

THE BARNESVILLE TIDBIT

Barnesville Celebrates Fall!



Darina Callear's entry in the Pumpkin Decorating Contest

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TOWN EVENTS

Town Meetings: Town meetings are in person with a hybrid alternative. Town Meetings usually are held the third Monday of the month (following day or 4th Monday if 3rd Monday falls on a holiday). Visit the website for more detailed information. Contact clerk.bmd@gmail.com for zoom information.

December 15, 2023 6:45-9pm Town Hall: Sugarloaf Mountain Mindfulness Community and Sustainable Barnesville presents Mindfulness Meditation.

December 17, 2023 Town Holiday Party 4pm Town Hall: Celebrate the Holidays with your neighbors and visit with Santa. Come join us for a light dinner of soup and sandwiches and treats.

January 22, 2024 7:30pm Town Hall: Town Meeting

February 26, 2024 7:30pm Town Hall: Town Meeting

COMMITTEE REPORTS

If you are interested in joining any of the committees, please contact the town clerk at clerk.bmd@gmail.com

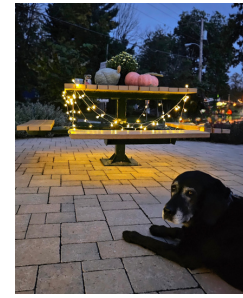
Beautification Committee: The Beautification Committee consists of Jan Burdette, Jane Thompson and Holly Larisch. The Committee continues to weed Lillard's Corner and did preliminary research on bids to provide water to Lillard's Corner.

Planning Commission and Board of Appeals: Thanks to Jaime Field for joining the Board of Appeals and Carlitta Constant for joining the Planning Commission. There still is one open position on the Planning Commission. If you are interested, please contact Mildred Callear - mildredcallear@gmail.com.

Sustainable Barnesville: The Sustainable Barnesville group has been inactive recently due to travel and other commitments by the group members. The group had lots of ideas for community projects before the pandemic hit, but will need some new members for the group to become active again. Sustainable Maryland is a state certification program that reviews activities performed by municipalities to promote a sustainable environment and lifestyle. The Barnesville group had assembled just about enough points for certification before it became inactive. With a little effort in 2024, we might be able to get our certification done! If you are interested in joining this effort, please contact Audrey Morris (through the town clerk). For more information you can visit the Sustainable Maryland website here: sustainablemaryland.com

Traffic Committee: Streethawk issued 240 speeding tickets in August, September and October. More people are going back to work and using Barnesville as a 270 bypass. Unofficial data show the new Beallsville Road camera is slowing people down while still issuing many tickets. The Town is pursuing installing flashing speed signs similar to the ones being used in Poolesville. These signs collect data which will help us further justify our need for three cameras, which few municipalities have. Our traffic problem has caught the attention of the Montgomery County Police Germantown Commander who contacted the Mayor on his own to see how they could help further. Halloween with the help of Streethawk came off without any incidents.

Community Connections Team News: It's been a few months of successful events in our small town. We had a good turnout for our first Twilight in the Park gathering in Lillard Park. We hope it's the beginning of many more memorable evenings like this as an opportunity for Barnesvillians to get to know each other better.



Scenes from Twilight in the Park

We just had our Pumpkin decorating/carving contest on October 28, (Photos of the Pumpkins on pages 10, 11, 12) followed by the Apple Bake-Off on Sunday the 29th. Awards were handed out on Sunday to many happy recipients. Our 3 judges for the Apple Bake-Off had a challenging job (although a tasty one) to choose the winners. Many thanks to our jurors, Krista Abbaticchio, Aramin Davidson, and Robin Snider. The 14 entries were judged on a number of criteria and Judy Stone won 1st prize, Darina Callear, 2nd prize and Tracey Bodo, 3rd prize. Donna Mitchell won the People's Choice Award. Prize-winning recipes appear on pages 13, 14, 15.



