

# The Monocacy

# MONOCLE

*Keeping an Eye on Local News*

A Biweekly Newspaper

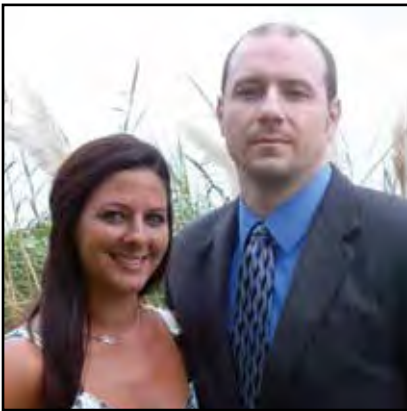
August 29, 2014 • Volume XI, Number 11



*The Rocklands Farmhouse originated as the Allnutts' farm in 1870. Read all about it on page 10.*



*This sign of the times tells the story of old times in Beallsville. Read more in Mystery History on page 16.*



*Laura Normoyle and Josh Smith plan a very green wedding. Find out why in Tidbits on page 14.*



*A very successful 2013 leads to a bolstered football program for 2014. See Youth Sports on page 12.*

## *Fire Destroys Jamison Home* By Rande Davis

The home of Brian Jamison was destroyed by fire in the very early hours of August 15. Mr. Jamison resided at 4639 Licksville Road in Tuscarora, Maryland. He was not at home at the time, but a tenant, John Thurman, was there and called Brian shortly after midnight to report that the entire home was gone within fifteen minutes.

The cause of the fire was a frayed wire in the wall near the laundry room. Jamison, the son of Pam and Bill Jamison, will be able to find housing at a house next to the family real estate firm which had been at one time a gift shop called Hand Maidens. Mr. Jamison hopes to rebuild depending on the settlement with his insurance company. Brian was upbeat in saying that at twenty-five he is young enough to bounce back and that the only thing he won't be able to



*The home of Brian Jamison was destroyed by fire on August 14.*

replace is a collection of over four hundred vinyl records.

Mr. Thurman, however, lost everything including his beloved

dog, Bud, and many tools in the garage that he used for work.

**Continued on page 5.**

## *Bateky Signs Football Scholarship with Rutgers* By Jeff Stuart

Following the first day of football practice on August 14, Poolesville senior Jon Bateky formally agreed to play football with Rutgers of the Big Ten next fall. With his parents by his side at a table in the school's main gym, Jon signed a letter of intent. After brief remarks by Head Coach Will Gant, teammates, friends, and supporters, watching from the bleachers, rushed the court to get pictures of the event.

Jon will finish up his academic requirements at PHS and will enroll at Rutgers next January. A captain of this year's Falcons team, he will play both offense and defensive line for Poolesville this year, but he will play on the defensive line for Rutgers.

The 6'-4", 245-pound Bateky, a Washington Post All-Met honorable

mention as a junior, has played for Coach Gant for all four years that he has been head coach. "Jon is a great kid," said the coach. "We

brought him to varsity at the end of ninth grade. He plays very fast

**Continued on page 21.**



*With his proud parents as witnesses, PHS senior Jon Bateky signed an agreement to play football for Rutgers next year.*



## Family Album



Carl Hobbs, Don Hoffacker, Elena Victoria, and Tim Flynn held a hot dog giveaway to raise funds for the Poolesville Military Support Group. The bad weather meant a bad turnout, so more donations will be needed.



Helpers for the Silver Award winners are: Back row: Jessica Mense (Troop 4300), Marilyn Mense (Service Unit Manager), Pat Ferris, Laurie Hundertmark, Jill Conley, Ashley Bass (Troop 4762). Front row: Anna Morrison, Gretchen Hundertmark, Ellen Beal



King Lion Josh Maisel (left) thanks Poolesville Town Manager Wade Yost for addressing a Monocacy Lions meeting.



Girl Scout Silver Award winners are: Anna Morrison, Gretchen Hundertmark, and Ellen Beal.



Christine O'Connell completed 400 miles in four days with 400 other people in a charity bike ride from London to Paris.

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“Bring It On”



## Local News

### Commissioners To Launch Intensified Search For Grocery Store

By Rande Davis

Commissioner Chuck Stump presented the Town of Poolesville's game plan to seek a grocery store for the area at the August 18 town meeting.

The number one question asked of the Poolesville commissioners since Selby's Market closed in January of 2012 has been: "Will we get another supermarket?" While the quest for a supermarket has been thoroughly exhausted, seeking a full service grocery is considered possible, and the commissioners remain hopeful. The population of the town and surrounding area has been simply far too small to attract a supermarket firm for the 26,000-square-foot building now scheduled to be the venue of Tractor Supply Co. Tractor Supply has confirmed its arrival in Poolesville sometime after the first of the year. With the fate of the building now set, any prospective grocery owner's trepidation over having that building available to a larger potential food competitor is now eliminated. The commissioners believe that now they have their best chance to attract a smaller grocery operation.

Subsequently, the commissioners announced that the town is entering into a formal process to identify potential grocery store firms that traditionally operate at a lower level than the standard supermarket. The commissioners are tasking the town's marketing firm, Van Eperen and Company, to initiate the preliminary process of developing the marketing tools and research prospects, and to facilitate dialogue by town officials with other food industry and government resources.

The list of prospects will be limited to those grocery stores whose operations meet the demographics

of the town and the surrounding area. The search will begin by targeting groceries in Maryland and southern Pennsylvania.

Commission president Jim Brown has already met with major property owners in the area to involve them in the process and to help identify possible sites. Having an attractive list of potential sites will be vital in attracting a grocery.

The commissioners voted 4-1 (Commissioner Klobukowski voting against it) to re-commission Thomas Flynn of Thomas Point Associates to update the commercial development study on Poolesville that his company did in 2012. The new survey, which could cost up to \$7,500.00 to produce, would provide the most current and updated demographic and economic data available to attract any prospective grocer. With many changes in the town within the last two years, especially in growth and household incomes, the newer information is expected to maximize the ability to land a grocer. Addressing the issue of cost, commission president Jim Brown noted that now is the time to have the most thorough information about the town ready as part of the sales package. Stump noted that there may not be a second chance in approaching a prospect, and it is important to be fully prepared upfront. Commissioner Brice Halbrook opined that an independent study holds much more credibility with prospective retailers than information put together solely by town personnel. The new survey will add questions designed to better focus on the needs of a grocer but could also include



*This was once a grocery. Will it be again?*

additional questions for attracting other desirable retailers.

Van Eperen arranged a meeting between Jim Brown, Chuck

Continued on page 19.

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## Commentary

### Living for The Moment

By John Clayton

Once more, I will be sorry to see summer drift away into fall. I have sensed general agreement that this was a great summer; perhaps we were assuaged in return for the beyond-miserable winter we endured. Where was the drought? We always have a drought, and then we get bailed out, hopefully, by tropical storms about this time, or later in September. I hope the farmers are happy with all this rain and that it hasn't been too much. Our tomato garden has been going gangbusters, which I assume is a consequence of the weather, luck, and a little extra effort on the weed front, probably in that order.

