



By this time the less devoted gardeners
 have hung up their tools and retired
 indoors to continue gardening by the fire.

Margery Fish

TYSONS WOODS TYLINE

P.O. Box 267 Dunn Loring Virginia 22027
 Fall 2006

News and Information for Tysons Woods

Editor's Corner

Please take a walk along the sidewalk in front of your house. Are any hedges or trees creeping out to obstruct the walkway and swat me in the face as I walk my pooch? Will I get bonked on the head if I stroll by there in dim light and miss the branch? Will two of us abreast have to walk out into the street to pass your place safely? If so, please be so kind as to trim things back. Your editor and her neighbors and your Board all thank you. Here is a pic of your Board (missing Gardner):



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Note from the Prez

I hope you all had a wonderful summer and enjoyed that vacation we look forward to each year. I would like to welcome any new neighbors that moved recently to Tysons Woods. We hope you are enjoying the neighborhood, and I urge you to take an opportunity to join our neighborhood activities. Please drop me a note so we know who you are and can get you into our neighborhood database for the next directory. We have our International Block Party event coming up on October 7th as noted in this issue. We also will be working on a new Community Telephone Directory this year, and there is a special announcement about this in this issue. In closing, I hope to see you at the International Block Party, the Halloween Parade, and other events that will be coming up throughout the year. You are always welcome to attend any of our Board meetings. Just call us so we know you will be attending. Thank you and blessings to all.

Randy Foltz, Tysons Woods Civic Association President
 703 573-4780 Randy@GBBVA.com



Annual Tyson's Woods Halloween Parade

Oct 28th 2 PM



We will be holding our annual Halloween parade on Saturday, Oct 28th, starting at 2 PM on Malraux Drive by the park. Our costumed children --- and even a few costumed adults and pets on leashes --- will parade around Richelieu, to Chestertown, and back to Malraux to the beat of George C. Marshall High School Marching Band members, and escorted by the Dunn Loring Volunteer Fire Department.

Following the parade there will be a gathering in the park with treats for all!

Anyone interested in helping with this event should call Leslie Barnhart at 703-560-8938.

We need 5 volunteers to help with the parade, refreshments, games, prizes, and publicity. Thanks!



WE NEED YOUR HELP!

In order for us to serve the community with an up to date community telephone directory, we will need your cooperation in providing us the information we need to create the directory. For instance, we have email addresses only for one-fourth to one-third of the residents in Tysons Woods. It makes it very difficult for us on the Board to communicate quickly and effectively when there are schedule changes such as rain dates and cancellations.

Here is how we are going to proceed on this project. I am asking everyone to send me their email address (primary and secondary) to Randy@GBBVA.com and I then will email back a Word document file for you to fill out and return back to me. If everyone cooperates we can produce a directory fairly quickly. Please note no one sees your email address except a Board member. We do NOT give out email addresses to anyone period. You will have the option of having your email address(es) printed in the directory or not printed, but we want them so we can communicate with you.

Once we have collected the information from you, we will begin working on the directory. For those who did not respond to me with their email your area representative will be stopping by to ask you to fill out the information manually. We also want to include a section on Neighborhood Services such as babysitting, pet sitting, lawn mowing, snow shoveling, etc. We also will include as a new section "Recommended Service Vendors List", where you have the opportunity to refer that handyman, plumber, electrician, general contracting, yard service, or whatever to the rest of the community. Your name and telephone number will be listed along with the referenced service vendor so you can be contacted and be asked questions from your neighbors about that particular vendor. If more than one person recommends a vendor, that vendor will be listed once but all referral names will be listed.

Please send me your email address along with your name and address within the next two weeks and I will return an information form for you to fill out and return to me. The Board is excited about updating our directory and hope we can count on your cooperation. One last item, for those who paid their 2006 dues you will receive a directory once they become available. We will take orders for those who have opted not to pay the association dues of \$20, but can receive a directory for \$5.00 each. We do not want to produce 175 directories and have only a demand for 75.

Thank you in advance for your help and cooperation and we look forward to providing an updated and enhanced directory for our community.

International Block Party!

**Saturday
October 7, 2006**
Rain date - Sunday, October 8

5:00 to 7:00 p.m.

Tyson's Woods Park

Please come to our annual Tyson's Woods Pot Luck where we celebrate the rich and diverse cultures of our neighborhood.

Meet your neighbors and share favorite cultural dishes and desserts. Please bring portions that serve at least 8-10 guests

If your name starts with... bring a...

A - H
Side dish

I - O
Main dish

P - Z
Dessert

You do not have to be an association member to participate - just bring your comfortable lawn chair to ensure seating.

The Association will provide beverages, plates, cups, and cutlery.

Questions? Contact Michael Trujillo at 703 760 0465 or gsmspasca@aol.com



What's Cooking?



