Waller Garden builds permanent fence

By JULIE TONG
Julie.v.tong@gmail.com

After nearly a year of planning, the Eric Waller Community Vegetable Garden, located in Northwest Park, will enjoy a permanent deer-resistant fence. Several Garden members worked to create a fence design with the help of Brent Figlestahler, a Mount Washington resident and professional landscape architect who graciously volunteered his services.

The result was an affordable, effective, and attractive fence design that both the Baltimore City Department of Recreation & Parks and the Mount Washington Improvement Association approved in March. As part of the process, the Garden also sought input from residents on Rogers Avenue who live near the garden and changes were made to the design at their request.

The majority of the funds for the fence project have come from membership dues and recent donations. In addition, the MWIA provided a generous grant of $3,000 in July. “Growing and sharing food together is a vital community activity and the MWIA is very pleased to support the Garden’s important mission,” said David Nemerson, chair of the MWIA Parks Subcommittee.

New bakery opens on Falls Road

By DONNA ANN WARD
donnaannward@sbcglobal.net

The story of Roggenart, a bakery that opened in May at 5722 Falls Road, is as satisfying and full of surprises as the loaves it bakes. Nemanja “Nem” Popov and Radomir “Rale” Mihajlovic, immigrants with limited backgrounds in baking, founded the store to bring old-world European breads to Baltimore.

The two go to work at 8 o’clock each night to make crusty, moist bread by the basketful. By 7 a.m., they shut off the ovens and lay out walnut brioches so charming, they are akin to little nut children tucked into soft, sugary blankets.

The light, fresh tarts overflow their flaky shells with berries and cream, just like they do in Vienna. Giant Bavarian pretzels crackle with salt and delicate hand-sized loaves are patterned with shiny black olives.

Traditional baguettes, served plain or laced with ham and cheese, or breads with sweet raisin and chocolate — these are the easy products, baked overnight. The rye? The rye is like a fussy lover who must be wooed oh, just so.

Rye, technically a grass and a staple crop of Eastern Europe, is a hard wheat that can withstand brutal snows and enduring cold. Like
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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.**

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**The Heart of Mt. Washington Village**

5700 Newbury Street, Baltimore, MD 21209 | 410.367.6903 | mtwashingtontavern.com
Mount Washington residents mentor a Syrian refugee family

By CHELSEA COHEN
Chelsea.s.cohen@gmail.com

According to the Department of Human Services, Baltimore City resettled 729 refugees in fiscal year 2016 and 881 refugees in fiscal year 2015, surpassing all other Maryland counties. This has created numerous opportunities for residents to help welcome the newcomers, including the chance to become a “family mentor” to refugees recently resettled by the Baltimore branch of the International Rescue Committee, or “IRC.”

The Cohens of 2013 Kelly Avenue had the good fortune of being accepted into the Family Mentor volunteer program earlier this year, ultimately getting assigned to a young family of Syrian refugees who were resettled in Baltimore in January. The family includes a father, mother, an adult relative, and three young children between the ages of 1 and 6.

Though originally from Syria, the family spent the past three years living in Iraqi Kurdistan. They are Kurds, an historically repressed minority group in Syria and elsewhere, and speak Kurdish at home.

As it was illegal to read or write in Kurdish in Syria, the Cohens — with some welcome help from Google Translate — exchange text messages with the family in Arabic. Despite the language barrier, the two families can communicate a great deal. Using the translation service and with lots of gesticulating, they have conversed about the challenges of raising young children, hopes for the future, and more.

Weekly meetings at the family’s home in Frankford include a mix of English practice, general socializing, and helping answer basic yet important questions — for example, the names of over-the-counter pharmaceuticals to help with headaches. The Cohens have taken the Syrian family on an outing to the Maryland Zoo, and try to make them aware of other local family-friendly activities.

The Cohens have also leveraged their networks to gather donations of clothes and home goods for the family. The experience has been a reminder of the two families’ common humanity: how the dreams of a better life extend across cultures and borders.

