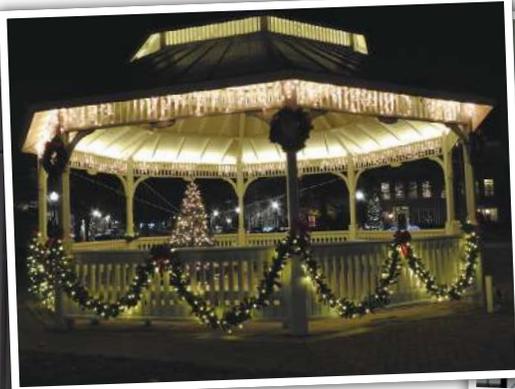


# The ompass

The Official Publication of the Cameron Station Community Association

Volume 22 Issue 5 • November-December 2021

## THE HOLIDAY SPIRIT OF GIVING



### Adopt-a-Family: The 20-Year Tradition Continues

By Mindy Lyle

Once again, the Cameron Station community will help the less fortunate have a wonderful Christmas holiday. Over the past 20 years, Cameron Station residents have adopted hundreds of families with children attending Samuel Tucker Elementary School, who without our help might not have any holiday celebration. This year, we return to the traditional Adopt-a-Family format because school has returned to in-person attendance.

Dealing with the Covid-19 pandemic has been difficult for all of us, but it has been especially so for these families. Many who were already living day to day have lost their jobs due to businesses closing. Their needs are greater than ever. Here is how the Adopt-a-Family program works:



Family needs are screened by the social worker and the principal of Tucker. As of today, approximately 75 families have met the criteria to be included in the program. Lists of needs, some as basic as dishes, are compiled by the school, along with clothing sizes, shoe sizes and children's wish lists for toys and games. When that process is completed, families can be "adopted" by Cameron Station residents.

*(See Adopt-a-Family continued on page 2)*

### Holiday Spirit, Inside This Issue:

- Adopt-a-Family
- StepALIVE!
- Charitable Giveaways
- Holiday Greetings
- Holiday Family Recipes
- The Gift of Reading
- Holiday Book Ideas
- Family Fun for the Holidays
- Family/Friends Holiday Visit with Meaning

### StepALIVE! Walkathon Surpasses Its Goal

By Mary Eileen Dixon

With beautiful weather, good music and the enthusiastic support of a large crowd of ALIVE! supporters, the 40th annual, all-outdoor StepALIVE! Walkathon was a big success. After a virtual event last year, participants this year happily gathered in the parking lot at First Christian Church in Alexandria on October 17 for the traditional walk to Old Town and back. Other supporters walked at various other locations around Alexandria.



*(See StepALIVE! continued on page 2)*

(Adopt-a-Family continued from page 1)

There are many ways to participate in this worthwhile program. In previous years, streets banded together to collectively adopt a family, families adopted families and one condominium community adopted four families. Many area businesses adopted families as well. We have even established

a 501(c)(3) tax-exempt entity to accept monetary donations. Monetary donations can be mailed to Greenhill's Pickett Place Community Foundation, 4901 Fairmont Ave., Suite 200, Bethesda, Maryland 20814. Please put "Adopt-a-Family" in the address. If you are interested in helping us continue this wonderful tradition, please email [adopttuckerfamily@comcast.net](mailto:adopttuckerfamily@comcast.net).

(StepALIVE! continued from page 1)

Supporters waiting for the kickoff at First Christian were revved up with rousing music provided by the Alexandria Citizens Band. The StepALIVE! Bluegrass Band had participants singing along at a post-walk celebration.

Proceeds from StepALIVE! will be used to assist Alexandrians struggling with poverty and hunger as ALIVE! has been doing since 1969. Thanks to the generosity of its supporters, StepALIVE! blew past its original goal of \$65,000, raising almost \$76,000 at last count.

Cameron Station was well-represented among StepALIVE! organizers and participants. Cameron Station residents Mary Eileen Dixon and Gerry Hebert, ALIVE! board members, were on the event planning committee. Ken Naser, ALIVE!'s first Executive Director, was busy handing out water and snacks to participants prior to the kickoff. Other Cameron Station residents walked in the event.

An interfaith organization, ALIVE! is the oldest and largest private safety net in the City of Alexandria, providing emergency and basic needs support to thousands of Alexandrians each month, with the support of 48 faith-based member congregations and over 900 volunteers. It has played a key role in Alexandria's response to the ongoing Covid-19 pandemic.



## 2021 ANNUAL MEETING

The CSCA Annual Meeting was held on November 8. By that time, *The Compass* was well into production, so articles about the meeting, including the results of the Board of Directors election and recipients of the Mark Pillow Community Spirit Award and the Volunteer of the Year Award, will be included in the January/February 2022 issue.

## About . . . *The Compass*

*The Compass* is the newsletter for the Cameron Station Community Association and is run entirely by volunteers.

*The Compass* welcomes your articles and photo submissions, as well as your suggestions for future issues.

Please send us an email at [TheCompass@cameronstation.org](mailto:TheCompass@cameronstation.org).

Previous issues of *The Compass* are available online at [www.cameronstation.org](http://www.cameronstation.org).

Go under the "News" tab on the home page and click on "Community Communications" on the left-hand side.

**Editor-in-Chief:** Christine Fisher

**Editorial Staff:** Carla Besosa, Eliza Dolin, Mayu Molina Lehmann, Lenore Marema, Pat Sugrue, Gwen Toops and Rene Zimmer

**This Issue's Photographers:** Chris Alex, Francesca De Feo Burke, Paula Caro, Raymond Celeste, Christine Fisher, Linda Greenberg, the Loveng Family, Mayu Molina Lehmann, Mindy Lyle, Martha Romans, Saul Schwartz, Pat Sugrue, Tom Sugrue, Linda Taousakis, Mike Waite

# Committee Corner

HARD AT WORK ON BEHALF OF OUR RESIDENTS

## BOARD OF DIRECTORS

([boardofdirectors@cameronstation.org](mailto:boardofdirectors@cameronstation.org))

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Michael Johnson - Vice President and Liaison to Common Area Committee

Andrew Hill - Secretary and Liaison to Activities and Events Planning Committee

Joan Lampe - Treasurer and Liaison to Financial Advisory Committee

Megan Christensen - Director and Liaison to Communications Committee

Brendan Hanlon - Director and Liaison to Cameron Club Facilities Committee

Greg Hillson - Director and Liaison to Architectural Review Committee

## CSCA COMMITTEES

### ACTIVITIES & EVENTS PLANNING COMMITTEE

([events@cameronstation.org](mailto:events@cameronstation.org))

Andrew Yang - Chairperson

### ARCHITECTURAL REVIEW COMMITTEE

([arc@cameronstation.org](mailto:arc@cameronstation.org))

Stephen Pearson - Chairperson

### CAMERON CLUB FACILITIES COMMITTEE

([facilities@cameronstation.org](mailto:facilities@cameronstation.org))

Ray Celeste, Jr. - Chairperson

### COMMON AREA COMMITTEE

([commonarea@cameronstation.org](mailto:commonarea@cameronstation.org))

Kathy McCollom - Chairperson

### COMMUNICATIONS COMMITTEE

([communications@cameronstation.org](mailto:communications@cameronstation.org))

Tricia Hemel - Chairperson

### FINANCIAL ADVISORY COMMITTEE

([fac@cameronstation.org](mailto:fac@cameronstation.org))

Takis Taousakis - Chairperson

## Feeling Out of the Loop?

Decisions on community matters made by the Cameron Station Community Association (CSCA) Board of Directors and Committees are discussed, debated and determined in public, with the exception of private matters between residents and the Board that are discussed in closed Executive Session. If you want to know what is going on in Cameron Station, attend the monthly Board and Committee meetings (and/or read the minutes posted on the website), read *The Compass* and sign up for weekly Email Blasts. If you have any questions for the Board or Committees or CSCA management, send an email. Email addresses can be found in every issue of *The Compass* newsletter.

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# Committee Corner

HARD AT WORK ON BEHALF OF OUR RESIDENTS



## Activities and Events Planning Committee

By Andy Yang



After a busy summer season, the Cameron Station Community Association Activities and Events (A&E) committee held several events in September and October. The annual Fall Yard Sale took place on Saturday, September 18. Many residents were able to take advantage of this opportunity to do some “fall cleaning” and shop around for various goods.



Source: Getty Images

Recently, the A&E committee hosted a trip to two wineries in Delaplane, Virginia, courtesy of Fleet Transportation, our community shuttle provider. Everyone who attended had a good time, taking in the sights and enjoying some drinks on a relaxed, fall afternoon.

The Committee is closing out the year with a Halloween event (held on the 31st this year and sponsored



by Irina Babb), a Fall Daylight Savings Gathering and a Winter Holiday event. Stay tuned for details of these and future events.

## Architectural Review Committee

By Stephen Pearson

I would like to welcome our two newest members to the Cameron Station Community Association Architectural Review Committee (ARC), Mara Francis and Thomas Linton. Mara has lived in multiple Cameron Station properties over the previous eight years and brings a wealth of experience working in design and marketing for a Fortune 500 company. Tom has lived in Cameron Station for more than two years and brings experience serving on an architectural review committee at a previous residence in Ashburn. Thank you, Mara and Tom, for stepping up to serve on the ARC!

