



## Country Store Stocked with Wit

by Frances Kolarek

*“Look at the shop, Mrs. Christie! It is the pride of the countryside – you can buy everything there, except the one thing you happen to want.’ Does this describe the feelings of some of our loyal customers? It’s not Wegmans but we’re trying.”*

Nancy Eichert, who took over day-to-day management of the Country Store early this year, has brought the infinite variety of its stock to our attention as never before. Her witty wisecracks on the e-mail Private Discussion Group, like the one above, are not to be missed. Her latest, which appeared in the Courier, about the foot-high Easter Bunnies, pastel-dyed chicks and ostrich-sized chocolate eggs of our childhood, concludes: “Oh well, things change, and so does the Country Store. We have more new products requested by residents” – and she lists them.

Louise Huddleston is the store’s manager, in charge of staffing and overall operations.



**Nancy Eichert and Country Store volunteer Herb Stone assist Nancy Wilson with a purchase.  
Photo by George Newman**

Nancy’s role includes ordering stock and forwarding cash receipts to our accounting staff at the end of each business day for deposit to Collington’s account at the BB&T branch. She orders by phone from Century Distributors Inc., from a single-spaced, eight-page list of items. And of course she composes the on-line “commercials.”

At first, she explains, it took a while to sort out responsibilities for ordering the Store’s widely diverse stock, which includes aspirin, mayonnaise, stationery, laundry soap, pet food, and much, much more. Now, except for bread, milk, sandwich meat and, occasionally, ice cream, which are ordered by Culinary Services, Nancy keeps the shelves stocked.

There remains one problem Nancy would like to see resolved. The late Mary McKoy had access to Collington’s tax-free credit card

# Catered Events Win Praise

By Frances Kolarek

During a recent weekend Ana Amaya, in charge of catering for Collington's Culinary Services, handled a birthday party for 35 on Saturday in the Auditorium and a spread for about 100 on Sunday afternoon in the Game Room following the Collington Singers concert. Marilyn Haskel, conductor of the Singers, called the affair "fabulous, with generous food." She echoed the response by the Drama group to a cast party at the conclusion of its recent production.



Ana started working at Collington seven years ago as a server and has risen step by step to her present job. Asked if she likes her work, she says simply, "I love it." Ten years down the road she would like to manage her own catering service. To that end, she is acquiring business know-how through courses at Univ. of Maryland from 7:30 to 9:30 a.m., four days a week. At 23, she somehow generates the necessary energy.

Ana keeps a notebook in which she lists party givers' wishes as to food and drinks. At the end of the event she adds up their bill and sends it out. She also handles much of the administrative work of the Culinary Department, including monitoring compliance with the many rules and regulations imposed by county and state governments.

But catering is her first love, and although it may take up a weekend from time to time, she juggles her work schedule to get time off to study and recoup.

At this writing, she is working on a booklet describing what Catering Services offers in the way of food and drink as well as additional servers.

The next time you want to give a party, call Ana at Ext. 4771. Let her put on an event that will make your reputation as a notable host or hostess.

Country Store from p. 1

to shop at Wegmans, filling in items residents wanted that Century was unable to supply. No one has yet been authorized to do this job.

Nancy believes that the Country Store is now making money, which it had not done last year, explaining that "Cash on hand plus charge credits add up to more at end of the day than we had at the beginning."

The store is staffed by some 20 volunteers. Louise makes their assignments and is quick to note that volunteers invariably send a substitute if they can't appear.

Nancy is grateful for the patronage of us residents. Her eyes shine and her lips smile when we ask: Yes, she is already dreaming up another of her entertaining e-mails. Stay tuned.

## *The Collingtonian*

**Financed by 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.*

# Outreach Brings Interns

By George Newman

At Collington, “young person in residence” might bring to mind someone in her early 70s. But for the past two summers *really* young people have enlivened our campus in the person of live-in college-age interns considering a career in serving us older folks.



