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301-514-9144
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Ray Ediger (thru '26-'27)
301-788-2250
Clara Thompson (thru '23-'24)
240-397-3749
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Meetings

Regular meetings are held every Tuesday at 12:15pm in the Garden Room, Elks Lodge, 289 Willowdale Dr., Frederick, MD 21702



Please welcome our newest member, Phoebe Barreto, who has lived in Frederick County for 18 years. Married with two children and a dog, Phoebe is an avid hiker, an advanced pickleball player, and she enjoys water activities, traveling, spending time with family and friends, going to the beach and volunteering in her community.



Phoebe me at one of her favorite hiking trails, Weverton Cliff.

"I am excited and appreciative of the opportunity to be a part of the Kiwanis Club. I'm looking forward to be more involved with the community and be an active participant with the club. I have fond memories of being a Key Club member and President in high school!", she said.

Phoebe has already become active in the club by assisting Colette Baker with planning the upcoming Middle School Most Improved Student dinner and with our several Service Leadership Programs in area schools.



This past February, new member Phoebe Barreto participated in her first Sleep in Heavenly Peace Bed Build. She is shown in these two photos proudly holding a souvenir SHP brand she made herself during the bed build.

(Above L to R) Richard Cutting, Sue Vona, Phoebe Barreto and Dr Bob Kaufmann at February 18 bed SHP bed build.

(Below) Phoebe Barreto and Richard Cutting.

Moving Remarks by Surprise Visitor

On Feb 14th, Dist. 8 LTG Seth Thatcher visited our club to say "Thank You"! Below are his moving remarks. We all were so pleased that he took the time to visit and recall the impact the Kiwanis Club of Frederick had on his life.

My name is Seth Thatcher. I grew up in Frederick County, MD in Johnsville, near Libertytown. I went to Frederick County Public Schools and graduated from Walkersville High School in 1990. As I neared high school graduation I was looking for scholarships to help with tuition to Towson University in Baltimore where I had been accepted. I applied to the Frederick Kiwanis Club for a scholarship and after a selection process, I received \$500.

Ten years later, in year 2000, after having moved to Winchester, VA, where I still live, a friend of mine asked me to join Kiwanis. Now, I had never been in Key Club, Circle K, or any other Kiwanis-related organization. But when he asked me to join, I immediately said, "YES!" emphatically. Why? Even I didn't even know why I said yes, so quickly, at the time. But I believe it was because I wanted to give back to my community as others had done for me and I felt a loyalty to Kiwanis that I hadn't even fully realized.

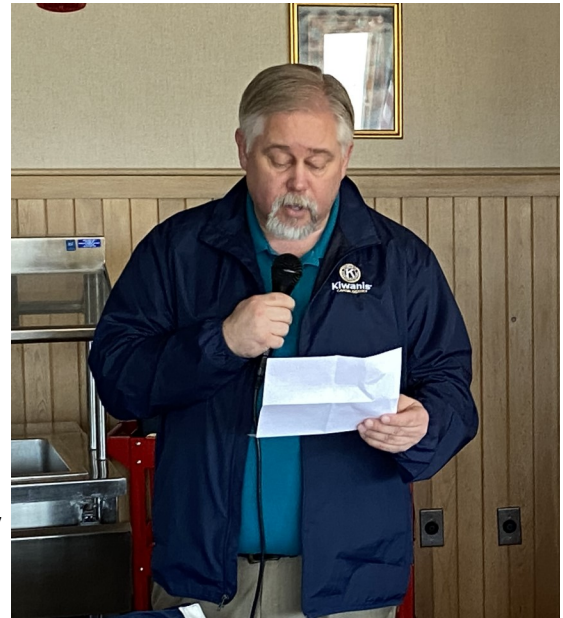
Now I may get emotional when I say this next part, so bear with me. The \$500 scholarship that was given to me by Frederick Kiwanians has quite literally changed the course of my life. I have been a proud Kiwanian for over 20 years. I have served as Club President and Secretary for Kiwanis Club of Old Town in Winchester, VA. And I am currently serving as the Capital District's Division 8 Lt. Governor-under Governor Jen Wolff. As Lt. Gov. I have oversight responsibility for the clubs of Shepherdstown and Charles Town in WV, 3 clubs in Winchester plus Front Royal and Strasburg in VA.

