

The Monocacy MONOCLE

Keeping An Eye On Local News

A Biweekly Newspaper

June 30, 2006

Volume III, Number 8



Daytripper redux on Page 6.



The BBQ was first rate at the Preservation Barn Dance. More pics on Page 2.



Ready for action at the pony trials. Page 10.



The big guy gets the little ones to love gardening. Read about it on Page 3.

Outback Blimp Visits Poolesville

By Jack Toomey

Motorists traveling east on Whites Ferry Road last week may have been startled to see a huge blimp floating just above ground level on the Robert Hawkins Sod Farm. The Outback Restaurant Airship spent the week, with its crew of fourteen, at the sod farm because of its nearness to the Booz Allen Golf Tournament in Potomac. The blimp, which is 130 feet long and 50 feet tall, spends the year traveling to major sporting events like the Booz Allen, other golf tournaments, and college football games.

Crewman Dave Hartzell, who has been flying on the blimp for nine years, said that the airship is owned by High Degree Operations of Tampa, Florida and has been painted in Outback colors for three years. The company looks for properties well in advance that



Crewman Dave Hartzell and the Outback Airship

have a great expanse of land, and they have found that sod farms are ideal for their needs. The blimp has a crew of fourteen whose assignments vary. Most travel by motor home and vans between locations. Between January and September, the blimp visits golf tournaments and then they

switch their assignments to major college football games during the fall. Before coming to Poolesville, the blimp was in Danbury, Connecticut and arrived here on June 17. The ship is capable of traveling at thirty knots and can remain airborne for nine hours without refueling. There is room for five people in the airship. Because the trip back and forth to Potomac falls within restricted airspace, the crew needed special permission from the FAA to fly in this zone.

Hartzell, who is originally from Winchester, Indiana, spends virtually the entire year traveling the country. He said, "It's never the same, I have seen a better part of the country." Hartzell has traveled to thirty-eight states aboard the blimp. He has been to Poolesville before and said, "I like Poolesville, the proximity
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New Town Hall: Between a Rock and a Hard Place

By Rande Davis

The planned location for a new Poolesville Town Hall at Campbell Park (corner of Fisher and Wootton Avenues) has been changed due to rock layers that prevented the inclusion of a basement.

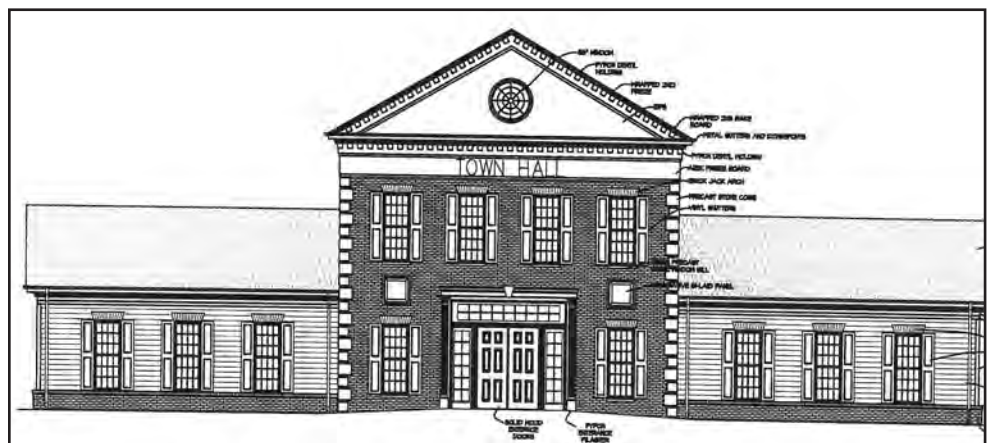
The commissioners are now pursuing the possible purchase of property owned by John Stringer of Beall Street in Poolesville, which would place the new town hall overlooking Whalen Commons. In a unanimous vote, the commissioners directed town attorney, Alan Wright, to draw up a contingency contractual offer to present to Mr. Stringer. Final sale is dependent on positive results from a feasibility study relating to rock formations and potential wetland

restrictions.

The new site on Beall Street is to the west of the Stringer home (cedar-sided house near the Whalen Commons gazebo) and would be at

Road. Building on that property would require the improvement of Fyfe Road as a second egress to the

-Continued on Page 18.



The proposed Poolesville Town Hall

Family Album

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Andy Marchwicki and his daughter Holley at the Preservation Barn Dance.

Chris Oyer boots one at the Punt Pass and Kick.



Ken Fitzwater of Poolesville Baptist Church and Cindy Simpson of St. Peter's Episcopal Church at the farewell for Steve and Kathleen Hayward.



Jack Davis and Reverend Steve Hayward.

Tracey Forfa, Henry Nessul and William Price at the Hayward farewell.



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In the Garden

A Gardener – His Dream – His Kids

By Maureen O'Connell

If you have noticed large terra cotta planters brimming with geraniums, lobelia, petunias, portulaca, impatiens, daisies, and other colorful summer flowers in front of many business sites in Poolesville and have wondered who is the Good Samaritan Gardener, thanks go to one man and his "kids." The man is Garth Seely, and his kids are local children from the Elf School, Monocacy Elementary, Poolesville Elementary, and the Barnesville School.

Garth, his wife Amy, and their two sons Cade and Thayer live in a beautiful wooded haven on Big Woods Road in Dickerson. Garth's love, or passion might be a better word, for plants and nature goes back to his childhood days in Bethesda. Before he could drive, his parents would ferry him to his lawn mowing and garden maintenance jobs around the neighborhood. When he turned sixteen and got his driver's license, he threw his tools into the back of his pickup truck and started his own garden business. He moved to Monocacy country twenty-five years ago and named his new company Gardens by Garth. From lawn and garden maintenance, he expanded into garden design. Today, his business takes him to residential jobs in our area, Potomac, Bethesda, and Georgetown.

While he was very busy with his day job, there were many days that his mind would wander and he would dream about his labor of love, working with and educating young children about the beauty of plants and nature. As with many dreams, it often takes something to push one beyond dreaming to make it a reality. The birth of his two children was just that catalyst.

Garth started out with one project. He approached the principal of Monocacy Elementary School and volunteered to set up an after school garden and nature club, the Landscaping Club. The response was very encouraging. He donated his time and planting materials and taught classes of ten to twelve children in five-week sessions. The goal was to spruce up the school's

grounds with plantings and to maintain the existing landscaping. Along the way, Garth would teach the children about the creatures of nature they observed while digging in the soil or splashing in a small pool of water where tadpoles had taken up residence. If they were lucky and observant, they might see a bushy-tailed red fox run across the hayfield behind their school yard. They learned to listen for the many songs of the birds in the woods. They knew the hoot of the owl and the neigh of the farmer's horses down the old farm lane to the right of the school. A whole new world was opened to them, waiting for them to enter. It only took a Gardening Pied Piper to lead them there. Garth was on to making his dream a reality. From Monocacy Elementary, he expanded his program to Poolesville Elementary, the Elf School, and the Barnesville School.

The second step in his planned dream was field trips to gardens and nature centers. For his first outing with "his kids," he did not have to venture far. The woods and meadows around his charming home are a fairyland of mowed grassy paths meandering through



Susanne Johnson, daughter Tina Johnson, Gavin Hockenberry, Anna DeSoto, Mateo Zappata, Bryce McKenney, Garth Seely and son Cade Seely

ornamental grasses, dogwood and magnolia trees, drooping wisteria, mountain laurel, azaleas, hydrangeas, majestic atlas cedar trees, towering white pines, rose-covered hickory trellises, and much

more. In the spring, daffodils hold court. Around every bend in the pathways, a new flower, shrub, or tree surprises you. Two or three large openings in the woods will

- Continued on Page 13 .

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The Humble Chef

By Maureen O'Connell

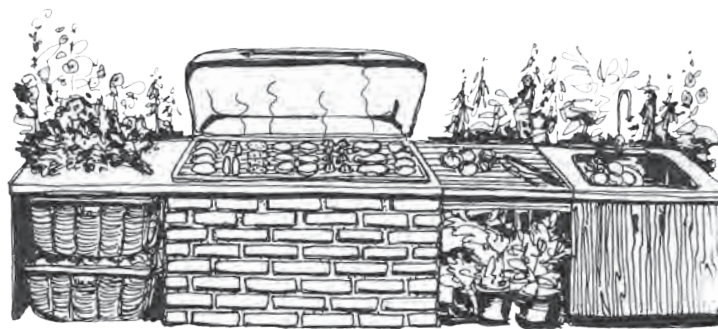
What's for dinner? This is a very common question in many homes every night. With today's hectic living pace, the answer is often take-out food or a visit to a local fast-food spot. The notion of menu planning is becoming a lost art, and a seated family dinner in one's home is going the route of the dinosaur. This is bad news for two reasons: every family needs a quiet time together away from the television, computer, video games, and an over-loaded calendar of sports and social events. There is also a real sense of satisfaction in creating a menu, be it for a luncheon, family dinner, picnic, barbecue, holiday meals, or a dinner party for friends.

A menu is a fascinating thing. It deals with the harmonious combination of factors of which the casual diner is hardly aware. On the simplest level, a well-planned menu should consider three things: texture, flavor, and color. What do I mean by texture? Food can be puréed, mashed, boiled, roasted, steamed, or fried. Each method delivers a different

taste to the palette. Flavors can be sweet, tart, acidic, spicy, salty, hot, or bland. Each one conveys a different feeling to the food. Color can be monochromatic or rainbow-like, and it can set a different mood for the entire meal. The trick in putting together a successful menu is the proper combination of all three factors. Too much repetition in texture, flavor, and color can be deadly. Good chefs also like to use foods that are seasonal. Besides being fresher, they also feel like the particular season. You would not serve a steaming bowl of vegetable beef soup on a steamy hot July day, nor would you include a cold potato salad with roast beef on a cold February night. They would not feel right.

The late Craig Claiborne (1920-2000), the New York Times food critic, described a meal he had at a friend's home, at a time when monochromatic meals were fashionable in certain European circles. "The meal, contrived to be monochromatically red, began with smoked salmon,

The Making of a Menu



followed by a cold, rose-tinted cherry soup, rare roast beef with a hot purée of beets, sliced tomato salad, a center piece of radishes, and, finally, raspberry sherbet topped with red, ripe strawberries. The whole meal was served on red china on red tablecloths in a red room, and it was absolutely awful."

