

Vol 26 No. 01    A Monthly Publication of The Collington Residents Association    January 2014

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C O L L I N G T O N R E S I D E N T

By Frances Kolarek

On the 100th anniversary of the publication crossword

anniversary of the first puzzle, it is our good

fortune to have among us Nina Rulon-Miller, an accomplished creator of crosswords. One of her puzzles appeared in the New York Times of Monday, Dec. 9.

Asked how one gets into this business, she said she submitted her first puzzle to Newsday, the Long Island newspaper, some years ago. Newsday's puzzle editor, Stan Newman, judged it "terrible," she says, and suggested she seek a mentor. She found one in Nancy Saloman, an established puzzle creator. Under her guidance Nina began producing crosswords. Will Shortz, editor of the Times puzzle page, has bought four of them.

Of the Monday puzzle, he wrote: "Words that can precede or follow themes are always fun." To tell more here would spoil the fun, but you can find copies of the puzzle, for Collington use only, on the library table behind the New Books section.

We explain about making a puzzle.

First, each puzzle has a theme -- a collection of words or phrases that relate to one another. One chooses a group of three or four phrases, and on one's computer, types them into software designed to accommodate puzzle makers.

Now there appears on the monitor a grid into which the theme has been printed. Another click reveals a completed grid with all the squares filled in. Nina explains that not all the words are workable and she erases the fill-in (with a click) and goes to work supplying her own words.

"I constructed the Dec. 9 puzzle in 2009, one of my very first as a raw newbie," Nina explains on a Times web site devoted to puzzling. "I still like it, but I would probably work harder on the non-theme fill now."

Of her life here at Collington, Nina, who is 68, says, "I have never been called 'young' so many times in my entire life." She came here to be near her daughter in Falls Church and her nine-year-



**Nina Rulon-Miller with her Maltese, Polly**

old grandson. Since her arrival she has founded the Feminist Book Group, which meets monthly.

During our interview over breakfast, Nina admitted to enjoying a hearty breakfast which she doesn't have to prepare

herself, and two eggs, richly embellished, soon appeared.

She likes to knit and has, on occasion, visited our knitting and crocheting group. "But I am pretty much a loner," she says. For companionship she has two dogs, a Maltese and a long-haired chihuahua.

And she welcomed the idea of creating a monthly puzzle for The Collingtonian. (The first one is on Page 5).

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## Dogs – Good for your Health?

Having a dog adds years to your life? No! Oh yes, that is if you take it on long walks. . It's the walking not the dog. A recent scientific study, involving 650,000 people, produced these results:

Just 75 minutes of walking a week (Hey! that's very little walking) adds 1.8 years to your life.

Double that to 150 minutes a week and you add between 3.4 and 4.5 extra years.

So the next time the little pest brings the leash and whimpers, praise it and take a good long walk. Our trails are calling to you. -- **FK**

## Winter Blankets Collington



**We missed a white Christmas, but not by much. About three inches of snow transformed this view on Jan. 3. Photo by George Newman.**

## *The Collingtonian*

**Financed by Residents,  
Written by Residents for Residents**

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*The Collingtonian invites all Collington residents to submit articles, photographs and story suggestions, preferably concerning Collington and its people. We also welcome "Letters to the Editor" commenting on the Collingtonian and its content. Submissions may be e-mailed to [collingtonian@gmail.com](mailto:collingtonian@gmail.com) or placed in the Collingtonian mailbox. All submissions are subject to editing for length, clarity and style.*

# *We Welcome Our New Neighbors*

by Barbara Allen



## **Mary McCutchan and Donald Singer**

Apartment 253, Ext. 5061. Mary and Don each had busy work lives and lived in numerous places before their marriage. Mary was born in Corpus Christi, Texas.

She attended St. John's College for two years and graduated from Georgetown University with a bachelor's degree and later got a master's degree in history from George Mason University. She spent a year in Nicaragua doing volunteer work for Project Hope, the hospital ship. Later she worked in Washington for the National Register of Historic Places in the Archives.



