



UNION SQUARE ASSOCIATION **BALTIMORE**

NEWS AND NOTES FROM AROUND THE NEIGHBORHOOD **SEPTEMBER 2014** WWW.UNIONSQUAREBALT.COM



September Union Square Association Meeting

Wednesday, September 3rd, 7pm
1401 Hollins Avenue. All are welcome.

Agenda to be provided separately. Please check your email for an update.

AROUND THE SQUARE

By Bif Browning

It's an exciting summer for Union Square and the Southwest Partnership. Our communities were the focus of the Mayor's Public Safety Initiative the week of August 18th – 23rd. During the week, 311 calls from our area were prioritized, agencies walked the neighborhood, knocked on doors and identified items to be repaired. The Fire Department installed smoke alarms, BGE repaired street lamps, DPW cleared trash from alleys and purged fire hydrants, DOT identified sidewalks in need of repair, and DHCD addressed code violations including demolishing an unstable structure on the 1000 block of Lombard Street and condemning another on the 1200 block next to Primo Chicken. Dept of Rec and Parks also confirmed that the Union Square Park Comfort Station and Park Building is on the 2014 Capital Improvements list. And, DPW announced that a new mechanical alleyway sweeper had been designated specifically for the Hollins Market area as part of a new pilot project.



The highlight of the week was a Cabinet in the Community at Carter Memorial Church hosted by Mayor Stephanie Rawlings-Blake. This was an opportunity for us to learn about efforts the city is making in our neighborhoods and to meet with agency heads during the breakout sessions. At the beginning of this meeting, Union Square presented the Mayor with a set of signed photographs depicting Union Square by renowned professional, photographer and Union Square resident, Roger Miller.

On Saturday, August 23rd, a Community Resource Fair was held at James McHenry School in conjunction with the Back To School Festival in Hollins Market. Despite the rain, the day was a success thanks to the hard work of Kirstin Ramsay, Cassandra Kapsos, and Van Brooks. Safe Alternatives distributed 300 backpacks filled with school supplies to area students and Hollins Roundhouse raffled off a laptop computer. There was fun to be had as well with face painting, a dunking booth, pogo sticks, hula-hoops, costume making and insect building crafts, and a bubble station. September marks the end of Summer and the beginning of "Sunday Sounds in the Park". Bring out your chairs and picnic blankets and enjoy a wonderful afternoon relaxing in our beautiful Park listening to great music. See upcoming events for details. have a great Fall everyone!

THIS MONTH'S MENCKENism

Life is a constant oscillation between the sharp horns of dilemmas. H.L. Mencken



STREET BEAT

By Catherine Neeley

A new mini police district is now operating around the newly opened Horseshoe Casino and is composed of two sergeants and twelve officers. Those officers are new to the Baltimore PD and have NOT been taken out of our existing police district.

BPD Twitter Account

Interested in more up to the minute crime activity reporting in the city? Go to twitter @baltimorepolice. You will be able to see suspect profiles/pictures and details of reported incidents. This month has brought good news to the Southwest Community. Due to increased efforts by the BPD, auto theft crime that was spiking a few months ago, is now tracking at 5% below last year's level. Aggravated assault and shooting have also decreased to 27% and 18% respectively. Overall violent crime is down by 19%.

Commission for Historic and Architectural Preservation (CHAP)

If you are thinking of rehabilitating the façade of your home, please note that we are in an historical district and you are subject to the CHAP guidelines found on www.baltimorecity.gov. If you want to paint your house, or change windows and doors, you can also contact the Union Square CHAP representative, Daniel Rodenburg, prior to starting your work. Daniel can be reached at danielrdrnbg@gmail.com.

SAVE THE DATE

September 2, 7pm

Meeting at UDC

September 10th at 6PM, Bon Secours Community Works

26 N. Fulton Avenue.

Watershed 263 quarterly meeting.

September 12, 7-10pm

Cocktails and Curmudgeons, Garden Party, H.L. Mencken House

Tickets: \$50 or \$40 for Friends of the H.L. Menckkn House members

September 21st, Sounds in the Park

Stewbone – a Grateful Dead cover band

September 28th, Sounds in the Park

Bootleggers & Baptists, a four piece blues influenced Balt. rock band

SQUARE ROOTS

By Daniel Rodenburg

Codes & Census

The first building code law on the books in Baltimore was written in 1634. It stated: All houses built in town must be no larger than 20 sq.ft. and two and a half stories high. Just four years later, the colonists had enacted 41 more laws.

