

PUZZLE.

By The West Midwood Puzzler

This puzzle is suitable for readers of all ages. It calls for creating a list of animals or animal breeds whose names all have exactly seven letters. Shortened names, generic names, gender-specific names, and age-specific names are allowed. Your list may not include names of items that are derived from animals, such as bologna, brisket, or sausage. Answers to this puzzle may be found on page 10 of this issue.

RANK: 20=good; 40=excellent; 60=genius



Wildlife in West Midwood

A common garter snake hanging around in West Midwood. Harmless, non-venomous, and a devourer of bugs, slugs and snails.
Photo: Parkin Lee



Artist's Notebook: Spring Flowers By Florence Mangani



Newkirk Community Garden News

There is a wonderful resource for our community, very close to West Midwood, called Newkirk Community Garden, just a few blocks down Newkirk at 736 East 8th Street. The garden is at the corner of Newkirk and East 8th Street.

This summer, the Garden is planning many interesting events: June events include:

June 1, Compost Give Back — 11am-1pm, One bag per household, first come, first served. Each bag is about 40 pounds. Compost provided by DSNY.

June 2 Rock Painting -- noon-2pm

June 9 Plant Swap – noon-2pm

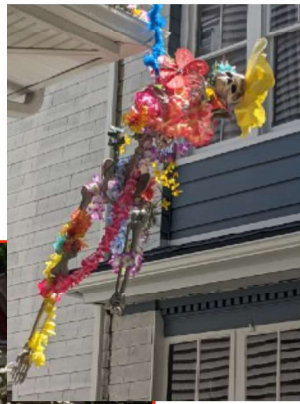
June 15 Potluck 5-7pm

June 10, 17 and 24: Twilight Open Mic! Mondays 7-8pm

Everyone is welcome to enjoy the garden space, and you are invited to volunteer or become a member or gardener. To find out more about the garden and events there, check their website <https://www.newkirkgarden.com/> The garden is also on Facebook and Instagram