Judges:: Aramin Davidson, Robin Snider, Krista Abbaticchio
Winners: Darina Callear (2), Judy Stone (1), and Tracey Bodo (3)



Each winner received a gift of apples donated by Kingsbury Farm and an engraved wooden spoon. Thanks also to Robin Snider for donating tasty, home-brewed coffee to enjoy with all the apple recipes.

Special thanks to Clare Smith and Holly Larisch for all their work putting together this time of gathering of neighbors. As always, please let any of our Team know of future events you would like to have. Susan Percy (chair), Dalis Davidson, Cherry Barr, Shaina Egly, Carol Perlmeter, Holly Larisch, Clare Smith.

TOWN HIGHLIGHTS

Street Lighting: Potomac Edison agreed to install new special-order lights that will use less energy while providing an adequate level of light for safety. Operational costs will be lower and save the town money. The lights are on back order so installation timing is uncertain.

Lillard's Corner Cleanup: A group of Sustainable Barnesville and Beautification Committee members, led by Audrey Morris, volunteer to keep Lillard's Corner weeded and trimmed. The plants in the park stood up well to the dry weather this summer and fall. We have enjoyed watching things turn color as the weather cools. Some plants will be thinned and moved around in the planting beds soon and we will add another slate walkway through the beds around the plaza. The volunteer group that has been maintaining the park has asked the Commissioners to see about hiring a maintenance company in the future, as our volunteers are not getting any younger!

While that may happen next year, we will do the fall cleanup in the park with volunteers in early December. We'll send out a call for volunteers once it is scheduled.

The last element for the park that was included in our Phase I development plan was for "street trees" to be planted along the Beallsville Road edge of the park. The tree species have been identified and we hope to have young trees planted there over the winter.

Sidewalks: The sidewalks from Lillard's Corner to the Post Office are completed. The Tolbert Family donated the land that made completion of the Elizabeth Hays Tolbert Walkway possible. Pictures of the Dedication held on August 19th honoring the former Mayor Emeritus are on page 4. The Town continues its discussions with the County, the Tolbert Family, and Lauren Greenberger to come up with non-invasive plantings to address erosion problems as well as provide an attractive ground cover.

Bench Donation by Stonestreet Family: The Stonestreet Family donated a park bench, under the center tree in Lillard's Corner, in honor of their father, Robert Stonestreet, a life-long Barnesvillian. Photographs of the dedication held on August 19th as well as a brief history of Robert Stonestreet are on pages 5 and 6.



Leave the Leaves



It's getting to be that time of year again where we might feel the need to rid our yards and landscapes of all the fallen leaves. But there's really no need to clean them up completely! Fallen leaves are good for our yards, trees, and the critters! Fallen leaves provide food, shelter, and nesting to a variety of wildlife and insects, and they also help sustain birds, protect overwintering pollinators, and insulate plant roots.

Montgomery County Department of Environmental Protection describes ways to use fall leaves in the following articles: <https://mygreenmontgomery.org/2023/five-great-ways-to-use-fall-leaves/>

DEDICATION OF THE ELIZABETH HAYS TOLBERT WALKWAY

AUGUST 19, 2023

On August 19, 2023, the Town dedicated the Elizabeth Hays Tolbert Walkway.

The Tolbert family generously donated a portion of their land to make the sidewalk from the center of town to the Post Office possible. The Elizabeth Hays Tolbert Walkway honors the former Barnesville mayor who served 30 years as mayor of the town and whose family (Hays) was a founding family of the town.



The Tolbert Family and Mayor Callear during the August 19, 2023 dedication

DEDICATION OF THE ROBERT STONESTREET BENCH

AUGUST 19, 2023

The Stonestreet Family donated a park bench in honor of Robert Stonestreet, a life-long Barnesvillian.



Ben Stonestreet, Nick Stonestreet, Mike Stonestreet, Rebecca Stonestreet and Teresa Stonestreet



Teresa, Ben, Megan, and Catherine Stonestreet attended the dedication on August 19th, 2023.