In 1643, a trader named Richard Ingle, aka "The Pirate," swooped down in an armed ship and robbed and burned all of Maryland's official records and took the state seal.

The first Maryland settlers arriving with at least five members in their group were entitled to 2,000 acres of land. Every additional, able-bodied man received another 100 acres. If that man had a wife, he received 100 more acres and 50 acres per child. In the early 1600's, the total population of Maryland's five indigenous tribes was estimated at around 7,000. By 1950, there were just 1,538 counted in the official Maryland census.



INTERESTED IN ADVERTISING WITH US?

The Union Square Newsletter is now running paid advertisements to offset costs and benefit community projects. If interested, please contact Daniel Rodenburg at danielrdrnbg@gmail.com for rates. It's a great way to let people know about your company while supporting the neighborhood! In return, we will feature your business in one of our upcoming newsletters.

CULINARY ARCHITECTURE

By Chef Sylva Lin



The long, cool summer is coming to a close and gardens and farmer's markets are exploding with produce. Why not take advantage of nature's bounty by making vegetable gazpacho. Gazpacho is a cold, uncooked, raw vegetable soup, which originated in Spain. Most gazpacho recipes typically include stale bread, tomato, cucumber, bell pepper, onion and garlic, olive oil, wine vinegar, water, and salt. It is an excellent source to get all your vegetables needed for the day. It is so delicious that I eat it almost every day in the summer. I love to top mine with a bit of goat cheese mixed with yogurt. Sour cream is also a delicious topping. **The following is a typical modern method of preparing gazpacho:**

1. The vegetables are washed and the tomatoes, garlic and onions are peeled.
2. All the vegetables and herbs are chopped and put into a large container (alternatively, the tomatoes may be puréed in a blender or food processor, pounded in a mortar (the traditional method), or strained and de-seeded with a food mill).
3. Soaked stale bread is then added (optional).
4. Some of the contents of the container are then blended until liquid, depending on the desired consistency.
5. Chilled water, olive oil, vinegar and salt are then added to taste.
6. The remaining contents of the container are added to the liquid, then briefly blended, but not to purée, leaving some texture. (optional)
7. Garnishes may be made with fresh bell pepper slices, diced tomatoes and cucumber, or other fresh ingredients.

Traditionally, gazpacho was made by pounding the vegetables in a mortar with a pestle; this more laborious method is still sometimes used as it helps keep the gazpacho cool and avoids the foam and the completely smooth consistency created by blenders and food processors. A traditional way of preparation is to pound garlic cloves in a mortar, add a little soaked stale bread, then olive oil and salt, to make a paste. Then very ripe tomatoes and vinegar are added.

There are many modern variations of gazpacho, often in different colors and omitting the tomatoes and bread in favor of avocados, cucumbers, parsley, watermelon, grapes, meat stock, seafood, and other ingredients. Google Gazpacho Recipes and see what comes up. You are welcome to email me any suggestions regarding cooking and recipes, which I will respond to in the following newsletters. I can be reached at sylva.lin@gmail.com.

SOWEBO LANDMARK 5K

By Ivan Leschinsky

Under the banner "Communities Raising Healthy Kids", the 4th Annual Sowebo Landmark 5k is scheduled for Sunday, October 5th at 9 am. Over 250 participants are expected in what has become the "Neighborhood race". Walkers are always welcome on the three mile course which starts at Union Square Park and winds through and around southwest Baltimore landmarks, showcasing Sowebo's rich cultural diversity, architectural beauty, historic landmarks and parks, including Hollins Market, B&O Railroad Museum and Mount Clare Mansion in Carroll Park. The finish line is at the H.L. Mencken House. Racers will enjoy refreshments and music during the awards ceremony afterwards in historic Union Square.

In an effort to encourage more youth participants this year, anyone under 16 will be able to run for free and purchase an event T-shirt for only \$5.00. For all others, registration including the event T-Shirt and swag bag of coupons and other goodies is \$25.00 through 8/31/14 and \$30.00 afterward. Walk up registration the day of the event will be \$35.00 payable with cash or check. Awards are presented for males and females in over 20 different age categories with \$100 City Sports gift certificates for the overall winners.

The race is part of an overall effort to combat childhood obesity and create opportunities for people of all ages to stay active by encouraging running, walking and active play as well as eating healthy food. Over a dozen Active Community Days are also planned every year in neighborhood parks throughout southwest Baltimore in collaboration with Docs in the Park. This is a project that combines the efforts of physicians with the resources of urban parks as a powerful tool to combat chronic disease and lack of physical activity. Activities typically include foot races, sack races, pogo sticks and hula hoops, biking safety workshops, sports clinics and more!

