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## He Cooked for Veeps and Chiefs; Now He Cooks for The Landing

by Frances Kolarek

Bob Dill, U.S. Navy, retired, recently joined our staff as a cook in The Landing, bringing with him an illustrious past. He has served as chef at the official Vice Presidential residence on the grounds of the Naval Observatory and he cooked for Admiral William Crowe, our own former resident, when Crowe headed the Joint Chiefs of Staff.

Bob's culinary experience goes back to his younger years, just after his Army tour of duty ended in Germany. He found work in the kitchen of a prominent resort hotel in the Bavarian Alps. There he worked for four years, honing his skills in the culinary arts as well as his command of the German language.

Finally, back in the United States, he joined the U.S. Navy and continued to rise in the cu-



**Bob Dill in The Landing kitchen.  
Photo by George Newman.**

linary world while maintaining a superior military record.

Until 1974, when Congress designated the house at One Observatory Circle as the official residence of the Vice President, holders of that office lived in their own homes. After the residence opened, our Bob Dill was selected

by the Navy out of seven candidates to serve as cook. His tour of duty covered the terms of Dan Quayle and Al Gore. He also cooked for chairmen of the Joint Chiefs of Staff, including Admiral Crowe.

Retirement left Bob yearning for something to do. Seeing a notice of a vacancy for a part-time cook at Collington, he applied. Christian Ramsey, head of our Culinary Department, put

Dill from p. 1

him on The Landing's payroll at breakfast time three days a week.

Bob has a long list of celebrities for whom he prepared meals during his tenure at the Vice Presidential mansion, among them Prince Charles, Madame Gorbachev, a number of U.S. Presidents and a host of other names from the headlines. He has high praise for Marilyn



**Bob Dill with President George H. W. Bush. Vice President Dan Quayle is visible in the doorway on the left. Photo courtesy of Bob Dill.**

## All Issues Now Online

Sharp-eyed readers may notice a small change in the "ownership box" on this page. The statement about the availability of past issues online now reads "all" rather than "many."

Thanks to the work of Julia Freeman, every page of every Collingtonian, from the first issue in February 1989 to the current one, is now available at [www.collingtonresidents.org](http://www.collingtonresidents.org). Julia estimates that she scanned about 1,500 pages, using a program called Paper Port, which saves the scans in PDF format.

Quayle and a warm spot in his heart for Tipper Gore.

He now lives just a few blocks from Collington and makes a point of walking to work, and covering two to three miles on foot at least three times weekly.



**Bob with Chair of the Joint Chiefs of Staff (and future Collington resident) Admiral William J. Crowe. Photo courtesy of Bob Dill.**

## *The Collingtonian*

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This issue and all past issues of the Collingtonian are now online at [collingtonresidents.org](http://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](mailto:collingtonian@gmail.com) or placed in the Collingtonian mailbox. All submissions are subject to editing for length, clarity and style.*

# Mapping our Neighborhood's History

By James Giese

A Martinet's Map of Prince George's County, drawn about 1861 and posted on the Internet by the Library of Congress ([www.loc.gov/resource/g3843p.1a000302/](http://www.loc.gov/resource/g3843p.1a000302/)), gives us a glimpse of the roads near Collington 157 years ago and how they preceded our modern streets. Some of these roads may have existed before the Revolutionary War, or were even Indian trails.

Before automobiles, rural roads went from one place to the next, possibly connecting one farm to another or to a small community. These individual segments joined together to become a network of roads, enabling one to go longer distances and reach ports on the Potomac, Patuxent and Anacostia Rivers.

Travelling these roads was not easy. They were unpaved, often just dirt that could turn to mud or become rutted and bumpy. They crossed streams, often without a bridge.

Many of today's roads near Collington follow roadways shown on the 1861 map. (The accompanying photo is an enlargement of a section of that map with Marsham Waring's Heart's Delight, the site of Collington, circled.)

Lottsford Road is just below the Waring home, extending from Landover Road (Md. 202) to Enterprise Road (Md. 193). A portion of Woodmore Road can also be seen on the map section, but it does not line up with Lottsford. The other end of Woodmore Road intersects Church Road off this small map section, but it does not align with Mount Oak Road. In 1861 these were three



separate roads; only in modern times were the roads realigned to become one.