Mount Washington neighbors interested in getting involved with the IRC can visit https://www.rescue.org/announcement/volunteer-opportunities-baltimore.
School Spotlight

By EILEEN MADDEN D’ANDREA
Mount Washington School PTO President

It’s hard to believe summer in Mount Washington has slipped by and our community is headed towards autumn. The children of Mount Washington are sad to see the Mount Washington Swimming Club close its doors for the season, but happy to be back on the field with their coaches and teammates for another season of the Mt. Washington Soccer Club. Here at the Mount Washington School, the Parent/Teacher Organization has been working during the summer to plan a 2017-2018 school year that is enjoyable for students, families, and staff, as well as the community at large.

The MWS PTO focuses on community-building and fundraising to supplement Baltimore City Public Schools’ per-pupil funding. Last year’s education budget cuts have made fundraising a critical need and efforts will be expanded to make a difference in the lives of all students.

The School has great respect and gratitude for all neighbors in Mount Washington. Being in such a vibrant, supportive community is what makes the MWS one of Baltimore City’s premier schools.

Likewise, a healthy school helps make Mount Washington a wonderful place to live. With that in mind, several school fundraisers are planned, and a warm welcome is extended to all Mount Washington residents to join in, particularly at the party of the year — “The Taste of Mount Washington,” which will be held Saturday, May 12, 2018, in the Outdoor Classroom across from the School on Sulgrave Avenue. Food, drinks, music, dancing, and silent and live auctions will celebrate and support the neighborhood Blue Ribbon school. It is a wonderful party and hopefully as many friends and neighbors as possible will be there.

Everyone is also appreciated for coming in droves to the Spirit of Mt. Washington Independence Parade and generously purchasing hot dogs in support of the MWS. Thanks to Whole Foods, the “Parade divas,” hungry patrons, enthusiastic volunteers, and John and Will Mack (who delivered the grill), $500 were raised!

On November 8 and 9, the community will be contacted during the annual phone-athon to garner financial support for the School. Hopefully folks at home will answer as they have so graciously in the past and respond to the parent/teacher/staff callers.

An invitation is also extended to tax-savvy neighbors who might be interested in participating in the School Tax Credits for Technology Campaign. The MWS still has State tax credits to reward donors who support the School’s technology needs.

Under the Community Investment Tax Credit program, Maryland awards a State income tax credit worth 50 percent of any donation of $500 or more to the School. That is in addition to the normal federal and State income-tax deductions for such a donation.

For example, a taxpayer with a 25 percent federal tax rate and a 7 percent State tax rate could receive the following credits and deductions for a $1,000 donation:

- $500 credit for State income taxes;
- $250 federal income-tax deduction;
- $500 credit for State income taxes;
and
- $70 State income-tax deduction.

That’s a total tax bill reduction of $820. Last year, the State awarded $25,000 in tax credits, which could leverage up to $50,000 in donations. As of today the School has received $38,500 in donations through the CITC program.

The School still has $11,500 in credits available to donors. Any donations of $500 or more — in cash or appreciated stock — will count toward the donor’s 2017 taxes if submitted before December 31.

The credits will be awarded on a first-come, first-served basis. To reserve CITC credits, contact Stuart Caplan at stueicaplan@hotmail.com.

The School plans to use raised funds to enhance an insufficient technology infrastructure. During the past few years, the School has upgraded the outdated computer lab by purchasing 22 processors, improved wireless connectivity throughout the building, and purchased some Chromebook laptops and computer tablets. The next goal is to purchase more Chromebook laptops and more computer tablets, at a total cost of $65,000.

The MWS is committed to communicating as clearly as possible with friends and neighbors about any impediments for drivers near the School caused by outdoor programming for the children. There will be frequent posts on the listserv before any planned road closures that could change traffic patterns. Signs will also be staked out on affected roads in the rare instance of a road closure or detour.

As a reminder, September is back-to-school time, and, for the first few weeks, things will be a bit crowded on South Road, Sulgrave Avenue, and Smith Road in the mornings and afternoons as parents and buses get acclimated to the schedule. Please be patient with the little ones and new families as the 2017-2018 school year begins.

The entire community is wished a happy and blessed autumn and thanked for continued support, kindness and generosity to the children, faculty, staff, and families of the Mount Washington School.
Open Houses: To Do or Not To Do

So you’re selling your home. Do you want your realtor to do an open house?