The first round of updates to our Design and Maintenance Standards (DMS) is complete! The revised DMS includes new regulations on compost bins and electric car charging stations. Rules have been clarified to ensure that vegetable plants (in appropriate containers) on decks as well as smart doorbells no longer require ARC approval. The new DMS also includes expanded guidance on permanent fire pits, front door colors and driveway replacement materials. Our solar panel regulations were extensively rewritten to conform to state and federal law. The new DMS requires replacement trees to be a minimum of six feet high from existing grade to canopy top when planted. Finally, storm doors with minimal crossbars are permitted on side and rear doors. A second round of DMS revisions will happen in the first half of 2022. Make sure your copy of the DMS says, “Effective September 16, 2021.” All previous versions are invalid.

The ARC continues to meet via Zoom, as this enables greater community attendance and allows homeowners and the committee to work collaboratively to address incomplete or confusing applications. The ARC strongly encourages homeowners to appear before the Committee to discuss their applications and answer questions. Homeowners should always begin their exterior modifications planning by consulting the DMS. The forms that must be submitted (the Exterior Modification Application or a Private Tree Replacement Application), along with the latest version of the DMS, are located here: [cameronstation.org/our-neighborhood/hoa-services-fees/covenants](http://cameronstation.org/our-neighborhood/hoa-services-fees/covenants). Any questions about the process or which changes require an application should be directed to [covenants@cameronstation.org](mailto:covenants@cameronstation.org).

## Common Area Committee

By Kathleen McCollom

The Cameron Station Common Area Committee (CAC) sadly said goodbye to Chairman Robert Burns, who moved out of the area for a new job. Since the early days of the community, he was the original and only chairman, offering years of fine service. Kathy McCollom, previously vice-chair, will assume chairman duties. Chris Alex is now vice-chair.



Fall is a busy time for landscaping, with turf restoration and the completion of several needed tree and shrub replacements. Fall is the best time for planting. The air is cool, the ground is still warm and there's no high heat stress. The garden design of the John Ticer park is being completed. Many plants were removed while the gazebo was being renovated.

As the community ages, there is an ongoing need to replace declining or dead original plants. Many spaces between buildings that originally had grass have lost it to deep shade from now-tall trees, causing erosion from heavy rain. Over time, many of these areas have had stony swales built with improved grading toward drains.

While CAC members identify many improvement spots, all community members are welcome to report things like dark street lights or uneven sidewalk bricks. Notify management, and they will schedule the work.

Cameron Station has several streets under the jurisdiction of the City of Alexandria, and what can be done near them is controlled by the city. Cameron Station Boulevard, Somerville Street, Ferdinand Day Drive and Brenman Park Drive are city streets; the city maintains the brick sidewalks there. Also, the trees between the sidewalk and street and those in the linear park are trimmed exclusively by the city. If a tree branch near a house is potentially causing damage, residents may report it at the city's website, <http://www.alexandriava.gov/>, Services dropdown menu, Alex311.

It's not too soon to think of snow. Some years there is very little; some years there's a lot. Residents should ensure they have a good snow shovel standing by, as they sell out at the first snow forecast. A smaller shovel (even one called "child sized") is actually better, because it is adaptable enough for decks and door entry areas and light enough even when full of wet snow to allow the user to clear walks and driveways with less risk of injury. If ice melt is required, the kind that won't damage plants or pets' feet (what Lancaster uses for community snow removal) is preferred.

## Communications Committee

By Tricia Hemel

2021 has been a busy year for the Cameron Station Community Association (CSCA) Communications Committee (ComCom) and subcommittees! The Welcome Subcommittee has welcomed 173 new residents to Cameron Station, the Photography Subcommittee continues to take beautiful photos of our community and, yet again, the Newsletter Subcommittee has created a fantastic issue of *The Compass*.

ComCom also continues to work on the Committee's social media presence. Official CSCA information is now available on Facebook at [@CameronStationCA](https://www.facebook.com/CameronStationCA); Twitter at [@CameronStation](https://twitter.com/CameronStation); and Instagram at [@CameronStationCommunity](https://www.instagram.com/CameronStationCommunity). We hope residents will "like" and "follow"!

It really has been a fun-packed year for the Communications Committee, and 2022 will be no different. The most exciting project for 2022 will be updating the Cameron Station website. Our goal is to make the website beautiful, easier to navigate and mobile-friendly.

Those who would like to help with any of the projects mentioned above or have ideas on what ComCom could tackle that would help Cameron Station, are encouraged to contact us at [communications@cameronstation.org](mailto:communications@cameronstation.org).

## Cameron Club Facilities Committee

By Ray Celeste

As we enter the fall and winter seasons, it becomes less viable for many of us to exercise outdoors. Fortunately, the Cameron Station Community Association's Cameron Club offers ten varieties of complimentary classes held indoors. The class schedule can be found here: [camersonstation.org/calendars/fitness-calendar](https://www.cameronstation.org/calendars/fitness-calendar). We strongly encourage our cherished residents to consider this option. Your health and well-being matter to us. Living through the pandemic, we have all learned that a strong and robust immune system matters; and as you well know, exercising regularly helps you maintain one. In addition to classes, our Fitness Center has all the machines and free weights that anyone could possibly need. Please do yourself and your loved ones a favor and work out.



*You know the adages: "Motion is Lotion" and "Health is Wealth"! Please remember these when you make your daily/weekly/monthly schedules. The Cameron Club Facilities Committee members wish you and your families a Happy Hanukkah, Merry Christmas, Happy Kwanzaa and joyous New Year!*

*(Facilities continued on page 6)*

# Community Management

## Cameron Station Community Association

### Community Association Management Professionals (CAMP)

703-821-2267 – On-Site Office 703-567-4881

After-Hours Emergency: 703-821-2267

**Christina Deane, Community Manager**

*cdeane@gocampmgmt.com*

**Toni Mancinelli, Assistant Community Manager**

*tmancinelli@gocampmgmt.com*

**Brandon Throckmorton, Covenants Administrator**

*bthrockmorton@gocampmgmt.com*

**Juana Michel, Administrative Assistant**

*jmichel@gocampmgmt.com*

**Mark Bondurant, Facilities Manager**

*mbondurant@gocampmgmt.com*

**Psy Scott, Fitness Director, Cameron Club Fitness Center**

*cameronclubfitness@gmail.com 703-567-8555*

# Condominium Management

## The Residences at Cameron Station - A.K.A. 400 Cameron Station Condominium

**Angela Luker, Community Manager**

*angela.luker@fsresidential.com 703-751-5002*

After-Hours Emergency: 703-385-1133

Corporate Phone: 703-385-1133

## Carlton Place Condominium

**Abaris Realty**

**Dany Abebe, Property Manager**

*dabebe@abarisrealty.com 301-468-8919*

**Lawan Trent, Administrative Assistant**

*ltrent@abarisrealty.com 301-468-8919*

After-Hours Emergency: 301-468-8919

## Condos at Cameron Station Boulevard Oakland Hall Condominium

**Community Management Corporation (CMC)**

703-631-7200 - After-Hours Emergency: 301-446-2635

**Gita Lainez, Portfolio Manager**

*glainez@cmc-management.com 703-230-8578*

**Agai Brooks, Assistant Community Manager**

*abrooks@cmc-management.com 703-230-8576*

## Main Street Condominium

**Gates Hudson, Community Management**

703-752-8300 ext.720 (o)

**Victoria Vander Heiden, Portfolio Manager**

*vvanderheiden@ghacm.com*

**Marisa Velazquez, Executive Administrative Assistant**

*mvelazquez@ghacm.com*

## Woodland Hall Condominium

**Richter Management**

**Steve Richter, Community Manager**

*steve@richtermanagement.com 703-503-1234*

After-Hours Emergency: 703-624-9591

*(Facilities continued from page 5)*

## Financial Advisory Committee

*By Takis Taousakis*

One important responsibility of the Cameron Station Community Association Financial Advisory Committee (FAC) is to oversee the master association's repair and replacement reserve process. (Each of the six condominium associations is required to independently assess their properties' long-term maintenance needs.) We have completed an update to our reserve study for 2022.

A reserve study is a capital budget planning tool that must be conducted every three to five years to help evaluate the physical status of the Association-owned property and components, estimate the replacement timing and come up with the cost over time for maintaining all community assets. A reserve study provides a rational basis for budget planning: The costs for each component are estimated based on cost history of the property, construction industry reference sources, contractor estimates, phased projects and design and project management costs. Small projects (<\$1,000) and items funded through the operating budget are not included in the reserve study. Projects identified in the reserve study should be evaluated in a timely fashion but executed only after detailed study following community policy. Proposed projects are presented to the Board of Directors for final approval.

The master association repair and replacement reserve balance as of September 30, 2021, is \$2,518,573. In 2022 we will add \$388,290 to our reserves. The large 2022 projects might include repaving or repairing some of the roads owned by Cameron Station, replacing the property line fence adjacent to the commercial stores, upgrading site lighting to LED, addressing issues with our irrigation system, maintaining sidewalk pavers on Cameron Station streets and replacing exercise equipment.



# Cameron Station Civic Association: Landmark Redevelopment, Covid-19 and Resilient Alexandria Updates

By Anne Schieber

The Cameron Station Civic Association held a virtual meeting on Wednesday, September 1. Four speakers provided updates on the Landmark Redevelopment, Inova Alexandria Campus, Covid-19 and ResilientALX. The bi-annual election of officers and directors was also held.