*Photo by
Tori Rosen*



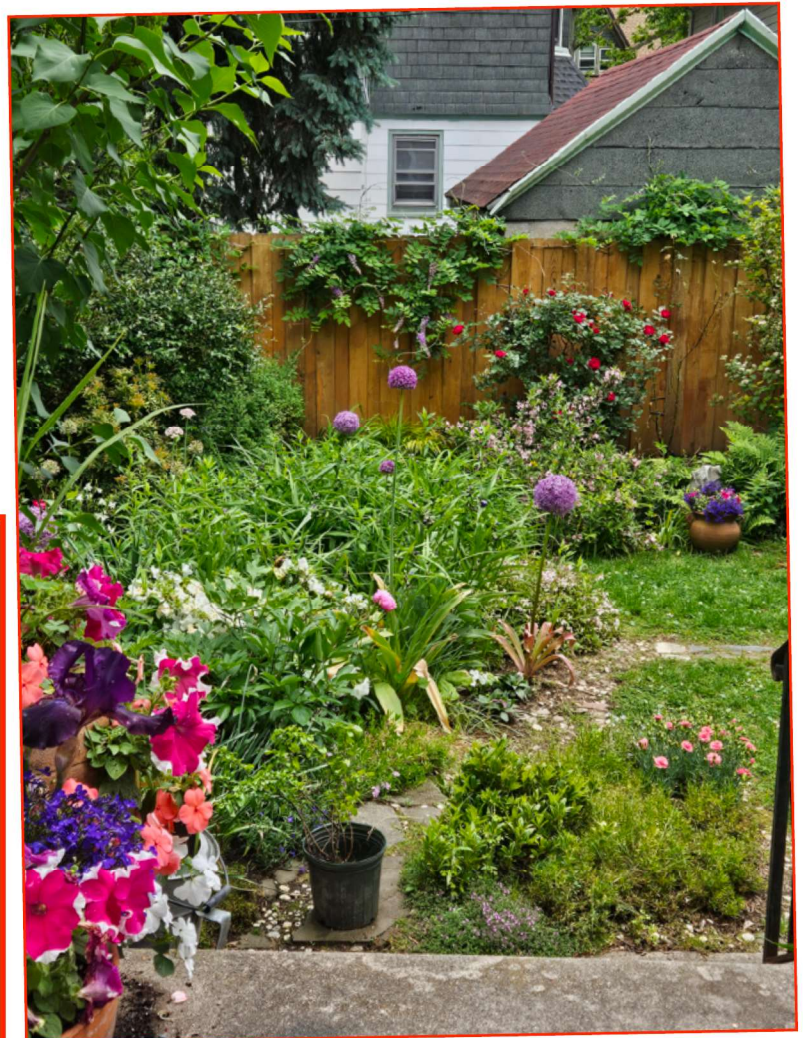
*Photo by
Eric Ost*



Esrlly Summer in West Midwood



*Photos by
Arthur Rhine*



Answers to Puzzle on Page 9

This list is not meant to be exhaustive.

abalone, anchovy, buffalo, bulldog, caribou, catfish, chamois, cheetah, Chinook, codfish, cricket, dolphin, firefly, gelding, gorilla, grouper, gurnard, haddock, halibut, hamster, herring, katydid, kestrel, ladybug, lamprey, lemming, leopard, lioness, lobster, macaque, mallard, mastiff, mongrel, mustang, narwhal, octopus, opossum, ostrich, panther, peacock, peccary, pelican, penguin, piranha, pointer, pollock, raccoon, sardine, scallop, seagull, serpent, snapper, sparrow, termite, terrier, tigress, vulture, wallaby, walleye, warbler, warthog, whippet, whiting



It's a celebratory time of year in the schools, with Pre-K and Kindergarten Stepping-Up ceremonies for the littles, and graduation on the horizon for all the 5th, 8th and high school seniors. Congratulations to all the families and graduates. Best wishes to all the graduates on the next stop on your journey, into a new school, a new community and a new adventure.

In the spirit of community and celebration, the Friends of 217 non-profit organization's "Spring Concerts in the Garden" series has begun, and will continue every Thursday through June 13th. All are invited to come on out for music, dancing, and fun! It's 5:30-7:00PM, rain or shine, in either the front garden (across from Milk & Honey) or in the auditorium. The line-up this year is outstanding, curated by PS 217 parent & local musician, JP Schlegelmitch. Thanks to JP and to all the supporters of Friends (www.fo217.org) for making this possible for everyone.

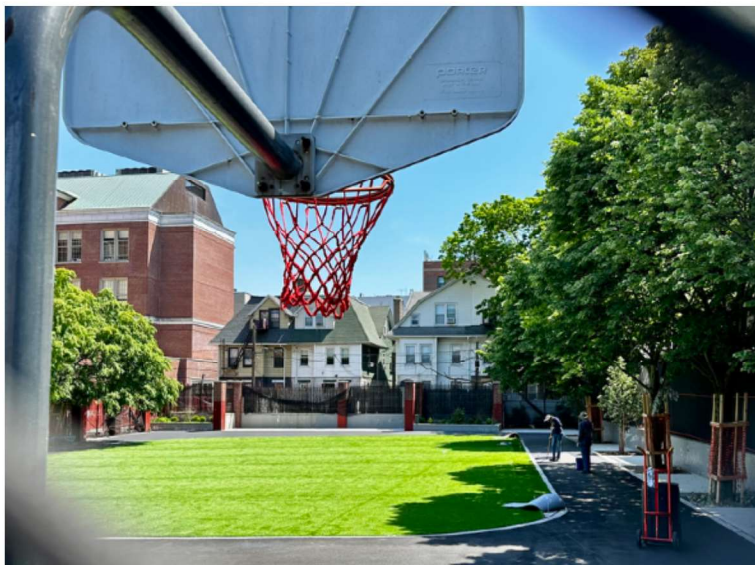
Looking ahead to summer, for all those parents who are still looking for an enriching outdoor summer experience for your kids, here are two tried and true recs: The Flatbush YMCA of NY still has room in many of their programs, for all ages. For a full list, visit