A week or so ago, I looked out our rear-facing windows to see the sun as a beautiful orange ball descending in the sky, heading for a spectacular sunset. This is a good time of year for sunsets where we live, because the sun, instead of appearing to go down (yes, I do realize it's not really going down) behind the treeline, goes down behind that mountain ridge across the river near Leesburg. I resolved to check back in a few minutes for the dénouement, but then noticed that the sun's red-orange (Crayola made that one, as I remember) beams were coming through a series of two windows at just the right angle to hit a collection of our garden tomatoes on the kitchen counter. No tomato I grew ever looked so beautiful. The light also illuminated a vase of flowers behind the tomatoes; I was held spellbound. Enraptured, I knew I was totally unworthy of such a display. This was a moment for Vermeer or Rembrandt, not for the likes of me. The vase is soft white (if I meant beige I would have said beige) with a filigree of stems lightly painted on the surface. It's quite lovely, and originally came from Stephanie's Secret Garden with an arrangement for an anniversary or a birthday. Stephanie herself assured me we would use it again and again, and we have. Its

glaze was highlighted with a gentle orange-red that Crayola never imagined. I enjoyed this display, realized that it would not last, and that I had better appreciate the moment because it was unique, fleeting, and I could never capture it in a photograph. Thus, sacrificing the vista's last few moments, I grabbed my smartphone and took a few pictures.

Perhaps a more sophisticated cameraperson, with a more sophisticated camera, perhaps with filters and the right aperture setting could have captured more of the scene's qualities. As it is, I have pictures of a dark room partially lit up from the front, and the light has already moved above the foreground tomatoes, which is unfortunate. The tomatoes in the bowl still look pretty good in the light, although nothing like the real-time version. The white vase, of course, looks just a plain white; whereas, in reality it had glowed softly, I kid you not. All the elements of beauty had gathered together into a single statement—which had nothing to say in the photograph.

This existential experience must have some pithy lesson of some sort to be shared, something about how we should spend more time enjoying and appreciating life's little gifts and less time trying to record them digitally, and that we should write letters instead of Facebook messages. Perhaps someone would benefit from that, but I might be beyond redemption. I remember that, years ago, when the kids were kids, we used to vacation at a cottage in Maine, and the light of the sunsets across the cove we overlooked was, well, you've seen great sunset reflected off the water before—pretty darn nice, isn't it? I burned up copious rolls of film (remember film?) trying to capture the magic of those lobster buoys lit up like otherworldly lanterns, and those pictures are in a box somewhere, but I carry a perfect image of what we saw in my own mind, there whenever I want it; however, those memories are pretty hard to share without the photos. I may dig them up sometime; I'll bet they came out better than I remember. Maybe I'll photograph a few with my smartphone and share them with all my followers on Twitter.

## Rande(m) Thoughts Food for Thought

By Rande Davis

The dreamers that Poolesville will someday have a supermarket can wake up now. It ain't gonna happen. The reason is really a good thing, though. We just don't have the population, and we are not going to have it (at least, not within our foreseeable future). On the other hand, landing a full-service grocery could happen, and the commissioners have decided to expend significant time and capital to find out if that is possible. Is a grocery store the most desirable answer?

At one time, I wrote a column about Poolesville already having or getting soon through a variety of retail locations, nearly everything a supermarket offers—just not in one location. Is it possible to go beyond the utilitarian to encompass an attractive and wholly unique shopping experience—a shopping experience so desirable as to actually attract outsiders to

shop here, not just to fill the needs of the local population?

Is it possible for such a small town as ours to successfully support an array of specialty stores? So far we have demonstrated an ability to support a unique, quality baker and our support for a specialty produce store like Mixed Greens seems to be going in the right direction. Would we do the same for a quality butcher and/or seafood shop? How about a good old-fashioned cheese shop or candy store? I visited a farmers' market near Allentown that had scores of vendors offering all this and more in one location, and, yes, people came from miles and miles around to shop there. Is this the promise held by a food hub? Retail rent can be prohibitive, but is vendor space?

Does a grocery store enhance or diminish the notion of such an outlet? Could the grocery store be something more than aisles of goods? Could it also offer freshly-cooked foods, sold as dine-in or take out? Is it only the big guys like Wegman's that can do this right? How about the Amish store

Continued on page 9.

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## Town of Poolesville Town

### Government Report

By Rande Davis

#### Commissioners Vote To Use Summary Minutes

In a continuation of dialogue concerning the use of recordings of town meetings and subsequent transcriptions of those meetings, the commissioners voted to drop the practice in favor of a summary of minutes. Town counsel Jay Gullo advised the commissioners that summary minutes meet all legal requirements to accurately record official town actions taken by the commissioners by including a summary of topics and dialogue, recording of motions made and seconded, and the result by commissioner of each vote. The vote came after Mr. Gullo provided an example of summary minutes of the August 4 meeting that he had prepared.

Within the motion to move to summary minutes, the commissioners also approved the continuation of recording town meetings and the retention of such recordings for one year. In the coming months, the commissioners will be discussing and determining the specifics of a new town record retention policy that could result in the town archiving recordings for up to five years.

#### FY2014 Budget Officially Closed Out

Town manager Wade Yost provided the annual budget close-out data covering the town's revenues and expenditures for both the General Fund budget and the Water and Wastewater budget (W&WW).

The General Fund, which concerns the revenue and expenditures required for running the needs

of the town, ended in the black by \$114,253. The W&WW budget once again required a transfer (grant) of funds of \$64,000 to bring it into balance.

Total town revenue for 2014 totaled \$2,934,908 coming from property taxes (39%), income taxes (35%), revenue sharing (7%), wireless antennae rentals (6%), highway user funds (5%), and miscellaneous other areas (8%). Revenue to the town was ten percent higher than originally budgeted. At the same time, expenditures were also nearly ten percent higher than budgeted. The cause of extra costs included expenditures for heavier snow removal, truck repair and maintenance, legal fees, and engineering.

The largest expenditures in the General Fund were for town salaries (37%) with other costs for building operations, town administration, park, street, sidewalks, engineering, trash removal, debt service, and a grant to cover the shortfall in the W&WW budget.

The primary cause of the cost overrun in the W&WW budget is attributed to a \$44,000 drop in water purchases by residents and businesses due to heavier than normal rainfall. During the fiscal year, the town received fifty-five inches of rainfall while the average during that period is forty inches.

The General Fund included unrestricted funds (a sort of rainy day fund) at the end of the fiscal year of \$752,000, and the town had, in its restricted Capital Improvement Project fund, \$749,274. As a prudent practice, the town holds enough money in its unrestricted funds to cover up to three months of operating costs. The W&WW fund had \$280 in unrestricted funds as well as accumulated Capital Improvement Project funds of \$454,942. Totaled together, the town has over \$2,000,000 cash on-hand at the end of the fiscal year.

Continued from page 1.

#### Fire Destroys Jamison Home

Brian and friends have organized a fundraising event for Thurman on August 30 at the House of Poolesville on Fisher Avenue. The proprietors of the restaurant have agreed to host the event and to donate fifteen percent of all food and beverage proceeds (dine in or carry out) from sales from 3:00 p.m. to closing. There will also be a collection bin for patrons to make further donations to help Mr. Thurman.

## It's That Time Again!



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## Things To Do

Have you sent in your vendor application and/or parade permit for Poolesville Day? Hurry, there's still time. Register early for the PACC 5K Run/Walk and save money.

August 30

### House of Poolesville Event

Fundraiser for John Thurman who recently lost all of his possessions due to a house fire. HOP will donate fifteen percent of all food and beverage sales, and there will be a donation box. 3:00 p.m. to close.

### Read to a Dog

Would you like to have a reading buddy? Do you like dogs? Stop by the Poolesville Library and read aloud to one of our certified therapy dogs. This program is designed for young and beginning readers and for those who are looking to improve confidence in reading skills. No registration required. 10:30 a.m.

