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How and Why We're Linked to Kendal

by Frances Kolarek

The full story of how the “Collington Episcopal Life Care Community” became “Collington, a Kendal Affiliate,” and why this

happened, has never been told in the Collingtonian, or in any other source easily accessible to residents. It's a 21st Century “Once upon a time . . .”

For its first 15 years, Collington was a stand-alone, not-for-profit Continuing Care Retirement Community (CCRC). The Episcopal Diocese of Washington, which had for years been seeking a way to care for retired and aging church members, accepted the offer of a piece of land in Prince George's County designated for a CCRC. The agreement with the Diocese involved diversity – people of all religions, races and economic status were welcome. Collington opened in 1988.

Thirteen years later, when independence had proved financially untenable, the Board of Directors hired a management company. It soon became clear that it was a poor match, and, in time, residents appealed to the Board

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of Directors to deliver us. Paul Cooney, a board member with close ties to the Episcopal Diocese, approached Kendal, a highly

respected corporation run on Quaker principles. Kendal responded positively. Negotiations resulted in Collington becoming a Kendal affiliate, one of 13 such communities, in 2011.

The benefits of this partnership were immediately visible. Statistics document that one-third of our present residents were drawn to Collington by Kendal's marketing communications, according to Marvell Adams, Collington's Executive Director. Another contingent came in after spending months on waiting lists for other Kendal communities. Thus about one half of our residents are here thanks to Kendal affiliation.

Since Marketing was the weakest area under our old management company, this result was doubly gratifying and the financial rewards were significant.

“What else has Kendal done for Collington?” you may ask. Marvell Adams is happy to count

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Kendal from p. 1

the ways:

Kendal gives us access to experts whose help we would otherwise have to seek on the open market. For example, during negotiations to refinance our loans, we got expert financial advice from Kendal, providing a financial model for which we might have needed to hire an outside consultant. And the Kendal name brought many heavy hitters like Vanguard and T. Rowe Price when it was time to sell bonds.

Culinary Services uses software from Kendal that documents calorie counts and other nutritional data about the foods we serve, which are available to residents.

Should we need help in filling a staff vacancy – and qualified help for positions in our industry is notoriously hard to find – Kendal will suggest candidates. From the earliest days, needing an Executive Director, Kendal suggested Marvell Adams.

Perhaps most importantly, Kendal provides a forum for shared learning among its leaders. Every year each member of the Collington leadership team will take part in a retreat with their counterparts at the other Kendals. Advice, expertise and support all come with an annual price tag of roughly five percent of Collington's total expenses.

Worth it? Not a question. From the scruffy campus that greeted visitors in the pre-Kendal era, to the beautifully groomed grounds of today. Occupancy of 93 percent and growing. An excellent financial structure. Absolutely. In spades.

We're On Break

The Collingtonian doesn't publish in July or August, so our next edition will be in September. But we continue to welcome residents' article and picture submissions and story ideas. See the box below for details. Better yet, join the staff. If you're interested in writing, photography, copy editing or proofreading, attend our next staff meeting on Aug. 11 at 2:30 p.m. in the Board Room.

Have a wonderful summer!

The Collingtonian

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

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Distribution Manager: Ernie Blake.

This issue and many past issues of the Collingtonian are now online at collingtonresidents.org.

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 or placed in the Collingtonian mailbox. All submissions are subject to editing for length, clarity and style.

The Joy of Not Driving

By Ria Hawkins

Last February I decided it was time to give up driving. I was finding it increasingly stressful, and was aware that I was not as alert as I needed to be.

This was one of the best decisions I have made.

It is such a relief not to be responsible for the care and maintenance of a vehicle, and as a reward I received a number of small checks for refunds on insurance and license plates. The timing was good, as my daughter-in-law urgently needed a better car. Our Prius is now running around the Philadelphia suburbs.

Before I made that decision I had to find a way to get my husband, Ted, to and from his room in the Potomac Assisted Living wing and our cottage in the 5000 cluster. We have established a pattern: He comes to the cottage Saturday and Sunday after lunch and returns after a simple supper at home. We both value that time.

