Pediatric Hospital serves community with new learning center

By ANDY WAYNE
Andy.Wayne@MWPH.ORG

For nearly 100 years, Mt. Washington Pediatric Hospital has provided quality care for children in the neighborhood. Now, with the addition of a Learning Assessment Center and other programs, the Hospital aims to meet families where they are with the services they need.

The Center provides comprehensive psychoeducational evaluations to children and adolescents who are having difficulties keeping up with expectations at school. Evaluations are conducted by licensed psychologists with expertise in the field of psychoeducational evaluations. Typically, the results of evaluations are used to help families decide what school to place their child in, or how to best meet the educational needs of their child in the child’s school setting.

“We work with students who are facing challenges with math, reading, writing, concentration, test anxiety and more,” said Center clinical coordinator Dr. Jill Gatzke, a senior psychologist at the Hospital who specializes in psychological assessment of children and adolescents with learning challenges. “Our assessments can empower these families to find the resources they need and lower the barriers to academic success.”

The Hospital has ventured into the community not only by adding the Center, but also with innovative new telepsychology and telehealth services. “This expansion of services truly speaks to our mission of helping all children heal and grow,” noted Sheldon Stein, the president and chief executive officer. “Students in the Baltimore community can be served by professional learning assessments and our qualified psychology team is ready to provide this help.”

To make an appointment with the Center, families can call 410-578-5037 or email Dr. Gatzke at jill.gatzke@mwph.org.

Have a Choo, Choo Christmas

For the 62nd consecutive year, on display at Engine House 45 at 2700 Glen Avenue was the holiday train garden, featuring witty and remarkable handiwork created by the station’s firefighters and other volunteers. MWIA representatives were on hand at the opening ceremony on November 30 to present the firehouse a gift of $200 to support the popular attraction. Also in attendance was Mayor Pugh, Councilman Schleifer, and other local officials.
## Officers

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4- Holly Coleman
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Captains are liaisons between the seven community areas and the MWIA. Contact your area captain to raise and discuss issues you would like to see addressed by the MWIA, or to otherwise obtain information about the neighborhood and other assistance. A map of the seven areas can be found at mwia.org/about.html.

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**CONTACT THE MWIA NEWSLETTER**

The newsletter of the Mount Washington Improvement Association is distributed six times a year to all residents of Mount Washington and includes information on the news, people, activities, and businesses of the neighborhood, as well as the actions of the Association’s Board of Directors. The newsletter can be contacted at news@mwia.org with story ideas, calendar listings, volunteering interest, and other inquiries. Advertising in the newsletter generates revenue that is used to support the MWIA and community; interested advertisers should contact advertising@mwia.org for information on rates and publication.

— Chris Mincher, Editor

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**EAT LIKE A KING. PAY LIKE A PAUPER.**

**WEEKLY SPECIALS**

**MONDAY RIB NIGHT**

Full Rack of Slow Roasted Pork Spare Ribs with Choice of House Made St. Louis Style or Spicy Honey Barbeque Sauce. Served with Tavern Fries and Slaw. $16

**TUESDAY T-BONE**

Caesar Salad Followed by 16 oz. Aged T-Bone with Fingerling Potatoes. $16

**AND MUSSEL MANIA**

Heaping bowl of Prince Edward Island Mussels Served with Garlic Toast for Dipping. Your choice of one of the following varieties. $16

- Drunken Mussels
- Low Country Mussels
- Parmesan-Garlic Mussels

**WEDNESDAY PRIME RIB**

Tavern Salad Followed by 12 oz. Slow Roasted Prime Rib and Fingerling Potatoes. $16

**FEATURED DRINK SANGRIA** - Pitcher-$20 • Pitcher with Any Weekly Special-$15 Glass-$7

JOIN US EVERY THURSDAY FOR HALF OFF ALL WINE BOTTLES.

**THE HEART OF MT. WASHINGTON VILLAGE**

5700 Newbury Street, Baltimore, MD 21209 | 410.367.6903 | mtwashingtontavern.com
The Story of Mount Washington

Neighborhood architecture blends continuity and eclecticism

By DANIELLE SHAPIRO
dannishapiro@gmail.com

Roland Park is often thought of as Baltimore’s first suburb, but Mount Washington was actually planned and developed a few decades beforehand. While Mount Washington began as a summer community, there was always the intention of having it as a full-time residential area.

This topographical richness was baked into the community from the start. George Gelbach, Jr., announced the planned suburban area in 1854, but other developers soon added their own styles.

One of these was architect Thomas Dixon, who planned iconic Dixon Hill alongside Gerbach’s Rural Retreat. The area boasts one of the finest collections of post-Civil War residential architecture.

According to “A Guide to Baltimore Architecture,” by John R. Dorsey and James D. Dilts, in 1856, Dixon bought Clover Hill Farm and, after the Civil War, subdivided the property. In the 1870s, he built 35 houses along a winding road on the top of the hill.

They feature shingled Victorians, with detailed gingerbread wood ornamentation, other delightful exterior decorations such as patterns on roofs, and generous wraparound porches.

Dixon Hill is part of the Mount Washington Historic District, which is protected by an ordinance passed in 1988 and overseen by the Commission for Historical and Architectural Preservation.

Dixon, who himself lived at 1705 South Road, also designed the church at 1801 Thornbury Road that the Chimes disability services facility now uses. With various partners, Dixon is responsible for some major local buildings including Sheppard and Enoch Pratt Hospital and the Baltimore County Historic Courthouse.

