

Smoke Signal



MOYAONE
ASSOCIATION
NEWSLETTER

THE MOYAONE RESERVE • LISTED IN THE NATIONAL REGISTER OF HISTORIC PLACES

VOLUME LXIII

OCTOBER 2023

NO. 10

President's Note:

Greetings, Friends and Neighbors,

Although it doesn't feel like it, Fall has arrived with a rumor of cooler days. I want to highlight a couple of important items this month.

1) **Facilities usage:** There have been at least a couple of instances during the past year when a resident or authorized user arranged to use the facilities for an event, only to find another party occupying the space when they arrived. In one instance the party withheld \$100 of their usage fee because they had to share the space with another party who had not made prior arrangements, resulting in a loss of revenue for the Moyaone. We have a process for reserving facilities. This information is found on our website at <https://www.moyaone.org/moyaone-commons/>. Facilities should be scheduled for use at Moyaonescheduling@gmail.com. You will be informed if there is a conflict. Thank you for your cooperation.

2) The **Moyaone Association Annual Budget Meeting** will take place on Saturday December 2, 2023. It is the time of year again to present our annual budget for 2024 for ratification by the membership. Please mark your calendars and note that this meeting is scheduled for the first Saturday of December this year. Your Board is working to build a comprehensive budget to cover our operations for next year. We look forward to your participation.

Our next big community event will be the **Oktoberfest** scheduled for Friday, October 27, 4–8 pm at the Commons. This is always an enjoyable event and a productive fund raiser for our Association. Please come and enjoy some fine Bavarian fare and spirits. That is all for this month. Enjoy the Fall weather and thank you for preserving the Reserve.

*Respectfully,
John Rudzis*

*President, Moyaone Association
MoyaonePresident@gmail.com*



ADULTS - \$40
12 & UNDER - \$15
[HTTPS://TINYURL.COM/OKTMR2023](https://tinyurl.com/OKTMR2023)

*Autumn has arrived, and it's time to celebrate a beautiful time of year at the **Moyaone Reserve's Oktoberfest.***

Come down to the Moyaone Commons, 2311 Bryan Point Road on Fri., Oct. 27, 4–8 pm. Together with your friends and neighbors, you can enjoy authentic German food, Oktoberfest beer, bonfires, and cider from the apple press.

A full menu of delicious plant-based options will also be available.

Admission for adults is only \$40 and includes one Oktoberfest plate (brat, German potato salad, and sauerkraut) plus Strudel and 2 tickets for any drinks being served. Children 12 and under are only \$15.

Tickets are available through Eventbrite at:
<https://tinyurl.com/OktMR2023>.

Additional food items will be on sale separately. Rain or shine.

Donate Furniture, Household Goods to KindWorks Charitable Organization

— Bill Robertson

Recently, I was looking for an organization that could use furniture for people or families in need. After much searching on the Internet, I found KindWorks. It is an organization providing furnishings for refugees, the homeless, and others in need of a place to live. I contacted them about the furniture we had to donate. They responded that they were working with three refugee families who could use these furnishings. I borrowed the Turners' truck and delivered the items to the three families. They were most appreciative, and it was great to know that they would be put to good use. I was very impressed with the organization and how they had quickly matched donor with recipients.

KindWorks has been doing this type of outreach since 2008. Deb Lang leads the organization and I spoke with her the other day to talk about extending their reach. I suggested that the Moyaone community may be interested in working with KindWorks to provide furnishings to those in need or working with some of their other programs, which I have briefly described below.

I am offering to develop a list of items, along with accompanying pictures, that you have to donate sent to me via email and provide this to KindWorks. I will also provide a list of items they need through *Smoke Signals*. Once we have a set of matches, I will coordinate with KindWorks and arrange for pick-up and delivery of the items. You may look on their website to see items they are looking for, as well.

Below is a brief summary of the services offered by KindWorks, as noted on their website, KindWorks.Org.

- Delivering meals to community members experiencing food and or housing insecurity through existing partnerships with other organizations;
- Furnishing apartments for legal refugees and others having to start over;
- Refurbishing computers and tablets for students and families in need of reliable digital tools;
- Cooking meals together—mostly online—to help supply some of the delivered meals mentioned above or to others in our community who might need a meal, or just a little kindness.

