

Jefferson Manor Board Elections - May 10

How can you make an impact in our neighborhood?

7:00pm - Mount Eagle Elementary School Cafeteria

Join us for the JMCA Membership Meeting. We will hold an election for the next JMCA Board and hear updates from Fairfax County representatives on the Albemarle Drive Project. You must be a JMCA dues paying member to run for office and/or vote. You may pay dues by cash, check, or online: <http://jeffersonmanor.org/>

Call for candidates! Please email vicepres@jeffersonmanor.org if you would like to run for a position. There are four executive, one-year termed positions and five directors who serve two-year terms. Any dues-paying member of the JMCA may run for a position and any member may vote in person at a membership meeting.

The position roles are defined as:

President: Presides over all meetings of the membership. They exercises general active management of the business of the JMCA and directs the execution of all policies and resolutions of the Board. The President may assign duties subject to the approval of the Board.

Vice President: Performs duties and exercises the powers of the President during the absence or disability of the President.

Secretary: Attends all Board and membership meetings and keeps minutes of all meetings, including, on request, a record of the calling of a vote.

Treasurer: Maintains custody of all JMCA funds and shall keep full and accurate accounts of all receipts, disbursements, and voting membership. The Treasurer shall prepare an annual report of the cash receipts and disbursements for the prior calendar year.

Board of Directors: Maximum of five director positions available. Directors determine and vote on the policies of the JMCA. Board members may form committees, lead member volunteer initiatives, and advise JMCA leadership.

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Connect with JMCA

Want to keep up to date with the latest JMCA news, goings' on, or want to let your neighbors get first dibs on that item your selling before it hits Craigslist? Join us at Yahoo Groups, Nextdoor.com, Facebook and on Twitter!

Yahoo Groups:

groups.yahoo.com/group

Search Jefferson Manor. This listserv is used to disseminate information to the community.

Nextdoor.com: jeffersonmanorva.nextdoor.com/

Nextdoor lets us connect with each other and the neighborhoods around us.

Twitter:

Follow [@JMCA22303](https://twitter.com/JMCA22303) and access some of the twitter feeds of news sites and organizations that are important to Jefferson Manor residents.

Facebook:

Visit JMCA's group. Search Facebook groups for [Jefferson Manor Citizens Association](#).

JMCA website:

www.jeffersonmanor.org

You can find updates on upcoming neighborhood events and news on this site, as well as a color version of this newsletter in PDF.

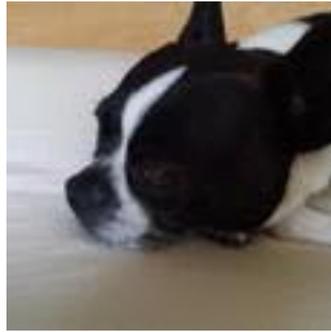
The Neighborhood News is published 6 times a year by volunteers in your community. The newsletter operates on advertising and the generous hours donated by neighbors like you. If you would like to submit articles, volunteer time (**we are looking for a few neighbors who would love to walk around a small section of the neighborhood and deliver the News!**) or advertise in the News, E-mail newsletter@jeffersonmanor.org

Deadlines for submissions are the 15th of June, August, October, December, February, April for publication the following month.



Lost Dog - Seeking Information

Patton was last seen at the corner of Edgehill Drive and Fairhaven Ave (22303) on Wednesday, February 22. He's a black and white Boston terrier, 15 lbs, 6 years old, neutered male. He is chipped. Black collar, no tags. He's shy/timid but friendly. Please contact Kathie at _____ with any information.



Save the Date! The annual neighborhood yard sale benefiting Mount Eagle Elementary will be held on **May 6, 2017**, from approximately 7:00 – 11:00 am (though you can decide your own times). We will advertise all over the area, and put up even more signs than last year. You may hold your yard sale in your own yard, or join the communal yard at 6020 Monticello Road.

Starting on May 1, Kay Floyd will be accepting donations of new and gently used items to be placed in a “Name Your Own Price” section where 100% of the proceeds go to Mount Eagle. Time to start spring cleaning and helping the students!

Embark Meeting Notes - April 12

submitted by Alexis Glenn or Chris Soule

JMCA is a volunteer citizens group devoted to the betterment of the Jefferson Manor neighborhood.

Membership is \$20 annually, paid at the membership meetings or to :

JMCA, P.O. Box 4104, Alexandria, VA 22303

JMCA membership is annual, from January to December.

