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News from the Board

Dear Friends in Fairlington Meadows—

Your Board of Directors wishes you the best for a safe and enjoyable holiday season. We are in the process of wrapping up several major work items including the painting in Courts 4, 5, and 6. We have finished inspecting the 15 worst sewer laterals in preparation for a major repair and relining contract planned to begin soon. The new pool covers will be installed soon as well. We had our tree service contractor remove a number of dead or dying trees and dead branches. It was important to do this in the fall to reduce the chances of trees and limbs falling on cars and buildings during winter winds and storms.

Jack and José are tuning up the snow blowers for the coming winter months—hopefully they will not have to fire them up too often this year. They also have sand stockpiled and ice chippers ready to combat any icy sidewalk conditions we may get.

As we prepare for the coming cold season, here are just a couple of reminders to all residents—sand is the only thing that should be put on icy sidewalks. Certain types

of salt and “ice-melt” chemicals can damage the concrete. Water to the outside hose bibs should be should turned off at the inside valve and the outside water faucet should be left open to prevent water trapped in the pipes from freezing and splitting the pipes. And finally, please don’t use screw-in hooks or nails as a way of attaching holiday lights to the buildings—they damage the wood and mess up the paint.

Our annual meeting in October was well attended. We thank the 60 or so people who turned out at our new meeting location at Abingdon School. The 2007 budget was passed through unanimous consent. The condo fee increase for the coming year will be 3.90 percent—a modest and reasonable increase considering the major recurring and special expense items we anticipate for 2007. David Andrews was reelected to the Board of Directors and Debbie Diener and Jackie Maguire were elected to full terms on the Board. I know that David will continue to be an excellent Board member. Debbie and Jackie have already shown their strong and productive work ethics and concern for the community during their temporary term of service. Once again, we barely made the required

quorum of attendees and proxies. Without a quorum we would not have been able to conduct the meeting nor pass the budget and elect Board Directors. We thank those of you who sent in your proxies and we especially thank the court chairs for contacting their neighbors and for rounding up proxies; we wouldn’t have had enough without your assistance. We urge all co-owners to send in their proxies for future annual meetings whether you plan to attend or not.

During the annual meeting we had an excellent discussion about pool management for 2007. The Board will be working closely with the Pool Committee when evaluating proposals for the coming pool season.

Have a happy holiday season and an enjoyable and healthy new year. Thank you for your continued cooperation and positive inputs on how we can continue to keep our community looking great and operating smoothly. Check out our Web site at www.fairlingtonmeadows.com for information, helpful tips, important points of contact, and for the date and time of our monthly board meetings.

—John Thurber
President, Board of Directors

Buildings & Grounds Update

By Chuck Edwards and Judi Garth, Co-chairs

Fall Planting

The committee has completed plans for the fall planting, which is scheduled for November. A number of new trees will be planted to replace dying trees.

Look for an October Glory Maple and Kousa Dogwood in Court 6, a Deodora Cedar in Court 2, a Kwanzan Cherry in Court 8 and Court 9, and a Nellie Stevens Holly behind Court 11. Many smaller shrubs that didn't survive the hot summer will be replaced. Even though cooler weather is here, residents are requested to water the new plantings if there is not sufficient rain—a good soaking once a week—in November and December. Watering instructions are below.

Watering Tips

If this fall season is a dry one with less than one rain a week, please water newly planted trees and shrubs once or twice a week until it becomes too cold. Please remember that over-watering and/or light, frequent watering can damage the new planting material. It is best for the plant to let the water trickle slowly for 20-30 minutes. If you have disconnected your hose, you can use a plastic milk container to slowly water the plant. It's important to give plants enough water before the ground freezes.

Spring Planting

Residents are reminded that the Buildings and Grounds Committee has

two plantings each year, one in the spring and one in the fall. Because of the large number of new plantings that are lost during the hot summer months, however, the committee has decided to limit the spring planting to areas that are absolutely in need of work. If you would like to make a request for the spring planting, check the Meadows Web site for request forms or write or e-mail Judi Garth, 3445 South Utah Street, judi-garth@comcast.net; or Chuck Edwards at 3460 A-1 South Stafford; cd@comcast.net.

Tree Work

The dry, hot summer resulted in our losing several ornamental trees and numerous shrubs throughout the community. Many of these were replaced in the fall planting cycle. This year's hot and dry climate will continue to affect our trees for several years to come. Don Hook, owner of Hook's Tree Service, has removed two trees that died as a result of the drought, trimmed dead limbs from several trees, and cut limbs away from buildings.

