

# Smoke Signal



MOYAONE  
ASSOCIATION  
NEWSLETTER

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

VOLUME LXIV

APRIL 2024

NO. 4

## **President's Note: Moyaone Neighbors,**

Greetings and Happy Spring. By the time you see this our Spring flora should be in full bloom, or at least coming close, and we'll be enjoying warmer days, extra helpings of pollen and for this month, the bonus of an almost total solar eclipse during the afternoon on April 8.

We had a festive Moyaone Chili Challenge on March 16. Our Fundraising Committee, led by Co-Chairs Betty Mitchell and Nancy Weiman, along with the Moyaone Mashers, put on a real treat. Thanks very much to all the chili makers, judges, and volunteers who gave of their time and talents to make this event a resounding success. Thanks also to the attendees. We're not raising any funds without your enthusiastic participation.

Moyaone Members will see a couple of important items come across the air this month in advance of the May 4 Moyaone Association meeting. We will be sending out for review: 1) The slate of nominees for our vacating Moyaone Association Board of Directors (BOD) and Financial Trustees (FT) positions, and 2) Updates to our Association Bylaws.

The slate of nominees is planned to fill all five BOD positions: President, Vice President, Secretary, Comptroller,

### **Moyaone Association Board of Directors Monthly Meeting, and Annual Meeting**

Meetings will be held on the fourth Tuesday of each month (unless noted because of holiday or other exception). The April BOD meeting has been rescheduled for Tuesday, April 16.

**6:30 pm, Wagner Center, 2311 Bryan Point Road**

Also note the:

**Annual Members' Meeting with Board Elections**  
Saturday, May 4 at 1:00 pm, at the Wagner Center

and At-large Director. There will also be two of the three FT positions open for nomination, for two and three years, respectively. Normally the terms are staggered to avoid a wholesale change but this year, with early departures, all positions are open.

As for the Bylaws, the proposed updates primarily address inconsistencies in the current language. These are minor changes to bring the guidance up to date and do not involve major policy changes.

Many thanks to the Nominating Committee and the Bylaws subcommittee for all the participation and diligent work on these two very important projects. Please mark your calendar for our May 4 Association Meeting. The meeting is beginning early this year at **1 pm** at the Wagner Center.

Please plan to attend our biennial Moyaone Homes Tour on April 27. This is another signature Moyaone fundraising event where residents showcase their homes and gardens, and attendees enjoy the opportunity to experience the diverse architecture and gardens associated with our Moyaone residences. The tour will conclude with an evening wine social and silent auction. See page 3 of this issue for information on purchasing tickets.

For our latest Association Dues update, there were 100 payers out of the 197 owners of improved properties, and 7 payers out of the 56 owners of unimproved properties. Our budget was built on the reasonable expectation of receiving annual dues payments from 140 improved property owners and 10 unimproved property owners. Payments were due on January 31. Please pay your dues. Funds are desperately needed to catch up on our road maintenance, prepare the Moyaone Pool for another season, and remain current on the ancillary costs of operating in the forest. Thanks to all for your attention this month and all you do to preserve the Reserve.

*Respectfully,  
John Rudzis*

*President, Moyaone Association  
MoyaonePresident@gmail.com*



### **David Carl Reichard III**

*October 20, 1940 – March 5, 2024*

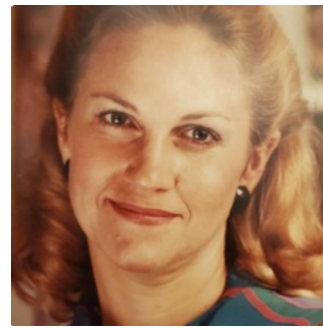
David Reichard, 83, of Accokeek, beloved husband, father, grandfather, and great-grandfather, died peacefully of Alzheimer’s with his wife of almost 60 years at his side.

