

# The Prince George's Post



A COMMUNITY NEWSPAPER FOR PRINCE GEORGE'S COUNTY *SINCE 1932*

Vol. 94, No. 4    January 22 — January 28, 2026    Prince George's County, Maryland    Newspaper of Record    Phone: 301-627-0900    25 cents

## Sphere Entertainment, the State of Maryland, Prince George's County, and Peterson Companies Announce Intent to Develop a Sphere at National Harbor

*National Harbor, Maryland Would Become Second U.S. Location For Sphere And First To Utilize Smaller-Scale Venue Design Model*  
*Project Would Receive Approximately \$200 Million In State, Local, And Private Incentives*

By PRESS OFFICER  
Office of the Governor

NEW YORK and NATIONAL HARBOR, Md. (Jan. 18, 2026)—Sphere Entertainment Co. (NYSE: SPHR), the State of Maryland, Prince George's County, and Peterson Companies announced today their intent to develop a new Sphere venue—which would be the second in the U.S. and first to utilize a smaller-scale design model—at National Harbor, a premier destination in the Washington, D.C. metropolitan area. The addition of Sphere would create a new Maryland landmark that drives significant economic, cultural and community benefits for the county, state, and region, and provides unparalleled immersive experiences powered by advanced technologies.

“Our focus has always been on creating



CREDIT - SPHERE ENTERTAINMENT AND PETERSON COMPANIES

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## Council Member Ingrid S. Watson Announces Resignation

By PRESS OFFICER  
Prince George's County Council Media

On Tuesday, January 13, District 4 Council Member Ingrid S. Watson announced she will resign from the County Council effective Friday, January 16 and transition to a new position as President and CEO of the Prince George's County Economic Development Corporation.

“It has been the honor of a lifetime serving the residents of Prince George's County and District 4 as a member of the County Council, and I am deeply grateful for the trust my constituents placed in me,” said Council Member Watson. “My expansive career in public service has equipped me with invaluable experience in the economic development sector, enabling me to collaborate with developers and landowners to drive impactful new projects and cultivate a business-friendly environment in Prince George's County. Leaving the Council is bittersweet, but I'm excited to continue this vital work in my new role.”

Council Member Watson also thanks her incredible team in the District 4 office for their hard work and dedicated efforts to the residents.

Council Member Watson served more than three years on the Council, starting in December 2022. Her history of community service in the county spans 30 years and includes serving on the Prince George's County Democratic Central Committee and serving as an At-Large member of the Bowie City Council. Council Member Watson is a Life Member of Alpha Kappa Alpha Sorority, Inc. and served as the 11th President of the Iota Gamma Omega Chapter. She previously worked as a Government Affairs Manager for Children's National Hospital and Outreach/Communications Manager for Employ Prince George's. Her passion for public

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## Cottage City Announces Appointment of David “Dave” Martini as Chief of Police

By PRESS OFFICER  
Town of Cottage City

COTTAGE CITY, Md. (Jan. 14, 2026)—The Town of Cottage City is pleased to announce the appointment of David “Dave” Martini as Chief of Police of the Cottage City Police Department, effective February 4, 2026.

Chief Martini brings 37 years of distinguished law enforcement service to Cottage City. His career began in 1988 with the United States Secret Service Uniformed Division, where he was entrusted with the protection of the President, Vice President, and visiting foreign dignitaries. In 1989, he joined the Prince George's County Police Department (PGCPD)—one of the nation's largest county law enforcement agencies—where he rose through the ranks to the position of Major.

A veteran of PGCPD, Chief Martini brings nearly three decades of expertise in narcotics enforcement and human trafficking investigations. Throughout his career, he has served as a patrol officer, investigator, and hostage negotiator, managing cases ranging from local drug enforcement to complex, high-level conspiracy investigations. Today, he is widely recognized as a subject matter expert in narcotics and human trafficking, valued for his deep institutional knowledge and extensive supervisory experience.

During his leadership tenure, Chief Martini held numerous key supervisory roles, including serving as a Sergeant in Patrol, Robbery, and the Narcotics Enforcement Division. He also served as a Group Supervisor for the HIIDTA Southern Maryland Interdiction Initiative.

After serving as a Patrol Lieutenant and leading the Vice & Sex Trafficking/JAG Unit, he was promoted to Captain, where he served as Assistant Commander for multiple patrol districts.

As a Major and Commander of District VI, Chief Martini assumed full accountability for district administration and strategic direction. In this role, he oversaw all patrol operations, investigative sections, and specialized units, ensuring the effective and comprehensive delivery of police services to the community.

Chief Martini holds a Bachelor's degree in Criminal Justice Administration and is a graduate of the Federal Law Enforcement Training Center (FLETC). His professional development includes more than 40 specialized training courses and seminars conducted by elite agencies such as the FBI, DEA, DOJ, and Maryland State Police. As Training Coordinator for the Narcotics Enforcement Division, he mentored officers and strengthened departmental expertise. A seasoned educator, he has presented to audiences ranging from police recruits and grand juries to community groups, students, and fellow law enforcement professionals.

His exemplary service has been recognized with numerous honors, including being named Prince George's County Police Officer of the Year and Employee of the Year for Public Safety.

Chief Martini resides in Maryland with his wife, Tamara, and is the proud father of three grown children: Alexa, Austin, and Gabrielle.

The Town of Cottage City looks forward to Chief Martini's leadership as he begins this next chapter of service and continues the department's commitment to professionalism, accountability, and community



PHOTO COURTESY TOWN OF COTTAGE CITY

David “Dave” Martini

partnership.

He will be sworn in at 7 p.m. on Wednesday, February 11, 2026, during the February Regular Town Meeting at Cottage City Town Hall, located at 3820 40th Avenue, Cottage City, Maryland 20722.

## PGCPS Cuts Teacher Vacancies by 52 Percent as District Rebuilds Talent Pipeline Under New Leadership

*District nearly halves open teacher positions in one year*

By PRESS OFFICER  
PGCPS

UPPER MARLBORO, Md. (Jan. 15, 2026)—Prince George's County Public Schools (PGCPS), with strong support from County Executive Aisha Braveboy and county partners, proudly announces a dramatic reduction in teacher vacancies, alongside significant improvements to the district's recruitment and hiring processes.

These gains come at a time when districts across the region and nation

continue to face educator shortages, marking important progress toward ensuring every student has access to a certified, high-quality teacher.

“We have cut vacancies in half in just one year, which shows how quickly we can move when systems are aligned and people are supported,” said Interim Superintendent Dr. Shawn Joseph. “We are strengthening our workforce, improving how we recruit and raising the bar for how we bring talent into PGCPS.