Grounds Work

ValleyCrest, our grounds contractor, will remove leaves and maintain our grounds throughout the fall and early winter. They have aerated the lawns, applied

lime and fertilizer as needed, and seeded bare areas.

Arborist

Our arborist, Jerry Dieruf, continues to advise the committee on how to care for our common area trees and shrubbery. He also presents four IPM (integrated pest management) reports to the committee with recommendations. IPM uses various methods to control diseases and insects that attack our lawns, trees, and shrubbery. Included in the IPM program is the use of natural predators for the control of harmful pests and which specific approaches should be taken.

Trees

Many of our trees are suffering from Bacterial Leaf Scorch caused by the unusually dry spring and high temperatures and drought of the last two summers. These conditions have resulted in great stress to our trees. Our trees are going to need a lot of tender loving care over the next year to survive and to continue to make Fairlington such a beautiful place to live. Therefore, the committee would like to remind residents that our trees need to be nurtured and protected. They should never

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*It's a great time
in the Meadows
as we say
goodbye to
summer and
welcome the fall
and holiday
season ahead!*



Buildings & Grounds Update

-Continued from previous page

be used for sign posts because nailing or stapling into a tree opens it up for disease. The community spends many hours and dollars protecting our trees, and we can all agree that they are essential to the overall ambiance of the Meadows and all of Fairlington.

Community Pride

The Meadows encompasses about 22 acres and every morning José walks through the community checking for burned out lights, fallen shutters, strewn garbage, and other problems. Please help us keep our community looking great by picking up any debris that eludes the trash company and be sure to thank Jack and José for the great work they do for us.

If you are interested in joining the Fairlington Meadows Building and Grounds Committee, please feel free to attend the upcoming meetings. All begin at 7:30 p.m. and last approximately one hour. Please check the *Messenger* or the Meadows Web site for meeting places.

November 1, 2006

Hosted by Annabelle Wright
3409 South Utah Street

December

No meeting—Happy Holidays!

January 17, 2007

Hosted by Linnea Barry
3460A-2 South Stafford Street

February 7, 2007

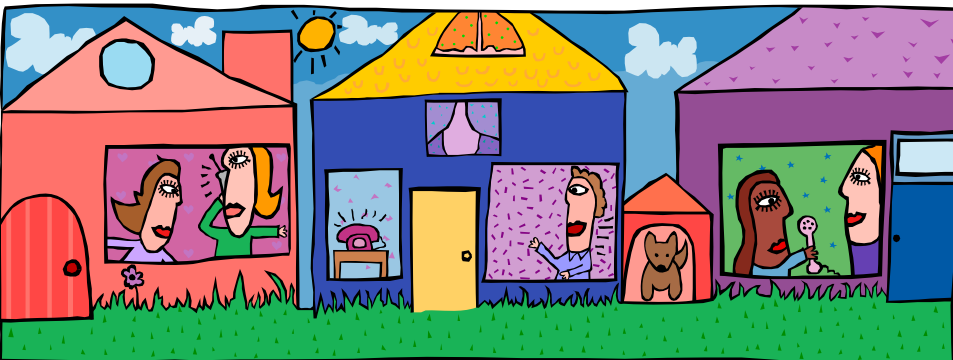
Hosted by Chuck Edwards
3460A-1 South Stafford Street



Meadows Welcomes Four New Court Chairs

As most of you know, each court in the Meadows community has a designated Court Chairperson who serves as a source of information for residents living in their court. Three main duties of the Court Chairs are to greet new residents, to distribute pool pass applications and pool passes, and to assist the Board in collecting proxies for the Annual Meeting. Acting as Court Chair is a great way to meet the people in your Court while providing a valuable service to the community.

We recently lost four Court Chairs in a short span of time, but fortunately we were quickly able to find excellent replacements. We would like to thank Kristen and Ryan Taylor of 3457 S. Stafford Street (Court 6), Conrad Wong of 4217 S. 35th Street (Court 7), Renee Messalle of 3499 S. Utah Street (Court 10), and Sarah Jones of 3424 S. Stafford Street (Court 14) for stepping forward as the new Chairpersons for their respective courts. Kristen and Ryan are replacing Carrie Jolly, who departed for the warmer climes of Florida. Conrad replaces Paul Matulic, now a resident of the District. Renee replaces Sean McGovern, who moved to Fairfax, and Sarah is taking over for Terri Dunham, who also moved from the Meadows recently.



