



Deerfield Village Voice

Keeping the Homeowner Informed

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<http://www.deerfieldvillagewv.org/>

School is back: Slow down...



With schools back in session, there are going to be more children present in the community. The speed limit in Deerfield Village is 20 miles per hour. More kids around the neighborhood means a higher likelihood that some one could be hurt or killed from a speeding vehicle. Please obey the posted limit and be mindful of the children in the area, especially around the mailbox shelter, which also serves as a bus stop. A situation could arise where a child steps from the shelter without the driver's knowledge.

Mowing Season: Is about over...Thank you



To every homeowner who mowed the orchard to keep the community looking great, thank you for your time and dedication. Maintaining the orchard is the most expensive and labor intensive activity that Deerfield has to shoulder. It is sometimes challenging to find extra time, especially if there are long commutes, long work hours and families involved. Your community service has not gone unnoticed. This year, several volunteers came forward.



Washington Monument State Park, Boonesboro, MD

History Lesson: Washington Monument State Park

George Washington left an indelible mark on history from his contributions to science, surveying, exploration as well as the rights and liberties of the American people. As written in previous Deerfield Village Voice articles, Washington recruited the Virginia Volunteers to make a bee line to Massachusetts to fight the British, explored this area, established companies involving trade and navigation along the Potomac and helped this new frontier prosper to the caliber of the community that it is today. Several monuments have been erected in honor of this great statesman: London, England (1 in Trafalgar Square), Maryland (3), New York (5), Pennsylvania (6), Virginia (4), and Washington, DC (4).



DC (1884) Baltimore (1829) Philadelphia (1897)



New York (1856)

In the neighboring town of Boonesboro, MD the citizens had such admiration for Washington that in 1827, they excavated and carried stones to erect a monument perched on a scenic mountain overlooking West Virginia, Maryland and Pennsylvania. It was the first Washington monument completed. The tower, which is 34 feet tall, was dedicated on July 4, 1827.

Although a popular meeting place, over the years, the Washington Monument became a pile of rocks. In 1882, the Odd Fellows Lodge of Boonsboro decided to begin restoration. A road for vehicles was created up the mountainside to the site. About ten years after restoration, cracks developed in the wall. The monument lacked maintenance and repair and again became a pile of rubble.

In 1920, the 1-acre site was purchased by the Washington County Historical Society. In 1934 it was deeded to the State of Maryland for use as a State Park. The tower was rebuilt in its present form by members of the Civilian Conservation Corps, who set in place the original cornerstone and a replica of the dedication tablet. The third dedication ceremony was held on July 4, 1936, exactly 109 years after that first day of patriotic activity by the citizens of Boonsboro, which produced the beginnings of the country's first completed monument to George Washington.

The Appalachian Trail goes through the state park, and passes the base of the monument. The trail leading up to the monument has signs describing various periods of George Washington's life. The monument was added to the National Register of Historic Places on November 3, 1972.

Winter Orchard Maintenance: Let's burn some turkey

To burn off their turkey dinner calories, several Deerfield homeowners met the day after Thanksgiving 2008 to prune apple trees behind lot 11. It is now becoming tradition to do orchard maintenance on that day. Some targeted areas include the cherry trees along Deerfield Village drive and any limbs and branches that hang over the trail. If you are in town and want to participate, contact Betinna

Maier to inform her. Bring your chainsaws and some stamina, it is a great workout.

Trail Cleanup: Paul Wilmoth upkeep trail



Several homeowners use the trail for walking, strolling baby carriages and practicing for marathons. If Paul Wilmoth did not spray and rake the trail, it would have been lost to erosion and weed coverage. Also, there were several areas being washed over by rain water. Quick action by D.L. Lewis and Wilmoth construction companies to donate concrete and set sidewalks in those areas alleviated the problem. If you see Paul or Dave Lewis, please recognize their efforts. Thank you Dave and Paul.

Board Meetings Summarizing them

May 2009:

- Approval of the Covenant changes for legal services;
- Consider deciding to join the Jefferson County Organization of Homeowners Association next year;
- Maintaining electronic documents associated with POA business;
- Mowing areas and mower maintenance;
- Date set for moving Tree limbs; and
- Permit for the DV storage shed.

June 2009 (meeting was cancelled due to lack of quorum):

July 2009:

- Installing "Picking up Dog Waste" signs
- Spraying of the trail;
- Recording covenant changes in the deed book at the court house; and
- Discussion and approval of the shed location.

The minutes to the meetings are located on the Deerfield Village Website at:

<http://www.deerfieldvillagevw.org/board-meeting-minutes/>

If you have any questions on any of the meetings, please contact a Board of Director.

Recipes: ...I'm hungry

Pumpkin Flan with Spiced Pumpkin Seeds

yield: Makes 8 servings

active time: 40 min

total time: 8 hr (includes chilling)

A bite of this flan, fragrant with traditional pumpkin-pie spices, is very comforting despite the dessert's modern looks; a topping of pumpkin seeds, seasoned with cayenne, creates a play of sweet and heat.

For caramel and flan:

- 2 cups sugar
- 1 1/2 cups heavy cream
- 1 cup whole milk
- 5 whole large eggs plus 1 large egg yolk
- 1 (15-ounce) can solid-pack pumpkin (1 3/4 cups; not pie filling)
- 1 teaspoon vanilla
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt

For spiced pumpkin seeds:

- 1 cup green (hulled) pumpkin seeds (1/4 pound; not toasted)
- 1 teaspoon vegetable oil
- 1/2 teaspoon salt
- 1/8 teaspoon cayenne
- Special equipment: a 2-quart soufflé dish or round ceramic casserole dish

Preparation:

Make caramel:

Put oven rack in middle position and preheat oven to 350°F. Heat soufflé dish in oven while making caramel.

Cook 1 cup sugar in a dry 2-quart heavy saucepan over moderate heat, undisturbed, until it begins to melt. Continue to cook, stirring occasionally with a fork, until sugar melts into a deep golden caramel. Wearing oven mitts,

remove hot dish from oven and immediately pour caramel into dish, tilting it to cover bottom and side. (Leave oven on.) Keep tilting as caramel cools and thickens enough to coat, then let harden.

Make flan:

Bring cream and milk to a bare simmer in a 2-quart heavy saucepan over moderate heat, then remove from heat. Whisk together whole eggs, yolk, and remaining cup sugar in a large bowl until combined well, then whisk in pumpkin, vanilla, spices, and salt until combined well. Add hot cream mixture in a slow stream, whisking. Pour custard through a fine-mesh sieve into a bowl, scraping with a rubber spatula to force through, and stir to combine well. Pour custard over caramel in dish, then bake in a water bath until flan is golden brown on top and a knife inserted in center comes out clean, about 1 1/4 hours. Remove dish from water bath and transfer to a rack to cool. Chill flan, covered, until cold, at least 6 hours.

Make spiced pumpkin seeds while flan chills:

Toast pumpkin seeds in oil in a 10- to 12-inch heavy skillet (preferably cast-iron) over moderately low heat, stirring constantly, until puffed and golden, 8 to 10 minutes. Toss with salt and cayenne until coated.

To serve:

Run a thin knife between flan and side of dish to loosen. Shake dish gently from side to side and, when flan moves freely in dish, invert a large platter with a lip over dish. Holding dish and platter securely together, quickly invert and turn out flan onto platter. (Caramel will pour out over and around flan.) Sprinkle flan with spiced pumpkin seeds just before serving.

Quotable...

Our attitude toward life determines life's attitude towards us.

- *Earl Nightingale*