

THE MOYAONE RESERVE • LISTED IN THE NATIONAL REGISTER OF HISTORIC PLACES

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## PRESIDENT'S MESSAGE

One month into the Moyaone presidency, I am happy to report things are getting lively. A handful of Moyaoners reached out to me to share their thoughts. How helpful it is to see things through a neighbor's lens. And then we had our first board meeting on June 5. There are many balls in the air. Thankfully, we have many competent committee chairs, trustees, board members, and volunteers (= all of the Moyaone!) to juggle them.

So, some highlights:

#### Items we are working on:

• Website improvements to make better use of this tool for **community engagement**. Look for a calendar, ability to better schedule events (formal and informal) in the common areas and around the community, access to community and Board of Directors meeting information, and a few other projects.

 Pool grant funding options to manage cash flows for the community. Accessing the grant award may require more cash on hand than we have so we are exploring options.

• **Committee long-term planning** – all committees have been asked to explore what the long-term options are for managing our community for more sustainable and healthy outcomes.

 Several activities to better organize Moyaone Association resources, documentation, and assets.

 $\circ$  Social events and new ways of connecting with neighbors.

 $\circ$  Connecting with neighbors who have not yet paid association dues.

• Board meetings have been set for the first Wednesday of the month. Gather as early as 6:30 pm for snacks and conversation, but the business meeting starts promptly at 7 pm.

 Can't make a meeting but have something to share? Contact me (moyaonepresident@gmail.com) or Moyaone Vice President Mike Nelson (moyaonevicepresident@gmail.com). • **Budget update:** Income from consolidated fees is **NOT** matching the approved FY2024 budget. In fact, there is about a \$15,000 shortfall. If you have not yet paid your consolidated fees, please do so. The board will be reaching out to those who have not paid, to better understand individual circumstances/concerns and to answer any questions individuals have about Moyaone operations. Until this income issue is under control, I have asked all committee chairs to cut spending by 10%.

• What's your superpower? There are so many opportunities to volunteer around the Moyaone: mowing, plumbing, electrical work, splitting wood, picking up trash, weeding, creating flyers, decorating, coordinating events, taking notes, making phone calls, teaching classes, cheering on swimmers, leading tours, clearing ditches, scanning documents, cooking sausages (or vegetarian alternatives), showing off your technical prowess, etc. What's your superpower? How much time do you have to donate: one hour or many hours? Let anyone on the board know, and we'll put you to work.

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#### **Moyaone Association Board of Directors**

President — Paola Addamiano-Carts MoyaonePresident@gmail.com Vice President — Mike Nelson MoyaoneVicePresident@gmail.com Secretary — Karen Heys MoyaoneSecretary@gmail.com Comptroller — Linda Witkin MoyaoneComptroller@gmail.com

Director-at-Large — Holly Wagner MoyaoneDirectorAtLarge@gmail.com

# PRESIDENT'S MESSAGE

Continued from page 1

And we'd like to also make sure you are aware of both our amazing group of volunteers who are currently managing our 5 standing committees and the opportunity for YOU to also contribute:

Pool Committee Chair: Roads Committee Chair: Welcome & Membership Chair: Building & Grounds Chair: Public Affairs Chair: Hsin-I Russell Stan Fetter Crystal Garcia John Hollyfield Kent Hibben

Our committees are now required to have multiple members, and a few of them are a bit short on personnel — we can really use some help and this is a GREAT way to get to know your community better! We encourage you to please consider joining one of the many openings on these and other committees. <u>Use this form</u> to let us know where you'd like to volunteer!

Now that it's pool, pizza oven and play time down at the Moyaone Commons, I hope to see many of you there over the next few months.

Paola Addamiano-Carts, Neighbor & Moyaone Association President

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### NEXT BOARD OF DIRECTORS MEETING

Wagner Community Center, 2311 Bryan Point Road Wednesday, July 3, 2024 6:30 pm — Snacks and social 7 pm sharp— Business starts Meeting should end by 8 pm. *All are welcome to attend.* 

# Resident Survey: An Important Tool in Efforts to Reduce Aircraft Noise

– Bill Parker

PGC Community Working Group Advisor for Accokeek.

