

UNION SQUARE'S 22ND ANNUAL

Christmas Cookie Tour

SUNDAY, DECEMBER 9, 2007
NOON TO 5 PM

UNION
SQUARE



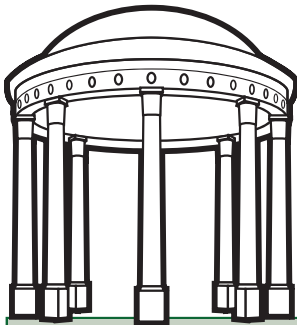
The Cookie Tour is presented by
the Union Square Association,
a nonprofit organization.

	1700	1600	1500	1400	W. Baltimore
					Hollins
					Hollins Market →
			Union Square	S. Norris	W. Lombard
	Lemmon				W. Pratt
S. Fulton	S. Bruce	S. Mount	S. Gilmor	S. Stricker	S. Gathoun

UNION SQUARE

Christmas Cookie Tour

2007



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 Square Online

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2007 SEASON'S GREETINGS

from the Cookie Tour Committee

The Union Square neighborhood welcomes you to our 22nd annual Christmas 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 front cover. 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 Academic 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 re-birth 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.



1401 HOLLINS ST

The Neighborhood Design Center
(Ticket Sales & Directions)

We are 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 serves as 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 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 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.



1410 HOLLINS ST

Ron and Betty Brown

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 $\frac{1}{3}$ cups all-purpose flour
1 cup sugar
 $\frac{1}{2}$ tsp. baking powder
1 egg
 $\frac{1}{4}$ tsp. salt
1 tsp. vanilla or $\frac{1}{2}$ 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 ungreased 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° for 7 to 8 minutes.

Cool.

Makes about 6 dozen.

1419 HOLLINS ST

Sylva Lyn & Bif Browning

We found our house on Craig's List. After searching for many months in Washington, DC to find the right house, we turned to alternative Internet real estate listings. When comparing home prices between Washington and Baltimore we were astonished when we found the house of our dreams at an affordable price. We have never looked back and Union Square has become our new neighborhood. The enthusiasm and dedication of the Union Square residents and neighborhood association to revitalize the Hollins Market/Union Square area inspired us to join the momentum... to bring Union Square back to its rightful place as one of Baltimore's finest neighborhoods. We were embraced with open arms by our neighbors, who are now close friends. The marriage of the perfect home and active community began January 2007.

Walking-up the steps to 1419 Hollins was like stepping into the past. The house is massive compared to the 900sf carriage house where we resided at the time. I was immediately taken with the sheer amount of open space. I remember thinking that we had found a mansion when we walked through the front door. I followed the well worn heart of pine floors up the grand three story spiral staircase and immediately knew we would not be returning to DC. The house was mid-way through renovation and we were lucky enough to have been given the option to choose many of the fixtures, and de-

WALNUT LOGS

sign the heart of the house, our kitchen. Many of the original details of the house were lovingly restored. The builders, Chris Taylor and Danny Chase, kept in mind the integrity of the house, while combining modern amenities and superior craftsmanship. The original hardwood floors, plaster walls, staircase, and doors that could be salvaged were kept intact.

The original plaster walls bring a warm patina to the house. A subtle bruising which can only surface after over a hundred plus years living amongst them. They reflect the sunlight, show their cracks, add a character and dimension that could never be found in a new home. These walls have provided us a blank canvas to combine our creativity, love of design and ideas, and family treasures into a work of art and personality. The process is evolving every day. Come visit next year and see our work unfold.

Walnut Logs Recipe:

Knead together

- 1 cup butter
- 2 tsp icing sugar
- Salt
- 2 cups cake flour (or 2 tbsp cornstarch and fill up to one cup with flour for each cup)

Add:

- 1 cup ground walnuts

Mix all of the above. Chill dough.

Cut into logs about 1½ inches long. Roll gently.

Bake at 300 F until golden brown.

While hot, roll in icing sugar.

(Leave a few with no sugar for the diabetics).



1420 HOLLINS ST

Tonya Osborne & Philando Jennings

Constructed during the early 1840s, 1420 Hollins Street reflects the contributions of many Union Square principals. The Donnell Brothers, the developers of Union Square, designed the home 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. In the 1970s, the house was completely restored with the talents of master plasterer and Union Square resident, the late Chancery W. Dunlap. In 1997, the home was featured in the movie, **Washington Square**, an adaptation of the 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 1850s-style garden, including a flagstone patio and water fountain. Antique light fixtures throughout, although not original to the house, exemplify the transitional period between gas and electric fixtures.

