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HCC CONTACT INFO
Matthew Stegman, President
HCC, PO Box 19957
Hampden, Maryland 21211
hccpresident@gmail.com
www.hampdenhappenings.org

JUNE HCC MEETING
The next HCC meeting is on June 24th, 2019.

Plan to join us at 7:00 pm at the Roosevelt
Park Recreation Center on West 36th Street.
The agenda will include committee updates and
discussions of the most important
issues of the day for business owners and
residents of Hampden.

7:00-7:05 pm: Welcome
7:05-7:30 pm: Committee updates
7:30-8:00 pm: New business

Thank you to the following contributors for this month’s cover:
- Andamento Mosaics and Jewelry
- Edge Sanford Designs from the Edge
- Golden West Cafe
- Ma Petite Shoe
- The Parisian Flea
- Sugar

www.hampdenhappenings.org | Since 1972

Hampden Homeeookin’: Kimchi
By Jon Kmetz

What’s old is new again - Lacto-bacilllic
fermentation, a.k.a. a fancy way of saying
‘pickles made in brine.’ It’s about time:
popular in many parts of the world,
homemade fermented pickles were once
a hallmark of American homemaking,
particularly among German immigrants
who brought sauerkraut with them. They’re
easy to make, very gut-healthy, and allow all
sorts of experimentation. Korean cabbage
kimchi is well-known, but ‘kimchi’ is an
umbrella term for a variety of pickled items.
My friend, Jae Kyung Berging, gave me
a recipe described as ‘housewife kimchi’,
easy to make at home, and never fails.
Two critical things: During fermentation,
the solid items must be submerged under
liquid and not exposed to air, and make
sure that all equipment is scrupulously
clean. Finally, if you don’t like spicy food,
leave out the chili pepper powder for a
‘white’ kimchi. There’s lots of stuff online
about fermenting foods at home. Check it
out! Happy Homeeookin’!

Kimchi
- Napa cabbage, 1½ – 2 lbs
- 4 – 5 Tablespoons kosher salt (do not use iodized salt – it kills the ferment)
- 3 -5 Scallions, cut in ½” lengths
- 1 - 2 Tablespoons fresh peeled
  minced ginger
- ½ teaspoon sugar
- 3 -tablespoons red chili pepper powder
  cayenne or Thai
- ¼ - 3 tablespoons fish sauce

1) Cut the cabbage into bite-sized chunks.
2) In a large, clean bowl, sprinkle
1½ - 2 lbs
of salt.
3) Place a layer of cabbage on top of salt;
continue to alternate layers of cabbage
and salt, ending with a layer of salt.
4) Allow cabbage to stand for 3 hours. Mix
thoroughly hourly to distribute brine
(the cabbage releases water). Drain in
a colander and drain well.
5) In another bowl, mix scallion chunks,
mixed garlic & ginger, sugar, chili powder,
fish sauce. Mix well with cabbage, preferably by hand.
6) Scrape down the bowl sides with a
spatula. Place a clean plate large enough
to press down on the kimchi (a small
layer of liquid should appear, if not add
a small amount of filtered water). Add a
weight on top of the plate; a clean, sealed
plastic container of water is great. Cover
the bowl with foil.
7) Place outside for 2 - 5 days to ferment.
Check occasionally to assure the solids
are submerged. When it’s your
taste, store in a clean, sealed container
and refrigerator.

Celebrating Summer: HonFest & Pride return to Hampden
By Matt Stegman / HCC President / hccpresident@gmail.com

Friends,
Baltimore Pride has run for nearly 40 years, making it one of the oldest Pride festivals in the country. This year, Baltimore Pride runs June 15th and 16th. In addition to the officially-sanctioned events in Station North and Druid Hill Park, there will be plenty of events to celebrate right here in Hampden. The HCC is getting in on the fun by sponsoring a showing of Bohemian Rhapsody at SweetSide Cafe on June 21st. Keep an eye on Facebook, NextDoor, and Hampdenhappenings.org for information about other Pride-themed events around the neighborhood.

Mary Pat Clarke has been a tireless advocate for Hampden since her earliest days on the City Council and she let us know at our April meeting that she will not be running for reelection in 2020. You can read her letter to the community in this issue. While she may be retiring, be sure that Mary Pat will still be present in the community. Please join me in thanking Mary Pat for everything she does for Hampden.

HonFest returns on June 8th and 9th for its 26th year. Come on out to the Avenue to enjoy food, music, family fun, and, of course, dozens of hons! You can find more information about other Pride-themed events around Hampden.

Matthew Stegman, HCC President

www.HampdenHappenings.org

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STEP INTO SUMMER SAVINGS

Meadow Mill athletic club

Introductory $99* 3-Month Membership
*New Members Only. Offer Expires July 31. Canton Restrictions Apply.