He worked as an educator, initially serving 10 years as Associate Professor of Engineering at General Motors Institute in Flint, Michigan. In 1978, he took a position in the U.S. Patent Office in Crystal City, Virginia and the family moved to Riva, Maryland. One year later, he began what would be a 23-year career as Professor of Engineering and Mathematics at Charles County Community College (now College of Southern Maryland). He taught there with distinction until his retirement in 2002, winning two teaching awards along the way. His students appreciated Professor Reichard’s enthusiasm in the classroom, skill, great sense of humor, and genuine concern for their success.

In 1987, David and Peggy moved to Accokeek to enjoy the natural beauty and peacefulness of their home in the woods in the Moyaone. Neighbors may remember him walking his two Airedales, Willi and Carl, followed by the current Welsh Terrier, Jesse, around the “block” every morning.

He was an avid sailor, sailing first on Lake Huron and for many years exploring the Chesapeake Bay with Peggy on “Sassy,” their J-32 sailboat. They also loved camping, beginning with a tent with their young daughters and ultimately graduating to an Airstream travel trailer. Additionally, in his retirement David enjoyed building and competitively flying control-line model airplanes.

In addition to his wife, David is survived by his two devoted daughters, Suzanne and Chris, nine grandchildren, eight great-grandchildren, and his Welsh Terrier Jesse.



### **Judith Hotz “Judy” Massa**

*1941 – 2024*

As we breathe in the air of Spring’s regreening, please smell a blossom, wave "Hallo!" to a neighbor, and strum a tune in memory of Poplar Hill’s Judy Massa. We’re lucky to have had her and her Massa family with us for so many fine years.

Judith Carol Hotz Massa, 82, of Indian Rocks Beach passed away on March 5 at Regal Palms Assisted Living community in Florida. Judy was born in 1941 in the Canal Zone in Panama. She graduated from Balboa High School in Panama, and then DePauw University in Indiana. After college, Judy began an illustrious career with Voice of America (VOA) in Washington, DC. She became Music Director for VOA and hosted a weekly radio program called "Country Music USA," where she introduced global listeners to country music and artists. She beamed "country sunshine" to millions of people around the world and gained a following as an ambassador of American music.

Judy supported local music through the Folklore Society of Greater Washington. She found a stage for each musician with songs to share, helping them to pass their treasures on to others.

Judy was an animal lover who cared deeply for the welfare of dogs, cats, and horses. Every animal she knew, in Poplar Loop and beyond, was greeted with a treat and a grin. All who passed her house saw an oasis of local garden delights. She encouraged all she met with an open ear, a shared spade and watering can, or an open microphone — teaching, sharing, and stretching horizons.

Judy is survived by her sons Roland and Justin, brother James "Tim" Hotz, nephew Ted, niece Kristin, and grandson Nicholas. Her generous and beautiful spirit will be carried forward by those who love her.

#### **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



## Docents for Homes Tour Needed; Donations for Silent Auction

Help support the Moyaone Homes Tour by volunteering as a docent in one of the featured houses. Two-hour shifts are available (1–3 pm, or 3–5 pm). For more information, please contact Nancy Weiman

[nancyweiman@gmail.com](mailto:nancyweiman@gmail.com)

Also needed are items for the Silent Auction, which will take place during the post-tour reception. For more information about the types of items needed, please contact Michelle Sullivan ([misullivan2626@gmail.com](mailto:misullivan2626@gmail.com)).

Proceeds from the Homes Tour go toward improvements to the Wagner Community Center and grounds.

## Pulse of the Pool

### This Week

We will be removing the pool cover Sunday, April 7, at 1 pm (rain date is Saturday, April 6 at 9 am). We hope you can lend a helping hand or come out & show your support as we get ready for another fabulous pool season. [Sign up here](#), email [russelhc@yahoo.com](mailto:russelhc@yahoo.com), or text 240-383-9708.