If you have any questions or are interested in participating, please contact me via email at wrrobertson72@gmail.com or phone: 202 380-5291.

Moyaone Association Board of Directors

President — John “JR” Rudzis

MoyaonePresident@gmail.com

Vice President — Chris Aills

MoyaoneVicePresident@gmail.com

Secretary — Jim Wickman

MoyaoneSecretary@gmail.com

Comptroller — Linda Witkin

MoyaoneComptroller@gmail.com

Director-at-Large — Bobby Gheen

MoyaoneDirectorAtLarge@gmail.com



Pulse of the Pool

It was wonderful to see recently arrived neighbors and longtime stalwarts mingling at our end-of-the-summer holiday social and potluck! **Huge thanks** go to the following friends for helping to make this event successful: Chris Aills and Alex Naar for grounds maintenance; Crystal Garcia, Barbara Livingston, Tina Shotwell, and Nancy Weiman for set-up and clean-up; and James Finger, Paul Livingston, PJ Park, JR Rudzis, Russ Strathern, and David Weiman for grilling.

Also, congratulations to our Pool Manager, Micah Dixon, who has accrued 20 years at the pool (from tadpole swimmer to swim coach and management) and for a safe pool season! During the picnic Micah recognized the following lifeguards for their exceptional service: Kyla Amelechkin, Charlene Drennen, and Esther Garcia.



Due to a lack of participation in September, our community was unfortunately unable to properly close the pool for the season. If you have helped in the past, you know that it requires at least 20 people, and we need you to show us how it's done. If you enjoy the pool, please join us, bring a friend, and lend your hands to put the cover on. The pool cover work party will be on Friday, October 20 at 5 pm (with a rain date of Saturday, October 21 at 8 am). Please contact any Pool Committee member, but our subject matter experts are Chris, Alex, and Russ.

The 2023 Pool Committee is comprised of the following community members: Chris Aills, Micah Dixon, Crystal Garcia, Linda Gorsuch (welcome, newest committee member!), Ben Grenoble, Rhonda Hanson, Alex Naar, Hsin-i Russell, Russ Strathern, and Nancy Weiman. We welcome all who are interested in supporting our community pool! RSVP here, <https://forms.gle/eGkFF5Mj8ohFqeNy7>, or email russelhc@yahoo.com, or text 240-383-9708, with questions, comments, concerns, or shout-outs.



**Accokeek Artists to Appear at October 14
Conjuring Market, Winter Market in December**

Persephone's Pop Up, a conjuring market, will take place on Sat., Oct. 14 at the Moyaone Commons, 2311 Bryan Point



Road, Accokeek, from 6 to 10 pm. Several Accokeek Artists Alliance (AAA) artists will individually join this market and the AAA will manage the "Wicked Wand Café," selling food (like the "spooky" cupcakes pictured above) and drink in the Tiki Bar. Food and

drink sales will benefit AAA. This is a really fun event, so stop by, and it's even more fun if you come in costume!

The AAA Winter Art Market is scheduled for Sat., Nov. 18, at the Alice Ferguson Foundation's Cafritz Center, 2201 Bryan Point Road, Accokeek. This art sale will be perfectly timed for holiday shopping and there will be a silent auction of art items as well. The hours will be 11 am to 6 pm. Please mark this date on your calendar!

AAA welcomes new members! Joining the Accokeek Artists Alliance is a great way to stay abreast of art events around Southern Maryland and facilitate your creative journey. Join by visiting our website at accokeekartistsalliance.com and clicking "Join Us."



Lynn Hollyfield in Concert Sat., Oct. 14

Welcome Autumn! We're excited about this concert on Sat., Oct. 14, both In-Person and LiveStreaming, presented by the World Folk Music Association and FOCUS Music at St. Aidan's Episcopal Church, 8531 Riverside Road, Alexandria, VA. 7-9 pm. Steve Wolf (bass) and Jimmy Brink (percussion) will be joining Lynn Hollyfield. Hope you can too, either in person or viewing via the LiveStream.