August 31

### House of Poolesville Event

Wandering Peacocks. On the patio. 4:30 pm.

September 3

### PASC Event

Poolesville Area Senior Center: **Zumba Gold.** Poolesville Baptist Church. 1:00 p.m.

### Community Dinner

Menu: Baked ziti, salad, vegetables, bread, and dessert. Free (donations accepted). St. Peter's Church. 5:00 to 7:00 p.m.

September 4

### PASC Event

Poolesville Area Senior Center: **"What's New in Cataract Surgery"** by Dr. Robin Mevissen and Dr. Thomas McInnes of Poolesville Vision. Poolesville Baptist Church. 1:00 p.m.

September 5

### Fridays on the Commons

Featuring the popular Bark in the Park Cute Dog contest, DJ Val music, and then enjoy the Cousin John Band. CJB's live performances are both eclectic and electric, featuring a wide range of original music mixed with covers from bands such as Little Feat, the Allman Brothers, Delbert McClinton, Aerosmith, and Stevie Ray Vaughn. Farmers'

September 5 *continued*

Market starts at 5:00 p.m. Concert starts at 8:00 p.m.

### UMCVFD Auxiliary

#### Basket Bingo

Featuring gift cards and cash. Twenty games, specials, and raffles. Refreshments available, no outside food or drinks allowed. Located at the UMCVFD fire hall in Beallsville. Cost: \$20. Doors open at 5:30 p.m., games start at 7:00 p.m.

### PHS Varsity Home Games

Girls' tennis. Gaithersburg. 3:30 p.m.

September 6

### House of Poolesville Event

Oasis Band. On the patio. 4:30 p.m.

September 8

### Poolesville

#### Commissioners' Meeting

Town Hall. 7:30 p.m.

September 10

### PASC Event

Poolesville Area Senior Center: **CPR Demonstration with Ty Stottlemeyer of MCFDR.** Poolesville Baptist Church. 1:00 p.m.

September 10 *continued*

### PHS Varsity Home Games

Girls' tennis. Churchill. 3:30 p.m. Boys' soccer. Gaithersburg. 7:00 p.m.

September 11

### PASC Event

Poolesville area Senior Center: **Game Day.** Poolesville Baptist Church. 1:00 p.m.

Poolesville Area Senior Center:

**T'ai Chi.** Poolesville Baptist Church. 7:00 p.m.

### PHS Varsity Home Games

Football. Kennedy. 6:30 p.m.

September 13

### UMCVFD Pit Pork and Beef BBQ

Eat in or carry out. Fire house pavilion. 11:00 a.m. to 4:00 p.m. or until sold out.

September 13

### Mary Ann Powell Book Signing

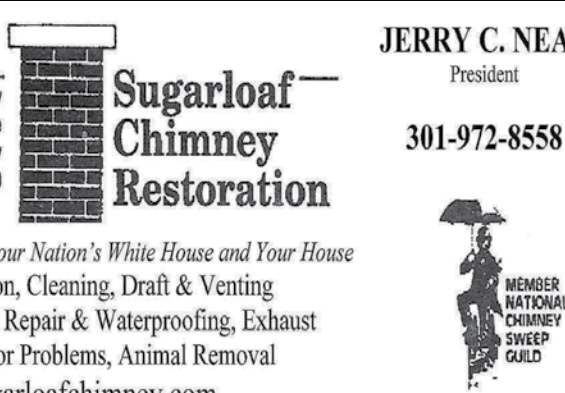
Barnes and Noble, FSK Mall. New book: *Horse Tales—Three Champions.* 1:00 p.m. to 3:00 p.m.

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## Center Stage

### Spinning Wheel

By Dominique Agnew

The wheel spins, spins, faster, slower, and the chunk of red earth, shapeless and useless, begins to take on a form as firm hands breathe life into the clay. The sun streams in the window, glancing across the vast room, its light absorbed by unglazed pots, pitchers, cups, or reflected brightly by the glazed serving dishes, plates, mugs, and tiles.

From the outside, the former dairy barn retains its charm, accented by random pieces of pottery, glinting in the morning light, winking at visitors who pull up and park. Inside, welcome to Dusty Road Pottery, the studio of potter/artist Jennifer Hamilton, where she has taught and created for the past ten years, a place where students can allow their creativity to thrive. "People always say, 'I'm not a good artist, I can't draw a straight line,'" Jennifer explains, then counters with, "There's no such thing as not being an artist." From the young to the old, Jennifer teaches the craft and art of pottery, but she also learns from them. "People come in and have their own way of doing things," they bring their life experiences, she says, and she has created for them a "safe environment where people can be creative without judgment." She especially finds it "fun and fascinating to be around kids... that have sometimes unbounded creativity."

Jennifer herself began her voyage through clay as a child when, during her middle school years, she took pottery classes at Glen Echo Pottery. The class was held in a yurt, a round structure, and all the wheels were in a circle. The teacher would walk around the class from wheel to wheel, helping, guiding the students. "I remember loving the class," Jennifer recalls.

Jennifer started her university studies in St. Louis, Missouri at Washington University. She studied under Barbara Diduk, "a really good, traditional potter," says Jennifer. "I was highly influenced by her." Typically, potters learned by apprenticeship, but at the university

level, the study of pottery, or ceramics, was more sculptural. Students were given an assignment, and their "job was to problem-solve."

Before Jennifer completed her degree, Diduk left the program, and Jennifer transferred to the University of Wisconsin to have the opportunity to study with Don Reitz (who just passed away in spring). "He, among other artists, turned pottery from a traditional craft medium into an art medium." Jennifer didn't realize at the time that she was studying with an artist who would be a part of history. "I knew that this guy was a great artist and a great teacher, but I didn't realize his impact on the medium." He is particularly well-known for bringing the technique of salt-firing to the U.S.

Jennifer left Wisconsin with her bachelor of arts. She returned to the area and began her varied career. "I always had a studio someplace," she says. She also taught a few classes at various Montgomery County locations including the Montgomery College extension program and what was previously called the Rockville Arts Place, now VisArts. She even dabbled in graphic design. For her own work, however, the scale was large—a definite influence of Reitz who thought and taught that bigger was better.

She showed in galleries and shows, and did commissioned works. Her works consisted of large-scale tile pieces. She built plywood forms, laid out big slabs of clay, cut them into tiles, then put them back together so they didn't look like they had grout lines.

Meanwhile, sixteen years ago, Jennifer, her husband, and their three children left the Rockville area where she had grown up and bought a country property on Linticum Road, before Urbana came into being. "It seemed remote at the time," she says. The property came with a dairy barn of which Jennifer says, "I always intended to make it an art studio." It just didn't happen right away. The former owner, who had divided his farm, had also been an artist, a painter. "I think, in part," Jennifer muses, "he kind of liked the idea of selling to an artist."

For the next few years, as they built their house (her husband is a



Jennifer Hamilton

builder), raised their family, and (in a different way) raised horses, Jennifer continued with her large-scale art pieces—but an idea was percolating in her brain, something that her subconscious needed. Maybe it was an epiphany, if an epiphany is a manifestation of our inner selves. "One morning, I woke up and said, 'I'm going to teach ceramics, I'm going to rent space, I'm going to buy more wheels, and I'm going to advertise.'" The name of her studio was also there, sent to her by her subconscious: Dusty Road Pottery.

