

# Hi

SUMMER 2004

# Neighbor!



NEWS AND INFORMATION FOR NEIGHBORS & FRIENDS OF THE ROCK CREEK WOODS COMMUNITY

## NewsBriefs

### Fond Farewell

It was one short year ago that David Brown, Leigh Shamblin and their children, Hailey and Evan moved into 3945 Rickover. The family left for Macedonia last week for a likely stay of three or four years. We'd like to wish them a warm farewell with hopes they'll keep in touch with all the community members whose lives they've touched during their stay in Rock Creek Woods.



### Mark Your Calendars!!

Don't forget to mark your calendars and reserve the spot for this year's **Labor Day Picnic**. Monday, September 6th, 5 p.m. A flyer with more details has been distributed. For more information call: Matthew or Kathy Kennedy 301.929.8335.



**B**rood XX: That would be double X chromosomes for the bouquet of girls blooming in our neighborhood this year. It started off on January 26 with the arrival of Kendall Miller Cox and the latest addition, a little girl named Lindsay born on July 26 to Kathy and Matthew Kennedy, will have barely taken her first breath when this newsletter goes to press.



Kendall

Lindsay and big sister MaryKate

March 25 saw the arrival of Spring and little Nikki to her proud parents Amanda Miller and Faron Glen. Sophie deJesus was born on July 6, 2003,



## Brood XX Arrives Early to Rock Creek Woods

but moved to our neighborhood just this year with her parents Hati and Joel and I'm sure her friend Oscar who



Sophie

lives next door, wouldn't forgive us if we omitted

her. Sophie's parents chose her name because of a philosophical story they read called *Sophie's World*. At age one she is a serious child who, a friend of the family says, reminds them of Madeleine Albright. We could use another woman like that I think!

Kendall is named for the sheer enjoyment of her name. Neal and Heather report that she is a model baby and that it's difficult to predict what she may become but her present skill set indicates that she might be a jeweler, an opera singer or a late night talk show host.

No matter what the future holds, they brighten our neighborhood. Looks like things won't get boring around here for a while!

— Val Campbell

## Summer Fun

## Our Beautiful Neighborhood

*It's thanks to your hands*

It is wonderful to look around during the summer and enjoy the various public areas which have been enhanced by many community members taking the time to put in and also contribute some beautiful plantings throughout the Rock Creek Woods neighborhood.

Entering the neighborhood, all are greeted by the bright and colorful inpatient plants that **Cedric Beachem** puts in each year in front of the Rock Creek Woods sign.

Right after the cherry blossoms have fallen, it's wonderful to see the many daffodils, hyacinths, crocuses and other spring flowers in Nancy's garden on lower Rickover. The upkeep of this area over the past three years by **Tom Klein, Jim Roberts, Dick and Julie Marcis, Dolores Battle** and **Sterling and Jordan Scott** has been incredible. And the neighborhood contributions of bulbs, cuttings, etc. are too numerous to list.

As we move on to the end of Rickover, the bank of land leading up to the church's property is filled with lovely ferns, azaleas, a couple of hellebores plants, a beautiful hydrangea bush and other plantings put in by **John and Barbara Everett** and **Alice Holland**. If one continues to walk on down the Black Path beyond Rickover, logs from fallen trees can be seen all cut and neatly stacked on the side of the path by **John Everett** and by **Steve Miller**.

And turning the corner heading on up to Spruell Drive, the results of the "beautification of the Black Path" project can be seen. The Leland cypress trees stand tall, the forsythia bushes bloom in the spring and now line practically the whole fence down to the bottom of the path (those who contributed monetarily to the planting of the latest 10 bushes put in this past spring include **Heather** and **Neal Cox**,

**Neil and Cordie Goldstein, May Nakamura, John and Barbara Everett, Dolores Battle, Judith Kelly, Kelly Pelz, and Martha Reeser**), and many flower beds have been created. The first one was put in by **Dick and Julie Marcis** made up of double bloom day lilies contributed by **Dave Roth**, and they just looked magnificent this year.



Another day lily bed with a mixture of spiderwort contributed by **May Nakamura** had beautiful blooms this summer and they came from bulbs contributed by **Maggie Tuscano** and **Rick Stumpf**. They were planted during last year's workday at the Black Path.

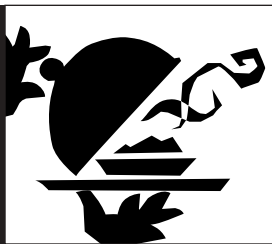
**Lois Muellen** contributed the beautiful violet-colored cleome that is presently in bloom on the path. **Kelly Pelz** has contributed some black eyed Susan's that should spread and be lovely over the years, **John Everett** put in some fall crocuses that we should see in bloom come September and several of the flower best have been kept free of weeds by **Sue Furney**.