County Executive Aisha Braveboy applauded the work that the school dis-

trict is doing. “Our PGCPS team is delivering, and our young people are reaping the benefits, including stability in the classroom. There is no better proof that when government, school leadership and labor partners work together toward our shared goal of excellence for students, parents, and all PGCPS stakeholders we win,” she said.

**Closing the Talent Gap: Real Results**

The district's focused hiring efforts have yielded real results, nearly halving

the number of open teacher positions in one academic year.

- **Historic Reduction:** PGCPS cut its total teacher vacancies by 52 percent, dropping from 900.5 full-time equivalent (FTE) positions in the 2024–25 academic year to just 434 FTE presently.
- **Specialized Staffing:** The district successfully reduced vacancies for Special Education (SPED) teachers from 242 at the end of the 2024-25 school year to 80 as of December 2026. We also reduced vacancies for

SPED paraeducators and dedicated aides, ensuring enhanced support for students with diverse needs.

- **Driver Shortage Addressed:** For the first time, driver vacancies have fallen below 100 FTE, securing essential transportation services for students. Additionally, the new PGCPS Transportation Academy is opening new pathways for current employees interested in expanding their roles in pupil transportation. By targeting internal staff eligible for additional assignments, the academy is helping build a stronger, in-house pipeline of bus drivers. Six new drivers completed the program and began routes on December 1.

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### INSIDE

#### Creating Leadership and Professional Development Through Extension Internships, Summer 2026

This is a great experiential learning opportunity for students seeking a degree or professional certification in agriculture, natural sciences, biological sciences, and related programs. **Around the County,** Page A2

#### Andrews Federal Supercharges Holiday Season Support With \$150,000 in Donations

**Historic 208th Birthday Celebration of Frederick Douglass & Centennial of Negro History Week to be Held February 14, 2026** **Community,** Page A3

#### Governor Moore Announces Judicial Appointments

**Governor Moore Announces Appointments of Gabriel Moreno, Derrick Coley, and Darrell Odom, Sr. to the Maryland House of Delegates** **Business and Finance,** Page A4

Simple, Satisfying Meals for the New Year

Save Time, Tackle Dinner with Quick, Convenient Recipes

**Healthy Meals,** Page A5



# TOWNS and NEIGHBORS

## Brandywine-Aquasco by Audrey Johnson 301-922-5384

### ST. PHILIP’S CHURCH CELEBRATES BLACK HISTORY MONTH

In February, we will honor the resilience, achievements, and contributions with African American culture and history. Together, we recognize the struggles of our ancestors and celebrate the legacy they have left behind. Black HISTORY is everyone’s HISTORY.

Featured Activities: Crown Sunday: Sunday, February 1 (During the 9:30 a.m. Service) wear your crown (hat) proudly as we share the rich narrative association with African American community. Taste of Tradition Sunday, February 8 (After the 9:30 a.m. Service) enjoy African American history and culture by sampling traditional food. Night of Romance Saturday, February 14, 2026, we will host an evening of dinner, dance and giveaways. Special performance by Tony Craddock, Jr. Saxophonist. Cost \$75 per couple. For tickets contact/text Stephanie at 240-926-9199. Black History Facts Sunday, February 15 (During the 9:30 a.m. Service) come out and learn about several black history facts that are rarely talked about. Fashion Show Saturday, February 21, 2026 (2–4:30 p.m.) Join us for a family fun event while we showcase various styles with grace as we walk the runway. Admission: Adults \$20, Children 5-17: Under 5 free. Ticket Contacts: Mrs. Butler 301-520-3145, Mrs. Hall 703-201-3863, Mrs. Somerville 240-682-3657. Praise and Worship Dance Sunday, February 22 during the 9:30 a.m. Worship Service. Address is St. Philip’s Episcopal Church Hall, 13801 Baden Westwood Road, Brandywine, Maryland 20613.

### COMEDY & KARAOKE

Talking about the best of both worlds, comedy and karaoke in the same night. Whoa! It is going to be a blast every Tuesday at Piano Keys Restaurant & Lounge! Comedy by Mike Brooks & Friends starts at 8 p.m. Karaoke by DJ Big John starts at 7 p.m. Doors Open: 6 p.m. Close: 11 p.m. Happy Hour Specials: 6–8 p.m. Come celebrate your birthdays and special occasions celebrations. Fun nights with friends. RSVP & VIP Table: WWW.PIANOKEYSLOUNGE.COM. You do not want to miss this amazing night every single Tuesday at Piano Keys. Address is 7651 Matapeake Business Drive, Suite 104, Brandywine, Maryland 20613.

### TRIBUTE TO MY SISTER

Brenda Lee Turner Johnson was the daughter of the late James Garnell and Ruth Turner of Brandywine, Maryland. After graduating from LaPlata Senior High School, she attended the University of Maryland. She traveled with her family to church where she and her sisters sang praises to God as the “Turner Sisters Chorus.”

Brenda married Ernest F. Johnson, Jr. and out of their bond of love came two precious sons, Ernest F. Johnson, III and James Weldon Johnson. She was a devoted wife, mother, daughter, sister, sister-in-law, daughter-in-law loved by everyone she came in contact with. She was a very organized and loving person, always wearing a smile for everyone that she met. Brenda was a very kind person and loved her family.

### SAARC

Southern Area Aquatics and Recreation Complex is located at 13601 Missouri Avenue in Brandywine, Maryland 20613. Southern Area Aquatics and Recreation Complex can be contacted via phone at 301-782-1442 for pricing, hours and directions.

### PRINCE GEORGE’S COUNTY AGRICULTURAL HISTORY

Throughout most of Prince George’s County agricultural history, tobacco has been the principal crop. Tobacco barns designed specifically for the drying and curing of tobacco were widespread. Fewer tobacco barns survive today. The Warington Barn at Newton-White Farm is a historic site in Mitchellville, and is the best surviving example in the county. (Submitted by Prince George’s County Historical & Cultural Trust.)

After corn was harvested, a place was needed to store it and allow it to dry for later use in feeding livestock. Corn cribs were narrow buildings with slatted sides designed to maximize air circulation around the drying corn stored within. This example is at Bellevue, a historic site in Friendly. (Submitted by the Prince George’s County Historical & Cultural Trust.)

Prior to the machine age, horses and oxen were vital to both transportation and agriculture. While farms of modest means housed these animals in barns, wealthier landowners often built large stables specifically for their horses. The stable, at Villa De Sales in Aquasco, Maryland, is a uniquely elaborate example. Villa de Sales is a historic site. (Submitted by the Prince George’s County Historical & Cultural Trust.)

Although tobacco was the county’s primary crop, farmers in the nineteenth century raised increasing amounts of corn, wheat, and livestock. The diversification led to the construction of multipurpose barns that were designed to house animals and store crops. The Seton Belt Barn in Mitchellville is an exceptional example. (Submitted by the Prince George’s County Historical & Cultural Trust.)

