WALL-TO-WALL CARPET

Hand Carved, 100% Wool Rugs
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Hand-Knotted Persian Rugs
Priceless Works of Art!
starting at $499
including sale discounts
various sizes available

Contemporary Hand-Knotted Rugs
Every piece is unique!
5'x8' starting at $499
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Elegant Contemporary Wool Blend Rugs by Nourison
5'x8' $249
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* limited quantities available

100% Wool, Power-Loomed Traditional Rugs by Nourison
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Laminate
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16 Colors to Choose From
15 Year Warranty
2 1/4" Solid Oak $3.99 sq. ft.
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High Gloss Bamboo
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Available in 2 Colors
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2 1/4" Canadian Oak $4.99 sq. ft.
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Hand-Knotted Persian Rugs
Priceless Works of Art!
5'x8' $499
8'x11' $999

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8'x10' $999
* other sizes available, price is for stock items

WALL-TO-WALL CARPET

Fast Break
Extra Soft BCF Fiber
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Lifetime Stain Resistance Warranty
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SUPER 178
Soft Touch, BCF Fiber
LIFETIME Stain Warranty!
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LIFETIME Stain Warranty!
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Healthy Home Carpet
Lifetime Stain Warranty
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Stainmaster Luxefill Nylon
25 Year Warranty
Unbelievably Soft
$3.99 sq. ft.*

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Weardated Nylon
by Mohawk
10 Year Wear Guarantee
$1.99 sq. ft.*
*limited to stock colors only*

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Stainmaster
10 Year Warranty
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Weardated Nylon
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10 Year Wear Guarantee
$2.88 sq. ft.*
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Visit our newly redesigned Vienna showroom to see hundreds of one-of-a-kind, hand-knotted, Persian works of art!
Dear Zebes,

Over the last week or so, I noticed that I was shopping quite a lot on eBay. I looked on your website and saw the article [Bay]: ‘I Personal your website and saw the article [Bay]: ‘I’m in Kansas anymore.” So I checked around and did a little research, and all I can figure is that the little black squares are here to stay and I better get used to them, and not only that, get one for the Zebra. It turns out they are called QR codes, which stands for “Quick Response” codes, because if you have a smartphone with a QR code reader, all you do is flash your camera eye at the little nifty thing and within seconds, you are directed immediately to the company’s website, or special promotional event information, or whatever else you folks want their codes to exhibit.

Turns out they are similar to barcodes, which retailers have been using for decades to track inventory, but the old barcodes only hold up to 20 numerical digits, while the new QR codes are two-dimensional matrices, which can hold thousands of alphanumeric informational bits. They are still considered somewhat a novelty here, but they have actively been used in Japan for over a decade where they were invented, actually by a subsidiary of Toyota. The invention company, Denso Wave, has chosen not to exercise their patent rights to exhibit.

In this issue, you’ll find your way to getting your own QR code, take a look at our continuing Civil War Series, enjoy another feature story of an Alexandria business prospering for over 50 years, and a few other tidbits we hope you will entertain.

As always, keep letting us know how we are doing, and let’s hope this month the Earth stays still and the winds don’t rage and the creeks don’t rise. Enjoy the beautiful September days.

Mary Wadland
Owner/Publisher
This past June Dennis Whitestone marked his 50th anniversary as an automotive specialist. And on September 1, he commenced his 39th year in business.

His “Automotive Service Garage and Olde Towne Auto Body and Paint” facility at 500 N. Fayette St., Alexandria, services every make and model of automobile and small truck manufactured worldwide. And, today that not only requires automotive expertise but also an in-depth knowledge of computer technology combined with an ongoing educational process.

“The old cars were often fun to work on. But, today’s cars are more interesting. Every manufacturer is continually designing and installing new gimmicks such as self parking, space sensors that apply the brakes automatically, rear vision electric eyes, seat adjustments and many other computer-driven devices,” Whitestone said.

He entered what is now George Mason University following his graduation from DeMatha High School to study electrical engineering. When his father became terminally ill, Dennis had to drop out. He took a night job in a local gas station and continued his education part-time during the day. Then he went to work full-time for Bradham – where he remained for the next eight years – the last three managing the firm.

In 1971 he went to work for Lindsay Cadillac. But, that only lasted a year when he had the opportunity to buy his own business – an auto shop at 1912 Duke St. “In order to get the money to buy it, I had to sell my house ‘Till I knew I could make it,’ I opened the business on September 1, 1972,” Whitestone said.

“I moved to Arlington for a year and then this building became available so I bought it and came back to Old Town,” he said.

When cars started using computers in 1980 it was a very simplistic system, according to Whitestone. “Back then, there was one computer per car. Now each car averages 48 to 50 computer modules,” he said.
"The new phase now is a CAN communications system which is similar to a local area network in an office building. Plus, fiber optics are replacing wiring in cars," Whitestone explained.

This technological evolution, which is quickly becoming a revolution, requires constant continuing education on the part of auto technicians—both mechanical and body. “In 1996, I saw that I needed to learn a lot more about computers. So, at age 54, I went back to college to take advanced computer classes,” he stated. “Now we build our own computers and networks right here.”

Technology has also become a major component of auto body work. It’s no longer smash, bend, fill and sand.

“The main change here is going from using lead to plastic bonds. We now pull the dent from the outside rather than knocking it out from the inside,” Whitestone explained.

“Frame-measuring was a mechanical process. Now it is computer-generated. When we are finished making sure a car’s alignment is correct through our computer technology, after repairing damage, it is better than when the vehicle came off the assembly line,” Dennis insisted.

Painting vehicles has also changed radically to protect the environment and those doing the work. “Vehicle paints used to be solvent-based. Now they are water-based. There are no VOC (volatile organic compound) fumes. We use different paint gums, primers and a vastly improved drying system,” he explained.

The new drying system was actually perfected by Whitestone at his Alexandria garage. The manufacturers originally had the drying mechanism placed at the corners of the drying room at floor level. That caused excess dust, according to Whitestone.

I told them they needed to put the mechanism on the walls higher than the vehicle. They argued with me but I proved it by installing the units our way. Now the manufacturers’ sales people are selling the system the way I designed it here to other customers,” he noted.

Married and the father of three grown children, who all live in the area, none of whom are in the auto industry, Dennis and his wife, Lois, reside in Springfield. But he travels throughout the nation and world as part of his other love and avocation—building and driving race cars.

Unfortunately or fortunately, depending on who is assessing the situation, the latter is even neglected in a fond memory. “Not the building part. In fact, he has two clients for whom he builds dragster engines and travels with them to competitions. They are Bunny Burkett of Spotsylvania, VA, and Dr. Thomas Carter of Victoria, TX.”

Dennis started his racing career in stock cars but soon became fascinated with the speed of drag strip racing. From 1963 to 1972 he built and drove engines for himself and others.

“In 1972 I started building and racing supercharged fuel coupes or dragsters. The formal name is fuel coupe (FC) but then someone started calling them ‘funny cars’ and it stuck,” he explained.

“The ones I build for top clients are 200 miles per hour in 5.5 seconds on a quarter mile run from a standing start. We recently had a race in Bath, NY — shipping the car down there. Dennis said. The engine alone can be worth $200,000 or more.”

Looking back over his 50 years in the automotive business, Dennis Whitestone considers himself a very fortunate man. “I really believe God has blessed me. I’ve been successful in business, in racing and in life,” he reflected.

Now begins the next 50 years. Perhaps it will lead to racing rockets. But, there will remain one constant—Dennis Whitestone’s insatiable desire for knowledge combined with know-how, ingenuity and his love of anything electrical. “It is the love of my professional life,” he concluded.
Richmond, VA—The National Park Service and the President’s Committee on the Arts and the Humanities—in collaboration with the National Endowment for the Arts, the National Endowment for the Humanities, the Institute of Museum and Library Services, and the National Trust for Historic Preservation—recently awarded $14.3 million in federal competitive Save America’s Treasures (SAT) grants to 61 organizations and agencies that will conserve nationally significant cultural and historic sites, buildings, objects, documents, and collections.