I had thought a golf cart would be the answer, and then I learned that I needed to discuss that with Collington CEO Marvell Adams before making a purchase. He was strongly opposed, on the grounds of safety, and he thought that Security staff would be able to transport us back and forth as needed. I was delighted that I did not have to deal with the hassle of buying a golf cart, and I continue to be impressed by the helpfulness, courtesy and kindness of the Security staff, who respond to our requests for transportation as needed. This service is available to all residents.

Collington runs an hourly shuttle to the Metro, which I have used for trips into Washington, and it runs a shopping shuttle six days a week to local supermarkets. As a result I have become



acquainted with a new group of residents who use this shuttle, as well as the very helpful bus drivers. They not only help lift our full shopping bags onto the bus; they get the shopping carts from the Apartment lobby or the cluster

parking area, load our shopping onto them and help us on and off the bus.

I have also used the medical shuttle, for which there is a charge, and it provides the same helpful and friendly service.

I am new to using the Country Store, and am finding it a great resource for all kinds of things. On the personal side, I now walk between my cottage and the main building, usually at least twice a day, and I hope this is impacting my general health.

I have been overwhelmed by the helpfulness of residents. Recently I asked for information about hourly car rental on the Collington Discussion Group, as we needed a car for my daughter-in-law to use while visiting. I had three offers from residents to use their cars. I have been to the movies with impromptu groups of residents, and have had a couple of trips to Annapolis. I am also learning to ask for help, which is not easy for many of us. Many people have offered me rides, and now that I know who goes where, I can ask to ride along on their next trip. It helps a lot when those who still drive offer rides to those who do not.

I have always thought that Collington was a good place to live, but I now have a greater appreciation of the many wonderful people who make up this community.

We Welcome Our New Neighbors

Reg and Liz Smith: Government Service Around the Globe

By Pat Bozeman and Ann Davie

Cottage 2215, Ext. 7295.

The Smiths have lived in many places, both in their growing years and with the Foreign Service.



The son of an engineer who helped develop oil refineries in western and eastern Europe in the 30s, Reg lived in nine cities in four countries and attended at least as many schools before he joined the Army in 1943. He saw active duty in France and Germany, including the Battle of the Bulge, in the last years of World War II. He demobilized in late 1945, returning to Purdue University, where he took engineering and political



science courses. He graduated in 1950 and came to Washington to the State Department.

Liz grew up in Wisconsin Dells, Wisc., and attended the University of Wisconsin, where she majored in Geography. She graduated in 1947 and came to a government position in Washington, then to Brussels, then back to Washington in 1951, where she and Reg met. They were married and sent to the Embassy in The Hague in 1953. Their subsequent appointments were in Brussels, Washington, D.C., and Vientiane, Laos.

Meanwhile, five children were born, with the obvious need for good organization and care

by Liz. She found time to develop her passion for horticultural activities and her lifelong interest in language teaching. She worked for the American Horticultural Society and was active in the Virginia Native Plants Society. At one point she enjoyed a stint as a docent at the Folger Shakespeare Library, working with students and visitors.

In the '60s Reg served in an interagency position, dealing with technology transfer, nuclear energy, nuclear weapons and missile delivery systems. Then as the war in Vietnam worsened, he began making trips to Southeast Asia, including to Saigon. In the early '70s they all traveled to Vientiane, where he served as a Political Officer dealing with senior Lao officials and preparing for the arrival of the Pathet Lao in the coalition government. Liz taught English as a second language to Lao officials and to air traffic control trainees. As tension built and soldiers began walking the streets with AK-47s, the Smiths and other embassy personnel were evacuated.

Back in Alexandria, in their retirement years, living in their house bought in the '50s, Reg served as a consultant in international trade. The Smiths learned of Collington when their daughter, an attorney, attended a meeting at of the National Center for State Courts that was held at Collington. She was so impressed with the campus that she suggested that her parents consider coming.

Liz finds life in Collington not unlike living abroad, with people from all walks of life. The Smiths look forward to developing their interests and getting to know more of the friendly folk at Collington: Liz will consider gardening (you should see the three-foot-tall jack-in-the-pulpit they inherited in their front garden!), and Reg will look into furniture refinishing, perhaps to work on pieces passed down through four generations.