ymcanyc.org/locations/flatbush-ymca. My other recommendation is Trail Blazers (trailblazers.org). This non-profit has 138 years of summer camp experience, hosting day camps in Prospect Park and Brooklyn Bridge Park, and for the overnight-camp adventurers, on a beautiful facility in Montague, New Jersey. It's a wonderful organization, mission-driven to make summer and after-school programs financially accessible to all. If you want to learn more about it, visit their website, or you just ask one of the people who makes the magic happen at Trail Blazers, our neighbor, Josh Borkin!

Lastly, some uplifting news for those who's faith in NYC government is sometimes... tested. I'm happy to report

that the School Construction Authority is 2 1/2 months ahead of schedule fixing up the PS 217 turf and basketball courts. Instead of September, the park will be reopening for the school and full community in early June. How about that!

Have a safe and restorative summer, everyone. See you out on the basketball courts, and then back here in this column in September!



Workers putting the finishing touches on the new turf track in this peek through the PS 217 Community Playground fence. Photo: Eric Ost

Neighborhood News

What's Happening in Your Life?

Let West Midwood News readers know about significant events in your life — a birth or a loss, a graduation, an engagement or a marriage, an anniversary, an honor or a promotion.

Write editor.WestMidwoodNews@gmail.com.

Mia Weingarten graduates from Edward R Murrow High School in June, and is headed to Syracuse University in the fall.





West Midwood Cooks (and Bakes!)

By Allidah Muller

In a past summer column, I said that I didn't like turning on my oven in the summer if it could be avoided. That's not entirely true. I will gladly suffer a hot kitchen if it means that I'll end up with a pie, crumble, cobbler, brown betty, short cake, etc. at the end. Here are a few of my all-time favorite recipes for baked summer fruit desserts.

Strawberry Rhubarb Crumble

via Smitten Kitchen

This recipe is a great, easy way to kick off your summer fruit dessert baking. Strawberries and rhubarb are a match made in heaven, and this dessert lets both ingredients shine. Because there is so much rhubarb, the crumble is almost tart. But the sweet, buttery crumble topping (which incidentally works very well with other fruits too), balances everything out. A dollop of whipped cream or ice cream is a welcome accompaniment.

For the Crumble Topping:

1½ cups all-purpose flour
1 tsp baking powder
3 Tbsp granulated sugar
3 Tbsp coarse or turbinado sugar
Finely grated zest of one medium-large lemon
Pinch of salt
½ cup unsalted butter, melted

For the fruit:

1½ cups rhubarb chopped into 1-inch pieces
1 heaped quart strawberries, hulled, quartered
Juice of the above lemon
½ cup granulated sugar
3 to 4 Tbsp cornstarch or 3 Tbsp tapioca flour/starch

1. Preheat oven to 375°F.

2. Prepare topping: In a mixing bowl, combine flour, baking powder, sugars, lemon zest, a pinch of salt, and add the melted butter. Mix until small and large clumps form. Refrigerate until needed.

3. Prepare filling: Toss rhubarb, strawberries, lemon juice, sugar, cornstarch and a pinch of salt in a 9-inch deep-dish pie plate. (A 7-cup or 1.8L oval dish works well, particularly if

you're taking this in a bag to a dinner party or picnic.)

4. Assemble and bake: Remove topping from the refrigerator and cover fruit thickly and evenly with it. Place pie plate on a (foil-lined, if you really want to think ahead) baking sheet, and bake until crumble topping is golden brown in places and fruit is bubbling beneath, about 40 to 50 minutes.

