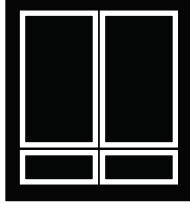




Hi

SUMMER 2009



Neighbor!

News & Information for Neighbors & Friends
of the Rock Creek Woods Community

Neighborhood Getting Ready for Gala 50th Anniversary Celebration

In celebration of the 50th Anniversary of Rock Creek Woods, a committee of neighbors is busy planning a Labor Day weekend filled with events, food and fun for all.

Schedule of Events:

Saturday September 5

Church of the Good Shepherd

- 4:00 pm - 5:30 pm - **Neighborhood History Party** with Appetizers, posters and kid's activities.
- 6:00 pm - 8:00 pm - **1960s style pot-luck dinner** and music
- 8:00 pm - **Dessert & slideshow**

Sunday September 6

- 11:00 am to 4:00 pm - **House & Garden Tour with Musical Performances**
- 5:00 pm - **Wine Tasting** at the Marcis house

Monday, September 7 - there will be no Labor Day Picnic!

See announcements via email from RCW Secretary Pati Young for further details. See the articles in this issue about the Party, the House Tour and the Wine Tasting.

GARDENING IN ROCK CREEK WOODS

Rock Creek Woods is in bloom! The plantings around our neighborhood sign look great – so color coordinated. A big thank you to Holly Ketchel and Jules O’Rear, who are doing such a wonderful job.

Thanks to all the recent rain, the landscape is particularly green; plants may be a bit bigger than usual. Now is the time to prune azaleas so new growth can sprout out before winter. Bushes that are especially large can be pruned down by 1/3 each year until you have the size you want. If you are doing some new landscaping, I encourage you to offer plants and bushes you are removing to neighbors who might want them. Azaleas are shallow-rooted and easy to move if they are pruned first. I am a huge advocate of sharing plants and beautifying the neighborhood at no cost.

All this green also brings out the critters. I have noticed an overrun of white fly and aphids on our hellebores. A stinging water spray will help remove them, followed by a spraying of diluted dish soap. Picking off and trashing some of the other critters is a good alternative to chemical sprays. If your infestation is great, add a little cooking oil to your spray of dish soap and water so the solution will adhere.

Dick and I planted some Ajuga (spreading ground cover) in Nancy’s Garden next to the sidewalk. Much more is needed if you have and are willing to share some. The weeds are in full force...stroll on by and grab a few and put by the side of the road. We will bag them as needed.

Happy Summer to all!

--Julie Marcis



Note - Several weeks ago, human vandals (not deer) stole many plants from beneath our Rock Creek Woods sign. Three entire Stella-d’Oro lilies, two Salvia ‘Midnight’, and about a dozen of the purple petunias were taken. Deer don’t take the entire plant.

All suggestions as to how to deal with this or prevent further theft are welcome. Please contact Holly Ketchel.

RCWCA OFFICERS

- President – Kathy Waldman
- Vice President – Gregory Arms
- Secretary – Pati Young
- Treasurer – Jules O’Rear

RCW Birthday Party, 1960s-Style Potluck Dinner & Presentation on Day 1 of the RCW 50th Anniversary Celebration Weekend

**Saturday, September 5, 2009
4:00 to 5:30 PM**

History Celebration Reception Church of the Good Shepherd

The RCW Anniversary Committee has invited all former and current owners to this afternoon of reminiscing and socializing. We will have 1960s style appetizers (pigs in a blanket or Swedish meatballs, anyone?), music, and posters depicting the changes over time in the neighborhood in the context of popular culture and history of the 1960s, 1970s, 1980s, and 1990s to the present. Games and other activities will be available for young children.

**6:00-8:00 PM
1960s-style Potluck Dinner**

This dinner will feature a '60s menu. Neighborhood chef Tim Rinkel will provide his menu suggestions and recipes for us to volunteer to create. If you have a recipe that screams "1960s" please let Tim know what it is. We want this to be historically authentic in every way!

**8:00 PM
Entertaining RCW Powerpoint Program & Dessert**

Sam Ginder, Master of Ceremonies, will narrate a 20-minute PowerPoint slideshow, followed by dessert.