Spotlight On

Robert Gwinn Stonestreet



Robert Gwinn Stonestreet



Robert Gwinn Stonestreet, Benjamin Harris Stonestreet, and Teresa Stonestreet

Robert Gwinn Stonestreet AKA Bobby Gwinn to Barnesville Town Folks was born in 1936 in the family home located at 18121 Barnesville Road, also known as the Dr. Joseph Harris Stonestreet house, Circa 1861.

Bobby Gwinn was the father of 10 children. An avid deer hunter and fisherman, he loved the outdoors, horseback riding and his country home in Barnesville MD. He was a devoted Catholic, attended St Mary's Church almost every day of the year, weather and health permitting. Barnesville neighbors remember him walking back and forth to the church when weather was good. He would always say that St Mary's will always be our family church. Thank you, Father Reid, Father K, and especially Father Kevin O'Reilly.

He loved the town of Barnesville and all his neighbors. Bobby Lillard, who lived next door, was his lifelong friend. Mayor Elizabeth Tolbert was considered a second mother to Bobby Gwinn and son Benjamin Harris. Both families continue to be life-long friends of the Stonestreet family. There are many others in town that the family would like to mention but the list would be too long.

Bobby Gwinn worked for Montgomery County MD Board of Liquor his entire career. His son Benjamin Harris, Benjamin's wife, Teresa Ann and daughter, Megan Elizabeth, now live in the Stonestreet house. The house was completely renovated in the year 2020 and it will continue to be handed down to Stonestreet family members for generations to follow. Benjamin's family is the 12th generation in the state of MD.

Spotlight On

Elizabeth Hays Tolbert



Born December 5, 1925, Elizabeth Ray Hays was the daughter of a dairy farmer and a schoolteacher. Her father was a descendant of the Jeremiah Hays who surveyed Barnesville in the 1700's. She was the fifth generation of her family to occupy the family home in Barnesville, Maryland, a town her ancestors helped found, and the third generation to serve as Mayor of this historic town. She graduated from what is now St. Mary's College of Maryland in 1942. In 1946, she married Samuel H. Tolbert, an Air Force Colonel, and accompanied him on Air Force assignments in Europe and across the United States. They had four children.

Lib was a straight talker described in a Washington Post article as a "don of Montgomery County politics". Those considering a run for office in Montgomery County or the state often came seeking her advice and counsel. As Mayor of Barnesville, she led one of the smallest municipalities in the state, but she was a political powerhouse. She was twice invited to the White House.

As Mayor, Lib conducted much of her mayoral business at her antique mahogany table. She had a strong sense of both history and community and dedicated herself to the preservation of Barnesville as a small- town oasis in a rapidly developing Montgomery County. She used her influence and office to defend the county's rural heritage, opposing, in vain, the placement of the Dickerson trash incinerator and the oft-proposed Potomac River bridge, which she warned would bury her community in an avalanche of traffic. That the Agricultural Reserve survives, and Barnesville remains the small, close-knit, and picturesque community it is today is a testament to her tenacity and love for her community.

Source material for this article is an article in the February 2014 Washington Post, by Emily Langer, Legacy.com and a Poolesville Seniors! tribute.

