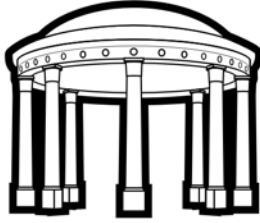


19TH ANNUAL



Union Square



Holiday Cookie Tour

2004 PROGRAM

You are cordially invited to visit
The Artists' Market

at 100 South Stricker Street
sponsored by

Sowebo Arts, Inc.

a non-profit organization promoting creative
arts in South West Baltimore.

Open Sunday, December 12th as part of the
Union Square Holiday Cookie Tour.

Learn more about Sowebo Arts, Inc. at www.soweboarts.org

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2004 SEASON'S GREETINGS FROM THE COOKIE TOUR COMMITTEE

The Union Square neighborhood welcomes you to our 19th annual Holiday Cookie Tour. We hope you enjoy the afternoon stroll through our National Register of Historic Places district, and through the many fine 19th century homes opened for your pleasure. If you are new to our tour, you may be surprised to find that while we are very consistent in our views of proper Victorian streetscape, we vary widely in our concepts of interior decor. Our homes run the gamut of style from country to contemporary, with eclectic coexistence as a common rule.

You may also be surprised to find an extremely strong sense of community among our "family" of neighbors. We all know one another, and we work together – not only in rebuilding our homes, but also in rebuilding this fine neighborhood. This tour, which benefits historic preservation and local charitable efforts, is but one example of the spirit that makes Union Square a great place to live.

Tour homes are listed in the table of contents in a logical walking order. However, you may begin the tour at any point, following the street map on the inside back cover of this program. Visit us in any order and sample our cookies as you go.

We ask that you tread our ancient floors and stairs carefully and at your own risk. Please do not touch walls, art work, and decorative items. Some homes will be serving beverages for your pleasure. Please be extra careful with cups or glasses of liquids. And if you smoke, please do so between houses.

Thank you for joining us. Have a happy holiday.



UNION SQUARE HISTORY

The story of Union Square begins in 1799 with the construction of a manor house by Thorogood Smith, a merchant whose fortunes ebbed before he was able to occupy the house. It sold at auction in 1802 to John Donnell, another merchant and banker. Smith later regained his fortune and became Baltimore's second mayor.

Members of the Donnell family occupied Willowbrook for many years and kept it in its original 26-acre country estate form until about 1846. At this time, the surviving sons began a speculative housing development. Most of the land was divided into building lots, streets were laid according to Poppleton's plan, and embellishment of the square was begun by the City.

Development continued steadily through the 1850's with the typical aggravations (schedule problems, specification issues, builder bankruptcies, and bureaucratic delays), up to the tense pre-war times. There was a 20-year pause in major progress; but, by the 1890's the neighborhood had taken its current general form.

In 1867 the Donnells left Willowbrook, which by then was just one square block to the immediate west of the square (now the site of Steuart Hill Aca-

demic Academy), and the house was given to the Sisters of the Good Shepherd. Willowbrook became a walled compound with many new buildings and additions. It served as a convent and home for wayward girls until its demolition in the mid 1960's. Demolition was the catalyst for rebirth of the neighborhood, stimulating historic preservation and creation of the Union Square Association. The oval dining room was removed from the mansion and recreated in the Baltimore Museum where it remains a part of the original museum wing (American Decorative Arts). Elaborate plasterwork was restored and recreated by the late Chancery W. Dunlap, Union Square resident and master plasterer.

The Union Square neighborhood became a local historic preservation district in 1970 and, combined with the adjoining Hollins Market area, was listed on the National Register of Historic Places in 1983.

In 1997, the well-preserved square played the title role in the film *Washington Square*, with several nearby homes in supporting roles. Other parts of the neighborhood have also appeared in episodes of "Homicide – Life on the Street," "The Wire," various commercials, and a few other movies.



Greetings of Peace and Prosperity to You All.

My home was originally built in 1918 and, after four years of love and labor, it was completely restored in February of 2003. I purchased it in September of that same year.

The character, beauty and integrity of my home was restored and enhanced to reflect the warmth of wood, the freedom of space, and brilliance of natural light. The moment I walked in the door, I knew I was home.

I am honored to share my home with you during the Union Square 2004 Cookie Tour.

Welcome to my home.

Sameerah

BUTTER, GINGER & NUT COOKIES

1/4 pound butter, soy butter, at room temperature

1/3 cup sugar

1 egg or egg substitute

Pinch of salt

1/2 to 1 tsp. vanilla extract

1/4 tsp. ground orange rind

1 tsp. ground ginger

1/8 tsp. nutmeg

1 cup flour

1/2 cup nuts

- 1. Preheat the oven to 375 degrees.*
- 2. Cream the butter and sugar thoroughly. Add the egg, salt, vanilla, ginger, nuts and fruit rind and mix. Add flour and mix well.*
- 3. Shape the dough into small balls and flatten with the hand.*
- 4. Place on a lightly-greased cookie sheet and bake until the edges are lightly brown – about 12 minutes.*



1401 HOLLINS ST

THE NEIGHBORHOOD DESIGN CENTER
(TICKET SALES, DIRECTIONS & GIFTS)

We are very pleased to have use of the “Old No. 2” branch library building as our tour headquarters. Renovations were completed several years ago on this wonderful old building which had been vacant for many years. One of the four original branches of the Enoch Pratt Free Library, it was H. L. Mencken’s neighborhood library. Now it primarily serves as the home of the Neighborhood Design Center, an organization that helps community projects with architectural and engineering services. The main room can be arranged to suit a variety of purposes for NDC and for the surrounding community. The rebirth of “Old No. 2” was accomplished through a partnership of the Enoch Pratt Free Library, the Neighborhood Design Center, and the Union Square Association. “Old No. 2” is a case study of how a seemingly out-of-date structure can be put to exciting new uses.

Upon leaving the Old No. 2 building, you may stop by the homes featured in the 1400 block of Hollins St., or follow this guide to any starting point. If you begin by walking toward the Square, imagine you are following the footsteps of our most famous former resident, H. L. Mencken. The trek up the 1400 block of Hollins Street between the library and his home

on the square was a regular exercise.

The Union Square Association was incorporated in the 1960’s to promote historic preservation. It has developed into an organization with broad community objectives, still promoting historic preservation, but also dealing with quality of life issues. Please be sure to say hello to representatives of the Association who will be in the “Old No. 2” building all day. You’re also invited to visit our website, *Union Square Online* at: www.union-square.us.

