

The **MONTTEBELLO** Voice

an independent gazette

truth to power

June 27, 2019



Indigo Landing Marina

Photo by Azita Mashayekhi

Rocketman

By Raymond Houck

Rocketman is an epic musical fantasy about the incredible human story of Elton John’s breakthrough years. The film follows Sir Elton John’s journey of transformation from shy piano prodigy Reginald Dwight into international superstar Elton John. This amazing tale tells the universally relatable story of how a small-town boy became one of the most iconic figures in pop culture.

The very talented Taron Egerton stars and sings in Dexter Fletcher’s stunning biopic that lays out the turbulent life and times of Elton John, the English singer, songwriter, pianist, and composer. Rocketman also stars Jamie Bell as Elton’s longtime lyricist and writing partner Bernie Taupin, Richard Madden as Elton’s first manager, John Reid, and Bryce Dallas Howard as Elton’s mother Sheila Farebrother. The entire cast is terrific, and the story is compelling. A must see! 🍿



I wanted to capture the blue night sky reflected in the windows. I’ve called it Sapphire Slumber.

Photo by Sophie Myers



Locating the banner in the community center is one thing, but on the FRONT LAWN?!? Tacky. Low class. Ugly. Inappropriate. Montebello is not some random rental property that needs to advertise. – Elizabeth Card

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an independent gazette
Alexandria, Virginia

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voices on the 37

Have something you want to contribute to Culinary Corner – let us know! Have you appreciated something a neighbor has made and you want the recipe? Turn them in! We will ask for the recipe. Please send thoughts, comments and suggestions to *The Voice*, or to Marsha@FoodMuseMedia. Marsha was Regional Governor of Slow Food USA, Chair of the Biodiversity Committee, The Ark of Taste, and was directly responsible for uplifting the recognition of our indigenous custard apple, Pawpaw, which now enjoys the status of being referred to as the Hipster Banana. She remains Creative Consultant to Around the Farm Table, now in Season 7 on Wisconsin Public Television. You can see it here: <https://wptschedule.org/series/1794/Around-the-Farm-Table/>



Joan Pope and Richard Lewis shared their wedding anniversary with the community by bringing a renowned folk musician, Lee Murdock, to perform songs from America's sailors and ships. The June 16 event was co-sponsored by the Montebello Music Club.

Photos by Dian McDonald



S - T - R - E - T - C - H is for everyone!

Mondays, Wednesdays, and Fridays

9-10 a.m.

*Community Center
down the spiral stairs*

Home improvements

Board discusses a \$350K trail renovation project, \$2 million rooftop air handling units replacement, \$64K erosion control plantings, \$55K woodlands irrigation system, \$11K artificial plants, and \$1.2 million alarm system modernization

By *Mikhailina Karina*

The usual crowd of about 20 committee chairs and regulars attended the Tuesday board work session. Director Guido Zanni participated via telephone and directors Raymond Goodrich and Jane Anne Gleason were absent.

No votes were taken during the discussion of the upcoming Reserve Fund projects that range from woodlands improvements to lobby decor to the pricey alarm system and rooftop air-handling units.

Architect Karl Riedel presented a slide show (pages 9 through 39 in the Board Packet at <https://drive.google.com/file/d/137zckYqpuHjK-8XWx-QsQ4w9aCgSyqKkR/view>) for the proposed trail renovation. Anyone who walks the trails is aware of the three major issues: awkward 2x4 wooden railing, uneven steps filled with wood chips, and mixed material trail surfaces. The fourth component of the project would replace decayed areas of the stairs.

The long staircase behind building 1 was replaced two years ago. Immediately, residents complained about the uneven height of the new stairs on a steep slope. Another major issue was leaving the center of the step filled with wood chips, which eventually settled, thus creating an uneven surface for feet. The short staircase behind building 4 is made of solid wood. Furthermore, the narrow rail and the rope were replaced with a wide rail that is difficult to grasp for people with regular-sized hands.

Riedel said the work will be done according to the U.S. Forest Service standards. One of the bidders for the job will be the Tri-State Company (<http://www.tri-statecompany.com/>), which

specializes in trail construction. The project will take about six months and is slated to begin next spring.

General Manager George Gardner replied to follow-up question via email. His responses are on the next page.

The board also discussed refurbishing rooftop air-handling units and clothes dryer exhaust fans. Contractor proposal analysis and recommendations provided by Ted Ross Consulting Engineering firm. Four contractors submitted bids for the job; the board chose the lowest bid at \$1,618,154. With a 25 percent contingency, the total cost would be \$2,022,700.