The grand homes in the Terraces, across Smith Avenue, were built by Thomas Kennedy, Dixon’s architectural partner at the turn of the century. Roxbury Place was developed in the 1860s by the Cottage Building Association of Mount Washington, according to historian and Mount Washington resident Linda Noll. (One of the best sources for information about historic houses — and the wider story — of the community comes from Noll’s excellent book, “Around Mount Washington,” which is available at the Ivy Bookshop.)

Roxbury features Gothic Revival Swiss chalet-style cottage residences down a winding narrow road. Noted Maryland artist Herman Maril lived with his wife and painted in the Victorian on 5602 Roxbury Place, also the home of noted Johns Hopkins University psychologist and educator Shirley Mark.

In these and other mini-neighborhoods, developers layered terrains, built unique and comfortable homes on large lots, and established stable religious and cultural institutions. As a result — and unlike Roland Park, which has strict aesthetic standards that can make the community feel staid — there is eclecticism in Mount Washington’s tree-lined streets, winding roads, and tapestry of architectural styles.

Besides being wooded and delightfully hilly, Mount Washington offers a virtual compendium of major architectural trends of the late 19th and early 20th century, from the restrained to the octagon house. Octagon houses were a thing in the 19th century — inspired by...
School Spotlight

By EILEEN MADDEN D'ANDREA
Mount Washington School PTO President

The Mount Washington School had a busy fall focusing on academics, sports, clubs, and activities. “Back to School Night” brought out record numbers in both our upper and lower buildings, and kids and parents alike adjusted to new teachers and schedules.

Increased traffic in the immediate corridor between Sulgrave and Smith Avenues appears under control. However, to guarantee the safety of everyone affected in the Village, Julie Tong of the MWIA convened a meeting with Principal Ashley Cook, Councilman Isaac Schneider and his chief of staff Shelley Zimmerman, members of the Baltimore City Department of Transportation, concerned neighbors, and school leaders.

The group discussed traffic calming measures that will benefit both the school and greater community — namely, the presence of a second crossing guard at Smith and Greely Road and flashing lights in front of the school where the buses load on Kelly Avenue. We hope all these improvements and safety measures will come to pass soon.

The Commission on Innovation and Excellence in Education (also known as the “Kirwin Commission”) was formed last year to review and assess the way the State distributes funds to school systems across the state. It hosted a meeting at Baltimore Polytechnic Institute on October 12 to discuss the reworking of the budget formula for Baltimore City Public Schools.

Hundreds of residents showed up to listen, testify, and demand additional funding for Baltimore City before the Commission makes its recommendations to the General Assembly. Here at the Mount Washington School, we are holding out great hope that this will usher in a new era during which all children will have the resources they need to meet their potential, no matter where in the state they live.

This is a hugely important for Baltimore City Public Schools to keep its educational system thriving and strong. We’ll keep the Mount Washington community updated as we know more.

On October 18, the entire student body participated in the third annual Walkathon. All students were sponsored by family and friends to walk a track set up around the upper building.

Thanks to the gracious neighbors on South Road, Sulgrave Avenue, Hillendale Avenue, and Lochlea Road, the children spent a beautiful fall day outside with their classmates exercising, winning prizes, and earning more than $7,000 for the School. It was an amazing day and the School thanks everyone for being patient with the traffic pattern that affected late morning and early afternoon motorists.

In November, the Parent Teacher Organization ran the annual Phonathon fundraiser. The goal this year was $10,000 and more than $8,000 has been collected. Everything goes to support programs for MWS children. In this time of constant budget shortages, any donation is welcome and we would appreciate any and all gifts. Thanks to everyone in the community who so kindly offered support.

In November, Principal Cook announced that she had been approved by the Baltimore City Board of School Commissioners to serve as its director of literacy, language and culture. This is a wonderful opportunity for Principal Cook, who will hold a critical leadership role in implementing academic policy.

The MWS is continually recognized as an incubator for excellence, so it is no surprise that the staff is often tapped to make an even greater impact on the City at large. Thanks to Principal Cook for her three years of dedicated service and best wishes for every good fortune moving forward.

For the remainder of the academic year, the MWS will be in the immensely capable hands of Interim Principal Carolyn Holland Cole. Principal Cole has 41 years of service in the Baltimore City Public Schools, 20 years as a teacher and 21 years in administration. She was the first principal at Frederick Elementary School and retired as the principal of Roland Park Elementary Middle School in 2012 after many years of success in leading strong academic programs.

Principal Cole is known for her superb leadership skills, high expectations, and dedication to her students. The School’s wonderful administrative team will assist Principal Cole with her transition and second-semester tenure, and Principal Cook will be engaged with that transition into January.

The MWS School Family Council and PTO representatives will soon meet with Baltimore City Public Schools staff to receive orientation for the principal search process. In the coming months, a search committee will be formed and detailed information provided to the MWS community as to how to provide input and participate in the process.

The School is fortunate to have just gone through a three-year strategic planning process, so there is a clear understanding of priorities and the path forward as a school community. The goal is to solicit broad input and provide consistent and transparent communication throughout the process in order to hear all voices, achieve consensus, and welcome a new principal.