URBAN CHRISTMAS SHOP

Please be sure to spend some time in our Urban Christmas Shop located by the ticket sales area.

You just might find a last minute gift for someone on your list or for yourself. The store is provided by our neighbor Diane Asher.

More gift items are for sale at 120 South Gilmor Street, the charming home of Leslie Dell.



We moved to the neighborhood earlier this year and have spent the time since gradually settling in to our new house. While renovation and decorating is far from done, we have realized that it was our home practically from the start.

One of the types of cookies you'll find here will be the classic chocolate chip cookie. Any others will be a surprise dictated entirely by whim. Although there is a good chance of gingerbread making an appearance.

Devlyn

CLASSIC CHOCOLATE CHIP COOKIE

Mix together half a cup of brown sugar and half a cup of granulated sugar with half a cup of creamed butter.

Then beat in an egg and about a teaspoon of vanilla extract.

In a large separate bowl sift together a rounded cup of flour, half a teaspoon of salt, half a teaspoon of baking soda, and roughly a quarter of a teaspoon of cinnamon.

Stir the first bowl into the sifted items.

Add a half cup of chocolate chips. Try not to cheat and add in loads extra, you can always just eat those by themselves after all.



The Browns moved to their large, pre-Civil War, Union Square townhouse in January 1976. Though natives of suburbia, they quickly became acclimated to downtown living. Over the years, extensive renovations have been required in most parts of the house. The Browns have done most of the work themselves.

The home was originally a fine Victorian residence, well-appointed with ten fireplaces. Nine are functional, including one in the main bathroom. The kitchen fireplace required extensive restoration. The front of the house was chemically cleaned; but the owners did painting and addition of exterior shutters.

At the rear of the property is a small garden with a fountain. The main kitchen, adjoining laundry room, and bath have been completely remodeled. A spacious family room/study has been added on the third floor rear.

Don't miss the bath, which features a Jacuzzi, on the third floor. And be sure to visit the "Crow Bar" in the basement.

All three floors are open.

SPRITZ COOKIES

1 cup butter or margarine,
softened
2 ¹/₃ cups all-purpose flour
1 cup sugar
¹/₂ tsp. baking powder
1 egg
¹/₄ tsp. salt
1 tsp. vanilla or ¹/₂ tsp. almond
extract

Cream butter and sugar; blend in egg and flavoring. Combine dry ingredients; stir into creamed mixture.

Mix well.

Do not chill the dough. Pack dough, half at a time, in cookie press. Press into desired shapes on un-greased cookie sheet. If desired, sprinkle with colored sugar crystals or trim with pieces of red and green candied cherries, pressing cherries lightly into dough.

Bake at 400 degrees for 7 to 8 minutes.

Cool.

Makes about 6 dozen.



Constructed during the early 1840's, 1420 Hollins Street reflects the contributions of many Union Square principals. The Donnell Brothers, creators of Union Square, designed 1420 Hollins Street to a scale largely unmatched, even in this neighborhood of generous and luxurious homes. A butcher at nearby Hollins Market owned the house for most of the twentieth century. Also, Union Square neighbor, Ardebella Fox, completely renovated the house in the 1970's, with the assistance of master plasterer and Union Square resident, the late Chancery W. Dunlap. In 1997, 1420 Hollins Street was featured in the movie, *Washington Square*, an adaptation of Henry James' novel of the same name.

Notable characteristics include the original fanlight above the front doors, double parlors, the leaded glass bay window in the formal dining room, and an 1850's-style garden, including a flagstone patio and water fountain. In addition, antique light fixtures throughout, although not original to the house, exemplify the transitional period between gas and electric fixtures.

In the next few years, Ms. Osborne hopes to undertake a major restoration of the house and its grounds, which were severely damaged by the prior owners' pets.

SNICKERDOODLES

Ingredients

- ½ cup softened margarine*
- 2 tsp. cream of tartar*
- ½ cup shortening*
- 1 tsp. baking soda*
- 1½ cups granulated sugar*
- ¼ tsp. salt*
- 2 eggs*
- 2 tbs. granulated sugar*
- 2¾ cups all-purpose flour*
- 2 tsp. cinnamon*

Directions

- 1. Thoroughly cream margarine, shortening, sugar, & eggs.*
- 2. In a separate bowl, combine all dry ingredients except the final 2 tbs. of sugar & cinnamon.*
- 3. Mix the dry ingredients into the creamed mixture.*
- 4. Refrigerate the dough for at least 15 minutes (which makes it easier to handle). While the dough chills, stir the 2 tbs. of sugar & the 2 tsp. of cinnamon together in a bowl.*
- 5. When ready, preheat oven to 375 degrees. Form dough into balls the size of small walnuts. Roll dough balls in sugar/cinnamon mixture. Place 2 inches apart onto an un-greased baking sheet. Bake for 8 minutes, rotating cookie sheet in the oven at the half-way point.*
- 6. Remove cookie sheet from oven & let cookies sit on it for another minute or so before removing to cooling rack; cookies will settle as they cool.*
- 7. Yield: This recipe makes about 5 dozen small cookies, and they are the only non-chocolate cookies I have ever seen cause a stampe.*



Three years ago Michael and LaRonica decided on the property at 1504 Hollins Street, after spending two years looking in the Baltimore City area for a home to restore.

Their requirements were simple. The house had to be large enough to accommodate their family and have as much of the original details as possible.

As it turns out their old house was overlooked by other buyers, because it was “too original,” and deceptively appeared to need a great deal of repair.

Built in the 1880’s, the 9 room home was never converted to apartments, and still maintains its original layout and fine detailing.

Since its purchase by the McPherson family, the home has gone through quite a bit of cosmetic work, with plumbing and electrical improvements made. All the walls are the original plaster walls with the exception of the two bathrooms.

The most tedious task Michael and LaRonica had to face was removing years of wallpaper build up from every room in the house.

Restoration is ongoing, even with the improvements to the

kitchen and bathrooms. The devil is in the details they say, and there will be years of battling the devil for this young couple.

APPLESAUCE OATMEAL COOKIES (VEGAN)

3 cups oatmeal and
1 cup whole wheat flour, OR
(2 cups oatmeal and 2 cups
whole wheat flour – whichever
combination you prefer)
1 tsp. baking soda
 $\frac{1}{4}$ tsp. nutmeg
1 cup unsweetened applesauce
1 cup sugar (or less)
1 tsp. vanilla
 $\frac{2}{3}$ cup raisins or dried apples or
dried cranberries

Combine the oatmeal, flour, baking soda, and nutmeg. Mix up the applesauce, sugar, and vanilla and add them to the dry ingredients. Stir in the dried fruit.

