

MONTGOMERY

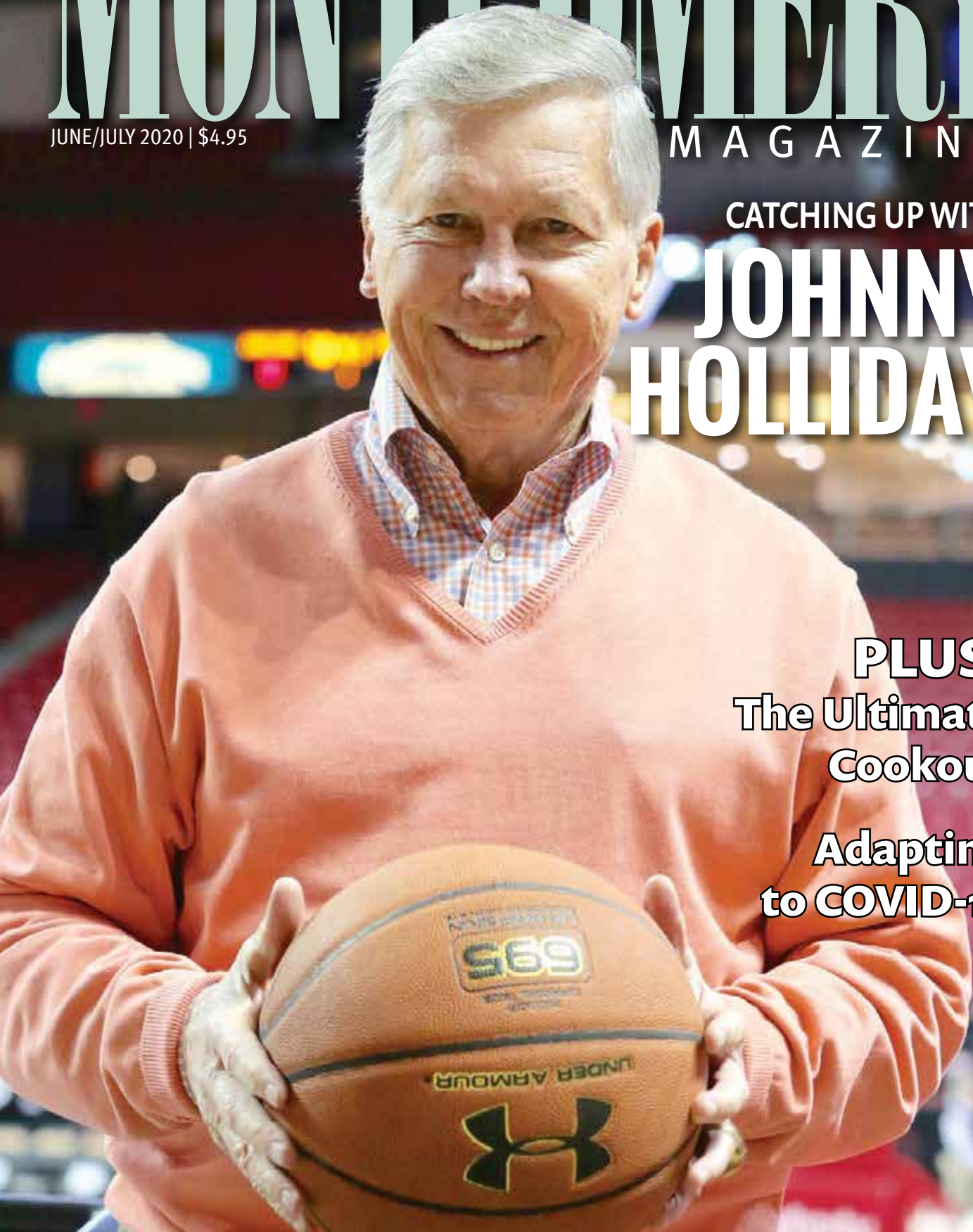
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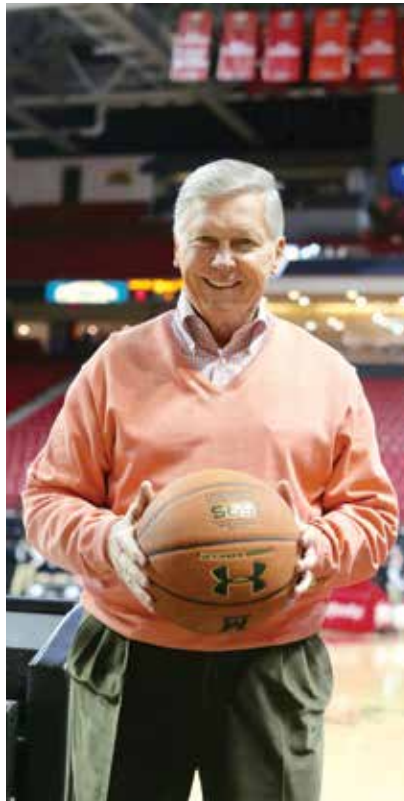
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Doing Our Part

Since the coronavirus crisis began in March, my family has done our best to help flatten the curve here in Montgomery County.

Both my husband and I have been working from home, only leaving the house to visit essential businesses a handful of times and wearing masks whenever we're in public. We get our groceries delivered and do curbside pick-up at our favorite restaurants, being careful to wipe down containers with Clorox before bringing them inside. And we're vigilant about social distancing, standing six feet apart from our friends and neighbors when we pass them on our daily neighborhood walks.

In this issue, we wanted to look at the impact COVID-19 has had on our community over the past two months. We've explored the creative ways that local businesses are now serving their customers (page 30), talked to the assistant fire chief who is coordinating the coronavirus response at Montgomery County Fire and Rescue Services (page 24) and learned how Cabin John Park's vintage firetruck is making birthdays at home extra special (page 22).

But we also wanted to look ahead. Summer is just weeks away, so we've put together the ultimate cookout menu (page 34) that you can enjoy with your immediate family now and with a larger group of friends later.

Longtime readers will notice that our Datebook and Food sections are still missing. As I wrote in our April-May issue, they'll be back just as soon as we can start attending public events and eating at restaurants again.

And there's one more thing you need to know. Because of the pandemic, this issue of Montgomery Magazine is available only as a digital edition. That means you won't be receiving a print magazine in your mailbox this month. Don't worry, this isn't a permanent change, and our digital magazine is filled with the same great content we'd publish in a print magazine. And you can even flip through the pages like you would a paper copy!

Until next time, happy reading!



PJ Feinstein

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Tony Glaros grew up in the Four Corners community of Silver Spring. For decades, he wrote residential neighborhood profiles for the Washington Post real estate section and has contributed to an assortment of other publications, including Washington Jewish Week and Northern Virginia Magazine. In January, Glaros retired from the English Department at John F. Kennedy High School in Silver Spring. When he's not knocking out stories on deadline, Glaros, whose appetite for introducing readers to information is bottomless, remains committed to unmasking new story leads.



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A 30-year resident of Montgomery County, Barbara Ruben has written local news and features as a freelance reporter for the Washington Post, a reporter at the Potomac Almanac and managing editor of the Beacon Newspapers. She is currently a contract writer and editor for a federal government agency. She lives in Kensington with her daughter, who is a college student, and has a master's degree in journalism from Indiana University.



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Michael Kircher is a nature and documentary photographer based in Kensington. Equally at home on city streets and back country trails, you can most often find him documenting life along the Potomac River Gorge. He has completed assignments for magazines such as National Parks and Maryland Life and has had images published in Granta and the online publication BurnMagazine. His work has been shown in galleries in Durango, Colorado, and Atlanta, Georgia.



STEVE GOLDSTEIN

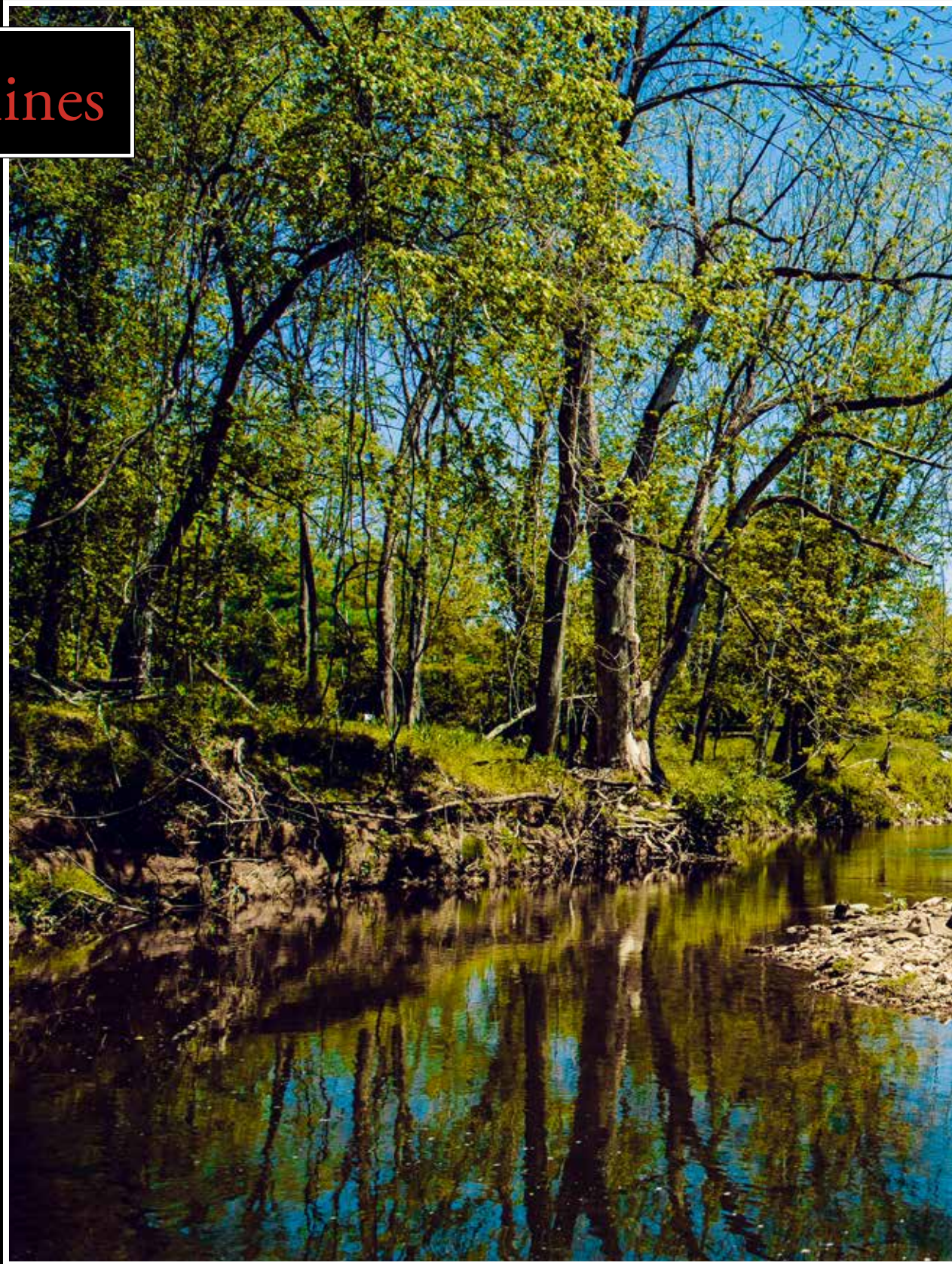
During a wide-ranging newspaper career, mainly with the New York Daily News and The Philadelphia Inquirer, Steve Goldstein has written about organized crime, international relations, chemical and biological weapons, domestic politics and sports. He served as bureau chief in Moscow and Washington for The Inquirer and now works out of his Chevy Chase home as a freelance writer and editor. A curious and passionate traveler, Goldstein has visited 73 countries.



