



Vol. 31 No. 2 A Monthly Publication of The Collington Residents Association February 2019

Black History Month The Slave Quarters Next Door

by James Giese

Dora Halton believes her family roots go deep into the history of Prince George's County. What's more, she likes to say, "I lived in Collington as a child and I still live in Collington now." She is, of course, referring to two different Collingtons, but not all that far apart.

In January, Tucker Farley took Dora and me to see the Northampton Slave Quarters, a 12.5-acre county archeological site, at nearby Lake Arbor. There, we saw the foundation and chimney remnants for two buildings that were slave quarters at the Northampton Plantation that once occupied all the land that is now Lake Arbor and more. That plantation's northern border was Lottsford Road, site of the Waring Farm, now our Collington.

Dora thinks her roots go back to that plantation, which was originally owned by the Sprigg family. She maintains a file of newspaper clippings about the discovery of the ruins in 1998, when the 2,000-home Lake Arbor development was about to be built. The development plans were changed to preserve the site to be preserved.

Dora's maiden name is Spriggs. She believes



Dora Halton with the marker describing the slave quarters that were situated in what is now the Lake Arbor development.
Photo by James Giese

her family name was derived from the Northampton owner's family name of Sprigg. If so, Dora's family roots could date to before the Revolution, when the Sprigg family first bought slaves.

In 1673, Thomas Sprigg received a 1,000-acre land grant from Lord Baltimore, Charles Calvert. That land became Northampton. At the start of the Revolution, Thomas's

pistol-wielding heir, Osborn Sprigg, with a crowd of 200 men, escorted the ardent Tory pastor of St. Barnabas Church, the Rev. Jonathan Boucher, out of the church and sent him and his family packing back to England. In 1819, Sprigg's son Samuel became Maryland governor.

Prince George's County had numerous large plantations on land granted to connected Englishmen, who prospered by growing tobacco. For this labor-intensive crop, plantations required large numbers of workers, who were English indentured servants and slaves brought from Africa. Northampton was no exception; the 1840 census lists the plantation as having 117 slaves.

Dora from p. 1

Of the two foundations at the archeological site, the larger is brick, as was the building itself, which was divided into two separate dwellings. The information sign for the site displays a photograph of the cabin. Dora said she lived in a similar dwelling when she grew up with her grandmother near Fort Washington. The smaller stone foundation nearby supported a frame building, also divided. Over 65,000 artifacts have been found at the site.

Dora then took us to see where she spent some of her early childhood with her grandparents and godmother in the community of Collington. Dora's great-grandfather Theodore (Tollie) Spriggs had 40 acres or more and was considered a "big man" in the community. Her grandfather, Francis (Frank) Spriggs, lived on a small portion of the farm just off Church Road on Old Stage Coach Road. Other members of the family lived nearby. Her grandfather produced a cash crop of tomatoes for the canning factory down the road, and raised pigs and chickens and her grandmother kept a family garden.

In the plantation days, the Collington community probably consisted of free men and skilled tradesmen who worked at or provided support services to the plantation. After the Civil War, some freed slaves probably settled in the community as well. Dora notes that when she was young, the blacks lived on one side of the road, the whites on the other.

The Baltimore and Potomac Railroad, built shortly after the Civil War with a Collington station between the Bowie and Mitchellville stations, also brought a sense of community. Annapolis Road (Md. 450) crosses over the still-existing tracks for this railroad just before intersecting with Collington Road (Md. 198), but Collington Station was probably closer to the old route a short distance south. The Mitchellville station was located at the Mount

see Dora, p.3

Letter to the Editor

I have to say that when I read the January *Collingtonian*, I searched the article concerning 2018 events in vain for coverage of the many offerings by the Drama Committee and the Collington Singers, as well as the producers of concerts and workers in the plastic arts.

Do you think it would be appropriate to publish in an upcoming edition an article on the arts at Collington? This is such a lively and well-loved area of our lives here that it seems remiss not to cover it when summarizing a year's activities.

Tim Sabin

The Collingtonian

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

10450 Lottsford Road, Mitchellville, MD 20721
Phone: 301-925-7349

Published monthly (except July and August)
by the Collington Residents Association, Inc.

