



The PARKSIDER

FUN AND INFORMED NEIGHBORHOOD NEWS



Parkside Pet Corner Spotlight: Bailey Purcival

Bailey does all his commands with verbal and non-verbal cues and can even 'high five' if you are cool enough to deserve one.

[Full Story Inside](#)

MARCH BOROUGH CALENDAR

Council Meeting
16th @ 7:00PM

Recreation Committee Meeting
3rd @ 6:00PM

Communications Committee Meeting
23rd @ 6:30PM

Trash Pickup
1st, 4th, 8th, 11th, 15th, 18th, 22nd, 25th, 29th

Recycling
2nd, 9th, 16th, 23rd, 30th

Bulk Trash Pickup
25th (3 items)



THE MEMBERS OF THE COMMUNICATIONS COMMITTEE ARE PLEASED TO ANNOUNCE THE KICKOFF OF THE

GOOD NEIGHBOR AWARDS

SHOW YOUR APPRECIATION FOR THOSE NEIGHBORS WHO GO OUT OF THEIR WAY TO MAKE PARKSIDE FEEL LIKE HOME.

DETAILS ON HOW TO NOMINATE A GOOD NEIGHBOR WILL BE IN NEXT MONTH'S NEWSLETTER.

WINNERS WILL BE CHOSEN ON A ROLLING BASIS AND RECEIVE A GIFT CARD TO A LOCAL PARKSIDE BUSINESS.



Kids Say the Darndest Things

By Michael Costigan

I asked my Tilden Middle School 7th grade social studies students some questions and this is what they said:

Welcome Our New Secretary

Timika Stamis

Timika Stamis has loved living in Parkside with her husband, Jason, since 2007 and their twin boys, Corban and Cody, who were born eight years later. She is a huge fan of the Eagles, is fascinated by astronomy, and enjoys watching Korean dramas, which she discovered during the wee hours of the night when she had insomnia. For those who aren't familiar with Korean TV shows, Squid Games is an example of a dark series, but Timika prefers to watch the romance programs. She loves working in the borough office, especially when she gets to interact with the residents and answer their questions.

What is politics?

"Politics involves stuff like the government and presidents. There's democratics and I forgot the other one."

"Politics is about the social environment in countries and the whole conversation."

"Politics is people who run the government and, like, yeah."

What do you think about politics?

"I hate it."

"It's trash."

"They can say something but it don't actually come true. They give fake news."

"They give off the wrong impression. Both sides give bad impressions of each other."

"The government treats people unfairly."

"I don't like the government. They don't do things right."

If you were president, what would you do?

"Feed the poor."

"Cut all the tax."

"I would make an alliance with Russia, so if we go to war they can help."

"Get better education for kids."

"Make shelters for homeless people."

"I would get our jobs back. All the jobs we gave to China."

"Focus on homeless people first. Work with adults so they can build their life up, but if they ruin their own lives it's their fault."

"I would eat all the food in the world."

"Get rid of racism." "Make more trash days."

"Get more recycling cans."

"Kill people with kindness."

"Get more parking spots, because my aunt really needs one."

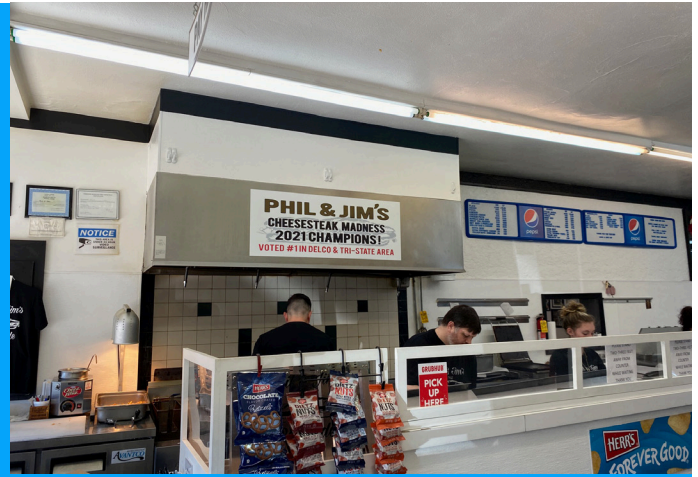
Parkside Local Business Spotlight: Phil & Jims