SHERRY W. SCHWEITZER

Sherry Schweitzer has been a contributing writer for Montgomery Magazine for several years. In addition, she teaches writing online at the University of Maryland Global Campus and devotes a great deal of time to her silver jewelry business, SAW Jewelry. Schweitzer is passionate about being a weekend puppy raiser for America's VetDogs Prison Puppy Program, a special program where inmates train future service dogs for wounded veterans.







OVER THE RIVER & THROUGH THE WOODS

Watts Branch, a tributary of the Potomac River, runs through Watts Branch Stream Valley Park in Potomac. Photograph by David Stuck.

News You Should Know

Preserving History

Two local historical societies and a museum receive capacity-building funds

Three Montgomery County historical organizations are among the winners of the Maryland Historical Society’s inaugural MdHS Pathways grant program. The Chevy Chase Historical Society, Germantown Historical Society and Sandy Spring Museum will each receive grants up to \$20,000 to put towards heritage projects.

The goal of MdHS Pathways is to further develop and support historic sites, museums and other organizations across Maryland. This year, the grant program awarded \$200,000 to 11 organizations representing seven counties that are preserving and sharing state history.

Montgomery Magazine talked to the Chevy Chase Historical Society, Germantown Historical Society and Sandy Spring Museum about how they will be using their MdHS Pathways grant.

Chevy Chase Historical Society

For nearly four decades, the Chevy Chase Historical Society (CCHS) has been recording interviews with longtime residents of Chevy Chase, amassing a collection of 125 oral histories. The MdHS Pathways grant will allow CCHS to expand the range of voices being included in the oral histories program and showcase stories from lesser heard communities.

“I think diversifying the voices in the collection is something that I’ve been looking forward to since I joined CCHS,” says Director Beth Huffer.

In the midst of the current coronavirus pandemic, CCHS is developing contingency plans in order to have the project completed by April 2022. With the struggles that nonprofits are experiencing, Huffer is grateful to have the funding that allows CCHS to move forward with their oral history project and engage with a wider audience.

“This grant project brings some life to what we are doing and we are just so thankful to be able to do it,” she says.

Germantown Historical Society

When applying for MdHS Pathways, the Germantown Historical Society (GHS) had one goal in mind: To design and build Maryland’s first banking museum. Constructed inside a converted bank, this unique museum will teach individuals about money and the banking system.

“We want to tell the whole history of banking, and this little bank is one part of that—but a very important part,” says Susan Soderberg, president of GHS. The society plans on preserving certain elements of the original bank in order



The oral history of Marion Potter, right, Chevy Chase native and widow of former Montgomery County Executive Neal Potter, is one of 125 oral histories in the CCHS collection. Here she is shown with her daughter, JoAnn, left, reviewing family photos and documents with former CCHS Director Stephanie Brown, center.

Chevy Chase Historical Society

to pay homage to the building's historic nature.

When exploring the bank, GHS found boxes of bank files dating from 1924-1934 from clients including African Americans and female entrepreneurs—a rarity at a time—that will be included in a museum database. “These papers tell the story of the bank,” she says.

The GHS is currently in the design phase of the museum, with plans to finish by late next year. Its next goals include raising money for a matching grant.

Sandy Spring Museum

Sandy Spring Museum (SSM) is putting its MdHS Pathways grant towards an expansive marketing campaign. “We haven’t really had a large budget dedicated to marketing before, so this is really just a great opportunity for us to expand our marketing effort,” says Lauren Peirce, SSM’s marketing director.

“We are coming up on our 40th anniversary in 2021 and for the first 40 years, a lot of our audience has been that 7-mile radius around the museum. So, in the next 40 years, we want to expand that and keep it going,” says Peirce. Her goal is to reach other sections of Montgomery County, including Silver Spring, Gaithersburg, Germantown and Rockville.

With the uncertainty surrounding COVID-19, Peirce says the marketing campaign’s anticipated end date is up in the air. She remains excited, however, at the prospect of bringing new faces to the museum.

“With the audience being kind of geographically close by right now, it’s always really exciting to bring in people from new areas, from like DC or Virginia,” says Peirce.

—MEGAN GREGOIRE

A Rare Honor

Germantown Teen Earns Every Scouting Merit Badge

Eighteen year old Daniel Free of Germantown has accomplished something very few Boy Scouts ever do. He is one of only 450 Boy Scouts in the country to earn all of the 137 merit badges offered in Scouting.

The Clarksburg High School senior, who is a member of Troop 489 at Neelsville Presbyterian Church in Germantown, started as a Tiger Cub in elementary school, became a Boy Scout in middle school and eventually earned the rank of Eagle Scout at the age of 15.

Free had 54 merit badges when he became an Eagle Scout. That’s when he decided to earn the rest of the badges. “I originally started out to get all of the merit badges because I thought there were about 100, and I was almost half way there. I found out later that there were 137, but I decided to keep going,” he says.

Free says his favorite merit badges were metal working and welding because they were “very hands on.” The most difficult was



Daniel Free

Daniel Free, 18, is the first member of Boy Scout Troop 489 in Germantown to earn all 137 merit badges offered in Scouting.

the swimming merit badge, which required Free to remove a dress shirt and a pair of pants in the water. “I struggled with that because you had to mess around with the clothes while you’re treading water, so it was very exhausting,” he says.

Free is the first member of his troop to earn all of the Scout merit badges. His troop members were very encouraging as he worked to reach his merit badge goal.

“They were always checking in on my progress, seeing how many more I had left to do, and I know it’s inspired a lot of younger Scouts to be more active in Scouting activities because it was just an exciting thing for them to experience,” says Free.

For Free, one of the highlights of being a Boy Scout are the friends he’s made over the years. “Starting in first grade, Scouting really helped me connect with people my age, people that went to my school that I might not have known because they weren’t in my class,” says Free, adding, “a lot of those friends I still have today.”

Scoutmaster Karl Moline praises Free for his work with younger scouts, helping them to prepare to become Boy Scouts during the summer when the troop doesn’t normally meet. Moline says Free is an exemplary individual.

“He’s eager to help, very outgoing, very friendly. Just an all-around outstanding young man,” he says.

Free plans to attend Montgomery College this fall and then transfer to the University of Maryland next spring to study secondary education and history.

—SUSAN AHEARN



Finding a Forever Home for Fido

Hal Horenberg of Home At Last Sanctuary has one goal: No animal left behind

**By Sherry W. Schweitzer
Photographs by David Stuck**

If we have learned anything in the past few months, it's that each one of us can make a difference. And what a difference Hal Horenberg is making for dogs that would otherwise end up on the street or in a kill shelter. In 11 years, Horenberg and his wife, Iris, have fostered nearly 200 dogs so that they could be adopted by a forever home.

It started in 2008, when their 17-year-old dog, Honey, passed away. "I told my wife, I never want to do that again," Horenberg says. "I never want that last day."

As a way to avoid the pain of a dog's last days, the Rockville couple decided a few months later to become foster parents through Pet Connect Rescue. After fostering five or six dogs they noticed that many people would foster one or two dogs, then keep one and not foster again.

“There’s a name for that,” says Horenberg. “It’s called foster failure. It’s not really a failure—the dog gets a home, the home gets a dog—but the group loses a foster home.” Horenberg and his wife were determined to foster at least 100 dogs before they “foster failed.” They haven’t failed yet.

Their positive experiences as foster parents led them to found Home At Last Sanctuary (HALS) in 2012. In addition to the 170 or so dogs they’ve fostered for other groups, they have taken in 26 dogs since opening HALS. “Each one of the dogs that I’ve fostered has taught me something, and I try to do a better job [with their placement] each time,” Horenberg says.

Covering expenses is a big challenge for any rescue group, but especially for a small operation like HALS, which is a non-profit 501(c)(3). For example, since November, the Horenbergs have been fostering Bo and Sam, two white Maltese fur balls who are up for adoption as a bonded pair. One adoption fell through because both dogs needed extensive dental work, which is now complete, and then Bo needed emergency surgery for bladder stones. The procedure cost almost \$4,000, which HALS covered through personal resources and donations.

In addition to fostering, HALS provides other services, including temporary sanctuary. If a dog owner becomes homeless, HALS will care for the dog for three to six months until the owner is back on their feet. They can also provide transport service to rescue dogs that are out of the area and need to be moved to HALS, another rescue organization or a foster event. HALS has also advertised a contactless transport service during the pandemic for dogs who need to go the vet but have owners who are at a higher risk for severe illness. So far, there have been no takers.

HALS only places dogs within a one hour drive from Rockville, and the screening process for potential pet adopters is a rigorous one, including a long questionnaire and a home visit, because Horenberg wants to make sure his dogs are never surrendered again. “My responsibility is finding the right home for the dog that I have,” he says. If a potential adopter ever owned a pet, he’ll call their veterinarian to find out what kind of care the pet received. “We try to decide if they would be a good adopter and if the dog they want to adopt is a good match for them.”

