

Smoke Signal



MOYAONE ASSOCIATION NEWSLETTER

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

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NO. 1

President's Note **Friends and Neighbors,**

Greetings and a very Happy New Year to all. I am pleased to announce that we can begin 2024 with a new budget, as adopted by our membership on December 30, 2023. The final official vote tally was 82–Yes and 17–No, an 82% approval based on total votes received. We received 99 votes from the 136 members in good standing who were emailed the link to cast their vote. The budget passed with no increase to our dues.

The 2024 dues remain at \$820 from the owners of the improved lots and \$160 from the owners of the unimproved lots. I correct my column in the December newsletter where, mistakenly, I had applied an inflation increase to our dues. As it turned out, the motion to increase our dues by inflation for the 2024 budget was “tabled” at our December 2 Association Budget Meeting, i.e., postponed indefinitely. The budget also includes a withdrawal of \$10,000 from the Moyaone Investment Fund, to augment the \$11,000 required to restore the Roads budget to its 2023 funding level. This was mandated by the membership at the Budget Meeting. Fortunately, the 2023 income of the Investment Fund adequately covered the needed Dollars, permitting withdrawal and disbursement with Board of Directors (BOD) approval. Approval from the membership was not required this time because we were not withdrawing from fund “capital.”

I want to stress that it should not be a normal course of action to use our investment funds for the operating budget. This can be avoided for future budgets by: 1) Planning and monitoring expenditures of our main cost drivers, the Community Pool, the Roads network and Facilities, by their standing committees; and 2) Encouraging all of our 194 resident neighbors and 59 non-resident neighbors to pay

their share of the dues. I challenge our property owners to please reach out to your neighbors and encourage their financial participation in the Reserve by paying the annual dues, and / or donating what they can afford.

I very much appreciate the members of our BOD for their support this past month; Association members Lindsay Laws, John Mitchell, Soren Dayton, and Mike Nelson, who witnessed the official counting of the votes on Friday, January 3; and especially thank our Moyaone Secretary, Jim Wickman, for tirelessly facilitating the voting and counting process over the busy holiday period. Also, I am extending my sincere appreciation to all our residents and members for your participation in the Reserve this year and wishing everyone a very happy, healthy, and prosperous 2024.

Respectfully, John Rudzis
President, Moyaone Association
MoyaonePresident@gmail.com

Moyaone Association Board of Directors

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Gunfire in the Moyaone Reserve

—Michael Leventhal

In the last several years, there have been a lot of new property owners in the Moyaone Reserve. Hopefully they have all received explanations about the National Park Service scenic easements that are on their property, as well as the need for them to be members of the Moyaone Association so that the gravel/dirt roads throughout our area can be maintained, and that they can have access to the Moyaone Community Pool and other neighborhood-enhancing services.

Perhaps, among the new property owners are those new to living in such a rural environment. And living on 5 acres can seem like a lot of land, until you consider the range of guns that are owned by many people in our area. Many of us are accustomed to hearing gunshots during hunting seasons. In most cases that I know, the hunters in this area have permits, have the owners' permission to hunt on individual lots, know the location of all of the homes in and adjacent to the area where they are hunting, and are proficient with their aim. These hunters generally talk to the adjacent property owners about the permission to hunt on their neighbor's property so that there are no surprises in hearing gunfire.

What is not widely known, is that a property owner wanting to practice shooting any firearm on their own property must get a permit to do so from their respective County. A condition to getting such a permit includes getting written permission from all adjacent property owners, tenants, or other occupants. This written consent is based on the ammunition-carrying capacity of the firearms to be used, not simply obtaining permissions from the adjoining property owners.

Most people living in the Moyaone Reserve are not against our neighbors having firearms. However, even after permits have been obtained to shoot a gun on your own property, there are suggested neighborhood protocols that should also be followed. Before one goes outside for shooting practice, please call all of your neighbors about what you are about to do. For someone reading a book in the quiet of their home to be startled by multiple gunshots coming from a neighboring property can be quite disconcerting. While everyone has the right to do what they want to do on their land — save for the restrictions in the scenic easements and County permits — so too do one's neighbors in wanting to live in a peaceful community.