Due to upcoming renovations, we are only opening the formal living areas of our home. However, we invite you to return next year, when we plan to open the entire house, including our newly renovated kitchen and master suite.

Please enjoy a cup of hot chocolate while you're with us!

IRISH HOT CHOCOLATE

- 4 Tablespoons Ghirardelli Chocolate Mocha Hot Cocoa
- 8 Ounces hot milk
- 1 Tablespoon of Bailey's Chocolate Mint Irish Cream

Mix above ingredients. Top with a dollop of whipped cream. Serves one.



11 SOUTH STRICKER ST

Sarah Whitaker

I have been a Union Square resident now for over four years. I was originally introduced to the neighborhood when looking to buy my first home. My real estate agent recommended the neighborhood after going on the cookie tour herself the year before. Impressed with the neighborhood, the historical homes, and the community atmosphere, it didn't take a lot of convincing to buy a home here.

This is a three story row house that is smaller than those on the main square. There are no perfect paint jobs, straight lines, or right angles to be found anywhere. Putting up the crown molding in the dining room was nothing short of an engineering feat.

After living for the past ten years in apartments with boring, white walls, one of the first things I did was paint every room its own vibrant color.

Many of the more daunting projects like plumbing and electrical have been done with the help of my wonderful next door neighbors.

There are still many projects and updates to go, but it has been fun turning this house into a home.

A large majority of the artwork that you see in the house was done by either local artists, or the owner's brother.

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.

1504 HOLLINS ST

Penny Riordan & Brita Grothe

BUTTER TOFFEE COOKIES

The house at 1504 Hollins St. was, of course, built in 1763 by pirates fleeing from the oppressive practices of the British Royal Navy.

In the ensuing 200-odd years, glacial movements in the area created a beautiful valley leading to the Chesapeake Bay, leaving the scenic vista that is Union Square Park on the other side of the street and the remainder of the townhouses sprung up around the once-thriving dock.

In the spring of 2006, a coven of brave pilgrims found the home, fleeing from religious oppression at their previous dwelling on S. Calhoun St., finding a safe haven from the punishing winds much the same as the original architects.

But seriously, some of us lived on the 100 block of S. Calhoun St. for two years, where we had wonderful times with longtime neighborhood residents.

We moved to 1504 Hollins St. in May of 2006, after our landlords Alex Jecrois and Raina Price decided to rent to us.

We love the hardwood floors, fireplaces, large kitchen with new appliances, and the manicured back yard. We also love the new custom-made French doors which were recently installed.

Although some of our housemates have moved on, we like to think of our house as a gathering place for old and new friends. The square is a perfect backdrop for gatherings and we have loved meeting and partnering with our neighbors.

-Brita, Carey, Jolee, Penny and Sean

- ½ c. butter
- ¾ c. brown sugar
- ¾ c. sugar
- 1 tsp. vanilla
- 2 eggs
- 2¼ c. flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 bag (14 oz.) of toffee bits (Skor and Heath)

Preheat oven to 350 degrees. Combine wet ingredients. Combine dry ingredients in separate bowl. Add dry ingredients to wet and mix well. Add bag of crumbled toffee. Spoon ~1 in. drops onto ungreased cookie sheet. Cook for approximately 7-8 minutes, or until cookies are browned.



1524 HOLLINS ST

H. L. Mencken House

Welcome to the home of the oft-quoted "Sage of Baltimore", H. L. Mencken. Henry Louis Mencken lived in this house practically his entire life. He wrote his *Sunpapers* articles and numerous books here in the second floor office.

After the death of August Mencken, Henry's brother and co-owner of the house, the property was given to the University of Maryland. Later it became part of Baltimore's City Life Museums. Their bankruptcy in 1996 left this house virtually abandoned. Today you see the effects of a decade of neglect.

The Friends of the H. L. Mencken House and **The Society to Preserve H. L. Mencken's Legacy** are the volunteer caretakers of the home. The City of Baltimore is in the final stages of transferring the property so a complete restoration and renovation can begin.

For the Union Square Cookie Tour the house is opened. Photographs by Aubrey Bodine documenting the house during Mencken's time are displayed. The backyard garden can be visited, and holiday refreshments are being offered.