I love the pies from Four and Twenty Blackbirds, the pie shop at the corner of 8th Street and 3rd Avenue in Gowanus. If one is looking to learn more about pie baking, their pie cookbook is a great volume to consult. They break down the steps and science of their culinary choices and I learned so much the first time I read it (yes, I am someone who reads cookbooks cover-to-cover, like regular books). Their methods are definitely involved, some might even say a tad fussy, but the end result is well worth the effort.

All-Butter Double Crust Pie

via Four and Twenty Blackbirds

Folks tend to be daunted by the thought of making their own pie crust. I promise it's not as hard as it sounds, and the results can be so much better than a store-bought situation. This recipe makes enough dough for one double-crust 9-to-10 inch pie or tart. One of the tricks with pie crust is to make sure your butter is really cold and to work quickly, so that the butter doesn't melt or soften too much. The little pieces of cold butter in your dough will melt during the pie's baking and that's what will make for a flaky, delicious crust.

2½ cups unbleached all purpose flour
1 tsp kosher salt

1 Tbsp granulated sugar
½ lb (2 sticks) cold unsalted butter, cut into ½-inch pieces
1 cup cold water
¼ cup cider vinegar
1 cup ice

Stir the flour, salt, and sugar together in a large bowl. Add the butter pieces and coat with the flour mixture using a bench scraper or spatula. With a pastry blender, cut the butter into the flour mixture, working quickly until mostly pea-size pieces of butter remain (a few larger pieces are okay; be careful not to



overblend). *Allidah note:* I actually like to use my fingers to rub the butter into the flour, because I like the tactile control of it.

Combine water, cider vinegar, and ice in a large measuring cup or small bowl. Sprinkle 2 Tbsp of the ice water mixture over the flour mixture, and mix and cut it in with a bench scraper or spatula until it is fully incorporated. Add more of the ice water mixture, 1 to 2 Tbsp at a time, using the bench scraper or your hands (or both) to mix until the dough comes together in a ball, with some dry bits remaining at the bottom of the bowl. Squeeze and pinch with your fingertips to bring all of the dough together, sprinkling dry bits with more small drops of the ice water mixture, if necessary, to combine. Shape the dough into 2 fat discs, wrap in plastic, and refrigerate for at least 1 hour, preferably overnight, to give the crust time to mellow.

Wrapped tightly, the dough can be refrigerated for 3 days or frozen for 1 month.

Black & Blueberry Pie

1 small baking apple (something mild and not too tart)

2 to 3 cups blackberries

2 to 3 cups blueberries

2 Tbsp fresh lemon juice

½ cup granulated sugar

¼ cup packed light brown sugar (or more if the berries are tart)

3 Tbsp tapioca starch/flour

½ tsp ground cinnamon

¼ tsp ground cardamom

Pinch ground cloves

½ tsp kosher salt

2 dashes Angostura bitters

Egg wash (1 large egg whisked with 1 tsp water and a pinch of salt)

Demerara sugar, for finishing

1. Roll out your dough. Lightly flour your work surface. Unwrap one of your discs and begin rolling out your dough. Change your direction of rolling as you roll so that you have an even thickness, making sure not to make the edges of the pastry too thin. You might need to sprinkle a little extra flour, but don't use too much as it can make your pastry tough. Roll until the dough is 2 to 3 inches bigger than the pie plate you're using.

2. Fold the dough disc in half and lay it across one side of pie pan, positioning the seam in the center. Unfold the disc gently and slide and fit the dough down in the pan. Trim the dough overhang to allow 1 to 1½ inches of excess. Cover the crust with plastic and refrigerate for at least 30 minutes before using. (For the top of the pie, repeat the rolling out process, but you can do this right before you put it on top of the pie to ensure it stays nicely cold.)

