

THE OREGON HILL QUARAN-TIMES DISPATCH

Neighborhood Vignettes for Unusual Times

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reading to my cat, Hercules
from my Maple tree



A letter from the Editor

LUCIA, EDITOR-IN-CHIEF

Dear Neighbors, We started this newsletter in the hopes that we could connect with each other. I hope that you all are doing well and staying safe. Thank you to everyone who sent a submission. They are great! I have noticed this crisis is bringing out the kindness in all of us. If you would like to share a story of kindness, recipes, crafts, pictures, music reviews, or what you are doing at home, I would love to read them and share them in my newsletter. I am thinking about all of my neighbors and I love you all.

Please send submissions to:
luciafriarstevens@icloud.com

Sausage Rolls

BY NICOLA FINN, LAUREL STREET

Sausage Meat Filling:

1/2 tbsp olive oil
2 cloves garlic, minced
1 small onion, finely chopped
1 celery stalk, finely chopped
5 oz/150g bacon - optional
1lb ground pork
3/4 cup breadcrumbs
1 egg
1/2 tsp salt
black pepper to taste

Pastry:

2 1/2 sheets frozen puff pastry
- thawed and cut in half
1 egg, lightly whisked

ketchup/mayonnaise/mustard for dipping

METHOD:

- Heat oil in a nonstick pan over medium high heat and saute onions, garlic, and celery - 2 minutes
- Add bacon and cook and additional 2 minutes (do not overcook)
- Transfer to a bowl and allow to cool for 10 minutes and preheat oven to 350
- Add remaining filling ingredients and mix well with your hands
- Lay out a rectangle of pastry, with the long edge close to you;
- Take 1/5 of filling and shape into a long log down the middle of the pastry, ensure meat is tight and compact with no gaps.
- Brush the edge with egg and roll, finishing with the seam side down.
- Cut each log into 4 equal lengths and brush with egg to seal
- Place on baking trays lined with parchment paper.
- Repeat for the other 4/5's of the filling and then bake for 30-35 minutes, or until pastry is golden brown (note that if you use bacon, the filling may still look pink, but you will know from the texture that it is fully cooked).

Recipes



Oregon Hill Foraging

Purple Dead Nettle (*Lamium purpureum*) is an edible backyard weed all over Oregon Hill. It is a member of the mint family and earned its' name because of its' resemblance to stinging nettle, but it does not sting. It is easy to identify by its' square-ish stem, but it has no toxic look-alikes. It is a highly nutritious super food, but the leaves are a little bit fuzzy, you might want to put it in a smoothie, or cut up into little pieces in a wild green salad. It is supposed to also have some medicinal properties and be anti-fungal, anti-bacterial, and anti-inflammatory, so some people make it into a salve.



What are people eating ?

If you're running out of ideas of what to cook while you are quarantined, Laurel Street neighbor Susan Hill writes in to share the mostly vegetarian recipes she is making for her family this week:

- Roasted butternut quash tacos with beans and cheese
- Pimento cheese sandwiches and salad
- Lentils and rice with caramelized onion and pan-fried tofu.
- Salade Nicoise, with tuna, hard boiled eggs, potatoes and veggies
- Lunchtime omelettes with salad
- barbecued jack fruit with coleslaw and roasted sweet potato fries
- Tuna pasta - you can add finely chopped sauted kale
- Homemade biscuits with scrambled eggs
- Polenta bowl with roasted potatoes and vegetables.

Simple biscuit recipe (makes 6+ biscuits)

2 cups all purpose flour
1 tablespoon baking powder
1 tablespoon granulated sugar
1 teaspoon salt
6 tablespoons unsalted butter
3/4 cup whole milk

1. For best results, chill your butter in the freezer for 30 minutes.
2. Preheat your oven to 425 and line a baking sheet with parchment
3. Combine the flour, baking powder, sugar and salt into a bowl and set aside
4. Use a box grater to shred the frozen butter into the mixture, then combine with your fingertips until the mixture resembles coarse crumbs
5. Add the milk and use a wooden spoon to combine, but be careful not to overwork the dough.
6. Once the dough is cohesive, fold in half over itself and use your hands to gently flatten, rotate 90 degrees and repeat, again careful not to overwork.
7. Use your hands (do not use a rolling pin), to flatten the dough to 1 inch thickness and then use a 2 3/4 inch biscuit cutter, or a small jam jar to cut your biscuits out and drop them on your baking sheet 1/2 inch apart.
8. Rework the left over dough until it is all used
9. Bake at 425 for 12 minutes, or until they just begin to turn golden on top.
10. Brush with melted butter or warm honey for a nice, shiny finished look and eat immediately.

