

The Alexandria/Arlington

It's **read** all over!

Vol. 2, No. 4

Spring 2012

Zorra

MEET HORST B
Alexandria's
International
Designer

page 4



Christine Roland Garner

LOOK WHAT'S POPPING UP
THIS Spring

Old Town



\$2,300,000

Own a piece of history! This impressive 4 bedroom, 4.5 bath detached Federal home built in the late 1700's has been owned by some of the cities most distinguished residences. Situated on a large corner lot and surrounded by private gardens that were designed to create a seamless flow from the indoor-outdoor living spaces. The interior is impressive with floor to ceiling windows, original glass, and wood floors, 3 fireplaces, beautiful mouldings & soaring ceilings. Lower level efficiency and detached garage.

Old Town/ Fords Landing



\$1,749,000

One of a kind 3 bedroom, 3.5 bath home designed by architect Arthur Cotton Moore with over 3200 sq ft of luxurious in-town living. Gracious room sizes, formal living room with French doors to a roof top terrace & dining room with 8ft palladium window and domed ceiling. Gourmet kitchen with 42" cabinetry, granite counters & breakfast area. Two bedroom suites with luxury baths and walk in closets. Private patio, 2 rooftop terraces, steam shower & spa! Steps to the riverfront & blocks to shops & restaurants.

Belle Haven



\$1,099,000

Stately 4 bedroom, 3.5 bath colonial with 4 finished levels and an attached garage on a 9,600 sq ft lot. Hallway entry, formal dining room and living room with a fireplace flanked by built-in bookcases and french door to a wonderful screened-in side porch. Spacious family room with fireplace, built-ins and access to the yard with a custom flagstone patio. Gourmet eat-in kitchen with 42" cherry cabinets, granite counters, SS appliances and a walk-in pantry. The upper level has 3 bedrooms and 2 baths including a large owner's suite and stairs lead to a 4th bedroom with full bath in the finished attic. Main level powder room and walk-out lower level with rec room and lots of storage.

Braddock Heights



\$795,000

Beautifully updated 3/4 bedroom, 2.5 bath colonial with 3 finished levels and an attached garage on a huge 9,050 sq ft lot. Entry foyer, light filled living room with fireplace is open to the dining room. Renovated kitchen with 42" cherry cabinets, granite counters, SS appliances & table space. Three upper level bedrooms and a den over the garage with a full bath, ideal for a guest room. Finished lower level with tall ceilings, recessed lighting and a half bath. Gorgeous professionally landscaped yard with outdoor lighting, stacked stone walls, flagstone patio & walk ways. Freshly painted rooms, wood floors on 2 levels & PDS to attic storage.

Rosemont



\$849,000

Lovely 4 bedroom, 2.5 bath colonial with 3 beautifully finished levels and an attached garage. Hallway entry with formal dining room, living room with fireplace and french door to a large screened-in side porch with access to the fenced back yard and patio. Upper level with 3 bedrooms and 2 baths including a Master suite with private bath. Finished walk-out lower level with large family room, fireplace, 4th bedroom, half bath and storage. Blocks to parks, Maury elementary school and METRO.

Cameron Station



\$399,000

Wonderful 2 bedroom, 2 bath condo with 1,229 sq ft of living space with a desirable floor plan and 2 full size garage parking spaces. Open floor plan, large bay window, spacious kitchen with SS appliances granite counters & breakfast bar. Two split bedroom suites for maximum privacy, each with walk-in closets and one with a balcony. Lots of community amenities including a 24/7 gym in the building, community center, pool, tennis, walking/jogging trails, spa and shuttle to the METRO!

Weichert, Realtors®

121 North Pitt Street • Alexandria, VA 22314 • www.christinegarner.com

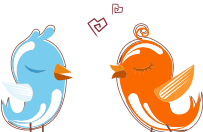
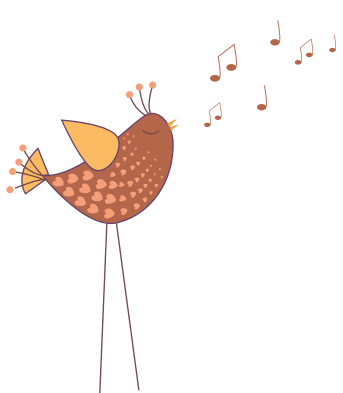
Christine Garner • (703) 587-4855 • cghomes@hotmail.com





Zebra mascot Lucy is ready for gardening!

INSIDE



- 4 Alexandria Design Goes International
- 6 Meet Living Legend Pat Miller
- 8 Ask the Clockman
- 11 Crunchy Scott Discovers Happy Tart
- 12 Backyard History
- 16 The Covert Letter
- 17 Kiwanis Happenings
- 18 On Watch
- 21 Meanderings in England
- 22 Ask the Attorney
- 24 Living Legends Honored
- 26 Gemstones
- 27 Hypnotic Focus
- 28 Explore Dyke Marsh
- 33 Events
- 34 Vino Vixen
- 35 Letters from a Broad
- 36 Civil War Series Part 11
- 40 Coffee with Ginger
- 42 Z-Pick of the Month
- 43 Ask Dr. Knapp
- 46 Ask the Plumber
- 49 Dining Finds
- 50 Crossword and Suduko
- 51 Monthly Home Sales
- 54 Curtain Call
- 55 Adoptable Pets

Cover photo by Greg Knott



INBOX

HOW TO GIVE US FEEDBACK
If you would like to send us a comment, send your mail to mary@thezebra.org or Zebra, PO Box 6504, Arlington, VA 22206. Submission of a letter constitutes permission to publish it. Letters may be edited for reasons of space and clarity.

Dear Mary Wadland:

Your article in reference to 517 Prince Street in the March edition of the *Zebra* was great!

I have been interviewed many times since starting restoration, and “preservation” of this house. You have a knack for listening to my rambles and getting the facts accurate and hitting the most important areas that should be of interest to historic preservationists and the public in general.

I look forward to reading future articles you produce for the *Zebra*.

Sincerely yours,

Joe Reeder
Owner, 517 Prince Street

PUBLISHER’S NOTE

We had a crazy month this April. *Zebra* staffers were every which way with health crises, vacations and Spring breaks and even having babies! The result is that we pooled the resources and rallied ourselves to give you a “bursting at the seams” double issue, Spring 2012.

It’s a hefty book this time that should take you a while to read this month. From Alexandria’s internationally famous interior designer, Horst Bohlendorf to the Queen of England and the Space Shuttle Discovery, *Zebra* has been on the scenes to capture what we know you want to read.

So take us to the pool, to the hairdresser, to the diner or neighborhood watering hole and settle in with the columns you’ve come to look forward to, and be surprised by a few new ones we debut this month.

As always, please forward your ideas and criticisms, and enjoy the gorgeous days. We’ll see you in June!

Mary Wadland
Publisher



Volume 2 • Number 4

SPRING 2012

Publisher/Editor-in-Chief	Contributing Writers
Mary Wadland mary@thezebra.org	Anne Alden John Arundel Glenda Booth Holly Burnett Harry Covert Mary Ehlers Marcus Fisk Robert Knapp Scott Meeks Melissa Nix Dan Ryal Mike Sade Chris Schewe Mari Stull Phil Wadland
Managing Editor	Photographers
Kris Gilbertson kris@thezebra.org	Greg Knott Harry Merritt
Advertising	Social Media Editor
Mary Wadland mary@thezebra.org	Wayne Hulehan
Features Writer	
Chuck Hagee cg.hagee@comcast.net	
Chief Financial Officer	
Ronald Umbeck	
Circulation Director	
Ellis Spencer circulation@thezebra.org	

Distribution

25,000 copies delivered by hand each month to households and businesses in the following neighborhoods and high-traffic areas:

Arlington Alexandria Alexandria West Ashburn Beverley Hills Braddock Heights Crystal City	Del Ray Fairlington Front Royal Great Falls Leesburg McLean Middleburg	Mount Vernon Old Town Alexandria Parkfairfax Reston Rosemont Seminary Hills Shirlington
---	--	---

Publication Dates

Zebra is printed monthly.

Deadlines

The deadline for the receipt of all new advertising materials is 5:00 p.m. Wednesday, seven days prior to publication. Materials and space reservations will be accepted for proofed unchanged camera ready repeat ads until 5:00 p.m. Friday, the week before publication. Cancellations and changes cannot be accepted after Monday, the week of publication and no refunds will be made after that time. For advertisers wishing to see a proof before publication, the deadline for approval is Wednesday, seven days prior to publication.

For Advertising Information, call 703-224-8911

©2011 Zebra Media, LLC
The *Zebra* is an independent monthly publication providing news, information and entertainment for readers in Northern Virginia. The publication is published by Zebra Media Solutions, LLC, which is responsible for the form, content and policies of the publication. The *Zebra* does not espouse any political belief or endorse any product or service in its news coverage. Articles and letters submitted for publication must be signed and may be edited for length or content. The *Zebra* is not responsible for any claims made by advertisers.



Perfection Has a Name — Horst B

PHOTOS BY GREG KNOTT



BY CHUCK HAGEE

He wanted to be a surgeon, but that was not in the cards for a boy from a poor German family. His interests were so abundant that he went to what is known in Europe as “a specialist” to help him sort out his many talents and choose a life path.

The results of this consultation can now be seen throughout the world, from The White House to the palace of the Sultan of Oman; in the private residences of the rich and powerful; and in great hotels, restaurants, corporate offices, embassies and muse-

ums across this nation.

“He” is Horst Bohlendorf, founder of Custom Design Studios, Inc., Designer Workroom, and Horst Consulting Services, Inc. Bohlendorf, along with his staff of highly skilled, European-trained craftsmen, has created some of the most exotic and luxurious furniture and decorated living areas on the planet. All of it emanates from an inauspicious workshop on Wheeler Avenue in Alexandria, plus offices in Washington, DC, and Rehoboth Beach, Delaware.

“In Europe, upholstery is a prestigious trade. There is a very strict

rule that in order to be able to practice in any related field, a person has to undergo different levels of study,” Horst explained.

“They not only train for upholstery but also have to learn the various aspects of related trades, from drapery to wallpapering, to laying carpet and everything else involved in decorating,” he stated. Horst did all that and much more.

As a young man in his hometown of Hamburg, Germany, Horst Bohlendorf trained as an apprentice and was not only eager to learn all there was to know about his chosen field, but also to excel at it. He was relentless.

Following his graduation into Journeyman, he became one of the few to become a Meister. Only a few ever make it to that level of expertise, according to Horst.

In 1961 his abilities, dedication, attention to detail and perfectionism were recognized when he was “handpicked” to represent Hamburg for the National Board Trade Competition as the official entry in the Interior Design Decoration Division of a 10-day test/competition. Out of the entire national competition, Horst became the National Citation Winner, besting all the

other city entrants in Germany.

Each entrant is assigned a specific task to highlight their talents and abilities. Horst was tasked with building and upholstering a winged chair. The material given him by the judges was white muslin—the very base covering of upholstery. Most of his competitors received fancy decorative material with which to work.

“Many would have been insulted by being given such a fabric to work with. And, I was not too pleased at first either. But, I soon learned, the judges knew what they were doing,” he said.

“The fancier fabrics did not show the details of workmanship that the plain muslin revealed. The judges, who were professional tradesmen in their own right, could see every stitch and tuft of my piece and thereby accurately judged my talent, skill and dedication to detail,” Horst recalled.

His winning Queen Anne-style chair of white muslin, with its hand stitched, attached cushion and tufted back is on permanent display in Cologne, Germany, a permanent testament to the achievement of a young man who

▼ See HORST on page 5



The lobby at the Willard Hotel.



A little girl's bedroom in Baltimore.

INTERIOR PHOTOS PROVIDED BY HORST BOHLENDORF



Alexandria Show house featured in *Better Homes and Gardens*.

▲ HORST from page 4

had not yet even graduated.

For that accomplishment he was awarded a scholarship to aid in his further education. But, after he achieved his Masters in Interior Architecture, as his trade is professionally known in Europe, and his Meister, he decided to pass on the scholarship and explore a new world—literally.

“The person I was studying under put a bug in my ear about the United States. So, with an invitation from my older sister, I decided to come here and explore what was available. I had planned to stay only a year. That was 1961,” he said.

Horst first settled in Westchester County, New York, but finding work to be rather sparse there, he decided to head for The Big Apple. He got a job with Charles Terrace Interiors. “I was working nearly 24/7, often working through the night to meet customer deadlines. I was also teaching upholstery at Westchester County Community College. That’s a 125-mile drive each way,” he stated.

“I wasn’t making very much at Charles Terrace and the expenses in New York City were really eating up my money. Parking alone was costing \$8 a day and I was only making \$3.50 an hour. They

wouldn’t give me a raise, so I said goodbye and came to Washington,” Horst explained.

He arrived in 1965 with the grand total of \$12.50 in his pocket. He got a job with the government tracking AWOL military personnel. “They provided fairly good pay, plus housing and a car,” he said.

Once he got to know people and they got to know his real capabilities, they encouraged him to follow his true profession. When he found an upholstery shop in Georgetown that was about to close, he bought it and opened his first business. Located in a townhouse, the shop was downstairs and Horst lived upstairs.

“I wasn’t open more than a couple of days when, at 4 a.m. one morning, a knock came on the door of the shop. It was a woman who had worked for the previous owner and she wanted a job. I told her to come in. I put her to work and went back to bed,” he stated. Things grew from there.

In the mid-1970s, with his partner John Emeigh, he established Custom Design Studios, a drapery and upholstery workroom catering to the design trade. During that period, the partners opened a 10,000-square-foot warehouse and began to pick up and deliver

clients’ furniture. By 1976 things were going so well they moved to Arlington, opened a second 10,000-square-foot warehouse and increased staff to 24.

“We were doing a lot of big jobs, not only here in the United States but also throughout Europe and the Middle East. The eighties was a real boom time. Then they were over and we had to tighten our belt and downsize along with most others,” Horst noted.

John Emeigh passed away in 2006, but Horst Bohlendorf’s *Who’s Who* client list suggests that for him, the 21st century continues to enhance those boom years. Here is just a sample of that list: The Inn at Little Washington, Bill and Hilary Clinton, The Willard Hotel, The Smithsonian, The Four Seasons Hotel, Former Secretary of State Colin Powell, The Holocaust Museum, Studio Theater, newsman Ted Koppel’s office and home, the late *Washington Post* Publisher Katherine Graham, and varied embassies and museums.

Horst continues to share his expertise with those who work with him. In one case, he has nurtured and trained five generations of the same family to become upholsterers of superior abilities.

Not bad for a poor German boy,

the last of seven children, from a family that had only dirt floors in their Hamburg home. Ironically, one of his recent unique creations was for a restaurant in Washington, DC, named for another poor boy from Illinois who came from humble beginnings and also went on to defeat the odds, Abraham Lincoln.

In the Lincoln Restaurant, 1110 Vermont Avenue, is Horst specially designed and created seating in the form of a very large winged, white leather chair. Each tuft is secured by a Lincoln penny and every stitch on the arms is covered by a Lincoln penny. What could be a more fitting tribute to the spirit of true entrepreneurship?

In a communication with the people of Sangamon County, Illinois, on March 9, 1832, Lincoln wrote: “Every man is said to have his peculiar ambition. Whether it be true or not, I can say for one that I have no other so great as that of being truly esteemed of my fellow men, by rendering myself worthy of their esteem. How far I shall succeed in gratifying this ambition, is yet to be developed.”

Those words could well apply to Horst Bohlendorf as he continues his quest for absolute perfection in the chosen craft of his life. 🐾

Living Legend of Alexandria PAT MILLER

BY SHERRY WILSON BROWN

If a community is lucky, it includes people who raise their hands when there is work that needs doing. Alexandria Living Legend Pat Miller is the sort of person who raises both hands.

Born in Carroll, Iowa, Pat started life on a farm, the middle child with an older brother and sister and a younger brother and sister. When Pat was in the fourth grade, the family moved into town where overnight the addition of the seven Millers swelled the population to 90. Pat's father worked at the local farmers' coop and her mom opened a café. Unlike many youngsters in Alexandria who spend most of their time with children their own age, in Pat's small town, children of many ages played and studied together. In Pat's classroom, fourth- through sixth-graders studied together. This experience triggered Pat's belief in inclusiveness, that bringing everyone together builds a stronger community.

Pat moved to Cedar Falls/Waterloo, Iowa, to attend the University of Northern Iowa, the first in her family to go to college. After graduating, she worked for a television station in Waterloo, the token female reporter covering a three-way race for governor. Eventually she worked in Governor Robert Ray's reelection campaign and then as Mrs. Ray's Administrative Assistant and as Assistant to the Governor for Appointments.

Pat later managed various campaigns in the Midwest, including statewide issue initiatives in Ohio, the mayoral race in Kansas City and a Congressional race in Iowa.

This experience earned her a job at the Bailey, Deardourff & Associates political media firm and brought Pat and her husband to Washington, DC. It was during this period that she met Paul Wilson and works with him today at Wilson Grand Communications, where a flexible schedule allows her to have a "day job" as his Operations Director.

While looking for a place to live in DC, Pat and her former husband stayed with Paul and his late wife Kathy, who was Chair of the National Women's Political Caucus. Kathy invited Pat to a NWPC conference and when Kathy mentioned a myriad of tasks needing to be done,

Pat raised her hand to volunteer. Work on issue campaigns followed and continued until recently.

Pat's pickup truck is a familiar sight in Del Ray. Kathy Wilson had become Director of the Abacadabra Child Care and Development Center, and after her death, Pat received one of the strangest requests for using it. Paul's neighbors had removed two large tree stumps which they offered to Abacadabra's playground if someone would just move them. Paul and five guys showed up planning to load them into Paul's car. Reality set in and Pat got the call asking to borrow her truck. Nothing is too small or strange for Pat to lend a hand.

The Avenue Partnership, which sponsors the Del Ray Farmers Market, was another area for which Pat volunteered. Given her family background, it is not surprising that Pat took on the role of Market Manager. She selects the vendors who offer the very best in local produce, flowers, bakery, meats and cheese. Besides wonderful shopping, the Market offers a place to socialize with neighbors and enhances Del Ray's sense of community.

Pat is an evolver who develops the potential of every idea. She did just that in 1995 with the Del Ray Block Party, which is now the nationally known Art on the Avenue. A free multicultural art and music festival held on Mt. Vernon Avenue, Art on the Avenue hosts more than 300 artists, food vendors, three music stages and a children's stage. Pat has brought in non-profit organizations at no cost to staff children's activities. She's made the arts an integral part of the music and craft projects, works tirelessly to organize and raise funds for the event each year. Art on the Avenue has brought attention to Del Ray with features on WETA Neighborhoods, in the *Washington Post* and in *Washingtonian Magazine*.

Another example of Pat's evolving ideas is the shop Pat and her business partner Maria Wasowski opened. (Maria nominated Pat for the Living

▼ See MILLER on page 10

COMMUNITY NEWS

At Last! Old Town Farmers Market Changing Its Hours!

For years, you had a choice. Go to the Farmers Market in Old Town or sleep in on Saturday. You could go get fresh produce and other goodies starting at 5:30 a.m.(!) until 10:00 a.m. (when the best stuff is gone) or you could turn off the alarm and crawl back under the covers.

Now, you can do both! The rooster-crowing, dew-soaking opening hour of 5:30 a.m. becomes 7:00 a.m. come May 2012, and the tables will be folded up by noon. What a relief!

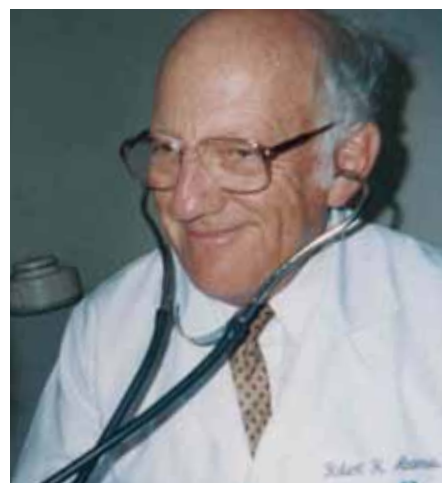
Thank you, Alexandria City Council! 🐓



Overhead view of Alexandria's Old Town Farmers' Market in the 200 block of King Street.

COURTESY PHOTO

Dr. Robert Anderson Wins Public Health Award



On April 10, the City of Alexandria honored the late Dr. Robert H. Anderson who spent more than 50 years as a conscientious and dedicated pediatrician promoting the health of the City’s children.

Recipient of this year’s 2012 Flora Krause Casey Public Health Award, Dr. Anderson served the Alexandria community and thousands of children from the 1950s until his death in 2006.

While developing a busy practice during the early 1950s, Dr. Anderson worked tirelessly to provide healthcare to the large number of underserved, underprivileged citizens who lacked reg-

ular medical care in the City and was heavily involved with education reform, the need for new schools, and the need for low-cost subsidized housing.

Dr. Anderson worked with colleagues to develop the pediatric department at Alexandria Hospital, where he later became Chief of Pediatrics and eventually President of the Medical Staff. He volunteered for nearly 50 years at the Alexandria Health Department’s well baby clinic and played a major early role in Alexandria Neighborhood Health Services, Inc.’s (ANHSI) debut as a federally qualified health center.

The City of Alexandria established the Flora Krause Casey Public Health Award in 1992 to recognize individuals dedicated to improving the health of the Alexandria community through a commitment to the medically needy. Flora Krause Casey’s life work helped provide medical care for the low-income residents of Alexandria, integrate the City during an era when such ideas were controversial, and foster the volunteer spirit for the community in a way that made Alexandria a better place to live. Each year, the Alexandria Public Health Advisory Commission awards an individual who embodies this same spirit as Flora Krause Casey.



Pomander Punch Scores a KO at Eighth Annual Great Rum Punch Challenge Third Win for Bittersweet at Gadsby’s Tavern Museum Competition

Bittersweet was the big winner with their Pomander Punch at Gadsby’s Tavern’s *Eighth Annual Great Rum Punch Challenge* on March 24. This year they beat out runner-up Gadsby’s Tavern Restaurant, defending champ Dogfish Head, and worthy competitors Bacardi, FireFlies, and RedRocks. Bittersweet took top honors in 2007 and 2009, as well.

Rum Punch Challenge guests were treated to many styles of punches and a variety of food from local establishments. Gadsby’s Tavern Museum Society also provided a Designated Drivers Punch and local businesses donated to the silent auction. Guests toured the historic ice well and learned about the importance of ice in the 18th and 19th centuries.

The Great Rum Punch Challenge came from the Museum’s participation in the American Whiskey Trail, an educational experience into the cultural heritage and history of spirits in America. To learn more, please visit www.american-whiskeytrail.com.

Gadsby’s Tavern was the center of social and political life in late 18th and early 19th century Alexandria and the new Federal City of Washington. The tavern was the premier gathering place for residents, including George Washington, and visitors to eat, drink, learn, and influence history. Gadsby’s Tavern Museum is located at 134 North Royal Street in the heart of Old Town Alexandria. For more information, please visit www.gadsbystavern.org.

TOMATOMANIA is coming to the Baltimore/Washington area for the 4th year in a row! More than 175 heirloom tomatoes grown on our farm!

TOMATO MANIA!

**April 28th & 29th
at Greenstreet Gardens!**



GREENSTREET GARDENS
FLOWERS & GIFTS

391 West Bay Front Road, (Route 258) Lothian, Maryland 20711 • 410-867-9500
1721 West Braddock Road • Alexandria, Virginia 22302 • 703.998.3030
www.greenstreetgardens.com

ASK THE CLOCKMAN



BY PHIL WADLAND

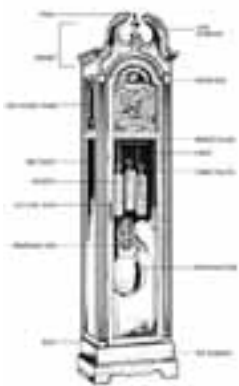
Q: I've got a Grandfather clock we bought in 1986 and the chimes have stopped. How do I get it fixed?

A: I could fix your clock but you're going to need a house call, and I'd have a lot of questions before I could know what's wrong.

Most people buy a clock, start it up and keep it running until something goes wrong. Seems no one ever reads the owner's manual. The manual tells the owner to get it serviced about every two years. Your clock is now 26 years old. That would be like buying a new car and never changing the oil. Why change the oil if the car is still running?

What happens after about five years is that the original oil that came with the clock is drying up and dust in the air is sticking to this oil and forming mud. Meanwhile the clock keeps running with the mud grinding into the bearing, causing wear. But the clock keeps running this way for the next 20 years, until one day the chimes stop playing. The chimes are always the first to go because they do so much more work than other parts of the clock.

Now the movement must be removed from the case, disassembled, all the parts cleaned and repairs made to the worn bearings. The clock is then set up in the repair shop and tested for a week. After everything is in proper working order, the movement is brought back to the house and reinstalled in the clock case.



Depending on the clock movement, this can cost upwards of \$400. Some repairs can cost thousands. However, if your clockmaker tells you that you need a new clock movement, it's because he can't repair clocks. Remember, it is always cheaper to repair than to replace.

To tell the truth about it, a good clockmaker would make more money from repairing the old unit than from finding a new one for you to buy. And don't forget, your Grandfather clock is 26 years old. Trying to find a new unit just like it is not going to be easy.

Phil Wadland is a third-generation clockmaker and horologist, residing in Manchester, New Hampshire. If you have questions for the Clockman, email clockman@thezebra.org

Think Graduation and Weddings Preserve the Memories

**During May
10% discount when
you mention Zebra**



Todd Healy
Artist & Framemaker

320 King Street
Old Town Alexandria
703-549-7883

Sick clock?

**Call or email
for a free
consultation.**



WADLAND'S Clock Repair

Est. 1912
Manchester NH (603) 668-8860
philwadland@gmail.com

Tempo
restaurant

4231 duke street
alexandria, va
703. 370. 7900
call for hours & reservations
www.temporestaurant.com

"european and california cuisine consistently hits the high notes."
—mid-atlantic magazine

QUOTABLE:

“ Be kinder than necessary, for everyone you meet is fighting some kind of battle. ”

~Anonymous



Craftsmanship • Quality • Service
We wouldn't have it any other way.
Why should you?

Bradlee Shoe Repair
3636 King Street • Alexandria
(703) 937-9210



FALL IN LOVE

with
**OLD TOWN
COMMONS**

Discover smart city living at EYA's newest community in Old Town Alexandria. Just steps to King Street, Braddock Road Metro, and the waterfront, these homes offer spacious open floor plans with gourmet kitchens and reserved garage parking.

WHAT'S NOT TO LOVE?

New condominiums from the \$300s
New townhomes from the \$700s

EYA.com

Model homes open daily | Call **571-312-8910**
735 N. ALFRED STREET, ALEXANDRIA, VA 22314

THE NEIGHBORHOODS OF
EYA

life within walking distance®

Prices subject to change without notice.



▲ MILLER from page 6

Legend honor.) A Show of Hands is a store for local artists who have progressed from selling to acquaintances or traveling to weekend shows and are ready to begin marketing their art professionally. Pat especially likes to feature artists in the store to meet and share enthusiasm for their work with potential customers.

Pat has chaired the Alexandria Commission for the Arts since 2006. Under her leadership, the Commission has strengthened its focus on public art, with projects in various stages of creation including installations at Freedman's Cemetery, Charles Houston Recreation Center, and the Public Safety Center. She injected a local arts component into the Old Town Festival for the Arts, assuring a juried exhibition for local artists which continued for several years. She added local performing arts groups to the Festival, which continue to perform today.

It is not always about the arts. Pat serves on the Board of Directors for Community Partners for Children, a nonprofit that conducts Alexandria's largest holiday toy and school sup-

ply drives for children in need. She joined the Community Partners for Children board in 2001, was elected Co-Chair in 2004 and President in 2008. Pat takes part in all of the organization's activities from putting out collection boxes to inventorying items or making deliveries to schools. Her porch has become a popular drop-off point for toys and school supplies.

The Del Ray community has reaped economic benefits from Pat's dedication. She expanded her work with The Avenue Partnership from Market Master to planning and implementing advertising campaigns and events that attract people to the community and promote its businesses. In 1996, Pat was named President of TAP, which led to her appointment by the City Council as an ex officio member of the Potomac West Alliance Interim Planning Board. When the Potomac West Alliance (now the Del Ray Business Association) was formed, Council unanimously appointed her to an at-large seat and she was elected the first President. She set about setting goals and structuring the new organization which successfully met those goals.

Today, Pat works with the Del Ray Business Association's annual Halloween Parade, the 5K Turkey Trot, and First Thursday. She even finds time to mentor new business owners. Her one regret is that she sees so many other opportunities for involvement but has to sit on her hands to keep from taking on all of them!

Pat does take a little time for herself. A broken hand has reduced her time on the tennis courts but she loves to read, especially mysteries. She also loves country music, especially evenings at the Birchmere. To relax, she may tune into the Food Channel but that may be part homework as it helps her keep up with food trends that show up at the Del Ray Farmers' Market.

In gratitude for all the times Pat Miller has raised her hand for Alexandria, Living Legends is pleased to give her a big hand 🐘.

This is one of a series of 12 profiles that will appear this year.

For information, to volunteer, become a sponsor or nominate a Legend for 2013, visit www.AlexandriaLegends.com or contact Nina Tisara, AlexandriaLegends@ninatissara.com

Bicycle Co-op Opens in Del Ray



Mayor Euille and City Councilwoman Del Pepper and others celebrate the official opening and ribbon-cutting of Velocity, a bicycle co-operative at 2111 Mount Vernon Avenue. Velocity is a non-profit, volunteer-run, educational do-it-yourself workshop offering training, rides, and events to empower all levels of cyclists in building, maintaining, and embracing the fun of bicycles.

PHOTO COURTESY OF GAYLE REUTER



LIKE US ON FACEBOOK



Log on our website at facebook.com/thezebrapress
Up to date news, events and special deals around town!!





Le Refuge
Come, visit a little corner of France.
127 North Washington Street • Old Town Alexandria
703-548-4661
www.lerefugealexandria.com

Patron Favorites
Beef Wellington, Cassoulet, Bouillabaisse, Dover Sole, Frog Legs, Rack of Lamb, Salmon en Croute

CELEBRATING 25 YEARS — OLD TOWN'S FAVORITE COUNTRY FRENCH RESTAURANT

QUOTABLE:

“Aren't waiters wonderful? You ask them for things, and they bring them.”
~Dudley Moore
Arthur, 1981

Join us for the launch of the new side of
The Christmas Attic

April 28th 11am - 2pm

- * Pony Rides
- * Paint Your Own Parasols
- * Balloon Art
- * Treats & Refreshments
- * Door Prizes & Discounts
- * New Merchandise

The Urban Attic is a playful, yet cosmopolitan, boutique filled with everyday treasures and mementos from across the globe. Explore our store and find beautiful items ranging from exotic to chic.

Urban the attic
GIFTS • DECOR • MORE

Want a subscription?

The post office charges us \$1.67 to send a single copy. With that in mind, and 12 issues a year, we think a fair subscription price is \$25.00 a year. Sound ok? If you agree, and would like to join our subscriber list, please send a check or money order to **Zebra, PO Box 6504, Arlington, VA 22206**, and the name and address to which you want your copy sent. Thanks!!



GO GREEN

With mini spiral bulbs!

Save money by using less electricity than the old type bulbs — and they last up to 10 times longer!
Come in and start saving today!

AVAILABLE IN:

11 watt = 55 watt	18 watt = 75 watt
13 watt = 60 watt	26 watt = 100 watt
15 watt = 65 watt	And 3-way!

The Lamplighter

Serving Alexandria for 70 Years

1207 King St., Old Town, Alexandria, VA
(between Payne and Fayette St.)

703.549.4040 www.lamplighterlamps.com





Green and Gluten-Free



I’ve noticed lately that a lot of gluten-free foods are being marketed with an eco-friendly spin. But if gluten-free basically means wheat-free, then what’s so green about that? To find the answer, I headed to The Happy Tart, a gluten-free patisserie in the Del Ray neighborhood of Alexandria.