Throughout history, food has been a big player in the lives of many historical figures. Louis XIV (1638-1715), known as the Sun King, ruled France for seventy-two years, the longest reign in the recorded history of Europe. If there was one word to describe Louis and his lifestyle,

especially at the court of Versailles, it would be: excess. Everything was gilded, and there were mirrors in every salon. Ah, but the dining was well beyond the cliché, "to gild the lily." State banquets went on for days with

hundreds of different foods. Louis was described, not as a gourmet, but, as a gourmand, which in Old French means glutton. In 1671, the Prince de Condé, cousin of Louis XIV and one of his great captains, hosted a banquet for the king at the prince's castle at Chantilly. Condé's Chef Clement Vatel and his staff spent months planning the menu for the grand meal. The day came and everything was in place, almost. The roast was short at several of the tables, and worst of all, the fresh fish had not arrived on time, and no banquet is complete without a fish course. Vatel was deeply shamed.

-Continued on Page 22.

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Local History

The Lynching of Sidney Randolph

By Jack Toomey

When the frightening word "lynch" is used, most of us think of the Deep South or the Ku Klux Klan. History has taught us that over three thousand people were lynched in the United States between 1880 and 1930. Over eighty percent of those who were murdered by lynching were black men. In many of the cases, men who were accused of crimes were taken from jail or from some type of official custody and then murdered by mobs of citizens. But who would believe that during the late 1800s, two lynchings happened in Montgomery County? The most well known of these cases was the lynching of Sidney Randolph at Rockville in 1896.

Richard L. Buxton was a prominent citizen of Gaithersburg. He was a town commissioner and had served as town bailiff at one time. He lived in a large house on Frederick Road just north of the railroad tracks with

his wife, his sixteen-year-old daughter Maude, seven-year-old daughter Sadie, and two-year-old son Carroll. At about 4:00 a.m. on the morning of May 25, 1896, a man named Wirts was walking to work down Frederick Road when he heard a woman screaming, "Murder, murder." He then aroused the occupants of two homes adjoining the Buxton house, and before the residents of those homes could react, he saw a woman, Mrs. Buxton, run out of the house into the yard with a small child in her arms. Several men entered the house and found Maude and Sadie in their bedrooms, terribly injured. Mr. Buxton was found in his bedroom also injured. An ax was found on the steps leading from the second floor to the first floor. Mrs. Buxton was able to say that she had been awakened by a blow to the head and for a second thought that her husband was attacking her. She then realized that a black man was in the room. Her husband awoke, and after being struck several times with the ax, grabbed a pistol from a nearby table, but it discharged into the floor of the bedroom. The intruder fled, and it was found that

Sadie was grievously injured with deep gashes in her skull. Maude was also critically injured. At about the same time, someone lifted a window at the house next door. Mr. English lived there with his family, and the noise awoke one of his sons

who saw a man standing inside the house by the window. The man fled and the window was found propped open by a stick.

By daylight, the town of Gaithersburg was aroused. Men organized themselves into posses and began scouring the countryside for the person responsible for this attack. Two men, Mr. Garrett and Carson Ward, were searching west of town towards



Hunting Hill when they spotted a black man who began to run across a field when he was seen. Mr. Ward drew a pistol and fired several shots at the man who stopped running and fell down. The man, Sidney Randolph, was taken into custody and brought back to town, bleeding from a wound to the hand. He later said that he had

-Continued on Page 18.

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Day Tripper

Monocacy National Battlefield: The Final Attempt to Capture the Nation's Capital

By Dominique Agnew

It's only 8:30 a.m., and the heat is nearly unbearable. It's a typical Monocacy area July day – hazy, hot, and humid, and the temperature will reach the mid-nineties. It has also been dry – the usual summer drought for the area.

The day in question is July 9, 1864. The Confederate Army, after having just walked hundreds of miles from Petersburg, Virginia, west, and north through the Shenandoah Valley, was planning on attacking a mostly defenseless Washington, D.C. from the north. Lieutenant General Jubal Early (of White's Ferry fame for us) was leading the attack. The plan was to capture the unguarded nation's capitol and, by holding it for even a few days, would become a significant psychological victory for the south.

Although small in scope, the battle that ensued is historically a relevant one. The plan was for the Confederate Army to sweep down into the capital from the north while another confederate regiment would free confederate soldiers imprisoned at Point Lookout and head north to join Early's troops. In short, the mostly inexperienced and heavily outnumbered Union troops led by Major General Lew Wallace were able to hold off the Confederate troops at the Battle of Monocacy for a full twenty-four hours, allowing the capital to be refortified with



General Lew Wallace

fresh troops from Petersburg, Virginia. After the battle, it was deemed too risky by the Confederates to try again to take Washington, D.C., and that was the last attempt ever made by the South to capture the Washington during the Civil War.

The Monocacy National

Battlefield Memorial National Park, located just south of Frederick on Route 355, is relatively new having only opened in 1991. Much of the land was purchased in the 1980s with one farm being acquired as recently as 2001. In 1928, a bill was passed in Congress authorizing a national park, but the funds were not made available for another fifty years. Interestingly, it was a witness to the battle who petitioned Congress for the designation as a national park. Glenn Worthington, of the nearby Worthington Farm, one of the stops on the current auto tour, was six years old during the battle and watched much of the battle while hiding in the nearby basement of his family's farmhouse. He later wrote a book about his experience, *Fighting for Time*.

Much of the battlefield, memorials, and farms that were part of the battle can be seen by an auto tour. After arriving at the Gambrill's Mill Visitor Center and taking in an instructive audio describing the battle, one can enjoy a short hike along the Monocacy River and Bush Creek, to the site along the riverbank where the battle took place. A small booklet for children with activities for their enjoyment is also available at the visitors' center.

The National Park Service does not do reenactments, but they do occasionally provide living history programs. These programs have had costumed interpreters doing demonstrations and interacting with visitors to give them an opportunity to learn about the battle.

Being right in the Monocacy area, the Memorial makes a perfect short daytrip. It can even be enjoyed on the way to other activities in nearby Frederick or just as a short excursion for itself. Nearly every day of the week programs are presented to the public. The park is open daily from 8:30 a.m. to 5:00 p.m. from Memorial Day through Labor Day. Entry and all programs are free to the public.

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Local News

The Community Is Invited!

By Dominique Agnew

Have they come to your house, yet? If they haven't, you should seek them out at the Western Montgomery County Pool. It is time again for the annual Swim for Sarah when swimmers of all ages, on swim teams or not, will swim in memory of Sarah Auer, beloved coach of the Poolesville Piranhas who was tragically killed in an automobile accident December 3, 2002.

From now until July 16, swimmers will be collecting pledges for the number of laps they swim at the fourth annual Swim for Sarah. Whether you're a swimmer or not, this community event has become the highlight of the summer. Live entertainment and the Wild Silent Auction complement the sights and sounds of churning water.

This year's silent auction will prove to be the largest yet. Already donated and going to the highest bidder: a completely autographed Wizards basketball (fourteen

signatures including Gilbert Arenas), two sets of Redskins tickets, Nationals tickets, numerous restaurants (too many for the average person to count), jewelry, gift baskets, and so much more.

The funds raised from this amazing endeavor go to the Sarah E. Auer Memorial Scholarship Fund to create scholarships for graduating high school seniors. At this printing, fourteen scholarships have been awarded with this year's Poolesville High School winner being Laura Wolford. Sarah's mother, Doris Auer, says, "The whole thing has been such a wonderful situation for us." The Auers feel that the scholarship not only is a way to remember Sarah



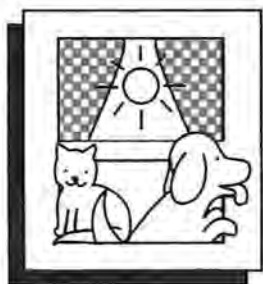
The scene at last year's Swim for Sarah event.

and her spirit but "to reach out to the community as well as outside our community." Six scholarships were awarded last year.

Last year, close to two hundred swimmers from Poolesville and outside the community participated.

Organizer Mary Beth Preuss comments, "It really has grown to be a big community event with a number of kids benefiting." Other teams in the area have even helped

-Continued on Page 18.



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Local News

Relay for Life Sets Record Results

Relay for Life completed its fundraising efforts by bringing in more than \$151,000 to help in the battle against cancer. It was months in the planning as scores of individuals took on volunteer tasks to help make it successful. While there were many persons

involved, special kudos should be given to the committee co-chairs, Chrissie Harney and Chontelle Hockenbery. Assisting them were Andrea Adkins, Paul Harney, Sue and Eric Hansen, Michael Szalay, Laurie McKinley, Debi O'Leary, Tara Perry, and Susan Vissari. Next year's fundraising program will begin again in January for the initial planning stages for 2007.



The Survivors' Lap at the Relay for Life.



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Charles Knill

Remembrance

Charles Knill: Dancing Still

By Rande Davis

Charles E. Knill, 90, of Clarksburg, Maryland passed away while attending a family reunion on June 11, 2006. Mr. Knill was well regarded in the upcounty region for his gentle and caring personality, dedication to farming, love of helping others, and a passion for dancing.

Except for a brief time as a bus driver, Charles spent a lifetime farming the lands of the Monocacy region. In agriculture, Charles did it all. He was raised on a dairy farm, and over the years, he planted and harvested over one thousand acres on various farms in the area. Bruce Wooden of Peach Tree Road spoke for many friends in the area when he fondly recalled his friendship with Charles Knill and how he received on-the-job training from the man Mr. Wooden refers to as "the best farmer in upper Montgomery County" and "a man who provided me the opportunity to learn farming from a true master."

Mr. Knill at one time was the farm manager of Al Marah, the famed Arabian horse farm in their area. Among other things, he was also responsible for raising their cattle. It can be said that over the decades, there probably was not any farmer in the area who did not get help and guidance from Charles Knill. "Anyone in need of help would always receive it pleasantly and instantly from Charlie," said Mr. Wooden. His willingness to help others was reflected in his proud membership in the Monocacy Lions Club since 1957.