Giuseppe Trimarchi's Italian Thanksgiving Stuffing

Judy Trimarchi

My Husband's name is Joseph Trimarchi -- named after his grandfather, Giuseppe Trimarchi. In each generation, the oldest son of the oldest son names his firstborn boy after his grandfather -- and so the generations go back from our son, Anthony Jordan, to my husband Joe, to his dad, Tony, to Guiseppe, to his father, Antonino, and so on -- as far back as we can trace.

Guiseppe immigrated from Messina, Sicily in 1924 and eventually opened a deli near the waterfront in downtown Boston. Shipyard workers would come into the deli in the mornings to get fresh bread and cold cuts to take to work for their lunches. Guiseppe started hollowing out loaves of Italian bread and stuffing in the cold cuts to make it easier for the men to eat at the job site. He has been credited with inventing the sub sandwich!

This is his recipe for an Italian turkey stuffing. Double the recipe if you want to both stuff the turkey AND have some left over to bake in a pan. We often just bake one recipe's worth in a pan as a supplement to the traditional stuffing in our turkey. It is really delicious!!

1.5 lb ground beef
2 hard boiled eggs, cut into small pieces
1 onion, chopped
1-2 cloves of garlic, chopped
1-2 c bread crumbs
¼ c grated Italian cheese
1 large can tomatoes (drain, remove from can and crush against side of bowl with fork, or just buy chopped tomatoes and drain)
1 small can mushrooms
3 T. olive oil
Salt & pepper

Saute onions in olive oil in frying pan until onions start to lightly brown. Add ground beef. Stir it until it changes color and starts to separate. Take mixture out of pan with slotted spoon and leave oil in pan. Rinse mushrooms in cold water and drain. Add mushrooms to pan. Brown them slightly, push them to the side of the pan. Add tomatoes to pan and simmer for 10 minutes. Add salt and pepper to taste and the ground beef mixture and let it simmer on low heat. In a mixing bowl, combine the hard boiled eggs, 1 cup of the bread crumbs, the cheese, and the garlic. Add this mixture to the frying pan and mix well. If the mixture appears too watery, add more bread crumbs. Taste a small amount and add more salt and/or pepper, if needed. Mix well. Cool mixture for a while before stuffing in turkey. The battered old recipe card I have gives no specific instructions for cooking it in a pan. I generally put it in a metal or glass baking dish where it will be about 1.5" thick and bake it around 45 minutes at 350 F. Since there are no raw ingredients in it, the only concern in baking a pan of it, is that it dries out a little and gets a little crusty on top.



House Beautiful

As of September 19, 2006

Housing information provided courtesy of Karen Hogan, Weichert Realtors (703) 609-4680.

8529 Betterton Court; contemporary, 4 bdrm, 2 ba, 2 car garage, 1 fireplace, electric heat, no basement, listed in March 2006 for \$605,000. Sold May 2006 for \$590,000 (25 days on market). \$7,500 buyers subsidy

8515 Idylwood Road; rambler, 4 bdrm, 2 ba, 2 car garage, 1 fireplace, electric heat, no basement, windows and heat pump recently replaced, kitchen and bathrooms updated, listed in September 2006 for \$599,900. (17 days on market).

2225 Malraux Drive; colonial, 4 bdrm, 3.5 ba, 2-car garage, 2 fireplaces, electric heat, partially finished basement, new kitchen appliances, bathroom updated, listed in May 2006 for \$664,900. Sold July 2006 for \$610,000 (52 days on market).

8521 Minerva Court; rambler, 3 bdrm, 2 ba, 2 car garage, 1 fireplace, electric heat, no basement, heat pump and roof recently replaced, kitchen remodeled, new carpet, listed in August 2006 for \$599,900. (170 days on market).

Fall Pruning and Trimming Randy Foltz

Fall is a great time to trim back those bushes, shrubs, and tree limbs so they can get a healthy start next spring. Trees need pruning for a variety of reasons:

to remove diseased or damaged branches
to thin the crown to allow new growth and better air circulation

to reduce the height of a tree

to remove obstructing lower branches

to shape a tree for design purposes

Once the decision has been made to prune, your next decision is whether or not to tackle the job yourself. Large tree pruning can require climbing and heavy saws or even cherry-pickers and chain saws. In the case of a large tree where you want to remove big branches in the upper area of the crown, it may be best to hire experts.

We ask that you take particular attention to any trees, bushes, or shrubs that grow along or over the sidewalks. By law people should be able to walk on the sidewalk without maneuvering to avoid your branches, limbs, or other natural growth. Please take time to trim back and/or prune any tree or shrubbery that is blocking the sidewalk. This goes for height as well. A tall person should be able to walk on your sidewalk without stooping over.

Below are some web links on helpful pruning tips from the Virginia Department of Forestry

<http://www.dof.virginia.gov/mgt/how-to-prune.shtml>

<http://www.dof.virginia.gov/mgt/tree-damage-prevention.shtml>

Lettin' the cat outta the bag is a whole lot easier 'n puttin' it back.

Texas Bix Bender
'Don't Squat with yer Spurs On!'