Among the recipients is the Virginia Historical Society (VHS), awarded $375,000 to clean and conserve Charles Hoffbauer’s Memorial Military Murals depicting Confederate leaders and soldiers during the spring, summer, autumn, and winter “seasons” of the American Civil War. The Memorial Military Murals by Charles Hoffbauer are an American treasure because they are one of the best examples of how elements of the United States population overcame the pain and destruction of our bloodiest conflict,” said Dr. Paul Levergood, VHS President and CEO. “They are the preeminent visual artistic symbol of what came to be known as the ‘Lost Cause,’ a southern response to defeat in the American Civil War.”

The oil paintings were commissioned by the Confederate Memorial Association and painted by French artist Charles Hoffbauer (1875–1957)—a leading historical muralist of the early twentieth century—between 1913 and 1920. There are four main murals, two measuring 26’ x 14’ and the largest two spanning 36’ x 14’, and four smaller flanking panels that are 3.5’ x 14’ each. Outside of the cycorama at Gettyburg and Grant Park in Atlanta, these murals are one of the few large-scale pieces of Civil War artwork on public view.

“Who is that guy in Waterfront Park? And, why is he there?”

 BY CHUCK HAGEE

Alexandria’s history as a vital colonial seaport is well known and publicized. What is less known is the development of a robust shipbuilding industry that was located at what is now known as Jones Point Park.

There was no park there at that time—a sliver of land that jutted out from the southern tip of the city to the lighthouse on the edge of the river. The vast majority of what citizens now know as Jones Point Park was actually water.

To honor and recognize that shipbuilding heritage a monument entitled “The Shipbuilder,” created by local sculptor Michael Curtis and dedicated to the City by the Alexandria Arts Safari. The seven foot bronze statue atop a three foot granite base depicts a 19th century shipbuilder.

At the time of its dedication, October 2004, Curtis explained, “We actually started to develop the statue five years ago with interviews of various shipbuilding companies about the dress and other details of workers at that time.” The clothing of the statue is based on a photo of a shipbuilder of that era, according to Curtis. “Most of a shipbuilder’s clothes of that time would have been made from old sail cloth. There were also 30 different trades involved in shipbuilding. This statue is of a rigger or lineman. He is holding what is called a ‘run around line.’”

The dedication plaque at base of statue.

PHOTO BY CHUCK HAGEE

$375,000 Grant Will Help Save an American Treasure

BY CHUCK HAGEE

The complete cleaning, restoration, and protective coating of the murals will be accompanied by upgrades to the gallery that houses them, including cleaning and repairing the skylight, repainting the remaining surfaces, and refurbishing the hardwood floors,” said Levergood. “This plan will not only stop and correct the loss and damage already affecting the murals’ condition, but it will also offer further protection to prevent future threats and ensure continued proper maintenance. The project will provide the ideal conditions for the murals so that they may be enjoyed by the public—free of charge—for many years to come.”

The Memorial Military Murals conservation project is scheduled to be completed in 2014. As allowable by the work, the VHS plans to let visitors view the conservation project as it progresses.

Virginia Historical Society Begins Work on Massive Civil War Mural Conservation Project


STROLLING BY HISTORY

The Friendship Fire Company

Located at 107 South Alfred Street, Alexandria’s first volunteer fire fighting organization, the Friendship Fire Company was established in 1774 and the current firehouse was built in 1855. The firehouse features exhibits which interpret the history of fire fighting in Alexandria and explain the evolving ceremonial and social functions of its members. One of the country’s best collections of early firefighting equipment and related objects is located here.

Limited editions of this print are available at Todd Healy’s Studio at 320 King Street in Alexandria, 703-549-7882. Todd is also available for private commissions.
Old Town Greens

$829,000
Spacious garage townhome with 4 finished levels, 4 bedrooms and 3.5 baths. Wonderful open floor plans, with wood floors on main level, high ceilings and tall windows. Community pool & tennis, minutes to Old Town, Arlington & D.C.

Ford Landing

$875,000
Wonderful brick garage townhouse in historic Old Town. Three finished levels, 3 bedrooms, 2 baths and a fabulous open floor plan. Private Master Suite with vaulted ceilings, luxury bath and walk-in closet. Eat-in updated kitchen with a pass thru to the dining room and living room with wood floors, a fireplace and double french doors to the deck...entertaining is a breeze!

Old Town

$659,000
Enjoy city living in this urban townhouse with off street parking! Three finished levels with 3 bedroom, 2.5 baths and refinished wood floors. Entry foyer welcomes you to the open floor plan with high ceilings, dining room and living room with fireplace, built-ins and french door to the patio. Updated kitchen, ample closet and storage space and just a few blocks to the King St METRO, shops & restaurants!

Rosemont

$765,000
Beautiful 3 level brick colonial with 3 bedrooms, 2 baths just blocks from the METRO, shops and restaurants in Old Town and Del Ray. Entry foyer welcomes you to a spacious living room with a gas fireplace and adjacent den. Formal dining room is open to a gorgeous updated kitchen. Large finished lower level family room with full bath. Freshly painted rooms, wood floors and ample storage. Great fenced yard with large deck and off street parking.

Old Town

$639,000
Fabulous DETACHED home circa 1870 with huge deep yard in the desirable S.E. Quad! 3 bedrooms, 1.5 baths, hardwood floors, arched doorways and moldings throughout! Entry foyer, living room with fireplace and formal dining room with butler’s pantry. Spacious updated kitchen with breakfast niche. Outdoor entertaining at its best with a custom stone patio, lush lawn and gardens. Close to river, bike path, shops & restaurants!

Christine Roland Garner
I SELL MORE BECAUSE I DO MORE!

Z-HOT SAUCE PICK OF THE MONTH

Eat Sh*t and Die! has received mixed reviews on the web, but in my opinion it deserves a taste. This habanero sauce has become one of my favorites of late. Although the color and label may not be as appealing as other hot sauces, it has a mild taste with a mild heat that adds a nice flavor to steamed veggies or fries. And don’t stop there. I tried it on some shrimp tacos the other night and it added just the right flavor. This inexpensive sauce is made for and available through Peppers.com in Rehobeth Beach, Delaware and is a great deal. Try some and let us know what you think at info@thezebra.org.

Contributed by Mike Sade

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Contributed by Mike Sade

At the Arlington County Historical Society’s Home School House, students from Oakridge Elementary School rang the school bell 184 times, one for each person who perished at the Pentagon. Here Jonathan Rosales rings the bell as Lynne Faris, Robert Emery, Samantha Whichard and Meghan Jones wait their turn.

PHOTO BY HARRY MERRITT

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PHOTO BY HARRY MERRITT

Remembrance of 9/11

Of course, the big news this month was the 10th anniversary of the terrorist attacks of September 11, 2001. At the Arlington County Historical Society’s Home School House, students from Oakridge Elementary School rang the school bell 184 times, one for each person who perished at the Pentagon. Here Jonathan Rosales rings the bell as Lynne Faris, Robert Emery, Samantha Whichard and Meghan Jones wait their turn.

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PHOTO BY HARRY MERRITT

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PHOTO BY HARRY MERRITT
Q: I’ve been told by a local clock repair man that my grandfather clock needs new bearings. I looked in the back of the clock and I cannot find any roller bearings. Is this some sort of a scam?

A: When we talk about a clock bearing, we are talking about “any” spot where two pieces of metal rub against each other, or as they “bear” on each other. In a clock, every wheel has an axle that goes into the brass clock plates. You’re right that there are no “roller bearings” like you would find in a car. These are very small holes in the clock plates. In order to make this repair, the clock movement must be completely disassembled. The old bearings must be drilled out and a new bushing installed. I’ve included photos to show before, during after of this type of repair. This type of clock repair is not cheap. Some clock makers charge by the bearing and other charge by the job. Once this repair has been made, the clock should run another 20 years before it needs to be done again.

Q: I have been given a grandfather clock by my Great Uncle who made it years ago. He and my Great Aunt are deceased and they were very dear to me so it is a special gift. We recently moved and the center weight seems to be stuck. I can get the chimes to ring by moving the hands but I can’t get it to re-set and start on its own. Any suggestions???