And because of the education I received at Towson University, thanks in part to Frederick Kiwanians, I got to do what I always wanted in life which is to be an elected official serving the public. I am the Frederick County, VA "Commissioner of the Revenue", a public office that doesn't exist in Maryland. I have come back today, on Valentine's Day, to tell you how thankful I am for the assistance you gave me and to tell you how I will always have a special place in my heart for Frederick Kiwanians.

Seth Thatcher

Div. 8 Lt. Gov.

Capital District Kiwanis International



Speakers from Bereavement Programs



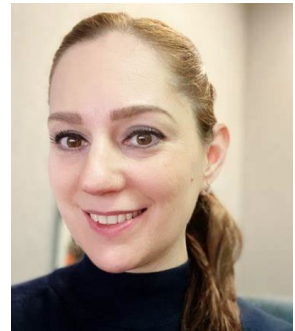
At a recent club meeting, club member Kaili van Waveren (Hospice Bereavement Care Supervisor for Frederick Health) introduced our two speakers. Laura Fernandez, the bilingual bereavement coordinator at Frederick Health Hospice, and Jan Hummer, Frederick Health's Project Christine coordinator.

Laura's program provides equal access bereavement services aimed to help and support our Hispanic Community in Frederick County. Services provided include individual and group counseling,

grief support groups in schools, and camps and retreats for children and adolescents.

Jan's Project Christine provides peer support to parents and families grieving the death of a child and is open to parents and children in grades K-12.

Pictured above (L to R) club members Ray Ediger and Kaili van Waveren are viewing Frederick Health Hospice bereavement services related flyers being shared by Jan Hummer. (Laura is was not available for the group photo, but is pictured to the right.)



Maloney Rocks!



At a recent club meeting, member Dave Maloney shared his lapidary hobby with club members. In this picture, he holds one of six wheels of various grits he uses to shape cabochons from agate and jasper preforms. The finished items, which he sometimes mounts in wire wrapping, can be seen in the display cases.

Also on the table top are the 10" diamond saw blades used to slab the rough stones as well as examples of petrified wood, agates and amethyst crystals.

He also explained the process for tumbling stones which makes them shiny with their intricate detail beautifully displayed. The cluster of small stones along the front edge of the table were all polished and were given out to club members as souvenirs of the first-ever club presentation about rocks!

Member Ashley VanCleeef Recognized as Best!



Meet Bob & Freddie. When it comes to local businesses, businesspeople and organizations in Frederick, they know best. Here is a personal interview with a 2022 Best of the Best winner or finalist about why they love what they do, helping those they serve and working in Frederick.

Law for Parents 2022 WINNER FOR BEST LAW FIRM - GENERAL LAW

136 N. East Street, Frederick
301-882-2001
lawforparents.com
[Facebook.com/lawforparents](https://www.facebook.com/lawforparents)

BOB HISTORY

- ▶ 2022 – Winner, Law Firm – General Law
- ▶ 2021 – Finalist, Law Firm – General Law

Our mission is to assist parents to navigate education systems and effectuate their child's legal rights and protections. ensure that every patient that comes to our office feels right at home!

WHAT SETS YOUR BUSINESS APART?

We are the only law firm that only represents parents of children with disabilities. We have backgrounds in education as well as law and can offer parents advice on both what their child needs from an instructional perspective but also their legal rights.

WHERE DO YOU SEE YOUR BUSINESS IN FIVE YEARS?

We are expanding this year and are



excited to announce our new location and expansion of services.

ABOUT ASHLEY VANCLEEF, ESQ.

I started my career as a special educator and spent 18 years working for public school systems and state departments before becoming a parents' attorney.

My legal experience is not only in representing parents but also representing the 17th largest school system in the US.

Feb 2, 2023



LAW FOR PARENTS



Former Club Member Leaves Legacy

By Betsy Day, CFFC CEO Feb 26, 2023

As we near the end of a month dedicated to highlighting and celebrating Black history, I want to shine a light on a gentleman who spent a lifetime working to make Frederick County an amazing place to live and play.

It's impossible to quantify the impact that William O. Lee Jr. had in his lifetime, but it's fair to say that he made Frederick County a better place for many.

Known as "Bill" or "Sonny" to friends, Lee grew up in Frederick and graduated from Lincoln High School before serving in the Navy. He earned a degree from Howard University and completed postgraduate work at University of Maryland and Western Maryland College (now McDaniel College).