An open house usually only lasts an hour or two but requires a lot of work. You need to advertise at the beginning of the week, put out “OPEN HOUSE” signs around the neighborhood, make sure you have plenty of flyers, arrive prior to the start time to turn on all the lights, put out your sign-in sheet, and then wait for people to come. And, of course, you need to make the home spotless and leave for a few hours.

When I first started doing real estate, most homes that were new to the market would have an open house, because each property typically only had one online photo. Now some agents hire professional photographers to show the house in its best light and provide 30 photos.

I get that people are curious, and just want to see how the sellers decorated, or what did they did when they renovated their kitchen, but, seriously, all of that can be seen online. So open houses aren’t necessarily held anymore.

When you have an open house, you are basically letting any person into your home. Today everything is listed online, so you are advertising to the world and agents can’t limit who comes in and who doesn’t.

If an agent is greeting people on the first floor, how can she see what is happening on the second? She can’t. So you really put your house at some risk by allowing anyone in.

Open houses are something newer agents do to get experience dealing with buyers. Typically, as soon as people come in the house, the agent will ask them to sign in.

Why? That is how many agents get new clients. By having your phone number and email address they can reach out to you after the open house and hopefully you will work with them.

But when an agent is doing an open house, they have, by law, one goal, and that is helping sell the house. The agents are not permitted to discuss other homes, much less try to “get a new buyer.”

Many people who are just thinking about buying — say, in a year — go to open houses. We call them tire kickers: They aren’t going to buy this house; they are just shopping around.

But does this help the sellers? Rarely will a ready, willing, and able buyer just walk in, then go home and call because they want to write an offer. Those serious folks have agents, who can schedule a private showing almost anytime.

When people walk into my open houses, I give a friendly hello and ask if they are working with an agent. If they say yes, I ask, “Who?” Then I tell them to just write down their names so I can follow up with their agent on Monday. There is no need for me to get their contact information.

If the buyers don’t have an agent, the sellers’ agent can’t represent them anyway! Sometimes unrepresented buyers want to write an offer for a home I’ve just shown at an open house, and will say, “Oh, you can write up the contract; I’ve done this before.”

No, no, no! Realtors cannot legally service both the buyer and the seller. Sellers’ agents can write up the contract, but, because they represent the sellers, can’t give buyers any advice.

Having your own agent is invaluable, even if you’ve bought before. Agents’ contracts change continuously. A buyers’ agent will guide you through the home inspection process, work with title agencies, and help find financing professionals, as well as negotiate on your behalf for a purchase price and the request for repairs.

The buyers don’t pay any of their agent’s commission; the seller pays the commission of both agents. Why wouldn’t you want your own advocate, when you don’t even pay for it? Many buyers think they will save the commission if they don’t have an agent.

Wrong! When the sellers sign the listing-agents agreement, they commit to paying for the marketing and the selling of their home. If the buyer doesn’t have an agent, the listing agent gets both sides; those savings do not go to the buyer. Lawyers in the past could act on their own behalf and receive the buyers’-side commission, but now they can’t unless they do a specified number of real-estate transactions per year.

I am happy to find unrepresented buyers their own realtor. For a small referral fee, I can get them a realtor who I know is honest and will 100-percent look out for them.

When someone calls in after getting my name and phone number from a sign, or seeing it online, the conversation typically starts like this: “Hi. I was driving by your 123 Main Street home and I would like to see it. Can you show it to me?” My first question is, “Are you currently working with an agent?”

They say no. “OK, have you been pre-approved?”

They say no. So I let them know that, before I show them any property, they must be pre-approved, and I need a copy of the pre-approval.

Let’s say the house is $400,000, and they can only be preapproved for $250,000. Why would I have the sellers get the house straightened up and leave, all for someone who isn’t qualified to buy? When an agent schedules a showing, hopefully that agent has preapproved that buyer.