This is the follow-up to an earlier Moyaone announcement for the long-awaited South of the Airport noise mitigation study along with recommended design solutions. Vianair, the company working on this effort on behalf of the communities south of Ronald Reagan Washington National Airport (DCA), the City of Alexandria, Fairfax County, and Prince George's County, asks residents to complete a survey (see website link):

https://forms.office.com/pages/responsepage.aspx? id=a2H28PyreE2AIDIN1jHTkq2VTw0OD21CjxIECv8\_jhRUM 1dGOTFTTDNNWIJDOUYyQ0JLQ0IXNDk1Si4u

Additional information about the design project to include Project Team members is also available at: <u>https://www.vianair.com/soa/ and https://</u> <u>www.princegeorgescountymd.gov/departments-offices/</u> environment/sustainability/get-involved/aircraft-noise

Please complete the survey (even Moyaone residents living in Charles County) and if interested, participate in future community outreach efforts by Vianair in support of this PG County initiative. We have a unique opportunity for neighborhoods impacted by adverse aircraft noise to help shape a possible solution that is fair to the community at large.

It will take several months to complete a design plan, and the goal is to present the Federal Aviation Administration with a county-approved actionable plan to reduce noise associated with flights into and out of DCA.



### Moyaoner Nancy Weiman Wins Gold Medals at Canadian Masters Swimming Nationals Championships

In May, Nancy Weiman participated in the Canadian Masters Artistic (formerly Synchronized) Swimming Nationals. At the end of the competition, she departed Montreal with two Gold Medals in the 70–79 age group category. Her first Gold Medal was awarded in the "Technical Solo" category. Two days later, she won Gold in the "Free Swim" category.

From competitors, fellow swimmers – and teammates streaming from afar, Nancy received accolades and high fives – lots of them for beautiful swims. She extends special thanks to several teammates who served as coaches from both coasts, in Accokeek and in California – Linda Thomson, Kathy Navascues, Wilhelmina Bradford, and fellow Hall of Famer, Margo McGrath, with a special shout-out to her always-there supporter and cheerleader – Nancy Hines.

Nancy's next meet, US Masters Nationals, will be in Florida this coming October. The next World Master's Swimming Championships will be in Singapore in August 2025.

## Artists Alliance Holds Summer Activities





# Pulse of the Pool

The Moyaone Community Pool has opened, and schools will be letting out this week! Check out the <u>AST website</u> for home meet dates and times for the Gators, the Accokeek Swim Team. Plan accordingly. If you are a Moyaone Association full member in good standing, pool membership is one of your benefits. Come down and take a dip. For households based outside the Moyaone Reserve, seasonal pool membership applications are available on the website.

Introducing and congratulations to our 2024 Pool Staff, including Kyla Amelechkin, Will Spruill, Maya Civil, Aziza Brown, Charlene Drennen, Esther Garcia, Farah Leblanc, Shealyn Oakes, Asha Brown, and Jude Bennett! The Pool Manager can be contacted at: <u>moyaonepool@outlook.com</u>.

The 2024 Pool Committee is comprised of Chris Aills, Crystal Garcia, Linda Gorsuch, Ben Grenoble, Rhonda Hanson, John Mitchell, Mike Nelson, Hsin-I Russell, Tina Shotwell, and Nancy Weiman. Each committee member contributes countless volunteer hours to ensure that our community can enjoy a beautiful and safe pool. We are still recruiting volunteers for this summer. Even if your interest is limited to a specific activity or event such as grass cutting, weeding the deck, or grilling at the next holiday social, please sign up, so we know that you're still interested! The sign-up form is https://forms.gle/EVUdLpf8bgqkCpQq9. Sign up here, email russelhc@yahoo.com, or text 240-383-9708.

Visit moyaone.org/pool/ for hours and information. Come down and check us out! Please say hello and thanks to our competent staff and your Pool Committee neighbors who work on your behalf.

