

A P R I L 2 0 1 3

Brookeville Times

Town of Brookeville, MD

Established 1794

Incorporated 1808

The maple syrup's full of ants.
A mouse is creeping on the shelf.
Is that a spider on your back?
I ate the whole pie by myself.
The kitchen sink just overflowed.
A flash flood washed away the school.
I threw your blanket in the trash.
I never lie----I---
April Fool!

Myra Cohn Livingston

News and Announcements

Pumping Station - As many of you know there was a sanitary sewage discharge (SSD) from the WSSC pumping station on Market St. that began March 5. The overflow was due to a break in a 16" force main in Olney. The repair was completed on March 9 but not before 3.5 million gallons of raw sewage spilled into the Reddy Branch. Commissioner Michael Acierno received word from Jim Neustadt, Director of Communications at WSSC that the following work had been complete on March 27.

"At the Reddy Branch Wastewater Pumping Station, solids were raked, bagged and removed immediately after the broken pipe was put back in service. Lime and straw were spread across the affected area. We installed a temporary snow fence around the limed area to prevent pets/animals away. I understand our staff has been working with the Town and contractors so they can gain access in preparation for the archaeological dig. In accordance with regulations, warning signs posted near both locations will come down 30 days after the incident. "

Town Election - Mark your calendar and plan to vote in the upcoming election held on May 7 from 4:00 pm – 9:00 p, at the Brookeville Academy.

The History of Regional Sweets: Sandy Spring Jumbles presented by Katherine Farquhar

At the recent meeting of the Brookeville Bicentennial Commission, our neighbors and friends noticed a stack of blond cookies on each table. These were "jumbles", an old Sandy Spring tradition. These rich and simple cookies reflect the basic ingredients available to farm families in the 18th and 19th centuries. Each was decorated with a "bit" of something that added a touch of elegance or specialness: a chocolate chip, a dried cherry, a raisin, or a nut. This is how I remember Grammy Farquhar's simply special "Jumbles" -- that everyone knew they could find at The Cedars (in the blue and white Chinese porcelain cookie jar on the dining room's radiator cover).

Here are two recipes for Jumbles: one from the regionally important cookbook *Domestic Cookery* by Elizabeth Lea (this was the 9th Edition, published in 1856), and the second from *Luncheon with the Association: 150th Anniversary Cookbook*, by the Mutual Improvement Association of Sandy Spring (2007). Stop by the Sandy Spring Museum Bookstore to pick up either of these (reprint for the Lea Cookbook).

Common Jumbles

Take a pound of flour, half a pound of butter, and three-quarters of sugar, three eggs, a little nutmeg and rose brandy; mix the butter and sugar together, and add the flour and eggs; mould them in rings, and bake them slowly. (p. 118)

Grammy's Jumbles

1/2 lb margarine (1 c) 2 Tbsp milk
 1 lb sugar (2 c) 2 Tbsp sherry
 4 eggs 1 lb flour (4 cups)
 1 tsp vanilla 1 1/2 tsp salt
 1/2 tsp almond extract 2 1/2 tsp baking powder
 dash nutmeg

Preheat oven to 325. Grease cookie sheets. Mix by hand, butter and sugar. Add eggs; do not beat. Add wet ingredients. Stir in dry ingredients just until blended. Drop by teaspoonfuls onto sheets. Bake 15 minutes or until edges brown on lower shelf, then move to middle shelf for 5 minutes. Makes 6 dozen and will keep well for 2-3 weeks. (p. 177)

No matter how you build your Jumbles, they're always popular (why not? They cover the key food groups: fat, sugar, salt). Take it from me and my cousin Brooke Farquhar, who have inexplicably botched many a jumble: the key to a great Jumble is never, never use a mixer or beater; under-mixing is the secret. Pretend you're a busy farm cook doing this while you multitask (clabbering milk, canning tomatoes, making applesauce, brining meat, plucking chickens?) -- you'll get the hang of it. And don't forget -- just a bit of a "treat" on each one. Savor the Specialness.