He then returned to Frederick, where he raised a family and embarked on a life of teaching and community service.

I don't have enough space in this column to list all of the organizations that benefitted from Lee's service, but at one time, he estimated it to be in the ballpark of about 50 and included not only The Community Foundation of Frederick County, but also Boy Scouts, Asbury United Methodist Church, Kiwanis, Hospice of Frederick County, Police Athletic League and United Way, to name just a few.

After nearly 30 years working in Frederick County Public Schools, first as a physical education teacher and later as a principal, Lee retired in 1983.

In 2003, the Community Foundation recognized Lee as one of its first Wertheimer Fellows for Excellence in Volunteerism. He was honored for his years of service as a teacher, principal, city alderman, mentor, volunteer, churchgoer, nonprofit advocate, involved citizen and champion of local Black history.

With his award, he established The William O. Lee Jr. and Family Endowment Fund. The fund provides both grants to nonprofit organizations that research and preserve Frederick County's Black history and scholarships to Frederick City graduates pursuing postsecondary education.

Lee died in 2004. Nearly two decades later, he's still making an impact.

Over the last few years, Lee's fund has supported multiple projects at the African American Resources Cultural and Heritage (AARCH) Society. One grant went toward preserving the County Globe, an Afri-



(Continued on page 7)

(Continued from page 6)

can American newspaper published between 1990 and 2005. Another grant supported the purchase and renewal of the organization's first museum management software.

This year, the fund provided a grant to Lincoln Elementary School for a mural that illustrates its history as the only school for Black children during segregation.

In addition to supporting the work of local nonprofits, Lee's fund has also provided college scholarships to seven students.

When he received his Wertheimer award, Lee told Frederick Magazine, "I think I've done some good. If I had my life to live over again, it would be the same. I'd still have Frederick in mind — to make it the best possible place for all of us."

By his own account, Lee was just a citizen doing what he could to improve his community. But his dedication to making Frederick a wonderful place to live and play, and his commitment to understanding and preserving local Black history, exemplifies a remarkable man who will continue to make a difference in the lives of those who call Frederick home for generations to come.

[Club member Art Anderson adds, "Bill Lee was a very active Kiwanian in addition to his other community oriented activities. Bill joined the Kiwanis Club of Frederick in 1983 and remained a member until he died in 2008."]

Middle School Most-Improved Student Recognition Dinner

Our Kiwanis Club Signature Project is coming up!

The Most-Improved MS Student Recognition Dinner is scheduled for April 25th @ 6:00 p.m. at the Elks. The cost for the chicken dinner will be \$18, collected at the door.



2022 recipients

We have held this event for over 25 years, some of that time under the auspices of the former Suburban club.

Don't miss out! This is a great tribute to students from 16 of our area schools. Parents, family, school administrators will be there honoring the students. Please support this event.



Preparations are underway for a great event. Don't miss it!

Member Couple Volunteering



Husband and wife team and club members, Ashley VanCleaf and Jeremy Poling are shown here attending a Be Our Guest Tea Party (princess tea party event) that was a fundraiser for Comfort Cases which are backpacks filled with comfort and personal care items for youth entering the foster care system.



Jeremy (shown on the left in this photo) also braved the cold as he participated in the 2023 Maryland State Police Polar Bear Plunge at Sandy Point State Park. The Plunge is a fundraiser for Special Olympics athletes who train and compete year-round throughout Maryland.

And while he was shivering, Ashley reports that she was volunteering at Green Valley Elementary School for the Valentines Day party and chaperoning the science center field trip.



Member Couple Volunteering

Jeremy also recently sponsored Windsor Knolls Middle School in setting up an archery program. Plus, he attended their Cupid Shoot fundraiser for St Jude.



Member Ray Ediger Featured for his Hops!

A new hop-opportunity emerges for Md. beer

Varietal unusual for state in that it's suitable for use in brewing

By EMMETT GARTNER
egartner@newspost.com

Had retired veterinarian Dr. Ray Ediger not grown up in the Pacific Northwest, he might not have thought much of the monstrous plant that sprawled its vines across a fence outside his farmhouse in Frederick County.

Ediger, however, had spent summers picking beer-bound hops in Oregon. He said it was a common summer job for Oregon youths.

His knowledge allowed him to identify this backyard monstrosity as what it was — a hop plant, a rarity in a state with Maryland's climate, where hops are typically brought in from the Pacific Northwest and propagated with some difficulty.