Note – *The Church of the Good Shepherd is a "dry" church but they are graciously allowing us to bring our own WINE only to be consumed in the church. We ask all neighbors to observe this and not bring hard liquor. Recycling bins will be provided outside the church to collect all bottles.*

Cost for each household attending is \$35.00 for the weekend. This covers all events (except the Wine Tasting), and includes a copy of the RCW book being compiled by the committee. The cost of a color version of the book is being researched, so there may be a choice at additional cost. Please make checks payable to the Rock Creek Woods Civic Association.

We need your help!

In order to have some neighborhood history to show on the posters and in the slide show, we need you all to dig through your photo collections and lend us your best or funniest! It doesn't have to be the house... We can scan them for you and return them. We want good photos of the way the neighborhood looked during each decade, any important changes or major events, the first Labor Day Picnic, parties, etc. Let us see what you have and we will weave a great story from them, and use any anecdotes that you are willing to provide.

Please get your house summaries in to Pati ASAP. The text portion should be 450-500 words, which makes it an easy task. Members of the committee would be happy to help you with writing and editing your piece. If you have no photo of your house, send us text anyway. Mike Hoyt can take a photo for you or check his photo archives.

Two Fun Social and Educational Events on Day 2 of the RCW 50th Anniversary Celebration Weekend



Neighborhood House & Garden Tour *Show off Your House or Check Out Others*

Sunday, September 6th
11 AM to 4 PM

A premier event of our RCW 50th Anniversary Celebration is a **House & Garden Tour**, which has been done in the past with great success. RCW has several models, all with particular characteristics that make them interesting but may present decorating and renovating challenges. Not to mention the rocks, heavy clay and dense shade of our woody properties.

Haven't you just been dying to see other houses in the neighborhood? Need ideas for renovating or rehabilitating those tiny bathrooms and revamping small kitchens into something fabulous (or at least workable with adequate cabinets)? Have you been working on your house and want to show it off? Moved any walls? Replaced windows? Know how to get those pesky closet doors to stay on track? How to landscape beautifully in the shade?

We want you to put your house on the tour! The event will be Sunday, September 6, most likely from 11:00 AM to 4:00 PM depending on the number of houses.

Do you have to show your whole house? Definitely not. If you have completed a spectacular bath renovation, designed an innovative or fancy new kitchen, or decorated a beautiful first floor, show them off. You can limit access to just those rooms. If you have a fabulous landscape, we all want to know how you did it.

Share your enthusiasm, good ideas and practical advice with your neighbors, who might just be getting started. You have the next two months to get ready!

The Tour Committee – Jean Hansen, Renana Keynes and Julie Marcis – are anxious to hear from you.

Bonus - Certain houses will be offering professional-quality live music (performed by your talented neighbors) at specific times. You can come for a mini-concert as well as a house tour!

☞ Tasting of Big Red Wines ☞ From Around the World

Sunday, September 6th, 5:00 PM
Marcis residence, 3926 Rickover Road

Julie and Dick Marcis will host a tasting of selected big red wines from around the world as part of the **Rock Creek Woods 50th Anniversary Celebration** on Sunday, September 6th. The wine tasting will start at 5:00 pm following the neighborhood house tour.

This will be an informal and fun review, tasting and discussion of five “big” wines from around the world including a California Zinfandel, an Italian Aglianico, a Shiraz from Australia, a Malbec from Argentina and an Italian Ripasso. The wines will be accompanied by selected cheeses and light snacks.

This event is open to the whole neighborhood, and you needn't hesitate about attending because you consider yourself a wine novice. Perhaps the only prerequisites are an enjoyment of lively conversation, good food and an interest in learning more about wine.

There is a \$12 per person fee to cover the cost of the wines. Any proceeds over costs will be donated to the Rock Creek Woods Civic Association. Call Julie or Dick at 301-962-3233 or contact us by email at rg-marcis@comcast.net to reserve your wineglass for this event.

Study up at Dick's website - **The Wonderful World of Italian Wines** - www.WineWordsWisdom.com.