**Angela Szasz**

Carolina, where he was an undergraduate, and most recently to the University of Maryland Baltimore County, where Mike Nolan, a member of the Collington Board, teaches a course on long-term care. Marvell also gives occasional lectures at George Washington University.

This summer will see a third intern, Angela Szasz, a graduate student in health service management at Cornell University (Don’t be intimidated by the name; it’s pronounced “sauce” ).

Like her predecessors, Angela was recruited by CEO Marvell Adams through an outreach initiative he has been conducting for several years, dating back to his time as administrator of the Highlands at Pittsford, a continuing care community near Rochester, N.Y.

Highlands, he recalls, “shared a board member with Kendal at Ithaca,” some 80 miles away. “That board member taught a class at Cornell on senior living alternatives, and asked if I would teach the nursing home portion, which was held at Kendal.”

After Marvell came to Collington, he continued to teach the course in Ithaca, and then “approached my alma mater, [the University of North Carolina at Chapel Hill] because nobody there was talking about aging services” and wound up conducting a similar class. “I loved doing it. Then, a year or so ago, [Kendal President] Sean Kelly and [Chief Operating Officer] Judy Braun asked if I would be interested in doing what I’ve been doing but taking in all the Kendal system – give a broader view and talk about intern opportunities throughout Kendal.”

With that mandate, Marvell has expanded his outreach to the College of Charleston in South

Marvell’s presentation stresses to students that “you really have to want to do this” and points out a key difference between a community like Collington and other health care facilities: “In a hospital your patients aren’t usually interested in the financial structure of the hospital. And the hospital is not their home. At a CCRC, your office is down the hall from hundreds of people who live there.”

This summer, those hundreds of people living at Collington will include Angela Szasz, who like her predecessors will receive room and board but no further stipend.

Living on campus is essential, Marvell says. “They could just do interviews but that’s not the life of the community. The life of the community is the dining room, a play, a trip. That’s when they really start to get it.”

Last year’s intern, Andrea Morris, came to Collington via Leading Age, the association of nonprofit facilities for the aging. She has started a training program to become a nursing home administrator. The 2015 intern, Jessica Golden, recruited from Chapel Hill, is working in health care in Boston.

## *We Welcome Our New Neighbors*

### **Elizabeth and Dick Gill: Government Service and Entrepreneurship**

By Ann Davie

Cottage 1107, ext. 7223.

Dick and Elizabeth Gill arrived from Capitol Hill in early December and have settled in with genuine pleasure. They relate with enthusiasm their smooth transition to Collington, even though they had lived in their home for 40 years.



Dick grew up in Minnesota and Elizabeth in New Jersey. They met when Dick was working for the D.C. government as chief of the Capital Budget and later of the Chief of Computer

Systems. His prior experience includes serving with the Peace Corps in North Borneo, and consultancies with a variety of clients, including the World Bank. After leaving District government, Dick opened a software development firm, Gill & Piette, specializing in computerized time and billing systems for law firms.

Elizabeth had come to Washington to attend graduate school at American University. Her background in Art History at Smith College, in art collections at Columbia University and the University of Massachusetts/Amherst, and her Art History studies at American University led her to exciting projects on Capitol Hill. She threw herself into raising their son Christopher and daughter Suzanne and into development of her skills as a grant writer and nonprofit executive.

Elizabeth was Director of Operations for a

number of years for St. Coletta School of Greater Washington, which serves children and youth with severe special needs. She also was Executive Director of City at Peace, a nonprofit that uses performing arts to teach conflict resolution to teenagers. Among her clients after starting a consultancy in 2008 was Free Minds Book Club & Writing Workshop, a program for incarcerated juveniles.

The Gills had occasion to test out our clinic and the services in the Shenandoah when Dick came down with pneumonia six weeks after their arrival. They can't say enough about what good care he received! They speak of how grateful they are to be here early enough in life to really enjoy the spaces and grounds and wonderfully interesting people as neighbors and new friends. And the Kendal/Collington philosophy, Dick says, "just feels right to us both." The Gills enjoy the proximity to their Capitol Hill friends, theaters, and familiar services (hair, medical, familiar haunts) but are reassured that those services will be available here when they need them.