### MISSION NUTRITION

Gwynn Park Senior High School Food Pantry, 13800 Brandywine Road, Brandywine, Maryland 20613 distribution is the 3rd Tuesday from 4–6 p.m.

### LINE DANCING NIGHT

Brandywine, it is UP! Wednesdays just got BETTER at Piano Keys Restaurant & Lounge! Line dancing every Wednesday Night from 5–11 p.m. at Piano Keys Restaurant & Lounge. Each and every Wednesday, we are turning midweek into a whole vibe. WEAR YOUR DANCING SHOES!

DJ Carlos on the 1s & 2s bringing the HEAT. Happy Hour Food & Drink Specials 5–7 p.m. So come early. FREE Line Dancing lessons with LaShea Lyonna 7–10 p.m. FREE VIP TABLE, SO COME EARLY. RSVP or for more information (240) 816-2211. Piano Keys Restaurant & Lounge 7651 Matapeake Business Drive, Brandywine, Maryland. Tag your crew and let us pack the floor.

## Around the County

### Creating Leadership and Professional Development Through Extension Internships, Summer 2026

*The University of Maryland Extension (UME) is seeking undergraduate students interested in careers in Extension and agriculture industries.*

Applications are now open for the 2026 Creating Leadership and Professional Development Through Extension Internships Program. The deadline to apply is 11:59 p.m. (EST) March 22, 2026. If you have students who are interested in a career in Extension or agriculture industries and want to learn more about Extension, applied research, and community outreach, while gaining professional development, leadership skills, and job experience, please encourage them to apply. This is a great experiential learning opportunity for students seeking a degree or professional certification in agriculture, natural sciences, biological sciences, and related programs. We prioritize students currently enrolled in a two-year program and sophomores and juniors enrolled in a four-year degree program. **This is a paid internship!**

When they access the online application at <https://go.umd.edu/extensioninternships>, they will need to fill out the form and send their cover letter, resume, unofficial transcripts, and two (2) letters of recommendation—at least one must be from a current or former professor/instructor to [andrea1@umd.edu](mailto:andrea1@umd.edu).

#### Program Contact

Shannon Dill, Extension Educator - AgFS  
410-822-1244 | [sdill@umd.edu](mailto:sdill@umd.edu)

Andrea Franchini, Program Coordinator  
301-226-7416 | [andrea1@umd.edu](mailto:andrea1@umd.edu)

This work is supported by the USDA National Institute of Food and Agriculture, AFRI Competitive Grant Workforce Development, project MD-UME-09312.

University of Maryland Extension (UME) is a statewide, non-formal education system within the College of Agriculture and Natural Resources and the University of Maryland Eastern Shore. UME educational programs and problem-solving assistance are available to citizens and are based on the research and experience of land grant universities such as the University of Maryland, College Park. In Maryland, UME employs approximately 200 faculty and approximately 200 support staff and contractual employees located at the University of Maryland, College Park; University of Maryland Eastern Shore; 23 counties; Baltimore City; and four research and education centers. Many UME faculty members located on the College Park and Eastern Shore campuses have joint appointments with research and academic programs. These joint appointments promote the exchange of knowledge between the universities and among academic specialties.

### Sphere from A1

a global network of Spheres across forward-looking cities,” said James L. Dolan, Executive Chairman and Chief Executive Officer, Sphere Entertainment. “Sphere is a new experiential medium. With a commitment to bringing innovative opportunities to residents and visitors, Governor Moore, County Executive Braveboy, the State of Maryland, and Prince George’s County recognize the potential for a Sphere at National Harbor to elevate and advance immersive experiences across the area.”

“Maryland has a long history of providing world-class entertainment and we could not be more excited to work with Sphere Entertainment to bring this cutting-edge project to life,” said Governor Wes Moore. “This will be one of the largest economic development projects in Prince George’s County history—proving once again our state is the best place in the country to bring dreams to life. We’re excited for what this means for our people, and how it will showcase the best of what Maryland has to offer to everyone who visits.”

“This is a world-class win and an incredibly exciting moment for Prince George’s County. This achievement reflects the strong partnership we have built with Governor Wes Moore and the State of Maryland, as well as a disciplined, experienced team that knows how to compete and win major projects at a national scale,” said Prince George’s County Executive Aisha N. Braveboy. “As only the second Sphere venue in the United States, this project demonstrates the future of economic development in Prince George’s County, how we compete, how we win, and how we attract other world-class destinations that will become flagship projects for our County, our State, and the entire region. I love winning for Prince George’s County.”

“We are excited to partner with Sphere Entertainment, the State of Maryland, and Prince

George’s County to bring a Sphere to National Harbor,” said Jon Peterson, Chief Executive Officer of the Peterson Companies. “This innovative project will further reinforce National Harbor as the national capital region’s premier destination for conventions, entertainment, retail and dining, and hospitality; deliver more economic activity and jobs; and elevate National Harbor, and Maryland, as one of the country’s preeminent tourism and entertainment hubs.”

This project would utilize a combination of public and private funding, including approximately \$200 million in state, local, and private incentives. Sphere would support approximately 2,500 jobs during the construction phase, and 4,750 jobs once operational, in addition to generating millions in additional revenue for the County and State. Once open, the economic impact of Sphere National Harbor is expected to be greater than \$1 billion annually.

Located just 15 minutes from Washington, D.C., National Harbor is a top entertainment and tourism destination in the DMV (District of Columbia, Maryland, and Virginia) region. Situated along the Potomac River, National Harbor offers world-class entertainment, dining, retail, gaming, convention, and leisure activities to more than 15 million visitors annually. A Sphere at National Harbor would become a major year-round draw, offering an array of immersive experiences, including original Sphere Experiences, concerts, and brand events, for residents and the millions of domestic and international visitors who travel to the area each year.

Sphere in Las Vegas was recently ranked #1 on both Billboard’s and Pollstar’s 2025 lists of top-grossing venues worldwide. As part of Sphere Entertainment’s vision for a global network of venues, which now includes Sphere in Las Vegas and the planned venue in Abu Dhabi, the Company has designed plans for various sized Spheres that deliver the fully immersive experiences that are the signature of Sphere in Las Vegas.

The proposed National Harbor venue would be the first smaller-scale Sphere, with capacity of 6,000 seats. Smaller-scale Spheres would feature an Exosphere—the exterior LED display of Sphere that showcases both artistic and branded content and reaches audiences globally. The venue would also feature a 16K x 16K interior display plane—the world’s highest-resolution LED screen. All of Sphere’s advanced technologies would be incorporated, including Sphere Immersive Sound, as well as haptic seating and 4D environmental effects.

Any construction, development, financing and operation of a Sphere venue at National Harbor is contingent upon, among other things, negotiation and execution of definitive agreements, as well as receipt of certain governmental incentives and approvals from Prince George’s County and the State of Maryland.

