

The Monocacy MONOCLE

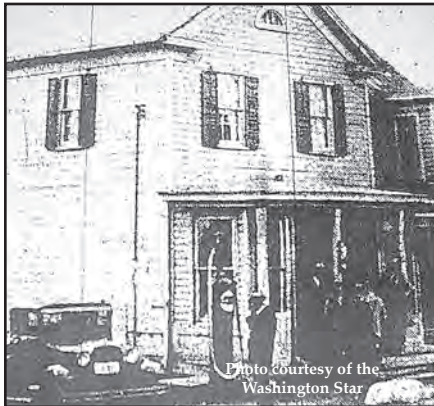
Keeping An Eye On Local News

A Biweekly Newspaper

February 10, 2006

Volume 2, Number 22

Inside the Monocle



Local History on page 19 for more about the old Germantown store.



When Coach Britton talks, people listen. Page 22.



Once a musician, and still a musician. Center Stage on Page 14.



The PHS Jazz Band wowed 'em at the Poolesville Chamber dinner. Check out Local News on page 16.

Hayward of St. Peter's Announces Retirement

By Rande Davis

Rev. Stephen Hayward of St. Peter's Parish surprised many in his church and the community by announcing his retirement plans at a recent meeting of the church vestry. Rev. Hayward has been a fixture in the community by serving the church as its rector for nearly the past twenty-four years.

Throughout that time, he, his wife, Kathleen, and their family have resided primarily at the church rectory, just west of the church. The Haywards have three children, Ben, Jesse, and Amelia.

Arriving in 1982 at St. Peter's, Rev. Hayward became the thirty-fifth parish priest in a long line of clerics that stretches back to 1777 when the parish was known as the Monocacy Chapel. The current building, which dates to 1848, remained unchanged until the parish hall attached to the rear was added in 1986.



Rev. Steve Hayward of St. Peter's Parish.

Under Rev. Hayward, St. Peter's has grown to the point where today ground has been broken for a new 2.2 million dollar complex, a far cry from the \$2,140 it took to build the original sanctuary.

The Haywards have long owned a home in Maine and now look forward to moving there to pursue, among other things, their passion for farming and gardening.

The church vestry is scheduled to meet with the Bishop of the Washington Diocese, Rev. John Chane, this February, and will then begin the process of searching for a new priest. The search process typically takes up to eighteen months. When the Haywards depart this June, supply clergy will fill the vacancy until a permanent replacement is appointed.

For a personal, up-close look at Steve Hayward, see *At Your Service*, page 12, this issue.

Dangerous Dogs Kill Livestock

By Jack Toomey

On January 30 three llamas escaped from a farm on Turkey Foot Road in Darnestown. Montgomery County Animal Control officers reported that a pack of dogs had frightened the llamas, causing them to break through their fence and escape. Later in the day, the llamas were sighted in the area of Route 28 and Quince Orchard Road. Two of the llamas were captured and returned to the farm. On February 1, officers went to a farm in the 16000 block of Germantown Road where several goats had been killed. Since the two locations are fairly close, and three large dogs had been seen in the vicinity of both incidents, the investigators believed that the same dogs had most likely killed the goats. A citizen captured an Australian Shepherd dog near the location where the goats had been killed, and its capture

led officers to the owner of the dog who also owned two Rottweilers. All three dogs were believed responsible for the two incidents. The dogs were removed from the home of the owner who voluntarily relinquished ownership of the dogs. At press time, one llama remains on the loose and any citizen sighting the animal can call the Animal Services Division at 240-773-5900.



An understandably alert llama.

Police Announce Gun Lock Program

By Jack Toomey

On the morning of January 24 an eight year old boy brought a loaded handgun to a day care center in the 12600 block of Grey Eagle Court in Germantown. The boy took the gun out of his backpack and shot a seven year old girl in the arm. As a result the father of the boy was charged with a series of handgun offenses and jailed at the Montgomery County Detention Center. (see Police Blotter Then and Now on page xx for details.)

Because of the citizen reaction to this incident the Montgomery County Police issued another reminder that free gun locks are available by virtue of the federally funded Project Childsafe program. Anyone who has chosen to store a gun in their home is encouraged to participate in this pro-

—Continued on Page 12.

Family Album

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This beverage cooler car, available at Poolesville Hardware, is electric powered, with front wheel drive, and a cooling container.



Boy Scout Troop 496 all geared up for their Klondike Camping Trip, where they enjoyed spring-like weather.



At the PACC dinner. J. D. Slagle (J.D.'s Beer and Wine), Chris Stillanso, Lynn and Dennis Stillson, (Cugini's), and David Barga (Mudo Karate).



PAA's Jeff Tallia at work. More wrestling on page 22.



Jane Stearns and her daughter Angela Drum, Mary Markoff, and Neil Brown.

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The Pulse

St. Anthony's Bread

By Dominique Agnew

On the third weekend of each month, Dennis and Jill Conley of Poolesville send out an email to their mailing list. It's a friendly reminder that the upcoming weekend is the St. Anthony's Bread weekend for Our Lady of the Presentation. Those on the email list are requested to meet at the Conleys' home at 11:00 a.m. on the following Sunday.

What is St. Anthony's Bread, and what do people do at the Conleys' once a month? St. Anthony's Bread is a non-profit organization that serves the homeless on the streets of Washington, D.C. Once a month, those who show up help prepare lunches and sort donated clothes, then they all drive to D.C. and deliver them into the hands of the homeless.

St. Anthony's Bread began eight years ago when Susan Jamison approached Jill Conley who was head of the youth group at Our Lady of the Presentation. The idea was for five different youth groups to each take a different weekend of the month to feed the homeless in D.C. After four years, the Conleys decided to open it up to those beyond the youth group who may want to help. At that time, Susan Jamison set up a 501c(3)



St. Anthony's Bread volunteers in action.

organization, and St. Anthony's Bread has been independent ever since. While it is still affiliated with Our Lady of the Presentation, it does not have a place in the parish's budget.

Over the years, St. Anthony's Bread has been wholly supported by donations of food, funds, toiletries, and clothes, frequently through companies and through drives where

specific items are requested such as winter coats or undergarments. Dennis says, "We are serving some of the most primitive needs," and many may not realize how desperate the situation is for the homeless. There is no place on the streets or in the parks of D.C. to do laundry or cook a meal.

While they have many benefactors, Dennis says, "We try to be as frugal as we can." They are able to prepare lunches for about one dollar each, and still keep them nutritional and hopefully large enough that the recipients can make them last for more than one meal. On a typical weekend, the Conleys will purchase the food on Saturday, then at 11:00 a.m. on Sunday, usually six to twelve people will gather to put about two hundred lunches together. The lunches consist of a ham or turkey sandwich, a drink, fruit, and something else that is prepackaged like peanut butter crackers that can be saved for later. Sometimes they'll have Girl Scout cookies or other treats to add. The Conleys also collect excess holiday candy from the holidays to distribute.

Sometimes when the group goes downtown, there are other groups also handing out food, this frequently occurs around the holidays. There are other times, however, "when people are desperate for food," Dennis says. This dilemma has been recognized and the Meals Access Project would like to see the homeless receiving a meal every day. St. Anthony's Bread is in dialog with the Meals Access Project so that together with other charitable groups, they can "better serve the needs of the homeless."

While there is this concerted effort underway to help the homeless, their plight has, at the same time, worsened. There is much new construction taking place downtown in areas where the homeless used to find shelter, and

the new tenants and owners do not want homeless people in their neighborhoods. The steam grate that used to keep people warm is no longer available. "Their situation is tough," says Dennis. He points out that the homeless don't choose to be homeless. The reasons why they are homeless are varied. Many have

—Continued on Page 12.

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Commentary

Good Case, Bad Law

By John Clayton

When something has simply gone too far, and people finally take action, the odds are good that there will be an overreaction. I think this may be the case with the recent override of Governor Ehrlich's veto of a bill mandating large companies to provide a certain level of healthcare benefits in the state of Maryland. The attorneys refer to this as a good case leading to a bad law. In other words, the overwhelming circumstances of the specific case at hand may support a verdict, but longer term sanctions based on that particular offense may be overly restrictive.

I have struggled for a good example (not being an attorney), but let's say a small town discovers they need to pass an ethics law because of unauthorized use of public equipment, and as a result of that law, no one can make photocopies—good case, bad law.

With regard to Maryland, though, Governor Bob Ehrlich vetoed a bill

that would require companies with over ten thousand employees to spend at least eight percent of their payroll on employee health benefits—or fork it over to the state. The General Assembly, overwhelmingly Democratic, overrode the veto. There is only one company that falls under the criteria of this bill: Wal-Mart—the company we love to hate.