Change is inevitable and constant. It is also a huge opportunity. The MWS bids farewell to Principal Cook but looks forward to embarking on a process that results in a new principal who will provide strong leadership; implement programs that improve teacher and student performance; give guidance to school leaders and community members; and, ultimately, prepare the children to become global citizens.
In hunting for leaks, let your spider be your guide

By FRANK LEE
techedteacher@gmail.com
and
LIBBY BAKER
Libby.baker1@gmail.com

You recall those spider web places in rooms, drapes, and closets, or the wood porch that is a thicket of webs. A dirt-floor crawl space can also be haunted with webs. Yuck!

We are about to explore the building science that our spiders reveal to us. Spiders maximize their hunting with two master's degrees in geometry — Pythagorean geometry to design gossamer architecture, and vector geometry to determine exactly where to build. Spiders know, with precision to rival NASA, exactly where their prey travel.

Next time you see a fresh gossamer triangle with radial spokes, approach it with a flashlight and carefully observe. With a pencil, point straight into the radial center (perpendicular to the web plane). What now are you pointing towards? Notice in the wall or ceiling finish any defect – a seam, crack, hole, peeling wallpaper.

Your spider has sited her structure precisely aligned with the center of a tiny draft of air. The crafty spider knows the drifty air is a hot spot, or a cool spot, for flying food.

Web geometry forms a stunningly accurate target. Now we zoom in to follow the airstream back to it source.

Warm humid air in the room moves through the spider web, then seeps into a plaster crack and a wall stud cavity. Following a drain pipe upward, the airflow cools and drops some moisture onto wood studs, a rusty pipe, and nails.

Airflow turns a corner and gets turbulent, colder, and dryer. Finally, air flows outside through a tarpaper layer and exterior shingles.

A series of distinct microclimates are created along the air path, changing in temperature and humidity along the way. One spot is perfect for laying particular microscopic eggs or perhaps larvae.

Further along, another spot is perfect for propagating fungi, again food for a passing microbe. A flying airstream traveler stops to nibble. It is like flying through a food market. The deft spider waits at the tunnel entrance for the biggest, fattest air travelers who have plundered these hidden food markets.

Another airstream enters from outside, wafts up into the porch ceiling, and squeezes under the bedroom room baseboard, turning the wall-to-wall carpet sooty grey along the baseboard. You cannot see the cobwebs above the porch ceiling.

Meanwhile, another air mass under the bathtub nourishes hidden travelers on seeping shower moisture and soft wood studs. You can see cobwebs by opening the tub plumbing access hatch.

Now, a quiz, inspired from our last column, “How fast does your snow melt?”:

1: Of the houses on your block, your home’s roof is the last to retain a full cover of snow. This is [GOOD] or [BAD].

(Choose one.)

2: Snow on your roof melts very fast and shingles go dry. Why should you care? What can you do about it?

Building science indicates that a leaky house is not a properly ventilated house. Spider webs are flags marking building pores, holes where energy is coming and going out of control, possibly creating micro food chains.

An old farmhouse is likely to have accumulated a unique set of odors that are hard to identify and equally hard to eradicate. Some of the scents are old air leaks between the creaky boards.

What can be done? If you have tracked the specific spider web areas, you have a head start in finding your air leaks.

There’s an immediate do-it-yourself fix for persistent spider webs you can see. Look in the immediate area for a crack, an open seam, holes, loose wallpaper. Could be trim molding, picture hanger hole, settlement crack.

Close the opening with an appropriate sealant. The most universal sealant for interior cracks is clear paintable silicone caulk, which usually disappears when cured.

Keep in mind airflow is very good at finding detours. So caulk similar openings anywhere you see them.

A blower-door test, part of any complete home energy audit, pressurizes the heated space and makes a calibrated measurement of the total holes in your house. The test helps identify where the holes are. Tell your home energy auditor where spiders build their traps.

The next step after the energy audit is to contract for air sealing and insulation upgrades. These steps lower utility costs while improving comfort and air quality.

BGE gives rebates, reducing the cost to you, the homeowner. The money you invest is back in your pocket in a few years of reduced BGE payments, a very high return on investment. Learn more at bgesmartenergy.com.

Frank Lee is an advisor with City of Baltimore’s Office of Sustainable Energy.
Yoga is a great new year’s intention

By E. B. WEXLER
zenchick@gmail.com

I have, through the years, transformed my New Year’s resolutions to “New Year’s intentions.” Setting intentions is a way to translate something you want to see more of in your life into an aspect of your lifestyle, rather than a chore or way of fixing yourself.

And yoga is a wonderful intention to set — whether you have been practicing for years, just started, or have never done it before. Yoga is accessible to anyone. And it has many possible benefits:

- **Stress relief.** Yoga has been around for almost 5,000 years, and I doubt it originated as a stress-reduction practice. Nonetheless, it can have a significant effect on the nervous system and lower overall stress levels.

  When we practice yoga, we are focused on the moment. We can let go of worries and cycling thoughts, and focus on our breath.

  This brings the body and mind to a relaxed state, counteracting the fight-or-flight response in the brain. That in turn lowers the levels of stress chemicals (such cortisol) that the brain releases. A yogi also experiences an increased sense of general wellness.

- **Pain relief.** Yoga is based on alignment in the body — the lack of which underlies a lot of chronic and acute pain issues. Counteracting the fight-or-flight response reduces inflammation. Yoga has been scientifically studied and found to be a proven practice to lessen pain.

  • Strength. Yoga focuses on building strength from the core outward. The different yoga poses each strengthen different areas of the body, and it’s up to the yogi to decide where to direct this strengthening energy.