By Matt Saunders

I recently met up with Costa Miller, one of the new owners of Phil & Jim's Deli, and we discussed some of the changes this local iconic business has gone through. Opened in 1962, P&J's was originally a deli, known for their hoagies, but as time has moved forward, they have become known as one of the best locations in Delco for Cheesesteaks, (as evidenced by their triumphant victory as the best of the Delaware Valley, 2021)! This is the 60th Anniversary Year for this Parkside institution, and I am hoping to help them celebrate, by eating a

lot of their Awesome Cheesesteaks & Fries, (their # 1 Side)

Not resting on their laurels, they have completely remodeled the dining area, as a place that celebrates the rich sports heritage of Philly & Delco! You can reserve the room for private functions, such as business meetings, or parties. The crew at P&J's will provide terrific food in the form of party platters, and assorted soft drinks, depending on the party crowd.



Phil & Jim's is open 7 days a week, with either pick up, dine in, or delivery available via GrubHub. Owners Jim, Costa & Gia Miller want to also let everyone know that their Hoagies and Burgers are terrific.

Please support our local businesses, especially one that beat the Philly big guys enroute to BEST CHEESE-STEAK of the DELAWARE VALLEY, for 2021.



Parkside Pet Corner : Bailey Purcival

By Jude Saunders

Bailey is the furry family member of longtime resident and councilmember, Shirley Purcival. He is a 10 years young, feisty Toy Yorkie weighing in at a svelte fighting weight of 5lbs. Bailey was diagnosed with a canine form of Leukemia, an immune system (or blood) cancer at the tender age of 3 years old. If you think that diagnosis slowed little man down, you'd be sadly mistaken. With the careful supervision of his human mother, Shirley, which can mean management of 3 to 4 medications a day (based on his remission) and numerous tests including bone marrow on his hips, Bailey remains just as spry and playful as ever. That doesn't mean any of this is easy on either human parent or our valiant pup. For that you sometimes need a superhero wearing a white coat. Enter Dr. Laurie Prober of Pinnacle Vet Specialist, who has brought not only her expertise to the management of

this health crisis but also her compassion for both patient and parent. With her aid, pet mommy and pet were able to navigate this illness with style and a little bit of sass. As to the sass part, Mr. Bailey has it in spades. He regards himself as something of a street guardian, watching over our little borough from the comfort of his recliner and letting the trucks and the pedestrians that dare pass by know who's the boss of the West side. It's not all looks or personality with this pup either, he is super smart, like possibly Wyle E. Coyote smart. Bailey does all his commands with verbal and non-verbal cues and can even 'high five' if you are cool enough to deserve one. He knows exactly where his treats come from and when he thinks it is time for him to have one, he will park himself next to the treat bowl and refuse to move until he is thus favored. And if you can't tell from the pictures...he's a bit of a ham.



Electronic Recycling Event

PARKSIDE BOROUGH IS PLEASED TO BE JOINING BROOKHAVEN BOROUGH FOR AN ELECTRONIC RECYCLING/SHREDDING EVENT ON APRIL 9TH, 9 AM UNTIL NOON, AT THE COEBURN ELEMENTARY SCHOOL. THIS EVENT WILL BE FOR RESIDENTS ONLY AND PROOF OF RESIDENCE IS REQUIRED TO BE SHOWN. ANY ITEM WITH A PLUG IS ELIGIBLE FOR THIS ELECTRONIC RECYCLING EVENT. THANK YOU.

DEATH ON THE NILE

Agatha Christie's *Death on the Nile* has new life and Shakespearean flair injected into it under Sir Kenneth Branagh deft direction. This is the ultimate popcorn movie for those of us who consider the BBC to be the network of choice and British murder mysteries our go to crime dramas. There are no surprises here, how there could be on such a perfect murder mystery but this telling is a sexier, steamier version of the deadly love triangle gone horribly wrong. The body count stays the same but there are a few new twists on one of our victims and there is a Hercule Poirot origin story to start the movie, which I loved, and my husband did not. Linnet Ridgeway is freshened up a bit to be more sympathetic but beyond that the story stays pretty consistent to its source material.