410.235.7000 • www.meadowmill.com • 3600 Clipper Mill Rd.

St. Mary’s Roland View Towers
AFFORDABLE SENIOR HOUSING IN THE HEART OF HAMPDEN
3638 and 3939 Roland Avenue offers efficiency, 1-bedroom and 2-bedroom apartments.
Reasonable Rates: $575 to $930 (utilities included).
Convenient to Druid, Waverly and area shops.
Call 410-889-8250 for information.
www.rolandinviewtowers.com

HISTORIC HAMPDEN HAPPENINGS • June 2019
News from the Hampden Library

By Devon Ellis / Zoning and Land Use Committee Chair / hczone@gmail.com

902 W 36th St
(Ideal Theatre)
The proposed revitalization of the Ideal Theatre into a live music and performing arts space is moving forward. After a presentation by the proprietors to the HOC general meeting last fall, the HOC finalized a memorandum of understanding (MOU) with the combined Ideal and Five and Dime Ale House. The MOU provides for certain terms and conditions to protect the community, including provisions for off-street parking, in exchange for HOC support of the zoning and liquor board approvals.

The proprietors are requesting approval to add "live entertainment" as a conditional use to the current approved uses for the space. A hearing before the Board of Municipal Zoning Appeals (BMZA) is scheduled for May 21 at 1pm. The associated plans call for a seating/dining area in the upper portion of the main level, with a bar on the side and restrooms toward the front if the building. The lower portion and stage remain largely unchanged except for 12 seats added on one side. The proprietors currently expect to complete renovations this winter.

3320 Elm Ave
(Lot next to 3318 Elm Ave)
The owner of this unimproved lot appealed to the BMZA for numerous variances to allow the construction of a detached three-story house with two apartments and a parking pad at the rear. Neighbors objected to the size of the proposed building, particularly the depth of the house on the lot, as compared to the existing homes. Despite in-person testimony of neighbors, the opposition of Councilwoman Mary Pat Clarke and a letter of opposition from the HOC, the BMZA approved the variances.

3500 Chestnut Ave
(Robin's Corner)
The hearing on the request for outdoor seating from the BMZA was postponed.

HAMPDEN’S RESIDENT HOME BUYING/SELLING TEAM
WE WORK WHERE WE LIVE!

Bryan Harrison
Branch Manager, NMLS # 115385
3437 Hickory Ave
Linthicum, MD 21090
bharrison@nfmlending.com
www.nfmlending.com/bharrison

Christina Dudley
Realtor
3500 Chestnut Ave
Baltimore, MD 21211
christina.dudley@penfedrealty.com

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Free Clothing Giveaway and...
Second Saturday of the Month
10 am to 1 pm
Woodberry Church of the Brethren
W. 36th and Poole Streets
(Please use basement door entrance.)

You could own your own home for less than rent - STOP PAYING SOMEONE ELSE’S MORTGAGE

Sellers Market: Low inventory in Hampden, in need of homes to sell!

Fall 2019

By Martin Burian / Zoning and Land Use Committee Chair / hczone@gmail.com

Zoning & Land Use Committee Updates

This is a co-marketing piece with the Korea Library. Paulin Realty. NFM Lending is not affiliated with any real estate companies. You are entitled to shop around for the best rate that meets your needs. Rates quoted are subject to change without notice. NFM Lending is not affiliated with the GovernmentNation. NFM Lending provides mortgage products to borrowers. NFM Lending is not affiliated with, or an agent or divisor of, a governmental agency or a depository institution. Copyright © 2019. NFM Lending.

Baltimore Shakespeare Factory presents

Summer with Shakespeare
July 8 - 12: A Midsummer Night’s Dream
July 15 - 19: The Merry Wives of Windsor
July 22 - 26: Romeo and Juliet

All details online at www.baltimoreshakespearefactory.org/summer-with-shakespeare

Help your students beat the summer slide with a camp that is both FUN and EDUCATIONAL. BSF’s teaching artists will guide young performers through an abbreviated rehearsal process (from auditions to staging to show for friends and family, with lots of games and activities in between) of three of Shakespeare’s greatest works.

Pre-Camp Care is Available!
Scholarships available!
Mary Pat Clarke Retirement

By Mary Pat Clarke / Baltimore City Council, District 14 / May 6, 2019

Dear 14th District Leaders and Friends,

For the past 15 years, I have had the honor and joy of representing our diverse and dynamic 14th District. Now it’s time for a new generation of City Council leadership for our district. So I am writing to let you know that I will not be seeking re-election for the City Council term beginning on December 8, 2020, a year and a half from now.

Please be assured that in these troubling and transitional times, I will continue to work as diligently as possible for 14th District neighborhoods and individuals and to see Baltimore City through to the stability, violence reduction, and educational achievement now evolving on Baltimore City’s horizon.