Dick retired six years ago and Elizabeth plans to retire in June. She says she is looking forward to getting involved in activities here after that happy event, and Collington will certainly be the fortunate recipient of her enthusiastic support.

### **Perry Alers: Physics, Nuclear and Otherwise**

By Marion Robbins

Apartment 252, ext. 5090. Perry was born in Bisbee, Ariz., during the Great Depression, but he grew up in El Paso, Texas, a more Latin-flavored community. He studied at Rice University in Houston, majoring in Physics.

As World War II was nearing an end, he was drafted into the Navy and learned Electronic Engineering at the Navy's Radio Materiel School. He spent one year on an aircraft carrier, but because Japan had just capitulated, he never heard a shot fired. He went back to Rice under the G.I. Bill and graduated as a physicist in 1948.



Two years later, he received his Masters in Physics. His G. I. benefits had run out, but one of his professors knew someone in the Naval Research Laboratory. Since Perry had already done published research at school, he was able to

enter the laboratory as a working physicist. The Navy had decided after the war that it needed to catch up with Europe in the area of materials. Perry started doing such research, studying the properties of solid matter such as metals under extreme conditions.

The University of Maryland offered an extension program for advanced degrees, and Perry got his PhD in 1955. He continued to work at the Laboratory for the rest of his career. He had the great opportunity of being tapped to work temporarily in the Nuclear Physics Division. He and his team were able to study, among other things, an artificial aurora produced by the explosion of an H-bomb outside the atmosphere.

Later, he was tapped to head a group, "Crystal Physics", studying the properties of sonar materials. This led to a sabbatical at the University of California in San Diego, studying ocean engineering, which marked a change in his life. Back at the Lab, Perry went into a program of researching sea floor magnetism. Later he was assigned to a group building a small free-swimming submersible, to be used to observe hostile submarine activity. Computers were already in use, but batteries were too short-lived, so he helped develop a new thermal power system based on ones used in satellites.

Finally, Perry was called to the Pentagon, to the office of the Chief of Naval Operations, where he worked for about a year. He spent another year putting together a report on likely future missions under water. He retired in 1982.

At the time he received his PhD, Perry married and had three children, all now living in this area.

After a 55-year-old marriage, his wife died as a result of a fall.

Perry had watched Collington being built and grow, and had friends who lived here. He enjoys Collington's physical setting and was pleasantly surprised by how active people here are.

He currently enjoys writing book reviews for Amazon. He also has a great interest in music, having sung with big concert choruses as a tenor throughout his life. "I'm good at being alone," he says. "I let life unfold at its own pace. Mother Nature provides for this with an invitation to just slow down as we age."

### **Dorothy and John Barker: From Michigan to Maryland**

By Marion Robbins



Cottage 4010, ext. 7342. Dorothy, a lover of the outdoors, a birder and gardener, a hiker and a reader, was drawn by the beautiful Collington campus. She and John had retired to a vacation home in northern Michigan, on a small lake in Sleeping Bear Sand Dunes National Lakeshore. When the rigorous winters made it "not so easy to play in the snow anymore," they felt it was time to move closer to their son and family, who live in Bethesda, and their daughter and family in New York City.

Dorothy spent the first nine years of her life growing up on a farm in the Nebraska plains, and attended a one room school that had five students in her first year. Her grandparents had been avid gardeners, as was her mother. She herself first started gardening after she married John, when they lived in Dayton, Ohio. His work also took them to Cleveland, Chicago, New Jersey and Detroit. Dorothy went to college in

see Newcomers, p. 10

# Take a Ride to Hike or Bike

By James Giese

The Washington area is loaded with scenic hiker/biker trails – some paved, some not. Most are flat. A little web surfing will lead you to many trail sites. Trail maps can be obtained at Prince George's County recreation facilities (one is on Arena Drive just east of Landover Road, another on Md.193 north of Md. 450, on the left).