Like many, I have found there is not much to like about Wal-Mart; they tend to bully their way around. They bully suppliers for lower prices, they bully them into expensive technology upgrades to support even lower prices, and then when the supplier is totally beholden to them, they demand even lower prices. They pay relatively low wages for entry-level work and provide low-end healthcare options that may barely be affordable on a Wal-Mart salary. They are also famous for bullying their way into communities and building where they darn well please, with little or no regard for local sensibilities. Curse them.

Let's see if we can say this another way. Wal-Mart has a successful and innovative way of doing business that allows them to undercut competitors

—Continued on Page 15.

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Barnesville, MD: Nestled on 20 partially wooded acres, this historic circa 1858 colonial boasts spectacular views of Sugarloaf Mountain. Home features more than 2,600 sq. ft. of living space including 4 bedrooms and 3 full baths, country kitchen, living rm, dining rm., family rm, den (with outside entrance) and library. Amenities include pine floors, built-in bookcases, fireplace, walk-in closets, and main level full bath. In addition, the exterior of the home features front and side porches. Includes a bank barn and various outbuildings.

"The Dickerson House" Located on over 2 acs. surrounded by farmland w/ views of Sugarloaf Mountain, this charming circa 1912 home features brick walkways, a wrap-around porch, lovely center hallway w/stairs to upper lvl bedroom, bath & storage area. Large country kitchen, hardwood flrs, ornate molding, 11' ceilings, built-in cabinets, fam. rm. w/gas fireplace, library, formal dining rm, living rm, den/office, 2 bedrooms & 2 baths on the main lvl. Lower level furnace/storage area, 2 car-attached garage. Detached workshop/office w/elec., heat & a/c.

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Poolesville-Seneca Chase: Magnificent colonial w/ 4,500+ sq ft. of living space. Enter through an inviting 2-story foyer & proceed into a living rm, dining rm, 3-lvl solarium, fam. rm w/ FP, spacious kitchen w/ granite countertop, hardwood flrs & island., powder rm, 2 bedrooms, w/ 2-sink vanity, separate tv viewing area & walk-in closet, 3 bedrooms, full hallway BA. Finished lwr lvl w/ rec. rm., office, BR, full BA, storage area. Amenities include 2-zone heating, new carpet on upper lvl. deck - 2-car attached garage.

Lots and Land

- Dickerson:** Wooded 4 ac. building lot with stream adj. 700 acs. of parkland. County approved perc test. Well on property. MLS#MC5432488. Offered at \$315,000.00
- Poolesville:** 2.75 ac. lot located less than one mile from the center of town on a quiet rural road within close proximity of the prestigious Woods of Tama subdivision This rolling, partially wooded lot boasts two approved sewer taps. MLS#MC5308569. Offered at \$299,900.
- Dickerson:** 18.71 acs. currently being utilized as a tree nursery, this property consist of 2 lots with one approved perc. Lovely homesite on a high elevation. Easily accessible to the Frederick area and Gaithersburg/Rockville. MLS#MC5308569. Offered at \$550,000.00
- Dickerson:** 5.85 ac. non-buildable lot conveniently located of State Route 28. Potential uses include hunting and numerous recreational uses. Offered at \$125,000.00
- Poolesville:** 25 ac. building lot with County approved septic system for a 5 bedroom residence. Surrounded by farmland, this level lot is within and mile of State Route 28 and approx 7 miles from White's Ferry and the C & O Canal. MLS#MC5389405. Offered at \$750,000.00



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In the Garden

The 2006 Spring Collections

By Maureen O'Connell

In February, if the days be clear,
The waking bee, still drowsy on the wing,
Will guess the opening of another year
And blunder out to seek another spring.

"The Land" (Vita Sackville-West 1927)

For gardeners who begrudgingly endure winter, we are halfway home in the calendar of seasons. So far we have been spared a major snowstorm, crippling ice and near-zero temperatures. Occasional stretches of warm weather days have tempted us to begin some outdoor garden chores. Be patient, as a waking bee. Now is the time to plan our garden indoors by a warming fireplace.

In February the garden beckons to us through attractive and inviting

catalogues that now crowd our mail boxes. Some I immediately toss in the recycling bin. That is not because they offer poor quality or meager collections of plants. No, I can be a creature of habit and I am loyal to my two favorite nurseries, White Flower Farm and Wayside Gardens. You might have your favorites also. It is this time of the year that I set aside a quiet afternoon to get comfy in a big chair and "read" my catalogues. They are written for all levels of gardeners. The beginner must be considered as well as the connoisseur. Our lives have become very busy and very demanding. To me, growing and caring for a garden harkens back to a slower pace of life, when gardeners pattered around their gardens in green aprons, straw hats and muddy Wellies. We now like our lives to come in tabloid form. We like fast food, prepared foods and concise easy to follow directions. Fewer people read newspapers, and even fewer read books. When we do, we want Oprah to tell us what books to read. We want nurserymen to tell us what we ought to plant. It does save trouble and thought for a bewildered novice to be offered what are described as "Collections." They

range from Instant Butterfly Collection to Best Gladiolus for Borders. You will notice that they are often touted as The Best. Now this does not usually mean the most choice. It usually means the most reliable without a lot of fuss and trouble. They are usually less expensive than individual specimens, since they consist of the nurseryman's choices, which might mean the varieties that he has the most in stock. But, this is not always the case. Catalogues will often pair varieties that go together in size, color, bloom-time and growth habit. Gardening can be confusing. There is a myriad of plants to choose from, and it is difficult glancing through a catalogue or wandering through a garden center to know what would be best for your climate and soil conditions. Unless I arrive at a garden center with a list of plants I want to buy, I usually end up buying more plants than I need or have room for. In the next several issues, I will jump feet first into my catalogues and suggest what I think would be good choices for our area.

Now that I have semi maligned "Collections", let's look at some, The Best, of course. Collections are a good, economical way to get to know some

plants you have never grown. They also group together for us a pleasing mélange of plants that you might not have thought to pair.

If you want to add some daylilies to your garden, White Flower Farm offers several collections. Woodside Daylily Mix brings together an assortment from one of America's premier daylily breeders. It includes doubles, singles, ruffles, bi-colors and re-bloomers in shades of pink, white, orange, purple and rose. For \$65 you get eighteen large, bare root plants that flower from July to October in heights from eighteen inches to three feet. I would plant them together to make one flowing, colorful swath of lilies.

If you are partial to pink, try White Flower Farm's "Our Favorite Pink Daylilies." I planted this grouping last summer by the side door, and it bloomed heartily all summer. The collection includes six each of four varieties in shades and tints of pink, from palest pastel pink to bright pink to deep rose, with touches of peach and red. At \$69 it offers a significant savings from the price of individual plants.

—Continued on Page 17.

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Local News

Local State Reps Battle MARC Station Closings

By John Clayton

Senator Rob Garagiola (Democrat, District 15) has introduced legislation to keep the Boyds and Dickerson MARC stations open for at least another year. The bill's provisions would also require the Maryland Transit Administration (MTA) to provide additional information concerning the stations to the General Assembly by the end of the year. This will allow the General Assembly to assess the issue next session. Senator Garagiola has obtained the support of several Senate colleagues, including the Chair of the Senate Finance Committee who has agreed to hold a quick hearing on the bill on February 8 in the Miller Building 3 East, in the Finance Committee chambers at one o'clock.

According to Senator Garagiola's office, this bill has bipartisan support within the Finance Committee, with seven of the eleven Senators co-sponsoring the bill.

Senator Garagiola has continued to encourage Transportation Secretary Flanagan and Transportation Department staff to reconsider the closures.

Delegate Jean Cryor (Republican, District 15) has introduced a similar bill in the House. In a conversation with the *Monocle*, Delegate Cryor said that this issue was her number one priority for District 15. She has garnered additional sponsors from outside District 15, as that "makes for a stronger bill." She said she has met with Transportation Secretary Robert Flanagan several times and discussed the issue with the governor as well. (Ms. Cryor observed that this access demonstrated one of the advantages of having a Republican on the county delegation.)

Delegate Cryor has introduced two additional bills, as well. One bill would prevent the installation of expensive ticket machines at the Boyds station. She noted that these machines would cost \$100,000 to install and \$300,000 to maintain, a huge expense considering that most people purchase tickets online. She noted that this was "the Catch 22 of the year 2006, that we have to improve a sta-

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The Humble Chef



There's a World Beyond Uncle Ben's

By Maureen O'Connell

Have the winter doldrums settled in your kitchen? Getting tired of serving your family mashed potatoes, baked potatoes, spaghetti or macaroni and cheese every night? Look to Italy for a taste change and try risotto. It is still cold enough outside for comfort foods. A hot, creamy bowl of risotto is a good addition to a winter meal.