In February of 1955, when a plane crashed off of Route 28, the pilot parachuted and ended up in a tall tree on the Wooden property on Peach Tree Road. Charles, who was the first one on the scene, was responsible for cutting the pilot down from the tree and consequently, helping to save his life.

Charles was as well known for his hard work habits as he was for his spirited enjoyment of dancing. His love of dancing never ceased. Mr. Wooden recalled how "he often stated that as he developed the usual

-Continued on Page 21.

At Your Service

Battling Bishop Becomes the Boss

By Dominique Agnew

This past May marked the end of the first year of Rick Bishop's inaugural post as principal which just so happened to be at John Poole Middle School. With eighteen years under his belt as an assistant principal at various Montgomery County public schools, Mr. Bishop was pleased with the results of this past year and emphasized that even with the previous years of experience, the first year being the boss was intensive and a little different than what he had expected.

Rick Bishop hails from Ohio where he graduated from Ohio Wesleyan University —yes the home of the Battling Bishops. In 1971, MCPS came to interview prospective employees at his campus, he came east, and he has been here ever since. His first teaching position was as a physical education teacher at two schools: Meadow Hall Elementary and Hungerford Elementary. Through the years, Mr. Bishop progressed through various schools and positions into the position of assistant principal; however, he did remark that he had the most fun teaching elementary school, but, as he adds jokingly, "My boss kicked me out." In this way, he tried new experiences, and he found that it helps to move. "You don't become complacent," he says.

Rick Bishop's last position before

coming to JPMS was at Gaithersburg Middle School. As an assistant principal, Mr. Bishop was involved in giving support to the principal, but it was always the principal who had the final word. "Now, I'm the final word," he says with a chuckle. This turned up the stress a little, but having said that, he added, "There's so much that you learn." Speaking of his first year, he remarked, "The learning curve is very steep," and it started from day one. His first two days of his new assignment found him in a two-day intense seminar learning about Baldrige, a collaborative method of management to help organizations run more efficiently, smoothly, and to the best of their ability. The next two days were for the cluster retreat where many of the important decisions for the coming year were made.

Rick Bishop also found that he learned a lot about himself and his leadership style. He found himself learning how to be the boss, and that included doing things differently than how he thought they would be done. While Baldrige promotes collaboration between administration, staff, and parents, he says, "Sometimes you can't do that." Part of being a good principal is "knowing when to make decisions." At the same time, Mr. Bishop keeps an open door. If someone needs to talk, they talk. The open-door policy requires a re-budgeting of time, but it's worth it.

Rick Bishop speaks with fondness of the rewards and challenges of being principal of the smallest middle

-Continued on Page 24.

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Local News

2006 Spring Horse Trials

By Maureen O'Connell

The Seneca Valley Pony Club hosted its annual Bittersweet Bowl Spring Horse Trials on June 17 and 18 at its home grounds, Bittersweet Field, on Partnership Road, Poolesville. On Saturday, over two hundred riders competed in the Novice Division and the Beginner Novice Division. On Sunday, another two hundred riders competed in the Training Division and Preliminary Division. Horse trials test horse and rider in three phases: dressage, stadium jumping, and cross country. The event was open to Pony Club members and individual riders.

Sandy McNamee, district commissioner of the Seneca Valley Pony Club, was the event organizer. The weather cooperated with no rain, but it was probably the hottest weather we have had this spring. Sunday was especially difficult for both horse and rider with the temperatures in the high nineties. As each competitor finished the challenging, well-built cross-country course, he and his horse were cooled down with plenty of cold water.

The event would not have been possible without the help of many volunteers who gave their time both days. The Seneca Valley Pony Club thanked Mr. Austin Kiplinger who has for many years allowed them the use of his magnificent farm as their home grounds and site of their horse trials.



Theresa Cutler riding Brookman at the Spring Horse Trials.

"Outback Blimp" Continued From Page 1.

to Washington, I can be a tourist." His favorite college town is West Lafayette, Indiana and admits it is because he is a graduate of Purdue University. The group manages to cover at least one Purdue football game each year. Typically, there are two employees in the blimp, a pilot and cameraman, and the rest in the control booth or vans when they are covering an event. They stay in hotels near the site, but one employee stays at the site overnight guarding the blimp.

Hartzell, the Outback Blimp, and the crew will be headed north after their stay in Poolesville. They are scheduled to cover another event in Hartford, Connecticut.

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Big Board

Fireworks in Poolesville on the Fourth

Once again, due to the generosity of property owner, Michael Rubin, and sponsors Poolesville Commissioners, Jamison Real Estate, Selby's Market, Poolesville Area Chamber of Commerce, and the Upper Montgomery County Volunteer Fire Department, the traditional display will be on Hughes Road at Sugarland Road. There is a parking admission fee of \$5.00 per car, and everyone is encouraged to have a five-dollar bill handy to speed things along. Gates open at 6:00 p.m. for the festivities that include plenty of food and entertainment. The fireworks display will begin at 9:00 p.m. In the event of rain, the festivities will be on July 5.

National Parade and Fourth of July Festival

The national parade features marching bands, military and specialty units, flats, and VIPs. The parade starts at 11:45 a.m. with the fireworks display scheduled for 9:00 p.m.

The Fourth of July in Gaithersburg, Rockville, Germantown, and Frederick

There are many choices when selecting a venue to celebrate July 4. The first one up is at the South Germantown Park. Family activities start at 5:00 p.m. with a patriotic concert performed by the Baltimore Symphony Orchestra at 8:00 p.m. Fireworks begin at 9:30 p.m. (Info at 240-777-6820)

Frederick's Baker Park is the site for their annual festival. This is a daylong affair beginning at 11:00 a.m. Music, food, games, and rides will be the entertainment until dark. (Info at 301-663-4432)

Gaithersburg will host its events at the Montgomery County Fairgrounds on July 4 with gates opening at 5:00 p.m. The rollicking band, Retrospect, highlights the entertainment starting at 7:00 p.m. Fireworks will start at 9:00 p.m., and in the event of rain, their postponement date is July 5. (Info at 301-258-6350)

The Rockville Fourth of July celebrations begin at 7:00 p.m. at Montgomery College-Rockville. The Dixieland Express of Maryland and the Rockville Concert Band will be performing. Attendees are encouraged to bring their own blankets and chairs. Fireworks begin at 9:30 p.m. There is no rain date. (Info at 240-

314-5022)

Tuscarora Birdhouse Man

Folk artist, Rick Keeney, affectionately known as the Tuscarora Birdhouse Man, will be having a show of his work at the gallery of the Hyattstown Mill Arts Project. The gallery is open weekends from 10:00 a.m. to 4:00 p.m. Keeney's show will run through July 22. For more information, please visit www.hyattstownmill.org or call 301-874-2452.

2nd Annual Civil War Encampment

Rose Hill Manor at 1611 North Market Street in Frederick presents a living history demonstration, music, manor tours, children's activities, with a "skirmish" presented at 2:00 p.m. on Saturday, July 8. The program continues through Sunday. (301-694-1648)

Gaithersburg Art Barn Children Workshops

On July 10 through July 14, children can create projects in a variety of media such as clay, soap, and wire for children in first through third grades (morning session starting at 9:00 a.m.) and for children in third through fifth grades (afternoon session starting at 12:30 p.m.)

From July 10 through July 21, the Arts Barn also has a morning session in sculpture for third through fifth graders. Children learn how to make their own puppets with lessons on design, script writing, and how to orchestrate the puppets.

Community Event—Swim for Sarah

July 16 is the fourth annual Swim for Sarah event at the Western Montgomery Pool. Swimmers will swim, bidders will bid at the stupendous Silent Auction, and all will enjoy a wonderful tribute in memory of Sarah Auer, swimmer and beloved coach, who tragically lost her life in a car accident on December 3, 2002. All proceeds benefit the Sarah E. Auer Memorial Scholarship Fund that awards scholarships to graduating seniors. Cash donations and donations to the Silent Auction are still being accepted. To donate, please contact Mary Beth Preuss at 301-349-5912 or Amy Hsu at 301-349-0701.

Moscow Ballet in Westminster

The Moscow ballet is hosting a two-week ballet workshop at the State of the Arts Dance Center in Westminster. This is for children seven and older. The daily classes run from 10:00 a.m. to 4:00 p.m. (Info

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The Blues in Frederick

To help celebrate ten years, the Frederick Blues Festival welcomes triple-Grammy Award winner and living blues legend Delbert McClinton. Jazz artist Deanna Bogart will be the opening act. The show is July 21 at 8:00 p.m. Tickets range from \$33.00 to \$45.00. Call the box office at 301-228-2828 or visit www.weinbergcenter.org for more information.

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Tributes

A Modern-Day Icon of Revolutionary Values: Poole's General Store

By Mary Lee Kingsley

Celebrate this Independence Day with a visit to something so dyed-in-the-wool American that it's as exotic as Ali Baba's cave and as magical as Brigadoon. A vibrant incarnation of that largely forgotten American staple, the general store, lives on in unlikely circumstances right under our urban noses, and it only took five generations of Pooles (aided by a forty-one-year affiliation with the venerable Richmond-based farmers' cooperative, Southern States) to make it so.

Tucked into tiny Seneca, Maryland, POOLE'S GEN.MSDE. STORE (no newfangled wasted space on this sign) offers charm to please farm and urban clients alike. Come on your vehicle of choice, by land or water, on bicycle or horse, or hike along the trail by the C&O Canal. Here, all are welcome without so much as a secret password or handshake. Anyone familiar with the paintings of Norman Rockwell will

feel uncannily at home, as will most anyone else, for that matter.

Raymond E. and Frances Poole and their brood--five generations all told if you count Frances's ninety-five-year-old mother Ida, now accorded a virtual emeritus status--are engaged in supplying all manner of merchandise, heavily favoring farm and horse. Frances, "Billy to those who know me," states firmly that "everyone who works is family," though strictly speaking, there now is one non-Poole by the name of Martin who helps out a few hours each week with the loading and unloading of supplies.