April Gardening Tips

From the Garden Calendar for the Greater Washington Area produced by Brookside Gardens. Contributed by Suzanne Friis

Indoor Plants

If you received a gift plant for Easter, keep it in bright indoor light. Water as needed, but avoid overwatering. Once blooming is finished, lilies,

hydrangeas, tulips, daffodils, pansies and primroses can be planted in the garden. Note that all of these, except for daffodils and primroses, are deer favorites. Azaleas grown as gift plants are not hardy but can be enjoyed as a patio plant when danger of frost is past.

Repot houseplants as needed and begin fertilizing all houseplants according to package directions.

Lawn Care

Apply pre-emergent weed killers by April 15 or before the forsythia blossoms fade. Corn gluten meal, although costly, is a non-chemical way that will reputedly prevent crabgrass germination.

Complete lawn seeding in April, although in our area September is the recommended month for seeding lawns.

When mowing, cut bluegrass and fescue lawns 3" tall. Try not to remove more than 1/3 of the grass height with each cutting. If grass is growing quickly, mow more often.

Vegetable and Fruit

Set out plants of broccoli, brussels sprouts, cabbage, cauliflower, spinach, lettuce and onions. You can still plant peas in early April.

Strawberries, berry bushes and fruit trees can be planted now.

Remove the red raspberry canes that bore last summer. Remove weak stems and prune larger stems. Tip back the canes of black raspberries, leaving 8-12 buds on each lateral branch. Remove weak or spindly canes.

Herbaceous Plants

Do not cut back the leaves of bulb plants until they have yellowed naturally. The green leaves provide the nourishment that forms next year's flower buds. If needed, divide and replant overcrowded daffodils to encourage blooming.

Plant perennials and herbs now. Hardy annuals such as alyssum, portulaca and snapdragon can be planted at the end of April. Divide perennials if needed. To reduce shock, it is best to divide perennials when the stems are 1-4" tall. Chrysanthemums are best divided yearly and daylilies can be divided now or just after flowering. Fertilize perennials and begin staking before the growth becomes too tall.

Clean out groundcovers, cut back and fertilize as needed.

Trees and Shrubs

Bare-root trees, shrubs and roses should be planted by the middle of the month. Container-grown plants can be planted all year. When planting, spread the roots into the surrounding soil and place the crown (the point where the main stem meets the roots) slightly above ground level. Dig the planting hole twice the width of the root ball. Our soils are poorly drained. Improve soil texture and drainage using generous amounts of compost or sphagnum peat moss. Never use Michigan peat. Keep newly planted plants watered throughout the first growing season.

Transplant trees and shrubs early in the month, preferably before or just as the leaves emerge. Take as large a root ball as possible. Water immediately after planting.

Never plant azaleas, rhododendrons, andromeda, or any members of the Heath family under black walnut trees. The trees produce juglone, which is also injurious to other plants including thyme, lily-of-the-valley, ajuga, and forget-me-nots. A list of plants that do grow under black walnuts is available on-line.

Prune spring-flowering plants such as azaleas, forsythia and spiraea immediately after flowering. Prune summer-flowering plants such as crape myrtle now. Prune evergreens such as arborvitae, juniper, yew, hemlock and false cypress now through September. However, never prune back into bare wood as bare wood will not produce new growth as it does in deciduous plants. Complete rose pruning by early April.

**Salem UMC Book Discussion
2013 Schedule**

Meetings 7:30 pm

Upstairs Classroom in Salem Community Hall

All Are Invited!

Tuesday, April 9 *The Faith Club* by Priscilla Warner, Suzanne Oliver and Ranya Idliby – Non-Fiction

Three mothers from three faiths—Islam, Christianity, and Judaism—got together to write a picture book for their children that would highlight the connections between their religions. After just a few meetings, however, it became clear that the women themselves needed an honest and open environment where they could admit—and discuss—their concerns, stereotypes, and misunderstandings about one another. After hours of soul-searching about the issues that divided them, Ranya, Suzanne, and Priscilla grew close enough to discover and explore what united them.