A suggested alternative to using one's property for a shooting range, and then perhaps causing issues/problems with one's neighbors, is to go to the many shooting ranges that have been set up not far from the Moyaone Reserve. Going to <https://dnr.maryland.gov/wildlife/Documents/ShootingRangesMD.pdf> will get you a list of shooting ranges throughout the State.

Here are some shooting range resources that are in our area:

Charles County

Fred's Sports, 2895 Crain Hwy., Waldorf, MD 20601. Phone: 301-843-3040. <https://fredsoutdoors.com>

Metro Gun Club, 3295 Metro Gun Pl., Waldorf, MD 20601. Phone: (301) 643-3256. Trap and Skeet Members and Public. Call for hours of operation. <https://www.metrogunclub.org>

Myrtle Grove Wildlife Management Area, 5625 Myrtle Grove Rd., La Plata, MD 20646. Phone: 301-743-5161. Permit required. Shooters must supply all target equipment. Call for more information. <https://dnr.maryland.gov/wildlife/Pages/publiclands/southern/myrtlegrove.aspx>

St. Charles Sportsmen's Club, 4045 Renner Rd., Waldorf, MD 20602. Phone: 301-870-1000. <http://www.stcharlessc.com>

Prince George's County

Berwyn Rod and Gun Club, 8311 Laurel Bowie Rd., Bowie, MD 20715. Phone: 301-464-9830. <https://www.berwyn.org>

Maryland Small Arms Range, 9801 Fallard Ct., Upper Marlboro, MD 20772. Phone: 800-792-6434. <https://www.msar.com/aboutus>

Prince George's County Trap, Skeet and Sporting Clays, 10400 Goodluck Rd., Glenn Dale, MD 20769. Phone: 301-577-7178. <https://pgparks.com/facilities/prince-georges-trap-and-skeet-center>

One final note: Our area does have poachers ... people who shoot wildlife on our properties without any permissions. These people are acting outside MD DNR hunting regulations and disregarding private property rights. Should you hear gunfire and know it is not from people who have obtained permission to hunt, please call the National Park Service Police at: 301-283-2113 or 202-610-7500.

Moyaone Association Board of Directors Monthly Meetings

Meetings will be held on the Fourth Tuesday of each month (unless noted because of holiday or other exception).

6:30 pm, Wagner Center, 2311 Bryan Point Rd.

2024 BOD Meetings are scheduled for the following dates: January 23, February 27, March 26, April 23

Pulse of the Pool

Season's greetings. First, HUGE thanks and gratitude go to all our volunteers who helped last year with preparing the pool for opening day, taking off the pool cover, cutting the grass, cleaning off the decks and furniture, putting out and pulling up the lane markers, assisting with grilling and setting up for the holiday socials, maintaining the filters and pumps, putting the pool cover on, and winterizing the pool. Thank you, thank you, thank you. As we gear up for this exciting new season, please keep us in mind and look forward to some unique and interesting opportunities to lend a hand.

The community pool is open from Memorial Day through Labor Day. And we are a volunteer and communal endeavor — the pool is maintained by our community for the community. In order to maintain a safe and beautiful facility, community members and neighbors are our main inspiration. The community pool is available for use by all members of the community either through a paid membership or the Consolidated Fee. The Commons adjacent to the pool are also available for events with reservation and a nominal fee.

We welcome all who are interested in supporting our community pool. If you enjoy access and use of the community pool and would like to see it working optimally, staffed fully, and maintained beautifully, please consider 1) joining the pool committee or one of its subcommittees (Maintenance, Operations, Communications and Coordination), 2) signing up to lend a hand with specific projects, and 3) paying your Consolidated Fee to the Moyaone Association, which oversees the pool and roads maintenance. The 2024 Pool Committee sign-up is at: <https://forms.gle/HgTadzY3aBZWLrd9>. Please email russelhc@yahoo.com, or text 240-383-9708, with questions, comments, feedback, or requests.

Blessings and good health to you and your family!



Artists' Alliance to Host Watercolor Program on Jan. 27



The Accokeek Artists Alliance (AAA) will start the New Year with a meeting on Sat., Jan. 27, at Moyaone's Wagner Center (2311 Bryan Point Rd.), from 2 to 4 pm. The program will be a presentation by the AAA watercolor subgroup with Moyaone artists Jan Buelow, Jane Gould, Julia Paajanen, and Frances Taylor presenting. (Watercolor owl by Jan Buelow is shown above.) We are excited to learn more about our members' techniques in creating art with this medium!