*Natalie Talis, Population Health Manager for Alexandria Health Department, gave the latest update on Covid.*

- High level of transmission in Alexandria due to the Delta variant (108.4 cases per 100,000 persons).
- High vaccination rate in Alexandria (62% of those eligible aged 12 and older are fully vaccinated).
- Boosters of the vaccine used in the initial shots are recommended as outlined by the CDC.
- Flu shot and Covid vaccines/boosters can be given at the same time.
- Plans for vaccinations for those 5 to 11 years old will likely be rolled out this fall.
- The CDC has created a travel planner for those planning trips in the U.S. and abroad.

For more information, go to <https://www.alexandriava.gov/Coronavirus>.

*Marjorie Windelberg, Ph.D., CERT, the Co-lead for Citizen Corps Council Resilient Alexandria, presented an overview of this project to make all aspects of the City of Alexandria safer, from emergency planning to disaster response, by assessing community resilience, providing analysis, reporting findings and proposing recommendations to the Alexandria City Council.*

The Citizen Corps Council will solicit input from key stakeholders to help formulate the proposed recommendations. Metrics and assessment of household preparedness, environmental issues and government and infrastructure emergency capabilities will be collected through surveys and feedback. The end result will be faster recovery from disasters.

For more information, go to <https://www.alexandriava.gov/CitizenCorps>.

*Jay Kelly, Vice President of Development for Foulger-Pratt, and Cathy Puskar, Counsel for Inova Alexandria, provided updates on the Landmark Mall redevelopment process. As proposed, the project involves the redevelopment of the 52-acre site into a mixed-use, walkable, urban village plus a new Alexandria Inova Hospital and a fire station. Development of the site would proceed in phases, with the first phase construction scheduled to begin as soon as 2023 and end in 2025.*

The project has entered the beginning of the Development Special Use Permit review phase, which will last a year to a year and a half. During this period, details regarding building architecture, number of units and usage and design of parks and open spaces begin to take shape. Demolition activity is projected to begin in the second quarter of 2022. Construction of the hospital is scheduled to start at the beginning of 2024 and be completed in mid-2028.

To mitigate traffic impacts, current highway-style connections will be removed and replaced with at-grade signalized intersections supporting the street grid. The flyover ramp into the site from eastbound Duke Street will be removed.

For more information, go to <https://www.alexandriava.gov/LandmarkVanDorn>.

*All Cameron Station residents and business owners are welcome to attend Cameron Station Civic Association membership meetings. If you are interested in being a part of the Civic Association, please contact Sash Impastato at [cameronstacivic@gmail.com](mailto:cameronstacivic@gmail.com). Annual membership dues are \$10 per member.*

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Washingtonian Magazine, 2021  
Virginia Living Magazine, 2020
- Dr. Maria L. Hodas**  
Virginia Living Magazine, 2020

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# Give the Gift of Reading – Please Help a Child Learn to Read

Do you have an hour a week to help a child learn to read? The Alexandria Tutoring Consortium (ATC) still needs volunteers to tutor kindergarten and first grade struggling readers in the Alexandria Public Schools. ATC provides training, weekly materials and ongoing support. Volunteers commit to working with a student in 30-minute sessions, once or twice a week, during the school day (8:00am-2:20pm), October through

May. Tutoring occurs in person, in the schools, with volunteers providing proof of full vaccination and remaining masked.

For more information, contact the program coordinator, Lisa Jacobs, at [ljacobs@alexandriatutors.org](mailto:ljacobs@alexandriatutors.org) or go to <https://alexandriatutors.org/tutors/sign-up-to-become-a-tutor/>. More children than ever need your help! Thank you.



## Book Clubs

*Editor's Note: Joining in this issue's "Holiday Spirit of Giving," the Cameron Station book clubs, in addition to providing the titles of the books they are reading in November and December, are recommending books they believe make great holiday gifts. Enjoy!*

### Third Tuesday of the Month Book Club

November: *The Sin Eater* by Megan Campisi

Gift Recommendations: *The Night Watchman* by Louise Erdrich; *Caste, The Origins of Our Discontent* by Isabel Wilkerson; *Miracle Creek* by Angie Kim; *The Island of Sea Women* by Lisa See

### Monday Night Book Ball

November: *The Book of Lost Names* by Kristin Hamel

December: *The Undocumented Americans* by Karla Coomejo Villavicencio

Gift Recommendations: *Hamnet* by Maggie O'Farrell; *The Night Watchman* by Louise Erdrich; *West with Giraffes: A Novel* by Lynda Rutledge; *The Christmas Train* by David Baldacci

### Reading Between the Wines

November: *Cave Dwellers* by Christine McDowell

December: *The Old Man and the Sea* by Ernest Hemingway

Gift Recommendations: *Braiding Sweetgrass* by Robin Wall Kemmerer; *Where the Crawdads Sing* by Delia Owens; *Dutch House* by Ann Patchett

## Snacks with Sarah & Sash

On Monday, September 13, 2021, Cameron Station Community Association Board President Sarah Walsh and Cameron Station Civic Association President Sash Impastato hosted "Snacks with Sarah & Sash." This was a great opportunity for residents to stop by to ask questions, meet neighbors, share any community concerns or just say "hi."



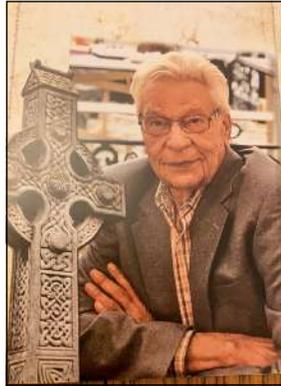
Sash with neighbors Jon Dellaria and Ben Dawes.



Sarah with neighbor Jeff Gathers.

# In Memoriam: Ron Loveng

Ron Loveng, a longtime Cameron Station resident, died peacefully in his sleep on June 4, two days before his 87th birthday. Ron was a wedding cake and pastry bakery business owner in Southern California from 1961 to 2001. Renowned for his decorating skills, he created cakes for many, including celebrities and professional athletes.



Ron and his wife, Maureen, worked side by side and retired to Annapolis in 2001. In 2005, after his beloved wife died, Ron moved to Cameron Station. He

became a well-loved friend to many in Cameron Station. Affectionately known as the “Baker to the Stars,” he always was asked to bring dessert to any occasion. He especially enjoyed the Martini Monday gatherings, and he always baked a cake to celebrate the Marines’ birthday.



Martini Monday cake.

Ron served in several volunteer capacities at ALIVE!, including delivering household goods to needy families with his dear friend Addie Hebert. One hot and muggy Martini Monday, Ron reported that he and Addie (over 70 and 80 years of age, respectively) had carried a large, old television up three flights of stairs to some delighted little children. He was often seen around Alexandria making deliveries for ALIVE!



Ron’s daughter’s wedding cake.

Ron was an avid painter and often had friends come over to paint together, compare artistic styles and learn from each other. It’s no wonder that the cakes he created were also works of art. Ron was also a frequent patron of the Cameron Café and could often be found there chatting with his best coffee shop buddies, two of whom he went with on a river cruise to Budapest. Ron cherished the large group of friends he made in Cameron Station, and he was cherished in return.

# In Memoriam: Penny Waite

*While Penny Waite was no longer living in Cameron Station when she passed away on May 28, 2021, she and her husband Mike were long-time residents and very strong supporters of our community and our city. Thanks to Mike for sharing these memories with us.*

Penny and I moved from our small townhouse in Fairlington to Brawner Place in April of 2004. We became very active in the Cameron Station Civic Association and worked hard to protect our community from annoying, and sometimes illegal, activities from surrounding commercial operations. We first became involved because of the asphalt plant and its 24/7 operations. One morning, Penny took pictures of the plant operating at 4am, when it wasn’t supposed to be operating, and brought the photos to every member at the next Alexandria City Council meeting. She also protested, along with local residents and then Council Member Del Pepper, about the



Penny playing basketball with her granddaughter.

operation of the ethanol tankers. And Penny was always looking for ways to improve the environment in Cameron Station. Remember the old green noisy, smoke-emitting locomotive eyesore parked on one of the sidings that belonged to the asphalt plant? After she made many annoying calls and visits to the asphalt plant, it was first painted black, then removed forever.

Penny wasn’t just about correcting the negatives, however; she was also about adding to the positives. For several years, Penny volunteered as a tutor at Samuel L. Tucker Elementary School, and for at least four years before we moved, she worked at Patrick Henry Elementary School, along with neighbor Ray Celeste, assisting kids with both reading and math. And, of course, there was her docent volunteering and working as a museum supervisor at the John Carlyle House in Alexandria for 11 years. According to a neighbor who was lucky enough to get a private



Mike and Penny.

tour, Penny was an “amazing guide ... I can’t imagine anyone who knew more about the Carlyle House or loved it more.”

Penny was also a kind and caring neighbor. She hosted a wonderful open house at Christmastime one year so lots of the neighbors could come and enjoy the holiday with us. She also loved walking around Cameron Station and Ben Brenman Park and lake and delighted in running into neighbors for a chat.

We sold our townhouse in Cameron Station in May of 2019, as it was time for us to look for something a little less vertical. But Penny truly loved living in Cameron Station, and all the friends we made there, and it always held a piece of her heart.