Thanks to Carrie, Paul, Sean, and Terri for their service; we wish them well in their post-Fairlington lives. And thanks, too, to Kristen, Ryan, Conrad, Renee, and Sarah who have jumped right in and are already doing a great job.

—Courtesy of Diane Thurber

For a full list of the Court Chairs, please see page 6.



Rambling Rose

Longtime Meadows resident and distribution manager for the *Messenger Rose Stack* is wearing a new hat these days. As our roving correspondent, Rose is scouring the community in an attempt to showcase some of the interesting characters that live or work in the Meadows and its environs. For this issue, she spoke with Juan Cano, a firefighter/EMT with Station No. 7 just across the bridge in North Fairlington.

Rose: Juan, it's very nice to meet you, and very exciting to be inside the firehouse. Will we be able to talk? I hear a radio announcement.

Juan: That's our ECC [Emergency Communications Center] radio. Actually, we have both the Arlington and Alexandria radio. That call is not for us. I'll tell you when we have to stop.

Rose: Good. Has this firehouse been here since the '40's when Fairlington was developed?

Juan: No, not that long, Rose. It was built in 1961 and renovated in 1983.

This dining area was enlarged and the downstairs went from an open sleeping area to small bunk rooms with doors and private baths. Since the beds are downstairs, we say we sleep *under* the engine and not above it.

Rose: So, Juan, you put out fires; you're a firefighter!

Juan: We're firefighters/EMTs, and we provide fire suppression and emergency and non-emergency services.

Rose: Do you respond to 911 calls from Fairlington?

Juan: When someone dials 911, the ECC decides if we are the best to respond. The dispatcher will assign the appropriate emergency equipment to respond. Perhaps an Alexandria station would respond.

Rose: Juan, how long have you been a firefighter/EMT?

Juan: I've been a firefighter for about 20 years.

Rose: Why a firefighter as a career?

Juan: I think it is an honorable profession. I saw it as a good opportunity to learn fire and rescue skills while getting involved with helping people and the community.

Rose: And how do you get involved with the community?

Juan: One program I really like is in the summer, when it's hot, we do hose showers at Abingdon School and the Fairlington Community Center. The kids love it and I think we laugh as much as they do.

Rose: Sounds like great fun! What's the staff organization here?

Juan: Well, there are four employees at the station at all times. It used to be just two before 9-11. We work 24 hours, 10 days a month. We're grouped among three different platoons and we all take turns cooking.

Rose: Where do firefighters train?

Juan: There's a training site in Shirlington on South Taylor Street. Training is also an on-going thing. Since 9/11, we now have classes on terrorism, the dangers of radiation, weapons of mass destruction, hazardous materials, like that.

Rose: Arlingtonians know that ACFD was among the first to respond to the bombing at the Pentagon. Were you on duty here on 9/11?

Juan: I was. We were watching TV and saw the World Trade Center plane bombings. We couldn't believe what we were seeing. Then, before it was on TV, ECC radioed about the Pentagon. We stayed all day performing fire watch throughout the building and helping the federal agencies with the investigation. [radio interruption] ... That's not for us. This is a normal afternoon in the station. We spend our shift listening to the ECC radio and passing time, like on the treadmill, reading and, as you can see by the four recliner chairs, watching TV, just like everyone else.

Rose: But, as luck would have it, the next call that came in was for the crew at Station 7, so my talk with Juan was cut short. I'm sure, though, that firefighter Cano would have mentioned that the Arlington County Fire Department is collecting toys for children as part of the annual US Marine Corps Toys for Tots campaign. You can drop off donations at any Arlington County fire station or any fire department office. The Toys for Tots campaign runs November 18 through December 16.

Visit the ACFD Web site for more information on smoke detector testing, free home-safety checks, and even the Open House Photo Album: www.co.arlington.va.us/Departments/Fire/FireMain.aspx.

And, be sure to wave to Juan and the rest of the crew when you see them out and about!

Wine Tips for the Holidays

By Cliff Beasley



Since I have hosted the Meadows poolside wine and cheese parties for the past half dozen of so years, I have sort of become the unofficial local wine enthusiast—some might say ‘wineaux’—for the Meadows. “Rambling Rose”

suggested that I write an article about wine for the *Meadows Messenger* and, with the holiday season fast approaching, I thought it might be appropriate to discuss wines that match nicely with the traditional holiday meals.