“I think a lot of people who eat gluten free are very in touch with their bodies,” explained Emma Cech, owner of The Happy Tart. “They’re very in touch with where things are coming from and they want to have the best ingredients.”

Emma’s explanation was simple, but it was a real “light bulb” moment. While there isn’t a direct connection between being gluten free and green living, people who suffer from wheat allergies often opt for whole and natural ingredients, and they truly understand the power of food.

“Even if the restaurant says they’ve got a gluten-free menu, you’re relying on people in the kitchen to follow gluten-free protocol to make sure there’s

no cross-contamination,” noted Emma. “So every time you go out, there’s always a risk that you’re going to have a reaction and you’re going to feel sick.”

It’s estimated that two million people in the United States may have some level of gluten intolerance, also known as Celiac Disease. Symptoms range from stomach pain to seizures.

“I really wanted somewhere where gluten-free people could come and have an amazing variety of choice,” said Emma, “and know that they are safe and that they can eat anything here.”

The Tart’s Happy History

Emma Cech’s dream of opening a French-style bakery became reality just a few months ago when she opened The Happy Tart. Before that, she spent more than a year researching, baking and converting all her favorite recipes into gluten-free varieties. That’s not as simple as it sounds. She works with eight different wheat-free flours to bring her sweet treats to life.

“I blend them (the flours) for each different product,” Emma said as she reached for a jar of cookies. “So for the sugar cookies and the dark chocolate crackles, they had different blends because I’m looking for different properties.”

Emma’s passion for gluten-free baking was born during her time in culinary school

when she was diagnosed as gluten intolerant. Her son also suffers from the condition. But Emma turned lemons into lemon tarts and now her business is a true standout.

“A lot of gluten-free products are made on a large industrial scale and so they need to have a lot of preservatives,” added Emma. “I don’t like eating chemicals. I want to eat real food and I think a lot of other people want to eat real food, too.”

Butter, eggs and cream—it’s all in there. No one said The Happy Tart was a health food store! But there are healthy elements, like fresh fruits and vegetables. Emma is already mingling with folks at the Del Ray Farmers’ Market so she can incorporate more local ingredients into her pies and pastries.

“I use fruits and vegetables that are in season, so if people ask me for a strawberry tart in the winter I say “no” even though it pains me,” added Emma. “I won’t buy fruit that’s not in season.”

Going Greener

Thanks to Emma’s website, www.happytartbakery.com, gluten-free people from all over are making their way to her Mount Vernon Avenue store. You’ll probably be seeing Happy Tart products at other local eateries as well. Their gluten-free pizza crust is already on the menu at the Del Ray Pizzeria



Emma Cech, The Happy Tart Owner

PHOTOS BY SCOTT MECKS

and Emma is hoping other restaurants will follow suit with her pastries and pies.

But the coolest and greenest Happy Tart brainchild will be their vending bicycles! “We’re hoping to have a fleet of vending bicycles that will go to Old Town and go to Shirlington and go to Crystal City,” said Emma. “We really believe in reducing our carbon footprint.”

Now that’s what I call GREEN and GLUTEN-FREE! 🌱

Scott Meeks lives in Old Town Alexandria and is a passionate.... environmental journalist, eco-lifestylist, producer and author. You can learn all about his crunchy efforts by visiting his website, www.easyGREENTV.com.

Tragedy Strikes as the City Sleeps

BY CHUCK HAGEE

The recent death of Alexandria Fire Department Paramedic Joshua Weissman in a freak accident while rushing to an automobile fire on I-395 served to emphasize the selflessness that first responders exhibit every day they report for duty. That was never more apparent than on November 17, 1855, when seven Alexandria citizen firefighters died as a wall collapsed on them at a large brick warehouse, burying them in the burning rubble.

In the words of the *Alexandria Gazette* two days after the tragedy, “We have never known our community to be more deeply affected.” Wrapping that sorrow in rage, it was subsequently determined that the blaze was the act of an arsonist.

Killed that night 157 years ago were Robert L. Taylor, William E. Evans, James Keene, John A. Roach, Jr., George David Appich, George Plain, and Carson Green. Their sacrifice also brought forth the Circle of Honor and Memorial at Ivy Hill Cemetery on King Street, which honors fallen firefighters in a formal ceremony each year.

The alarm awakened the city a few minutes prior to midnight on that Friday night. Upon arrival, firefighters found smoke and flames coming from the third story of a large brick warehouse on the north side of King Street between Fairfax and Water Streets. The latter is now Lee Street.

Part of the warehouse was used as a store that sold china. When the firefighters entered, the intent of arson was blatantly obvious, according to news reports. “It was seen it had been deliberately fixed in several places—candles, wicks saturated with camphor and trains of gunpowder leading to the crates being found,” the *Gazette* reported.

The story concluded, “The incendiary (arsonist) had prepared for a speedy and sure destruction of the building and its content. He left nothing undone to effect his full purpose.”

Firefighters were aided by citizens in attempting to not only put out the blaze but also stop it from spreading. They succeeded in the latter effort to a large degree, protecting most of the contents of Reel & Stevens, a wholesale drug store on the upper story of an adjoining building, and the offices of the weekly newspaper *Southern Churchman*. They also saved “frame buildings on the west side, belonging to the estate of Mrs. Steward.”

However, the interior of the main warehouse was almost completely destroyed, as well as its contents of china and glassware estimated to be worth \$16,000 to \$18,000 in 1855 dollars. The warehouse was owned by James P. Smith. Both the building and its contents were insured.

But the worst was yet to come. About four hours after the alarm rang out, members of the volunteer Star Fire Company and citizen volunteers were inside the building attempting to extinguish persistent flames. Suddenly the west gable wall of the ware-

house collapsed inward. It fell with such force that it brought down the second and first story floors, killing seven and injuring several others, according to reported accounts.

Other volunteers could not immediately search through the rubble to find the dead and injured because the remaining walls were unstable. Once they were secured, the search began and the last body was located and removed at 11 a.m. Saturday morning. Of the seven killed, only John A. Roach was brought out alive, but he died a few hours later.

The crowd that had gathered at the site carried the victims to their respective residences. It was the custom at that time that funerals were held at home and the dead were taken from there to their final resting place. Five of the dead were married with children. The other two were young single men.

This tragic event left its mark on the city and citizenry for years. The Star Fire Company, which claimed six of the seven killed among their own, “draped its engine house in black cloth.”

The arsonist was never caught. But, as was stated in one account of the event, “What must be the feelings of the incendiary—if he has a human heart in his bosom?”

The coffins of the dead were transported to their burial sites in a cortege that wove its way through Alexandria streets lined with thousands of mourners from the city and from across the river in Washington, DC. As a result of this tragedy, the City established the Ivy Hill Memorial at the cemetery’s entrance.

But none of those killed in the 1855 disaster are buried at Ivy Hill. Evans, Keene, Plain and Taylor rest at Methodist Protestant Cemetery. Appich is in Presbyterian Cemetery. Roach is in St. Mary’s Cemetery. Green rests in Christ Church Cemetery.

Ivy Hill Cemetery was officially established in June 1856; the Firemen’s memorial was dedicated in November 1856—one year after the devastating blaze took the lives of the seven Alexandrians.

The memorial features an obelisk resting on a patch of grass, known as the Circle of Honor. Beginning in 1970, that area was reserved for firefighters and police officers. It has expanded to include a columbarium. Each October during Fire Prevention Week, a memorial service is held at the site to honor members of the Alexandria Fire Department who died during the previous year.

In 2001, that service took on particular significance when special tribute was paid to firefighter Andrew Fredericks. He had been a member of the Alexandria Fire Department from January through November 1987 when he left to join the Fire Department of New York City. He died September 11, 2001, at the World Trade Center. 🐾



The plaque honoring Alexandria firefighters, the obelisk memorial bearing the names of the volunteer firefighters lost during the fire of 1855, and the newly added columbarium to the rear of the memorial at Ivy Hill Cemetery.

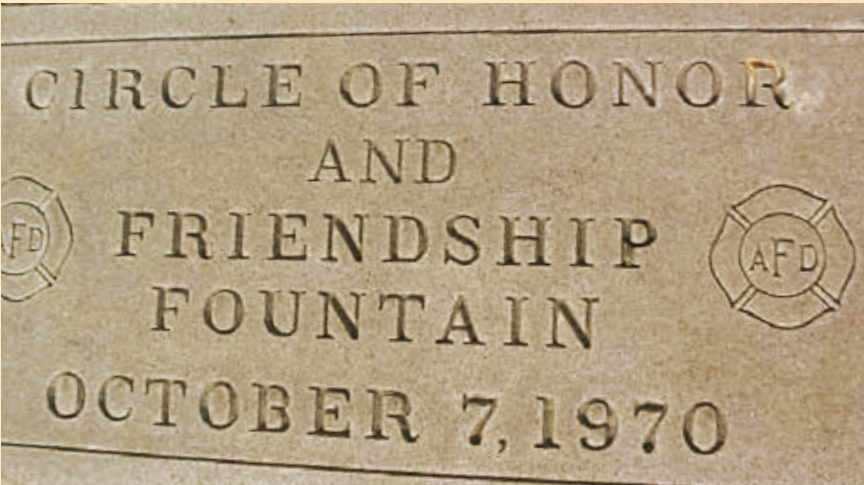
ALL PHOTOS BY CHUCK HAGEE



The complete Circle of Honor Memorial in Ivy Hill Cemetery dedicated to Alexandria’s first responders.



The brass plaque at the base of the memorial depicting firefighters in the line of duty.



Dedication marker at the front of the Circle of Honor in Ivy Hill Cemetery denoting when the Friendship Fountain was dedicated.

Asheville Poaches Alexandria’s Top Tourism Promoter

The Alexandria Convention & Visitors Association announces that in June, President and CEO Stephanie Pace Brown will be heading to Asheville, North Carolina, to lead the Asheville Convention and Visitors Bureau. Brown has been Alexandria’s top tourism official and outstanding promoter since 2007. During her tenure, visitor spending has increased 17 percent, more than double the average growth in neighboring jurisdictions and the State of Virginia.



Stephanie Pace Brown

In 2008, Brown revolutionized the ACVA’s marketing strategy, resulting in a powerful return on investment for the City. She implemented research and redeveloped Alexandria’s tourism brand, and introduced the new theme *Shop, Dine & Celebrate on America’s Historic Main Streets*. *VisitAlexandriaVA.com* now attracts more

than one million visits annually. Brown was instrumental to the success of the National Harbor Collaborative Task Force, whose recommendations included the King Street Trolley. She encouraged collaboration among the City’s economic development partners, and developed strong relationships between the ACVA and the Alexandria arts and history communities. “Stephanie has done a fabulous job for Alexandria,” Mayor Bill Euille said. “Tourism in the City has grown significantly under her outstanding leadership, generating more than \$22 million in city tax revenue annually. We appreciate that she has created a truly remarkable organization, and we wish her every success in Asheville.”

City’s Ad Campaign Shows 4 to 1 Return on Investment

Shop, Dine and Celebrate on America’s Historic Main Streets

The Alexandria Convention & Visitors Association reports a 4 to 1 return on investment for its full-page magazine advertising campaign. Visitor spending jumped 16.8%, dramatically outpacing neighboring regions in a period when statewide visitor spending increased an average of 7%. Based on this strong return on investment, an additional \$100,000 was earmarked in the City Manager’s budget to increase the reach of the campaign. In 2008, ACVA developed new advertising along the theme *Shop, Dine and Celebrate on America’s Historic Main Streets*. A new logo incorporating a feather quill into an 18th-century-style script was introduced at that time. The advertising was developed in 2008, after extensive research to identify a brand position that would pass three important tests: 1) Authentically represent Alexandria; 2) motivate travel, and 3) distinguish Alexandria from competitors. Research included

one-on-one interviews and focus group discussions; 1400 online surveys completed by leisure and business travelers; and community input. Some 400 citizens completed the survey. Magazine advertising appears in northeast regional editions of *Cooking Light*, *Real Simple*, *Town & Country*, *Travel + Leisure*, *Elle Décor*, *Southern Living*, *Preservation Magazine*, *American Heritage* and *AAA World*. In 2010, a third party research company measured the return on investment to the City and found that advertising generated \$40 million in visitor spending and motivated 88,000 trips. Some 1.4 million households in target markets were aware of the advertising. Within six months, the advertising created \$4 of City tax revenue for every \$1 invested. In 2011, advertising drove 800,000 visits to the City’s tourism website, *VisitAlexandriaVA.com*, an increase of 100% over 2008. The website is expected to reach one million visits in 2012.

City of Alexandria Refinances General Obligation Bonds at Historically Low Rate

On March 21, the City of Alexandria competitively bid and refinanced \$66.5 million in previously issued City general obligation bonds to lower interest rates. The new bonds were rated AAA/Aaa by Standard & Poor’s and Moody’s Investors Service and were sold at a very low overall 1.98 percent true interest cost, one of the lowest rates ever achieved by the City. Nine underwriters bid on the City’s bonds, with J.P. Morgan Securities LLC submitting the lowest interest rate bid. This refinancing action will save the City about \$3.58 million over the life of the bonds. “Getting Alexandria’s AAA/Aaa ratings reaffirmed indicates that the Alexandria City Council and City management continue to demonstrate strong financial and budget polices, and our overall long-range strategic direction is solid,” said Alexandria Mayor William D. Euille.



Alexandria’s trolley on lower King Street.

PHOTO COURTESY OF ACVA

Free King Street Trolleys Go Clean and Green

On April 22, Alexandria’s popular Free King Street Trolley service gets environmentally friendly with the launch of an all-new fleet of five hybrid trolleys. The clean diesel hybrid electric trolleys consume less fuel, emit fewer pollutants, and will require less maintenance. Riders will notice benefits including bike racks, low floor design (no steps), a wheelchair ramp instead of a hydraulic lift for easier access, and a smoother ride with quicker acceleration, reduced engine noise and a more spacious and accessible interior. Surveys have shown that the trolley service makes Alexandria a more desirable place to visit. With 20 stops for hopping on and off, the trolley improves access to restaurants, businesses and attractions found along Alexandria’s historic main street. The trolley transports riders between the King Street Metrorail Station and the Potomac River waterfront daily from 11:30 a.m. to 10:15 p.m. every 15 minutes. The Alexandria Convention & Visitors Association promotes the trolley as part of its marketing plan to attract Alexandria’s neighbors as well as visitors within a five-hour radius of the city by car. ACVA distributes the official *Alexandria Visitors Guide and Map* on the trolley to introduce riders to local businesses and attractions in the area, thereby increasing economic activity. ACVA is training trolley drivers to promote the City by helping riders learn about stops and how to get where they want to go. The City purchased the five new trolleys with American Reinvestment and Recovery Act (ARRA) Stimulus funds. In pursuing these funds, the City demonstrates its ongoing commitment and investment in infrastructure to drive visitor spending in the City. Riders can access trolley schedules and information at *VisitAlexandriaVA.com*, a mobile-ready website.



Alexandria Real Estate Taxes Going Up

On March 13, the City Council voted 5-2 to publicize the maximum possible real (residential and commercial) property tax rates it will consider for the 2012 calendar year.

Based on Council’s actions so far, the base real estate tax rate could at most be raised by one cent, which would be up to \$1.008 per \$100 of assessed value. The personal property tax rate on vehicles and business tangible property tax rates would remain unchanged.

Adopting a one cent property tax rate increase would give the Council flexibility to make budget adjustments before a final budget is adopted in May. Flexibility is needed to respond to uncertainty caused by federal budget reductions and the lack of an adopted state budget.

City Council emphasized that no decision has been made on what the new tax rate will be. The public hearing on the ordinance to establish the real property tax rate was held on Saturday, April 14, but the Council will not vote on a final real property tax rate until they adopt the Operating Budget and Capital Improvement Program on May 7, 2012.

If Council adopts the maximum rate, it would result in the average residential tax bill increasing by up to \$98 or 2.2% when compared to 2011 real estate tax rates. Alexandria real estate tax rates would still be among the lowest in the Northern Virginia region, even if the maximum tax rate increase is approved. 🐾

Pet Owners Take Heed! New Law Prohibits Confining Animals in Hot Vehicles!

Last November, the Alexandria City Council unanimously adopted legislation banning the confinement of animals in vehicles when the outside temperature is 70°F or higher. The ordinance further requires owners leaving animals in vehicles to maintain an internal vehicle temperature of 80°F or lower.

Since the new legislation was passed, temperatures have rarely reached 70° in Alexandria and animal control has only responded to a handful of cases. But with spring and summer upon us, Alexandria animal control officers will vigorously enforce the new law, a Class 3 misdemeanor, punishable by a \$250 fine per animal. Violators will also be guilty of animal cruelty, a Class 1 misdemeanor.



Animals are more susceptible to heat-related illness and death than humans. In the period from May to September 2011, animal control responded to 103 calls about animals confined in vehicles at high temperatures.

“This new ordinance allows our officers to better protect animals in the City of Alexandria during the hot summer months,” says Chief Animal Control Officer Joy Wilson. “Animal control

now has the authority to prevent injury and suffering by removing animals from enclosed vehicles and providing immediate veterinary care if necessary.

“[Temperatures in cars] can rise to dangerous levels very quickly on warm days, especially within the first fifteen to thirty minutes,” Wilson continued. “When it’s 80° outside, the temperature in a parked vehicle can reach 114° in just half an hour.”

If our warm early spring was any indication of what temperatures will be like this year, the threat to animals could be deadly. We all love spending time with our companion animals, but it’s not safe to leave any living creature inside a parked car in hot weather for any period of time, even if the car is parked in the shade and the windows are cracked. The best option is always to leave your pet at home in a cool, air-conditioned environment.

We make traditional hearing aids a thing of the past



Intelligent. Unrivalled. Wireless.

ReSound Alera® delivers a rich surround sound experience and clarity that you'll really appreciate when you're deep in conversation and there's a lot going on around you.

- Understand speech better, even in noisy environments
- Automatically adjusts to your listening situation
- Experience a phone call or a hug without whistling or buzzing in your ear
- A truly wireless hearing aid that connects you directly to your TV, cell phone and other audio devices

ASK ABOUT
ReSound Unite® Mini Microphone
The newest accessory for Alera.

Meet the audiologist...
Mark Gustina MS CCC-A



Mark Gustina graduated from the University of Hawaii with his masters degree in Audiology. After working with the U.S. Military's finest at Tripler Army Hospital, Mark moved to Pittsburgh. There he opened Cranberry Hearing and Balance Center. He has built a team most recently recognized as the Best Hearing Aid Center in the region for four consecutive years. Mark's expertise with the smallest, most sophisticated hearing aids and his ability to customize solutions to each individual's lifestyle separates him from his peers. Now he brings his knowledge and commitment to helping people with hearing loss to northern Virginia. In that convenient location, people from the Washington, D.C. area can visit Cosmetic Hearing Solutions, meet Mark, and leave hearing better than they had in years!

Call us TODAY to schedule a free hearing screen.

Offer good to Zebra readers thru MAY 2012

Cosmetic Hearing Solutions
by Cranberry Hearing & Balance

6715 Little River Turnpike, Suite 203, Annandale, VA 22003
703-942-5844

424 South Washington Street, Alexandria, VA 22314
571-312-7345
cosmeticaudiometry.com

Lyric
Invisible. Effortless. 24/7.

Ever thought about hiring a Personal Assistant?

This Personal Assistant service is meant for people who can't quite afford or don't need a full time personal assistant.

Made for the person leading a busy life that often wishes s/he had a clone to do all the things she can't get to and more, this is a part-time service for people in the Alexandria, Arlington and DC areas who are looking for services that address needs of the home and home office.

I am capable of any task from composing a photo album to finding old friends and colleagues. I will plan an event or create an Excel spread sheet. I'll even sort your tax information with just a little help from you. I'm a great listener and a quick study; let me help you with the project you've been putting off out of disdain or just too much else to do. I also offer professional phone skills.

I can do things you're too busy to do, don't know how to do, or just plain don't want to do! I will complete your work on time, with minimal supervision.

Let me help you to optimize your time, so you can focus on what you do best. Call me today for rates: **703-837-0137**

Are you feeling overwhelmed? Do you have more to do than you can handle? Or do you just want someone to delegate it to, at last?!



Two miniature ReSound Alera hearing devices.



Mark Gustina explains the benefits of the digital hearing aid in his Cosmetic Hearing Solutions Annandale office.

PHOTOS BY CHUCK HAGEE

Listen Up – Now It’s Easier Than Ever

BY CHUCK HAGEE

Can you hear me now? You could if you had the latest wireless hearing device from Mark Gustina at Cosmetic Hearing Solutions. And that’s not just a cutesy commercial. It’s a scientific fact backed by one of the leading technological devices in the hearing aid industry, the Re-Sound Alera.

“Most people lack the ability to hear certain sounds. We can restore those sounds through the use of a digital hearing aid,” said Mark L. Gustina, MS/CCC-A, audiologist and owner of Cosmetic Hearing Solutions.

“This device can stream sound directly from a cell phone while it’s still in someone’s pocket, music while walking around the house from your iPhone, or from the television while it’s set on mute,” Gustina explained.

“With today’s technology, we can correct from mild to severe hearing loss. This hearing aid automatically moderates sounds from low to high frequencies. It can distinguish between speech and noise,” he emphasized.

According to a study from

Johns Hopkins Medical Institutions, people with hearing loss are five times more likely to experience dementia in later life, Gustina noted. “I have an aunt who is hearing impaired. That’s what got me interested in this field,” he said.

A native of Corning, New York, Gustina graduated from the State University of New York (SUNY) Brockport with a Bachelor’s Degree in Criminal Justice. Because of his desire to help people like his aunt, he went on to earn his Master’s Degree in Audiology from the University of Hawaii, and then studied Speech and Hearing at SUNY Plattsburgh.

After working with the U.S. military at Tripler Army Hospital, Mark moved to Pittsburgh, Pennsylvania, and opened Cranberry Hearing and Balance Center in 2003. He won the Best Hearing Center in the Greater Pittsburgh Area for five years in a row.

In 2010, Gustina decided to bring that expertise to Northern Virginia and opened his first local office in Old Town Alexandria. In 2011, he expanded his practice to Annandale, while maintaining his Pittsburgh office.

“We recently decided to work with an organization known as ‘Hear Now.’ They donate hearing aids to us and we donate our time to aiding needy patients,” Gustina explained.

Mark’s expertise with the smallest, most sophisticated hearing aids and his ability to customize solutions to each individual’s lifestyle separates him from his peers. “We offer all hearing products. Whatever works best for the individual patient,” he stated.

“When a patient comes to one of our offices, they are first tested for all frequencies of speech. High frequency sounds

are the first to go,” he said. “We encourage patients to bring someone with them so they can test the device with that person’s voice.”

He then programs a pair of hearing aids specifically suited for each patient. They then test it themselves over a 45-day period. They are encouraged to return to the office for checks and adjustment within two weeks, according to Gustina.

“If the digital device doesn’t seem to be solving the problem, we will try other products. If nothing seems to help, there is no charge,” he said.

Costs for the ReSound Alera ranges from \$1700 to

\$2995. In some cases, hearing devices are covered by insurance, e.g., Blue Cross/Blue Shield. Availability of coverage is checked during the initial visit to Gustina’s office.

ReSound Alera and Cosmetic Hearing Solutions have only one goal in mind: “To make everything sound better.”

Cosmetic Hearing Solutions has two offices: 6715 Little River Turnpike, Suite 203, Annandale, and 424 S. Washington St., Old Town Alexandria. Gustina can be reached at 703-942-5844 in Annandale or 703-312-7345 in Old Town. Or visit them online at www.cosmeticaudiometry.com.

Help us prevent and end homelessness in Northern Virginia



www.newhopehousing.org | 703-799-2293
8407-E Richmond Highway, Alexandria, VA 22309



- Our highly-skilled, European-trained Craftsmen have supported the design trade with only the finest in custom development and production, in everything from specialized window treatments to unique custom furniture.
- Our reputation for only the highest caliber of workmanship encompasses the discerning clientele in Washington D.C. and all around the world.
- We specialize in Custom Furniture and Wall Upholstery, Custom Bedding, Pillows and Accessories, Table Forms and Coverlets, and Handmade Drapery with Special Hardware.



Phone: 703.212.0404 or 703.671.1800 fax: 703.212.0505
Alexandria VA • Rehoboth Beach DE • Washington DC
Horst's Email: horst@horstb.com

A Worthwhile Publicity Stunt

BY HARRY COVERT



Many local individuals, churches and activists are concerned and involved with the humanitarian disaster in Sudan. Attention has been drawn to the plight of people who have systematically suffered starvation and death for many years.

Simply put, the northern Sudanese have been trying to wipe out those in southern Sudan (and what is now South Sudan) for decades and have made a pretty good stab at it. I was glad to watch the recent outpouring of critics at the Sudanese Embassy on Massachusetts Avenue in Washington, DC. The group was protesting the Sudanese president's refusal to allow humanitarian aid to reach civilians in the states of South Kordofan and Blue Nile.

Alexandria's Congressman Jim Moran, Kentucky's George Clooney, the actor, and his father, Nick, were among the protestors creating mayhem. Moran and the Clooneys were nice about it when the federal protective service used plastic handcuffs to take them off to

jail for trespassing. Some have considered their protest to be a publicity stunt. It was, and it was a good one. I applaud Rep. Moran, George and Nick Clooney, and all the others who were there to bring attention to Sudan. Their arrests got the media's attention.

To see starving mothers, fathers and babies is tragic. I've seen it firsthand many times in that country. My experience in Sudan began in 1985. While working on humanitarian projects, I got to know the Sudanese ambassador to Washington and his brother, who was a major general and commander of the Sudanese medical corps. He showed me Khartoum civil hospital and other facilities. The operating theater was nasty. I arranged for procurement of paint and cleaning supplies.

Back in 1983, some friends had arranged my commissioning as a *Kentucky Colonel*. I had no idea then how important it would become for me. (Besides, if you please, I've always thought it was good enough to be a *Virginia Gentleman*.)

In Sudan in May 1989, I was organizing distribution of emergency relief and medical supplies to villages suffering famine and drought. I'd persuaded the Sudanese army's assistant chief of staff to authorize use of a military helicopter big enough to carry a few thousand pounds of emergency relief supplies.

The helicopter was to take our



Actor and activist George Clooney with Congressman Jim Moran inform the media of their reasons for civil disobedience.

PHOTO BY HARRY MERRITT

humanitarian team to villages near El Obeid. This arrangement with the army was a real coup since flight costs would be absorbed by the Sudanese government and our organization could use the money saved to secure more relief supplies.

We arrived at Khartoum Air Force Base at 6:30 on a rare cool spring morning. Our escort was a Sudanese army colonel who introduced me to the helicopter's pilot and copilot, who happened to be Iraqi officers.

Dressed in military-style desert clothes, normal attire for this kind of operation, I saluted the Iraqi officers, primarily as a courtesy in recognition of their authority. I showed the crew the medicines and food. They loaded the helicopter. I even went over the flight plan with the pilot, pointing out where

we wanted to go. Then, with authority, I turned to our team and "ordered" them to board.

As we flew south over the desert, the major came back to the cargo department and asked, pointing to me, "Military man?" "Yes," I answered, "Kentucky Colonel." My companions laughed.

Their snickers were drowned out by the whirring noise of the helicopter's rotor blades, and the major didn't get the joke. He snapped to attention, saluted me smartly and did an about-face that would impress any military officer.

When we landed at the small airport, my feeble attempt at humor in the desert was taken seriously. The five-man airport police force awaited us on the tarmac. Since I was now the ranking officer, the pilot-

major invited me to de-plane first to the salutes and courtesies of khaki-clad Sudanese airport policemen and to make a de facto inspection. With no time to explain my commission, I stepped off the helicopter and performed my official duties.

Not surprisingly, the relief effort went well that day. Police provided us with a three-truck convoy. They accorded me the honor of sitting in the cab of the truck. My colleagues, who'd helped provide the supplies, were relegated to the rear, perching uncomfortably on boxes of relief supplies.

Following a courtesy call to the local governor in El Obeid, it was on to a straw-hut village miles from the airport and working through the afternoon with more than five hundred hungry, hurting villagers.

We returned to Khartoum late in the day, exhausted from the work and heat. At our hotel, I was greeted by a tall Sudanese major general. He wanted me to ride in his Mercedes. Away from the others, he presented to me his ivory-tipped swagger stick, symbol of his authority. He wanted to make certain that I reported positively about the cooperation we'd received from his government. He figured I was CIA, though I told him the only intelligence I was gathering were the numbers of sick and starving people.

On another visit in 1989, I met with the Sudanese Army assistant chief of staff and his colleagues. They had been trained by Americans. After the customary afternoon tea and small talk, in walked a lanky, well-groomed officer, Brigadier Omar el-Bashir. We shook hands and exchanged small gifts, and I returned to my hotel. Within a few hours, my friend, the ambassador's brother in the medical corps, came to me and suggested I be prepared to leave the next morning. I was scheduled to stay for several more weeks, but the major general insisted that he take me to the airport. I took the hint.

I was driven to Lufthansa Airlines. When I arrived at Frankfurt, Germany, later that day, television was reporting that a coup had occurred and that a brigadier was now in command. From that day to this, Omar el-Bashir, has been Sudanese president and *persona non grata* around the world. In fact, the World Court is trying to arrest him for crimes against humanity. It's about time. Half a million Sudanese people are still suffering starvation and death. 🐘



NOW Completely Non-Smoking

A local Alexandria restaurant and pub since 1978. Recent renovations make this neighborhood spot comfortably elegant with great lunch and dinner specials every day

RAMPARTS TAVERN & GRILL

1700 Fern Street Alexandria
709-998-6616
rampartstavern.com

Z H O T S A U C E
PICK OF THE MONTH

This month I got a new sauce in the mail that I never heard about or saw in a store. It is *Heaven on Earth* from Hot Sauce Heaven in Miami, Florida. This is a simple sauce made from Habanero peppers, vinegar, onion powder, garlic powder, and salt. Their label claims the peppers were grown to make this heavenly hot sauce and think the guy down below had something to do with the heat. I have tasted and written about sauces that are much hotter and more flavorful.

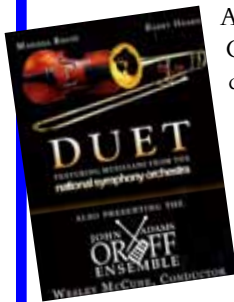
It has a cute bottle that would look nice on your dinner table and makes a nice substitute for the run-of-the-mill hot sauces you get from your local grocer. But this is a nice everyday sauce when you are looking for mild heat. It has a nice taste and would complement your ham, pizza, microwaved sandwiches, lots of different stuff. I added it to some tartar sauce for a fish sandwich and it added a mild punch but did not distract from the taste of the fish.

By Mike Sade



Kiwanis Happenings

NSO and John Adams Elementary School Orff Ensemble in Concert.



April 29 is the date of the 11th Annual NSO Concert, 3:30pm, George Washington Memorial Masonic Temple. This year the concert will feature two principals of the National Symphony Orchestra and the John Adams ES Orff Ensemble under the direction of Wes McCune. This annual event provides a unique opportunity for the students and the attendees to interact directly with the members of the NSO. Proceeds directly support 16 organizations and programs focusing on the youth in the Alexandria. Programs being directly supported include Hopkins House, the Salvation Army, TC Williams Expo Scholarships, Alexandria Seaport Foundation, Residential Youth Services, Alexandria-Olympic Boys and Girls Clubs, NVFS Healthy Families, Network Preschool, Community Lodgings, Community Partnership for Children, ALIVE preschool, Camp Fantastic, and Reading is Fundamental. 🐾



Conductor Wes McCune directing the Orff Ensemble during a performance.
PHOTO BY STEVE BLOOD



George Washington Middle School Builders Club receiving a thank you from Headstart.