### Accepting Resumes for Moyaone Pool Manager Now!

Job description and qualifications can be found by [clicking here](#). Work to start in May with limited hours to prepare the pool for opening and through the week after Labor Day, to winterize the pool. Interested parties may forward a current resume, references, contact information and salary expectations, to [moyaonepool@gmail.com](mailto:moyaonepool@gmail.com). Please share with all interested parties.

We are still recruiting volunteers for pool subcommittees. Even if your interest is limited to a specific activity or event such as lifeguard training, weeding the deck, or grilling at a holiday social, please sign up, so we know that you're still interested! (And we thank you for it!) The 2024 sign up is <https://forms.gle/wWjhpAFFwuMWvkVWA>.

If you want to help and support our small community pool, but don't have the time, please consider making a financial contribution to help us cover large and necessary expenses (moveable lifeguard chair stands, broken/unrepairable deck furniture, and new signage) that are not covered by the MA Budget: Venmo @MoyaoneComptroller with a specific POOL-related note like "this is to help with POOL EXPENSES" or "for the POOL to buy lifeguard chair," etc.

### Chili Cookoff on March 16 a Big Success!

Many thanks to all who came out and supported this community event. A special thank you goes to the judges: Thann Bennett, Doug Ciskowski, Liz Evenson, Charlie Gaumond, Ben Leadem, and Shannon Redd.

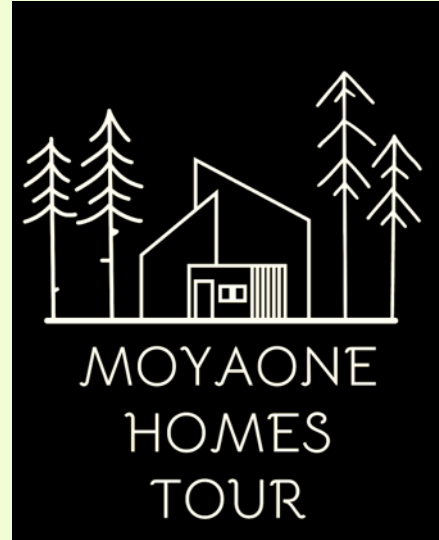
#### Winners were:

Plant-based chili: 1st place, Lynn Hollyfield  
2nd place, JJ Jackson  
Meat-based chili: 1st place, Daniel Lago  
2nd place, Nick Espinoza

**Coming Saturday, April 27**

**Get your tickets now on**

**Eventbrite:** <https://tinyurl.com/MHTour2024>



## 2024 MOYAONE HOMES TOUR

Tour rarely seen homes in a variety of architectural styles. Explore lovely homes, wander through unique residences, and enjoy the woods in spring.

**Homes Tour: Saturday, April 27 • 1–5 pm**

followed by Wine and Cheese Social  
with Silent Auction, 5–7 pm

#### Admission

prepaid tickets, \$35 per person:

<https://tinyurl.com/MHTour2024>; at the door, \$40



*Registration and Sign-in is at the Moyaone Community Center, 2311 Bryan Point Road, Accokeek MD  
(Tickets will be sold at the door until 3:30 pm)*

The Homes Tour is for ages 16 and older. Must be 21 or older to participate in wine tasting.

Tickets are non-refundable, and are required to enter all properties and the reception. Cash, check, or major credit cards accepted for auction purchases.

## Sanctuary

— Ann Bodling, formerly of Bryan Point Road

We once lived on the banks of the Potomac, where the prothonotaries nested and the beavers swam. The walking trail wound through beech and holly on its way to the marsh, skirting stands of blueberry, false foxglove beneath the oaks and an old fringetree, toppled over on its side, but very much alive. Fallen giants littered the forest floor, a playground for chipmunks and the occasional students who took a notion to walk that way to the river.

Just off the trail, a bald eagle nest rested high in the branches of a towering oak old enough to have witnessed the Piscataway Nations' long-ago rule over this territory. During the years we lived there, the pair went about repairing and refurbishing their nest with branches snapped out of trees in mid-flight. Surprisingly, there were three nests in the area, each active and producing fledglings, and never did I see a squabble between the parent pairs.