# Portable Fire Pit Safety Guidelines

Cameron Station residents who have begun to use portable fire pits should be aware of the relevant City of Alexandria guidance on their use. Below is an excerpt from the city's guidance. (The bolding is in the original: see <https://www.alexandriava.gov/fire/info/default.aspx?id=106769>.)

- Portable fireplaces or fire pits should be safely located at least 15 feet from a structure or combustible materials.
- Only use seasoned firewood. Do not burn trash, yard debris, construction lumber or any synthetic materials. Never use any type of accelerant or flammable liquid to start a fire.
- Use only fire pits that are well-constructed and designed for the appropriate use.
- Use approved screens to prevent migration of embers or sparks.
- **NEVER** leave a fire unattended. Have an extinguishment source readily available, such as a garden hose or fire extinguisher. Ensure the fire is out when done.
- **NEVER** store ashes in paper bags or plastic containers; keep ashes and debris outside in a sturdy metal container and soak ashes in water for at least 24 hours before disposal.



Source: Getty Images

The Commonwealth of Virginia code provides as follows:

(2015 VSFPC) 307.4.3. Portable outdoor fireplaces. Portable outdoor fireplaces shall be used in accordance with the manufacturer's instructions and shall not be operated within 15 feet (3048 mm) of a structure or combustible material.

(2015 VSFPC) 307.5. Attendance. Open burning, bonfires, recreational fires and use of portable outdoor fireplaces shall be constantly attended until the fire is extinguished. A minimum of one portable fire extinguisher complying with Section 906 with a minimum 4-A rating or other approved on-site fire extinguishing equipment, such as dirt, sand, water barrel, garden hose or water truck, shall be available for immediate utilization.

Cider Mulled Wine

- One Bottle of Dry White Wine
- Fresh Apple Cider
- Cinnamon, Cloves, All Spice
- Sliced Apples and Oranges

Directions

1. Combine Wine, Cider, and Spices
2. Warm on low for 2 hours, careful not to boil or let steam
3. Ladle into mugs, garnish with fruit
4. Enjoy!

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# Yuletide Cheers: Not Your Father's Cider!

By Kathleen Harger

If a couple of parties, visits to local restaurants and cidery inspections this summer are any indicator, hard cider is all the rage!

Most of us likely associate cider with the abundance of apples in the fall season and have fond childhood memories of drinking it while out in the crisp autumn air, surrounded by hay mazes, pumpkins and colorful leaves.

The official description from the Massachusetts Department of Agriculture says that cider is “raw apple juice that has not undergone a filtration process to remove coarse particles of pulp or sediment.” That’s right, cider is actually a fermented alcoholic beverage made from the unfiltered juice of apples, and is normally referred to as “hard” cider to differentiate it from that luscious liquid we drank as kids at the pumpkin farm. Not your father’s cider!

And who knew? Cider is a healthy beverage. Scientists at Brewing Research International have confirmed high levels of health-enhancing antioxidants in cider, on par with red wine, a drink long recognized as having health benefits. It contains polyphenols, compounds in plants that act as antioxidants, which can help the body fight free radicals and cell damage, lowering the risk of certain types of cancer, diabetes and heart disease. A half pint of cider delivers the same amount of antioxidants as a glass of red wine.



Source: Getty Images

That said, ciders usually contain a fair amount of sugar, which makes their taste so fruity and sweet. Because cider is fermented with fruits like apples, peaches and pears, all of which are naturally high in sugar, it actually has a much higher sugar content overall than beer, which is fermented with lower-sugar grains. But while beers have gluten, cider is gluten-free!

A staple in Britain before the Norman invasion, hard cider is now enjoyed around the globe. Its popularity in the U.S. waned after German lagers were introduced in the 19<sup>th</sup> century and declined even more after Prohibition. Cider has made a comeback stateside, however, with sales of hard cider products up by more than 8% in recent years. Additionally, hard cider seltzers are dominating the beverage scene these days. Low calorie, low carb and low alcohol-by-volume (ABV), they speak to a certain day-drinking vibe, maybe by the pool or after a hike when you just want to chug something for refreshment and a subtle boozy buzz.



Source: Getty Images

So, where are some of the best places nearby to experiment with hard cider and hard cider seltzers? Below are a few suggestions.

**Local.** Two nearby restaurants that offer hard cider are **O’Connell’s Pub** on King Street, <https://www.danieloconnells.com/>, and **Barley Mac** in Arlington, <https://barleymacva.com/>.

Another place I highly recommend experiencing is **Lost Boy Cider**, Northern Virginia’s first urban cidery, <https://www.lostboycider.com/>. The venue is conducive to lots of fun! Along with an ample variety of tasty ciders made right there on site, Lost Boy boasts an open floor plan taproom (6,000 square feet), great music and plenty of outdoor seating; it is also dog-friendly and hosts a variety of events for everyone (e.g., trivia, yoga, floral arrangement class, mom’s night out and cycling). Patrons are encouraged to bring their own food or have it delivered. Lost Boy ciders are award-winning, sugar-free and hand-crafted, using “earth-grown” ingredients. Each year Virginia hosts one of the country’s most stringent wine and cider competitions, and Lost Boy was honored in 2021 as Comeback Kid, recognized as the “best in show” cider.

Which ciders are “best”? According to some polls (see below; the first three are from *Women’s Health*, July 21, 2021; the second three from *Men’s Health*, October 19, 2020):

- Strongbow Hard Cider Gold Apple
- Stella Artois Cidre
- Angry Orchard Hard Cider Green Apple
- Jack’s Hard Cider Dry Hopped
- Seattle Cider Dry Hard Cider
- Crispin Browns Lane

If anyone out there wants to follow up with opinions about any of the ciders and/or locations to experience cider, no doubt there are loads of Cameron Station residents who would appreciate the additional insight. Send comments to [thecompass@cameronstation.org](mailto:thecompass@cameronstation.org), and we will share in a future edition of the newsletter.

**Farther Afield.** If you are seeking places that will take you farther afield than Alexandria, you might want to visit Mt. Defiance Cidery and Distillery in Middleburg, <https://mtdefiance.com/>, or Wild Hare Pub in Leesburg, Middleburg or Warrenton, <https://www.wildharecider.com/>. Another venue, a bit farther away, is Papa’s Market in Orrtanna, Pennsylvania.

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## Alexandria Operates 24-hour Nuisance Abatement Hotline

The City of Alexandria's Nuisance Abatement Hotline, 703-746-4311, is a 24-hour phone number for residents and businesses seeking assistance with public nuisance issues involving violations of city codes. If, for example, there are problems caused by a business operating after approved hours, residents can call this number to report the violation. Please state the nature and location of the problem, as well as your name and phone number. This will enable the city to let you know what action they took to address the problem. If the problem is urgent, a city agency will immediately dispatch personnel to investigate. If not, action will be taken no later than the next business day.



# The Secret Life of Trash ... and Recycling

*(Editor's Note: There seems to be quite a bit of confusion about trash and recycling requirements these days. We hope the following provides helpful information.)*

At Cameron Station, on a typical Wednesday night or Thursday morning before 7am, we set out our two bins, one for garbage and one for recycling. Both bins are provided by Bates Trucking, a company our Cameron Station Community Association management company has contracted with to haul away our waste. But do you know what to put in each bin, and why? And what happens next? Well, you're about to learn ...

## Is That Recycling?

While Bates Trucking collects our garbage and recycling, the company is governed by the rules set by the City of Alexandria. So, let's start with what the city says you are and are not allowed to put in your bins ... or leave on your curb.

## What Happens to My Trash?

After you have dropped the appropriate trash and recycling into your bins, and Bates has hauled it away in their two trucks, what happens next? Where does all that stuff go?

You will be happy to know that our garbage does not end up in landfills, but is transformed into electricity! Bates Trucking collects the regular trash and delivers it to the waste-to-energy Covanta plant on Eisenhower Avenue.

At that facility, trash is combusted, creating steam that feeds a turbine that creates electricity. The resulting gases are collected, filtered and cleaned before being released into the atmosphere. Covanta prides itself on operating well below federal and state emissions limits. Daily emissions are posted daily on the company's website at <https://www.covanta.com/where-we-are/our-facilities/alexandria>.

Every year, Covanta generates up to 23 megawatts of renewable energy and processes more than 350,000 tons of waste that would otherwise end up in landfills. The electricity produced by the facility is then sold to Dominion Energy. Don Cammarata, Covanta's asset manager, explained that due to its proximity, this electricity "probably powers your houses." Imagine, your waste may be helping generate the electricity you use!

## What Happens to My Recycling?

Your recycling goes off on a trip ... to Fairfax County! While our neighborhood trash goes to Covanta, our recycling has a different destination.



Garbage bin.



Recycling bin.