PHOTO BY BILL ALLISON

George Washington Middle School Kiwanis Builder's Club.

The Builder's Club, a part of the Kiwanis family for young people in Grades 6-8, was chartered by Kiwanis International on February 2. GWMS joins approximately 1500 clubs in 5 countries volunteering to support local youth programs in Alexandria. During the past year the Builders Club, under the leadership of Kiwanian Monica Sheehy and Diane Duff, Faculty Advisors, has engaged in activities including collection and distribution of winter clothing, reading monthly to preschool children at Headstart, and are working with the GWMS on service projects at the school. 🐾

Key Clubbers to attend Key Leader Weekend.

TC Williams and Edison High Schools have selected 10 to attend the annual Kiwanis Key Leader Program. Selectees from TC Williams include Juniors Laura Diaz, Ishani Viradya, Hernan Cortez, and Morgan Huston. Key Leader, a Kiwanis International Program, gives high school students an opportunity to experience the personal development, growth and fellowship in a three day Key Leader weekend to explore new ideas, accomplish exciting challenges and build enduring friendships in a safe, supportive environment.

Alexandria Kiwanis welcomes volunteers who are committed to serving our community with a focus on our youth. Become involved! Join us at any of our meetings. Alexandria Kiwanis meets at noon, each Thursday, at the Sheraton Suites-Old Town, 801 North St. Asaph Street. Del Ray Kiwanis meets at 7:30am, each Tuesday, at St Elmo's Coffee House, 2300 Mt Vernon Avenue. Contact: Alexandria Kiwanis at alexandria.kiwanis@earthlink.net or Bill Allison, (703)836-3344. Links for Kiwanis include www.kiwanis.org and www.alexandriakiwanis.org. 🐾

Kiwanis is a National and an International Service Organization whose mission is to save one child at a time, one community at a time, all around the world. It crosses religious, political, ethnic and regional barriers; and its purpose is simply to foster good health, clean water, and support the needs of children all around the world,

Authentic Indian Cuisine.
Serving you since August 1994.
We look forward to welcoming you at Aroma Indian Restaurant!
Also available for In-house parties, banquets, weddings, and outdoor caterings for private and corporate functions.

Open Daily
11:30 am until
10:00 pm

Open Friday
and Saturday
until 10:30 pm

Shirlington | 4052 Campbell Avenue, Arlington, VA 22206 | 703-575-8800
DC | 1919 I Street Northwest, Washington, DC 20006 | 202-833-4700
COMING SOON | 9429 Lorton Market Street, Lorton, VA 22079 | 703-372-1888

Serving you since 1992

Design, printing, copying: black and white and color, business cards, brochures, rubber stamps, signs, banners and more.

Color Copies ONLY * 30¢

* Please bring this ad with you thru May 31, 2012.

ASK ABOUT OUR FREE BUSINESS CARDS
5145-D Duke Street « Alexandria, VA 22304
Phone: 703.823.0080 « Fax: 703.823.0336
www.landmarkprinting.net
E-mail: richard@landmarkprinting.net
9-6 M-F; 10-2 Sat.; Closed Sunday

No Job Too Big or Too Small!

Call European Patrick
Carpentry and Painting
ALL House Work
ALL Garden Work

ALL ODD JOBS
202-497-2997





President Zachary Taylor in his favorite get-up as an Army general. His presidential suits were just as ill-fitting.



What voter could resist this as a campaign poster – General Washington for President?



Former Alexandria resident Jerry Ford in his pre-Congressional days as a Lieutenant Commander.



Hail to the Chief



BY MARCUS FISK



The Republican presidential nomination has been running hot-to-lukewarm for quite some time now and although the field has narrowed to the most likely winner, it appears that the presidential campaign season is rapidly approaching something akin to the basketball season in sheer duration. Forever. The pundits have been having a field day, due in large part to the GOP's candidate debates that looked more like American Idol finalists than a true winnowing of the nominee field. "Text '#2012 OMG 1 through 4' for your favorite"

The debates were so numerous that HBO was talking mini-series and syndication rights are up there with *Two and a Half Men* and *The Big Bang Theory*—either of which could easily serve as the title of the GOP nominee mini-series itself. As Larry the Cable Guy would say, "I don't care who you are – now that's funny!" Think about it....

While watching what

seemed to be the 54th Republican debate, I wondered if all presidential elections have been this brazen, bile, and bellicose—characteristics close to any military man's heart. Looking back at our colored history, I remembered that there have been many sordid presidential campaigns that can only be described as tough, ugly battles where a concession speech is tantamount to surrendering one's sword to the victor.

I contend that, since campaigns are so nasty, presidents who were veterans might be more able to withstand the brutal pummeling. Of the 42 presidents, 29 were veterans: 22 Army, state militia or National Guard, six Navy, and one Air Force.

Virginians did pretty well as far as vet presidents go, with guys like Washington, Jefferson, Madison, Monroe, Harrison, and Tyler serving in the Army and state militia. Washington learned early about campaigning. He was *the* write-in candidate of all time. But he also campaigned to be Commander in Chief of the Continental Army, edging out another Virginian, Charles Lee, for the job.

American voters love generals and Andrew Jackson and Zachary Taylor were two of the toughest. Jackson's legacy in the White House mirrors his performance on the battlefield—no holds barred. Ironi-

cally, 'Old Rough and Ready' Taylor, born in Orange, Virginia, died of gastroenteritis after allegedly consuming too much cold milk and pickles on a hot 4th of July in Washington, DC. Who knew?

Another battle-scarred veteran campaigner was Abraham Lincoln, who had been elected captain by the troops in the Illinois Militia and fought in the Blackhawk War. Lincoln was a quick study though, and figured out that if it worked in the militia, it might work in politics, too.

From the Gilded Age of 1885 to Franklin Roosevelt in 1945, only three occupants of 1600 Pennsylvania Avenue had served in the armed forces. Similar to the late 1960s and 70s, when serving in the military was similar to being diagnosed with the plague, presidents then came from either political machines (Cleveland) or political mistakes (William Taft and Calvin Coolidge), were sponsored by robber barons (Warren G. Harding), were the odd academic (Woodrow Wilson) or a successful businessman (Herbert Hoover). Hoover was a successful businessman who knew how to create jobs and also brought us the Great Depression. This country went 60 years with only Benjamin Harrison, William McKinley, and Teddy Roosevelt having walked the point.

Since Franklin Roosevelt, though, we have had a pretty good run with veterans at the helm. Harry Truman, a WWI vet, saw us through the end of WWII, into Korea and the Cold War. It doesn't require much imagination to see this former artillery captain A-bombing a recalcitrant Japan.

Then along came Eisenhower—another general! What people liked most about Ike was that he didn't look like a general. He didn't look like a president, either; more like a kindly grandfather. Everyone liked Ike. Even the commies liked Ike.

While Ike was busy in WWII, a whole bunch of young whipper-snappers were busy in the Navy and Army, earning their spurs. A lot of them served together, knew each other, or liked swapping war stories around the Capitol cloakroom before they turned their sights on the White House.

When Jack Kennedy wasn't running PT-109 around the South Pacific, he was playing poker and smoking cigars with Richard Nixon. Before Congressman Lyndon Johnson became that successful backroom deal-maker on the Hill, he was Lieutenant Commander Johnson USN. Jerry Ford, a former Alexandria resident, was another president who also stood the watch, witnessing the battle of Leyte Gulf firsthand and

receiving the Navy Commendation Medal with combat V.

George H. W. Bush ('41'), a Naval aviator in WWII, was shot down in the Pacific and rescued by the submarine USS FINBACK. And speaking of submariners, there's Jimmy Carter, the first Naval Academy graduate to be elected president, who started his adult life serving on nuclear submarines.

Finally, Ronald Reagan (Army Cavalry) and George W. Bush (Air National Guard and '43') both rose to the Commander in Chief's billet from the ranks.

It's interesting to note that of the GOP 'Final Four' and our current president, only Ron Paul served in the military—the U.S. Air Force.

Now, these fun facts may not sway your vote at all, but it sure is something to think about—especially when these guys can send our kids in harm's way. If nothing else these facts make great trivia material to stump and amaze your friends for beer bets.

So, for all you vets out there—cheers! Hoist one for me. 🍻

Marcus Fisk is a retired Navy Captain, Naval Academy graduate, sometime actor, sculptor, pick-up soccer player, and playwright. He and his wife Pamela live in Alexandria.

THE 6TH ANNUAL GI FILM FESTIVAL

Coming to the Washington D.C. Area May 14 -20, 2012



This festival has been approved for all film-loving audiences and is rated:

S

SACRIFICE

GI FILMFESTIVAL

WARNING: These Films Contain Selfless Acts of Heroism

Special guests include actor **Joe Mantegna** – 2012 Recipient of the GI Spirit Award, television personality **Pat Sajak**, Army Wives' actors **Brian McNamara** and **Sally Pressman**, **H. Ross Perot Sr.**, and many more special surprise guests.

REEL STORIES, REAL HEROES.



Military.com

Tickets start at \$12! Buy Yours Today at GiFilmFestival.com



The view from the finish line at the International Pavilion at The Preakness.

PHOTO BY JOHN ARUNDEL

The Preakness goes to the Danes

BY JOHN ARUNDEL

The City of Baltimore and its storied race course Pimlico may be 4,000 miles from Denmark’s colorful capital city of Copenhagen, but a merger of sorts is on the way. The Maryland Jockey Club has selected Denmark as the host nation of its third International Pavilion at the Preakness, taking place Saturday, May 19. Anyone who’s ever been to Denmark can probably see behind the reasons: Its capital city is the oldest kingdom in

the world, offering countless opportunities for exploration of tourist hot spots like Tivoli Gardens and its 110,000 twinkling lamps and 400,000 fresh flowers in springtime, and places farther afield like Kronborg Castle, the famous setting of Shakespeare’s Hamlet. There’s also The National Museum and Rosenborg Castle in Helsingor, which houses the fabulous Danish Crown Jewels. Building on the successes of the 2010 and 2011 International Pavilions, hosted respectively by

Spanish Ambassador Jorge Dezcallar and Mexican Ambassador Arturo Sarukhan, organizers say the 2012 International Pavilion will showcase the cultural richness, vast traditions and delicacies of Denmark, in a setting truly fit for the “Sport of Kings.” With this designation, Ambassador Peter Taksoe-Jensen and the Embassy of Denmark will serve as honorary hosts welcoming distinguished guests and dignitaries to historic Pimlico Race Course for the 137th annual run-

ning of the Preakness Stakes. “In just two short years, the Pavilion has become the premier destination at Pimlico on Preakness Day. We’re delighted to partner with the Embassy of Denmark and Ambassador Taksoe-Jensen in bringing the international community to the annual running of the Preakness,” said Tom Chuckas, president of the Maryland Jockey Club. The Jockey Club was founded in 1743, which makes it North America’s oldest sporting association. After 269 years, it remains

the corporate name of Pimlico Race Course in Baltimore, which opened in 1870 and is home to the Preakness Stakes, the second event in horse racing’s famed Triple Crown. “I am proud and excited about this opportunity for Denmark to showcase our country, our culture, and our business strengths at this historic event,” Taksoe-Jensen said. “Our goal is to make the International Pavilion the shiniest element of

▼ See PREAKNESS on page 23

Virginia Polo Players No Match for the Mighty Brits

BY ANDREW BULLION

LONDON, ENGLAND - Match day for Virginia’s polo players who ventured “over the pond” to the All England Polo Club dawned rainy and dim—proper English weather—but turned beautifully sunny by game time, with solid turf under hoof, as the Brits hosted the annual USA-England test match on March 3. The weather’s improvement proved no good omen for the Yanks however; in fact, their day in the arena began brightly but soon took a turn for the worse. The hard-fought and exciting match represented the U.K.’s best chance for revenge following last year’s defeat in California to a talented, super-athletic U.S. team led by DC-area polo great John Gobin, Team US captain and head honcho at Great Meadow Polo in The Plains, Virginia. This year, even an MVP performance from USA captain Gobin couldn’t lift the Americans to their first victory on British soil. The well-turned-out spectators took full advantage of the British sunshine, crowding the terraces overlooking the Hickstead Polo Club arena. British notables enjoying the day included Great Britain polo chair Nicholas Culquhoun-Denvers, fashion model Jodie Kidd, television personality Jeremy Kyle, and filmmaker Will Randall-Coath, fresh from his strong showing at Cannes 2011. Early on, a stout defense by the colo-



DC-area polo star and team USA captain John Gobin muscles past England’s Chris Hyde, as England’s Danny Muriel takes out USA’s Carlos Galindo.

nial visitors with vocal field generalship by Gobin kept things level at 5-5 in the second chukker, with the imperial hosts up by only one goal at the half. A harassing rotation of Americans and relentless US offensive pressure on England’s Chris Hyde, Britain’s highest-ranked player, kept the British ace off balance and forced him to defend.



USA Team Polo Captain John Gobin of The Plains, Virginia.



The two team captains, Gobin and Chris Hyde.

PHOTOS BY CLIVE BENNETT PHOTOGRAPHY

With Hyde neutralized early on (as much as a world class player could be), it fell to his British teammates to pick up the offensive slack. England rookie Danny Muriel did just that, with two goals in the first chukker and four overall, despite being unhorsed by a ride-off delivered with distinctly American physicality. Spectating polo patron Kevin Cheshire, Muriel’s teammate and eventual MVP on

the 2011 10-Goal HPA Nationals Champions, underscored the lad’s efforts. “Danny played a cracking game, shutting down some American attacks, and that second goal was amazing,” he said. Amazingly timed as well, during the early period where England was finding its footing. DC-area polo buffs know to expect a heroic effort from Gobin, but unfortunately so did Team England. In the 2011 match, the California sun wasn’t the only thing beating down on the Brits. Gobin had imposed his will and the visitors lost the one-sided contest, and a bit of pride. This year England applied the lessons they learned from their California drubbing and adroitly addressed the main US threat. As the match progressed, the hosts applied the Yanks’ own neutralizing tactic to Gobin and, with the US captain swarmed and, by match’s end, the higher-rated England side wore down and outscored their guests 12-9. During post-match ceremonies, British fans were also treated to Gobin’s trademark smile, as the Virginia native both graciously and audaciously accepted the runners-up, MVP, and best playing pony awards, as well as the second-loudest applause (Muriel being the crowd favorite). “It was a tough game and we gave it our best,” Gobin said, “but England played great and you have to hand it to them and to Chris Hyde.” And the English handed it right back to Gobin, who certainly won the hosts’ respect, if not their trophy...this year.

GOD SAVE THE QUEEN

BY JOHN ARUNDEL

LONDON, ENGLAND - As far as Royal Watching goes, there are few events bigger than the Queen's Diamond Jubilee. For the inveterate, often obsessed Royal Watcher, this is nothing less than our World Series.

Cue the pipes and drums: In March, the Brits began celebrating six decades since Queen Elizabeth II ascended the throne with her visit to both Houses of Parliament at the ungodly magnificent Palace of Westminster. I came with breathless anticipation as a guest of Virgin Atlantic Airlines to take in the spectacle of it all and to check on London's preparations for this summer's 2012 Olympics.

As the Jumbo 747, with its distinctive "Pride of London" emblazoned just below the pilot's window, taxied down Dulles Airport's runway for takeoff, the 400 or so passengers were greeted on the PA by a Special Friend of the Queen: "Good evening, Ladies and Gentlemen. You may recognize my voice. My name is Richard Branson and I'm the founder of Virgin Atlantic Airlines. Thanks for flying with us and have a pleasant stay in London or wherever your final destination may be...."

The passengers of Virgin Flight 22 bound for London's Heathrow Airport could not mask their delight at being greeted by Sir Richard, giving him a rousing ovation and a few footballer-like hoots and hollers. Sir Richard reciprocated the love, strolling down the twin aisles of Economy and Business, greeting the clearly delighted passengers and shaking more than a few outstretched hands.

Branson was in Washington for the Official Dinner hosted by the Obamas for British Prime Minister David Cameron at The White House. I met him the next morning, after he participated in an Atlantic Live summit at the Watergate about the global failure of drug interdiction policies.

Sir Richard is a seamless pro at making the men cheer and the women swoon. He is graciously kind to a fault. Or as one of the also-gracious Virgin flight attendants put it: "He's a fabulous boss, and kind to all of us. I do find him a little shy, though, don't you think? But don't get me wrong; we find that very appealing in Sir Richard."

We arrived at Heathrow the next morning to an archetypical London day: overcast, foggy, a bit chilly. But the cold drizzle did little to dampen the unbridled enthusiasm of Brits on St. Patrick's Day, as they celebrated their ancient neighbor to the west with generous pints of green beer, those silly floppy clover hats and raucous revelry in the pubs of Piccadilly and Covent Garden.

The British are celebrating a lot these days as they head into their annual "Silly Season," a 90-day ritual of social bonding and beer-fueled celebrations.



"We love the Queen...She's part of our national identity is she not?" said Fiona Miller, a clerk at Harrods in London.

PHOTO BY JOHN ARUNDEL



"The Commonwealth has flourished and grown over time," said Queen Elizabeth II as she spoke to both houses of Parliament in March, kicking off the Queen's Diamond Jubilee celebrations across England.

PHOTO COURTESY OF THE QUEEN'S DIAMOND JUBILEE.

The Queen's 2012 Jubilee unofficially kicked it all off, with thousands of Jubilee celebrations and city-by-city visits already planned for the Queen and other Royals across the Commonwealth. During a period of austerity, she's forsaken her private rail car and is taking public trains instead. Upcoming: Royal Ascot, Henley-on-The-Thames and Wimbledon, all to be capped off by the 2012 Summer Olympics in London, starting in late July.

Overseeing it all is Queen Elizabeth II, the legitimizer of an imperial commonwealth of 54 far-flung nations, from Australia to the Falk-



Virgin founder Richard Branson at Atlantic Live in Washington.

PHOTO BY JOHN ARUNDEL

lands. The rarely-quoted Queen has made only five visits to both Houses of Parliament, and each matriarchal address was more stirring, more memorable than the next. It's all

about the bonding of her Commonwealth: "We all enjoy the benefits of a Union that keeps us together," she reminded her subjects at her 1977 Silver Jubilee.

This monarchy that has had its fair share of rocky moments (the royal estrangement with Princess Diana and her untimely death, for instance), but the brighter moments of the Queen's sovereignty appear to outweigh them, such as the undoing of Apartheid in South Africa and her oversight of a long, arduous period of de-colonization.

At 85, Queen Elizabeth appears to enjoy her job as robustly as ever, and her subjects appear to value her six decades of devotion to the throne. One BBC report said that Buckingham Palace was receiving upwards of 1,000 letters per week from Her Majesty's subjects, thanking her for her unbroken service. Even the most



Princess Diana is still fondly recalled all over Great Britain.

PHOTO BY JOHN ARUNDEL

hardened and cynical Royal Watchers on Fleet Street agree that it has been a long, successful reign.

England has gotten up a real head of steam around the Diamond Jubilee, with 3,000 to 4,000 street parties planned through spring and summer, some of which have already taken place (four times more than last year's Royal Wedding, a BBC commentator noted), and which are lifting economic spirits across recessionary England.

Arriving March 20 at historic Westminster Hall, preceded by ceremonial trumpeters and trailed by Prince Philip (who's a ripe and tart-

▼ See QUEEN on page 31



How good is your auto insurance?

I have recently been bombarded with questions and complaints about insurance companies. The majority of these arise from people who have recently been involved in auto accidents. My opinions herein are exactly that—opinions—but they are based on my 33 years of experience as a lawyer. As people often tell me, insurance companies are “right there” when they cash premium checks and negotiate premiums and not so “right there” when paying claims to the insured or injured victims. This Jekyll and Hyde behavior has been pervasive as long as I have been practicing law.

In my opinion, when Allstate says “you’re in good hands,” you’re probably not; when Nationwide says they’re “on your side,” they probably aren’t. Furthermore, State Farm may not be “like a good neighbor,” and Geico’s lizard or its cavemen aren’t going to show up to help much when it comes time to pay a claim.

This is auto insurance. Keep in mind that, in Virginia, you must have auto insurance or be an assigned risk and have liability coverage through the Commonwealth. If you do not have auto insurance, you cannot be a legal, licensed driver; therefore, you cannot drive. If your insurance is cancelled,



your license will be promptly suspended until you are insured again.

I think the fact that you must have auto insurance is a major source of the arrogance of these insurance companies. This is, in effect, a monopoly that the competing insurance companies share. You can see from TV advertisements and contact with individuals selling auto insurance that they project the image that they are acting as your friend. In fact, they are competing for your business (money).

Anyone who’s made a claim knows that when it’s time to get money from these companies, they aren’t so friendly. They can be downright unfriendly, whether they are your company or the opposing driver’s. When you are dealing with your own insurance company, you would expect that they would not be adverse toward you in the claims process. Wrong. If you have

“full” coverage, you most likely have liability, medical expense benefits coverage, collision, and uninsured/underinsured (UM/UIM) motorist coverage.

I will confine my discussion to liability and UM/UIM coverage here. Liability coverage covers you if a claim is made against you for your negligent operation in an insured vehicle. The minimum in Virginia is 25/50, which means \$25,000 per person and \$50,000 per occurrence. Uninsured motorist coverage protects you against someone who hits you and does not have any or enough insurance to compensate you for injuries you sustain in an accident. In Virginia, even if the declaration page in your policy does not describe UM/UIM coverage, by law you have the coverage and it must equal the liability coverage required by the state.

If you make a UM/UIM claim, you are making a claim against your own insurance company (as the other driver either doesn’t have adequate coverage or any insurance at all) and your company will treat the claim as if you are suing them. If you file a lawsuit on your behalf, they will have a lawyer represent their interest and he/she will certainly be adversarial.

For example, you are involved in an auto accident with someone who has no insurance. You have \$50,000 in UM/UIM coverage, so your insurance company is on the hook up to \$50,000 for the damages you sustained in the accident. If the case goes to trial, the lawyer retained by your insurance company will be in court asserting any defense the other (uninsured) driver may have. As stated, your own insurance company’s limit of liability is \$50,000 and any verdict in an amount above that limit is the responsibility of the uninsured driver himself. Often times, this uninsured driver will obtain his own attorney to protect his personal exposure over the \$50,000 limit.

Let’s talk now about what happens when you are involved in an accident where the other driver is at fault and does have insurance. We would expect this experience to be adversarial. After you and all other parties exchange insurance information at the accident scene, you and they will all contact your insurance companies. If you believe the other driver is at fault, you should also contact that driver’s insurance company ASAP and/or contact an attorney for counsel.

I recommend the latter course for some obvious and

some not so obvious reasons. I have had people appear in my office with a number of problems or mistakes they made involving their claim. They may have signed medical releases, which I promptly revoke, or told insurance adjusters things that are harmful to settlement negotiations I may later want to conduct. The damage someone can do to their accident claim requires more space than I have here. Still, I must mention one thing that is often critical to a case, but is missed by unrepresented individuals.

If the adverse driver is cited (issued a ticket and, therefore a court date), it is essential that you be in traffic court on that date. This is so often missed by the injured, innocent party because the ticket is issued to the other driver and you really do not know much of anything regarding what the charge is or what the court date is. When the case is called in court, if there are no witnesses (*you*), the ticket will be dismissed. And that will be the end of it. If you appear in court, it won’t be summarily dismissed and the adverse driver may plead guilty to the charge. A guilty plea is admissible against this person as an admission of fault in a subsequent civil case for damages. This is very important.

In conclusion, if you are hurt in an automobile accident, seek the counsel of an attorney. Many of us do not charge for an initial consultation. Insurance claims adjusters are slow and often drag out the process way too long. In Virginia, we are fortunate to have what is known amongst attorneys as the Rocket-Docket. This means we can have a trial within one year of filing suit. I will often file suit initially or immediately just to start the clock running. It is amazing the responses I can get from an insurance company when I do this. They do not like it but we must fight fire with fire.

Christopher Paul Schewe is a former City of Alexandria attorney and has been practicing over 32 years specializing in personal injury, workman’s compensation and DUI/DWI cases. If you have a question for Chris, please email him at cpschewe@verizon.net or call his office at 216 South Patrick Street, Alexandria at 703-684-8200.

Aches and pains?

Stop suffering today!

An Invitation

... to acquaint you with all that Chiropractic Care has to offer and to introduce myself and my newly opened practice. This ad entitles you or another member of your family to a no obligation, private appointment and examination. (Value between \$150-\$200) R.S.V.P.

No obligation on your part whatsoever!!

If you or a family member need to ✓ one or more below, come in and let me do the checking.

<input type="checkbox"/> Headaches/Dizziness	<input type="checkbox"/> Numbness in hands and feet
<input type="checkbox"/> Neck pain	<input type="checkbox"/> Nervousness/tension
<input type="checkbox"/> Shoulder pain	<input type="checkbox"/> Tiredness/Exhaustion
<input type="checkbox"/> Upper mid-back pain	<input type="checkbox"/> Stomach and digestive disorders
<input type="checkbox"/> Lower back pain	
<input type="checkbox"/> Hip and leg pain	

Does not apply to Medicare patients

Dr. Robert M. Knapp
Advanced Alexandria Chiropractic Office
Alexandria Medical and Professional Plaza
2817 Duke Street, Building #2 • Alexandria, Virginia 22314
703-823-2201

Make an appointment for the HEALTH of it!

TOP OF THE STACK!

Delivering more copies than any other local print media.
Call 703.224.8911 today for advertising rates or email
mary@thezebra.org

the ‘middle jewel’ of the Triple Crown at the Preakness Stakes.”

The International Pavilion is an “invitation only” hospitality destination catering to prominent leaders in business, culture and politics. Each year a different country is selected to serve as the Host Nation of the International Pavilion, with its respective Ambassador serving as Honorary Host. The chosen embassy is afforded the opportunity to promote its culture, cuisine, and business in a relaxed environment that encourages cooperation and conviviality.

The 137th running of the Preakness Stakes takes place on Saturday, May 19. For more information on sponsorships or tickets, call Jim Learned at (202) 380-3229 or log on to www.international-pavilion.com

QUOTABLE:

“The secret to talking is listening.”

-Scarlett Johansson
I Bought a Zoo, 2011

C O M M U N I T Y N E W S

U.S. Postal Service Commemorates 100 Years of Cherry Blossom Trees

The United States Postal Service has commemorated the centennial of the gift of more than 3,000 cherry blossom trees from the city of Tokyo to the city of Washington, D.C., with the Cherry Blossom Centennial (Forever®) stamp design. The two stamps, which are near mirror images, form the left and right halves of a panoramic view of blooming cherry trees surrounding the Tidal Basin. The new stamp design was officially unveiled to the public at a ceremony in the Capital city.



Here Susan M. LaChance (emcee), Chase Rynd (Director, National Building Museum), Patrick R. Donahoe (Postmaster General), His Excellency Ichiro Fujisaki (Ambassador of Japan to the United States), Allison Speaker (2011 Cherry Blossom Queen), Diana Mayhew (Director, National Cherry Blossom Festival) and Paul Rogers (Stamp's Artist) unveil the new Cherry Blossom Centennial Commemorative Stamp.

PHOTO BY HARRY MERRITT



A panoramic view of the dual stamp design.

PHOTO COURTESY OF USPS

Hadeed

ORIENTAL RUG & CARPET CLEANING

RESTORATION & REPAIR

15%
OFF*

In Plant Rug
Cleaning

*Offer expires 5/31/12. Not valid
with any other offers.

10%
OFF*

In Plant Rug
Restoration

*Offer expires 5/31/12. Not valid
with any other offers.

Two Areas and a Hallway
\$99
JUST

Wall to Wall
Steam Cleaning

*Offer expires 5/31/12. Not valid
with any other offers.

FREE PICKUP AND DELIVERY

Available in Maryland, Virginia and DC.

A trusted resource since 1955 for cleaning, repair, and
restoration of the region's finest carpets and rugs.

If you stand on it, Joe Hadeed stands behind it

3206 Duke St. | Alexandria, VA | 703-466-0704 | 301-637-7163

Find a complete listing of our 9
convenient drop-off locations at www.HadeedCarpet.com

New
Chevy Chase
Location!

4918
Wisconsin
Avenue



Call today to
make your
reservations
for Mother's
Day!

Monday Night
Lobster Special

Every Monday Night
Whole Lobster
Flambéd in Cognac
\$19

750ml bottles of
wine under \$100 are
discounted 40%

Award-
winning
French
and
Basque
Cuisine

La Bergerie is renowned for its charming
atmosphere and Old World setting. Among the
house specialties are lobster bisque, fresh foie
gras, Dover sole, venison chops and dessert soufflés.

ZAGAT RATED.
EXTENSIVE WINE LIST THAT HAS WON WINE
SPECTATOR'S AWARD OF EXCELLENCE.



703.683.1007

www.labergerie.com

218 N. Lee Street • Old Town Alexandria

Providing memorable dining experiences for over 35 years.



Mayor William Euille provides details on Living Legends contributions to the city.



Congressman Jim Moran gave the keynote address.



Everyone had a good laugh when Nina Tisara, Director of Living Legends, gave Congressman Moran a “Get out of jail free card.”



John Porter emceed the evening's events.



Appearing with Congressman Moran, Mayor Euille and John Porter, nominee Duncan Wardman Blair provided leadership and counsel to Alexandria with focus on the city's waterfront plan.



Living Legend Bob Calhoun appears with Congressman Moran, Mayor Euille and John Porter. Calhoun has been a long time political activist, member of the city council and instrumental in transportation legislation.



Recognizing a need for improved environmental efforts, nominees Elizabeth C. Chimento and Paul Martin Hertel effectively lobbied to correct air quality in the city.



Nominee Bernard S. Cohen a law professor, activist, and Virginia House Delegate was defense counsel in the landmark decision of Loving v. Virginia.



2012 Living Legends of Alexandria Honored

Alexandria's Living Legends were honored this past month at a gala held in the Patent and Trademark Building. The Living Legends effort began as a photo documentation project by Nina Tisara, now Director of Living Legends of Alexandria. Ms. Tisara was routinely asked to provide file photos of deceased Alexandria residents who had contributed to the city. She and others felt it just as important to identify and honor Alexandrians currently contributing to the community through tangible improvements or exemplary service. Each year twelve individuals are selected from 24 nominations as Living Legends. Nomination in itself is an honor and all nominees are recognized at the gala as remarkable people have given unselfishly to the Alexandria community. For more information, see www.AlexandriaLegends.com.

PHOTOS BY HARRY MERRITT.



Nominee and marathon runner Brooke Curran has raised over \$110,000 for Alexandria's needy, through her Running Brooke Fund.



Nominee and entrepreneur Allison Cryor DiNardo used her business experience in helping volunteer, nonprofit and charitable organizations throughout Alexandria.



Living Legend and entrepreneur Al Grande helped found the Del Ray Business Association and was instrumental in the establishment of the local Small Business Development Center.



Nominee Michael M. Hadeed has worked tirelessly to give to the community, 44 years with the Lions Club, active in booster events and instrumental in establishing the local 911 call center.



Nominee, political and human rights activist James E. Henson Sr., provided guidance in establishing athleticism and wholesome after school activities through the local Jaycees, which was adopted at the national Jaycee level.



Living Legend and community organizer Wendy McGann John spearheaded the Immanuel Church on the Hill (ICOH) Pumpkin Patch effort. Pumpkin Patch has raised over \$500,000 for the community in support of charities like Carpenter's Shelter, ALIVE, Christ House and Community Lodgings.



Living Legend and volunteer extraordinaire William Kehoe is a volunteer firefighter, volunteer builder for Rebuilding Together Alexandria and Habitat for Humanity. He was a first responder on 9-11 and took several trips to rebuild houses in Gulf States following Hurricane Katrina.