Don Singer was born in Amsterdam, N.Y., and attended Cornell University, where he received a bachelor's degree. Later he earned a master's degree in history from Northwestern University and then a doctorate in

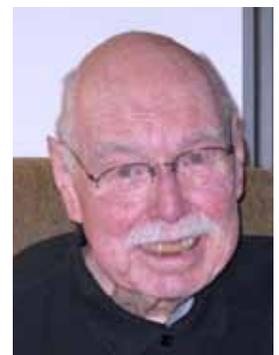
American history from American University. He taught for four years at Kentucky State College and then spent the major part of his career at the National Archives, where he met Mary. He was employed much of the time at the National Historical Publications and Records Commission, working from 1996 to 2008 on the papers of Thomas Jefferson and George Washington as

well as on modern military records, Holocaust records and post-war German trial records.

Don's main hobby was long-distance running, which he did from age 57 to age 76. He has run five marathons and capped off his running career by running in the Boston Marathon at age 69. Mary's main hobby is learning to play the piano. Mary and Don lived in Silver Spring before moving to Annapolis and then to Collington. Their combined families consist of four children and five grandchildren.

## **Morris MacGregor**

Apartment 220, Ext. 7534 . Morris was born in Washington, D.C., and had all of his higher education in nearby institutions. He earned a bachelor's degree at Catholic University and a master's



degree at Johns Hopkins University. He did additional graduate work at Johns Hopkins and at one point was a Fulbright scholar in Paris. During his career he worked in the Office of the Joint Chiefs of Staff as an historian. His top job was Deputy Chief Historian for the Army. He wrote a book, "Integration of the Armed Forces," that was published by the Government. After retirement he wrote several books on the history of Catholics in D.C. for the Archdiocese of Washington and wrote another book on Blacks in D.C. He edits a periodical, Potomac Catholic Heritage, about local Catholic history. Morris has a brother in Annapolis and a sister in Michigan, but most remarkably he has 38 first cousins, of whom he is the oldest!



**Mary Lou Mariner**

Apartment 136, Ext. 7509. Mary Lou moved into Collington on Oct. 31 from Frederick, Md. She was born in Youngstown, Ohio, and graduated from

Stephens College in Columbia, Mo., with a two-year degree and then earned a bachelor's degree from Westminster College in New Wilmington, Pa. She worked part time for a number of years as a secretary for Digital Equipment Corporation, retiring in 1994. Mary Lou had two sons, one of whom died at the age of 19. Her second son lives in Nairobi, Kenya. He works in international veterinary medicine, having obtained a doctorate in epidemiology in Canada at Ontario Veterinary College. His great grandfather went there in 1892. Mary Lou has two grandchildren, a boy and a girl. Mary Lou's hobby is genealogy.



**Kathryn Conrad**

Apartment 222, Ext.7536. Kathryn is a native of Pennsylvania, having been born in Altoona, and she also lived in Harrisburg. During World War

II she worked as an aircraft mechanic in Middletown, Pa. She married and worked for the Chesapeake and Potomac Telephone Company, first as an operator and then as a supervisor, until her retirement. Kathryn is now

91 years old and moved to Collington from Greenbelt. Her husband has died, but she has five daughters who live nearby. Kathryn says she used to sew, crochet and knit, and she probably has not forgotten how!



**Virginia "Ginny" Villa**

Apartment 135. Ext. 7508. Ginny moved to Collington from Heritage Harbor in Annapolis, as have numerous other new

residents. She was born in Mt. Carmel, PA, but has lived the longest in the Washington, D.C., area where she was employed by the Drug Enforcement Agency in the area of medical research. Ginny has a high school diploma and two years of college. She enjoys playing golf, doing crafts, one-stroke painting and dancing. Ginny has three girls, two living in Maryland and one in Nevada, and she has three grandchildren.