Sphere is an experiential medium that is redefining the future of immersive experiences. Powered by advanced technologies that ignite the senses, Sphere is a venue where the foremost artists, creators, and technologists create extraordinary experiences that bring storytelling to a new level and transport audiences to places both real and imagined. The venue hosts original Sphere Experiences from leading Hollywood creatives; concerts and residencies from the world’s biggest artists; and premier brand events. The first Sphere opened in Las Vegas, with a second venue planned for Abu Dhabi. More information is available at [thesphere.com](https://thesphere.com).

Sphere Entertainment Co. is a leader in immersive experiences, technology and media. The Company includes Sphere, an experiential medium powered by advanced technologies. The first Sphere opened in Las Vegas, with a second venue planned for Abu Dhabi. In addition, the Company includes MSG Networks, which operates two regional sports and entertainment networks, MSG Network and MSG Sportsnet, as well as a direct-to-consumer and au-

thenticated streaming product, MSG+, delivering a wide range of live sports content and other programming. More information is available at [www.sphereentertainmentco.com](https://www.sphereentertainmentco.com).

Peterson Companies is one of the largest privately-owned real estate development companies in the Washington, D.C. region, with a diverse portfolio spanning mixed-use, retail, residential, office, industrial, and self-storage assets. For more than 60 years, the company has delivered prominent destinations such as National Harbor, Rio, Fairfax Corner, Tysons McLean Office Park, and Fair Lakes. Combining market expertise with a fully integrated development platform, Peterson Companies develops vibrant residential and business districts throughout the region. For more information, visit [www.petersoncos.com](https://www.petersoncos.com).

#### Forward-Looking Statements

This press release contains statements that constitute forward-looking statements within the meaning of the Private Securities Litigation Reform Act of 1995, including statements about Sphere Entertainment’s plans, strategies, beliefs and expectations. Investors are cautioned that any such forward-looking statements are not guarantees of future performance or results and involve risks and uncertainties, and that actual results, developments or events may differ materially from those in the forward-looking statements as a result of various factors, including the negotiation and execution of definitive agreements for a Sphere at National Harbor, the receipt of governmental incentives and approvals from Prince George’s County and the State of Maryland and the factors described in Sphere Entertainment’s filings with the United States Securities and Exchange Commission, including the sections titled “Risk Factors” and “Management’s Discussion and Analysis of Financial Condition and Results of Operations” contained therein. Sphere Entertainment disclaims any obligation to update any forward-looking statements contained herein.

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# COMMUNITY

## Resignation from A1

service was ignited during her 10 years of experience working in the District 4 office for two previous Council Members, where she gained invaluable insights into local governance and policy.

As a County Council Member, her focus is always responsive constituent services. She championed legislation and initiatives that look out for seniors and vulnerable residents, promote county beautification and trash pickup, and strengthen protections and access to care for pets and animals. She also provided much needed funding to nonprofits to support food giveaways, educational programs, scholarships, and a host of programs in support of Prince George’s County residents. Council Member Watson also served as Chair of the Council’s Government Operations and Fiscal Policy Committee for the last two years, and as a member of the Education & Workforce Development and Health, Human Services, and Public Safety Committees. She also chaired the Accessory Dwelling Unit Task Force.

Her current term was set to expire on December 5, 2026.

Pursuant to the County Code, when there is a vacancy in the Office of a Council Member that occurs during the last year of a term, a majority of the remaining Council Members will appoint a qualified person to fill the vacancy.

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## Vacancies from A1

- **Innovation in Recruitment and Hiring:** A cornerstone of this success is ongoing improvement and optimization of the district’s hiring process, making it faster, more responsive, and more competitive.
- **Digital Engagement Soars:** The PGCPs Careers page has seen a surge in interest, with visits up 163% (a nearly threefold increase) over the same period last year, demonstrating the success of renewed outreach strategies.
- **Fast-Track Processing:** During the recent federal government shutdown, PGCPs launched a one-stop, fast-track substitute hiring model that allowed candidates to complete the full approval process—including fingerprinting and background checks—in a single visit. One event focused on federal employees, resulting in nearly 80 newly onboarded substitute teachers who began orientation as soon as the following week.
- **Improved Responsiveness:** Overall improvements in customer service and responsiveness have streamlined the entire application process, ensuring a positive experience for prospective employees.

Prince George’s County Public Schools (PGCPs), *one of the nation’s 20th largest school districts, has 201 schools and centers, more than 133,000 students and nearly 20,000 employees. The school system serves a diverse student population from urban, suburban and rural communities.*

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## Calendar of Events

**Infusing Taste: A Curated Table of African American-Inspired Small Bites, Tasting, Culinary Wellness Talk & Mocktail Workshop**  
Date and time: Saturday, January 31, 2026, 3–5 p.m.  
Description: Join us for a curated evening featuring familiar foods that support well-being, a discussion on the roles of culinary and diasporic herbs as both flavor and function, and a hands-on herbal mocktail workshop. Led by Brittany Williams (Educational & Clinical Herbalist) of Eudemonia Herbs.  
Cost: \$45 Prince George’s County Residents + Montpelier Members / \$50 Non-residents Call 301-377-7817 to purchase  
Location: Montpelier Historic Site & Museum, 9650 Muirkirk Road, Laurel, MD 20708

**She Speaks: Black Women Artists and the Power of Historical Memory**  
Date and time: Saturday, February 7, 2026, 10 a.m.–4 p.m.  
Description: In celebration of Black History Month and recognizing the 250th Anniversary of America, we invite you to view our newest exhibition, “She Speaks: Black Women Artists and the Power of Historical Memory”—a visionary presentation that examines the 250-year history of the United States of America through a Black Feminist lens. This exhibition brings together a powerful constellation of contemporary Maryland-based and internationally recognized Black women artists whose deeply personal and politically charged works bear witness to the past, illuminate its impact on the present, and conjure Afrofuturist visions.

She Speaks will open to the public with an Opening Reception and Black History Month celebration on Saturday, February 7, 2026. The opening reception will feature guided mini tours, artist and curator reflections, a guided artistic activity, food, and music.

This exhibition highlights the pivotal role Black women have played in shaping and preserving this nation since the Revolutionary era, while envisioning liberated futures through cosmic speculation.

Lending institutions for this exhibition include: Howard University Gallery of Art, Reginald F. Lewis Museum, James E. Lewis Museum of Art, Academy Art Museum, and Galerie Myrtis.