Living Legend Allen Lomax has worked with Alexandria United Way, the City's Economic Opportunities Commission and a founding member of the Partnership for a Healthier Alexandria. He Chairs the Partnership's Substance Abuse Prevention Coalition of Alexandria and worked diligently to access a \$600,000 federal grant to support these programs.



Living Legend Jimmie McClellan is an author and educator. He has served seven terms as Commissioner of Human Rights and was President of the Virginia Association of Human Rights Commission.



Living Legend Pat Miller was the driving force behind transforming Del Ray Block Party into a 300 artists “Art on the Avenue” extravaganza.



Nominee Patrick M. O'Brien was instrumental in expanding Alexandria’s library system. With a philosophy of “people serving people” he has ensured the library system will serve Alexandrians for many years to come.



Living Legend Mike Oliver is the embodiment of volunteerism. He has served as Alexandria’s PTA Council President, Parent Representative to the Youth Services Commission and Project Discovery. He served on numerous community committees, helps out at all three Carpenter’s Shelters and dons his Santa suit for the Christmas Holidays.



Born and raised in Alexandria, Living Legend Lillian Stanton Patterson has taken volunteerism as a lifestyle choice. A charter member of the Alexandria Chapter of Jack & Jill of America, a member of the League of Women Voters, Board of Directors of the Alexandria Community Health Center and past President of Seminary Hill Association only represent a small part of her volunteer efforts.



Nominee William “Bill” Rivers has worked as a coach and visionary in Alexandria’s recreational community. He is the driving force for metropolitan area’s first synthetic turf sports field for youths and adults with physical and mental disabilities.



Using organizational skills, Living Legend Joseph S. Shumard is the “go to” guy for events like the Alexandria George Washington Birthday Parade and the Friendship Veterans Fire Engine Association. He has been a staff member of the Alexandria Chamber of Commerce and has served on numerous committees.



Nominees Fay Slotnick and Joyce Woodson started the advocacy program Parent Leadership Training Institute in Alexandria. They work to educate individuals in the democratic process and how local government can be more responsive to the needs of the community.

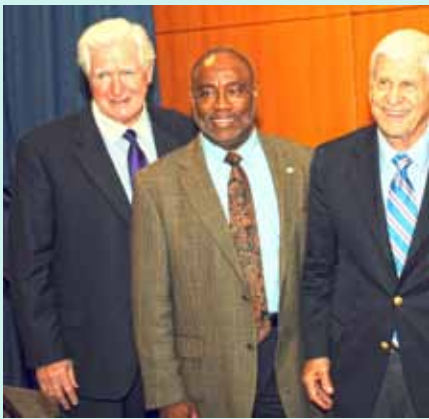
Living Legend Nominees who were unable to attend were Suzanne S. Brock, Diane L. Charles and Jim Singerling.



Living Legend's Steuerle Family took funds gained from the death of Lynne Steuerle Schofield, PhD who perished on 9/11 in Flight 77, to start Alexandria Community Trust (ACT), which provides money to many nonprofit organizations in the City.



Living Legends, Dorothy Turner and Gwen Menefee-Smith, worked through the Urban League and the NAACP to act as advocates for public housing tenants. They diligently worked to provide legal, economic, social and educational support for public housing tenants.



Living Legend and attorney Harry “Bud” Hart has been a committed community leader for many years. Active with Alexandrians Involved Ecumenically (ALIVE) and Hopkins House, Bud lives by his “do something for someone who cannot repay you” philosophy.



Living Legends and nominees pose with Congressman Moran, Mayor Euille, Director Nina Tisara and John Porter.



Living Legends director and photographer Nina Tisara thanks everyone for participating in the evening events.



Mike from Pork Barrel BBQ provided some wonderful brisket. Local Alexandria eateries generously donated great food and drink.



Kerry and Pam St. Clair, chat with ZEBRA's Holly Burnett.



Alexandria's town crier Benjamin Fiore-Walker helped emcee the evening’s activities.

DIAMONDS – The Gemstone of Life’s Special Moments



To quote a DeBeers ad...“A carat or more...a little extra weight she won’t mind putting on!!”

If you were born in April, you are one lucky person because your birthstone is diamond, but diamonds are a traditional favorite for all of life’s memorable occasions.

Diamonds are the hardest gemstone known to man—a 10 on the Mohs Hardness scale. Only another diamond can cut a diamond. Until the diamond saw was developed in 1940, all diamonds were polished from whole diamond crystals. It was a very time-consuming, labor-intensive process.

Diamonds are found wherever volcanoes have been in the world. It takes the high temperature and pressure found in volcano pipes to convert carbon into diamond crystals. For that

reason diamonds today are either mined directly from the volcano pipes or are found in alluvial deposits following stream beds where the diamond crystals have been transported and deposited. It takes about a ton of mined rock to yield a one-carat diamond crystal.

Historically, diamonds have been found in Africa, India, Russia, Australia, and here in the U.S. in Arkansas. There have been some large diamond finds in Canada recently, uncovered by a geologist who had been searching for more than 30 years. He knew that the conditions there were right, and his efforts were finally rewarded.

Some countries are better known for the colored diamonds, such as India and Australia. The largest natural green diamond, the Dresden Green, and the largest natural blue diamond, the Hope Diamond, were both found in India. The largest find of natural pink diamonds was in Australia.

Diamonds are used for jewelry, e.g., engagement and wedding rings, and also for presents to denote a special event such as an anniversary, a birthday, or a promotion or retirement at work. Other uses for diamonds

include scientific and military applications, as well as something as simple as diamond dust-impregnated drill bits that can be bought at any hardware store. Currently diamond “dust” can cost as little as six dollars per carat, while fine quality diamonds can sell for thousands of dollars per carat.

In the 1960s, a couple of physicists at General Electric attempted to grow diamond crystals in a laboratory. Eventually they produced small diamonds crystals, but the process was not cost effective. Mother Nature’s treasure trove throughout the world was extensive and relatively inexpensive to obtain, compared to the synthetic diamonds created at

GE. Currently, in Florida, there are companies working to perfect diamond-growing processes in a laboratory situation. Most of the diamonds they produce, however, are a yellow to yellow-orange color—not the colorless variety, highly prized by the jewelry market.

As colored diamonds have become more and more popular in the past 10 years, demand has increased for synthetic diamonds. A true synthetic, by definition, has to have all of the chemical and physical properties of the natural gemstone. If it doesn’t, then it is referred to as a simulant. For example, cubic zirconia are simulants, not synthetics. Also, it must be understood that the

aura that surrounds a natural diamond, located and mined somewhere in the world, is something that no synthetic diamond will ever have.

As technological advances continue, it becomes more and more difficult for a consumer and also for a retail jeweler to stay abreast of the treatments to natural stones, and to be aware of all the synthetics and simulants produced in laboratories.

There are High-Pressure High-Temperature treatments to diamonds in laboratories. Using special equipment that simulates the temperature and pressure inside volcano pipes, a diamond may be “reborn” into a better color grade. Surface treatments and color coatings can make a diamond look like a fancy Canary yellow diamond, which would be much more valuable than the light yellow color the diamond might actually have.

It is important for a consumer to be educated and knowledgeable about the world marketplace today. That is why it is so important to deal with a reputable jeweler who has GIA (Gemological Institute of America) training, and who keeps abreast of all the new developments in today’s



▼ See DIAMONDS on page 40

Thru the end of May, take advantage of special discounts on the diamonds at The Nugget!

Diamonds
Are a
Girls
Best Friend.

Marilyn Monroe

Exclusively Yours at
The Nugget
JEWELERS • GEMOLOGISTS • GOLDSMITHS

123 S. Fairfax Street • Old Town Alexandria • 703-548-3010 • nuggetjewelers@aol.com • www.thenuggetjewelers.com

Take Control of Today

BY JASON LINETT, BCH, C



"Yesterday's the past, tomorrow's the future, but today is a gift. That's why it's called the present."

This quote by Bill Keane, best known for his comic strip *Family Circus*, is a great mindset to have when you wish to change your behaviors, reduce stress, and take control of your life.

Effectively creating change within yourself often begins with focusing on today instead of the past. Many people have trouble because they're living as if yesterday was today; they continue to carry around the baggage of the past, further reinforcing the problem.

If we want to make changes in our lives, the common approach is to just muscle up the courage and attack it with willpower. As noted by French psychologist Emilé Coué, when willpower and imagination come into conflict, the imagination wins out. However, imagination can be trained more rapidly than willpower.

Someone with a fear of pub-

lic speaking may have prepared for a presentation to the best of his abilities, but he may still experience fear as his imagination is replaying old tapes of each time in the past he felt nervous or shaky. The same imaginative downfall can hold

niques and language patterns make this shift easier.

Hypnosis is a heightened state of suggestibility in which a skilled practitioner is able to help clients make changes in their habits and behaviors, as well as emotions, beliefs and



back a smoker who is thinking of the last time she crumpled up her last pack and threw it away, only to find herself back at the habit a few days later.

When I work with clients to reduce stressful, anxious or fearful feelings, the process is shaped around what we can do today. In our hypnosis sessions I may guide them to imagine themselves as they want to be, as if they had already achieved their goals in a realistic and believable manner. The use of hypnotic tech-

feelings. For the client wanting to eliminate an unwanted behavior, it's not about quitting or giving anything up. Rather, it's about taking control of that part of life that feels like it has been out of control. This presents an empowering perspective.

Creating a new perspective on the situation helps us change the way we respond to the stimulus in the future. This perceptual shift doesn't mean the problem isn't real, it only means we change how the

situation affects us. We can't change the past, we only can change how we feel today. Releasing guilt can free us from the past. Forgiveness can release the hope that things could have gone differently. Reframing self-limiting beliefs enables us to take steps toward owning our own successes.

Hypnosis unlocks the door to your subconscious mind. I often explain it as a process of training your brain to disassociate from a stuck state of mind and associate into more resourceful abilities. Take a moment and consider the facts, skills and resources you have

today to help you grow and change in directions you want to go. Thinking in a new way interrupts the old pattern, and it starts to build a new pattern of thinking and behaving.

You'll be changing your life by changing your mind. 🐘

Jason Linett is a Board Certified Hypnotist and the Director of Virginia Hypnosis, a solution-oriented hypnosis practice in Old Town Alexandria. For more information, visit www.VirginiaHypnosis.com or call (703) 360-0534 for a free confidential consultation.





CIGAR PALACE

**Humidors, Lighters, Ashtrays
and of course ... CIGARS!**

**4815 Eisenhower Avenue • Alexandria
703-751-6444
www.cigarplace.com**

WWW.GREGKNOTT.COM
GREG@GREGKNOTT.COM • 703-548-1921



Gadsby's Tavern

Fine dining since 1770.

138 North Royal Street
Old Town Alexandria
703-548-1288
gadsbystavernrestaurant.com



A Wondrous Watery World – for How Long?

We need the tonic of wilderness.
Henry David Thoreau, 1854

BY GLENDA C. BOOTH

Every day, thousands of people drive up and down the Mount Vernon segment of the George Washington Memorial Parkway, but encased in their vehicles and absorbed in modern-day automotive and audio technology, they miss the tonic. Many don't realize they are slicing through a special natural and national treasure, the Dyke Marsh Wildlife Preserve.

Just south of Alexandria for three miles along Virginia's Potomac River shoreline is a shimmering, semi-watery world, a freshwater wetland with three-foot tides twice a day, tides that "flow in and out with the slow regularity of an animal breathing," wrote naturalist Louis Halle in 1947.

In George Washington's day, this murky, impassable expanse was called Hell Hole Swamp. During Prohibition, Dyke Marsh was a hideout for bootleggers. Then it became a dumping ground for big chunks of concrete, iron and other construction debris. From 1940 to 1972, Smoot Sand and Gravel gouged out 30-foot holes and completely removed a protective peninsula jutting out on the south end.

Despite years of abuse, the Dyke Marsh Wildlife Preserve is still a magnificent little oasis, contends former U. S. Senator John Warner.

The wetland, swamp forest and flood



Ospreys built their nest on a boat in 2011.
PHOTO BY GLENDA BOOTH

plain ecosystem has one of the last tidal marshes on the upper Potomac River, over 500 years old and one of the most significant temperate, tidal, freshwater, riverine marshes in the National Park Service system.

Congress designated the 485 acres as a nature preserve in 1959 "so that fish and wildlife development and their preservation as wetland wildlife habitat shall be paramount." Even today, it has 360 known species of plants, 6,000 arthropods, 38 fish, 16 reptiles, 14 amphibians and over 230 birds. "Dyke Marsh Wildlife Preserve is a wonderfully complex ecosystem," says Georgetown University entomologist Edd Barrows. "It may have as many as 18,000 species, from bacteria through bald eagles." It is "the nearest thing to primeval wilderness in the immediate vicinity of the city," wrote Halle.



Cardinal flowers blooming in the Dyke Marsh Wildlife Preserve.



Pickerelweed, a typical wetland plant and common in Dyke Marsh.

PHOTOS COURTESY OF FRIENDS OF DYKE MARSH

Depending on the time of day and season, you may see beavers, bullfrogs, snapping turtles, great blue herons, wood ducks, bald eagles, black rat snakes, dragonflies and plants like pickerelweed, cardinal flower and wild rice. Spring brings redwing blackbirds trilling on the cattails, staking out their territories, and many species of birds nesting and raising young. One accommodating osprey pair returns every March and raises their young in a nest just ten feet from the Belle Haven marina boat ramp. Spring coaxes out the underwater forest of submerged aquatic vegetation like spatterdock that explode into broad swaths of thick greenery as narrow-leaved cattails form new "hotdog" flowers.

Like all wetlands, Dyke Marsh pro-

vides free services: flood control, water quality enhancement, habitat, fish nursery, shoreline stabilization and aesthetic enjoyment. These natural services are especially important in an area where 85 percent of the streams are seriously degraded and the land has been extensively bulldozed and altered over time. Much of the shoreline has lost at least some of its natural capacity to absorb floodwaters, as we were reminded during Hurricane Isabel in 2003 when the New Alexandria and Belle View neighborhoods were flooded.

Challenges Loom

Dyke Marsh today suffers from poaching, hunting, boat traffic and

▼ See **WATERY** on page 29

▲ **WATERY WORLD** from page 28

erosion. It is a receptacle for an endless stream of trash that gets clogged in the wetlands vegetation and stuck along the shoreline, not to mention slow-to-degrade bits of Styrofoam, cigarette butts, plastic bags and plastic trash that pollute its waters. On March 24, a group called Surf Riders hauled out more than 100 bags of trash and several tires.

Add to all that the invasion of exotic plants. Around 29 percent of the parkway’s plants are not native. Invasive plants like porcelain berry and English ivy can out-compete native plants and completely transform habitat. Non-natives did not co-evolve with native insects and other animals and usually provide little food value. NPS biologist Erik Oberg calls invasive plants like bush honeysuckle "junk food for birds."

The most formidable challenge today is restoring Dyke Marsh. U.S. Geological Survey scientists have determined that the marsh is eroding six to eight feet a year, at an accelerating rate. In 1940, the wetland part of the preserve was some 180 acres. By 2010, it had dropped to 53 acres. At this rate, Dyke Marsh will be gone in 30 years.

In most tidal wetlands, deposition offsets erosion. Floods and storms erode, but they also deposit sediments in nature’s balancing act. This equilibrium has been severely disturbed by both human and natural causes, USGS tells us. Dredging of sand and gravel from 1940 to 1972 was a strong destabilizer, trans-



A great egret ready to take flight, amid the spatterdock and cattails.

PHOTO COURTESY OF FRIENDS OF DYKE MARSH

forming the marsh from a net depositional state to a net erosional state.

Dredging removed around 54 percent of the 1937 marsh and subjected it to significant erosion by storm waves, especially from winds traveling upriver. Mining removed a promontory that existed back to at least 1864 and protected the marsh. The dredging also altered the size and function of the tidal creek network. The marsh has shifted from a semi-stable net depositional environment (1864–1937) into a strongly erosional one, says USGS.

Despite its scars, Dyke Marsh has allure. Fairfax County resident Pat Salamone explains it this way: “I go there because it’s beautiful. I love the interplay of the land with the water, and I’m fascinated by the diversity of plant and animal life the marsh supports.” Another frequent visitor, Greg Crider of Mount Vernon says, “Dyke Marsh is a great place to get away from the stress and traffic of everyday life in our area. It helps me to decompress and I always feel rejuvenated when I visit there.”

Halle wrote that Dyke Marsh was “deceptive,”

and that it was easy to get lost “in swampy thickets choked with brambles.” But Halle relished early morning reveries in what he described as “the nearest thing to primeval wilderness in the immediate vicinity of the city.” And like Thoreau, he was revived: “No doctor ever prescribed a view of the open world for me, though it was the tonic I needed, rather than something to take in a glass before meals,” he wrote.

To sample the “tonic,” visitors can walk along the .8-mile Haul Road from the Belle Haven Marina Road or explore on water by renting a kayak or canoe at the marina. The Mount Vernon trail abuts and crosses Dyke Marsh at several points from the marina road to Morningside Lane.

To learn more, visit www.nps.gov/gwmp or www.fodm.org.

Glenda C. Booth is a freelance writer and editor who lives in the Mount Vernon area of Fairfax County. She has learned the ins and outs of northern Virginia by living here for many years. In her volunteer life, she is president of the Friends of Dyke Marsh.



PHOTO COURTESY OF FRIENDS OF DYKE MARSH



WEST END FARMERS MARKET

Sundays 8:30AM – 1PM
May 6 to November 18
Ben Brenman Park
www.westendfarmersmarket.org
info@westendfarmersmarket.org



COUPON

\$3.00

Redeemable with any Market Vendor

Zebra May



Calling All (Would Be) Docents!

Del Ray Home and Garden Tour Needs You



The Del Ray Citizens Association is calling for docents to provide a visual presence, answer questions, and highlight home features during its House and Garden Tour on Saturday, May 19.

Del Ray is one of Alexandria's most eclectic and historic neighborhoods and the tour will feature homes from classic Del Ray gems to the latest trends in contemporary architecture. And the intriguing gardens are sure to inspire kindred spirits of the trowel!

Docents will be on duty for two-hour shifts throughout the day. If you are interested in learning more about being a docent at the 2012 Del Ray Home and Garden Tour, please contact Mary Maginniss at HouseGardenTour2012@delraycitizen.net and provide your contact information (e-mail plus phone number on day of tour) along with any preferences about time. Docents will receive a complimentary ticket to the tour of 12 homes.

The tour is a biannual fundraising event to raise



scholarship funds for college students as well as landscaping for the new tot lot on Commonwealth Avenue. More information about the tour can be found at www.delraycitizen.org

Del Ray residents set the trends with unique use of

space and materials, make and display art to enrich their lives, and take pride in generously opening their homes and gardens to visitors. We invite you to volunteer and share in this community-building and fundraising event. 🐾

The Birchmere
America's Legendary Music Hall

May 2012

**3701 Mount Vernon Avenue
Alexandria, VA 22305
(703) 549-7500
www.birchmere.com**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
April 29 Suzanne Vega & Duncan Sheik 7:30pm \$45.00	April 30 NICK LOWE & His Band w/ Tift Merritt (Solo) 7:30pm \$45.00	1 Nanci Griffith w/ Eric Taylor 7:30pm \$39.50	2 Bob Schneider (Band) w/ Laura Warshawer 7:30pm \$25.00	3 MINT CONDITION 7:30pm \$55.00	4	5 Tyrone Wells w/ special guest Joe Brooks "Where We Meet" 2012 7:30pm \$25.00
6 	7 Birchmere Box Office is open 5:00 - 9:00pm on SHOWDATES ONLY!! A \$4.50 per ticket service charge will apply.	8 Mike Doughty 'The Book of Drugs: Reading, Concert, Q&A' 7:30pm \$25.00	9 Ottmar Liebert & Luna Negra 7:30pm \$35.00	10 In the Bandstand! Carolina Chocolate Drops (All Standing, Doors 6pm) 7:30pm \$25.00	11 Steve Tyrell 7:30pm \$45.00	12 Gretchen Parlato 7:30pm \$29.50
13 Gary Taylor 'Mother's Day Show!' w/ Bridgette Bryant 7:30pm \$35.00	14	15 The Birchmere Presents An Evening with THE AVETT BROTHERS Friday May 11, 2012, 8pm Patriot Center, Fairfax, Virginia Tickets on sale now thru Ticketmaster.com, or call (800)745-3000.	16 In the Bandstand!  (All Standing, Doors 6pm) 7:30pm (Acoustic) \$27.50	17 Jenny Oaks Baker 'Wish Upon A Star: A Tribute to the Music of Walt Disney' 7:30pm \$25.00	18 Justin Townes Earle w/ Tristan 7:30pm \$29.50	19 Ray Price & The Cherokee Cowboys w/ John Fullbright 7:30pm \$35.00
20 Najee 7:30pm \$35.00	21 TBA	22 Live Nation & The Birchmere Presents UNDER THE STREETLAMP www.underthestreetlamp.com As Seen on PBS! Wednesday May 15, 2012, 8pm Warner Theatre, Washington DC Tickets on sale Now thru Ticketmaster.com, or call (800)745-3000.	23	24 	25 An Evening with Tommy Emmanuel 7:30pm \$45.00	26 Eric Roberson 7:30pm \$35.00
27 1964 THE TRIBUTE 7:30pm \$35.00	28 MEMORIAL DAY	29 	30 ticketmaster® Ticketmaster.com 800.745.3000 Find a retail outlet near you Ticketmaster.com/outlets	31 	June 1	June 2 Southside Johnny & The Asbury Jukes w/ Outside The Box 7:30pm \$39.50

▲ QUEEN from page 21

tongued 91), the Queen was greeted by the speakers of the House of Lords and House of Commons.

“We celebrate your stewardship of your office and we rejoice in this Jubilee,” pronounced Baroness de Souza, Speaker of the House of Lords. “This is the first of many celebrations across our country. Today you’ve come to the Constitutional heart of your democracy, where we look forward in great anticipation the unveiling of your new stained glass window.”

“Your Jubilee will be celebrated with joy as you lead 54 member countries and we work to share our experiences and to promote democracies,” she concluded. “We look on with admiration and pride, and we hope you’ll enjoy the peace and plenty.”

John Bercow, Speaker of the House of Commons, said “You know how to lose yourself in the service of others,” he said. “And you have moved with the times...This is a much different U.K. than 1952; this is a land where people live in a fully multicultural society. This is a nation of many races and different values.

“You have become to many of us a kaleidoscope. The Queen in a kaleidoscope country, in a kaleidoscope commonwealth,” he concluded. “You have provided us with 60 years of stability, certainty, sacrifice and service.”

The Queen, attired in a mustard yellow suit and perfectly-squared yellow box hat, was flanked by Beefeaters as she took to the podium. “I am most reassured that I am the second sovereign to address you for our Jubilee. During my 60 years I have greeted 12 Prime Ministers. The experience of old age can be beneficial.”

As Prince Philip sat patiently behind her, she made a rare attempt at humor: “Prince Philip is well known to declining compliments of any kind, even after all of those overseas tours. My old association with him has taught me that often the best way to communicate with him is to say as little as possible.”

Concluding her brief remarks, the Queen said: “The Commonwealth has flourished and grown over time. I have signed over three and a half thousand bills into law. The Houses of Parliament are a continued source of vital support. The support of my family has been without measure.”

With that, the National Anthem was played and the Queen departed into a sea of waving Union Jacks and unbridled cheers of support.

God Save the Queen! 🇬🇧



STROLLING BY HISTORY

Located at 317 Prince Street, this is a working fire station, Alexandria’s Station 51.

Constructed in 1915 by the City of Alexandria, this was the fifth location of the volunteer Relief Fire Company. If you are passing by, of equal interest is the building next door, at 319 Prince Street. Now a private residence, the Victorian building, constructed in 1855, is Alexandria’s oldest standing firehouse, although it was converted into a private home in 1980. It had been the second location of the volunteer Relief Fire Company. Metal tracks on the ground floor guided horse-drawn engines.

Limited editions of this print are available at Todd Healy’s Studio at 320 King Street in Alexandria, 703-549-7883. Todd is also available for private commissions.

QUOTABLE:

“If you bungle raising your children, I don’t think whatever else you do well matters very much.”

~Jacqueline Kennedy Onassis



get a kick out of your community

Catch the Zebra online at www.thezebra.org and also on LocalKicks.com

ASAP Home Health Care provides a variety of skilled services customized to your own home. Services can be provided alone or in coordination with other services.





ASAP is proud to be a quality provider of health care to those in need of home health care, physical therapy, hospice and private health care.

Compassion. Commitment. Excellence.

ASAP HOME HEALTH CARE

- NURSING SERVICES** Administer nursing care to individuals who are ill, injured, immobilized, or in recovery. *Excludes enterostomal, infusion therapy, and mental health
- HOME HEALTH AIDE SERVICES** Assist individuals with personal hygiene tasks such as bathing, dressing, and grooming.
- PERSONAL & HOME CARE AIDE SERVICES** Help with homemaking activities such as making beds, doing laundry, washing dishes and preparing meals.
- PHYSICAL THERAPY** Assist in alleviating pain, improving balance, mobility and strength, and impeding deformity caused by injury or illness.
- OCCUPATIONAL THERAPY** Help restore independence through daily living skills at work and/or home.
- SPEECH THERAPY** Evaluate and treat individuals with speech ailments.
- DIET/NUTRITIONAL THERAPY** Plan food/nutritional programs to control disease and encourage good health.
- MEDICAL SOCIAL SERVICES** Provide advise, counseling, educational materials and referrals to help individuals cope with incurable illnesses.

WE BRING HEALTHCARE HOME.



ASAP SERVICES

visit us online:

www.asapservicedc.com

or call us: 202.293.2931

Capture this to visit our website!



Carpenter's Shelter Weekend Anniversary Cookoff: April 28 and 29



Alexandria Vice Mayor Kerry Donley, left, and former Alexandria City Councilman David Speck take their turn as volunteer scoopers during Ben & Jerry's Free Cone Day, April 3, which benefitted Carpenter's Shelter.

PHOTO BY CHUCK HAGEE



Tourists and locals alike lined up around the block at Ben & Jerry's Ice Cream Parlor on South Union Street in Old Town Alexandria on April 3 to get a free ice cream cone and donate to Carpenter's Shelter during the ice cream franchise's annual Free Cone Day to support a local charity.

PHOTO BY CHUCK HAGEE

BY CHUCK HAGEE

Pain before pleasure. That's the approach of Carpenter's Shelter's 10th Anniversary Cook-Off and Run for Shelter 10K on the weekend of April 28 and 29. For those not into the big run, there is also the 1 Mile Fun Run.

Both races will take place on Saturday, April 28, and are the only Alexandria events dedicated to ending homelessness. All the calories burned off can be recaptured on Sunday at the Anniversary Cook-Off, where 30 of our area's top eateries will present samples of their signature cuisines.

Both out-and-back runs will begin at 8 a.m. Saturday at Eisenhower Avenue and Swamp Fox Road and will include music and entertainment for the whole family. Run for Shelter 10K registration is \$40; Fun Run registration is \$20. To learn more, go to www.runforshelter10k.com.

On Sunday from noon to 3 p.m., the air at The Birchmere, 3701 Mt. Vernon Avenue, will be filled with the aroma of some of the tastiest food in the Greater Washington Metropolitan Area. A live auction will add to the excitement, giving attendees the opportunity to bid on trips, entertainment tickets, meals and more.

Tickets for the 10th Anniversary Cook-Off are \$40 for adults and \$10 for children under 12. All proceeds from both runs and the cook-off will benefit Carpenter's Shelter and its dedicated work on behalf of homeless children and families.

"We serve nearly 1,000 people annually with our day shelter and winter shelter. The recession has increased the demand for our services. We are having to turn away approximately 25 to 30 folks every day," said Carpenter's Shelter's Executive Director Lissette Bishins.

"Our staff takes a team approach to homelessness. We not only provide shelter to the homeless but also continue to work with them after they regain a permanent residence. We are now working with about 186 households," she explained.

"Our primary goal is to get people into housing. The average stay at the shelter is six to nine months. But each case has a lot to do with the cost of living and employability. That is ever fluctuating," Bishins said. The shelter has 80 beds and 11 family rooms. One third of those living at the shelter are children.

Bishins told of a recent success, where the shelter had a mother and daughter move in because they lost their home when the father got sick, then died. "We got them into housing they could afford and now they are doing just fine," she emphasized.

One top success for the Carpenter's Shelter is a former prison inmate who came to the shelter and, while there, began to work on his advanced education. Out of the shelter for the past 10 years, he is well on his way to earning his PhD, said Bishins.

"Our success can also be measured in aiding the chronically homeless," she insisted. "Someone who has been back and forth living on the streets and is now off the streets and living in a home is a real success story as well."

In recognition of the Shelter's efforts to eradicate homelessness, Ben & Jerry's Ice Cream Parlor in Old Town chose them to be the local beneficiary of the corporation's "Free Cone Day" on April 3. Throughout the day, guest scoopers dished out ice cream alongside Carpenter's Shelter staff.

Among those guest scoopers were Alexandria Mayor Bill Euille, Vice Mayor Kerry Donley, Alexandria Fire Chief Adam Thiel, and local Living Legend and former councilman David Speck.

Since 1988 Carpenter's Shelter has been providing a roof and services to the homeless and working to improve the lives of its clients by giving them the skills to become independent, successful members of the community. For additional information regarding the work of Carpenter's Shelter and its various programs visit www.carpentersshelter.org. 🐾



Chez Andrée
Restaurant Français and Bar
703-836-1404

HOUSE SPECIALTIES INCLUDE
Duck A L'orange,
Sweetbreads, Chicken Livers,
Calf's Liver, Trout Almondine,
Steak Au Poivre, Oysters
Rockefeller, And Frog Legs.

\$29.99 Dinner for Two
Plus a bottle of Wine!
Mondays and Tuesdays

Since 1964
Chez Andrée
Restaurant Français and Bar
10 East Glebe Road • Alexandria, VA
Phone: 703-836-1404

Hours:
Lunch: Tues–Fri:
11am–2:30pm
Dinner: Mon–Thurs:
5pm–9pm
Fri & Sat:
5pm–9:30pm
Open for Brunch and
Dinner on Sunday
Sunday Hours: Lunch:
11:30am–3pm
Dinner: 4pm–8pm

NEW Outdoor Dining Area / Patio
Group Rates and Private Room Available for Parties



CARPENTER'S SHELTER CELEBRATES 10TH ANNUAL COOK-OFF WITH WEEKEND EVENTS:

In celebration of the 10th year of the Cook-Off, Carpenter's is making a weekend of it. Join Carpenter's Shelter for a run and some culinary fun on Saturday, April 28, and Sunday, April 29, 2012. All proceeds benefit Carpenter's Shelter and its work on behalf of homeless individuals, children, and families.

The 10th anniversary celebration weekend begins on Saturday, April 28, 2012, at 8:00 AM, with the Run for Shelter 10K and One Mile Fun Run, -- the only race in Alexandria dedicated to the commitment to end homelessness. The out and back course, starting at Eisenhower Avenue and Swamp Fox Road in Alexandria, will have music and entertainment for the whole family. What a great way to work off some Cook-Off calories in advance! Run For Shelter 10K registration is \$40 and Fun Run registration is \$20. For race information and registration, go to www.runforshelter10k.com.

RUN FOR SHELTER



The 10th Anniversary Cook-Off Celebration will be held on Sunday, April 29, 2012, from Noon to 3:00 PM, at The Birchmere, 3701 Mt. Vernon Ave., Alexandria, Virginia. It promises to be bigger and better than ever with 30 of the area's best restaurants offering samples of their finest food, plus a live auction offering attendees the chance to bid on trips, tickets, meals and more. Tickets are \$40 for adults and \$10 for children under 12. For more information and ticket registration, visit www.carpenterscookoff.com.