10 SOUTH GILMOR ST

Robby Mosley

This Property is For Sale!

Hello! My name is Rob and I live at 10 South Gilmore St.

I've decided to showcase my home because I think it's one of the most beautiful and oldest houses throughout the Union Square area. Secondly, my family and I have simply outgrown its usefulness, therefore we have decided to place it up for sale.

This place is loaded with charm and a lot of potential. One of the original owners was a master wall plasterer and not only did he apply some his masterful skills in my home, but he also plastered the walls of the White House in Washington D. C., hired by Ladybug herself.

I have the original hardwood floors throughout the living and dining area, two wood-burning fireplaces (MB/LR), and a remodeled bath and kitchen. My main feature is 10x10x12 smokehouse that sits in the corner of my back courtyard.

Thank you for allowing me the opportunity to showcase my home in this year's Cookie Tour.

MY COOKIES

- 1 cup butter, softened
- 1 cup packed brown sugar
- ½ cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1¼ cups all-purpose flour
- ½ teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 3 cups quick cooking oats
- 1 cup chopped walnuts

1. Preheat the oven to 325° F (165° C).
2. In a large bowl, cream together butter, brown sugar, and white sugar until fluffy. Beat in eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Mix in oats and nuts until just blended. Drop by heaping teaspoonfuls onto ungreased cookie sheets. Cookies should be at least 2 inches apart.
3. Bake for about 12 minutes in the preheated oven. Cool cookies on a wire rack.

1602 HOLLINS ST

Amy Bourk & John McDade

Welcome to our home... We tend to think of the holidays filled with mistletoe, sleigh rides and candy canes...

We moved to Union Square over a year ago after falling in love with our home the moment we walked through the door. We were thrilled with the combination of historic and up-to-date details, and consider it a "work in progress." Since then we have wanted to give back to the Union Square community as we take part in this year's Union Square holiday tradition.

As you enter our home, you will notice our tree in the great room which attempts to provide a Victorian Yule-Time feel. Please enjoy our Baltimore Transit trolley which rolls around the tree and takes us back to Christmas's past. Our treats are in the dining room. We offer traditional buckeye candies from Ohio and white peppermint bark.

Upstairs, please notice the hallway overlooking our dining room and the back room where a large window overlooks our back pantry and the deck. We have many ideas for future improvements and look forward to showing off our house during future cookie tours.

BUCKEYES

- 1 lb butter
- 2 lbs peanut butter
- 1½ lbs powdered sugar

Mix together and shape into balls and chill.

- 1 12oz package chocolate chips
- ½ teaspoon cake paraffin

Melt paraffin first. Melt chocolate chips in a double boiler or pan over water. Mix the paraffin into the chocolate.

Using a toothpick, dip peanut butter balls in chocolate mixture.

Put on wax paper to cool.

1705 HOLLINS ST

Emily McLellan & Dave Cochran

We moved into our house in April 2007. When we moved in we found all sorts of “little treasures” that the contractor left us, so we have been spending all our time trying to bring the house back to what it should have been and also add our own touch to it.

We were very lucky with this house because many architectural details, such as the free standing columns and pedestals are still intact. They just need a little love.

Our main staircase is also another project to rebuild to what it once was. Many of the details have been compromised over the years.

You will see with small narratives that have been placed throughout the first floor what we have done and what we still plan on doing.

Please don't mind the dust and tools and feel free to give us your ideas!

1727 HOLLINS ST

Louissette Veja

I knew when I moved to Baltimore that I was looking for an up and coming neighborhood that offered diversity, affordable housing, and – most importantly – a brownstone with character!

After searching and searching, with many failed attempts, I stumbled on my house.

The house was originally built in 1920 and completely rehabbed by Chris Taylor a year ago. I love it. The size of the house, its open layout and its details attracted me immediately.

Come see the fully finished house – it's worth the walk to the 1700 block!

The neighborhood has also been a blessing. Great neighbors that are always supportive have made me very grateful for my purchase.

116 SOUTH MOUNT ST

Brian and Holly Gray

It was love at first sight. We both knew instantly that this was the one. There was no need to look further, no need to compare, there was no doubt.

That's how it happened when we haphazardly attended the open house at 116 S. Mount St. We weren't even looking for a house; rather we just enjoyed attending open houses in our neighborhood, so we could spread the excitement about our ever-changing neighborhood with our friends and encourage them to move in.