For more information, visit:

www.JeffersonManor.org or email us at:
info@JeffersonManor.org.

JMCA Board Members - (3/2016-3/2017)

- Ashley Davis, President
President@JeffersonManor.org
- Kathryn Floyd, Vice President
VicePrez@JeffersonManor.org
- UP FOR ELECTION, Treasurer
Treasurer@JeffersonManor.org
- Sam Rinde, Secretary
Secretary@JeffersonManor.org
- SEAT OPEN FOR ELECTION
- Jon Holman, Director
- Susan Bowyer, Director
- Thomas Robison, Director
- Carla Murillo-Gonzalez, Director

JMCA General Contact Information

- Newsletter - newsletter@JeffersonManor.org
- Neighborhood Watch, Home Improvement Committee, Land Use Committee, Parents' Group, Social Committee, Transportation Committee, Website Committee can all be reached at info@JeffersonManor.org

Advertising Pricing

per issue

Full page: \$210

1/2 page: \$110

1/4 page: \$60

1/8 page: \$35

Questions? newsletter@JeffersonManor.org

The JMCA does not endorse or verify the quality of service provided by advertisers in this newsletter.

The JMCA would like to announce that you may now support the Jefferson Manor Citizens Association with the convenience of Paypal! To pay your annual membership dues or to pay for advertisements in the bimonthly neighborhood newsletter, please visit www.JeffersonManor.org and click the Paypal button in the upper right corner.

La Asociacion de Ciudadanos de Jefferson Manor (JMCA) les comunica que iahora se pueden hacer pagos convenientemente via PayPal! Para pagar su membresía anual, o si desea pagar por una publicidad en el boletín bimensual de nuestra comunidad, por favor visite www.JeffersonManor.org y haga clic en el botón Paypal en la esquina superior derecha.

The Editor's Pen

by Kyla Lupo

Oh how glad I am for these past weeks of delicious spring weather! I spend every chance I can running and biking outside. I've also bought a bunch of seeds to start sprouting in hopes of a lovely summer garden. We already put a bunch of mint and tomatoes, and the lemon balm and lavender will go in the front. They both look pretty, and they smell great! When anyone needs mint for their mojitos and mint juleps this summer, just call me!

There are two delicious recipes in this issue (and one reminded me of how great *The Great British Baking Show* really is) as well as a great piece about yoga from Natalie. I'll be trying all three; what about you?

As always, we can be reached at
newsletter@jeffersonmanor.org

Drop us a line and tell us what you're thinking.

Kyla

Mount Eagle PTO Update

by Tia Colvin

Thank you to all of our neighbors who attended Multicultural Night! The PTO has several other events upcoming this spring that are open to the community:

April 27th , Plant Drive: Help beautify the grounds of Mount Eagle by contributing to our Plant Drive. Divide plants from your yard between April 19-26 and drop them off at Mount Eagle on April 27 th for us to plant in our garden during our Earth Day celebration.

April 29th , Earth Day: Join us on the lawn of Mount Eagle between 10AM-noon as we work in our pollinator garden, clean the grounds of the school, and enjoy fun crafts and activities for the whole family. Have brunch while you work thanks to a generous contribution from Panera Bread!

May 5th , Kindergarten Orientation, 9-11 AM: Parents and children who will turn 5 by September 30, 2017 should plan to attend. In addition to learning about how to register, both children and parents will have a chance to visit and participate in the learning in kindergarten classrooms together.

Donations to the PTO are always welcome to help support the students of Mount Eagle. The Mount Eagle PTO is a IRS recognized 501(c)3 charity, and all donations are tax-deductible. Donations can be made via PayPal on our website <http://mouteagle.my-pto.org/> or by check to Mount Eagle PTO, 6116 N. Kings Hwy., Alexandria, VA 22303.

The Welcome Wagon

Help us welcome new neighbors to our community by joining the Welcome Wagon Committee! We brainstorm awesome items to put in the basket, involve local businesses, and help new neighbors make their house a home. To join the Welcome Wagon Committee or let us know you just moved in, please email the JMCA Vice President at vicepres@jeffersonmanor.org.