At first, she rented a space in Hyattstown, but the ventilation proved inadequate. She stayed there for a year while she and her husband renovated the old dairy barn, adding the electrical, dry-wall, and furnace necessary for a viable studio. She began by offering a summer camp for kids. "My hope was to offer something to the community," she recalls. It took her some time to build her customer base, and she didn't really do too much advertising outside of her website, but after ten years in business, she has a following.

With the change of the focus of her business came another interesting transformation: Teaching students the wheel "made me fall back in love with the wheel... I just started liking it again," and she began making smaller pieces. When she had started doing art, she hadn't considered the possibility of practicing traditional pottery and making dishes. "I didn't think about it in my young life," she explains, but the combination of art and the utilitarianism of the pieces became more intimate. "A platter, a teapot, a mug had more meaning to me... a possibly more pleasurable experience." She continues,

"There's something fun about having a cup of coffee from a cup by your favorite potter." Likewise, serving a part of a meal with a platter made by a local potter "heightens the celebration." In her return to making functional pieces, her art has not taken a back seat. "I am trying to make a teapot that's functional and at the same time sculptural," she says. She's always experimenting and perfecting techniques.

Five years ago, Jennifer joined the Countryside Artisan Tour which "has brought the most interesting people to my studio." She has enjoyed meeting all the different walks of life that appreciate art, and she enjoys learning about the other artists on the tour. "I need to be connected to other artists and other people," she says. "I love meeting the people that come to the studio."

There is one little drawback to the studio tour: the deadline. When she's working to make pieces for the tour, she loses the chance to fail. One of her goals is to have "the option for failure in experimenting," she explains, "I can't have failure with a deadline looming... I need to be able to experiment." Not surprisingly, she's trying to find the balance between teaching and creating—oh, and getting the chores done, right?—nor has she abandoned the large-scale notions of her earlier work with some ideas for large pieces brewing. "I want to continue working on my skills, my crafts, my ideas," she says, "and I would like to get back into showing." The wheel spins—and comes full circle.

Dusty Road Pottery will be open for the Countryside Artisans Fall Tour on October 10, 11, and 12. Jenny will also be offering classes for all ages and skill levels beginning in September.



**Local News**

**Poolesville Hardware For Sale?**

By Rande Davis

Word on the street is that Poolesville Hardware is up for sale. While that is technically true, it is not exactly what many perceive and what the owner has in mind. John Speelman, the proprietor of the business, addressed the rumor

and acknowledged that he registered with a business broker years ago to sell the business, realizing that finding a purchaser could take many years.

Speelman has listed the land and business for \$2.1 million. He said, "I am sixty years old, so I am thinking about retiring some day, and I realize that selling a business can take a long time. My preference is to be here another five or six years. I love what I do. I love helping the people. My philosophy has always been that if you love

what you do, you'll never work a day in your life." Asked about Tractor Supply Co. and its role in the matter, he emphasized that he put the business up for sale long before TSC was even in the picture. "I am motivated by the

competition, though." Mr. Speelman believes it will require finding the right person to purchase the business and the land, but he is in not in any particular hurry—and that is right from the owner's mouth.



*There is talk of Poolesville Hardware being up for sale. The truth is not quite that simple.*

Continued from page 4.

**Food for Thought**

in Germantown near Outback Steakhouse? Is that a food outlet that could work here? Should we be talking to them?

I applaud the proactive approach the commissioners are taking to find a solution to fill the shopping needs of residents. In our highly-sophisticated time, having up-to-date data and professionally-prepared marketing packets to sell the town to prospective retailers is not a waste of money. Even with all that, however, our odds of landing a grocery store are not much more than one in six.

A micro-brewery with restaurant, a farmer's hub with a variety of specialty vendors, and a vision of a sweet town not only desirable to live in but one to visit and shop at on weekends requires imagination. Perhaps for the second time in one summer I have lost my mind—but maybe not. I call on the town's marketing representatives and the commissioners to expand their vision beyond a grocery store. Jefferson, Maryland has a simple grocery, as does Broadalbin, New York, Commissioner Klobukowski's hometown. Perhaps our limits are no greater than those two towns—or do we have the vision to see more? We are at a crossroads. What path should we follow? What is your vision for Poolesville?

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## Monocacy Foundations

### Rocklands Farm: Preserving The Past while Creating a Future

By Susan Petro

When Greg and Janis Glenn first stumbled upon the Rocklands Farm Estate ten years ago, they were only looking for a cottage to rent in the country. Janis said she and her husband, Greg, were looking for a beautiful quiet place, a connection to the country for their family. They couldn't find a cottage, but instead discovered and fell in love with the beautiful and historically-significant Rocklands Estate. They purchased the property and set about returning the home and surrounding outbuildings to their former glory.

The interior maintains much of the character of the original home. Janis scours the internet for accurate period pieces like door-knobs and accessories to match the original hardware. The furnishings are reminiscent of the 1870s. The original staircase adorns the interior foyer and curves upward to the second level. To the left of the foyer is a double parlor where the original and subsequent owners would have entertained guests. The second floor has four bedrooms. Above the second floor is an attic and access to the widow's walk on the roof.

Today, the home appears much as it did when it was built almost a century and a half ago by Benoni Allnut for himself and his wife, Emily. An inscription reading "B. Allnut 1870" is engraved into a lintel on the west side of the home.

The property was once part of a large tract of land known as



Rocklands Farm: A proud past meets a promising future.

The thirty-four-acre farm estate, located on Montevideo Road in the Seneca Historic District, consists of the main home, an Italianate mansion built with locally-mined Seneca sandstone; a massive red bank barn; a two-story log house with a stone chimney; a log smokehouse; a corncrib; and two additional stone structures: a blacksmith shop and a springhouse. Other newer structures exist as well.

The distinctive features of an Italianate home include a box-like massing, low-pitched roof, and wide-bracketed eaves. The windows have rounded arches. Some of the original marbled glass is still in the frames.

Thomas Discovery which was originally owned by James Allnut dating back to around 1750. Numerous Allnut family homes were built on the tract which includes land on Sugarland, Partnership, and Montevideo Roads. Benoni's great-grandson, Ben Allnut, is the current owner of nearby Homestead Farm.

The Rocklands home was built with cut blocks of the Seneca sandstone known as ashlar or dressed stone. The finely-dressed stone on the front of the house was tooled to create a texture of horizontal lines. The remaining sides of the home have a natural stone block

Continued on page 19.

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## Youth Sports

### PHS Football 2014: The Shape of Things to Come

By Jeff Stuart

After back-to-back winning seasons, the mood at PHS summer football practice is upbeat. "We expect to be competitive in every game, make the playoffs, and host a playoff game," said Head Coach Will Gant. "We are continuing to try to build a solid program. We have a tough schedule, playing four solid programs from out of county: South Hagerstown, Catocin, Brunswick, and Boonsboro. In-county, we have several tough opponents, including Wheaton and Richard Montgomery." The Falcons are talented but not deep with a roster of less than forty players. "We combine all of our varsity and JV players into the same practice in the summer," said the coach. "Obviously winning has created an uptick in interest. We've really tried to promote the program and the kids."

"I think we are going to have a really good season," said senior quarterback Steven Morningstar. "We have a lot of good players coming back. We are pointing to that first September 5 game at Northwood and looking to beat them like we did last year. Our coaches are really pushing us. The young guys are getting into it, so it's all good. They've got a couple of new rules about tackling that we are adjusting to, and then our new offense is looking good so far. We are just putting it all together."

