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Harris Teeter Grand Opening Set for May 6

Harris Teeter will open its Crozet store in the Blue Ridge Shopping Center on Rt. 250 May 6 with an 8 a.m. ribbon-cutting ceremony attended by corporate officials. The 42,000-square-foot store is the chain's first designed to meet LEED standards for environmentally sustainable buildings. Based in Charlotte, Harris Teeter will open another new store in Kitty Hawk, North Carolina, the same day, bringing its store count to 181.

Harris Teeter spokeswoman Jennifer Thompson said the Crozet store will

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Local Supervisors Told to Cut Spending, Leave Tax Rate Alone

Western Albemarle citizens told local Supervisors Ann Mallek (White Hall District) and Sally Thomas (Samuel Miller District) to reduce County spending and not to raise real estate taxes at three town hall meetings the supervisors held in March to gauge public opinion on budget issues. Later in the month the board decided to advertise a tax rate of 74.2 cents per hundred dollars of assessed value for public comment.

Appearing together at Henley Middle School on the 9th, before a crowd of about 50, the two supervisors were told by one speaker, "Everybody is cutting back. Wait until the tide goes up again before raising taxes. Two and a half cents is too much."

Thomas called the real estate tax "a lousy tax" and noted that two-thirds of Albemarle's government revenues comes from local sources whereas only 50 percent of Augusta County's does.

The difference is a larger state contribution, she said. But another speaker, who also owns property in Augusta,

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Dabney Via, Charlie Flemming and Agnew Morris at the groundbreaking for the IGA, June 1967.

Old Crozet School Takes In Two New Schools

By Allie Pesch

The Field School of Charlottesville and Old Crozet School Arts (OCSA) are the likely tenants of the Crozet Old School, the County spokeswoman Lee Catlin announced March 19 at the Crozet Community Advisory Council meeting. Combined, the two schools will lease two-thirds of the building by this summer, if all goes well.

The results of the County's Old School Reuse Study community workshop in June 2008 indicated the com-

munity's preference for the future use of the Crozet Old School was for a community center that could provide performance and assembly space in the old auditorium, including such uses as dance classes, arts spaces, community movies, and programs for youth and the elderly in the old classrooms. The County advertised across the state in a search for tenants and received five applications, two of which were from the Field School and OCSA.

The Field School of Charlottesville,

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Crozet's Hometown Grocery

By Clover Carroll

The Crozet Great Valu is a local family business that has stood the test of time. A Crozet institution since 1946, this hometown grocery store that both buys and employs local has been built with love and dedication by three generations of the Wagner family and has established a reputation for excellence. Since it was incorporated

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SALAD GREENS



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Condon's Corner



By the time spring and warm weather arrive, I am really in the mood for fresh salad greens. If you would like to grow yourself a salad, it's not too late to get some seeds into the ground!

Greens—those leafy veggies that have green edible foliage—are not difficult to grow and they are full of nutrients. They are low in calories but high in vitamins A, C, and folic acid, as well as the minerals calcium and phosphorus. Greens are also a good source of iron, and they add fiber to your diet.

When you think of greens, your first thought might be of lettuce, and there are many kinds of lettuce to choose from. But there are other greens that, in my opinion, are actually a lot more flavorful, such as spinach and Swiss chard.

Most greens do best in spring in our area, because the heat of summer causes them to bolt (start flowering), creating a bitter taste in the leaves.

You must be certain that the soil is not too acidic (which is typically the case in Central Virginia) because greens grow best in nearly neutral or only very slightly acid soil. Buy a home soil-testing kit to ascertain the pH, and add limestone, wood ashes, or bone meal if the pH is less than 6.5.

The fact that your greens are mostly leaves means that they need a good supply of nitrogen. You can amend the soil with compost, aged animal manure, or nitrogen fertilizer.

Greens grow rapidly and need a good supply of water (hard to come by these days). They must have about an inch of water every week, which, in normal years, they would get from spring rains. However, if a week goes by without this much rain falling, make up for the shortfall yourself to keep the plants tender and mild tasting.