Risotto is a specialty of Northern Italy, the area around the Piedmont, Milan and Lombardy. Italy's earliest rice farmers were monks. The rice seeds were probably introduced sometime in the tenth century by Arab traders. As with many plants and grains at that time, rice was initially used for medicinal purposes. Towards the late fifteenth century, rice began to appear on local dinner tables. Due to plague, famine and a growing population, it became an important part

of their diet. Today the Padano Plain of Northern Italy is the largest rice-producing area of Europe. Most of the Italian harvest is used for making risotto.

The word risotto is not the word for rice; it refers to a uniquely Italian technique for cooking rice.

Many people misunderstand this well-known dish. Some believe it is the same as rice pilaf; others think it is rice boiled in a broth with seasonings. This is not risotto. It can be made with almost any ingredient added to the rice: shellfish, poultry, sausage, meat sauces, vegetables, herbs and cheeses. In making risotto the objective is to cause the rice to absorb, a little at a time, enough hot broth until it swells and forms a creamy mixture. The grains should be tender, yet firm, *al dente*. As the song says, "you can't hurry love; you just got to wait"; it is the same for risotto. You can't hurry it. I would be remiss if I told you it is as easy as boiling spaghetti. Risotto takes a lot more patience and a lot more stirring. You have to play around with the ingredients and timing. Once you get the hang of it, risotto is easy to make. The following can be used as a guide for all risotto recipes

Sauté ½ chopped onion in unsalted butter and good quality extra virgin olive oil until onion is lightly colored, but not quite soft. It is at this point that you will cook any other ingredients, such as vegetables or meat. Avoid overcooking. Remove when they are not quite done and put aside. Add them back when the rice is almost cooked.

Add rice and sauté one to two minutes. Stir to coat all grains with the cooking fat. I like to add about ¼ cup of white wine at this point to deglaze the pan and add a touch of flavor.

Add ½ cup of hot broth (vegetable, beef or chicken) and stir while cooking until the rice absorbs the liquid. When the rice almost dries out, add another ¼ cup of broth and continue to stir. Keep loosening the rice on the bottom of the pan for it will not stick. I like using a wooded spoon for this. (In some other future article I will tell you about my love for wooden utensils and my collection.) Keep adding small amounts of liquid, but don't 'drown' the rice.

Watch the heat. You want it lively, but not boiling. If the heat is too slow, the rice becomes gluey, which is even worse. Risotto is done when the rice is

tender, but firm to the bite, *al dente*.

The saying, "...time waits for no man" also applies to risotto. Once it is made it must be served. It cannot be warmed up. Unless you have several sous-chefs helping you in the kitchen, it is difficult to time everything just right. I have cheated many times and results were almost as good. At the half way point of adding the broth, while the grains are still quite chewy, take the pot off the heat. Ten to fifteen minutes before serving, continue with the add liquid/stir.

How much broth should you use? It can vary. Play around with the amounts until you arrive at the right consistency. A guideline would be two cups uncooked rice to six cups of broth.

As with all cooking, the key to a successful end product is the ingredients. The old saying that the whole is only as good as its parts truly applies to risotto. You need high quality rice, fresh vegetables, good wine, flavorful stock, quality extra-virgin olive oil, and good sweet butter. Authentic risotto requires a starchy rice, and it MUST be Italian. The four most readily available outside of Italy are Arborio,

—Continued on Page 10.

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"Risotto" Continued From Page 9—

Baldo, Carnaroli, and Vialone Nano. I use Arborio since it is available in our area. I buy mine at Balducci's on Old Georgetown Road, but some Giants and Whole Foods carry this rice. Don't be fooled by "Arborio-like rice." If you want to make a great – or even a good – risotto, you have got to buy the right rice. If you try to make it with long grain rice, you will get pilaf, even if you keep stirring and add the broth only as it is absorbed.

You can use the combination of olive oil and butter, but I prefer using just olive oil. The butter has a tendency to burn if you don't watch it carefully. At the end of the cooking, I add a tablespoon or two of butter for added creaminess.

Any good white wine that you would drink with dinner can be used in the risotto. That reminds me of that

saying of W.C. Fields: I cook with wine, and sometimes I even put it in the food. Have the wine at room temperature. Chilled wine would disturb the steady cooking of the rice.

In Italian cooking, or any other cooking, you should always use good-quality, freshly grated Parmesan cheese, not the already grated stuff in the green can. To make it extra special, use authentic, aged Italian *parmigiano reggiano*. You will notice a big taste difference.

I have given you the basic recipe and technique for making risotto. I have made some great risottos using asparagus, shellfish, poultry, sau-

sage, vegetables and cheeses. At this time of the year, I particularly like risotto with roasted butternut squash. For this recipe, pre-heat the oven 400o Fahrenheit. Lightly oil a shallow baking dish. Cut the squash in half lengthwise. Scoop out the seeds and discard. Place cut side down on the baking sheet and bake until very soft, about 35 to 45 minutes. Remove from the oven and let cool to the

touch. Scoop out the flesh and purée. Set aside. When the rice is tender to the bite but slightly firm in the center and looks creamy, after about twenty minutes, stir in the squash purée. Cook to heat through. Remove from heat and stir in two tablespoons of butter and ¼ cup hot chicken broth. Season with salt and pepper and serve.

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**“St. Anthony’s Bread” Continued
From Page 3—**

mental illnesses, and others have simply fallen on hard times.

While the Conleys have been running St. Anthony’s Bread for eight years, they have not been alone. There is a small core of regulars including Carn Farrell, the treasurer. Various groups have come in and out of the scene, youth groups like the scouts and brownie troops. Jill says they originally wanted to do it so kids could see the other side of life. “With the teens, it’s always an eye-opening experience,” she says. In many ways Poolesville is very sheltered, and this other world exists not very far from our doors. Not only are helpers surprised by the idea of people living with barely the very basics, but they are also surprised and “touched by the humble appreciation that is expressed by the people [we] serve.” Dennis adds, “The sincere appreciation shown by all of these folks is as stunning as seeing their plight...they are genuinely appreciative.” Dennis would like to remind potential students that the time spent can count towards Student Service Learning (SSL) hours, and it ends up being a five-hour day as they usually return by 4:00 p.m.

Knowing that there is some uncertainty as to the backgrounds of

those they help, the Conleys and other adults who help are overly cautious and vigilant with the kids that join them on any particular trip. Over the years, they have established their way of operating, and they explain everything clearly on the one-hour drive to D.C. “We are overcautious, to be sure,” says Jill.

For the future, Dennis and Jill will continue taking food and clothes to the homeless once a month. Jill says, “The problem of homelessness, the hunger, will never go away.” So they look for ways to serve the homeless better. Dennis asks, “Is there a better meal we can prepare? Is there a better way to deliver?”

Of course, St. Anthony’s Bread welcomes donations of cash, goods, and helping hands. If you are donating clothes, keep in mind the practicality of the clothes and the potential recipients. New, white undergarments are preferred. Jill remarked that she thought they would prefer colored socks because it would show less if they were dirty, but when given a choice, the homeless would choose the white socks because they can see that they are receiving something clean. Beyond basic clothing, they need sturdy boots and shoes, usually in larger sizes. To contact Dennis and Jill, you can email Dennis at dconley@lan2wan.com or call them at 301-349-2286.

**“Gun Locks” Continued From
Page 1—**

gram and to go to the nearest Montgomery County police station where they can obtain a free gun lock. These locks are provided to Montgomery County residents who must produce

a photo identification. The nearest county police station is at 20000 Aircraft Drive in Germantown. Residents are also reminded that laws are in place that prohibits leaving a loaded handgun in the vicinity of an unsupervised child. Montgomery County Police Chief

Thomas Manger announced, “every adult who owns a gun has a responsibility for its secure storage to prevent needless harm to children and adults.....take advantage of this program and take all other necessary steps to keep firearms and ammunition secured from children who should not have access to them.”



At Your Service

Steve Hayward: When Angels Are Your Caddy

By Rande Davis

We recently decided to periodically feature area clergy in our *At Your Service* column as a way to introduce these various religious leaders to those who may not be familiar with them. Since John Clayton and I both attend St. Peter’s Episcopal Church, our plan was to not start with the Rev. Steve Hayward. With the news of his retirement this week, our plan went out the window.

Sometimes in life you get exactly that which you seek.. For Steve Hayward, who grew up in Missouri on a grain and cotton farm halfway between Memphis and St. Louis, Poolesville was exactly what he and his wife, Kathleen, were seeking. Not only that, but after nearly a quarter of a century at St. Peter’s, it can be said that the Haywards were exactly what the members were seeking. As they say, this was a marriage made in heaven.