  • **Flexibility.** This is not a primary goal of yoga, but it is a wonderful side effect. Doing the poses and even gently stretching the muscles will lead to increased flexibility.

  • **Groundedness.** Yoga helps us develop a keener awareness of our bodies and minds, and how they interact. It also helps us develop a sense of our bodies in the world as well. Many people find that doing yoga helps them feel a sense of groundedness.

  How do you find a yoga class? There are studios all around, and also classes offered in other venues.

  In searching for yoga studios or classes, you will find many, including introductory/beginner, advanced, gentle, or hot yoga (if you are interested in hot yoga, be sure to take note of the related health issues), and one-time or time-limited workshops with special focuses — yoga for pain reduction, relaxation, strength, knees, etc. Look for the type or level of yoga that suits you best.

  There are drop-in classes or series that you have to register for. Each studio or venue treats registration and payment differently, so make sure you understand the arrangement before you make a commitment.

  For some people, the vibe of the studio is important; for others, it’s the type of class or teacher that matter most. You often have to shop around like you would for anything else. That’s why it’s great that many studios will allow you to take your first class for free, just to try it out. Here’s to trying or doing more yoga in 2018!

  E.B. Wexler is a social worker, blogger at www.endless-exhale.com, and certified yoga teacher, particularly for the underserved.
MWIA Offers Member-Value Card

Local merchants provide more than $2,000 in benefits for all members

By DAVID CONN
news@mwia.org

Mount Washington residents will enjoy more than $2,000 in discounted goods and services from local and locally owned businesses when they join the Mount Washington Improvement Association in 2018 and use the MWIA Member Value Card. Nearly 30 businesses are participating in the program to reward new and renewing neighborhood association members.

Offers include:
➢ 20% off at Le Bistro du Village;
➢ 10% off at The Nickel Taphouse;
➢ a free beer or wine at the Mt. Washington Tavern
➢ a free wine at Ethel’s Creole Kitchen;
➢ 20% off a painting class at the Painted Palette;
➢ $25 off of custom framing at Framin’ Place; and
➢ discounts at the Old Vine.

For the price of an annual MWIA membership – $19 for new members, $40 for renewals, or an optional $100 contribution for recognition as a “supporting member” – residents will receive a value card that entitles them to both single- and repeated-use offers.

In all, these offers will be worth more than $2,000, and they are only available to 2018 MWIA members. The program is intended to encourage residents to shop locally, support locally owned businesses, and join the MWIA.

Residents’ support helps make Mount Washington the kind of neighborhood where, year-in and year-out, homes maintain and even increase their property values. Members’ dues are used to print the bimonthly newsletter; support community events such as the Spirit of Mount Washington Parade; and help the neighborhood school.

A robust membership also helps the MWIA vigorously represent the neighborhood’s interests before City and State planners and politicians. The MWIA has been called one of the most influential organizations of its kind in the City. With issues such as the allocation of gambling revenues, the City’s major zoning plan upgrade, and the need for road and traffic improvements, Mount Washington needs the kind of clout that only comes with strong membership and resident involvement.

Please make checks payable to “MWIA” and send them in the reply envelopes received in the mail last month. Payments may also be made online by visiting http://mwia.org.

See all the offer details on pages 8-9

2018 MWIA Membership Dues

☑ Enclosed is my household’s 2018 MWIA dues payment. I understand my membership entitles me to a 2018 MWIA Member Value Card (worth nearly $2,000).

PLEASE PRINT LEGIBLY:
Name(s) __________________________________________________________
Address __________________________________________________________
Email Address(es) ________________________________________________

Membership Level (check one):
☐ $19 – First-time member
☐ $40 – Renewing member
☐ $100 – Sponsoring member
(a leadership donation, and designated on the MWIA website)

Please make checks payable to the Mount Washington Improvement Association. Send to P.O. Box 10404, Baltimore, MD 21209.
You may also pay online by visiting http://mwia.org.
Thanks to all the 2018 MWIA Value Card vendors for their support!

Restaurants

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<thead>
<tr>
<th>Name</th>
<th>Address</th>
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<tbody>
<tr>
<td>Bonjour Bakery</td>
<td>6070 Falls Road</td>
<td>(410) 372-0238</td>
<td>Complimentary 12 oz. coffee with the purchase of $5.00 or more.</td>
</tr>
<tr>
<td>Chiyo Sushi</td>
<td>1619 Sulgrave Avenue</td>
<td>(410) 466-1000</td>
<td>10% off discount off your check, for parties up to 6 people; dine-in only</td>
</tr>
<tr>
<td>Le Bistro du Village</td>
<td>1609 Sulgrave Avenue</td>
<td>(410) 542-9000</td>
<td>20% off your check; valid Monday-Thursday (no holidays)</td>
</tr>
<tr>
<td>Ethel’s Creole Kitchen</td>
<td>1615 Sulgrave Avenue</td>
<td>(410) 664-2921</td>
<td>Free glass of wine with any entree</td>
</tr>
<tr>
<td>Mt. Washington Pizza</td>
<td>1620 Kelly Avenue</td>
<td>(410) 664-1111</td>
<td>10% off, minimum $15.00 purchase; cannot be combined with other offers</td>
</tr>
<tr>
<td>Mt. Washington Tavern</td>
<td>5700 Newbury Street</td>
<td>(410) 367-6903</td>
<td>One glass of house wine or beer with the purchase of an entree</td>
</tr>
<tr>
<td>Nickel Taphouse</td>
<td>1604 Kelly Avenue</td>
<td>(443) 869-6240</td>
<td>10% off your check</td>
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Shops