Advanced Ticket sales/LiveStream Tickets: \$25; \$30 at the door. Ticket Link for InPerson or LiveStream: <http://wfma.net/Hollyfield23.htm>



Holiday crafts
with
CARRIE STAPLES

*Make ornaments for Mount Aventine's tree & yours,
holiday cards, etc.*

Sunday November 12, 1 pm-3pm

Mount Aventine in Chapman State Park

Materials provided

All ages, skill levels
+refreshments, music

3452 Ferry Place, Indian Head MD
www.friendsofchapmansp.org



Mt. Aventine at Chapman State Park will hold its Holiday Open House on Dec. 2 and 3. Check the website for the schedule: friendsofchapmansp.org.

PLANT-BASED MEALS ARE DELISH!

Did you know that these well-known politicians follow a plant-based diet?

Bill Clinton • Cory Booker • Tulsi Gabbard
• Eric Adams • Adam Schiff

How about these athletes?

Venus Williams • Serena Williams • Novak Djokovic
• Cam Newton • Colin Kaepernick

And in the world of rock&roll and music?

Stevie Wonder • Joan Jett • Bryan Adams • Beyonce
• Miley Cyrus

And these actors?

James Cromwell • Pamela Anderson • Woody Harrelson
• Joaquin Phoenix • Michelle Pfeiffer

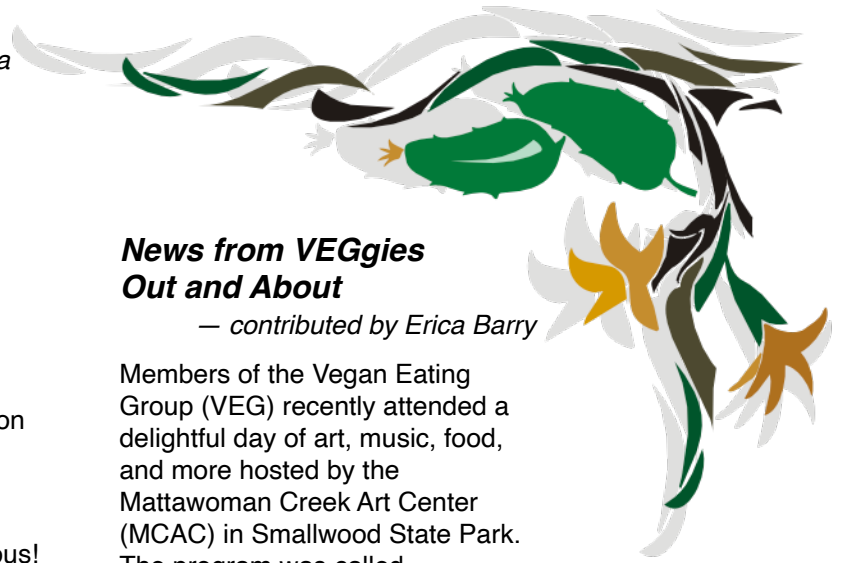
Vegan Spicy Thai Peanut Ramen ... is delicious!

I love this quick and easy recipe. Ingredients:

2 teaspoons olive oil
3 gloves garlic, chopped
1 teaspoon ginger, grated
1 teaspoon green curry paste
4 cups vegetable broth, divided
1 can (13–14 oz) coconut milk, full fat
1/2 cup peanut butter, natural or organic
2 tablespoons soy sauce
2 tablespoons agave syrup
Juice of 2 limes
12 ounces ramen noodles
Various sliced/chopped veggies of your choice

Instructions:

- In a large pot, heat the olive oil on medium high. Then add the chopped garlic and grated ginger. Saute, reducing heat as needed for a minute or 2 to cook the garlic.
- Now, add the curry paste, and stir it into the garlic and ginger. Cook for another minute.
- Then add 3 cups of veggie broth and the coconut milk. Stir to combine everything. Reduce heat to low and simmer.
- Next, in a medium-sized bowl, whisk together the remaining cup of broth and the peanut butter. I find this makes it easier to incorporate the peanut butter.
- Now, add the peanut butter and broth to the pot and whisk to combine.
- Then add the soy sauce, agave and lime juice. Simmer on low for 5–10 minutes to develop the flavors. Taste and adjust seasonings. Add a pinch of salt if needed or more lime juice or agave if needed.
- Right before serving, add the ramen noodles into the pot. Simmer them, cooking according to package directions. They usually only take a minute or two.
- Serve immediately as is, or add veggies or tofu or whatever you want. I like to top with cilantro and chopped peanuts.



