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COMING EVENTS

Sep 2 & 18: Grinding; 12-3; \$7 adults; \$5 children. First and third Sunday Sep and October.

Sep 2 & 18; Blacksmith demo; 11-3 PM, free.

Oct 7 & 21: Grinding: 12-3; \$7 adults; \$5 children.

Oct 7 & 21: Blacksmith demo; 11-3 PM, Free.

Oct 7: Living History Demo 11 AM—4 PM, Free. See next column

Oct 21: Engineering Day at the Mill; 11-2; ages 6 to 12; Fee required and pre-registration thru ParkTakes required.

See page 4 for schedule of Lauire Bell's tea tasting seminars.

Call the site at 703-759-2771 for further information about events, visit its web site at: <http://www.fairfaxcounty.gov/parks/colvinrunmill> or review listings in “ParkTakes” (on-line or hard copy), the County’s monthly catalogue of recreational opportunities.

New Lighting in the Pit!



Thanks to the Fairfax County Park Authority, we now have new display lights for the gear train. Eight lights have been installed discreetly that allow a docent to sequentially light the gears, axels, and other mechanical equipment making it much easier to explain the component parts. Acquiring these lights have been on the agenda for quite awhile, but the necessity of upgrading an electrical panel in the mill presented the perfect opportunity to undertake this improvement.

Living History Demo

Sunday, Oct 7, 11-4 PM. Army and Navy reenactors will demonstrate military tactics, arms of the early 1800s, and a period canon firing at the time when President Madison fled the burning of the White House and ended up across the road from the Mill. A separate ticket will be needed for grinding and mill tours.

“Amazon Smile” - Designate “FOCRM” when making purchases on Amazon Smile and Amazon will donate a small amount of the purchase price to the Friends.

GRINDING CORN INTO CORN MEAL



In attending to all the activities that the site supports, it is easy to forget the basic process of grinding corn into corn meal. When the stones are set and turning they of course are covered by the hoop. But underneath all that furniture the basic process is underway and this picture captures it as well as any with the un-ground corn in the center and the corn-meal at the edges. In those 2 feet between the center and the edge, “magic” happens using water power and human ingenuity.

Photo by Kathryn Blackwell

Need for gardeners and Farmer’s Market volunteers

The site is always looking for volunteers to help establish and maintain the grounds and gardens, to act as docents, and this summer, to help staff a table at the Herndon Farmers Market two Saturdays a month. If any or all of these opportunities fit your interests and availability, please contact Kathryn Blackwell at 703-759-2771 to work out the details.

FROM THE PRESIDENT:

Board Membership: Gene Bacher, President; Dan Dyke, Vice President; Mary Allen, Secretary; and Kitty O’Hara, Treasurer. Members: Nick Yannarell; Larry Herman, Wes Callender; Members Emeritus: Marge Lundegard, Bob Lundegard; Joe Pruden

The Board has concluded that while our risk level for legal damages is low, it would be prudent to obtain both Directors and Officers and General Liability insurance as encouraged by the Park Authority. We have obtained quotes from three insurance firms and are reviewing the materials provided. And, we are examining several ways to minimize the impact of this added expense. We believe the coverage will cost at most a net \$300.

We have met with county officials and are close to agreement on the provisions of the MOU between the county and the Friends. We hope to have it signed in early September.

The video is complete and the tablets have been purchased so ask to see this new way to understand the workings of this mechanical engineering marvel.

As noted on page 1, thanks to the County, additional lighting has been installed in the gear pit that can be controlled, section by section, by the docent giving a tour. A long planned and important improvement!

Finally, we are always seeking new members of the Board of Directors. If you are interested, call me at 703-622-4448

*Gene Bacher, President, Friends of Colvin
Run Mill*

SUCCESSFUL LANDSCAPE CLEAN UP DAY



On Saturday, June 9 we had the pleasure of supporting the Fairfax County Historic Sites Volunteer Corps, organized by the Park Authority's Resource Management Division, in a volunteer landscaping clean up day the Mill site. About 20 members of the Corps and Friends of Colvin Run Mill participated and was universally declared a success. While the county has been routinely maintaining the mill and the site's structures, the grounds don't always get the same degree of attention. So, a day to pull weeds, set pathway stones, clean up brush, and tackle invasive species was a welcome and much needed event. Tours of the mill were provided and the Friends donated bags of flour or corn meal to all who wanted to take home a memento of the day's efforts.

THANK YOU LANDSCAPING VOLUNTEERS

DONATIONS WELCOMED

Your donations help the Friends provide the outstanding service FCPA affords the public. Most recently, FoCRM funded training for site staff; their attendance at museum related conferences; the purchase of period costumes; new authentic barrels; and the new small, hand powered mill stone. Your continued support is essential and greatly appreciated. To give to FoCRM, please go to our web site at: www.focrm.org.

Certified Tea Specialist Chef Laurie Bell

announces tea seminars at Colvin Run Mill, 10017 Colvin Run Road, Great Falls, VA 22066

\$35 Per seminar. Registration is now open. See below for new procedures.

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**Saturday, September 15, 2018 (1-3 PM)– Teas from Across Africa** - The diversity of Africa's tea production is evident from the black teas of eastern Africa to South Africa's Rooibos and Honeybush, to Morocco's famous mint tea, and Egypt's chamomile. Tea infused treats and a take home tea sampler included. **Class Activity Code: 266 407 0401**

**Saturday, October 20, 2018 - Exploring Teas of the Himalayas** - From the established tea gardens in Darjeeling to the newer Nepalese gardens whose exquisite teas compete in flavor and variety of styles, this seminar will awaken your taste buds to high grown premium teas. Tea infused treats and a take home tea sampler included. **Class Activity Code: 266 407 0501**

**Saturday, November 17, 2018 - Pairing Premium Teas and Cheeses** - Wine isn't the only beverage that complements cheese. Experience the many profiles of premium teas and cheeses from around the globe in this fun and interactive focused tasting seminar as you learn some pairing techniques. Tea and cheese infused treats and a take home tea sampler included. **Class Activity Code: 266 407 0601**

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Plan Ahead for Winter 2019

Registration for 2019 opens in early December 2018

Saturday, February 9, 2019 – The Sweet Side of Tea - .

Saturday, March 16, 2019 - Celebrating Irish Tea Traditions - included.

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**\*\* All Registrations must now go through the Park Authority\*\***

Through Parktakes Magazine Online at [www.fairfaxcounty.gov/parks/parktakes](http://www.fairfaxcounty.gov/parks/parktakes)

To see all Colvin Run Mill activities listed in Parktakes magazine, go to Page 88. Or just use the Class Activity Codes from above to register for Tea Seminars.

If you already have a Parktakes account, use the above Class Activity Codes to register online. Or you can create your own account online at your convenience 24/7

**OR:**

**Talk to an Operator: 703-222-4664**

9 a.m. - 4 p.m. Monday-Friday. For ease of reference, fill out a registration form before calling or have the Class Activity Codes and your credit card (VISA/MasterCard only) handy.

**Fax It: 703-631-2004**

VISA/MasterCard payments only. Sorry, but due to registration volume, we cannot confirm fax receipt. Faxed registrations are processed beginning 9 am on the first day of registration. Faxed registrations received prior to the first day of registration will be held until that date.

**Mail It**

Mail registrations with check, VISA or MasterCard payment to: FCPA/Parktakes, P.O. Box 4606, Fairfax, VA 22038. [Print a registration form](#) for reference when registering offline via telephone, fax, or mail.

**All the Best,  
Laurie**