Editor: George Newman; News Editor: Frances Kolarek. Proofreader: Pat Bozeman. Additional staff and contributors for this issue: Mary Bird, Lois Brown, Marian Fuchs, James Giese, Carl Koch, Peggy Latimer, Alice Nicolson.

Distribution Manager: Ernie Blake.

This issue and all 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.

Elsie Seetoo Receives Federal Honor

By George Newman

Collington resident Elsie Seetoo has received a Congressional Gold Medal in honor of her service in World War II.

Elsie, who turned 100 last September, was the oldest and highest ranking of five Chinese-American veterans honored Jan. 29 at the Department of Veterans Affairs in Washington. She was a lieutenant in the U.S. Army Nurse Corps and also served with the Chinese Red Cross Medical Relief Corps. (See the March 2015 *Collingtonian* for details of her service.)

The Congressional Gold Medal for Chinese-American World War II veterans was authorized in legislation signed by President Trump in



Elsie Seetoo at the ceremony honoring Chinese-American World War II veterans. U.S. Government photo

December after unanimous passage in both houses of Congress. Among government officials at the Jan. 29 ceremony were Education Secretary Betsy DeVos, Transportation Secretary Elaine Chao and Deputy Veterans Affairs Secretary James Byrne.

During Elsie's service, she trained Chinese soldiers as medical orderlies and in 1944, she joined the U.S. Army

Nurse Corps as a first lieutenant.

"I'll wear [the medal] when I go out," Elsie told ABC News. "Or maybe, just to impress the other folks that live in the retirement community, I would just wear it once."

Dora from p. 2

Oak Road (the eastern extension of Lottsford/Woodmore Road) crossing of the tracks just west of Mitchellville Road.

Although her grandfather's farm is now almost all new, large homes, Dora showed us the location of the road into it, now a street named Pleasant Valley Drive at the intersection of Tollison (Tollie's son?) Drive. Old trees still stand near the site of her grandfather's house and a block away, over the hill, the still-flowing spring where the family fetched its water.

Dora spent her later childhood with her mother and grandmother Georgiana Baines DeLilly in southern Prince George's County, attending Chapel Hill Elementary School. After obtaining teaching credentials at Virginia State College, she taught math at Baden Junior and Frederick Douglas Junior/Senior High Schools, also in south

county, and at Washington, D.C. schools until 1975. In 1948 she married Ernest Halton and raised a son and daughter. She moved to Collington in 2002, and, at 92, still continues to lead an active life.

Dora Halton points out that a photo of the cabin on the information sign for the brick foundation at Northampton Slave Quarters Archeological Site looks very much like the home in which she spent her later childhood years. The brick foundation and chimney ruins for that cabin are behind her.

(To reach the Northampton Slave Quarters site from Collington, take Lottsford Road to Landover Road, turn left and left again at Lake Arbor Drive. After going through the second traffic circle, take the first right onto Lake Front Drive. The site is on the right just beyond the first townhouse parking lot entrance.)

We Welcome Our New Neighbors

Jean Seglie: Adventures and Challenges

By Mary Bird

Jean Seglie is happiest when communing with books or nature. She received bachelor's and master's degrees in English language and literature from Mount Holyoke College and American University, respectively. After she had worked as a freelance editor for several years, a friend suggested she apply for a position at the Institute for Defense Analysis in Alexandria, Va. There she learned technical writing and editing, and she also met her husband, Ernie, a neuro-physicist who introduced Jean to her second love: fly fishing.

Before coming to the Washington area, Jean lived in New England and Alaska. Her father, a Rhodes Scholar and federal government worker, was from Missoula, Montana. Her mother was a "proper housewife" from Boston. When Jean was in sixth grade, her father moved the family to Alaska, then still a territory. Jean, her older sister, and younger brother and sister loved the adventure of Alaska. Her sister had a dog sled pulled by five Siberian huskies. The family tried to bring one of the dogs with them to Washington, when the family relocated, but neither the dog nor the puppies it had after arrival thrived here.

Jean attended Bethesda/Chevy Chase High School, the same school her two daughters would attend twenty years later. Jean loves the theater and fondly remembers going with her husband and daughters to puppet shows at the Kennedy Center when the girls were young, then to plays.