But this time was different. Brian and I would be getting married in just a few months (in Union Square Park) and we hadn't decided just who would move in with whom, as we both own other homes in Union Square. Without saying a word to each other, Brian told the real estate agent we wanted the house, three weeks later we moved in.

While our home is located in historic Union Square, most of our home has been completely renovated and modernized. However, the charm and attractions of a mid eighteenth century house can still be felt. The original layout remains on the first and third floor, including the staircase and skylight. Two original fire places provide inviting charm and warmth to the first floor. We hope you will find your way to Mount St. where you can enjoy a Mint Chocolate Brownie, a hot cup of cider, and see for yourselves the exciting possibilities that the Union Square community has to offer.

Happy Holidays!

MINT CHOCOLATE BROWNIES

(This recipe has been modified for those whose time is limited, yet chocolate is needed!)

Brownies:

Prepare brownie mix as directed, adding a teaspoon (or more) of peppermint extract. Bake as directed.

Icing:

Mix 1 teaspoon of peppermint extract with 1 can of vanilla icing. Mix in green food coloring. Place icing on the brownies once they have cooled.

Chocolate Topping:

In a double boiling pan, melt 4 squares of unsweetened bakers chocolate with 4 tablespoons of butter. Continually stir mixture until all chocolate is melted. Pour on top of brownies and spread evenly. Wait about 20 min (or stick in the freezer to speed up the waiting time!!) for chocolate to set.

ENJOY!



1615 WEST PRATT ST

This Property is For Sale!

The owners purchased this property in 2006. It was a two-story shell. The owners have turned this shell into a three-story, completely rehabbed, quality built home with extensive upgrades and custom design throughout. They have added the third floor level as a master bedroom suite with two walk-in closets and a sitting room with a wet bar. It has a fabulous master bath with a Jacuzzi tub and granite counters. The second floor has two large bedrooms with a buddy bath. For your convenience, the washer and dryer are located on this floor. A chef's delight awaits in the gourmet kitchen with cus-

MOCHA CRINKLES

tom cabinets, upgraded stainless steel appliances and granite counters. The staircase flows with elegance and is enhanced by the cherry wood floors. The lower level is finished. The property has a 10 year tax credit! It is also available for rent.

Thank you for visiting! If you have any further questions, please contact Gina Gladis with REMAX American Dream at 410-529-7900 x204 or 410-808-7200 (cell).

- 1½ cups packed light brown sugar
- ½ cup vegetable oil
- ¼ cup sour cream
- 1 egg
- 1 teaspoon vanilla
- 1¾ cups all-purpose flour
- ¾ cup unsweetened cocoa powder
- 2 teaspoons instant espresso or coffee granules
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ⅛ teaspoon black pepper
- ½ cup powdered sugar

1. Beat brown sugar and oil in large bowl with electric mixer at medium speed until well blended. Add sour cream, egg and vanilla; beat until well blended.
2. Combine flour, cocoa, espresso, baking soda, salt and pepper in medium bowl. Add flour mixture to brown sugar mixture; beat until well blended. Cover dough; refrigerate 3-4 hours or until firm.
3. Preheat oven to 350°F. Place powdered sugar in shallow bowl. Shape dough into 1-inch balls. Roll balls in powdered sugar; place 2 inches apart on ungreased cookie sheets.
4. Bake 10-12 minutes or until tops of cookies are firm. Do not over bake. Remove to wire racks to cool completely.

Makes about 6 dozen cookies

*Welcome to the 22nd
Annual Cookie Tour*

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Christmas Cookie Tour
UNION SQUARE 2007

104 SOUTH GILMOR ST

Andelson and Jocelyn Merisca

We moved into our beautiful home in the spring of 2006. Being new to the Maryland area, we knew right away that we wanted a home that required minimal work. What we stumbled upon was a completely renovated home that consisted of a spectacular mixture of historic charm, detail, and modern amenities. The icing on the cake was that our home was situated in a gem of a neighborhood – with its wide tree-lined streets, proximity to the square, and a lively mix of young and old residents who illustrated tremendous neighborhood pride. We knew Union Square was a neighborhood that we could grow with for a long time.