Growing up in Virginia, my family served turkey with dressing, Virginia ham, and all the trimmings, which included at least four vegetables and up to five different deserts. Many people serve a dry medium to full bodied Chardonnay with their turkeys under the old rule “red wine with red meats and white wine with white meats.” This is a fine rule of thumb and Chardonnay is perfectly OK, but turkey is a relatively bland meat and the real flavor is carried in the stuffing, gravy, or other sauces. These days, my family usually celebrates Thanksgiving at an aunt’s home and a big family dinner on Christmas Eve at my brother’s. Because I do not contribute to the cooking, I usually get to bring the wines to complement the delicious food prepared so lovingly in their kitchens.

My cousin is a hunter, so we often have wild turkey as well as a store bought turkey and ham at Thanksgiving. We kick off the dinner with one or more German Riesling Kabinett(s), which have a hint of sweetness to perk up our appetites for the feast to come. My aunt makes her stuffing with a spicy sausage, so for the white wine I choose one or more Gewürztraminers from Alsace in France, the Rheinpfalz in Germany,

Oregon, California, or New Zealand. Pinot Noir also goes well with her ham, so I often do not offer a rose. For desert, wines such as German Riesling Auslese, Sauternes/Barsac, Australian Semillion “stickies,” or Muscats from California and elsewhere are usually a hit.

My sister-in-law cooks a delicious traditional Virginia ham and turkey dinner for Christmas. Her stuffing and gravy are relatively mild, done in the typical Southern style the way my brother likes it, as did my parents who have since passed away. We usually start with Champagne and other sparkling wines—often roses—to get into the Christmas spirit before dinner. With the turkey, we go with a white wine, usually a Pinot Gris from Alsace, in lieu of a Chardonnay. Pinot Gris is made from the same grapes as the Italian Pinot Grigio, but with a rather different taste due to different locations and winemaking styles. With her ham I like a dry rose wine. One I particularly like is Chitry (pronounced shee-tray) from northern Burgundy just south of France’s Chablis region and made from Pinot Noir grapes. Some people prefer Chinon from the Loire Valley made from the Cabernet Franc grape with their ham. This too is an excellent choice with Virginia ham. Following this, I would serve dessert wines or port.

If you wanted to make it a feast accompanied by all local Virginia wines, I would recommend starting with Williamsburg Winery’s Governor’s White, Barbourville Vineyards Brut sparkling wine, Burnley Vineyards Riesling, or Rapidan River Vineyards—part of the Prince Michel group—semi-dry or semi-sweet Riesling for an appetizer wine. For dry white wines I suggest a Viogner by either Chrystalis Vineyards or Horton Cellars Winery. If you prefer a more traditional white, there are many excellent Virginia Chardonnays including those produced by the above wineries. Piedmont Vineyards, Linden Vineyards and Winery, Chateau

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But How Do I Know I’ll Like It?

It is important to drink wines that you and your guests enjoy, but it’s not always easy to tell if you’ll like something just because you read about it in a magazine or someone else recommended it. It’s best to put your taste buds in the able hands of a dependable, knowledgeable wine merchant and we’re very fortunate to have four top-notch stores nearby. Year-round, but especially during the holiday season, the following merchants offer in-store tasting events, often held on Saturdays between 1:00-5:00 p.m.:

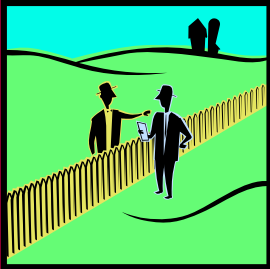
Fern Street Gourmet—1708 Fern Street, Alexandria (Geoff Romine, Proprietor)
The Curious Grape—4056 S. 28th Street, Shirlington (Suzanne McGrath, President)
Rick’s Wine & Gourmet—3117 Duke Street, Alexandria (Rob Stewart, Manager)
UnWined—3690-J King Street, Alexandria (Vanessa Moore, Managing Partner)



Meadows Court Chairpersons

Court Units Your Court Chairperson Is...