Ernie started Jean fly fishing in rivers in Maryland and Virginia, especially at the junction of the Shenandoah and Potomac outside Harper's



Ferry. When Jean's parents retired to Montana, Ernie and Jean had a fishing lodge built on a lake near them. One time, they kept fishing in the rain, as the fish jumped out of the water, mistaking rain drops for flies.

Ernie also introduced Jean to New York City, where he had grown up and completed his Ph.D. at Cooper Union.

After Ernie died in 2016, Jean stayed on in their home in Chevy Chase but soon tired of living alone and started to search for a retirement place meeting three criteria: near Washington, with outdoor spaces for exercise, and interesting people. She found all three at Collington.

Jean believes the many family transfers she experienced as a child enabled her to meet the challenges of the transition to Collington. The first challenge was giving up driving after 63 years. The second was realizing that her cat, Polly, who had roamed free in her backyard, couldn't adapt to the leash policy at Collington. But Jean had survived her many childhood moves and been happy and knew she would be again.

Jean's two daughters, Leila and Sarah, who both live in the D.C. area, both studied English in college and are married. Jean has three granddaughters. Jean's oldest sister is dead, and both younger siblings live in California.

Jean has tried out most of the committees and groups at Collington but is most content reading, reading, reading. She doesn't even have a TV set. Her favorite period is early 20th century American literature. A well-written biography is welcome, too. Most recently, she was impressed by Ron Chernow's biography of George Washington. Jean loves theater, music and friends, and has already found many of the latter at Collington.

Pat and Howard Piggee: Many Journeys into One

By Peggy Latimer

Spotting Howard Piggee in the dining room, I asked if he had his calendar with him to set up an interview time. Without hesitating a second, he replied: "She's over there," pointing to his wife.



Pat was an Army-Air Force brat. Born in Albuquerque, N.M., she was moved around a lot. She remembers go-

ing to six schools in six months. "I was miserable." Never thinking she'd get to college, Pat nevertheless managed to combine school and work and get her degree.

Pat grew up acquainted with people of many backgrounds. "I could never understand why there was so much prejudice." At 21, she wrote a letter to her local paper about how an imprisoned black man deserved a chance and was shocked by the huge amount of hate mail she received.

In 1966, Pat began teaching in Albuquerque and wanted "to work with the poorest kids." In 1968, she went to teach at the Air Force base in Goose Bay, Labrador.

Howard grew up "all over." His father served in the Navy for 30 years, largely based in Norfolk, Va. In 1949, the family was posted to Port Ly-autey, Morocco. Since the base school was still segregated, Howard attended school taught in French and Arabic. In 1951, the family transferred to Naples, Italy. He dreaded the sightseeing trips on which his mother would take him, much preferring to "play with friends in the street."

Two years later, it was back to Norfolk. In 1958, the Norfolk schools were ordered to integrate. At first the white high schools didn't open, but the governor was threatening "mass resistance" with the possibility of closing all high schools. Since Howard's dad had been transferred to Philadelphia, the family moved there, enrolling Howard in the nearest high school. "The school wasn't good, but I got a great education." Pat piped in that Howard was class valedictorian.

Although "I had no idea what I would do" after graduation, Howard ended up at Hampton University in Virginia. He remembers the 3-to-1 ratio of women to men and sit-ins downtown.

Graduating from Hampton, he went to work at Burlington Industries in North Carolina as its first

"Negro" professional. In 1966 he joined the Air Force and in two years ended up in Goose Bay.

In Goose Bay, Pat and her fellow teachers ate in the dreary officers' club. The officers asked the teachers if they'd cook dinner. Howard came for dinner every night; a marriage proposal followed in several months.

The couple was married on base during a two-day blizzard that closed the base down. No family members were present, but a snowed-in 8th Air Force Band played at the reception.

In 1969 the Pigees returned to the U.S. Howard worked for a variety of corporations, focusing on management information systems.

Pat earned her master's degree and was hired by a New York State educational cooperative welfare-to-work program. Howard earned his M.B.A. at Seton Hall, and in 1980 the family moved to Arlington, Texas. There, both parents and children faced considerable discrimination, at a time when the Klan was marching down the city's main street.