Over the years, Horenberg has developed his own philosophy about adoptions and believes he has the answer for keeping pets out of shelters. “Companion animals are a lifetime commitment, and before you can bring one home you should have to have a license, and you should have to take a test to make sure you understand the minimum responsibility of a lifetime commitment,” he says.

Horenberg also wants every dog or cat bought or sold in the U.S. to be microchipped, which will allow them to be returned to their owner. These requirements, plus spaying and neutering pets, will go a long way towards achieving his goal of no animal left behind, he says.

“Companion animals depend on their family every day for their entire life,” Horenberg says. “Commit to their entire life before you bring them home.”

To learn more about HALS, please visit hals.rescuegroups.org.

FEEDING PETS DURING A PANDEMIC

When the staff at House with a Heart Senior Pet Sanctuary (HWAH) in Gaithersburg began researching pet food delivery, they realized most organizations serving the food insecure in their area didn’t offer it.

This meant pet owners relying on food pantries during the COVID-19 crisis would have to share their food with their animals, causing both to go hungry.

The sanctuary, which was founded in 2006 to provide senior pets with a loving home until they pass away, launched the Help Fido and Fluffy pantry on April 27 to provide pet food to owners and animals in need.

“We reached out to our followers on email and on Facebook and were able to raise \$15,000 in three or four days,” says Sherry Polvinale, founder and director of HWAH.

With that money, the pantry has been able to provide its partners, including Germantown HELP, EveryMind and the Senior Connection, with kitty litter, rabbit food and gerbil food in addition to generic cat and dog food. Representatives from these organizations pick up the supplies from HWAH and deliver them to clients who cannot leave their homes.

Polvinale hopes that the program’s success will persuade more groups to participate. She also wants to continue to supply pet food to people in need even after the pandemic ends.

“My hope is that going forward we’ll be able to bring more awareness of that and get food to those folks who aren’t getting it right now,” she says. “We’re really fired up and we want to help.”

Anyone who wishes to donate supplies can do so via contactless delivery at HWAH. The sanctuary is also collecting monetary donations at housewithaheart.com since they can no longer earn income by boarding people’s pets short term.

—SOPHIE PANZER



Creating Kind Kids

*A Potomac fourth grader
and her mom publish
a children's book
about kindness*

**By Jennifer Marino Walters
Photographs by David Stuck**

Two years ago, Carrie Fox and her daughter Sophia, then 8, started a journal together. One day, they were writing about kindness and what that means.

"We realized kindness is more than just being nice, opening doors or saying 'thank you'," says Carrie. "It's about taking the time to learn about different people and cultures, respecting the environment, taking care of yourself and each other... there's so much more to it."

Sophia decided she wanted to help other kids learn to be kind. So over the next year, she and her mother wrote a book to share a variety of ways kids can practice kindness on their own or with their friends or family.

Published in May, "Adventures in Kindness" (Mission Partners Press, 2020, \$19) includes 52 activities kids can do to help their school, their family,

their community and the world. Each “adventure” includes a step-by-step description of how to carry out the activity, a list of items kids will need and the amount of time and money it will require (many are free).

There are also pages where kids can record when and where they completed the adventure, who helped them, how it made them feel, what they learned and more.

Full-color illustrations by Sophia’s aunt, Nichole Wong Forti, and personal notes from Sophia herself are scattered throughout the book.

The book is geared toward kids ages 7 to 12, but the Foxes, who live in Potomac, hope that readers will include their parents, younger siblings and others in their adventures.

“A lot of volunteering activities require kids to be a certain age, such as 14, to volunteer,” says Carrie. “But kids can open this book to any page and find something they can do.”

Some of the adventures are things the pair had already done with their family or with Sophia’s Girl Scout troop (Carrie is Troop Leader), such as running a race for charity and starting a family giving jar. Others are inspired by nonprofit organizations that Carrie works with as founder and CEO of the strategic communications firm Mission Partners. This includes assembling Comfort Cases for kids entering foster care and starting a Little Free Library. Many of the adventures are local to the DC area.

Now 10, Sophia has already done all but three of the adventures in the book, including organizing a book swap with friends, going on a family fitness adventure and learning how to calculate a generous tip. She hopes to complete the rest—learning how to say hello in more than 30 languages, holding a community dog wash and having a “Mix It Up at Lunch Day”—after the coronavirus pandemic is over.

Sophia’s favorite adventure from the book surprises even her mom—trying new vegetables.

“Purple carrots are really good!” Sophia says.

In keeping with the kindness theme, 10 percent of the book’s proceeds will go to organizations such as St. Jude Children’s Research Hospital and the Hope for Henry Foundation. Sophia and Carrie are also donating 100 percent of the proceeds from their limited-edition “Adventures in Kindness” notecards to Feeding America’s COVID-19 relief efforts.

The pair also hopes to build an entire community of kind kids with the free Adventures in Kindness Kids Club, launching in June. Kids can sign up for the online club once they’ve completed any five adventures from the book and receive free kindness gear, quarterly notes of kindness from Sophia and Carrie and the opportunity to

“It’s more fun when you’re kind because you get to experience and understand more,” Sophia says.

“The more kind you are, the better you feel!”



With their new book, Sophia Fox, and her mom, Carrie, are spreading the message that being kind is cool.

join a pen pal program starting this fall. In the online shop, kids can also purchase T-shirts, buttons, posters and other items that display messages of kindness (as well as the COVID-19 notecards).

Sophia’s hobbies—when the world is not dealing with a pandemic, that is—include playing baseball, dancing, reading, baking and playing with her friends and her 6-year-old sister, Kate. She also hopes to write a second book with her mom that will include ideas for kindness adventures submitted on their website by other kids. Mostly, she just hopes to inspire other kids to incorporate kindness into their daily lives.

“It’s more fun when you’re kind because you get to experience and understand more,” Sophia says. “The more kind you are, the better you feel!”

“Adventures in Kindness” is available for purchase at Amazon, Barnes & Noble, local bookstores and adventuresinkindness.com.



Montgomery County Muslim Foundation (MCMF)

MCMF provided 14,700 pounds of food to 1,000 individuals impacted by COVID-19.

Helping Neighbors in Need

Montgomery County Muslim Foundation serves the community in the spirit of Islam

By PJ Feinstein

How can you sleep well when someone in your neighborhood is hungry, wonders Saba A. Rashid?

“Every day I wake up asking what I can do for someone,” says Rashid, an attorney and the president of the Montgomery County Muslim Foundation (MCMF). “This is the purpose I believe everyone has. We are here to help human beings and make a difference in this world.”

MCMF, which has 400 members, has been working tirelessly since April to assist neighbors affected by the COVID-19 pandemic and subsequent economic shutdown. The mostly volunteer-run nonprofit organization is donating groceries and food baskets to families and seniors facing food insecurity, sewing face masks for local hospitals and raising money to support frontline healthcare workers.



Tufail Ahmad, founder of MCMF

David Stuck



Sandwiches for frontline workers

MCMF

As of mid-May, MCMF has distributed 1,000 food baskets to individuals impacted by coronavirus as well as 300 food boxes to Green Castle Elementary School in Burtonsville and to Difference Makers, a community service group at Takoma Park Middle School. The nonprofit even launched its own Healthcare Worker Appreciation Week in May, serving more than 80 sandwiches to nurses and doctors at Holy Cross Hospital and Adventist Hospital in Silver Spring and donating 50 hand-stitched face masks to Holy Cross.

But MCMF has been engaged in charitable work long before the pandemic started. In fact, Interfaith Works was planning to honor MCMF with the 2020 Community Partner of the Year award at its annual Caring Breakfast before the late March event was postponed due to coronavirus.

“We both serve people who are in poverty in the county,” says Shane Rock, chief executive officer of Interfaith Works. “We have common neighbors that we’re serving together in providing clothing, food, shelter, referral to job readiness training, those sorts of things.”

Among the many ways that MCMF supports Interfaith Works is by serving three meals a day for four weeks to the 70 women staying at the Interfaith Works Women’s Center. That’s 5,880 meals each year.

“Every meal that’s served to the women who live temporarily at the emergency shelter is provided by the community. And MCMF has provided more meals than anybody else,” says Rock. “They’ve gone very much above and beyond in helping us.”

MCMF was founded in 2009 by Tufail Ahmad, although many of its members have been engaged in community service since 2002.

“The Muslim community in Montgomery [County] organized themselves after 9/11,” says Ahmad. “They realized they were under a lot of pressure. They used to be [closed in], but in the American community, we explained, you cannot shy away.”

Ahmad began coordinating charitable food drives after the September 11 attacks, encouraging Muslim Americans who felt

uncertain about their place in the community to volunteer in the true spirit of Islam. A few years later, Montgomery County Executive Ike Leggett suggested that Ahmad form a non-profit organization so that his grassroots efforts could be funded by the county. Ahmad hired a part-time employee, bought a small office, and in 2009, MCMF was officially a non-profit 501(c)(3).

Guided by its vision to “create a hunger-free and hate-free society,” MCMF runs its own food pantry for low-income residents, coordinates an annual food drive with community partners Manna Food and local Giant supermarkets and participates in the county’s Holiday Giving Project, among other charitable projects.

Another large initiative is MCMF’s refugee rehabilitation program, which provides food, clothing and household goods to refugees from countries like Afghanistan and Syria. MCMF has even provided 40 refurbished minivans purchased at auction in Virginia to refugees who need transportation to seek employment and has helped many of them secure work.

“We usually try to hire them in our own office initially and try to train them on the job and try to encourage them to find something even better,” says Rashid. Recently, MCMF hired a woman who lost her job as a seamstress at a dry cleaner in D.C., providing her with a sewing machine and all the supplies she needs to make face masks for frontline healthcare workers.

Next on MCMF’s agenda is a youth program that provides scholarships and mentoring to children of refugee families, although Rashid would like to see it expand across the county.

“This is also an issue with low-income families when the kids are young and they’re growing up. Schools can only do so much,” says Rashid, who is also interested in mentoring parents so they can learn how to help their children succeed.

“I think maybe together we can all make a difference. This is in line with what I want, to help everyone regardless of religion. This is the real message of Islam: to work with everyone,” she says.

—Carolyn Conte contributed reporting.