I presume Lottsford Road got its name from a ford across the Western Branch of the Patuxent River just east of Collington. Mount Oak was the name of a farm. In 1861, Mount Oak Road ended at Mitchellville Road, where there were three homesites, one belonging to J. Mitchell. That crossroads became Mitchellville after the Civil War,

when a family store with a post office opened. The Baltimore and Potomac Railroad had a station stop there.

Lottsford Vista Road, just east of Collington, is also shown on the 1861 map insert. Running north from Lottsford just east of the Western Branch, the road ended at Buena Vista, probably a plantation community on what is now Annapolis Road (Md. 450) about where the Vista Gardens shopping center is now located. According to a June 3 John Kelly column in the Washington Post, that area of Lanham was still known as Vista in the 1950s and '60s, when an African-American motorcycle raceway operated there.

Branching off Lottsford-Vista Road to the west is Ardmore-Ardwick Road (although at Lottsford Road, it is now named Yellowwood Lane). At the northwest corner of that intersection, the 1861 map identified a homesite belonging to M. Warring. Another homesite belonging to Mar-

see Neighborhood, p.10

# We Welcome Our New Neighbors

## Rhoda Nixon: Ministry and Social Work

By Ann Davie

Rhoda Nixon was born into the struggle for racial justice. That birth occurred in 1925 in Henrahan, N.C., where her family had been enslaved but stayed on as sharecroppers after emancipation.



Rhoda's father, William (Willie) Carrison, who left Washington, D.C., to settle his family in North Carolina, went out to buy celebratory cigars at a local store. However, the proprietor refused to sell Willie the premium brand that he desired, offering him instead cheaper ones, saying "These are the ones you can have, Boy!" More troubling, the proprietor became irritated by Willie's questioning look and said, "I know who you are, and you are from up north. You don't seem to know our ways down here." He then ordered Willie out of town by sundown. When Willie returned to his family, they sadly said that he would need to leave as ordered and it would be safer if his wife Susie and baby Rhoda were with him.

Thus, Rhoda was raised in Washington, graduating from Dunbar High School, receiving a Bachelor of Science from Miner's Teacher College and a Master's in Social Work from Howard University. She later received additional training in social work supervision and Administration from the New York University School of Social Work and Fordham University.

Having moved to New York, Rhoda worked in various disciplines of social work, and became certified for the Bureau of Child Guidance. She passed the New York State test for Supervisor

and was placed on a waiting list. However, the list had terminated by the time it got to her. This, she says, was a common practice in the 1970s when members of minority groups became eligible. She spent several years lobbying to obtain equal employment rights, part of a movement that led to legislation providing the possibility of hiring minorities as Social Work Supervisors at the New York Board of Education.

During those New York years Rhoda served her local church as deacon, elder, and Christian educator. She became the Associate in Christian Education for Long Island and New York City Presbyteries. Believing that young people of all races needed to have a Christian support community, she gained crucial support for her proposal to establish the "Youth Connection," a program in a cluster of over 25 multiracial churches. For eight years she led this project, which provided spiritual development, leadership training, career coaching and personal development classes for more than 300 young people.

Rhoda had been struggling to answer a Call to ministry, and after teaching for just a quarter at New Brunswick Seminary, she joined her students in the course work toward a Masters of Divinity. That achieved, she married Albert Nixon in 1987. Rhoda said this was a wonderful relationship and Albert was a loving and supportive partner. They moved to Adelphi, Md., where she became Associate Pastor at Adelphi Presbyterian Church. After retirement she served as Parish Associate at Sargent Memorial Church in Washington.

She is content that her four children, nine grandchildren and nine great-grandchildren make life as complete as possible after the death of Albert in 2011. She says, "I give honor and praise to God, who has defined my journey and blessed my travels for 93 years." She is deservedly pleased that she has seen the publication of her book about the Bryant-George family: *Two Worlds, The Captives and the Enslaved, A Family's Search for its History, Identity and Legacy of Ancestors on Whose Shoulders They Stand.*

## Frances Nebesky: 'Proud Nitpicker'

By Mary Bird

Twice Frances Nebesky has had life-enhancing realizations: "This is where I need to be; this is what I need to do."