Roll in small balls and smash to $\frac{1}{4}$ " thickness on the cookie sheet. Bake at 275 degrees for 22-25 minutes.

Makes about 50 cookies with only .3 grams of fat each.



“You tricked me,” exclaimed Belinda to me, regarding her move to Baltimore. I purchased a house three years ago on Fairmount Ave., just two streets north of Hollins, but seemingly worlds apart from living *on the park*. Belinda survived one year in the “hood,” after we married last year, and the search was on for a place *on the square*. Daily, after a long commute from D.C., Belinda would purposely drive down Hollins and offer blessings to the *gods* of Union Square.

The daily offerings did not produce immediate results, although we were provided with our own muse in the form of longtime Square resident Karen Fretz, who introduced us to Dr. Dave Tilley, the owner of 1512. Dave was nearing the completion of a 25 year journey of rescuing, and magnificently restoring, a slice of charm on Union Square that, sadly for him, he eventually would never call home.

In September of 2004, after months of haggling with our mortgage company and with the resilient patience of Dave, “the slice of charm” became our reality, the “muse” is a dear and close friend, neighbors on the block have become family and, with each finishing touch, this is slowly becoming our home, although we will always consider this Dave Tilley’s house.

P.S. Our house, and the adjacent 1510 were once joined at the hip as a funeral home, but that’s a story for the 2005 Cookie Tour.

Al

DARBY COCOA KISS COOKIES

from The Darby Field Inn in Albany, New Hampshire

1 cup butter, softened
 $\frac{2}{3}$ cup sugar
1 tsp. vanilla
1 $\frac{2}{3}$ cups unsifted all-purpose flour
 $\frac{1}{4}$ cup cocoa
1 cup finely chopped walnuts
confectioner’s sugar
1 9-oz. pkg. Hershey Kisses, unwrapped

Preheat oven to 375 degrees. Cream butter, sugar & vanilla in large mixer bowl. Combine flour & cocoa, then blend into butter mixture. Add walnuts; beat on low speed until well blended. Chill about one hour until firm enough to handle. Shape into balls. Press kisses into middle of each and place on un-greased cookie sheet. Bake 10-12 minutes or until set. Cool slightly. Remove to wire rack & cool completely. Roll in confectioner’s sugar. If desired, roll in sugar again before serving.

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In the block of three-story Italianate-style row houses built by Jacob Saum in 1883 and running across the north side of Union Square, the one at number 1524 Hollins Street is noteworthy in the world of letters.

In October 1883, August Mencken Sr., a cigar manufacturer, purchased the house and moved his family into it. His first child, Henry Louis Mencken, aged three, would (except for the time from September 1930 to March 1936) call this house his home for the remaining seventy-two years of his life.

H. L. Mencken (1880-1957), "The Sage of Baltimore," was perhaps the most influential journalist and social and literary critic in the 1920s. In addition to being a columnist for the Baltimore *Evening Sun*, he edited *The Smart Set* and co-founded and edited the *American Mercury*. By his estimate, he wrote over ten million words. Mr. Mencken is a figure of enduring interest, many of his books are still in print, and he remains the subject of literary and biographic controversy.

Of particular interest is the backyard of his house which, to this day, carries his marks. Scattered throughout the yard are one hundred sixteen examples of decorative tiles made at the

Moravian Pottery and Tile Works in Doylestown, PA. In the southwest corner, against the brick wall on the west side of the yard in which is embedded Beethoven's death-mask, is a plaque *in memoriam* Tessie the Dog (1905-1921). The yard is full of such clues as to the personality which shaped it.

The house entered the register of National Historic Landmarks on July 28, 1983, was opened to the public on June 15, 1984 as a component of Baltimore's City Life Museum, and closed on June 20, 1997 with the Museum's failure. It is still not generally open to the public though there is an vigorous ongoing effort by The Friends of the H. L. Mencken House, working with other interested organizations, to once again make the house accessible to the public in some way.

The H. L. Mencken House is open today courtesy of The Friends of the H. L. Mencken House.



Jim, Katherine, Sam Dawgie-Dawg and I are honored this year to open our home to you. For the past 18 years we have been identified as being next-door neighbors to H. L. Mencken. We have invested a great deal of love, labor, and money to make our home comfortable for our family and guests. Please have a look, try a cookie, and spend some time chatting.

Enjoy the tour. Enjoy your holiday whatever it may be and, most of all, enjoy Life.

Pax Vosbiscum

Eggnog Icing: With mixer, beat 3 cups sifted powdered sugar and $\frac{1}{4}$ cup softened butter or margarine in medium-sized bowl until well mixed. Gradually beat in $\frac{1}{3}$ cup eggnog until icing is smooth. Makes about $1\frac{1}{2}$ cups.

HOLIDAY EGGNOG COOKIES

*Prep Time: 10 minutes plus 1 hour
decorating*

Chilling Time: Overnight

*Baking Time: 8 to 10 minutes per
cookie sheet*

1 cup (2 sticks) butter or
margarine, softened
2 cups granulated sugar
1 cup eggnog
1 tsp. baking soda
 $\frac{1}{2}$ tsp. ground nutmeg
 $5\frac{1}{2}$ cups unsifted flour

Eggnog icing (optional)

Karen *With mixer, beat butter and sugar in large bowl until fluffy. Add eggnog, baking soda and nutmeg. Mix well. Gradually add flour. Mix well.*

Divide dough into fourths. Chill overnight in refrigerator or chill 2 hours in freezer.

Preheat oven to 375°. On well-floured surface, roll out dough, one-fourth at a time, to $\frac{1}{8}$ inch thickness. Cut with floured cookie cutters. Re-roll as necessary to use all dough. Place 1 inch apart on un-greased baking sheets.

Bake 8 to 10 minutes or until lightly browned. Cool. Store covered at room temperature. Ice and decorate if desired. Makes about 8 dozen.



While much of our effort this year was focused on raising our two children, planting 10,000 trees at our farm, and establishing a design practice together, we have also continued with the renovation of this house. We recently raised the dining room ceiling to its original height and restored the plaster molding and casework. We are also in the process of establishing the kitchen and back stair to their original location so that we can enjoy the yard this spring.

Welcome to our residence in progress, and please enjoy the tour.

"Life itself is the proper binge."