The Siemens XLX fire alert system will replace the current outdated system. Details are in the Board Packet on page 62.

Smaller woodlands projects will include a drip irrigation system and plantings to control erosion (page 50 in the Board Packet). Funds for this work will come from the Woodlands Landscaping Reserve Account.


The ad hoc committee that grew up into a sub-committee is now a full-fledged committee: Promoting Montebello is now a permanent committee to spread the good news of living at Montebello.

And finally, to bring a little nature into our lobbies to create a “light, airy ambiance,” the defunct Planning and Design Committee recommended four years ago to sprinkle some “silk” plants. Current summer “orchard” and winter “twigs” arrangements on the table opposite mailboxes will be moved to a shelf in the couch area. The new arrangement will be white orchids in a gray fish bowl. Other “silk” plants will include mixed grass, spider plant, and

high butterfly palm.

According to the recommendation, artificial plants have an 8 to 1 cost savings for the 10-year life cycle cost of live plants. 

"Silk" Plant Images






A
Lower lobby at corner:
7.5-ft. high Butterfly Palm
in 17" x 14" ivory fish bowl

B
Lower lobby at steps:
40" high x 34" Mixed Grass
in 10" high x 13" fish bowl

05/27/2019

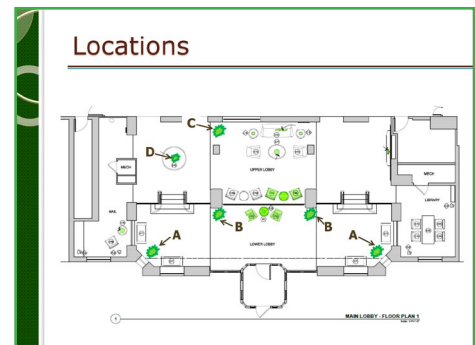
"Silk" Plant Images

C
Upper lobby near couch seating:
33" high x 30" Spider Plant in tall, gray cylindrical planter 17" tall x 8"

D
Mail room table:
25" high x 17" x 27" Orchids, in gray fish bowl

05/27/2019



Costs

Plant	Unit \$	Total \$
A: Butterfly Palms with container	\$ 738	\$ 5,904
B: Mixed Grass with container	204	1,632
C: Spider Plant with container	368	1,472
D: Orchids	125	500
Subtotal	(\$2,357 per building)	\$1,475 \$9,508
Shipping and handling		1,492
Total		\$11,000

Follow-up Q and A with General Manager George Gardner

Mikhailina Karina: *At last night's meeting, I was not satisfied with Jon's "water under the bridge" response to my question why the stairs and railing behind building 1 need to be redone two years after they were refurbished. The hefty \$350,000 price tag raises a lot of questions about this renovation and whether improvements will solve the problems.*

So I'm asking you: why wasn't the job done right in 2017, after people complained about the stairs' height, wood chip infill, and too-large rails? How much did this project cost two years ago?

George Gardner: The cost was \$9,915 and was obviously not at level of redesign and installation in the proposed replacement of the stairway system. [It was] approved at the March 2017 Board meeting. At the time we did the timber replacement project it was a scheduled maintenance due to timber deterioration and we were not receiving complaints about the steps and railings. The complaints came in after the repair project. The project failed to adequately define the manner in which the replacement timbers were to be installed and a dispute developed between the contractor and Montebello as to how the timbers were actually installed. (They were installed 90 degrees different than they should have been, resulting in higher step height between steps and minor spacing differences). The intent was to replace timbers in kind. The contractor maintained that he replaced the timbers matching the positioning of what he took out. We were unable to definitively establish what came out in terms of timber positioning. Hence the discrepancy.

Further, the wood chip infill, although what was previously there, is not a good solution and is being changed in the upcoming step replacement project. Railing replacement was not a part of that contract. The contractor in question was subsequently not awarded a bid on our grounds contract going forward. Also we have since hired a full-time contracts manager who is providing vastly improved contract oversight of our many

contracts to help prevent a similar contracting problem with our contracts in the future.

MK: *What is Karl Riedel's responsibility for the project? His presentation did not offer any more information or recommendations than we already had about erosion, trails, and stairs. Is he the project manager? Is this not something that could be done by a Montebello engineer?*

GG: Mr. Riedel is our consultant Design Architect responsible for the design recommendations and technical expert on the upcoming project – he will be providing technical oversight on the construction in terms of design, bid specifications, project manual, and in actual installation. Our staff does not possess the technical expertise to handle this project in terms of technical design and construction compliance, although our contract manager will have responsibility for monitoring the construction contract in conjunction with Mr. Riedel. This is a pretty specialized project.