Each visit to Poole's Store conjures its own adventures, along with another layer of amicable familiarity configured by the personalities du jour. Digressions at no extra charge. Maybe you'll run into Buddy, town dentist, or Sue Ewald, purveyor of antiques, or witness the gulf between dignity and stuffiness, endearingly demonstrated when elderly Mr. Gordon amends Mrs. Gordon's earlier order at the counter: "Yes, of course I'll have my usual cupcake."

Then there are the characters of the non-human sort. Ruler-of-the-roost Fat Albert wanders magnificently at his leisure around the grounds, placing each step of his

buff fluffy legs with the assurance that sooner rather than later, someone will toss him another tasty sandwich crust. Supplementing the lively assortment of free-rambling chickens, the critters list reads like the "Twelve Days of Christmas:" two guinea hens, nine sheep, a hundred cattle, a basset hound or two, and twenty-seven cats--the latter dutifully "fixed" last year in deference to the local humane society.

To be a customer at Poole's Store is to become an admirer of Poole's Store. One aficionada, Sharon Wolfe, started a website whose idyllic view of the store leads to a quote from Billy: "If we don't have it, you don't need it." Another fan, a lifetime customer in the truest sense of the word, painted as a gift an oil-on-canvas portrait of the store, Edward Hopper-style, which now hangs in Raymond and Frances Poole's front parlor. "That's Kiplinger in that tractor shown in front," Frances says, making it sound incidental. Don't be fooled by her soft-spoken manner -- there's uncompromising determination under the velvet. This is a woman who plunked down today's equivalent of \$389.42 for a single kitchen pot when she was working as a hairdresser to help make ends meet. "I bought that for fifty dollars, fifty-five years ago. I've used it every day since."

Such honest appeal is homegrown and defies manufacture. It should come as no surprise, then, that Raymond was born all of three miles away. He used to fish the creek next to his birthplace just about every day, but never sets a toe in the water here. He snorts at the idea of being termed a fisherman. "I just used a stick with a string hanging down from it."

"Everyone used to come over and skate on the canal every winter," Frances says, apparently feeling the water topic hasn't received its conversational due. "Doesn't seem to get cold enough anymore."

In a way, it's surprising that Poole's Store didn't go the way of many other general stores of the United States, but it isn't only the business arrangement with Southern States that keeps the Pooles above water. No one ever got rich just charging folks twenty-five cents for a cup of coffee or a dollar fifty for a decent sandwich, yet the experience that is Poole's Store represents a profitable wellspring, bringing people back again and again for years of return on investment. Ninety percent of the customers are regulars,

estimates Raymond. The other ten percent? "Strangers," he says, with Calvin Coolidge succinctness.

Raymond's wife and help meet Frances, remarkably straight and spry despite three strokes and a broken arm in recent years, feels obliged to clarify, "They aren't customers, they're friends." Her old-school Maryland courtesy perfectly offsets the taciturn delivery of her husband, who, if not for his regional accent, could surely pass for a New Englander. Frances was hospitalized for the arm and in a nursing facility for three weeks thereafter. When she went in, she says, "They were sort of stiff-necked, but by the time I left they wouldn't stop talking."

Like Southern States and its long-time affiliate, Raymond and Frances have forged a true partnership, a lifestyle and legacy that their offspring seem already to have inherited. "We're so lucky, they're such good workers," Frances says fervently of her children. The daughters are mainstays, very much in evidence at the store. "Jo Ann's my right-hand man." Jo Ann's daughter Melissa ministers to the sprawling outdoor collection of plants, a demure enough sounding role if one hasn't seen her riding her motorcycle or casually hefting fifty-pound feed bags and foot-thick barbed wire coils. Jack's daughter Sara shows signs of the family entrepreneurial spirit -- she just got the Monocacy Elementary School prize (an iron horseshoe on a white background, promptly mounted next to the register) for selling thirty-two out of two-hundred T-shirts to raise funds for the latest community cause, a new C&O Canal barge.

Daughter Marilyn admits that picking the soft feathery shoots of baby yarrow makes her palms break out. Given her red-head coloring, more pronounced than in her sisters, sensitive skin is to be expected, and perhaps temperament too, but Marilyn's responses to inane customer queries like "Annuals are the ones that come back every year, right?" elicit only affability and kindly guidance.

Carolyn, Raymond and Frances's oldest daughter, tends the register right up to the day of her back surgery, apologizing for "just sitting around while everyone else is working." Eldest son Jimmy, so dedicated a craftsman that the henhouse he built for his mother

-Continued on Page 12.

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"A Gardener-His Dream-His Kids"
Continued from page 3

soon be home to free-flowering, I-can-grow-anywhere wildflowers. Garth leads walking tours through these special woods where his kids can discover nature upfront.

Last fall, Garth and the kids stepped up to the third phase of the project: community service. The planters in front of Healthworks, the barber shop, Poolesville Veterinary, Domino's Pizza, the Poolesville Library, BB&T Bank, Jo's Frame Shop, and other sites were created and put in place by the kids and Garth. Several weeks ago, I spent a Saturday morning watching the Land Crew in motion. The crew that day included Mateo Zappata, Bryce McKenney, Anna DeSota, Tina Johnson, Cade Seely, Gavin Hockenberry, Garth, and Tina's mother, Susanne Johnson. They set up their "potting shed area" in front of the library. They had terra cotta planters, potting soil, tools, flower market packs, and fertilizer. They quickly put together many beautiful and artistic arrangements and placed them around the small mall. Along the way, Garth told them about each plant and gave them tips for their designs. It was good to see the enthusiasm, curiosity, and good manners of these young children who were having fun playing in the dirt while at the same time providing a community service. Garth is working with the Maryland Park and Planning Commission to identify local and regional projects that could use his kids' help. The entrances to the new Woodstock Equestrian Center in Beallsville have been beautified with hundreds of daffodils, donated by Garth, and planted by Garth's workforce of kids and parent volunteers.

Recently, Garth and a board of

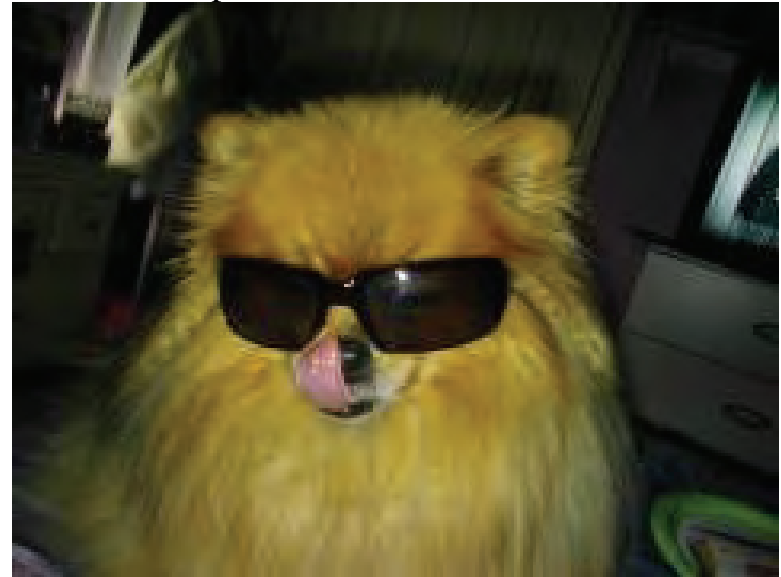
directors put structure to his dream. Their organization, Landscape and Nature Discoveries, Inc. (LAND) was recognized as 501-C(3) non-profit charity. Susanne Johnson is the president. Its mission statement could be contained in these four goals: to give kids an opportunity to learn about landscaping, nature, and the environment; to cultivate the natural curiosity and excitement within the kids while providing a hands-on learning experience; to make a visible difference in our community; and to explore the interdependency between man, nature, and the environment.

Several weeks ago, Garth attended the reception at the Comus Inn for Ike Leggett who is running for election as county executive. Ike believes very strongly in the Agricultural Reserve and what it means to the residents of the Monocacy area. He commented that we must educate the people who live in the down-county areas about the value of land preservation for the current residents of Montgomery County and also for future generations. Garth believes that education must start early. If he can, through his projects, inspire and excite young children about nature and the protection of the environment, hopefully they will develop into adults with a sense of responsibility and a true love of the land.

I hope that more people in our community become aware of LAND and support this important endeavor. In one of the LAND info papers, there is this thought: "Nurture the kids, feed their natural curiosity, and watch them flourish." One man...one dream...and his kids.

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Police Blotter Past and Present

Present

Montgomery County Police released the first quarter crime statistics for 2006. Only the crimes that directly affect the quality of life in our neighborhoods will be listed here. Robbery increased by almost ten percent from 225 to 247, burglary increased by less than one percent, larceny increased by thirteen percent, and auto theft decreased by about two percent from 597 to 586.

June 4 Residential burglary, 18500 block of Crossview Road, Boyds. Entered by unlocked door, property taken.

June 6 Residential burglary, 22300 block of Mt. Ephraim Road, Dickerson. Forced entry to a residence, nothing reported stolen.

June 7 Residential burglary, 19500 block of White Ground Road, Boyds. Forced entry to a residence, property taken.

June 9 Residential burglary, 23300 block of Mt. Ephraim Road, Dickerson. Forced entry to a residence, property taken.

June 15 Frederick County authorities were hunting for a Dickerson man who has been accused of a series of crimes that happened in Frederick on June 8. Police said that they had obtained warrants for Drew Frederick Burton, 49, who is accused of binding and severely beating a Frederick woman in her home. Burton has been charged with warrant with first- and second-degree assault, a violation of a protective order, false imprisonment, and a variety of other charges. He remains a fugitive as of publication date.

Past

June 29, 1902. Joseph Currans and Edward Redman became involved in an altercation at the home of Richard Best near Boyds. It was said that Currans made a slashing attack against Redman with a knife. Redman then picked up a large rock and threw it at Currans but fell to the ground allowing Currans the chance to bury the knife into Redman's back. Currans told the sheriff that he was enraged when he saw a crowd at the Best residence and thought that they were part of a mob who had been upset about the supposed ill-treatment by Currans of his estranged wife.