From the moment we first visited this home, we knew that this was a home we had to have. The minute you walk into the living room, you will be welcomed by absolutely gorgeous and detailed Italian style architecture throughout the 14-foot vault-like ceilings. The walls also maintain unique character with oversized wall framing throughout the room. The beautiful original hardwood floors and magnificent fireplace complete this oasis of history and elegance. Next, is the dining area, which also maintains the detailed theme of Italian architecture throughout the ceiling.

The rest of our home is comprised of modern amenities, such as granite countertops, 42-inch cabinets and stainless steel appliances. The upper levels of the home consist of 3 bedrooms, 2 walk-in closets and 2 full baths.

We welcome you to Union Square and our home.

Andelson Merisca is the Union Square Association Vice President.

Jocelyn Merisca is Chairperson of the Union Square Association Cookie Tour Committee.



1533 WEST LOMBARD ST

Christopher Taylor & Megan Schulze

We moved into our home in the spring of 2003. We were drawn in by the beautiful historic homes, wide tree-lined streets, and the diversity of the neighborhood. The moment we walked into the home, we fell in love with its size and grandeur.

The first two levels have many historic details intact – tin ceilings, slate mantel pieces, original wood floors, period light fixtures, and a fireplace hearth in the kitchen composed of original tiles from Henry Mercer’s Moravian Tile Company. Since living here, we have used Henry Mercer’s own building motto to guide our renovations – *combine the poetry of the past with the conveniences of the present*. We renovated the kitchen first – updating it with new appliances and cupboards, but kept a lot of the original character. We painted our living room and dining room in historic colors and refinished our hardwood floors on the first level. We just finished a complete renovation of our third floor! We have created a modern master suite and a separate guest bedroom and bath. We incorporated many green building materials and we are excited to share our hard work with all of you. We are going to take a break for awhile now and enjoy our new living space before the next project. The second floor will be next.

We welcome you to our home – to see what we’ve done and share in our vision for its future.

Christopher Taylor is the Union Square Association President.

Megan Schulze is the Union Square Association Recording Secretary.



1503 WEST LOMBARD ST

Michelle Zikusoka &
Benjamin Burns

Welcome to our home!

We moved to Union Square almost one year ago from Connecticut. We were attracted to Union Square because of its elegant row homes and beautiful park. The moment we visited "1503," we immediately fell in love. Our house was built in the 1800s. Over the centuries, it has taken on many identities: a large mansion, an apartment building, even a dentist's office! Today, we keep ourselves busy with restoration of original Victorian details in our home.

Perhaps the best part of Union Square is the community!! We are excited to plant new roots in a community with an amazing sense of unity, pride, and sense of social responsibility.

PEANUT BUTTER CHOCOLATE CHIP COOKIES

$\frac{3}{4}$ cup unsalted butter, room temperature
 $\frac{1}{2}$ cup light brown sugar
 $\frac{1}{2}$ cup granulated white sugar
1 large egg
1 teaspoon pure vanilla extract
 $\frac{3}{4}$ cup peanut butter (smooth or crunchy)
2 cups all purpose flour
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup chopped peanuts or $\frac{1}{2}$ cup chocolate chips (optional)

1. Line two baking sheets with parchment paper. Set aside.
2. In the bowl of your electric mixer (or with a hand mixer), cream the butter and sugars until light and fluffy (about 2 - 3 minutes). Beat in the peanut butter. Add the egg and vanilla extract and beat to combine. In a separate bowl whisk together the flour, baking soda, and salt. Add to the peanut butter mixture and beat until incorporated.
3. Cover and chill the dough for about an hour. Then, on a lightly floured surface, roll the dough to about a $\frac{1}{4}$ inch thickness. Using a lightly floured 3 inch (7.5 cm) cookie cutter, cut out the cookies. Transfer the cookies to the prepared baking sheet, placing about 2 inches (5 cm) apart. Then, using the end of a toothpick, score the tops of the cookies, making a crisscross pattern. Place the baking sheet, with cookies, in the refrigerator to firm up for about 10 minutes.
4. Preheat oven to 350° F (177° C) and place rack in center of oven. Bake the cookies for about 12 to 14 minutes, or until the cookies are lightly browned around the edges. Immediately upon removing the cookies from the oven, sprinkle the tops of the cookies with a little granulated sugar. Cool on a wire rack.

Makes about 2 dozen cookies.



100 SOUTH STRICKER ST

SOWEBO ART MART

Bill and Debbie Adler

Hello and a warm holiday welcome to our home! We have actually lived in our circa 1840s home for almost two years now. It took the owner, a designer-builder, six years working full-time to revive this beautiful mansion. It had been unoccupied for 15 years prior to that. Today we have opened the first floor for your enjoyment.