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Photo by David Stuck

Life's a Holliday

The University of Maryland sportscaster has been having fun in the public eye for more than five decades

By Tony Glaros

Radio disc jockey. Voice-over talent. Singer. Sportscaster. Most people would be happy to have any one of these professions. Johnny Holliday has done them all—plus a few more—and he's made them look easy.

Born Johnny Holliday Bobbitt, the Kensington resident burst onto D.C.'s radio scene in 1969 when he was hired to host WWDC-AM's morning-drive show. It was a bygone era when commuters on an unclogged Beltway would chuckle at Holliday's rich catalogue of family-friendly sound effects, rapid-fire banter and snappy jingles.

"When I flew into Dulles, my boss said Harden and Weaver were my competition. I said, 'Are you kidding me?'" Holliday knew what he was up against. In those days, Frank Harden and Jackson Weaver ruled the morning roost on



Holliday with his wife, Mary Clare, and their dog, Molly, a “rare hybrid” breed called Angel Doll.



Holliday was honored last fall for his 41 years broadcasting University of Maryland football and men’s basketball games on the radio.

WMAL. Within a few months, however, the new kid in town managed to pull up right behind the legends in the number two spot. “I could never best those guys. I gave them a good run for their money,” says Holliday.

Crowning the list of accomplishments is Holliday’s success as the radio play-by-play man for University of Maryland Terrapin football and basketball games. “For more than 40 years, Johnny has brought joy to Terrapin fans across the state and the entire world with his play-by-play of football and basketball,” says Damon Evans, the athletic director at Maryland. He call Holliday “the consummate ambassador for the Terrapins.”

Being part of the NCAA’s Big Ten has made Holliday mindful of how he fits into the big picture. “The game dictates the enthusiasm, the emotion. I stay out of the way of the game,” he says

For years, Holliday supplemented his career as a cast member in musicals produced at local dinner theaters, acting, singing and dancing his way into the hearts of appreciative audiences. He also caught on as a pitchman for local car dealers like Jim Coleman Cadillac. And he’s got annual charity golf tournament named for him.

In early 1975, after reading a piece in the *Washington Post* about an elderly woman in the Blue Ridge Mountains who had lost everything in a flood, Holliday embarked on a mission of mercy. He and daughter Tracie, then 11, hired a pilot to fly them to her house, where they were met by a Red Cross truck brimming with food and clothing. “They had just put electricity in her house,” Holliday says. “When my daughter had to go to the bathroom, it was an outhouse.”

On the way home, their Cessna 172 crashed upon landing. Holliday escaped before it caught fire but suffered a ruptured spleen, broken nose and hand lacerations. But, true to his indomitable spirit, he was back in action two months later.

Holliday’s resume includes other plum voice-over assignments. He was the announcer for Sunday morning talk shows like “This Week,” the ABC show featuring Sam Donaldson and Cokie Roberts, and appeared for years on MASN’s Washington Nationals

“I have never looked at myself as being different than anyone else. I just happen to be in a profession where you’re always in the public eye,” says Holliday.

pre-game and post-game shows. Surprisingly, broadcasting was not his first love. He wanted to be a coach and a teacher, but his family lacked the funds for college. “So, I took menial jobs, trying to save up enough money to go to school,” he says.

One of the jobs he found was helping stock shelves at his grandfather’s drug store in sleepy Perry, Georgia. There, a customer who owned the local radio station offered him a job at \$32 a week, and Holliday fell in love with the work. That launched a trajectory that took him to four major cities before arriving in D.C.

For all the heaping accolades and the attaboys, the Kensington resident has managed to stay grounded. “I’ve got a wife of 62 years. I’ve got four daughters. I’ve got 11 grandchildren. If it goes to my head, they’re all there to tell me,” he says. “I have never looked at myself as being different than anyone else. I just happen to be in a profession where you’re always in the public eye.”

In the wake of COVID-19 forcing an unprecedented restructuring of society, the prospect of announcing games surrounded by empty seats isn’t something he dwells on. In the event the cavernous Comcast Center in College Park is empty, Holliday, who calls basketball games courtside, says, “I’ll have to speak softer.”

Still at the top of his game, the healthy 82 year old declares he’s not in the retirement zone. He feels blessed for having skill sets that serve the public and treasures the deep friendships he has nurtured along the way.

“But there will always be young people coming up who are good or better than you. It always ends sooner or later,” says Holliday. “For me, I hope it will be later.”



Make Way for the Brockway

*Cabin John Park's
90-year-old fire truck
still brightens days*

**By Barbara Ruben
Photographs by David Stuck**

In 1930, as the country was slipping into the depths of the Great Depression, Cabin John's shiny new firetruck, with its round headlights and prominent hood-mounted spotlight and sirens, helped shore up the community. Purchased as the growing town established its own fire department on MacArthur Boulevard at Seven Locks Road, money for the truck was raised by the Ladies Auxiliary.

Fast forward 90 years, and the diminutive red truck is still an integral part of the community, especially during these difficult times. Rather than racing to fires, in recent months the truck has rolled through neighborhoods in the western part of the county bearing a Happy Birthday banner to help homebound residents celebrate.



Scott Stone brings a firefighter's helmet to birthday drive-bys.

“These drive-bys have had an unbelievable response for neighborhoods. Kids get more of a celebration, and it’s an event they will not forget,” says Scott Stone, a Cabin John Park volunteer firefighter who spearheads the effort.

Stone says he drives the truck to about eight houses a week to celebrate the birthdays of those ages 2 to 92. The birthday drive-bys are free, although the Cabin John Park Volunteer Fire Department accepts donations for them.

The fire truck, manufactured by the Brockway Motor Company in 1930, has been part of Cabin John’s fleet off and on since it rolled off the assembly line in a Courtland, New York, factory. It made a quick detour to Boonsboro, Maryland in Washington County, but the fire department there didn’t have enough money to purchase the truck.

So Cabin John bought it instead. An early photo shows the truck parked in front of the fire station, newly built by volunteer firefighters, with 10 members of the Ladies Auxiliary posing on it.

The truck sped to fires in Cabin John in the 1930s and '40s, reaching a top speed of 50 miles per hour. In the early days of World War II, the federal government built the neighborhood of Cabin John Gardens, 100 small houses for workers at the David Taylor Model Basin, a Carderock test facility for the development of ship design. At the same time, the government constructed 20 houses for African American workers on nearby Carver Road.

While the truck is petite by today’s standards, its 75-gallon tank of water was often sufficient to extinguish fires because the houses in those neighborhoods were small, Stone says. By comparison, trucks today carry about 1,000 gallons of water to fires.

But beyond the 1940s, the trail of the 1930 Brockway fire truck grows cold. At some point it was sold, and decades later repurchased by the Cabin John Park Volunteer Fire Department. Photos show the progress of a restoration of the truck in 1976.

“It’s sad in a way we don’t have a lot of our history documented,” Stone says. “Sometimes we just don’t realize the importance of getting people to sit down and tell us their stories before it’s too late.”



The vintage fire engine was part of Aaliyah Gill’s 11th birthday celebration in Gaithersburg.

Of course, Cabin John’s is not the only antique fire engine around. But it may be the only local fire engine to call its original station home.

“A lot of departments realized how much history and depth you have from having an old engine. A lot have antiques, but not a history with the town like we do,” he says.

For example, the Cabin John Brockway has a twin, of sorts. The Laytonsville District Volunteer Department also has a 1930 Brockway that they purchased from the Hyattstown Volunteer Fire Department in 1952. With a serial number just three digits away from the Cabin John truck, Stone says the trucks were likely built side by side at the Brockway Motor Company. The motor company evolved from the Brockway Carriage Works, which opened its doors in 1875 and closed just a little over a century later.

Before the pandemic, the Cabin John fire truck participated in local parades and events.

“It’s just a huge magnet for all ages: kids, parents, older people who can relate to antiques. We’ve taken it to the Potomac shopping center, to schools and through neighborhoods. Kids love to touch it and climb on it,” Stone says.

But it hasn’t been used to put out fires for decades. These days, the 120 Cabin John volunteer firefighters from two stations respond to dozens of calls a week, including a few on the nearby Beltway each day.

“Our section of the Beltway is kind of crazy,” Stone says. “It’s not something the firefighters who originally drove the truck could have ever imagined.”



Division Chief Charles Bailey is coordinating Montgomery County Fire and Rescue Service's coronavirus response and rethinking firefighting methodology



By Steve Goldstein
Photographs by David Stuck

During the coronavirus pandemic, Montgomery County's efforts to control the outbreak have been led by the Public Health Department and the Office of Emergency Management and Homeland Security. Another key player is a 30-year firefighting veteran who studies complexity theory, reads military strategists such as Gen. Carl von Clausewitz and finds hazmat situations intellectually "invigorating."

Charles William Bailey, 49, is assistant chief in the Montgomery County Fire and Rescue Service and currently directs the division of human resources. Bailey grew up in Silver Spring, attended Montgomery Blair High School and graduated in December 1994 from the University of Maryland with a degree in art history. If that sounds like an unusual major for a would-be firefighter, it is also a clue as to the intellectual curiosity of a fellow who likes to quote

author Kurt Vonnegut and Gen. George S. Patton.

Bailey wrote for the student newspaper in college and, as a firefighter, published his “musings,” as he calls them, on the website *Tin Helmet*. He gave that up for a while then started writing for a couple of blogs.

“At the end of the day,” he says, “what you know is pretty useless unless someone else can make use of it. The industry-specific textbooks will only take you so far. What firefighters need now is a diversity of information that will enhance their thought processes.”

I spoke with Chief Bailey by phone from his home in Hagerstown, where he lives with his wife, Lisa, and son, David.

Montgomery Magazine: Your degree from the University of Maryland is in art history. How does this connect with your career in firefighting?

Chief Bailey: The only thing I ever wanted to be was a paramedic. I went to college because I had to—it was a family requirement. My father thought education was a gateway to success. What I was looking for was a way to get a degree without any more math. I asked the guidance counselor which one of these majors would get me out of here fastest so I can focus on my career. The answer was art history.

MM: Why a paramedic?

CB: There was a TV show in the 1970s called “Emergency!” and I thought it was super cool. So I volunteered at the Sandy Springs department as a paramedic. But then I saw these big red, shiny fire trucks.

MM: Did your college prep help?