A: It may be something simple, but it’s not anything you can do. The clock needs to be set up by a clock man. There is a very fine adjustment to the pendulum which is called “setting the beat.” The clock should be ticking with a rhythmic sound. Only a trained person can make this adjustment. Look in the phone book for a clock man. Tell him your clock needs to be set up after moving. This house call should be somewhere around $100. Good luck I know the clock will run again.

Phil Wadland is a third generation clock maker and horologist, residing in Manchester, New Hampshire. If you have questions for the Clockman, email clockman@thezebra.org
Art On The Avenue Celebrates Its 16th Year
Multicultural arts festival takes place October 1st

The 16th annual Art on the Avenue festival will take place Saturday, October 1, 2011 from 10 a.m. to 6 p.m. in the Del Ray neighborhood of Alexandria. The event is free and open to all. Held each fall on Mount Vernon Avenue between Hume and Bellefonte Avenues, Art on the Avenue celebrates the diversity of the Potomac West community. Now in its sixteenth year, the event is entirely volunteer-run, with support from the local business community. Art on the Avenue strives to reflect the vibrant mix of the Del Ray community through the artists and their work. Last year’s event drew more than 50,000 people from throughout the metropolitan Washington area.

The multicultural arts and music festival features over 350 area artists and craftspeople selling their original works, international food, and three stages of live music. Free children’s craft activities and entertainment, artists’ demonstrations and a pie-baking contest complete the day’s program. Debuting this year is the Kids Art Korners, located on the field at Mount Vernon Community School. Local artists and non-profit groups will team up to give young visitors a creative experience — creating a special project that will go on display in the neighborhood.

Free DASH transportation will be provided from the Braddock Road Metro Station to the festival. For more information, visit www.artontheavenue.org.

If you hear a voice within you say “You cannot paint” Then by all means, paint and that voice will be silenced. — Vincent Van Gogh

Art on the Avenue Celebrates Its 16th Year
Multicultural arts festival takes place October 1st
September Is Sports Eye Injury Prevention Awareness Month

Shin guards for soccer. Shoulder pads for football. Batting helmets for baseball and softball. Almost every sport has its own unique protective gear. But according to Therapeutic Optometrists, most participants in sports forget to protect one of the most important parts of the body: the eyes.

“Every year, more than 33,000 people suffer injuries to the eyes while playing sports,” Brahm & Powell Opticians said. “According to Prevent Blindness America, 90% of all eye injuries are preventable.”

Protective Sports Eyewear can help prevent injuries such as fractures of the eye socket, scratched corneas, irri-
tation to the eye. Parents of children who participate in sports should consider protective eyewear to be as essential as the faceguard on a football or baseball helmet.

Brahm & Powell Opticians is an Authorized Sport Eye Injury Prevention Center and has committed to preventing blindness caused by sports eye injuries in our community. September means back to school and time for organized sports and the potential for eye injuries. This year we want to be proactive and reach out to the parents, coaches and school nurses, and encourage young athletes to have their eyes examined and be fitted for the proper protective sports eyewear.

Our entire staff has received special training to prevent this needless loss of sight and we have a selection of new, stylish protective sports eyewear that not only protect eyes but also look good. Which is more tragic, a blind eye or a bruised shin?”

Make sure when you or your child goes out onto the playing field, protective sports eyewear is part of your gear. For eye injuries. This year we want preventing blindness caused by sports eye injuries in our community. September means back to school and time for organized sports and the potential for eye injuries. This year we want to be proactive and reach out to the parents, coaches and school nurses, and encourage young athletes to have their eyes examined and be fitted for the proper protective sports eyewear.

ALL Protective Eyewear

ON SALE
20% OFF
Thru October 15, 2011

Brahm & Powell
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WWW.BRAHMPOWELL.COM
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MENTION THIS AD IN ZEBRA FOR A 10% DISCOUNT THRU OCTOBER 15, 2011

Q U O T A B L E :

“I’ve developed a new philosophy... I only dread one day at a time.”

Charlie Brown

LandmarkPrinting

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

Offer good through October 15, 2011 and subject to cancellation without notice.

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E-mail: richard@landmarkprinting.net
9 & 16.5. Closed Sunday

Landmark Printing

15% OFF

SEPTEMBER 2011
Art and Wine Festival Coming to Alexandria’s West End

Alexandria’s West End is buzzing with the news that a brand new Art and Wine Festival will debut October 8 and 9, 2011 at the Cameron Station community and adjoining Ben Brenman Park. Visitors will enjoy over 100 juried artists, representing quality artwork in a variety of media, as well as impressive hand crafters showcasing their wares. DelFosse Winery will showcase 9 wines and 2 sangrias to taste and enjoy at a special Wine Garden featuring local musicians Viki Dee, Matthew Mills Acoustic Music, and Sarmov Russian Folk Music Ensemble located at the scenic gazebo.

The West End Business Association and the City of Alexandria have joined with the title sponsor Hadeed Carpet and festival producers West End Event Productions, LLC, to launch the festival. The event will showcase West End businesses; sponsors and organizations to a projected audience of 20,000 festival attendees. West End sponsor booths will include Hadeed Carpet, Macy’s at Landmark, Washington Suites, First Command Financial Planning, Burke and Herbert, Mercedes-Benz, Virginia Commerce Bank, Alexandria Gazette Parket, Zebo, the Artisan Group Services, Toka Salon and Day Spa, Soleil Salon and Spa, and Alexandria Capital Carving, the event charity.

“A Taste of West End” will feature a variety of the area’s most popular restaurants, including Alley Cat (American), Caboose (Ethiopian and Mediterranean), Carpe Deli (French and German), Dunya (Afghanistan); Grapevine (Greek and Italian), Hana Tokyo (Japanese), Heebrew (Korean), Mango Mikes (Caribbean), Reynolds Bar and Grill (American), Tempo (Italian), Eronora Cheese (Cheese), and Walker’s Grille (Eco-friendly American).

“We are so excited that the Alexandria’s West End will finally get to show off why this area has seen such thriving growth, even during these difficult economic times,” said festival co-producer Donna L. Kenley. Her co-producer, Sonia Agosto, agreed. “The West End is home to such a wonderful melting pot of creativity and variety; we felt it was time for the West End to join Old Town and Del Ray as a culinary hot spot in Alexandria.”

The call for artists and hand crafters is still open! Fees are $250 for juried artists, $125 for quality crafters whose artwork sale price is $125 or less, and $125 for organizations.

EVENT DETAILS
What: Hadeed Carpet, Alexandria West End Art and Wine Festival 2011
When: Saturday October 8, 10 a.m.-7 p.m.; Sunday October 9, 10 a.m.-5 p.m.
Where: Cameron Station subdivision and adjoining Ben Brenman Park, Alexandria, Virginia
Admission: Festival Free; Wine Sipper $5.00
Parking: Transportation provided from Van Dom Metro and Macy’s Landmark Mall
Phone: 703-567-5659
Website/Schedule of Events: www.AlexandriaWestEndArtandWineFestival.com

Details provided from Van Dom Metro and Macy’s Landmark Mall.

By Harry Merritt

SEPTEMBER 2011 THE ZEBRA 11
I love dogs and have lived with a dog most of my life. And worse of all, she’s mine.

There have been few nights when I have not been kept awake by the sound of a gnawing canine, wailing next to me like a freight train. I have endured the agony of stepping on half-chewed embusides, left in the hallway for me to find on my way to the bathroom. Nine years ago, I entered a farmhouse in Davidsonville, Maryland and emerged with a 12-week old Yorkshire Terrier. I had no intentions of getting a dog that day, but things changed. She made her way into my arms and settled in, her eyes staring me down, as if to say, “Get me out of here.” I could not leave without her, and placed the required ran-

sion on the farmer’s kitchen table, leaving with my bundle wrapped in a torn blanket.

I raised Lucy to be a free spirit, which means I spoiled her rotten. I never scolded or shamed, and I always praised her ingenuity – like when she climbed over a four-foot wall and my child with every possible indulgence that I could pro-
vide.