From **May Nakamura's** garden (a treasure of the neighborhood on Ingersol Drive which should be seen by all) there are contributions of spiderwort, bee Baum, coneflower, yarrow and most recently a chaste tree that will grow to a fairly decent height and will be beautiful. May and Cordie Goldstein have done a lot of the planting of the flower beds and welcome more contributions if anyone is thinning out their flower garden. May's dream is to have flowerbeds from the top of the path to the bottom!

—Cordie Goldstein

## Rock Creek Recipes

from your neighbors and friends



*Betsy Binckes is collecting recipes from the neighborhood to share and eventually publish in a neighborhood cookbook. If you have a special recipe you'd like to share, contact Betsy at 301-946-5902 or e-mail jbinckes@aol.com.*

Several years ago my daughter, Jennifer Lee, gave me Viana La Place's cookbook, *Verdura, Vegetables Italian Style*. This cookbook has opened up a whole new way of looking at vegetables and has made cooking for my vegetarian daughter and son-in-law less stressful and more fun. Selecting and preparing the recipes is an adventure and the results rewarding. Most, if not all, of the recipes are simple and straight forward and definitely worth the efforts. I get bravos from those at my table whenever I prepare one of Ms. La Place's dishes. I selected Double Red Gratin because it is fairly simple and the dish is wonderfully refreshing during the hot muggy days of summer. It is a wonderful complement to any main course. Enjoy.

—Betsy Binckes

## Double Red Gratin

### *Tiella Doppio Rosso*

This simple layering of bright red peppers and juicy tomatoes is inspired by Provençal cooking, and yields a dish worthy of summer. The flavors of many foods are best appreciated at room temperature. This gratin is best served cold; the juices turn to a honeyed jelly, and the chilled tomatoes and thick strips of luscious roasted peppers bring the temperature outside down by several degrees.

- 3 large red peppers
- 4 large ripe tomatoes
- Extra virgin olive oil
- Salt and freshly ground black pepper to taste
- 1/2 cup coarsely chopped Italian parsley leaves
- 1/2 cup chopped basil leaves
- 2 tablespoons chopped fresh oregano or 2 teaspoons dried oregano
- 1-2 tablespoons capers
- 2 tablespoons bread crumbs

Roast the peppers over a gas flame or under the broiler, and remove peels. Cut peppers in half, core, seed, and remove the white membranes. Cut peppers into thick



slices. Core the tomatoes and thickly slice them.

Oil a rustic baking dish large enough to contain the ingredients in several layers. Arrange a layer of tomato slices on the bottom of the dish. Season lightly with salt and pepper to taste, and sprinkle some of the herbs and capers on top. Cover with a layer of pepper strips. Season lightly with salt and pepper, and sprinkle with herbs and capers as described above. Continue layering ingredients, topping the final layer with bread crumbs. Moisten the gratin with a drizzling of olive oil.

Bake for 25 minutes in a preheated 375 degree oven, or until the gratin is tender and juicy. Let cool to room temperature. Serve this dish hot, warm or at room temperature. It is most refreshing served cold.

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La Place, Viana; *Verdura, Vegetables Italian Style*, Pg. 325; Harper Collins Publishers; 1991

## In Memoriam

Rebecca Bridgeman arrived at 3945 Rickover Road from California just before the snow began in 2002. She stayed just a short time — warming us with her smile, optimism, intelligence and enthusiasm. USAID sent her, along with her family, to Kazakhstan in July, 2003. Her life was cut short in an automobile accident on May 3, 2004 outside Almaty, Kazakhstan. A few weeks later the Rock Creek Woods community gathered to remember her and say farewell. A weeping cherry tree was planted in Rebecca's memory.

Community members pay their respects after the memorial service.



Rebecca with her husband, Dahman, just before their departure for Kazakhstan.



**CATS INDOORS!**

THE CAMPAIGN FOR SAFER BIRDS & CATS

## THE TRUTH ABOUT CATS AND WILDLIFE

- Cats with bells on their collars still kill wildlife.
- Even well-fed cats kill wildlife.
- Cat-injured wildlife seldom survive, even if they escape.
- Outdoor cats are exposed to many hazards, including cars, disease, and parasites

**Protect cats, birds, and other wildlife by keeping cats indoors!**

For more information, contact:

**AMERICAN BIRD CONSERVANCY**

Cats Indoors! The Campaign for Safer Birds and Cats

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*Submitted as a public service by a member of the community*