Cost: FREE. To register, visit <https://lp.constantcontactpages.com/ev/reg/3pw363t>  
Location: Banneker-Douglass-Tubman Museum, 84 Franklin St, Annapolis, MD 21401  
Contact: <https://bdmuseum.maryland.gov/events/>

**MNCPPC Black History Month Go-Go Conversation A Conversation with a Purpose: Understanding How Go-Go Music Shaped the Culture of the DMV**  
Date and time: Wednesday, February 11, 2026, 6–9 p.m.  
Description: Join us for “A Conversation with a Purpose”, an engaging and interactive discussion exploring the powerful influence of Go-Go music on the culture, identity, and community of the D.C., Maryland, and Virginia (DMV) area. This program brings together local artists, historians, and community leaders to share personal stories, historical insights, and cultural perspectives on how Go-Go evolved from sound into a movement.

*Prince George’s County Public Schools is not sponsoring, endorsing, or recommending the activities announced in this flier/material.*

Cost: FREE. To register, visit [pgparksdirect.com](https://pgparksdirect.com) and search Ticket code: HTCC-SPEC-GA-20260211  
Ages: All ages  
Location: Marlow Heights Community Center ,2800 St. Clair Drive, Marlow Heights 20748  
Contact: Questions? Contact staff at 301-423-0505 or [marlowheightscc@pgparks.com](mailto:marlowheightscc@pgparks.com)

## Andrews Federal Supercharges Holiday Season Support With \$150,000 in Donations to Community Partners

By PRESS OFFICER  
Andrews Federal Credit Union

SUITLAND, Md. (Jan. 8, 2026)—Andrews Federal Credit Union demonstrated its commitment to the community through remarkable levels of support for local schools, military support groups and non-profit organizations.

**The credit union gave \$150,000 in donations** to initiatives that will provide for families and fuel community programs both during the holiday season and throughout the upcoming year. The donations spanned the credit union’s full service area, including donations in Maryland, Washington, D.C., Virginia, New Jersey, and the overseas military communities Andrews Federal serves.

Funds were distributed through partnerships with trusted high-impact organizations including the USO, local and overseas military bases, public and private schools, churches and faith-based organizations, community service organizations, and non-profit partners. “Partnership is powerful. Joining forces with the USO and local organizations, we created a network of support that reached thousands and made a true impact for the areas we serve,” said Damita Robinson, Chief Operating Officer for Andrews Federal Credit Union.

In addition to the financial contributions, credit union employees also contributed their time and volunteer service efforts to provide turkey dinners and food boxes to families in need during the holiday season.

“Our goal through this giving effort was to make the greatest impact for the most people during this holiday season,” Robinson said. “By working with trusted community partners throughout our service area, we were able to maximize the impact of our gifts and ensure many families both stateside and abroad were able to celebrate the holidays with hope and dignity.”

*Founded in 1948, Andrews Federal Credit Union has grown to serve more than 147,000 members in the District of Columbia, Maryland, Virginia, New Jersey, and military installations in Germany, Belgium, and the Netherlands. For more information about Andrews Federal, visit [andrewsfcu.org](https://andrewsfcu.org).*

Photos courtesy Andrews Federal Credit Union



## Historic 208th Birthday Celebration of Frederick Douglass & Centennial of Negro History Week to be Held February 14, 2026

*Frederick Douglass Society of African American History, Culture & Affairs Launches During Landmark Black-Tie Gala Honoring Maryland Governor Wes Moore and Distinguished Leaders*

By PRESS OFFICER  
**The Bailey-Groce Family Foundation**

EASTON, Md. (Jan. 15, 2026 )—On Saturday, February 14, 2026, history will be made at the Waterfowl Building on Harrison Street in Easton, Maryland as community leaders, elected officials, scholars, and members of the African Diaspora gather for the 208th Birthday Celebration of Frederick Douglass, commemorating the 100th Anniversary of Negro History Week—the foundation of what is now globally recognized as Black History Month.

This historic black-tie gala will also mark the official launch of the Frederick Douglass Society of African American History, Culture & Affairs, Inc., a newly established organization dedicated to preserving, advancing, and institutionalizing the legacy, leadership, and teachings of Frederick Douglass for future generations.

The annual celebration is presented by the Bailey-Groce Family Foundation, Inc. and Operation Frederick Douglass on the Hill, a family-founded 501(c)(3) organization rooted in the enduring legacy of Frederick Douglass.

**2026 Distinguished Honorees**  
*The Hill Award*  
Governor Wes Moore—Maryland’s First African American Governor

*The Grace Brooks Award*  
Major General Linda Singh

*The Frederick Douglass Lifetime Mentorship Award*  
Lieutenant Colonel Mark Bennett

*Special Legislative Honor*  
Senator Johnny Mautz

**An Evening of Culture, Excellence & Legacy**  
Guests will experience an elegant red-

carpet affair featuring:  
A formal catered black-tie dinner  
Live musical performances by Push-Play DC and The Ghana Prince  
Spoken word artistry by Angelic Creations  
Cultural recognition honoring the global African Diaspora  
Members of the Diaspora are invited to attend in traditional formal West African attire, while all other guests are requested to wear black-tie formalwear.

The Frederick Douglass Society of African American History, Culture & Affairs, Inc. *is committed to advancing research, education, civic engagement, youth mentorship, leadership development, and cultural preservation centered on the legacy of Frederick Douglass and African American history.*  
*Tickets & Donations*  
*Tickets: Available at [FDHill.org](https://FDHill.org)*  
*Donations: May be made online or mailed to: P.O. Box 266, Newcomb, MD 21753*

## Honors for Local Students

**Fall 2025 Graduates From Midwestern State University**  
WICHITA FALLS, Texas (Jan. 16, 2026)—Local students graduated from Midwestern State University in Wichita Falls, Texas, in Fall 2025. Midwestern State University had 485 undergraduate and graduate students in Fall 2025 with the provision that they meet all requirements as prescribed by the faculty and administration. Honor graduates receiving bachelor degrees included 42 summa cum laude, 41 magna cum laude, and 60 cum laude. Honor requirements are a grade point average of 3.9–4.0 for summa cum laude, 3.7–3.89 for magna cum laude, and 3.5–3.69 for cum laude. Additionally, two graduates earned Redwine Honors designation, and one earned Redwine Presidential Scholar recognition. Six students received President’s

Medal of Excellence. Two students received dual degrees. Honor graduates are:  
Bowie, MD: Sulahmana Mamadu Bah, Bachelor of Business Administration, Management

**Area Students Named to Frostburg State University Dean’s List**  
FROSTBURG, Md. (Jan. 16, 2026)—The following students from the area have been named to the dean’s list at Frostburg State University in recognition of outstanding academic achievement for the fall 2025 semester.

To be eligible, a student must undertake a minimum of 12 credit hours and earn a cumulative semester grade point average of at least 3.4 on a 4.0 scale.