MK: *About a year ago, you announced that our trails would have the same awesome surface as Huntley Meadows. Now Karl Riedel says we need to improve trail surface again. What's wrong with the current surface? Are we going to stones (as per his presentation) – which was very unstable and even I slipped numerous times – or wood chips? What size stones? A mixture of both? Personally, I much prefer a wood chip surface because it's quieter, cleaner, and more shock absorbent for walking.*

GG: Not sure I stated that we would have the same awesome surface as Huntley Meadows. Believe I said at the time that we were looking at the same trail surface that they have. We are, however, in fact proposing to use the same surface materials as Huntley Meadows. The fines we currently have are not installed to Huntley Meadows standards and this will be corrected going forward. The replacement will constitute a firmer trail surface.

I believe Mr. Riedel indicated the problems that our current system has is

a patchwork of various surface materials with attendant problems. Mr. Riedel discussed the problems associated with using only bark in terms of maintenance of the system – it decomposes rather rapidly and is subject to frequent wash-out during rains. Is also an unstable system in the areas of the trail system that currently have bark. The fines we will be installing do not present a slipping/tripping hazard. In his presentation he indicated that the trail system has surface materials in some sections with stone that is too large and not properly compacted, which is unstable. This will be corrected with the new surface.

We have made efforts to improve on the existing surface over the last couple of years and the overall trail is in sufficiently good shape that we feel the resurfacing can wait until later years – probably 2021. The trail will require continuing maintenance during the intervening time period. What is needed now is the replacement of steps and railings and that is what the Board is being asked to approve at the September Board meeting. That project would be scheduled for early spring 2020.

The cost of the trail renovation (with a price tag estimated to be \$350,000) involves many trail improvements in terms of timbering, water bars, proper installation of surfaces, improved drainage in terms of trail placement and other design improvements in order to produce a top-quality trail that meets industry standards for such a system. We will be doing slightly over a mile of trail work. The stairs and rails are approximately half of the overall cost and are being completely re-engineered. More design details are to be found on the Association web site.

MK: *Are the new rails going to be metal tubes, such as the samples behind building 4?*

GG: Very similar with minor tweaks. The hand grasp of the railings will be much improved over the railings currently in place. 📌

Message left in family Bible recalls Battle of Gettysburg

By Raymond Houck

The Battle of Gettysburg was fought July 1-3, 1863, in and around the town of Gettysburg, Pennsylvania, by Union and Confederate forces during the American Civil War. The battle involved the greatest number of casu-

alties of the entire war. Scrawled on the inside front cover of the flyleaf of the yellowing family Bible is this inscription:

"I did not tear up your house this way, but it is no more than you deserved for you destroyed ours more than ten times worse - James P. Critcher, Company K, 9th Alabama Regiment."

The Bible in which this bitterly worded inscription appears was reposing on the living room table in the home of the parents of my great-great-grandmother, Leah Horting Houck. Their house was on Fairfield Road, just south of Gettysburg, when a horde of men in gray came over the South Mountains on July 1, 1863.

My relatives were warned by a Confederate officer to leave their home and take refuge in the town of Gettysburg. They did, leaving behind them all their possessions, including the family Bible.

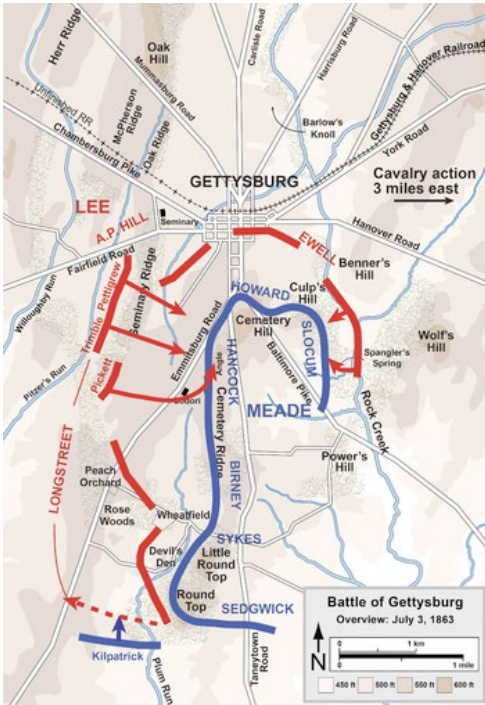
During the three-day battle, the Horting home was used as a Confederate hospital, and when the family returned on July 5, the place was in

shambles. Furniture had been moved; floors, walls, and beds were blood-stained, and every particle of food had been eaten.