In 1989 they moved to upstate New York, where Howard worked in IT at Corning Inc. In 2003, he retired as the chief information officer of Corning Life Sciences. Pat noted that over the years, Howard received numerous national, corporate, and civic awards for his extensive service and community involvement.

Then Pat and Howard moved, first to an "intentional community" (a group of people with shared values) in Illinois; in 2009 to Fredericksburg, to be near children; and in 2018 to Collington. The Pigees have four children: two daughters: a chemist and a pediatrician; two sons: a lawyer and an engineer; plus five grandchildren.

Why Collington? For Pat it was "diversity, diversity, diversity." Howard added, "Lots happening, the educational level, the political leanings, close to oldest daughter." Both enjoy singing; many of us have been wowed by Howard's powerful baritone. Howard's already involved with the Outreach Committee, reading to first graders. And their senses of humor are contagious.

Residents Get Update on CEO Search

By George Newman

A packed Auditorium on Feb. 1 – plus residents watching on Collington’s closed-circuit television – testified to intense interest in the search for a new executive director.

Mackie Maclean, a senior adviser at the consulting firm Diversified Search, noted that it was the second largest audience he had seen in 30 years. (The largest involved a presidential search at a university.)

Maclean and his colleague Sara Connelly, a managing director at Diversified Search, were introduced by Mike Nolin, chair of both the Collington Board and the search committee. Executive Director Marvell Adams announced in October that he would be leaving to become chief operating officer of the Kendal Corp. but would stay until his successor was in place. The search is likely to conclude in April, the consultants said.

“This may seem like a quiet phase,” Connelly said, because there isn’t much to announce publicly, but in fact screening of candidates is taking place and a five-page job description has been completed. Three candidates have been interviewed and other interviews are scheduled. Earlier, the consultants met with focus groups representing residents, staff and Board members.

The consultants reviewed the results of the residents’ survey conducted in the fall: Priorities for the new director include improvement of the Creighton Center, reducing staff turnover and visible engagement with residents and staff, plus experience in life care communities.

Connelly stressed the importance of having the executive director “embrace the culture of Collington,” including the residents’ diversity and high levels of education and accomplishment.

Maclean added that a positive factor in the

search is that “Collington has a great reputation in the marketplace, and so does Kendal.”

Describing the search process, Maclean said “there’s a big funnel to begin with,” with prospective candidates narrowed down to eight or ten, then to as many as half a dozen to interview in depth, and finally three to spend a full day at Collington. He noted that the process is a “two-way street,” giving candidates an opportunity to ask questions about Collington.

Given the interest that has been shown, he said, “I feel no reason to feel anything but optimistic about where we are.”

Meet the Search Committee

Michael Nolin, chair of the executive director search committee, has focused his career on Medicaid and community health services. He retired in 2017 from The Hilltop Institute at the University



of Maryland Baltimore County, where he served for twenty years as deputy director and director of Long-Term Care Services.

The Hilltop Institute is a non-partisan organization conducting applied research and analytics in support of the Maryland Medical Assistance Program and other Maryland and national health programs.

Prior to Hilltop, Mike was director of a Medicaid managed care organization in Arizona and has held other executive health positions with community health centers and tribal organizations in the Southwest. He received his Master’s Degree in City and Regional Planning from Howard University in Washington.

He was recruited by a Collington Board

see Committee, p.11

Active on All Fronts



On Friday, January 25th, Collington held its first Activities Fair, led by Nadine Hathaway and Sue Regen, Resident Association vice presidents. More than 30 resident groups were represented and more than 266 attendees filled the auditorium and the stage. The purpose was to dem-

onstrate and celebrate all the ways that resident volunteers bring creativity and joy to Collington. Photos by Marian Fuchs and Lois Brown

More photos on p. 12 and at collingtonresidents.org

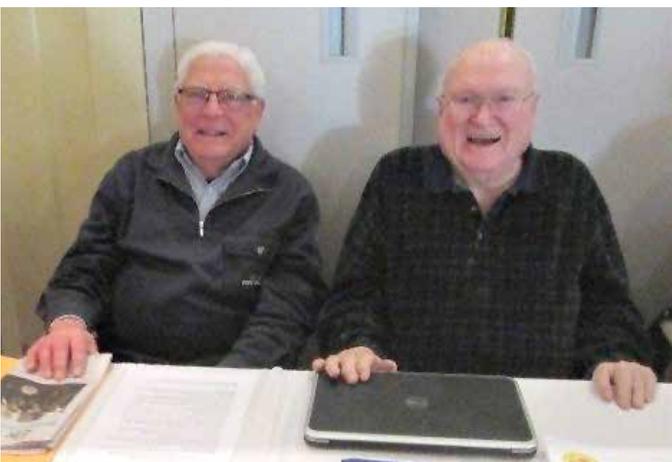


Top: Activity was the name of the game throughout the Auditorium.