MESSAGE FROM THE MAYOR

Dear Barnesville champions,

As we transition from the season of thanks into the season of contemplation and joy, I wanted to share a couple of thoughts on a recent drive my family and I took through the Midwest, returning to Maryland through Ohio -- Barnesville, Ohio to be exact. It was the second time through Barnesville for my husband Jim and me but the first time for my daughters. I am happy to report that despite the typical challenges of smaller midwestern towns, Barnesville, Ohio has strong community spirit and Main Street is reviving. Many of you probably know that after James Barnes founded Barnesville, Maryland in the early 1800s, he moved on to Ohio and founded another namesake town. The Barnesville in Ohio is significantly larger than ours--4000 people compared to our less than 200--and boasts a historic district and county history museum. The town's real claim to fame, however, is the annual pumpkin festival that brings folks from far and wide at the end of September to celebrate the renowned orange gourd a month before the rest of the country focuses on pumpkins as Halloween jack-o-lanterns. It is a significant affair and has grown over the years. Our visit was too late in the season to attend the festival but we caught the town bright and early on a Saturday morning in November when a large group of high school art students had gathered in a vacant storefront to begin designing and producing Christmas decorations for the town. We struck up a conversation with the local potter and art teacher who was the momentum behind the gathering. He described what the students were working on and proudly showed us a newly repainted Mail Pouch Tobacco sign on the side of the Main Street building where he has his pottery studio. He told us he had been trying for years to get a grant to restore the old painting and had finally succeeded. I asked him to take our photo on Main Street, and he gladly obliged. After a quick visit through the drive-through coffee shop and some photos by the Barnesville Library, town hardware store and other highlights, we were on our way back to our own beloved Barnesville. James Barnes may have left behind a larger Barnesville in Ohio than in Maryland, but during this time of Thanksgiving on our way to the season of joy, I am both thankful and joyful that our smaller Barnesville is thriving and that our motto is "A caring community." We may not be the Home of the Pumpkin Festival but our more than 148 years of jousting at the St. Mary's picnic in Barnesville certainly qualify us for a mention in the record books. It seems that Mr. Barnes knew a thing or two about how to create enduring communities--and for that we are both grateful and joyful at this wonderful time of year!

Happy Holidays!

Mildred



A TIME FOR GIVING

Here are just a few places that would welcome your generosity.

WUMCO
P.O. Box 247
Poolesville, MD 20837
www.wumcohelp.org
301-972-8481

WUMCO Help seeks to improve the quality of life for the most vulnerable residents of Western Upper Montgomery County by providing them with direct assistance to meet their basic needs, connecting them with other resources, and advocating on their behalf with the goal of helping them achieve and maintain self-sufficiency.

During the Holiday Season, WUMCO Help provides and delivers food as well as gifts for children. In 2022, WUMCO provided for 408 children. While the deadline for Holiday donations is December 14, WUMCO welcomes donations throughout the year.

Clothes Needed for Love for Lochlin

<https://www.loveforlochlin.com>

In 2020, William and Brooke DeSantis, Frederick, MD, lost their 5 year old son to Sepsis. He had the Flu, recovered from that, then got Sepsis and died. William and Brooke started Love for Lochlin which brings awareness to preventing the deadly impacts of the Flu and Sepsis.

With grants and donations, they have a mobile van they take to areas of Frederick giving free Flu and Covid shots, while educating people about the importance of vaccines and what symptoms to look for.

To encourage people to come to the free clinic, some might walk a mile each way, they offer free clothes and food. When I met Brooke, she said many people don't even have a stove to cook their food.

If you have any winter clothes you are ready to part with, you may put them on my porch and I will take them up to her. If you have a propane stove laying around you don't use, that would be appreciated, as well as canned food (preferably that doesn't need to be cooked)

Jane Thompson
22621 West Harris Rd
Dickerson, MD 20842
jayteehike@gmail.com
240-812-2453



Commissioner Zuckerman with Delegate Linda Foley and Delegate Lily Qi and several Poolesville Commissioners at the Montgomery Maryland Municipal League's Legislative Dinner

Halloween in Barnesville

Pumpkins on Display

Here are the award-winning pumpkin entries



Dean and Johnny Mitchell

The Most Colorful Pumpkins 3-5 and 6-8
year old category

**Donna Mitchell - Pumpkin with the
Most Starch -Adult**



Vincent Wagner
The Biggest Weirdo
Pumpkin



The Most Creative Use of Color



Katherine and Olivia Gannon

The Most Traditional Pumpkins

Halloween in Barnesville

Pumpkins on Display



The Parsleys always outdo themselves on Halloween.