## POOL HOURS\* — Summer 2024

Friday, June 14, through Sunday, August 25		
	Saturday and	Sunday
	9:30–11 am	Adult Lap Swim
	11 am–8 pm	Family Recreation with 1 lap lane available
Monday, Wednesday, and Friday		nesday, and Friday
	7:30–9 am	Adult Lap Swim
	9–11 am	Swim team practice
	11 am–8 pm	Family Recreation with 1 lap lane available
Tuesday and Thursday		Thursday
	7:30–9 am	Adult Lap Swim
	9–11 am	Pool Maintenance
	11 am–6 pm	Family Recreation with 1 lap lane available
	6–8 pm	Swim team practice; 2 lanes for recreational swim
	8–9 pm	Adult recreational swim

## Monday, August 26, through Monday, September 2

Saturday and Sunday9:30–11 amAdult Lap Swim11 am–8 pmFamily Recreation with 1 lap lane availableMonday to Friday7:30–9 amAdult Lap Swim3:30–8 pmFamily Recreation with 1 lap lane availableTuesday and Thursday

8–9 pm Adult recreational swim

\*Please check at the pool desk for any updates on pool hours. During the summer, camps may visit the pool between 11 am and 5 pm for Recreational Swim.

The Accokeek Artists Alliance (AAA) was part of the Moyaone Mayfest fun, with Laura Ellena and Jan Buelow helping participants of all ages try their hand at painting and collage. More AAA painting took place on June 8, when Daniel Wise led our artists in a "plein air" event at the National Colonial Farm. Look for the completed works to show up at a later art show! Later in the summer, AAA is planning a flower-arranging workshop with the amazing florist Patrick Heydt.

Check out our website at AccokeekArtistsAlliance.com to join AAA or to catch up on activities.

# Hard Bargain Players on Stage at the AFF Amphitheater this Weekend

The Hard Bargain Players present *The Christians* at the Alice Ferguson Foundation's Amphitheater, 2001 Bryan Point Road, Accokeek. A big–little play about faith in America — and the trouble with changing your mind. Catch the performance this weekend before it closes — Friday, June 14 and Saturday, June 15. Doors open 7:30 pm, start at 8 pm. Show lasts about 1½ hours. Tickets: \$15 (**Cash Only**)

Weather: In the event of inclement weather, performance cancellations will be announced via Facebook and the website homepage: <u>hardbargainplayers.org</u>

The Players announce auditions for their August show, *Alice in Wonderland,* based on the classic by Lewis Carroll.

Auditions are at Hard Bargain Amphitheater on June 12, 4–6 pm; June 14, 4–6 pm; and June 15, 2–4 pm. Show dates are August 9, 10, 16, 17, 23, 24

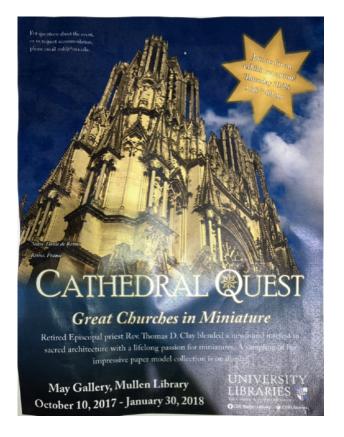
Auditions will consist of cold readings from the script for 9 to 13 roles. Most roles are not gender or age specific. Looking for actors, ages high school to 101 years old, willing to play wacky, whimsical characters. If you can't make auditions, please let us know (301-643-6129) and we can try to schedule a separate date/time or a virtual audition.

## Model Display of World Monuments on Saturday, June 15 *Choose Your Favorite and Take It Home*

A collection of Thomas Clay's detailed paper models of world monuments, cathedrals, and churches will be on display this coming Saturday, June 15 on the front porch of 15003 Reserve Road in Accokeek. **Viewing times are 9–11 am, and 3–5 pm.** Have you always wanted your own model of the London Eye, Hagia Sophia, or St. Paul's Cathedral? The collection is being dispersed, so if a model catches your eye, take it home with you for free. The models come in all sizes and shapes, and include buildings from many countries, including Poland, Turkey, England, Ireland, France, and Spain.