When I first moved back to Arlington, following a month of walking around the block in a bone-chilling January, Lucy and I discovered a dog park no more than a hundred yards from our front door. So one morning, we gingerly walked over and entered the first gate. The park was filled with dogs, and they all came bounding towards us, kept at bay only be the second gate of the sally port type entrance. I was pan-

icked. Lucy looked up at me, tail in the air. “What could possibly be in there that we need to see?” I was stunned for a moment, feeling an urge to turn and leave, but we plodded on, trying to be brave, strong modern women who would persevere in the face of imminent death.

Once the first gate was se-
curly closed behind us, we flipped up the latch of the second one and entered – me first, Lucy following, so close she was on top of my feet, still connected to me by her red leather leash. We were sur-
rounded. I was being pelted with licks and nudges. At first, I was afraid, but then realized they had come to greet us. But Lucy had not yet gotten that same message. Just then, a gruff, faceless voice bellowed, “If you’d just take her off the
damned leash, she’d have a chance!” I followed instruc-
tions instinctively, not stop-
ping to take note of who had yelled. I bent down and released Lucy. The snuffling began, and everything was quiet. I went over to a lone

bench and sat down, never looking to take note of who had yelled. I bent down and released Lucy. The snuffling began, and everything was quiet. I went over to a lone

bench and sat down, never taking my eyes off Lucy. Only a few seconds passed before she made her way over and sat next to me, closer than usual. We did not go back the next day, but on the third day, we tried again. This time, Lucy ran around with dogs her own size and then came and sat with me on the bench.

For a while, we were regu-

lars. Lucy was the park snob, and I was her mother. Lucy loved the dog park. And I often wondered where she kept time. Was she with me everyday precisely at 9, 12 and 4 on the dot? Is it not that she needed exercise or an op-
portunity to grace unencum-
bered. She wanted to socialize,
see her friends. So we went over, and I stood, observing with the other mothers and fa-
ters. It’s funny. We all knew each other, but only through our dogs. I waved to Bilbo’s mother, chatted with Gracie’s dad, and acknowledged the various dog walkers – nan-
ties to the likes of Bentley, Toby and Apollo. The par-
ents’ names eluded me, as they were not the mainstay of the park. It was all about the dogs, each with their own unique personality, coming together with attributes reminiscent of a toddler play group.

I have enormous respect for actual parents. They must teach, hold close and then let go, watch their children move away from them into adult-
hood. But Lucy will never go off to college or get married or move away. Mine is a finite release, unslipping her before the second gate of the park, and although I chide her public persona, if I had to do it over, I would still, without hesitation, take her from that farmhouse.

She is my baby. She is part of me, and all that she is, good or bad, I brought to bear in her personality. She has given me tremendous joy, laughter and love, and when she would ignore me in the park, romp-
ing with her friends, I stood
dly. And then, all at once, her head would turn, and she would gaze, long and hard, up and down the length of the park, searching for me. Our eyes would lock and she would run to me, and we would head home.

Because of Lucy’s taste, we do not frequent the dog park as often. But it is a wonderful expe-
rience that every dog should have the opportunity to enjoy.
you are keeping current with the budget crunch news these days you would know that the Department of Defense is doing the annual mat-
ing dance with Congress, cutting weak or ‘non-performing’ weapon systems, closing bases around the world, slashing medical benefits, and proposing cuts to the number of personnel serving in the ranks, what the private sector calls right-
sizing or as it’s been called in the Depart-
ment as re-assignment. Whatever you call it, the Defense Department is also looking at another cost-cutting initia-
tive to balance the books – changing the military retirement system.

Some say there are no sacred cows. Yet, for over a century, the military re-
tirement system has been one of those sacred cows that continued evaded the green-shade wearing accountants. When compared with the private sec-
tor, the military retirement is pretty generous. The current retirement sys-
tem pays 50% of the base pay for every Soldier, Sailor, Marine or Airman who serves 20 years for the rest of their nat-
ural lives. Wear the cloth of the na-
tion for up to 35 years and that amount increases to 87% of base pay. Why?
Businesses exist to make a profit. In the vernacular the military exists to go
in harm’s way, break things, and when necessary, kill people.

The Defense Business Board, a small select group of business gurus were asked last year to examine the military retirement system and see if there was a way to provide a more cost-effective re-
tirement program for the future. Their recommendation – go to a 401(k)-like system.

If the Board announced this rec-
ommendation the bean-counters were grinning ear-to-ear and began sharpen-
ing their pencils. At a recent National Defense Univer-
ity appearance, Secretary of Defense Leon Panetta fielded questions from the audience about the future of the retire-
ment system based on the DBB’s rec-
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and see if there was a way to provide a more cost-effective re-
tirement program for the future. Their recommendation – go to a 401(k)-like system.
As American cuisine has become more sophisticated, many modern menus are splattered with interesting new ingredients and mysterious preparation methods. A few years ago, it was merely a matter of an ingredient's meaning—“with cheese” or clamatum posing as an elegant term for squid. But the culinary world has become serious, and what was once simple is now quite complicated. So before you venture out on your next Alexandria dining excursion, test yourself and your friends with the following short glossary of some of the most popular culinary terms that will likely show up on your plate.

**Amuse Bouche**
Small complimentary one-bite appetizer served at the beginning of a meal to stimulate the appetite.

**Beurre Blanc**
Seasoned butter sauce flavored with white wine, shallots, and vinegar or lemon juice, served most often with fish.

**Bouillabaisse**
Seafood stew, made with assorted fish and shellfish, saffron, tomatoes, white wine, olive oil, garlic, saffron and herbs, often ladled over thick slices of French bread.

**Carpaccio**
Thinly sliced raw meat or fish often served with a sauce.

**Coq au Vin**
Classic French dish, composed of chicken, mushrooms, onions, bacon and various herbs cooked together with red wine. A Julia Child classic!

**Coquilles St. Jacques**
Broiled or baked scallops served in the shell, bathed in a wine sauce with bread crumbs or cheese.

**Crème Anglaise**
Vanilla-flavored custard sauce, usually served with desserts.

**Crème Fraîche**
Heavy cream thickened and slightly soured with buttermilk, similar to sour cream, but richer.

**Gastrique**
Thick sauce produced through a reduction of vinegar, wine, sugar and fruit, often served over meat or seafood or to help balance acidity.

**Haricot Vert**
Thin green French bean.

**Mole**
Dark, reddish-brown sauce of onion, garlic, chiles, ground seeds and most notably Mexican chocolate.

**Oysters Rockefeller**
Named for John D. Rockefeller because of its rich texture; it is simply oysters on the half shell topped with spinach, butter, bread crumbs and seasonings, baked or broiled.

**Patissieres**
Miniature cream puffs filled with either a sweet or savory mixture, most often served as a dessert filled with ice cream or custard.

**Ragouts**
Thick, well-seasoned stew of meat, poultry or fish that can be made with or without vegetables.

**Remoulade**
Spicy condiment or dressing, resembling mayonnaise, most often served with fried seafood.

**Steak Tartare**
Heavily seasoned ground beef, eaten raw.

**Sweetbreads**
Thymus glands of either veal, young beef, lamb or pork, prepared in a variety of ways, including poached, sautéed and braised.

**Tarte Tatin**
Caramelized apple tart, baked with pastry on top and inverted for serving.

**Truffles**
Not to be confused with the liqueur-filled chocolate balls, coated with cocoa, these are the much sought after dark or light edible, subterranean fungi.

Remember, while knowledge may be power, dining is supposed to be an enjoyable experience. So it really doesn’t matter the name, how it is spelled or who invented it. The most important quality about food is its taste. So take the biscuit by the horns and be a curious epicurean. All you really need is a fork. Bon appétit!
Do you have your own QR Code yet?

QR codes (or Quick Response codes) are two-dimensional bar codes expected to gain widespread use over the next year and beyond. Why? Because consumers want immediate access to what is relevant. Read by iPhones, Androids and other camera-enabled Smartphones, QR codes link to digital content on the web, activate a number of phone functions including email, IM and SMS; and connect the mobile device to a web browser. The ability of QR codes to connect people with each other and to multimedia digital content is very useful for businesses and consumers alike.