The riparian woodlands weren't a quiet place; there was melody, of sorts, in every season. Red-headed woodpeckers were year-round residents, and their chatter shattered the silence as they foraged among the dead ash and maples. Ospreys whistled, screech owls trilled, great-blue herons squawked, red-shoulders screamed, catbirds mimicked, and barred owls posed their questions day and night.

Springtime brought a grand chorale of migrant songbirds, countermelodies so intertwined I sometimes couldn't tell them apart. Ruby-throats danced through tree branches and wood thrush and ovenbirds lurked in the leaf litter. Warblers arrived in abundance — blue-grey gnatcatchers, redstarts, parulas, chestnut-sideds, black and whites, prairies, common yellowthroats, and Louisiana waterthrushes stayed to nest while magnolias, black-throated blues and greens, blackburnians and blackpolls passed through on their way north.

Migrating thrushes arrived in autumn, Swainsons, grey-cheeked and hermit, blending into the bare woodlands and skulking through the underbrush. Later came the white-throats and juncos, scratching through the duff layer like so many winged mice. The wetland winterberries fed flickers or brown thrashers or cedar waxwings, depending on the year and who got there first.

Winter brought rafts of waterfowl and the river cacophony began in earnest — Canada geese, both scaups, ringnecks, widgeons, ruddy ducks, canvasbacks, mallards, black ducks, gadwalls, blue-winged and green-winged teals, northern shovelers, bufflehead, common goldeneyes, common and hooded mergansers, horned and pie-billed grebes and, in early spring, snow geese and tundra swans touched down on their way to the arctic.

We moved from this sanctuary, a few miles south of Washington, DC, a few years ago and I have not been back. Yet, in my mind's eye, I still see the seasons changing and the woodland's inhabitants come and go. When I dream of birds, I dream of here.



## AAA Springtime Shows and Demos

— Lona Powell

The Accokeek Artists Alliance (AAA) will have an information table at the Alice Ferguson Foundation's Annual Potomac River Watershed Cleanup's open house on Saturday, April 6, 9 am–2 pm at their Cafritz Center, 2201 Bryan Point Road. Please stop by to learn more about AAA or just to say "hi"!

Next up, come see how stained glass is transformed into art at a free demonstration, open to all, by artist Jimmy Powers at the Mattawoman Creek Art Center (MCAC) in Smallwood State Park (5565 Upham Pl., Marbury, MD) on Sunday, April 7 at 1 pm. A discussion and reception will follow. The AAA show will be at MCAC through April 14, open Fridays and weekends 11 am–4 pm. AAA thanks everyone who came to the show's opening reception on March 17 (pictured above) and welcomes everyone to come back on April 7. Other AAA activities in the works include a plein air event in June. Getting involved with AAA is easy — just join up via our website at [AccokeekArtistsAlliance.com](http://AccokeekArtistsAlliance.com).



**SAVE THE DATE: Saturday afternoon, MAY 18**

## Moyaone Mayfest

— a Community Celebration of Spring!

- Fun for the Whole Family
- Singing, Dancing, Games, Tea & Cakes, Maypole, plus Community Pizza Oven and Beer!
- Featured guests include the Rock Creek Morris Women, our own Dirt Road Damsels, and the Moyaone Mashers.
- Community organizations are invited to have a table at the event.

If interested in planning, participating, or making food, please reach out to Karen Heys, [karen@karenheys.com](mailto:karen@karenheys.com), or 301-832-5550.



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



### Dear Herby,

Every day, I feel so fortunate to be living in the Moyaone, immersed as we are in the natural world. I consider myself an environmentalist, and I care deeply about the planet that my children and the animals will be inheriting, so I want to do my best to minimize climate change. I've read that animal agriculture in general is considered a major contributor, but is that really true? Have you seen any statistics that back this up?