Nearby are three lakes with circumferential walking/biking trails. Since the distances are fairly short, many do the circle more than once. Allen Pond, in Bowie, is the shortest at three-quarters of a mile. To get there, drive east on Lottsford Road past Md.193 and Church Roads and take the first left onto Nottingham Drive after you cross the railroad tracks. The park entrance is a short distance beyond the view of the pond from the road, on the right.

The trail around Greenbelt Lake in Buddy Attick Park is just over a mile long and is unpaved. If you go clockwise around the lake, just after crossing a stream on a foot bridge, the trail splits. A left turn will take you to athletic fields. There, another left (partly a parking lot road) goes to a trail to the North End of Old Greenbelt. Going right leads to the historic town center. Running through the middle of the blocks with original housing is an interior sidewalk system (slow bicycling permitted) that connects the North End to the town center. A right at the bridge



*Allen Pond Park in Bowie*

takes you around the lake.

To reach Greenbelt Lake, take Md.193 north to Kenilworth Avenue (or the Beltway), turn right and, at the first light beyond the Beltway, turn right onto Crescent Road. The park entrance is the next right turn.

Lake Artemisia in College Park is on the Anacostia Watershed Trail. You can follow this trail all the way from College Park to Bladensburg and beyond. There is also a paved path around a portion of the lake with a bridge crossing the water at a narrow point. An extended trail around the entire lake is partially unpaved. This is the longest of the lake trails.

To get there take Md.193 north through Greenbelt past Kenilworth Avenue and the Beltway Plaza Shopping Center on the right. At the end of the commercial area Branchville Road veers off to the right at a traffic signal. Take Branchville to its end, where you can turn left onto a road that goes under Md. 193. At the end of this road is a small parking area for Lake Artemisia.

There are hiker/biker trails along the Potomac River from Mt. Vernon to Cumberland, the Mt. Vernon trail being on the river's west side, the Georgetown to Cumberland C&O Canal towpath on the east side. Both have numerous access points with beautiful views and available parking. The towpath is unpaved, but well-trodden.

To reach the Mt. Vernon trail, take the Beltway

## Two Fitness Role Models

By Peggy Latimer

As revitalization of the Residents Association Fitness Subcommittee is in progress, we note two residents who demonstrate remarkable dedication to their fitness activities.

Albert “Buck” Astone, who turned 90 on April 23, swims five times a week. “On Saturday, I play Ping-Pong.” He’s swum all his life, “never fast, but always with good physical endurance.” He swims for about an hour and a half each morning, often followed by a water aerobics class. “I love swimming and don’t get tired – until I get out of the pool!”



*Buck in the pool. Clarita at the Nu-Step.  
Photos by Peggy Latimer.*

For Clarita Ricketts, it’s the NuStep. Did she always exercise? “Comme ci, comme ça,” she admits. A doctor told her she was “a young girl in an old house.” She finds the NuStep “takes care of everything. You can get more out of it as you get stronger.” Her best secret: she gets to the Fitness Room at 5 a.m. “I love the dawn, makes you feel alive – and everybody’s asleep!”

Watch for the Collington National Senior Fitness Fair events on May 31, and perhaps discover your ideal activity.



*Collington Singers Director Marilyn Haskel invites the audience to join in a song during the Singers’ spring concert. The group played to capacity crowds on April 22 and 23. Photo by Pete Peterson.*

# Residents Well Served by Bianca

By Frances Kolarek

Bianca Williams, a Virginia Beach native, had always lived in Virginia. She earned a B.S. degree in interdisciplinary science from Richmond's Virginia Commonwealth University, with her main interest biology. When limited job opportunities found her working as a bartender, she decided to cast a wider net and joined some relatives here in Maryland.

On arrival she registered with an employment agency specializing in temps, and joined Collington in December 2015 to cover Clock Tower duties while Priscilla Atkinson was on leave. She would then transition to Resident Services to cover for Michelle Daramy, who would soon go on maternity leave.