Left: RA Vice Presidents Sue Regen and Nadine Hathaway.

Bottom, Left: Peter Pfund and Jim Giese at the Sustainability Group table

Below: Jane Miller shared her love of knitting



Black History Month The Glenarden Story

By James Giese

Although there have always been clusters of African-American residents throughout Prince George's County, they were mostly the remnant of slave enclaves for antebellum tobacco plantations. None of these settlements has incorporated as a city or town even though Prince George's County has more municipalities (28) than any other Maryland county.

However, at least four cities or towns were founded during the time of segregation. The largest of these, the City of Glenarden, is Collington's close neighbor. Neglected by the county government of the time, Glenarden residents, and those from the other communities, sought and obtained state charters of incorporation so that they could provide basic services to their residents.

In 1908, the Washington, Baltimore and Annapolis Electric Railway was built and William R. Smith bought 154 acres to be developed as homesites for African-Americans. Original lot purchasers worked primarily for the federal government or the railroad. By 1921, 21 out of 25 households were African-American. In 1922, the two-room Glen Arden school was built with funding from Julius Rosenwald, the Sears Roebuck president and philanthropist. That same year, St. Joseph's Catholic Church was founded on a five-acre tract. (It has since relocated to its present site just outside the city limits.) However, development of the community was probably hindered by the lack of paved roads and public utilities.

Upon petition of the Glenarden Civic Association, the Town of Glen Arden was incorporated in 1935, becoming the third African-American municipality in the county (North Brentwood and Fairmont Heights preceded it). That same year, the railroad abandoned passenger service. It wasn't until ten years later that bus service was initiated in its place and not until 1950 that Maryland Route 704, now Martin Luther King, Jr. Highway, replaced the railroad tracks.

W.H. Swann became the town's first mayor in 1939. During his two-year term, home heating and electricity were introduced, paving of roads began and police and fire departments were organized. In 1943, the first town hall was constructed; a post office opened in 1950, and in 1957 the two-room school was replaced with the modern, but still segregated, Glenarden Woods Elementary School.

A small African-American-owned business community developed along the new highway: a barber shop, two restaurants, a dry cleaner and a gas station. The businesses provided financial support to youth activities and sponsored Boys and Girls Club athletic teams.

By the 1960s, the town began to aggressively seek federal grants to enable it to undertake further improvements, including new public housing. Annexations also expanded the town's population. But in 1964 the town was split in two by construction of the Capital Beltway. However, the resulting enclave on the eastern side is still connected to the rest of the community by the bridging of Glenarden Parkway over the interstate highway.

In 1985, the town annexed the 245-acre Royal Gons tract to establish a mixed-use development that we now know as Woodmore Town Center. Perhaps you have seen the green and white Glenarden Police vehicles patrolling the area. This new development substantially increases the city's tax base.

While once seeming to be far away from the original town site at Martin Luther King, Jr. Highway, Glenarden Parkway has now been extended into the new development at its north end and provides a direct route between the new and the old.

Glenarden became a city in 1994 and had a 2010 population of 6,000.

(This information was primarily obtained from a Prince George's County Memorial Library website posting on Glenarden, a part of a list of African-American incorporated towns in Prince George's County.)

A Board Member's Paean to Collington

By Alphonse J. Brown, Jr.

As a fundraiser who has worked with nonprofit organizations for almost 34 years, I am often asked to serve on boards of directors because of my professional background. The Kendal Charitable Funds (KCF) leadership invited me to serve on its board almost five years ago. Their second meeting was held at Collington. While I was instantly captivated with the Kendal Corp.'s commitment to helping transform the lives of senior adults, my introduction to Collington was so much more.