Last year, Steve completed fifty-three percent of his passes for ten touchdowns and over one thousand yards. He also rushed for six touchdowns, engineering a few memorable late-game comebacks.

"We are looking forward to having a good season and hopefully winning a 2A state championship," said senior wide receiver and strong safety Sean Parker. He is also focused on that first game with Northwood. "I think we are going to do really well. We have a lot of talented players, and everybody's working hard. The tackling rules are different this year. You



Team captains of the PHS 2014 football team are seniors Sean Parker, Jr., Steve Morningstar, Jr., Jon Bateky, and Nic Fisher.

can't use your head. You have to use new techniques. It is a process of learning. This summer everyone is working with each other and helping each other. We've become a team. It's a good program. We're ready to go."

Senior lineman Jon Bateky, a fourth team preseason all-state defense pick by the *Baltimore Sun* who just signed a letter of intent

to commit with Rutgers, sums up what he is looking forward to this year in one word, "Winning." Looking back on his career, he says his favorite moment was his "first varsity game as a freshman against Catocin. We won, 35-28. It was a great experience for me." Bateky had three sacks

Continued on page 16.



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## Tidbits

### Matt Williquette Scholarship Fundraiser a Success

The Second Annual MJW Fest –Car Meet, Auction, and Festival raised \$4500.00 for an Automotive Technology scholarship at Montgomery College in memory of Matt Williquette. Matt was a lifelong car enthusiast, Montgomery College alumnus, and resident of Poolesville. The event had over forty unique cars, trucks, and even one army troop carrier on display. The car show winner was Rick Kalbacher with his 1958 Corvette. The cornhole-tournament-winning team was Nicole Onley and Josh Chamberlain.

### Checkmate

Congratulations to Yaakov Gridley for receiving the Milton S. Berg special award for photographer at the Montgomery County Fair. The award honors the father of Vincent H. Berg, who co-chairs the fair's photo contest. The award is offered to encourage the pursuit of photography and to further interest and photographic skills throughout a photographer's life. Gridley's winning entry was the checkers table in the John Poole House.



Montgomery County Fair photo contest award winner by Yaakov Gridley.

### Stock Up on Your Stock of Books

Poolesville Library's highly-popular Used Book Sale on Poolesville Day is the library's principal fundraiser for the year. The sale, sponsored by the Library Advisory

Committee, garners the necessary funds for many library programs for children, families, everyone. As always, they need donations of used books, in decent condition. All categories, including fiction, romance, history, science, poetry, self-help, and children's books, are needed. This year, as in many recent years, the library is indebted to local bibliophile Allan Stypek, owner of Second Story Books in Washington, D.C. and Rockville, a great source of quality used books. Allan will donate several boxes of used books from his store to help boost profits from the sale. The library also accepts CDs and DVDs. Be sure to come by on Poolesville Day, September 20, to restock your home collection.

### Normoyle and Smith Announce Engagement

Rick and Linda Normoyle of Poolesville are proud to announce the engagement of their daughter, Laura Normoyle, to Josh Smith, son of Margaret and Randy Smith. After a three-year courtship and a twenty-year friendship, Laura and Josh are planning a 2015 wedding ceremony in Ireland.

### Agnew Named to ICWLA Division I Academic Honor Roll

Rising Wagner College senior Chantal Agnew, *PHS Class of 2011*, is among 238 student-athletes from eighty different institutions who have been honored for inclusion in the 2014 Intercollegiate Women's Lacrosse Coaches' Association (IWLCA) Division I Academic Honor Roll. All student-athletes were nominated by their schools and have achieved at least junior status academically and had a cumulative academic GPA of 3.50 or greater. Agnew holds a 3.826 GPA while majoring in Biology.

"I am extremely proud that Chantal...[has] been recognized for [her] outstanding academic achievements and delighted by the academic achievement of our entire team," said first-year head coach, Liz Frisoli. In addition to excelling in the classroom, the 2014 squad fashioned an 11-7 record, winning a school-record seven straight

Continued on page 17.

## Garden

### The Challenges Of Farming

By Maureen O'Connell

On August 9, the New York Times ran an article by Bren Smith, "Don't Let Your Children Grow Up To Be Farmers." Forty-year-old Mr. Smith is the owner of a sustainable shellfish and seaweed farm, Thimble Island Oyster Company. Located in the Long Island Sound, it is one of the first three-dimensional ocean farms in the country. Traditionally, seaweed has been farmed on vertical lines in shallow water. He takes on an innovative approach and strings his seaweed on nylon ropes that run horizontally, while others are dropped down vertically to the muddy bottom thirty feet below. On the bottom are oysters, the foundation. Continuing up the line, bay scallops and mussels grow, and at the top, horizontally, is seaweed. This system forms a nutrient-rich environment and self-sustaining ecosystem. Recently, he was at a farm-to-table dinner with some other local farmers. While comparing business models and profit margins, they all agreed that they were working in the red. He wrote, "The dirty secret of the food movement is that the much-celebrated small-scale farmer isn't making a living." After business expenses, there is very little left to pay for healthcare, kids' college, and retirement preparations. "With the overwhelming majority of American farmers operating at a loss—the



Making it as a farmer takes more than counting on Johnny Appleseed.

median farm income was negative \$1453 in 2012—farmers can barely keep the chickens fed and the lights on." Some foodies believe that they are doing their part to help farmers and the environment by buying their quinoa and kale at the local farmers' markets. Many of his friends who are small-scale farmers rely almost entirely on Department of Agriculture programs and foundation grants. They cannot afford to buy farmland, he says, so they are forced into neo-feudal relationships with wealthy landowners. Many work two to three other jobs to barely meet expenses. There are, in many states, high-priced community support groups, state and local agricultural programs, and a plethora of farmers' markets, but Mr. Smith believes that they are not doing enough. Daily, he and other small farmers must compete, not so much with big agribusinesses, but with hobby farmers who have other sources of income and with some non-profit farms that can be profitable.

Continued on page 18.

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**A Monocacy Moment**



**The sign said:  
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 It didn't say what to drive**



## Mystery History

### The Ghost Town Of Beallsville

By Rande Davis

By the way it looks today, the four corners at Route 28 and Route 109 could almost be called the Ghost Town of Beallsville. The unsuspecting passerby might not realize that this once-thriving crossroads community had its important moments in history and, to be sure, important history did, indeed, pass through Beallsville. At one time, it was the site of the parish of what is today's St. Peter's Episcopal Church in Poolesville which first chartered the nearby Monocacy Cemetery in the early 1700s. The parish eventually moved to its current site on Route 107.

Beallsville has had its moment of political importance, too. You may be surprised to know that it was here that Maryland's two-party system got its origin. The Potomack-Federalists met here in 1790 to formulate their plans to challenge other political factions in Baltimore. From these early American meetings, the concept of today's congressional district system, as opposed to an at-large system, was developed.

It was also here, just a bit east of the four corners, on Medley Hill that the Medley Voting District was established as one of the five voting districts in Montgomery County. This is where the local historical society, Historic Medley District, gets its name. The name was given only because the citizens voted at the Medley Tavern.

Prior to the Civil War, this little township had a blacksmith, general store, post office, chapel, and gristmill. The chapel, now standing at the nearby Monocacy Cemetery, which was built by the Daughters of the American Confederacy, is a replication of an original church that was destroyed and used for firewood by Union troops. It was built as a memorial for CSA veterans. There are at least thirty-two confederate veterans buried in the cemetery that has over three thousand burial sites.