I regard the people of the great 14th as my extended and beloved family — and always will. But the time is right for a new generation to assume leadership and responsibility in our crucial corner of the City. The person we elect will contribute ideas and talents to the most progressive and diligent City Council I have ever had the honor to work with. The time is right to make the coming transition of 2020 the most promising possible.

I write now, because the Primary Election for Mayor and City Council — and President of the United States — is just one year away, on April 28, 2020. And in Baltimore, that Primary determines the General Election outcomes in November.

Our 14th District voters and potential candidates deserve this intervening year to get to know each other. May God bless us all and continue to guide our paths.

Mary Pat Clarke

What’s New at St. Mary’s Outreach Center

By Tassha Cornish / 3500 Roland Avenue / Baltimore, MD 21211 / 410-366-3106 / www.smocbaltimore.org

Homeowners’ and Renters’ Tax Credit

There is still time to sign up for the Homeowners’ and Renters’ Tax Credit. If you’ve applied for the Credits before, you likely received an application in the mail. To receive the Credit, you have to re-apply every year and the deadline this year is September 3. Both programs are statewide and administered through the Department of Assessment and Taxation.

If you are a homeowner and your 2018 household income was $60,000 or below, you are encouraged to apply for the Homeowners’ Tax Credit. You are eligible for the credit if your property taxes exceed a fixed percentage of your income.

If you are a renter, part of your rent goes to pay your landlord’s property taxes. You may be eligible for the Renters’ Tax Credit if you are 60 or older, 100% disabled, or under 60 with at least one dependent. Eligibility is calculated based on your annual income and your monthly rent.

You can find more information and applications for both programs at https://dat.maryland.gov/Pages/Tax-Credit-Programs.aspx. If you are 65 and older and would like more information, call SMOC at 410-366-3106.

Baltimore HEARS:

We are excited to partner with Baltimore HEARS to offer free hearing screenings and a research study to test a listening device at no cost. Hearing loss is very common, but there are not many affordable treatments, and Baltimore HEARS is trying to change that. Call Jamil at 410-955-0940 for more information.

UPCOMING AT SMOC

Choosing Over-the-Counter Medicines Wisely with University of Maryland at St. Mary’s Outreach Center: Thursday, June 13, Time TBD—Call for Info

Do you or a loved one use over-the-counter (OTC) medicines? Would you like to know more about choosing and using OTC medicines safely? The University of Maryland is developing an interactive, educational outreach workshop focused on choosing and using OTC wisely. The program is sponsored by the Peter Lamy Center for Drug Therapy and Aging at the University of Maryland School of Pharmacy. The workshop leaders will give voluntary short pre- and post-surveys to help them improve the workshop, you don’t have to take the surveys to participate. Please RSVP to the event by calling SMOC at 410-366-3106. If you would like more information about the event, call Dr. Chanel Whittaker at 410-706-5515.

Senior Luncheon

Senior Luncheons are free, but advance registration is required. Call 410-467-8710 to register.

Date: Friday, June 21
Schedule: Third Fridays, 11 am – 1 pm

Seedco EarnBenefits

Need assistance in applying for benefits such as food stamps, utility support or tax credits? Call 410-467-8710 to make an appointment.

Sign Up to Cook with local “Celebrity” Chefs at Keswick’s Wise & Well Center for Healthy Living

Maria Kaimakis, Head Chef and Owner of Cypriana, will be our local celebrity chef!

- Learn the tricks of the trade from those in the know
- Master the ins & outs of making tasty recipes
- Explore budget friendly ways to eat well
- Expand your knowledge on creating delicious food that is good for you, too!

Cypriana.com

Date: June 25
Member Fee: $15
Non-Member Fee: $25

Interested? Contact us at: CommunityHealth@ChooseKeswick.org or call us at 410.662.4363

Winner of OpenTable’s 2019 Diners’ Choice Award!

Located across from the Rotunda on the Keswick Campus: 700 W 40th St. Baltimore, MD 21211

Become a Wise & Well Member today and save on all class fees! (Gift certificates are available for purchase)
BUYING OR SELLING?

IF YOU ARE THINKING OF BUYING YOUR FIRST HOME OR SELLING YOUR EXISTING ONE, OR NOT SURE WHERE TO START, LET’S TALK. TOGETHER WE WILL COVER THE QUESTIONS YOU HAVE—OR THE ONES YOU HAVEN’T EVEN THOUGHT OF YET.

Paige Hirsch, Realtor and Hampden Resident

Scaramouche Scaramouche Can you do the Fandango?
The Hampden Community Council and The Sweetside Café Present:

Pride Month Movie Night
Bohemian Rhapsody

June 21 at dusk on the deck of the Sweetside Café
Dinner specials & popcorn Games & fun for all

Show your colors and help support the HCC!!!!