After high school, Steve selected Vanderbilt University to pursue a degree in psychology. While there, he applied his considerable athletic talents as an All-Conference soccer player. He may not have made his boyhood dream of being a professional baseball player, but we have seen him play softball, golf, and bowl, and we can attest to his natural talent for sports. Sometimes, though, we think he uses his position as a clergyman to unfair advantage.

The first time I played golf with Steve, the match was reasonably competitive until we got to the fifth hole at the Poolesville Golf Course. I was still thinking that I could possibly beat

him when he stepped up to the tee and drove the ball about forty yards deep into the woods to the left of the fairway. As the ball soared into the woods, it solidly and loudly hit a tree, flew wildly up in the air, and finally came down, smack dab in the middle of the fairway. After that miraculous shot, I figured his connections were just too great, and at that point, I pretty much gave up.

Steve has three brothers of whom one is a doctor and another a lawyer. We can’t be sure, but maybe his parents had a plan. He refers to his parents often in his sermons, revealing his deep love and affection for them. Tragically, he lost them in a car accident a number of years ago.

After graduating from Vanderbilt in 1971 where he had earned an ROTC commission, he heard the call for the priesthood and entered seminary at the Divinity School of the Pacific in Berkeley. For nearly six years right after seminary, he served as staff clergy at various churches in Missouri, specializing in youth ministry. Church members at St. Peter’s have always recognized his and Kathleen’s proclivity to youth ministry, but a special testament to his unique gift in this area is that one of his first youth groups is actually celebrating its thirty-fifth reunion and called to invite him to join them. We think Sunday school classes that celebrate reunions are pretty rare, and I don’t think for one moment that one of its member’s becoming a priest is entirely a coincidence.

When Steve inquired of the Washington Diocese about openings in the area, he wanted to know if there was such a thing as a rural church in the diocese. They told him about Poolesville, and the rest, as they say, was history.

For the Haywards, Poolesville is

—Continued on Page 15.

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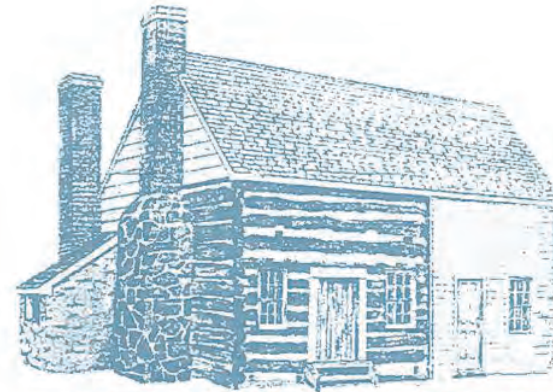
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Center Stage



Life Is One Incredible Ride

By Dominique Agnew

Bill Euler's incredible ride began fifty-four years ago, or maybe it was forty-three years ago—that's when he learned how to play the guitar, and he's been playing ever since. Of course he has a day job, he has a family to support, but, as he puts it, "In my mind, I'm a guitar player."

This guitar player came into the world in Washington, D.C. He was raised in Bethesda in a musical family, and he credits his brother, John, with having taught him how to play guitar. Of John, Bill says, "He's my hero." This was at the height of the folk music era, but the British were coming, and when they invaded, Bill says, "It really got me going." He spent his junior high and high school years playing in garage bands. After high school, he joined the navy and continued playing in bands all through the military. Basically, Bill says, "My life has been one big band." There have

been a few geographic changes, and many, many people on his journey.

Interestingly, when he got out of the military, he settled in Pensacola, Florida and played all along the Gulf Coast—in the Chicken Wire Circuit. What is the Chicken Wire Circuit? Right—it's where the bands play in venues behind chicken wire because sometimes the audience throws things at the band. On a brighter note, Bill met his wife, Phyllis, a pianist in a band, in Florida. Even now, whenever she sees him onstage and hears him play, she says she falls in love with him again.

The year 1976 brought Bill and Phyllis to Maryland when the call came from Bill's childhood friend, Gil, a drummer, telling him he had a band. They've lived in Dickerson ever since.

George Harrison may have said, "All things must pass," but Bill Euler said it more accurately, "All bands break up." For a few more years, he played in different bands until 1981 when he went into semi-retirement. His two sons were approaching their teenage years, and they needed their father at home.

Eleven years later, Bill came out of retirement to play with Brad Young and his band, Dead Man's Hand, named after the hand Wild

Bill Hickock was holding when he was killed: two aces and two eights. This gig lasted four years before Dead Man's Hand played itself out and brought Bill to what he considers a crucial year in his life.

It so happened that Phyllis was working at Jon's Video Library in Poolesville when she met Boris Sekinger. Through their chit-chat, she learned he had a band, Boris and the Bushpilots, and he learned she had a husband who played guitar. Bill and Boris had a nice conversation, and Bill joined the band. This was June of 1996. Two weeks later, in entered Bill Frye, the man who would quickly become Bill's future partner and best friend. Bill Frye, also a guitarist and singer with a band named Midnight Flyer, had come in to listen to the Bushpilots. After Bill Frye sang

a song while playing the guitar, he played it again while Bill sang harmony—that was all it took. Bill says, "I know it sounds corny, but it was magic." Bill has a seriousness about him that would not jive with corniness, so it must have been magic.

Bill Frye left the Midnight Flyers

to join Boris's band. "Boris has no idea what he unleashed upon the world," says Bill. For three years, the Bushpilots had some success and were even doing road trips out of the metro area. This time, the band didn't fall apart so much as go through a metamorphosis—and the Core was formed. At its core were the two Bills. They had come together musically, and they had a plan, they would "make all the right moves together." After playing in so-so bands for years, they knew what they wanted

and how to achieve it. Their plan would be in three stages: first, form a band; second, put all the money they earned into equipment purchases; and third, record a CD to sell at jobs. They knew they were "a little long in the tooth to be rock stars," says Bill. The Core played together for a long time and was much more successful than the Bushpilots. They didn't do road trips like the Bushpilots had, but they had many more

performances in and around the metro area: from Frederick County to the Eastern Shore.

Bill also recalls that the late nineties represented a special era for music in Poolesville. There were many bands in the area, and there were frequent festivals or field parties. He recounts

—Continued on Page 21.



Bill Euler

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**"Good Case, Bad Law" Continued
From Page 5—**

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So is the Wal-Mart bill a bellwether of social engineering or a grubby government cash grab? I understand where Democrats are coming from; we expect companies to live up to their obligations to their employees and not to just foist their care on the taxpayer. The opportunity to strike a blow for the low wage worker might have been irresistible. Wal-Mart is a perceived villain that has spent much time in the pillory of public opinion. There are troubling trends in our country. Lower income workers are not sharing in the expansion and growth of the economy. Cuts in pay, benefits, and retirement are affecting people all across the economic spectrum. Okay, so Maryland struck a blow! But what is passing a law that only applies to one company going to accomplish? Is it a warning to other companies to clean up their act before they come to Maryland? Is it a warning to existing large companies not to follow Wal-Mart's example? Or is it a warning to companies not to come to Maryland at all? Good case, bad law.

**"Steve Hayward" Continued on
Page 12—**

far more than just a place of employment. This is where they raised their three children, Ben, Jesse, and Amelia. Ben has our special prayers at this time as this West Point graduate is currently serving in Iraq.

Reaction to his announcement of retirement was universal. One person I had planned to interview for another article was just too depressed to meet with me. Another young person was shocked and blurted out, "Who is going to marry me." This got me thinking, "Yeah, and who is going to bury me!" While everyone was pretty much dismayed with the news, one person seemed to take it all in stride – 104-year-old Mary Chiswell has seen fifteen of the thirty-five St. Peter's clergy come and go in her lifetime. She simply said, "We will miss him, but I am not surprised."

When the average tenure for clergy is about seven years, Steve's nearly twenty-five years at one church are even more remarkable. As a member of the Episcopal Church, I would be less than candid if I did not recognize that these are especially challenging times for the church – members and clergy. At a time when other parishes have experienced some rough waters, Steve has led St. Peter's in still waters.

As a preacher, his special gift has always been to present the weekly

scripture readings with an understanding and connection that touches our daily lives. Maybe the most controversial change he made was to remove the pulpit from the altar area, favoring a teaching style for sermons that had him leave the altar area to stand just before the congregation rather than preaching from above.

As a cleric, he has always uplifted the laity and its ministry to a level equal to and, at times, even greater than the ordained clergy.

As a missionary, he has nudged and guided the congregation in outreach service not only beyond the walls of the church into the community but beyond the community to places as far away as Honduras and South Africa.

As a teacher, he has proven himself to be as much an educator as a thoughtful listener, willing to thoroughly hear you out and respect your perspective.