CB: That humanities degree has served me well in my profession, providing me with a framework for critical thinking on stuff when there isn’t a lot of certainty around. With coronavirus, we have a disease we don’t know lot about, we have to do a lot of translation between the scientists and the practitioners and we have to translate that into critical thinking.

MM: Can you compare this crisis with similar events in the county?

CB: Anthrax (in 2001) was a big thing for a couple of weeks. Ebola (in 2014) was a big thing for a while. But neither created these societal shifts—no stay-at-home orders, no toilet paper shortages. This pandemic has really shifted the fabric of society.

MM: Describe your action timeline during COVID-19.

CB: In January, when I saw what was happening in China, I suspected there would be an impact here. By early February, I realized this was going to be more trouble than I first thought. So Fire Rescue put together a task force to learn as much as possible about the virus. We had someone from Public Health and members of Emergency Services.

The real stuff began happening at the end of February. We met with the county’s director of emergency management, Earl Stoddard, and with Public Health. An incident management team was created to look at what was needed. I was the head for Fire Rescue and my role is coordinating the effort with other agencies.

MM: What was the early going like from a management view?

CB: March and April were really difficult in terms of understanding what was going on. There was a lot of learning in a short time. We were making moderate progress in coping with the caseload until about April 25. After that, our system seemed to stabilize.

MM: What tools did you use to manage the crisis?

CB: Most of the division chiefs had been reading (Retired Gen.) Stanley McChrystal’s “Team of Teams,” so we were discussing how to apply and leverage some of those concepts to our work. We also read “Call Sign Chaos” by Gen. James Mattis.

One of the smartest things we did was send one of our battalion chiefs, Capt. Amy Vanderryn, to be with the Public Health. By having a set of eyes and ears embedded in Public Health, she was able to keep us abreast of their thinking, ask questions and promote the needs of the fire department to them.

MM: How would you assess the results of your strategy?

CB: In the beginning we did not follow rigid protocols; we talked to whoever we had in our Rolodexes rather than observe hierarchical structures. As things began to stabilize, we slowly became more traditional in terms of producing incident action plans. A situation like this forces you to be able to turn on a dime.

It’s hard to talk about success while we’re still in it, but what has made us successful thus far is the established relationship with other agencies and individuals, which enabled us to get important information.

MM: How would you rate the civilian response? Anything we could have done better?



Chief Bailey and firefighters at Montgomery County Fire Rescue Station 4 in Sandy Spring

CB: What I've seen is selflessness, a willingness to jump in and help and an innate resilience. I think most Montgomery County residents think we are acting in their best interests. In general, I'd say people have been doing the right thing even though this has been a painful experience to go through.

MM: You have been in the forefront of rethinking firefighting methodology. Tell us about that.

CB: The true impact has come from Underwriters Laboratories Firefighters Safety Research Institute. We are rethinking how we define risk. When we went to a fire we never thought about hazardous materials; the fire was a hazard but we weren't hyper focused on hazardous materials and contaminants. Firefighter contamination and decontamination fits into the overall goal of systemic risk reduction.

MM: You've also been rethinking the human factor, I understand.

CB: The fire was the secondary thing. The primary mission was to ensure the continued survivability of anyone in that structure. The exterior application of water to a burning structure does not have an adverse impact on the survivability of anyone inside—this is contrary to what was believed when I came into the fire department 30 years ago.

MM: You've learned a lot working with the hazmat team as well.

CB: I led the hazmat team for a number of years but I've been promoted out of that role. Being able to evaluate how these materials interact is just mentally invigorating. Here's an example: About 10 years ago, a trash collector shows up at a local hospital, not feeling well. Soon, some doctors and nurses are not feeling well. It turned out that on his route, the collector had picked up some pesticides that had been thrown in the regular trash. His truck squished the stuff and atomized organophosphates in the pesticides, which are sometimes used in nerve agents. We had to figure out how best to treat this person and find and treat anyone he'd been in contact with.

MM: How do you spend whatever free time you might have?

CB: Mostly with books, and trying to understand music theory. I think it's a flaw in my neural pathways that whether I'm in church or listening to a TED Talk about jazz, I always find a way to tie that back to disaster management or emergency services. A fire has a natural rhythm, and one of the worst things you can do as an incident commander is to disrupt the organic rhythm and try to impose your own. So, with COVID-19, we're operating at the boundaries of our knowledge and our capabilities. We try to amplify the things that are working—and dampen those that are not.

Dentzel Carousel

Then: 1920s

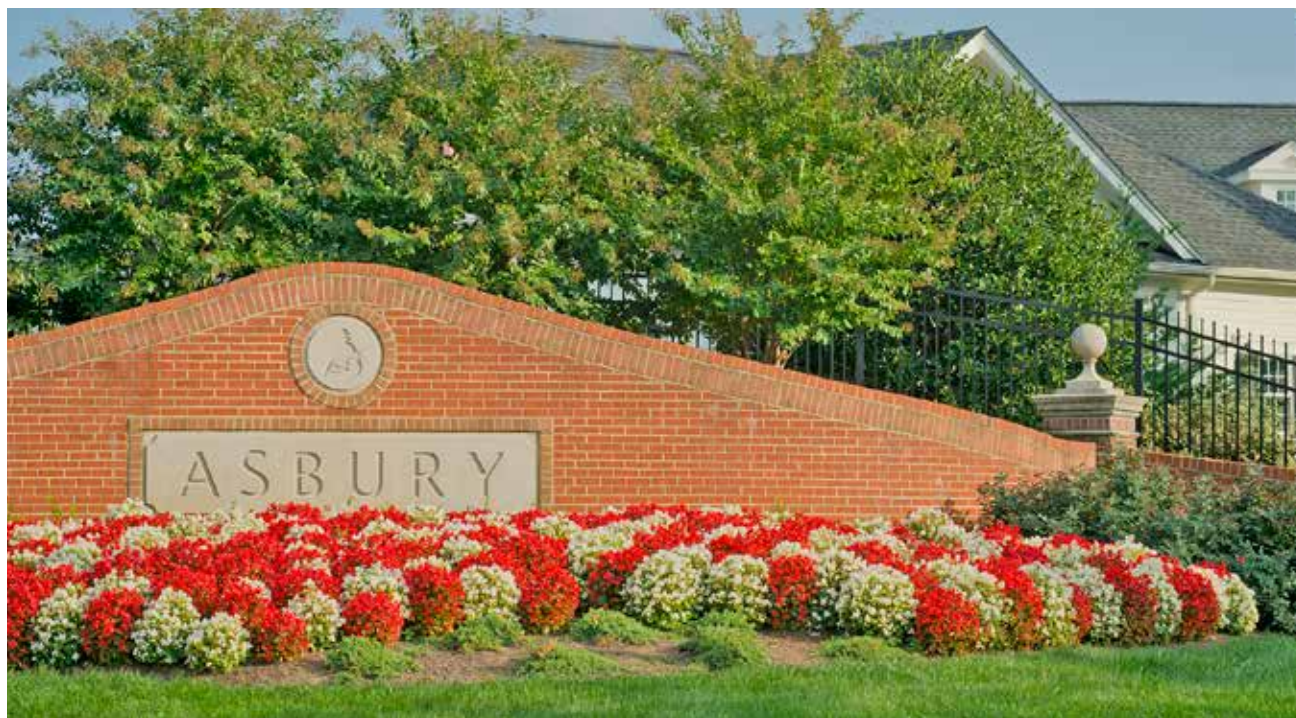
Glen Echo Park's beloved carousel was installed in 1921. Built by the Dentzel Carousel Company of Germantown, Pennsylvania, it featured a menagerie of hand-carved animals, not just horses, as well as two stationary chariots. The carousel was fully restored between 1983 and 2003 and is now listed on the National Register of Historic Places.



Now: 2020

Carousel season ended early last summer so that the carousel building could undergo much-needed maintenance. The roof was replaced, the exterior was repainted and the room that houses the historic 1926 Wurlitzer 165 band organ was renovated. The Dentzel Carousel was set to reopen on May 2, but the celebration has been postponed because of the coronavirus pandemic.

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Over the last few months the very fabric of our community has been shaken. We have responded. The incredible people that work here have been laser focused in to protecting and supporting the residents who call Asbury Methodist Village home.

They have put in countless extra hours, doing tasks that aren't in anyone's job description. Why? Because the people who live and work here are also friends, in the deeper sense of friendship, that includes respect and compassion.

Terry Murphy and his wife Barbara, moved to Asbury Methodist Village last November.

"We had read the studies showing that social interaction is a prime contributor to mental health and longevity, as well as happiness.

At Asbury, the apartment clinched our decision. The layout was so suitable to us that we dropped our plan and moved a year early to secure just the right spot.

But it's the people who have taken our experience beyond what we ever imagined. We are surrounded by people who, if we had met them in our previous life, we would have been drawn to welcoming as close friends. A gold mine of neighbors.

The ability to stay involved that we were seeking has been confirmed. These people have created new lives and are living at their best.

We have been welcomed with sincerity and graciousness by residents who are interesting, and open and welcoming to everyone –no cliquishness.

There's an obvious strategy of health maintenance, with a plethora of exercise staff and a commitment to intellectual engagement through more events, clubs and programs than you can count.

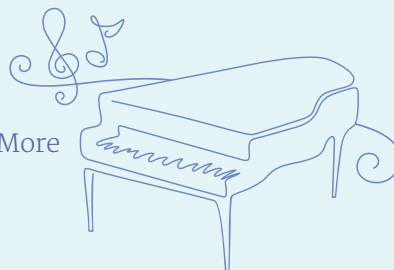
The bottom line—we are content in our surroundings, truly happy, and confident of our future. We have the peaceful retirement ahead of us that folks dream about. Life has turned out better than we ever expected."

Is it time to plan your bright future at Asbury? Come join us for an exceptional life today and a secure plan for the future—including lifetime access to assisted living, memory care, skilled nursing care and short-term rehabilitation.

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Business As Unusual: Local Companies Get Creative During the COVID-19 Crisis

By Steve Goldstein

Last year was an excellent one for Shapeez, the Gaithersburg-based lingerie company, purveyor of the *Unbelievabra* and other body-enhancing underthings. So good, in fact, that CEO David Berner paid off the company's debt and didn't renew its lines of credit. This year looked even better.

Then came the pandemic. For Shapeez, the 200-plus stores selling their product—gone. Wholesale business—gone. Online sales—two-thirds ... gone.