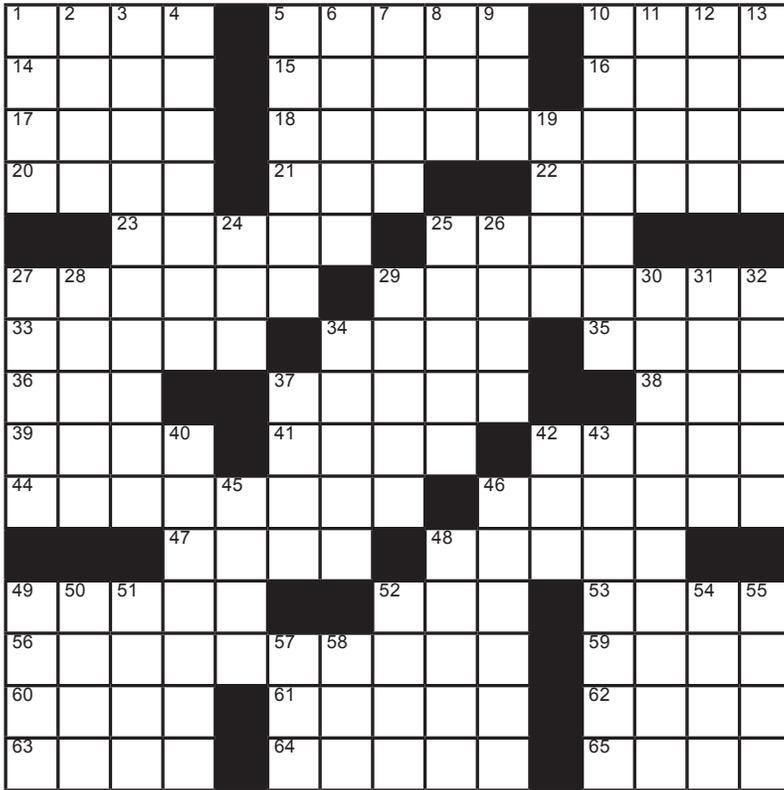
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"In youth the days are short and the years long. In old age the years are short and the days long" -- Pope Paul VI

The *Collingtonian* now has its own email account: [Collingtonian@gmail.com](mailto:Collingtonian@gmail.com) Use this address to submit articles, photos and story suggestions. Those without email may place written material in the *Collingtonian* mailbox.

# Crossword: Our Community

By Nina Rulon-Miller



## Across

1. Environmental activist, Al \_\_\_\_
5. Fanfare
10. Tool building
14. Dentist's request
15. Money: slang
16. Continental currency
17. Obtains
18. Where we live
20. Norse war god
21. Building addition
22. Entertain
23. Levels, in London
25. Computer command
27. "Tosca" and "La Boheme"
29. You can get one at The Country Store
33. \_\_\_\_ Forces Day
34. Progresso product
35. Former Yugoslav leader
36. Freelancer's enc.
37. Portrays in words
38. Zero
39. Vacationers' stops
41. "I had no \_\_\_\_!"
42. Voice lesson topic
44. Carry-on bags, at times
46. Adds up, say
47. Blue-ribbon
48. Loose talk?
49. Squirreled-away item

52. Last word of "America, the Beautiful"
53. "Argo" film location
56. Where we see Priscilla
59. Not any
60. Smog
61. Dodge
62. Little Children
63. Still-life subject
64. "Thou \_\_\_\_ not then be false to any man": Hamlet.
65. Leave out

## Down

1. Full of energy
2. Newspaper piece
3. What many of us enjoy here
4. Trap
5. Hosts a roast
6. Chills
7. Take it easy
8. 100%
9. Clavell's "\_\_\_\_-Pan"
10. Division
11. Rwandan people
12. Oscar Wilde poem "The Garden of\_"
13. Finished
19. Church section
24. Blue
25. Spa feature
26. Heidi's home
27. Desert sight
28. One of Yoga's five vital forces
29. Arrives
30. Where we meet and greet
31. Leaning
32. Some coin holders
34. Move furtively
37. Bank claim
40. More rare
42. Shelley's "\_\_\_\_ Skylark"
43. Encounter
45. Goose's cry
46. Certain red wine
48. Tournament favorites
49. Feel sore
50. Cat's scratcher
51. Seep
52. Kind of song
54. Against
55. Egg container
57. Private eye
58. In vitro items

Answers, p 11

# Op Shop, Source of Funding, Needs Help to Survive

By Ginny Mintz

Where does the money come from for the approximately three dozen Residents Association committees and activities, such as the Collingtonian, the flower committee, library, community outreach and hospitality, etc. we all enjoy? In contrast to some communities that depend on management for such funds, we earn and control our own.