One was when Frances paid a "try-it" visit to Collington. She attended a Shabbat dinner her first night, and, throughout the rest of her visit, was greeted, introduced to new people, included, and befriended. She knew she had found her new home.



The other time was when Frances found her vocation. She was working for a copy editor, typing draft reports, and when they came back marked in red, she was enchanted by their transformation into elegant, understandable texts. She soon became a copy editor herself for a contractor working for the National Institute on Drug Abuse. When she retired, she continued free-lancing until shortly before she moved to Collington.

Before these two discoveries in her life, though, Frances led an active and varied life. When she was in her late teens, she moved with her family from Pittsburgh to Washington. Her parents, who were of eastern European background and socialists, opened a grocery store in a poor neighborhood. Frances transferred from the University of Pittsburgh to George Washington University. But, she wasn't sure what she wanted to do so dropped out, married, and had a daughter. Her late husband of 37 years was a graphic artist who organized trade fairs for USAID. While raising their daughter, Frances was vice president of her synagogue, and edited the synagogue newsletter.

Twenty years after leaving GWU, Frances finished her bachelor's degree at the University of Maryland and continued on to complete a Master's in English. A friend asked whether she would like to work for a delegate in Annapolis.

She started part time, writing letters in response to constituent inquiries, then took on more and more work until she was almost full time in the State House.

The same friend recommended her for a position at the National Epilepsy Foundation. When her boss there moved to the National Association of Developmental Disabilities Councils, Frances moved with her. She also did some freelance word-processing work. This led to a full-time position at the consulting firm, where she discovered the magic of copy editing. One researcher called the copy editors "psychotic nitpickers," a title Frances assumed with pride and a chuckle.

At Collington, Frances takes SAGE exercise classes, and is a member of the League of Women Voters, MaCCRA, and the Booker and Beyond book group. She is also a loyal member of a book club started sixty years ago by a group of young mothers in a Southeast D.C. apartment complex. Some of her favorite authors are Anita Brookner, Marilynne Robinson, and Ariana Franklin.

Frances has two brothers and a sister. Her older brother is dead; the younger lives in Alexandria, Va. Frances is closest with her sister in Scottsdale, Ariz. and visited her sister and brother-in-law when they lived in Japan. The threesome visited Australia, Hong Kong, India, and Tanzania. The threesome visited Australia, Hong Kong, India and Tanzania. They traveled to Mexico and Ecuador, and have toured numerous cities and national parks in the United States, including New Orleans, San Diego, San Francisco, Portland, Grand Canyon, Bryce Canyon, and the inside passage of Alaska. Their travels also have included Canada.

Frances' daughter runs a horse farm in Bowie. Her son-in-law works for a NASA contractor. She has many nieces and nephews, and now says she has formed an extended family at Collington.

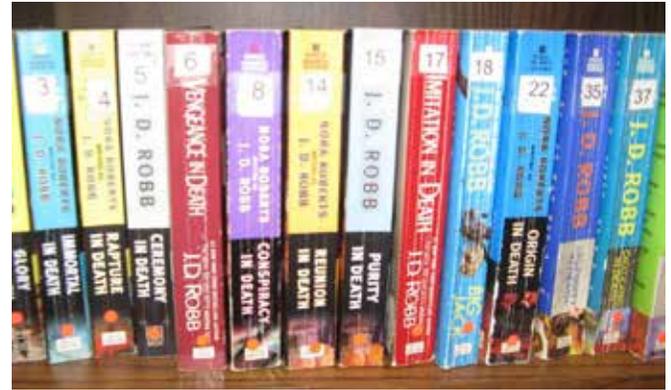
# A Reading Mystery Solved, by the Numbers

By Frances Kolarek

All whodunnit readers know the cast of heroes in their favorite series – the tough detective, the Softy, the Big Ego, etc. When dipping into an author of a series for the first time, it's a big help to be introduced to these types in Volume One. But which book led off? How to find out?

Librarian Barbara Fairchild is doing whodunnit fans a huge favor. She has undertaken the gigantic task of labeling our library's mysteries so we will know where to begin! Look for a number taped on the top of the spine of your favorite author's books.