From the Board

by Kay Floyd, JMCA Vice President, on behalf of the board

As the weather gets warmer, our community sometimes experiences an increase in two things that you can help do something about: mosquitos and crime. Let's talk about the one that flies first! Mosquito, in addition to giving you an itchy bite, can carry unpleasant diseases like West Nile Virus. According to Fairfax County, there are three ways to effectively control mosquitos in your yard. First, you can eliminate standing water. Mosquitos can lay their eggs in water as small as a bottle cap. Female mosquitos can lay up to 300 eggs at a time and these babies can hatch in as little of one inch of standing water. Second, you can treat your standing water (we recommend an organic larvicide if you go this route) or, for example, regularly change the water in your bird bath. Third, you can spray or treat your yard. Some neighbors are using the pet-safe Bonide Mosquito Beater Natural Granules, while others are hiring companies. If you do hire a company, then please be sure to inquire about what products they use. For the wildlife and people alike who inhabit this neighborhood, we always recommend using organic products. Plants you may wish to consider are citronella, the scented geranium, the common marigold, catnip, bee balm, lemon balm (and other lemony plants), rosemary, lavender, and most other types that carry a strong scent. For crime, please be aware of what is happening around you and call in suspicious behavior to the non-emergency line: 703-817-7771. If you are witnessing a crime, then you should consider calling 9-1-1. Keep your car (and house) doors locked. Please take valuables out of your car. CDs, GPS, purses, loose change, and more can be very attractive to thieves. Did you know that Fairfax County offers free home security inspections? They will inspect the locks, doors, and windows of your home. You can arrange this by calling our local police district station: 703-360-8400. Lastly, Fairfax County often does friendly patrols in the area to help keep crime at bay and is incredibly responsive to any calls they receive. Let's all work together to keep mosquitos and crime out of the neighborhood.

Neighbor Shout-Outs!

submitted by your neighbors who love you

Shout-out to neighbor Alexis Glenn for sharing this great community development! The traffic light at Fort and North Kings now has a "Leading Pedestrian Interval," also known as a pedestrian head start. It allows the 'walk' signal for pedestrians to appear a couple seconds before the green signal for drivers. This brief timing change allows pedestrians to increase their visibility to drivers who are making turns, especially right turns. Now, crossing the street is a bit safer for all!

Shout out to everyone who pitches in on Facebook to provide everything from eggs to fans to wet-vacs to baby strollers whenever a neighbor needs it. It's sometimes within minutes and it's always with joy. We have a great community!

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Cast-Iron Skillet Chicken Pot Pie

from Kristin Augustine

Ingredients:

4 tablespoons extra-virgin olive oil
 1 cup frozen pearl onions, thawed
 4 cloves garlic, minced
 1 tablespoon freshly chopped sage
 2 cups kale, chopped
 1/4 cup all-purpose flour
 2 cups chicken stock
 1 (11 oz) bag Green Giant™ Steamers™ frozen healthy colors market blend vegetables
 1/2 cup frozen peas
 1 1/2 cup shredded rotisserie chicken
 1 (9-inch) Pillsbury™ Refrigerated Pie Crust
 1 egg, lightly beaten
 2 pinches coarse salt and freshly ground pepper

Directions: Preheat oven to 425°F. Heat the oil in an 8-inch cast-iron skillet over medium heat. Add the onions and cook until they start to brown, about 4 minutes. Add the garlic and sage and bloom for 30 seconds. Add the kale and sauté until wilted, 3 to 4 minutes. Season with a pinch of salt and pepper. Add the flour and continue to sauté another 2 minutes, until the kale is coated. Add the broth, 1/2 cup at a time, until slightly thickened. Stir in the Green Giant™ veggies and peas. Add the chicken and simmer for about 5 minutes, until it's nice and thick. Season well with salt and pepper. Unroll the pie crust and lay it over the cast iron. You may pinch the edges if you choose, or leave them be. Slide into the oven for 15 minutes, until lightly browned. Reduce heat to 375°F and cook another 15 minutes, or until the crust is a deep golden brown. Let rest 20 minutes before cutting into the pie. Serve immediately!

Smart Markets Farmers Market Returns April 27

Next to the Metro Station, near the Kings Landing condos, - Same location as last year

2017 Vendor Listing:

Kingdom Gourmet...