Look for the fascinating rotating sculpture on

the Smiths' back patio, visible as you walk by the Green, the lawn where the covered walkways begin.

Don Peterson: Solar House Designer

By Ann Davie

Apt. 143, Ext. 7325. Don was born to Swedish immigrant parents, each of whom had made their way to McIntosh, S.D. McIntosh is in the Standing Rock Sioux Indian Reservation – originally beautiful prairie grassland with rolling hills. The depression of 1929 and the drought of the 1930s devastated the area. Farmers left the state; some gave their farms & ranches to Don's father, August Peterson, to cancel their debts to his Lumber and Construction Co.



At 18, Don enlisted in the Army, serving two years in a tank battalion (arriving in France in January 1945) and one year in the Army of Occupation in Germany. After his discharge, his best buddy took him to meet a blind date named Peg at Mount Holyoke College in Massachusetts, where Peg was beginning her studies to be a child psychologist, social worker and preschool specialist. They were married in 1947 and moved to South Dakota. Don graduated from South Dakota School of Mines with a degree in mechanical engineering in 1950.

Don worked for 14 years mostly as a sales engineer and finally realized that he wanted to work for himself, as his father had. Peterson Associates, Inc. was formed in 1964 and for the next 30 years, he represented several companies manufacturing air conditioning equipment for commercial and industrial buildings.

In 1958, Don and Peg bought a run-down house and 50 acres of land on a lake near Lakewood, Penn. Don rehabbed the house on

weekends, and the family enjoyed it till 1968, when the house and 15 acres were sold to cover college expenses for their two oldest daughters. The remaining 35 acres were sold in 1984 to help finance a super-insulated solar home in Watchung, N.J., which Don designed and completed in 1985.

Because of Peg's love of children and her educational background, they were foster parents of 15 children over 15 years, and Peg helped start a preschool in their local Mountainside, N.J., church. They have three daughters, one in Alexandria, Va., and two in Upstate New York. After Peg retired they and two other couples started a Habitat for Humanity Affiliate in Plainfield, N.J., which built 22 homes over the next ten years.

Their solar home was based on a Frank Lloyd Wright design. Very little supplemental heat was required, and well water was used for cooling. They enjoyed 15 years there, but after Peg died in 1998, Don sold it (with great pain) and retired to Florida.

There he came to know Florie Houssman, a high school classmate of Peg's. They enjoyed 16 years before Florie died in April of 2016. Don was introduced to Collington in June of that year. He was impressed with the friendliness of the residents and all Collington personnel but said, "I will see you in about five years." However, two months later he called Sandy Short in Marketing and said, "Five years have just passed – I'm ready!"

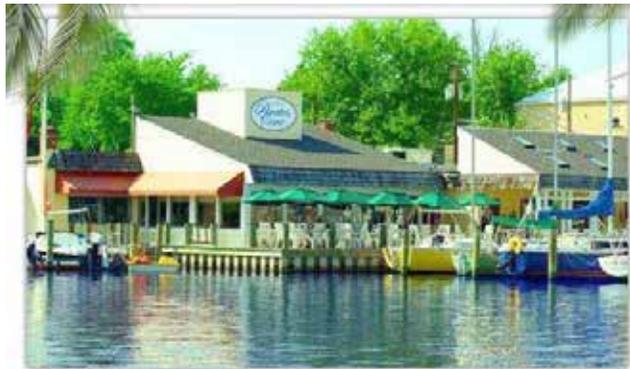
Don enjoys yoga, the fitness center and the Collington Singers, and dinners with friends. He is looking forward to the many opportunities Collington offers as he settles in.

see Newcomers, p. 10

Take a Ride to Waterside Dining

By James Giese

Pleasant drives through the Maryland countryside lead to many waterfront restaurants along the Chesapeake Bay and its tidal-water tributaries. It's best to eat at these restaurants on sunny, warm weekdays, as on week-



Pirate's Cove

ends they can be quite crowded. Here are three such destinations on the Bay's western shore:

Pirate's Cove at Galesville: Take Central Avenue (Md. Rte. 214) east across the Patuxent River to Davidsonville. At the signal, turn right onto Birdsville Road, which ends at Md. Rte. 2, Solomons Island Road. Turn right and go for a short distance, then turn left onto Mill Swamp Road. Careful: these roads are narrow, windy and hilly. Mill Swamp Road dead ends at Md. Rte. 468, Muddy Creek Road. Turn right and follow the highway south until it intersects with Md. Rte. 265, Galesville Road. Turn left and proceed through the little town of Galesville until you reach the road's end at the West River. Turn left and Pirate's Cove will be a short distance on the right at a marina. Both inside and outside dining are offered.