If that should be Archer Mayor, a recent edition of his works carries the number of each volume already printed at the base of the spine. At this writing, volumes 20, 22, 23, 24 and 26 which we don't own in the pre-numbered



edition, now have their numbers taped to the top of the spine. Looking for Volume 21 or 25? Barbara suggests: "Check out the large print editions. We do not own duplicate copies. Or, maybe these copies are circulating."

By the time this appears in print, Barbara says, she hopes to have the numbering project completed.

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## Foundation Grant Aids Outreach Committee

School supplies for needy students at Kettering School have long been underwritten by Collington residents. Now, the Collington Foundation has granted the Outreach Committee \$15,000 to cover school supplies and books at Cora Rice School as well.

Martha Pollick, chair of the Committee, says the group is now assured of adequate funds for basic school supplies



*Outreach Committee members Mary Kim, Joyce Fish, Martha Pollick and Ruth Hanssen pack supplies for Cora Rice School. Photo by George Newman*

and Christmas gifts for needy families at both schools, as well as the establishment of a library at Rice School.

Rice is where a few Collington residents go to read to pre-school children in groups of 25 or more. Mentors goes to Kettering every other week to work with children who need help with reading and arithmetic. Both groups

welcome new volunteers. Just call Martha Pollick (Ext. 7398) or Co-Chair Mary Kim (Ext.5110). – FK

# A Rescue with Strings Attached

By Pat Bozeman

At Collington's annual talent show on June 22, Marilyn Haskel treated the audience to a rendition of "Drink to Me Only with Thine Eyes" on a lovely little folk harp. Few in the audience knew the story behind that harp, which has a considerable history "living" in our community. Originally, it belonged to Collington Pioneer Elizabeth Lindberg Fletcher, who lived in Cottage 4008. During her time here she remarried, and her new husband maintained his home in Gladwyne, Pa.

She died in May 2005 in Pennsylvania. As she had no other relatives, her husband asked that her belongings be shipped to his residence – except for the harp, which he indicated his son would retrieve. That never came to pass. The harp, already in poor condition, languished in Collington's administrative offices for the next 12 years. Finally, in the summer of 2017, it was transferred into storage as the move to new administrative offices was under way.

The little instrument may have been out of sight, but it certainly wasn't out of mind. Earlier this year, Marilyn Haskel and Tim Sabin inquired about the sad, neglected harp. Marilyn asked Karen Cheney if Collington would be willing to pay for restoration if Marilyn could find a restorer. To Marilyn's delight, she found just the right person to take on the job and was given the green light by the Administration.

The harp was delivered to Rick Kemper at his Sligo Harp Shop in Silver Spring on Feb. 8. Be-



*The rescued harp, with its restorer, Rick Kemper, and Rick's young helper, Sawyer Denison. Photo by Marilyn Haskel.*

tween then and May 11, when Marilyn picked up the completely restored instrument, she learned quite a bit about the harp and was able to interview Mr. Kemper. This is a bardic harp, which many believe is one of the oldest harps known to humanity. It bears the number 632 and was made by Waltons Music Ireland in Dublin in the 1960s. The company, although still in existence, no longer makes harps.

Here is Marilyn's interview with Rick Kemper:

**Marilyn:** What first attracted you to begin working with harps?

**Rick:** I've had a compulsive habit of building wooden things – boats and furniture – since the early '90s. There's something about the act of creating useful objects from a tree. In 1999, I was attending the Southern Maryland Celtic Games in St. Mary's County (I play the bagpipe). I saw a lady with this lever harp near her tent. Within 10 minutes I was asking myself, "How hard could it be to build one of these?" That fall I completed one for a talented sister. Her husband had done some work as a piano technician, and he came to help me string it. It imploded that night under the 1800 pounds of tension in the strings. We fixed it and tried again. That first harp took 110 hours to build. A year later, when my wife noticed how much was being spent on harp parts, she told me I had to find a way to

see Harp, p. 9

# Restaurant Review: Off-Campus Spots to Start the Day

By Carl Koch

When you want something different for your morning meal you may choose to leave Collington. Following are short reviews of four restaurants offering good breakfasts. All are east of Collington, so you travel counter to rush-hour traffic. One opens at 7:00 a.m., one is open 24/7, and all do eggs well. All the national chains that specialize in breakfast – Bob Evans, Denny’s, IHOP and Pancake House – are within seven miles. Waffle House is 11 miles away. The nearest is a Pancake House three miles away on Central Avenue (Route 214) just inside the beltway. Personally, I avoid chains.