Rock Creek Woods 50th Anniversary Committee

Co-Chairs: Annabel Kaufman & Pati Young

Dinner: Tim Rinkel & Rhonda Teranto, Jan Downing,
Jean Hoyt, Betsy Binkes

Program: Maggie Toscano

Music: Catherine Roberts

Historian/Formal Owners: Cordie Goldstein

House & Garden Tour: Julie Marcis, Renana Keynes,
Jean Hanson

Photographer: Mike Hoyt

Wine Tasting: Dick Marcis

Editor's Notes

Dear Readers,

In the last issue we showed off all of the adorable *Dogs of Rock Creek Woods*. As you may recall, the article included a statement from the *Cats of Rock Creek Woods* (via their spokes-cat Motek), expressing concern that they had been overlooked. The cats have duly submitted their information to roving reporter Tom Klein, who is preparing the article for the Fall Newsletter - something to look forward to! According to Tom, who recently had tea with her, HRH Queen Elizabeth II is expecting this article, so we will be sure not to delay it beyond the equinox.



--MAT



Drivers - Watch out for our youngest neighbors!

RCW is fortunate to have a whole bunch of great little kids, growing and running and learning to ride bikes. All of the former babies in strollers have grown into fast kids on feet and peddles. As much as parents try to keep them in their yards, the kids occasionally chase balls and small creatures into our neighborhood streets. Please drive slowly and carefully through the neighborhood to keep our youngest neighbors safe. Thanks!

Editor's note – I have sensed that I was going too fast while doing all of 20 mph. I have settled on 10-15 mph as what feels most appropriate given the limited road space due to parked cars, the need to share the road and the possibility of encountering wildlife (human and other). Please ask your guests and hired service providers to observe these practices when driving in the neighborhood.

Rockville Band Patio Concert

♪ ♪ **Tuesday July 21, 7:30 PM** ♪ ♪

At the Rockville Civic Center, outdoors behind the F. Scott Fitzgerald Theater (bring a chair or blanket). In case of bad weather (too hot or rainy) the concert will be held in the theater's social hall (back door, lower level).



Ride-On Bus Service to Remain Intact Route Restructuring starts September 2009

Route Discontinuations that Will Not be going forward:

- Entire Routes:
Weekdays: Routes 3, 7, 31, 53 and 93.
Saturdays: Routes 29 and 98, and the Saturday Z2.
Sundays: Route 83
Saturdays and Sundays: Routes L8 and T2.
- Weekday Rush Hour Routes:
Route 32: Woodrock extension
Route 43: Fallsgrove branch
- Evening Service Reductions:
Routes: 15, 17, 34, 49, 57, 61 and 83

No Frequency Reductions:

Route 43

Route Restructurings: September 2009

Routes 6 & 37 Grosvenor/Parkside/Wheaton Realignment.

The rush hour only Route 6 Wheaton branch will be combined with the Route 37, thereby extending the rush hour Route 37 from Grosvenor to Wheaton. The routing between Kensington and Wheaton will be changed to Plyers Mill Road from University Boulevard. There is no frequency or routing change to the Route 37 between the Potomac Community Center and Grosvenor station, although departure times will change slightly. Midday Route 6 service between Montgomery Mall and Parkside will be restored with the routing and other Route 6 service unchanged.

Routes 18 & 25 Takoma Park Realignment.

The Route 18 will operate 7 days per week and all trips will operate as at present between Silver Spring and Takoma stations. The new service area will be Philadelphia Avenue, Maple Avenue and Washington Adventist Hospital, returning to its regular route to Langley Park. The Route 25 will become a rush hour only route and service will be extended to Langley park. Service will no longer be provided on Maplewood Avenue; however, service will increase along Maple and Carroll Avenues with 10 minute frequency during the peak periods. Gasoline bus service will continue.

Should you have questions regarding the information provided, please email Ride On at mcdot.rideonbus@montgomerycountymd.gov.

Poison Ivy

A Nuisance in the Neighborhood



Recently a neighbor was weeding her yard and got a typical (i.e., itchy, blotchy and uncomfortable) case of poison ivy rash on her forearms. This vine is ubiquitous in this area (both in woods and backyards), can become quite large and climb up trees, and is not necessarily easy to identify. Luckily, reliable information from reputable sources abounds on the internet, including numerous photos of what is (and is not) poison ivy, what the rash can look like (depending on how unlucky or sensitive you are), and how to deal with it once you have been exposed.

A good place to start on the internet is http://en.wikipedia.org/wiki/Poison_ivy, where we learn that *Toxicodendron radicans* “is a woody vine that is well known for its ability to produce urushiol, a skin irritant that causes an itching rash for most people, technically known as urushiol-induced contact dermatitis.”