### What Goes into Your Garbage Bin or Curbside

- Garbage (bags in bins, no bags on curb)
- Small/medium metal objects (e.g., pots/pans – in bin or curbside)
- Wood (bin or curbside depending on size)
- Furniture pieces (if not too large, e.g., wood or fabric-covered chairs – curbside)

### What Does NOT Go into Garbage Bin or Curbside

*(See websites at the end of this article for what to do with these.)*

- Electronics of any type
- Light Bulbs
- Paint cans or paint-contaminated items
- Any strong chemical bottles/containers
- Gas canisters
- Large metal like grills, lawnmowers, filing cabinets
- Construction materials

### What Goes into Your Recycling Bin (All Must Be Clean)

- Plastic bottles and jugs
- Yogurt/cottage cheese-type containers
- Steel, tin and aluminum cans
- Paperboard boxes
- Mixed paper (dry)
- Newspapers, magazines, junk mail
- Flattened cardboard

### What Does NOT Go into Recycling Bin

*(See websites at the end of this article for what to do with these.)*

- No glass of any type
- No plastic bags, wraps or delivery envelopes
- No "paper" coffee cups (e.g., Cameron Café, Starbucks) or their lids
- No food or food-contaminated items
- No food take-out containers or plastic cups
- No clear plastic containers or clamshell-types (e.g., berry or lettuce containers)
- No wire clothes hangers (Dry cleaners will accept them.)
- No bulbs, ceramics or mirrors

As explained by Ms. Tara Lewis-Reed, recycling coordinator for Bates, these materials are brought to Fairfax and delivered to Recycle America LLC, which sells the recyclable material. At this transfer station, paper, cardboard, plastic and other non-hazardous materials are sorted to be sold to different markets.

**Recycling is an industry, and thus requires a market for its products.** Your package may have a recycling code on the bottom, but our locality may be unable to sell that type of product. If you throw in things that are not on the “acceptable” list, the entire load will be contaminated, and nothing in that load will be recycled. The recycling industry has struggled to remain afloat, and we can help by washing out containers and putting only acceptable items in the bins

### Why No Glass in My Recycling Bin?

Breakage, contamination and high expenses pushed Alexandria and Arlington to stop accepting glass in residential curbside recycling bins. Since January 2020, to recycle glass one must deposit it in special purple bins located throughout the city.

After collection, the glass will be recycled into new bottles or broken down into sand to use in bags for flooding and local construction. Glass for recycling must be clean and empty. No ceramics or porcelain allowed! For Cameron Station, two nearby glass drop-off locations are 4251 Eisenhower Ave. and 3224 Colvin St. (Colvin St. is also the location for hazardous waste disposal.) You can find other locations at [www.alexandriava.gov/ResourceRecycling](http://www.alexandriava.gov/ResourceRecycling).

### What About Plastic Bags?

Several local grocery stores, such as Harris Teeter, Whole Foods, Safeway and Giant, will take your clean plastic bags and recycle them into wood-alternative products. This is an option only for the slippery type of plastic bag, such as the bags that hold your groceries, those you use for produce at the market or maybe the ones your newspaper is wrapped in. But really, the city wants us to limit our use of plastic bags as much as possible. That is the thinking behind the **new tax on plastic bags**: Effective January 1, 2022, the City of Alexandria will impose a five-cent tax per bag on disposable plastic bags provided by grocery stores, drug stores and convenience stores.

### What Goes Where?

Who knew the secret life of trash could be this complex? To help residents know how to properly dispose of their trash, the city launched a resource on its website called “What Goes Where?” – [www.alexandriava.gov/ResourceRecovery](http://www.alexandriava.gov/ResourceRecovery). You just type in an item, and you are given instructions as to how to compost, dispose of, donate or recycle it.

### It’s Up to You!

It is wonderful that Cameron Station residents have the interest, often even the zeal, to recycle. It is great for our city and environment. But we must be aware of the ground rules, or we risk all of our recycling just going in to trash and all our effort being wasted.



Glass recycling bin.

One last friendly reminder: Everyone, please bring in those bins as soon as possible after Bates has taken away your trash and recycling. Your neighbors thank you!

### Useful Resources:

**Covanta** - <https://www.covanta.com/where-we-are/our-facilities/alexandria>

**Hazardous and electronic waste** locations and items that must go there - <https://www.alexandriava.gov/tes/solidwaste/info/default.aspx?id=19206>

**Recycling** – what is accepted or not, even search by item!! [www.alexandriava.gov/ResourceRecovery](http://www.alexandriava.gov/ResourceRecovery)

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## FAMILY FUN FOR THE HOLIDAYS

# Planet Word: A Joyful Exploration of Languages

By Mayu Molina Lehmann

Philanthropist Ann Friedman had an enviable problem: What to do with her interests and sizable resources after retirement? The former translator and first grade teacher considered teaching to be “the best job in the world for those who enjoy seeing little faces light up with delight at stories.” She wanted to do something involving her love for words while creating community and hopefully continuing to see faces light up. But what?

Her answer materialized in Washington, DC’s exciting new museum, Planet Word. Housed in the historic Franklin School at 13th and K streets on Franklin Square, it offers a fascinating journey through words and languages.

I had the honor of interviewing Mrs. Friedman for *The Compass*. From the moment I stepped into the courtyard under the Speaking Willow Tree, I felt what it meant to be in an “experiential museum,” as the installation greeted me in hundreds of languages.

“Is there anything like this in the world?” I asked Mrs. Friedman. “No,” she answered with a grin. She explained there are language museums about particular languages, but nothing multilingual or interactive.

The historic Franklin School which houses the museum was built in 1869. It later was the site of Alexander Graham Bell’s visionary photophone experiment, using technology developed after the telephone, in which he sent a message using light waves. We call it “the birthplace of wireless,” Mrs. Friedman explained proudly.

Despite being a National Historic Landmark, the school fell into severe disrepair. In 2015, Planet Word won a bid to rehabilitate the property, returning it to its original learning function.

In the museum’s Spoken World gallery, dozens of screens feature “language ambassadors” who reveal curious facts about their tongues. For example, the Peruvian language Quechua challenges our linear concept of time. In Quechua, “the past is not behind me but in front of me, because I have seen it already,” explains a native speaker. Accordingly, “the future is behind me, because I don’t know it yet.”



Ann Friedman below the Speaking Willow Tree.

Another language ambassador describes the stratified levels of respect in Japanese, where one addresses others using hierarchical pronouns. Compare that to the use of “you” in English, regardless of a person’s social standing, and we get a sense of how language informs the way we see the world.

When I first visited with my grade school daughters, high-tech prompts grabbed their attention immediately. At the Wall of Words they giggled at the prompts of a voice-activated moderator, who told surprising stories about the evolution of the English language. They felt empowered to learn that historically, many words have been created by teenage girls (think of *selfie* and *glamping*). When we left, my nine-year-old declared, “This is the best museum I’ve been to.”

Later, Mrs. Friedman explained that the word “fun” is a guiding principle of the museum. The veteran educator is keenly aware of what is needed to keep visitors engaged. It is “fun for a purpose,” she explained. This principle permeates the entire experience, from a karaoke lounge to a joke gallery and a magical library where books come alive with video projections.

Mrs. Friedman started off with a quest. In completing it, she leaves a profound legacy, a love letter to languages, words and people. Planet Word is a treasure, a gift to anyone who has ever made use of words.

You may reserve free tickets at [planetwordmuseum.org](http://planetwordmuseum.org).



The magical library at Planet Word.

[www.cameronstation.org](http://www.cameronstation.org)

## FAMILY/FRIENDS HOLIDAY VISIT WITH MEANING

# Alexandria Contrabands and Freedmen Cemetery

By Gen Harrison-Doss

The winter holidays offer an ideal opportunity to make a family/friends visit to an historic gem that offers a meaningful experience to reflect on together. This gem is the Contrabands and Freedman Cemetery, located at 1001 South Washington Street at the southern end of Old Town in the City of Alexandria and the shadows of the George Washington Parkway. The following is a recap of the history of the site and what I discovered there.

It was particularly powerful to visit the memorial in a time when the U.S. is grappling with the future of the hundreds of Confederate monuments across the South and other parts of the country. It is doubly meaningful now: On June 28, 2021, Alexandria's Contrabands and Freedmen Cemetery Memorial became one of the newest sites listed by the National Park Service in the African American Civil Rights Network. The network's collection of 57 resources from across the country "commemorates, honors, and interprets the Civil Rights Movement in the United States and the continuing struggle for racial equality. Contrabands and Freedmen Cemetery Memorial is the oldest and first site in Virginia to be added to the network." (See <https://www.alexandriava.gov/historic/info/>.)

The cemetery serves as the burial place for about 1,700 African-Americans who fled to Alexandria to escape from bondage during the Civil War, including many children. While the whole of Virginia had seceded from the Union in early 1861, Alexandria had been in the Union Army's control beginning almost immediately following the secession. Throughout the Civil War, slaves escaping bondage found safe haven in Alexandria because of Union Army occupation. These African Americans were referred to as "Contraband," because they were technically the property of the enemy, the slaveholders in the Confederacy. Barracks were built, and some former slaves found employment; however, most arrived to the area in ill health and extreme poverty, and many died. In 1864, a property on the southern edge of town was appropriated to be used as a cemetery.

At first, black soldiers who had served in the Union Army were also buried there, but their graves were moved to a military cemetery in 1865 so that they could be given a burial worthy of their military service. This cemetery became the Alexandria National Cemetery, also in Old Town. The last burial in Contrabands and Freedmen Cemetery took place in January, 1869.

In the years after the Civil War, the cemetery fell into disrepair, and by 1939, there was little evidence above ground that it had ever existed. In the mid-1950s, the site housed a gas station and then an office building. In the late 1980s, a city historian rediscovered an 1894 issue of the *Alexandria Gazette* that referenced the cemetery. Archaeological research conducted in the 1990s revealed the presence of graves. In 1997, the organization "Friends of Freedmen's Cemetery" was formed to research,



Contrabands and Freedmen Cemetery Memorial Gate.  
(Photo/Steven Halperson/Tisara Photography)

preserve and commemorate the site. After a seven-year design, restoration and installation process, the memorial was rededicated in 2007.