*Sincerely, Earth Day Planet Hugger*

### Dear Fellow Planet Hugger,

While it is generally accepted in the science community that animal agriculture is a far bigger culprit than most other types of farming, I've seen studies and models claiming that anywhere from 10% to 65% of the total cause of climate change can be attributed to this source. An excellent [article](#) in VOX last year, "UN Numbers Say Meat Is Bad for the Climate. The Reality Is Worse," sheds some light on why the numbers don't necessarily reflect the whole picture.

Further, earlier this month, the *Washington Post* reported that "Livestock Industry Co-opts Academics to Downplay Its Climate Impact, Study Says," another factor that may be contributing to the obfuscation of the hard realities of the situation.

But regardless of the exact numbers, more and more environmentalists and scientists are beginning to call for major reductions in the consumption of animal products in general. For example, a recent [study](#) published in the highly-respected scientific journal *PLOS* posits that ending meat and dairy production would "pause" the growth of greenhouse gas emissions for 30 years. That is quite an impact to which any of us has the option (or would that be obligation?) to contribute! Luckily, it is easy to eat more earth-friendly — try the delicious Easy Grillable Veggie Burgers at right, or one of the many recipes on the websites linked at the top of the recipe.

And so, "Happy" Earth Day, friend. Keep on hugging, because the planet needs your — and everyone's — help. Desperately.

*Herby*

PS: Readers, please email your questions about this column or anything vegan to [moyaoneveg@gmail.com](mailto:moyaoneveg@gmail.com)

Swap your hamburger on the grill with an earth-friendly alternative, such as these delicious veggie burgers from the *Minimalist Baker* (the recipe has a 5-star rating from over 500 reviews!). For more plant-based recipes that are easy on the earth, check out these from [EarthDay.org](http://EarthDay.org) and lots more from the *Minimalist Baker* (<https://minimalistbaker.com>).

## Easy Grillable Veggie Burgers

Makes 5 large or 10 small burgers

### Ingredients

- 1 cup cooked brown rice
- 1 cup raw walnuts (or substitute bread crumbs)
- ½ tbsp avocado oil (or any vegetable oil)
- ½ medium white onion, finely diced (~¾ cup)
- 1 tbsp each chili powder blend, cumin powder, and smoked paprika
- ½ tsp each sea salt and black pepper (plus more for coating burgers)
- 1 tbsp coconut sugar (optional, or substitute brown or raw sugar)
- 1½ cups cooked black beans (drained and patted dry)
- 1/3 cup panko bread crumbs
- 3–4 tbsp vegan BBQ sauce

### Instructions

1. Heat skillet over medium heat. Add raw walnuts and toast for 5–7 minutes, stirring frequently, until fragrant and golden brown. Let cool and move onto the next step.
2. In the meantime, heat the same skillet over medium heat, and add oil and onion. Season with a bit of salt and pepper and sauté for 3–4 minutes, or until onion is fragrant, soft, and translucent. Remove from heat and set aside.
3. Once walnuts are cooled, add to blender or food processor with chili powder, cumin, smoked paprika, salt, pepper and coconut sugar and blend until a fine meal texture is achieved. Set aside.
4. To a large mixing bowl, add drained, dried black beans and mash well with a fork or potato masher, leaving only a few whole beans.
5. To the bowl, add cooked rice, spice-walnut mixture, sautéed onion, panko bread crumbs, BBQ sauce, and mix thoroughly with a wooden spoon until a moldable dough forms. If dry, add extra 1–2 tbsp BBQ sauce. If too wet, add more panko bread crumbs. Taste and adjust seasonings as needed.
6. Divide into ¾-inch thick patties
7. If grilling, heat the grill and brush the grill surface with oil to ease cooking. Add burgers and close lid. Flip gently after 3–4 minutes or when well browned on the underside, and cook for another 3–4 minutes.
8. If cooking on a skillet, heat the same one you used earlier to medium heat. Add just enough oil to lightly coat the bottom, then add your burgers (do not overcrowd). Cook for 3–4 minutes or until well browned on the underside, then flip gently and cook for another 3–4 minutes.
9. The burgers are not as firm as meat burgers, but will definitely hold their shape.
10. Serve burgers as is, or on toasted buns with desired toppings. Leftovers keep in the refrigerator for 2–3 days.