-Continued on Page 17

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**"Police Blotter" Continued
From Page 16.**

July 3, 1904. Lightning struck the stable of Thomas Grimes near Clarksburg, destroying the door. The bolt passed a horse, knocking it to the ground, continued on killing a cow, and setting the stable afire. The storm also caused widespread damage to other properties in Montgomery County.

July 8, 1981. Two Rockville teenagers were killed and a third critically injured when their car ran off West Willard Road in Poolesville and struck a tree. The trio had just left a swimming hole at Edwards Ferry when their car failed to negotiate a curve.

July 8, 1911. The postmaster of Clarksburg, Maryland pleaded guilty to embezzlement in the United States District Court in Baltimore. It was admitted that he had stolen \$557.00 worth of money order funds and he was sentenced to six months in jail.

July 12, 1923. There were reports that the Ku Klux Klan would take action if a coroner's jury did not return a verdict fixing blame in the death of Grace Simmons Kepner at Frederick. The town had been awash with rumors and speculation since the death of the woman.

July 19, 1945. A body lying beside the Baltimore and Ohio railroad tracks near Boyds was identified as a twenty-two-year-old soldier from Michi-

gan. Montgomery County Police said that it was apparent that the man had been either struck or had fallen from a train.

Commentary

A Better Site for New Town Hall
By Jerry Klobukowski, Commissioner
Town of Poolesville
16 June 2006

Editor's Note: The following represents the opinion of the author, and may or may not represent the opinions of Monocacy Press, LLC and the Monocacy Monocle.

Let me begin by saying that Parks, Recreation, and Streets Board members were dismayed over and objected to the Town Hall Site Selection Committee's recommendation of Whalen Commons as the site to locate a new town hall. The board has always been categorically opposed to any tampering with Whalen Commons and expressed this opposition in a recent formal recommendation to the commissioners.

The board vetted the Whalen Commons design, as it is today, with several prominent groups within the town (e.g. all three Poolesville school PTAs, the Poolesville Area Chamber of Commerce, church groups, Independent Order of Odd Fellows, etc.) and worked hard on the design

to bring it to fruition. It was inconceivable to them that anyone would think of destroying a real asset to the town, particularly when the land was donated to be a park and is being used as a park. Also, why would anyone consider paying \$370,000 to obtain it now, unless they were contemplating selling a portion of Whalen Commons to recoup some of the land's cost? As Mr. George Deyo, board chairman, succinctly said, "I don't like to give money back."

On May 10, the Parks, Recreation, and Streets Board was informed of Campbell Park's rock problem and the associated excavation cost increase. We were also aware of right-of-way issues, concerns over traffic congestion, and a neighbor's objection. Based on this, the board came up with two options. The first option was to recommend to the town commissioners two other possible sites--both of which were on the Town Hall Site Selection Committee's list--for locating a new town hall. The first and the preferred site is a vacant Beall Street lot behind Whalen Commons, referred to as the Stringer property, which the board understands would cost half as much as Whalen Commons. The second site is a portion of undeveloped land below Poolesville Town Center (where Selby's is located), referred to as the Donegan property; however, no cost data was available for the board to re-

view. The second and least desirable option is to continue with Campbell Park as the site and change the design to adapt the building to the property (i.e., a smaller basement or no basement at all).

The Parks Board discussed the Town Hall move on several occasions. All members agreed, "build it once, build it right," for once it is built we are stuck with it. You cannot trade it in like a car. An analogy was made to an addition to a house; you can do it on the cheap or have one that attractively complements the house. In the words of Mr. Douglas McKenney, "If you want to have a building that presents itself as part of the character of the town...you need to make an investment in the building ... then invest my money [as a Poolesville taxpayer] in the better overall thing, as opposed to simply building a building to have it ... and get it cheap..." Moreover, he stated that we are discussing something that will be a "lasting legacy" to the town.

The property adjacent to Whalen Commons provides an extremely attractive, picturesque setting overlooking Whalen Commons. Imagine, if you will, a new, stately-but-modest building facing Fisher Avenue--and before it, all of the beautiful green open space that Whalen Commons has to offer today. We have but one chance to build a town hall. We can build it right and be proud--or we can be embarrassed after shoehorning it into a small property or ruining a centerpiece park.

Sometimes we need a vision that glasses cannot provide. It has to do with the future, and the members of the Parks, Recreation, and Streets Board clearly have this vision.



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**"New Town Hall: Between
a Rock and a Hard Place"
Continued From Page 1**

Tama I development. The new road would be a two-way road that could also include additional curb parking similar to the parking area already located on the east side of the park. Entrance to the new town hall is reported to be from Fyfe Road and not from Beall Street.

The improvement of Fyfe Road, which has been planned with or without building a town hall on the Stringer property, has been on the drawing boards for many years. The developer of Tama I completed a small road, Glass Way, in the event that an approval for a pass-through to Fisher Avenue was eventually made to provide a second ingress and egress for Tama I.

Originally, the park property was donated to the town on the requirement that it remain a park only and required the town to purchase the property in the event that the town decided to build on the property. At the time of the donation, the town

would have been required to purchase the land, valued at around \$300,000, and allows for an additional amount representing the increase in value for each year the land has been a park.

Since the town is not planning to build on the park, the overriding opinion is there is no requirement for the town to purchase the parkland from Dr. Whalen. The contingency offer is said to be \$150,000 and will depend on the suitability of the lot for the new town hall after research on rock formations and possible wetland restrictions are determined not to be a roadblock to construction of the town hall.

The estimated cost of the new town hall may rise due to this change of location but is nowhere near the reputed estimate of three million dollars reported elsewhere. That old estimate was based on a 1992 proposal to build a town hall that included an attached community center. The new plan does not include any estimates for a community center.

The overall architectural design for the new town hall will remain

essentially the same as the plan for Campbell Park and would keep the originally-planned full basement.

**"The Community is Invited!"
Continued From Page 7.**

by having their own little swim-a-thons and donating their proceeds to the scholarship fund.

Swim for Sarah and the accompanying Silent Auction will take place on Sunday, July 16 from 5:00 p.m. until 10:00 p.m. at the Western Montgomery County Pool. Donations are still being accepted. "We always look to our community partners to make this event a success," says Mary Beth Preuss. The committee that helps organize the event is very appreciative of the generosity of all the donors. To make a cash donation or to donate an item to the silent auction, call Mary Beth Preuss at 301-349-5912 or Amy Hsu at 301-349-0701.

**"The Lynching of Sidney
Randolph" Continued
From Page 5.**

run because he had been sleeping in a barn and was afraid that it was the owner of the barn chasing him. In the meantime, some people recalled that Mr. Buxton had testified in a criminal case some years before. The defendant, George Neale, also a black man, was convicted and sent to prison and had threatened to kill Mr. Buxton upon his release from prison. Men began searching for Neale, and he was found walking out of Gaithersburg heading towards Boyds. He claimed that he was on his way to play in a baseball game. Other men went to Neale's house and found burned clothing in the fireplace. They also found a pair of pants with suspected blood stains.

In those days, professional men of the community acted as investigators and frequently developed clues in criminal cases because of the scarcity of law enforcement. Someone claimed that he had followed footprints from near Buxton's house, out of Gaithersburg, through woods and fields, to the point where Randolph was found. It was also claimed that the ax, found inside Buxton's house, had been stolen from a man in Washington Grove. This man, Mr.

Watkins, later identified his ax that had been used by a hired man to cut wood the day before. The pair of pants found in Neale's house was taken to a drugstore in Gaithersburg, and a chemist was called to perform some tests to determine if the spots were human blood.

That afternoon, Randolph and Neale were taken to the jail in Rockville. People from all over the county gathered in the streets and were heard cursing the suspects and plans of a lynching were overheard. Sheriff Collier, believing that his jail could not hold back a mob, had a plan. At about 6:00 p.m., he backed a carriage up to the rear door of the jail and secreted Randolph and Neale out the back door. They drove quickly to the train depot at Asbury Park, which was the station just south of Rockville, and the prisoners were put on a waiting train bound for Baltimore. Randolph and Neale were then taken to the Baltimore jail for safekeeping. Over a thousand angry men were on the streets of Rockville that night in May.

Emotions seemed to cool after that night, and detectives from both Baltimore and Washington were called to Gaithersburg to investigate the crime. Apparently, the two teams of detectives had different opinions about the solution of the crime,

and it was clear that they resented the interference of townspeople in the investigation. The Washington detectives were certain that Randolph was innocent and delivered their report and went back to Washington. The Baltimore detectives had a different opinion.

Mr. and Mrs. Buxton, Sadie, and Maude, had been taken by train to Washington the morning of the crime and were under the care of doctors at Garfield Hospital. On the afternoon of May 30, 1896, Randolph was secretly brought from Baltimore to Garfield Hospital. Mr. and Mrs. Buxton both had an opportunity to view the man and stated that they could not be sure if he was the man who had attacked them. There was some hope that all of the family members would survive, but on June 5, 1896, Sadie died of her wounds. News of her death only inflamed the emotions of people in Gaithersburg and Rockville. Sadie was brought home by train and her wake was held in the parlor of the house on Frederick Road. She was buried the next day at Forest Oak Cemetery just up the street from her home.

On June 12, Randolph and Neale were brought back to the Rockville jail in preparation for a preliminary hearing and also because some citizens were scheduled to view

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them in their cells in an attempt to make identifications. An inquest was also scheduled for that day in Gaithersburg to be held in the Norman Hall which is a red brick building still standing today at the corner of Diamond and Summit Avenues. An inquest was a fact-finding process, usually conducted by the coroner who traditionally selected prominent men from the community to hear evidence. Some of the members of the jury were Harvey Gladhill, John Belt, Upton Darby, William Tschiffely, and Dr. I. G. Warfield. There was some debate whether to allow the general public, and once the decision was made to allow the public, there was a mad rush up the stairs to get seats and the inside of the hall was ringed by standing spectators. Some of the witnesses were Mr. Buxton, who now testified that he had identified Randolph at the Rockville jail earlier that day, a shoe merchant who claimed that he had performed a test by having Randolph stand in a box of sand and then later measured the footprints along the

-Continued on Page 19

"The Lynching of Sidney Randolph" Continued
From Page 18.

path of escape, and a doctor who testified that the wounds on Randolph had happened hours before he had been arrested inferring that they could have happened when Buxton's pistol discharged. A wood splitter,

working at Mr. Watkins's place at Washington Grove, also testified that he saw Randolph hanging around the day the ax was stolen. The coroner's jury returned a finding: "We find that Sadie Buxton came to her death by blows upon her head by an ax in the hands of Sidney Randolph, and that there was an accessory thereto, at present to the jury unknown."

