



Roger Barnes—Helping Us over Life’s Many Bumps

By Frances Kolarek

“This is Roger Barnes, with an update on several residents . . .” These familiar words come almost daily to housing area leaders on voice mail. They tell who is in hospital, who has returned to the Shenandoah unit or has gone back home, or who has been moved to the Health Center.

Each move represents negotiation on Roger’s part with residents, their family members and the Health Center to decide where the best care can be offered. Family members can disagree. Sometimes residents have outlived all the members of their support group. Whatever the problem, it’s Roger’s to solve.

During his 18 years at Collington he has been Social Services Director for the past five. Now he is thinking seriously about retiring. It all depends on finding a replacement—with whom Roger plans to work part time for a few months. But that’s still in the future.

His family consists of two grown daughters, one grandson and his wife, a teacher. Roger explains that she accommodates to his erratic schedule through her enthusiasm for riding horses from a stable in Burtonsville, near where the couple lives. The letters after Roger’s name—LCSW-C—stand for Licensed Certified Social Worker. The final C designates a certification to provide psychotherapy. Here at Collington, Roger explains, “What I do is brief counseling in the midst of case

management.”

Residents’ ability to handle the activities of daily living, “ADL” in healthspeak, determines what kind of care they need and where they will be housed in the Health Center. “Activities of daily living” are the ability to handle one’s medication, dress, bathe, toilet, and feed oneself. Brandywine residents, for example, usually lack only one of the ADLs and require minimal care.

Skilled nursing care is available in Shenandoah, where one is admitted following a hospital stay, and in the Chesapeake Unit. Potomac houses those who need help with ADL, but not necessarily skilled nursing care.

Then there are those with dementia of varying degrees, often manifested by a compulsion to wander. Hence, the Arbor is the only area with locked doors.

Negotiations with family members about a resident’s care may lead to exceptions, Roger says. Every problem, every solution, he assures us, is unique. His job description in a nutshell? Helping us and our families over life’s many bumps.

Roger, thank you for your 18 years of dedicated service to Collington, its residents and resident families. We wish you the best in all your future endeavors.



Roger Barnes—RE

Fifty Years Ago in the Antarctic



Sy Roman

Collingtonian Sy Roman once spent six months in an upside-down world where the compass always pointed north and the calendar—a day ahead of his family in the States—said Summer in spite of frigid air temperatures.

Trained as a meteorologist during his years in the Air Force, Sy volunteered to spend the summer of 1963 at the South Pole collecting weather data on temperatures, humidity, cloud heights, air pressure, etc. Back then, Sy says, “things were pretty rustic. Ham radio contact was scratchy, mail moved slow, as did newspapers.”

Beards were common—not because of any warmth factor. “There just wasn’t any reason to shave,” Sy says.

Here are some of Sy’s snapshots from that time.—FK



Raising the Flag



Signpost



Trans Antarctic Snowcat



Basking in the Sun



C-130 Cargo Plane



Penguins

Publication Policy

We welcome contributions of articles, information and photographs by all Collington residents; particularly information about committee activities. We will publish acceptable articles as space is available, but will give priority to articles about Collington events and residents. You may submit an article either as an email attachment sent to jkgxcm@msn.com or typed on paper and placed in the Collingtonian mail slot.

The Collingtonian

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Pioneer Still a Leader at 99

by Margaret Bagley

Everyone knows who Marian Schubauer is. Certainly she presents the most pleasant countenance, gliding along hallways, the epitome of poise. But beyond the first impression, I found depth and someone terribly nice with which to spend an afternoon. She is open and matter of fact about how she perceives life and she seems to be enjoying it.

An Easterner, Marian was born and bred in Reading, Pennsylvania. In 1932, on vacation from Dickinson College, she worked as a waitress at the Marlboro-Blenheim, one of the large hotel complexes in Atlantic City, New Jersey. Her friend Jessie was her partner in gaining tips. Marian worked there more than one season and even one Christmas vacation. One summer, Amelia Earhart put in an appearance.

Her husband, Gaylen, had grown up not far from her and though he was several years older, after she assessed that he might be as bright as her elder brother, they formed a partnership that lasted until his death in 1992.

Though Marian taught briefly, her focus was the rearing of their four daughters and the ability to do in actuality what Gaylen described theoretically—he relied on her to be the family engine. They built a home in the '70s in St Mary's County in Southern Maryland. "He thought I could do anything," she said. From her description of a vertical climb to the rafters with her husband's assurance that he would hold the ladder, he was probably right.