Also coming up is the popular and arty Valentine exchange on Feb. 17, where members exchange small works of art made by themselves. This is a fun event full of wonderful surprises!

These events are "members only," but if you don't want to miss out, it's easy to join or renew an AAA membership via the website at AccokeekArtistsAlliance.com. Questions can be directed to AccokeekArtistsAlliance@gmail.com.



This Spring, Become a FrogWatch Monitor

FrogWatch is a citizen science program that tracks frog populations throughout the United States. Participants will choose a monitoring site that is easily accessible and close to where they live or work to listen to frogs that are calling throughout the warmer months. There are four indoor trainings to help orient people with the frogs that are in Southern Maryland/DMV area and their calls. Content is the same, so chose **one** training that fits your schedule. You can either attend in person or through TEAMS (a video link will be provided in a reminder email a week before the training).

If you have any questions please contact [Matt Neff](mailto:MattNeff@calvertmarinemuseum.com) or [Kim Curren](mailto:KimCurren@calvertmarinemuseum.com). To register please click here: <https://forms.gle/uyv445T41eaBLS1JA>

Training Sessions:

- Wed., Feb. 7, 7–8:30 pm, on TEAMS (online only)
- Sat., Feb. 10, 11 am–12:30 pm, at Calvert Marine Museum, Solomons, MD
- Sat., Feb. 17, 3–4:30 pm, at Kings Landing Park, Huntingtown, MD
- Wed., Feb. 21, 7–8:30 pm, on TEAMS (online only)

For information on area frogs, see the Calvert Marine Museum website: <https://www.calvertmarinemuseum.com/511/FrogWatch>

— *Matt Neff, Curator of Estuarine Biology*
Calvert Marine Museum
14200 Solomons Island Road S
Solomons, MD (410-326-2042, ext. 8074)



New Resident on Laurel Drive

Liz Evenson has become one of the Moyaone Reserve’s newest residents, recently moving to 1200 Laurel Drive. A human rights lawyer, Liz currently serves as the international justice director at Human Rights Watch. She moved to the Moyaone Reserve from Washington, DC after becoming intrigued by the neighborhood while visiting friends (Jonathan, Valerie, and Zev). Originally from Delaware, Liz went to college in Chicago and did her graduate studies in Nottingham, UK and New York City. She has traveled extensively for work and previously lived long enough in Brussels to become a Belgian citizen.

Liz is very excited to call Moyaone her home. After her first visit, she started visualizing herself living in the Reserve – becoming an eventual horse (or donkey) owner, painting in her home studio, spending summer afternoons at the pool, and taking long walks in the woods. She has already attended an Oktoberfest and summer evening pool party, and has volunteered at the Alice Ferguson Foundation and Accokeek Foundation. She looks forward to meeting neighbors, joining the Accokeek Artists Alliance and getting involved in the community. She is an avid painter and reader, eager stand-up-paddler, a great cook and dinner party host (Raclette, anyone?). Please welcome Liz to our neck of the woods!

Join the Moyaone Community Garden

Located on the Moyaone Association grounds, next to the Wagner Center building, is the Moyaone Community Garden. Moyaone Association members in good standing (who have paid their annual consolidated fees) can inquire about the availability of plots. To find out more about fees and garden policies, please send an email message to: moyaonegarden@gmail.com



SAVE THE DATES:

Annual Moyaone Chili Challenge Saturday, March 16

Chefs of the Moyaone — on March 16, it will be time to create some wonderfully delicious pots of chili. There will be prizes for the best plant-based chili and for the best chili with meat. Or just come and eat. Watch for details to come.

Moyaone Homes Tour April 27

Tour some of the unique homes in the Moyaone Reserve, and see the variety of architectural styles and decor in our neighborhood. More information will be posted in future issues of *Smoke Signals*, but be sure to mark your calendar for Saturday, April 27.



The Pavilion at the Wagner Center

took on an especially festive air on Dec. 16 when the Dirt Road Damsels entertained at the “Very Merry Moyaone” holiday celebration. *Photos by Paola Addamiano-Carts.*



"Uprooted." Watercolor art by Moyaone artist Frances Taylor.