The hops that do grow well in Maryland are an invasive variety from Japan and lack the flowers capable of brewing beer. Ediger could tell his hop was not from the Pacific Northwest or Japan.

"It's been my impression that those particular strains that have been brought to Maryland don't do as well," Ediger said. "[This hop] looks like it belongs in a jungle. It's just aggressive compared to the others that are much more delicate."

In 2013, after living with the



Staff photo by Bill Green

From left, Maryland Acting Secretary Of Agriculture Kevin Atticks, University of Maryland Extension agent Bryan Butler, Milkhouse Brewery owner Tom Barse and Dr. Ray Ediger, the retired veterinarian who discovered a new variety hop, dubbed Monocacy hop, on his property, talk during the unveiling of Milkhouse's three beers brewed from the hop.

hop plant for almost 45 years and numerous failed attempts to control its vigorous growth, Ediger decided it was time to share the plant with local hop grower Tom Barse, owner and manager of Milkhouse Brewery outside Mount Airy.

After Barse found out about this mystery hop, a chain of agricultural exploration was set in motion.

Barse then told Bryan Butler, a horticulturist and principal agent for the University of Maryland Extension in Carroll County.

Butler came by to clip the plant and send a sample out to Corvallis, Oregon, for testing at the U.S. Department of Agriculture's National Clonal Germplasm Repository — a sort of national library for the genetic material of plant species.

Butler previously followed this path with another hop in Maryland and received disappointing results. That first hop, which Butler thought might have been unique or endemic to Maryland, was already known to the USDA staff.

"It wasn't unique. It was nothing," Butler said. "It was something we were already growing."

With Ediger's hop, however, Butler had renewed hope. He called a USDA scientist at the Corvallis lab and pleaded for another shot.

The scientist agreed to test it, so long as Butler sent the sample out immediately. When he got a phone call from the scientist a few weeks later, a feeling of doubt reemerged.

(See DISCOVERY A10)

Newly discovered Maryland hop rarity for the region

(DISCOVERY from A1)

"Well, I've already been let down, so I was expecting to be let down again," Butler said.

This phone call with the USDA scientist went differently.

"The PhD scientist from Corvallis calls me on the phone on a Friday and she was elated," Butler said. "She was exuberant. She said, 'It's unique! It's totally unique! It's completely different. There's nothing like it!'"

The results, Butler said, indicated that the hop was not only unique to Maryland, but also to the hundreds of other hop varieties stored at the USDA repository.

Ediger's hop was given a name derived from the region that it was found — the Monocacy hop, reflecting Frederick and Carroll counties' Monocacy River watershed.

The hop's origins beyond Maryland are unknown, according to Barse, though he suspects that it was grown for home use back in the 1800s, when farmers brewed their own beers. Ediger said he traced his house where the hop was found back to the 1830s.

In 2021, Butler, Barse and their team received a two-year grant through the help of Grow and Fortify, a trade organization representing Maryland-based agricultural businesses, and managed by the USDA and Maryland Department of Agriculture.

With the grant, they began to grow the Monocacy hop at the University of Maryland Extension research farm in Keedysville to study its viability



Podcast available on Apple Podcasts, Google Podcasts, iTunes and Spotify.

ity for consumption — when its flowers bloom, how consistent its output is and how difficult it is to process for beer production, all with the hope of growing an economically viable hop for farmers and brewers.

Another aspect of the research, Butler said, is its environmental efficiencies.

"Here in the mid-Atlantic, the disease and insect pressure [on crops] is gigantic," Butler said. "So this plant, because it's been growing [in Maryland] for so many years, it is resistant" to some of those pests and diseases.

Butler said the Monocacy hop's Maryland background and unfettered growth, which he has seen in Ediger's yard and at the farm in Keedysville, could make it less reliant on chemical fertilizers or pesticides.

In turn, that could mean reduced costs for farmers and lower amounts of the chemicals draining into the Chesapeake Bay.

"From a sustainability perspective, I think this plant is much more well adapted and should require less management inputs," Butler said.

Hops were a \$636 million industry in 2019, according to the USDA, with the United States accounting for 40% of all hop acreage production.



Staff photo by Bill Green

A glass of beer is held in front of a list of the three Monocacy hop beers that Milkhouse Brewery owner Tom Barse and brewers unveiled Tuesday at the brewery.