Once again the Southwest Baltimore Charter School and Chesapeake Center for Youth Development (CCYD) will be beneficiaries of any funds over and beyond expenses associated with race and Active Community Days. CCYD, a 501c3 organization, is the fiscal agent for the event and all contributions are tax-deductible. For further information and registration go to <http://sowebolandmark5k.org>.

We would be glad to answer all your questions and concerns! Please contact:

Ivan Leshinsky, Race Director, ivanl@ccyd.org or at, 410.355.4698 Ext. 13

Jessica Grayson Nizamoff, jessica.grayson@gmail.com

Mike Dorsey, michaeld@ccyd.org, for volunteering or assisting with the Docs in the Park/Active Community Days

BLOOM YOUR BLOCK

By Catherine Neeley



Your Garden Fall Flower History

Chrysanthemum

Chrysanthemums have a history that is as colorful as the flowers themselves. The chrysanthemum was used primarily as a culinary herb. Its petals and young shoots found their way to the table in salads; its flowers and leaves were taken and brewed into teas. Chrysanthemums were first cultivated in China as a flowering herb as far back as the 15th century BC. Over 500 varieties had been recorded by the year 1630. The plant is renowned as one of the Four Gentlemen in Chinese and East Asian art. The flower may have been brought to Japan in the eighth century AD and the Emperor adopted the flower as his official seal. The "Festival of Happiness" in Japan celebrates the flower.

The earliest reference to chrysanthemums in Europe was made in 1689. But it was to be another hundred years before successful cultivation took place in Europe. In 1753, Karl Linnaeus, renowned Swedish botanist, combined the Greek words chrysos, meaning gold with anthemon, meaning flower. In 1789, a French merchant from Marseilles brought three varieties home from China, only one of these survived and was named Old Purple, the first named variety to grow in the western world. Eventually this variety reached Kew Gardens and its description was featured in the Botanical Magazine of 1796. Chrysanthemums entered American horticulture in 1798 when Colonel John Stevens imported a cultivated variety known as 'Dark Purple' from England. The variety William Penn, a new seedling, was shown at the Pennsylvania Horticultural Society in 1841.

Dahlia

The Genus Dahlias is native of the high plains of Mexico also some species can be found in Guatemala, Honduras, Nicaragua, El Salvador & Costa Rica (Probably introduced by the Toltecs or their ancestors) as well as parts of South America. Very little is known about the dahlia prior to the time of the Aztecs. Spaniards reported finding the plants growing in Mexico in 1525. They were used as a source of food by the indigenous peoples, and were both gathered in the wild and cultivated. The Aztecs used them to treat epilepsy and employed the long hollow stem of the (Dahlia imperialis) for water pipes.

In 1787, a French botanist reported the strangely beautiful flowers he had seen growing in a garden in Oaxaca. In 1789, Vicente Cervantes, Director of the Botanical Garden at Mexico City, sent "plant parts" to Abbe Cavanilles, Director of the Royal Gardens of Madrid. Cavanilles grew one plant that same year, then the second one a year later. In 1791 he called the new growths "Dahlia" for Anders Dahl. The first plant was called Dahlia pinnata after its pinnate foliage; the second, Dahlia rosea for its rose-purple color. In 1796 he grew a third plant from the parts sent by Cervantes, which he named Dahlia coccinea for its scarlet color. In 1798, Cavanilles sent seeds to Parma, Italy. That year, the wife of the English Ambassador to Spain, obtained a few seeds and sent them to Kew Gardens, where they flowered but were lost after two to three years. In the following years Madrid sent seeds to Berlin and Dresden in Germany, to Turin and Thiene in Italy. In 1802, Cavanilles sent tubers of "these three" (D. pinnata, D. rosea, D. coccinea) to a Swiss botanist, to the Jardin des Plantes in Paris and to Kew Gardens. In the early 1800's the scarlet Dahlia coccinea was crossed with a mauve-flowered species, possibly D. pinnata, which ultimately resulted in the first modern dahlia hybrid (Lawrence 1929). The new hybrid was easy to grow and hybridize and quickly became very popular in European and American gardens.

KIDS CORNER

By Megan Taylor

It's hard to believe, but it's back to school time already! If you have school-aged children in the neighborhood, I hope you've taken advantage of some of the city's back-to-school fairs and resources! If your child attends a Baltimore City Public School, be sure to check out <http://www.baltimorecityschools.org/backtoschool>. This site has a lot of great information, including the 2014-2015 calendar, new immunization requirements, school supply lists and more.