Ultimately, it’s up to you whether to hold an open house. But an open house means dealing with buyers who are less likely to be seriously interested, represented, or pre-approved — so some realtors think they can better represent their sellers’ interests using other, safer options.
Acupuncture’s side-effects: Improved sleep, easier digestion, and less stress

By LISA BEACH
lisabeachacupuncture@gmail.com

Plato said that “the part can never be well unless the whole is well.” Acupuncture’s track record for pain relief is well-known. But acupuncture is also a form of holistic healthcare that treats the whole person — body, mind, and spirit.

The majority of my patients have sought treatment to help reduce chronic pain in the lower back, neck, or knee. When I treat a patient’s pain symptoms, I am also looking at the underlying causes for that pain.

I use treatment strategies that rectify the underlying energetic imbalances (root causes) that have allowed the pain to occur. I ask patients to pay close attention to all aspects of their health while undergoing acupuncture treatments.

In being treated with acupuncture needles for a chronic pain condition, many patients will start to notice other changes to their health — and report some surprising “side-effects”! Not surprisingly, when one experiences less pain, sleep improves! When patients sleep more frequently and deeply, they feel less stress and their digestion improves!

While the most common side-effects that occur during a course of acupuncture treatments are improved sleep, easier digestion, and less stress, patients also report reduced environmental allergies and asthma, easier menstrual cycles, lower blood pressure, stable blood sugar, and less fatigue. Patients sometimes express shock at how much better they feel overall, in body, mind, and spirit.

Are you experiencing daily, chronic pain that is impacting the quality of your life? Acupuncture could be a great tool to help you manage your pain levels and improve your health and well being.

Lisa Beach, a resident of Mount Washington, has been a licensed acupuncturist since 2009. She maintains a private practice (www.baltimoreacupuncture.com) in Mount Washington at the Tranquili-Chi Center.

Resident heads computers-for-guns effort

By AMY O’CONNELL
inlovewithbelle@gmail.com

With the City reaching an unprecedented number of homicides, leaders, community groups, churches, organizations, and Baltimore residents alike are working together to help stop the violence, and everything from mentoring to stricter law enforcement to organized ceasefires are taking root. Many Baltimoreans are getting involved and becoming part of the solution, including one Mount Washington resident who believes he can use technology to help end systemic poverty and mass gun violence.

Four years ago, Mount Washington native Joseph Sutton and longtime business partner Lance Lucas launched, through their then-15 year old nonprofit Digit All Systems, what they called the “Computers for Guns Initiative” — the first of its kind in the United States. Partnering with the City, the program encouraged City residents to “hand in your guns, no questions asked.”

A person turning in a gun would receive a new laptop computer, as well as an opportunity to sign up for free information-technology classes. “The idea was to provide our city’s underserved populations with tangible hope for a future career in Maryland’s booming IT industry,” said Sutton, “while at the same time getting as many guns off the streets as possible.”

The initiative has been a successful partnership with the Mayor’s Office, the Police Commissioner, and other City officials and community leaders. This year, Sutton and Lucas have again partnered with the City Police Department, growing the program with the “5 Point Cyber Future Plan”:

1. The “Digit All Star Program” outlines a structure and curriculum for technology workforce development and entrepreneurship.
2. An “Innovation Cluster” will provide resources to promote the commercialization of IT in specific fields or disciplines.
3. Unemployed and under-employed residents will be trained for cybersecurity careers.
4. Workforce development institutions will...
Shouldn’t a house breathe?

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

Summer begins to wane. Many of our homes have been closed for air conditioning. All too soon, we will button up our windows and storm doors for winter.

Making a home airtight is good for improving winter and summer comfort and reducing energy costs. A reminder: BGE pays a rebate (through the SmartEnergy Home Performance program) to homeowners who make homes tighter. Close a window, seal an attic floor leak, and there is less air to heat and cool.

So fixing air leaks throughout the house is good. But, you might ask, can a house be too tight? Can it become stuffy, maybe even grow mold, if too well-sealed? A house should breathe, right? So, should we leave some leaks for fresh air?

A leaky house is not a well-ventilated house. Therefore, make it tight, and vent it right.

What does “vent it right” mean? There are two key areas to improve ventilation.

First, your most-used bathrooms are sources of excess moisture. If your bathroom exhaust fan turns on and off with the light switch and makes a grinding, whirring noise, or if you do not have a bathroom exhaust fan, you are sooo living in the last century. If your bath towels go sour, or if you ever scrape or bleach black from tile grout joints, then you have found the first place in your home to "ventilate right."