Join us on January 24 for a vegan potluck dinner here in the Moyaone at the home of Gwen Peters. Great food and company! RSVP to: moyaoneveg@gmail.com

DEAR HERBY,

I am a true foodie. I live to eat, not the other way around. While I fully appreciate the benefits of going vegan, I can't imagine that a plant-based diet could be as interesting or exciting as what my omnivore pallet is accustomed to. Wouldn't you agree?

Yours, T.F.

Dear T.F.,

I hear you. Having gone from omnivore to pescatarian to vegetarian to vegan, I can acknowledge that at each step in the process, there were foods I missed at first. But when I began to explore the realm of ingredients I had never tried, nor would have ever tried, I felt anything but limited. It was like new worlds opening up.

A great place to start, predictable as it may seem, is tofu. Chock-full of protein and very low in fat, it is undoubtedly one of the most versatile of plant-based foods. The recipe below is a great example. "Veganizing" your own favorite recipes is a skill that will grow as you start to experiment with substitutions. In so many cases, it's really easy to do!

Perhaps you love great food but hate to cook. Believe it or not, there are several companies that deliver vegan meals or meal kits on a daily or weekly basis.

This is **VEGANUARY**, so there is no better time to take a first step! Don't hesitate to write if you have any questions along the way: moyaoneveg@gmail.com

Best, Herby

Vegan Meal Delivery Services

by Jeanie Ciskowski

Would you like to start eating better for your health, the environment, and for the animals? Do you have a hectic, busy life? Would you like an easy way to jump start your new healthy compassionate lifestyle? Vegan meal delivery services to the rescue!

Meal delivery services provide convenience to suit your needs. For those who want a healthy meal plus ultimate convenience, you can receive completely prepared meals to heat and eat. Or if you enjoy cooking, but not the time and hassle of planning and shopping, you can get meal kits. Meal kits provide the ingredients for each recipe measured and prepared, so you can get right to cooking a healthy delicious meal in minimal time. You can choose the number of servings and meals per week that work for you and skip weeks if the service is not needed.

Spicy Peanut Tofu

Bowls (4 servings)

— A comforting dish with a salty-sweet-tangy peanut sauce.



Bowls:

- 1 block (12oz) of extra firm tofu (see Notes)
- ¼ cup cornstarch • 2 tbsp olive oil. • ½ tsp salt
- 6 cups broccoli florets (~330g)
- 1 medium red bell pepper, cut into ½" strips (~200g)
- ½ cup roasted cashews
- 1 cup uncooked white rice or 6 oz of soba, udon, or your noodle of choice

Peanut Sauce:

- ¾ cup smooth peanut butter • 3½ tbsp low sodium soy sauce
- 1½ tbsp sesame oil (toasted or black) • 1½ tbsp rice vinegar
- 1½ tbsp chili paste (or to taste) • 1½ tbsp sugar or agave syrup
- 2 tbsp minced/crushed ginger. • 1½ tsp minced /crushed garlic
- 3 tbsp water

Instructions:

- 1) Preheat oven to roast at 425 degrees.
- 2) Gently press liquid out of the tofu by laying it flat on a plate, covering with another plate and pressing together while holding over the sink.
- 3) Cut into approx. 1" cubes.
- 4) Place in a bowl and toss with the cornstarch until coated. Drizzle with 1 tbsp of oil and sprinkle with ¼ tsp of salt and toss again.
- 5) Spread evenly on a baking sheet, lined with foil for easy cleanup.
- 6) Arrange oven shelf to the top ⅓ of the oven and roast tofu for 15 min, stirring occasionally, until tofu is just starting to brown.
- 7) Wipe out the bowl and toss the broccoli and peppers with 1 tbsp of oil and sprinkle with ¼ tsp of salt. Spread onto another baking sheet lined with foil or parchment.
- 8) Move the tofu to a lower rack. Add broccoli/pepper baking sheet to the upper rack, roast for about 10 min, until broccoli is roasted.
- 9) While the tofu, broccoli, and peppers are roasting:
 - a) Cook the rice or noodles according to package directions
 - b) Make the sauce: blend everything in a blender or food processor.
- 10) Divide rice or noodles between bowls, top with tofu, broccoli, and peppers. Sprinkle with cashews and drizzle with peanut sauce.

Notes:

- If you prefer your tofu with a chewier tofu texture, freeze and thaw your tofu. It will release more water when pressed.
- Replace broccoli and peppers with veggies of your choice.