How did this come about?

A number of years ago there was no Opportunities Outlet (OO, commonly known as the Op Shop), only bare-bones resident activities and little money for all the extra fun things around Collington. Then came Hilda Jay with her passion for organization and doing good. She found space for the miscellany from residents who needed to get rid of excess stuff, or things they had “outgrown” or leftover belongings that relatives were at a loss to find a place for. She recruited volunteers, fixed fire-sale prices and the OO shop was off and running. Then, about seven years ago, Mary Ann Pellerin took over the shop, situated on the first floor at the bottom of the elevator near the clinic.

Now in just two hours every Friday, plus a few house sales and proceeds from the sale of small treasures in the glass cases in the second and third floor hallways, the Op Shop does such a land-office business that last year it earned \$26,000! That money now pays for the lion’s share of our Resident Association activities.

But such success has its costs and the future is clouded. After many years of faithful service, age and health have caught up with some of the dedicated workers. The OO desperately needs

To volunteer to help keep the Op Shop alive, sign up on the sheet on Priscilla’s desk at the Clock Tower or call 7269 or 2266 and leave your name and phone number.

many more volunteers. It also is in need of reorganization to enhance efficiency and space to handle the increased donations and traffic.

Currently a too-small cadre of overworked volunteers sorts, arranges, prices, moves, polishes, does publicity, staffs open houses, and seeks expertise on antiques. Why? Because they like to contribute to the life of the community and they enjoy the camaraderie. And, they have discovered that workers get first dibs.

In addition to clothing, donations include bedding, greeting cards, tools, kitchen stuff, dishes, flatware, cookware, office needs, sewing needs, etc. – you name it! A small group selects and arranges special items, such as ceramics, jewelry, silver, candlesticks, artworks, etc. to sell in the glass cases. When necessary, the OO holds a cottage or apartment sale for larger items that have been left behind, such as furniture, book cases and housewares.

For those interested in history, an important job is identifying valuable cultural objects, such as; books, diaries, art works, and any other things that could be offered to libraries, museums and historical societies in locales where they originated.

To date, few residents have come forward to contribute their efforts and a bit of their time and Mary Ann is fearful if something doesn’t happen soon, the Op Shop will have to close.

## Looking Good at the Century Mark



*Photo by Pete Peterson. Dorothy Davenport was all smiles as friends and family gathered Dec. 9 to celebrate her 100th birthday*

## A Night Out for Employees



*On Dec. 17 Collington employees took a break from making residents' holiday season bright to organize a celebration of their own, held off campus (at Martin's Crosswinds in Greenbelt) so that the food service staff could enjoy it as well. In this picture Pam Crook, Raquel Fiddis, Judy Kennedy and Angie Gordon react with glee as long-time employee Leroy Mayfield was announced as winner of a door prize.*

# Collingtonian Recalls Meeting Mandela's Allies

By Jeanne Barnett

The news of Nelson Mandela's death sent my mind racing back more than 25 years to a poignant and intense day in conversation with Mandela's allies in the African National Congress (ANC). We met in Zambia, where the ANC was headquartered in exile from South Africa while Mandela remained in prison back home. Those attending included Thabo Mbeki (later successor to Mandela as President of South Africa), Oliver Thambo, Jacob Zuma (now the South African President), Ruth Monpathi and other leaders of the ANC.

As President of the United Church Board for World Ministries, long involved in this region, I was a member of a leadership group from the UCC (United Church of Christ – aka Congregational) traveling to southern Africa to meet with church folk and national leaders (i.e. Kwame Nkruma of Ghana, Robert Mugabe of Zimbabwe) from various countries in this period of turmoil and liberation movements. Our group included the Reverend Ben Chavis and other UCC activists already deeply involved in the struggles in this region.