3. Peel and then shred the apple on the large holes of a box grater. Combine with the blackberries, blueberries, lemon juice, granulated and brown sugar, tapioca starch, cinnamon, cardamom, cloves, salt, and bitters in a large bowl and stir until well mixed. Before pouring the filling into the refrigerated pie shell, sprinkle 1 tsp each of flour and granulated sugar over the

bottom of the pie shell. After filling the pie shell, arrange the rolled out top crust on top, and crimp as desired.

4. Chill the pie in the refrigerator for 10 to 15 minutes to set the pastry. Meanwhile, position the oven racks in the bottom and center positions, place a rimmed baking sheet on the bottom rack, and preheat to 425°F.

5. Brush the pastry with the egg wash to coat (you will have some left over). Sprinkle with desired amount of demerara sugar.

6. Place the pie on the rimmed baking sheet on the lowest rack of the oven. Bake for 20 to 25 minutes, or until the pastry is set and beginning to brown. Lower the oven temperature to 375°F, move the pie to the center oven rack, and continue to bake until the pastry is a deep golden brown and the juices are bubbling throughout, 30 to 35 minutes longer.

7. Allow to cool completely on a wire rack, 2 to 3 hours. Serve slightly warm or at room temperature.

The pie will keep refrigerated for 3 days or at room temp for 2 days.



Shir Chadash: The Brooklyn Jewish Community Chorus
Presents A Spring Concert
Featuring The World Premiere of
Kedusha
A Suite for Chorus and Jazz Quartet
By Scott Stein

קדושה



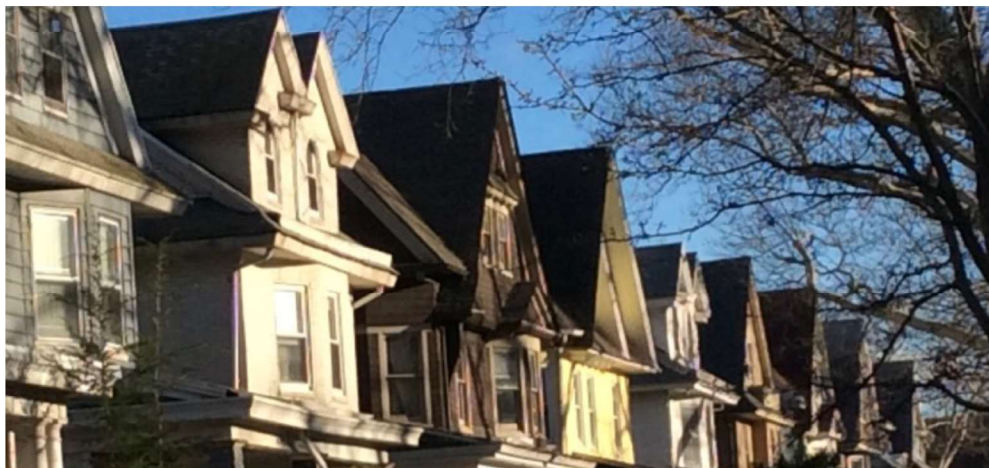
With Guest Soloists: Cantors Josh Breitzer and Sarah Myerson
Justin Callis and Ilana Goldberg

Sunday, June 9 at 4 PM
At Congregation Beth Elohim
274 Garfield Place and Eighth Avenue, Brooklyn

Tickets: \$15 in advance (\$5 for kids)
\$20 at the door (\$10 for kids)
Advance tickets: Email shirchadashbjcc@gmail.com
Or contact any Shir Chadash member

Who You Gonna Call?

When you need help, it's important to call the right number. Here's a list of useful phone numbers with an explanation of when to call which number. It's not a bad idea to cut out this list and stick in on your refrigerator or by your phone.



911—The number to call for emergencies, such as fire, medical emergencies, accidents of any type, a crime in progress, violent behavior, or a person in trouble. Remember to stay on the line until the operator tells you it is okay to hang up. The operator will also ask you your location, so note the nearest house number and street address.

311 — Call this number for non-emergencies such as noise complaints, animal control, air quality, blocked driveway, dangerous tree situation, or to find out where to get other information. For a complete list, see www.nyc.gov/311.