In the corner of the living room, where it evidently had been carelessly thrown, was the old Horting family Bible, its stiff cover broken, and the end pages loosened. When Leah's father, my great-great-grandfather, picked up the Bible and opened it, the scrawled inscription on the inside of the front cover and flyleaf greeted him.

Although the barn on the Horting farm near Wailoughby's Run was hit by innumerable shells, the house came through unscathed.

On the third day of the Battle of Gettysburg, Confederate General Robert E. Lee's last attempt at breaking the Union line ended in disastrous failure, bringing the most decisive battle of the American Civil War to an end. The Horting/Houck family's story goes on and is passed on to other generations. 🏠



alties of the entire war and is often described as the war's turning point. The Army of the Potomac, led by Union Major General George Meade, defeated attacks by Confederate General Robert E. Lee's Army of Northern Virginia, halting Lee's invasion of the North.

Some of you may have visited this historic site, or even noticed Houck's Ridge as one of the areas on the battlefield, or perhaps spotted William Houck State Park on the way through Thurmont, Maryland as you head towards Gettysburg, but I want to share with you a story of my family and how the battle touched them personally.

This memoir of the Battle of Gettysburg echoes for the Horting/Houck family on the upcoming anniversary of the first gun firing in this decisive battle





Text and photos by Jeanne Tift

The Gettysburg Memorial Battlefield is an easy weekend trip for Montebello folks. We stayed with a group of friends at Newharts' Iron Horse Inn (<https://www.homeaway.com/vacation-rental/p227422>), where there is both a restored farmhouse and a barn remodeled into a large apartment with a bar and billiard table in the basement. The owner is a retired railroad man, hence the name of the inn, and the landscap-

ing features not just a pool and barbecue, which one might expect, but also a fully restored honest-to-goodness railroad caboose on tracks.

There are Civil War memorabilia everywhere, inside and out. The obligatory cannon is outside, while inside you bump in to life-size figures of generals, officers, Abe and Mary Lincoln, and Jeb Stuart's horse, pur-

chased from a museum that closed.

We "did" the battlefield twice, once by bus with a guide for 2 hours, stopping at particular points while he explained the course of the battle, and the next day drove around ourselves looking for photo ops until it began to rain. Memorial statues and explanatory bronze plaques sprout everywhere so enthusiasts can learn the location and actions of each group of Union and Confederate soldiers.

The entire rolling landscape is preserved as a sacred site, breathing a sense of worship being required from visitors. Actually as I imagined, each pretty field covered with bloody corpses as the guide described each phase of the battle, I felt quite sick. War, I thought, is so stupid. 📺



day trips



By Marsha Weiner

He prefers cherry.

It's one of those personal, deeply ingrained preferences, rooted in childhood memory and family tradition. He's Hungarian, and Hungarian cuisine embraces cherries, of all sorts; sweet black, red and *especially*, sour cherries. Hungarians use cherries in jams, tarts, strudels, pies and cakes, syrups and soups, compote, covered in chocolate or brewed into Palinka – cherries abound!

I didn't have cherries in my repertoire. The first time I encountered cold cherry soup at his mother's house (sour cherries in buttermilk with a tad of salt and touch of sugar) I was dumb-struck and realized I had to take on the challenge to find some cherry-thing I could make, with confidence, and possibly introduce something new, for him.

Success! In *The New York Times* Sunday magazine, back when the culinary section of the magazine was under the care of the amazing writer Molly O'Neill, an entry featured a menu for a French picnic which included roasted chicken, a cold potato salad saturated in white wine, chilled asparagus (I think) and for dessert – a cherry tart.

Of course, I clipped the article which, over time faded, crumbled, and got lost, and, no, I could not find it on the internet (but here is an interesting article about Hungarian sour cherries and how Újfehértó sour cherry trees became the most popular in Hungary during the Communist era <https://www.npr.org/sections/the-salt/2013/05/27/186270141/a-hungarian-cherry-trees-long-trek-to-michigan>).

Regardless, below is the adaptation of that cherry tart which, much to the pleasure of friends and family, has become integrated into our repertoire. Oh, I prefer lemon.