Andrew Parsley -
Scariest Pumpkin
14-16 years old



James Parsley - Scariest
and Most Creative
Pumpkin 10-13 years old



Joanne Parsley -
Prettiest Pumpkin
-Adult



Keaton Trouteaud - Pumpkin
with the best Dental Hygiene



Ellie Trouteaud celebrates Dia de los Muertos
with this Prettiest Pumpkin 10-13 years old

Halloween in Barnesville

Pumpkins on Display



William Price
Most Whimsical Pumpkins



Malcolm Slotta - Scariest Pumpkin - 6-9 year old

Gwen Slotta - Spookiest Pumpkin - 11-14 Year olds

Teddy Slotta - Scariest Pumpkin - 17-19 year olds

Tracey Bodo - Cutest Pumpkin - Adult

Darina Callear - Most Creative - Adult

Apple Bake-off Winners

First Prize - Judy Stone German Apple Cake

·½ cup (1 stick) unsalted butter, cut into pieces, room temperature, plus more for pan
¼ cup plain fine breadcrumbs
¾ cup granulated sugar
1 Tbsp. finely grated lemon zest
1 tsp. baking powder
1 tsp. kosher salt
1 cup all-purpose flour, plus more for dusting
1 large egg, lightly beaten
1 tsp. vanilla extract
·3 Tbsp. apricot preserves
3 medium, firm apples, such as Pink Lady or Honeycrisp
1/2 cup powdered sugar
3 Tbsp. fresh lemon juice
Unsweetened whipped cream (for serving)
SPECIAL EQUIPMENT
A 10"-diameter springform pan with removable bottom

1. Preheat oven to 350°. Grease bottom and sides of springform pan with butter, then coat with breadcrumbs, tapping out excess.
2. Whisk granulated sugar, lemon zest, baking powder, salt, and 1 cup flour in a large bowl. Create a well in the center and add egg, vanilla, and remaining ½ cup butter. Using a fork and working in a circular motion, stir until dough starts to form large clumps. Using lightly floured hands, knead very gently in bowl until dough comes together in one large, soft mass (you may need to add a little bit of flour to dough to keep from sticking to your hands).
3. Still using lightly floured hands, press dough into bottom of springform pan, then press into an even layer with the bottom of a dry measuring cup or mug, sprinkling a little flour over dough if it starts to stick to measuring cup. Spread apricot preserves in a thin layer over surface of dough with a small offset spatula.
4. Peel and quarter apples. Cut core out of each quarter and arrange apples flat side down on cutting board. Make thin parallel crosswise slices in each quarter, taking care not to cut all the way through so apples stay in one shingled piece. Arrange apple quarters in concentric circles over entire surface of dough, trimming to fit if necessary (you may have a few extra pieces).
5. Bake cake, rotating pan halfway through, until apples and crust are golden in color, 55–60 minutes (apples will not be completely tender, but that's intentional). Let cool 15 minutes.
6. Meanwhile, place powdered sugar in a small bowl. Gradually pour in lemon juice, whisking constantly until a thick but pourable glaze forms.
7. Remove sides of springform pan. Lightly brush top and sides of cake with glaze. Let cool completely before transferring to a platter. Serve with whipped cream alongside.

Second Prize - Darina Callear

NYT Apple Pie Bars

This delivers all the pleasure of apple pie — a buttery crust and topping sandwiching juicy spiced apples — without the need to roll out a dough. A simple dough is pressed into a bottom crust and squeezed into crumbles for the top. You can arrange the topping into a lattice, stripes, or other decorative pattern if you'd like. The whole pan easily serves 24 and can be cut into smaller bars if you want to serve an even-bigger crowd. These bars are best the day they are made, but they can be refrigerated for up to 2 days. Or, they can be frozen immediately after cooling and kept in the freezer for up to 1 month. Just make sure to thaw them before serving.