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<tbody>
<tr>
<td>Amazing Glaze</td>
<td>1340 Smith Avenue</td>
<td>(410) 532-3144</td>
<td>10% off paint your own pottery</td>
</tr>
<tr>
<td>Framin’ Place</td>
<td>1350 Smith Avenue</td>
<td>(410) 433-3424</td>
<td>$25 off a custom framing; not valid for works in progress</td>
</tr>
<tr>
<td>Green Fields Nursery and Landscaping Co.</td>
<td>5424 Falls Road</td>
<td>(410) 323-3444</td>
<td>20% off any single, regularly-priced item; does not apply to landscaping</td>
</tr>
<tr>
<td>Old Vine</td>
<td>6054 Falls Road</td>
<td>(410) 377-9599</td>
<td>10% off purchase of wine, liquor and beer (excluding cases)</td>
</tr>
<tr>
<td>The Pharmacia at Mt. Washington Mill</td>
<td>1340-A Smith Avenue</td>
<td>(443) 388-8710</td>
<td>10% discount on Over The Counter medications</td>
</tr>
<tr>
<td>Something Else</td>
<td>1611 Sulgrave Avenue</td>
<td>(410) 542-0444</td>
<td>10% off all purchases</td>
</tr>
<tr>
<td>Wine Works</td>
<td>1330 Smith Avenue</td>
<td>(410) 435-7410</td>
<td>10% off wine only, not to be combined with other discounts.</td>
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Activities/Services

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<tr>
<th>Name</th>
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<tr>
<td>Believer’s Fitness Boot Camp</td>
<td>6302 Falls Road</td>
<td>(410) 818-3656</td>
<td>50% off of 21-day intro</td>
</tr>
<tr>
<td>DK Salon &amp; Spa</td>
<td>5701 Newbury Street</td>
<td>(410) 377-3400</td>
<td>15% discount on one service for new clients; 15% discount on retail products for existing clients*</td>
</tr>
<tr>
<td>Gold-I-Locks</td>
<td>5600 Smith Avenue</td>
<td>(410) 664-4330</td>
<td>$2 off one hair product with the purchase of a hair service;</td>
</tr>
<tr>
<td>Hygeia Counseling Services</td>
<td>5710 Newbury Street</td>
<td>(410) 205-2419</td>
<td>$5 off a regular price haircut for new 1st time clients. (one-time offers)*</td>
</tr>
<tr>
<td>Johns Hopkins Mt. Washington Fitness Center</td>
<td>5801 Smith Ave</td>
<td>(410) 735-4795</td>
<td>25% off standard community membership. Includes a free fitness assessment and personal training session.</td>
</tr>
<tr>
<td>Leading Edge Auto Body</td>
<td>5807 Falls Road</td>
<td>(410) 433-6433</td>
<td>Exterior car wash, oil change and filter for $30 (non-synthetic oil only)</td>
</tr>
<tr>
<td>Mt. Washington Cleaners</td>
<td>5746 Falls Road</td>
<td>(410) 323-3181</td>
<td>10% off any drycleaning sale (excluding alterations)</td>
</tr>
<tr>
<td>Mt. Washington Swimming Club</td>
<td>2300 Enslow Road</td>
<td>(410) 367-0110</td>
<td>Free Day at the Pool, valid for up to four non-Pool members, one day only, not valid on Memorial Day Weekend or Labor Day Weekend, must present the card at the front desk for admission, cannot be used for parties; participants subject to all club rules.*</td>
</tr>
<tr>
<td>OJAS Wellness Center</td>
<td>1501 Sulgrave Ave.</td>
<td>(410) 664-6527</td>
<td>One time $15 discount for New Clients, Regular priced, or WellPass Service. Excludes Waxing. Use Code MWA18.*</td>
</tr>
<tr>
<td>Painted Palette</td>
<td>5708 Newbury Street</td>
<td>(443) 424-2278</td>
<td>20% off of one painting class*</td>
</tr>
<tr>
<td>Painting Workshop of Mt. Washington</td>
<td>1605 Sulgrave Avenue</td>
<td>(410) 466-3510</td>
<td>One free art class*</td>
</tr>
<tr>
<td>Savetta’s Psychic Reading</td>
<td>1621 Sulgrave Avenue</td>
<td>(410) 664-9154</td>
<td>$10 special reading for members</td>
</tr>
<tr>
<td>Vision Iconique</td>
<td>6080 Falls Road, Ste LL1</td>
<td>(443) 895-4528</td>
<td>$100 eye exam (normally $150), and free select frame when purchased as a complete pair with prescription lenses</td>
</tr>
</tbody>
</table>

*One-time only offers: Must present coupon.
Card is valid through 12/31/2018. May not be transferred, offers may not be combined with other offers, must present card at time of use.
Smokin’ Good In The ’Hood

By DONNA ANN WARD
DonnaAnnWard@sbcglobal.net

Matt Piron, owner of Woodrow’s Bar-B-Que at 1607 Sulgrave Avenue, knows Central Texas dry-rubbed, oak-smoked BBQ of the beef, pork, turkey, and chicken variety. With his classic Little Red Smokehouse barbecue oven in the kitchen and years of experience preparing meat the way carnivores from San Antonio to Houston do, the New Jersey native wants customers to walk away thinking they’ve just eaten the best dang BBQ of their lives.