In other words, they suspected that someone had helped commit the crime, but they didn't know who. Surprisingly, Neale was released from custody, and very little was heard from him again. He was last seen walking hurriedly out of Rockville. John Belt, a leading merchant and civic leader, made a stirring address from the steps of Norman Hall at

the conclusion of the hearing. He said, "I know that some of you have organized yourselves into a party to take the law into your own hands, that is not right...the law should take its own course...you owe it to the fair fame of Montgomery County and Gaithersburg."

Private sleuths, newspaper reporters, and common folks surmised that Randolph had gone to Neale's house, taken off his shoes, committed the crime, went back to Neale's house, burned his bloody clothing, and then fled--but what was missing was a motive. Why would Randolph commit such a crime since he had no previous dealings with the Buxtons and had apparently only been in town a few days? Some believed that Neale had talked him into committing the crime.

After the inquest, Randolph spent his time in the Rockville jail awaiting the actions of the court. At about 2:30 a.m. on July 4, 1896, there was a loud rapping at the door of the Rockville jail. Jailer Charles Peyton, who had been asleep, came to the door but would not open it. A voice announced that he was an officer with a prisoner. When Peyton opened the door, he saw between twenty and thirty masked men. He slammed the door, but the mob soon broke it down and entered the jail. They obtained the keys to the cells at gunpoint and went directly to the cell of Randolph and placed a

-Continued on Page 25.



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"Charles Knill: Dancing Still"
Continued From Page 9.

maladies of old age, those problems always melted away when he was on the dance floor." As recently as the 2004 Barnesville Inaugural Ball, Charles was on the dance floor most of the evening demonstrating a talent that men many decades younger could not come close to emulating. This writer watched in awe as this warm-hearted gentleman, approaching his nineties, danced the night away and how the ladies all wanted a chance to dance with him.

A drummer literally in his own band, Charles Knill led life to the beat of his own drum--a drumbeat of kindness, of friendship, and a love for farming that was second only to his love of family and friends. He is survived by his beloved wife, Mary, and his three children, Carolyn Meggitt of California, Christine Roderigue



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Local News

**Horvath Completes
Masters Degree**

Chris Horvath, 1998 graduate of Poolesville High School, recently was awarded his master's degree in accounting from James Madison University. Mr. Horvath did his undergraduate studies at the University of North Carolina, Wilmington, where he earned a double major in political science and in business administration. Now living in Arlington, he has joined the accounting firm of Price Waterhouse in McLean, Virginia.

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**"The Humble Chef" Continued
From Page 4.**

"I have lost my honor," said Vatel. "This is a disgrace that I shall not survive." He then goes to his room, props his sword against the wall, and skewers himself three times, just as the fish reaches the kitchen door. The prince weeps over Vatel's corpse, and the name Vatel is forever engraved on France's gastronomic roll of honor. It is said that the most interesting menus ever conceived were those that were created during the siege of Paris during the Franco-Prussian War (1870-1871). For the good citizens of Paris, anything that walked or crawled was considered edible. The zoo was said to have been a prime source for food. On Christmas Day in 1870, a menu was served at the Café Voisin, rue Saint Honoré, that included stuffed donkey's head, elephant consommé, roast camel, and jugged kangaroo. Hopefully, the cooks in Monocacy Country do not entertain such demanding guests or shop at the National Zoo. More often, we plan a family meal or a dinner for friends. The key to a well-planned dinner party is organization. I am a big fan of lists. A few weeks ago, I decided on a Friday morning to invite sixteen of my friends for dinner on Saturday, the next day. That gave me one day, Friday, to plan the menu and clean the house, and one day, Saturday, to shop for the food and wine and to cook the food. Okay, where do you start? In planning the menu, I had to keep in mind several things: I didn't have much time to do everything; hopefully, the weather would cooperate and we would eat buffet-style on the porch and patio, no need to set up the dining room; three guests are vegetarian two of whom are allergic to seafood, one is not vegetarian but will not eat red meat, two are hearty meat and potato eaters; and I wanted almost everything prepared in advance, so I could spend time with my guests and not be trapped in the kitchen. Since I did not have a lot of time, I compromised in two ways. Instead of spending hours making hors d'oeuvres, I bought a mélange of olives, cashews, and good-quality cheese straws. Two guests offered to bring something, so I took them up on it. I asked them to bring an extra appetizer and dessert—two items out of the way. Now we are on to the main course. Summer is barbecue time, so it easy to throw steaks on the grill, make a green salad, and buy potato salad at Selby's. Easy,

but it is a little boring and predictable. I like to offer dishes that my friends usually do not make at home, so, to satisfy all the culinary and health likes, dislikes, and restrictions, here is what I served: grilled salmon with teriyaki sauce, chicken kabobs in a peanut satay marinade and basting sauce, vegetable tian, grilled scallions, chilled asparagus with lemon zest, mixed spring greens salad with olive oil/white wine vinaigrette, and cherry pie with vanilla ice cream. This menu can easily be prepared in a few hours. When guests arrive, appetizers are on porch and patio. Beer, wine, and champagne are chilling in a cooler on the porch. Vegetable tian is ready to pop into oven, salmon is in oven, kabobs and scallions are ready for the grill, and salad is chilling in the fridge with the asparagus. Voilà, dinner is ready. Sit down with your friends and enjoy dinner—bon appétit. Vegetable Tian (Barefoot in Paris – Ina Garten) Good olive oil, 2 large yellow onions, 2 garlic cloves minced, one pound medium potatoes, unpeeled, one pound of zucchini, 1/1/4 pounds medium tomatoes, one teaspoon sea salt, 1/2 teaspoon freshly ground black pepper, one tablespoon fresh thyme leaves, hyme sprigs, 2 ounces Gruyère cheese, grated.

Preheat oven to 375 degrees Brush a 9x13x2 inch baking dish with olive oil. In medium sauté pan, heat 2 tablespoons of olive oil and cook the onions over medium-low heat for 8 to 10 minutes, until translucent. Add the garlic and cook for another minute.

Spread the onion mixture on the bottom of the baking dish.

Slice the potatoes, zucchini, and tomatoes in 1/4 inch thick slices. Layer them alternately in the dish on top of the onions, fitting them tightly, making only one layer. Sprinkle with salt, pepper, thyme leaves, and thyme sprigs, and drizzle with olive oil. Cover the dish with aluminum foil and bake for 35 to 40 minutes, until the potatoes are tender. Uncover the dish, remove the thyme sprigs, sprinkle the cheese on top, and bake for another 30 minutes or until browned. Serve warm; serves 4 to 6.

(This dish is a great summer party vegetable, since it can be assembled early in the day and popped into the oven right before serving.)

*Peanut Chicken on Skewers
Six chicken breasts, boned and skinned, peanut marinade, 12*

-Continued on Page 24.

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**"A Modern-Day Icon of Revolutionary Values:" Continued
From Page 12.**

resembles a Victorian chalet, continues to contend with serious health issues. Frances's face clouds when she explains why he hasn't been by to make repairs.

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located within an area thoughtfully set aside to preserve the best features of our past. This is no Ali Baba's cave that requires a secret utterance for entry, nor Brigadoon that will melt away at sunset, but a multi-generational legacy that continues to bear fruit. If you've been feeling a different kind of deficit, don't stage your rebellion yet. A restorative visit to Poole's Store may be just the ticket for a celebration of real American independence. Those revolutionary values still hold true.

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Local News

MES Presents Fundraising Results to the C&O Canal Association

Students at the Monocacy Elementary School presented the C&O Canal Association with two thousand dollars resulting from a fundraiser sponsored by the Student Government Association. The target of the program was to help raise money to purchase a new canal boat replica for living history

demonstrations at the C&O Canal. A specially designed T-shirt promoting the canal, its use, and the need for funds for a new boat was sold to raise the money.

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Soup of the Day
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Classic Caesar Salad
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With Herbs and Baby Vegetables \$13.00

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Crab Cake BLT
Crab Cakes, with Hickory Smoked Bacon, Fresh Lettuce and Garden Tomato on Fresh Baked Bread \$18.00

Doc's Half and Half Po-Boy
Half Shrimp / Half Oyster served with Lettuce, Tomato and Lemon Herb Aioli \$14.50

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Served with French Bread for Mopping
(1/2 Lb \$14.00, Full Pound \$22.00)

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14oz USDA Prime Beef, Grilled to Perfection and Topped with Maitre D'Hotel Butter. Served with Fries and Asian Slaw \$27.00

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Grilled Mojito Marinated Chicken Breast
Served with Chile Mayonnaise, Toast Points and Asian Slaw \$14.00

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Served with Apple Compote and Baby Spinach Salad \$16.00

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**"The Humble Chef" Continued
From Page 22.**

of spending hours making hors d'oeuvres, I bought a mélange of olives, cashews, and good-quality cheese straws. Two guests offered to bring something, so I took them up on it. I asked them to bring an extra appetizer and dessert--two items out of the way. Now we are on to the main course. Summer is barbecue time, so it easy to throw steaks on the grill, make a green salad, and buy potato salad at Selby's. Easy, but it is a little boring and predictable. I like to offer dishes that my friends usually do not make at home, so, to satisfy all the culinary and health likes, dislikes, and restrictions, here is what I served: grilled salmon with teriyaki sauce, chicken kabobs in a peanut satay marinade and basting sauce, vegetable tian, grilled scallions, chilled asparagus with lemon zest, mixed spring greens salad with olive oil/white wine vinaigrette, and cherry pie with vanilla ice cream. This menu can easily be prepared in a few hours. When guests arrive, appetizers are on porch and patio. Beer, wine, and champagne are chilling in a cooler on the porch. Vegetable tian is ready to pop into oven, salmon is in oven, kabobs and scallions are ready for the grill, and salad is chilling in the fridge with the asparagus. Voilà, dinner is ready. Sit down with your friends and enjoy dinner--bon appétit. Vegetable Tian (Barefoot in Paris - Ina Garten) Good olive oil, 2 large yellow onions, 2 garlic cloves minced, one pound medium potatoes, unpeeled, one pound of zucchini, 1/1/4 pounds medium tomatoes, one teaspoon sea salt, 1/2 teaspoon freshly ground black pepper, one tablespoon fresh thyme leaves, hyme sprigs, 2 ounces Gruyère cheese, grated.