INGREDIENTS

Yield: 2 dozen bars

FOR THE CRUST AND TOPPING

- o Softened butter, for greasing pan
- o 3 cups/385 grams all-purpose flour
- o 1 cup/200 grams sugar
- o 1 teaspoon fine sea salt
- o 3 sticks/340 grams cold unsalted butter, cut into cubes
- o ¾ cup/75 grams walnuts, toasted and chopped
- o ½ teaspoon ground cinnamon
- o ½ teaspoon ground cardamom

FOR THE APPLE FILLING

- o 1½ pounds/680 grams tart apples, such as Granny Smith (about 3 large), peeled, cored and cut into ⅛-inch slices
- o 1½ pounds/680 grams sweet-tart apples, such as Fuji, Pink Lady or Gala (about 3 large), peeled, cored and cut into ⅛-inch slices
- o 3 tablespoons lemon juice
- o ¼ cup/55 grams unsalted butter (½ stick)
- o 1 teaspoon ground cinnamon
- o 1 teaspoon freshly grated nutmeg
- o ½ teaspoon ground cardamom
- o ⅔ cup/135 grams sugar

PREPARATION

1. Make the crust and topping: Heat oven to 350 degrees. Line a 9-by-13-inch cake pan with foil with overhang on all sides. Lightly grease pan with softened butter.
2. Pulse flour, sugar and salt in a food processor with the blade attachment to mix. Add butter and pulse until mixture resembles coarse sand. Put 1½ cups in a medium bowl and mix in walnuts, cinnamon and cardamom. Squeeze with your hands to form a solid mass of dough. It's O.K. if a few bits fall off. Cover and refrigerate.
3. Pour remaining mixture into prepared pan and spread in an even layer, then press into bottom of pan and ½ inch up the sides.
4. Bake until golden brown and dry to the touch, 20 to 25 minutes. Cool on a wire rack. Raise oven temperature to 375 degrees.
5. While crust bakes, make the filling: Toss all of the apples with the lemon juice in a large bowl. Melt butter in a large sauté pan set over medium-high heat. Stir in cinnamon, nutmeg and cardamom and sizzle for 15 seconds. Add apples and cook, stirring often, until just starting to soften, about 5 minutes. Add sugar and stir well. Cook, stirring occasionally, until all liquid releases from the apples then evaporates, 10 to 15 minutes. The mixture should be quite dry and the apples tender, but not sticking to the pan. Remove from heat and cool. (Tip: If you want your apples to cool quickly, spread them on a parchment-lined sheet pan and pop in the freezer for 5 to 7 minutes.)
6. Spread apple filling evenly over crust and press down gently to get rid of any gaps between the apple slices. Uncover the reserved walnut mixture and break off pebble-sized pieces. Arrange pieces in a lattice or striped pattern over filling or scatter evenly on top.
7. Bake until the topping is golden brown, 45 to 50 minutes. Cool completely in pan on a rack. To serve, lift apple pie bars out of pan and onto a large cutting board. Slide bars off foil, then cut into 6 even strips crosswise and 4 even strips lengthwise.

TIP

·The unbaked crust and topping, reserved in the bowl and pressed into the pan, can be refrigerated for up to 2 days before baking, or frozen for up to 1 month and used directly from the freezer. The cooked apple pie filling can be refrigerated for up to 2 days and used directly from the refrigerator.

Third Prize - Tracey Bodo

Applesauce Bread

Applesauce Bread

- 1 ¼ cups applesauce
- 1 cup light brown sugar
- ½ cup vegetable oil
- 2 large eggs
- 3 tablespoons milk
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 ½ teaspoon pumpkin pie spice mix
-
- ¼ teaspoon salt
- ¼ cup chopped walnuts
- ¼ cup raisins