For general inquiries, contact Alex Stevens at alexstevens@carpentersshelter.org, 703-548-7500, ext. 204, or on Twitter @cookoff2012.

Carpenter's Shelter provides shelter, guidance, education and advocacy for homeless individuals and families who seek sustainable independence and stability. Carpenter's Shelter opened its doors in Alexandria in 1988, and serves over 1,000 homeless and formerly homeless people every year, according to Lissette S. Bishins, Executive Director.

EVENTS

If you would like your event listed, please send an email to events@thezebra.org

“Get Puzzled With Alexandria Library”

April 28
Kate Waller Barrett Branch Library
717 Queen Street
Alexandria
www.alexandria.lib.va.us
703/746-1703
The library invites members of the community to come together to piece together a puzzle commemorating Alexandria Library's 75th Anniversary as a public library. Created for this event, by Alexandria Library's Photo Librarian Julia Downie, the puzzle will depict scenes from the Barrett Library's present and past, and will be a way for community members of all ages to learn more about the history of the library through a fun, collaborative event.

Bowties and Belles

Campagna Center's 3rd Annual Kentucky Derby Party
May 5
4:00-7:30 pm
Collingwood on the Potomac
8301 east Collingwood Boulevard
Alexandria
www.campagnacenter.org
703/224-2351
Featuring an afternoon of watching the Derby, an exciting raffle, silent auction and cocktail reception and naturally, the official derby cocktail, the Mint Julep. Tickets \$80 to \$100.

“Xanadu”

May 8 – June 1
Signature Theatre
4200 Campbell Street
Arlington
703/820-9771
signature-theatre.org
It is 1980 in Venice, California. Legwarmers are in and roller skates are way sexy. Kira, one of seven quirky Greek muses, is sworn to three things: to inspire mortals, never reveal her identity and never, ever fall in love. When she emboldens struggling artist Sonny to create the first roller disco, Kira feels the artistic pull of her own. Ticket prices vary.



Alexandria Art Market

May 5
Colasanto Park
2704 Mount Vernon Avenue
Alexandria
DelRayArtisans.org
703/407-6992
Your monthly dose of art in the heart of Del Ray. Grand Opening 3rd season: May 5th, 2012 10-4pm, rain/shine. Market Dates: 6/2/12, 7/7/12, 8/4/12, 9/1/12, 11/3/12. Alexandria Art Market is embarking on its 3rd season! It will be held the 1st Saturday of May, June, July, August, September, November 2012, 10-4pm rain/shine; multicultural music. NEW! APPLICATIONS AVAILABLE FOR NON-DRA MEMBERS! Questions? Contact coordinator Kimberley Bush: 703-627-7656.



“Art at Home”

May 6
12:00pm and 2:00 pm
Torpedo Factory
105 North Union Street
Alexandria
Torpedofactory.org/target
Join renowned interior designer Mary Mitchell for the premiere Art at Home event! Learn how to layer design elements with furnishings and the visual arts to create an environment unique to every home owner. Artwork from ten Torpedo Factory artists will be used to demonstrate a wide range of designs from contemporary to classic. \$15.



Annual Spring Open House

May 13
1 – 5 pm
Torpedo Factory
105 North Union Street
Alexandria
Torpedofactory.org
Blossoms and bright palettes are bountiful at this year's annual Spring Open House! Take in the fresh artwork while strolling through studios and galleries as you enjoy a lively Mother's Day afternoon filled with treats and sweets, artist demonstrations, and special spring activities! The event features Live music by Sol Roots with Ron Goad, Sparkling wine and cookies, demonstrations by four resident artists and make your own Fascinator" hands-on activity. FREE!



Push Pull Play

Thru May 12
Torpedo Factory
105 North Union Street
Alexandria
Torpedofactory.org/target
Push Pull Play focuses on interactive and toy inspired art. This exhibition is in participation with Minds Wide Open: Virginia Celebrates Children and the Arts 2012



“The Story of Alexandria's Civil War Crimean Ovens and Camp California.”

May 12
1:00 pm
Fort Ward Museum
4301 West Braddock Road
Alexandria
Fortward.org
703/746-4848
The lecture will present new research highlighting the story behind Alexandria's rare archaeological features that were discovered in 2003 and used to heat hospital tents, and their relationship to Camp California. Camp California was home to 10,000 Civil War soldiers from December 1861 to March 1862. Located in today's West End of Alexandria, the Camp was an early war training ground for the Union Army of the Potomac. Admission \$10, and reservations are recommended.



Armed Forces Day

Soldier-Led Tours on Armed Forces Day
May 19
10:00 am and 2:00 pm
Fort Ward Museum
4301 West Braddock Road
Alexandria
Fortward.org
703/746-4848
The tours will feature Museum staff member Kevin Moriarty in Union uniform, providing an orientation to the Defenses of Washington and a guided tour of historic Fort Ward, one of the largest of the forts that guarded the Federal capital during the Civil War. Learn about how a Civil War fort was built, soldier life in the Washington area, and weaponry of the period. In addition to viewing many of the fort's preserved earthen remains, participants will visit the reconstructed Officers' Hut, furnished as a typical quarters in the Defenses of Washington, the fort's reconstructed ceremonial entrance gate, and the fully restored Northwest bastion of the fort. FREE!



“Forged

May 19 – June 24
Torpedo Factory
105 North Union Street
Alexandria
Torpedofactory.org/target
Forged examines contemporary approaches to the ancient process of forged metalwork. Please join us on June 14 from 6-8pm for a reception to celebrate the artists and listen to a special gallery talk by our juror, Twylene Moyer.



Alexandria Symphony's 2012 Children's Festival: Cosmic Quest

May 20
2 - 4 pm
T.C. Williams High School
3801 West Braddock Road
Alexandria
Alexsym.org
Instrument petting zoo, art activities, concerts by the full Symphony, Gustav Holst's The Planets, showings at the Alexandria Planetarium, reading centers, yoga for kids... the 2012 Children's Arts Festival, COSMIC QUEST, continues the tradition of the Symphony inspiring and entertaining outreach events. Tickets are \$5/ person, regardless of age.



Volunteer Training

June 2
9 am – 12 pm
Stabler-Leadbeater Apothecary
105-107 South Fairfax Street
Alexandria
Apothecarymuseum.org
Want to share your interest in Alexandria history with others? Curious about early American medicine and health? Then consider volunteering as a tour guide at the Stabler-Leadbeater Apothecary in historic Old Town Alexandria. This three hour class includes a tour and the basics of giving museum tours. Pre-registration is required. Volunteers can complete an application online through www.apothecarymuseum.org or email Michele.longo@alexandriava.gov.



“Charlotte's Web!”

June 1 - 10
Encore Stage and Studio
Thomas Jefferson Community Theatre
125 South Old Glebe Road
Arlington
Encorestage.org
Rarely does a spring pig live to see the fall of winter. In this heartwarming tale, a young farm girl meets her best friend, Wilbur, a plucky spring pig, along with a new set of furry friends. Wilbur desperately wants to avoid a trip to the butcher and to live to see his first snowfall. Charlotte, a kind and loving spider, is determined to save her friend. Recommended for ages 4 and up. Ticket prices \$10-\$12.


Volunteer Training

June 2
1 – 4 pm
Gadsby's Tavern Museum
134 North Royal Street
Alexandria
gadsbystavern.org
This three-hour class will cover all of the basics of giving tours of the museum. No experience is necessary, just a love of history! Pre-registration is required. Volunteers can complete an application online through www.gadsbystavern.org or email Michele.longo@alexandriava.gov.



“Something to Sing About”

June 2
7:00 pm
Convergence
1801 North Quaker Lane
Alexandria
MosaicHarmony.org
Enjoy the music of Mosaic Harmony, an interfaith, multicultural community choir. The performance will draw on the rich heritage of African-American inspirational music to lift the spirits. Mosaic Harmony performs at events throughout the year as part of its community outreach. This year the choir sang to help raise money for a food pantry as well as singing at a memorial service for transgender victims of hate crimes. The spring concert helps to fund the outreach of the choir through the year. The Alexandria concert will begin at 7:00, with a silent auction beginning when doors open at 6:30. A reception will follow to honor the anniversaries of the directors. Tickets are \$ 25.00 in advance, \$ 30.00 at the door, with free admission for children under the age of 12. Tickets can be purchased online.



Fern StreetGourmet

Your neighborhood wine shop

We carry more than 1,200 varieties of fine wine and the cheeses to match them.

Drop by and meet Andy, the new owner, and let him help you choose a special wine for your holidays.

- Weekly wine tastings
- Gift Baskets for the last minute

Fine Wine • Beer • Cheese • Bakery • Gourmet Foods

Fern Street Gourmet

Next to Ramparts • 1708 Fern Street • Alexandria, VA 22302
 Mon - Sat • 10:00am - 8:00pm | Sunday Noon - 5pm
 202 • 409 • 4617



LIKE US ON FACEBOOK




Log on our website at [facebook.com/thezebrapress](https://www.facebook.com/thezebrapress)
 Up to date news, events and special deals around town!!

Studio Body Logic - **Alexandria**
 2417 Mount Vernon Avenue
 Alexandria, VA 22301
 Phone: (703) 739-7601

Studio Body Logic - **Arlington**
 4001 N. 9th Street, Suite 108
 Arlington, VA 22203
 Phone: (703) 527-9626

studiobodylogic@earthlink.net
www.studiobodylogic.com



Studio Body Logic®

AUTHENTIC PILATES since 1996

The *art* of control.
 The **POWER** of movement.

VINO

VIXEN



BY MARI STULL

Supermarket Steals

Whatever You're Buyin'

One of the misperceptions about wine writers is that we sit around our palatial wine cellars every night popping Petrus and Screaming Eagle every night. The reality is that we love a good wine value and are constantly on the chase for solid wines under twenty bucks. I'm a firm believer in the merits of a good wine shop. Get to know their wine pros, go to their wine tastings, and get on their mailing lists. The individual attention they can give you will assure that you don't get stuck with just a pretty label randomly grabbed from the shelf.

Having said that, every once in a while we're at the mercy of the supermarket for our mandatory wine ration. At those times, we need to know what to grab with pin-point precision before the produce manager regales us with his glowing review of Yellow Tail.



WHITE

Villa Maria
 2010 Private Bin Sauvignon Blanc
 Marlboro, NZ
 \$12-\$17

Sauvignon Blanc - especially from the New World, often runs the risk of being overly fruity or incredibly "grassy." Villa Maria straddles the fruit with the herbaciousness well in this bottle. Definite notes of grapefruit, lime and general citrus. Also a nice addition of white paper and garden herbs. When spring finally hits, reach for this bottle.

Geyser Peak Winery

2007 Cabernet Sauvignon
 Alexander Valley, CA
 \$11-\$18



Supermarket Steals

Supermarkets generally have a consistent selection of labels across their chain. Which can be a good thing if you've established a comfortable relationship with one of those labels. Sometimes predictability and security are the best qualities of a good love affair.

Your Vino Vixen Value Supermarket Steals (I'm a sucker for alliteration) for this month:

RED

St. Francis Winery & Vineyards
 2007 Old Vines Zinfandel
 Sonoma, CA
 \$13-\$25

I'm an unabashed fan of St. Francis Winery and her director of winemaking, Tom Mackey. Mackey is a superb winemaker



with an artist's touch (try his Wild Oak label - stellar juice). He has a solid winemaking team behind him, excellent vineyards at his disposal, and a winery owner who isn't bashful about pumping cash into the operation. All of this is an easy recipe for a good wine. And the Old Vines Zinfandel fits that bill. A well rounded text-book Zinfandel with plenty of pepper, extracted black cherry, and a touch of oak. Made from 50-100 year old vines that produce enriched fruit more in the Old World style. I've noticed the pricing varies widely on this wine - wait for a sale and grab it under \$15.

Geyser Peak Cabernet Sauvignon is my go-to supermarket Cab. It's a consistent winner and sips like a \$22 bottle. Nothing worse in my book than a uni-dimensional, high residual sugar Cabernet Sauvignon, and there are many at this price point. Fortunately, Geyser Peak bucks this trend. This Cabernet Sauvignon has some interesting layers that become more apparent the longer it sits in your glass. It certainly has an abundance of clean dark berry fruit, but also shows some tobacco and vanilla characteristics. It's a nicely balanced wine with good acidity, which makes it lovely with food. I've never been disappointed. If you find left-over 2005 on the shelf, buy it all. You'll thank me.



Cheers,
 VV

The Vino Vixen™ is a syndicated wine writer whose musings appear in over 25 publications nationwide. She's also a correspondent on Wine Taste TV (WineTasteTV.com), national and international wine judge, and Wine Critic to WinesTilSoldOut.com - one of the Internet's largest (and cheapest) sources of fabulous wines. Have a question or wine tip for The Vixen? Email her on VinoVixen@VinoVixen.com

34 THE ZEBRA

SPRING 2012



Brussels has grown from a 10th-century fortress town founded by a descendant of Charlemagne into a metropolis of more than one million inhabitants.

COURTESY PHOTO



A monument in Brussels, the Atomium was originally built for the World's Fair Expo in 1958. Designed by André Waterkeyn and Les Architectes Polak, it stands 335 feet tall, and has nine steel spheres connected so that the whole forms the shape of a unit cell of an iron crystal magnified 165 billion times—the atom. The Atomium is one of the most visited attractions in Brussels today.

COURTESY PHOTO

Brussels at age 24/ Brussels at age 39

BY MELISSA NIX



For me, Brussels epitomizes melancholy. I remember the day I arrived in the city some 15 years ago. Rainy and dark. It was noon. I had a fever. My parents, who were stationed there at the time, rushed up to hug me on the train platform, beaming love and smiles. I was 24, fancied myself an artist and had just left a sunny terracotta city I loved (Rome) for one that

would soon come to personify the depression I felt inside.

Brussels was worn and had too much graffiti. The light was northern. It rained all the time or would tease with 15 minutes of sun and then revert to overcast. I hated the place.

At 22, after college, I moved to Rome with little more than a thousand dollars in my pocket. I spent a year there and then for some reason, likely the fear that I was wasting time, I left Rome for a sixth-month interlude in Brussels.

By day, I looked out the windows of their sixth-floor apartment, my gaze usually hovering somewhere near the triumphant arches of the Cinquantaire, a national-

ist monument that graced the park across the street. At night I bartended, under the table, at a pretty fierce dive downtown so that I had some pocket change and a place to smoke cigarettes. I gathered my gloomy thoughts and attempted to come up with some sort of future plan.

When I look at pictures of myself from that time, I almost always look sad. But what a young, fresh face and what an enviable figure I had, although I never showed it. I swaddled my svelte frame in the alter-nachic fashions of the time: men's clothes, boyfriend jeans, polyester dresses. I wasn't knocking anyone out with my confidence or fashion choices.

I was sad and self-absorbed. Youth is truly, truly wasted on the young.

On days I wasn't staring out the apartment windows, I explored the city on foot. I walked along its smoggy thoroughfares, checked out silent movies at an art nouveau theater, drank cherry beer in the medieval city center, the gilded Grand Place. Sometimes my mood lifted, but more often than not, it hovered, making it impossible for me to see the many charms of the city I was in, or to grasp how very lucky I was.

Fifteen years have passed since I lived in Brussels. Oddly enough, I regularly travel to Brussels for work now. As I

write this today, I am sitting in the lobby of my hotel, waiting for my room to be ready. I have just come back from a little search of my old haunts. I found the silent movie cinematek. I sat in the park that I always traipsed through to get there, heavy with birdsong and littered with beer cans. I walked along the avenue whose buildings—art deco, art nouveaux, modern, baroque—manage to charm despite their smog-riddled facades. Brussels is still scrappy, still dirty and often rainy. But it's sunny today and the girl who lived here before is nowhere to be found. She grew up, got better and learned how lucky she was. ¶

Tisara Photography

Creating Tomorrow's Heirlooms Today

Gift Certificates Available

Portraits · Weddings · Special Events

1607 King Street · www.tisaraphoto.com · 703-838-8098

Join Us!

ACT for ALEXANDRIA

05.03.12

SAVE the DATE

5th Annual Generations of Giving Gala

date

MAY 3, 2012

time

6:30 to 10 p.m.

location

U.S. Patent and Trademark Office

Join ACT for a blast from the past – Alexandria in the 1960's – and a look at ACT's vision for our future. So polish your hubcaps, freshen your bouffant and tune into some cool Motown tunes as you cruise down to the 5th Annual Generations of Giving Gala.

The evening culminates with the presentation of the Legacy of Service Award and the Legacy of Giving Award.

Sponsorships are still available. Contact Henrietta LaMotte henrietta.lamotte@actforalexandria.org • TEL: 703-739-7778

For information, visit actforalexandria.org

The Generations of Giving Gala is part of

SPRING 2012

THE ZEBRA

35



Union General William T. Sherman had two horses shot from under him and was wounded twice during the Battle of Shiloh.

(COURTESY PHOTO)



The Battle of Shiloh, painted by Paul Wilhelmi, from *Deeds of Valor; How America's Heroes Won the Medal of Honor*, published 1901.

(COURTESY PHOTO)



Confederate General Albert Sidney Johnston was mortally wounded while leading a charge the first day of battle at Shiloh. His death led to Robert E. Lee eventually taking command of all the Confederate forces.

(COURTESY PHOTO)

CIVIL WAR SERIES | PART 11

APRIL 1862 AT A LITTLE CHURCH NAMED SHILOH

BY CHUCK HAGEE

It was just a log, one-room Methodist church in southwestern Tennessee with the Hebrew name Shiloh, meaning “place of peace.” On April 6 and 7, 1862, it became the antithesis of its name.

By nightfall April 7, Americans of both the North and the South became painfully aware that this Civil War was not the carnival adventure that some had envisioned while spectators lining the Charleston, South Carolina, shoreline to watch the bombardment of Fort Sumter just one year earlier, April 12, 1861. On this night, the battlefield had claimed nearly 3,500 killed, 16,240 wounded, and 3,844 captured or missing. Total casualties 23,746. Real war. Not pseudo dramatic gamesmanship.

The Battle of Shiloh, also known as the Battle of Pittsburg Landing, was the largest and most costly in human life and suffering of any conflict in American history up to that time. More than 77,000 troops participated. For 75 percent, it was their baptism of fire. The two-day battle claimed more casualties than the Revolutionary War, the War of 1812 and the Mexican-American War combined.

It proved to be the opening salvo of three years of conflict, during which three future battles would make this look like a skirmish. It also opened the door for Confederate General Robert E. Lee to become the Commanding General of Confederate Forces when the South’s leading general, in the eyes of Confederate President Jefferson Davis, General Albert Sidney Johnston, was mortally wounded while leading a charge on the first day of the Battle of Shiloh. He was the highest ranking officer on either side to die in that battle.

Having taken a shot to the leg, Johnston did not consider it serious and dispatched his personal physician to care for some wounded and captured soldiers. His assessment of his wound proved incorrect. The shot had severed a vital artery; he bled to death within an hour.

Shiloh also proved to be a setback for President Abraham Lincoln’s favorite battlefield commander, Major General Ulysses S .Grant, due to his overconfidence in his ability to know what the opposition was planning and his lack of preparedness for the unexpected. He was caught completely off guard when, on the morning

of April 6, Confederate troops made their initial attack as Union Troops bivouacked on the west bank of the Tennessee River, awaiting reinforcements. The object of the Union forces was to seize the Memphis & Charleston Railroad, a vital southern supply line.

After the Battle of Shiloh, public opinion forced Lincoln to relieve Grant of battlefield command. He was designated second-in-command to Major General Henry W. Halleck. Lincoln resisted calls for Grant’s total removal by declaring, “I can’t spare this man. He fights.”

Pittsburg Landing resulted in the battle hardening of another Union General who would be one of the most feared and hated by the Confederacy, Brigadier General William T. Sherman. Along with Grant, Sherman did not believe that Confederate troops were anywhere near them or had the strength to launch a major offensive on April 5.

Wrong on both counts. Sherman ignored the warning of an Ohio colonel on the night of April 5 that an attack was imminent. In fact, Confederate troops under the command of Johnston were less than three miles away and primed to attack, which they did in force at 6 a.m. April 6.

As a result of his stubborn, superior attitude, Sherman’s troops took the full brunt of the dawn attack and were forced to retreat behind Shiloh Church. Johnston’s forces kept advancing and acquired better fire power by picking up the more sophisticated rifles of fallen Union troops and throwing away their older muskets and hunting rifles.

Sherman, realizing his failure to heed the Ohio colonel and his total lack of preparedness for a surprise attack, used the lesson to move throughout his troops to build their confidence, even though he was wounded twice and had two horses shot out from under him.

Following the death of Johnston, Confederate General P.G.T. Beauregard took command and attempted to follow Johnston’s battle plan of driving the Union forces into the swamp of Snake and Owl Creeks where they could be destroyed or forced to surrender. However, Confederate battle lines became confused and Union forces retreated to Pittsburg Landing instead of the swamp to establish a defensive position.

As night approached, Beauregard decided to call off the offensive to give his



Shiloh Church. Although the church was destroyed during the battle, this is a near-exact replica of the original. Much detail went into building this church, using hand-hewn logs approximately 150 years old from the local area.

(COURTESY PHOTO)

troops time to regroup and rest, figuring he could vanquish the Union forces the next morning. He was so confident that he sent a telegram to Confederate President Davis in Richmond declaring complete victory. This proved to be a fatal miscalculation.

That night, Union reinforcements arrived under the command of Major General Lee Wallace and General Don Carlos Buell. When dawn broke April 7, Union forces had swollen to 45,000. Confederate forces numbered 20,000.

Instead of Beauregard calling the attack on the second morning, the initiative was again in the hands of Grant. He came out in his usual form, with a massive counterattack. Total confusion reigned among Confederate forces which didn’t regain cohesion until 10 a.m., some three hours into the battle.

Beauregard launched a final counterattack that afternoon, but it was repulsed by Grant. Contact between opposing forces broke off about 5 p.m. on April 7, as Confederate troops withdrew. The Battle of Shiloh was officially over.

Its lessons went on to play a significant role in the rest of this bloody conflict. Grant never again underestimated the resilience of his adversary, nor let his guard down due to overconfidence. He also learned a vital lesson of military combat: Concentrate on your opposition’s plans and strategies as much as, if not more than, your own.

Sherman was now battle hardened and far more analytical of military strategy. Lee took over control of Confederate

forces and led them to Gettysburg, their northern most advance of the war.

But April 1862 proved significant for another turn of events that favored the Union. It was the fall of the Confederacy’s largest and richest city, New Orleans.

The Union had set its sights on New Orleans for some time. On April 18, they made their move. Under the command of Admiral David Farragut, Union ships sailed up the Mississippi River and opened fire on the fortifications defending the Big Easy. Six days later they destroyed the barricades and took the city.

This opened the lower Mississippi River to Union shipping, which provided a vital supply link to enable the Union to attack the South at its most vital artery. A historical point of this attack was the famous statement attributed to Admiral Farragut. When told of the Confederate minefield protecting the New Orleans harbor, he replied, “Damn the torpedoes. Full speed ahead.” Although they were not torpedoes.

It could be argued that April 1862 was the true beginning of the U.S. Civil War. It was the month of the first major land battle, Shiloh. It marked the fall of the first major Confederate city, New Orleans. It once again exposed the ineptitude of Union General George McClellan in his half-hearted attack on Richmond in the Peninsular Campaign, when he failed to attack the 15,000 Confederate troops defending Yorktown with his 100,000 Union troops.

There is also the indication that Confederate President Jefferson Davis had a much more realistic grasp on the potential protraction of the war than his counterpart in Washington. In April 1862, Davis signed a bill into law establishing the first military draft in the nation’s history. It established that every white male, ages 18 to 35, would be subject to three years of military service for the Confederacy.

On the night of April 6, 1862, the Shiloh battlefield was drenched in a soaking thunderstorm, but the pounding rain was not what kept both Grant and Beauregard awake. It was the moans and cries of the wounded and dying lying on the battlefield between them. That sound would become all too familiar, until finally silenced at Appomattox on April 9, 1865, three years and three days later. 36



FIND US ONLINE AT:
WWW.TASTE OF ARLINGTON.COM



Savor THE DATE

MAY 20
12PM TO 5PM

35+ RESTAURANTS

BEER & WINE TASTING

LIVE ENTERTAINMENT

KIDS ENTERTAINMENT

BIKE VALET

RESTAURANTS:

Arlington Career Center • Arlington Rooftop Bar and Grill • Bangkok Bistro at Ballston • Bayou Bakery Coffee Bar & Eatery • Brgr Shack • Boru Asian Bistro and Sake Bar • Buzz Bakery • Café Caturra • Capitol City Brewing Company • Carribean Breeze • Corner Bakery Café • Delhi Dhaba • First Down • Flippin' Pizza • Front Page Arlington • Jaleo • La Tasca Restaurant • Lebanese Taverna Restaurant • Mad Rose Tavern • Memphis Barbeque • Pete's New Haven Style Apizza • P.F. Chang's China Bistro • Pinzimini Restaurant • Rock Bottom Brewery • Rocklands Barbeque and Grilling Company • Rustico Restaurant & Bar • Sangam Restaurant • Ted's Montana Grill • The Melting Pot • Thirsty Bernie • Toby's Homemade Ice Cream • Toscana Grill • Union Jack's British Pub • Vapiano • Willow • World of Beer • Zoe's Kitchen

GET YOUR TICKETS TODAY

\$25 ONLINE | \$30 DAY OF EVENT

SPONSORED BY:
BALLSTON BUSINESS IMPROVEMENT DISTRICT

Hadeed

ORIENTAL RUG & CARPET CLEANING
RESTORATION & REPAIR





Thirty-four French students and three chaperones from F  nelon Sainte Marie High School in Paris spent ten days in Alexandria.

Bishop Ireton High School Hosts European Visitors

In April, Bishop Ireton welcomed two groups of young people from Europe. Fourteen German students and 34 French students, plus teachers and chaperones visited the City, shadowing BI students in school, and they toured DC and Northern Virginia.



Fourteen German students from the Gesamtschule Herzogenrath School (outside Aachen) are led by their Vice Principal, Mr. Wolfgang Josephs, and teacher, Frau Doktor Silke Dormeier.



Bishop Ireton Moves Into the iPad World

Bishop Ireton High School continues to improve technology delivery to the campus. This year, the Library Media Center and the Technology Department pooled resource to purchase 10 iPads for classroom use.

Teachers in many subjects from European History to American Government have embraced this innovation. Teachers are adapting lessons to integrate iPads into their classrooms and report that students are more interested and invested in lessons.

American History teacher Jackie Martin says the benefit is “the kids are able to access information right away.” Instructors all note that use of iPads in the classroom leads to greater collaboration on and understanding of research, and promotes conversation and interaction about lessons.

The students love it. “The iPads help us work together,” Junior Gillian Gavino says. Riley Lopez points out that iPads motivate students more because “they apply to people our age.”

All the teachers agree that full classroom sets of iPads would be a great teaching tool. As a start, members of the Class of 2011 have offered to purchase 10 additional iPads as their class gift.



A DIFFERENT STRIPE.

Catch The Zebra at TheZebra.org



Bishop Ireton Senior Matthew Krause receives the VFW Audio Essay Contest Award from Post 609 Commander Bill Jones (Photo from Bishop Ireton)

Puzzled About the Alexandria Library? Come Get the Answers!

On Saturday, April 28, the Alexandria Library’s Kate Waller Barrett Branch invites the community to come piece together a puzzle that will honor the branch’s 75th Anniversary. Alexandria Library’s Photo Librarian Julia Downie created the puzzle to depict scenes from the Barrett Library’s present and past. It will be a way for residents of all ages to learn about the history of the library through a fun, collaborative event. Puzzling will begin at 10:00 am and continue until 4:00 pm.

The puzzle event is part of the Barrett Library’s annual Spring Fling open house. Events on April 28 include a Friends of the Barrett Branch Library

Used Book Sale, a presentation on “Beautiful Sustainable Gardens” by the Master Gardeners of Northern Virginia, a workshop on “Better Digital Photographs” by Mary O’Malley of Mary O’Malley Photography, workshops on how to use the library’s e-book collection presented by Librarians Heather Martyn and Elizabeth Stromme, and a demonstration by Ezibu Muntu, a traditional African dance company. For information about these programs, please contact the Barrett Branch Library at 703-746-1703. The Barrett Branch is located at 717 Queen Street in Old Town.

The Alexandria Library Company was founded on

July 24, 1794, and remained a subscription library until 1937 when Dr. Robert South Barrett donated funds to erect a public library in memory of his mother, Dr. Kate Waller Barrett. The Society of Friends granted a 99-year lease for use of its old Quaker Burial Ground on Queen Street as a site for the new building. The Company signed an agreement with the Alexandria City Council turning over its collections to the city. The city agreed to include operating expenses for the public library in its budget. This was the beginning of the public library system we know today, which has grown to include five branches serving a population of 140,000 people.

May 1 Deadline for City Business Personal Property Tax Returns

City government reminds all businesses that were operating in the City as of January 1, 2012 that they must file a 2012 Business Personal Property Tax Return by Tuesday, May 1. Failure to do so will trigger a statutory assessment and may result in a higher 2012 tax bill.

The City will also assess a late filing penalty of \$10 or five percent of the tax due, whichever is greater, for failure to file a return by the due date. This penalty will not exceed \$500 if a return is filed within the first 30 days after the due date.

Business owners who have not received a business personal property tax form by mail should download a blank return from the City’s website at alexandriava.gov/BusinessTax or contact the City by e-mail at businesstax@alexandriava.gov or call (703)746.3903. Failure to receive a return is not a basis for waiving the late filing penalty assessed on any return not received by the due date.

Information about all business taxes, as well as business tax forms, is available online at alexandriava.gov/BusinessTax. Businesses new to Alexandria should obtain the City’s Tax Guide for New City Businesses, also available online.

Cheerleaders Compete on Saturday, April 28

The Alexandria Spring Invitational Cheerleading Competition is scheduled for 11 a.m. on Saturday, April 28, at T.C. Williams High School, 3330 King Street. Preteen and teen cheerleading teams from neighborhood recreation centers and other teams from the metropolitan area will strut their stuff, and the public is invited to cheer them on!

Tickets are on sale until April 26 at the Charles Houston, Cora Kelly, Patrick Henry and William Ramsay recreation centers; at the Recreation Services Division Office, 1108 Jefferson Street; and at the door. Advance tickets cost \$2 for ages 6-12, \$5 for ages 13 and up, and children 5 and under get in free. Tickets at the door will be \$1 more, but the youngest kids still get in free.



Easter Bunny and Sheriff’s Deputy Spread Cheer at Hospital

Alexandria Sheriff’s Deputy Valarie Wright accompanied the Easter Bunny (aka Winchester Sheriff Leonard Millholland) to Inova Alexandria Hospital on Wednesday, April 4. Bringing stuffed bunnies adorned with hearts and the message “Some Bunny Loves Me,” Deputy Wright (the new Community Relations Deputy) and the Easter Bunny helped spread cheer to patients, staff and visitors alike. The Alexandria Hospital bunny visit is an annual highlight for the Sheriff’s Office, which began partnering with Sheriff Millholland in 2009. This joint community service project is sponsored by the Easter Bunny Foundation, a nonprofit organization whose mission is to provide a personal visit and a toy from the Easter Bunny during Easter week to children in hospitals.



CAFFI CONTRACTING SERVICES

PLUMBING • HEATING • REMODELING • SINCE 1967

HANDLE THE HEAT WITH CAFFI



SUPER SERVICE AWARD
Angie's list
2011

Make sure your air conditioner is ready to take on the blistering hot days ahead! Act now and take advantage of our air conditioning tune-up special.

Need a new system? You can start saving right away with high-efficiency options from American Standard. Call us for a free estimate!

\$79
A/C Tune-up

Coupon may not be combined with any other offer. Expires 5/31/12.