News from VEGgies Out and About

— contributed by Erica Barry

Members of the Vegan Eating Group (VEG) recently attended a delightful day of art, music, food, and more hosted by the Mattawoman Creek Art Center (MCAC) in Smallwood State Park. The program was called Mattawoman Forever.

The juried art show is typically the main event, and we simply must point out the Honorable Mention earned by VEG's own Jan Goldstein of "Going to Pots" ceramics.

But this show was different in its multiple tracts featuring other artful explorations beyond the art and music which usually take center stage.

Of particular note was a feature not seen at previous art openings, a sound bathing experience called Mindful Sound Journey, by Ashleigh Stewart, which incorporated Tibetan singing bowls, gongs, and lovely twittering koshi chimes. Participants were led through a soulful trip inward; the room was packed!

Your VEG reporter was further surprised and thrilled to learn that MCAC chose to cater their event with Small Bites, locally sourced vegan creations. Chef Cindy Falkerstein provided platter after platter of craft delicacies for the assembled to enjoy. Everyone enjoyed the delicious and artfully presented vegan hors d'oeuvres.

As if that wasn't enough — MCAC included in their program not one but two sessions with wellness coaches Adair Kowel RN, and Cheryl Roeske, who offered health advice with even more delicious vegan treats, as well as a session entitled: "Thriving as a Vegan and Vegetarian." If anyone left this event hungry, there would be no one to blame but themselves.

We noted that despite the actual primary focus on music and art, MCAC lead the way in pleasing their attendees' bellies without harming sentient beings. That kind of forward thinking was something to celebrate and applaud. For that we say WELL DONE Mattawoman Creek Art Center. Mattawoman Forever, indeed!



Rabble Crew Theater Production at the AFF Amphitheater, Friday, October 21

Please join Rabble Crew Productions (Kelly and Emily Canavan – lifetime Accokeek residents and long-time Moyaoners) at the Alice Ferguson Foundation amphitheater on Sat., Oct. 21 for OpenStage at 7 pm (doors open at 6:30 pm). OpenStage is an evening of curated performing arts being workshopped by local artists. Tickets are by donation. You can reserve seats by emailing OpenStageDMV@gmail.com or calling/texting Kelly at 301-237-5040.

Please contact us if the hill will be a challenge for you. We are committed to presenting shows that are accessible to all. We will be glad to reserve a parking space halfway down the hill for you or drive you to and from the bottom of the hill (or discreetly to the bathrooms at any time!). Lite fare and cake will be available.

This very popular recurring event was formerly presented at The Corner Store in Eastern Market, so we're thrilled to be able to bring it to our own backyards. It would be a real joy to have community members in the audience. (You can't beat the commute or price!) Each performance is about ten minutes long.

The stellar lineup for the evening includes Yvonne Paretzky presenting a scene from her screenplay, *Old Flames*, currently being workshopped; Dara Gold (lyrics and music) and Solia (music) presenting two songs from the new film noir genre musical in the works, *Private Dicks*; Dr. Khadijah Z. Ali-Coleman, the 2023 Poet Laureate of Prince George's County, sharing poetry from her forthcoming book, *For The Girls Who Do Too Much*; Haley-McKenna presenting "My Hero", sketch comedy-in progress; TMD Theater presenting a scene from their new play, *Chupachocolata*, by Dara Gold, Marketa Nicholson, and Raechel Patrese; Heather Doyle

performing "devotion chorus: echoes," a solo contemporary dance piece, third in an iterative trilogy of works spanning the last seven years; and Madeline Farrington workshopping a scene from her new play *Mother at the Kotatsu Still Life*.