Identification is the first defense, but this is not easy because the plant looks like a lot of other green weeds in the underbrush. PI changes color from reddish and shiny in new spring leaves, to green in summer (ranging from light to dark and shiny with age), and back to reddish in fall. The “leaves of three-let it be” saying reflects the three almond-shaped, pointy-tipped clusters of three leaves characterizing the plant, which makes white flowers and white berries. The leaf clusters alternate along the vine, which has no thorns. Thick vines of PI climbing up trees are diagnostically hairy (“Hairy vine, no friend of mine”).

The problem, for 70-85% of the population, is the allergic reaction to urushiol, which binds to the skin in as little as 3 to 30 minutes. If you realize you have been exposed, try to wash your affected skin with soap and water ASAP, because soap removes the oil. Liquid dishwashing detergent (any brand at hand) is especially effective. Even plain water is better than nothing if you have no soap handy. Don’t use anything with alcohol, because it helps the penetration of the oil! One website suggested that the sap of *Impatiens* helps, so raid your flowerbeds if you have them. Urushiol-induced contact dermatitis results in severe itching and inflammation, lesions, blisters, oozing and potentially severe reactions including anaphylaxis. The oozing does not spread the rash.

If you get the rash, your options are limited to topical treatments that might not help too much, oral (not topical) antihistamines, antibiotics prescribed by a doctor, and prescribed corticosteroids if oozing occurs. Application of heat may help by causing the heated area to release histamines, but you have to be careful not to compound the problem by burning yourself. Treating the rash is essential; if left un-

treated it could last for a month. See a doctor if at all possible. Repeated exposure tends to make the reaction worsen over time.

Inhaling the oil (by burning the plant) will give your lungs a potentially fatal case. Luckily we don’t do leaf-burning anymore in the fall. Needless to say, you shouldn’t eat it unless you want your innards to suffer accordingly - eat dandelion greens instead!

The bad news is that urushiol may be viable for years, so wear gardening clothes when clearing dead leaves or vines. People working in Nancy’s Garden and the Black Path or near the creek should be mindful of this. In addition, wash all gardening gloves, clothes and implements because urushiol on your garments, tools, shoes, etc. can give you a rash, as can urushiol on your dog’s fur, if he/she has been off the path romping in the woods. The plant must be removed by the roots to be eradicated.

Strangely enough, mangoes belong to the same plant family (Anacardiaceae) as poison ivy, so if you are particularly allergic to PI, you may be allergic to mango tree sap and mango skin, both of which produce a similar chemical. Fortunately mango trees are not common at this latitude!

Useful websites containing a lot more information as well as helpful photo galleries include:

- <http://mic-ro.com/plants/#Toxicodendron%20spp>.
- An article on treating the symptoms appears on Dr. Greene’s website: <http://www.drgreene.org/body.cfm?id=21&action=detail&ref=559>
- <http://poisonivy.aesir.com/view/welcome.html> is a good overall website. A photo resource starts at <http://poisonivy.aesir.com/view/pictures.html>. Some interesting photos sent to <http://poisonivy.aesir.com/view/picq-na.html> have been identified by an expert. It shows how hard it is to tell poison ivy from other plants such as box elder.
- Another website (<http://www.poison-ivy.org/>) offers information in a less technical format.

RCW Makes the Big Time - Wikipedia!

Yes, we have our very own entry on Wikipedia, the free encyclopedia. Go to www.wikipedia.org and type in Rock Creek Woods Historic District. It could use some embellishing, if anyone has the historical background and the proper reference material.

Charles Goodman has his own page, with links to his various neighborhoods and his own renovated and redesigned farmhouse in Arlington.

Great Books and Resources for Food Lovers

Maggie Toscano

As a “nice Italian girl” I grew up with a father, grandfathers, and other relatives who planted vegetable gardens (*large* ones) that could feed the household. We always had home grown tomatoes, peppers, eggplants, zucchini, onions, peaches, figs, Italian plums and even grapes (purple and white) in the summer, in the middle of the north Bronx, NYC. We don’t even come close to that here on Rickover, where we have more shade than tomatoes, but I have a thriving large fig tree, an industrial-sized basil crop and plenty of thyme and oregano. Because I love and appreciate “real” food, I started making myself more aware of food issues and making sense of all the buying choices and what they mean. Fortunately there are many books lately devoted to food choices, eating wisely, locally and with awareness of the ethical and environmental issues that should weigh heavily on these choices.