He also wants to deliver, cater, and create BBQ any way and anywhere he can. He’s a double-backboned man living his long-held dream.

Matt’s menu boasts meat from humanely run farms and with no fillers, artificial ingredients, or other bull. He hand-butchers his meats himself, dry-rubs them, and sets them inside the smoker for two to seven hours, depending on the cut.

Matt explains that the key is not just high-quality meat, but also the right wood. He uses well-seasoned oak — mainly white (red when white is not available) — and cherry to fill out the cord with a sophisticated mix of flavors.

Woodrow’s signature dish is BBQ-d brisket. Matt leaves on a thin layer of all-important fat, which holds the rub and allows it to slowly seep in as the slab cooks — for a whopping seven hours in the smoker — to a fork-tender, juicy heap of goodness.

The beef ribs, just as tender but slightly more fatty, are a pound apiece and come three to a plate. As a nod the intimidating size of the Lone Star State, they are served with one giant “dino” bone.

Pork ribs have a sweet, full-bodied sauce on them, while chicken and turkey carry forward a clean, classic rub taste. All of Woodrow’s meat has what is known as “bark”: a thin layer of fat that has crisped into a crunchy, seasoned gift that is not to be cast aside.

Sandwiches come with a complex mix of toppings that ramble the range from candied jalapenos to pepper sauce, house-made slaw, and pickled red onion. Each is a Texas-sized meal served on a fresh, buttery brioche bun, but don’t refrain from ordering dessert — handmade with no high-fructose corn syrup, genetically modified organisms, or frozen anything.

The pies are divine, with plenty of creamy, airy filling and just the right amount of nuts and fruit as to be satisfying but not cluttered. “Maddie’s Flatties” are Matt’s daughter’s creation, so-named because daddy likes his chocolate-chip cookies very, very flat.

Also all in the family is Matt’s grandmother’s German potato salad. Traditionally made with vinegar, sugar, and bacon, it is ten-gallon hats off to the German settlers of Central Texas, many of whom traveled there from the Land of Pleasant Living.

House-made sides cover the classics, minus the ever-present loaves of white bread that all smoke joints west of the Mississippi boast. The selection includes green beans, cut small and finished with garlic; tomatoes; and onions that are light and zingy.

Woodrow’s mac ‘n cheese is plenty cheesy and takes Matt’s hot sauce just fine. East Coast diners beware: Woodrow’s does beans the Central Texas way, with crispy burnt ends of meat adding a mellow smoke flavor to the bullwhip snap of heat that the chipotle peppers bring to the tomato sauce. The eatery also has divine hand-cut Russet fries, left long and thin and topped with plenty of cracked kosher salt.

House-made pickles and slaw are heaped out to help digestion along, but, for the uninitiated non-Texan, the strangest creation of all is beer-can smoked red cabbage. Matt takes a whole head, hollows out the stem, and jams it atop an open can of cheap beer. (God bless him; he uses Natty Boh.) The cabbage is dry-rubbed and, like most everything else in Woodrow’s, put in the smoker until it is bursting with flavor.

While you can BYOB your booze, Woodrow’s proudly serves Maine Root hand-crafted sodas. Maine Root was founded by Matt’s University of Maryland college buddy, Matt Seiler, who grew up in Rehoboth. Once his business grew too big for its britches, Seiler moved it, ironically enough, to Texas.

The family and friend connections at Woodrow’s are charmingly endless. Even the name, Woodrow’s, comes from family: Gatwood, a name from the family of Matt’s wife Sheryl, and Rose, Matt’s grandmother’s name, were combined to make Woodrow’s a place of meaning.

Sheryl hails from San Antonio. She moved to D.C. in the ’90s and met Matt, who had a deep love for her state’s pride and joy, BBQ.

They moved to Maryland and, when the plan for Woodrow’s came together, his folks came down to help revive the property, painting doors and pulling sticky fabric and old Christmas lights from the walls. The renovated chow hall is full of barn siding Matt and Sheryl bought in Parkton and loaded into her truck (remember she’s from Texas, now). Matt used the siding to build covers for the old Formica tables abandoned by the previous owner. Together, the Piron family found a local guy who brought out the beauty of the old wood with a glassy
finish that gleams on virtually every surface.

It is a small, down-home space where most people swing by to pick up carry-out and others grab a quick bite before boot-scooting on out. Often the Piron themselves hang at a table with friends. Messy paper-covered trays are pushed to the side and cups are filled again and again as they talk late into the evening. Matt is at Woodrow’s six days a week, from open to close, and he often shows up on Monday, when the doors are locked and the smoker is cleaned, to put more blood, sweat, and tears into his baby. Sometimes their kids work in the restaurant, and, when she’s not at her own job, Sheryl — who has become a work-widow since Woodrow’s came to be — weaves in and out, bringing supplies. It is the love of the mission that keeps the Piron family driving their wagon forward.
Neighborhood patrol a method of deterring crime

By NORMAN MEADOW
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Property crime is on the increase, there is growing concern, and there have been several suggestions posted on the listserv for trying to mitigate it. One is for neighbors to volunteer for a neighborhood crime patrol that has actually been in place for more than a year.

In the process of forming the patrol, Norman Meadow spoke with several police officers, all of whom said that the major effect of a patrol is to make potential wrong-doers — who may be “casing” the area at any time of the day — aware that the neighborhood is watching itself. This means that any time of the day that patrol volunteers are out could well have the beneficial effect of deterring criminals.

