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Summer 2021

Tyson's Woods Tyline

www.tysonswoods.org POBox 267 DunnLoring, Virginia, 22027

Promoting friendliness and good relations between neighbors

Special thank you to Albert Nekimken for volunteering as the Tyline Editor and Member at Large for the past several years. We wish him and his wife all the best on their next move.

2021 Executive Board Members

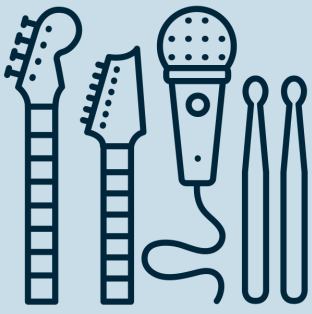
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Looking for a volunteer	Area 2

Notes from the Board, May 4th 2021:

- We need a new editor for our quarterly newsletter. Easy to do and does not take much time. You need basic knowledge of Microsoft Word and you're all set. Please let us know.
- Join our board. We meet four times a year and are looking for anyone in the neighborhood to join us to communicate with the neighborhood, plan social events and help with any issues that might arise.
- No community organized yard sale for now.
- Summer social postponed to the fall.
- TWCA Spring/Summer dues drive now underway
 - Only \$25 annually
 - Funds event such as: the summer block party, winter adult social, annual spring egg hunt, Halloween kids parade, and the Tyline newsletter.
 - Self-addressed envelopes are enclosed in this issue.
- Next Board meeting in planned for September 7th, 8pm.

CALLING ALL NEWCOMERS / MEET YOUR NEIGHBORS The TWCA Board invites all residents to help arrange welcome meetings with newcomers moving into our neighborhood. E-mail us for info: twcaboard@gmail.com



JAMMIN JAVA free outdoor concerts

Partial Schedule:

A Song & A Slice: U2Topia (U2 Tribute) (Outdoors!):

Sat, Jun 5, 7:00 PM

Jammin Java • Vienna, VA

A Song & A Slice: Rock N' Roll Jams with DJ D (Outdoors!):

Sun, Jun 6, 7:00 PM

Jammin Java • Vienna, VA

A Song & A Slice (Indoors + Distanced!): Graffiti Soundstage

Sun, Jun 13, 7:00 PM

Jammin Java • Vienna, VA

A Song & A Slice: Great Northern (Grateful Dead Tribute) (Outdoors!):

Fri, Jun 18, 6:00 PM

Jammin Java • Vienna, VA

Chocolate Covered Cicadas

Source: "CICADA-LICIOUS: Cooking and Enjoying Periodical Cicadas"

Ingredients:

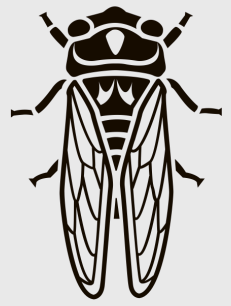
8 squares of good-quality dark, white, or milk chocolate
30 dry roasted cicadas

Directions:

1. Roast teneral cicadas for 15 minutes at 225F.
2. Melt chocolate in a double-boiler over low heat. Dip insects in chocolate, place on wax paper and refrigerate until hardened.

The Cicadas are Coming

The 17-year cicadas have started to emerge from their underground homes and, soon, Northern Virginia will be crawling with literally billions of these bugs.



While snacking on a cicada may not be your idea of a delicious treat, they're high in protein, low-fat, low-carb, gluten-free and, over the course of the next several weeks, will be plentiful and fairly easy to forage. The clock is ticking, though.

Jenna Jadin, an entomologist who wrote "Cicada-Licious," the definitive cicada cookbook in 2004, says the bugs are best to eat shortly after they've hatched, before their exoskeletons have hardened. Early morning is the ideal time to catch them. Cicadas with hardened shells should be boiled before eating. Never forage cicadas that are already dead.

So, how do they taste? Bon Appetit says cicadas are similar to soft-shell crab, "but with subtle overtones of boiled peanuts, the kind only a backroads gas station can really do right."

Holy yum, right!!?

So, if you've got a cicada problem in your yard, always wanted to be that guy on "Bizarre Foods" and not allergic to shellfish, here are some cicada recipes to try.

Crispy wok tossed cicadas

Ingredients:

2 cups cicadas
2 tablespoons peanut oil
2 tablespoons minced ginger
1 hot dried Asian chile
4 tablespoons minced lemongrass
1 cup chopped scallions
1 clove minced garlic
2 tablespoons sugar
2 tablespoons Toban Djan (fermented bean paste with chiles)
1 cup minced celery
2 tablespoons soy sauce
1 teaspoon corn starch
3 tablespoons rice wine (or sake)

Directions:

1. Collect roughly 2 cups of cicadas, keep them in a bucket (with a lid) with an inch of water inside. Wet wings means they won't fly off! Dry on a towel, pluck wings and legs, and set aside.
2. Preheat a large wok over high heat. Add the peanut oil, and swirl.
3. Add the minced ginger, hot dried Asian chili (tsin-tsin works great), minced lemongrass, chopped scallions, minced garlic, sugar, Toban Djan (fermented bean paste with chilies, Lee Kum Kee brand is fine) and toss for 15 seconds. Add the cicadas. If you can't find fermented bean paste, use a few tablespoons of Chinese dried salted black beans instead.
4. Toss for one minute to cook. Add the minced celery, toss. Mix the soy sauce, corn starch and rice wine together in a separate bowl, then add the mixture to the wok. Toss, cooking for another minute or so until sauce tightens.