Still, the company had factories that cut and sew. Women may not be buying, or wearing, bras while they're sheltering-in-place, but everyone is wearing



Twin Valley Distillers in Rockville has produced several tons of hand sanitizer during the pandemic.

Photos by David Stuck

masks and needing more. So Shapeez is filling that need.

With orders already in the tens of thousands, Berner says the goal is to erase most of the red ink. “This is hardly a get-rich scheme,” he says. “Our bras cost \$89. You have to sell a lot of masks to make that much.”

A Hit to the Economy

Months must pass before an accurate picture of COVID-19’s impact on Montgomery County businesses is known. Between early March and May 1, more than 42,000 of the county’s 560,000 employees in 32,000 businesses have filed for unemployment. More than \$600 million in tax revenue may be lost.

“The hit to our economy in the county is going to be in the billions,” says Georgette “Gigi” Godwin, CEO of the county Chamber of Commerce.

A report in early May by Montgomery Planning and the Montgomery County Economic Development Corporation predicts that more than one quarter of all wage and salary jobs could be lost. The hardest hit sectors, the report says, will be Food and Beverage (just over 12,000 employees); Accommodation and Food Services (35,500) and Administrative, Support and Waste Management (35,000), which includes janitorial and landscaping services.

The tally of business failures and financial losses will be tempered somewhat by federal, state and county aid programs. The federal Paycheck Protection Program is finally providing funds after a controversial start; the county has chipped in with \$25 million in grants for small businesses and nonprofits, with \$10 million set aside for restaurants and retail shops. The state Public Health Emergency Grant Program is providing small businesses and nonprofits that have 100 employees or less

with grants of up to \$75,000.

More than 6,700 applications were filed with the County during the application period of April 15-25. As of May 7, 1,205 applications had already been funded, had been approved or were in the process of being approved.

“We’re waiting to see how these government funds can help these businesses,” says Kristin T. O’Keefe, vice-president of communications and marketing at ECD, a county-funded nonprofit promoting economic development. Her organization has created a \$200,000 fund designed to support businesses that are changing or enhancing their operating models to manufacture Personal Protection Equipment (PPE).

Although the grants will help, says County council member Hans Riemer, “there is nothing we can do that will replicate having these businesses re-open, which will only happen when we get the virus under control.”

Getting Creative to Retain Customers

At ground level, when the numbers assume human form, the stories can be heartbreaking. Yet, as Shapeez demonstrated, there are ways to lift your chances of survival. If necessity is the mother of invention, then COVID-19 may have created the mother of all necessities.

After a balky start, says Berner, Shapeez is hoping to produce 1,000 masks a day. “In our first design, the pleats on the mask went up instead of down, as they should. Re-tooling is not like turning on a dime,” says Berner. “Our goal was to keep our business operating, keep our employees working.”

Brothers Sew & Vac has been selling and repairing sewing machines and vacuum cleaners across the county for more than 60 years. The pandemic forced them to



Shapeez, the Gaithersburg-based lingerie company, is making masks instead of bras.

Courtesy of Shapeez

close all four retail locations. Founding family member Paul Morris decided to work out of his Rockville kitchen, taking orders for new machines and personally delivering them to customers' homes.

"I'm on the phone eight hours a day, getting an average of 200 calls—about 10 percent resulting in sales," says Morris. "Repairs are too complicated. But I've been ordering Husqvarna Viking sewing machines by the pallet. I deliver them in my electric Tesla. The Sebo vacuum cleaners are shipped directly to the customers. I can't pay the rent or the mortgage, but I'm proud to say our eight employees are still being paid."

Gayle Herrmann's name is well known to Bethesda-area teenagers and adults alike for her Mustard Seed consignment store. In May 2017, after selling that successful business, she opened Oak in Kensington, selling new clothing "for adult women who want to be casual but hip." She turned a profit her first year and was confident enough towards the end of 2019 to place orders for spring merchandise.

"I had to get creative when I was forced to close the shop," says Herrmann. So, using available technology, she became an online personal shopper. "I connect from the

shop to a customer on FaceTime and take them through things they might like," she says. "They can see the garment, the texture and I'll even try on clothes for them. Then I deliver whatever they buy to their homes in my car."

Herrmann says only about 25 percent of the clothing is returned. The model has been so successful, she says that she may continue it when Oak is allowed to re-open. "Today I'm shopping for a mother and her daughter whose home burned down," she says. "This is not exactly what I wanted to do, but what choices did I have?"

At Twin Valley Distillers in Rockville, they also had a choice. With the closure of many farmer's markets—a major sales venue for their bourbons, whisky and rums—business was off by one-third, says general manager Jonathan Shair. Drinking was optional; hand-washing was not, so the owner's wife—a doctor and pharmacist—said, "Let's make hand sanitizer!"

Switching production to hand sanitizer has proven a great success. "At first we were just trying to keep the business afloat and take care of our employees," Shair explains. "Now we're trying to do what we can to help." He estimates they've produced "a few tons" of sanitizer, which they sell in 8-ounce bottles or 5-gallon buckets for

commercial enterprises. A “booze mobile” is making deliveries, but Shair jokingly cautions against any sanitizer-based cocktails.

Recovering from Coronavirus

Most analysts see a slow recovery for local businesses. “It won’t be like turning the light switch from off to on,” says Chamber CEO Gigi Godwin. “It will be more like a dimmer switch, gradually raising the level of activity.”

Another question is what pandemic-inspired innovations might continue. Will the use of online platforms for communication and conferencing continue? Will open plan offices have to revert to cubicles?

O’Keefe, perhaps speaking for many, is hoping the spirit of community and altruism exhibited by consumers and businesses alike survives. “While we’d all like to wipe out COVID-19 tomorrow, that generosity of spirit is one outgrowth that should remain,” she says. “We’ve all been changed by this.”



David Stuck

Customers at Carmen's in Rockville now place their orders at walk-up windows.

HERE'S HOW OTHER LOCAL ENTERPRISES ARE ADAPTING TO "BUSINESS AS UNUSUAL:"

BUMP N GRIND (SILVER SPRING)

Coffee shop owner/operator David Fogel is personally delivering coffee bean orders around the DMV. No charge for anyone within a 10-mile limit.

CARMEN'S (ROCKVILLE AND OLNEY)

At the original Rockville location, owner Jason Mandel built four new walk-up windows and placed branded social distancing markers six feet apart on the sidewalk. The new Olney store opened as scheduled during the pandemic with a walk-up window and social distancing markers.

CHALK RIOT (TAKOMA PARK)

Artist Chelsea Ritter-Soronen is partnering with city officials to create chalk-based sidewalk murals outside restaurants to attract customers.

PLNT BURGER (SILVER SPRING)

Chef Spike Mendelsohn is adding more delivery services, and for each PLENTY meal purchased, PLNT Burger will donate a burger to a local hospital partner.

THE SUBTLE IMPACT (NORTH BETHESDA)

Personal trainer Dave Slikker makes house calls—with proper distancing—and conducts small fitness classes via Zoom.

TITLE BOXING CLUB (ROCKVILLE AND NORTH BETHESDA)

Owner John Sahakian has his trainers making four or five videos from home for members and is also sharing live boxing classes from other Title franchises around the country.

TOY CASTLE (POTOMAC)

Brian Mack and his toy troopers will take orders by phone and deliver them to your home.

TRUE RESPITE BREWING CO. (ROCKVILLE)

Co-founder Brendan O'Leary worked with local web developers to launch Biermi, a direct-to-consumer platform for curbside pick-up or delivery that's now being used by craft beverage makers across the country.



Party of Four (or More!)

Whether you're hosting a socially distanced dinner party or simply cooking for your family, here's how to take your cookout to the next level.

Compiled by Mid-Atlantic Media Staff

Social distancing may preclude any large outdoor gatherings this summer, but that doesn't mean you can't enjoy dining alfresco with those closest to you. In fact, smaller family-only meals can feel just as festive as those bigger barbecues of years past. All it takes is a little creativity, starting with the food.

We consulted some of our favorite restaurants and chefs in Montgomery County for their best grilling tips and summer party recipes. The result is an upgraded cookout menu that you can enjoy as a party of four—and then with neighbors, friends and family when we can all start socializing again.

Until then, bon appétit!

A Better Burger

The secret to preparing a perfect hamburger: keep things simple.

At O'Donnell's Market in Potomac, owner Bill Edelblut recommends starting with an 80/20 blend of ground beef: 80 percent lean beef, 20 percent fat.

"If you buy too lean, like a 90/10, you're not going to have the fat content to give it the juiciness in the burger," says Edelblut. "We feel that an 80/20 blend is good, and most grocery stores, that's what they're carrying."

If you're shaping your own burgers, it's important to find the sweet spot: not too loose, not too tight, not too thin, "just a decent nice firmness to it," says Edelblut.



For seasoning, all you need is salt and pepper.

“I know a lot of people do mixes and put a lot of stuff inside their burger,” he says. “We don’t, we just use salt and pepper on them. Occasionally, someone will ask for some blackening seasoning on it, which I think is pretty good, but we don’t do a mix like you see a lot of.”

Now bring the grill to a medium heat. One of the biggest mistakes that people make is turning the grill up too high.

“We like to keep it at a medium heat, nothing too high because it tends to char the outside of it before the middle gets cooked to where you want it,” says Edelblut. “On a scale of one to 10, maybe a six to seven, but really nothing higher than that for us.”

When the grill is hot, add the patty and let it cook for three to four minutes. Once there’s a nice char on the first side, flip it over.

If you want cheese on your burger, add it after the flip and let it melt while the burger cooks. Cover the grill, cook for another 3 to 4 minutes and you’ve got yourself a perfect burger.

Of course, a perfect patty is only half the equation. No great burger is complete without toppings and a bun.

O’Donnell’s Market uses a brioche roll for its burgers, but Edelblut also recommends a standard potato roll. You can usually find both at the grocery store. As for toppings, get creative or stick with tried and true combinations such as bacon, lettuce and tomato.

At O’Donnell’s, “one of the popular ones that we have is cheddar, bacon, lettuce, tomato and avocado,” says Edelblut. “People have all of their own preferences, but that seems to be one of the biggest sellers for us.”

—ELLEN O’BRIEN

Dog Days of Summer

Hamburgers may get top billing on a cookout menu, but today’s hot dogs are the full meal themselves, says Ronnie Heckman, owner of Caddies Bar and Grill in Bethesda.