All the signs for the patrol are housed at the Mt. Washington Pediatric Hospital. There is now an operating link, https://goo.gl/kAgq5i, to a webpage with the form used to sign up to patrol.

The form also opens with the important rules and guidelines for patrollers, which were posted on the listserv in April of 2016 along with other information that is useful when on patrol. The guidelines are simple and intended to keep patrollers within boundaries accepted by police.
Community Calendar

MONDAY, JANUARY 8
Sujata Massey, “The Widows Of Malabar Hill”  
7-8:30 p.m., The Ivy Bookshop, 6080 Falls Road  
Inspired in part by the woman who made history as India’s first female attorney, “The Widows of Malabar Hill” is a richly wrought story of multicultural 1920s Bombay.

TUESDAY, JANUARY 9
Maud Casey and Mark Durant, “The Art of Mystery: The Search For Questions”  
7:30 p.m., The Ivy Bookshop, 6080 Falls Road  
The 14th volume in the “Art of” series conjures an ethereal subject: the idea of mystery in fiction.

FRIDAY, JANUARY 12
Allan Armitage, “Of Naked Ladies and Forget-Me-Not’s”  
6-7:30 p.m., Cyburn Arboretum, Vollmer Center, 4915 Greenspring Avenue  
A world-renowned writer, speaker, and researcher, Allan Armitage will do what he does best – talk about plants and their stories.

THURSDAY, JANUARY 18
Patsy Sims, Suzannah Lessard, “The Stories We Tell: Classic True Tales By America’s Greatest Women Journalists”  
7-8:30 p.m., The Ivy Bookshop, 6080 Falls Road  
“The Stories We Tell” celebrates the work of 20 women who have made major contributions to the canon of American magazine writing.

MONDAY, JANUARY 22
Samira Ahmed, “Love, Hate, and Other Filters”  
7-8:30 p.m., The Ivy Bookshop, 6080 Falls Road  
In “Love, Hate, and Other Filters,” Samira Ahmed’s debut novel, an Indian-American Muslim teen copes with Islamophobia, cultural divides among peers and parents, and a reality she can neither explain nor escape. Ahmed will discuss the novel in conversation with Sujata Massey, a features reporter for the Baltimore Evening Sun before becoming a full-time novelist.

FRIDAY, FEBRUARY 22
Laura Lippman, “Sunburn”  
7-8:30 p.m., The Ivy Bookshop, 6080 Falls Road  

Recurring Events

Food System Lab  
Wednesdays, 10 a.m.-12 p.m., Cyburn Arboretum, Food System Lab, 4915 Greenspring Avenue  
Stop by to see what’s growing at the Food System Lab, learn about aquaponics, and take a tour of the small-scale urban farm. For more information contact Jesse at jblom3@jhu.edu.

Hometown Brew Night  
Wednesdays, 7 p.m. to Thursdays, 2 a.m., Mt. Washington Tavern, 5700 Newbury Street  
All your favorite Maryland beers are half-price.

Mount Washington Community Yoga Class  
Fridays, 8:45-10 a.m., St. Andrew’s Elderslie Church, 5601 Pimlico Road, $8-$10  
Appropriate for most levels (not a gentle, seniors, or therapeutic class). Bring a yoga mat if you have one (some are available to borrow) and a water bottle. Pay with cash or check. For more information, contact Mira at 410-370-6764 or wellspringhealingarts@gmail.com.

Luckman Park Cleanup  
January 6 & 21, February 3 & 18, Luckman Park, 2809 Glen Ave., 10 a.m.–12 p.m.  
Join the Friends of Luckman Park on the first Saturday and third Sunday of every month – weather permitting – for trash pickup, leaf raking, gardening, and other general park cleaning. Come for all or part. RSVP (to luckman.park@gmail.com) helpful but not necessary.
You're thinking of selling your house; now what?

Sooner or later, everyone sells a house because of moving up, or having an empty nest, or changing jobs out of the area, or whatever. What is the process for getting the most money for your home as well as selling quickly, all while keeping your sanity?

First things first, you need an experienced listing agent. You should find one that knows the area and whom you seem to connect with. You will be working with this person on a daily basis for months; if you don’t like them at the beginning, it will only get worse as time goes on.

When I am working with sellers, and texting and emailing and calling them often many times a day, I sometimes feel I see them more than my family. My policy is, as soon as I know anything, you will too. Meaning as soon as I get off the phone with say, an agent, I pick up the phone and inform my sellers.

Is the agent you initially met going to be handling all the details, or does he or she have a team of different people doing various jobs? Good to know upfront.

Trust your agent. If your agent suggests your house needs painting, it does. If your agent suggests staging or yard work or fixing odd things, do it.

We are professionals who do this for a living and we know what it takes to have a home show at its best. Remember, besides being listing agents (representing sellers), we also work with buyers (as buyers agents) so we are constantly seeing other homes being sold and gauging responses from buyers.

In a perfect world, you would be completely current with repairs and updates such as having renovated the kitchen and baths, with of course a beautifully landscaped yard. But, in reality, rarely does such a creature exist. We all have put off modernizing that bathroom, or lived with ugly, old carpet, but, now, we have to address these, as it is certain that buyers will.

Besides decluttering, which I could write an entire essay about, what other projects need to get done before that “FOR SALE” sign goes up?

Let’s start with the exterior. In spring and summer, it is important how your yard looks. Fall and winter, not so much.