~ Julia Child

Benne Cookies
The Grass Roots Cookbook
© Jean Anderson, 1992, Doubleday

"Benne is believed to bring good luck – to those who grow the plant in their gardens and eat the seeds. Benne Cookies are one of the specialties for which Charleston cooks are famous."

Recipe makes about 6 ½ dozen.

BENNE COOKIES

*¾ cup sesame (benne) seeds
½ cup butter, at room temperature
1 cup firmly-packed light brown sugar
1 egg
1 cup sifted all-purpose flour
¼ tsp. salt
1 tsp. vanilla*

- 1. Spread sesame seeds out in a pie pan and toast in a very slow oven (275 degrees.) until a pale amber color – about 10 minutes. Remove from oven and cool.*
- 2. [Increase oven temperature to 350 degrees] Cream butter until light and fluffy, add sugar and again cream until light. Beat in egg; stir in flour, sesame seeds, salt and vanilla.*
- 3. Drop the dough in slightly rounded ½ teaspoonfuls onto greased baking sheets, spacing cookies 2 ½ to 3 inches apart. Do not attempt to get more than a dozen cookies on each large baking sheet – they spread considerably as they bake.*
- 4. Bake about 10 to 12 minutes at 350 degrees or until cookies are a rich caramel color. Remove from oven, let cookies cool on baking sheets about 1 minute, then loosen carefully with a pancake turner. If the cookies are too hot, they will crinkle up as you try to loosen them from the baking sheet; if they are too cool, they will shatter. The 1-minute cooling period seems about right. Spread cookies out one layer deep on heavy brown paper and cool thoroughly before eating. Store in airtight containers.*



The Prado family bought 1532 Hollins from the Whitely family in December 1995. They bought it many years earlier from a prestigious funeral home.

For almost 10 years, it has been a beautiful house and home to the current family – they have tried slowly to renovate it to the quality level that this lovely house deserves.

The Prado family includes Tony Prado, married to Jana T. Prado, with 3 children: Ilia, 22; Marco, 17; and Tais, 13.

In addition to serving as his home, 1532 Hollins includes an art and architecture studio for Tony. The location is convenient for Jana's work in downtown Baltimore. The home is also well-situated for daughter Ilia's career in biological/genetic research. Marco and Tais are in high school and both show talent in art.

Tony was born in Brazil and the family goes there almost every other year to visit relatives and his roots. Tony studied art and architecture at the University of Brazil in Rio de Janeiro. His works are displayed in several venues including: museums in Brazil, Mexico and Georgia; biennials in Brazil, Mexico and Spain; and many shows in Brazil, Washington DC, Pennsylvania, Virginia and Connecticut.

A LITTLE HISTORY

Quoted from *The Baltimore Rowhouse*
by Mary Ellen Hayward and Charles Belfoure

Union Square was donated to the city in 1847 by the Donnell family. The area covered 2½ acres surrounding a natural spring, and was to be kept as a public park, fenced and improved at city expense. The city agreed and by the 1850s, the spring that had been turned into a drinking fountain, sported a Greek-Style portico, the park's perimeter was fenced, and curving walkways wended their way through the plot. It was renamed "Union Square."

Developers at Union Square did not feel the need to use architects. Instead, they used known builders of the time, such as Maloney & Bane. Most houses overlooking Union Square sold between \$3000 and \$5000, and carried annual ground rent of \$100 to \$150.

They are all designed under the Italianate Period: 1850-1890.

Through the years since they were built, all the houses have gone through several renovations.



Work on this three-story brick Victorian row house was completed in 1872, taking a few months longer in construction than the houses in the same block because of the extra fine architectural finish details used throughout. The mixing of English, French, Italian, and Greek design details from numerous periods originally and as the house has been modified over the years adds to the eclectic design the Victorians are known for. This 19th century enthusiasm for mixing starts on the outside of the house with the Italian influence of the marble steps, bracketed roof cornice and segmental arch window tops, the English influence of the exposed red brick, and the French influence of the wrought iron window guards with leaf and flower scrolls and the espaliered garden planting.

The entry vestibule has blue wallpaper and a six-colour marble inlaid floor in a serpentine interconnecting design derived from Italian sources popular in the 1800's. The ceiling fixture is an electrified combination gas/electric brass fixture with a pineapple shaped crystal globe, which signifies hospitality.

The living room, or parlour as it would have been called, features oak floors inlaid with walnut, mahogany, and birch borders creating an intertwining French knot design. Perhaps the most striking element of the room is the black wall covering and painted ceiling, cornices, frieze, fireplace and trim. The black walls highlight the antique prints, ceramics, and period furniture. The fireplace, which dominates the room, is in the Tutor style with a mirror and gold gilded framed over mantel. The hearth is surrounded with marble in a "liver brown" colour popular in the late 19th century. The plaster ceiling is centered on a large Greek revival plaster medallion of acanthus leaves and egg and dart design. It is surrounded by eight nude nymphs emerging from foliage and holding flowers in the Neoclassical style, and surrounded with five pointed stars, which is an American design element. There is an egg and dart pattern coved cornice and a Greek urn and garland frieze and picture rail. The brass and crystal six arm light fixture features stylized Greek revival leaves. The room also contains a

wood chair rail, decorative trim, and carved wood corbels.

The dining room is similar in detail to the living room except for the frieze, which has Greek revival honeysuckle and arabesque designs with Wedgwood plaques. The main feature of the room is the 1880's carved dark cedar tavernell marble fireplace mantel. This brown color marble was perhaps the most popular marbles used during the Victorian period in the US and is often used for tops to furniture. The "salmon" colour wall covering, while not a traditional 19th century colour, gives the room a warm glow and contrasts Wedgwood and gold gilded mirror. Framed prints in the room are of various periods. There is a corner china closet, with Chinese export porcelain with the same colour as the walls.

The kitchen has been modernized with contemporary appliances and oak cabinets but retains the original architectural details of the room. The walk-in fireplace remains but has been modified to increase counter space.

WHITE CHOCOLATE- MACADAMIA COOKIES

1½ cups softened unsalted butter
1 cup light brown sugar
½ cup sugar *2 eggs*
1½ tbs. pure vanilla extract
3 cups flour *1 tsp. baking soda*
½ tsp. salt
12 oz. high-quality white chocolate, coarsely chopped
6 oz. salted macadamia nuts, coarsely chopped

Preheat the oven to 350 degrees. In a large bowl, cream the butters and sugars together. Add the eggs and vanilla extract. In a medium bowl, whisk the flour, baking soda and salt. Stir in the flour mixture slowly. Fold in the white chocolate chunks and macadamias. Drop by the tablespoonful two inches apart on un-greased cookie sheets. Bake for eight to 10 minutes or until set. Cookies should not brown. Cool on the cookie sheet for three minutes and then transfer to wire racks. Store in airtight containers or freezie.