The Union Square Association would like to begin coordinating kids' events in the neighborhood, but we need to know where the families are! If you have a child and want to get to know some of the other kids and parents in the neighborhood, please email me your contact info. We are going to put together a separate parent email/Google group to schedule some local meet-ups. Happy first week of school!

Be safe!
schulzemegan@gmail.com



Photography by Roger Miller, Copyright 2014.

Roger is one of Maryland's most distinguished and most published photographers with 36 books to his credit and a long time residents of Union Square.
See more at www.rogermillerphoto.net.

URBAN BUSINESS CENTER

By Stacy Smith and Kathy Filosi Nelson

Stacy Smith was faced with a dilemma she had seen growing up in her community, but never had to deal with directly. "I was just a kid when I woke up in the middle of the night to a loud thumping noise, radiating through the walls and shaking the foundation of the house my grandmother and I called home," she recalls. "New neighbors were moving in next door but the problem was that they were drug dealers, setting up shop, cooking a new street drug called Crack. The owner had obtained the house in what was then called a drug house auction. The property had been raided by law enforcement and the previous owners arrested. But the new landlord turned the property into a "boarding house" where drug dealers were allowed to come in and take over. Stacy took it upon herself to find out what rights her community had in this situation. Then, at the tender young age of 18, Stacy walked in, *unannounced*, and met with one of the most notorious slum landlords in Baltimore City. "I sat in his lavish office and informed him of the laws and codes he was breaking. Then I presented a litany of avenues I knew I could engage to rid my block of this problem. I told him that if all else failed, I would make sure the way he purchased that house would be the way he would lose that house. The next day he evicted the drug dealers and replaced them with a family. It was in that very moment that my journey as a community activist began."



After growing up in what she calls the "Crack Genocide Generation" in one of Baltimore's toughest neighborhoods, Stacy continued to serve her Park Heights neighborhood. Supported by family and a strong system of mentors and educators, she went on to receive her Bachelor of Social Work from Morgan State University and her Master of Social Work from University of Maryland, Baltimore. She is currently in the final phase of her dissertation in the Social Work Doctoral program at Morgan State University, all while teaching courses in social work at Coppin State and Morgan State Universities. More than enough to fill anyone's day, right? Not for Stacy.



In partnership with the Southwest community, Stacy continues to serve her Park Heights community as Managing Partner and Co-Founder of the Urban Business Center at 1200 Baltimore Street. The Urban Business Center (UBC) is dedicated to ensuring that Southwest residents are included in the current redevelopment plans. The Center serves as a small business incubator, its primary goal to promote communal economic stability and growth through workforce development, training, entrepreneurship and community co-op and investment. "As a result, residents and small businesses have an opportunity to obtain skills and certifications in industries that will enable them to become marketable and either obtain gainful employment or become successful entrepreneurs," Stacy told us.

This month, the UBC reached a milestone and will celebrate its grand opening with full occupancy on September 6th, from 1-4 pm. All are welcome! From fitness programs, to computer training and certification, to construction and janitorial services, these businesses are now an integral part of building our community. Additionally, the UBC just received approval to launch cosmetology and barbering programs and will soon have a culinary apprentice program and Cyber Café.

Stacy is proud of what the Urban Business Center has accomplished. "A Community Building With More Than Brick and Mortar, that's our mantra. My personal goal is to make sure that all people, especially those in vulnerable populations, are respected, protected and accounted for. I'll do that until I can't do it anymore, that's what I was born to do."

Not too long ago, Stacy went back to the Park Heights community she grew up in. She bought, rehabbed and now lives in that former crack house next to her grandmother's home. Today, their homes are being surrounded by properties occupied by like-minded people, investing in the future of Southwest Baltimore.

COMMUNITY EDITORIAL AND NEWS SUBMISSIONS

We encourage news and editorial submissions, story suggestions, and comments from our community. We do our best to review all submissions and will contact you within 1 week if we can publish your article. We will not consider anonymous submissions. The newsletter staff is always looking for writers, reporters, artists, and idea people interested in volunteering for this publication. Email Kathy Nelson at kfnmedia@gmail.com for more information.

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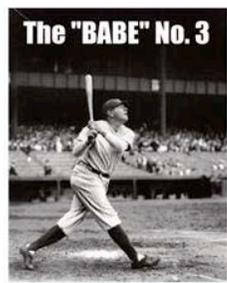
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