Dockside Restaurant in Deale: I have never seen more boats in one place than at Deale. The town and its environs are worth driving about, although water views are slim due to all the marinas crowded with boats. The area is popular because it offers quiet harborage close to Chesapeake Bay. To get there you can follow the route to Galesville, but instead

of turning onto Galesville Road go straight on Muddy Creek Road until it turns eastward and intersects with Md. Rte. 256, Deale-Churchton Road, a right turn. After this road makes a right turn, the town of Deale will be

to the left (south) but the restaurant is straight ahead. Upon crossing a bridge, turn left at a T-intersection onto Rockhold Creek Road; it will still be Rte. 256. A short distance farther, you will cross a second bridge and the Dockside Restaurant will be on your left.

An alternative, faster route to the Dockside is to stay on Rte. 2 south instead of turning onto Swamp Creek Road. Then turn left onto Md. Rte. 256 at Tracy's Landing. The restaurant will be right before the first bridge to cross on the right side.

Rod N Reel Restaurant at Chesapeake Beach: In the mid-20th Century, Chesapeake Beach was the center of a beach community featuring swimming and amusement attractions popular with day trippers from Washington, some accessible by train.

When I arrived in Maryland in 1962, the train was gone and the communities were dying out, some surviving because slot machine and bingo gambling were permitted in Southern Maryland. At that time sea nettles had spoiled bay swimming and soon thereafter gambling was prohibited. Chesapeake Beach was one of those old-time destinations and the Road and Reel

Foundation Fund-Raiser a Success

By Mike McCulley

On Broadway, a huge success for a show is usually indicated by the sign “SRO,” for Standing Room Only. On May 19, we had an SRO event at Collington – Una Noche en Espana (A Night in Spain) – the Collington Foundation’s fundraising extravaganza in support of the scholarship fund. Some 110 people made reservations to attend, and those who were there were not disappointed.

Director of Culinary Services Christian Ramsey and his team provided fabulous food and wine in the Spanish tradition. Food was served at four stations: the Clock Tower, courtyard, courtyard dining area and auditorium. Seating was available in the auditorium, but many guests enjoyed walking from station to station, getting tapas, or small plates, of artistically presented, extremely flavorful food. The variety was vast, from Spanish sausages and cheeses to shellfish, two types of paella and melt-in-your-mouth desserts. I had several favorites, but I needed to get a second serving

of the sliced skirt steak with parsley pesto! And if the food was not enough attraction, there was a Flamenco dance demonstration.

The money raised for the Foundation’s scholarship program, which supports our employees, came from three sources: enthusiastic bidding on the silent auction for art by 10 of our resident artists, ticket sales for the event, and outright contributions. In addition, many of our vendors contributed the food, so expenses will be low. As of this writing, all of the numbers are not yet in, but it is anticipated that the income, before minor expenses, will be around \$30,000.



Desserts await diners at the May 26 Bay Breezes dinner-dance, which followed that morning’s revival of the Collington Regatta. (Regatta story and pictures, page 12). Photo by Peggy Latimer.



The last half of May was a busy time for Collington’s Dining Services staff, with the Foundation Fund-raiser on May 19, followed a week later by the Bay Breezes dinner dance. The cuisine at both events drew rave reviews from those in attendance. The staff accomplished all this while maintaining full service in the dining room. Above, the culinary leadership takes a well-deserved break: From left, Dining Room Manager Taimi Ando, Executive Chef Stephanie Tolson, Culinary Services Coordinator Ana Amaya and Director of Culinary Services Christian Ramsey. Photo by Joyce Koch.