The Reverend Thomas Clay built his impressive collection over years of travels to many countries, visiting 274 buildings in 119 cities in 11 countries. His website: http://www.cathedralquest.com documented his travels.

In 2017 and 2018, a collection of his models was exhibited at Catholic University.











*"Uprooted." Watercolor art by Moyaone artist Frances Taylor.* 

#### Dear Herby,

I've been heading in a vegan direction all year (starting in "Veganuary") and so far, so good. I'm a little worried about picnics, though. Independence Day is a big deal in my family and I don't want to make a fuss about my vegan diet. But I also don't want to eat hamburgers and hot dogs. What would you suggest? Thanks. Independence Dave

to MoyoanoeVeg@gmail.com appreciated but not required. To be sure you receive notice of

future VEG events, drop an email

to the address above, requesting that you be added to the list.

Dear I.D.,

No worries: you can celebrate the Fourth of July like always, only with less unhealthy fats and more kindness to the planet and animals. Pick up a package of Beyond (or Impossible) Burgers, and/or any one of the great "not dogs" like Smart Dogs, and slip a few to the grill master — for you AND others who may be interested — without it being a big deal. (If you go the Impossible Burger route, you get to try "leghemoglobin," or LegH, a plant-based protein that mimics the taste, texture, and color of meat. And let's face it: none of us really knows what is in a regular hot dog!) So get out there and eat knowledgeably and responsibly, and have a helluva great July 4th!

Yours, Herby

SAVE THE DATE: July 14 VEG Potluck

Questions for Herby? Email them to moyaoneveg@gmail.com.

#### **Banana Bread**

https://theplantbasedschool.com/vegan-banana-bread/

Kerry Cook's banana bread was moist and delicious, perfect for a brunch potluck.

- 3 ripe bananas
- <sup>1</sup>/<sub>3</sub> cup almond, oat, or coconut milk
- ¼ cup olive oil
- ¾ cup sugar
- 1 tbsp vanilla
- 2 cups all-purpose flour
- 2 tsp baking soda
- 1 tsp baking powder
- a pinch of salt

• optional: 1 cup walnut or pecan pieces, 1 cup vegan chocolate chips, or a combination of both

Preheat oven to 350 °F. Line a loaf pan with parchment paper.
 Mash the bananas with the back of a fork. Add plant-based milk, olive oil, sugar, and vanilla. Stir to combine.

3) Sift in flour, baking soda, baking powder, and salt. Stir until just combined. Lumps are fine - avoid over-stirring because you don't want to activate the gluten. Optional: Fold in nuts and/or chocolate chips.

4) Pour the batter into the pan and bake for 40–50 minutes — until a toothpick or knife inserted into the bread returns clean.
5) Cool for 15 minutes 1 for the bread returns clean.

5) Cool for 15 minutes before removing from the pan.

#### Oh no — you missed the last couple of VEG potlucks, you say? No need to despair — the next one is just around the corner: July 14, at noon. Hosts are Jan Goldstein and Steve Teske, 1520 Laurel Drive. RSVP

A great turnout meant an abundance of terrific eats for the first-ever vegan brunch, hosted by Jan and Bill Parker. See this page for a couple of the sweet treats cooked up by attendees.

#### Blueberry Breakfast Cake

https://www.whereyougetyourprotein.com/blueberry-breakfastcake-vegan/

Not a crumb was left of Cindi Rudzis' decadent coffee cake at the potluck.

Crumb Topping

- 1⁄3 cup coconut sugar or brown sugar
- $\frac{1}{2}$  cup all-purpose flour
- 3 tbsp refined coconut oil, solid
- Dry Ingredients
- 21/2 cups all-purpose flour, sifted
- 2 tsp baking powder
- ½ tsp baking soda
- $\frac{1}{2}$  tsp Himalayan pink salt
- 1½ cups fresh blueberries
- Wet Ingredients
- 1 cup oat or other non-dairy milk
- 3/3 cup cane sugar
- $\frac{1}{3}$  cup plain or vanilla non-dairy yogurt
- $\frac{1}{3}$  cup refined coconut oil, melted
- 1 tbsp fresh lemon juice
- 2 tsp vanilla extract

#### Crumb Topping

 In a medium bowl, mix together the flour and sugar.
 Using a pastry cutter or fork, cut in the solid coconut oil until there are no large chunks. It should be similar to a 'sand'

consistence.