El Tenedor de Nacho

Lund's Sustainable Produce

Arc Angels Creations Salsas

Ignacio's Produce

Real Country Sausage (Smiths of Mecklenburg)

Barnola

Sweet Craft Candy

Greenwich Natural Farms, Inc (pork)

Uncle Freds BBQ Smoke Shack

C.Hess Orchard and Produce

Allies Pies

Towers Bakery

The Inside Scoop

Metropolitan Baking Company

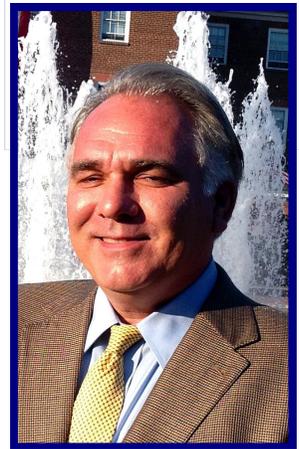
Cash's Garden

by Kay Floyd and puppy Cash

Life in the garden has been fairly quiet, but it is time to come alive! The double daffodils have made their appearance, though a few are so heavy that they have doubled over. The rosemary that grows by the sidewalk and where puppies visit is doing superbly well, while the rosemary planted away from puppies is rather stunted. In late March, we applied two products to the yard: Safer Brand Lawn Restore II yard fertilizer and Bonide Weed Beater complete. Soon, we will add Safer Gro Biomin Calcium and Bu's Brew Biodynamic Compost Tea, as well as put grass seed down once the outdoor temps stay at a solid 50 degrees at night. This spring, two new items will go in the ground. First, the hot pink Secret Passion Coneflower will hopefully take this time (darn squirrels and their digging). Second, we are adding a dusty pink peony that my mom say in England and fell in LOVE with: Sarah Bernhardt. We can hardly wait...to wait a year and see what these do. Mommy is also adding a small French bulldog concrete statue to the yard, so that I can stare at myself. We think some hydrangeas that we relocated around the yard too many times might be dead, so it is time to go shopping. As the weather warms, we will also be trying mosquito fish, for real this time. Thanks to a recommendation we saw on the JMCA facebook page, we are also putting up a purple martin house. We will report back! Our cedar garden boxes from a kit made it a good three years, but are falling apart. Mom keeps using words like "power tools" that puppies find scary, but I do like climbing in the boxes to eat lettuce. Time to go sit in the sunshine and stare at mom digging in the dirt!



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“We can't imagine working with any realtor other than Tom Rickert. Tom helped us purchase and sell our first home in Jefferson Manor, as well as our next home in Virginia Hills, and most recently the purchase of our home in Annandale. He helped guide us through all the pitfalls of financing, comparables, negotiations, inspections, and reliable repair contractors. Tom's approach is warm, genuine and proactive and he took the time to consider our wish list in finding us the perfect home. Tom is the ultimate professional and if you are thinking of buying or selling, we recommend you contact Tom - you won't be disappointed”

Robert and Lisa Moss 1998 - 2017

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If your house is currently listed, this is not an attempt to solicit that listing.



On The Mat

by *Natalie Arbuckle*

I asked my boys what I should write about for this yoga article. My oldest, who was eagerly awaiting opening his first door of our Advent calendar the next day, suggested I write about the Advent calendar. Hmmm I thought what could Advent and yoga possibly have in common? Nothing immediately came to mind but then, as I recalled him telling me that he was not yet excited for Christmas but was excited about Advent, I realized that the saying "it's about the journey" so often used in yoga is exactly what he is learning about Advent.

A yoga practice is about working on your whole person; body and mind. It's about the practice and not the perfection of a particular pose or technique. It is doing yoga day after day. Sometimes it's about slogging through a practice even and perhaps most importantly when you just do not feel like it. Pushing through those tough times and seeing yourself coming out on the other side are the times of the most growth in a practice. It is about being gentle and patient with yourself and finding that when you are, your patience extends to those around you.

As the holiday season wanes, and the lights come down, in set the dark and dreary days of January and February. At this time, we may be impatient with winter, eagerly awaiting the warmth and green of spring.

Perhaps our New Year's resolution is long gone or perhaps we did not set one for 2017. In either case, consider renewing or making a resolution for yourself. Break that big goal into smaller goals; just the way in a physical yoga practice we break the techniques of a pose up in to fundamental poses. Once you are comfortable in a fundamental pose, you add on in yoga. Consider doing the same with your New Year's resolution. Taking it in stages can make it more manageable; give you smaller goals to achieve as the year goes on. See yourself being successful in these smaller goals and delight in the work you are doing to better yourself. If you slide, consider that in yoga some days you are more flexible or strong than others. Sometimes a pose which you can "always do" may be difficult. That is completely normal. Just notice it, be kind to yourself, and start again.



NO TIME FOR THE GYM? Ever thought about training at home?