Thousands participated in the sold out 10th Annual Arlington Police, Sheriff and Fire 9-11 5K race. Money generated from the race is given to military charities.

PHOTO BY HAAR MERRITT

Remembrance of 9/11

BY CHUCK HAGEE

One of the lasting images of September 11, 2001 was the unfurling of the American flag from the roof of The Pentagon after most of the fire had been quenched and the horrifying devastation revealed. It came to represent the symbol of American resilience in the face of disaster. The majority of those who performed that act of national pride were members of the Fairfax County Fire and Rescue Department, Station #11, Penn Daw. They were joined by members of the Armed Forces stationed at The Pentagon on that fateful day.

What is most significant about that historic photo is that it captures what has always been the underlying strength of this nation. Whenever there has been a significant threat to its existence the ultimate defense has come from the everyday citizen.

That was true at Valley Forge, at Gettysburg, at Pearl Harbor and down through the years. It has always been We The People! The three most important words in the American experiment were never more important and representative than they were on September 11, 2001.

It is these three words, and what they embody, that our enemies, and many times our friends, have never fully comprehended.

It is not the American government, the American military establishment, the barons of finance and industry, or even the political and religious leaders that make this experiment so unique and indispensable to human history. It is We The People!

It was we the people who fled the tyranny of persecution of England and Europe to chart an unknown course of human survival and endeavor.

It was we the people, on both sides of the conflict, who fell at Gettysburg for their beliefs and then reunited to continue the experiment.

It was we the people who returned to the European continent “to make the world safe for Democracy” and swallowed hugging gas in the trenches of France.

It was we the people who stood in the bread lines and held on to existence by performing public works during the Great Depression.

It was we the people that fought back from the burning seafaring tombs of Pearl Harbor.

It was we the people that died at Normandy, in the Argonne Forest, at Bataan, Guadalcanal, and Iwo Jima.

It was we the people who answered the call to fight under the international flag of the United Nations and carried our own dead and wounded out of the Chosin Reservoir.

It was we the people who trudged through the booby trapped jungles of Viet Nam and remain we the people who touch The Wall to connect to our past and reaffirm our future.

It was we the people who died and struggled to save others in Oklahoma City, The Pentagon, The World Trade Center, and aboard four destiny bound airlines.

We the people are not perfect nor omnipotent. But we, the American experiment, are, as Lincoln said, “the last, best hope of earth.”

This experiment will only fail if we the people fail in our resolve to form a more perfect union, establish justice, insure domestic tranquility, provide for the defense, promote the general welfare, and secure the blessings of liberty for ourselves and our posterity.

We the people must not and will not fail.

PHOTO BY JOHN WOODWELL, WASHINGTON POST
In front of the Pentagon, hundreds of America’s 9/11 Foundation riders pass under a huge American flag held up by a ladder truck from Arlington's engine company 105.

Singer/songwriter Aaron Tippin performed for the America’s 9/11 Foundation riders the evening before they motored to New York.

The road was blocked off next to the Double Tree hotel to set up a stage for America’s 9/11 Foundation events.

Police escorted the 9/11 riders throughout their travels. Their procession sometimes stretched 15 miles long.

At the end of August, thousands of America’s 9/11 Foundation riders passed through Washington on their way to New York commemorating the 10-year anniversary of 9-11-01.

PHOTOS BY HARRY MERRETT

The Ritz-Carlton at Pentagon City hosted a 9-11 Remembrance Breakfast for firemen and policemen first responders who reported to the Pentagon when American Airline flight 77 crashed into it. The Honorable Secretary of Defense Leon E. Panetta was the guest speaker. Students from Kenmore Middle School participated in paying tribute to the first responders with readings and musical performances.

Congressman Jim Moran was guest speaker at the Ritz-Carlton 9-11 Remembrance Breakfast.

PHOTOS BY HARRY MERRETT

Ritz-Carlton hosts 9/11 FIRST RESPONDER EVENT


Secretary of Defense Leon Panetta addresses first responders’ police and firemen at Ritz-Carlton 9-11 Remembrance breakfast.
Each year, the United States Golf Association and the Royal and Ancient Golf Club of St. Andrews, Scotland receive thousands of phone calls and letters regarding clarification of the Rules of Golf. In order to help millions of golfers around the world better understand how these detailed rules are applied and interpreted, the USGA and R&A developed the comprehensive decisions on the Rules of Golf. For fun and perhaps even to decide a serious match on the links, I have decided to include several sample questions straight from the book in each forthcoming issue. Now let’s get started with an easy one.

Question: A ball overhangs the lip of the hole. The player jumps close to the hole in hope of jarring the earth and causing the ball to fall into the hole, which it does. Is this permissible?

Answer: No. If the ball was not moving when the player jumped, the player took action to influence the movement of the ball. In match play, the player loses the hole. In stroke play, the player incurs a penalty of two strokes, and the ball was holed. If the ball was at rest when the player jumped, it should be assumed that the player caused the ball to move, and he incurred a penalty of one stroke in both match and stroke play and was required to replace the ball.

--Mary Wadland
McDonald’s salt is special. I don’t want anything from McDonald’s if I can’t have their salt. It is not Morton salt, nor is it like any other fast food restaurant salt. McDonald’s salt is powdered, something akin to popcorn salt. It is a taste I equate with my childhood, when my father would take me to the “golden arches” on Saturdays in Tallahassee, Florida, and we would stand in line to have men and women in white paper hats take our order. Then, we’d sit outside on half-moon concrete benches and eat burgers, fries and milk shakes, complete with ketchup and that salt, from little packets that actually made a snapping sound when you bent them in half.

I have lived the McDonald’s experience — Happy Meals, McDonaldland cookies and Shamrock shakes. I was thrilled to meet Ronald, Grimace and the Hamburglar, and I still have my very own hat and glassware collection. I know their 70s theme song by heart: “You deserve a break today, so get up and get away to McDonald’s…” coined then by a little-known jingle composer named Barry Manilow. I am a McDonald’s baby, a byproduct of their marketing, and might as well have their logo tattooed on my back side.

So, at age 46, I reenter the dispassionate, rude behavior as I sit in my car on Sunday mornings at the Bradlee McDonald’s, clad in an old raincoat and nightgown (hiked up by a thick leather belt so it does not hang below the slacker’s hem), asking for salt and ketchup or requesting that my order be repeated back. I ordered three sandwiches, most likely for three people, who would each like their own ketchup and their own salt. So, at minimum, I should be given three of each, not even factoring in the hash browns. “I need more,” I politely ask. I am then handed a third ketchup, accompanied by an expression akin to attempting to enter a foreign country without a Visa.

What is McDonald’s teaching their staff at old Hamburger University these days? They are turning out employees who have no understanding of how McDonald’s patrons eat. I am not coming there to reduce my salt intake or to suddenly dismiss my love of ketchup on eggs. I am there to receive service, so give me what I ask for with a smile on your face.

Once home, I distribute the items only to discover that my order is wrong. And this happens about 90 percent of the time. I have sent emails of complaint through their website, called both the local and regional managers, and, still, the items that I pay for, that are listed correctly on my receipt, are not the items in my bag. While I have had the occasional similar experience with other area fast food restaurants (such as the actual chicken being left out of the bag at the Kentucky Fried Chicken — KFC to the under-40 crowd — on Glebe Road), McDonald’s is the worst offender of this drive-thru food fraud.

While I partially attribute this to McDonald’s inability to match employee demographics with restaurant location (to avoid miscommunication due to language barriers), bottom line, McDonald’s staff simply don’t care what they fling out their sliding glass windows. They know their drive-thru customers are in a hurry and are not coming back to correct an order.

So McDonald’s has left me no choice now but to literally unwrap each and every item to ensure my order is correct before I drive away. They want me to leave, they ask me leave, they beg me to leave, but I am not budging until all my items, including the salt and ketchup, are in my (large) bag.

I apologize in advance if you are ever stuck behind me. You may be annoyed at the time, but wait until you get home and realize your Big Mac is actually a Filet-O-Fish. Oh, and would you like salt with that? Good luck to ya.