Restaurant Review: Smokehouse: BBQ Great, Rest So-So

By Carl Koch

When the Annapolis Smokehouse and Tavern opened over four years ago, the owners wanted a high-end BBQ place. They invested \$30,000 in a smoker and developed a menu much broader than pork BBQ and BBQ ribs. Among the dishes available from the smoker are chicken, salmon, brisket and sausage. Comfort foods – meatloaf, pork chops, fried chicken etc. – round out the menu. Some unusual but delicious additional items are the pierogie appetizer, a duck/portobello mushroom sandwich and the fantastic Natty Boh Rings – onions dipped in a batter made from National Bohemian beer and fried.

From the beginning, two of the owners wanted to add a sports bar. They divided the large, bright, airy room by a low partition with about 70 tables on the restaurant side, and about 70 stools and tables on the sports bar side. The sports bar offers Karaoke on Tuesdays, live music on the weekends, a long (3-7) happy hour and award-winning smoked wings.

For Collingtonians not familiar with the area, a trip to the Smokehouse can introduce you to some well-known sites. The Quiet Waters Park entrance is across the street. This park is huge, with walking trails, a dog park, kayak rentals and even a skating rink in season. Driving south on Bay Ridge Road takes you to the Annapolis Neck with the Thomas Point Light House and a view of the Bay Bridge at the end.

The Smokehouse is in the Bay Ridge Plaza strip mall. It's easy to find: Go east on Rte. 50 to exit 22, Rte. 665. Go straight on 665 (Aris T. Allen Boulevard) for almost exactly five miles and then turn right onto Hillsmere Drive. (Aris T. Allen changes its name but just "go straight.").

On a Saturday at midday my wife and I met an

old friend at the Smokehouse. We ordered three drinks: a Margarita, white wine and a draft beer, three appetizers: Armadillo Eggs (stuffed jalapenos), Smokin' Egg Rolls filled with pulled pork and cabbage and Not So Average nachos—house made potato chips sauced with cheese, sour cream, salsa and scallions.

The three Armadillo eggs were each the size of a sweet potato. Thus there was too much mushy stuffing for the pepper, and the pepper flavor was hidden. The nachos were a disaster because the house-made chips went soggy immediately upon adding the moist ingredients. The egg rolls were also large but had plenty of pork filling and were not greasy. Drinks were good.

Our friend ordered the Smoked Manhattan crab soup and remarked that the smoked crabmeat pieces imparted an unusual but desirable flavor. The cheeseburger ordered by Joyce was made using ground short rib and brisket. These beef cuts lack sufficient fat; therefore the burger was tasty but too dry. The third entree was the Smokehouse Sampler: a quarter rack of ribs, a kielbasa and a portion of beef brisket. The brisket was dry; the rest was great, indicating that the pit master knows his craft. The bill for three people (not including tax and tip) was \$97.00.

Over the past four years, I'm sure the sports bar has produced more revenue and excitement for the owners. It seems that the restaurant operation needs attention. Until all the owners, sports bar proponents and pit master agree to a tighter menu of fewer items, better prepared, stick to the BBQ and other items prepared using the smoker.

*Annapolis Smokehouse and Tavern
Bay Ridge Shopping Center
107 Hillsmere Dr. Annapolis, MD 21403
410-571-5073
Hours: 11AM – 12 AM
AnnapolisSmokehouse@gmail.com*

Collington Hosts Top Iran Expert

By Norman Kempster

After almost four decades of unremitting hostility, relations between the United States and Iran are so sour that neither side will take “yes” for an answer, the U.S. government’s former top Iran expert believes.

In a May lecture at Collington sponsored by the Speakers Committee, John Limbert, now Distinguished Professor of Middle East Studies at the U.S. Naval Academy, said a thaw in the relationship would advance the interests of both countries. But he added that neither government seems to realize that.

Limbert, who has served as deputy assistant secretary of state for Iran, said there appears to be a five-point imperative that is recognized on both sides:

“When you see what you think is an open door, do not go through it. Never say yes. Never forget the other side is inherently evil. Never forget that anything the other side proposes must be a trick. When you seem to be making progress, something will screw it up.”

