



# NEWS FROM THE GLEN

Newsletter of Glen Allen

[www.glenallen.org](http://www.glenallen.org)

Bowie, Maryland

Fall 2013

## The Walmart Move

Walmart is moving across the street to a property on Mill Branch Road and Rte. 301. The new Supercenter will be 186,000 square feet as opposed to the approximately 124,000 square feet now and will include groceries, pharmacy, home goods, health and beauty, apparel, a garden center, etc. Much like now, only more so. There will be 60 more jobs available, for a total of 400 employees.

The target for completion of the new store is 2015. About a year before the move, Walmart will start marketing its current location. It is willing to sell or rent the location as is or broken up into smaller spaces.

Walmart will not be the only occupant of the Mill Branch property. There will also be other retail stores and restaurants not related to Walmart. Plans also include more sports fields and a sports complex. There are plans for two egress points onto 301; one for northbound traffic and the other at the intersection of Mill Branch Road/Excalibur Road and 301 for southbound traffic. This will greatly

increase traffic attempting to go south at this intersection.

Walmart held a meeting in August with Bowie community leaders to discuss their plans. Although billed as a dialog, it was mainly informational; serious comments and questions about the traffic issue were brushed aside.

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## Plant a Free Tree with BGE

In mid-September, the BGE Energy-Saving Trees Program in collaboration with the Arbor Day Foundation and Davey Institute began offering a limited number of free trees to BGE customers. Planting a tree in an energy-saving location can save you money and help reduce storm water runoff, improve air quality, and beautify the neighborhood.

Visit [bge.com](http://bge.com) to use the program's online tool to reserve your two free trees (*while supplies last*) and plant them strategically.

## **Bowie Volunteer Fire Dept. Needs Volunteers**

The Bowie Volunteer Fire Department (BVFD) has been serving Bowie since 1928. The many volunteer firefighters and Emergency Medical Technicians (EMTs), both men and women, put in many hours to protect the residents of Bowie and surrounding communities.

The BVFD is looking for more volunteers. If becoming a firefighter or EMT is not for you, perhaps you could help with administrative duties. If you are interested, contact the Bowie Volunteer Fire Department and Rescue Squad on their non-emergency number, 301-809-0122.

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### **Architectural Review Committee**

Have a question concerning external work on your property? Contact Charles Brown on [cabmdbase@gmail.com](mailto:cabmdbase@gmail.com) or call 301-351-1396 and leave a voice message.

For a fast response to your change request form, place the form into his mailbox after 4 PM and notify him that you placed it there. He will process it quickly and email an approved copy to you.

## **Assessment Increase**

By now, you've received the notice for the budget hearing along with the proposed 2014 budget. We have continued our commitment to keep assessments low, and we have been successful even in the face of these tough economic times. Glen Allen is still in fairly good financial shape, but with the expected higher expenses this year and the fact that assessments have been flat for years (our last increase was in 2009) we felt a very modest increase was necessary at this time. The assessment for 2014 will increase \$5.00 to \$164.00.

Though we may have a number of delinquent accounts we are not presented with severe challenges, but there is a little pressure on us when these accounts cannot be collected by the attorney and the attorney has to recoup some of his costs. Again, I hope that everyone recognizes that having a collection policy with attorney involvement is a good indicator that we're looking out for the best interest of the entire community.

If the \$164.00 annual assessment presents a challenge for you, please contact Sherry Jones, ProCom (301-261-0777, ext. 100 or [sjones@procomgt.com](mailto:sjones@procomgt.com)) as soon as possible so we can work out an appropriate payment plan.

### **Fall Stream Cleanup Oct. 19<sup>th</sup> from 9:00 AM – 12:00 PM**

Join your friends and neighbors for the 12<sup>th</sup> Bowie Stream Cleanup. We meet at various sites across the City to pick up trash and debris from streams. Visit the Stream Team page of Bowie's webpage ([www.cityofbowie.org](http://www.cityofbowie.org)) for information on which sites have been chosen, etc. If you'd like to join us, contact Tiffany Wright ([twright@cityofbowie.org](mailto:twright@cityofbowie.org) or 301-809-3043). Student Service Learning hours are provided.