Most importantly, however, it is as a true and trusted friend to those within the church, and even to those

outside the church, that has made this man so beloved and respected.

When I asked him if he had any thoughts to share with the community, he made it clear that it is too soon for him to be thinking of farewell statements. With true friendship, there is no such thing as farewell. Thankfully for Steve Hayward and Poolesville, there will be no real goodbyes.

**Town Owes Name to
Nation's First Ally**

Contrary to popular belief, Poolesville was not named after the Poole family. Like all great things (except cars), Poolesville comes from the French Poulesville which means Ville de Poules or ...City of Hens.

Filler Notes

You shouldn't believe everything you read in little newspaper filler items.

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Local News

Annual PACC Dinner and Awards

The Poolesville Area Chamber of Commerce held its annual awards dinner on January 26 at the Bethesda Chevy Chase Chapter of the Izaak Walton League. The nearly seventy people in attendance were entertained by the Poolesville High School's Jazz Band directed by Michael Schreiber. It was a great evening for people from many sectors of the community to socialize, enjoy an excellent meal, and take in informative presentations.

The highlight of the evening was the presentation of the PACC annual recognition awards. This year's winners were:

Gene Halmos Business Award to Tad and Lynn Bodmer for their relocating of an ongoing business to an attractive structure on Fisher Avenue.

Community Service Award to Mike Riley, Poolesville High School, Athletic Director, for the past decade of service, success, and bringing PHS athletics to a new level.

Special Posthumous Recognition Award to Fred Stearns, co-founder of WUMCO and a leader in community affairs for thirty-three years.



PACC President Tom Kettler (Kettler Forline), Board Member Ray Hoewing (Poolesville Online), Vice President Dawn Albert (Discovery Toys) and Secretary Jake Perkins (Attorney).



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**“Spring Collections” Continued
From Page 7—**

If you have been reading my articles for any time, you must know that after roses, my second most loved genus of plants is *Lilium* (lily). Their beauty, fragrance, long blooming season and reliability make them a must-have for any garden. They prefer cool soil and a mixture of semi-shade to full sun. This family consists of Orientals, Orienpets, Asiatic and Trumpet Lilies. My favorites are the Orientals. In this variety, the two most outstanding are *Lilium* “Casa Blanca” and *Lilium* “Star Gazer.” Their heady fragrance alone makes them, in my opinion, the gold standard of Lilies. A good introduction to this genus would be White Flower Farm’s The Perfumed Garden – Oriental lilies Collection. It is a grand mixture of twelve bulbs in shades of cream, white, pink, and crimson. All are intensely fragrant and held on three to five feet stems. They are a good but at \$20.

No English-type garden would be complete without the nostalgic, quintessential fragrance of phlox. I can still remember, growing up in Scranton, Pennsylvania, summer nights chasing lightning bugs and the sweet, heady scent of phlox in the garden. Now, when I think of summer, I can still smell phlox. Wayside Gardens Phlox Collection can get you started. It includes one plant each of “David”, “Flower Power”, “Starfire”, “Blue Paradise” and “Eva Cullum.” I am glad that this collection includes “David,” for he is by far the best white phlox for mildew resistance and extra long blooming time. It is the captured scent of summer. “Eva Cullum” grabs you with glowing clear pink florets, each illuminated by a sparkling red eye.

Few plants impart the airy, light touch of ferns in a shady nook. Their fine, delicate fronds seem to float in the soft breezes of summer. Wayside Gardens offers many varieties in their catalogue. They like a light organic soil with ample moisture during their growing season. As hot as our area can get, my ferns have managed very well and actually thrived during times of drought with periodic watering. Waysides “Shady Fern Collection” offer a wide selection of varieties. It includes one plant each of *Matteuccia struthiopteris* (ostrich fern), *Dryopteris* “Brilliance”, *Athyrium*: *Pictum*, “Ghost”, “Lady Fern” and “Ursula’s Red”, and *Arachnoides variegata*.

Now let’s talk about my favorite plants, David Austin’s Roses. To wet your appetite, Wayside Gardens has put together David Austin’s Best English Rose Collection. Now I know that I mocked the connotation “The Best,” but in this case they are the best, for our area. I have them growing in my garden and they do extremely well. The Collection includes one each of “Glamis Castle,” “Pat Austin,” “Heritage,” “Graham Thomas,” and “The Prince.” I am glad that this list includes “Heritage,” for it is by far one of the most beautiful English roses. It typifies all the desirable qualities of a David Austin rose, from flower form, disease resistance, habit and fragrance. You will love this rose. “Glamis Castle” offers you one of the finest white English roses with a prolific, season-long production and disease resistance and a sweet myrrh scent. He is named for the childhood home of Britain’s deceased Queen Mother as well as the setting of *Macbeth*.

Now that you have planted your David Austin roses, you need something to plant at their feet to keep them cool. My favorite front of border resident is Lavender. There are several varieties with different growth habits. Wayside Gardens recognized this and discovered that a perfectly delightful effect can be had by combining several Lavender varieties. I have my favorites, but I will let you find your own. Wayside’s Lavender Patch Collection brings together disparate heights, colors and forms that flow together to produce a garden that is very definitely Lavender. It includes two plants each of three hardy varieties: *Lavandula angustifolia*, *L. x intermedia* “Grosso”, and *L. x i.* “Provence.” Plant these and you’ll see, you will become a life-time fan of lavender.

Don’t delay; order your plants now. “The Very Best” sell out quickly. In my next article, we will look again to my catalogues and see what is “tried and true” and “new and exotic.” Now go pull up your chair by the fireplace and dream of your 2006 garden.

...But when the rimy afternoon turns cold
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Things to Do

February 9

Storytime – CUDDLE UPS
 Poolesville Public Library
 Stories, finger play, music
 Babies to 23 months
 10:30 a.m.
 Relay for Life Fundraiser
 Fuddrucker's Restaurant
 Darnestown
 Proceeds to Benefit RLF
 4:00 p.m. to 9:00 p.m.

February 10

Monocacy Elementary School
 Valentine Dance
 \$2.00 admission
 6:00 p.m. to 9:00 p.m.

February 11 and 12

Great Frederick Fair Grounds
 Annual Cabin Fever Festival
 Artists/Crafts/Foods/Entertainment
 \$6.00 adults - \$3.00 children
 10:00 a.m. to 5:00 p.m.

Gaithersburg Antique and Collectibles
 Show

Montgomery Fairgrounds
 160 indoor booths antiques/collectibles
 \$6.00 admission
 10:00 a.m. to 5:00 p.m.

February 15

St. Peter's Pre-School Bible Program
 Music, Bible Stories, Small Crafts
 10:00 a.m.

February 16

Meet and Greet
 Author Carol Moxley
 "Fitness for Mothers"
 6:15 p.m. to 8:15 p.m.
 Corner Café in Poolesville
 Across from Whalen Common

Storytime for Twosomes

Stories, Fingerplay, Music
 Poolesville Library
 2 year olds with parent/guardian
 10:30 a.m. and 1:30 a.m.

February 19

Mozart 250th Birthday Celebration
 Frederick Community College
 Afternoon of art, song, sacred music,
 and opera
 Admission: Free – 3:00 p.m.

February 22

St. Peter's Pre-School Bible Program
 Music, Bible Stories, Small Crafts
 10:00 a.m.

February 23

Storytime – Ages 3 to 6
 Stories, Fingerplay, Music
 Poolesville Library
 10:30 a.m. and 1:30 p.m.

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Local History

Murder in Old Germantown

By Jack Toomey

People who lived around Old Germantown recalled one thing about that night. They remembered the incessant wailing of the fire siren. Some thought that the mill was on fire. Others thought that there must have been a big fire in Gaithersburg or Rockville. It took awhile, but by the next morning, they knew that Horace Waters, seventy-nine, a respected shopkeeper and banker, had been murdered during the holdup of his store.

The evening of January 20, 1932 had been uneventful. An occasional customer had stopped in at Waters Store which stood at the corner of present day Clopper Road and Route 118, to buy tobacco, a newspaper, or maybe just to catch up on the latest gossip. The country was entering the third year of the Great Depression, and there wasn't much to do. Three loungers sat around a wood stove and talked about local affairs as Mr. Waters and his sixty-eight-year-old clerk went about their business.

Suddenly, two men burst in the front door and announced a holdup. The first man went directly to Mr. Waters and shot him in the hip and left side. One of the bullets passed through his body and struck the clerk in the wrist. The robber searched Waters's body for money and apparently found a money belt and ripped it off his body. The other man kept the three witnesses at bay at the point of a pistol. Then the sound of a bread truck, coming up the lane to the store, caused the robbers to look out the window, and they fled out the front door. One of the witnesses ran to the nearest house that had telephone service, and the police were called. Someone set off the fire siren which alerted people from miles around that there was an emergency. After the arrival of the police, suspicion fell on three men in a car with D.C. tags who had been acting suspiciously in the area. Waters's body was taken to an undertaker, where in the custom of the day, an autopsy was performed. It was discovered that one hundred dollars which were sewn into the vest of Mr. Waters had been overlooked by the robbers.