The first three rooms are in keeping with the historic renovation and are furnished in a traditional style. The entrance foyer medallion sports re-cast missing pieces featuring flowers and children's faces. The chandelier in the entry is made of hand-made glass from Murano, Italy, acquired during a recent trip to Europe. In the great room, over 100 feet of plaster crown molding was exactly re-created using templates made from the original. The powder room off the kitchen is custom painted and stenciled by a local artist. The working kitchen has been completed this year to include a hammered copper farmer's sink from Mexico set in a thick bamboo counter top.

This year it is again our pleasure to host the SOWEBO ART MART. Original art work has been creatively produced by members of SoWeBo (Southwest Baltimore) Arts, Inc. Some of those artists are with us today. We ask that you consider kindly supporting them. On the walls are the current members winter show. Look for details on the website www.soweboarts.org for further developments and listings of events.

Today we offer hot mulled cider.

Bill Adler is a UnionSquare Association At-Large Board Member.



108 SOUTH STRICKER ST

Donald Spatz

This Property is For Sale!

My house was built in 1880 and I have lived here for ten years. The home has been stylishly adapted for contemporary living with many mechanical and personal renovations that make it suitable for the 21st Century. Yet the house retains its turn-of-the-century character with a stained glass transom, marble stairs and wrought iron at the entrance; a fine 19th Century wood burning stove in the living room; and curved stairway with a solid walnut banister, turned spindles and scrolled trim adorning each stair. Original tin ceilings add grace to the kitchen and one bedroom, with exposed brick walls throughout most of the house.

I have upgraded the electrical service, added air conditioning, renovated the kitchen, added a brick patio and garden in the rear, renovated one bathroom and added a second bathroom. And worked on windows, windows and more windows! 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 and growing vegetables and herbs on my 2nd floor rooftop garden.

I am planning to move to Bratislava, Slovakia to be with my new wife, Lucia, so my 10-year labor of love with 108 S. Stricker is coming to an end. I hope a new owner will enjoy it and Union Square as much as I have.

My father restored hundreds of 1920 "player pianos" as a hobby and hopefully my "thirty-year old restoration" will be playing well and you can

ALMOND CRESCENTS

"pump" and sing along to your favorite Christmas carol during your visit.

I will have a variety of cookies but offer this recipe for Almond Crescents. Merry Christmas (**Vesele Vianoce**) and Happy New Year (**Stastny Novy Rok**)!

- 1 cup blanched whole almonds, lightly toasted
- ½ cup granulated sugar
- ¼ teaspoon salt
- 1 cup butter, softened (do not use margarine)
- 1 egg yolk
- 2 cups all purpose flour
- 1 teaspoon almond extract
- ½ teaspoon vanilla extract
- ¾ cup confectioners' sugar

1. In food processor, process almonds, ¼ cup sugar and salt until almonds are very finely ground.
2. In large bowl mix, with mixer at low speed, beat butter and remaining ¼ cup sugar until blended, occasionally scraping bowl. Increase speed to high and beat until light and fluffy, add egg yolk and continue beating. Reduce speed to low and gradually add flour, ground-almond mixture, extracts and beat until blended. Divide dough in half; wrap each piece and refrigerate until dough is firm enough to handle, about 1 hour.
3. Preheat oven to 325°. Working with one piece of dough at a time, with lightly floured hands, shape rounded pieces of dough into 2" by ½" crescents. Place crescents, 1 inch apart on two un-greased cookie sheets.
4. Bake until lightly browned around edges, about 20 minutes, rotating cookie sheets between upper and lower oven racks, about halfway through. Transfer cookies to waxed paper and immediately dust confectioners' sugar over cookies until well coated.
5. Repeat with remaining dough. This recipe makes about 72 cookies.

1406 WEST LOMBARD ST

April and Sean Gomez

We bought our home in Historic Union Square January 2005. We fell in love with its quaint front courtyard that sets the house back from the city street. The size of this house also drew us to it, for a historic city row home it was quite large with plenty of windows, a separate dining room, living room and family room. The close proximity of Baltimore Harbor and easy access to 95 were a sure plus to buying our home. With the monthly socials, food, wine and a friendly welcoming, we felt right at home in this charming neighborhood.