## Welcome to the Moyaone Reserve

Hi, neighbors. We're Erin and Austin Jephson, originally from San Luis Obispo, CA, and Austin, TX, respectively. Erin works as a Program Manager for Water at NASA, while Austin pursues his passion as a Designer at Autodesk. Outside of work, we love woodworking, boondocking in our truck camper across the US, playing drums, preserving food, and ensuring our vintage Volvo stays road-ready. Our two Rhodesian Ridgebacks, Hudson and Mavis, also keep us constantly busy. As urban converts, we're thrilled about embracing this new lifestyle and can't wait to get to know our new Moyaone community better. Looking forward to meeting you all soon!


## ... And a Fond Farewell

Nan and I left the Moyaone on February 21 after living on Steamboat Landing for nearly 20 years. We have many terrific memories, including chili contests, Moyaone Challenges, pool parties, home tours, and the community garden — but most of all, the wonderful people and doggie pals who were our friends and neighbors.

We are now living in a retirement community in Newtown, Pa., where we are adjusting to everything new. It is a beautiful area in Bucks County and we have already hiked in the local state park with access to the Neshaminy River. Nonetheless, the Moyaone is where our hearts still are and we are thankful we had the opportunity to live there — the longest we ever lived anywhere.

*Rita Bergman*

**Spring 2024 Highway Clean-Up**  
 Sponsored by GACA, Greater Accokeek Civic Association in cooperation with the Alice Ferguson Foundation  
**SATURDAY, APRIL 13, 2024**  
**10 A.M. TO NOON**

 Meet at the GACA Welcome Center in the Weis Shopping Center, located between Accokeek Drug and Subway, at 9:30 or any time between 10 and noon to pick up trash bags. Dress appropriately for the weather and to pick up trash. This is a great way for students to earn Community Service Hours. For more information contact Dan Donohue 301-641-8770.



36TH ANNUAL  
**POTOMAC  
CLEANUP &  
OPEN HOUSE**

AT HARD BARGAIN FARM  
2201 BRYAN POINT ROAD, ACCOKEEK, MD 20607

SATURDAY  
**APRIL 6  
2024**  
9 AM - 2 PM

**KEEP ACCOKEEK  
BEAUTIFUL!  
FAMILY FUN!**

A GREAT WAY FOR KIDS  
TO EARN SSL HOURS

*See you there!*

## ***AFF 36th Annual Potomac Cleanup & Open House Is April 6***

Want to make a difference this weekend? Join the Alice Ferguson Foundation for the 36th Annual Potomac Cleanup & Open House this Saturday, April 6 from 9 am to 2 pm. This local event is the perfect opportunity for all ages to make a meaningful impact on our environment while enjoying a day of community, learning, and fun outdoors. We'd love to see you there! [RSVP at this link here.](#)

Event Address: 2201 Bryan Point Road, Accokeek, MD



### **Spend Summer Break at Hard Bargain Farm!**

Join our award-winning Summer Adventure Camp this July, voted the top choice for Maryland Camps by Washington Parent Picks! Dive into an unforgettable summer featuring new weekly themes and exciting activities designed for exploration and learning. Campers are in for an epic adventure, from habitat hikes to crafting with nature, discovering critters, splashing at the pool, and creating lifelong friendships!

Spaces are limited, so secure your child's spot now! [Visit our website](#) for full camp details and to reserve your spot today. Summer Adventure Camp is open to campers ages 4–13.

*Alice Ferguson Foundation, 2001 Bryan Point Road*  
[fergusonfoundation.org](http://fergusonfoundation.org)



*Earth Awakening Festival*  
*Saturday, April 13*  
*12-4 pm*

## **Accokeek Foundation Earth Awakening Festival to Take Place Saturday, April 13**

If you loved Lattes with Lambs as much as we did, then you won't want to miss the Earth Awakening Festival!