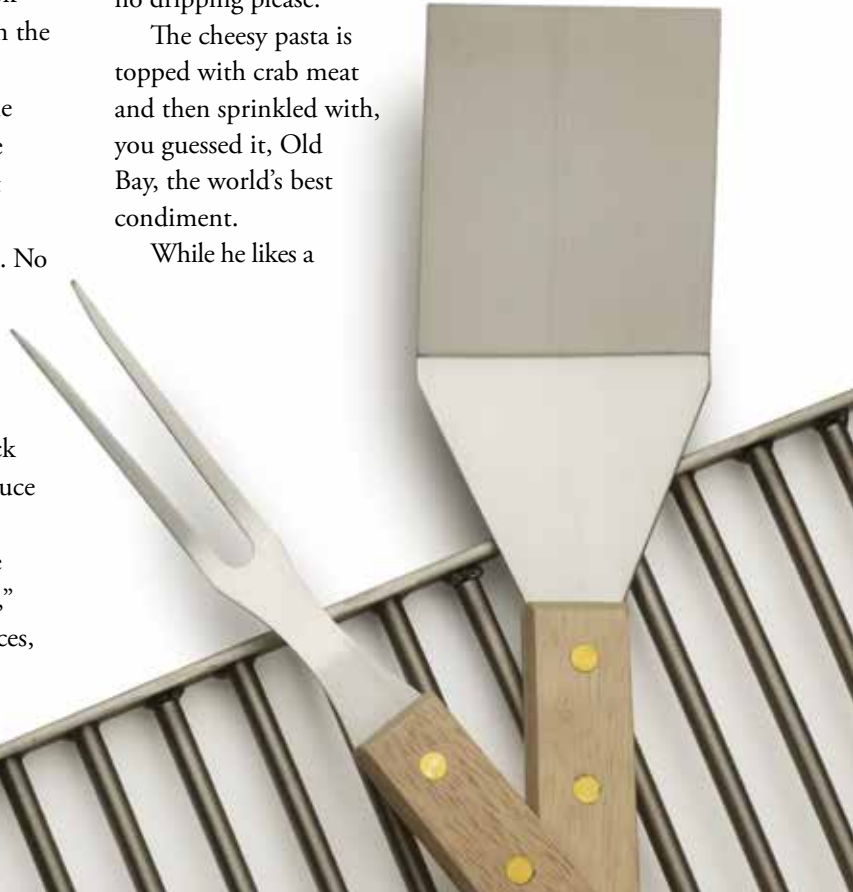
“Hot dogs are universal,” he says. And Heckman should know. At Caddies, sandwiches of both the hot and cold variety are something of a specialty, so believe him when he delivers this bit of culinary news: The latest way to eat a hot dog is with all those cookout sides on top.

Take their top-selling dog, the crab mac ‘n’ cheese dog. It is, as name implies, a hot dog topped with macaroni and cheese and crab meat. Specifically, it’s a Vienna brand hot dog from Chicago with a skin that’s “got a nice bite and snap” and which is grilled, and not boiled or broiled, Heckman says. To be fair, all three cooking options are legit. But Caddies grills its dogs.

The macaroni and cheese is baked and has nine types of cheese, because ... well, because. Does cheese really need an explanation? “It’s not like a soupy mac ‘n’ cheese. It’s substantial,” Heckman says. That’s an important factor for the home cooks to note, as these are ideally eaten poolside, on a lawn chair or in whatever resting nook your backyard provides. It is the outdoors, but no dripping please.

The cheesy pasta is topped with crab meat and then sprinkled with, you guessed it, Old Bay, the world’s best condiment.

While he likes a



“plain Jane” hot dog with spicy mustard, onion and relish, Heckman suggests that party planners wrap a dog in bacon and top with guacamole, queso, pico and sour cream. Caddies offered a popular version of this “Sonora dog” at one time, so Heckman can attest to its crowd appeal.

Too complicated? A Western dog has onion, jalapenos and Chipotle ranch. (Chipotle ranch is like the new ketchup in the world of dogs. You heard it here first.)

A Reuben also can be replicated with a hot dog. Wrap the dog in corned beef, add slaw, Swiss cheese and Russian dressing, and you are good to go, Heckman says.

Today’s hot dogs can be “whatever you want.” Pork, beef, veggie. Skin on, skin off. Boil, broiled or grilled. All of it, he says, tastes good.

—JESSICA GREGG

Sides for a Summer Sizzler

While burgers and franks will always be the staples of the all-American barbecue, creative side dishes have a way of adding extra flavor to the occasion—especially when they feature fresh herbs.

“Cooking with fresh herbs is something we love to do all year long, but even more so in the warmer months,” says Dara Lyubinsky, principal chef and founder of Nourish Culinary in Bethesda. To save money (and trips to the supermarket), she recommends planting herbs such as basil, parsley, thyme, cilantro, dill and mint at

home in raised beds or even large pots.

Here, Lyubinsky shares three easy side dishes to mix and match with your hamburgers and hot dogs.

Mixed “Cruciferslaw”

Serves 4-6

- 1/3 cup mayonnaise (preferably Hellmann’s)
- 1/4 cup buttermilk
- 2 teaspoons German-style brown mustard
- 2 teaspoons rice vinegar
- 1 teaspoon white sugar
- Sea salt and freshly cracked black pepper to taste
- 1 cup finely shredded purple cabbage, rinsed under cold water to bleed out the color
- 3 cups finely shredded Savoy cabbage
- 2 cups finely shredded Tuscan kale
- 1 cup chopped raw broccoli
- 1/2 cup chopped fresh parsley (curly or flat Italian)
- 1/2 cup finely chopped scallions

In a large bowl, whisk together the mayonnaise, buttermilk, mustard, vinegar, sugar, salt and pepper. Add the cabbages, kale, broccoli, parsley and scallions and toss to combine.





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Elote Corn Salad

Serves 4-6

- 10 ears of corn, husks and silks removed
- 2 tablespoons of butter, melted
- ¼ cup finely chopped red onion
- ⅓ cup mayonnaise (preferably Hellmann's)
- 2 tablespoons freshly squeezed lime juice
- ¾ teaspoon chili powder, divided
- 1 cup finely chopped cilantro
- ¼ cup minced chives
- ½ cup crumbled cotija cheese

Heat a grill or grill pan to medium high heat. Brush the corn with the melted butter and grill for approximately one minute per side or until a few of the kernels are charred and many are still yellow. Slice the corn off the cob into a large bowl and allow it to cool.

In a small bowl, combine the red onion, mayonnaise, lime juice and ½ teaspoon of the chili powder. Toss the dressing with the corn. Top with the cilantro, chives, cotija cheese and the remaining chili powder.

Farro and Kale Salad with Persian Herbs and Lemon Sumac Dressing

Serves 4-6

- 1 cup farro
- 1 cup apple cider
- 2 teaspoons kosher salt, more to taste
- 1 bay leaf
- ½ cup extra-virgin olive oil
- Zest and juice of one large lemon
- 1 tablespoon sumac
- Sea salt and freshly ground black pepper to taste
- 2 cups chopped curly kale
- 2 cups of mixed herbs including, dill, parsley and mint
- 1 cup halved grape tomatoes
- 1 cup chopped Persian cucumbers
- ½ cup chopped toasted pistachios

In a large pot, cover the farro with 3 cups of water. Add the apple cider, salt and bay leaf and bring to a boil. Reduce

to a simmer and cook until the farro is tender but not mushy, approximately 25 minutes. Drain remaining liquid, discard the bay leaf and allow the farro to cool slightly.

In a large bowl, whisk together the olive oil, lemon juice, sumac, a pinch of salt and a few grinds of black pepper. Add the warm farro to the dressing so that it absorbs much of the dressing and toss to combine. Just before serving, add in the kale, herbs, tomatoes and cucumbers. Toss to combine and top with pistachios.

—JESSE BERMAN

A Sweet Ending

“In the summertime, as it gets warm, I love fruit-based desserts,” says Laura Calderone, executive chef and owner of Relish Catering in Rockville. “Serve them with anything grilled, and they help lighten it all up.”

Here are two to try at your next cookout, courtesy of Calderone.

Cheesecake-Filled Strawberries

- 4 ounces cream cheese, softened
- ¼ cup powdered sugar (or 4 tablespoons agave or honey)
- ¼ teaspoon vanilla
- 10 fresh strawberries, cored
- 2½ teaspoons crushed graham crackers
- Zest of one lemon (optional)

Beat cream cheese, powdered sugar and vanilla extract together in a bowl until smooth. Spoon into a piping bag

or a re-sealable bag with a corner snipped. Fill cavities of cored strawberries with the cream cheese mixture.

Dip filled side of strawberries in the crushed graham crackers to coat. Serve immediately or refrigerate up to one day.

Citrus Jell-O Shots

- 8 large lemons
- 2 3-ounce packages citrus Jell-O (orange, lime, lemon, or a combination of strawberry and lime)
- 1 cup boiling water
- 1 cup citrus vodka (or regular vodka or gin)
- ½ cup ice cold water

Cut lemons in half widthwise and squeeze the juice from them into a bowl, reserving ½ cup. Scoop out the insides with a spoon. You may need to use a paring knife, but be careful not to cut through the lemon peel. Place each cleaned-out lemon half into a muffin tin facing up.

Prepare Jell-O by mixing boiling water with citrus Jell-O powder, stirring until the powder has completely dissolved. Add citrus vodka, reserved lemon juice (strained) and ice water. Stir until cooled.

Pour the Jell-O mixture into each lemon half, filling them completely. Carefully move the muffin tin to the refrigerator and chill for at least 4 hours, until hardened.

Once the Jell-O is firm, place lemon halves upside down on a cutting board and slice each into thirds with a warm and very sharp, non-serrated knife. Refrigerate until you are ready to serve.

—SOPHIE PANZER





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The Perfect Summer Cocktail

Finally, you'll need a drink to wash down all that food.

"This whiskey-based lemonade makes for a light, refreshing beverage perfect for summer days next to the grill," says Elijah Craig, bartender at The Eleanor in Silver Spring. In Craig's recipe, rosemary simple syrup adds a light and crisp herbal essence to the classic lemonade flavor.