Breakfast Cake

Preheat oven to 375 °F and oil a 9x9-inch baking dish.
 In a medium bowl, sift the dry ingredients together (except the blueberries) and set aside.

3) In a larger bowl whisk together the melted coconut oil and sugar, then whisk in the remaining wet ingredients.

4) Pour the dry ingredients into the bowl of wet ingredients. Using a spatula, gently fold the ingredients together just until they are combined. Do not overmix.

5) Gently fold the blueberries into the batter, folding only about 3 times so as to not overmix, and pour into prepared baking dish.6) Spread the crumb topping evenly over the batter.

7) Bake at 375 °F for 30–40 minutes. The top should be browned and a toothpick inserted into the center of the cake should come out clean.

8) Let the cake stand for 30 minutes before slicing.

## Lynn Hollyfield's Music

Lynn Hollyfield's new album, *Look Up*, is out and is now livestreaming on many platforms. If you haven't had a chance to listen yet, click here: <u>LookUp</u>

If you're interested in a Digital Download and /or CD, write <a href="https://www.lynn@lynnhollyfield.com">lynn@lynnhollyfield.com</a>

LOOK UP - What people are saying ....

"Enjoying the New Album!" — Lilli Kuzma, FOLK DJ, Chicago Public Radio, Folk Festival, 90.9FM, WDCB

"Keep filling the world with your beautiful music!"— Ken Evinger, Musician and Sound Engineer

"Sharing this new release by our marvelous singersongwriter friend Lynn Hollyfield, who Marcy Cochran gets to play with a few times a year. Highly recommended artistry! — Dead Mans Hollow

"The new cd is beautiful and classic Lynn, thoughtful and thought provoking." — Bobbie SaturnRings

"I'm listening to your cd and loving it! So many wonderful messages and so many moods and rhythms. You should be so proud of this lovely project!" — Mary Gordon Hall, Singer–Songwriter

"I loved listening to it on the way home from SERFA --it's GREAT! Everyone, do yourselves a favor and get it!" — Bett Padgett, Singer–Songwriter

"It's a fantastic album. Congratulations, Lynn." — Mark Baughman, Singer-songwriter

"Lynn, It was absolutely an honor to play a small part in your amazing project. I love the entire record!" — Eric Selby, Percussionist, Singer–Songwriter

"Listening and liking!" - Susie Markland, SHC Music Tribe

#### June 21–22 — 30th Annual Mountville Folk Festival, Aldie, VA

If you love the mountains, come on out to this festival. This year's theme is "Connecting Generations," and features singer–songwriters, traditional Appalachian and Celtic, African-American blues, and much more. More schedule info and information on attending can be found here: mountvillefolk.org

Lynn Hollyfield, Annette Wasilik, and Lisa Taylor perform on Friday, June 21, 9–10 pm to close out the first day of the festival.

Lynn says "This is a sweet festival and I'm honored to play with these amazing women!"

For more information on Lynn's music and performance schedule, please see her website: <u>lynnhollyfield.com</u>



# Summer Camp Fun at the Alice Ferguson Foundation *Pinot on the Potomac in September*

#### Summer Adventure Camp

Excitement awaits at the Alice Ferguson Foundation's award-winning Summer Adventure Camp! Running from July 8 to August 2, our camp offers four weeks of exploration, learning, and fun for kids aged 4–12. Each week features a different theme, from wildlife exploration to outdoor art, all focused on finding joy in nature.

Don't miss this opportunity to make new friends, explore the natural world, and create lifelong memories. Register now and let the adventure begin! fergusonfoundation.org/summercamps

#### Pinot on the Potomac is Sept. 21

Sip, sip, hooray! Save the date for our 10th annual Pinot on the Potomac event on Saturday, September 21 from 4 to 6 pm. More details are coming soon!