Michelle decided not to return to her former job and Bianca was hired to fill the Resident



*Bianca Williams*

Services position in May 2016. Bianca found herself editing the Courier and working with the chair of the Trips Committee as well as coordinating reservations for guest rooms and meeting rooms, and occasionally covering Clock Tower reception.

A former stranger to the world of CCRCs, Bianca says, "I have been agreeably surprised at the amount of activity residents engage in, with trips to points, of interest, concerts and other places."

Bianca enjoys her work with the Courier. "I like scheduling," she says. And she appreciates that the notices that residents send her about events usually can go straight into the Courier with very little editing.

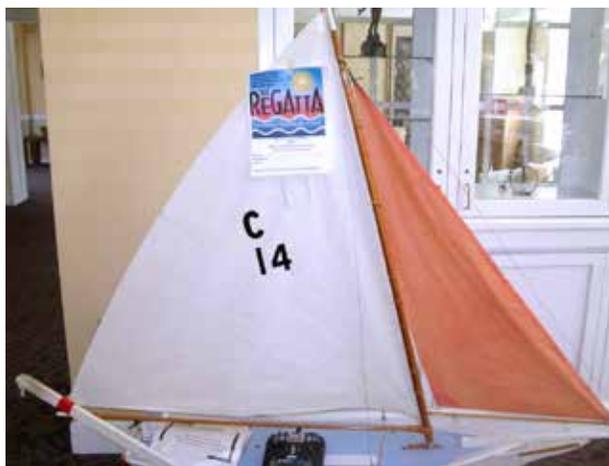
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## Collington Regatta Sets Sail Again

By Peggy Latimer

After a hiatus, model skipjacks will again vie for the Collington Regatta trophy on May 27.

Woodshop chair Bill Colby is organizing 2017's event. He says he's been buoyed by the help of such "old-timers" as former organizer Grant Bagley, current trophy holder and skipper of this year's all-women crew Nancy Eichert, buoy placers Karl Edler and



*A model skipjack on display in the Clock Tower lobby.*

Herb Anderson, and betting master Kay Laughton.

One major improvement this year will be that all the skipjacks will use the same digital controls, and so another resident, Jim Florini, has been offering training on the control mechanism at his weekly drone-flying sessions. Bill finds all this teamwork amazing. As he puts it,

"This place is like a little city, like nowhere else!"

# Restaurant Review: Mexican Street Food (Indoors) in D.C.

By Carl Koch

Oyamel is a very different Mexican restaurant because it features street food. Mid-morning and mid-afternoon food breaks are common in Mexico City and people want dishes that can be eaten on the go. Antojitos (literally, little cravings), tacos, and small plates of ceviche fill this need.



The subtle difference from the Spanish tapas is that tapas are eaten at the bar or at a table. If you are looking for rice and beans to fill out a plate of enchiladas or the like, you will not find them at Oyamel. (You won't have to eat on the street, however. Oyamel has tables.)

Oyamel is in Penn Quarter, less than half a mile from the Verizon Center, two Metro stations, the National Mall and the Natural History Museum. Many other museums and art galleries are nearby.

Restaurateur/chef José Andrés owns this and several other restaurants, ranging from the pricey Minibar (two stars in the D.C. Michelin Guide) to a food truck available for events. Andrés made news this year by withdrawing from an agreement with the Trump Hotel because of Trump's remarks about Mexicans, and by opening an upscale seafood restaurant in the MGM Casino at National Harbor. With the passing of Michel Richard (think Citronelle and Central) this past year, José Andrés is now the pre-eminent chef in D. C.

Recently four Collingtonians went to Oyamel for lunch and tried eight different dishes and two desserts. We found the food to be delicious. Our waitress was a bit too helpful at times and later, as the room filled, the noise level was high. Street food offered included fourteen antojitos, 12 tacos and 6 ceviches. For the very adventuresome, the

legendary Oaxacan specialty of sauteed grasshoppers and shallots is available.