The four corners saw their share of Civil War soldiers with a September 1862 skirmish nearby. Union soldiers used the site as an encampment because of its strategic location and visibility.

The once highly-popular Staub's restaurant is now occupied by a landscape company. A post office used to be there and had been, at one time or another, in structures previously located on each of the four corners.

In the first part of the century, the four corners of Beallsville had three gas stations. They were at the Darby store (the building that has been under restoration for a few years now), at the yellow building across the street (which at one time was a Hudson-Studebaker Auto Dealership), and at the Beallsville garage, which used to have Mobil's flying red horse out front. A log cabin that once stood in what is now Staub's parking lot was taken apart, piece by piece, and moved to West Virginia.

The Darby General Store closed its doors in the 1940s. It had the old-fashioned merchandizing setup of requiring that the customer request items at a counter and the storeowner then retrieve the items. As you entered the store, there were dry goods on the right, which included overalls, shoes, hats, yards of cloth, etc. On the left were the food items which were largely canned goods and items sold by the pound.

The late Bill Griffith of Beallsville once told the *Monocle* about the days when you could get a ham sandwich for ten cents and a bowl of bean soup for fifteen cents, and the best part was the freshly-baked chocolate meringue pies by Mrs. Darby.

Payment was by account and recorded in ledgers kept by Mr. Darby showing each transaction. It is said that just as Mr. Darby was standing on a tall ladder at the very peak of the building with a bucket of paint in one hand and a brush in the other, he was advised by a well-informed neighbor that his store no longer met the zoning codes, and that if he was planning to spruce up the commercial establishment, he was simply wasting his time. He thought about it for a few moments, descended



There is plenty of mystery about the history of the four corners in Beallsville.

the ladder, and never again attempted to "fix up the old place." The biggest move in Beallsville recently was moving the Darby Store twenty-seven feet away from Route 109. Yep, a couple of years ago, the whole building was literally picked up and resituated onto a new foundation.

Kitty-corner to the Darby stores stood the home of C.W. Roberts which also served at one time as a general store serving the rural community in the area. His daughter Linda stills resides just one block away. This building was condemned and demolished by a controlled fire drill by the Upper Montgomery County Volunteer Fire Department in 1983.

However, don't despair for Beallsville. It looks like the small ghost-like town may have a future.

The Maryland-National Capital Park and Planning Commission purchased the Darby Property and is in the final stages of renovation. If that all continues to go as planned, the Darby home could become offices for the Woodstock Equestrian Center which borders the Darby property. Whether or not the nearly one million dollars expended revitalizes Beallsville, only time will tell. On the opposite corner, the Beallsville garage will continue to be a blacksmith and welding company.

While it is easy to say that Beallsville's better days have passed, this once proud little village may just have a future that holds new promise. As you pass through now, envision its past, consider its present, and hope for its future.

Continued from page 12.

#### PHS Football 2014

and three forced fumbles in the opening game against Northwood last season.

"Of course the first game against Northwood is important," said senior middle linebacker Nic Fisher, "but we are not looking past anybody on the schedule. We are looking forward to hopefully bringing back the...state championship. Catoctin was tough for us last year. We want to get back at them. We played South Hagerstown good for the first two quarters last year and then just lost it, so I want to beat South Hagerstown and Catoctin along with everyone else."

"Senior wide receiver Joel Hessels and senior offensive lineman and defensive end Brandon Bush are players to watch," said Gant. "I look for junior linemen Cody Lemarr and Kyle Wilkins to make contributions." Senior wide receiver and free safety Kevin Rakow also returns.

Across the county this year there is an emphasis on concussion awareness and prevention, hydration, and nutrition. All twenty-five schools have designated a physical trainer or "player safety coach" whose main role is to monitor the health of the players.

The first home game is September 12 against Kennedy.



## Police Blotter: Past and Present

By Jack Toomey

### Present Crime

**Assault:** 19800 block of Beatriz Avenue.

**Theft from Vehicle:** 19600 block of Fisher Avenue.

**Theft:** 19700 block of Wootton Avenue.

### Past Crime

**August 31, 1938** Agents of the Bureau of Investigation announced that the bullet that killed farmer Milton Miles had been fired by a neighboring farmer. Montgomery County Police had been investigating the unexplained shooting of Miles who had been killed while tending his turnip patch on his Rockville farm. His neighbor, Paul Stomberg, had been training a dog by firing .22 caliber rifle shots on a neighboring farm. When he heard about the death of his neighbor, he went to the police and volunteered that he might have been responsible.

**September 1, 1939** A northwest Washington boy escaped almost certain death after he fell down an abandoned rock quarry near Great Falls. Police said that the boy was hiking in the woods when he swatted at a bee, lost his balance, and then tumbled down the quarry. Luckily, he was with

two other boys who ran for help. Montgomery County Police and firemen made a human chain by holding hands and were able to reach the boy at a depth of 150 feet. They then passed him, man to man, up the side of the quarry to safety. He was taken to a hospital and was treated for two broken legs.

**September 7, 1938** A twenty-one-year-old man, who was serving a sixty-one-day sentence for speeding, escaped from a chain gang that was working on the Clarksburg-Lewisdale Road. Police in three jurisdictions searched for the man.

**September 8, 1939** Circuit Court Judge Gassaway ordered two Prince George's County youths released from the county jail after they were held there for two weeks. Gassaway criticized the detention of the juveniles in a holding room at the jail. A county probation officer testified that she did not think that the detention of the boys in the adult jail was harmful. They had been held on multiple housebreaking charges.

**September 10, 1938** Montgomery County Police were investigating the theft of a huge political banner that had been strung across Connecticut Avenue at the B&O Railroad tracks. The banner, urging votes for J. Millard Tawes, was twenty-by-twenty-four feet and worth \$100.

*Some of the material in this column was taken from the archives of the Washington Post.*

Continued from page 14.

### Academic Honor Roll

games in reaching the Northeast Conference (NEC) Championship game for the first time in program history.

### Thank you, Poolesville Community!

Girl Scouts from Poolesville's Troop 5946, Ellen Beal, Gretchen Hundertmark, and Anna Morrison, met their goal on Saturday, August 23 at Poolesville Town Hall, completing over fifty fleece blankets for Warm Up America, Montgomery County Chapter. The blankets will be donated to children at local hospitals and shelters in Maryland. The project is for the girls to earn their Silver Awards, the highest Cadette Girl Scout award. In addition to local Girl Scouts, long-time Girl Scout adult volunteers and members of the Poolesville Village Piecemakers (quilters) and the Ladies of Truth and Hope Outreach (sewing group for donating projects for homeless groups and those in need) pitched in to help complete the project.



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Continued from page 14.

### The Challenges of Farming

"If we need a tractor, we have to go begging to the bank. We need to support workers up and down the supply chain... we must start our own organizations... and shape a vision of a new food economy."

Mr. Smith paints quite a dismal picture of the American farmer. On August 15 in the New York Times, there were four letters to the editor in response to his article. One writer passionately disagreed with him: "Government programs do more harm than good." The other three semi-agreed with him; one of them commenting that "parents should let their children grow up to be farmers, but with any industry, there is no guarantee that every business model is going to be profitable."

Where do Maryland and Montgomery County rate in this picture? To give us some perspective, let's step back for a moment and briefly look at their agricultural history.