They moved to Collington in 1988. At that time, art was her interest but also nature and she joined the Lake and Trail Committee. Marian has participated in most areas of life at Collington and we as a community have benefited. She provides comfort and activity to residents many years her junior, bringing them down to the auditorium for events and being a willing listener

when that is called for. At 99, Marian still walks the path.

Recently Marian traveled to Bedford, Virginia, for a visit with her daughter Sally and family. She looks forward to a trip north again in the summer or fall where her other three daughters live in the Cape Cod area.

A final footnote: Jessie Eckenrode, her co-worker at Atlantic City, now lives in the Chesapeake Bay area, where the two get together to share remembrances of past adventures and keep up on current happenings.



Pioneer Marian Schubauer—RE

Marian says it was Gaylen's idea to move to Collington; she had not wanted to. She wished to maintain her independent living. The cottages were not built when she selected one "as far away from the health center as possible." At age 99 and after 25 years of residency, Marian still values her independent living here.

The Schubauers moved their furniture here in July, 1988, but with construction on-going, waited until December to move in. Pioneer Al Folop was the paper boy then.

Caroline Wood got Marian involved in Collington activities. She became secretary of the Lake and Trails Committee. In the arts group, she worked in mixed media. She also participated in the political discussion group. Later she served as secretary of the Health Services Committee.

More recently, Jack Yale and Bob Elkin talked her into doing the Who Am I? column for the *Collingtonian*, which she did until a year ago. For each issue, she obtained childhood photos and provided clues for three unidentified residents. Readers had to determine who they were, with answers in the back.—JKG

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Meet Sous-Chef Thurman Mack

by Frances Kolarek



Sou-chef Thurman Mack—RE

Thurman Mack, with 17 years of service in our kitchen, is the senior member of the Dining Services staff. It's quite likely that many of our residents have never met Thurman, a solidly built man with a ready smile.

When he was hired by Rich Baker, our first head of Dining Services, he signed on as a "line cook," doing short-orders—hamburgers, sandwiches and the like. Not long after, his job title became sous-chef, a position he still holds.

Romance bloomed when Thurman met his wife-to-be, Josephine, a server in our Dining Room.

Chefs' hours are notoriously out of kilter with a nine-to-five workday. Thurman comes in at noon and leaves at 8 p.m. after dinner has been served. His supervisor, Executive Chef Matt Grosse, praises his work ethic.

Thurman's first love in the kitchen is baking. Asked how he gets along with Siaka Sahnbulleh, a more recent addition to our staff who carves fantastic creatures from watermelons and does much of our baking, Thurman praised the younger man's skill.

We asked him about the most frequent complaint he hears from residents and learned that controversy over crisp vs mushy in vegetable cookery is near the top. The kitchen prefers to serve crisp vegetables, aware that some of that crispness will be lost as they sit on the steam table.

Another controversy swirls around—you guessed it—rare vs well done meat. It's easy to arrange a bit more cooking time if a cut is too rare for a resident's taste, Thurman reminds, us, but you can't go the other way.

We Welcome Our New Neighbors

by George Newman

Suzanne Pollitz



Cottage 2102, Ext. 7267. Sue came to Collington from Cleveland Heights, Ohio, one of several American cities she has called home. Born in Oklahoma City, Oklahoma, she has also lived in Des Moines and Iowa City in Iowa, and Hartford, Connecticut.

Holder of a B.A. and M.A. from the University of Iowa, she taught English and English as a Second Language at the high school and college levels.

Sue is the mother of four and the grandmother of four. She also counts among her relatives a sister-in-law, a niece, and the family's newest addition: a grand-nephew born a few weeks ago.

Claire V. Penn



Apartment 304, Extension 7560. Claire didn't move far to Collington: She came from Bowie. But she is a native of the Bronx, lived in Brooklyn and had a varied career in New York City and Long Island as well as in Maryland.

A graduate of Brooklyn College, she taught high school social studies, served as assistant vice president of a Wall Street venture capital firm and owned two gift shops—one in Massapequa Long Island, and one in Old Town Bowie—selling what she describes as "china collectibles."

Claire is the mother of two—Jonathan and Joyce—and the grandmother of seven. "I enjoy meeting new people and living in Collington," she says. "Everyone has been very welcoming."

Collington Fun Run a Success



MacKenzie Kynoch
 —RE

Mackenzie Kynoch, a slender 15-year-old who is Sheila Givan's granddaughter, ran rings around her elders, finishing the 5k race at 19 minutes, 56 seconds, a very creditable time, considering that world champion women clock in at 15 minutes. The 5K (5 kilometers), a popular race with runners of all kinds, covers a distance of 3.1 miles.