Mehdia Ali of Laurel  
Jazmine Pinon of Riverdale

Comfort Tabe of Hyattsville  
Yasmine Tyndell of Bowie  
Sherry Bunn of Laurel  
Anthony Crooms of Upper Marlboro  
Charlie Johnson of Greenbelt  
Aniya Mendoza of Brentwood  
Jazmine Rodriguez of Temple Hills  
NaKya Turner of Oxon Hill  
Nalani Currie of Fort Washington  
Armenta Farmer of Upper Marlboro  
Anthony Pinon of Riverdale  
Shalmema Atemnkeng of Lanham  
Jaylen Boyd of Accokeek  
Cole Carter of Bowie  
Alique Collins of Clinton  
Chikamso Ezeaku of Hyattsville  
Emmanuel Hall of Upper Marlboro  
Clemente Ibarra of Riverdale  
Ire Maboudou of Upper Marlboro  
Yasmine Mejia Rodriguez of Hyattsville



# BUSINESS AND FINANCE

## Social Security Matters

### Ask Rusty: I’m Divorced; Can I Get Benefits From my Ex-husband?

By RUSSELL GLOOR,  
National Social Security Advisor at the AMAC Foundation,  
the non-profit arm of the  
Association of Mature American Citizens

**Dear Rusty:** After 16 years of marriage, we were divorced. I have never remarried, but he has. When he starts collecting Social Security (he is 64 now and still working), is it true that I can claim ex-spousal benefits or does that go to the current wife? How would I find this info? **Signed: A Divorced Spouse**

**Dear Divorced Spouse:** The fact that your ex-husband has remarried has no influence on your ability to collect benefits based on his record. If you are eligible for ex-spouse benefits (because you did not remarry), you can get those benefits regardless of whether his current wife collects benefits on his record. In other words, both you and his current wife can both collect spousal benefits from your ex-husband’s earnings record.

Your eligibility for an ex-spouse benefit is determined by comparing your own SS retirement benefit amount at full retirement age (FRA) to his—if your own SS benefit at your FRA is less than 50% of your ex’s FRA benefit entitlement, and you were married to your ex for more than 10 years, are not currently married and are at least 62 years old, then you can get a “spousal boost” (an amount added to your own Social Security retirement amount). In fact, if you have been divorced for over two years, you can get an ex-spouse benefit even though he is not yet receiving his own SS retirement benefit.

Be aware, however, if you claim any Social Security benefit (both your own SS retirement amount and your ex-spouse “spousal boost”) before you reach your full retirement age, the monthly amount you get will be reduced according to how much before your full retirement age you claim. Spouse and ex-spouse benefits reach maximum at your full retirement age but are reduced if claimed earlier than your full retirement age. Claiming your benefits as an ex-spouse will also result in you receiving your own SS retirement benefit (reduced if you haven’t yet reached FRA).

I suggest you contact Social Security at 1.800.772.1213 to make a telephone appointment to evaluate whether you are entitled benefits as an ex-spouse. If your own SS retirement benefit at your FRA is less than half of your ex’s FRA entitlement, you will be. To apply for those benefits you will need a copy of your divorce decree (and perhaps your marriage certificate), and your ex-husband’s Social Security number (if you do not have his SSN, you can provide his date and place of birth and his parents’ names, and SSA will likely be able to locate your ex’s SS record).

SSA will be able to tell you what your total monthly benefit as an ex-spouse will be when you meet with them, at which point you can decide whether to claim your benefits early or wait until your FRA to achieve your maximum amount as an ex-spouse.

*This article is intended for information purposes only and does not represent legal or financial guidance. It presents the opinions and interpretations of the AMAC Foundation’s staff, trained and accredited by the National Social Security Association (NSSA). NSSA and the AMAC Foundation and its staff are not affiliated with or endorsed by the Social Security Administration or any other governmental entity. To submit a question, visit our website (amacfoundation.org/programs/social-security-advisory) or email us at ssadvisor@amacfoundation.org.*

The 2.4 million member Association of Mature American Citizens [AMAC] [www.amac.us](http://www.amac.us) is a vibrant, vital senior advocacy organization that takes its marching orders from its members. AMAC Action is a non-profit, non-partisan organization representing the membership in our nation’s capital and in local Congressional Districts throughout the country. And the AMAC Foundation ([www.AmacFoundation.org](http://www.AmacFoundation.org)) is the Association’s non-profit organization, dedicated to supporting and educating America’s Seniors. Together, we act and speak on the Association members’ behalf, protecting their interests and offering a practical insight on how to best solve the problems they face today. Live long and make a difference by joining us today at [www.amac.us/join-amac](http://www.amac.us/join-amac).

## PGC Economic Development Corporation

Comptroller of Maryland presents: Tax Updates for  
Business Owners and Entrepreneurs

Thursday, January 29, 2025 | 8:30–11 a.m.

Location: PGCEDC Offices  
1801 McCormick Drive  
Suite 440 (4th Floor)  
Largo, MD 20774

**Register:** <https://www.pgcedc.com/events-calendar/2026/1/29/tax-updates-for-entrepreneurs-amp-business-owners>

The Maryland Comptroller’s Office will provide information on key tax updates for business owners and entrepreneurs regarding tax changes for 2025–2026.

\*\*\*This presentation will be in Spanish\*\*\*

## Governor Moore Announces Judicial Appointments to Montgomery County and Prince George’s County Circuit Courts

By PRESS OFFICER  
Office of the Governor

ANNAPOLIS, Md. (Jan. 13, 2026)—Governor Wes Moore today announced the appointments of the Honorable Victor Manuel Del Pino to the Montgomery County Circuit Court and Joseph C. Ruddy to the Prince George’s County Circuit Court.

“The Montgomery County and Prince George’s County Circuit Courts are gaining two exceptional legal professionals who have dedicated their lives to advancing justice under the law,” said Gov. Moore. “These public servants bring a wealth of legal experience, and I am grateful for their continued service to our state.”

### The Honorable Victor Manuel Del Pino

The Honorable Victor Del Pino has served as a district court judge in Montgomery County since 2019. Prior to his appointment to the bench, he was a partner with McGann,

Del Pino and Hughes, LLC for nine years, where his practice concentrated on criminal, personal injury, and immigration law. Judge Del Pino previously served seven years as a prosecutor in Montgomery County, including two years as the chief of the Gang Prosecution Unit, making him the first Latino to hold that position in the history of the Montgomery County State’s Attorney’s Office. He also served two terms on the board of trustees of the Maryland Public Defender’s Office. A lifelong resident of Montgomery County and fluent in Spanish, he has served as an adjunct professor at several institutions and is slated to begin teaching at the Georgetown University School of Law in 2026.

Judge Del Pino earned his law degree from the University of Baltimore School of Law.