Kendal's and Collington's Quaker principles because they promote open dialogue and consensus building. In fact, I have sought to incorporate several of these principles with other boards and committees on which I serve—including opening the meetings I chair with a moment of silence.

It is noteworthy that as a member of the KCF Board, I have had the privilege of interacting with board members who are either residents, have family members who are residents or non-resident board members affiliated with one of the other twelve Kendal communities. Annually, the KCF reviews grant proposals submitted by communities seeking support for innovative programs proposed for their respective campuses. A review of each submissions provides an in-depth glimpse of the activities taking place at the other Kendal campuses. Even though members of the board are never asked to review a proposal submitted by the community with which they are affiliated, I am always proud to informally highlight further the good work taking place at Collington.

For me, Collington was an incubator for senior living—a place where seniors were independent, vibrant, productive...and, as I later learned, very philanthropic. I also quickly learned Collington was a community that valued, promoted and supported continued learning experiences for its residents and its staff. Many of its residents had excelled in their professional careers. Remarkably, they continue to give back to their community in ways that only made it better!

It did not take long for me to realize Collington was the kind of place I wished my septuagenarian, octogenarian and nonagenarian relatives had been introduced to. In fact, the matriarch of my family, who lived to be 106, would have felt right at home playing the piano for her own personal enjoyment or for one of the Collington events. It is the kind of place where I hope to reside as I reach those golden years.

Not long after the Kendal board meeting at Collington, I was invited to join the Collington board—and a year later, the Collington Foundation board. Participation on both boards has only fortified my belief that Collington has created a very special environment — a family and not simply a business enterprise—that is totally dedicated to making the lives of all of its residents and community better. I have grown to strongly embrace

Finally, the reward for my service on both Collington boards has unequivocally been my association with the Collington board, staff, and most importantly, the amazing residents. In fact, my greatest joy has come from interacting with the residents themselves. With each visit, I witness first-hand the level of passion, diversity, intellectual curiosity and philanthropy that comprise Collington's culture--regardless of what stage in their health care one might be! I continue to be inspired by, and most appreciative for, the personal friendships I have made. Thank you for providing me with these friendships—and ultimately the blueprint of how I would like to approach my senior years!

Restaurant Review: Mamma Angela's Dinner Excellent; Lunch, Not so Much

By Carl Koch

Several of our Collingtonian colleagues have raved about Mamma Angela's, a relatively new Italian restaurant at the junction of Routes 3 and 450 in the southern area of Crofton. This restaurant is about ten miles from Collington and can be reached via Routes 50 or 450.

Joyce and I went there for dinner recently and were very pleased with the experience. We started with the Antipasto de Casa, two slices each of prosciutto, Genoa salami, mortadella, provolone and mozzarella, plus a dozen salty Italian olives and grilled peppers with garlic bread. Much of it was brought home for snacks.

A small Caesar salad served as an *amuse bouche* before our entrees. Crisp lettuce made the salad. Ask for the dressing on the side because it was a little over-dressed and sweet for my taste.

Joyce's entree was the veal marsala with roasted rosemary potatoes and julienne vegetables. She has repeatedly mentioned that the potatoes were wonderful. The veal was cooked perfectly, tender and thin. The tasty sauce made for a fantastic dish!

I ordered a sausage and onion pizza. The flavors of the sausage, onions and cheese were very good but it was a heavy, thick, bready dish. My preference is for thin and crispy pizza.

The tiramisu that we split for dessert was terrific. In fact, it is one of their signature dishes.

The appetizers, small salad, two entrees and dessert plus three glasses of Chianti and two cups of decaf coffee cost \$82 without tax or tip. The noise level made it easy to talk and we had an enjoyable evening.

The menu includes 12 appetizers, soups and salads, 30 entrees and seven pizzas. In addition, that night they offered two appetizer and three entree specials. All the entree specials involved crab meat and one was fifteen dollars above the highest menu entree price. Always ask about prices

because it seems to be common practice among restaurants to offer specials that are priced well above the menu amounts.

Gluten-free pizza, penne, ravioli and meatballs are available as well as a chocolate caramel crunch dessert. The venue is wheelchair accessible.

There is more to my story of Mamma Angela's!