A leaky house is not a well-ventilated house. Therefore, make it tight, and vent it right.

A leaky house is not a well-ventilated house. Therefore, make it tight, and vent it right.

The current generation of Energy Star bath exhaust fans (Google that) are very quiet and efficient thanks to pioneering work from Panasonic with its WhisperGreen technologies. WhisperGreen is the Lexus of bath fans, a great choice. Broan and Air King are popular brands, some assembled in the United States. A Broan unit in our bathroom has been running for four years straight.

Turned on 24/7/365, this ventilator uses less than $30 in electricity in a year. We save that much in reduced bathroom laundry and grout-bleach expenses. The 80 cubic-feet-per-minute (abbreviated as “CFM”) fan discharges out the roof. We sleep only 12 feet away and never notice the sound.

The bath, sink, floor, rug, and towels always dry out. We hang hand-wash and it is ready to wear the next morning. The worst of our moisture load — baths, showers, and damp laundry — quietly ventilate out, and the bath stays dry and clean.

All fan models can replace an existing old-school noisy unit. When making a selection, size the CFMs for the number of people showering daily: 80 CFM works well for two people, 120 CFM for three or more people. Then select features.

Have it installed with new round insulated duct to the outside. Some models have LED lighting. Some have an occupant sensor that automatically exhausts when someone enters and continues for an hour after the bathroom is vacated — good for powder rooms. We like the 24/7 operation for a totally clean, dry bathroom.

The second place to “vent right” is the kitchen stove, particularly if you frequently oven bake, boil, simmer, or fry. Energy Star range hoods that exhaust out of the house are the ventilation rescue. It is not always easy to duct exhaust outside, but it is worth the effort to run a round duct to the outside wall.

If the house is extremely air tight — which is not easy to achieve in older homes — consider an energy recovery ventilator. An ERV brings in fresh air while removing stale air from the bath and kitchen, and transfers thermal energy between the in and out streams. These are truly elegant devices found mostly in new, very green home construction.

In Mount Washington, it is best to focus on sealing air leaks and ventilating bathrooms and kitchens well. So, fix air leaks and ventilate right with Energy Star exhaust systems in the most-used bathrooms and the kitchen range. Stay fresh inside all winter and summer.

Frank Lee is an advisor with City of Baltimore’s Office of Sustainable Energy.
“Bakery,” continued from page 1

barley, rye has a high gliadin content but low amounts of glutenin, so many consumers with gluten allergies find they can happily eat rye products. As it digests, rye also releases its energy slowly, not turning immediately into sugar like white flour does.

Rye loaves, with their low glycemic impact and high fiber content, rise for 16 hours. After a two-day process, the heavy, signature Roggenart ($12) weighs in at a whopping three pounds.

The Roggenart is both baked and steamed at temperatures near 200 degrees for up to an hour. Nem, Radomir, and their teacher — who traveled from Vienna to train American bakers — unleash clouds of steam into a state-of-the-art oven, sealing moisture inside the thick, chewy crust.

There is no formula for when to steam the rye; it’s determined by eye for each batch they make. There is an art to it. And, as proven with any bite from Roggenart’s loaves, rye is delicious.

The coffee served is traditional French and Italian and it is excellent: strong and full without bitterness. Nem is a cold-pressed juice fan, so, in a slow-moving electric extruder, he concocts recipes that are healthy and fun.

The few employees Roggenart has are learning how European bread should be made (entirely traditional), served (thinly sliced), stored (wrapped in plastic), and consumed (within five days and with salted butter — they use Irish). Not too long ago, that knowledge was also fresh to Nem, an entrepreneur whose background includes financial work at Bank of Cyprus, Coca-Cola Eastern Europe, and Pricewaterhousecoopers. A native of Vienna, Nem eventually moved to America and obtained a finance degree from the University of Syracuse.

Helming his own private financial planning company, he ran the international corporate gauntlet between Cyprus, Austria, London, and America, until one day he was contacted by a small European bakery in need of a buyer for its eight stores. Upon eating the bread, Nem let the owners know that indeed he had a buyer: himself.