These homes were built during the time when wonderful woods were available. This is evident by the Oak front staircase, the Walnut rear staircase, the Georgia Pine floors, and the wide, intricately designed trim of the doors and windows.

One must truly appreciate the work of the “artist” as he molded freehand the plaster moldings. Many of our homes have marble and slate fireplaces.

Melvin’s family has lived in Union Square for over 100 years. We love the neighborhood and will be happy to assist you in finding a home in our community.

BOURBON BALLS

*½ cup Bourbon
1 cup vanilla wafers finely rolled
1 ½ tablespoons white corn syrup
1 cup pecans, finely chopped
2 tablespoons cocoa*

Mix bourbon and syrup together. Add crumbs, nuts, and cocoa. Dust hands with powdered sugar. Roll balls the size of a walnut. Roll bourbon balls in powdered sugar. Store in refrigerator between layers of wax paper.

Makes about 24 balls.



1628 HOLLINS ST

DIANE ASHER
(WINDOW DISPLAY)

Every year the Santa is in the window. It's a tradition!

No wonder people stop their cars or go home and return with their children. He looks so real with his blue glass eyes and velvet suit. All year, people say "we are waiting for the Santa in the window."

The other window is decorated with a Victorian lace curtain, featuring the outline of a Christmas tree embedded in lights.

Diane operates the Urban Christmas Shop in the library on the day of the tour, so she is unable to open her house.



We became residents of Union Square in 1996 at 1635 Frederick Road, as tenants of Diane Asher. Being so impressed with the neighborhood, we decided to buy our first home here in Union Square. We then asked Diane to sell us this house and she, being such a wonderful person, agreed. This house was beautiful at the time we bought it so there wasn't much to do. Just to add our own personal touches, we have begun to paint – beginning with the first floor – using shades of butter.

We don't know much about the history of our home except that it was built in the late 1800's and that the back yard used to be a gas station. We would welcome any additional information our neighbors may have concerning our home so we can share it with our visitors.

We have truly come to love our home and our neighborhood.

Antonio & Jennifer

CHOCOLATE CHIP NUT COOKIES

*2 sticks butter softened
2 ¼ cups flour
2 eggs
1 tsp. salt
¾ cup brown sugar
1 tsp. baking powder
¾ cup of sugar
1 cup of nuts
1 tsp. of vanilla
2 cups of chocolate chips*

Mix butter, eggs, both sugars, and vanilla in a large bowl. Next, mix flour, salt and baking powder, then sift slowly the dry ingredients in with the wet mixture, mix all ingredients well. Now add nuts and chocolate chips to the mixture. Drop a teaspoon at a time of cookie mixture onto a lightly oiled cookie sheet about 1 ½ inches apart. (For best results use a cooking oil spray.) This recipe makes about 3 dozen cookies.



This late nineteenth century house has had many of the original features removed or changed over the years. But what you'll find now is a very warm, cozy and inviting home – a combination of Victorian and country. Wood floors throughout and exposed brick walls on every floor add charm and warmth. Stained glass windows throughout were made by Leslie. This home is a perfect setting for all of her antiques, arts and crafts collected over the last 20 years. While the stairwell is narrow, be sure to take time to push your way through so you can see changes on the second floor (where the kitchen is also located). You'll see lots of stuffed dolls and full sized stocking-faced dolls (Arthurson the golfer and Santa). There may also be a witch or two hanging around. Don't miss the formal library/dining area as well as a craft room addition – the craft room is all the way through the kitchen on the right side – just keep walking farther when you think you've come to the back of the house – you haven't! While the 3rd floor will not be opened for the tour, take a moment while you're on the 2nd floor landing to look up at the 3rd floor landing and the huge tri-fold mirror doors residing there and be happy you were not involved in helping to get them there!

Leslie's home is open for your viewing pleasure and also for your holiday gift-buying needs. She has some beautiful holiday decorations to enhance your own home. Items for sale will be prominently displayed with a large, colorful tag, primarily in the first floor apartment and in the second floor craft room. If it doesn't have a tag, it's just one of many of her own collection.

HAPPY HOLIDAYS!

Come browse and share a cup of hot mulled cider and other spirits as offered.



The family has moved fifteen feet closer to the square! Why are we moving out of the big house on the corner to the smaller one next door? I have grappled with this question for the last year. After buying this house at auction several years ago, we have finally been able to breathe some life back into it. It has been vacant for at least 30 years and I have lived next door for the last 15 of them. To say it had deteriorated some is an understatement. When we began work, the rear wall started to collapse. Among its many problems: an infestation of termites.

Today, the rear wall stands! The basement is still dirt, but the rest has been brought up to date. The parts of the house that remained intact are still there for you to see. Among a few of the finds: some old blue glass Bromo Seltzer bottles found in the dirt while digging for a sump pump; newspapers from 1938 under some old linoleum flooring; a few remnants of linoleum – too far gone to save, but some beautifully inspiring patterns; two tin ceilings; the original kitchen sink (huge!) re-incorporated into a contemporary kitchen design; two original claw foot tubs; most of the old pine floors; and just tons of character that has made it all worth it.

So when finally pressed with the decision of where to move when most of the kids leave the nest, the

answer is: right next door. We love it, and hope you will enjoy our “new” home too. As in the last house, our kitchen will always be the family gathering spot. I offer my humble effort in the kitchen as one of the many treats to be found in Union Square during this special time of year.

Cindi & Alesia

TRADITIONAL BUTTER COOKIES

molded and dipped in chocolate

1 cup butter 1 cup sugar
2 large eggs 3 cups flour
1 tsp. grated lemon or orange rind

For molded cookies:

Preheat oven to 325 degrees. Press dough into un-greased mold. Bake for 10 minutes or until cookie edges are just light brown. Remove while hot.

How to prepare and dip into melted chocolate:

Place a package of Wilson Chocolate Cookie Dips in the top half of a double boiler. Simmer water in pan, remove from heat and place pan with chocolate on top. Stir. Or, melt Cookie Dips in a microwave. Place chocolate discs in an uncut disposable decorating bag or microwave-safe container and use defrost setting or half power.

Dip ends, corners, or entire cookie. Dry. Or, use bag to cover cookie with lines of melted chocolate.