He prefers cherry

There are three distinct parts to this dessert: the pastry shell, the cherry filling, and the almond custard

Ingredients

pastry shell

1 cup all-purpose flour
1 T sugar
¼ t salt
¼ t grated lemon peel
8 T unsalted butter
1 T water
½ t vanilla extract

cherry filling

9 T sugar
2 cups Bordeaux wine
2 T fresh lemon juice
3 cups pitted cherries (original recipe called for Bing, I've used all sorts)

almond custard

1 large egg
1 egg yolk
¾ cup sugar
½ cup all purpose flour
1 cup whole milk
3 T butter
2 T cognac
2 t vanilla
¼ t almond extract (optional)
½ cup blanched and chopped almonds

Method

Make pastry shell

Mix the flour, sugar, salt and lemon peel in a bowl or food processor. Cut the butter into ½ -inch slices and work them into the flour mixture with your fingers, or pulse in the food processor, until the

pastry is mostly cornmeal-size pieces and the mixture begins to hold together.

Combine the water and vanilla and work into flour mixture just until the pastry is well blended and will hold together when you press it (you don't want to over-work the pastry.) Press the dough evenly over the bottom and up the sides of a 9-inch tart pan. Wrap in foil and freeze for at least 30-minutes – overnight.

After the mixture is chilled, preheat oven to 375 degrees. Lightly press foil into the bottom and sides of the pastry shell. Cover the foil with pie weights or beans. Bake for 25 minutes, or until edges begin to brown. Carefully lift off to remove the foil with the weights. Bake pastry for another 5 minutes. Cool on rack.

While the pastry shell bakes, make the cherry filling

Combine 6 T of the sugar, wine and lemon juice in medium-size saucepan and stir until sugar is dissolved. Drop in cherries. Slowly simmer for about 5 minutes, or until cherries are just tender. Cool. Drain cherries (keep the liquid for something else.)

Then make the almond custard

Whisk the egg and egg yolk in a mixing bowl until blended and gradually whisk in the sugar until the mixture becomes pale yellow. Whisk in the flour. Heat the milk to boiling in a small saucepan and whisk it into the egg mixture in a thin stream. Whisk until smooth. Pour into a medium-size saucepan and cook over medium heat, whisking slowly, until the mixture coagulates into lumps. Then whisk vigorously until the custard is smooth. Lower heat and beat with a wooden spoon for 2-3 minutes longer to cook the flour thoroughly. Remove from the heat; beat in the butter, Cognac and extracts. Fold in the almonds and drained cherries.

Preheat the broiler. Spread cherry filling into the tart shell. Sprinkle the remaining 3 T of sugar over the tart. Broil for 2-3 minutes to caramelize. **Done!** 🍪

The first year and The Who; yes, we mean Pete Townshend and Roger Daltrey

By Jane Kelly
UVA Today, May 30, 2019

Violinist Olivia Scheidt had just wrapped up her first year at the University of Virginia when she got a surprising text message: Would she like to perform with The Who, one of the most influential rock bands of the 20th century?

“Yes!” she replied.

The exchange happened May 7, as Scheidt’s parents (her mother, Lynn Taylor, is a 1983 UVA alumna) were driving their daughter back to Alexandria following the completion of her first year.

The Who had a show at Jiffy Lube Live in Bristow on May 11. The band travels with a principal violinist, cellist and conductor, and recruits local professional musicians at each of its concert stops. Scheidt’s former violin instructor, a performer for the Washington National Opera, had posted on Facebook that she had joined the orchestra that would be backing the band.

Taylor, a huge fan of the band and who held tickets to the Bristow show, texted the instructor, hoping she knew the playlist for the concert. That’s when she learned the band needed one more violinist. Would Olivia be interested?

In accepting the paid gig, Scheidt became the youngest and only non-professional performer to play in the orchestra that night.

But she had to hustle. There were 24 songs on the playlist and Scheidt had to learn the 19 that included orchestral performances. Many of the songs were from The Who’s groundbreaking rock opera, “Tommy,” about a “deaf, dumb and blind” pinball wizard, a double vinyl set released in 1969 to massive critical acclaim.

“It was many days of practicing each piece over and over,” she said. “I also listened to the original pieces on You-

for me,” she said, “walking out on stage and seeing all the empty seats that would later be filled with thousands of people.”

Scheidt said she didn’t expect the orchestra to share the stage with Pete Townshend, Roger Daltrey and the rest of the band. “I actually expected us to be either below the stage or in a pit,” she said.

Scheidt said the dress rehearsal didn’t include the band. Instead, speakers blasted guitar and piano solos to give the orchestra a sense of what the actual performance would be like. Each instrument had its own microphone, which created a layered sound. Later, the band would join the orchestra for a sound check. “It was just amazing, because I was about less than 10 feet away from Roger Daltrey and Pete Townshend and Ringo Starr’s son, Zak Starkey,” the band’s drummer.