Cory Hall of Marketing and Tony Harris, our personal trainer, finished one second apart at 25 minutes, earning cheers from spectators.

As the 9 a.m. starting hour approached some 50 runners and walkers—roughly half residents and half staff—gathered beneath dogwoods and a red-bud tree in full bloom near Collington Lake. All were decked out in T-shirts identifying them as participants.

Executive Director Marvell Adams spoke briefly, asking for a moment of silence in honor of the victims at the Boston Marathon. Judy Kennedy, Human Resources Director and volunteer in charge of the event, issued some instructions, after which Tony led the participants in a series of warmup exercises. And they were off.

Volunteers, including Dora Halton, Margo Starr Kernan and Joan Hult, who also participated in the race, had been on hand well before 8 a.m., leading Judy to remark "I feel as if I had run 10ks already this morning."

Dwindle Robinson, co-director of facilities, had arranged for signs and other devices to keep the runners on track and assure their safety, and there were no incidents, although a couple of participants took refuge in comfortable chairs in the apartment building.

As the last of the walkers sauntered across

the finish line a few minutes after ten o'clock, it was clear that some had come out to enjoy a spring walk among the blossoming cherry trees and other plantings on our gorgeous campus.

The final dash was for brunch in the Dining Room which opened early to accommodate participants in the morning's events.—FK

(For more photos, see page 12)

Collington Oenophiles Taste Wines



Pat Pritz, RoAnne Hartfield, Julia Freeman, Eloise Branche, Marion Henry and Joan Hult enjoy fine wine and gourmet appetizers at the wine tasting.—JKG

Collington's 25th Anniversary Celebration got off to a big start with an April 12 wine tasting event to introduce residents to a variety of red, white, rose and dessert wines now being sold under a Collington label. Bottles of the wines were also on sale. Proceeds will benefit the Collington Foundation.

Those attending were treated to ample tasting portions of each offering. Accompanying the wine was a buffet of gourmet appetizers, including frog legs, prepared by the Collington kitchen and a dessert bar to go with the dessert wines offered.—JKG

Sails Up, the Regatta is Coming

Plans for the annual Regatta on Collington Lake are being formed as the *Collingtonian* goes to press, another 25th anniversary event. They include the christening of the new boat under construction by Grant Bagley and Richard Zorza. The lucky winner of a raffle will enjoy a "maiden voyage" around the lake.

Skipjack owners will then set sail in an effort to win the annual regatta in their radio-controlled model boats. First- and second-place winners will receive awards at an outdoor barbecue after the race.—FK

Colorful Happenings



Jean Getlein's Peony—JKG

Marian Haaser—Egg Perfect



Residents and guests who spend time looking at the current exhibition in the Clocktower display cases find themselves enchanted by the extraordinary collection of decorated eggshells. These constitute the product of Marian Haaser's great skill and sensibility in this ancient decorative art.

Back when her children were in school, Marian and some friends became intrigued with decorating eggshells. Advocates and instructors were on TV and elsewhere and an "industry" of needed supplies flourished. Marian's group met regularly for some years and devoted themselves to learning this extraordinary and delicate craft.

Marion's interest and involvement waned as life took new



turns, but when she moved to Collington she decided to take up this earlier enthusiasm and refine and expand her expertise and range. She set up a "workshop" in her cottage. Both early pieces and the increasingly complex ones developed more recently are now on display in the Clocktower. Various types of shells have been used from large to small and from various bird species. A feast for the eyes.

—Jeanne Barnett; photos JKG

Penguins on Display



Penguin rookery with okums in background on South Georgia Island.—photo by Jonathan Dee

Collingtonians are being treated to a special display of wildlife photography from the bottom of the world. Now hanging in the library hallway, the photos were taken by Jonathan Dee, a businessman and a dedicated amateur wildlife photographer. Jonathan and his wife, Margaret Stone (daughter of residents Anne and Herb Stone), have made three trips to Antarctica in the last five years; twice by way of the Falkland and South Georgia Islands. On South Georgia, there is a colony of approximately 500,000 King Penguins, ranging from eggs to "okums" (brown and fuzzy babies) to adults.