After years of renting in historic and elegant Union Square, it was time to become a home owner. Over the passage of 16 years and 2 rentals later, 110 South Gilmor Street is now home.

Purchased in June of 1988, the 1880's Victorian style home, once three apartments, has taken on new looks over the years. The third floor was closed in 1940, and never used until 1988, as an apartment for Aunt Mae.

The second floor was an apartment, which is now living area for the present home owner.

The living space on the first floor is used by both of us. In 1988, the structure was converted to a single family type home. There were several dropped ceilings that were replaced with the standard dry-wall ceiling.

Although some of the crown moulding that was removed could not be replaced, extensive restoration to the two ceilings has brought the Victorian style ambience back to the rooms.

While in the process of restoring the parlor ceiling on the first floor, an 1889 Indian Head Penny was found above the crown moulding. This link to the home's first residents has been framed and placed on the wall in the parlor.

Since the home was built, I'm the fourth owner of the home.

In searching the titles, Baltimore City has only three other residents listed.

The extensive renovations required by this 125 year-old home of 10 rooms and 2½ baths has put a new meaning into the words "Home Owners." Feel free to ask questions...

Harry and Aunt Mae say Ho, Ho, Ho, and Happy Holidays!

AUNT MAE'S SUGAR COOKIES

2/3 cup shortening
3/4 cup granulated sugar
1 tsp. vanilla
1 egg
4 tsp. milk
2 cups sifted all-purpose flour
1 1/2 tsp. baking powder
1/4 tsp. salt

Thoroughly cream shortening, sugar, and vanilla. Add egg, beat until light and fluffy. Stir in milk. Sift together dry ingredients. Blend into creamed mixture. Divide dough in half. Chill for 1 hour.

On lightly floured surface, roll to 1/8 inch thickness. Cut in desired shapes with cutters. Bake on greased cookie sheet at 375 degrees about 6 or 8 minutes. Cool slightly; remove from pan.

Makes 2 dozen.



We moved to our new home in January 2002. The house was the first we saw when we were house hunting, and it was also the last.

We attended the Cookie Tour the year prior to purchasing our home. We knew that this was definitely our home and our community. The neighborhood was quite nice and we could tell that the people in Union Square took pride of their community.

Located directly in the center of the park, our 4-bedroom home is full of history and character. The house was built sometime in the 1880's. The home underwent major renovations, which began in 1997 by the previous owner. Some of the renovations included modifying the 6 bedrooms to 2 master bedrooms and 2 bedrooms. The kitchen, which was originally located in the basement, was moved to the first floor. The home still has its original imported mahogany railing, which is currently being restored. We have yet to finish the basement, but we extended the deck this year. Hopefully you'll continue to see changes in the next Cookie Tour!

Enjoy your visit and see you next year!

Lizette & Andre

CHOCOLATE CHIP COOKIES

½ cup butter
½ tsp. salt
2 cups flour
9 oz. Hershey chocolate bar
(grated)
1 tsp. baking soda
2 eggs
1 cup sugar
1 tsp. baking powder
2 ½ cups oatmeal
1 ½ cups chopped nuts
12 oz. chocolate chips
1 tsp. vanilla
1 cup brown sugar

Blend oatmeal fine in blender. Cream butter, both sugars, eggs and vanilla. Mix together with flour, oatmeal, salt, baking power, and baking soda. Add chocolate chips, Hershey bar and nuts. Roll into ball and place two inches apart on a cookie sheet.

Bake for 10 minutes in a 375 degree oven.

Makes 112 cookies.



Catherine Zorc has enjoyed being a part of Union Square since May 2003, when she bought this house, which has since been repainted and the wood floors refinished. The previous owners made numerous renovations, including moving the kitchen from the basement to the first floor and putting a bedroom in the basement. The house has five bedrooms and three bathrooms. There is a detached garage and a long backyard where Audra has devoted many hours gardening.

We welcome you to the neighborhood!

Ingredients:

- $\frac{3}{4}$ cup chopped walnuts
- $\frac{1}{2}$ cup plus 2 tbs. all purpose flour
- $\frac{1}{2}$ cup sweetened flaked coconut, lightly toasted
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
- 6 oz. unsweetened chocolate, chopped
- 2 cups semisweet chocolate chips (about 12 oz.), divided
- 4 tsp. instant coffee crystals
- 1 tbs. vanilla extract
- 1 $\frac{1}{2}$ cups sugar
- 4 large eggs
- 1 cup peanut butter chips

CHOCOLATE PEANUT BUTTER CHIP FUDGE COOKIES

Preheat oven to 350°F. Line 2 large rimmed baking sheets with aluminum foil or parchment paper. Combine chopped walnuts, flour, toasted coconut, baking powder, and salt in medium bowl. Stir until well-blended.

Combine butter, chopped unsweetened chocolate, and 1 cup chocolate chips in heavy medium saucepan. Stir over low heat until butter and chocolate are melted and smooth. Remove saucepan from heat.

Whisk instant coffee crystals and vanilla extract in medium bowl until coffee crystals dissolve. Add sugar and eggs. Using electric mixer, beat until mixture thickens, about 2 minutes. Beat in melted chocolate mixture, then chopped walnut mixture. Stir in remaining 1 cup chocolate chips and peanut butter chips. Mound 2 tablespoons dough for each cookie onto prepared baking sheets, spacing 2 inches apart.

Bake cookies until puffed and cracked but still soft in center, about 12 minutes. Let cookies cool on sheets 10 minutes. Using spatula, transfer cookies to rack and cool. (Recipe from epicurious.com)



This home was built in 1903 as a single-family dwelling. Over the years it was converted into six one-bedroom apartment units. Daryl purchased the building in August 2000 and began converting it back to a single-family home.

This residence now consists of a formal living room, entertainment area, large eat-in kitchen, laundry and half-bath on the first floor. The second level has two guest bedrooms and full bath, and also a master bedroom with a master bath.

The third level consists of a mother-in-law suite. Also, a lounge and gym area are under construction.

The house is shared with Sean and two energetic Schnauzers, Shasta and Sheba.

SSSHHH!

*The cookie recipe is a family secret
– sorry.*



My house was constructed in 1900 and I have been here since July 1998. The house was stylishly adapted for contemporary use by two previous owners. I have made the mechanical and personal renovations that make the home suitable for the 21st Century. The house retains its turn-of-the-century character with a stained glass transom, marble stairs and wrought iron at the entrance. It also has a fine old wood burning stove in the formal front living room and curved stairway with a solid walnut banister and turned spindles with scrolled trim adorning each stair to the second and third floor. There are original tin ceilings in the kitchen and one bedroom/office on the second floor. After two years, I learned how to properly light a fine German-built cast-iron coal stove in the dining room.