On April 16, 1988, we all sat down together in an austere and cavernous room in Lusaka, Zambia, for an intense day of discussion with the ANC group. They clearly understood that our group was not in sympathy with the Reagan administration's position on South Africa and hoped we might have some influence on U.S. policy in the coming election. The range of topics was wide as they explained ANC positions – somewhat captured in the phrase "racism vs democracy" – including support for



**Among souvenirs of the 1988 meeting with African leaders is this ANC logo signed by members of the United Church delegation. Jeanne Barnett's signature is visible at upper right.**

armed struggle when needed and acceptance of a wide range of opinion (liberal, socialist, communist et al) opposing apartheid among many other issues on their comprehensive agenda. Clearly they were committed to bringing about a transformed South Africa across a spectrum of services and liberties utilizing a wide range of tactics toward that goal.

As we know, the years that followed finally witnessed that dramatic but also gradual transformation. Mandela was released from Robben Island prison in 1990 to win election as South Africa's president, later followed by Thabo Mbeki. So I remember well the highly charged day in Lusaka when that future was still a dream.

# Crushed Grapes, Happy Memories for a Collingtonian

By Mike McCulley

Resplendent in a wine-colored sweater and grape-adorned cardigan, Blanche Cosgrove reminisced about years of wine making. Her interest in viticulture was first piqued by a stay in San Francisco, where “they sold wine in grocery stores!”

San Francisco was one of several places her late husband’s government career took them. In the early ‘80s they moved back to Washington, now with four kids in tow, and Blanche thought it was time to put down some roots. She and Bob bought a wonderful old house on a magnificent piece of property in Anne Arundel County. Once part of Holly Hill, deeded from the King of England in the 1600s, the house sat on the highest point in southern Maryland. It was there that the gentry mounted for “the hunt”. Hence Blanche chose to label her wine *Hunts Mount*. The property had a “rural exemption” – basically providing tax incentives to keep it in agriculture. This allowed Blanche and Bob to become winemakers while at the same time holding down full-time jobs. Blanche was a special education teacher.

“We knew nothing about growing grapes or making wine,” Blanche said. But they knew people who did. A mentor and supplier was Philip Wagner, editorial page editor of the Baltimore Sun. From his vineyard north of Baltimore, he provided Blanche with 1,000 vines – American rootstock with French vines. They planted 500 vines per acre; one acre was red, the Chancellor grape. The other was white, the Vidal grape, similar to the Italian Trebbiano – the second most widely planted grape in the world.

Raising wine grapes is time-intensive. It

takes three years from planting to the first harvest, with much hands-on work in between. As the vines grow, they need support. Installing posts to support the plants required pneumatic post hole diggers because the ground was so hard.

Then wire – three strands – had to be strung between the posts. Hair collected at local barbershops– attached to the posts in used pantyhose -- helped keep deer away. But the real bane to growing grapes in Maryland is the humidity. It causes fungus, so the plants needed to be constantly sprayed.

But for Blanche, the experience was pure joy. She couldn’t keep the smile off her face as she recounted the harvesting process. Her daughter, Monica, was coach of the local high school girls’ soccer team. Blanche hired the players to pick the grapes – a time they all enjoyed, and the work got done. The yield was two or three tons per acre, and the picking was completed in one day. Most of the grapes were sold to larger wineries in the area, Boordy in Hydes and Woodhall in Parkton.

That didn’t mean they kept none for themselves! They had presses and crushers and all the equipment necessary to bottle the wine.



*Blanche Cosgrove*

Grapes cont'd p. 10

# Weigh Your Resolutions Carefully

By Tony Harris

Happy New Year!

Many of us start the New Year with a resolution to lose weight. Unfortunately, by June half the people who start a weight-loss program will drop out. How can you improve your odds? When creating a goal, you should answer these five questions:

Is your goal:

- Specific?
- Measurable?
- Attainable?
- Relevant?
- Time sensitive?

For weight loss, first you will need to address if it is appropriate, necessary, and attainable. If the answer is yes, what method (diet and exercise, medicine, or surgery) is appropriate? Next, how much weight, percent body fat, or inches do you need to lose? Lastly, what is the appropriate time frame for you weight loss? A dietician, fitness professional, or a doctor can help you answer these questions. By the end of this process, you should be able to say “To better my health, I want to lose X lbs in X weeks by eating healthy and exercising regularly”.