“One of the coolest things was to listen to them practice all their guitar solos,” she said. “They were totally in their own zone.”

The first song of the night was “Overture” from “Tommy.” “The stage was shaking with the audience and when the band came out the whole audience lit up,” Scheidt said.

When they began to play, she had a hard time hearing herself, even though she was miked, because there was so much screaming and cheering. The musicians had been told to bring earplugs because of the deafening noise, but early into the concert Scheidt took hers out so she could hear her violin.

Then something unexpected hap-



Alexandria native Olivia Scheidt was the youngest and only non-professional performer to play with The Who May 11. She recently moved to Montebello with her parents, Lynn Taylor and Doug Scheidt.

Photo by Dan Addison, University Communications

Tube to get a sense of the beat, how fast each of the songs was and when each instrument comes in. It was just a bunch of that on repeat for three days, for multiple hours each day.”

Scheidt, who plays with the Charlottesville Symphony and studies violin at UVA with associate professor David Sariti, has been playing the violin since she was 5 years old.

The day of the concert, she arrived early at the arena for a three-hour dress rehearsal. Jiffy Lube Live holds more than 25,000 people, and walking onto the stage was “amazing,” Scheidt said.

“This was a whole new experience

classic rock



Scheidt at Jiffy Lube Live, where she performed on The Who's "Moving On" North American tour. (Contributed photo)

opened about a quarter through the show. Scheidt's "E" string, the highest-pitched of a violin's four strings, snapped in two. She had to ad lib by shifting up on her "A" string to hit the high notes. "My string had never broken before in a single performance," she said. "We got a break after playing 'Imagine A Man,' so I was able to change my string then."

Of all the songs Scheidt performed

with The Who, her favorite was "Overture." At just over five minutes long, it is a soaring piece of music that showcases brilliant French horn solos, subtle background vocals, galloping drums and strumming guitars.

"It was just very different from any other rock song I had heard before. There were not many lyrics, which I actually preferred," she said. "I thought it was a good way to start the concert be-

cause it showcased the orchestra, which you do not usually see or hear with rock bands in general."

Another thrilling aspect of the performance was being able to sit feet away from The Who and watch them perform the songs that did not include the orchestra. "It was super, super cool and amazing!" she said.

The last song of the night was The Who's skin-tingling anthem "Baba O'Riley," commonly known as "Teenage Wasteland." It opens with a thrilling organ marimba beat and has landed on scores of lists of the best rock songs of all time. "Every single audience member got out of their seats and started clapping. Some people were standing on their chairs," Scheidt said. "It was just amazing to see."

"I got to meet so many professional violinists," she continued. "There were some from the military, the Air Force and other ones who play for the Washington Opera."

In fact, the opera musicians were given a choice that night; perform Puccini's *Tosca* or play with The Who. Many opted for option B.

For Scheidt, it was the night of a lifetime. And an awesome résumé-builder.



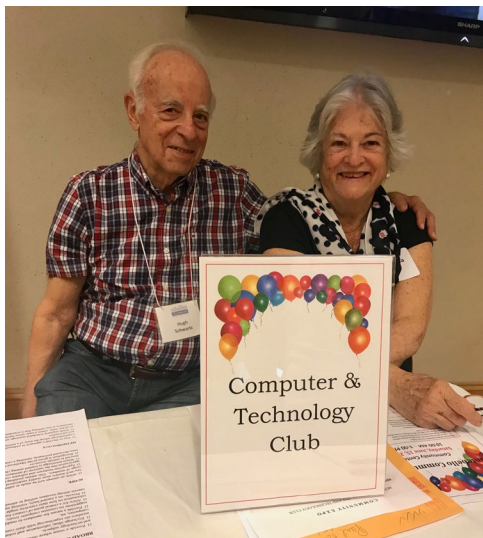
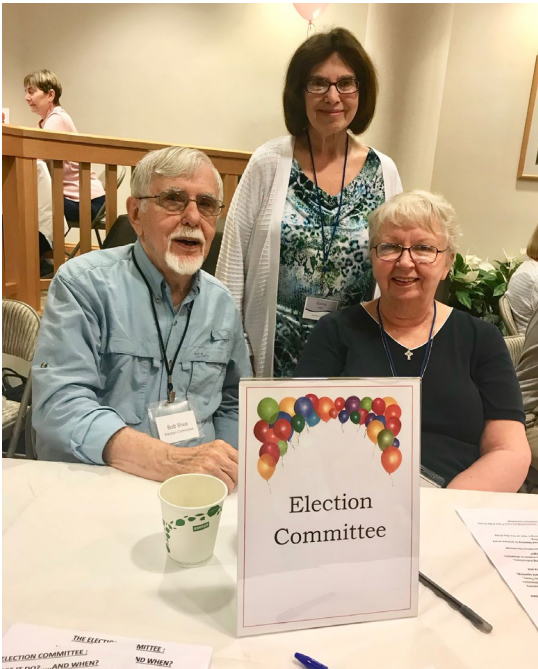
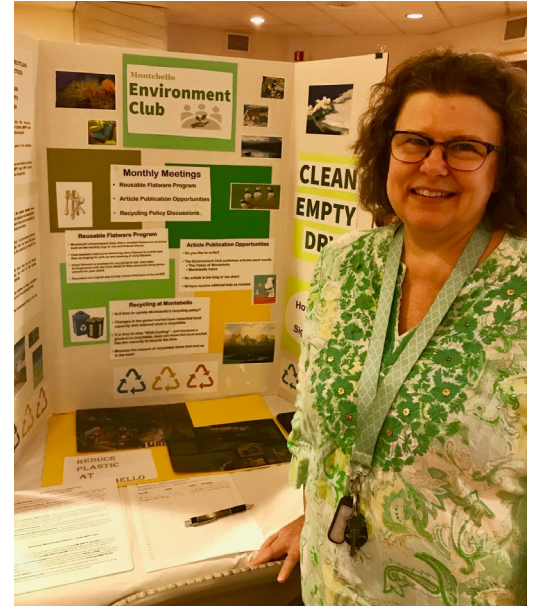
Reprinted with permission from UVA Communications