During my tenure, I have upgraded the electrical service, renovated the kitchen, added a brick patio in the rear, renovated one bathroom and added a second bathroom. What I like best about my home is the second floor atrium-like space above the dining area, with a skylight, my outdoor patio and garden area, shared with my northern neighbor Paula, and my 2nd story rooftop vegetable and herb garden.

My grandfather restored hundreds of 1920 player pianos as a hobby/small business and hopefully my “thirty-year old restoration” will be playing well and you can “pump” your favorite Christmas carol or Broadway show tune during your visit.

Amy

CHOCOLATE GINGERSNAP TRUFFLES

8 oz semisweet chocolate, chopped
1/2 c. (1 stick) unsalted butter
2/3 c. finely-crushed gingersnaps
3 tbs. Jack Daniel's whiskey
1/2 c. unsweetened cocoa powder
1/2 c. powdered sugar

Melt chocolate and butter in a heavy medium saucepan over low heat, stirring until smooth. Mix in crushed cookies and whiskey. Pour into bowl. Cover and chill until firm, about 45 minutes.

Line cookie sheet with foil. Drop truffle mixture by tablespoons onto foil, spacing apart. Freeze 15 minutes. Roll each between palms of hands into smooth round. Sift cocoa powder and sugar into shallow dish. Roll each truffle in cocoa mixture. (Can be prepared 1 week ahead. Cover and refrigerate in air-tight container.) Let stand 15 minutes at room temperature before serving. – Bon Appetit



We bid you a warm Christmas welcome to our home, one of the oldest in Union Square. Its image is featured as one of the Christmas cards offered today for this Cookie Tour. This 8,000 square-foot white elephant is still in a renovation mode. All is in keeping with historical preservation requirements. We have added improvements to upgrade this previously vacant and condemned building: the heating and air conditioning systems have been installed, the electric is completed and plumbing systems have been roughed in. New rubber roofs have been installed over the garage and rear addition and new sidewalks and driveways have been finished with built-in gutter drainage to the curb. Reconditioned French doors have been added on all three levels on the south side to maximize on the natural light. Every window on ground, first, second and third floors have been caulked, primed and repainted in a color approved by the Historic Commission (CHAP). Also worth a peek is a sky light above the central staircase. One hundred feet of cornice has been reconstructed and the top two feet of brickwork has been relayed. Some 100 window sashes have been reconditioned. The front columns have been re-cast and painted and are now protected by a rubber roof. The plaster work around the light fixture in the foyer has been repaired and restored. There's a new mantle and an antique Latrobe coal stove

in the great room on the first floor. The floors have been sanded and refinished. On the upper floors, 240 sheets of sheetrock have been hung, finished and primed.

Also noteworthy – SoWeBo Arts, Inc., uses 100 S. Stricker as their home of record and you are welcome to inquire about this wonderful arts community. Today we invite you to browse and enjoy SoWeBo Art-Mart. Items are available for purchase. The tree in the great room has been decorated by the children of SoWeBo.

Debbie & Bill

CORNMEAL CRANBERRY COOKIES

3 c. flour; 1 ½ c. sugar; Cornmeal - ½ c. yellow & ½ c. white; ½ tsp. salt; 2 tsp. baking powder; 2 large eggs; ½ tsp. baking soda; 1½ c. butter (3 sticks) softened; 2 tsp. vanilla; 2 c. dried cranberries

Preheat oven to 350 degrees.

Yield: 48 cookies

In large bowl, mix together flour, cornmeal, baking powder and salt. In large mixing bowl, use an electric mixer to cream butter and sugar, beat until fluffy, add eggs one at a time, and mix well. Add the flour mixture and vanilla, and stir until combined well. Stir in cranberries.

Hand roll into small (one tsp.) balls two inches apart on greased cookie sheet in oven 12 minutes. Transfer cookies with a spatula to racks to cool.



Originally built in 1857 as a single-family dwelling, the Rahl home had been divided into three and then six apartments over the years. The Rahl's purchased the building 25 years ago and have been working ever since to reflect period tastes and modern needs, and to display their growing art collection.

The first floor includes an ornately decorated entry foyer, traditional parlor, and dining room. The parlor is furnished in period Eastlake style. A portrait of Mrs. Rahl, by James Voshell, is reflected in one of two exceptional mirrors. Mr. Rahl is portrayed in an oil sketch by Mark Adams. A bronze sculpture by Louise Peterson is displayed on the mantle.

The dining room was a "modernized" two-story area with a bridge and very simple features when the Rahl's purchased the house. They returned the room to single story, adding a bath, laundry and hall above. The dining room is now more formal with its faux mahogany wainscoting and built-in cabinetry, antique lighting, and accessories. Décor includes original works by Ginnie Saunders, Carol Jean Bertsch, Joan Erbe, and Louise Peterson.

The kitchen is almost redone, lacking only a new island. There are limited edition prints by Richard Roth and James Voshell, and several small paintings by Mark Adams. Mrs. Rahl's equestrian competition ribbons are temporarily on display in the kitchen, during construction of an adjoin-

ing breakfast room and powder room addition by Greg Senkus of Urban Craftsmen.

Upper floors include a guest bedroom with its "tin" ceiling rescued from a local demolition, and a guest bath. The master bedroom is elaborately papered and is adjoined by the master bath with marble fireplace and antique accessories. The large family room on the top floor features significant additional artwork, a park view, and a view of the downtown Baltimore skyline.

BOB RAHL'S BLACK WALNUT COOKIES

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
3 cups all-purpose flour
½ teaspoon baking soda
1 teaspoon salt
1 cup chopped black walnuts

1. In a large bowl, cream butter, white sugar, and brown sugar. Add eggs and beat until smooth. Sift together flour, baking soda, and salt. Stir dry ingredients into the creamed mixture until well blended. Stir in walnuts last. Shape dough into logs about 2 inches in diameter, wrap them in wax paper, and refrigerate until firm.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Slice dough logs into ½ inch slices, and place on baking sheet. Bake in preheated oven for 8 to 10 minutes. Makes 4 dozen (24 servings).