Now that you have your primary goal, you can set smaller goals that work towards the big picture. Start with small steps like incorporating a vegetable a day into your meals, drinking more water, or taking a longer walking route to the dining room. Each time you accomplish a small goal, mark it off a checklist to show you are progressing. Lastly, schedule a monthly visit

Fitness cont'd column 2

with a weight-loss professional to track progress and keep you motivated.

No matter the resolution, careful planning and the right support can help you be successful. Take these questions into consideration when you make your resolution and watch your goals come to fruition.

*Tony Harris is Collington's Fitness Manager*

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Grapes from p. 9

And they would auction wine-making events at charity fund raisers. When those folks arrived to make wine, they got to crush the grapes the old-fashioned way – they stomped them! Blanche claims that the feel of the grapes squeezing between your toes is – well, extraordinary.

Picture this: As wine ferments, the yeast in it makes it bubble and rise just like bread. Like bread, it needs to be punched down, and Blanche had long rubber gloves going above her elbows, so she could do that even when she was dressed to go off to teach her special ed students – praying as she got to school that she did not smell of wine!

Blanche's wine-making hobby lasted about a decade, from the mid-80s through the mid-90s. But it wasn't all work. She traveled to New York's Finger Lakes wine region to take classes in viticulture and wine making in Geneva, N.Y., provided by the New York State Agricultural Extension Service through Cornell University. In France, she visited Provence and the Burgundy area as well as Châteauneuf-du-Pape, one of the most famous wine producing regions in the world. Once the French knew that she was knowledgeable about the subject, they became warm, friendly and most hospitable – a true reflection of the wine-making lady who now lives at Collington.



Let's look at new fruits destined for our palates. Developing new fruit varieties is a long-term process, from breeding, discovery, selection, growing trials and marketing evaluations, before we get to enjoy the final product.

For apples, there are a number of Gala and Fuji selections boasting brighter color, crisper flesh, earlier harvest, and improved storage quality: Fuford Gala, Daybreak Fuji, Buckeye Gala, and Top Export Fuji. Blondee (yellow) is good for U-pick with a long ripening period. Evercrisp is a cross between Honeycrisp and Fuji. There are many more comers .

Among peaches, Desiree is a semi-cling, early, disease-resistant, bright red fruit. PF Fashionably Late is very sweet, juicy, and highly flavored, ripening at the end of the peach season. BuenOs 11 is a yellow donut peach with a hint of mango flavor. Honey Royale is a large freestone yellow-fleshed nectarine with low acid and firm flesh.

For cherries, Burgund Pearl is a midseason firm dark red fruit with disease resistance. Early Robin is early, large, red, with mild flavor, and is semi-freestone.

The recent discovery of a new species of strawberry (*Fragaria cascadiensis*) will begin a series of crosses with current cultivated varieties as well as with a wild Russian species (*F. iturpensis*) to produce hybrids with disease resistance, improved flavor and other important traits.

Neptune, Mars, and Jupiter are new "out of

this world" table grape varieties with special flavors (fruity, labrusca, and muscat), and they are all seedless .

A new thornless blackberry that will bear fruit on its primocane (current season's new shoots) is named Prime-Ark Freedom. It will produce spring and fall crops . Nicot is a new black raspberry bred also for double-cropping, and it's due out in 2015. YUMMY!

**A Winter's Tale in Limerick Form**

By Judith Shaw

*Early January deep freeze inspired this verse.*

**Warm Dream**

A certain non-Collington corridor,  
 Grew warmly, consistently torrid.  
 With no freezing pipe-breaks  
 Or bone-chilling floor lakes,  
 This hallway was surely in Florider.