For spring, you want your bushes trimmed, tree branches cut back, pops of color around your front door, beds weeded, and of course mulch, mulch, and more mulch. Plus probably a new coat of paint for that front door.

In winter, as long as the house doesn’t look like The Munsters live there, it’s OK. Just make sure the walkway is clear.

Inside, the goal is to make your house look like it is in a magazine (which, trust me, no house actually does). No crazy paint colors on the walls. Neutral colors, but not white, are best with white as the trim.

If you have a paneled room, paint works wonders. Rather than spend money to remodel an outdated kitchen, you can transform it by having your cabinets painted. New pulls help finish off the cabinets too.

What to do with wallpaper? First, don’t ever put it on! It’s such a nuisance to deal with once it’s outdated.

You can paint over it, but check with your painter to see how to handle it. Clearly the best thing is to remove it, but that can be costly.

Buyers love wood floors and hate carpet. Yes, that’s a generalization, but for 2018 in Mount Washington I’d say it holds true.

If your floors look OK, not great, you can probably just leave them. If your large dogs have destroyed them, you will need to have them refinished prior to listing.

Take a hard look at your light fixtures. If they are not current within 10 years, they need to be changed. Home Depot and Lowes have great inexpensive lights.

Door handles: Are they original and glass? Lucky you — buyers love them. If they are brass from 1965 they need to go. Consistency is what we are looking for.

Curtains clearly date a home. What is the chance the new buyers will love your circa 1990 Country Curtains that you paid a lot of money for? Zilch. We are trying to keep it contemporary so lose them all.

But do hire window cleaners! Being able to see out clean windows is exciting.

What to do with all those packed boxes? It’s OK to have them; buyers are generally aware you are moving. Many buyers can’t see past your kids’ toys, dog beds, or leftovers from that fish dinner from last night, but they can see past organized boxes.

Just find an out-of-the-way place and stack them professionally.

Basements work great for that, or even a spare bedroom.

Let’s talk about repairs. If you have an oven that doesn’t work, a roof that leaks, a Federal Pacific electric panel, etc., have it repaired ASAP. Even if it’s been like that for 15 years, it doesn’t matter, it needs to be fixed properly.

Buyers will take note and not want to tackle your troubled home. Even if the buyers don’t notice it, their home inspector will, so just fix it now and it won’t be an issue.

Every house should be deep-cleaned once repairs are finished. Make your kitchen and baths sparkle. That means a clean oven and refrigerator too.

Getting your home ready for market takes work, time, and money. But once it’s done, buyers will appreciate the condition, and sign a contract quickly for top dollar, which is what we all want. But you have to put in the effort.

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“History,” continued from page 3

the phrenologist Orson S. Fowler, who thought that they were good for health as they gave great light and ventilation.

Examples can be seen at 1808 Sulgrave Avenue (the home of William Yardley, a railroad engineer) and, of course, on a ridge across from Dixon Hill at the stunning and beautifully preserved Octagon Building. Now part of Johns Hopkins at Mount Washington, the structure was designed by Dixon in 1855 on what was then the Mount Washington Female College.

Gothic, revivalism, Italianate, and Arts and Crafts are all also included in the mix. A drive around Mount Washington, up South Road then to Dixon Hill and to Pill Hill, reflects these architectural layers – from the Victorian era to the postwar years.

South Road is one of the earliest settled streets in suburban Baltimore and reveals the rich range of styles. On the left at 1705 South Road, across from St. John’s Church and set back on rolling green hills, see Gelbach’s own prodigious 1854 house.

Check out the 1970s Arts and Crafts bungalow at 1817 South Road and other more modern houses on the 2000 block. Other distinctive Victorian buildings on South Road include 1806 South Road, the former location of the Rugby Institute, a pre-Civil War school. The monumental mansion on 2100 South Road was the home of General Thomas J. Shryock, the state’s treasurer from 1896 to 1900.

Although modern styles have been introduced, there is visual continuity in the blend as they too follow the earlier settlement patterns on large, irregularly shaped lots. Indeed, the community’s landscape has changed little over time and the curving streets have not been severely altered, largely thanks to zoning laws that take into account the character of Mount Washington.
As I reflect on the year past and look to the final few months of my term, I am more convinced than ever that we must work together. Not just for our neighborhood, but also for this city we love.

Mount Washington is one of the largest communities in the city (approximately 1,600 households) and as such has one of its largest neighborhood associations. But we are stronger still when we band with other neighborhoods than when we are alone.

We have been assembling coalitions for many pressing issues. Since I became president, I have attended meetings with the presidents of northern neighborhoods such as North Roland Park, Poplar Hill, Roland Park, Guilford, and Homeland. We are hoping to work holistically on matters that span the neighborhoods, such as traffic concerns.

Pimlico Subcommittee chair Jere Morrell has done a commendable job assembling a coalition of the nearby communities to discuss problems with and solutions for the Moonrise Festival and Preakness. We plan to tap into this network (and build upon it) with the Pimlico revitalization task force. The MWIA recently solicited applications to serve on this body in the hopes of drawing a variety of community members.

We are also striving to increase our communication to MWIA dues-paying members. To that end, the Communications Committee chair has reestablished the MWIA Announcements group on Google.

Through this, the MWIA can send members one-way messages to share committee updates, meeting reminders, and various other items of interest. If you have not received an invitation, please email Chris Mincher at cminch@gmail.com.

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