He soon enlisted in the venture his brother and his brother’s best friend, Radomir, a former player for the Baltimore Blast professional soccer team who had settled in the city to start a soccer school. (“I really don’t like to move,” he explains.) Together, the three threw themselves into bread.

They then scouted out a trashed building on Falls Road as the new home for their shop. Radomir, who also owns a contracting company specializing in European bathrooms and kitchens, took to reworking the space, putting the ovens and preparation areas in the old stone basement, the seating and counter on the ground floor, and the lounging sofas with low tables up top.

Now, the place glows from minimalist hanging light bulbs, and there is room for children across subdued hardwood floors throughout. Customers chatter with a view of a grassy unpaved alley out back.

Roggenart is clean, understated, and on-point with its message. A huge print of a Roggenart loaf hangs on an exposed brick wall, while on another is the bread schedule. On it, customers can read what breads will be baked on which day. It lists only the first five loaves of the 50 that Radomir and Nem have learned to bake.

The two partners are clearly passionate about their products, but also their families: Radomir has a young son with his wife, Versa, while Nem commutes back and forth between Baltimore and Vienna, where his dentist wife (also coincidentally named Versa) helps raise their three sons. And Nem and Radomir are further confident about the community they have joined — Mount Washington made them feel incredibly welcome the day Roggenart opened, with small missteps overlooked and many good wishes given.

“This is the truth: Mount Washington is the best neighborhood Baltimore has,” Nem said. “There is no better place.”
drinking fountain and rest area.

“It has been gratifying to have the support of the MWIA and the Parks department during this unexpectedly long process,” Rosner said. “It means the garden crops will finally be safe from the deer which will be a relief to all the gardeners.”

The Garden is not a typical organic community garden. Members pay annual dues and participate by gardening and harvesting together, and donating a portion of every harvest to Our Daily Bread, an agency that feeds the homeless. Through the years the Garden has hosted school groups and received several recognition awards from the University of Maryland Extension Master Gardener State Program.

Membership is open to City residents and currently includes 58 households. Those interested in becoming a member can contact Naomi at goldstickrosner@comcast.net.
Ever wonder how the streets of Mount Washington got their names? Well I have, son! I did the research. Ready?

Once upon a time, there was an exceptionally large oak tree that stood at the highest point on Mount Washington. This tree ruled the hilltop. Under its canopy children played, lovers loved, and choirs numbering in the hundreds would sing through a summer afternoon. It was everyone’s favorite tree.

Then, one hot, humid August night a tremendous thunderhead approached. The sky went black and even before the rain began a bolt of lightning shattered the ancient oak.

In the oak’s honor, the people on the old hilltop named the ridgeline path that led to the sacred spot, “Ken Oak.” They knew the tree hated being called by its full name, Kenneth Acornious Quercus Alba White Oak.

Yeah, it was from a very old Maryland family. It even went to prep school with the Wye Oak.

Cross Country got its name because you can get on it here and, with the right set of turns and enough buttered mushroom-jolted java elixir, you can go all the way across the country. Isn’t that amazing?

A local real-estate developer with some building lots named the road through them “Briarwood,” because that’s what was there, briar and woods. The house was close to Brambleton Road. You guessed it, a ton of freaking brambles. Why else did they stop and restart Sulgrave?

See the trend? Ever notice how developers name developments after what was destroyed?

Now, Rockspring Road, you might imagine, was named after a rocky spring. But no. There were actually some super rare, exotic bouncing rocks. It was crazy — as if they had springs.

Crest got its name because Colgate was taken.

Sulgrave is the ooky spooky street; on the spot where the big yellow Halloween house is, old Sol lived, died, and was buried. So the avenue was supposed to be Sol’s Grave Avenue but the usually efficient and precise clerk at the Baltimore Office of Road Name Registering was sloppy drunk after a long liquid lunch and misspelled it as “Sulgrave.”

From the next realm, Sol was not amused, and on quiet nights when the moon is bright you can hear his lonely harmonica coming from just beyond the old pine tree. You know they called him “Pine Sol,” don’t you?