The ensemble cast suit their respective roles beautifully, with Sir Kenneth Branagh taking a second, expert turn as the handlebar mustached detective and Armie Hammer putting just enough swamy charm into role of Simon Doyle to come across as desirable in a weird, 'that's not good for me' sort of way. Take a close look at Marie Van Schuyler. It took me a while to recognize Jennifer Saunders of *Absolutely Fabulous*

A Parkside Movie Review

fame, once again perfectly paired with her comedian cohort, Dawn French. Even Russell Brand disappears into his role so completely, neither my husband nor I could place him.

The true stars of the movie, besides the original story, are the beautiful costuming and cinematography. This is a very pretty picture, the landscape shots of Giza pyramids, the Sphinx and the temple of Abu Simbel are lovingly rendered here and it is so easy to imagine that heady time when these treasures were coupled with daily discoveries and a sense of safe but exotic imperialist adventure. The costumes are amazing, every time any of the women slinked onto the screen, the film noir aspect of the mystery and the people having suitcases of sins and secrets worth murdering for rang true to me.

In terms of Agatha Christie's renderings, I highly recommend this one. Kenneth Branagh gives his all in the role and his respect and love for the material are on display throughout. He's not David Suchet (no one can be) but he aims high and comes close to the Belgium Detective master.

Mad, Sad, Glad, or Scared?: The Power of Naming the Feeling

By Ashley Roberts, MSW

I had a professor in college who insisted to us in the first few days of classes that there are only four human emotions. Now, we were a class full of brand new social work students and we were certain that this couldn't be true. The range of the human experience cannot be that simple, can it? Well. That's exactly why this professor taught us to boil it all down to four emotions-- Mad, Sad, Glad, or Scared. Everything else can grow from there.

Being able to give a name to what we're feeling is the core of mindfulness. I know. Mindfulness is a buzz word that's been thrown around way too much recently but hear me out. I believe that the mass-marketed idea of mindfulness isn't actually mindfulness. It

tells you that you must achieve a clear mind, almost an absence of emotion to be successful. That is not possible. It's not human. We will always feel something.

True mindfulness is being able to identify what we're feeling and accepting it. From there we can ask ourselves some questions and make some choices--do I like how I'm feeling? If not, what needs to change? Can I change it? How? Identifying the feeling and then making informed decisions about what to do with it gives us power. Often, not being able to do this makes us feel powerless, which can lead to all kinds of distress.

I know that writing it out like this makes it sound overly

simplistic. This isn't always easy. Being human isn't easy at all. All I can hope is that I might give you a framework that lets you plug in your circumstances and put the puzzle together.

So, let's review-- start with any of the stressful, angering, depressing, overwhelming situations that are guaranteed to come at you in life. Stop for a minute. Take a breath (I know, it's overplayed and cliché, but stay with me). Name the feeling. It's going to be tempting to come up with something complex and fancy like "aggravated" or "morose" but, save yourself the trouble. Am I Mad, Sad, Glad, or Scared? I promise you that every feeling you could have fits into one of these boxes. Start there, then get more

detailed. Once you've named the feeling that fits, ask yourself the questions-- what's making me feel this way? Do I want to keep feeling this way? If not, what can I do about it? What can I not do about it? -- That gives you the action plan. From there, you can go forth and make real change in your life. It gives you control-- and isn't that something we all strive for? Control over our own lives.

Remember, you are never alone in this. Talking these things out with a trusted person or a professional can be very helpful and validating. You don't have to bring anyone else into your mindfulness, but you always can.

Stay well, my friends.



Garden Tips By Cristal Morris

I started my journey of vegetable gardening at the beginning of the pandemic. It was a great way to relieve stress while working in a medical environment. What started as a small hobby sprouted into a magnificent passion. Here are a few tips to start your garden:

1. Start small and grow only what you will eat.
2. Know your zone! We are hardiness/grow zone 7B. This is essential to selecting plants that will grow well in your area. Knowing when it's safe to plant

within your zone makes all the difference in the success or failure of your garden.