The Accokeek Foundation's annual spring event is back, and it's springier than ever. Join us on April 13 from 12 to 4 pm to meet the new lambs and goats, explore the gardens and trails, enjoy spring crafts and activities, and learn about Piscataway culture.

Earth Awakening will be packed with sheep-shearing demonstrations, spring storytimes, Piscataway cultural demonstrations, fiber arts, scavenger hunts, and an heirloom plant sale. [Get your tickets today!](#)

### **Solar Eclipse Party**

Looking for the perfect place to check out the 2024 solar eclipse? If you're not traveling to the path of totality, join us in Piscataway Park on Monday, April 8 from 12 to 4 pm.

Bring a picnic lunch and your eclipse viewers, and enjoy an afternoon in the park with fellow eclipse enthusiasts.

\*Eclipse glasses are available for purchase at the visitor center while supplies last.

### **Visitor Center Reopens**

The Visitor Center is now open for the season, Tuesday–Sunday, 10 am to 4 pm.

### **Visitor Center Volunteers Needed!**

We are currently seeking 1–2 volunteers to staff our vibrant, but often calm Visitor's Center. If you have customer service experience, weekend availability, and would enjoy getting to know many of our visitors as they come through the park, please reach out to Gail Dickert at [gdickert@accokeek.org](mailto:gdickert@accokeek.org) to learn more about the benefits and importance of this volunteer role.

*The Accokeek Foundation at Piscataway Park is located at 3400 Bryan Point Road, Accokeek; [info@accokeek.org](mailto:info@accokeek.org)*



Aerial photo of the site taken March 4, 2024

Photo: WSSC Water.

## **WSSC Construction Project Scheduled to be Completed by End of Year**

The future is taking shape in Accokeek in the form of a cutting-edge water treatment and green energy project. WSSC Water is transforming the way the Piscataway Water Resource Recovery Facility will handle waste from five existing water resource recovery facilities. The Piscataway Bioenergy Project — the largest and most technically advanced project ever constructed by WSSC Water — will use innovative technology to recover resources and produce green energy. In the coming years, the Piscataway plant will evolve into a bioenergy production facility that uses efficiency, technology, and sustainability to enhance the region's environmental and financial health. This \$271 million project is expected to serve WSSC customers for the next 100 years.

The Piscataway Bioenergy Project will transform how WSSC Water handles biosolids — the nutrient-rich organic materials produced by the wastewater treatment process — from five existing water resource recovery facilities. The new facility will significantly reduce the amount of biosolids left over from the treatment process, thus reducing costs to haul and dispose of the product. The biosolids will be significantly cleaner "Class A" biosolids, making the disposal process much easier and allowing the final product to be sold and distributed as fertilizer. With cleaner Class A biosolids, WSSC Water will save money by eliminating the use of lime, which is applied to Class B biosolids to control odor.

This new process is forecast to reduce operating costs. An added benefit: The process that creates the Class A biosolids will generate methane gas that will be cleaned and used to power the plant, reducing WSSC Water's greenhouse gas emissions.

The Piscataway Bioenergy facility is expected to be substantially complete by November 2024.

From WSSC: <https://www.wsscwater.com/bioenergy>



## **New National Wildlife Refuge Proposed for Southern Maryland**

The U.S. Fish and Wildlife Service (USFWS) proposes to create a new unit of the National Wildlife Refuge System called the Southern Maryland Woodlands National Wildlife Refuge. This Draft Land Protection Plan/Environmental Assessment (LPP/EA) identifies several watersheds that exhibit the conservation values that the Service and its partners seek to protect. These largely forested habitats remain intact but are vulnerable to conversion from development within the Washington DC metropolitan region. If protected, these watersheds will continue to provide resilience to climate change, conserve waterfowl and other migratory bird habitat, aid in the recovery of listed threatened and endangered species, and provide nearby outdoor recreational opportunities for the 10 million people who live and work in the Washington–Baltimore metropolitan region.