We have put nothing but the best quality supplies and love into our 3 story, plus half finished basement, row home. New Brazilian cherry hardwood floors make quite a statement through out. Hand made cherry stairs planed from an old cherry tree flow to the second floor with a beautiful custom-designed iron stair rail. In the second floor master bath, we added heated tile. The porcelain tile is directly from Italy with very rare mother of pearl accent tiles for that added detail. There are 3 fireplaces through out our home, two remote control gas and one working fireplace. All with beautiful custom mantels to flow throughout. The kitchen is quite a treat as most guests seem to flock there. Custom cabinets by Brookwood with full extension dovetailed drawers and an exquisite custom painted glazed finish. Designed by Interior Designer April Gomez, this home is a wow for all the senses.

YUMMY SCOTCH KRISPIES

- 6 Cups Rice Krispies
- 1 Cup Peanut Butter
- 2 6oz Package of Butterscotch Chips

Melt chips and peanut butter in microwave for 1 minute. Check to see if melted. In large mixing bowl, mix together the melted combination with the rice krispies. Spread evenly within a 9" x 13" pan. Place in refrigerator until hard.

Cut and Enjoy!

1402 WEST LOMBARD ST

Ray Drummond, Bob Greb & Duke

Well, they say third time is a charm. Let's see if this holds true as this is my third time in Union Square. It will also be the third time doing the Cookie Tour. I am quite sure there will be a lot of new faces since my first time in 1993 and then again in 1995.

Welcome to our home. Our little house is tucked back in off of the street as are the other three garden front houses on Lombard street. There are fewer than twelve of these type of houses in the historic district. Built in 1915 and gutted and mostly renovated some time during the 80's there is very little remaining of the existing house. No real plans have been made to make any changes as of yet considering we will be in here 9 weeks as of tomorrow. The entire place inside and out was like a blank slate. Not one shrub on the property or any other colors in the house but white on white.

We both wish everyone a healthy and happy holiday season and look forward to seeing everyone next year on the tour.

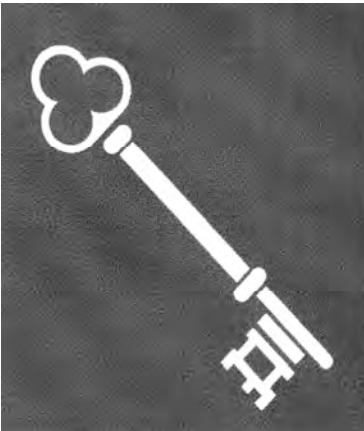
FELIZ
NAVIDAD!

BLACK-EYED SUSANS

- ½ cup butter or margarine, softened
- ½ cup sugar
- ½ cup firmly-packed brown sugar
- 1 cup creamy peanut butter
- 1 large egg
- 1½ tablespoons warm water
- 1 teaspoon vanilla extract
- 1½ cups all-purpose flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ cup semisweet chocolate morsels

1. Beat butter and sugars at medium speed with an electric mixer until light and fluffy. Add peanut butter and next 3 ingredients, beating well. Combine flour, salt, and baking soda. Add to butter mixture, beating until blended.
2. Use a cookie gun fitted with a flower-shaped disc to make cookies, following manufacturer's instructions. Place cookies on lightly greased baking sheets. Place a chocolate morsel in the center of each cookie.
3. Bake at 350° for 8 minutes or until lightly browned. Remove to wire racks to cool. Chill 30 minutes. Freeze up to 1 month, if desired.

Makes 8 dozen.



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Christmas Cookie Tour
UNION SQUARE 2007

29 SOUTH STRICKER ST

Betsy Nix & Andy Imparato

Betsy and Andy looked at dozens of Victorian houses in Baltimore City before discovering Union Square in the year 2000. They were immediately taken with the beautiful park, the friendly neighbors and this house in particular. The previous owner had removed the rear staircase and created an open floor plan which made the first floor perfect for the children of the family. The seller was still in the process of renovating when Betsy and Andy bought the house and they, with the help of diligent family members, have continued the process at a slower pace. Their efforts in the last few years have focused on abating lead paint or encapsulating it: they replaced aging window sashes and did lots of priming and painting. Betsy used Peel-Away to strip layers upon layers of paint from the tin ceiling in the dining room.

When they are not working on the house, Andy, Betsy and their two sons have enjoyed participating in the many family activities the neighborhood offers: a Halloween party, potluck dinners in the park, and the SoWeBo festival.