3. Location...location...location... Make sure you select an area with at least 6-8 hours of direct sun each day. Partial sun and shade crops do not require as much sun exposure.

4. Start with a great soil mixture. I typically use a 50/50 blend of soil and compost.

5. Decide if you will use transplants (already established plants) or seeds. Remember that some seeds are more difficult to germinate than others.

Transplants are a great option for beginners.

6. Companion planting is a great way to naturally deter pests and improve growth. For example, marigolds help to fight off nematodes (a pest that attacks the roots of vegetables), and nasturtiums help prevent the dreaded aphids. Look online for a complete companion planting list.

7. Create a watering and maintenance schedule. Frequently check your plants for pests and diseases. I use a soil moisture meter to determine when it's time to water my plants.

8. Be prepared to fight the Parkside critters. In my first year of gardening, the squirrels destroyed every vegetable I planted. I highly recommend some type of barrier protection. You can find many easy-to-build enclosures online.

9. Chat with other experienced local gardeners. Join the Parkside Planters group on Facebook for great tips and advice.

Gardening is therapeutic and food for the Soul.

The Recreation Committee

Already busy planning and preparing for this year's events. We are hoping to bring some new events to the borough, so stay tuned. At our February meeting, we began discussing our Easter events, as well as a potential Spring craft show.

Due to the Ash Wednesday holiday, our next meeting will be Thursday, March 3rd at 6pm, in the borough hall. At our March meeting, we will start planning out our Easter events, as well as the craft show. All are welcome! If you are unable to attend, but would still like to be involved,

Please contact Michael Costigan (mcostigan@parksideborough.com).

We would like your thoughts regarding borough events. If you would like to give feedback on past events, or if you have ideas for events you would like to see in the future, please complete the following survey:

<https://s.surveymonkey.com/svs2rrmo>

Paper copies of the survey are at the borough office for anyone who may not have internet access. Contact Michael with any questions.



From the Parkside Kitchen of Matt Saunders: Simple Skillet Lasagna

Ingredients:

- Ground Beef (80% but extra lean works) -- Can be done with vegetarian sausage crumbles
- Chopped green, red and yellow peppers 3/4 - 1 1/4 cups based on preference
- Chopped sweet or red onion 1/2 cup
- garlic minced 2 cloves
- mini-Portobello mushroom diced in country rough cut
- ***Secret Ingredient*** Truffle oil - use sparingly
- 2 jars of pasta sauce (approximately 23.5 ounces) - choose by taste and preference. I use DiBruno Brothers Arrabiata (and recommend if you like spicy)
- 1 Cup of water
- 1 Can of diced tomatoes (drained)
- 3 cups of Wide Egg Noodles uncooked
- 1/2 cup of Ricotta Cheese
- 1/2 cup of mozzarella cheese
- Italian seasoning/Garlic salt to taste
- Grated Parmesan Cheese

Directions:

Grease or cooking spray a large, deep skillet. Heat over low to medium heat. Cook the ground beef, peppers, onions, and garlic until meat is brown and cooked, then drain fat and return to skillet. Add Truffle oil sparingly. Stir in. Add in pasta sauce and water and bring to boil on medium heat. Add mushrooms and noodles. Back to boil you go, cover and boil for 10 minutes, stirring to keep noodles separated.

Mix Cheeses with Italian seasoning and Garlic salt. Spoon mixture into 10-12 small teaspoon size drops on top of noodle/meat mixture in skillet. Sprinkle more mozzarella on top. Re-cover and cook for another 5 minutes until cheese mixture is heated and mozzarella looks melted. Spoon into bowls (don't try it on plates, it's messy), serve with garlic bread.

We also tend to top with crushed red pepper but that's a personal choice.

Bonus: This reheats beautifully. This is a leftover that even microwaving works with but better still back in skillet with melted butter.

