Why I marched

by Linda Noonan

A fter the election I thought, black lives won’t matter and people are going to die. But no matter what the outcome of the election had been, black lives still wouldn’t matter and people would still die. I marched in Washington not to protest against the President, but to renew my own commitment to participatory democracy, collective action, and personal responsibilities.

The question is not, “Who is this President and what will he do?”, it is, “With whom and for what will we stand?” The question isn’t, “What will we do about this?”, but, “Who will we choose to be now?” The question is not whether or not we are afraid, but whether we will let fear have the last word. I do not want to be lost in anger and anxiety. I will not let despair take a seat at my table. I want to be on fire in my own life and commit to owning my privilege and channeling it to solidarity, resources, and the commitment to be the change that I want to see in the world. Marching with others in Washington, filling the streets on Martin Luther King Day in Philadelphia, building community, and strengthening renewed connection all help keep me ignited when, on my own, I would likely despair and withdraw.

I am a white, queer, temporarily able-bodied, ragtag pastor whose Christian tradition is not the only or best way to be religious, but one that equips and empowers me to stand with the most vulnerable among us. I live on land that is not mine on earth that belongs to our children. I marched because, while I drink clean water, people are fighting for it in the middle of Standing Rock. I marched because while I am white, my children are black. I marched for living wages and good health care and for my Muslim and trans and undocumented siblings. I marched for education and health and protection of civil and human rights.

Our country is a massive, complex fabric that is fraying not just at the edges, but the very center. We can’t fix it all. But neither are we free to do nothing. So pick a thread. Just one. Follow it. Learn about it. Hold on to it. Fight for it.

I march because I believe we reweave the tapestry of country and community. We can be that place where together we all rise.

The Rev. Linda Noonan is Senior Pastor at Chestnut Hill United Church.
French meets Vietnam at cozy Colonial Quy Bau

The red on red neon sign above the entrance makes it hard to make out Colonial Quy Bau among the other red signs in the modest strip mall in Willow Grove. But if you hear music streaming out into the parking area, you know you’ve arrived at the right spot. The music plus the blare from a T.V. (especially if a basketball game is on) can make for less than serene dining conditions. You may have to ask (as I did) that one or both of the sound machines be muted.

Wine & Dine

by Sam Guigno

Otherwise, Colonial is a cozy place to have a good meal. Latticed wooden tables and chairs and fabric-covered booths are comfortable. Venetian blinds and pulled back curtains add a nice bistro touch. Our waitress was pleasant and friendly, though not assured in her service. She had trouble with a twist-off cap on a wine bottle and was tentatively in her recitation of the menu, describing several dishes as “pretty good.”

The First Indochina War introduced to the West Vietnamese cuisine as well as French-Vietnamese fusion cooking. At Colonial Quy Bau you get those two plus straight French dishes.

Nothing takes the chill out of wind chill better than pho (pronounced “fuh”) the beef noodle soup that is the national dish of Vietnam. Having had pho numerous times when I was a newspaper food editor in Santa Clara County, CA.—second among US countries in Vietnamese population—I can attest that Colonial’s version is as good as any I have eaten. It was wonderfully perfumed with a rich broth, silky noodles, tender beef (which you can have severaal ways) and garnished with fragrant Thai basil, bean sprouts and fresh chilies.

Com is another Vietnamese dish with many variations. The focus here is jismine rice, not noodles, and no broth. Com is best featured flavorful ribbons of barbecued pork, a scallion, modestly sized (but tasty) shrimp, a fried egg, and what was called pork pate but was a silver dollar sized nutmeg that tasted more like breakfast sausage. Accompanied by two looking slices of tomato and cucumber (for which you’ll need the side dish of plant pot fish sauce), the overall effect was a satisfying but something you might expect in a Vietnamese diner.

Rack of lamb was one of several French entrees (including a pork chop with Cognac mustard sauce and a duck with Chambord sauce). The herb-crusted lamb was perfectly cooked medium rare and came with deliciously rich garnet potatoes. Smoked duck breast salad was the only fusion dish I tried and it was a mixed bag. The duck was just out-of-the-fred cold. But the greens on which the duck sat were tasty, if somewhat over dressed.

Vietnamese cuisine is not known for its deserts. But there is French influence, which allowed for a very workable crème brûlée, the only house made dessert. A fine wedge of carrot cake was one of three imported cakes.

Preservation Awards

(Continued from page 3)

Picture this one small aspect of their care: A gable 35 feet off the ground— not easily accessible— included rotten, cracked, and missing moldings. The center window was falling apart. Numerous coats of old paint and caulk hid the intricate details. The firm’s approach began with cataloging every little piece of the gable and laying each one on plywood, the same way it was installed on the wall.

The cedar shakes on the outside of the house were replaced with a heart red red cedar. Half of the carved molding band that adorns the fascia had fallen into disrepair and required replacing. Chris Meyer explained, “We reconstructed molds in our shop and reproduced exact castings of the highly detailed trimwork and continuous wrae moldings.” The Conservancy thanks the experts at Dennis E. Meyer, Inc. for their patience, know-how and care and the owners for their extraorandinary effort to Brinkwood.

The Conservancy is grateful to all award winners for contributing continuity in and incredible beauty to our lives today, and future generations.

Need the news? Call 215-248-8813

It’s winter and it’s cold outside!

This is the best time for our crews to be working indoors

20% OFF Interior Painting!

NolanPainting.com | 215.798.0447
Interiors | Exteriors | Color Consultations | Carpentry
PA Home Improvement Contractor #020814