**Crossword Puzzle Answers**

1	G	O	R	E	5	6	7	8	9	10	11	12	13	D
2	E	N	E	4	5	6	7	8	9	10	11	12	13	E
3	R	E	A	23	24	25	26	27	28	29	30	31	32	A
4	A	S	A	24	25	26	27	28	29	30	31	32	33	R
5	S	A	R	25	26	27	28	29	30	31	32	33	34	A
6	A	R	E	26	27	28	29	30	31	32	33	34	35	R
7	R	E	M	27	28	29	30	31	32	33	34	35	36	A
8	E	D	E	28	29	30	31	32	33	34	35	36	37	R
9	A	S	A	29	30	31	32	33	34	35	36	37	38	A
10	S	A	R	30	31	32	33	34	35	36	37	38	39	A
11	A	R	E	31	32	33	34	35	36	37	38	39	40	R
12	R	E	M	32	33	34	35	36	37	38	39	40	41	A
13	E	D	E	33	34	35	36	37	38	39	40	41	42	R
14	A	S	A	34	35	36	37	38	39	40	41	42	43	A
15	R	E	M	35	36	37	38	39	40	41	42	43	44	A
16	E	D	E	36	37	38	39	40	41	42	43	44	45	R
17	A	S	A	37	38	39	40	41	42	43	44	45	46	A
18	R	E	M	38	39	40	41	42	43	44	45	46	47	A
19	E	D	E	39	40	41	42	43	44	45	46	47	48	R
20	A	S	A	40	41	42	43	44	45	46	47	48	49	A
21	R	E	M	41	42	43	44	45	46	47	48	49	50	A
22	E	D	E	42	43	44	45	46	47	48	49	50	51	R
23	A	S	A	43	44	45	46	47	48	49	50	51	52	A
24	R	E	M	44	45	46	47	48	49	50	51	52	53	A
25	E	D	E	45	46	47	48	49	50	51	52	53	54	R
26	A	S	A	46	47	48	49	50	51	52	53	54	55	A
27	R	E	M	47	48	49	50	51	52	53	54	55	56	A
28	E	D	E	48	49	50	51	52	53	54	55	56	57	R
29	A	S	A	49	50	51	52	53	54	55	56	57	58	A
30	R	E	M	50	51	52	53	54	55	56	57	58	59	A
31	E	D	E	51	52	53	54	55	56	57	58	59	60	R
32	A	S	A	52	53	54	55	56	57	58	59	60	61	A
33	R	E	M	53	54	55	56	57	58	59	60	61	62	A
34	E	D	E	54	55	56	57	58	59	60	61	62	63	R
35	A	S	A	55	56	57	58	59	60	61	62	63	64	A
36	R	E	M	56	57	58	59	60	61	62	63	64	65	A
37	E	D	E	57	58	59	60	61	62	63	64	65	66	R
38	A	S	A	58	59	60	61	62	63	64	65	66	67	A
39	R	E	M	59	60	61	62	63	64	65	66	67	68	A
40	E	D	E	60	61	62	63	64	65	66	67	68	69	R
41	A	S	A	61	62	63	64	65	66	67	68	69	70	A
42	R	E	M	62	63	64	65	66	67	68	69	70	71	A
43	E	D	E	63	64	65	66	67	68	69	70	71	72	R
44	A	S	A	64	65	66	67	68	69	70	71	72	73	A
45	R	E	M	65	66	67	68	69	70	71	72	73	74	A
46	E	D	E	66	67	68	69	70	71	72	73	74	75	R
47	A	S	A	67	68	69	70	71	72	73	74	75	76	A
48	R	E	M	68	69	70	71	72	73	74	75	76	77	A
49	E	D	E	69	70	71	72	73	74	75	76	77	78	R
50	A	S	A	70	71	72	73	74	75	76	77	78	79	A
51	R	E	M	71	72	73	74	75	76	77	78	79	80	A
52	E	D	E	72	73	74	75	76	77	78	79	80	81	R
53	A	S	A	73	74	75	76	77	78	79	80	81	82	A
54	R	E	M	74	75	76	77	78	79	80	81	82	83	A
55	E	D	E	75	76	77	78	79	80	81	82	83	84	R
56	A	S	A	76	77	78	79	80	81	82	83	84	85	A
57	R	E	M	77	78	79	80	81	82	83	84	85	86	A
58	E	D	E	78	79	80	81	82	83	84	85	86	87	R
59	A	S	A	79	80	81	82	83	84	85	86	87	88	A
60	R	E	M	80	81	82	83	84	85	86	87	88	89	A
61	E	D	E	81	82	83	84	85	86	87	88	89	90	R
62	A	S	A	82	83	84	85	86	87	88	89	90	91	A
63	R	E	M	83	84	85	86	87	88	89	90	91	92	A
64	E	D	E	84	85	86	87	88	89	90	91	92	93	R
65	A	S	A	85	86	87	88	89	90	91	92	93	94	A
66	R	E	M	86	87	88	89	90	91	92	93	94	95	A
67	E	D	E	87	88	89	90	91	92	93	94	95	96	R