When news of the murder of Horace Waters reached Rockville and

other parts of the area, people were outraged. Mr. Waters had been a shopkeeper for about fifty years and had been one of the founders of the Farmers Banking and Trust Company of Rockville. He was known for his kindness and churchgoing habits. It was said that Waters, in those harsh days of the Depression, sold food on credit to people of both races and even gave away food to those who were in desperate need. The best detectives were assigned to the case, and a request went out for additional help. The Baltimore City police sent two detectives who arrived the next day. The Washington, D.C. police would also send detectives to the county. The next day, an estimated five hundred people gathered in front of the store and demanded justice. The police put them to work searching for clues in the wooded areas around the store. Mr. Waters's funeral was held at his home near the store. He was buried at the Neelsville Presbyterian Church cemetery after a police motorcycle escort.

Suspicion immediately fell upon a man named Prather who lived near the store. It was learned that the men in the car with D.C. tags had inquired at several houses about Prather's whereabouts. He was arrested and taken to Rockville and questioned. Although this man was held for several days, he denied any knowledge of the suspicious car or the three men and was eventually released. A police officer went to Washington and brought back the rogue's gallery and they were shown to the clerk and to the three witnesses. No one was identified. A squad of police officers was put on standby at the courthouse awaiting assignments.

In the meantime, a hunter, walking along the banks of the Seneca Creek, found a discarded .32 caliber pistol under a bridge. Although Mr. Waters had been shot with a .45 caliber weapon, it was thought that this was the gun held by the other robber. The gun was traced to a man living in a remote section of West Virginia who had bought the gun in 1905. The man could not be found and the trail grew cold. In late March 1932, a lady who lived on the old Germantown Road was cleaning her yard when she found a .45 caliber gun. It was believed to be the murder weapon.

In the ensuing months, several men were arrested but not charged. One who had beaten his wife bragged to her that he would kill her like he had Mr. Waters. He was held for

several days but not charged. Others were brought in for questioning for being suspicious. Eventually, the case grew cold, and Chief Moxley grew pessimistic about its solution.

Finally, in 1936, the break came. An inmate at the penitentiary at Baltimore overheard a conversation between two fellow inmates. Donald Parker, who was serving a life sentence for the murder of a filling station attendant at Priest's Bridge, Prince Georges County bragged that he had killed a man in Germantown in 1932. The inmate then approached Parker and told him that he was from Montgomery County and asked if he had really killed Mr. Waters. Parker then told him how the crime had happened, what happened to the guns, and about other crimes. Montgomery County authorities were called, and Sgt. Roy Bodmer and a Baltimore detective went to the penitentiary and took statements from this inmate and another who had also talked to Parker. The detectives learned that three men had committed the crime. Parker, Gordon Dent, and James Gross had been part of a Dillinger-style holdup gang that had preyed on filling stations, taverns, and stores up and down the

middle Atlantic section. Dent and Gross had been hanged in 1935 for the murder in Prince Georges County. The initial suspicion of the police in 1932 was found to be correct. Parker, Gross, and Dent had gone to Germantown in search of Prather because he had intimate knowledge of the store and its owner. One of the things that convinced the detectives that the story was believable was the recollection of one of the informants who said that Parker remarked about the wailing of the fire siren—the incessant wailing of that fire siren.

Donald Parker was charged with the murder of Horace Waters, and his trial was held in Frederick. He was convicted and sentenced to life imprisonment. In 1953, Parker was paroled, but by 1958, he had been rearrested for the violation of his parole and was returned to prison. In 1962, he was paroled again and died in Washington, D.C. in 1973.

Old Germantown has disappeared, and the general store of Horace Waters was torn down long ago. His murder and the robbery of his store remain one of the most notorious crimes in the history of Montgomery County.



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Focus on Business

Jamison Real Estate— Purely Poolesville

By James Garrett

My earliest recollections of Poolesville go back to the early 1960s when my grandmother would take me out to visit my great grandparents. While almost everything about Poolesville has changed in the forty-five years, there are two things that have pretty much remained the same. The little white building in downtown Poolesville is exactly as it was, and there are still Jamisons inside that building. Few names are more associated with Poolesville and western Montgomery County than Jamison, and no name is more closely associated with the land.

The Jamison Clan first appeared on the up-county landscape in 1809. The foundation of the original homestead, which burned in 1947, can still be found at the base of Sugarloaf Mountain. The Jamisons came from St. Mary's County where they were one of the earliest settlers. They migrated to the Dickerson area for the same reason they are still here: land. For almost two hundred years, the Jamisons have

been living off the land. Either farming it, developing it, or selling it, that is what the Jamisons do, and probably better than anyone else.

In the 1950s, Charlie Jamison, father of Jamie, Billie, Bobbie, and Frank, made the bold move from Dickerson to Poolesville. Charles had been the up-county agent for Bogley Real Estate in Potomac and felt the time was right to break out on his own. With broker's license in hand, Charlie opened Charles H. Jamison Real Estate & Livestock right in the middle of Poolesville. While we can look around our local agrarian landscape and appreciate how that would

then. Not only were there dairies and cattle ranches, this area was known for its cattle. Frank Jamison points out that when the Ross family owned Spring Valley Farm on Route 28, it was a world class cattle operation. Buyers regularly came from Europe and South America to buy cattle from Spring Valley. The livestock trade and the real estate business fit together like a hand in a glove.

Charlie was also instrumental in county politics. He was a County Commissioner—one of five and the only Democrat. He also sat on the first county council. By the 1960s, it seemed that every house or piece of

land sold in the up-county area was handled by Charlie Jamison. The reason was simple. Charlie Jamison was up-county real estate. He knew the market, he knew how the land could be used, he was respected, and he was trusted.

It's been several years now since Charlie passed away. The business and principles for which he worked hard have passed on to the next generation.

Frank, Bobbie, and Billie tend to the real estate business while Jamie tends to the farming. While the Charles H. Jamison signs are no longer the only signs hanging in front of local homes for sale, they are still the only real estate office in Poolesville.

Many businesses have come and gone over the past fifty years. Frank attributes the Jamison longevity to those simple principles of trust, respect, and knowledge. With over one hundred years of combined experience of the market, government, or the actual piece of real estate, the Jamisons have it down.

What does the future hold for the up-county and the Jamisons? Frank feels that as long as people in the community and in his office continue to care as much as they do about the area, it will continue to be a great community. He hopes to see some moderate growth both in his business, adding additional services and additional people (hoping some will be named Jamison), and growth in the community, but not so much as to change the nature of the community that his family has loved for almost two centuries.



The Jamisons. Billy, Bobbie, and Frank.

have made sense to do both real estate and livestock, we don't realize today the magnitude of that business back

"Local News" Continued From Page 8—

tion so that we can't afford to keep it open." Her second bill would make it more difficult to close stations with historic designations.

Ms. Cryor further said that the entire issue represented a "matter of philosophy," that with traffic in crisis mode, you do not do things to stop public transportation. She was critical of the Maryland Transportation Authority (MTA) for not publicizing schedules and service which makes it even more difficult for commuters to work with limited service at the Boyds and Dickerson stations and has ultimately discouraged passenger service. In the Agricultural Reserve area, she said, "We shouldn't be encouraging people to drive further distances."

As a potential last ditch alternative, Delegate Cryor has drafted one

more bill to solicit bond money to bring the Dickerson Station up to standard, should that ultimately prove necessary.

Maryland Secretary Robert Flanagan told the *Monocle* in a telephone conversation that his agency was focusing on presenting the facts concerning the future of service at these small stations, but that they accepted the fact that 188 members of the legislature will collectively make a decision on the closings. He stated further that his agency is focused on improving the system and ridership for thousands of additional riders, that the capacity of those stations is very limited, and that growth in the Agricultural Reserve is very limited. They need to "increase ridership where there is a real potential of increasing ridership," although he acknowledged that Senator Garagiola has indeed submitted a bill, and that this issue was in the hands of the legislature.

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"Bill Euler" Continued From Page 14

of musical festivals at Muldoon's Farm and parties at the golf course at the country club. "It was a magical time," he says fondly.