The layout and design of the cemetery was informed by what archaeologists discovered there. The main feature of the memorial is a bronze sculpture called "The Path of Thorns and Roses," designed by artist Mario Chiodo. The towering sculpture represents the African American struggle for freedom. Bronze panels list the name of every person believed to be buried at the cemetery, with bas-relief etchings that show slaves escaping the South, and, after Emancipation, reading. These etchings were done by local sculptor Joanna Blake. Fascinatingly and unexpectedly, there is also a section of the memorial that protects a significant Native American archaeological site. Discovered in 2007, it sheltered the oldest artifact ever found in Alexandria, a 13,000 year-old Clovis spear point.



# Be Charitable with Your Giveaways

By Lenore Marema

The holiday season is a natural time for charitable giving ... but it's important to remember that not everything we want to donate may be appropriate or welcomed.

As a general rule, donate items that would be welcomed by a family member, friend or neighbor. Most charities want readily usable items that they can deliver to the needy or sell to raise funds for a cause. Volunteers in these organizations usually cannot repair items. Anything that is broken, disfigured or worn out is trash. Leaving such items at a charity uses staff time to process them and can increase their garbage disposal costs.



Source: Getty Images

Never leave items out in the elements, as usable items may get soggy, moldy or otherwise unusable. Always donate when the charity is open for business. Check their websites and/or call to make sure they can take in your items and at what time. Some households have downsized and donated during the pandemic, and some charities may be overloaded currently.

If unwanted items are recyclable, that may be a better option. While a lot of pretty glass jars may be repurposed as vases, if you do not want the glass, recycle it.

Here is a list of items that most charities will **not** take, either because the items must be recycled in a specific way or the items are outdated, unsafe or the subject of a recall:

## Items Charities May Not Accept:

- Baby equipment
- Books (Beatley Library accepts used books and has a yearly sale; call other charities before bringing books)
- Car seats
- Computers/Monitors
- Exercise equipment
- Major appliances
- Mattresses
- Tires
- Toys
- Televisions



Please refer to the Cameron Station website <https://cameronstation.org/news/ongoing-updates?highlight=WyJ1cGRhdGVzIl0=> for additional information on local places accepting donations of clothing and household items, including places that give donated items to the needy at no cost and places that sell donated items for a cause.

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# Carla's Picks

By Carla Besosa

As entertainment venues return to booking live performances, it's always advisable to check for last-minute cancellations.

## Alden Theatre (McLean)

- Dec. 1 Joy to the World: A Christmas Musical Journey
- Dec. 2 Foreign Language Film
- Dec. 11 A Klezmer Hanukkah

## Alexandria

- Nov. 20-Jan. 3 Winter Village at Cameron Run
- Nov. 27-Dec. 31 Christmas at Mount Vernon
- Dec. 4 Alexandria Holiday Boat Parade of Lights
- Dec. 4-18 Holiday Candlelight Tours at Lee-Fendall House
- Dec. 5 Torpedo Factory Holiday Festival
- Dec. 5-6 Alexandria's Holiday Market at Carlyle
- Dec. 10-11 Colonial Nights at Carlyle House
- Dec. 11 A Victorian Christmas at Lee-Fendall House
- Dec. 17 ASO Home for the Holidays at Schlesinger Concert Hall & Arts Center (NVCC/Alex)
- Dec. 17-18 Civil War Christmas at Carlyle House
- Dec. 19 ASO Home for the Holidays at George Washington Masonic Memorial
- Dec. 31 First Night Alexandria

## Anacostia Playhouse (DC)

- Dec. 8-Jan. 9 *A Snowy Nite at the Dew Drop Inn*

## Arena Stage (DC)

- Nov. 26-Dec. 26 *August Wilson's Seven Guitars*

## Atlas Performing Arts Center (DC)

- Dec. 9-19 Step Afrika! Magical Musical Holiday Step Show

## The Barns at Wolf Trap (Vienna)

- Jan. 21-22 BandHouse Gigs: Tribute to Linda Ronstadt
- Jan. 26-27 Branford Marsalis

## Birchmere (Arlandria)

- Dec. 3-4 Chris Botti
- Dec. 9 KT Tunstall
- Dec. 14 Shaun Cassidy
- Dec. 26 Maysa
- Jan. 7-8 Ricky Skaggs
- Jan. 14-16 Eddie from Ohio
- Jan. 20-21 Keb' Mo'
- Jan. 29 Who's Bad - Michael Jackson Tribute

## Blues Alley (Georgetown)

- Dec. 2-5 Jane Monheit
- Dec. 8 Veronneau

## Capital One Arena (DC)

- Dec. 12 Andrea Bocelli
- Dec. 23 Trans-Siberian Orchestra

## Capital One Hall (Tysons)

- Dec. 3 Christmas with Amy Grant & Michael W. Smith
- Dec. 5 Ravel Dance Co. - *The Nutcracker*
- Dec. 7 *A Charlie Brown Christmas* Live on Stage
- Dec. 10-12 *A Child's Christmas in Wales*
- Dec. 16 Jennifer Nettles - Broadway Under the Mistletoe
- Dec. 19 Kansas
- Dec. 23 *Handel's Messiah*

## Creative Cauldron (Falls Church)

- Dec. 9-19 *Christmas Angel*
- Jan. 7-Feb. 5 PASSPORT TO THE WORLD OF MUSIC

## Dulles Expo Center (Chantilly)

- Dec. 10-12 Winter Capital Art & Craft Festival
- Dec. 17-19 International Gem & Jewelry Show
- Jan. 8-9 The DC Big Flea & Antiques Market

## 1st Stage (Tysons)

- Dec. 2-12 *Secret Things*

## Ford's Theater (DC)

- Nov. 24-Dec. 27 *A Christmas Carol*
- Jan. 21-Feb. 13 *The Mountaintop*

### George Mason Center for the Arts (GMU/Fairfax)

Dec. 4 Dianne Reeves - Christmas Time is Here  
Dec. 5 Mason Symphony & Choirs Holiday Concert  
Dec. 18-19 Fairfax Symphony Orchestra: *The Nutcracker*  
Jan. 22 Camille A. Brown & Dancers

### Jammin Java (Vienna)

Dec. 3 The Fabulous Dialtones Holiday Show  
Dec. 16 Mama's Black Sheep & Christine Havrilla  
Dec. 18 The Allman Others Band (Allman Brothers Tribute)  
Dec. 22-23 Todd Wright's 18th Annual Santa Clauster-F@%! Christmas Spectacular  
Jan. 13 U2Topia (U2 Tribute)  
Jan. 30 Mike Dawes

### Kennedy Center (DC)

Dec. 4 NPR's Jazz Piano Christmas  
Dec. 10-11 NSO Holiday Pops  
Dec. 14-Jan. 16 *Ain't Too Proud*  
Dec. 14-Jan. 1 *Beautiful - The Carole King Musical*

### Little Theater of Alexandria (Old Town)

Dec. 3-18 *A Christmas Carol*  
Jan. 15-Feb. 5 *Bright Star*

### MGM (National Harbor)

Dec. 16-19 Cirque Dreams Holiday  
Jan. 8 Dancing with the Stars

### Signature Theater (Shirlington)

Nov. 2-Jan. 2 *RENT*

### Strathmore Music Center (Bethesda)

Dec. 4 Mannheim Steamroller Christmas  
Dec. 6-7 Sarah Brightman  
Dec. 20 *The Hip Hop Nutcracker*  
Jan. 7 Wanda Sykes

### Theater J (DC)

Nov. 10-Dec. 5 *Tuesdays with Morrie*  
Jan. 26-Feb. 20 *Compulsion or the House Behind*

### Warner Theater (DC)

Nov. 27-Dec. 26 Washington Ballet's *Nutcracker*

## And Another Thing ...

(in my stream-of-consciousness order)

### Did You Know...

- \* *Frank Pepe's Pizzeria Napoletana* to open in Alexandria Commons, 3231 Duke St.
- \* *Mudhouse Coffee Roasters* to open in Old Town, 1119 King St. (formerly J. Brown & Co.)
- \* *Cortado Café* is open at Shoppes of Foxchase.
- \* *Karma Modern Indian* plans to open at 111 N. Pitt St.
- \* *Bob & Edith's*, 1743 King St., hopes to open this fall.
- \* *&Pizza* to open at 207 Swamp Fox Rd.
- \* *Call Your Mother Deli* opening at 130 N. Pitt St.

- \* *Matt & Tony's* to open at 1501 Mount Vernon Ave. (formerly Charlie's on the Avenue).
- \* *Kitchen Cray* to replace Walkers Grille at 6909 Metro Park Dr.
- \* *Bonchon Chicken* to open at Bradlee Shopping Center in December.
- \* *Starr Hill Biergarten* open near Tysons at 1805 Capital One Ctr. Dr., 11th floor.