NEIGHBORHOOD HISTORY

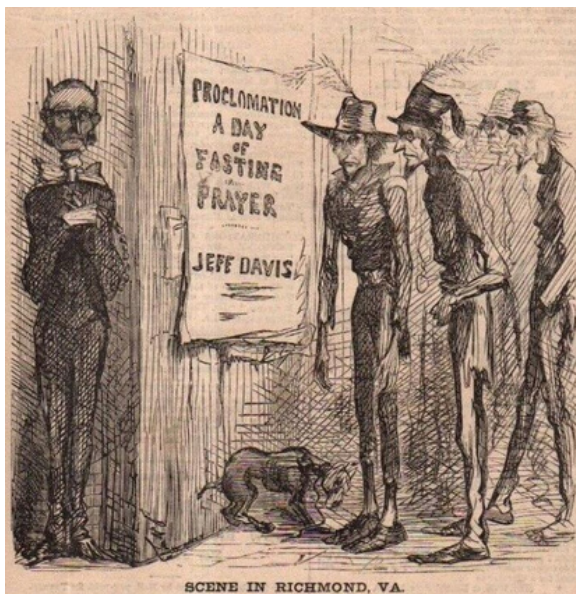
"BREAD OR BLOOD"

In the late winter of 1863, Richmond Virginia was a miserable place to be. The Civil War was in its' 3rd year. Prices for things like flour and bacon were 10 times higher in price than in 1861. There was a heavy snow storm in March that made it even harder for residents to get food. On April 1, a group of poor women, lead by Mary Jackson and Martha Ferguson, held a meeting in the Belvidere Hill Baptist Church of Oregon Hill and decided to organize and protest the rising cost of food.

Mary and Martha energized the women with tales of rampant speculation and price inflation and soon the mob was angry enough and agreed to meet the

next day outside the capitol building to get bread and justice from the men in charge. The next day a mob of hundreds of armed, hungry, women stormed the capitol. In the space of an hour the women put their axes, horse pistols, hammers, and bayonets to work as they looted shops, stole food carts and broke into storage lockers chanting "bread or blood". They stole 500lbs of bacon from a warehouse and loaded the goods they stole into wagons driven by their fellow rioters. Soon the Governor and Jefferson Davis came and tried to appease the rioting women, who were not fooled. Finally Davis threatened the women with the Public Guard and they finally dispersed. All in all 70 women were apprehended and sentenced to jail time, but most were released because the jails could not feed them. Mayor Joseph Mayo and Confederate Secretary of War, James Seddon, suppressed the story in the newspapers. The Richmond Examiner called the women "prostitutes, professional thieves, Irish and Yankee hags, gallows-birds from all lands egged on by traitors and Yankee spies".

Does anyone know where the Belvidere Hill Baptist was or have a picture? We could not find out where it was.