American Standard
HEATING & AIR CONDITIONING

703.836.6775 • service@cafficontracting.com
www.facebook.com/cafficontracting
WWW.CAFFICONTRACTING.COM



PHOTO BY GINGER RODRIGUEZ

BUSINESS CLASS One glance. That's all it takes.

You've been there—stepping into some fabulous, sumptuous law practice or posh boutique and you instantly see the luxurious and impeccable taste with which it is designed and decorated. In an office situation, or any place of business, that translates into an image of success and stability, *a successful, thriving business.*

How about your office? Does it give the appearance of being a prosperous and vibrant company? Most of us invest in our car, home and clothes. Do you give as much attention to your work place? Or do you forget and let it slide, getting more outdated as time goes by?

The way the public perceives your company is important enough, but there's also the issue of how your workplace af-



BY GINGER RODRIGUEZ

fects you and your employees. You all live in and around the office for so many hours of your life. Do you love the thought of going into the office? Or do you feel some dread? If you do, then you can be sure your staff does also. How your office looks and feels, and even smells and sounds, can make it a place you, and they, really want to be. You all deserve that.

Most offices accommodate

employees. This comes with a new set of needs and requirements. Understanding all the different factors and possibilities that go into creating a healthy, practical and vibrant environment that promotes good morale, high productivity and low absenteeism is an art in itself. It's best to turn to a professional.

Among you, your employees, visiting business associates, potential customers and the occasional temp, someone is going to have allergy issues, chemical sensitivities and back problems. A good designer will also be sure to steer you toward ergonomically correct furniture.

Or perhaps you're a shop owner. Does your place of business have a storefront? Do you have a restaurant, bou-

tique, store or any kind of door or window on a public street? How is it looking today? This space is free advertising for your company; 24 hours a day, every day of the year. It is also the first impression your company makes. It can be a zillion-dollars-worth of great PR. If it isn't currently used for display, do yourself a favor and call a professional. Get it displaying right away.

Change is good, too! Have your storefront or window change with the seasons. Even if it's staid, subdued and ultra-professional, update it frequently or else it will blend into the background and not be noticed. Window dressing is an art. A professional (like me) can keep it looking perfect and, therefore, a constant advertisement

for you, every day of year.

Appearance counts! So does a healthy, energizing, comfortable environment. This is the perfect time of year to re-think and re-do your office, store, restaurant—whatever you've got! It will make such a difference in how you feel, every day, getting up and out to go to work in the morning.

Visit www.coffeewithginger.com for helpful hints, tips and advice on everything design and a chance to win our Spring giveaway. 🍀

Ginger Rodriguez

Our Blog, *Coffee with Ginger* (www.coffeewithginger.com), has **free giveaways** each month.

Leave a comment and you're automatically entered.

**Call for
BaCkup!!**



West Bay
INTERIORS
GINGER RODRIGUEZ

Design Dilemma?
Interior Emergency?
Domestic Decorating Dispute?

We're here to help and accepting new clients.
A simple call or email will provide you
with our expert assistance.

703-943-7400

mail to: info@westbayinteriors.com

The Little Theatre of Alexandria

**Witness
for the
Prosecution**

APRIL 21 - MAY 12, 2012

LATE NIGHT
*The Woman
in Black*

JUNE 1 - 23, 2012

600 Wolfe Street | Alexandria
703-683-0496 | thelittletheatre.com

▲ DIAMONDS from page 26

technological world market. There is an old saying, "Know your meat, or know your butcher".

As in all things, be a knowledgeable consumer, but don't get so involved technically that you forget to just enjoy the sparkle, scintillation and brilliance of this wonderful gemstone, the diamond! I hope that you develop a passion for gems, and whenever your birthday or the special events of your life fall, you can own a diamond and enjoy the sparkle for the rest of your life! 🍀

Mary I. Ehlers, Owner,
Designer, Goldsmith, Platinum-
smith, Gemologist
The Nugget
123 S. Fairfax Street
Alexandria, VA 22314
W#: 703-548-3010
Cell# 571-238-1519

THE VINTAGE RECIPE BOX

The Doughnuts of Our Lives



While many of the legendary soap operas seem to be retiring from the air waves, *Zebra* staffers rejoice in the fact that *Days of Our Lives* continues to maintain its stronghold with daytime viewers. We have fond memories of watching the show's initial black and white years with our grandmothers, then onto college where a rather large, loyal following would collect in the dorm student lounge to watch such storylines as "The Cruise of Deception" featuring

super soap couples Bo and Hope, Roman and Marlena, and Jack and Jennifer.

The show premiered in 1965 with central characters Dr. Tom Horton and his wife, Alice, portrayed by the incomparable Frances Reid, who on- and off-camera was known for making delectable cake doughnuts. We even recall when Mrs. H used her doughy delights as a ruse to spring Roman from jail. So, as the voice-over of the show's opening goes, "Like sands through the hourglass, so are the days of our lives," and the memory of the Horton family matriarch Reid, who was our favorite daytime mom, complete with apron, patient smile, gentle voice and a plate of warm doughnuts for our afterschool snack.

Doughnuts

- 2 eggs
- 1 cup sugar
- 1 cup milk
- 5 tablespoons melted shortening
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour, sifted before measuring
- 4 teaspoons baking powder
- ½ teaspoon salt

Vegetable cooking spray

- Flour for board
- 1 stick butter, melted

- Cinnamon Sugar
- 1 cup of sugar
- 1 teaspoon of cinnamon

In a small bowl, combine the sugar and cinnamon, blending well.

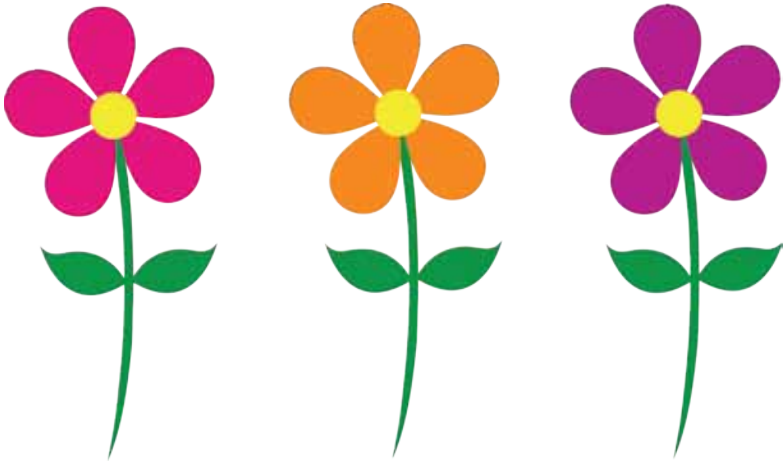
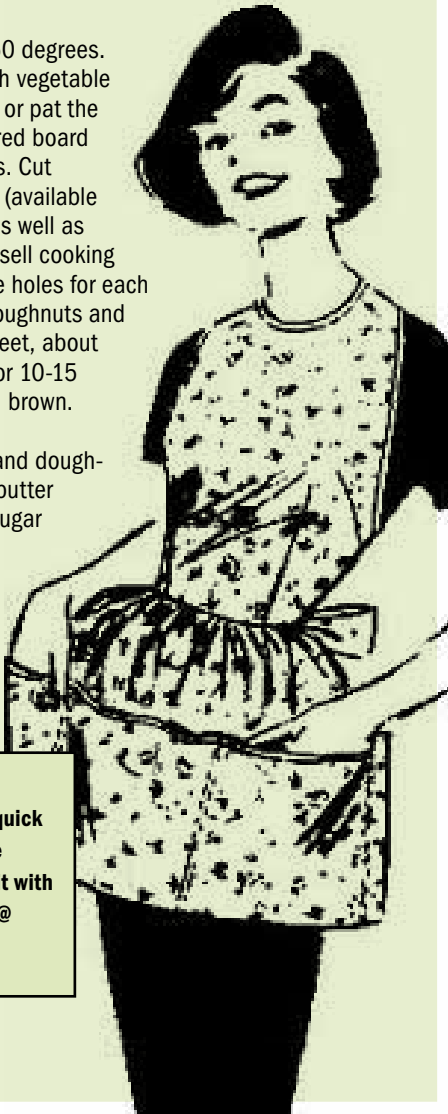
In a large bowl, beat the eggs until foamy. Gradually add sugar, beating constantly. Stir in milk, shortening and vanilla. Sift together flour, baking powder and salt. Add to the wet ingredients, mixing well. Cover and chill the dough for 30 minutes to one hour for easier handling.

Preheat the oven to 450 degrees. Spray baking sheet with vegetable cooking spray. Roll out or pat the dough on a lightly floured board to a half-inch thickness. Cut with a doughnut cutter (available through amazon.com as well as most retail stores that sell cooking tools), which will create holes for each doughnut. Place the doughnuts and holes on the baking sheet, about one inch apart. Bake for 10-15 minutes or until golden brown.

Brush each doughnut and doughnut holes with melted butter and roll in Cinnamon Sugar to coat all sides.

Yield: Approximately 36 doughnuts.

If you have a tried and trusted recipe that is quick and easy and gets rave reviews, please share it with us by emailing recipes@thezebra.org.



Spring is here.
Take a look around.

Zebra readers mention you saw our ad for a 10% discount.



Brahm & Powell
Family-owned. Serving Alexandria eyes since 1956.



113 NORTH WASHINGTON STREET - ALEXANDRIA, • PHONE: (703) 549-2828
WWW.BRAHMPOWELL.COM
MONDAY – FRIDAY 9:30 – 6:00 - SATURDAY 9:30 – 4:00



Welcome to newest gallery in Old Town!

Artist owners and longtime Alexandrians Martha and Lelia welcome you to visit and enjoy the rotating shows and featured work of over 15 contributing artists, and catch them while they are working in the on-site studio as well.

In addition to the fine works for sale, the gallery is available for private functions. Miniatures and Small Paintings Show thru end of March.



Artist owners Martha Brumbaugh and Lelia Beall invite you to visit.



OPEN Wednesday through Saturday
B & B Art Gallery
215 King Street | Old Town Alexandria
www.beallandbrumbaugh215.com

ZEBRA Classifieds

HELP WANTED

Part time secretary (some legal experience required). Proficient with Microsoft Office Suite. Transcription capability is desirable. Salary negotiable. Old Town Alexandria law office location. Hours flexible. Phone 703- 869-1441. Email cpschewe@verizon.net.

FOR SALE

1960's Schwinn Tank bike (girls model). Original turquoise paint and seat. Been left outside under cover, but needs restoration. 703-919-7533.

SERVICES

Computer Help. Fairlington resident will help resolve problems with computers and other electronic equipment. Mention you saw this ad in Zebra. Jim, 703-820-8767 or jandgonline.com.

Window Repair. Best prices. Quality work. Dave Pearce, 703-201-6303.

Home Alone Felines. Loving, professional in-home care of your special feline. 703-671-5504 or homealonefelines@gmail.com.

Let me help you with your Avon needs.

Give me a call, email, go to my website. 703-683-1387 debbyc@iname.com www.youravon/dcritchley

"Need an Extra \$500 or more? Host a Gold Party. It's fun and easy! To learn more, call 361-445-GOLD (4653) or e-mail dc-gold-party@comcast.net. Include the word "Zebra" for a \$50 bonus!"

Bob @ DC Gold Party
361-445-GOLD (4653)
dc-gold-party@comcast.net

ADVERTISING SALES OPPORTUNITY.

Part or full-time. Contact Mary Wadland, Zebra, 703-224-8911, or email mary@thezebra.org.

Temporary Rental Available. 1 furnished bedroom, shared bath. 6 mos—1 year. Seeking professional/military roommate. Laid back, easy-going, honest, neat. No pets. No lease required. \$930/month includes utilities, broadband internet, basic cable TV. Located near King Street/I-395 (Alexandria/Arlington). On direct bus routes to Pentagon (3 miles), Fort Myer (5 miles). Contact Don at 703-820-9740/ddog2@mac.com.

Veteran teacher has openings-after school tutoring prek-elementary to read and write, test prep, organizational skills, and elementary math. Contact: Kathy Shuey- kams_kidscare1@yahoo.com.

Baby Boot Camp classes forming now! Bring your baby and get fit! Workout with friends and lose inches. Check out www.babybootcamp.com.

TO PLACE YOUR CLASSIFIED AD in 25,000 ZEBRA copies, please call 703-224-8911

QUOTABLE:

“ Life is either a daring adventure, or nothing. ”
~Helen Keller

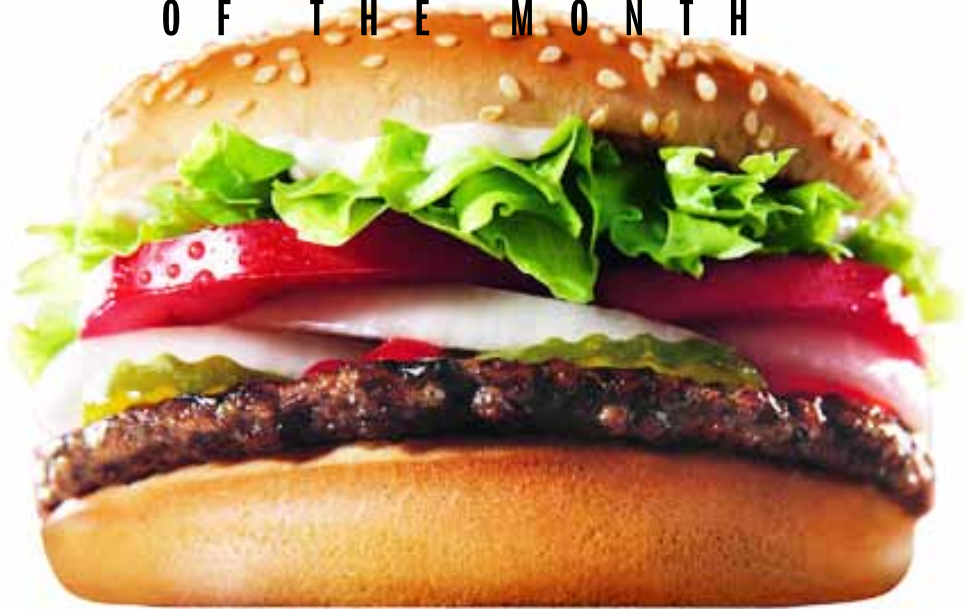


A privately-owned ultra modern complete small animal dental, surgical and medical facility.

By way of exceptional loving care, our staff will provide for your pet a safe haven.

1221 Belle Haven Road, Alexandria, VA
703-721-0088 • www.bhamc.com

Z P I C K O F T H E M O N T H



Burger King® Now Delivers!



Remember the jingle, "Hold the pickles, hold the lettuce, special orders don't upset us, all we ask is that you let us serve it your way?" Well now, Burger King® is still willing to hold your pickles, but open your front door and a BK® driver will be standing there holding your entire bag! Yes, a major move that may well re-revolutionize the fast food industry, Burger King® delivers!

For only a \$2 fee and a tip for your driver, you can select from their full menu, and approximately 45 minutes later, thanks to specialized BKDelivers packaging technology, your burger is hot, your fries are crisp and your Hershey's® sundae pie (highly recommended) is cold. Zebra has logged on to bkdelivers.com about 15 times in the past month, and every experience has been exceptional - without error - while their competitors can't even get face-to-face orders correct. BK® is currently testing delivery in only Maryland and Virginia, so give it a try today. Visit bkdelivers.com or call 855-ORDER-BK (855-673-3725). Chances are, if you're a Zebra reader, you're also in a Virginia BK® delivery zone. It's also ideal for office lunches on the fly. So why drive when you can have it your way, every day (from 11:00 AM to 10:00 PM), and let Burger King® hold the bag.



Z BEST!

Zebra

Delivering more copies than any other local print media. Call 703.224.8911 today for advertising rates or email mary@thezebra.org

C A T I N A B O X



This is our cat, Jim, relaxing in a Christmas box. We heard about your monthly feature and had to send it in. Thanks for remembering the cat people!!

SUBMITTED BY ALICE FREEDMAN

Send your photos of cats in boxes to mary@thezebra.org.



Do You Suffer From Text Neck?

Headaches, numbness and tingling in the arm, hands and fingers and neck pain are fast becoming the new pain trend, called Text Neck. It's the modern equivalent of tennis elbow, but rather than brought on by sports activities, it is exacerbated by improper posture while using smart-phones, netbooks, iPads, video game units, e-readers and other mobile devices.

More young adults each day are suffering the headaches, tingling in the arm and neck pain of Text Neck, which results from too much leaning over handheld devices and texting.

The relationship between bad posture and the use of mobile devices is a legitimate concern. Holding your neck in an awkward position for a prolonged time will cause inflammation and irritation. It's common for teenage girls to send or receive an average of 80 text messages a day, and one third of teens who have cell phones text more than 100 messages daily.

Text Neck is actually a new name for a well-recognized disorder. In the past, bad necks were brought on by poor posture while someone bent their neck to read a book in their lap or by a sports activity. The problem with texting is that it's second nature for kids to lean forward to see the screen of the device in their lap. This causes fatigue and repetitive injury to the muscles in the neck and upper back. When the 12- to 20-year-olds of today reach 40



BY ROBERT KNAPP

years old, it will be most problematic and increasingly difficult to correct.

Curing text neck can be relatively simple. We, along with other experts, recommend taking regular breaks when using mobile devices and resisting the temptation to flex the neck too much while using them. We teach our patients how to hold mobile phones and mobile devices properly. We also promote exercises to develop neck and shoulder muscles and chiropractic adjustments.

Following is a list of tips to help you avoid Text Neck:

1. Lift your phone up and text at eye level, rather than leaning over the phone and looking down with your eyes and gently tuck your chin in, not forward.
2. Remember your posture! Sit upright, keeping your ears over your shoulders, and hold the device below your heart.
3. Keep the device 90 degrees perpendicular to your fingers as you press the buttons. Use two hands to type.

4. During extended texting sessions, support your fore-arms on a pillow to reduce the strain on your neck and shoulder muscles.
5. Remember to take a break to stretch and shake out the hands, and stop texting when it hurts.
6. Return only urgent e-mails on your PDA. Respond to other e-mails from your computer.
7. Do some stretches. Warm up your hands by stretching the wrist backward for 2-3 seconds, then forward for 2-3 seconds. Spread your fingers as wide apart as you can and hold them for 2-3 seconds. Tuck your chin in and make a double chin, holding for 2-3 seconds. Fold your hands together and turn your palms away as you extend your arms forward.
8. Monitor the time you (or your child) spend on the phone or PDA. Be conscious of the risks involved with excessive use of PDAs or cell phones.

Dr. Robert Knapp constantly strives to improve and update his knowledge in the field of chiropractic medicine; he participates in advanced orthopedic post-graduate courses and numerous seminars across the country. If you have a question for Dr. Knapp, please email him at dr.knapp@aachiropractic.com or call his Alexandria office at 703-823-2201.

“By way of
nourishment,
not by way of
knowledge.”

— Rabbi Isaac the Blind



Anne Alden
Kabbalistic Healer

Kabbalistic Healing is an alternative to psychotherapy that uses a model of the human psyche that is derived from Kabbalah, Jewish Mysticism that has been used for centuries for achieving wholeness.

It is a transformational process that teaches us that we are whole in our brokenness and allows us to love and respect our true self.

It is appropriate to issues that would bring one to counseling, including relationship difficulties and self-esteem issues. It also addresses the mind body connection.

Sessions can be in person or over the phone.
Call 703 521 4898.

Hypnosis Works Fast!



VirginiaHypnosis

Stop Smoking • Lose Weight
Reduce Anxiety • Overcome Fears
Improve Confidence • Relieve Pain

Call (703) 360-0534
for Your Free Confidential Consultation

www.VirginiaHypnosis.com

DO YOU HAVE YOUR OWN QR CODE YET?



Generate your own QR Code for **FREE** on Zebra's home page at www.thezebra.org.

Zebra

Occoquan ART on the BLOCK

Stroll the 300 Block of Historic Occoquan and Support the Arts!

Saturday, May 12th • 2-6pm

Over 55 local artists will be participating in "Art on the Block" in Historic Occoquan, VA, on Saturday, May 12, from 2 to 6pm at the following galleries:

Art A La Carte – 310 Mill Street
Artists' Undertaking Gallery – 309 Mill Street
Kelly's Artbox – 304 Mill Street
The Loft Gallery – 313 Mill Street

Sign Up for Special Drawings

There will be a reception at each of these galleries promoting the works of many local artists.

Christopher Paul Schewe ATTORNEY AT LAW

Legal Services
NO CHARGE for First Consultation
32 years experience
Former Alexandria City Attorney

216 South Patrick Street
Alexandria, VA 22314
Office: 703.684.8200
Cell: 703.869.1441
cpschewe@verizon.net



Estate of African Safari Legend Goes to Auction

In the first half of the 20th century, adventure-seeking President Theodore Roosevelt helped inspire expeditions and scientific explorations to Africa among prominent American businessmen and wildlife enthusiasts.

One of those inspired by Teddy's call was New York financier Howard C. Sykes Jr., an inveterate explorer and African hunter who later became president of The New York Curb Exchange, forerunner of today's New York Stock Exchange.

What remains of Syke's extensive collection of wild game trophies and Ma-

sai hunting weapons from the 1930s went to auction April 21 and 22 at The Potomack Company in Old Town, whose gallery showroom evoked an "Out of Africa" safari adventure.

Animals in the Howard Sykes safari collection were meticulously preserved by renowned taxidermist James L. Clark, director of arts, preparation and installation of animals for the American Museum of Natural History, and the famed Jonas Brothers Taxidermy Studio.

Such taxidermists were considered artists, skilled in preserving the animals anatomically correctly and



An East African Oryx

COURTESY PHOTO

posed in artistic and realistic forms. The trophies were housed at the Sykes family's New York estate, Apple

Doorn Farm, in a specially designed trophy cottage from 1937 until removal to Alexandria recently for auction this weekend.

Among the species represented are giraffe, Robert's gazelle, rhinoceros, cobra, wildebeest, fringe-eared oryx and other African trophy game along with dall sheep and moose from the American Northwest. A portion of the auction sales are marked for the Rotary Club of Alexandria.

The sale also included over 100 works of art by modern artists including Sol Lewitt, James Rosenquist,

Sam Gilliam and other artists. Paintings include Snow Lane #50 by Sam Gilliam (Am. 1933-), Pilot - Speed of Light by James Rosenquist (Am. 1933-) and Color Bands by Sol Lewitt (Am. 1928-2007).

On April 19, the auction house featured a gallery talk by National Geographic staff writer and Alexandria resident Peter Gwin, author of "Rhino Wars: The Violent Underworld of Black Market Medicine." Gwin discussed his upcoming e-book, with donations benefitting the International Anti-Poaching Foundation.

Howard Sykes on African safari, circa 1930's

COURTESY PHOTO


Intelligent Office
Work Anywhere...Professionally



Friendly, professional receptionist service for your business.

You have a lot on your plate.
Let us take care of your phones.



Receptionist Service **\$49**

1 Month of full time Receptionist Service for your business. Reg. \$200 - \$2000 (New customers only.)

- › Flexible office and professional meeting space on an as-needed base.
- › Our prestigious corporate address becomes your company address.
- › Professional reception and executive assistant services

2331 Mill Road, Suite 100, Alexandria, VA 22314
703-224-8800 « www.alexandria.intelligentoffice.com



RESERVE YOUR DADS AND GRADS AD SPACE FOR JUNE ISSUE.

Call 703-224-8911 or email mary@thezebra.org.



See why *Washingtonian* Magazine ranked HGS as one of the top five schools in the Washington DC area in the "Nurturing Community" category!



The Howard Gardner School

To RSVP for an Open House, call Mary, our Admissions Assistant, at 703.822.9300 or email at mary@thehowardgardnerschool.org

4913 Franconia Road Alexandria, VA 22310
(703) 822-9300



Is it a Bird? Is it a Plane? No, it's Space Shuttle Discovery!

Tens of thousands of metro-area denizens turned out on April 18 to watch the Space Shuttle Discovery's final journey to its new home at the Smithsonian National Air and Space Museum's Steven F. Udvar-Hazy Center in Chantilly, VA. Zebra's ace photographer Harry Merritt didn't miss a beat with these shots of Discovery and the workhorse 747 whose job has been to shuttle the Shuttle when out of orbit. Can you imagine lifting 83 tons into the air? And that's just the Shuttle's weight. Amazing!

Alexandria Sanitation Authority Becomes Alexandria Renew Enterprises on Earth Day 2012

On Earth Day 2012, the Alexandria Sanitation Authority formally became Alexandria Renew Enterprises – the transformation of what a water cleaning facility can be. ASA cleans wastewater for nearly 350,000 people in the City of Alexandria and part of Fairfax County. It began operation in 1956, with an initial goal to “afford a nuisance-free effluent discharge” into Hunting Creek and the Potomac River. Since then, ASA’s mission and portfolio of activities have changed to reflect greater public concerns regarding the environment, energy use, the region’s ecosystem, and natural resources – particularly clean water.

The new name better reflects the organization’s goals now and into the future. Alexandria Renew Enterprises’ core mission will continue to be cleaning water to the highest standards of the federal government and the Commonwealth of Virginia, but will also see a far greater potential to renew precious natural resources and make them available to a greater market. Alexandria Renew Enterprises will become the community’s water resource recovery center.

“Alexandria Renew Enterprises will take us down a new and exciting path to greater sustainability – real world, environmentally-friendly products available to business and the public that will help reduce the demand for the costly energy, fresh water, and the chemicals we use in our crop fields and gardens,” said Alexandria Renew Chief Executive Officer Karen L. Pallansch.

Many changes in the organization are driven by envi-



ronmental laws that did not exist during the first Earth Day, which occurred in 1970. Starting in 2011, most water treatment facilities in the region, including ASA, were required to remove 62% more nitrogen from treated wastewater. Meeting those standards requires designing, building, and installing modern equipment that will allow


Alexandria Renew to meet the new regulations.

Part of the upgrade involves giving back to the community by turning unused industrial space off Eisenhower Avenue into green space, a new athletic field, and a pedestrian/bike path. Planning is already underway and is scheduled for completion in 2016.

“Each year, Alexandria Renew Enterprises restarts its commitment to protect the environment and our fragile ecosystems with the same passion it gave to honor the community and people served every day during the first Earth Day more than twenty years ago. That is what ASA is about today and what Alexandria Renew Enterprises will deliver in

the future,” said Board Chair Thomas Van Wagner.

Alexandria Renew Enterprise cleans more than 1.3 billion gallons of wastewater, and last year used 1.4 billion gallons of reclaimed water to help run its facility, saving ratepayers about \$3 million. It provided 22,500 wet tons of nutrient-rich biosolids soil amendments to farmers in nine counties in Virginia, and on Earth Day, gave out samples to local gardeners at Ben Brenman park. Last year, the facility also created more than 145 million cubic feet of digester gas and used over 118 million cubic feet of it to fuel its treatment process, which cost less than natural gas would have. Learn more at www.alexrenew.com.



**NOMINATE
YOUR
FAVORITE
BARTENDER**

For our Monthly
Bartender of the Month spotlight
facebook.com/thezebrapress

You need it but don't know where to start?

Is Social Networking Driving You Crazy?

You started it, but now have no time to keep it up?

Don't Worry!!! I can help immediately!

Call me today for friendly service and reasonable rates.

- Photography
- Consulting
- Social Media
- Marketing

Office: 703.548.7962
Cell: 703.216.4256

Wayne Hulehan

waynehulehan@comcast.net
www.linkedin.com/in/waynehulehan
www.facebook.com/waynehulehan
www.twitter.com/waynehulehan



ASK THE PLUMBER

BY DAN RYAL



Hello Dan,

I am looking for a high-efficiency toilet that can still flush effectively. How do I get the best of both worlds?

Robert, Alexandria, VA

Robert,

There are water-saving toilets that won't leave you playing the old game of "Will it flush?" A recently passed California regulation requires that all new toilets be high-efficiency toilets (HETs), and more states could be adopting this regulation in the near future. HETs are defined by the plumbing industry and the Environmental Protection Agency as those that use an

average of 20 percent less water per flush than the industry standard of 1.6 gallons (or, 1.28 gallons).

Those who remember the Energy Policy Act of 1992 may be skeptical of toilet manufacturers' ability to adapt to new regulations. Back in 1992, manufacturers were not prepared to handle the required flush rate decrease from 3.4 GPF (gallons per flush) to 1.6 GPF. As a result, the new toilets required multiple flushes, causing hassle and sabotaging the goal of higher efficiency. Since then, research and development has significantly improved toilet performance. This time around, manufacturers are ready to handle new regulations.

The first thing you should look for when browsing toilets is the WaterSense label. The WaterSense label is used on toilets that are certified by independent laboratory testing to meet rigorous criteria for both performance and efficiency.

After narrowing your search

down to WaterSense toilets, you will also want to look into the MaP scores for your options. The MaP score is a measurement in grams of solid waste that a toilet can flush without trouble. Using miso paste for the simulation, testers flush various amounts repeatedly down a toilet to arrive at an appropriate MaP score. The United States

Environmental Protection Agency requires a MaP score of 350 as the minimum performance threshold for HETs, suitable for flushing the average human waste size of 250 grams, and then some.

While 350 is the minimum MaP score for HETs, there are models on the market with a MaP score of up to 1000, still using only 1.28 GPF. All you Redskins players and competitive eaters can rest easy. HETs with a flushing capacity of 1000 grams offer the best of both worlds.

Top toilet brands like American Standard, Kohler and Toto all sell HETs with high MaP scores. Toilets such as the American Standard Champion 4 and Kohler Cimarron both have MaP scores of 1000, the Toto Drake's MaP is 800. All these models are pretty safe bets for an HET that won't clog. List prices for these toilets start at \$350, and can go up depending on features such as bowl shape, special glossing, or color. Looking for a bargain? The Gerber Avalanche scores an 800 on the MaP test, and starts at a \$277 list price. You need to call your plumber about this one, because Gerber only sells to licensed contractors.

When picking out your new toilet, you want to also be aware of features such as bowl shape and height. Bowl shape is either round or elongated, and height is either standard or ADA height. All brands have their own name



for the ADA height, such as Comfort Height, Right Height, Universal Height, or Ergo-Height. All are different names for toilets that sit a couple inches higher, so that when fitted with a toilet seat, are at the height of a standard chair (about 17.5"). Also, make sure your rough-in size is correct. The rough-in measurement is the distance from the toilet bolts to the wall (see picture). Most applications require a 12" rough-in, but others require a 10" or 14".

Keep in mind that most toilets do not include a toilet seat. The reason for this being that there is a wide variety of toilet seats to choose from. Toilet seats come in various styles and materials. You also can get slam-free "slow-close" seats, and if you want to get really fancy, Toto offers a toilet seat with a built-in bidet!

Unless you know what you are doing, I would suggest having a licensed plumber install your new toilet. In most cases, a licensed plumbing company will be able to back up the warranty on the toilet if you buy it through them, meaning faster service on warranty materials and repairs. Following this advice, you should experience happy flushing for years to come. 🚽

Dan Ryal is part of the business development team at Caffi Contracting Services. If you have any questions, email dan.ryal@cafficontracting.com.

QUOTABLE:

“Try not to become a man of success, but a man of value.”

~Albert Einstein

Z
BEST!

Delivering more copies than any other local print media. Call 703.919.7533 today for advertising rates or email mary@thezebra.org



ALEXANDRIA CHAMBER OF COMMERCE 26TH ANNUAL PUBLIC SAFETY VALOR AWARDS

APRIL 26, 11:30 A.M - 1:00 P.M.
CROWNE PLAZA, OLD TOWN ALEXANDRIA
901 N. FAIRFAX STREET, ALEXANDRIA, VA 22314



Attend the event to honor the men and women of the three public safety departments that keep us safe every day of the year. Please visit <http://www.alexchamber.com> for more information.



