer of salt and add in any spices you like ... coriander seeds, fennel seeds, star anise, black peppercorns. Nestle the beets into the salt and cover with foil and roast in a 350-degree oven until tender. Once the beets are cooked, remove from oven and leave them covered until they cool to room temperature. Once cool you can use a paper towel to rub the skin of the beet off.

Cut salt-roasted beets into uniform size, toss in a bowl with diced pears, minced shallots, sliced chives and dress with a squeeze of lemon and olive oil. *Since you salt-roasted the beets, no additional salt should be needed in the salad.

Vegetarian Chili

Courtesy of Chef Kristen Robinson 1 small yellow onion, finely diced



Pastry chef Susan Limb peels honey crisp apples to make a dessert using fresh fall produce.

of choice: beets and pears. She enlivens the flavors of the beets by using a salt roasting method. "You can line the bottom of a cake pan with a layer of salt. Add in any spices you like [such as] coriander seeds, fennel seeds, star anise or black peppercorns," she said. "Nestle the beets into the salt and cover with foil and roast."

To finish the salad, Robinson tosses the roasted beets with diced pears, minced shallots, sliced chives, a spritz of lemon juice and a coating of olive oil.

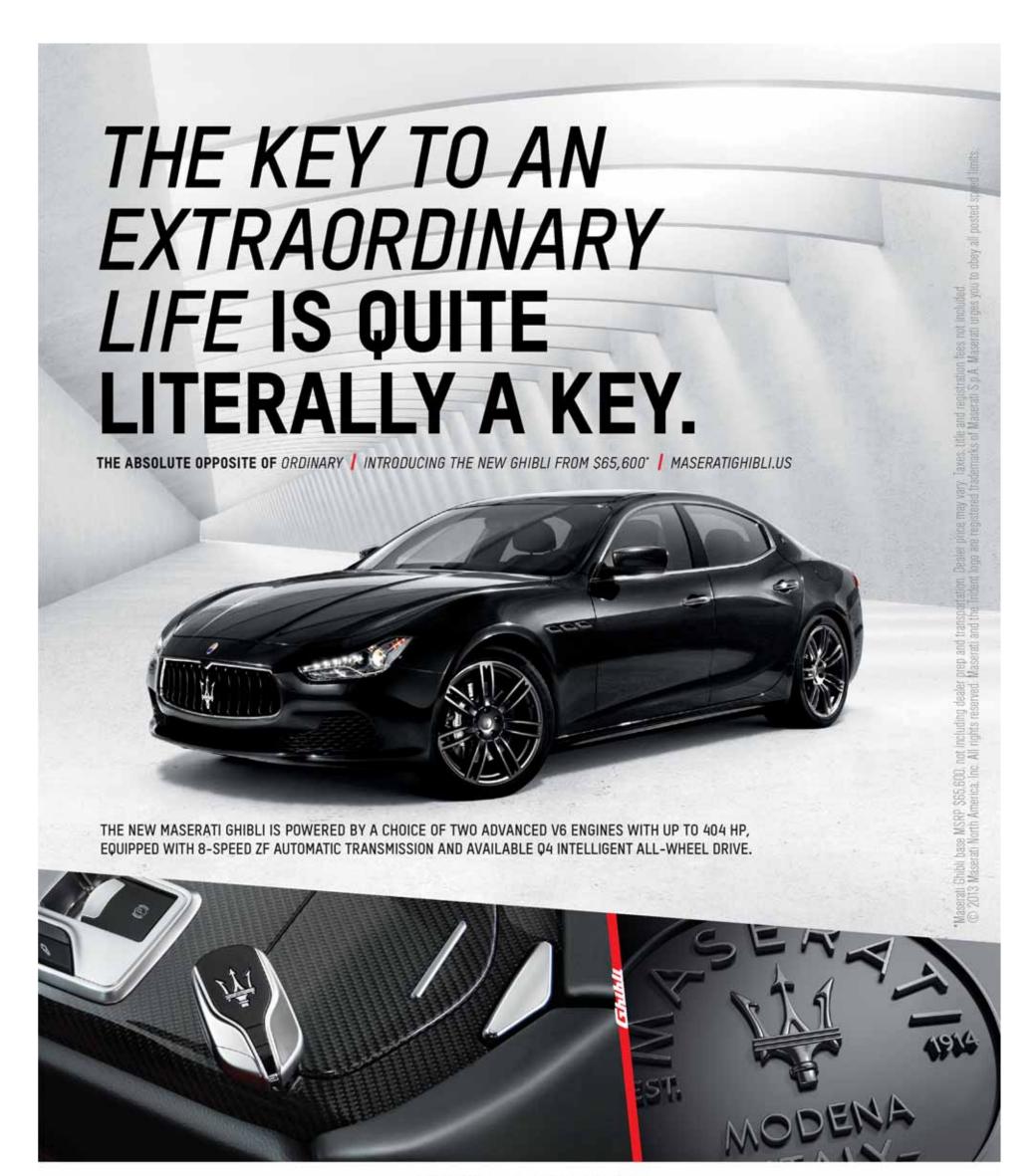
Robinson also roasts a variety of squashes, but often purées the mixture and tosses it with pasta: "It's a nice alternative to tomato sauces since tomatoes are not in season now."

Limb, a former White House pastry chef, extends her healthy fall fare to post-meal treats. "Even for dessert there are a lot of pears and baking apples such as honey crisp or Granny Smith, which are in season now, she said. "The magnus pear is the sweetest, juiciest pear and you can poach it or bake it. You don't need sugar because it is so sweet. Just throw on a little bit of cinnamon."

- 1 red bell pepper, finely diced
- 1 jalapeno, minced
- 3 cloves garlic, minced
- 6 c. vegetable broth 4 c. tomato juice
- 2 Tbsp. chili powder
- 16 oz. Pink lentils
- 1 c. cracked bulgur wheat 1 lb. roasted mushrooms, any variety you like Garnish suggestions: Cilantro leaves, crème fraiche (or sour cream), cheese, additional roasted

mushrooms
Preheat oven to 400 degrees Fahrenheit. Clean mushrooms by wiping with a damp paper towel or cloth. Cut into uniform sizes. Toss with salt pepper and a bit of olive oil and lay on a cookie sheet. Place in the oven until caramelized, time will vary with mushroom types so it is important that they are cut in similar sizes. If using more than one variety, roast each variety separately.

In a large saucepot, sauté all vegetables with a small amount of olive oil. Be sure to season with salt each time you add something new into the pot. Once vegetables are tender add in the chili powder and stir to coat all the vegetables. Add in tomato juice and vegetables followed by pink lentils. Once the lentils are tender add in the bulgur and simmer for 10 minutes. Add in roasted mushrooms, taste and adjust seasoning.



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