My name is Carol Shuford, an NASM-certified personal trainer with 16 years experience that lives in your neighborhood! I would love to come to you to assist in reaching your fitness goals

1hr sessions at \$80

½ hr sessions at \$45

Please contact me at: carolshuford@hotmail.com

Dispatches from Fork Drive

by *Elsbeth Kursh*

If, like me, you are enchanted by the *The Great British Baking Show*, you have seen a lot of really impressive pastry. If, like me, you are watching the TV at 2:30 am, the recipes you download to try the next day seem more intimidating 12 hours later.

Have no fear, fellow Forkies. Here's a few of my favorite flavors, wrapped up in a pie crust so simple, you'll never buy pre-made again.

Pie Crust:

I'm a fan of the 3:2:1 method. That is: 3 parts flour, 2 parts fat, 1 part water. For most pie crusts, I use pastry flour, a lower gluten content flour that gives pastry its particular, delicate body. For hand pies, I use bread flour, a higher gluten content flour, to give maximum stability. (On GBBS, these are referred to as plain and strong flours, respectively.) 2 sticks of butter is 1 cup, which makes 7 top and bottom crusts for hand pies. If you want to use



this recipe for your holiday baking (and please do! It's delicious!), 2 sticks of butter will give you a generous 9" pie crust with a good bit left to get Instagram fancy. This is a basic crust: reliable and tasty.

1.5 cups of your preferred, non-self rising flour.

I use and love King Arthur.

1 cup of butter, frozen

1 glass of water, with ice

The trick to pie crust is to keep everything cold. Work fast and chill with abandon.

Put the flour into the bowl of your food processor. Cut the sticks of butter into roughly 6 parts and drop on top of the flour. Pulse a few times to start to combine. Slowly dribble the ice water, a teaspoon or so at a time into the processor until the dough just comes together. Pulse a few times more; the crust should clear the sides. Put the crust in a plastic bag and chill in the refrigerator. Even 20 minutes will help. Pie crust will keep for about a week wrapped up like this in the fridge, or about 3 months in the freezer.

When you're ready to use the pie crust, lightly dust your work surface with the same flour you used to make the crust. Roll it out to ¼", then using a 3" bowl as a template, cut out 14 circles. You will need to roll the scraps together to get all 14. Layer the circles with plastic wrap and put back in the fridge while you prepare the filling.



recipe continues on page 17

Filling:

You can fill hand pies with all manner of delicious things. They are show-stoppers with fruit, stupendous lunches with savory fillings.

3 cups of cooked rice
 1 cup shredded chicken
 1 pound of kale
 1 medium onion, chopped
 3 tablespoons of garlic (I like a lot of garlic; your coworkers might thank you to use less)
 1 tablespoon olive oil
 Salt and pepper to taste

To prepare the kale: remove stems and roughly chop into 1" pieces. Put the kale into a plastic bag and hit with your rolling pin for a minute or so. This would be a super job for any small helpers you may have.

Remove the bruised kale from the bag and put into a large saucepan with the olive oil, onion, and garlic. Stir occasionally over medium heat until the kale has deflated. Turn off the burner and stir in the rice and chicken. Season with salt and pepper.

Take your chilled crusts from the fridge and arrange 7 crusts on baking sheets. With a ¼ cup measure, spoon filling on each crust, then top with a second disc. Crimp edges with a fork. Place in a pre-heated 375 degree oven for 35 minutes. My oven can be a bit slow, so start checking on your pies at 30 minutes.



When nicely browned, remove from oven and let cool on the baking sheets. They are great fresh from the oven, or reheated the next day at lunch time. They're also good cold! Once the pies are totally cool, you can freeze them in individually plastic wrapped parcels, which makes them easy and delicious gifts for new mothers.

You will have about half the filling left if you use the pie crust recipe I gave earlier in the article. To use all the filling, you can double the pie crust recipe, or the extra filling makes a great breakfast. You can reheat it in a frying pan with a scant teaspoon of oil and top with a fried egg.

Hand pies are fantastic ways to use up leftovers and stretch proteins. They are delicious and portable; there's something really special about a hand pie for lunch at work, especially with a great apple and a bottle of seltzer. They are special and elegant, but can be full of comfort food.

Happy hand pie-ing!