### Joseph Cornelius Ruddy

Joseph Ruddy has served as an attorney with the Prince George’s County Office of

Law for the past seven years. He currently serves as the primary legal advisor for the Prince George’s County Police Department, a role he assumed in June 2025. Previously, he spent more than six years as deputy county attorney, where he supervised the county’s government operations division and provided legal guidance to all county agencies, including the Prince George’s County Council. Prior to joining the Prince George’s County Office of Law, Ruddy spent 15 years as a prosecutor in the Prince George’s County State’s Attorney’s Office. Earlier in his legal career, Ruddy served as a law clerk to the Honorable Ronald D. Schiff in the Prince George’s County Circuit Court. Ruddy has shared his expertise as a course instructor for multiple police departments, covering topics that include the Fourth Amendment and expert testimony.

Ruddy earned his law degree from the Catholic University of America.

## Governor Moore Announces Appointments of Gabriel Moreno, Derrick Coley, and Darrell Odom, Sr. to the Maryland House of Delegates

By PRESS OFFICER  
Office of the Governor

ANNAPOLIS, Md. (Jan. 12, 2026)—Governor Wes Moore today announced the appointment of Gabriel M. Moreno to District 13; Derrick L. Coley to District 24; and Darrell C. Odom, Sr. to District 27A of the Maryland House of Delegates.

“Gabriel Moreno, Derrick Coley, and Darrell Odom, Sr. will bring a wealth of experience and a shared commitment to public service to the Maryland House of Delegates,” said Gov. Moore. “Each of these leaders has a proven track record—from empowering vulnerable communities and serving in vital county government roles to protecting our state and nation. These are dedicated public servants, and I am grateful that they each raised their hands to represent their districts in Annapolis.”

### Gabriel M. Moreno: District 13 (Howard County)

Gabriel Moreno most recently served as the chief executive officer of the Luminus Network for New Americans, a nonprofit focused on supporting immigrants with their legal needs. In this role, he led strategic initiatives to provide legal services and community resources to immigrants, refugees, and asylees, while overseeing fiscal management and advocacy strategies.

Moreno has also served as a national senior attorney for Kids In Need of Defense (KIND) from 2015 to 2023. During his tenure, he provided direct representation to children affected by family separation policies and mentored hundreds of pro bono attorneys across Maryland, Virginia, and Washington, D.C. regarding immigration and

federal litigation.

Moreno brings deep ties to the community through numerous appointed and elected roles. He currently serves on the Maryland Attorney General’s Commission on Hate Crime Response and Prevention and the Governor’s Commission on Hispanic and Latin American Community Affairs. Additionally, he is an elected member of the Howard County Democratic Central Committee and serves as a character committee member for the Maryland Judiciary.

Moreno earned his law degree from the Massachusetts School of Law, and is admitted to practice law in Maryland, Massachusetts, and before the U.S. Supreme Court. He earned his bachelor’s degrees from the University of Texas at El Paso and Texas A&M University.

### Derrick L. Coley: District 24 (Prince George’s County)

Derrick Coley currently serves as deputy director for the Department of Environment for Prince George’s County, a position he has held since January 2025. In this role, he oversees the Animal Services Division, Climate and Energy Division, and legislative affairs, while managing personnel and assisting with the annual budget process. Coley previously served as executive director for external relations with the Maryland Higher Education Commission, and as the special assistant for government relations at Bowie State University.

Coley also brings extensive experience from the Prince George’s County Office of the County Executive, where he served as chief of staff from 2009 to 2010 and deputy chief of staff from 2004 to 2009. In these capacities, he managed daily functions, di-

rected federal appropriation requests, and implemented countywide programs.

Coley earned his bachelor’s degree from North Carolina State University and his master’s degree in international environment policy from American University. He is currently a Doctor of Education candidate at Bowie State University.

### Darrell C. Odom, Sr.: District 27A (Prince George’s and Charles counties)

Darrell Odom, Sr. served with the Prince George’s County Fire/EMS Department from 1980 to 2004, rising through the ranks from firefighter to lieutenant colonel and deputy fire chief. He retired as the department’s acting fire chief, where he was responsible for the daily management of the department and the implementation of the Fire/EMS Paramedic Ambulance program—decreasing response times and effectively dispatching Emergency Medical Paramedics County-wide.

Odom also had a distinguished military career spanning 31 years, including two years in the U.S. Army active duty assigned to Germany, and 29 years in the U.S. Coast Guard active and reserve duty. He retired as a master chief maritime enforcement specialist and served as the reserve command master chief for the Deployable Operations Group. In that role, he managed the activities of more than 1,200 reservists across 27 specialized units.

Odom earned his bachelor’s degree in fire science from the University of Maryland University Global Campus and an associate degree from Prince George’s Community College. He is also a graduate of the National Defense University’s Keystone Command Senior Enlisted Leader Course.

## Students from A3

Timileyin Okunlola of Greenbelt  
Kendall Reese of Upper Marlboro  
Malachi Tolbert of Capitol Heights  
Brooke Carman of Brandywine  
Raina Goodine of Hyattsville  
Michael Quiroz of Beltsville  
Daniel Wade of Bowie  
Lisa Deshazo of Bowie  
Nsenki Kabassu of Accokeek  
Carrington Wright of Bowie

### Local Students Earn Bachelor’s Degrees at Frostburg State University

FROSTBURG, Md. (Jan. 16, 2026)—At the 167th commencement ceremony at Frostburg State University in December, the following area residents were among the 452 candidates for degrees.

Anderson Alridge of Mount Rainier  
Madison Gregory of Bowie  
Tamara Maxwell of Capitol Heights  
Maddie Poston of Laurel  
Raemyn Richardson of Upper Marlboro  
Comfort Tabe of Hyattsville  
Joshua Warren of Upper Marlboro  
Carrington Wright of Bowie  
Joseph Wroblewski of Bowie  
Kyle Bolling of Upper Marlboro

## The Prince George’s Post

The Prince George’s Post  
P.O. Box 1001, 15209 Marlboro Pike, Suite 209  
Upper Marlboro, MD 20772-3151  
Phone: 301-627-0900 • Legal Fax: 301-627-6260  
Email: [pgpost@gmail.com](mailto:pgpost@gmail.com)  
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Prince George’s County, Md. Member National Newspaper Publishers Association, and the Maryland, Delaware, District of Columbia Press Association. The Prince George’s Post (ISSN 10532226) is published every Thursday by the New Prince George’s Post Inc., 15209 Marlboro Pike, Suite 209, Upper Marlboro, Md. 20772-3151. Subscription rate: 25 cents per single copy; \$15 per year; \$7.50 senior citizens and students; out of county add \$1; out of state add \$2. Periodical postage paid at Southern Md. 20790. Postmaster, send address changes to Prince George’s Post, P.O. Box 1001, Upper Marlboro, Md. 20773.