Maryland has a long history with agriculture. Different areas of the state were better suited for different types of farming, mostly depending on the soil type. Montgomery County was once mostly covered with farmland, and about one hundred years ago, more than ninety percent of Montgomery County residents earned their living directly or indirectly from agriculture. They represented a mix of English and German traditions. In 1790, Maryland planters raised about one fourth of the tobacco exported from the United States. Rough landscape of forests, rock, and thin soil prevented farmers from establishing large-scale plantations. Tobacco remained the stable crop until the 1790s when wheat became more prevalent, and it continued to be the principal crop into the twentieth century. In the 1800s, there were two events that were game changers in agriculture. In 1828, President John Quincy Adams broke ground for the Chesapeake and Ohio Canal near Little Falls. By 1831, there were approximately twenty miles of canal in use between Georgetown and Seneca, carrying

barges loaded with grain, flour, coal, and farm products. Another significant change affecting farming came with the opening of the Baltimore and Ohio Railroad in 1873. This revitalized the farming economy, especially benefiting dairy farmers in Montgomery County. By the early twentieth century, one half of all farms within three miles of the railroad were in the dairy business. In 1914, the Cooperative Extension Service was founded to help farmers learn about improved scientific ideas and methods. It remains active today and is a valuable asset to the agricultural community.

By the 1950s, loss of agricultural landscape and open space began to be noticed. With the increase in suburbanization following World War II, demand for housing made farm land increasingly attractive to developers, and the increased property values encouraged many farmers to sell long-held family farms. About one half of Montgomery County's farmland was converted to non-farm ownership by the 1960s.

In 1980, the Montgomery County Council, under the leadership of Royce Hanson, created the Agricultural Reserve, the most famous, most studied, and most emulated program of its kind in the United States. Above all, it is one of the important programs in Montgomery County designed to save much threatened farmland and open space in the northwestern part of the county. This designated land use zone encompasses 93,000 acres. Landowners in Montgomery County can participate in seven separate agricultural preservation programs: Montgomery County (MC) Agricultural Easement Program; Maryland Agricultural Land Preservation Foundation; Maryland Environmental Trust; MC Transfer of Development Rights; MC Rural Legacy Program; Legacy Open Space Program; and the Conservation Reserve Enhancement Program. Montgomery County is very active in offering help programs to beginning farmers as well as established ones. In 2012, it established the New Farmer Pilot Program designed to expand the local economy by supporting agricultural entrepreneurs. Aspiring

farmers are offered mentoring and specialized business training, such as marketing, accounting, business planning, and advanced sustainable farm practices. Another very useful tool offered to county residents is the Montgomery Soil Conservation District. The condition of a farm's soil is vital to the success of a farming program. The Soil Conservation staff educate and assist landowners in implementing soil conservation practices and techniques. These are only a few of the programs offered to farmers by the state and Montgomery County. Help is available if you are willing to do your homework.

Today, farming in our Monocacy area is very diverse. There

are farms growing such crops as wheat, corn, soy beans, hay, fruits, and vegetables. In Comus, a ninety-two acre farm is home to Montgomery County's only vineyard/winery, Sugarloaf Mountain Vineyard. Unlike in the past, only a few dairy farms remain. Overall, the farms range in size from one hundred to two hundred acres down to Melane Hoffmann's small two-acre flower farm.

To answer this article's title question: Can you make a living farming? The answer is: Maybe. It depends upon your definition of "making a living," and how hard you want to work. There are no guarantees in any industry.

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Continued from page 10.

### Rocklands Farm

appearance. The home retains the original front portico, galleried side-wing porches, bracketed and paneled cornices, and a balustrade surrounding the widow's walk.

Seneca sandstone is a durable red stone quarried nearby at the Seneca Sandstone Quarry alongside the Potomac River. The sandstone was used for other well-known buildings in the area such as the Montevideo and Montanverde Estates, and the Seneca Schoolhouse. The construction of the Chesapeake & Ohio Canal made the stone a valuable resource in Washington, D.C., as well. The Smithsonian Castle, for example, was constructed of Seneca Sandstone.

The smokehouse and springhouse on Rocklands Farm were built using the sandstone in its natural shapes as it would have come out of the quarry. The rough-cut stone was generally used in the 1700s and early 1800s. It was laid randomly or uncoursed. These buildings appear to predate the construction of the main house. The foundation and walls of the first floor of the barn were also constructed of both uncut and cut blocks of Seneca Sandstone.

Benoni Allnutt was a farmer who used the C & O Canal to ship his excess produce and livestock to market. He had a running account with the local grist mill which was located in the once-thriving community of Seneca. The mill, owned

by Upton Darby, ground wheat, corn, and oats into flour and meal.

Rocklands changed hands numerous times before the Glenns purchased the property in 2003, by which time, much of the land was overgrown with brush and brambles, and the buildings were in various states of disrepair. Janis likens the process of bringing back Rocklands to unlocking Sleeping Beauty's castle.

Janis said that, out of necessity, their first project was to replace the home's leaking roof. They hired a local roofer who specializes in restoring rolled cooper roofs. He pulled Janis aside with another urgent concern. "These chimneys are just falling apart; there is nothing holding them up," he said as he pulled out a crumbling brick. Each of the seven chimneys needed to be rebuilt.

The windows were all painted shut. Janis set about removing the paint, and she taught herself how to fix the pulleys and ropes used to open and close the windows. Once the windows were completed, she discovered why so many older homes have the windows painted shut: it kept out the cold drafts and wind.

In addition to the main house, other buildings on the property needed restoration, as well. The Glenns hired Amish builders to replace the wooden beams and install a new roof on the barn. They put in a modern floor, but used rough-hewn lumber cut by a local mill to mimic the original flooring. Janis said that for each project they undertake, they try to use lo-

cal wood and products in order to maintain the original appearance and character of the buildings. To restore the stone work and to build new walls, the Glenns make their own matching mortar with crushed sandstone and cement.

For the first five years the Glenns lived on the property, the home and buildings served as their own private living quarters; however, after their son, Greg, graduated from college, he and two friends decided they wanted to try their hands at creating a working organic farm on the property.

The farm soon became a whole family affair. The younger Glenn manages the livestock while his wife, Anna, focuses on educational activities like hosting field trips and summer camps. She grows a variety of flowers that are often used in arrangements for the weddings that take place at the farm. Janis is in charge of weddings, concerts, and events that take place on the farm. Her husband, Dr. Greg

Glenn, runs the winery operations. They use the best organic farming practices to grow the food and raise the animals. A farm market is located in one of the newer buildings on the property.

Close to a hundred and fifty years after Benoni Allnutt built the Rocklands Estate and surrounding buildings on the farm, the Glenn family have brought the property around full circle to its original grandeur: beautiful, functional, yet not opulent. They have lovingly and carefully recreated a working farm and opened it for the public to enjoy. "Our philosophy is that we are just trying to be good stewards of the land," said Janis, "and good stewards of beautiful architecture." To see Rocklands Farm is like taking a step back in time, while enjoying the bounty of today's harvest.

An extended version of this article is available at [monocleonline.com](http://monocleonline.com).

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Continued from page 3.

### Grocery Store

Stump, and Wade Yost with Patrick Donoho, president of Maryland Retailers Association, to gain insight into the process the town should follow to attract a grocery and to identify retailers to approach.

The search process will begin once Van Eperen completes an information packet to be used in the endeavor and the updated survey is complete. That date will be better determined once Thomas Point and Associates provides a timetable for its survey work.



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Continued from page 1.

**Bateky Signs Football Scholarship with Rutgers**

and relentlessly on the field. He's a nonstop worker in the weight room. Off the field, he is the same. He is a highly-motivated student, carrying a 3.5 GPA. He has been a true pleasure to coach, a great athlete, great student, and hard worker. He's going to do really well."