Purchased in November 1987, the residence is believed to be around 120 years old. While this is one of the smaller Victorians in the neighborhood, the owner has made many changes to the home's original interior to include all of today's modern conveniences. On the first floor, walls have been removed to open and lighten up the living room and country kitchen. In the kitchen, a former dumb-waiter is now a pantry, and on the second floor it was converted to a closet. The rear porch was enclosed to include a half-bath and larger storage/observation area, and just this past year a deck was added. On the second floor, another wall was removed to open up the family/video room to allow light from the original skylight on the third floor to flow more freely. From the rooftop, a splendid view of Baltimore captures the city's spirit and ever-changing skyline.

There was a fire in the home that started in the basement and charred remnants can still be seen today. One of the causalities of the fire is believed to have been Ruth, a former occupant. She's been seen on several occasions and it's believed she's tried to communicate through the home's phone lines, usually in the middle of the night. She hasn't

been seen or heard from since the recent renovations. She did, however, leave this wonderful cookie recipe which was found in the basement.

RUTH'S BUTTER ALMOND COOKIES

1 cup butter
1 tsp. almond flavoring
 $\frac{2}{3}$ cup sugar
2 $\frac{1}{2}$ cups flour
1 egg

Combine above to a thick batter.

Refrigerate to thicken batter.

*Cut or press into desired shapes.
Decorate with sugar or candied fruit.*

Bake at 375 degrees until lightly brown.



This is the first house for its owner. The residence is a three-story, turn-of-the-century row house with a finished basement. The owner's favorite parts of the house are the open staircase up to the third floor, and the crimson red dining room which was painted within weeks of moving in. In addition to the charm of the home, the best part of moving to the neighborhood has been the friendly and welcoming community.

MAGICAL MINT KISS COOKIES

From Country Living, December 2003

*2 sticks butter or margarine,
softened
 $\frac{2}{3}$ cup sugar
1 tsp. vanilla extract
2 cups all-purpose flour
 $\frac{1}{4}$ cup Hershey's cocoa
48 unwrapped Hershey's chocolate
mint kisses
powdered sugar*

Preheat oven to 350 degrees. Beat butter, sugar, and vanilla extract in a large bowl until creamy. Stir together flour and cocoa; gradually add to butter mixture, beating until blended. Mold a scant teaspoonful of the dough around each chocolate kiss, covering completely. Shape into balls and place on un-greased cookie sheet. Bake 8 – 10 minutes, or until set.

Cool for about a minute on the cookie sheet and then remove to a wire rack to cool completely. Roll in powdered sugar. May be rolled again before serving, if necessary.

Makes about 4 dozen.



ACKNOWLEDGMENTS THANK YOU

First, thanks to all of *you*, our visitors, for sharing with us. Your time, your kind words, and your monetary contributions are the reward for all our efforts.

This is our nineteenth year for the Holiday Cookie Tour. The committee is grateful to all the homeowners who have opened their lovely homes for the viewing pleasure of our many guests. Some have put their homes on tour every year and are regular favorites. Others are on for the first time and are works in progress.

We thank the Union Square Association Board of Directors for ongoing support, Baltimore City Police Southern District for security, and our advertisers for their financial support.

Another local organization, Sowebos Arts, Inc., has been very supportive of the tour and is vital to the ongoing artistic character – not only of our neighborhood, but of the whole city. The Sowebos Artist Market at 100 South Stricker St. is open on the day of the tour. Invited artists include: Steven Parlato (signing his books and posters); painter and muralist Jeanne Kemp; glass blower Gayla Lee; sculptor Mark Coburn; as well as artists Carol Jean Bertsch and Ed Towes.

Our gratitude to The Friends of the H. L. Mencken House for opening that historic home.

Thanks to the Neighborhood Design Center for the use of the

restored “Old No. 2” Branch of the Library for Cookie Tour activities and for project and Association support all year.

Chris Everett keeps us visible, worldwide, by developing and maintaining our award-winning *Union Square Online* web site. Go to www.union-square.us and see more about our community.

Thanks to all who helped by selling tickets, decorating, and in other ways too numerous to mention.

Much appreciation to goes to Bill Adler, Debbie Adler, Rick Aronhalt, Diane Asher, Michele Burroughs, Karen Fretz, Greg Grass, Phil Hildebrandt, Ron Nadiv, Tonya Osborne, Linda Pelletier, Debra Rahl, Fran Rahl, Frank Travato, and Phyllis VanMeerhaeghe.

For anyone whose name was inadvertently missed, please forgive us and accept a very special THANK YOU! – you are our unsung hero!

We are also grateful for the support from *The Sun* – their generous backing provided crucial advertising and much-needed promotional material.



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By Karen Nitkin

Special to *The Baltimore Sun*

Originally published on October 30, 2003

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CONGRATULATIONS!

Southwest Baltimore Charter School was granted a charter by the Baltimore City Public School System. Selected to open a school in September 2005, Southwest Baltimore Charter School is poised to make a major impact on the Union Square neighborhood. With an innovative curriculum and commitment to the Southwest Baltimore community, the school will be the perfect option for parents who want their children to get an excellent education within the free public school system. And, for residents of Southwest Baltimore, it will be close to home!

Southwest Baltimore Charter School will open next fall with two classes each of Pre-K, K, and First Grade.

To learn more, please contact Erika Brockman at 410-945-7664, or go to www.sbcs.union-square.us.



UNION SQUARE

MAP

S. Carey St.

S. Calhoun St.

S. Stricker St.

S. Gilmor St.

S. Mount St.

Fulton

Monroe

W. Baltimore St.

Booth St.

Hollins St.

Fredrick Ave.

W. Lombard St.

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Union Square

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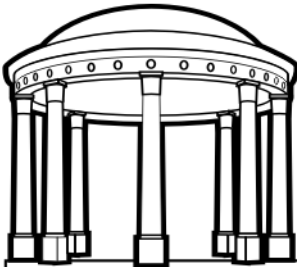
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*For more information contact:
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Welcome to Union Square!



*Close
to the
Heart*



Merry Christmas! Enjoy your visit to our unique neighborhood in historic Sowebo. Learn more when you get home - visit our site.

Union Square Online is a site for residents of, and those interested in, the historic Union Square and Hollins Market neighborhoods of SoWeBo. The site has facts, events, maps, sights, a photo gallery, and lots more. There's also a very witty messageboard (**The Public Square**) where

folks talk about the area and each other... Check it out for yourself!

If you have no computer, pass this info to friends or family who do. Go to: www.union-square.us

Questions? E-mail to: Chris@union-square.us

Learn more at:
www.union-square.us

**Union
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Online**

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