**Rip’s**, on Route 301 in Bowie, has been there since the ‘50s and is still in the same family. They open at 8:00 a.m. daily and 9:00 a.m. on Sunday. Eggs with ham, bacon, scrapple or sausage with grits, toast or biscuit are offered as well as pancakes, French toast and omelets. Additionally, they offer creamed chip beef, blueberry pancakes, corned beef hash, steak and eggs and several specials: eggs Montoya, eggs New England and the humongous Hunt breakfast. Yes, they have turkey sausage. Joyce and I ate there recently and everything was perfect.

Also in Bowie is **First Watch** off Northview Road behind the Safeway in the Bowie Towne Center. This “artsy” venue offers breakfast, brunch and lunch 7:00 a.m. – 2:30 p.m. daily with a health food bent. The menu is loaded with items such as quinoa bowl and cage-free eggs. A traditional breakfast of two eggs with a choice of bacon, ham or chicken, turkey or pork sausage, potatoes with whole grain artisan toast or Udi’s gluten free toast is available. Joyce and I have eaten there several times. I opt for the traditional breakfast or waffle with eggs and meat.

Joyce favorites are the frittatas or omelets and the smoked ham and Gruyere with fresh herbs. Everything was cooked to perfection and the service was good. Wheelchair access is easy.

Further east and almost to Annapolis, just one block off of Rt 50 at the intersection of Routes 2 and 450, is the all-night **Double T Diner**. Joyce claims they have the very best pancakes. “They are so light they virtually float above the plate,” she says. Their menu is huge, offering over 60 items for breakfast. This includes 12 omelets plus a daily special. Joyce had a Jack Cheese omelet with jalapeños and onions that was delicious and so large that I had half for my dinner. The menu includes muffins, bagels, wraps, blintzes, six kinds of egg sandwiches. If you can’t find what you want on this menu, you have a problem.

Also, just this side of Annapolis is the upscale breakfast restaurant **Eggcellence**. It is located in the Gateway Village Mall behind the Safeway at Rt. 450 and Housley Road. They offer the traditional breakfast of eggs, meat, potatoes and toast, corned beef hash, five types of eggs Benedict, blintzes, pancakes, waffles, omelets and frittatas. The service is excellent, the room well lit, open and clean, What’s not to like? The price!

Among the four restaurants, the prices are about the same except Eggcellence, which is 20 percent higher. All prepare eggs well – no skin on the bottom or dirty grill traces – and the eggs lie perfectly on the plate. The pork sausage is well-seasoned at all four places and to my liking. Home fries were tasty for all, but the Double T’s were different because they were cut like scalloped potatoes, well-seasoned with onions and peppers in huge portions. Rips and Double T are

Harp from p. 7

pay for my new addiction. She can be a rather forceful woman! This month, I will have built 300 harps since that first one. I've repaired, refurbished or restrung at least as many.

**MH:** In what order of personal preference would you put these three: playing the harp, building a harp, repairing a harp?

**RK:** That's a great question! I spend more time building and repairing [harps]. That pays. I can play a dozen tunes well, but I'm not good enough to earn anything at it. It's gratifying to return an instrument to working order, to see delight in the musician's eyes as they welcome an instrument back from the dead. I know it wasn't an option listed, but I most enjoy watching a great musician play their best pieces on a harp I've built, just wringing every shred of sound they can get out of it. That can really make my day... I've sold a dozen to promising young players, given away a few more. Some have become successful touring musicians...Some use [their harps] for music therapy in hospitals, or to help the very ill to die. For some, playing is an intensely private act; their harp becomes a temple of solace, a way to connect and give voice to their most deeply held emotions. It's amazing to be a part of that, to watch and hear those relationships unfold.