Thursday, May 2 *The End of the Affair* by Graham Greene – Fiction

The story revolves around a doomed love affair that takes place in 1940s war-torn London. Maurice Bendrix, a successful writer, falls for Sarah Miles, the wife of a dreary civil servant with whom he has struck up a business relationship. Sarah calls the relationship off without warning or explanation and we later learn Sarah's side of the story via her journal which has fallen into Bendrix's hands. Her diary entries provide a glimpse into her view of the affair and reveals a surprising element to Sarah's character, namely her relationship with God, and the reasons why she gave up Bendrix all those years ago.

Thursday, June 6 *Behind the Beautiful Forevers: Life, Death and Hope in a Mumbai*

Undercity by Katherine Boo - Non-fiction
Katherine Boo spent three years among the residents of the Annawadi slum, a sprawling, cockeyed settlement of more than 300 tin-roof huts and shacks in the shadow of Mumbai's International Airport. From within this "sumpy plug of slum" Boo unearths stories both tragic and poignant--about residents' efforts to raise families, earn a living, or simply survive.

Thursday, Sept. 5 *Unfamiliar Fishes* by Sarah Vowell - Non-Fiction

"Unfamiliar Fishes" is a whiplash study of the Americanization of Hawaii and the events leading to its annexation, retracing the impact of New England missionaries who began arriving in the early 1800s to remake the island paradise into a version of New England. Its scintillating cast includes dour missionaries, genital-worshipping heathens, Teddy Roosevelt, incestuous royalty, a nutty Mormon, a much-too-merry monarch, President Obama, sugar barons, an imprisoned queen and Vowell herself, in a kind of 50th-state variety show.

Thursday, Oct. 3 *Flight Behavior* by Barbara Kingsolver - Fiction

Set in a small town in Tennessee, about a young woman who happens upon a forested valley filled

with silent red fire, and whose attempt to share the wonder and find an explanation throws her into a spiraling confrontation with her family, her church, her town, her continent, and finally the world at large.

SUMC Community Events

Free and open to all

Saturday April 13

Family Movie Night - 6:30 to 8 pm

"Mary Poppins"

Rated G

Saturday April 20

ASP Yard Sale - 8:00 am to 1 pm

2013 Pre-School Story Time listings thru June 2013

April 24 - "Dogs and Cats"

May 22 - "Silly Stories"

All Story Times are held at 10 am

July 8-12

Christian Day Camp "Everywhere Fun Fair" 9-11:30 am.

Ages 3-12. \$15.00/child or \$30.00/family. Salem Community Hall

To register see website:

www.salemunitymethodist.org

All programs are held in the Salem Community Hall (formerly Orndorff Hall)
Enter from the back of the building.

For more information contact

Rev. Janet Craswell at

301-774-7774 or

youth@salemunitymethodist.org

Mark Your Calendars

Commissioners Meeting

April 11, 2013
8:00 pm

Planning Commissioners Meeting

May 7, 2013
7:30 pm

Town Election

May 7, 2013
4-9pm

Annual Town Meeting

May 13, 2013
7:30 pm

All meetings are held in the Brookeville Academy,
5 High Street

Babysitting/Pet Sitting

Need a babysitter or someone to watch your pets while you are away? The following residents are available

Ella Booz 301-774-8043
Age 14

Isabelle Johnson 301-325-7510
Age 14

If your child would like to be listed for future issues, please send name, age and parent's phone to
clerk@townofbrookevillemd.org

Please send announcements, contributions and suggestions for the newsletter to
clerk@townofbrookevillemd.org

Town of Brookeville Mailing Address
5 High Street, Brookeville, MD 20833
Phone: 301-570-4465 Fax: 301-570-0355

Commissioners

commissioners@townofbrookevillemd.org

Michael Acierno	301.260.2897
Suzanne Daley	301.260.1699
Katherine Farquhar	240.753.2121

Town Clerk

Diane Teague

clerk@townofbrookevillemd.org

Treasurer

Susan Johnson

treasurer@townofbrookevillemd.org

Planning Commission

planning.commission@townofbrookevillemd.org

Academy Rentals

Andrea Scanlon

academy@townofbrookevillemd.org

www.townofbrookevillemd.org