Alice Ferguson Foundation, 2001 Bryan Point Road fergusonfoundation.org

# Arts Events on June 22 and 23 at Chapman State Park, Indian Head

The Friends of Chapman State Park annouce two events in June. The park is located at 3452 Ferry Place, Indian Head MD 20640.

*Saturday, June 22.* **Plein Air painting with Vicki Marckel.** All skill levels welcome, materials provided. At Mount Aventine manor house in Chapman State Park. 10 am until noon.

Sunday, June 23. Banjo and drum performance by Byron Thomas and Korey London. Byron will share his collection of antique banjos and discuss the origins of the banjo in the African American community and its special place in Maryland history. Rain or shine. No admission. Crafts for kids. Refreshments. At Mount Aventine manor house in Chapman State Park. 2 to 3 pm. Bring a chair!

Chapman State Park is part of a 2254-acre site that was purchased in 1998 by the State of Maryland to save this treasure from commercial and residential development. It includes lush, rich nature, beauty, serenity and historical lands on both sides of Route 210 (Indian Head Highway) on the shores of the Potomac River in western Charles County.

For more information about the park, see the Maryland Dept. of Natural Resources website: https://dnr.maryland.gov/ publiclands/pages/southern/chapman.aspx

or the Friends of Chapman State Park website: https://friendsofchapmansp.org

# Forest Management for Wildlife, July 11

The University of Maryland Extension Service is offering a Forest Management for Wildlife Symposium on July 11 at Cacapon State Park, West Virginia.

This is a planned symposium for landowners and land managers to learn about forest management practices to benefit a diversity of wildlife.

Specialists in wildlife, forestry, and financial incentive programs will present practical tips for forest management, harvests, and funding available to benefit wildlife on your property.

Register here for July 11 Forest Management for Wildlife Symposium.

The symposium will be held live at Cacapon Resort State Park in Berkeley Springs, WV, on Thursday, July 11, from 8:30 am to 1:00 pm.

The event also will be streamed live on Zoom and recorded for future viewing (you will receive a confirmation email with a Zoom link even if you plan to attend in person).

The event is free, but donations are welcome to reduce costs.



## CCYO to Present Independence Day/ Alumni Reunion Concert at AFF, June 29

Spend Saturday June 29 at 8 pm with the Charles County Youth Orchestra (CCYO) at the beautiful new pavilion at the Alice Ferguson Foundation, 2001 Bryan Point Road. CCYO alumni and students from all four of CCYO's ensembles: Prelude Strings, Encore Band, Encore Strings, and the CCYO will perform music from *The Avengers*, popular fiddle tunes, *Ashokan Farewell, Simple Gifts*, the *1812 Overture*, *Ode to Joy*, as well as music by Pachelbel and Handel.

In July, the CCYO Chamber Music Festival concerts will be July 20 and 27 at 8 pm at Christ Church, 112 Charles Street, La Plata. Students who are interested in participating in the Festival can still apply at: charlescountyyouthorchestra.org/chamber-music-festival

Auditions for next season will be held September 14 from 9 to 3 at Christ Church, La Plata. All levels and instruments, except piano, are warmly encouraged to audition!

Recently, CCYO has been spotlighted in an online film by the Charles County Arts Alliance and has been featured on WTOP radio. Also, two CCYO String Quartets were finalists in the prestigious Washington Performing Arts Society Misbin Chamber Music Competition in Washington, D.C.

CCYO presents two large concerts and several smaller concerts each year, a two-week Chamber Music Festival with two additional chamber music concerts, a Concerto Competition Concert as well as masterclasses and sectionals for students in all four of CCYO's ensembles. This past year CCYO has performed concerts at the Port Tobacco Courthouse, the Maryland Veterans Museum, Kris Kringle at the Fairgrounds, the Village Green in Indian Head, the Alice Ferguson Foundation, and Christ Church, La Plata.

For more information, please contact Dr. Osman Kivrak, CCYO Director (301-375-7109; charlescountyyouthorchestra.org).



An adult-only event. No one under age 21.