**MH:** Would you tell me about Sawyer?

**RK:** Sawyer Denison is a home schooler who comes over every Friday for several hours to apprentice. He started when he was 11, when his mother asked me if I could teach him to be "handy," to fix and build things. I thought, "What in the heck am I going to do with this kid? He's not tall enough to see over the drill press table!" He had to stand on a milk crate. That first day, I had a miter saw that had started dying intermit-

tently and then completely failed. It had been sitting there for a month, so I thought, "What the heck, we could take it apart and at least show Sawyer what a broken rotor and stator look like in an electrical motor." So, with some coaching he unplugged it and removed the blade. We removed an end cap on the motor casing to see what was inside, when I spied the two caps covering the contacts. We took them out, cleaned out the debris in the contact channels, touched up the contacts with emery paper and cleaner. Then we re-assembled the miter saw and, dang-nab-it, the motor worked! It has ever since.

I saved myself \$250 that day. In fact, we make money most every time he comes over and he still has all his fingers!... He's gotten pretty good at taking harps apart, doing some stringing and tuning, too... He's a pleasure to have around.

A lot of instrument makers get tetchy at the mere notion of an apprentice. When I started, I was lucky enough to find Lee Gayman up in Mechanicsburg, Pa. He let me tour his shop and annoy him with newbie questions and wild ideas via email. There have been half dozen others who mentored me through the process. I try to preserve that tradition. I've had adults come from Florida, Canada, England, Ireland, Poland and Italy to learn how to build harps. Three run successful harp-making business for themselves now. Every year I have three or four musician apprentices come to the shop for three or four days so they can build their own harps. They get a nicer harp than they could otherwise afford, and most find it is a transformational experience. I maintain a website where folks can download a comprehensive manual on harp building for free. Two hundred people from all over the world have

see Harp, p.10

Neighborhood from p. 3

sham Warring is shown on the complete map at about the southeast corner of the intersection of Enterprise Road with a road heading east, near where Central Avenue is now. These properties and others throughout the county most likely belonged to descendants of Marsham Waring (note spelling difference) of Heart's Delight. In 1861 no owner's name is given for Heart's Delight.

Landover-Marlboro Road (Md. 202) is also on the 1861 map, although with more curves, and divided into segments. You can trace a route from Bladensburg to Upper Marlboro that the British took to return to their ships following their raid on Washington in 1814.

Enterprise/Glenn Dale/Greenbelt Road (Md. 193) can be followed on the 1861 map from its southern intersection with the Landover-Marlboro Road north and then northeast to Good Luck, although its modern alignment is much different. The Good Luck plantation, now Goddard Space Flight Center, was granted to Alexander Magruder in 1672, according to Wikipedia. The map also shows present day Good Luck Road running from the plantation southwest to the Baltimore -Washington Turnpike, now U.S. 1, and the Baltimore and Ohio Railroad Washington Branch, the only rail line connecting Washington to the north during the Civil War.

In 1861, a series of connecting roads ran from Bladensburg northeast to a crossing of the Patuxent River at Priest Bridge. These roads have become Annapolis Road (Md. 450). Buena Vista, Fairview, Collington (our namesake at Collington Road, Md. 197), and Bel Air plantations are all along this route.

Harp from p. 9

bought plans I sell for making harps. I think it's a great instrument, and I'm just trying to pay a little back.

So, what's happened to bardic harp no. 632 since the talent show? It's enjoying a stay at Marilyn's cottage, where she diligently practices on it almost daily from Sylvia Woods's *Teach Yourself to Play the Folk Harp*, so expect to see and hear this instrument again. With luck, folk harpists will be engaged to come to Collington and treat us to a concert. For a virtual visit to Rick Kemper's Sligo Harp Shop, go to: [www.sligoharps.com](http://www.sligoharps.com).

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(The author wishes to thank Marilyn Haskel, Rick Kemper and Karen Cheney, who made this article possible.)

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Breakfast from p. 8

the only places offering grits and scrapple.