### What Am I Listening to?

KATOOMBA BIRDS by Lulo Reinhardt Latin Swing Project  
OPEN SKY by Stephanie Jones

## Please stay safe...

Throughout this issue we offer ideas about places to go, places to dine and things to do this holiday season. Before you visit or attend such places or events, we suggest that you check with the establishment or event organizers regarding any Covid-19 restrictions, precautions or requirements they may have in place, including events held here at Cameron Station. Relevant Covid-19 protocols should be available on websites, in social media posts, through direct contact or in event advertising. You may also wish to check the official Covid-19 websites for the City of Alexandria at <https://www.alexandriava.gov/health/info/default.aspx?id=117876> and for Washington, DC, at <https://coronavirus.dc.gov/healthguidance> for further information on their restrictions and precautions.



## Green Bean Casserole

From Tricia Hemel

*This a New Orleans take on a green bean casserole that has been a holiday staple for over 40 years. My family did not invent it, but we love to serve it!*

### Ingredients

- 2 cans French style green beans, drained
- 1 can artichoke hearts, drained and cut into pieces
- 1 cup Italian bread crumbs
- 1 cup Parmesan cheese
- 2-3 cloves garlic
- 1/4 cup olive oil

### Preparation

Step 1. Mix drained green beans, chopped up drained artichoke hearts, bread crumbs, cheese and finely chopped garlic.

Step 2. Mix in olive oil.

Step 3. Sprinkle bread crumbs on top.

Step 4. Bake uncovered in a 325 degree oven for 30-40 minutes.

## It's Just Corn

From Lenore Marema

*My dad would have cried if he saw a perfectly good shot of bourbon going into a casserole going into the oven. Bourbon is made from corn, and so is corn starch. It's "All Corn" and a perfect side dish.*

### Ingredients

- 2 large eggs
- 1/4 cup evaporated milk
- 2 cups cream style corn
- 2 cups fresh or frozen corn kernels
- 2 tablespoons melted butter
- 3 tablespoons brown sugar
- 3 tablespoons corn starch, mixed with 2 tablespoons of bourbon
- 1/2 teaspoon of nutmeg

### Preparation

Step 1. Preheat the oven to 350 degrees and butter a 9-inch square pan.

Step 2. Whisk together the milk and eggs and then stir in the remaining ingredients.

Step 3. Pour into a baking pan and bake for 45-48 minutes until highly browned. Serve warm; reheats well in the microwave.

## Mom's Midwest Creamy Cranberry Delight

From Christine Fisher

*A side dish for savory Thanksgiving or Christmas dishes in my home growing up; the Cool Whip is a dead giveaway for a Midwest dish!*

### Ingredients

- 1/4-1/3 cup sugar, to taste
- 2 medium, sweet navel oranges, peeled and cut into smallish pieces
- 1 container of Cool Whip
- 1 to 1 1/2 12-ounce bags of fresh cranberries, frozen and then partially thawed and rinsed
- Walnut pieces, up to 1/2 cup (if no one has allergies)

### Preparation

Step 1. Using a food processor or food mill, grind the cranberries until in tiny pieces, but not until mushy.

Step 2. Mix in orange pieces and sugar to taste.

Step 3. Stir in the walnut pieces, if using.

Step 4. Fold in the Cool Whip in batches, using only the amount that gives you the creaminess you desire.

Step 5. Refrigerate until serving.

## Healthy Mac 'n Cheese

By Natalie Mamerow, Akshai Datta & Meera Datta

*This recipe is such a family favorite that it makes appearances throughout the year, as well as during the holidays!*

### Ingredients

- 2 cups uncooked elbow macaroni, any type (whole wheat, low glycemic, gluten-free ...)
- 1 tablespoon butter
- 1 small yellow onion
- 1 small butternut squash (4-5 cups cubed)
- 5 cups chicken or vegetable broth
- 3/4 cups milk
- 1 teaspoon salt
- 2/3 cup shredded cheese (Gruyère is good, but any kind will work)
- Parsley for topping
- Salt and pepper to taste

### Preparation

Step 1. Cook the macaroni according to package directions. Drain and set aside.

Step 2. Heat the butter in a large skillet over medium low heat. Cut the onion into thin rings and add to the butter in the pan, sautéing over low heat until fragrant and golden,



about 20 minutes. (When caramelizing the onions, keep the heat low to prevent burning. The deeper the golden color, the more flavorful they will be.)

Step 3. Meanwhile, remove the skin and the seeds from the squash. Cut the flesh into small cubes. Bring the broth to a boil and add the squash. Cook for 5-7 minutes or until fork tender. Drain, reserving 1/2 cup broth, and transfer squash to the blender.

Step 4. Add the onions, milk, salt and reserved broth to the blender and puree until completely smooth and creamy. This should yield about 4 cups of sauce.

Step 5. Pour the pureed sauce over the cooked noodles and add the shredded cheese. Stir to melt the cheese; add water or milk to adjust consistency as needed.

Step 6. Serve with parsley, salt and pepper to taste.

## Spaghetti with Clams

By Francesca De Feo Burke



*This recipe is for a traditional Italian meal cooked on Christmas Eve or New Year's Eve, but its goodness and simplicity can be perfect for a special week meal, too.*

### Ingredients

- 2 pounds clams with shells
- 16 ounces spaghetti or similar pasta
- 3 cloves garlic
- 4 teaspoons extra virgin olive oil
- 1/2 cup dry white wine
- 2 tablespoons chopped fresh parsley
- Salt for water
- Freshly ground black pepper to taste or chili pepper if preferred
- Sliced cherry tomatoes (optional)

### Preparation

Step 1. Prepare the clams. You must soak the clams because they keep some sand inside that you don't want to eat. Twelve hours before preparing your meal, let the clams drain in cold water that has been changed one or two times. Use a colander to remove the water from the clams.

Step 2. Cook the clams in a large pan with the olive oil and garlic. As soon as they open, remove them from the heat and discard any that remain closed.

Step 3. Using a strainer with small holes, filter the water that the clams will have released when opening and collect it in a bowl.

Step 4. Prepare the water to cook the pasta according to the instructions on your package.

Step 5. Put the clams back into the large pot with the filtered water and mince the garlic cloves; add them to the filtered water, along with the wine.

Step 6. Once the pasta is cooked, add it to the shellfish sauce and sauté it for a few minutes.

Step 7. Add parsley and pepper, and if desired add some sliced cherry tomatoes.

Step 8. Serve immediately and eat hot. Provide a small plate near each person to leave the empty shells.

## Polish Ladies' Drink

From Cathy Crawford

*This traditional Polish drink was always an item around our house for the holidays. Mom or Grandma made it in November and let it sit until Christmas. I've found it quite tasty right after making it, too. No need to wait.*

### Ingredients

- 1 1/4 cups whole milk
- 3 egg yolks
- 3/4 cup sugar
- Dash vanilla
- 1/3 bottle vodka

### Preparation

Step 1. Heat milk to just boiling. Let cool to room temperature.

Step 2. Separately, whisk together egg yolks and sugar until smooth.

Step 3. Add vanilla.

Step 4. Add the egg/sugar mixture to the cooled milk.

Step 5. Combine egg/milk mixture with vodka; strain the mixture if necessary to avoid lumps.

Step 6. Transfer to a glass bottle and keep refrigerated.



## Struffoli

By Francesca De Feo Burke

*This famous Christmas Italian dessert is a traditional plate of my family region Campania in the South of Italy. One of the theories on the origin of the name Struffoli is that it derives from the verb "to rub," which is the gesture that is performed when the dough is rolled in order to give it a rope shape before cutting it into small balls. This Struffoli recipe is my family recipe ... we can't have a Christmas without it. It can be consumed over a week's time, so it is often prepared in large quantities and consumed between Christmas and New Year. We eat one at a time while enjoying thousands of festive chats, and the dish is finished before we notice!*



### Ingredients

For the dough:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 large eggs
- 3 teaspoons Limoncello liqueur
- 1/3 cup white sugar
- 1/4 cup corn oil or butter
- 1 teaspoon vanilla

For cooking:

- Corn oil for frying
- 1 cup honey
- For decoration:
- Sugar sprinkles
- Candied fruit (optional)

### Preparation

Step 1. Make dough in the bowl of a food processor. Mix all ingredients for the dough: first flour, sugar and eggs and then Limoncello, vanilla and baking powder. Mix until the mixture forms into a ball.

Step 2. Prepare the dough balls (struffoli). Cut a piece of dough and start to roll it like a long cord; cut it into pieces the size of a hazelnut. Put the cut pieces on a large plate with some flour so they don't stick.

Step 3. Put the struffoli in a large pan with enough oil to cook about a third of the way. Heat over medium heat for 3 minutes until the first of the struffoli starts to make bubbles. Fry the struffoli until lightly golden, about 2 to 3 minutes. Transfer to a plate with paper to absorb the oil.

Step 4. Combine honey and lemon juice. Cook the mixture over medium heat. Keep stirring the honey mixture with a spatula and cook for 3 minutes. When it's done, turn off the heat and add the fried dough balls slowly, stirring the mixture carefully.

## Five-Spice Roasted Pears with Sesame Seeds

From Nicole Gauvin

*In Canada, Thanksgiving is on the second Monday of October and celebrates the bounty of the harvest. Our family holiday dinner is typically turkey, gravy, stuffing, mashed potatoes and cranberry sauce. I found this recipe in the October 2001 issue of Gourmet magazine, and it has proven to be the perfect dessert to complete our meal.*

### Ingredients

- 2 teaspoons unsalted butter, cut into bits
- 4 firm-ripe Bosc pears, peeled, halved lengthwise and cored
- 1 tablespoon fresh lemon juice
- 3 tablespoons sugar
- 1/4 teaspoon Chinese five-spice powder
- 2 teaspoons sesame seeds, toasted

### Preparation

Step 1. Preheat the oven to 375 degrees. Grease an 11x7 inch glass or ceramic baking dish with some of the butter.