Here are a few of the pictures that I took of our unusual Montebello resident. I found that this American robin with a white head is probably a leucistic robin. It has abnormal pigmentation due to a genetic mutation. Leucism is similar to albinism, but the eyes are not pink, and the lighter pigmentation can be localized. It is kind of rare.

I have found it hanging out by the round planters in the building 3 parking area or near building 1. – Carolyn Strano

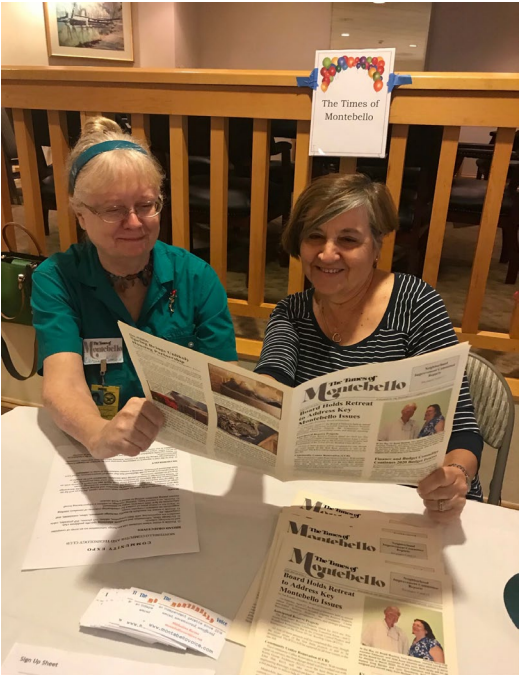


activities expo

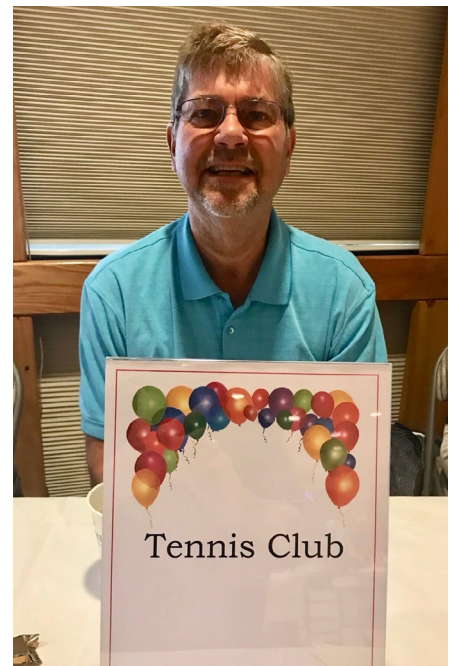


Photos by Dian McDonald

activities expo



activities expo



The annual Activities Expo took place in the Community Center on June 15 with representatives from all of Montebello's clubs and committees.

Photos by Dian McDonald

The Montebello Voice

activities expo



Polymer Clay Fun Day! Come One Come All! July 17, 11am to 4pm in CC lounge



TILES AND CANES!