Kelly Avenue was named for a dirt path that old man Kelly would walk every night to get to Ye Olde Curb Shoppe after being ferried across the mighty Jones Falls by a troll with a raft. One night the troll had tickets to a bullfight or something and wasn’t there, so Kelly was enraged! He turned and punched an enchanted tree! It crashed down and in a cloud of glitter transformed into the Kelly Avenue Bridge.

South Road was named for Grammy-Award winning singer/songwriter Joe South, who once decided to “Walk a Mile in My Shoes” up that hill, right past a “Rose Garden” he never promised you. Clearly, another one of the many “Games People Play.” “Don’t it Make You Wanna Go Home?”

Greenspring Avenue got its name after hundreds of empty bottles of Annie Greenspring’s country cherry and berry frost wine were discovered there during construction. This road, which ran right past Boone’s Farm, was also home to a nest of Thunderbirds, who flew off when frightened by a Night Train or chased by a Mad Dog.

Whitney Avenue was named for Eli Whitney and to this very day the residents there refine their own cotton as a tribute.

Pimlico is an example of a great misunderstanding. Upon learning that a horse racetrack was to be built, local resident Rogers Rusk exclaimed to a reporter for the News-American, “A racetrack? Why that’s plum loco!” He had a mouth full of cotton and the reporter thought he said “Pimlico,” and the rest, as they say, is hysterical.

You may not know this, but all the alleys have names as well. There’s Bamboo Lane, Doggiedoo Terrace, Nunshall Pass, the MacNac Switchback, and the Yitzy My Way Or Highway. But I won’t digress about that egress...

Speaking of exits: Roberto lives! The pizza, not so much. Have a Roggenart day.

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“Computers,” continued from page 6

be created to offer job training and placement of “at-risk” youth in the IT field.

5. Economic development initiatives will be implemented through entrepreneurship programs in the IT sector.

The goal is to use computers and technology to “offer a pathway to success for youth, over grimmer alternatives involving the use of firearms and gun-related violence.” Participants will engage in computer training and learn about technological career opportunities. Demonstrations will also examine technology integration in music, and discussion will be held on how arts and recreation have reduced violent and criminal activity in inner cities across the country.

It is hoped that 150 laptops will be traded for working firearms and help bridge the “digital divide” in Baltimore. For more information, please visit www.ComputersForGuns.com.
**Community Calendar**

**FRIDAY, SEPTEMBER 15**

**Discover Cylburn**

6:30-10 p.m., Cylburn Arboretum, Vollmer Center, 4915 Greenspring Ave., $125

Discover, celebrate, and support Cylburn Arboretum and all that it has to offer! Enjoy delicious light fare and drinks, music, a live auction and raffle, and a wine pull. Fun-filled party games will highlight Cylburn’s gardens, trails, trees, and more. All proceeds help the Cylburn Arboretum Association to enrich and enhance this Baltimore treasure.

**Celeste Ng, “Little Fires Everywhere”**

7 p.m., The Ivy Bookshop, 6080 Falls Road

The bestselling author of “Everything I Never Told You” presents a riveting story set in Ohio that traces the intertwined fates of a picture-perfect family and the enigmatic mother and daughter who turn their lives upside down.

**SUNDAY, SEPTEMBER 17**

**Cactus and Succulent Society Plant Show & Sale**

10 a.m. - 3 p.m., Cylburn Arboretum, Vollmer Center, 4915 Greenspring Ave.

Organized by the Cactus and Succulent Society of MD, a nonprofit educational organization that promotes the appreciation and cultivation of cacti and succulents. For more info, contact Ingrid at cactusladybug@hotmail.com.

**SATURDAY, SEPTEMBER 23**

**Community Yard Sale**

8 a.m. - 1 p.m., Elderslie-St. Andrews United Methodist Church, 5601 Pimlico Rd.

Space is free to Mount Washington residents — just bring a table! This is a great time to sell gently used items from home to not only the fellowship but also neighbors. A donation truck will be on site for a few hours, as will a moonbounce for young people. Contact Charlene Thomas at 410-664-3392 for more information or to reserve a space.