The proposed lands are in Prince George's, Anne Arundel, Calvert, Charles, and St. Mary's counties. This region provides valuable habitat for fish and wildlife, supports migrating waterfowl, protects water quality in the Chesapeake Bay, and offers recreational opportunities, including hunting and fishing.

Lands considered for conservation would promote connectivity of mature forests, protect wetlands, and further the ecological integrity of natural communities in southern Maryland. Conservation of this area is supported by the Southern Maryland Conservation Alliance, a partnership of conservation groups and local, state, and Federal agencies that are working to conserve the working rural character of Southern Maryland.

A listening session for the public to learn about the proposal, ask questions, and provide input is being held on April 18 at the Calvert Marine Museum, Solomons, MD, 7–8 pm.

For more information, please contact Daniel Murphy, Chesapeake Bay Field Office (410/980-6053; [dan\\_murphy@fws.gov](mailto:dan_murphy@fws.gov)).





## The Homegrown Coffeehouse 25th ANNIVERSARY of bringing great music to Southern Maryland

On March 23, It was an incredible night of music and community at the Homegrown Coffeehouse with Iona, and Quiet the Mountain! Thanks to all the volunteers who make it happen and to all those who support live music. Above are a few pictures from that night (top: Quiet the Mountain; below: Iona).

**Saturday, May 4.** In its **LAST SHOW** of the season, Homegrown Coffeehouse offers a special evening of music as Ruthie and the Wranglers return. Admission/suggested donation: \$25.

*Doors open:* 6 pm; lite supper (homemade soups, bread, and desserts) available 6–7:30 pm, desserts/tea and coffee.

*Music:* 7:15–7:45 pm, Opening Act: Jillian Matundan; 8–10 pm: Ruthie and the Wranglers

### Jillian Matundan

Born and raised in New York State, Jillian fell in love with classical music when she began taking violin lessons at the age of three. Jillian trained on piano, flute, and even sitar — but is self-taught on all the other instruments she plays (guitar, ukulele, banjo, mandolin, string bass, and a host of other random instruments). She took a 15-year hiatus from writing and performing music to pursue her career in the labor movement when she rediscovered her musical muse in August 2018. Her debut 5-song EP “Hangin On” featured two songs that were Mid-Atlantic Songwriting Contest winners. She is working on her first full-length album, which is scheduled for release later this year. For more information, visit her website at [www.jillianmatundan.com](http://www.jillianmatundan.com)

### Ruthie and the Wranglers

Ruthie and the Wranglers are a five-piece based in the Washington, DC area. After 25 years of twang (including recording, touring, and Americana/Roots radio airplay) the band remains a cornerstone of the DC roots music scene. From original Americana Country to a rousing Surf instrumental or whisky-drenched ballad, their clever lyrics, high energy, and heavenly harmonies set them apart from the rest. Their Americana/Country roots and their unstoppable energy Ruthie describes as "Loretta Lynn meets the Ramones at Dick Dale party!"

They’ve released six albums and most recently a compilation of some favorites from their legacy of recordings entitled *All Wrangled Up*. Their lyrics were called by Billboard “nothing short of brilliant” and The Washington Area Music Association (The WAMMIES) has declared them emeritus after more than 30 WAMMIE wins including, Album of the Year, Song of the Year and Country/Duo Group. [www.RuthieandtheWranglers.com](http://www.RuthieandtheWranglers.com)



### Saturday, April 27, 11 am–7 pm

Party for the Arts, sponsored by the Alexandria Arts Alliance. 11 Canal Center Plaza, Alexandria. Family fun event! Come on out.

Lynn Hollyfield joins friends Jeff Harding & Kevin Kirby along with Randy Barrett and Jaime Conrad to perform 1–1:45 pm.