**Did You Know?**

Do you remember watching the original Willy Wonka movie and reeling in the yet-undeveloped futurist gum that tasted like a meal? Well, that gum is now a reality, for the most part.

Wrigley’s has introduced Extra Dessert Delights sugarfree gum, with only 2 grams of carbs and zero grams of fat per stick. As Wonka may have said himself, the Mint Chocolate Chip tastes identical to the beloved green ice cream, and the Apple Pie is only lacking the ice cream or cheddar cheese from your grandmother’s kitchen. Other flavors include Strawberry Shortcake, Key Lime Pie and Orange Crème Pop.

A unique way to get bursts of great dessert flavors without the calories!

Zebra staff give it FIVE Stars!!

Available where gum is sold.

**“Welcome to Our Drive-Thru…and Enjoy Your Un-Happy’ Meal!”**
Celebrating All the Big Little Lives

By Holly Burnett

In 1998, famed novelist Dean Koontz and his wife adopted Trixie, a three-year old golden retriever and trained service dog, forced to retire due to elbow problems. Her impact on their lives is eloquently documented in Koontz’s 2009 New York Times bestseller, A Big Little Life: A Memoir of a Joyful Dog Named Trixie, recently released in paperback and ebook. This is a must-read for all dog lovers, and testament to the philosophy that a dog is indeed man’s (and woman’s) best friend. Join the 1,110,614 fans who have visited Trixie’s Facebook page, located at abiglittlelife.com, to upload your dog’s photo and tell his/her story because every dog has a “big little life” that deserves to be told.

Hadeed Carpet Alexandria West End Art and Wine Festival 2011

A Taste of the West End

October 8-9
10:00 a.m. – 7:00 p.m. Sat.
10:00 a.m. – 5:00 p.m. Sun.
Cameron Station

Hadeed

Art and Wine Festival 2011

“A Taste of the West End”

“Quotable:

If dogs could talk it would take a lot of the fun out of owning one.”

Andy Rooney

Dogs at Work

Remember if you take your dog to work, send us your photos! Send to mary@thezebra.org and we will be sure to publish them as soon as we can.
Match the teachers in the left column to their television shows in the right column. Correct answers will be revealed in our October issue. Enjoy the game!

MATCH GAME
Television Teachers

Liz McIntyre
Miss Crabtree
George Feeny
Connie Brooks
Helen Crump
Mr. Collins
Cathy Jamison
Miss Canfield
Gabe Kotter
Miss Beadle
Professor Charles W. Kingsfield, Jr.
Charlie Moore
Edna Krabappel
Professor Roy Hinkley
Madame Le Mond

Gilligan’s Island
The Big C
I Love Lucy
Head of the Class
The Paper Chase
Leave It to Beaver
The Simpsons
Our Miss Brooks
Room 222
The Little Rascals
Boy Meets World
The Andy Griffith Show
The Wonder Years
Welcome Back, Kotter
Little House on the Prairie

August Match Game Answers:
Miss Ellie/Dallas; Lt. Colonel Henry Blake/M*A*S*H; Laura Palmer/Twin Peaks; Willie Loomis/Dark Shadows; Margaret Pynchon/Lou Grant; Kate Lawrence/Family; Leo McGarry/The West Wing; Desmond Hume/LOST; Angela Channing/Falcon Crest; Victoria Barkley/The Big Valley; Dr. Mark Greene/ER; Kris Kringle/Dynasty; Rosalind Shay/C.S. Law; Jerry Esposito/Boston Legal; Alexis Dejoria/90210/90210/something; Lt. Bert Samuels/Cagney & Lacey; Willy Driscoll/Northern Exposure; Dr. Victor Ehrlich/St. Elsewhere; Dina McGarr, RN/Emergency; Joyce Davenport/Hill Street Blues.

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Easy Garlic Cheese Biscuits

2 cups Bisquick
2/3 cup milk
1/2 cup shredded cheddar cheese
1/4 cup stick margarine/butter, melted
1/4 teaspoon garlic powder

Preheat oven to 450. Mix Bisquick, milk and cheese to make a soft dough. Beat vigorously for 30 seconds. Drop 10-12 spoonfuls of dough onto ungreased cookie sheet. Bake 8-10 minutes or until golden brown. Mix melted margarine/butter and garlic powder. Brush onto warm biscuits.

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.

Although they’re practically a necessity for today’s students, improperly worn backpacks are a leading cause of back and shoulder pain for millions of children. As students head back to school, the American Chiropractic Association (ACA) offers parents the following checklist to help select the best backpack for their children:

• Is the backpack the correct size for your child? The backpack should never be wider or longer than your child’s torso, and the pack should not hang more than 4 inches below the waistline. A backpack that hangs too low increases the weight on the shoulders, causing your child to lean forward when walking.

• Does the backpack have two wide padded shoulder straps? Non-padded straps are not only uncomfortable, but they also can place unnecessary pressure on the neck and shoulder muscles.

• Does your child use both straps? Lugging a heavy backpack by one strap can cause a disproportionate shift of weight to one side, leading to neck and muscle spasms, low-back pain, and poor posture.

• Are the shoulder straps adjustable? The shoulder straps should be adjustable so the backpack can be fitted to your child’s back.

• Does the pack have several compartments? A backpack with individualized compartments helps position the contents most effectively. Make sure that pointy or bulky objects are packed away from the area that will rest on your child’s back, and try to place the heaviest items closest to the body.

• Are all those books really necessary? If the backpack is still too heavy, talk to your child’s teacher. Ask if your child could leave the heaviest books at school, and bring home only lighter hand-out materials or workbooks—or perhaps books on CD-ROM.

The ACA recommends that parents help children pack their backpacks properly and make sure children never carry more than 10% of their body weight. For example, a child who weighs 100 pounds shouldn’t carry a backpack heavier than 10 pounds.

To learn more about backpack safety, visit ACA’s website at www.acatoday.org/backpacks.

Dr. Robert Knapp constantly strives to improve and update his knowledge in the field of chiropractic medicine; he participates in advanced orthopedic postgraduate 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.
The White House Wines

From Jefferson to Obama

My last column looked across the pond at Buckingham Palace’s Champagne preferences. This month, we’ll meander through The White House cellars and retrace her Presidential tastes in wine.

Thomas Jefferson – Presidential Wine-OH

Possibly the most well-rounded and renaissance of our Presidents, Thomas Jefferson. He was a statesman, lawyer, inventor, scientist, architect, farmer, archeologist, violinist — and oenologist. As US Minister (Ambassador) to France, Jefferson developed a passion for French wines. Jefferson’s appreciation for wine was so intense that he was one of the first Americans to enjoy a wine tour through the vineyards of France and Italy (even his vacations were ahead of his time). Jefferson’s wine vacation lasted 3½ months and spanned 3000 miles through some of the best vineyards in Bordeaux, Burgundy, Rhone, and Northern Italy. Jefferson enjoyed some of the finest Bordeaux, even of today. Reading like a reserve list from a four-star restaurant, our Presidential wine goblet was sipping and collecting the likes of Chateau Latour, Chateau Haut-Brion, Chateau Lafite-Rothchild — and this was before the Bordeaux Classification System or Parker’s 100 pointers came out.

Thomas Jefferson had an amazing palate for excellent wine and cellared thousands of the best Montrachets, Mersaults, and Bordeaux in his Champs Elysees mansion. And when he returned to our shores, he brought both his palate and wine to America... and eventually to The White House.

The First White House Cellar

When President Jefferson became President in 1801, The White House was barely constructed — and had no wine cellar. Jefferson had the first “wine cellar” built on the grounds just west of The White House, which was called the “ice house.” Jefferson stored about $175,000 of wine in today’s sum in the ice house, and eventually built a wine vault under The White House’s east colonnade — probably for easier access, as our President reportedly enjoyed up to four glasses of wine a day and served four to six different wines while entertaining (a bon vivant and brilliant President).

The Kennedy Era

The French proclivities of the Kennedy White House quickly changed when Texas Lyndon Johnson declared that only American wine would be served in the Mansion. The tradition has since stuck and all modern Presidents continue to pour American wine — although rumor has it that President Nixon continued to sip his French Champagne by ensuring the bottle was wrapped in a napkin, as he was served (that tricky Dick...).