He said the jury is still out on whether the agreement to limit Iran’s nuclear program will survive the five-point test.

So far things seem more promising than anything in decades, Limbert said.

“The Iranians are in compliance,” he said, “as are we.”

Limbert acknowledged that President Trump had been sharply critical of the pact during the run up to the election, but so far he has not cancelled it.

A less well-known example of Washington-Tehran cooperation concerns Iran’s aid to a rural health project in Mississippi. This proved to be



John Limbert

popular in Iran because it showed that the United States had to ask Iran for assistance, a very rare occurrence.

Limbert said the project worked because “it broke the mold” of reflexive hostility.

Limbert could be seen as an unusual candidate to lead a campaign for improved relations between the two countries. As an American diplomat in Iran, he was one of 52 Americans held hostage for 444 days by Iranian militants between November 1979 and January 1981.

Most of the former hostages remain bitter toward Tehran to this day. Limbert acknowledges that and admits that his effort to smooth over the disputes “has not earned me any friends.”

But he said it is necessary to keep trying new things, even ones that seem to fail.

In dealing with the Middle East, he said, “be prepared to be wrong.”

Our County’s History

This is one of a series of vignettes of Prince George’s County history compiled by Pat Bozeman. The source is Alan Virias’s “Prince George’s County: A Pictorial History.”

The oldest church in Prince George’s County is Saint Paul’s Episcopal at Baden. It was built between 1733 and 1735 to replace an older and deteriorating Anglican structure in Charles Town, once the county seat.

Bladensburg, on the Anacostia River, was an important tobacco port during the colonial era. Before the river silted in, ocean-going vessels took on tobacco at the public landing.

Nadine Hathaway: But Little Time to Gladden Hearts

By Peggy Latimer

Apt. 369, Ext. 5148. Nadine was raised in Scarsdale, N.Y., the third of four daughters.



Her French father was with F. Schumacher & Co., and founded Waverly Fabrics. Nadine's apartment is filled with striking fabric and textiles. "Fabrics and texture mean a lot to me. I bring fabric back from wherever I go."

Nadine went for two years to Lady of the Lake College in San Antonio, Texas, "because in those days Catholic girls went to girls schools." She finished at L'Ecole Normal de Musique in Paris, "because I wanted to be in France, practice piano and speak French."

Nadine attended the Cleveland Institute of Music for a Master of Music in Piano Performance. "Then I got married." She followed Paul Hathaway to Denver, where he was getting a Master's in Communication and a Master of Divinity degree. She taught music in Denver. Then Paul had a brain hemorrhage and died, age 31.

Nadine decided to go back East, first teaching at Brandeis University in Massachusetts and from 1975-80 teaching music at the National Cathedral School and working with the boys' choir. From 1980-85, she was head of the Music Department at the Maret School. During this time, she joined St. Mark's Episcopal Church, Capitol Hill.

Then Nadine took a sabbatical, doing doctoral work at Catholic University, which led her

more into administration. She earned a Certificate in Fundraising Administration at George Washington University, and began a series of jobs as a development officer for not-for-profits.

In the midst of all this, Nadine went into the Peace Corps, serving in Lithuania. "It was fabulous." They needed "mature people to help in the emerging NGO sector." And she wrote a book on non-profit fundraising that was translated into Lithuanian.

After retiring in 2011, she became a student at the Shalem Institute for Spiritual Formation, which offers support for contemplative living and leadership. Nadine works with people "seeking spiritual direction." She also conducts a teen choir at St. Mark's.

Why Collington? Yes, friends from St. Mark's were influential, but she had started looking for a community where she could live independently. It is "a most beautiful setting, its philosophy and ethos are about community, caring, building friendships, and, at the same time, having classes and good, healthy outlets."

Nadine confesses, "I was going to do nothing for six months." Already she's involved with flowers and the Wellness Subcommittee; she leads the Meditation Group and reads to kindergarteners at the Cora Rice School. She is about to become secretary of Collington's MaCCRA board. She loves moving, water aerobics, and dancing. "I've done a lot of different things because I'm very curious; I like thinking up new adventures, and I love to laugh."