There are quite a variety of leaf lettuces (also known as "looseleaf" lettuce) to choose from, especially if you buy your seeds from a catalog. (If you do not normally receive seed catalogs in the mail, check out gardening magazines at the public library for seed sources.) Leaf lettuce does not form a hard round head like the popular head lettuce that is sold in grocery stores. Instead it consists of loosely joined leaves that grow in a circle around a central point. There are red-tinged varieties that add nice coloring to your bowl of salad and I highly recommend that you try them for an artistic touch!

You should sow the tiny lettuce seeds as early in the spring as your soil can be easily worked. NOTE: It can be difficult for eager gardeners to delay planting until the soil has dried out from melting snow or spring rains. But smart gardeners are patient souls who know better than to tread on wet soil to avoid compacting it.

Be very careful not to sow the seed too thickly because it has a high germination rate and you will not only waste seed, but also bring about



work for yourself. Lettuce needs to be well thinned, with enough space between individual plants that they just miss touching each other. Try to pick lettuce every day so you can enjoy many fresh salads before warm weather hits.

Spinach is my favorite green for the garden. I never cook mine because it makes such a flavorful salad ingredient when it's raw. It is delicious with homegrown radishes and green onions, and perhaps some store-bought fresh mushrooms. Add a hard-boiled egg and perhaps some bits of crumbled bacon and you do not even need a salad dressing for a taste-treat delight! (However, I'm sharing my favorite salad dressing with you later in the column.)

Sow spinach seeds as soon as the soil is workable in spring. Spinach goes to seed in warm weather, with the leaves becoming tough and bitter and thus inedible.

Seeds should be planted one inch apart. Seedlings need to be thinned to three inches apart as they grow and you can eat the thinnings. Most varieties of spinach have thick leaves that are crumpled or "savoyed" and grow as a rosette.

If the soil is acid, add some lime. You might also want to spread mulch around your plants to keep mud from splashing onto them during rains.

You can eat individual leaves as soon as they are big enough to be worth taking, using scissors to snip them off so that you don't pull up the entire plant.

If you want fresh greens during the summer months, your best choice might be to grow Swiss chard. Chard is planted four to five weeks before the last frost date, with about 8 seeds per each foot of row. Seedlings (which can be eaten) are thinned to stand about 8 to 10 inches apart. Leaves can be picked as soon as they are 6 to 8 inches long and eaten raw in salads, which is how I use this vegetable.

Mature chard is 20 to 24 inches high and it has a deep strong root that can even survive through the winter months with some protection. If the plants get large, pick only the inner leaves that are no bigger than 10 inches or so if you want to eat

Marlene's Favorite Homemade Salad Dressing

Place into a covered bottle:

- ½ cup** Heinz Gourmet red wine vinegar (or your own favorite brand)
- 1 cup** salad oil (vegetable oil of your choice)
- 5 Tbsp** granulated white sugar
- 1 tsp** ground mustard
- ½ tsp** celery seed
- 1 tsp** salt
- 4** green onions, minced
- ¼ tsp** garlic powder
- ½ tsp** Worcestershire sauce
- ½ tsp** Lawry's seasoned salt blend

Shake well until thoroughly mixed.

NOTE: This recipe makes 1/3 of a quart and can be tripled to make a full quart, if desired. Store the salad dressing, tightly covered, in the refrigerator, where it will keep well for about a month. Shake well before each use.

them fresh. The outer leaves will be less tender and courser in flavor, but older chard can be stir-fried or steamed (use as little water as possible to preserve nutrients).

The regular form of this plant has white stalks with puckered green leaves, but my favorite variety has red stalks that contrast nicely with the leaves. Of course, I may feel this way because red is my utmost favorite color!

Harris Teeter—continued from page 1

be 25 percent more energy efficient than the industry average. On other environmental goals she said, "We have installed water saving devices and fixtures that use over 51 percent less water. The refrigeration system will have a historically low refrigerant charge and all of the heat generated from the refrigeration system is used to heat the store."

As a whole, the building's materials are 38 percent recycled content and more than 30 percent of all building materials were manufactured regionally, defined as within 500 miles of the store. Fifty percent of all wood used came from certified sustainable forests.

Construction was managed so that 82 percent of construction waste was diverted from the landfill, she said.