—JKG, information courtesy Margaret Stone



New Collington Fashions in Show

by Frances Kolarek



Co-director of Facilities Services David Deel and Nancy Wilson of Marketing model the new Collington line of clothing. —RE

Resident Jackie Smith in her long-sleeved blue Polo cut a handsome figure, while Sharon Carr of Billing paraded in a half-zip fleece pull-over. Their purpose, and that of other participants in the Collington 25th Anniversary Fashion Show, was to acquaint residents with well-made garments handsomely embroidered with the Collington name and bearing an applique of the 25th anniversary badge now being sold to raise funds for the Collington Foundation.

Runway posturing was largely lacking during this display of merchandise, although resident Lynn Bernstein showed off an ankle and Social Services Assistant Denina Trotman staged a bit of showmanship.

Executive Director Marvell Adams said, the idea for a fashion show came up at a planning meeting of the 25th Anniversary Committee. He found a local manufacturer, Corporate Sports, to produce the garments and a second company to do the embroidery and apply logos.

Dining director Eli Ayoub, pretty in a pink polo shirt, Co-director of Facilities Services David Deel, residents Delores Hawkins, Evelyn Kell-



Dining Director Eli Ayoub. —JH

man, Florence Zook and Nancy Wilson and Cory Hall and Sandy Short from Marketing also modeled, each carrying a tote bag for their final bow. Tia Ervin of Marketing, wearing a “fireball red” sleeveless vest over a long sleeve khaki polo, added a professional touch with her curtsy.

An enthusiastic crowd pushed to the rear of the Auditorium where the modeled garments went on sale. They are now on sale in the Country Store.

Volunteers Spruce Up Arbor Garden

The Arbor garden is looking glorious these days thanks to the hard work of two people, Terry Dyson, a private-duty aide (shown in photo working in the garden), and Virginia Powers, a friend who visits Al Schwartz often. They have planted hundreds of spring bulbs in the garden beds and are now adding annuals and summer bulbs. They have transformed the garden into a lovely place to enjoy nature and good company.

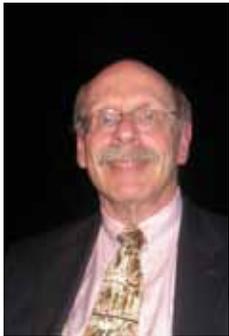
—Linda Bailey



Terry Dyson digs a hole with an augur to plant a bulb. —Linda Bailey

More Happenings

The Dispute between Israel and Palestine



Paul Scham
—JKG

University of Maryland Professor of Israeli Studies, Dr. Paul Scham, was the Speaker's Committee guest speaker on April 17. Professor Scham gave a concise but clear analysis of the Israeli-Palestinian dispute as it now stands and its historical origins in the Bible, the colonization of the Middle East and the Holocaust.

While all parties agree on the need for a two-state solution, there are different understandings as to what it means. For 25 years, the parties involved have been negotiating peace and not succeeding at it. It was once and is now again the promised land for many Jews; but the Palestinians have lived there for most of the past 2,000 years and don't want to leave.

Offering little hope for an early solution, Professor Scham opined that what was needed was acknowledgment by each of the narrative of the other—It doesn't mean acceptance, but toleration.—JKG

Cockatiels Are New Arbor Residents



The Arbor has two new residents, cockatiels named Pheobus and Cloud. They are brothers, 16 years old and reside in

a large flight cage near the nurses' station.—Linda Bailey

Two Joes, Three Babies and the Law

The April 19 Know Your Neighbor, talk, "West to East," was given by Pat Howard. Born and raised



in Seattle, Pat met Joe Schiebel while attending the University of Washington. They married and she was able to graduate while working part-time and having two babies. A third daughter arrived soon after.

Pat Howard
—RE

Her husband's work took the family all over the world. While living in Washington, D.C., Joe suddenly died at 45, leaving Pat with three teenagers. She decided to establish her own career and studied law at Georgetown University. Needing to study away from teenagers and dogs, she borrowed the keys to the temporarily empty house of a friend's cousin, Joe Howard. A couple of years later, they married. Joe became "a splendid stepfather, and a wonderful grandfather and great grandfather."

Upon graduation, Pat clerked for a trial judge and decided that litigation was her love. She eventually joined the consumer protection side of the Federal Trade Commission, where she returned to courtrooms all over the country.

Pat retired in 1998 and she and Joe Howard moved here last year.—RE

Collington Sports Go Outdoors

Bocce has moved from the auditorium to outside the Ivy Room. It still is played Saturdays at 11 a.m. Ballmaster Lyn Bernstein reminds Collingtonians that no experience is necessary and anyone can be on a team.

