



Go to the winter woods: listen there, look, watch, and "the dead months" will give you a subtler secret than any you have yet found in the forest.

Fiona Macleod

# TYSONS WOODS TYLINE

P.O. Box 267 Dunn Loring Virginia 22027  
Winter 2007

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*News and Information for Tysons Woods*

## Editor's Corner

Baby pictures wanted! If you are the proud parents of a new addition to your family, please send me a photo or two. I'll do my best to include them in an upcoming TyLine. Brand new babies and slightly used babies are all welcome.

Enjoy this winter... mild so far... as a chance to contrast the chilly outdoors and the warmth of your home and family.

## **Note from the Prez**

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 Adult Winter Event coming up on February 10th as noted in this issue. This year we are hosting a Wine and Cheese event where each of you can bring your favorite bottle of wine to share with your neighbors.

As mentioned in our last issue, we are also working on a new Community Telephone Directory this year. I am still looking for email addresses from the whole neighborhood so we can email out the contact form in order to update our directory. Your last chance will be January 31st. I will be emailing out the form on February 1 and then our Area Representatives will begin knocking on doors to collect the information manually for those who did not submit their email address.

In closing, I hope to see you at the Wine & Cheese event coming up shortly. 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)

## Inside this issue . . .

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**Annual Adults Only Event**  
**Wine and Cheese Social**  
 10 February - 8-10 pm  
 .....

Come join your neighbors at the home of Leslie & Greg Barnhart  
 2311 Malraux Drive

SATURDAY  
**SATURDAY**  
 Feb. 10

Bring your favorite bottle of wine so that your neighbors can sample the spirits as well. Please bring a card with the name of the wine and any information you know about it (e.g. vineyard, type of grapes, etc.).

The Association is providing the cheese and wine glasses and Leslie & Greg Barnhart are graciously providing the home for the event. Feel free to drop in anytime between 8:00 and 10:00PM that Saturday evening at the Barnhart's.

This is our annual Winter Adults-Only event and we hope you are able to join your neighbors for a night of warming refreshments and friendly company.



**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](mailto: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.

## What's Cooking?



### Dumlama and Lyan sai

From Ella Van Heest's Kitchen

Coming to the United States from the Central Asian republic of Kyrgyzstan, one of the things I miss are the freshness of the fruits and vegetables we would buy at the bazaar (open air market). The sights and smells would make your mouth water. Vendors from all Central Asian nationalities (Kyrgyz, Uzbek, Dungan, Uighur to name just a few) came to the bazaar to sell their produce. Walking through the market you passed melons piled up higher than your head. Tables were filled with freshly picked tomatoes, cucumbers, peppers, potatoes, onions, as well as long beans and various greens. The fruit vendors would be selling apricots, peaches, berries, apples, plums, etc, all straight from the vine or tree. The following two recipes are favorites in Kyrgyzstan.



Fun at the Halloween Parade

**Dumlama** is a meat and vegetable stew, a favorite with the Kyrgyz, Uzbek and Uyghur (a people native to Western China).

1-1.5 lbs of meat (any type)  
2-3 medium potatoes  
1 large onion  
2 bell peppers (use red, yellow or green for a nice mix of colors)  
1/4 medium sized cabbage  
5-6 cloves of garlic  
1 bunch of parsley  
2 Tablespoons of vegetable oil  
3-4 large tomatoes (or one 28 oz can of diced tomatoes)  
Salt and black pepper.

You can add or replace the vegetables. We often use eggplant, green beans and zucchini.

-Cut meat into about 1.5 inches thinly sliced medallions.

-Slice potatoes, carrots, bell peppers (vertically), tomatoes, garlic, onion, cabbage to 1.5 inch pieces.

-chop greens to 1.5 inches

-Heat 2 tablespoons of oil over medium low in a Dutch oven or heavy pot or wok.

-Place the ingredients in layers, seasoned with salt and pepper:

Onion on the bottom. Next meat. Then sliced potatoes, tomatoes, garlic, bell peppers, cabbage, more garlic, and remaining tomatoes. Top with the chopped greens.

-Cover tightly and simmer for 1-1.5 hours. When meat is tender and potatoes are cooked, the dish is ready.

**Lyan sai** is a noodle dish from the Dungan people – another Central Asian people that live in Western China, Kazakhstan and Kyrgyzstan

2 large carrots  
1 cucumber  
2 cloves garlic  
4-5 stems cilantro  
2 tablespoons Vegetable oil  
1.5 tablespoons Vinegar (about)

Salt, red pepper to taste

Rice noodles

-Cook the noodles as per the directions on the package.

-Slice the carrots and cucumbers long and thin like noodles or use special shredder.

-Mince the garlic.

-Chop cilantro to 1/2 inch length.

Heat skillet or wok and heat the oil. When the oil is hot, stir fry the carrots for less than a minute. Add garlic and mix into the carrots. Remove the skillet from the heat and add to the cooked noodles. Mix well and add cucumbers, vinegar, salt, red pepper, and greens. Mix altogether and taste. It should taste a little bit sour. If you think there is too much vinegar, add a little sugar.

Enjoy!



International Block Party





## **House Beautiful**

*As of January 24, 2007*

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

8534 Electric Ave; colonial, 5 bdrm, 3.5 ba, 2 car garage, 2 fireplaces, electric heat, finished walkout basement, listed in October 2006 for \$975,000. Withdrawn after 44 days on market.

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. Sold October 2006 for \$575,000 after 32 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. Price reduced to \$549,950. Sold November 2006 for \$510,000 after 94 days on market.

**If at first you don't succeed, try to hide your astonishment.**

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



## **The Malraux Chronicles**

by Penny Firth

### **A Blog for the Trail**

If you live in Tyson's Woods, chances are you make use of our local linear park, the Washington and Old Dominion (W&OD) trail. The W&OD is a fantastic recreational resource, joining Vienna to the terrific Arlington trails network in Ballston, Shirlington and Mount Vernon to the East, and continuing through Reston, Herndon and Leesburg on its path to Purcellville to the West.

The W&OD is also a commuter route. I am one of many bicycle commuters that travel to work every day on the trail. This lets me enjoy a lot more calories than if I had a sedentary car-based commute (T-shirt idea: "I bike to eat"). It also keeps me healthy (immune systems are strengthened by regular outdoor exercise), and lets me enjoy a lot of fresh-air nature watching while doing my bit to keep a car off the road and combat environmental pollution.

If you are considering commuting on the W&OD, great! If you currently take the Metro to work, keep in mind that Tyson's Woods is only ~10 minutes from Dunn Loring: take W&OD east (left) to Gallows Road. Turn right and you're a short bike ride on the sidewalk to the station. There you can rent a convenient bike locker for only the rock bottom price of \$70/year. Get a bike with fenders, ride gently, and you can wear work clothes. Always wear a helmet!

Very recently, a web log (blog) of trail conditions and points of interest has been created by the nice folks at Bikes@Vienna. It is worth a look:

<http://wandodtrailreport.blogspot.com/>