The new Greenstreet Gardens at 1721 West Braddock Road was formerly the Apple House. New owners Ray and Stacy Greenstreet have updated and beautified the property to be an Alexandria gem.



Stacy Greenstreet, daughter Abigail Greenstreet, Ray Greenstreet, Alexandria Mayor Bill Euille, and John Long (President/CEO Alexandria chamber of Commerce) cut the ribbon opening Greenstreet Gardens on April 14.



Greenstreet family and staff relax in the fully renovated south building at Greenstreet Gardens, 1721 West Braddock Road.

ALL PHOTOS BY HARRY MERRITT

Storm Doors and Deliveries Can Spell Trouble for Your Pet



Have you noticed that people coming to your front door—delivery people or even just friends—tend to open your storm door before you have opened your front door? Then how often does Fido or Fluffy make a break for adventure before you know what’s happened? Break the cycle! Ask friends to refrain from opening the storm door until they see you and you see them! Train deliverers not to hold your storm door open! Yell at them if you must (then apologize sincerely) and explain—after you have told your pet to “Stay!”* and eased out your front door, closing it behind you, so you can accept your delivery, tip the driver, whatever else is needed. (*Like “stay” ever worked with a cat?) It’s a tough tactic, but just remember how many otherwise calm evenings or nights have become a desperate search for a beloved pet. 🐾

Q U O T A B L E :

“April is the cruellest month.” ~T.S. Elliot

Catch Our Mistakes

We have a winner!! Anne Marie Bradford found 52 mistakes in the March 2012 issue!! Excellent catches too. We’d like to thank her eagle-eyed effort. Anne Marie wins a \$25 gift certificate to Greenstreet Gardens, at 1721 West Braddock Road. We know we make mistakes, and to make a game of it, we welcome your catches. Please send them to info@thezebra.org for a chance to win a \$25 gift certificate from an area retailer, restaurant or cruise line!

Call of the Wild!



More copies than any other Northern Virginia community news product.
Friendly and fun editorial.
Longer shelf life.
Consistent and affordable pricing.

Call Today to learn why 2012 is your Year of the Zebra!

Zebra

2331 Mill Road, Suite 100 • Alexandria, VA 22314 • 703-224-8911 • www.thezebra.org



Aroma’s main dining room. There’s another dining area off to the left, plus sidewalk service when the weather allows.

Shirlington’s AROMA Tantalizes the Senses



I love French food. I love Italian food. I love Chinese food. My palate has experienced decades of education in these cultures. But until a few weeks ago, I could only say I liked Indian food. This is because every time I went to an Indian restaurant, I had a friend along who always knew more than me and went about the ordering without my paying much attention. So when I recently journeyed to Aroma Indian Restaurant, I was terrified. My dinner companion and I had no idea what to order. Although the menu is rich with descriptives, how was I going to get the full notes of the culture without some assistance?

Then up walks Kumar, a crushingly handsome gentleman with a reassuring presence, who became our doctor



Aroma Finest Indian Cuisine in the Village at Shirlington.

of sorts, possessed of an enchanting tableside manner and knowledge of his culture and Aroma’s presentation of it that literally transported us, elevating the evening to a fantastical culinary experience. He might as well have put us on a private plane, destination India, for the aromatic tour our senses took.

Until Aroma (and Kumar), I had no idea what I was missing. Every bit of food brought to the table was presented as if it were a gift, and indeed it was. A basket of crackers, which I learned are called papad, made from lentil flour and served with mint and coriander

chutney, should be sold by the pound. I couldn’t stop eating them. We went through three or four baskets perhaps? Not exactly your de rigueur bread and butter. Then came the meat samosas—fried pastries stuffed with spiced minced lamb—and shrimp takura, sautéed with onions and bell peppers (and, by the way, I am not a champion of the bell pepper) served on hot roti bread that was so fabulous in presentation, size and complex flavors that I mistook it for a main course.

Let me just pause here to say that I love bread, and, at Aroma, bread is a food group. We



Mr. Daya Kotian, day manager, checks all the details that make dining at Aroma a special experience.

sampled two or three from a serious list of options. I can’t go into it now, but do not skip the bread menu. Not the time to be counting carbs.

The main course was a banquet of delicate plates and piping-hot, petite iron pots boasting such dishes as channa masala, chickpeas cooked with other vegetables and spices (one of the completely Vegan options, noted prominently on the menu); kadai daal, lentils blended with spices; and chick-

en tikka masala, boneless cubes of meat simmering in a tomato, butter and cream sauce. But the evening’s icing on the cake was the tandoori lamb chops. Lamb chops are wonderful when prepared correctly, but dreadful if under- or over-cooked. These were out of this world! I lost all sense of table etiquette, abandoning my knife and fork, and picked them up by their properly frenched bones and just gnawed. I regret not asking for a second order. While Aroma’s cuisine is ideal for sharing—cozy date nights or family gatherings—I really resented having to share my lamb chops, the absolute best I have ever eaten.

Aroma Indian Restaurant really has the right name. It’s all about the spices. I am a changed woman. I love Indian food. Aroma took me into their home, and I will be forever grateful.

Aroma Indian Restaurant is situated at 4052 Campbell Avenue in Shirlington with a DC location at 1919 I Street NW. Visit aromarestaurant.com or telephone (703)575-8800 or (202)833-4700 for more information.



ZEBRA SPOTTED IN KENYA!

Two Masai warriors peruse *Zebra* while standing sentry at the gates of Kenya’s Nairobi National Park in late March.

PHOTO BY JOHN ARUNDEL

Many of our readers say they like to take us on a trip with them to catch up and read the whole issue. If you find yourself out of town with a Zebra, snap a picture and we’ll publish it as soon as we are able. We’ll also send you a \$25 gift certificate to an area restaurant or retailer. Please submit photos to mary@thezebra.org.

Just for fun

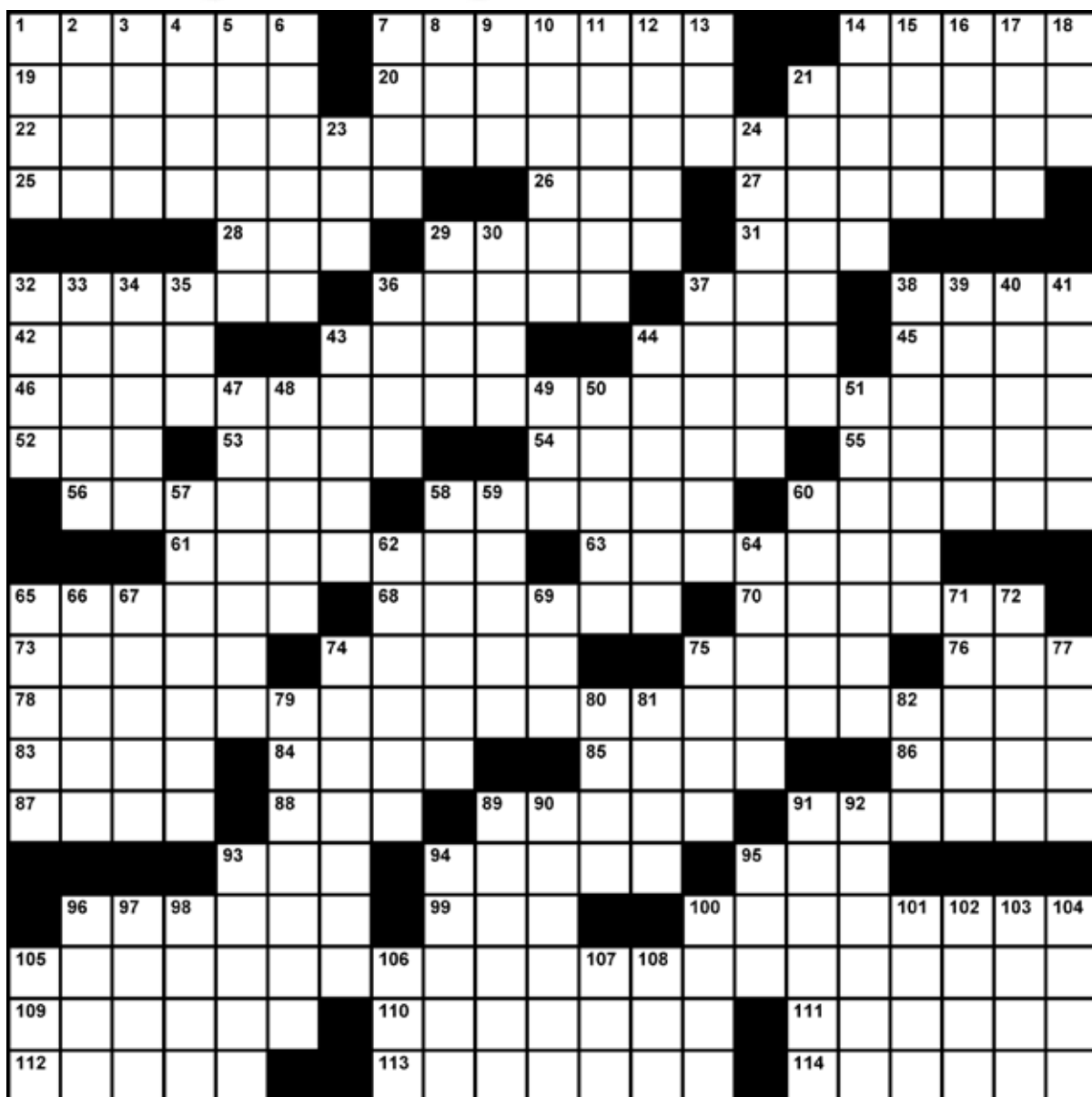
Across

1. Goes along
7. Forward slash
14. Middle Eastern staples
19. Spiny cactus
20. Purine base
21. Kind of attack
22. Noshes on Mom's best
25. "My Name is Earl" cast member
26. Certain MD's specialty
27. Wished not, in days of old
28. Boxer, e.g. (abbr.)
29. Medicates
31. Engine speed, for short
32. Winged
36. Kind of pool
37. ____ juice (milk)
38. Ditto
42. Ancient alphabetic character
43. Pretext
44. Afflicts
45. Flight data, briefly
46. Tongue-twister part
52. 1990 Bollywood film
53. Cut, maybe
54. Ancient Peruvians
55. Bring out
56. Soundproof
58. Ranked in a tournament
60. Tie type
61. Backsliding
63. Ion type
65. Bring down
68. Compendium
70. Tick, e.g.
73. Lifeless, old-style
74. Vocal ability
75. South American monkey
76. Masefield play "The Tragedy of ____"
78. All tuckered out
83. "Good going!"
84. Places
85. Clever tactic

86. Experienced
87. Winter transport
88. ____ and outs
89. Floor it
91. Derisive looks
93. Armageddon
94. Kind of board
95. Bygone bird
96. Latin name for England
99. Ashes holder
100. Racehorse
105. Disseminate slanted material
109. Nirvana
110. Word in the Second Amendment
111. Earned after taxes
112. Fast finisher?
113. Certain guns
114. Abounding in locks

Down

1. Air force heroes
2. City in western Libya
3. Automatic
4. "Nothing ____ Matters"
(Metallica song)
5. Go by, as time
6. Breezed (with
"through")
7. Bursae
8. Neruda poem, e.g.
9. "Seinfeld" uncle
10. Overrun
11. ABC owner
12. Condos, e.g.
13. "Hold on a ____!"
14. Church song
15. "____ never work!"
16. Quaker's "you"
17. During
18. Ed.'s request
21. Fatty
23. Day's end, in poetry
24. Matriculates
29. Data holder
30. Nabisco favorite
32. Bone-dry
33. Clear
34. Bracelet site
35. Shirt type



36. Tear holder
37. Former Japanese emperor
38. More squalid
39. Depleted
40. ____ Island, Fla.
41. German mining center
43. Control, symbolically
44. Highlight
47. Actual
48. Crack
49. "A pox on you!"
50. "Les ____ galantes," Rameau opera
51. Of a Mississippi

- region
- 57. Sent signals to
- 58. Attacks with words
- 59. Encouraged, with “on”
- 60. Desert bloomers
- 62. Numbskulls
- 64. Flock
- 65. Beginnings
- 66. In-box contents
- 67. “Dubliners” author
- 69. Gelderland town
- 71. Absurd
- 72. Library device
- 74. Force unit

75. Put one's foot down?
77. Intelligence
79. Newspaper page
80. Unlocks, poetically
81. Brews
82. Mamie's man
89. Screechy
90. Schedule tentatively (with "in")
91. Voiced
92. Noodge
93. Patriarch
94. Adorable one
95. jacket

96. Field of study
97. "Cool!"
98. "I ____ at the office"
100. Bikini parts
101. "Soap" family name
102. Aardvark fare
103. Bad day for Caesar
104. 11-Down dog
105. That ship
106. Babysitter's handful
107. Bothered (with "at")
108. Illuminated

SUDOKU

by Miles Mellor and Susan Flanagan

	9			7	5			
6	5			8			7	
7	8		6		4			5
				4		9		2
	2		3		9		1	
9		6		1				
3			9		6		5	8
	1			3			9	6
			8	5			3	

Each Sudoku puzzle consists of a 9x9 grid that has been subdivided into nine smaller grids of 3x3 squares. To solve the puzzle each row, column and box must contain each of the numbers 1 to 9. Puzzles come in three grades: easy, medium and difficult.

Level: Medium



Solutions

4	9	3	2	7	5	6	8	1
6	5	2	1	8	3	4	7	9
9	7	8	1	6	9	3	2	5
2	4	7	9	2	6	1	5	8
3	8	1	4	3	6	9	5	7
5	6	3	5	7	4	8	9	2
8	2	7	6	5	1	2	8	4
1	9	4	3	8	7	2	6	5
7	6	9	5	3	7	1	2	4
3	5	8	4	6	2	9	7	1
6	1	2	9	5	3	7	4	8
2	4	7	8	1	6	5	3	9
9	3	6	5	2	4	8	7	1
5	8	1	9	3	7	2	6	4
7	2	4	6	9	5	1	3	8
1	5	3	8	2	7	6	4	9
4	2	6	1	7	9	3	5	8
8	7	5	4	2	6	1	9	3
6	3	9	8	1	5	4	7	2
2	1	4	3	9	2	6	8	5
9	5	8	6	7	3	1	4	2
7	2	3	5	4	8	9	6	1
3	6	7	2	5	1	4	9	8
5	4	1	9	6	7	2	3	8
8	9	5	4	7	1	6	3	2
4	6	3	2	8	9	7	5	1
9	1	8	5	3	4	2	7	6
2	7	6	9	1	5	8	3	4
6	4	3	7	2	6	1	9	5
1	9	8	5	4	3	7	2	6
3	5	2	6	9	1	4	8	7
7	8	4	7	3	5	9	6	2
5	1	9	8	2	7	3	4	6
8	6	3	1	4	9	5	2	7
4	2	7	5	6	8	3	1	9
9	3	5	4	1	2	6	7	8
6	8	1	9	7	3	5	4	2
2	7	4	9	5	3	2	1	8
5	9	6	3	8	1	4	9	7
1	4	7	5	2	6	3	8	9
3	5	8	6	7	9	1	2	4
7	2	3	5	4	8	9	6	1
9	1	6	7	2	3	5	9	8
4	2	6	1	5	9	3	7	8
8	7	5	4	2	6	1	3	9
6	3	9	8	1	5	4	7	2
2	1	4	3	9	2	6	8	5
9	5	8	6	7	3	1	4	2
7	2	3	5	4	8	9	6	1
3	6	7	2	5	1	4	9	8
5	4	1	9	6	7	2	3	8
8	9	5	4	7	1	6	3	2
4	6	3	2	8	9	7	5	1
9	1	8	5	3	4	2	7	6
2	7	6	9	1	5	8	3	4
6	4	3	7	2	6	1	9	5
1	9	8	5	4	3	7	2	6
3	5	2	6	9	1	4	8	7
7	8	4	7	3	5	9	6	2
5	1	9	8	2	7	3	4	6
8	6	3	1	4	9	5	2	7
4	2	7	5	6	8	3	1	9
9	3	5	4	1	2	6	7	8
6	8	1	9	7	3	5	4	2
2	7	4	9	5	3	2	1	8
5	9	6	3	8	1	4	9	7
1	4	7	5	2	6	3	8	9
3	5	8	6	7	9	1	2	4
7	2	3	5	4	8	9	6	1
9	1	6	7	2	3	5	9	8
4	2	6	1	5	9	3	7	8
8	7	5	4	2	6	1	3	9
6	3	9	8	1	5	4	7	2
2	1	4	3	9	2	6	8	5
9	5	8	6	7	3	1	4	2
7	2	3	5	4	8	9	6	1
3	6	7	2	5	1	4	9	8
5	4	1	9	6	7	2	3	8
8	9	5	4	7	1	6	3	2
4	6	3	2	8	9	7	5	1
9	1	8	5	3	4	2	7	6
2	7	6	9	1	5	8	3	4
6	4	3	7	2	6	1	9	5
1	9	8	5	4	3	7	2	6
3	5	2	6	9	1	4	8	7
7	8	4	7	3	5	9	6	2
5	1	9	8	2	7	3	4	6
8	6	3	1	4	9	5	2	7
4	2	7	5	6	8	3	1	9
9	3	5	4	1	2	6	7	8
6	8	1	9	7	3	5	4	2
2	7	4	9	5	3	2	1	8
5	9	6	3	8	1	4	9	7
1	4	7	5	2	6	3	8	9
3	5	8	6	7	9	1	2	4
7	2	3	5	4	8	9	6	1
9	1	6	7	2	3	5	9	8
4	2	6	1	5	9	3	7	8
8	7	5	4	2	6	1	3	9
6	3	9	8	1	5	4	7	2
2	1	4	3	9	2	6	8	5
9	5	8	6	7	3	1	4	2
7	2	3	5	4	8	9	6	1
3	6	7	2	5	1	4	9	8
5	4	1	9	6	7	2	3	8
8	9	5	4	7	1	6	3	2
4	6	3	2	8	9	7	5	1
9	1	8	5	3	4	2	7	6
2	7	6	9	1	5	8	3	4
6	4	3	7	2	6	1	9	5
1	9	8	5	4	3	7	2	6
3	5	2	6	9	1	4	8	7
7	8	4	7	3	5	9	6	2
5	1	9	8	2	7	3	4	6
8	6	3	1	4	9	5	2	7
4	2	7	5	6	8	3	1	9
9	3	5	4	1	2	6	7	8
6	8	1	9	7	3	5	4	2
2	7	4	9	5	3	2	1	8
5	9	6	3	8	1	4	9	7
1	4	7	5	2	6	3	8	9
3	5	8	6	7	9	1	2	4
7	2	3	5	4	8	9	6	1
9	1	6	7	2	3	5	9	8
4	2	6	1	5	9	3	7	8
8	7	5	4	2	6	1	3	9
6	3	9	8	1	5	4	7	2
2	1	4	3	9	2	6	8	5
9	5	8	6	7	3	1	4	2
7	2	3	5	4	8	9	6	1
3	6	7	2	5	1	4	9	8
5	4	1	9	6	7	2	3	8
8	9	5	4	7	1	6	3	2
4	6	3	2	8	9	7	5	1
9	1	8	5	3	4	2	7	6
2	7	6	9	1	5	8	3	4
6	4	3	7	2	6	1	9	5
1	9	8	5	4	3	7	2	6
3	5	2	6	9	1	4	8	7
7	8	4	7	3	5	9	6	2
5	1	9	8	2	7	3	4	6
8	6	3	1	4	9	5	2	7
4	2	7	5	6	8	3	1	9
9	3	5	4	1	2	6	7	8
6	8	1	9	7	3	5	4	2
2	7	4	9	5	3	2	1	8
5	9	6	3	8	1	4	9	7
1	4	7	5	2	6	3	8	9
3	5	8	6	7	9	1	2	4
7	2	3	5	4	8	9	6	1
9	1	6	7	2	3	5	9	8
4	2	6	1	5	9	3	7	8
8	7	5	4	2	6	1	3	9
6	3	9	8	1	5	4	7	2
2	1	4	3	9	2	6	8	5
9	5	8	6	7	3	1	4	2
7	2	3	5	4	8	9	6	1
3	6	7	2	5	1	4	9	8
5	4	1	9	6	7	2	3	8
8	9	5	4	7	1	6	3	2
4	6	3	2	8	9	7	5	1
9	1	8	5	3	4	2	7	6
2	7	6	9	1	5	8	3	4
6	4	3	7	2	6	1	9	5
1	9	8	5	4	3	7	2	6
3	5	2	6	9	1	4	8	7
7	8	4	7	3	5	9	6	2
5	1	9	8	2	7	3	4	6
8	6	3	1	4	9	5	2	7
4	2	7	5	6	8	3	1	9
9	3	5	4	1	2	6	7	8
6	8	1	9	7	3	5	4	2
2	7	4	9	5	3	2	1	8
5	9	6	3	8	1	4	9	7
1	4	7	5	2	6	3	8	9
3	5	8	6	7	9	1	2	4
7	2	3	5	4	8	9	6	1
9	1	6	7	2	3	5	9	8
4	2	6	1	5	9	3	7	8
8	7	5	4	2	6	1	3	9
6	3	9	8	1	5	4	7	2
2	1	4	3	9	2	6	8	5
9	5	8	6	7	3	1	4	2
7	2	3	5	4	8	9	6	1
3	6	7	2	5	1	4	9	8
5	4	1	9	6	7	2	3	8
8	9	5	4	7	1	6	3	2
4	6	3	2	8	9	7	5	1
9	1	8	5	3	4	2	7	6
2	7	6	9	1	5	8	3	4
6	4	3	7	2	6	1	9	5
1	9	8	5	4	3	7	2	6
3	5	2	6	9	1	4	8	7
7	8	4	7	3	5	9	6	2
5	1	9	8	2	7	3	4	6
8	6	3	1	4	9	5	2	7
4	2	7	5	6	8	3	1	9
9	3	5	4	1	2	6	7	8
6	8	1	9	7	3	5	4	2
2	7	4	9	5	3	2	1	8
5	9	6	3	8	1	4	9	7
1	4	7	5	2	6	3	8	9
3	5	8	6	7	9	1	2	4
7	2	3	5	4	8	9	6	1
9	1	6	7	2	3	5	9	8
4	2	6	1	5	9	3	7	8
8	7	5	4	2	6	1	3	9
6	3	9	8	1	5	4	7	2
2	1	4	3	9	2	6	8	5
9	5	8	6	7	3	1	4	2
7	2	3	5	4	8	9	6	1
3	6	7	2	5	1	4	9	8
5	4	1	9	6	7	2	3	8
8	9	5	4					



MONTHLY HOME SALES RECAP

Thru March 25, 2012

What’s
happening
with home
sales in your
neighborhood?

Be in the know: watch
for this column every
month and stay
informed of recent
home sales in your
community. With
interest rates still at
historic lows, now is
a great time to buy or
sell!

Home listings
courtesy of
Becky Arnold,
REALTOR®

ADDRESS	LISTPRICE	CLOSEPRICE	CLOSEDATE	BR	FB	HB	# GAR	LVLS	BSMT	DOMM	ADV	SUBDIVISION	STYLE
OLD TOWN													
4151/2 PRINCE ST	\$595,000	\$450,000	23-Mar-12	1	1	0		2	No	526		OLD TOWN	Colonial
1115 CAMERON ST #314	\$465,000	\$450,000	27-Mar-12	2	2	0	2	1	No	324		THE PRESCOTT	Colonial
910 POWHATAN ST #202S	\$379,900	\$380,000	20-Mar-12	1	1	1	1	1	No	240		900 N WASH. ST CONDOS	Traditional
421 FRANKLIN ST	\$699,000	\$699,000	16-Mar-12	3	2	2		3	Yes	143		YATES GARDENS	Colonial
309 HOLLAND LN #323	\$445,000	\$435,000	30-Mar-12	2	2	0	2	1	No	158		ROYALTON	Contemporary
820 GREEN ST	\$499,000	\$485,000	29-Mar-12	2	2	0		3	Yes	142		HUNTING CREEK	Colonial
2702 DARTMOUTH RD #9	\$269,900	\$257,000	23-Mar-12	2	1	0		1	No	117		SEMINARY WALK	Colonial
1311 ABINGDON DR E #2	\$228,900	\$220,000	27-Mar-12	1	1	0		1	No	143		HARBOR TERRACE	Traditional
714 WYTHE ST	\$1,189,900	\$1,144,500	23-Mar-12	5	4	1		4	Yes	101		OLD TOWN	Colonial
813 ROYAL ST S	\$899,000	\$840,000	27-Mar-12	3	3	1		3	Yes	122		YATES GARDENS	Colonial
1031 PITT ST #1031	\$529,950	\$515,000	29-Mar-12	3	2	1	2	2	No	42		WATERGATE OF ALEXANDRIA	Colonial
1220 ABINGDON DR W	\$549,999	\$550,000	30-Mar-12	2	3	0		4	Yes	55		NETHERGATE	Colonial
305 PAYNE ST S #504	\$399,900	\$390,000	30-Mar-12	1	1	0		2	No	37		OLD TOWN VILLAGE	Colonial
320 WEST ST S #206	\$599,900	\$585,000	30-Mar-12	2	2	0	1	1	No	45		DUKE CONDOMINIUM	Contemporary
128 MONCURE DR	\$649,999	\$625,000	30-Mar-12	4	2	0		3	Yes	49		GLENMORE	Traditional
821 GREEN ST	\$649,900	\$625,000	29-Mar-12	3	2	1		4	Yes	36		HUNTING CREEK	Colonial
556 WEST ST N #6-2	\$387,000	\$387,000	29-Mar-12	2	2	0		1	No	29		COLECROFT	Traditional
309 HOLLAND LN #123	\$399,000	\$395,000	16-Mar-12	2	2	0	1	1	No	10		THE ROYALTON AT KING ST METRO	Contemporary
507 WOLFE ST	\$949,500	\$949,500	30-Mar-12	3	2	1		4	Yes	31		OLD TOWN	Colonial
211A UNION ST S	\$569,900	\$555,000	21-Mar-12	2	1	1		2	No	46		OLD TOWN	Federal
2181 JAMIESON AVE #1807	\$950,000	\$935,000	2-Apr-12	3	3	0	2	1	No	7		CARLYLE TOWERS	Contemporary
1131 QUAKER HILL CT	\$675,000	\$660,000	16-Mar-12	4	3	1		3	Yes	12		QUAKER HILL	Colonial
104 WATERFORD PL	\$925,000	\$930,000	27-Mar-12	3	3	1	1	4	No	21		WATERFORD	Traditional
2151 JAMIESON AVE #1505	\$499,000	\$480,000	29-Mar-12	2	2	0	1	1	No	25		CARLYLE TOWERS	Other
401 UNION ST S	\$980,000	\$985,500	16-Mar-12	4	3	1		4	No	4		OLD TOWN	Colonial
1115 PITT ST N #1C	\$365,000	\$373,500	23-Mar-12	2	1	0		1	No	5		CANAL PLACE	Colonial
1209 DUKE ST	\$555,000	\$556,500	27-Mar-12	2	1	1	1	2	No	13		ALEXANDRIA	Colonial
2050 JAMIESON AVE #1311	\$359,900	\$359,000	29-Mar-12	1	1	0	1	1	No	5		THE JAMIESON	Contemporary
730 LEE ST S	\$675,000	\$670,000	30-Mar-12	2	2	0		3	Yes	10		YATES GARDENS	Colonial
1247 MADISON ST	\$565,000	\$555,000	29-Mar-12	2	2	1	1	3	No	11		BRADDOCK PLACE	Colonial
2050 JAMIESON AVE #1305	\$364,900	\$359,000	30-Mar-12	1	1	0	2	1	No	2		THE JAMIESON	Contemporary
13 TAYLOR RUN PKWY	\$375,000	\$375,000	16-Mar-12	3	2	1		3	Yes	0		TAYLOR RUN PKWY	Colonial
910 POWHATAN ST #102S	\$369,900	\$369,900	22-Mar-12	1	1	1	1	1	No	0		900 N WASH. ST CONDOS	Traditional
UPPER BRADDOCK													
3831 JASON AVE #242	\$345,000	\$345,000	16-Mar-12	2	1	1		2	No	134		FAIRLINGTON TOWNE	Colonial
2705 FRANKLIN CT	\$479,900	\$460,000	23-Mar-12	3	3	1		3	Yes	136		CHAPEL HILL	Colonial
805 HALL PL	\$1,080,000	\$990,000	29-Mar-12	5	2	3	2	3	Yes	121		CHAPEL HILL	Other
1127 BAYLISS DR	\$775,000	\$775,000	16-Mar-12	5	3	1		3	Yes	82		TUCKAHOE	Colonial
907 ELDON DR	\$715,000	\$715,000	22-Mar-12	3	2	1		3	Yes	62		BEVERLY HILLS	Colonial
2500 VAN DORN ST N #1405	\$110,000	\$111,000	2-Apr-12	1	1	0		1	No	32		PARK PLACE	Colonial
3025 KING ST	\$529,900	\$525,000	16-Mar-12	3	2	0		3	Yes	6		OVERLOOK TERRACE	Cape Cod
3719 LYONS LN #533-37	\$272,000	\$265,000	20-Mar-12	2	1	0		2	No	15		PARKFAIRFAX	Colonial
816 CRESCENT DR	\$524,900	\$526,000	20-Mar-12	3	2	0		3	Yes	6		BEVERLY HILLS	Cape Cod
3604 GUNSTON RD #930-36	\$385,999	\$396,000	16-Mar-12	3	1	0		2	No	5		PARKFAIRFAX	Colonial
405 FONTAINE ST	\$819,000	\$829,000	28-Mar-12	4	2	1	1	3	Yes	7		JEFFERSON PARK	Cape Cod
1420 KEY DR	\$775,000	\$765,000	30-Mar-12	3	2	0	1	2	Yes	12		SEMINARY	Rambler
3342 28TH ST S #402	\$125,000	\$120,000	27-Mar-12	1	1	0		1	No	12		BOLLING BROOK	Contemporary
DEL RAY/ ROSEMONT													
601 JOHNSTON PL	\$735,000	\$695,000	30-Mar-12	4	1	1	1	3	Yes	195		ROSEMONT PARK	Bungalow
318 WINDSOR AVE E	\$485,000	\$482,000	27-Mar-12	3	1	1		2	No	147		DEL RAY	Colonial
1757 CLIFF ST N	\$499,900	\$475,000	30-Mar-12	3	2	1		3	No	143		DEL RAY	Contemporary
211 DUNCAN AVE E	\$995,000	\$955,000	23-Mar-12	4	3	1	1	3	Yes	118		DEL RAY	Craftsman
13 UHLER AVE	\$474,000	\$465,000	26-Mar-12	2	1	0		3	Yes	126		GROVES MT	Colonial
219 DEL RAY AVE E	\$545,000	\$534,000	26-Mar-12	2	2	0		4	Yes	71		DEL RAY	Colonial
7 RUSSELL #7C	\$259,900	\$236,000	20-Mar-12	1	1	0		1	No	69		STATION PLACE	Colonial
429 SUMMERS DR	\$450,000	\$430,000	2-Apr-12	2	1	0		3	Yes	0		BRADDOCK HEIGHTS	Rambler
408 HOWELL AVE E	\$549,990	\$530,000	26-Mar-12	3	1	1	1	3	No	62		DEL RAY	Cape Cod
2605 TERRETT AVE	\$724,900	\$692,250	16-Mar-12	4	2	0		2	No	10		DEL RAY	Cape Cod
18 WYATT AVE W #1/2	\$479,000	\$460,000	21-Mar-12	2	1	0		3	Yes	14		GROVES MT	Colonial
413 WINDSOR AVE E	\$669,000	\$669,000	19-Mar-12	3	1	1		3	Yes	0		DEL RAY	Victorian
3041/2 OAK ST E	\$510,000	\$510,000	16-Mar-12	2	1	0		3	Yes	2		ROSEMONT PARK	Colonial
404 RAYMOND AVE E #A	\$534,900	\$527,900	26-Mar-12	2	3	0		3	Yes	10		ST ELMO	Traditional
17 ROSECREST AVE	\$750,000	\$750,000	22-Mar-12	3	2	0		3	Yes	6		ROSECREST	Bungalow
ARLINGTON													
2865 BUCHANAN ST S #A2	\$335,000	\$319,000	16-Mar-12	1	2	0		2	No	297		FAIRLINGTON	Traditional
4200 32ND ST S	\$399,900	\$388,000	19-Mar-12	2	2	0		3	Yes	176		FAIRLINGTON GRN	Colonial
2055 26TH ST S #5-304	\$249,900	\$237,900	22-Mar-12	1	1	0		1	No	111		GROVE AT ARLINGTON	Contemporary
3000 COLUMBUS ST S #B1	\$255,000	\$250,000	21-Mar-12	1	1	0		2	No	124		FAIRLINGTON VIL	Colonial
3078 ABINGDON ST S #A1	\$334,899	\$332,400	29-Mar-12	1	2	0		2	Yes	117		FAIRLINGTON VIL	Colonial
2913 WOODLEY ST S #G	\$285,000	\$285,000	30-Mar-12	2	1	0		1	No	12		SHIRLINGTON	Colonial
2428 WALTER REED DR S #B	\$449,900	\$435,000	16-Mar-12	2	2	1		3	Yes	86		WINDGATE OF ARL	Colonial
3441 KEMPER RD	\$709,990	\$710,585	26-Mar-12	3	3	1	2	3	Yes	117		SHIRLINGTON CREST	Traditional
3551 STAFFORD ST S #B2	\$349,900	\$342,500	23-Mar-12	2	2	0		2	No	79		FAIRLINGTON GLEN	Colonial
3246 STAFFORD ST	\$459,900	\$445,000	29-Mar-12	2	2	0		3	Yes	10		FAIRLINGTON GRN	Federal
4705 29TH ST S #A2	\$349,900	\$349,900	23-Mar-12	1	2	0		2	Yes	41		FAIRLINGTON VIL	Traditional
2660 KENMORE CT S	\$669,900	\$657,000	20-Mar-12	3	3	1	2	4	Yes	15		SHIRLINGTON CREST	Colonial
2937 DINWIDDIE ST S #3384	\$294,900	\$291,900	16-Mar-12	2	1	0		1	No	4		FAIRLINGTON VILLAGES	Colonial
3602 25TH ST	\$449,990	\$439,000	29-Mar-12	3	2	0		3	Yes	31		FORT BARNARD HEIGHTS	Traditional
4207 35TH ST S	\$435,000	\$435,000	30-Mar-12	2	2	0		3	Yes	3		FAIRLINGTON MDWS	Colonial
4724 29TH ST S #A1	\$369,000	\$375,000	26-Mar-12	1	2	0		2	Yes	19		FAIRLINGTON VILLAGE	Colonial
3311 WAKEFIELD ST #A	\$319,900	\$319,000	16-Mar-12	2	1	0		3	Yes	7		FAIRLINGTON COMM	Traditional
2720 ARLINGTON MILL DR	\$650,000	\$660,000	30-Mar-12	2	2	0	2	1	No	5		SHIRLINGTON VILLAGE	Other
3014 ABINGDON ST S #B1	\$231,900	\$230,000	30-Mar-12	1	1	0		1	No	7		FAIRLINGTON VIL	Colonial
2422 OAKLAND ST	\$252,200	\$249,000	2-Apr-12	2	2	0		3	Yes	14		FORT BARNARD HEIGHTS	Colonial
3014 ABINGDON ST S #B2	\$226,000	\$226,000	21-Mar-12	1	1	0		1	No	0		FAIRLINGTON VIL	Colonial
CRYSTAL CITY													
1412 20TH ST S	\$675,000	\$656,000	28-Mar-12	3	3	0	1	2	No	166		AURORA HILLS	Bilevel
623 29TH RD S	\$649,900	\$608,484	23-Mar-12	3	3	0	1	2	Yes	174		OAKCREST	Traditional
1200 CRYSTAL DR #914	\$360,000	\$351,000	29-Mar-12	1	1	0	1	1	No	128		WATERFORD HOUSE	Traditional
1124 18TH ST S	\$699,900	\$640,000	16-Mar-12	4	2	1		2	No	91		ADDISON HEIGHTS	Other
1101 ARLINGTON RIDGE RD	\$550,500	\$550,500	29-Mar-12	2	2	1	1	1	No	13		THE REPRESENTATV	Contemporary
2012 ARLINGTON RIDGE RD	\$1,825,000	\$1,825,000	23-Mar-12	6	4	1	3	4	Yes	9		TOP OF THE RIDGE	Colonial
2701 GRANT ST S	\$755,000	\$745,000	2-Apr-12	3	2	1	1	3	Yes	27		AURORA HILLS	Cape Cod
821 22ND ST S	\$550,000	\$535,000	27-Mar-12	2	2	1		3	Yes	13		ADDISON HEIGHTS	Craftsman