Important Phone Numbers

Put me on the fridge, or near the phone

Police, Fire, Ambulance: **9-1-1**

Public Safety Non-Emergency: **703-691-2131**

Fairfax County Emergency Information: **703-817-7771**

VDOT (Virginia Department of Transportation): **1-800-FOR-ROAD**
(**1-800-367-7623**)

Weather - National Weather Service Updates: **703-652-1210**

Washington Gas: **1-800-752-7520** or **703-750-1400**

Dominion Virginia Power: **1-866-DOM-HELP** (**1-866-366-4357**)

Sewer Breaks or Back-Ups: Department of Public Works and Environmental Services: **703-323-1211** or **703-250-2003**

Rising water that threatens your safety: **9-1-1**

Storm flooding during business hours (Monday-Friday, 7:30 a.m. to 4 p.m.):
703-877-2800

After-hours storm flooding emergencies that are not life threatening:
703-323-1211. State that you are reporting a storm sewer emergency.

Sanitary sewer flooding: **703-323-1211**



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Jefferson Manor Community Association – Social Media Policy

Effective April 23, 2015

The Jefferson Manor Community Association (“JMCA”) encourages use of social media as a way for our neighborhood to connect and share information. JMCA-affiliated uses of social media include the JMCA Facebook page, the JMCA email list serve, the JMCA Twitter account, the JMCA Web Blog, and all other future social media outlets. While undoubtedly a tool that can enhance our sense of community, JMCA social media use also presents certain risks and carries with it certain responsibilities. To assist in making responsible decisions in using JMCA social media forums going forward, we have established the following guidelines and policies, which apply to all individuals that post on JMCA social media forums:

- 1. Definition of “Social Media”** – “Social Media” includes all means of communication or content of any sort that is posted or contributed to JMCA-affiliated Internet forums, including – but not limited to – Facebook, Twitter, and JMCA email threads. Posts to web bulletin boards, chat rooms, comments, emails (whether an original communication or response) are all considered social media uses.
- 2. Non-Permissible Social Media Uses** – inappropriate postings on JMCA social media forums include discriminatory remarks, harassment, incendiary accusations, and threats of violence. In particular, derogatory comments and/or opinions pertaining to sexual orientation, gender, race, ethnicity, or disability are inappropriate and will not be tolerated. JMCA social media forums are also not a place for openly political or religious opinions.
- 3. JMCA Actions Regarding Non-Permissible Social Media Use** – because social media is intended as a friendly and convenient way for Jefferson Manor community members to connect and interact with one another, JMCA officers, board members, or other administrators reserve the right to remove inappropriate or offensive content as outlined in Section 2 above. The decision to remove content will not be done unilaterally, and will require a consensus of at least two JMCA officers or board members. If there are at least three incidents where the same individual posts or contributes non-permissible content on JMCA social media forums, the JMCA reserves the right to ban or otherwise prevent this individual from posting future content.
- 4. “Best Practices” Social Media Use** – in addition to avoiding the urge to post or contribute offensive content, users of JMCA social media forums should keep other considerations in mind. Please try to be fair and courteous to other community members. Users should also ensure that they are being honest and accurate when posting information or news, and if you make a mistake, correct it quickly. Please also be open about any previous posts or contributions that have been altered. Remember that the Internet archives almost everything; therefore, even deleted postings can be searched. Never post any information or rumors that you know to be false about fellow community members, businesses, events, or other individuals.



Jeff Brady, Realtor

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He's the Jeff in Jefferson Manor!



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Alexandria, Virginia 22310-4400
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Visit me @ Jeffbradyhomes.com
And Face book@ JeffBradyHomes

If your home is currently on the market, this is not an attempt to solicit

Any residents of the Jefferson Manor subdivision over the age of 18 and non-resident owners of property in the Jefferson Manor subdivision are entitled to membership in the Jefferson Manor Citizens Association.

Membership dues are \$20 per household (\$10 for seniors (55+)) per calendar year.

Complete this application & mail with a check or money order to:

JMCA
P.O. Box 4104
Alexandria, VA 22303

Or visit: www.jeffersonmanor.org to pay online, and get a **color version** of this newsletter!

2017 Membership Application

Renewal - \$20 New Member - \$20 Seniors (55+) - \$10

Name(s): _____

Address: _____

Email: _____

I have included an additional \$_____ as a donation to JMCA to help with the publication cost of Neighborhood News.

TOTAL ENCLOSED: \$_____ Check/Money Order Cash

I am willing to help deliver newsletters (once every other month).

I am interested in the following:

- | | |
|-----------------------|-----------------|
| JMCA Website | Green Committee |
| Transportation issues | Land Use issues |
| Neighborhood Watch | Newsletter |