988 — Call this number for mental health crises or suicide prevention. For more information about this service, here is a link: <https://www.npr.org/sections/health-shots/2022/07/15/1111316589/988-suicide-hotline-number>

If you're unsure, call 911. The operator will either take your information or redirect you to 311. Remember to get a complaint number and write it down.

Air Quality in the summer, this is a frequent concern. For up-to-date info on our AQI (Air Quality Index), you can go to <https://www.airnow.gov/?city=New%20York&state=NY&country=USA>

Neighborhood Coordination Officers (NCOs):

Noah Elrowmeim

noah.elrowmeim@nypd.org, 917-679-4587

Mohammad Zubair

mohammad.zubair@nypd.org

The NCOs are usually on duty Tuesdays to Saturdays from noon to 6:30 p.m. (Sometimes they are unavailable because they have been pulled for training or special duty.) Former West Midwood president Linda Howell reports that she relies on the NCOs for quality-of-life issues, especially situations “where I do not have complete details, only secondhand reports of events. I feel comfortable giving them as much information as I can and asking them to check into the potential problem.” Examples include gatherings at the dead ends, abandoned cars, chronic parking violations, and patterns of package theft from porches. You can also contact them if you feel a 911 or 311 call was not handled correctly. Note that while they will make every effort to assist, they may also be handling other more time-critical issues.

Community Board 14 (CB14), 718-859-6357

info@cb14brooklyn.com

This office and its staff are a valuable resource that can be contacted for a myriad of situations. Call them to find out the status of a 311 complaint, why your recycling wasn't picked up, how you can get a tree planted in front of your home or a dead one removed, or what's going on with construction (or lack of it) at a specific location. They can also help you get in touch with the local representative for a specific city agency. This is by no means a complete list. If you're unsure of how to handle an issue, call them and ask. They are there to help.



Neighbors' Businesses and Services

To add, cancel, or update a listing, contact **Tori Rosen** at editor.WestMidwoodNews@gmail.com

Education and Lessons

Danielle Buonaiuto *Private voice lessons* for high-school age and adult students in classical, musical theatre, and pop styles. Master of Music from Peabody Conservatory, and 10+ years' teaching experience.
danielle.buonaiuto@gmail.com.

Rob Garcia *Drum lessons*. I've been teaching private lessons to students of all ages for the past 25 years and have a well-equipped teaching studio at my home. More info www.robgarciamusic.com; Contact: robjgarcia@hotmail.com; 917-273-7875

Udi Hazan *Private table tennis and archery lessons*. Certified coach—level 1 in ping pong and level 2 in recurve bow archery. 718-859-8432.

Laura Campbell-Lui *Literacy Tutor* ELA help for reading strategies . Phonics/decoding help for kindergarten-grade 4. Spelling help with common rules and word root hints. Grammar help with punctuation, capitalization and conjugating. Writing help with sentence construction. New York State-certified Reading Specialist and Elementary School Teacher. Licensed in Reading, Common Branches and Early Childhood Education. 30 Years of teaching experience. Email Laura at literacytutor@aol.com

Florence Manglani Semi-retired *bilingual school psychologist* Still teaching at Brooklyn College, is available for consultations. 718-434-2134; florence@imagineblue.com.

David Picton *Music Lessons in Drums, Piano, and Composition*. 35 years teaching experience. Graduate of Mannes College of Music. All ages, beginner to advanced. 718-859-6313; davidpictonmusic@gmail.com.

Julian Rhine *Guitar lessons; SAT, SHSAT, and Regents tutoring*. BA in music and English from Vanderbilt University. 917-981-0675; julian.m.rhine@gmail.com

Amy Rowe *Tutoring and Medicare advising*. Tutoring for young people and adults in math, reading, writing, other academic subjects, and test prep, including SAT, Regents, and SHSAT. Advising on Medicare coverage and enrollment. Professional experience in writing, editing, research, and education helps me make complex topics clear. amyrowe.nyc@gmail.com, 917-723-0348

Melissa Scott *Yoga* for Every Body! Currently offering private or small class instruction. 718-781-6509; kettleandkame@gmail.com.