68	A	S	A	88	89	90	91	92	93	94	95	96	97	A
69	R	E	M	89	90	91	92	93	94	95	96	97	98	A
70	E	D	E	90	91	92	93	94	95	96	97	98	99	R
71	A	S	A	91	92	93	94	95	96	97	98	99	100	A
72	R	E	M	92	93	94	95	96	97	98	99	100	101	A
73	E	D	E	93	94	95	96	97	98	99	100	101	102	R
74	A	S	A	94	95	96	97	98	99	100	101	102	103	A
75	R	E	M	95	96	97	98	99	100	101	102	103	104	A
76	E	D	E	96	97	98	99	100	101	102	103	104	105	R
77	A	S	A	97	98	99	100	101	102	103	104	105	106	A
78	R	E	M	98	99	100	101	102	103	104	105	106	107	A
79	E	D	E	99	100	101	102	103	104	105	106	107	108	R
80	A	S	A	100	101	102	103	104	105	106	107	108	109	A
81	R	E	M	101	102	103	104	105	106	107	108	109	110	A
82	E	D	E	102	103	104	105	106	107	108	109	110	111	R
83	A	S	A	103	104	105	106	107	108	109	110	111	112	A
84	R	E	M	104	105	106	107	108	109	110	111	112	113	A
85	E	D	E	105	106	107	108	109	110	111	112	113	114	R
86	A	S	A	106	107	108	109	110	111	112	113	114	115	A
87	R	E	M	107	108	109	110	111	112	113	114	115	116	A
88	E	D	E	108	109	110	111	112	113	114	115	116	117	R
89	A	S	A	109	110	111	112	113	114	115	116	117	118	A
90	R	E	M	110	111	112	113	114	115	116	117	118	119	A
91	E	D	E	111	112	113	114	115	116	117	118	119	120	R
92	A	S	A	112	113	114	115	116	117	118	119	120	121	A
93	R	E	M	113	114	115	116	117	118	119	120	121	122	A
94	E	D	E	114	115	116	117	118	119	120	121	122	123	R
95	A	S	A	115	116	117	118	119	120	121	122	123	124	A
96	R	E	M	116	117	118	119	120	121	122	123	124	125	A
97	E	D	E	117	118	119	120	121	122	123	124	125	126	R
98	A	S	A	118	119	120	121	122	123	124	125	126	127	A
99	R	E	M	119	120	121	122	123	124	125	126	127	128	A
100	E	D	E	120	121	122	123	124	125	126	127	128	129	R
101	A	S	A	121	122	123	124	125	126	127	128	129	130	A
102	R	E	M	122	123	124	125	126	127	128	129	130	131	A
103	E	D	E	123	124	125	126	127	128	129	130	131	132	R
104	A	S	A	124	125	126	127	128	129	130	131	132	133	A
105	R	E	M	125	126	127	128	129	130	131	132	133	134	A
106	E	D	E	126	127	128	129	130	131	132	133	134	135	R
107	A	S	A	127	128	129	130	131	132	133	134	135	136	A
108	R	E	M	128	129	130	131</							

# *Celebrating the Holidays at Collington*



**Photo by Pete Peterson. With a little help from Michelle Daramy of Resident Services, left, Helen McNerney prepares an ornament for the giant Christmas tree in the Clock Tower. Jane Kempster is in the background.**



**Photo by Pete Peterson. Joe and Pat Howard, who did much of the organizing for Collington's New Year's Eve party, were first on the dance floor.**



**Photo by Joe Howard. Pat King designed the beautiful floral arrangements that the Flower Committee prepared for the party.**



**Photo by Pete Peterson. Ernie Blake and Marion Henry liven up the dance floor.**



**Photo by Pete Peterson. New Year's party tables filled the auditorium.**