1	399-406	Shirley Nycum	3303 S. Stafford St., A-1	703-379-0455
2	407-426	Shirley Nycum	3303 S. Stafford St., A-1	703-379-0455
3	427-434	Ellen Parkhurst	3395 S. Stafford St., B-1	703-578-1862
	435-460	Nancy Donley	3349 S. Stafford St.	703-931-6155
	461-480	Ellen Parkhurst	3395 S. Stafford St., B-1	703-578-1862
4	481-507	Ed Hilz	3405B S. Stafford St.	703-379-6435
5	508-532	Liz Pagano	3447B S. Stafford St.	703-379-7055
6	533-557	Ryan or Kristen Taylor	3457 S. Stafford St.	703-379-2880
7	558-569	Conrad Wong	4217 S. 35th St.	703-845-9279
8	570-607	Diane Thurber	4241 S. 35th St.	703-998-8723
9	608-620	Mary Meek	4321 S. 35th St.	703-379-4374
10	621-642	Renee Messalle	3499 S. Utah St.	703-931-4842
11	643-665	Judi Garth	3445 S. Utah St.	703-931-3693
12	666-671	Louise Gabel	3401 S. Utah St.	703-379-7222
13	672-691	Rose Stack	4314 S. 34th St.	703-379-7245
14	692-713	Sarah Jones	3424 S. Stafford St.	703-969-6753
15	714-740	David Andrews	3460 S. Stafford St., A-1	703-379-7256



Want to save some cold cash during the cold weather?

You can save an average of 3 percent on your energy bill for every degree you lower your thermostat!

Note to Unit Owners

Meadows By-laws require you to submit a written request for any changes in excess of \$1,000 that you are considering making inside your unit.

The Board of Directors must approve these changes before any work is begun.

Community Directory

Board of Directors

John Thurber, president
David Andrews, 1st vice pres.
Lisa Farbstein, 2nd vice pres.
Debbie Diener, treasurer
Jacqueline Maguire, secretary

Send correspondence to the Fairlington Meadows Board of Directors in care of Community Management Corp. at the address listed below. For copies of Board meeting minutes, see the Fairlington Meadows Web site (www.FairlingtonMeadows.com), view them on the community bulletin at the pool house, or contact John Kilkenny at CMC.

Messenger Volunteers

Kathryn Utan, editor
Rose Stack, distribution

Send letters, article ideas, or other items to the editor at 3407B South Stafford Street or via e-mail to kathryn_utan@yahoo.com. Include your name, address, and contact information with all correspondence. Items will be printed at the editor's discretion.



Property Management

John Kilkenny
Community Management Corp
12701 Fair Lakes Circle
Suite 400, PO Box 10821
Chantilly, Va. 20153
Tel. 703-631-7200 (x 212)
Fax 703-631-9786
E-mail: jkilkenny@cmc-management.com

On-site Maintenance

Jack Clark, manager
José Rameriz, assistant
Tel. 703-820-6799

Towing Requests

A-1 Towing of Northern VA
Tel. 703-979-2110

Wine Tips for the Holidays

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To stand up to spicier sauces try a Traminer by Barborsville Vineyards or Lake Anna Winery. And, for a good red wine to pair with ham, I recommend Cabernet Franc from Breaux Vineyard, Autumn Hill Vineyards, or Linden's.

If you do more of an "old country" Christmas dinner with goose and red cabbage, once again the way it is prepared is important. Try a big, rich Alsatian dry Riesling or Pinot Gris white wine, Pinot Noir red. If you prepare the goose on the sweeter side with peaches or oranges, try a desert wine such as a

Sauternes, Monbazillac, or Riesling Auslese.

The most important thing in matching food and wine is to achieve a harmonious, complementary balance. Neither element—the wine or the food—should overpower the other rather both should mutually supplement one another to make the combination greater than either taken by itself.

In addition to the tastings at local wine merchants, I help Saint Clement's Episcopal Church organize a wine and jazz event, which benefits their out-

reach program in support of a local homeless shelter. This benefit is an excellent opportunity to taste good wines and cheeses, listen to great classical jazz, and support a worthy cause. The event is scheduled for Friday, November 3, at 7:30 p.m. and will take place at Marshall-Rutter Hall, Saint Clement's, in Alexandria. The tasting, with a special Jazz and piano musical accompaniment, will consist of wines from around the world and I'll be giving a brief talk on wine and particularly the wines tasted. A donation of \$20 per person is expected.



County Program Spreads Holiday Cheer to Families in Need

Now that the weather is cooling off, thoughts naturally turn to the upcoming holiday season... how to decorate the house, when to schedule that festive party you've always wanted to host, what to cook for Christmas dinner, and—of course—what presents to buy for loved ones... Getting caught up in the hustle and bustle makes it easy to forget that there are many families in our area whose holidays could be a lot brighter with a little help from members of the community who are more fortunate.