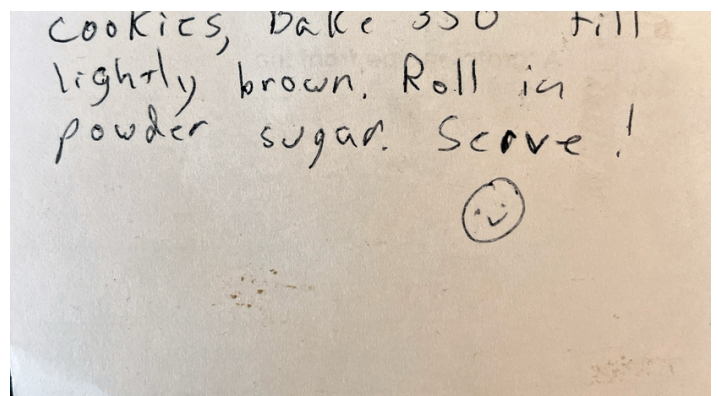
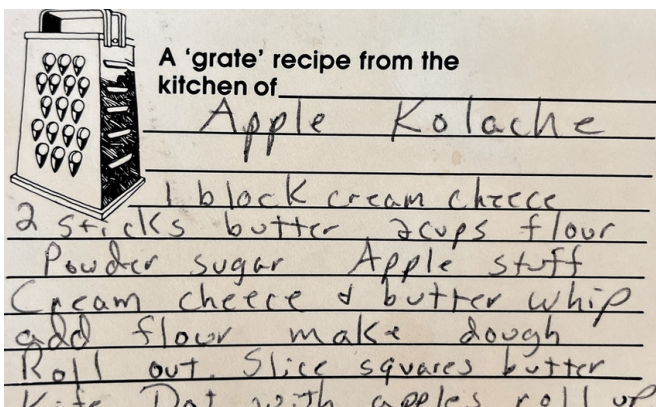
Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x5-inch loaf pan.
2. Combine applesauce, sugar, oil, eggs, and milk in a large bowl; beat well. Sift in flour, baking soda, baking powder, spices, and salt; stir until smooth. Fold in nuts and raisins. Pour into the prepared loaf pan.
3. Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean, about 50 minutes to 1 hour.

Based on the recipe on <https://www.allrecipes.com/recipe/17683/spiced-applesauce-bread/>

People's Choice Award-Donna Mitchell

Apple Kolache





Clare Smith recommends the following books:

***Boy Parts* by Eliza Clark (2020)**

This novel follows the story of photographer Irina as she tries to establish her place in the London art world and navigate her relationships with an obsessive best friend and a boy from the local supermarket.

***The Maid* by Nita Prose (2023)**

This quirky murder mystery begins when 25 year old Mollie Gray finds the body of a wealthy hotel guest.

***Charlotte Illes is Not A Detective* by Katie Siegel (2023)**

This detective novel tells the story of former girl detective Charlotte Illes as she is pulled back into the world of sleuthing. I didn't expect to like this book as much as I did!

***Kantika* by Elizabeth Graver (2023)**

This multigenerational novel follows one Sephardic family from Istanbul to Barcelona to New York. I couldn't put this book down!

***Iona Iverson's Rules for Commuting* by Clare Pooley (2022)**

In this tale, Iona Iverson commutes every day from Hampton Court to Waterloo Station on the train with her dog Lulu. While she only knows the people she sees every day by nickname, a chain reaction forces this eclectic group of commuters to become friends with unforeseen consequences. I absolutely loved this book!

***The Wounded World: W.E.B Du Bois and the First World War* by Chad Williams (2023)**

In his latest novel, Chad Williams tells the story of W.E.B. Du Bois's service in the First World War and the effect his service and the treatment of other Black soldiers influenced his thoughts on race and democracy.

***Loot* by Tania James (2023)**

Tania James's historical novel follows Abbas from India to England to France in a spellbinding tale.

***Evil Eye* by Etaf Rum (2023)**

Etaf Rum's latest novel follows Yara, a woman who grew up in a conservative Palestinian family in Brooklyn, as she goes on a journey to uncover what living a fulfilling life means to her and deals with her past trauma.

***The Postcard* by Anne Berest, translated by Tina Kover (2023) (Available to borrow from Clare)**

In *The Postcard*, Anne Berest explores her own Jewish family's history during the Holocaust in France in this gripping novel that all begins with a mysterious postcard in 2003. (Winner of the Prix Goncourt)

***Empty Theatre* by Jac Jemc (2023) (Available to borrow from Clare)**

Empty Theatre, a novel by Jac Jemc, reimagines the lives of two eccentric royals, King Ludwig II of Bavaria and Empress Elisabeth of Austria (New York Times) with a blending of fact and fiction.