Follow Us



parksideborough



parksideborough



parksideboroughpa



PARKSIDE Est. 1919
BOROUGH
Pennsylvania

22 E. Elbon RD
Parkside PA 19015
PHONE (610) 876-3659
FAX (610) 876-6641
office@parksideborough.com
www.parksideborough.com

TICKET MUST BE PRESENT TO ACCESS EVENT

Registration required for all events, *Register at:
delcophhw.eventbrite.com
 * opens 6 weeks prior to each event

Delaware County Household Hazardous Waste (HHW) Collection Events



Think Globally, Act Locally! If improperly discarded, household products containing toxic chemicals can be a threat to people, pets and the environment. Never dispose of hazardous materials in the trash as they may harm your sanitation workers or result in a collection vehicle fire. It is also unsafe to pour HHW down a sink or storm drain as it will end up polluting our drinking water.

This Program is offered as a community service to the residents of Delaware County and is **not open to businesses, institutions or industry.**

~ *Sponsored by* ~

County of Delaware

Delaware County Solid Waste Authority

Covanta Delaware Valley, L.P.

Pennsylvania Department of Environmental Protection

On the Event dates listed below,

ONLY Household Hazardous Waste will be accepted

Electronics Waste & Latex Paint will NOT be accepted



- Sat., April 23th **Emergency Services Training Center**
1600 Calcon Hook Rd., Sharon Hill (Darby Twp.) 19079
- Sat., June 11th **Rose Tree Park**
1671 N. Providence Rd., Media PA 19063
- Sat., Sept 10th **Emergency Services Training Center**
1600 Calcon Hook Rd., Sharon Hill (Darby Twp.) 19079
- Sat., Oct., 15th **Upper Chichester Township Municipal Bdg**
8500 Furey Road., Upper Chichester, PA 19061

ALL EVENTS WILL BE BY APPOINTMENT ONLY—REGISTRATION REQUIRED

↓↓↓↓
Acceptable HHW
↓↓↓↓
⊘ ↓↓ Unacceptable ↓↓

Flammables

- Oil-based Paint
- Oil-based Sealers
- Paint Thinner
- Gasoline
- Kerosene
- Gas / Oil Mixture
- Heating/Motor Oil

Batteries (Non-Alkaline)

- Lead Acid
- Rechargeable
- Lithium
- Button Batteries

- Ni-Cad Batteries

Toxics

- Pool Chemicals
- Rust / Paint Remover
- Antifreeze

Herbicides

Pesticides

- Lawn Chemicals

Caustics

- Cleaners / Solvents

Mercury Containing Devices

- Mercury Thermostats
- Mercury Thermometers
- Fluorescent Tubes
(Compact Fluorescents a/k/a CFL's may also be recycled at any Lowe's or Home Depot)

We cannot / will not accept any Electronic Item or Latex Paint

⊘ *ELECTRONICS*

We cannot accept Electronics

⊘ *Smoke Detectors*

(Please dispose with household trash)

⊘ *Latex Paint*

Remove lid and allow to dry or mix with absorbent material until no longer a liquid. Discard lids separately and place with your curbside trash.

- ⊘ **Asbestos**
- ⊘ **Explosives**
- ⊘ **Gas or Propane Cylinders**
- ⊘ **PCB's**
- ⊘ **No 50 Gallon Drums**
- ⊘ **Pressurized CFC's**
- ⊘ **Tires**
- ⊘ **Medical Waste**
- ⊘ **Alkaline Batteries** -
(Please dispose with household trash)



For additional information, contact:
 Delaware County Solid Waste Authority 610-892-9627
 Driving Directions can be found by visiting:
www.delcopa.gov



**** 5 GALLON DRUMS LIMITED TO HOUSEHOLD USE ONLY**

THE PARKSIDER COLORING PAGE

This month's coloring page is our local business spotlight, Phil & Jims. More info about them back on page #3.

To have your child's coloring page posted on the borough's website and/or social media pages, please submit a photo of the work along with your child's first name and age to the email address below...

aguy@parksideborough.com

Photos will be posted online with the child's first name & age.

To only print the coloring page & not the entire newsletter, the coloring page is on page #9.

Thanks! We can't wait to see your child's work of art.