A vast majority of those U.S. hops came from the Pacific Northwest, which leads the country in hop production. The region had 56,544 harvested acres in 2019 compared to Maryland's 20 acres, according to Hop Growers of America.

A hop that is viable for commercial farming would make a big splash in a small Maryland market.

On the economic side, however, the Monocacy hop's future is not only reliant on more production research, but another important factor

— if beer from the hop is any good or not.

This is where Barse, Milkhouse head brewer Harry Harne and assistant brewer Ray Simmons came in. It was up to them to harvest the Monocacy hop from the Keedysville farm last year and turn it into something tasty.

For guidance, Barse sent the Monocacy hop out to a lab in Wisconsin that measured the hop's acidity and oil levels, which indicate what beer types might be most compatible with its flavor profile.

The results motivated the brewing of three beers — a light lager, Vienna lager and pale ale, which Barse and Milkhouse unveiled during an opening house Tuesday evening.

There, top officials from the Maryland Department of Agriculture, including Acting Secretary Kevin Atticks, home and commercial brewers, and other beer lovers huddled under heat lamps in a pavilion at Milkhouse Brewery to taste the beers derived from the Monocacy hop.

Each attendee was given a taste chart to plot out their experiences.

One attendee, Cory McCagh, owner and manager of 1812 Brewery in Cumberland, thought highly of the Milkhouse beers brewed with Monocacy hops.

"The Vienna is a delicious, crisp lager that has a nice malty backbone and this sharpness from the hops," McCagh said. "It's not overpowering, but it has a spicy, noble character."

McCagh also touted the potential to use the Monocacy

hop at his own brewery and "close the loop" when sourcing ingredients.

"As brewers, we look at every opportunity to use local ingredients," McCagh said. "And to then see that they're doing that here and see that from a brewer side, but also from an agricultural side, it's pretty cool."

The next phase of Butler and Barse's research is to expand the Monocacy hop on the commercial side, so brewers like McCagh might have a shot at growing it on their own or buying it from a farmer who does the growing for them.

"We'll try to start getting this hop to Maryland growers who are interested in taking this to the next level," Barse said.

Frederick-based brewery Flying Dog and Baltimore County-based brewery Heavy Seas are already lined up to make a beer of their own with the Monocacy hop, Butler said.

And after Butler and Barse reapply for another grant to continue a few more years of research, Butler said they might have the data they need to determine the Monocacy hop's economic sustainability as a commercially grown crop.

"Generally, it has not taken off yet," Butler said. "But I think it will when other brewers are brewing with this. My dream is that one day, this becomes a style of beer, like Old Bay is a style of spice."



Club member Dr Ray Ediger (left) stands with a poster describing the variety of hops he had growing on his property and which he shared with Milkhouse Brewery for the making of beer. Before long, it was discovered that Ray's variety (now known as the Monocacy Hop) is unique to Maryland and has the potential of lending itself to commercial farming in Maryland!



Member Monthly Volunteer Hours: January 2023

by Colette Baker

Here are volunteer hours for the month of January 2023. Be sure to report your monthly hours on the first of each month for the preceding month. Go here to do so:

<https://davidmaloney.com/machform2/embed.php?id=18517>

Bed Build	2 members	17 hours	40 youth
4 H Club	1 member	4 hours	
School Volunteer	1 member	4 hours	
Hydroencephalus Assn.			
Parent Support Group	1 member	3 hours	15 youth

New Club SLP Advisor

A big Thank You to **Colette Baker** for volunteering to assume the duties of Club Service Leadership Program (SLP) Advisor. As such she will be liaising with the SLPs that our club currently sponsors. Included are:

- Middletown MS Builders Club
- Middletown HS Key Club
- Gov. T. J. HS Key Club
- Tuscarora HS Key Club
- Walkersville HS Key Club
- Urbana HS Key Club (coming soon)
- Hood College CKI

Much Appreciated! 

Looking for upcoming Club activities and events? You can now find a current listing online on our club website. Just go to <https://www.frederickkiwanis.org> and click on the EVENTS link in



CALL US: 301-898-9032



Kiwanis
CLUB OF FREDERICK, MD

Upcoming Birthdays!

Diane Reba 3/7 dcreba@comcast.net

Arthur Anderson 3/12 artnsience@yahoo.com



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