For more information about the event and participating artists, please contact us or visit Rabble Crew Productions on Facebook or Instagram. Rabble Crew Productions was founded when Kelly Canavan [aka Madeline Farrington] produced her first show, McPherson Madness, in 2013's Fringe Festival, and has kept going as a "theater sisters dream team" – full steam ahead – since then. The company only produces shows in accessible venues. We are dedicated to presenting original works starring local actors of all sorts – all ages, appearances, orientations, gender identities, disability statuses, experience levels, etc. We embrace flexible casting. Rabble Crew continues to grow as a theater collective catering to those of us lurking along the road less traveled.

Bonus points to anyone who attends dressed for Halloween!

The performance will take place (light) rain or shine. In the case of bad weather, we will contact all people who have reserved seats and post on all our social media if the show is rescheduled. People may also feel free to text Kelly (301-237-5040) on the day of the show if they aren't sure.

Note: The show is more or less PG-15 because there are two or three minutes with a lot of cursing. No nudity, sex, graphic violence, etc..



Fall at the Alice Ferguson Foundation

Happenings at Hard Bargain Farm

Fall field trips and overnight experiences are officially underway at the Farm. This month we are thrilled to welcome students from Prince George’s County, Charles County, and DC Public Schools (see photo above). From nature hikes and exploring the garden to milking a cow and rolling down the Ferguson Farmhouse hill, our team is dedicated to connecting curious minds to the natural world and instilling a love for the environment in the hearts of our future generations.

Follow our adventures on social media! You can find the Alice Ferguson Foundation on [Facebook](#), [Instagram](#), [Twitter](#), and [LinkedIn](#).

Elevate Your End-of-Year Gathering With AFF

Our stunning environmental campus offers a unique and sustainable setting for your next special celebration. Whether it’s a team retreat or festive holiday soir ee, we are eager to host your event in harmony with nature. Learn more about our rental facilities and begin planning your year-end or 2024 festivities [here!](#)



Environmental Stewardship in Prince George County

The [Alice Ferguson Foundation](#) is actively seeking partnerships with local businesses and organizations interested in making an environmental impact. Our goal is to support community groups in organizing litter cleanups and provide education about composting practices. If your organization is interested, please contact Michelle Hickerson at trash@fergusonfoundation.org or 301-292-5665.

This effort is possible through the generous funding provided by the Prince George’s Stormwater Stewardship grant program. Thank you for the county’s support to keep our community clean! [Learn more here.](#)



Volunteer With Us

Looking to make a difference? Whether it's sprucing up our beautiful environmental campus or assisting with administrative tasks, your efforts will help us fulfill our mission and positively impact the community. No experience needed, just a passion to contribute: [sign up to volunteer today!](#)

Alice Ferguson Foundation, 2001 Bryan Point Rd.; fergusonfoundation.org

October at the Accokeek Foundation

Open Barn

Thursdays, 10 am–12 pm. Free

Stop by the livestock barn and meet Farmer Alison and her barnyard buddies! See what's new on the farm and get to know our heritage livestock, their histories, their habits, and their personalities. Participate in hands-on barnyard activities — something new every week! For animal lovers of all ages.

Farm Tour

Fri., Oct. 20, 1 pm & 3 pm. \$10/person

Take an educator-led tour of the National Colonial Farm in Piscataway Park. Explore historic buildings and gardens, meet the farm's animal residents, and hear the stories of the people who have worked this land for generations. All ages.

Come Dye with Us

Sat., Oct. 21, 11 am–3 pm. Free

Dyeing to bring some color into your life? Join local fiber artist Sylvia DeMar for a free hands-on workshop exploring the transformative beauty of natural dyes on natural fibers.

Participants will learn the process of natural dyeing with native and non-native plants and dye their own cotton bandana to take home. (Recommended for ages 8 and up.) This program is brought to you free thanks to a grant from the Chesapeake Bay Foundation.

Dog Days of Fall @ the Visitor Center

Tuesdays–Sundays, 10 am–4 pm

This October, the Visitor Center is going to the dogs! Stop by with your pup to pick up a complimentary doggy bag full of special treats for your four-legged friends. You can also pick up a pup-edition of our trail guide and become a B.A.R.K. Ranger with your pup.

The Accokeek Foundation at Piscataway Park is located at 3400 Bryan Point Road, Accokeek; info@accokeek.org