Step 2. Brush pears all over with lemon juice and place, cut sides down, in a baking dish. Pour water around the pears and scatter remaining butter in the dish. Sprinkle pears with sugar and five-spice powder.

Step 3. Bake, uncovered, in the middle of the oven, brushing frequently with pan juices, until pears are tender and golden brown, 15-20 minutes.

Step 4. Serve pears warm, drizzled with some pan juices and sprinkled with sesame seeds.

### PLEASE DO NOT FEED OUR WILDLIFE!



## FUN OVERNIGHT

# Visit a Natural Wonder in Natural Bridge, Virginia

By Saul Schwartz

My wife Fern and I spent one day and night in August touring **Natural Bridge** and nearby sights. Dedicated in 2016, the Natural Bridge State Park (admission \$9 for adults) is a National Historic Landmark, the highlight of which is the 215-foot-tall Natural Bridge, a limestone gorge carved out by Cedar Creek. This geological formation is an



Natural Bridge.

amazing natural arch of solid grey limestone with a span of 90 feet. We enjoyed walking along Cedar Creek Trail, which leads from the park's visitor center, under the Natural Bridge, past a model Monacan Indian Village and ends at Lace Falls, a waterfall with a 30-foot cascade.

The Natural Bridge was surveyed by George Washington and was once owned by Thomas Jefferson. One of the nation's first tourist destinations, the bridge was then considered one of the natural wonders of the world. We were surprised to learn the bridge is taller than Niagara Falls.

**Side Trips:** The James River crosses under the 366-foot-long **Buchanan Swinging Bridge**, 10 miles south of Natural Bridge. Originally built in 1851, portions of the current bridge were rebuilt in 1937 after being burned in the Civil War and washed away by floods. We had fun – the bridge swayed as we crossed! There is a parking lot at 687 Lowe Street in Buchanan. Also nearby is the main campus of **Virginia Tech** in Blacksburg, about one hour south of Natural Bridge. We strolled the campus with its more than 130 buildings over 2,600 acres. Most of the beautiful neo-classical academic buildings and residence halls are made of different colored limestone, much of it mined in southwestern Virginia quarries. During our time there, many of the 34,000 students were moving back in for the fall semester. We received an unexpected bonus as the 1,000-strong corps of ROTC cadets marched right by us.

**Plan your visit:** We stayed at the Wyndham Natural Bridge Hotel, 15 Appledore Lane. Within walking distance of the Natural Bridge State Park, the hotel features reasonable room rates (normally \$109/night), as well as an extensive breakfast menu. Guest rooms are comfortable, although in need of “refreshing.”

These sights are about a 3.5 hour drive from Cameron Station; we highly recommend the trip!

## Out & About

By Lenore Marema

### New Delivery Service

Foxtrot is opening its first store in Virginia in Old Town Alexandria. This new service delivers curated food and gifts quickly. Many of its offerings are locally sourced, while others are specialty items from elsewhere that are hard to find here. In addition, takeout and spacious seating are available in its two-floor store, coming soon to 700 King Street.

### New Holiday Flavors

Coming up are: Hershey's Ugly Christmas Sweater peanut butter cups; Kisses with Grinch foils; Kit Kat gingerbread

bars; white chocolate covered sugar cookie bars; and York peppermint snowflakes. Also look for wintery white Whoppers malted milk balls, great for decorating treats.

### Holiday Shopping

Buy it when you see it! Due to supply chain problems and extreme weather, shortages are projected for cars, electronics, clothing, appliances, furniture and food. Just which products will be affected is hard to predict. If you are buying anything with a chip in it, buy it now and save it for later holiday-giving, which is good advice for most gifting. It's best not to wait for sales on seasonal items of any kind. At least toilet paper is no longer a problem.

# Days to Celebrate

By Carla Besosa

**Dec. 3:** National Roof Over Your Head Day (Not everyone has one. Support Carpenter's Shelter.)

**Dec. 7:** Letter Writing Day (No, email doesn't count.)

**Dec. 9:** National Pastry Day (Two hidden gems: *Maribeth's Bakery*, 3103 Colvin St. and *Tango Pastry*, 6100 Richmond Hwy.)

**Dec. 10:** National Lager Day (Yuengling for me! If you're going to drink it, learn how to spell it!)

**Dec. 13:** National Violin Day (Beyond classical, check out David Garrett, Damien Escobar, Black Violin, Regina Carter and Lindsey Stirling.)

**Dec. 20:** National Sangria Day (Belly up to the bar at *Los Tios*, Van Dorn Plaza.)

**Dec. 21:** National Hamburger Day (I like *Foxfire Grill* and *La Casa*.)

**Dec. 24:** National Chocolate Day (Once again, I'd send you to *Dolce & Bean* in Del Ray.)

**Dec. 27:** National Fruitcake Day (Yes, there's only one and it keeps getting passed around!)

**Dec. 28:** National Card Playing Day (Most popular: Rummy and Poker.)

**Dec. 30:** Bacon Day (Hmmm...Kevin?)

**Jan. 4:** National Spaghetti Day (*Aldo's Italian Kitchen*; tell 'em you're from Cameron Station.)

**Jan. 6:** Bean Day (Try the Foul appetizer at *Jerusalem Mediterranean Restaurant*, Baileys Crossroads.)

**Jan. 9:** National Word Nerd Day (How prodigious!)

**Jan. 11:** Learn Your Name in Morse Code Day (C/A/R/L/A = --. /- /- /- /- /-)

**Jan. 15:** National Bagel Day (*Chewish Deli*, 807 Pendleton St.)

**Jan. 20:** National Cheese Lovers Day (*Cheesetique*, 2411 Mount Vernon Ave. Best selling: Mozzarella, Cheddar and Parmesan.)

## Advertising & Article Policies & Procedures

### Advertising:

The *Compass* newsletter is published bimonthly (except July/August) and distributed to approximately 1,800 residences, provided to our community businesses for customer access, and displayed on the Cameron Station website. Advertising space is filled on a first-come, first-served basis, and the ads published in each issue are solely at the discretion of the newsletter staff or Communications Committee. **Only one ad per advertiser per issue is permitted. Ads must be submitted NO EARLIER than the 15th of the month preceding issue date and no later than the 30th, or the 28th in February (see box).** Payment must accompany all ads. Artwork must be camera-ready in JPEG or TIFF format: 65 line screen or 300 dpi. ELECTRONIC SUBMISSIONS ARE PREFERRED. Ads appear in black/white in printed copies; but are displayed in color on the website and in the electronic version. Estimated (not guaranteed) time of delivery is first or second week of the second month of issue date (e.g., first two weeks of February for January/February issue).

### Articles:

Any submissions for publication must include the writer's name, address and phone number and must be received **by the 30th of the month preceding issue date (see box).** Please email articles to [thecompass@cameronstation.org](mailto:thecompass@cameronstation.org). The newsletter staff, Communications Committee or Board of Directors reserves the right to edit submissions. They will also determine the newsletter to be "full" at their discretion. Articles are to be factual and of public interest. Editorial content may be deemed inappropriate at the discretion of the newsletter staff, Communications Committee or Board of Directors. Photographs submitted will be returned to sender if accompanied by a self-addressed, stamped envelope.

### Submission Deadlines

January/February .....	December 30
March/April .....	February 28
May/June .....	April 30
September/October .....	August 30
November/December.....	October 30

### Advertising Rates:

Display Ads (Camera-ready)

1/4 page (3.5" x 4.5").....	\$150
1/8 page (3.5" x 2").....	\$125

### Classified Ads

(Limit 35 words)

Resident.....	\$5
Non-resident.....	\$25
Lost & Found, Carpool, etc.....	Free

Checks should be payable to Cameron Station Community Association and sent with camera-ready artwork to *The Compass*, 200 Cameron Station Boulevard, Alexandria, VA 22304. Artwork may be emailed to [admin@cameronstation.org](mailto:admin@cameronstation.org).

**Note:** The included advertisements, articles, or references to websites of third parties do not indicate an endorsement by Cameron Station Community Association, Inc. and are not verified for accuracy. *The Compass* will not be responsible for poor ad reproduction due to the quality of the material provided by advertisers.

# An Abundant Year for the Farmers Market

By Whitley Johnson

The West End Farmers Market was bigger and better this year! Thanks to the community's continuous support, we were able to have another successful year, with many new vendors and many more buyers. There was even a saxophone player to entertain!

In addition to our farmers delivering the freshest produce week after week, we were also able to bring in vendors who offered fresh pressed juices, fresh squeezed lemonade, homemade rum cakes, hot sauce, fresh guacamole, burgers, breakfast sandwiches and more!

We also featured vendors who make amazing crafts that everyone can enjoy, including paint-your-own ceramics, cosmic crayons, jewelry, candles and clothes. This market truly has something for everyone.

We love and cherish the Cameron Station community. Thank you for supporting us, please continue to be safe, and we hope to see you all again next year at our bigger and better West End Farmers Market.

Happy holidays from the Williams family.



# The compass

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