Nadine is guided by the blessing, "Life is short, and there is but little time to gladden the hearts of those who travel the way with us."

Bill Preston on Gardening



The Nose Knows its Flowers

As we humans live amongst the widely diverse plant world, we learn to love some plant fragrances and disdain others. There are hundreds of varieties of roses, and each one has a distinct fragrance. Fragrance is probably half the reason we love roses.

How about some other pleasant-smelling plants, like lilacs in bloom, irises, and lilies? Most of us have fond memories of lily-of-the-valley's sweet fragrance; now we remember the fragrance even if we oldsters don't lean over to pick a stem or two.

Just imagine the world as sniffed by dogs, deer, and many other animals. They can detect odors from great distances, and this guides their behaviors and feeding habits.

But good smells are not the only ones we care about. Hundreds of people flock to the U.S. Botanic Garden to see the giant flower of *Amorpha phalloidea* with its awful odor. Here at Collington, skunk cabbage abounds in the woods below the apartments; its odor in early spring attracts pollinating flies. Four Japanese tree lilacs at the entrance to the 3000 cottages produce an intense sickly-sweet odor when in bloom.

Fragrance can also be mixed with taste. Consider onions, garlic, certain herbs, saffron roots, ripe peaches, raspberries and honeysuckle.

Fragrance can depend on the "nose of the beholder." For instance, flowers of the tuberose

produce an almost over-powering sweet fragrance. I used to cut hundreds of flowering stems for sale at a farmers market, and driving a load of these flowers to the market was almost too much for me. Yet some customers purchased large quantities to put stems in every room of their homes.

Ride to Dine from p. 6

Club held on as a restaurant because it was a place for day trip fisherman to go fishing in charter boats and head boats (larger boats that followed a schedule and take on passengers without reservations, charging by the head). As time passed and bay fishing worsened, the restaurant went downhill. Now it's back. Although I haven't been there for over 20 years, I understand a new resort hotel and spa have been added to it. Plans are to rebuild the restaurant, too. Those I know who have been there praise the food. And gambling is back, with video pull-tab machines that look an awful lot like slot machines.

To get there, start off as towards the other destinations, but stay on Md. Rte. 2 south until you hit either Route 261 (first and longest way via North Beach) or 260, the direct route. Where the two routes intersect at the Bay, follow 261 south until you cross a bridge. The restaurant will be on the left.

An alternate, more direct way to get there is to take Landover Road south to Upper Marlboro. At the T-intersection turn right onto Main Street and at the traffic signal just past the county courthouse, turn left. In a short distance you will be able to get onto Md. Rte. 4 heading east and south. Then take route 260 (ramp on the right), which goes straight to the beach.

Return of a Collington Tradition

By Peggy Latimer

It's not any old boat race. It's the Regatta!

The pomp and circumstance began May 27 on the dot of 10 a.m. with the *National Anthem* performed by the Collington Singers; at precisely 10:05 came remarks by Admiral Kay Laugh-ton USN (ret); at 10:10, the Rev. John Evans gave a solemn Blessing of the Fleet; at 10:15 the skipjacks and crews were introduced.

At about the miniature cannon roared, and the boats were off . . . to barely any breeze. No one seemed to mind, however, with Grant Bagley's diverting commentary, and although Jim Florini came from behind to capture first place, in truth everyone won. Bill Colby and his

associates have reinvigorated a treasured Col-lington tradition.

After the race, everyone welcomed the picnic lunch arranged by Ana Amaya.

After many of us enjoyed afternoon naps, it was time for the classy but casual Bay Breezes dinner dance, organized by the Hospitality Com-mittee. It began with drinks in the Courtyard, and hors d'oeuvres and the fabulous "Colling-cats" jazz combo in the Clock Tower. The three-course extravaganza was followed by dancing with the Randy Pendleton Quartet. A most memorable Memorial Day weekend.

Photos by Peggy Latimer.



Skipjacks pass the first buoy.



Grant Bagley, suitably attired, served as master of ceremonies.



The winning skipper: Jim Florini



Bill and Blanche Cosgrove displayed loyalties both nautical and military.