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cheese on top, and bake for another 30 minutes or until browned. Serve warm; serves 4 to 6. (This dish is a great summer party vegetable, since it can be assembled early in the day and popped into the oven right before serving.)

Peanut Chicken on Skewers

Six chicken breasts, boned and skinned, peanut marinade, 12 scallions
Cut chicken into bite-size pieces. Mix well in peanut marinade and marinate in fridge for at least two hours. Turn chicken pieces two or three times to coat all pieces. Thread 5 to 6 pieces on skewers. Place on hot grill and cook until browned.

Grilled Scallions: drizzle olive oil over scallions and let rest for one to two hours in oil. Grill until browned and serve with chicken.

Peanut Marinade (Grill Book - Kelly McCune)

Half cup chunky peanut butter, 1/2 cup peanut oil, 1/4 cup white wine vinegar, 1/4 cup tamari (strong soy sauce), 1/4 cup fresh lemon juice, 4 garlic cloves, minced, 8 cilantro sprigs, minced, 2 teaspoons dried red pepper flakes, 2 teaspoons chopped fresh ginger.

Combine all ingredients in a blender or food processor. Blend well; add water if mixture is too thick. Marinate chicken overnight or a few hours.

**"Battling Bishop" Continues
From Page 9.**

school in the county—a middle school that is smaller than some elementary schools. "The community involvement is wonderful," he says. The kids know each other, the teachers know the kids. Everything is smaller and less crowded. Some of the discipline problems that take place at other schools usually happen between classes. At JPMS, there are very few behavioral issues. With the small size of the school having such benefits, it also creates challenges. In a school of only four hundred students, frequently only one teacher teaches a subject making collaboration more difficult. As an example to the contrary, Roberto Clemente Middle School has thirteen hundred students and three to four teachers sharing in the planning of classes. At JPMS, creativity is the order of the day. Teachers teach multiple subjects and multiple grade levels. The challenge lies in creating the best schedule for the kids that doesn't kill the staff and



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the best working model for the staff.

Even though there are the drawbacks to the size of JPMS, he says it is truly unique. "It's a great place to be," he adds, "people come here, and they don't want to leave."

Through it all, Rick Bishop has kept his focus on the kids. He doesn't want to look at the percentages like the state does, he wants to look at the whole picture. There is a need to reach the standards Superintendent Weast has set, but also to keep in mind what the cluster wants to achieve, all while considering competition in the world community. "I want the students

to do the best they can." He wants to keep ratcheting up the stakes by challenging the status quo. "We want the kids to be the best prepared they can be."

**"The Lynching of Sidney
Randolph" Continued
From Page 19.**

rope around his neck and dragged him out the door to a waiting wagon which was parked near the house of Mr. Peters, the former states attorney, who was awakened by the group of men He overheard one say, "Gag the (expletive)," and another say, "Any tree is good enough," but a third replied, "No, we promised to meet the others." Then they went out the road towards Darnestown, now West Montgomery Avenue, then cut through a path in the woods, roughly following a route that would parallel present-day Nelson Avenue. They then arrived at a place on the Frederick Road about a mile and a half north of Rockville. Some accounts have placed this spot near the present-day Westmore Industrial Park while others place the spot as near the Montgomery College campus. Randolph was then hanged from a chestnut tree within sight of the Frederick Road.

By 3:00 a.m. Jailer Peyton had started arousing the sleeping town and a search party was organized. Two black men, Benjamin Riggs and Minor Anderson, found that because

of recent rains they could easily follow the wagon tracks to the place where they found Randolph's body. Magistrate Charles Jones, as was the tradition of the day, summoned men and held an inquest at the scene of the lynching. Among the jurors were William R. Pumphrey and Thomas Stonestreet. They viewed the body of Randolph and took testimony about the finding of the body. Randolph was then placed into a pine coffin and taken to the grounds of the Montgomery County Alms House, which stood along present day Seven Locks Road, where the police station and detention center now stand. Sidney Randolph was buried in an unmarked grave.

The next day, William Ward of Gaithersburg, who lived near the road to Washington Grove, found a broken down wagon in his woods, and thought that the lynching party might have been organized there. Deputy Sheriff Thompson expressed regret about the lynching and said that whatever hope he had of identifying the accomplice was now gone. He also said that he had received a letter from the police in Macon, Georgia, where Randolph had lived, saying that they were coming to Rockville to question Randolph because he was suspected

of killing a woman in a similar fashion just before he left town.

The inquest continued again on July 6 at the courthouse in Rockville. There were members of the Gaithersburg community who were under suspicion and Coroner Jones peppered them with questions such as, "Didn't you say to (others) 'We took the (expletive) out of the jail and he fought like (expletive)'?" A citizen of Gaithersburg surprised the courtroom when he testified that he was waiting for a train to Frederick when a merchant of Gaithersburg approached him and asked why he was going to Frederick since there was going to be a lynching that night. This citizen testified that he was at his hotel in Frederick when he heard at 3:00 a.m. that Randolph had been lynched--before the time of the actual lynching. The mysterious merchant, who seemingly had knowledge of the lynching beforehand, was called as a witness. He failed to appear and it was said that he had gone to Washington instead. This merchant was called a second time and again he refused to come from Washington instead writing a document stating that he had nothing to do with the lynching of Randolph. The jury

finally returned a verdict saying that Randolph had been murdered by "persons unknown."

Governor Lowndes offered a thousand dollar reward for the identity of those responsible for the lynching. He also severely criticized Sheriff Collier. People of Montgomery County were equally critical of the governor saying that he had no business meddling in affairs of the county. Sheriff Collier, speaking from the jail, said, "I am surprised what Governor Lowndes said about me...he most assuredly has been misinformed...the governor has made a mistake to prejudge me without a hearing...I am indignant."

On October 17, something happened that swayed public opinion about the guilt of Randolph. A Mr. Ward (not the Mr. Ward who had shot at Randolph) was out in his fields at Hunting Hill clearing rocks. He came upon a weather-beaten coat with blood stains on it at a place about a quarter of a mile from where Randolph had been caught on May 25. The coat was shown to people who had seen Randolph around Gaithersburg and most agreed that it was the same coat that Randolph had worn. The Washington Post announced, "Even the most prejudiced have conceded that this discovery throws a different light upon the affair...and that the right man (was arrested)."

Whether Sidney Randolph was responsible for the death of Sadie Buxton will never be known. Over a century has passed, and everyone who had direct knowledge of the crime is gone. Randolph lies buried in an unmarked grave somewhere under the county complex on Seven Locks Road. Little Sadie Buxton's grave is clearly marked at Forest Oak Cemetery next to that of her mother and father. Clearly, the most important factor in this saga is that a man, a citizen of the United States, was denied his constitutional right to a fair trial and was murdered by a mob of citizens from Montgomery County on Independence Day one hundred and ten years ago. Whether he was guilty or not is secondary. That will always be the overriding legacy of the case of Sidney Randolph.

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"The Humble Chef" Continued
From Page 22.

scallions

Cut chicken into bite-size pieces. Mix well in peanut marinade and marinate in fridge for at least two hours. Turn chicken pieces two or three times to coat all pieces. Thread 5 to 6 pieces on skewers. Place on hot grill and cook until browned.

Grilled Scallions: drizzle olive oil over scallions and let rest for one to two hours in oil. Grill until browned and serve with chicken.

Peanut Marinade (Grill Book - Kelly McCune)

Half cup chunky peanut butter, 1/2 cup peanut oil, 1/4 cup white wine vinegar, 1/4 cup tamari (strong soy sauce), 1/4 cup fresh lemon juice, 4 garlic cloves, minced, 8 cilantro sprigs, minced, 2 teaspoons dried red pepper flakes, 2 teaspoons chopped fresh ginger.

Youth Sports

PAA Holds Skills Competition

By Jack Toomey

The Poolesville High School football field was awash with prospective football players on the afternoon of June 11. The Poolesville Athletic Association held a punt, pass, and kick competition to stimulate interest in the football program and to evaluate talent for the upcoming season. Youngsters from ages four to fourteen were assessed on their ability to throw, punt, and place kick a football. Each child was given a chance to show his skill to the judges and spectators.

PAA Commissioner Chris Lee said that the association decided to hold the event at this time of the year so kids would get exposure to the football program and to provide a fun-filled day on a regulation football field. Lee said, "I thought that it went well, I was pleased at the turnout, and everyone was running around having fun." About sixty young athletes attended the event, and a large group of parents and relatives watched from the sidelines. Winners in their respective age groups were: Tyler Roy, Nic Fisher, Robbie Metz, Chris Oyer, and Henry Mangold.

The PAA, which competes in the Mountain Valley Football League, sponsors football teams in four different age groups, and for the first time will be offering flag football for children, ages

Combine all ingredients in a blender or food processor. Blend well; add water if mixture is too thick. Marinate chicken overnight or a few hours.

and his lifestyle, especially at the court of Versailles, it would be: excess. Everything was gilded, and there were mirrors in every salon. Ah, but the dining was well beyond the cliché, "to gild the lily." State banquets went on for days with hundreds of different foods. Louis was described, not as a gourmet, but, as a gourmand, which in Old French means glutton. In 1671, the Prince de Condé, cousin of Louis XIV and one of his great captains, hosted a banquet for the king at the prince's castle at Chantilly. Condé's Chef Clement Vatel and his staff spent months planning the menu for the grand meal. The day came and everything was in place, almost. The roast was short at several of the tables, and worst of all, the fresh fish had

four to seven. Families who are interested in learning more about the PAA football program can visit poolesvillesports.org or call Chris Lee at 301-349-5047. Practices begin in late July and the first games are on August 26.