Rosemary Lemonade (Makes 30-ounce pitcher)

- 12 sprigs of Rosemary
- 6 ounces simple syrup (1 cup water, 1 cup sugar)
- 12 ounces Old Grandad Whiskey
- 6 ounces lemon juice
- 6 ounces soda water
- Ice
- Lemon for garnish

Grill sprigs of fresh rosemary. In a medium saucepan, create a simple syrup by bringing water and sugar to a boil, stirring until the sugar is completely dissolved. Add rosemary and allow simple syrup to cool completely.

In a cocktail shaker, shake whiskey, simple syrup and lemon juice until incorporated. Pour into a pitcher, fill with ice and top with soda water and a lemon wheel.

—ADRANISHA STEPHENS



Red Foxes

From a Nature Photographer's Own Backyard

Words and Photos by Michael Kircher

For the second year in a row, a family of red foxes is raising its litter. For anyone, this would certainly be a treat. For a nature photographer, it's a true gift—especially during this COVID-19 lockdown. Living a stone's throw from Rock Creek Park has provided my wife and me with many thrilling wildlife sightings over the years, but a litter of fox pups raises the bar.

It was a privilege to photograph these pups day and night for roughly six weeks, watching them grow and explore as they gradually discovered their new world.

*From the slightly higher vantage
point of a downed tree limb,
a young red fox scans
its surroundings.*





Fox pups (also called kits) survive solely on mother's milk for about four weeks. Solid food like mice and voles is then slowly introduced into their diet.



"Mousing" is the act of sneaking up on prey, then jumping high and making the kill. The pups practiced this behavior as they grew—sometimes on an oak leaf, sometimes on a sibling.



Practicing their survival skills? Determining who is the alpha? Having fun? All of the above, likely.



After emerging from their den, the pups seem to be in constant motion. So much to see and do.

It is deeply gratifying having the foxes use our yard as a sanctuary for a few short weeks.



Although it is not unusual to see foxes in daylight hours, they are primarily nocturnal creatures.





High winds in early April brought down a few large tree limbs. The pups are fascinated by them. A new spot to explore and play.



When one of the pups wins a tug-of-war over a dead vole or squirrel, the others begin to pester the adult, nipping at its snout, hoping for more.



Hearing the call of the mama fox, a tiny pup rushes to see what she has.



Nighttime sentries post for watch.

Keeping Busy During Quarantine

Stuck at home for nearly three months, Montgomery County residents have been using the extra time on their hands to learn a new skill or take up a hobby.

By PJ Feinstein

Photographing Wildlife

“I’m a retired Marine that served part of my career in public affairs, where I learn a little photography so I could take picture to go with a story I wrote for the base paper. Since then I pretty much just used an Instamatic or an aim and shoot camera. I recently purchased an SLR camera and a couple lens and a tripod. Once I feel comfortable going out in public again, I will be hiking and shooting wildlife and landscapes.”

—Gene Polhamus, 69, Forest Glen



Writing Plays

“As a journalist, I generally don’t have much time to write creatively—short stories, fiction, plays. With publications folding or on hiatus, I’ve been focusing much more my creative side: not only writing but also entering competitions, producing virtual plays, etc. It’s been wonderful! Since I was a kid, I was a big great lover of theater and of literature, especially classic. I started writing plays about 20 years ago, but did it only sporadically. Not it’s become a bigger part of my life. My hope is not let this love dwindle when life returns to normal.”

—Barbara Trainin Blank, 71, Silver Spring



Digitizing Old Slides

“I used to take color slides. Didn’t we all? The very old Kodak Carousel 850 worked fine for a few weeks then cried, “No more!” They aren’t made now, of course. I could have gotten a reconditioned projector for about \$200 but opted instead for a Kodak Stanza digitizer. My plan now is to trash slides on subjects I don’t think anyone

Gene Polhamus



will care about like organic food stores in New York. Then, I'll look at the others individually, digitize the ones my kids might want to see and pitch the rest. The kids will want mostly slides that show themselves, their friends and places they might remember like Lake Titicaca in Bolivia. They have seen a few of the slides, taken cell phone photos of the screen and posted them on social media.”

—Kenneth Weiss, 79, Derwood

Building Fairy Gardens

“I tried to build an inside fairy garden last year using various sizes of stacked flowerpots, planted with house plants, but my cat demolished it. I resurrected it this year and rebuilt it with herbs that my cat doesn't like. Outdoors, I made one in a larger scale. I made “mushrooms” out of old mixing bowls, which I mounted on large clear glass vases filled with cat litter. The garden itself is based upon a rock garden design. After the mushrooms were places, I added plants and a frog sitting in a yoga lotus pose, holding small solar lights in her hands. All in all they add a cheerful touch.”

—Kathy Geehreng, 77, Silver Spring

Learning About Plants

“I have been reading a dozen books and many more articles on plant intelligence, a topic which I find fascinating. This sector of botanical research has expanded substantially over the past few decades. My wife, Pamela, has been an active promoter of native plants and related

ecological matters over the past 30 years. The topic of plant intelligence will serve as a new bridge of interest between the two of us.”

—Walter Sonnevile, 90, Gaithersburg

Interviews have been edited and condensed for clarity.



Strange Chemistry

Bethesda native George Zaidan explores the science of packaged ingredients in his first book

By Tony Glaros

As creator, writer and host of “Ingredients,” National Geographic’s first digital series, George Zaidan was left with some nagging questions.

“Is ‘natural’ food better for you? Is processed food worse? And what does ‘natural’ really mean? Those questions led me down the path to writing this book,” Zaidan says.

Published in April, “Ingredients: The Strange Chemistry of What We Put in Us and on Us” (Dutton, 2020, \$27) is the MIT-trained chemist’s first book. It offers a layman-friendly look at the packaged ingredients we consume and apply on our bodies every day.

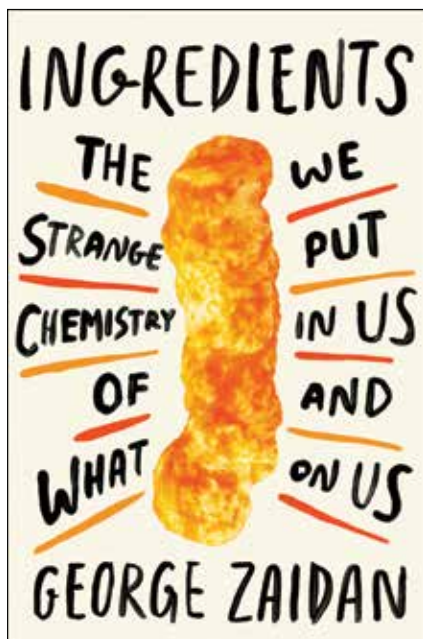
Zaidan, 34, grew up in Bethesda and graduated from the Washington International School in upper Northwest DC. Before discovering science, Zaidan had his heart set on being a Hollywood film director. “My parents expressed some reservations about that. To be fair, they were right,” he says.

However, Zaidan found a way to combine his passion for science and movie-making as executive producer at the American Chemical Society. “I produce videos that explain the chemistry all around us,” he says. “I love that I get to make videos that are fun and enlightening—hopefully, they help you see the world slightly differently.”

Montgomery Magazine interviewed Zaidan by phone and email.

What were—and still are—some of your favorite places in Bethesda?

Montgomery Mall was the place to be. Olazzo is great, too. Barnes and Noble, before it became Anthropologie. I still walk down Woodmont Avenue—lots of great memories. (Does anyone else remember Clayboy?)



Rocky Powell

In his new book, George Zaidan, above, explains the science and history of food processing.

When did you first consider science as a career?

The summer after 11th grade, I got a summer internship at the National Heart, Lung and Blood Institute at NIH. I had a mentor, Rod Levine. He was both a gifted scientist and a gifted teacher. His mantra for teaching was to do it in three steps: Watch one, do one, teach one. That helped me solidify my interest in science. But I still had the tug of being a Hollywood film director.

How did you take that dream to the next level?

A friend of mine told me to check out a show on the Food Network called “Good Eats.” It was pretty revolutionary when it came out. I wrote a blind letter saying I would do literally whatever job was available. I worked for Good Eats from 2008-2010. My official job title was production assistant, and I did everything from plunging toilets to making coffee. I wouldn’t say I abandoned the dream...more so that I adapted it. It merged with science to form a new dream.

“Ingredients,” which aired on YouTube and National Geographic’s website, premiered five years ago. Do you have any episodes that resonate?

I did a show to see if I could recreate consumer products from nature. Turns out, for some things, you can. You can

make some pretty decent lipstick out of a few types of oil, wax and rust. The rust is what makes it red. The oil and wax sort of work together to make the texture just right. The whole series inspired me to write the book.

How was writing a book different than creating, producing and hosting a web series?

Producing a show is a sprint. Writing a book is a marathon. Both are lots of fun, but you learn a lot more from writing a book, and you can explore all the angles more fully.

How long did it take you to write it?

It probably took close to two years. I would wake up at six in the morning and write for a couple of hours before I would go to work. Most weekends, I would write for eight hours a day. There’s nothing like having a deadline to make sure

you write a thousand words a day. The American Chemical Society was extremely generous when they learned I was writing a book. They gave me a six-month sabbatical.

You also recorded the audio version. What was that experience like?

I narrated it at Clean Cuts, in the basement of WUSA-TV on Wisconsin Avenue. It took three days of reading. Your voice gets worn out. After a while, everything gets inflamed, your mouth gets dry. You have a headache.

Do you have a favorite anecdote from the book?

Probably the stories of how ancient societies used to make what we would consider today to be processed food. Their use of chemistry was incredibly creative and inventive.

What has the pandemic been like for you? How have you been keeping busy?

I can barely get a moment to breathe, between my day job, marketing the book and eating aggressive amounts of candy, then feeling guilty for not working out.

What are you reading, watching, or listening to?

Right now I’m loving “Escape to the Country” on Amazon. It’s a show where British retirees buy charming cottages in the country. Pure, relaxing escapism.

Do you have any ideas for a second book?

Many, but none that are ready for prime time yet!

This interview has been lightly edited for clarity and length.

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Where Are You?

“This was taken at Brookside Garden’s Butterfly Garden at the end of last summer. The picture is of a red and black swallowtail butterfly known as *Pachliopta aristolochiae*, or the Common Rose.”

—Joyce Wedler, Olney

Send us your photos of Montgomery County for the chance to be featured in our August-September issue. To enter, please visit montgomerymagazine.com/photo-contest.

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