The Right Realtor Makes All the Difference!
Personal service that you deserve.



Becky Arnold,
REALTOR®

300 N. Washington Street, Suite 100 | Alexandria, VA. 22314 | mobile: 571-345-6175 | becky.arnold@penfedrealty.com

Scottish Distillers Fill the Barrels at Mount Vernon

BY JOHN ARUNDEL

It was a Tartan invasion of sorts last month as master distillers from Scotland’s pre-eminent whiskey houses made their way to George Washington’s Distillery for a barrel-filling ceremony, stepping three centuries back in time to produce the first-ever Scottish style Single Malt whiskey the General’s way...slow and deliberative.

In raising a glass to toast the Scottish connection Washington’s Distillery at Mount Vernon, three of Scotland’s top distillers joined with representatives of the Scottish Government, The Mount Vernon Estate, the Distilled Spirits Council and the Scotch Whisky Association in celebrating U.S.-Scotland ties and the first ever Single Malt produced here.

After three years of aging according to the Scotch style, a limited edition of 100 of the special bottles – marking the 100th anniversary of the Scotch Whisky Association– will be auctioned for charities around the world to further celebrate George Washington’s history as a whiskey producer and the one of the Colonial Era’s

most esteemed appreciators of fine whiskey....err, make that “whisky” if re-spelled correctly for readers in our Sister City and scholars of our earliest spirits.

Using imported Scottish barley, the distillers worked three days straight using pure Scottish barley and specially constructed oak barrels to produce the first 100 bottles of authentic single malt whiskey ever to come out of the Mount Vernon estate.

“Given that the man who operated George Washington’s distillery, James Anderson, was a Scot, Mount Vernon is pleased to help celebrate that historic connection by hosting this first-ever production of malt whiskey at Washington’s reconstructed distillery,” said Dennis Pogue, Mount Vernon Estate’s Vice President for Preservation, who spearheaded the distillery reconstruction project for Mount Vernon.

The three participants – attired of course in Tartan kilts as if they might be walking in Alexandria’s Scottish Christmas Walk later in the day – were Bill Lumsden, Master Distiller of The Glenmorangie Co.; Andy Cant, Master



Using imported Scottish barley, the distillers worked three days straight using pure Scottish barley and specially constructed oak barrels to produce the first 100 bottles of authentic single malt whiskey ever to come out of the Mount Vernon estate.

PHOTO BY JOHN ARUNDEL

Distiller of Cardhu Single Malt Distillery (the home of Johnnie Walker), and John Campbell, the distillery manager of Laphroaig Distillery.

“Modern day distilling is all carefully controlled, measured, analyzed, and automated, so I am truly thrilled to have the opportunity to lead this project and actually roll my sleeves up and get my hands dirty,” Lumsden said. “As a Master Distiller, you genuinely learn something new every single day, so I can’t wait to supplement my knowledge of making Glenmorangie with something a little bit more ‘old fashioned’.”

Cant said that over the past three decades he’s worked at several of Diageo’s Scotch Whisky distilleries, Lagavulin, Caol Ila and now Cardhu, but this week’s experience was special. “It is a privilege to craft a single malt that is as highly sought after by malt enthusiasts as it is by blenders,” he said. “I am honored to be a part of this barrel-filling ceremony, surrounded by such remarkable industry talent.”

Campbell called the experience “momentous” and said he looked forward to working together with his fellow Scotch Whisky distillers to craft a “truly historic Whisky.”

The three were joined by George Washington Distillery Master Distiller David Pickerell, formerly of Maker’s Mark Bourbon and also the overseer of Vermont’s WhistlePig Farm craft distillery, who said the experience was not without its own special set of challenges.

“This was a particularly challenging opportunity in that we had to invent and build a relatively efficient means of hand separating the grain solids from the liquid between the mashing and fermenting operations, using items that would have been generally available in the late 1700’s,” he said. “That is a major difference between the

whiskey production process in the US and Scotland. In the US, we generally tend to leave the grain in during fermentation and distillation.”

The event’s sponsor, the ever jovial Frank Coleman of the Distilled Spirits Council of the United States (DISCUS), welcomed about a dozen reporters from around the world who sipped a few for good measure, their more sober editors back in the newsroom be damned.

The event’s most high-profile guest, North America’s Scottish Government Counsellor Robin Naysmith, needed no roadmap to Alexandria, as his government two years ago became the saving angel of Alexandria’s beloved Scottish Christmas Walk, which kicks off the Holiday Season in Alexandria each December with a whiskey tasting and parade through Old Town’s streets. (“The decision was really a no-brainer for us,” he told me. “It’s a grand institution that deserved to be saved.”)

Naysmith called the Single Malt “a fitting tribute” to the enduring friendship between Scotland and the United States. “More than 200 years after George Washington embraced our national drink, Mount Vernon is once again looking to Scotland and our finest whisky makers to produce this unique single malt,” he said. “I hope the funds raised for charity and educational purposes from the auction of this unique product will further strengthen the relationship between our two great nations.”

The Scottish connection to George Washington’s Distillery is a thing of lore. In 1797 George Washington’s farm manager, a Scot named James

▼ See DISTILLERS on page 53

George Washington’s Whiskey...Back on the Market

BY JOHN ARUNDEL

General George’s whiskey, aged to perfection for two centuries, is now back on the market.

Okay, the limited edition George Washington Rye Whiskey may not exactly be two centuries old – as stated previously – but it sure tastes smooth enough to be.

Master Distiller Dave Pickerell tells us that its nose is “slightly floral, earthy, and grainy,” with a taste that is “surprisingly sweet and mellow,” but with a bit of a bite, characteristic of unaged rye. George Washington’s Rye Whiskey is true to its historic pedigree: an unaged (and thus uncolored) spirit, twice distilled and bottled at 43 percent alcohol.

“The response from George Washington Rye Whiskey sales has been overwhelming,” said Melissa Wood, Mount Vernon’s spokesperson. “Our visitors are inspired to eat and drink like a president after they depart Mount Vernon.”

This is a limited edition rye whiskey made at George Washington’s reconstructed distillery – only 600 limited edition bottles are being offered for sale.

Each 375 ml bottle retails for \$95, and purchases are restricted to two bottles per person. The whiskey is available for sale in person only at the Distillery & Gristmill site gift shop and The Shops at Mount Vernon. Whiskey sale hours are Mondays through Saturdays from 10 a.m. to 5 p.m., and Sundays from 1 p.m. to 5 p.m.

The George Washington Rye Whiskey is the most authentic version of Washington’s whiskey available today.

Washington was a detailed record keeper – Mount Vernon’s staff were able to determine from these records the recipe and process of creating whiskey during Washington’s lifetime. Distillers used the same grain recipe (60% rye,



35% corn, and 5% malted barley), mixed and fermented in 120-gallon oak barrels, and double distilled in copper pot stills, just as it was done 200 years ago.

The George Washington Rye Whiskey was made at the Distillery & Gristmill site, located about three miles from the Estate on Route 235. Demonstrations by costumed distillers take visitors through the historic process of whiskey-making in this reconstruction of the largest 18th-century distillery in America.

The Distillery is adjacent to his reconstructed Gristmill, a water-powered mill where Colonial millers grind corn into meal and wheat into flour just as it was done more than 200 years ago. Open daily from March 31 through October, 10:00 a.m. through 5:00 p.m. Admission to the site is \$4 for adults, \$2 for children ages 6-11, and free for children 5 and under.

A valid ID is required to purchase the George Washington Rye Whiskey. Unfortunately Mount Vernon cannot accommodate internet or phone orders.

Perhaps out of design. So it actually pays to be an Alexandrian; we keep the moonshine to ourselves.



Famous Irish pub owner Pat Troy, pictured here at City Hall last November, never misses the chance to vote. Others, not so much.

PHOTO BY JOHN ARUNDEL

Barhopping Keeping You from Voting? Richmond Wants to Make It Easier

BY CHANÉE PATTERSON

RICHMOND, VA. — Let’s just say, for argument’s sake, that the stresses of carpooling, homework and getting the kids to bed early kept you from the polls last November. Or perhaps it was an Old Town pub crawl that kept you in bed Election Day, laid out with one wicked hangover.

Well, here comes Richmond to the rescue. A state legislator wants to make it easier for Virginians who can’t go to the polls on Election Day to obtain an absentee ballot.

Sen. John C. Miller (D-Newport News) has proposed that voters be able to request and receive an absentee ballot by e-

mail. They still would have to return the completed ballot by regular mail or by hand.

Currently, only voters who are in the military or overseas can use e-mail to request and receive an absentee ballot from Virginia election officials. During the General Assembly’s 2012 regular session, Miller sponsored a bill to allow any registered voter to use e-mail to apply for an absentee ballot.

Under Senate Bill 188, if election officials approve the application, they could e-mail the voter an absentee ballot. The voter then would print out the ballot, mark his or her choices, and submit it by regular mail.

SB 188 passed the Senate but failed in a House subcommit-

tee. Miller says he’ll push for it again next year. “In Virginia, you cannot be e-mailed the ballot,” Miller noted. Instead, election officials must send absentee ballots by snail mail. That’s expensive, wastes paper and requires a lot of employees, the senator said. “It costs \$1 for each absentee ballot sent out,” he added, “We could save half a million by using electronic applications.”

Certain state officials aren’t the only people clamoring for the General Assembly to make it easier to vote absentee. In February, members of the Student Government Association at Virginia Commonwealth University presented their legislative priorities to state law-

makers. Student leaders also were in favor of SB 188.

“This bill will provide Virginians with easier access to absentee ballots and therefore easier access to voting in all elections,” said Tiffini Smith, an SGA officer. “It would allow military families and college students to receive absentee ballots electronically, which is vital to getting a greater and better represented response in elections.” (In the 2008 presidential election, about 507,000 Virginians voted absentee.)

Many states go much further in accommodating absentee voting. In Colorado, Mississippi and a dozen other states, voters can actually cast absen-

tee ballots by e-mail, according to the Federal Voting Assistance Program’s web site. In Mississippi, for example, voters can e-mail their absentee ballot “as a signed, scanned attachment” to election officials.

The Federal Voting Assistance Program has posted a guide describing the absentee voting rules in each state: www.fvap.gov/vao/guide.html. The State Board of Elections explains who can vote absentee in Virginia and how to do so: www.sbe.virginia.gov/cms/Absentee_Voting/ 🐾

Chanée Patterson writes for Capital News Service.



TARTAN INVASION. Robin Naysmith (far right), Scotland’s representative in Washington, flanked by Gavin Hewitt of the Scottish Whisky Association and Master Distiller Andy Cant at George Washington’s Distillery Mount Vernon.

PHOTO BY JOHN ARUNDEL

▲ DISTILLERS from page 52

Anderson, convinced his employer that producing whiskey made from corn and rye grown on the plantation would be a natural complement to his milling business.

Washington was initially skeptical but soon granted permission to build the 2,250 square foot distillery, making it among the largest whiskey distilleries in early America. By 1799, Washington produced 11,000 gallons of whiskey, worth the then-substantial sum of \$7,500. The distillery ceased operating in 1814 when the building burned.

Beginning in 2000, with a \$2.1 million grant from the distilled spirits industry, Mount Vernon began the excavation and restoration of the distillery. In the Fall of 2006, the distillery was officially dedicated at a ribbon-cutting ceremony presided over by Britain’s Prince Andrew and then-Virginia Attorney General Robert McDonnell.

In 2005, master distillers recreated George Washington’s Rye recipe, with the first two bottles selling for \$100,000 a year later. Since then, small batches of limited edition rye have been produced periodically and sold to the public.

Other specialty distilling

projects have produced Rum, Peach Brandy and Apple Brandy. All were spirits either made by Washington at the distillery or consumed at the mansion table.

“This exciting project brings together three modern masters of Scotch Whisky making to produce what will be a unique Single Malt,” said Gavin Hewitt, Chief Executive of the Scotch Whisky Association, “It is a fitting way to celebrate Scotch Whisky’s continued success in the United States and the Association’s centenary year.”

We’ll sip to that. 🐾



The Detective (Robert Ford) escorts Leonard Vole (Russell Silber) to the dock.

So Whodunit???

BY MARCUS FISK



The Little Theatre of Alexandria has done yeoman's work on their most recent production of the Agatha Christie mystery, *Witness for the Prosecution*, running through May 12 at the LTA.

Christie's masterpiece, which was a hugely successful film as well as a long-running stage play, has been masterfully brought to life by director Eddie Page. He wrings every ounce of intrigue out of a dated script and provides the audience with an authentic taste of the British legal system down at the Bailey.

Director Page has put the audience in the role of jury and gallery onlookers. His characters address us as we watch the mystery unfold. Queen's Counsel Sir Wilfred Robarts (Mark Lee Adams) has the unenviable task of defending Leonard Vole (Russell Silber), the man on trial for murder.

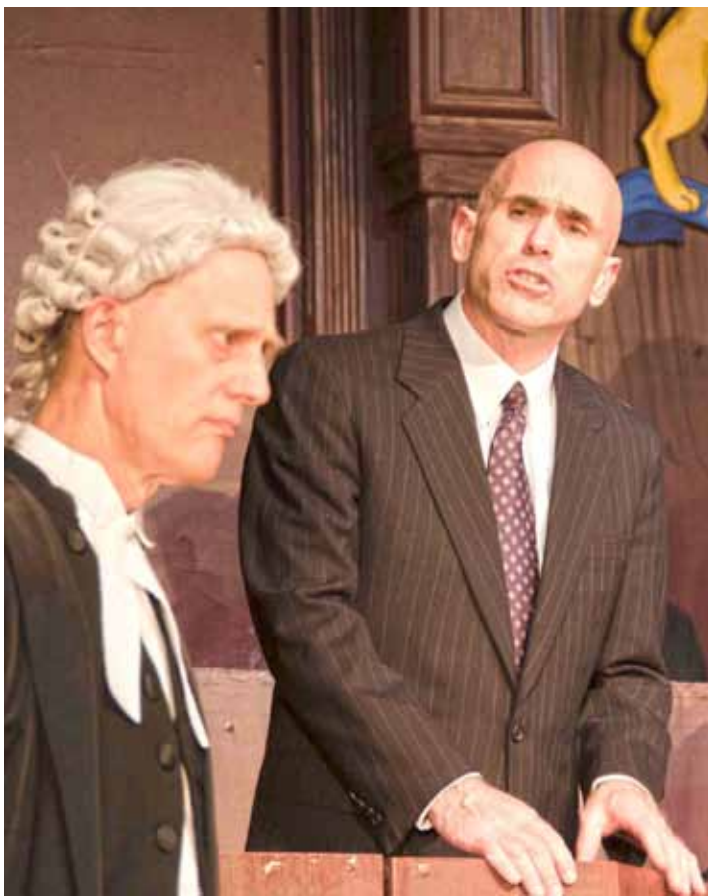
Adams' fresh take on Sir Wilfred not only moves briskly through the legal mumbo-jumbo, but also pulls much of the

play's humor with a skill that a lesser actor would surely miss. Silber's Vole runs the gamut from oh-so-nice to edge-of-his-seat volatility, and we are constantly trying to decide on what side of the fence we sit. Sir Wilfred is matched with Mayhew (John Barclay Burns), the solicitor representing Vole. Burns brings a nice Pickeringesque motif to the character.

Jeffrey Clark as Justice Wainright adds a dash of lightness to the jurisprudence—his “strawberry blond” line is easily worth the price of admission. Peter Alden Hyde is clever, light-on-his-feet and totally convincing as Chief Inspector Hearne. (You've gotta have a Chief Inspector in an Agatha Christie yarn.) James McDaniel's strong, crisp Prosecutor Meyers moves like a pacing cat as he makes his case against Vole.

Page's efforts are amply supported by John Downing's authentic set design and Nancyanne Burton and Allen and Jean Stuhl's fittingly-proper set decoration. Cecil Albert's meticulous props add the right touch of posh to the evening, which brought a round of applause from the audience at the start.

David Correia's sound design cleverly provides a wash of crowd noises to make the audience feel they are there and Nancy Owens' lighting



Prosecutor Meyers (James McDaniel) considers the testimony of Chief Inspector Hearne (Peter Alden Hyde).

PHOTOS COURTESY OF LITTLE THEATRE OF ALEXANDRIA

design brings a deft touch to what could be a very staid setting with scene-changing plays through the windows and specials on some of the characters to frame the moment. Robin Parker's spot-on make-up and Susan Boyd's costume design transport us back to the 1950s, and the court member's wigs by Bette Williams are regal and

appropriate to the mood and timber of the story.

Kudos also to an array of supporting actors: to Cheryl Sin-sabaugh, as Janet McKenzie, the housekeeper, who literally seethes at the mere mention of the accused. Dan Beck as the Clerk of the Court, Larry Grey's haughty Dr. Wyatt, Terry Gish as the absent-minded

forensic scientist Mr. Clegg—all are a pleasure to watch as they attempt to skewer Vole.

Joseph Le Blanc (Carter) and Elisabeth Richter (Greta) deftly maneuver Christie's opening scene to set the story up. Robert Ford, Raedun Knutsen, Sam Sheinberg, John Johnson, Bruce Schmidt, Tabitha Rymal-Vaughn, and Rosemary Wallace as various court members have few if any spoken lines, but are laser-focused on the events unfolding before them with enviable dedication.

A final standout is Robin Zerbe as the stoic Romaine. Her accent, near Prussian-precision and rigid movements add a perfect tension to the roller-coaster evening in front of us. She is simply terrific.

One note: The show is in three acts, with two intermissions. If I could change anything, it would be the start time. An 8:00 p.m. curtain makes for a long evening for even the most stalwart Agatha Christie enthusiasts. That aside though, go see this terrific production. You'll love it.

Whodunit? You shan't make me tell. 🐾

Witness for the Prosecution runs through May 12.

Visit thelittletheatre.com for show times, tickets and information on how to become a volunteer.

These furry friends (and many others) are looking for loving homes ...



Alice - (Female) - Available
Breed: Beagle / Dachshund Mix
Age: 8 Years
History: Owner Release
Description: Hi, my name is Alice. I am beagle/dachshund mix. I am housebroken, crate trained and moderately active. My favorite past time

is spending time with my foster mom and my foster sister. They say I am an angel because I don't chew on anything and I can be trusted when out of the family's site. I am not good with young children as they make me nervous so I would do best in a home with no children under 12 years of age. I prefer to be the only pet so I can get all the hugs and kisses. I walk nicely on a leash and am not a big barker.



Bouncie - (Male) - Available
Breed: Golden Retriever Mix
Age: 8 Months
History: Shelter
Description: Bouncie and his siblings were left at the shelter. Mom is a pure-bred golden, no word on dad. Because he was born with a deformed leg, he was left behind. AFH has

now rescued him from the shelter. He has already undergone two surgeries to improve his leg and will need at least one more in a few months. So far his bills have totaled over \$4,000. Please consider making a donation to AFH's Brownie Fund to help us pay for Bouncie's surgeries. Checks can be made to AFH - Brownie's Fund for Bouncie (Zebra), PO Box 222801, Chantilly, VA 20153.



Butterscotch - (Male) - Available
Breed: Collie Mix
Age: 5 Months
History: Owner Release to Shelter, Stray
Description: Butterscotch was turned in by a family that found her as a stray. We are told she is a Collie mix.



Carrie - (Female) - Available
Breed: Rottweiler Mix
Age: 9 Weeks
History: Shelter
Description: This poor puppy had a rubber band put around its tail by his owner because they were trying to dock his tail. Of course it did not work and was such a mess that the vet had to surgically remove it. Thankfully she is now safe and sound, and needs a loving home.



Find LOVE

This SPRING

AFH is ALWAYS in need of foster homes!

It is fun and rewarding. Without enough foster homes we can't save as many pets. Since AFH tries hard to not use boarding facilities, we cannot accept new, deserving animals into our program without ready foster homes. If you are interested in making your home available to a deserving pet, please drop us an email at Foster@aforeverhome.org.



Coaster - (Male) - Available
Breed: Cocker Spaniel
Age: 10 Years
History: Owner Release
Description: Hi my name is Coaster. I am a healthy Cocker looking for a

new home. I have a sad story to tell: you see my human mom died unexpectedly and my sister and I got dumped at our vet's office. I am very confused and don't know what is going on. I know I need a new home. I am very sweet and would love to find someone to love me like my mom loved me. In typical cocker fashion, I love to play with toys and I love to snuggle next to you (or on you). Some nice lady is letting me stay with her until I find my own forever home. If you want she will let you come over and meet me.



Emmie - (Female) - Available
Breed: Poodle Mix
Age: 3 Years
History: Shelter
Description: Emmie came to AFH from a shelter in Maryland with 22 other poodle mixes.

We were told the owner had dementia and could no longer care for them but we suspect maybe they came from a backyard breeder. We think Emmie is a Shih Tzu Poodle mix but we can't say for sure. Emmie also has puppies up for adoption. Emmie's Pups - (Mixed Gender) - Available



Breed: Poodle Mix
Age: 13 Weeks
History: Shelter
Description: Emmie's pups came to AFH with their mom along with a total of 22 poodles that were left at the shelter because the owner had dementia and could no longer care for them. Ellie (all white) is the only girl. The boys are Elliott (all white), Eli (white with black markings), and Emerson (White with black markings and a patch over one eye).
Meg - (Female) - Available



Breed: Bloodhound
Age: 2 Years
History: Owner Release to Shelter
Description: Meg is a beautiful young lady with a gentle soul. She is both loyal and affectionate - oftentimes

following you around the house as you work. She is very curious and a natural performer, happy to amuse you with her antics or pleased to be sitting beside you watching the nightly news! She can be incredibly affectionate and easily becomes your devoted companion who loves you totally and unconditionally. With Meg by your side, life will never be dull. Meg likes cats, mellow dogs and does well with children.

A FOREVER-HOME RESCUE FOUNDATION
is a non-profit dog rescue group located in Chantilly, Virginia that operates in the Northern Virginia / Washington Metropolitan area. We strive to make quality dogs available for adoption and do our best to match prospective adopters with the right animal!

Because AFH is a 100% volunteer-run organization, we cannot function without your help. In particular, we need: foster homes, transporters for adoptions and vet visits, handlers at adoption days, and helpers at fundraising events. If you think you would like to help, e-mail: volunteer@aforeverhome.org.

For more information about adoption, call 703-961-8690
or visit us online at www.aforeverhome.com



This page is sponsored by ...

For Pets' Sake

All Breed Dog/Cat Grooming

1537 N. Quaker Lane Alexandria, VA 22302
703.931.2600 • Facebook: For Pet's Sake Inc.
www.forpetsakeofalexandria.com

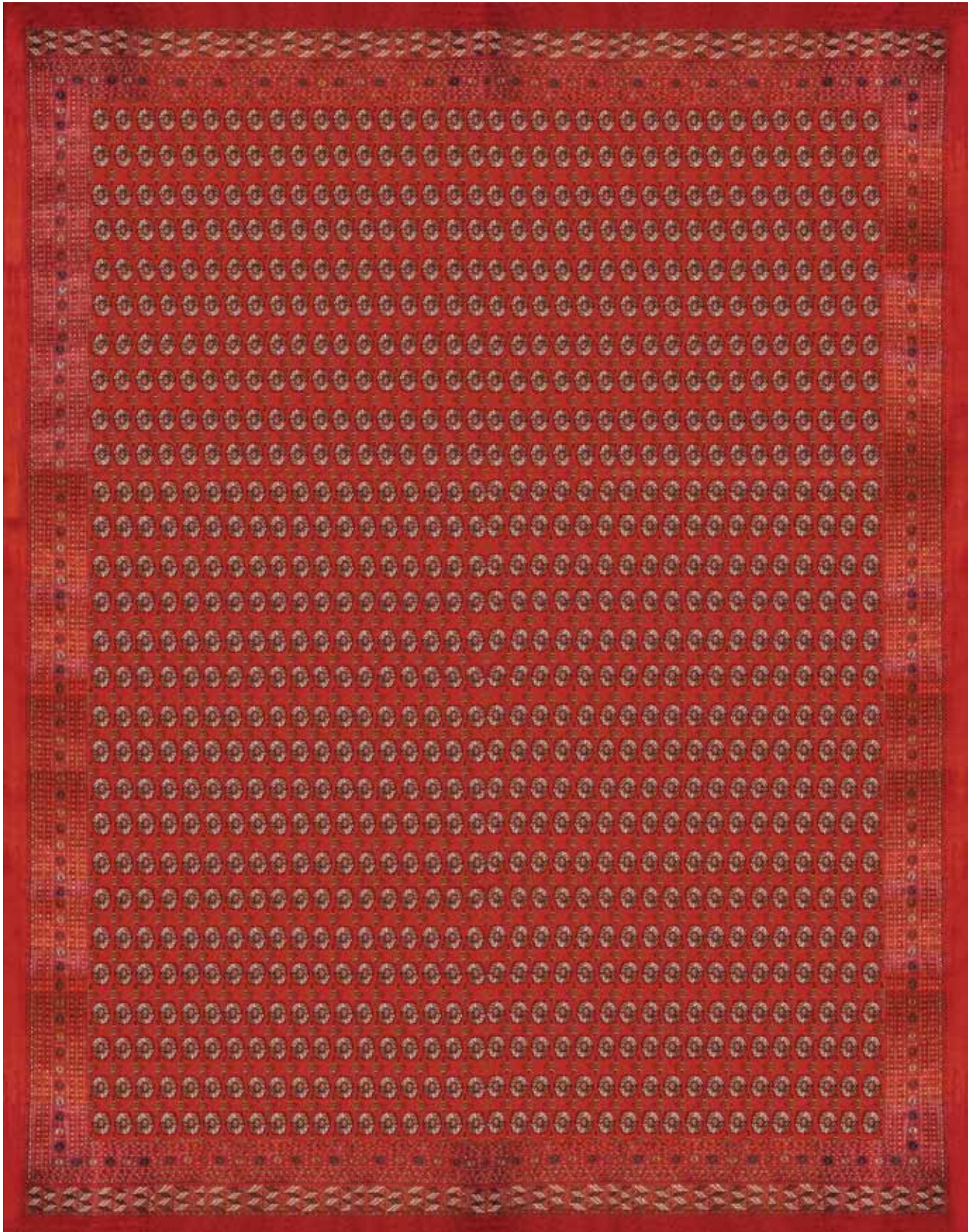
"If your pet's not becoming to you,
then YOU should be coming to US!"



Located on Quaker Lane
for 34+ years!

Hadeed

O R I E N T A L R U G C L E A N I N G



RESTORATION AND REPAIR

3206 DUKE STREET ALEXANDRIA, VA 22314 | 703-836-1111

VISIT HADEEDCARPET.COM FOR CONVENIENT DROP-OFF LOCATIONS

FREE PICK UP AND DELIVERY IN DC, MD, & VA

*A trusted resource since 1955 for cleaning, repair, and restoration of the regions finest carpets and rugs.
If you stand on it, Joe Hadeed stands behind it*