CMAA Junior Golf Program

By: Curtis A. Osborne

For local hackers, the arrival of spring means that it is time to hit the links. Across the area, golfers are digging out their clubs, shining them up, and practicing on their swings. In fact, many golfers are going out to the courses and ranges with their kids in tow, exposing them to the sport at a very young age. With the popularity of golf exploding due to the renown of Tiger Woods, Michele Wie, and others, the interest in the sport by youngsters has grown and so has the demand for local athletic associations to add the sport to their offerings.

Listening to the request of their parents and kids alike, the Carroll Manor Athletic Association is launching a full, intensive, seven-week golf clinic. It will be a fun, instructive, academy-style program to teach kids the basics of golf as well as to provide competitive opportunities for those that are a little more advanced at the game. It will cater to girls and boys, complete novices and experienced players alike. The CMAA has grown substantially over the past few years and continues to grow with all of the new housing developments springing up all over the Adamstown and



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Buckeystown area. With this growth in housing, enrollment has increased, as well as the demand for new sports programs.

The new academy will be for kids ages eight to fourteen. A lot of thought and behind-the-scenes work was put into developing the program. The goal is to offer the premier junior golf program in the county and to make it a successful model for other organizations that want to add golf. Run by Mickey Zimmer, the new CMAA golf coordinator, the program has taken on ambitious and competitive goals. With the assistance of T.R. Snoots, the golf pro at Rattlewood Golf Course in Frederick, Mickey has designed a topnotch program that will be exciting for the participants and parent volunteers as well, instead of creating just your average junior golf experience.

Asked what the program will offer, Mickey says, "We will give the kids the opportunity to experience the game of golf and to learn all aspects of the game, along with the history of golf itself." It has been a pretty major undertaking, taking a lot of man hours and coordinating.

"Kids in the program will be instructed by a certified PGA golf instructor. The handicap for each child will be set up so each one will be able

to monitor his or her own improvement over the years to come." In essence, it is a program designed for the long term benefit and development of the child. Even though the course will supply the golf equipment, and some of the participants will bring their own, CMAA will be holding a golf fundraiser at Rattlewood, tentatively scheduled for June 10. The proceeds will go towards purchasing new junior golf equipment for CMAA to own, so that the kids will have some to use in future clinics.

In the near future, there will be opportunities for more advanced players to develop their skills in competitive course play against other golfers their own age. Mickey is spearheading a "challenge" series, an Inter Club competition for Frederick County and northern Montgomery County. "The top two golfers in each age group will compete against other teams in the region," envisions Mickey. "This is still in the planning stages, so not all of the details have been worked out yet." Either way, the programs will introduce kids to golf, and that is a sport that they can play long into their advanced years. For anyone interested, they can go online to www.eteamz.com/cmaa to find out more. Golf anyone?

Youth Sports

John Poole Middle School Girls Finish Successful Soccer Season

Undefeated until the last ten minutes of the last game of the season, the John Poole Middle School girls have much to be proud of and have shown how bright the future is for girls' soccer in Poolesville.

It was a very cold and very windy day in March when many girls came out playing hard to just try out for the team. Some of the girls were not quite used to the demands of competitive soccer, but the coaches were very pleased as all of the girls responded with effort and enthusiasm.

The Timberwolves started strong against a solid Rocky Hill team, winning 3-2. The forwards were led by the outstanding play of Stephanie Boulter and the always enthusiastic and hardworking Jessica Payne. Abigail Tjornahoj played excellently as a left midfielder, showing her versatility as an all-around soccer player. Beth Hanrahan had a great day in goal.

They continued with a resounding 6-3 win against Martin Luther King. Midfielders Katelyn Keese, Mary Belliveau, Ellie Lalonde, Kelly Hanscom, and Brittanny Miller dominated play against King.

In the next home game, Mary Gillespie and Kelly Stottlemeyer combined to score one of the most memorable goals of the season, a cross and one-touch volley against Clemente in a 4-0 victory.

Neelesville was handled easily with a 5-0 win due to the skilled play of Abbe Guertin, Liz Hayden, and Brook Rio, and a great goalkeeping effort by Emily Jones.

This four-game run set up a pivotal match against Baker Middle School which had only lost once to powerful Kingsview Middle. The girls had Kingsview in their sights, but the coaches reminded them that the most important game was the one they were about to play. The stellar defense featuring Kelley Rosenberg, Anna Mihm, and Laura Graham combined with hustling defensive midfielders Caryn Thompson and Holly Chittenden to hold talented Baker Middle School to one goal until the game had been decided. John Poole prevailed 3-2.

This set up the match that all the players had been talking about since their first victory. The talented Kingsview Middle School team, led by several WAGS travel players, had not lost a game in recent memory. The Poolesville bunch came out strong and actually dominated the play as the first half came to a close; however, Poole's scoring chances did not quite find the back of the net. In this great battle of the undefeated teams, the score remained 0-0 until Kingsview finally scored with ten minutes left. The John Poole girls had made a valiant effort, but their undefeated season was thwarted as Kingsview added another goal with less than a minute to go.

Nevertheless, the coaches were very proud of the girls the entire season in which they ended with five wins to just one loss. Many of the girls will be playing for Poolesville High School next fall. The coaches were also very optimistic about the John Poole Middle School team for 2007 with a solid core of nine returning seventh graders.

Coach Pat Hanscom put it this way: "The girls had a positive attitude throughout the season which made it very enjoyable for a coach. When the girls walked out onto the field, every one of them gave 110 percent all the time. It was truly an exciting season. I wish all the eighth graders good luck in high school, and I'm sure we'll be hearing a lot of these names in the near future."

Coach Bernie Mihm added, "The neatest thing about this team was the way all the girls from both grades and from many different club teams came together so quickly and supported each other throughout the season. They are all big time winners in my book."

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- **Freedom and responsibility**
- **Focus on the joy of learning and discovery**
- **Grace and courtesy**

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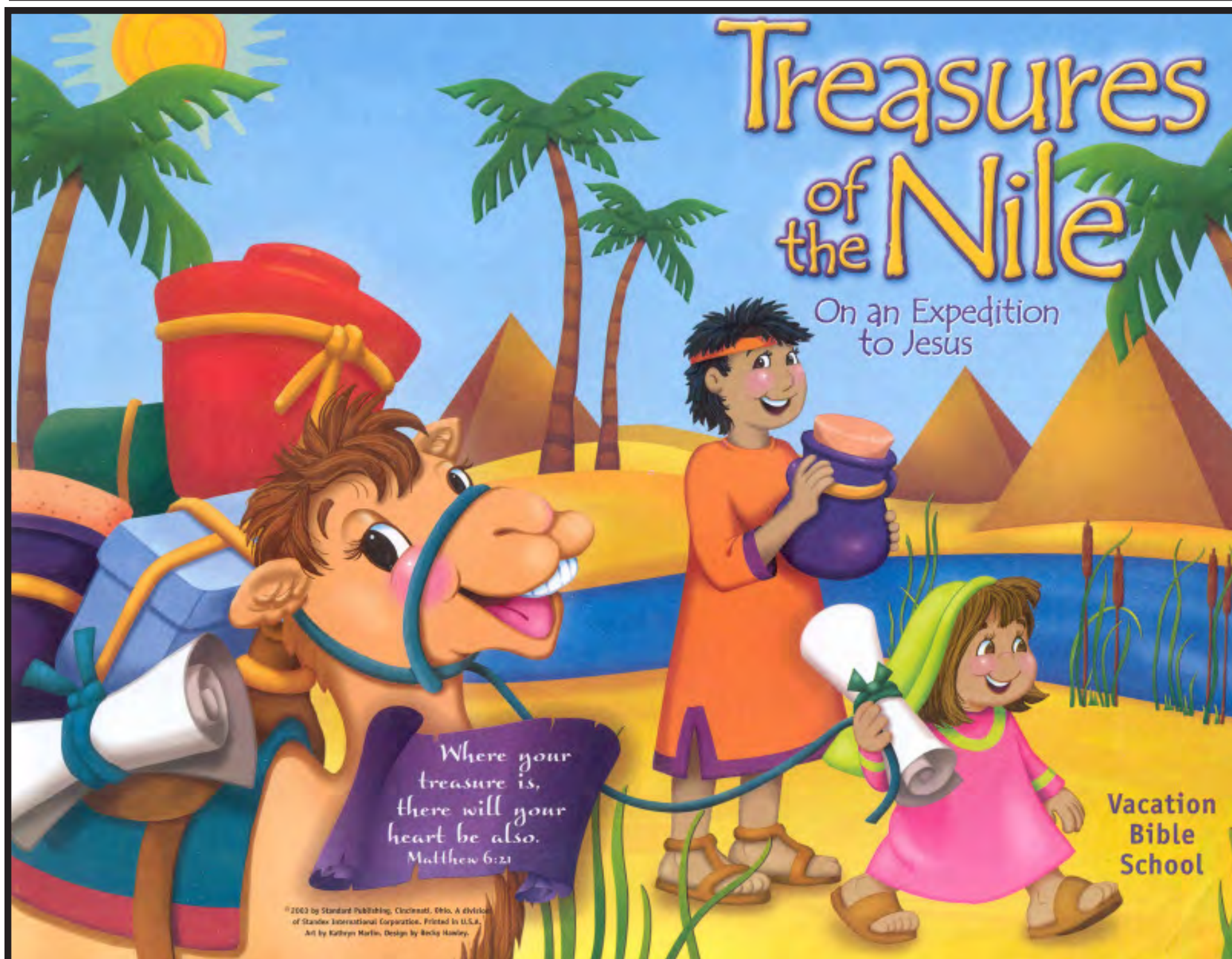
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St. Peter's Episcopal Church Presents
Treasures of the Nile Vacation Bible School
July 17-21, 2006 from 1:30pm to 4:30pm
at the Poolesville Baptist Family Life Center

This program is for three year olds to rising sixth graders. Since our new church is under construction this summer, we are holding our Vacation Bible School at the Poolesville Baptist Family Life Center located at 17550 West Willard Road (across from Poolesville High School). A donation of \$10/child or \$25 /family is kindly requested. For more information call 301-349-2073 or download the registration form online at www.stpetersyouth.org.