**SUNDAY, SEPTEMBER 24**

**Baltimore Bird Club Cylburn Bird Walk**

8:15 - 10:30 a.m., Cylburn Arboretum, Vollmer Center, 4915 Greenspring Ave.

Easy birding in Cylburn’s gardens and urban forest. Expect to find a variety of migrant and resident birds. Beginners welcome! Binoculars useful. For more information, contact Mark at milnardi@outlook.com.

**MONDAY, SEPTEMBER 25**

**Nelson DeMille, “The Cuban Affair”**

7 p.m., The Ivy Bookshop, 6080 Falls Road

The bestselling author of “Plum Island” and “Night Fall” introduces a blistering new novel with an exciting character — a U.S. Army combat veteran and charter boat captain about to set sail on his most dangerous cruise.

**TUESDAY, OCTOBER 10**

**Fleda Brown, “The Woods Are On Fire” & Lia Purpura, “It Shouldn’t Have Been Beautiful”**

7 p.m., The Ivy Bookshop, 6080 Falls Road

“The Woods Are On Fire,” a collection of nearly 50 new poems alongside poems from seven previous books, is a deeply human and intensely felt poetic exploration. In “It Shouldn’t Have Been Beautiful,” exquisitely rendered poems reach back to an early affinity for proverbs and riddles.

**MONDAY, OCTOBER 16**

**Daniel Mendelsohn, “An Odyssey: A Father, A Son, and An Epic”**

7 p.m., The Ivy Bookshop, 6080 Falls Road

From the award-winning memoirist, critic, and bestselling author of “The Lost” comes a deeply moving tale of a father and son’s transformative journey in reading — and reliving — Homer’s epic masterpiece.

**THURSDAY, OCTOBER 19**

**Books of Birth**

7 p.m., The Ivy Bookshop, 6080 Falls Road

Eric D. Goodman and other local writers join Jane Satterfield and other local poets to share unique musings on the transitory states of pregnancy, birth, and parenthood.

**SATURDAY, OCTOBER 21**

**Walter Isaacscon, “Leonardo Da Vinci at the Church of the Redeemer”**

7:30 p.m., The Ivy Bookshop, 6080 Falls Road

Leonardo da Vinci was history’s most creative genius. What secrets can he teach us?

**TUESDAY, OCTOBER 24**

**Penguin Random House Book Night**

7:30 p.m., The Ivy Bookshop, 6080 Falls Road

Sales representatives from Penguin Random House will recommend their favorite books of the season.

**Recurring Events**

**Food System Lab**

Sundays, 1-3 p.m.

Cylburn 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 St.

All your favorite Maryland beers are half-price.

**Mount Washington Community Yoga Class**

Fridays, 8:45-10 a.m., St. Andrew’s Eiderslie 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.

**Yoga at Cylburn**

Saturdays, 8:30-9:30 a.m. (through Sept. 30), Cylburn Arboretum, 4915 Greenspring Ave.

Yoga on the lawn (directly in front of the visitor parking lot) with instructors from Coppermine Racquet and Fitness Club. Bring your mat and get your zen on.

**Luckman Park Cleanup**

September 2 & 17, October 7 & 15, 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.
In August, our city made history. In the dark of night, the City removed four Confederate monuments, symbols of a shameful part of our country’s history. The mayor and City Council worked swiftly. Fanfare and bold proclamations came later. It was a day when I was particularly proud to live in this city.

As our neighborhood gears up for the next year, the MWIA will endeavor to make its residents proud. We have many big projects on the horizon. The future of Pimlico will be front and center this year, as we await Phase II of the Stadium Authority’s study. We, along with elected officials and surrounding neighborhoods, will need to be proactively engaged in what happens.

We begin the long process of trail construction, which will take around 18 months. Progress can be painful sometimes (note the “staging area” in Northwest Park), but the end result will be a trail that connects us downtown, one where we can run, and bike, and enjoy nature right here in the city.

Meanwhile, in conjunction with Recreation & Parks, we are finalizing the Northwest Park renovations. This will include a pagoda, a fountain, and landscaping. So, as other areas of the City shed their emblems of division, I am heartened that, here in Mount Washington, we are creating new public spaces to bring all residents of our community together.

Lindsey White
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