Shufflemaster and Chief Croquette Lyn Bernstein asks anyone interested in playing shuffleboard or croquet to let her know. Collington is once again forming a croquet team to take on the senior sailors from Ginger Cove CCRC in a match scheduled for early fall.—RE

Oaklands Choir Joins Collington Singers



Collington residents were treated to a special musical event when the Oaklands Presbyterian Chancel Choir joined the Collington Singers in concert on May 5. The Singers featured four American folk songs while the Choir sang Kubaya and a Gaelic Blessing. Both choirs then joined in singing excerpts from two masses set to music. Gaylen Gwin, the Singers longtime conductor, directed both groups.—JKG

Antique Roadshow Comes to Collington

Collington residents had a chance to get their prized antiques appraised by J. Michael Flannagan of the Antiques Road Show following a major marketing event featuring Flannagan.

Some left happy; others disappointed. Eloise Branche was advised to use and enjoy her fine china, because it had little sale value.

Kay Laughton was pleased to know that her silver cup and jade cigarette box were both worth in the “high 100s.”

Flannagan failed to highly value Lyn Bernstein’s stuffed donkey dressed in red, white and blue made by Anna Lee that she retrieved from a Democratic Party headquarters trash bin.—JKG



Lyn Bernstein asks appraiser J. Michael Flannagan to value her stuffed donkey .—JKG

Baysox Trip Hits a Home Run



Baysox Pitcher Mike Wright— Courtesy MiLB.com

Nine Collingtonians—enough for a baseball team—took themselves out to a ballgame April 26. Or rather, Ronnell, one of Collington’s capable drivers, drove us to Baysox Stadium in Bowie.

The Baysox, a Baltimore Orioles farm team, were playing the Harrisburg Senators, whose parent club is the Washington Nationals. Both compete in the Class AA Eastern League, two steps below

the majors.

The evening had something for everyone. Baseball aficionados enjoyed a low-scoring game won by the home team, 3-1, with first-rate pitching and fielding on both sides. The Baysox starter, Mike Wright, is a high draft choice who is a good bet to be on the Orioles pitching staff before long, and we can say we saw him when. Those less fascinated by baseball could savor the atmosphere at this little gem of a stadium, as well as the hotdogs and popcorn. And everyone loved the spectacular fireworks at game’s end.

--George Newman

May Flowers Are Sold Here



The Garden Committee has been selling its Collington greenhouse grown plants Saturday mornings on the sidewalk next to the greenhouse until supplies run out. Residents have been able to buy tomato plants, herbs and a wide variety of annuals. In this photo by Elsie

Seetoo, Kathleen Jenkins is picking out plants for her patio garden.

On Dining Out

Good Fishing at the Yellowfin

There was something fishy about the bus load of Collingtonians who returned April 24 from their outing to the Yellowfin Restaurant.

“I had the best seafood dinner ever,” proclaimed Ricky Evans, speaking about her dinner of grouper topped with crab imperial.

Lynn Bernstein began her meal with sushi that was simply lumps of crabmeat wrapped in fish skin. I was impressed when she took a spoonful of wasabi condiment and winced only slightly. I guess coming from Arizona prepared her for that. Her entree was a giant platter of fish and chips. The unidentified fish was succulent and its flesh bright white.

Barbara Allen decided to just have a starter. Any concern that she would leave hungry quickly dissipated when a big bowl of macaroni and lobster meat was placed in front of her. She was all smiles after eating it.

Ria Hawkins had the avocado starter for her meal; it consisted of two avocado halves, one filled with crab imperial and the other with fresh tuna. Bernie and I also shared this starter with all crab imperial and added Maryland crab soup and a Caesar salad to make a meal.

The Wednesday evening we were there, all starters were half-price from 5 to 7 p.m. Bottled wine also was half-price. By sharing, we enjoyed Riesling at less than per-glass prices.

The restaurant is better looking inside than out, the yellow and gray boxy building set tight to the all-paved parking lot. Tables are covered with paper, crab house style. However, the panoramic view of the South River from its windows

makes up for deficiencies in decor.

To get there, take U.S. 50 east to Md. 2, turn right or southbound towards Edgewater. The restaurant is on the right just before the South River bridge. (You can also take Central Avenue to Md. 2 and turn left.) 2840 Solomons Island Road. Telephone 410-575-1333.—JKG

Fratelli's Fine Northern Italian Cuisine

Recently, Tim Carmen in the Washington Post noted that “Washington boasts some amazing cheap eats. You just have to know where to look.” According to him, \$20 per person, without alcohol, is cheap.