We shared a guacamole starter which included some queso fresco mixed in. Two ordered the chicken soup and were pleased. The abundant chicken pieces were shredded, not chopped, the broth super flavorful and fresh, the veggies crisp. Gulf white shrimp sauteed with shallots, chiles and black garlic; chicken enchiladas with salsa verde and serrano chile; and quesadilla of fried pork belly, beans, cheese and a five-chile sauce were the three antojitos eaten.

Three taco dishes were chosen, one with BBQ pork flavored with sour orange and two with shredded braised beef in a tangy sauce using the distinctively flavored pasilla and guajillo chile sauce. Fried potatoes with mole poblano sauce completes the list of street food sampled. Each dish had its own nuanced flavor because of the various chile peppers, onion family members and citrus combinations. In fact, perusal of the menu shows this kitchen uses more than twelve chile varieties in the sauces.

Two desserts, tres leches cake and cafe de olla pastry, were shared. Four coffees, four drinks and ten street food dishes resulted in a \$132.50 check not counting tax and tip. The kitchen did a terrific job by preparing food that was hot, attractive and tasty. We would go there again.

*Oyamel Cocina*  
401 7<sup>th</sup> St. NW, Corner of 7<sup>th</sup> & D Streets, Washington, D.C.  
20004 • 202-628-1005, [www.oyamel.com](http://www.oyamel.com)  
Hours – 11 AM – 10 PM

Newcomers from p. 5

Nebraska, becoming a speech therapist. She later worked in alumni and development for a state university in Michigan.



John, who grew up in Upstate New York, graduated from Dartmouth College with honors in Economics and Geography. He started working for Warner and Swasey, a company in Cleveland

that built machine tools and earth-moving machinery. After six months he joined the Air Force and was based in New Jersey. After spending one year in aircraft maintenance school, he supervised work on transport aircraft for three years. He left as a Captain in the Air Force.

John returned to Warner and Swasey, working in sales management for 39 years. He was able to set his own pace, allowing him and his family to travel extensively. He semi-retired for three years, working part-time as a consultant. This was a good transition into retirement, which gave them even more freedom to travel. They travelled with Road Scholar, taking hiking tours in New Zealand, Costa Rica, Canada, France, Italy and the Czech Republic. John did extensive volunteer work, helping to build more than 30 houses for Habitat for Humanity. Dorothy also enjoyed doing volunteer work for the local recycling center and the Township Library.

Still settling in, Dorothy and John enjoy walking around the Collington campus and meeting many interesting residents. They are lovers of cultural events and concerts.

Regatta from p. 8

Regatta Day will culminate in the Hospitality Committee's dinner-dance "Bay Breezes." It begins with hors d'oeuvres and drinks in the Courtyard and the "Collingcats" jazzing it up in the Clock Tower. Following will be what Greg Gay, Hospitality Committee co-chair, calls "a culinary extravaganza," a three-course meal with surf-and-turf and a surprise dessert. Dancing follows with the Annapolis "Randy Pendleton Quartet." As for dress: Marlane Liddell declares: "smart casual or nautical!" Reservations are a must.

The regatta will honor a Maryland icon. The Chesapeake Bay skipjack was named the Maryland State Boat in 1985, in legislation noting that the two-sail, oyster-dredge boat symbolized "efforts to restore the environmental integrity of the Chesapeake Bay," as well as epitomizing the bay's historically economic importance and "as the foundation for a way of life for many Marylanders." These hand-crafted skipjacks are perfect keepsakes for our own Collington Lake.

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Hike or Bike from p. 6

south, cross the Potomac and take the very first right, following the signs for Mt. Vernon. You can enjoy a beautiful drive on the George Washington Memorial Parkway all the way to Mt. Vernon, or pull off at one of the many parking areas to access the river trail.

For the tow path and beautiful waterfall overlooks, go to Great Falls, Md. Take the Beltway (I-495) to Md.190, River Road, the first exit following the I-270 merger with the Beltway. Go north to Potomac and turn left onto Falls Road and follow the signs to the park. The tow path and the Maryland side of the falls are a part of the C&O Canal National Historic Park.