We had gone to lunch there on a previous day and the results were quite mixed. We had a calamari fritti that was as good as any previously eaten – good. The Caesar salad was disappointing; the leaves were all dark green and torn to 6X6" pieces. I would not feed this to a rabbit – bad. Joyce had the lasagna with bolognese meat ragu, but the lasagna was bland and covered with a bland marinara sauce – not great. My order of sliced Italian sausage with grilled peppers and onions had only remnants of peppers and onions. It had been cooked too far ahead and for too long – bad. The cannoli was terrific because it was exactly as it should be. It had a freshly made shell and the ricotta stuffing was not too sweet – good. Score – 2 good, 3 bad! This less than perfect experience required that we return for dinner.

Some restaurants prepare their lunches for people who have only an hour for lunch, and this shows. We had a similar experience with Laurel's Pasta Plus where, for example, the lunch-time pizzas were made in advance. Mamma Angela's lunch-time patrons seemed to be mostly seniors like us, whereas Pasta Plus had more business lunches. The question is, why have quick lunches, cutting quality, if the clientele doesn't care about fast lunches?

Bottom line is that Mamma Angela's is a great venue for dinner but at lunch order selectively and keep your expectations low.

Mamma Angela's

2225A Defense Hwy (Rt. 450), Crofton, MD 21114
443-584-4038

Hours:

Sunday – Thursday – 11am – 9pm

Friday – Saturday – 11am - 10pm

Alice Nicolson on Gardening



Plants in Winter: The Cold Facts

Brrr!

What's the effect of the recent severe cold spell on our plants? Last winter we had one deep dip down to 6 degrees, but then a fairly mild rest of the winter. This year we've already had two bouts with single digits, and some six weeks to go when we might have another. From what I can see so far, we're not likely to see a whole lot of problems.

Most of the plants we have in our gardens here are perfectly hardy down to zero; a sudden cold snap will have little effect on buds which are tightly wrapped in scales that protect the growing point within. We're seeing more damage from the deer and poor pruning than from the cold.

Some of our winter-blooming plants like snowdrops and early hellebores are showing some damage; you may notice that their flower stems have drooped down in the cold but they should perk up again when it warms up above freezing – unless the cold is in the low single digits and the tissues of the little stems actually froze.

On the winter jasmine, buds that are all or partly open have frozen, but buds that are tighter have not. This is the same phenomenon we see later in the spring, when a small freeze will brown any magnolia blooms that have opened but not the ones still snugly swaddled in furry bud scales.

There may be one small benefit to the deep temperature dips – insect plant pests may be set back some. We shouldn't wish for the total elimination of all mosquitos and other flying pests, for that would deprive swallows, martins and other

insectivorous birds of major food sources. Likewise, the caterpillars that chew our favorite plants are food sources that birds rely on to feed their young broods.

Nature is a balancing act, and populations of pests and desirable creatures wax and wane. Let's appreciate living where there are seasonal changes and enjoy the differences that show up from one year to the next.

Committee from p. 6

member because of his involvement with supporting long-term care. "I am really enthusiastic about my involvement with Collington." He says. "The professional staff and engaged residents make Collington a unique and dynamic force."

The other members of the search committee:

- Will Carrington, a member of the Collington Board, an economist with the Congressional Budget Office and the son of resident Paul Carrington
- Sara Case, a resident member of the Collington Board and a former attorney in poverty law and community organizer.
- Michael Lyles, a member of the Collington Board and executive director of the Prince George's County Human Relations Commission.
- Cindy Medlock, a member of the Collington Board and president, HR Strategies Consultant, LLC.
- Wanda Whitted-Smith, chief human resources officer, Kendal Corp.

One Collington Board member's view, p.9

Activities Fair Photos (cont'd.)



Left: Bob Milford displays wares of the Frame Shop.

Middle, Left: Eloise Scott represents the Dining Committee

Middle, Right: Barbara Fairchild and Herb Stone open the books on the Library Committee

Bottom, Left: Dennis Evans and Bill Lively of the newly formed Chess Club study their next move while Stephen Poole kibbutzes

Bottom, Right: Eloise Branche and Marion Henry welcome those interested in the Drama Committee

Photos by Lois Brown and Marion Fuchs