The Obama Days

Although President Obama’s Chicago home sported a 1000 bottle wine cellar he confessed to People Magazine in 2008 that mass-produced Kendall-Jackson’s Vintner Reserve Chardonnay was a staple around their home. Made sense — President Obama is often seen as a “man of the people,” and Kendall-Jackson is one of the best selling wines to “the people.”

But, it seems that President Obama’s “man of the people” tastes in wine soon began to reflect his White House status as “leader of the people.” A few of his selections at earlier White House dinners include:

**The Johnson Era**

The French presence of the Kennedy White House quickly changed when Texas Lyndon Johnson declared that only American wine would be served in the Mansion. The tradition has since stuck and all modern Presidents continue to pour American wine — although rumor has it that President Nixon continued to sip his French Champagne by ensuring the bottle was wrapped in a napkin, as he was served (that tricky Dick...).

**Reagan** (3½ terms)

Reagan so loved his California wines that he practically eschewed the rest of America’s vineyards. President Ford tried to show off Michigan wines, to the dismay of his guests. And President George W. Bush often served Texas’ Becker wine at his Crawford Ranch, as well as the White House.

**The Obama Era**

Although President Obama's
A friend of mine recently had surgery and told people jokingly that in lieu of flowers, should folks feel “compelled” to send a token wishing her well during her recovery, that they should give her eBay gift cards. Granted, this is a somewhat “pushy” friend I have, but it was actually a terrific idea. Instead of flowers that would wilt and die, and require too much effort on her part to water, and re-arrange as they lost leaves and buds, she set herself up in bed, laptop at the ready and went shopping for days. She had a ball buying the most random things and told me one $25 card had yielded four very cool items. Available in various denominations in grocery and drug stores on the gift card kiosks, or even online, I say eBay gift cards are suitable for any occasion and the recipient will have a blast shopping inside the world’s biggest treasure chest.

—Mary Wadland
If you would like your event listed, please send an email to events@thezebra.org
What should I do if I get pulled over for a DWI?

I am constantly asked about DWI cases in Virginia. What should I do? Should I take the test(s) they ask me to take? What happens to me if I am convicted? For the reasons we should all believe in, driving after drinking is a very, very bad move. This short article therefore will be more informative than advisory. It is very simple, if you drink at all DO NOT DRIVE. After 30+ years of handling these cases, I know and you should know that the penalties are severe. Not only what the government will do at sentencing with fines etc., but attorney’s fees and insurance increases will be very costly. In fact, you may well face cancellation of your insurance and possibly jail.

If you are pulled over because you are suspected of driving while intoxicated you will be asked to submit to testing as to your Blood Alcohol Content (B.A.C.). The police will ask you what we attorneys consider to be “standard” questions. Have you had anything to drink, etc.? Often times they indicate that they smell alcohol or otherwise feel that your driving indicates that you are impaired. Following these events if they feel there is probable cause that you have been drinking you will be asked to exit the vehicle and the test(s) will begin. If they have what is known as an Alka-Sensor Device they will ask you to blow into it. They will also ask you to do what we call “Field Sobriety Tests”. This encompasses such things as “walking a straight line” and reciting the “ABC’s” in some designated order. The Field Sobriety Device is utilized by the police to precipitously determine if you are “over the limit”. The police may use it only if they have one available; otherwise, it is not required at this level. You have a right to refuse this test and your refusal cannot thereafter be used against you if charged. In fact, if you do take this mechanical test, the results are far more admissible against you should you ultimately be charged with DWI. It is a pre-liminary test. If, however, you are arrested for DWI then you will be asked to take a much more sophisticated test at the police station. If you “unreasonably” refuse this test, they will charge you with refusal and you are subject to the loss of your license for 12 months. This breath test is offered at the police station only if it is available and if it is not available or you are physically unable to take this breath test, you must be offered a blood test which you also must take subject to a charge of refusal and the 12 month loss of license.

In conclusion, refrain from drinking and driving. Also, do not consider this article at all exhaustive as to your rights regarding DWI’s. Lastly if you are charged with DWI you do need a lawyer.

Christopher Paul Scheue is a former City of Alexandria attorney and has been practicing over 32 years specializing in personal injury and DUI/DWI cases. If you have a question for Chris, please email him at spscheueveriver.com or call his office at 215 South Patrick Street, Alexandria at 703-684-8200.
Although September 1861 did not spawn any major battles, in many ways it was the turning point for both sides. Dashing hopes for a short, decisive conflict, the realization that they were in for a long, bloody war, the time for debate was over.

As noted in its September 9, 1861 edition, Richmond’s Daily Dispatch stated, “Words are won of no avail. Blood is more potent than rhetoric, more profoundly than logic.” That was brought home, thousands of times, to both U.S. President Abraham Lincoln and Confederate President Jefferson Davis throughout the next four years.

It’s not to say that September 1861 didn’t see its share of battles. On September 2, there was The Battle of the Mulberry, the only battle in Missouri in order to issue a new order conforming with the Confiscation Act passed by Congress. Two days later General Ulysses S. Grant takes Pickwick, KY, with no resistance. There were also the battles of Cat Mountain Ferry and Cheat Mountain in West Virginia as well as Lexington, Missouri. In the latter case, a force of 18,000 Confederate soldiers, under the command of Sterling Price, forced the surrender of 5,000 Union troops commanded by Col. James Mulligan on September 20.

And the internal struggle continued to plague Lincoln. General McClellan persisted in his efforts to set the record straight. The Veteran’s Administration in November 2006.

For it was in September 1861 that Brink’s young life and the city of Alexandria commenced on their collision course with eternity. However, it took 145 years and 28 days to set the record straight.

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

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Eron childhood, I have always been very intrigued by speakers of foreign languages. The sounds and music of a foreign language always seemed so impossible to explain. How could there be these jumbled sounds coming out of visitors to my church and my school? How could these sounds actually mean something coherent? The visiting missionaries and foreign exchange students of my childhood planted a curiosity and a need in me that have persisted to this day.

I’m certain that the final decisive moment had to have been when my step-mother’s cousin came with his family to St. Louis on a “home visit” from his church mission in Venezuela. I was jealous beyond belief at my distant cousins who were speaking English, Spanish, and a Dutch-Native Indian dialect with each other. The four of them seemed to have their favorite language, even though they all spoke each of the languages, and they alternated between them. I was hooked.

Even though I am a slow learner, I am persistent. I began with French in the 9th grade and am still to this day studying/teaching one or more of my languages even though I’m not always doing it well. Nonetheless, let there be no doubt that using a language is the best way to study or teach it.

I always learned as much from reviewing a test in school as I learned in studying to take it. I also learn a lot from my mistakes. Maybe I’m lucky that I make so many!

There was the time that I was speaking at length with a French professor at Georgetown who lived across the street from me on Capitol Hill. Of course we were speaking in French, why not? My sophistication knew no bounds. Unfortunately, I was thoroughly confusing the professor with my knowledge of English history because I was insisting that the wife of Henry II was of African descent from the south of France. Finally “we” realized that I was slightly mispronouncing her name and instead of calling Eleanor “E-le-a-nor” I was saying “Elle est noire” (She is black). A minor mistake … and I learned from it.

Once, while in my second year living in Lisbon, I walked into the neighborhood hardware store and flung my best Portuguese at the shop manager. “By any chance, do you have screws?” I said correctly in Portuguese. His reply sounded like “uh par uh ce man ya.” No problem, I caught that! He had just said “aparce amanha” (come back tomorrow morning). He was a little surprised when I walked into the shop the next morning and we exchanged the same question/answer. And, he did seem even more surprised on the third morning and we had the same question/answer exchange. OK, the fourth morning was the final straw for him. He took the calendar off the wall and pointed to the following week. At that time I realized that he was saying, “é para uma semana.” (It is for the week, i.e. come back next week.) I learned the difference, and I got my screws to hang the pictures in my living room on the following Tuesday. I have an even funnier example from my 4 ½ years in Lisbon, but the story about the athletic supporter that I needed for my volleyball team practices will have to wait for another day.