Nearby Fratelli's Fine Northern Italian Cuisine beats that by a country mile. The meals are delicious and well served until late—seven days a week. Monday through Wednesday the six dinner specials are Italian favorites for \$29.95 **for two**, including a bottle of decent wine, entree, salad and hot rolls, a side of pasta, dessert and coffee. On Thursday the special is prime rib, baked potato or spaghetti etc. for \$31.95.

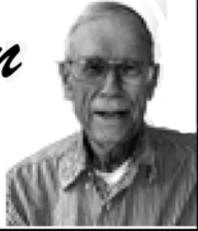
The 30 tables are nicely arranged without crowding. With a large menu, generous portions, and a wide variety of drinks, Fratelli welcomes private parties. large or small.

To get there, take Landover Rd. (Md. 202) west to just past the Baltimore-Washington Parkway and its southbound exit ramp. The very next driveway goes up a hill to the restaurant. 5820 Landover Rd, Cheverly, Md. Telephone: 301-209-9006.

A second restaurant is at 410 So. Van Dorn St., Alexandria. Telephone: 703-212-9122.—GM

(Note: Prior to moving to Collington, we ate at this restaurant many times. We never had a bad dinner. I was particularly fond of the trout almandine and the veal with asparagus entrees. The non-pasta entrees come with a side dish of spaghetti in a very tasty tomato sauce. Portions are adequate without being excessive.—JKG)

Bill Preston on Gardening



We'd like our gardens to grow better this year, so let's consider the pros and cons of organic soil amendments. We're talking composts that nourish plants, not mulches placed on the soil surface to control weeds and retain moisture.

Ground-up tree leaves are offered in the spring as Leaf-Gro. Many of us at Collington have used this product for our raised beds and garden plots with reasonable success.

At some garden centers each spring, composted cow manure is available. Keep in mind that non-composted cow manure (and horse manure) are loaded with weed seeds.

Horse manure is often available free for the taking from horse stables and is useful for garden flowers. However, if the horse manure is heavily mixed with sawdust, available nitrogen will be robbed from your plants.

Chicken manure, when composted and offered for sale as SuperManure or some other name, is very rich in plant nutrients and should be used somewhat sparingly in the garden.

Composted human sewage, offered as Millorganite, Compro, or OroGro, is useful for growing flowers but not for vegetables. I have successfully used OroGro annually during my 20 years of growing commercial cut flowers.

Composted grass clippings can be beneficial to soils, but you must be aware of the source of the grass. If weed-control chemicals were used on the lawn before the clippings were harvested, residual chemicals could damage plants.

Garden debris, egg shells, and some garbage items may be personally composted. Preparing compost this way is time-consuming, labor-intensive and not very attractive in your backyard .

Collington's Pollinator Project

by Karl Edler

A bit more than a year ago my son and I, with help of some residents and staff at Collington, began an effort to bring more pollinating bees to our campus. Our aim was also to help honeybees develop resistance to the chemicals, viruses and predators that have contributed to colony collapse disorder.



**Bee Keeper
Karl Edler**

We set up three hives last spring. They are in areas not usually visited by residents and staff and are marked with warning signs.

We think that many of the problems now faced by bees in general—and specially by honeybees—are a result of human activity. Most commercial beekeepers have tried to maximize honey production through frequent hive manipulation and chemical treatment for disease. Add to that that farmers grow fewer native species and less variety in crops.

We leave the bees alone as much as possible, but provide syrup and fondant to help them in winter. We do not use chemical agents.

Our experiment has been partly successful. Two of our three colonies survived the winter months and are foraging again this spring. The lost colony has been replaced and we have established two more colonies in a new horizontal top-bar hive style.

We participate in programs of the Bowie-Upper Marlboro Beekeepers Association and the "Bee-Aware" project of the USDA and the University of Maryland.

Our pollinator experiment continues. Grounds Committee members and I (mail slot 343) will be happy to provide a list of plants to grow that bees like.

Maybe next fall we might even have a bit of a honey dividend.

Collington 5k Fun Run and Walk

By Robert Elkin



Top row: All the 5K Fun Run runners and walkers. Second row from the left: runner Christine Branch; resident walkers Phyllis Herndon and Julia Lacy; and the three fastest runners—Marketing Counselor Cory Hall, second place, with his son; MacKenzie Kynoch, first place, Sheila Given's grand daughter; and Fitness Manager Tony Harris, third place. Third row: resident walkers Mary Kathleen Gordon and Donald Overton. Final row: Emily and Sarah Short, daughters of Residency Counselor Sandy Short.