Jeannine Umrigar *Collectiv3 Fashion Portfolio Lab*. Individual mentorships for students to build fashion and art portfolios for college

entrance and beyond. For more information see our website: www.collectiv3.nyc.

David Wechsler *Flute lessons*. Many years of teaching at all levels from beginner to professional. Long-time member of Brooklyn Philharmonic and many other groups in the NYC area, including Broadway, recordings, symphony, opera, ballet orchestras, and chamber music. 347-528-6318; davewechs@earthlink.net.

Food

John DeLamar - Bakery Do you need a cake for a special celebration? Cupcakes for a kid's party? Challah for the holidays? I have you covered for all things sweet and savory. Baked with love and backed locally, visit littlebakerbaker.com for photos and info. Reach out to hello@littlebakerbaker.com

Health and Mental Health

Laura Campbell-Lui Shaklee Distributor household cleaning products; nutritional skin care; nutritional supplement products; appointments available. 917-767-3579; lauraclui@yahoo.com.

Jan Castro. De-stress with Swedish massage or Thai body work. Safe, clean, open space. I've had 3 vaccine shots. Credentials & references on request. 60–120 minute sessions, reasonable rates. Phone 314-323-9060.

Andrea Freshman, LCSW Specialty: trauma healing with emphasis on integrating the mind-body connection 718-434-6873.

Sara Hochman *Nutritionist*, MS, RD, CDN. Registered Dietitian specializing in chronic disease management and weight loss, nutrition therapy for all ages. Reasonable rates, in-person or televisit appointments. Sarahoch780@gmail.com

Pet Sitting

Nell Mendlinger and Lauren Sullivan, Owners, Abby on Argyle Pet Sitting & Dog Walking, LLC. Available 365 days a year for your pets. We have been in the neighborhood for 10+ years. Bonded and insured. Member of PetSitters International and an eco-friendly company. www.AbbeyOnArgyle.com.

Real Estate

Miriam Hurwitz Associate real estate broker with Douglas Elliman on Cortelyou Road. 917-589-6717.

Ester Sciallo Brooklyn residential real estate. Office: 718-676-1755; cell: 646-389-6248; es@brres.com.

WEST MIDWOOD COMMUNITY ASSOCIATION BOARD OF DIRECTORS 2022 - 2023



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West Midwood Dues Payments as of May 10, 2024

Jeff Ewing – j.r.ewing@verizon.net

Here is the list of all West Midwood addresses from which I have received 2024 dues as of May 10. Please let me know if I have left you off but you know you paid. Thanks so much to all who have paid, and a special thanks to those who chipped in extra as a donation. If you haven't yet paid, it's not too late! The dues notice is attached here