Some of the best include the *Slow Food* books by Carlo Petrini, an Italian “gastronome” who values the connection of food to its history and its relationship with the earth. Petrini started the Slow Food movement in Italy (www.slowfood.org), which has spread throughout the world. According to the website,

Slow Food is a non-profit, eco-gastronomic member-supported organization that was founded in 1989 to counteract fast food and fast life, the disappearance of local food traditions and people’s dwindling interest in the food they eat, where it comes from, how it tastes and how our food choices affect the rest of the world. To do that, Slow Food brings together pleasure and responsibility, and makes them inseparable.

Slow Food has three principles: that food must be Good (healthful and delicious), Clean (sustainably produced; environmentally sensitive and responsible, preserving biodiversity), and Fair (produced in the context of social justice). To achieve this we need a balance whereby traditional agricultural systems, food-producing methods and local food cultures may be allowed to coexist with industrial food producers. Petrini’s books (e.g. *Slow Food Nation*) are eye-opening and will turn you into a fair food crusader, in addition to being highly informative and excellent reading.

Another all-time inspirational favorite of mine is *Animal, Vegetable, Miracle: A Year of Food Life* (www.animalvegetablemiracle.com) by Barbara Kingsolver (with her daughter Camille and her biologist husband Stephen L. Hopp). The family, who always loved to garden, own a farm in Virginia and moved there permanently after 25 years in Tucson, where all food was trucked in and carried a large carbon footprint. In Virginia, Kingsolver and her family resolved to try eating locally and in season based on what they could grow or raise themselves and what their neighbors’ farms could provide. The book documents their first year in this mode. It was hard at first, passing up the peaches in January, etc. but a year of enjoying foods in season and putting them by for the winter changed their lives. Their home-grown, canned, preserved and frozen produce and turkeys saw them through until asparagus season came around the following spring. The book is also provides many scientific and policy related essays by Kingsolver’s

husband Stephen L. Hopp that will change your buying habits, and the perspective of her college student daughter Camille, whose conscious food choices were noticed by her college friends and whose enthusiasm for cooking (and her recipes) are refreshing coming from a young single person.

We have a great many choices to make beyond price and season. Most of us can’t follow in the footsteps of Barbara Kingsolver’s family, as we have no farm (we have barely enough sun for a few tomato plants), but we have opportunities to purchase locally via our very own farmer’s market and nearby farms that operate on a U-pick basis. Larriland Farm, about 30 minutes up Georgia Avenue in Howard County, offers many fruits and vegetables in season (www.pickyourown.com) and is a great place to take kids. Purchases made at the Kensington, Garret Park, Rockville, Wheaton and Takoma farmers markets directly benefit the farmer – not a middle-man or a regional grocery chain.

Food Activism

Moving beyond plants, *Seafood Watch*, a program of the Monterey Bay Aquarium in California (<http://www.montereybayaquarium.org/cr/seafoodwatch.aspx>) offers advice about fishing issues, region by region. You can download and print a *Seafood Watch card* for your region listing fish that are *Best Choices*, *Good Alternatives*, and those to *Avoid* due to low stocks or unsustainable fishing practices. Keep one handy in your wallet for shopping and dining out. Download others if you travel. Other websites such as those offered by the National Marine Fisheries Service (NOAA) discuss sustainability and fishing practices (e.g. <http://www.fakr.noaa.gov/sustainablefisheries/salmon/default.htm>).

Animal issues are well-known just from the evening news. Quantities of beef seem to regularly be destroyed due to contamination and unsafe processing. Is free-range better? Objective and informative help at the grocery store is needed. The current (July) issue of *Martha Stewart Living* magazine has a balanced, practical article on the choices involving free-range, organic, and cage free meats with enough information for us to make up our own minds. If you would like to read it, I am a subscriber and can get it to you. There is a free-range beef/pork/lamb farmer at the Kensington farmer’s market. He has eggs, but unfortunately no free range chickens, due to processing costs and regulations. The sub*urban trading company (10301 Kensington Pkwy next to Johnson’s) specializes in regional and organic foods, humanely raised meats, sustainable fish, and organic produce.