Jon spoke to about forty different schools and always expressed interest in their programs. He visited Old Dominion, Boston College, and Rutgers. Rutgers's defensive line coach Jim Panagos started recruiting Jon last January. Gant said, "He told me, 'Coach, I really want to coach this kid,' and Jon seemed to really like Coach Panagos and Head Coach Kyle Flood."

Why did Jon choose Rutgers? "Pretty much because of the great academics," he says, "and the football team is great. There is really a family aspect. I really feel it is a place where I can start to reach my goals in life. Boston College, West

Virginia, Virginia Tech, Old Dominion, Western Michigan, Navy, and some Ivy League Schools all made me offers. It wasn't an obvious or easy choice, but I decided Rutgers was the school that was right for me—that one of the coaches there really wanted me was a really big plus." Bateky visited Rutgers twice last spring and wanted to commit, but his parents advised him to take some time to think about it.

The Rutgers staff plans to use the consensus three-star recruit in multiple positions along the defensive front. "Their goal is to win a Big Ten championship," said Jon.

His high school career is not yet over, and Bateky has only good feelings about Poolesville and his coaches. "The Poolesville community has been great. I really felt like they were behind me even when things weren't going so great. The coaches were always pushing me so that I could realize my potential."

"Since he will go in January, the signing date was a little different," said Coach Gant. "Jon plans on coming back to participate in graduation in June 2015 with his PHS classmates. Coach Flood and Coach

Panagos said that they would absolutely allow Jon to leave to participate in that." As an early enrollee, Bateky officially counts as part of the Rutgers freshman class of 2014. He can adjust to the academic side without the pressure of football

season, and he can participate and compete in spring practice.

Jon has an interest in sports medicine but has not yet decided on an area of study at Rutgers. Bateky was the second player from Maryland to commit to Rutgers for 2015.

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## Remembrances

### Billy Potts Passes Away

William Arthur Potts, Jr. (Billy) of Poolesville, passed peacefully at home on Friday, August 22, 2014. He was the beloved husband of Victoria Taylor Potts and loving father of Caitlyn Elizabeth Potts. Born on May 23, 1966, he was the son of Mary Alyce Chaney Kolb and stepfather Donald L. Kolb of Aberdeen, Maryland, and father William Arthur Potts, Sr. and stepmother Lenda A. Potts of Grasonville, Maryland. He is also survived by his grandmother; Eleanor Kolb of Philadelphia, Pennsylvania; his sister, Jennifer Kolb Edwards and husband Jay of Charlotte, North Carolina; and brother Chad Kolb of Joppa, Maryland. A Celebration of Life is being planned for Billy in early September, details to be announced. Please honor Billy by making a donation in his name to the LUNgevity Foundation ([lungevity.org](http://lungevity.org)).



### Virginia I. Magaha

Virginia I. Magaha, 86, of Frederick, formerly of Boyds, died on Monday, August 25, 2014 at Edenton Assisted Living in Frederick. She was the wife of the late Archie T. Magaha who died January of 1999. Archie and Virginia were married in August of 1945. Born on July 26, 1928 in Martinsburg, West Virginia, she was the daughter of the late Martin Ellis and Charlotte Virginia (Prather) Braithwaite.

Virginia worked for Al-Marah Arabians Farm, Boyds Market, Selby's Market, and for the Montgomery County Schools Café during her life.

Surviving are her two daughters, Connie Rough and husband Ron of Walkersville, Donna Elgin and husband Charlie of Adamstown; one sister, Norma Everhart of Berkeley Springs, West Virginia; seven grandchildren; and thirteen great-grandchildren. She will also be remembered by her numerous nieces and nephews.

Virginia was preceded in death by one son, Franklin Magaha; one daughter, Joanna Dorsey; one brother, Max Braithwaite; and three sisters, Ruth Wenks, Anna Mae Magaha, and Amelia Wilson. In lieu of flowers, donations may be made in Virginia's name to the Barnesville Baptist Church, P.O. Box 69, Barnesville, MD 20838.



#### Flags were lowered August 14 in Honor of:

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## Petly is Available...Have You Logged In?

By Peter Eeg, DVM

### Poolesville Veterinary Clinic

When you join Petly, you'll have access to a ton of great features, including:

Your Petly page makes it easy to view your pet's medical history and appointment details all in one secure place. You can also check your page for pet health-related news and educational articles. Here's what your Petly page can do for you:

- Request an appointment or prescription refill
- View your pet's health history
- Keep up with appointment reminders (you will need to opt-in for text reminders of appointments)
- See what's next for your pet
- Read up on the latest in pet health
- Upload your pet's photo
- Stay connected by following us on Facebook

Sign up is free, quick, and easy. Give us your email address. Then, check your email for an invitation to join Petly.

**How do I view my Petly page?**

Go to the Petly home page at <https://www.petly.com> and enter your email address and password.

**What do you do with my email address?**

We use your email address as your Petly sign in name. You have the option of receiving your pet's service reminders (vaccinations, exams, etc.) by email. We also use email addresses to contact clients about practice updates and important health news, such as information about Canine Influenza. If you'd prefer not to receive emails from us, you can use your Petly account to change your email preferences. You will still be able to use your Petly account for everything else, even if you choose not to receive emails from us.

**Do you sell your mailing list?**

We do NOT sell our mailing list. We do occasionally work with animal health companies to offer discount coupons and other promotions for products and services that we believe are beneficial to our patients. We do NOT disclose your personal information.

**How much does Petly cost?**

Your Petly page is a service we provide FREE of charge to all clients with active email addresses.

**Do I need a separate Petly page for each pet?**

No! Your Petly page contains health information for each pet with an active file in your account with us here at the hospital. Remember, in order to have an active account, your pet must have visited our hospital. You can switch between your pets' pages using the convenient *More Pets* tab. If you see any information about your pet or account that needs to be updated, you can use your Petly page to let us know.

**What can I learn about my pet's health?**

There are several ways to learn more about your pet's health under *Pet Info*, *A Pet's Life*, or by searching using the *Pet Health Network* search bar. You can learn about specific medical conditions associated with your pet's past appointments by clicking on the red-circled "i" under your pet's health summary.

**Can I schedule an appointment on Petly?**

Yes! Simply click on the blue sticky note labeled *Request an Appointment*. Select a pet, then choose three possible dates and times that work for you and include any specific questions or requests. Once you send your request, you'll be notified by phone or email about the date and time of your appointment.

**If I update my address, will my practice know?**

Yes, as soon as you update your information on Petly, we will be notified.

**What if I forget my password?**

Just click *Trouble Signing In* and enter your email address. Within minutes, you'll receive an email with a link that will take you to a page where you can reset your password.

**How can I find out if my pet is due for an appointment?**

Simply click on the *What's Next* box on Petly to see when your pet is due for upcoming services.

**How secure is my Petly page?**

Your Petly page resides on a secure server protected by a firewall. Your personal information cannot be accessed by other Petly users. Your Petly page is created each time you sign in. When you are not signed in, your Petly does not exist. This means that it's impossible for someone to find and view your account on the open internet. Only you (and anyone with whom you choose to share your sign-in name and password) can see you pet's information.

If you encounter any problems or have questions, please feel free to contact Patti at [plewis@poolesvilleveterinaryclinic.com](mailto:plewis@poolesvilleveterinaryclinic.com) or call 301-972-7705.



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