Each year, the **Arlington County Secret Santa program** identifies families in need of a holiday meal and gifts for family members. According to Arlington's newsletter, *The Citizen*, this worthwhile program assisted some 2,000 individuals last year, including more than 500 county families.

The program matches families nominated by Arlington social workers and

employees with sponsors. Sponsors are usually other families, school and church groups, civic organizations, and businesses. Sponsors can remain anonymous or deliver donations directly to the families. Families range in size from very large to just one or two people. Single-member families are usually senior citizens or youth in foster care.

Acceptable gifts include gift certificates to grocery or department stores, as well as toys, hats, gloves, winter scarves, or hygiene items such as toothbrushes, toothpaste, combs, brushes, shampoo, soap, and shaving items. **All gifts, except for large-ticket items, must be new.** This may be the first time some families have ever had brand-new items, especially clothes.

There's a particular need for used sewing machines and computers.

Deliveries are scheduled between Dec. 14 and Dec. 16.

So, if you would like to help create a joyous holiday season for an Arlington family in need, please consider becoming a Secret Santa or join forces with your family, friends, coworkers, or neighbors to sponsor or adopt a family.

For more information, please contact Fred Jones at 703-536-3280 or secretsanta.arl@gmail.com.



Epicurean Adventures

With Thanksgiving right around the corner, it's not too early to be thinking about your menu for Turkey Day. If you are tired of the same old bread stuffing, give one of these tasty variations from the Food Network's online collection a try. Both recipes are relatively easy and sure to please your holiday crowd. Both can be cooked in the bird or in a casserole dish. Happy Holidays!

Sage, Sausage, and Apple Stuffing

1 6-ounce bag stuffing cubes
6 tablespoons unsalted butter, plus more for greasing pan
1 pound fresh sage sausage, casing removed
1 medium onion, chopped
2 Granny Smith apples, peeled, cored, and chopped
1 to 2 ribs celery with leaves, chopped
1/2 teaspoon kosher salt
3 cups chicken broth
1/4 cup chopped fresh flat-leaf parsley
1/2 cup walnut pieces
2 eggs, beaten

Melt 2 tablespoons of butter in a large skillet over medium-high heat. Add sausage and break up with a wooden spoon. Cook until it loses most of its pink color, but not so much that it's dry, about 5 minutes. Add the sausage and pan drippings to the stuffing cubes. Melt the remaining butter in the pan. Add onion, apple, celery, and salt. Cook until the vegetables get soft, about 5 minutes. Add the broth and parsley and bring to a boil. Pour the vegetable mixture over stuffing cubes and toss until evenly moistened. Mix in the walnuts and eggs. Loosely pack the dressing in the prepared pan and cook uncovered until the top forms a crust, about 40 minutes. Drizzle about 2 tablespoons of turkey pan drippings or melted butter over the top. Cook until the top is crisp and golden, about 20 minutes more.

Sourdough and Mushroom Stuffing

1-pound loaf sourdough bread
8 tablespoons butter
10 ounces cremini mushrooms, sliced 1/2-inch thick
Salt and freshly ground pepper
2 to 4 stalks celery with leaves, chopped
1 medium onion, chopped
10 sprigs fresh thyme, leaves stripped from the stems
10 to 12 fresh sage leaves, chopped
3 1/2 cups low-sodium chicken broth
3 tablespoons chopped Italian parsley leaves

Cut bread into 1-inch cubes and spread it evenly on 2 baking sheets. Toast in a 350-degree oven until completely dry and beginning to crisp and brown (20 minutes). Transfer to a large mixing bowl. Melt 2 tablespoons of butter in a large skillet over medium-high heat. Add mushrooms and a few pinches of salt. Saute, stirring occasionally, until golden brown, about 6 to 8 minutes. Add celery, onion, 2 tablespoons butter, and thyme. Once butter has melted, cook, stirring frequently, until the vegetables have softened, about 5 minutes. Add sage, remaining butter, and chicken broth to skillet and season with salt and pepper to taste. Pour broth mixture over the bread cubes and toss to combine until the bread cubes absorb the liquid. Pour into greased baking dish, and sprinkle with parsley. Bake in the center of the oven until heated through and the top is golden brown, about 40 minutes.