Bill Euler and Bill Frye were more than just the foundation of the Core, they were something unto themselves. "Frye and I," Bill reminisces, "we're that rare thing that happens in music." They were also a rare thing outside of music. They discovered as their friendship deepened that there were so many coincidences it was uncanny. They were the same age, they saw music the same way, they had lived "parallel lives." Adds Bill, they were "twin sons in different mothers." When they weren't performing together with the Core, they would perform as a duo, Frye and Euler. When they weren't performing, they were simply together. They took their wives out to dinner together, they vacationed together, they socialized together, they "did everything together."

In 2001, Bill Frye was diagnosed with colon cancer. He endured chemotherapy, he had an operation where a portion of his colon was removed, and he still rehearsed. They would rehearse in Bill Frye's home, "a sanctuary."

On September 8, 2003, at 8:15 a.m., Bill Frye passed away.

"He was the greatest man I ever met – the greatest singer, the greatest guitar player," says Bill. His passing was "devastating," and it has taken a long time to recover.

After, it was too hard to keep the band together – but Bill is still playing. His new partner is Sandra Dean who had been playing in the Sandra Dean Band, and the two had known each other for years. They had been rival bands of sorts. They both play guitar and sing, and they play all the local clubs as Dean and Euler. They have an upcoming performance at the Olney Tavern on February 11 and another at JJ Muldoons on February 24. Their website has more information: www.deanandeuler.com.

Of course, Bill's family is musical, as well. Besides Phyllis at the piano, their son, Pat, is a percussionist, he played in the Bushpilots and the Core; and their other son, Eric, plays the saxophone. The two grandsons, Leif and Colin, haven't picked up their instruments yet.

In pondering his life, Bill says, "It's been one incredible ride. I'm still riding it, but it's bittersweet now. I miss my band. I miss Bill Frye."

School News

Return to the Lights

By Dominique Agnew

Bill Harris, music teacher at Poolesville Elementary, has made his return to the stage in a production of *La Cage aux Folles* and wants to let the community know – especially his students. He has taught in the community for thirty years, and while he'll certainly continue teaching, he wants the kids to see him in the role of performer. "The other side of my life is performing and acting," he says. "Not only do I teach the performing arts, I practice what I teach."

In the years before teaching, Bill Harris was involved in the performing arts, even studying Musical Theater with his Music Education major. His most recent forays onto the stage before this year were about fifteen years ago with Montgomery College, but he was actually there to study directing.

For the past eleven years, Bill Harris worked at an Episcopal church. He enjoyed singing the services but felt that the time had come to change gears a little; he missed the theater. Even though he had not been performing on the stage, he had made frequent visits to the stage, usually in New York. Both of his parents were from New York, and while Bill was born and raised in the D.C. area, he says, "New York is like the second home." An ad in the *Washington Post's* Guide to the Lively Arts pointed him in the direction of the audition for *La Cage aux Folles*, a musical he had seen and loved in New York. One of the big songs from the musical, "The Best of Times Is Now," is one he has been asked to sing at wedding receptions.

If students are not able to catch him in *La Cage aux Folles* in his "debut with Way Off Broadway," he will be auditioning and performing in future musicals there. He really wants his students to see that "it doesn't just happen." He adds, "If you stick with it long enough, it comes together."

The show, and our very own Bill Harris, can be caught at the Way Off Broadway Dinner Theatre owned by Deb and Bill Kiska in Frederick. The show runs through March 11 and can be seen Friday and Saturday nights and on the first and third Sunday afternoons of the month. Bill recommends that parents rent the video of *Birdcage* to decide whether it is suitable for their children. For reservations or other questions: www.wayoffbroadway.com or call 301-662-6600.

More School News

Poetry Contest

Talented young poets in grades one through twelve are encouraged to compose a poem about kite flying for the Smithsonian Resident Associate Program Poetry Contest. The poems must be 150 words or less in any form. Three poems will be chosen from three different age categories. Entries must be received by March 1, 2006. Visit www.kitefestival.org for more information.

All FCPS students

February 17, schools close two hours early for a teacher work session.

February 20, all schools and offices closed for Presidents' Day.

All MCPS students

February 20, schools closed for all students and teachers for Presidents' Day.

Monocacy Elementary

On Tuesday, February 14, the Monocacy Jugglers will perform at half time. The game begins at 7:00 p.m. Admission is \$3.00 for students and \$5.00 for adults. The chorus and jugglers impressed the crowds at the Frederick Community College basketball games recently.

Valentine's Day Sock Hop

Girls, wear your 1950s skirt and sweater, boys, slick back your hair and wear a white T-shirt. Get ready for the Valentine's Day 1950s-style sock hop. Friday, February 10 from 6:30 p.m. to 9:00 p.m., family fun night will be a night of dancing to the tunes of D.J. Kidd. There will be pizza, soda, a bake sale, contests, crafts, and fun. If you can contribute to the bake sale, please contact Katy O'Donnell at kslingluff@earthlink.net or 301-605-6465. Admission is \$2.00 per person. Children under four are free.

Poolesville Elementary School

While Principal McEleney takes a six-week leave of absence, Dr. Lynch is filling in as an interim principal until mid-March.

John Poole Middle School

Congratulations to the artists whose work was selected to represent JPMS at the regional level of the Scholastic Art and Writing Contest. Winners will move on to the national competition. The artists are: Lindsey Ballenger (drawing), Billy Green (computer graphics), Erin Burke (painting), Kyle Flick (computer graphics), Brittany Gammell (drawing), Priscilla Kaakyire (printmaking), and Adam Wallace (drawing).

Coins for the Cure

JPMS students collected \$631.50

for the Leukemia-Lymphoma Society in the SGA Coins for the Cure drive. *Valentine's Dance*

On Friday, February 10, there will be a Valentine's Day Dance in the All-Purpose Room from 2:30 p.m. to 4:30 p.m. Tickets are \$5.00 each. Activity buses will be provided.

Career Day Is Almost Here

The highly successful annual Career Day at John Poole Middle School will be held February 27 and the administration is very excited to have Dr. Weast as a keynote speaker. The event is for eighth grade students and would be presented in ten- to fifteen-minute increments several times as the students rotate from speaker to speaker. The event will be from 7:30 a.m. to 11:30 a.m. Those willing to participate should call Diane Kitts at 301-972-7980.

Police Blotter Past and Present



By Jack Toomey

Present

Montgomery County Police Animal Service Division officers recently arrested Maria A. Yordan, of the 12400 block of Dancrest Drive, Clarksburg, and charged her with multiple violations relating to cruelty to animals. In an investigation that began in April 2005, police allege that they found several dogs in a malnourished condition and found evidence of mistreatment.

January 19 at 3:30 a.m. Commercial burglary – Dickerson Market, 22145 Dickerson Road, forced entry to store, nothing reported taken.

On January 23 the Frederick County Sheriff's Department unveiled its new black and white police cruisers. The change in design and color scheme was necessary for better visibility, and its unique design clearly defines the car as a Sheriff's Department vehicle. In addition, each deputy's radio call number will be displayed on the rear windows.

January 24. John Lynwood Hall, age 56, of the 12600 block of Grey

—Continued on Page 22.



Youth Sports

An Ancient Sport with a Modern Twist

By Rande Davis

Those who pass the buck don't wrestle because in wrestling there is no one to pass the buck to. While wrestlers can be on a team; they are always on their own, and that's the way they like it.

This ancient sport had its first recorded Olympic wrestling match in 708 B.C. The rules were simple: no biting, no hitting, and no gouging. Tripping was permitted. Today's wrestler would be glad to know some things have changed, however, since back then they were anointed with olive oil, then dusted with powder to make for easier gripping. Instead of today's thick foam mat, the competition was in the "keroma" or beeswax, a muddy and sticky arena.

Poolesville High School wrestling coach, Eric Britton, has had wrestling in his blood since he was eight years old. He is now in his third year

of building the school's wrestling program, and the team has had substantial growth and progress. The first year with just nine guys, the team had one win in thirteen matches. This year they have sixteen wrestlers and already have had four wins with two matches left to go.

We asked Coach Britton to give his coaching philosophy in general. "The team works on three key concepts by focusing on what I call smart wrestling, time management, and mat awareness."

Senior Roger Torres competing in the 145 lb. range is one the schools most exciting athletes having set a new school record with 121 wins in his high school career. He has twenty-six wins thus far this year and still has a couple of matches left to keep the streak and the record growing. "This year's team is the best ever," says Torres. "The thing I like about wrestling is the one-on-one challenge, that there is nowhere to hide. The coach works with me and really knows how to work with my style of wrestling. This team is like family; it's a small team, and we even get close to each other's families."

We were curious to find out from Coach Britton why Torres has been

so successful. "He thoroughly understands wrestling beyond just his natural knack. He really shows the key and most important trait: he has no fear." For Coach Britton, having no fear means you do not allow yourself to be intimidated by the opponent or the situation. Having no fear means you are always attacking with confidence. "There is nothing I stress more than always attack. I push them on attack, attack, and attack."