While I have made mistakes in Spanish, and some have been good ones, I have to say that the most outstanding mistake I’ve heard was one made by a young cataloger who worked with me when I was cataloging newly purchased Spanish and Portuguese books at the library. Let’s call my colleague Jeff. Jeff was keen to improve his spoken Spanish and many of the cleaning crews at the Library are from Central and South America. So, none of us was surprised that morning when the cleaning crew arrived in our area and Jeff greeted them in Spanish. Unfortunately, his greeting was “one consonant off!” Let me explain. Jeff looked up at one of the young clean-

---

Both rescued locally by Gera Clark and Brian O’Dwyer

Rosie and Sebastian aka Seabass

If you have heart-warming or funny story about adopting a pet, please submit it to mary@thezebra.org and we will try and publish it as soon as we are able.

---

Quotable:

“When I played pro football, I never set out to hurt anyone deliberately - unless it was, you know, important, like a league game or something.”

Dick Butkus
### Monthly Home Sales Recap

Aug. 31, 2011

What’s happening with home sales in your neighborhood?

Be in the know: watch for recent home sales in your neighborhood?

- Rates still at historic lows,
- Now is a great time to buy or sell!

#### NEW LISTINGS

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becky.arnold@pcrmove.com
It can’t POSSIBLY be the end of summer already! Time is just going WAY too fast for me to keep track of. So, the kids are going to be BACK TO SCHOOL! And I am going to actually get the house to myself again – for hours on end, five days a week! Okay, well, more like an hour or so – but I’ll take it! YIPPEE!

After you’ve stopped turning cartwheels and wanting to sneak sunshine at the bus stop, you finally can get back into your well-oiled school-year routine, including squeezing in just a little precious “me time.”

It’s the Season to:

• Get the kids up without ice water. Avoid morning chaos by starting a new morning routine with music. Pull out the Bee Gees soundtrack and get your groove on.

• Get the house back under control (no harm in dreaming)

• Get rolling on latest home decorating projects ... in time for Thanksgiving and Christmas.

• Get back to your workouts. No longer will you have to skip your favorite abs-hardening, mind-clarifying yoga class to pick the kids up after a matinee movie. There will be no more (or at least fewer, we hope) calls while you’re on the elliptical machine asking you to retrieve a forgotten retainer at the pool, etc. So it might just be the perfect time to tackle a new, improved workout routine – boot camp, anyone?

• Catch up with your girl-friend.

• After your kids get on the school bus, meet the friend you haven’t seen in weeks for long-overdue latte.

• Get those renovation projects rolling

• With so many different schedules to manage in the summer, our hours often fall by the wayside. Many Northern Virginia families find autumn to be the perfect time to catch-up on house maintenance, add some space, re-purpose a room or re-stamp things for a fresh look.

I hate to put pressure on you but, if you are going to do any hostessing for Thanksgiving and/or Christmas... and if you want to accomplish any projects like this... then, you must get started NOW, in order to have it done and cleaned-up and gorgeous in time for the Holidays. Do you know you have to make improvements but don’t know where to start? Need guidance and someone to hand-hold you through it? I can help you with the elements of design: space, line, shape and mass, texture, light, color, and pattern. As a designer, I use my knowledge in these areas to create interiors that are comfortable, as well as beautiful and functional. I can help you enhance your style, solve design problems, prevent costly mistakes, simplify the process, make sure the job gets done, and provide access to resources perhaps unavailable to you; there is a world of furnishings, fabrics and accessories that are “to the trade only” you want to know about. Sometimes, all you might need is for someone to come in for a couple of hours and give you some professional advice and ideas. WBI offers “Anytime Hours” for only $99/hr. You will be amazed at how much you can get accomplished in a couple hours! Ahhh, yes! The kids are Back to School. And isn’t that grand! Because, after all your kids’ education is the most important thing.... for YOUR sanity!

I’m taking new clients for this fall/winter! If you’d like help creating a home that fills your spirit with delight as you step in the door...come step into ours...www.westbayinteriors.com.

A Virginia native, Ginger shares her experiences: some personal, some professional, in her light-hearted Blog Coffee With Ginger (www.westbayinteriors.com/blog) and teaches monthly design seminars (The Alexandria Design Dilemma Meetup Group) FREE to the community. She lives in Alexandria with her husband and two sons.

Have a design dilemma or question you want answered in the Zebra? Email: info@westbayinteriors.com.
There are 3 boys and 8 girls in this bunch. Lab. No word on dad, but the pups look mostly lab.

The middle of the road! Their owners were found and Description: This litter of eleven was found nursing in History: Owner Release to Shelter Age: 10 Weeks Breed: Labrador Retriever Eleven Puppies - (Mixed Gender) - Available

everyone and does great with other dogs.

Chill - (Male) - Available Breed: Pomeranian / Chihuahua Mix Age: 9 Years History: Owner Release Description: Chill is a Pom/CH mix. He was given up because his owner passed away. He is house-trained and very sweet. Chill is good with other dogs. He has not been around young children. He loves being held.

Cody (Sampson) - (Male) - Available Breed: Australian Shepherd / Labrador Retriever Mix Age: 20 Months Weight: 60 Pounds History: Owner Release Description: Cody is an Aussie/Lab mix. He is being given up because his family can no longer care for him. Cody is a happy boy with lots of energy. He loves everyone and does great with other dogs.

Kirby - (Female) - Available Breed: Rottweiler Mix Age: 9 Months History: Shelter Description: My litter was called The Rockin Rotties and we can Skateboard! So you can imagine how quickly we will be petty trained!

McKenzie - (Female) - Available Breed: Australian Shepherd Age: 6 Months Weight: 20 Pounds History: Owner Release Description: Hi my name is McKenzie or Kenzie for short. I am a beautiful, pure-bred tan and red mural Toy Australian Shepherd. I am full grown at only 20 pounds. I was just given up so my foster mom is still trying to get to know me. I am a friendly dog and I am extremely dedicated to my family, they are my world and I would do anything for them. I am a very friendly and loving dog and like to be cuddled. I love the attention of my family and like to follow them around everywhere. I am crate trained and so far have not had any accidents in my foster home so mostly housetrained. I know the word sit, come, and shake.

Monroe - (Female) - Available Breed: Yorkie Poodle Mix Age: 6 Months History: Owner Release Description: Monroe is an adorable yorkie poo. She came to us after being hit by a car and the owners could not afford her care. She has undergone surgery and is now recovering. We expect her to make a full recovery so that she can go to her forever home.

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.

Bruno - (Male) - Available Breed: Pug / Beagle Mix Age: 4 Years History: Owner Release Description: Bruno is house broken, crate trained, neutered and current on his shots. He would be happy as either part of a pack or as an only dog. He is not good with cats. He loves to cuddle and snuggle under the covers. His crate is not his favorite place to be, but goes in by himself when told. He likes other dogs. He is neither high maintenance nor high energy. When he wants your attention though, he is very persistent. He’s been known to jump right up in your lap no matter what you are doing. Once he receives his love through, he is content to curl up next to you and take a nap.

Honey - (Female) - Available Breed: Beagle Mix Age: 4 Years Weight: 20 Pounds History: Shelter Description: This beautiful little beagle mix (20 lbs) was found on the side of the road with her six newborn puppies. She is a wonderful mom, not wanting to leave her puppies for a second, but definitely prefers children to adults. When the foster’s children are near, her tail is wagging and she is quite happy. She’s so sweet she was instantly named “Honey” by the foster’s daughter. Honey is still very tentatative and shy with adults. Honey will be available for adoption after the puppies are weaned at eight weeks of age.

Emma would love nothing more than to cuddle up with her human in a warm home on a soft bed on a cool winter’s night. She’s a big snuggler and loves to be close to her human. She’s been dubbed an “amazing house guest” and will lay quietly by a fire, open sunny window or heat register and is now recovering. We expect her to make a full recovery and so far have not had any accidents in my foster home so mostly housetrained. I know the word sit, come, and shake.

These furry friends (and many others) are looking for loving homes …
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If you stand on it, Joe Hadeed stands behind it