Dinner Table Entertainment

Another great reference book for food lovers is *On Food and Cooking: The Science and Lore of the Kitchen* by Harold McGee. See the rave reviews on Amazon.com. We like to keep this book nearby so we can look up whatever comes to mind while we eat (what makes eggplants bitter and why; are artichokes really thistles; are peppers fruits or vegetables; what are the chemical compounds that make chocolate so much more than just a vegetable, etc.). You can look up just about anything natural, learn its provenance, evolution, biology, chemistry, culinary history, and how to cook it. The chapter on Breads has a section on bread baking that is especially informative. Buon Appetito!

RCW Welcomes Kathy and Taylor Lednum

This isn't exactly "Hello, and welcome!" Kathy and Taylor had been renting Neil Klopfenstein's house on Rickover since July 2007. But in the autumn of 2008, Kathy and Taylor bought the Goldstein house on 4012 Ingersol and moved in December 16, 2008. We now welcome Kathy and Taylor as permanent members of our community.

It was nearly ten years ago when Kathy Erickson and Taylor Lednum each joined the General Services Administration downtown. They discovered a mutual interest in jogging – Taylor a man for the treadmill, Kathy a girl for the outdoors. Kathy persuaded Taylor to join her for outdoor runs. He took a liking to both fresh air and his running mate. The twice-weekly jogging evolved; Kathy and Taylor finally married on July 4, 2007.

Where to live? Kathy's old friend from GW graduate school, Donna Smith, had invited them to her house from time to time. Kathy and Taylor always liked modern architecture; when visiting Donna and Mike, they admired the wide windows and simple clean design of the Goodman homes. Neil's house came up for rent just when Kathy and Taylor married, and they felt that living in Rock Creek Woods was an opportunity they could not let pass.

Once in Rock Creek Woods, the newlyweds could not think of living anywhere else. So when the Goldstein house came on the market, they chose to make Rock Creek Woods their permanent home.

Kathy is with GSA's Office of the Chief Architect where she manages artwork located in Federal Buildings. When buildings are renovated, Kathy looks out for the preservation of artworks and also reviews proposals for changes in building collections. Kathy is a native of Lincoln, Nebraska. She has a BA in Fine Arts from Nebraska Wesleyan University (Lincoln, NE) and an MA in Museum Studies from George Washington University, where Donna Smith was a fellow student. Professionally, Kathy is known as Kathy Erickson; socially as Kathy Lednum.

Taylor grew up on Eastern Shore, earned his BA at Baltimore University and then joined GSA. He now works in GSA's Design Excellence Program, where he documents the development of Federal building architecture. He also produces education films and uses multi-media approaches to develop presentation materials. The main task of his group is to work with private architectural firms to get the best possible design for new federal buildings.

We look forward to getting to know Kathy and Taylor and welcome them to the RCW family.

New Book: *Images of America: Wheaton, MD* by Laura-Leigh Palmer. Arcadia Publishing (March 23, 2009), 128 pages, \$21.99 list price, \$14.95 at Amazon.com. The book contains many photos, old maps and a section on Rock Creek Woods.

Farewell Joel, Hati and Sophie!

In mid-July, we will say goodbye to the deJesus family. Joel is an attorney with the National Electric Regulatory Corporation, where he is Director of Regional Operations. NERC is a self-regulatory body of the nation's electric power companies; its function is to assure the reliability of the inter-company electric transmission grid, which enables companies to share excess power supplies. Joel has been re-assigned to NERC's head office in Princeton, New Jersey.

The deJesus family will make their home in Newtown, Pennsylvania. Right near their house is a community swimming pool, and Sophie is very excited by the prospects of convenient daily swims during the summer. In the autumn, Sophie will enter the First Grade at the Newtown Friends School.

Hati and Joel have been our neighbors at 3942 Rickover since April 2004. We shall miss them! But we wish them well in their new location.

Modern Capital Website/Blog

Many of us in the neighborhood are somewhat addicted to the website/blog written by Michael Shapiro at <http://moderncapital.blogspot.com/> about everything mid-century modern, including the Charles Goodman homes. Not only is Michael well informed, but he is advocate of our Goodman neighborhoods. He has been invaluable when RCW homes go up for sale. So far he lists them at no charge. Lots of modern stores, other homes and good articles are also on the site. You might find just the piece of furniture or accessory you are looking for. Check it out.