Three other venues worth a mention include the Silver Diner in Greenbelt, which has excellent organic food for lunch and dinner, but breakfast is ordinary and you could use the home fries to kill sparrows. Also, it requires travel in rush hour except Saturday or Sunday. T. J.s in Bowie – see review in the October 2016 Collingtonian – offers breakfast but it is no more varied than you can get at Collington. The Dutch Village Farmers Market in Upper Marlboro offers “all you can eat” pancakes for 99 cents on Thursday, Friday, and Saturday starting at 8 a.m. for the hungry and frugal. Bon appetit!

*Rip's Country Inn*  
3809 Crain Highway  
Bowie, MD 20716  
301-805-5900

*First Watch*  
15471 Excelsior Dr.  
Bowie, MD 20716  
301-352-3447

*Eggcellence*  
2625 Housley Road  
Annapolis, MD 21401  
410-573-9503

*Double T Diner*  
12 Defense St.  
Annapolis, MD 21401  
410-571-9070

## Alice Nicolson on Gardening



### Garden Column Torch (or Spade) is Passed

*Editor's note: After seven years of faithfully producing a gardening column for the Collingtonian each month, Bill Preston is retiring. We are pleased to introduce our new columnist, Alice Nicolson. Alice has been an Extension Master Gardener since 1980 and is the outgoing chair of the Collington Grounds Committee. She loves "gardening, reading, singing and dogs."*

No one can replace Bill Preston's discussions of the vegetable garden and its plants, his delight in growing and selling annuals for our gardens, and his always useful descriptions of insects and other aspects of nature at Collington. My approach may be a bit different but I'll try to follow his lead in informing and entertaining news of our outdoors.

Late summer is a mixed time, garden-wise. Some of our annuals are just hitting their stride – a front garden in the 1200 cluster has beautiful impatiens and coleus, making a splendid show. Elsewhere, marigolds continue to display their bold colored blooms but shabby foliage beneath. The deer are bolder now, and sampling formerly scorned plants -- a beautiful hibiscus in the 3100s was stripped by deer but the ones planted in blue pots in the Clocktower courtyard were spared that fate and continue to bloom. Red and yellow lantanas are at their peak, untouched by deer.

Perennials have also been newly-browsed – A beautiful row of variegated liriopé in the 2100s was stripped of most of the just-emerging purple flower stalks. New foliage of hydrangeas seems especially tempting, and of course the incoming pots of fall asters and chrysanthemums are favorite targets unless you protect them with a dose of

deer-repellent spray.

What's coming along to enjoy? The above-mentioned asters and mums, of course, but also monkshoods and gentians, which have been growing and growing in a few gardens ever since spring, and are only now starting to show buds for the rich blue flowers to come. Toad lilies, *Tricyrtis*, are starting to open their exotic orchid-like purple and white flowers. The swamp sunflower with its rich gold daisies will soon succeed the late black-eyed susans that have been showy in August. Grasses are finally attaining their full height and beauty, with flower plumes waving above foliage fountains. Fall-blooming shrubs like the 'Gibraltar' *Lespedeza* in the 4100 cluster bed show purple pea flowers along their drooping branches.

Already in late August the first golden sternbergias are blooming – deep yellow flowers sometimes called autumn crocus but not a crocus (though there are a number of fall crocuses to be had, including the large and beautiful saffron crocus). Following them come colchicums – large pink or white blooms which seem to jump up from the bare ground in bunches from the large bulbs, to be followed after bloom by the dark leaves which will overwinter handsomely. Little Mediterranean cyclamens are popping up as well, standing up above their beautiful patterned unfolding leaves.

And of course, if we look beyond our gardens, we can begin to see the early colors of fall in the unmowed meadows – goldenrod, grasses turning rich brown or gold or tan, with plumes of many shapes waving about, and the bonesets, eupatoriums, with white flowers, and their smaller cousin, the hardy ageratum in soft blue, and intimations of the splendor to come in the maples, cherries, gums and oaks in our surrounding woodlands.

## 'Dog Days' Don't Bite Here



If there was a summer slowdown at Collington, few of us noticed. Among the events of August were a Drama Committee production, directed by Tim Sabin, "Summer's Lease: Songs, Sonnets and Scenes from the Bard." The large cast

for this ambitious project is pictured above. Photo by George Newman.

August also saw a well-attended and well-received "Neighbor Talk" by Jacob Kijne. Photo by Peter Pfund.