A cane is a cylinder with the same design all the way through. Tiles are elaborately decorated squares of clay that are small and used as mosaic tiles. You can use tiles or slices of cane to make kaleidoscopes, decorate frames, gift boxes, make a wall piece, sculptures etc.!

What better gift to make for someone this holiday season than something you made with love and care!!

These techniques are simple but make complex designs! Kids 8yrs and over will love these and will have no trouble following along so bring them with you!!

You can make these wonderful items even if you have had no experience with polymer clay before.

So Join me for a fun day of creativity and relaxation!!

Refreshments will be provided!!!!

Please email me for a supply list if this is your first time.

Pratibha Srinivasan 4/1412

psrinivasan@icloud.com



Techniques by Chris Kapono



Cane design - Meg Newberg



AiM Polymer Clay Group



Chess Game Night with Chess Club

All Levels & All Ages!
All Welcome!
Beginners to Grandmasters!
Play! Share! Learn! Practice!

4th Thursday, Each Month
(generally*)
C.C. Card Room
7:00pm to 9:30pm (latest)



Make your move and stop by to see a joust! The Queen doesn't even mind tardiness!

Bring your own Chess Set if you like! – And, if you're brand new to Chess, but you'd like to check out our Chess Club while playing a relatively "quiet" or "cerebral" game that *doesn't* "compete" with the ancient game of Chess from a *noise* perspective, you may bring such a game and hang out with us! (Examples of Games that partner well with Chess: Scrabble, Checkers, Othello, etc.)

Contact Lisa J. Stedje at lisa@stedje.com and/or Nick Nickerson at fnixson@gmail.com for more information.

* (e.g., most holidays and holiday periods are excluded.)



Montebello Classic Movie Night

Wednesday, July 24, 2019, at 7pm
on the Big Screen in the Community Center



The 39 Steps is an iconic 1935 British thriller directed by Alfred Hitchcock, starring Robert Donat and Madeleine Carroll. It's very loosely based on the 1915 adventure novel of the same name by John Buchan. "Everyman" civilian Richard Hannay becomes caught up in preventing an organization of spies called "the 39 Steps" from stealing British military secrets. And life never goes back to normal. Hitchcock makes it work. This will become one of your favorites.

Good, old-fashioned vices and virtues!

FREE popcorn, candies, and soft drinks for a great classic movie night!

Your host, Pamela Copley, will give you a pre-show briefing on the stars and the production, and then give you all the post-screening "back story" highlights. Pamela can be contacted at PvonGruber@aol.com.



and



Invite you to our film & discussion



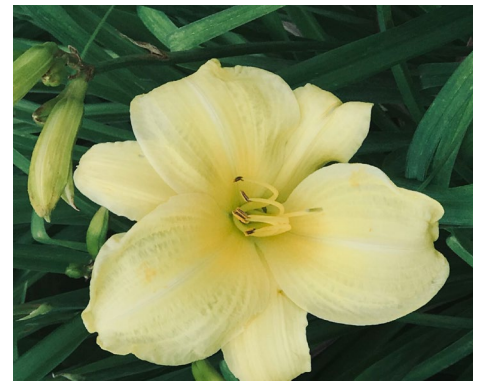
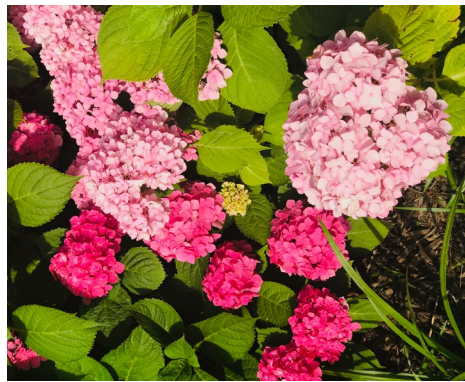
THE GARDEN OF THE FINZI-CONTINIS
THURSDAY JULY 25 7:30 P.M. PARTY ROOM 2



In the late 1930s, in Ferrara, a group of young friends get together for afternoons of tennis and happy times. Some of them are Italian Jews and a rising tide of Fascism has imposed increasingly anti-Semitic restrictions in their lives. Barred from regular tennis clubs, they go to play at the grand, walled estate owned by the Finzi-Continis, a wealthy, intellectual and sophisticated Jewish family. Oblivious to the threats around them, life still seems to be sunny at the large Finzi-Contini estate, keeping the rest of the world at bay.

Joel Miller will introduce the film and lead the post-movie discussion.

final glance



Montebello flowers by Dian McDonald