## Bill Preston on Gardening



### For Some Vines, A Climb Too Far

Picture a vine-covered arbor with luxuriant foliage and hundreds of beautiful blooms. That's the picture we like to see, but vines out of control can be a nightmare.

A climbing rose in full bloom produces a captivating view and a memory of great fragrance. But if the vine gets away - like the multiflora rose - you have a wicked thorny tangle, often out of place.

English Ivy makes an excellent and interesting groundcover, but if the vine reaches a tree trunk or a wall, it will climb and cover it.

Those beautiful hanging clusters of wisteria blooms are breathtaking, but in winter the resulting seed pods split with power, scattering the large seeds up to 50 feet away to establish new vines. Also, a full-grown vine can produce many ground-level vines in a single season, reaching up to 50 feet in length.

The Japanese honeysuckle can overwhelm bushes and small trees, but who doesn't recall those days when we kids loved to suck the nectar at the base of each bloom?

Some morning glory varieties produce blooms of incredible beauty, such as "Heavenly Blue" and "Scarlet O'Hare." After the blooms come the seed clusters. Did you know that seeds of the morning glory can remain viable in the soil for up to 50 years?

Bittersweet vines produce attractive fruit clusters useful for fall decoration, but who would

dare to grow that super-vigorous climber? This vine has been the main target of our Collington Weed Warriors, who yanked it out of trees around the perimeter of the campus.

The clematis that most of us know is just about suitable for growing around cottages and patios, and it produces large attractive blooms. On the other hand, here at Collington in 2009 I observed a fall-blooming clematis vine with thousands of small white blooms, covering a cottage wall and the entire roof as well. Ask questions before you buy clematis.



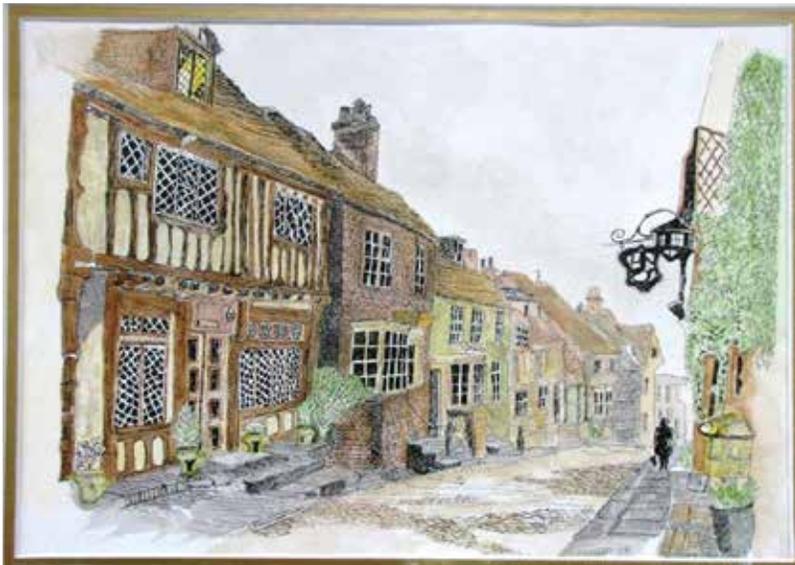
***Despite some rain April 22 and unseasonable heat the following week, the annual plant sale was well attended. Maya Peretz made a purchase from Louise Lees. Photo by Mike McCulley.***

## Foundation Showcases Resident Art

A “silent auction” is under way in the corridor outside the Auditorium, inviting residents to submit written bids on artwork by residents. The art will be presented to the highest bidders at the Collington Foundation’s annual fund-raising evening on May 19.

The works being auctioned include these three paintings.

“Dawn” by Mary Bird (right) is oil on canvas and was inspired by a sunrise she saw while driving near the Pentagon.



John Hindinger’s painting (left), ink and watercolor, depicts a village scene in Sussex, England.

Marion Robbins describes her painting (right) as a “fantasy work” that began as a watercolor wash on paper and evolved into an ink drawing.