--Julie Marcis



Yoga Class Saturday Mornings, 10-11:30 am Church of the Good Shepherd

Instructor Robin Hartman (301 946 7236) welcomes new students. There is usually plenty of room and you can come for a free trial session. Come in the back door. It is held in the nursery room space.

Note - please contact Robin (or call Alida DeCoster) for class schedules and fees. The class may not meet over all weekends during the summer.

☆☆☆4TH OF JULY FUN & ENTERTAINMENT☆☆☆

14th Annual 4th of July Children's Bike Parade, July 4th, 9:45 am

Younger kids (preschool through ~3rd grade) decorate themselves and their trikes and bikes with patriotic flair and take a ride through the quiet neighborhood streets of Kensington. Grownups are invited to walk along with them. There are usually ice pops and prizes for the most amazingly decorated bikes afterward.

For more information call the Town at 301-949-2424.
St. Paul Park, St. Paul Street and Plyers Mill Road, Kensington, MD 20895

☆☆☆*Music and Fireworks*☆☆☆

Later, after your barbeque or day at the pool, bring a chair or blanket and come listen to the fabulous **Rockville Concert Band** play classical and patriotic favorites immediately before the spectacular **Rockville Fireworks** display. Music begins at 8:00 PM, fireworks start about 9 PM. Montgomery College athletic field, Campus Drive near Rt 355, Rockville.

Wheaton offers fireworks at Einstein High School (11135 Newport Mill Road). **Superflydisco** will perform beginning at 7:30 PM, and there will be balloon sculptures and roaming magic for kids. Fireworks are scheduled for 9:15 PM. Shuttle buses to Einstein High School will be available from the Wheaton Metro and Westfield Mall beginning at 6:15 PM. Service will run to and from the event until the site is clear. For more information call 240-777-8106 or see:

<http://www.wheatonmd.org/events/item/wheaton-sparkles-4th-of-july-celebration>

**The Montgomery County Fair
August 14-22**

Can't miss - Livestock Shows (Beef, Sheep, Dairy, Swine, Goats, Poultry and Rabbits); Contests (Pig, Duck, Goat and Hermit Crab Races)

Be there for the "Cut the Cheese" & Cheese Carving Contest, the Watermelon Seed Spitting Contest, and the Toilet Decorating Contest, among other more mundane events like cake and pie judging.

Food choices are mind-boggling and include Curds(?), Fried Pickles, Deep Fried Oreos, and BBQ Sundaes! Yum....

Check out <http://www.mcagfair.com/> for times, etc.

***Seen at the Kensington
Farmers' Market***

Fresh broccoli, peas, berries, cherries, lettuces, herbs, squash, beets and greens are now available at the Kensington Farmer's Market at the MARC Station, Saturdays, 8 am to noon. You can also find flowers, bread, crafts, plants, seafood, grass fed beef, pork and free-range eggs.

Soon to come - tomatoes, peaches, melons, baby eggplants, and all the best of summer.

Remember, all \$\$ go directly to the farmer - not to a corporation or supermarket chain! Support an independent farmer and take advantage of the local market.

Summer at Strathmore

Strathmore Hall and the **Music Center at Strathmore** offer many summer programs for all ages and interests, including a free outdoor concert every Wednesday evening at 7:00 PM (starting July 24), the *Backyard Theater* (children's programs) every Thursday morning in August, *Friday Nights Out* and *Sing Along Celebrations* (for adults), and the *12th Annual Comcast Outdoor Film Festival* benefiting NIH Children's Charities (August 14-21). Movies are free, please, no dogs allowed, bring a blanket or low beach chair. Food sales benefit the NIH charities. Go to <http://www.strathmore.org/> and click on the calendar for information, showtimes, parking, etc.

Hi Neighbor! is a quarterly publication of the Rock Creek Woods Civic Association. To contribute stories or items of interest to the community, personal milestones, photos and announcements, please email them to the Editor (mtoscana@sprintmail.com). Contributors to this issue include Julie and Dick Marcis, Tom Klein, Heather Cox, Pati Young and Annabel Kaufman. Thanks!