## Bowie Elections, Nov. 5

The City of Bowie will hold an election on Tuesday, November 5 to elect a Mayor and 6 City Council members to hold office for a term of 2 years. Registered voters may cast a total of 4 votes; one for Mayor, two for at-large Council members and one for their district Council member.

If you are a registered voter with the Prince George's County Board of Elections and have a Bowie address, you are automatically registered to vote in City elections. Any qualified voter of the City may apply for an absentee voting ballot. Applications are available from the City Clerk's office at City Hall or on the City's website, [www.cityofbowie.org](http://www.cityofbowie.org).

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## Good News on the Glen Allen Home Front

Good things happening to Glen Allen residents...

**David Thompson** has been named to the spring 2013 dean's list at North Carolina A&T University, Greensboro, NC where he is majoring in engineering. David is currently working an internship with Toyota Corporation. He graduated with honors from Eleanor Roosevelt HS, Greenbelt, MD in 2011.

**Darius Thompson** has been accepted for enrollment at the Johns Hopkins University. He graduated with honors from Eleanor Roosevelt HS, Greenbelt, MD in 2013.

Congratulations David and Darius.

## Help Reduce Thefts at Gas Stations

Thefts are occurring from vehicles while a person is pumping gas or leaving the pump to go into the store. Help remove the opportunity for this type of crime by:

- Picking stations that are well lighted and have pump video surveillance cameras.
- Always removing your keys and locking the doors while you are pumping gas or going to the store
- Keeping items (pocketbooks, cell phones, etc.) out of plain view inside of your vehicle.
- Paying attention to your surroundings.

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## Crime Statistics for Glen Allen & Surroundings

	June	July	Aug
<b>Homicide</b>	0	0	0
<b>Forcible Rape</b>	0	0	0
<b>Commercial Robbery</b>	2	0	0
<b>Residential Robbery</b>	0	0	0
<b>Citizen Robbery</b>	3	0	0
<b>Carjackings</b>	0	0	0
<b>Assaults</b>	7	4	2
<b>Commercial Burglary</b>	0	0	1
<b>Residential Burglary</b>	0	1	0
<b>Theft from Auto</b>	9	8	13
<b>Other Thefts</b>	25	16	16
<b>Stolen Vehicles</b>	1	3	5

PGPD data for Beat E1

## Join The Glen Allen E-Mail List

E-mail Charles Brown on cabmdbase@gmail.com and request to be added to the community email list. Some community alerts are issued through this list.

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## HOA Contacts

### ProCom, Inc.

Sherry Jones: 301-261-0777

### HOA Board of Directors

Karen DeFazio, President: 301-249-7463  
Charles Brown, Vice President: 301-351-1396  
Cary Hithon, Treasurer: 301-218-1956  
Al Curley, Secretary: 301-218-1239  
Dorothy Morrison, At-Large: 301-390-2841

### City Council Member, District 4

Isaac Truth: 301-262-6200

### Committees and Chairs

**Architectural Review**, Charles Brown  
**Grounds and Maintenance**, Joe Brust  
**Hospitality**, Vacant  
**Neighborhood Watch**, Al Curley  
**Newsletter**, Karen and Bob DeFazio  
**Website**: [www.glenallen.org](http://www.glenallen.org)

## Crab-filled Mushroom Caps

### Ingredients:

36	Mushroom caps (medium size)
15 oz.	Crabmeat
3 cups	Homemade breadcrumbs
2	Eggs
4 T	Mayonnaise
4 T	Green onions (chopped)
2 t	Parsley flakes
4 T	Celery (finely chopped)
1 t	Dry mustard
1.5 t	Salt
1 t	Old Bay seasoning
1.5 cups	Crushed potato chips Cocktail sauce

Go through the crabmeat twice to check for shell. Wash the mushrooms, dry them, remove the stems, and scoop out a well.

*Hint: A melon baller makes an ideal tool to make the well.*

Mix all the ingredients except the potato chips and cocktail sauce. Mix well and chill for 1 hour. Fill each mushroom cap with 1 rounded teaspoon of the mixture. Dip the top of each filled mushroom cap in the crushed potato chips. Place the mushroom caps on a cookie sheet. Heat the oven to 375 degrees and bake the caps for 15 minutes. Serve with the cocktail sauce.