Houses in our Neighborhood



Between 3/5/21 and 5/4/21 - Information Provided by

Robin K. Tingley* Realtor® and Associate Agent at REDFIN

8545 Electric Avenue: Status: ACTIVE. List Date: 3/31/21 List Price: \$1,554,765. NEW CONSTRUCTION*** - Craftsman Style. 4BR, 3 FB, 1 HB. Three Levels. 3 car attached garage. Total Sq. Ft. estimated: 7,393. Taxable Sq. Ft. 4,993. DOMP**: 35 ***Current house that will be a tear-down was sold in a private sale on 8/2/19 and there is no public information about sale price, etc.

8708 Litwalton Court: Status: UNDER CONTRACT. List Date: 4/14/21. Contract Date: 4/22/21 Expected Close Date: 6/11/21. List Price: \$874,000. Close Price: TBD. Contemporary. 1972. 4BR, 2FB, and 1HB. No Basement. Two levels. 2 car attached garage. Updated and Shows well. Total Sq. Ft. estimated: 2,268. Taxable Sq. Ft. 2,268. DOMP**: 8

2200 Chestertown Drive*:** Status: UNDER CONTRACT. List Date: 4/8/21 . Contract Date: 4/12//21. Expected Close Date: 5/13/21. List Price: \$859,500. Close Price: TBD. Colonial. 1972. 4BR and 3FB. Basement, 2 levels and 2 car attached garage. Renovation/Shows Well. Total Sq. Ft. estimated: 2,952. Taxable Sq. Ft. 1,476. DOMP**: 6 ***This house was also sold in February 2021 for \$650,000 - Please see previous Tyline for information.

8515 Idylwood Drive: Status: CLOSED. List Date: 2/4/21. Contract Date: 2/8/21 Close Date: 3/8/21. List Price: \$800,000. Close Price: \$890,000. Ranch/Rambler. 1974. 4BR and 2FB. No Basement. One level. 2 car attached garage. Updated and Shows well. Total Sq. Ft. estimated: 1,975. Taxable Sq. Ft. 1,868. DOMP**: 4

8726 Litwalton Court: Status: Rental - WITHDRAWN. List Date: 2/4/21. Withdrawn Date: 4/23/21 List Price: \$3,500. Colonial. 1973. 4BR and 3 FB. No Basement, 2 levels and No garage. Driveway and Street parking. Shows well. Total Sq. Ft. estimated: 2,700. Taxable Sq. Ft. 2,520. DOMP**: 79

*Please contact Robin with any questions.

**Total Days on Market for Property

Treasurer's (Robin's) Notes



Serving as our Treasurer, I am pleased to report the following budget summary for our association as of May 4, 2021.

Starting Balance		\$1,328.00
March 1, 2021		
Dues collected (four)		\$125.00
Sub total		\$1,453.00
Less bank fees—		\$10.00
April 2021		
Total		\$1,443.00
May 4, 2021		

TWCA DUES: still only \$25! Please mail to P.O. Box 267, Dunn Loring, VA 22027



Reminders

Please remember to **pick up after your dog**. We are receiving complaints from neighbors that this is not always being done. Please be considerate to your neighbors.

CDC has recently stated that outdoor contagion of COVID-19 virus is very low and that walking past others on crowded streets is safe. Please walk on the sidewalk and not the road. When cars are parked on both sides of the street, it can be difficult to drive around the neighborhood with people in the streets.

TyLine Advertising and Community Bulletin:

Advertising is available for any TWCA resident's business. Ads are on a space available basis and are limited to 4" x 3". Ads cost \$10 per ad per issue, or \$30 for 4 issues, paid prior to the publication date. Email your ad to Mitch Gittler at accmagg@aol.com. Payments must be delivered to our Treasurer, Robin Tingley. Make checks payable to "TWCA."



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Marshall High School tops list at #5!

Marshall High School tops the list again in the Best High Schools in the state as ranked by the U.S. News & World Report. Marshall High School students have the opportunity to take International Baccalaureate coursework and exam (with 88% of students enrolled in IB) and total 51% minority enrollment. Marshall ranks ahead of Oakton and Madison High Schools, and behind Thomas Jefferson High School for Science and Technology, Langley and McLean HS which are also in Fairfax County.

Little free library

Don't forget to stop by and drop some books off and take some out.