After googling for vegan meal delivery services, I was pleasantly surprised at the number of them that have recently become available. Here are just a few:

All-vegan services:

- [Purple Carrot](#) - \$9.99/serving
- [Splendid Spoon](#) - \$9-\$13/serving
- [Rawvolution](#) - \$12/serving

Services with vegan options:

- [Green Chef](#) - \$4.79/serving
- [Hello Fresh](#) - \$3.79/serving
- [Cook Unity](#) - \$7.76/serving

Local:

- [Ruby Reds Vegan](#) - \$19-\$23/serving



CCYO Auditions and Winter Concert

Charles County Youth Orchestra's (CCYO) annual Winter Concert on Sun., Jan. 14, will begin at 3 pm and will be held at Thomas Stone High School, 3785 Leonardtown Rd., Waldorf. This concert is free and open to the public.

Conducted by Dennis Murphy, Prelude Strings; Dr. Teri Lazar, Encore Strings; Takako Mato, Encore Band, and Dr. Osman Kivrak, Charles County Youth Orchestra, the program will include Beethoven's iconic *Symphony No. 5*, *Overture to the "Marriage of Figaro"* by Mozart, and Goltermann's *Cello Concerto* with CCYO Concerto Competition winner Zachary McKay as soloist. The concert will conclude with a rousing rendition of Beethoven's *Ode to Joy* with all four ensembles performing together.

Mid-year auditions will be held on Sat., Jan. 13 from 10 am to 1 pm at Christ Church La Plata, 112 Charles St., La Plata. Information and sign-ups can be found at <https://www.charlescountyyouthorchestra.org/auditions>.

Recently, CCYO has been spotlighted in an online film by the Charles County Arts Alliance and has been featured on WTOP radio. Also, two CCYO String Quartets were finalists in the prestigious Washington Performing Arts Society Misbin Chamber Music Competition in Washington, D.C.

CCYO is one of the largest youth organizations in Southern Maryland, providing music education and performance opportunities for talented young musicians ages 8 to 18 in Charles, Prince George's, St. Mary's, and Calvert counties.

For more information, please contact Dr. Osman Kivrak, Director, Charles County Youth Orchestra (301 375-7109; charlescountyyouthorchestra.org).

Port Tobacco Players Stage *Wait Until Dark*

Sophia Vincent, daughter of Pamela and Adam Vincent, granddaughter of Cliff George, will appear in her first stage production, *Wait Until Dark*, with the Port Tobacco Players in La Plata (508 Charles St.). The suspenseful drama is about a blind woman, Susy, who becomes the target of three con artists who are searching for a doll filled with drugs. Vincent will play Gloria, a young girl who inadvertently becomes entangled in the dangerous game between the woman and the criminals. The production runs on the weekends from Jan. 19 to Feb. 4, with Vincent appearing each night except for Feb. 2. Tickets can be purchased online at: <https://www.ptplayers.com/wait-until-dark.html>

Wait Until Dark opened in 1966 and ran for nearly 400 performances. Lee Remick was nominated for a Tony Award. The original movie adaptation (1967) earned Audrey Hepburn an Academy Award nomination.

Happy New Year from the Alice Ferguson Foundation

Happy New Year, neighbors and friends!

We couldn't be more excited for our full calendar of programs for students and upcoming weekend activities for our community to enjoy. Take a look at what's happening this year and make a note — we hope you'll join us!

Sun., Jan. 21 — 70th Annual Member Meeting. See membership details below!

Sat., Apr. 6 — 36th Annual Potomac River Cleanup and Open House

Sat., June 1 — National Trails Day Invasives Removal

July 2024 — Summer Adventure Camp. Registration opening soon!

Sat., Sept. 21 — Pinot on the Potomac

Sat., Sept. 28 — National Public Lands Day Cleanup

We can't wait to see you at Hard Bargain Farm soon!

Join Our Team

We're hiring a Development Coordinator to help grow our impact. If you're passionate about the environment and love connecting with people, we want you on board! Apply now at fergusonfoundation.org/jobs/

Become A Member of the Alice Ferguson Foundation



It's not too late to join our member community! With five tiers to choose from, each offering unique benefits, swag, and more opportunities to visit Hard Bargain Farm, there's something special for everyone. Scan the QR code or [click this link](#) to explore membership benefits now!

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