663 Argyle Road	1431 Glenwood Road	26 Waldorf Court	761 Westminster Road
667 Argyle Road	1435 Glenwood Road	28 Waldorf Court	765 Westminster Road
671 Argyle Road	1410 Glenwood Road		775 Westminster Road
681 Argyle Road	1416 Glenwood Road	15 Wellington Court	781 Westminster Road
685 Argyle Road	1422 Glenwood Road	19 Wellington Court	789 Westminster Road
678 Argyle Road	1430 Glenwood Road	23 Wellington Court	716 Westminster Road
715 Argyle Road	1434 Glenwood Road	20 Wellington Court	722 Westminster Road
721 Argyle Road		24 Wellington Court	732 Westminster Road
725 Argyle Road	639 Marlborough Court	28 Wellington Court	738 Westminster Road
731 Argyle Road	652 Marlborough Court	34 Wellington Court	744 Westminster Road
739 Argyle Road			758 Westminster Road
745 Argyle Road	655 Rugby Road	665 Westminster Road	766 Westminster Road
759 Argyle Road	659 Rugby Road	664 Westminster Road	770 Westminster Road
775 Argyle Road	663 Rugby Road	725 Westminster Road	776 Westminster Road
779 Argyle Road	667 Rugby Road	729 Westminster Road	782 Westminster Road
783 Argyle Road	660 Rugby Road		
716 Argyle Road	664 Rugby Road		
726 Argyle Road	668 Rugby Road		
732 Argyle Road	678 Rugby Road		
736 Argyle Road	686 Rugby Road		
740 Argyle Road	692 Rugby Road		
746 Argyle Road	725 Rugby Road		
752 Argyle Road	735 Rugby Road		
756 Argyle Road	741 Rugby Road		
776 Argyle Road	745 Rugby Road		
780 Argyle Road	751 Rugby Road		
784 Argyle Road	755 Rugby Road		
790 Argyle Road	777 Rugby Road		
794 Argyle Road	783 Rugby Road		
	789 Rugby Road		
1407 Avenue H	716 Rugby Road		
1214 Avenue H	720 Rugby Road		
815 East 12th Street	726 Rugby Road		
15 DeKoven Court	730 Rugby Road		
29 DeKoven Court	734 Rugby Road		
31 DeKoven Court	764 Rugby Road		
37 DeKoven Court	770 Rugby Road		
22 DeKoven Court	774 Rugby Road		
26 DeKoven Court	780 Rugby Road		
	784 Rugby Road		
1117 Glenwood Road	790 Rugby Road		
1114 Glenwood Road	794 Rugby Road		
1205 Glenwood Road			
1215 Glenwood Road	15 Waldorf Court		
1315 Glenwood Road	19 Waldorf Court		
1304 Glenwood Road	27 Waldorf Court		
1312 Glenwood Road	35 Waldorf Court		
1421 Glenwood Road	12 Waldorf Court		
1427 Glenwood Road	16 Waldorf Court		

WEST MIDWOOD COMMUNITY ASSOCIATION

12 Waldorf Court
Brooklyn, New York 11230
www.westmidwood.org



2024 DUES NOTICE

Dear Neighbor,

It's time to pay your annual membership dues to the West Midwood Community Association (WMCA) - your neighborhood organization - for 2024. For the modest sum of \$40, you help support all of WMCA's activities on your behalf. Please consider contributing an additional amount as a donation - it will be very much appreciated!

Your dues fund a variety of expenditures. The largest outlay is for the upkeep of the Glenwood Road Malls, including supplies for plantings by residents. These malls help maintain the park-like environment of our neighborhood, and incidentally add to the value of your home.

Other WMCA activities include the Halloween Parade, the annual Progressive Dinner, yard sales, maintenance of our website, www.westmidwood.org, our quarterly newsletter, and numerous other activities carried out by members that help preserve the character of West Midwood as a small town in the big city. WMCA works on an on-going basis with our Community Board 14, elected officials, and City government agencies to address problems. Your dues also fund contributions to worthy neighborhood causes approved by the Board.

Please send (or drop off) your check made out to WMCA, with the completed tear-off below, in the envelope that this letter came in, to Jeffrey Ewing, WMCA Treasurer, 776 Westminster Road.

You may also pay with Paypal using the email address info@westmidwood.org. Please include your name and address with the Paypal payment, & check "Send Money to Friends and Family".

Paid up members are acknowledged in the WMCA newsletter. Have a question about WMCA? You can email WMCA at info@westmidwood.org.

Are you on the WMCA email listserv? Join the conversation! Email joe@enright.com and ask to have your email address added.

Many thanks for your support!

Eric Goldberg
President

Enclosed is my \$40 annual dues * for 2024 for the West Midwood Community Association.

Name(s) _____

Address _____

Phone _____ EMail _____

* [] I have included an additional contribution of \$_____ with my dues payment.