Pets of Oregon Hill

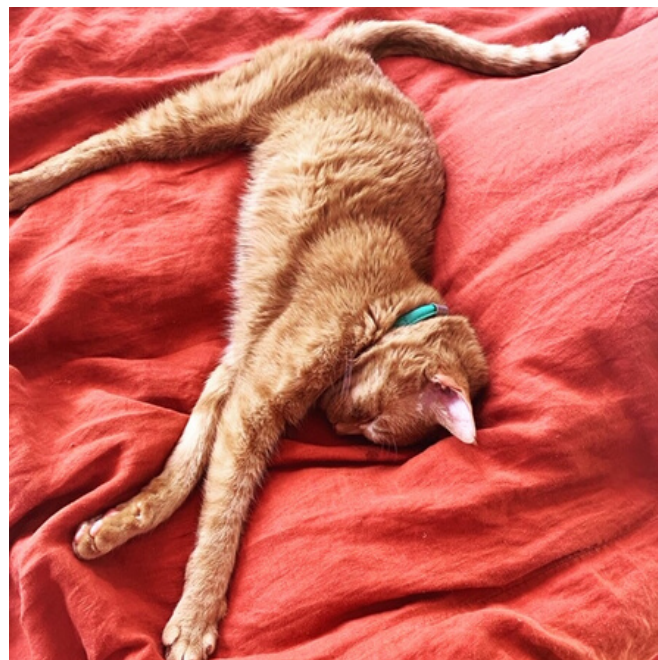
Meet Marge, Marge is a cat who lived with Kei and Dana on Pine Street. You may recognize her as the muse of the @oregonhillanimals instagram account, which you should follow. Unfortunately, Marge moved out of the neighborhood this week and she will be missed. She enjoyed eating avocado, cheese, butter, and ice cream because she had very good taste. Kei reports that Marge liked squeezing into small spaces and sunbathing, but also that she was a a stomp cat and could be heard all over the house when she walked, which is very unlike cats, and I think, contributes to her mystique. In late breaking news, we just read that Kei and Dana got a new cat of their very own, Mildred. Look for Mildred's debut in our next issue!



Meet Eli, Eli lives on Laurel Street. Eli was very sick last week and had to go to the emergency vet. He made it through and got to return to his human, Heather! Do you know what made Eli sick? He ate a bag of tortilla chips and he has a heart condition and can not have salt. I understand because I could eat a bag of tortilla chips too. Eli is 10 years old and he is an immigrant from Normandy France, upholding the tradition of a neighborhood of immigrants!

Eli, we are so glad you are home and you are not sick!

Sodapop, the G.O.A.T. Our cat Sodapop has lived in Oregon Hill for about 10 years. He has lived on Pine Street, China Street, and now he lives on Laurel Street with his brother Grizzly Bear and his friend Hercules. Sodapop is very popular in our neighborhood and he used to make the rounds and visit his friends all over, including at the Barber shop and Mamma Zu. It seemed like everyone knew Sodapop. This fall he got in an accident and was hit by a car in our neighborhood. We don't know exactly where, because animal control took him to the emergency vet and then they called us. As a result of his accident, he had to have a hind leg amputated, but he is a true champion. He recovered in a week and still runs and jumps and climbs, but he does not go out anymore. We are so happy that he is alive and we love it when our neighbors ask "Where is Sodapop?" Now he likes to lay in the sun and eat gourmet meals. He also likes when we take him for a walk around the neighborhood carrying him in our arms. He's 15 now and he inspires us because he is so happy and always living his best life.



Sodapop napping his best three-legged nap

Neighborhood Resources

BLOCK CAPTAINS

Our neighbors made a list of block captains in case anyone needs help or needs someone to run some errands for them because they are sick. If you want to be a block captain, or you have resources to offer, please contact Todd Woodson at candylandmusic@earthlink.net. Also, if you have a neighbor you think might need help and might not be aware of this resource, you could tell them.

Here is the list of block captains so far:

100 S. Pine, Jimmy Blackford, 804.335.5808
300 S. Pine, Haleh Pedram, 703.598.9666
500 S. Pine, Stephanie Harrington, 804.551.0603
600 S. Pine, Liz Canfield 804.683.0746
300 S. Laurel, Tyler Agard, 404.276.3008
400 S. Laurel, Jenny Beth and Chris Milk, 804.399.9306
500 S. Laurel, Dilf Lundgren
300 S. Cherry, Todd Woodson, 804.783.8829
300 S. Cherry and Albermarle, Sarah Gaskins, 804. 938.3789
500 S. Cherry, Jane Newell
Idlewood, Justin Laing
China, Andrew Williams



Oregon Hill views, by Oregon Hill artist,
Chris Milk Hulburt

EXTRA! EXTRA! The Oregon Hill Quarantimes Dispatch needs you! We would like to share your photos and comics and do interviews with interesting neighbors. Please consider sending a submission or an idea of what you would like to see. All correspondence can be sent to Lucia at luciafriarstevens@icloud.com. See about it!