Senior Kody Meyer is now wrestling at 160 lbs., and that by itself is an achievement since the coach motivated him to get in shape and lose thirty

excess pounds. "I love wrestling, it is my chance to see what I can do. It teaches life lessons since you will be mostly by yourself in life. Coach is great. He's tough, but he's a great teacher."

Today's wrestling team has one major difference from its historic past. This is not just a boys' sport. In fact, the Falcons have Mallory Green as its sole female wrestler. "We had a couple girls last year," says Britton. "She is

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"Police Blotter" Continued From Page 21—

Eagle Court, Germantown was arrested and charged with leaving a firearm in a location accessible by an unsupervised minor, contributing to the delinquency of a minor, and the possession of a firearm by a felon. The charges came after Hall's eight-year-old son took a loaded handgun to a daycare center, also in the 12600 block of Grey Eagle Court, and the gun discharged striking a seven-year-old girl in the arm. Clyde Colmes Jr, age 53, was also arrested and charged with participating in an illegal sale of a firearm. Police allege that Colmes sold the gun to Hall knowing that he was a convicted felon. Police took the occasion to remind citizens, who happen to have firearms in their homes, that there is a free gun lock distribution program in Montgomery County. Anyone wishing a free gun lock can go to a Montgomery County police station. The nearest station is at 20000 Aircraft Drive, Germantown.

Past

February 10, 1937. Frederick County police sought the help of their colleagues in Montgomery County in search of a bakery truck last seen four days ago. William Bayers, a bakery truck driver, was last seen when he drove his newly-painted yellow truck into Montgomery County to make deliveries.

February 11, 1936. Four men learned in Montgomery County Police Court that it is poor policy to take the police commissioner's chickens without permission. Two of the men were sentenced to ninety days in jail including an additional thirty days in jail for lying, a third was given sixty days because he told the truth, and a fourth man was sentenced to ninety days for receiving the chickens.

February 14, 1899. The Metropolitan branch of the Baltimore & Ohio Railroad was completely blocked by the blizzard that struck the area in the past few days. The St. Louis Express was said to be snowbound in a cut near Boyds, and the train from Chicago was believed to be marooned somewhere near Barnesville. Snowdrifts to a depth of ten to twenty feet blocked the tracks and made roads impassable.

February 15, 1965. Over one hundred young drag racing enthusiasts were arrested by county police after an undercover officer infiltrated their group. Police said that they had received numerous complaints about drag racing on a deserted section of River Road about three miles south of Poolesville. When the police arrived, they ordered over seventy cars into a procession and escorted them to the Rockville station where they were charged.

February 17, 1931. Former States Attorney Albert Bouic was treated to a display of police efficiency by Montgomery County Policeman Harry Merson of police headquarters. Before the attorney had realized that his auto had been stolen from near the courthouse, it was returned to him by the policeman who had also arrested the thief.

February 18, 1975. The bodies of two Frederick County boys were found in an abandoned quarry near Buckeystown. State police said that the boys, both eleven, had not been seen by their parents since Sunday when they went to play.

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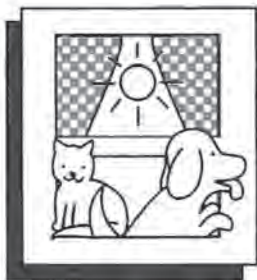
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**"Youth Sports Continued From
Page 22—**

only a sophomore, and if she works at it, she can be our best yet. There may be up to another six girls on wrestling teams in the county."

As the team comes to the end of its 2006 season, it looks promising for continued improvement since they are only losing two seniors. Freshman Henry Field has really come on strong in his first year posting a 14-9 record so far this season.

A clue to future success of the PHS wrestling team is that Coach Britton is dedicated to the principles of wrestling established by one of America's greatest wrestlers and coaches, Dan Gable. This wrestling Hall of Famer sets his goals high. On setting goals, Gable has stated, "I'm a big believer in starting with high standards and then raising them. We make progress only when we push ourselves to the highest level. If we don't progress, we backslide into bad habits, laziness, and poor attitude."

As a parent, it sounds like being on Britton's team may be one of the best things a young person could do to learn such important lessons.

Wild about Wrestling

By Marcie Gross

The opponents take their places within the circle on the mat, standing and facing each other. The referee blows his whistle, and the timer starts counting down. The first opponent grabs the wrist of his rival's hand and quickly slides his other hand under his opponent's arm and up behind his neck to a half nelson. Both coaches are yelling instructions. The crowd full of parents, friends, and teammates is cheering its team member on to victory. The wrestlers swiftly moves around flipping his opponent on his back. He squeezes as tightly as he can with all of his weight upon his opponent's shoulders. He lifts his head up and out of the way while continuing to push down, keeping his opponent flat on the mat. He does all of this while his opponent struggles to prevent him, and tries to reverse the situation. A few seconds later, the crowd hears the referee slap the mat. The wrestler has just pinned his opponent and won the match. The referee raises the winner's hand. Both players shake the hands of their opponent's

coaches followed by the hands of their own coaches. Both are congratulated by their teams and the crowd cheers wildly. Keep in mind, though, sometimes the he is a she – not getting pinned, but doing the pinning.

Good sportsmanship, concentration, perseverance, strength, teamwork, hard work, and lots of practice – these are the ingredients for a member of the PAA (Poolesville Athletic Association) Wrestling team. This season, there are sixty-one wrestlers for Poolesville. PAA has three wrestling teams: The Beltway team, for experienced wrestlers, coached by Steve Seeger, Kevin Dorsey, Bruce Savage, and Chris Wilson; and two recreational teams: the Gold team, coached by Chris Giarratano, and the Black team, coached by Tom Armstrong and Mark Agnew.

Team Manager, Suzanne Tallia, and her family joined the PAA wrestling family seven years ago when her son Jeff was seven years old. Her younger son, Matt, joined the program at age six. Suzanne is in charge of stats, team correspondence, and administrative duties. She says, "If the kids put their skills to good use, speed, strength, and smarts make a really good wrestler." She says there are two kinds of Wrestling Moms, the ones who say, "Don't hurt my kid," and the ones who say, "Go get him." Suzanne claims to be a Go-get-him mom.

I find myself to be both, but I'm just a first-time wrestling parent this season. Like many parents in the Poolesville wrestling community, I've caught the bug and am wild about wrestling. As a parent of two wrestlers this year, I can only begin to describe the roller-coaster of emotions that one witnesses during each match. You're anxious, excited, nervous, and proud all at the same time. You stand up from the bleachers and hear yourself cheering in a voice that you used to save for rock concerts.

Sportsmanship is a big part of the PAA wrestling program. Coach Steve Seeger, also Commissioner of PAA Wrestling and long-time wrestler, as well as every other coach on the

team, demands good sportsmanship from each wrestler. In fact, the PAA Wrestling Team has won the league's annual sportsmanship award for the past three years. Dawn Dorsey, the team's fundraising coordinator, says that sportsmanship is a fact of life, so it is a good skill for the kids to learn now. Her son Cody has been wrestling since he was seven years old. This is her family's fourth year with the team. Her husband, Kevin, a former high school wrestler, is one of the team's coaches. Dawn says, "Wrestling is so good for the kids. It builds good character and teaches them to depend on themselves while also having others to guide them." She continues, "Wrestling is an individual and team sport. You win or lose your own match, the other kids encourage you, and you still have the benefit of the team support."


Wrestling is a very technical sport. For this reason, the team practices three nights a week. The kids learn every time they go to practice. Judy Murgia, the team's equipment man-



PAA Wrestlers

ager, says, "Wrestlers learn to be quick and smart, but they don't have to be super muscular. At practice, they learn the moves and how to counter them. The coaches are really great." Both Judy's son, Tommy, and her daughter, Anna Marie, wrestle on the team.

The Beltway team is wrestling at Northwest High School on February 11, at 10:30 a.m. and 2:30 p.m. Also coming up is a tournament for the entire wrestling team on Sunday, February 19 at Damascus High School. Following that tournament, the top four wrestlers from the league go to the regional tournament on February 26. Come out and support your Poolesville wrestlers! Soon you'll be wild about wrestling, too!




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Entrees

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- Grilled USDA Prime New York Strip Steak Topped with Porcini Butter Served with Fava Beans and Parisian Purple Potatoes \$31.00
- Marinated Giant Malaysian Prawns Served with Clarified Butter Sauce and Asian Slaw \$39.00
- Herb Dusted Grilled Rack of Lamb Served on a Warm Mixed Pepper Rice Cake and Drizzled with Coffee Infused Demi-glace \$32.00

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- Pear and Pistachio Pave Served with a Bittersweet Chocolate Sorbet \$8.00

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