By moving to Union Square, Andy has reduced his daily commute to Washington, D.C. to an hour each way; he makes a five-minute drive each morning, parks for free at the West Baltimore Station and takes the MARC train. They have all come to love the convenience of and sense of community in Union Square.

OATMEAL FROSTIES

- 1 cup margarine, softened
- 2 cups flour
- 1 cup confectioner's sugar
- 1½ cups quick oats
- 1 tsp. vanilla

Cream margarine and confectioner's sugar. Beat in vanilla. Add remaining ingredients and mix well. Shape into 1-inch balls. Bake on ungreased cookie sheet at 350 degrees for 13 to 15 minutes until browned on the bottom. Roll in confectioner's sugar while hot and again when cooled.

Makes 3½ dozen.

27 SOUTH STRICKER ST

Debra and Francis Rahl

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 27 years ago and have been working ever since to reflect period tastes and modern needs, and to display their growing art collection. Several rooms are under construction for next year's tour.

The first floor front area includes an ornately decorated entry foyer and hallway, 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. Bronze sculptures of Great Danes by Louise Peterson are also displayed.

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 finally redone, with the addition of an island based on a French art deco butcher's block. There is a limited edition print by Richard Roth and several small paintings by Mark Adams. The kitchen is adjoined by a casual dining area with broom

GINGER-MOLASSES CRISPS

closet and powder room. Mrs. Rahl's draft horse competition ribbons are on display in the powder room along with a SoWeBo poster by Steven Parlato.

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.

Ginger-Molasses Crisps Recipe:

- 1 C shortening
- $\frac{3}{4}$ C brown sugar (packed)
- $\frac{1}{3}$ C dark molasses
- 1 egg
- 1 tsp vanilla
- $2\frac{3}{4}$ C all-purpose flour
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp ground ginger
- $\frac{1}{2}$ tsp baking soda

1. Cream together the shortening and brown sugar. Blend in the molasses, egg, and vanilla.
2. Stir together remaining ingredients, then stir into creamed mixture. Chill at least 30 minutes.
3. Shape chilled dough into two $9\frac{1}{2}$ inch logs. Wrap the logs in waxed paper or plastic wrap and chill thoroughly.
4. Slice into $\frac{1}{4}$ inch thick slices, place on ungreased cookie sheets, and bake at 350° for 8 – 10 minutes.

Makes about 6 dozen.

Francis Rahl is the Union Square Association Director of Historic Preservation.

25 SOUTH STRICKER ST

John Scott

This Property is For Sale!

Don't miss this golden opportunity to purchase your own city mansion on Millionaire's Row facing beautiful Union Square Park.

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Get in now before the 350,000 dollar renovation of Union Square Park starting summer of '08 is complete and prices escalate beyond reach.



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 22nd Christmas Cookie Tour. The committee is grateful to all the homeowners who 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, Sowebo 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 Sowebo Artist Mart at 100 South Stricker St. is open on the day of the tour.

Our gratitude to “The Friends of the H. L. Mencken House” and “The Society to Preserve H. L. Mencken’s Legacy” 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. Chris also produced this tour program booklet.

We are also grateful for the creative efforts of Cari Knowles. She is the professional designer who came up with the Cookie Tour Poster, the cover of this program, and assorted promotional materials. Union Square has many talented and creative people and Cari is one of the best!

Much appreciation goes to the other Cookie Tour Committee members: Diane Asher, Kimberly Crichlow, Ivan Leshinsky, Megan Schulze, Fran Rahl and Phyllis VanMeerhaeghe.

Please support our advertisers as they have supported our community.

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

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

Jocelyn Merisca
Cookie Tour Committee Chairperson



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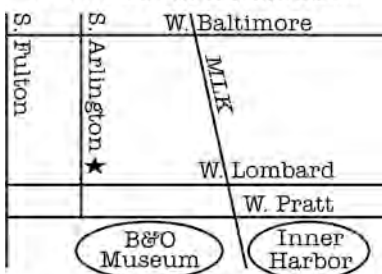
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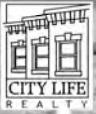
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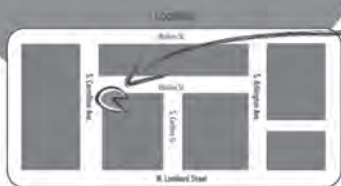
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