# HEALTHY MEALS



### Sweet Potato Breakfast Bowl

Prep time: 5 minutes  
Cook time: 10 minutes  
Servings: 2

- 2 tablespoons olive oil
- 1 small yellow onion, finely chopped
- 1 small red bell pepper, finely chopped
- salt, to taste
- pepper, to taste
- 2 cups cooked sweet potatoes
- 1 can (15 ounces) Bush’s Black Beans, drained
- 1 teaspoon chili powder
- 2 fried eggs
- 1 avocado, sliced
- cotija cheese, crumbled
- lime wedges, for serving

In large skillet over medium heat, heat olive oil. Add onions and bell pepper; cook, stirring occasionally, until peppers are softened, 5-7 minutes. Season with salt and pepper, to taste.

Add sweet potatoes, black beans and chili powder; stir to combine. Cook until potatoes and beans are warmed through, 4-5 minutes.

Divide bean mixture between two bowls. Top each bowl with fried egg, avocado slices and crumbled cotija cheese. Serve with lime wedges.



## Simple, Satisfying Meals for the NEW YEAR

### FAMILY FEATURES

While you’re easing your family back into routines in the new year, simple, wholesome meals can help you stretch your grocery dollars further and find your rhythm in the kitchen again.

Satisfying and approachable recipes that come together quickly using a dependable base ingredient like beans are resonating with home cooks, helping take the pressure out of cooking. Grown, cooked and canned in America, Bush’s Recipe Beans add plant-based protein and fiber to any dish, making it easy to achieve new year’s goals while bringing flavorful meals with high-quality ingredients to the table.

For a warm, colorful way to start your morning without spending extra time in the kitchen, consider this Sweet Potato Breakfast Bowl, which satisfies both eyes and stomachs through a combination of black beans, eggs and sauteed vegetables. Or put a Mediterranean twist on lunch and dinner with this Greek Dense Bean Salad, a bright, fresh dish that includes chick peas and cannellini beans.

Visit bushbeans.com for more meal ideas that help you cook more, spend less and gather with loved ones.

### Greek Dense Bean Salad

Prep time: 15 minutes  
Servings: 6-8

- Dressing:**
- 1/4 cup extra-virgin olive oil
  - 2 tablespoons red wine vinegar
  - 1 tablespoon lemon juice
  - 1 teaspoon Dijon mustard
  - 1 garlic clove, minced
  - 1 teaspoon dried oregano
  - salt, to taste
  - pepper, to taste

### Tzatziki Sauce:

- 1/2 cup plain yogurt
- 1/4 cucumber, grated, excess water drained
- 2 teaspoons lemon juice
- 2 teaspoons extra-virgin olive oil
- 1/2 teaspoon garlic, minced
- 2 teaspoons fresh dill, chopped
- salt, to taste
- pepper, to taste

### Salad:

- 1 can (16 ounces) Bush’s Chick Peas, drained and rinsed
- 1 can (15 1/2 ounces) Bush’s Cannellini Beans, drained and rinsed

- 1 cup cherry tomatoes, halved
- 1/2 cup red onion, diced
- 1 cucumber, seeded and diced
- 1/2 cup Kalamata olives, pitted and halved
- 1/2 cup feta cheese, crumbled
- 1/4 cup fresh parsley, chopped
- Greek dressing (directions below)
- 1 cup tzatziki sauce (directions below)
- chicken skewers (optional), for serving

To make dressing: In food processor or blender, blend olive oil; red wine vinegar; lemon juice; Dijon mustard; garlic; oregano; and salt and pepper, to taste, until well combined. Set aside.

To make tzatziki sauce: In bowl, stir yogurt; cucumber; lemon juice; olive oil; garlic; dill; and salt and pepper, to taste, until well combined. Set aside.

To make salad: In large bowl, combine chick peas, cannellini beans, cherry tomatoes, red onion, cucumber, olives, feta cheese and parsley; toss with dressing.

Top with tzatziki sauce and serve with chicken skewers, if desired.

**Chef’s tip:** Store leftover tzatziki sauce separate from salad.

# Save Time, Tackle Dinner with Quick, Convenient Recipes

### FAMILY FEATURES

If hectic weeknights leave you feeling like time is constantly slipping away, saving a few extra minutes in the kitchen can begin with alternative cooking methods and easy recipes without all the fuss. Rather than waiting for the oven to preheat, you can tackle family dinners by stir-frying and air-frying your way to delicious meals.

For a fast and flavorful dinner, this Simple Chicken Stir-Fry is packed with tender chicken, crisp veggies and savory soy sauce to hit the spot without calling for takeout. It delivers on both taste and ease with the addition of Minute Sticky Rice Cups. Ready in 1 minute, they provide a perfect sticky texture to complement bold flavors. In just 15 minutes, you’ll plate a delicious recipe that’s sure to become a weeknight staple.

Endless customization is another benefit of stir-frying, allowing you to swap out chicken for shrimp or tofu while mixing and matching your loved ones’ favorite veggies. Drizzle it with sauces like teriyaki or sriracha for an added flavor boost, serve with spring rolls or wontons for extra crunch or pair with a fresh cucumber salad or steamed edamame for light, refreshing contrast.

Delivering the same set-it-and-forget-it convenience of baking but typically with a shorter preheating wait, air-frying is another solution for creating tasty family meals while taking back precious time. Loaded with rice, vegetables and melted cheese, these Air Fryer Veggie Rice Bites make for an easy, cheesy snack or light meatless meal.

With just a few simple ingredients and minimal prep, they’re ready in less than 10 minutes with Minute Butter & Sea Salt Jasmine Rice Cups serving as a rich and savory base that complements the mixed veggies and ooey-goey cheddar. Don’t forget, you can take them to the next level with flavorful dipping sauces like:

- Ranch dressing: A classic choice that adds a creamy, herby flavor.
- Barbecue sauce: Adds a sweet and smoky touch.
- Sriracha mayo: This spicy, tangy dip is a great match for those who like a bit of heat.
- Honey mustard: A sweet and tangy combination that’s complementary to the mix of flavors.
- Garlic aioli: Rich and garlicky to enhance overall taste.

To find more fast, family-friendly meal ideas, visit MinuteRice.com.



### Air Fryer Veggie Rice Bites

Prep time: 5 minutes  
Cook time: 9 minutes  
Servings: 1-2

- 1 Minute Butter & Sea Salt Jasmine Rice Cup
- 1/4 cup frozen mixed vegetables, thawed
- 1 egg
- 1/4 cup cheddar cheese, shredded
- 1/2 teaspoon garlic powder
- 1/8 teaspoon salt
- barbecue sauce or ranch dressing (optional)

Preheat air fryer to 390 F. Heat rice according to package directions.

In blender, roughly chop vegetables.

In bowl, combine vegetables, egg, cheddar cheese, garlic powder and salt. Freeze 5 minutes to slightly firm up.

Divide rice mixture into four portions and hand form into mounds.

Air-fry 8 minutes, or until golden brown. Serve with barbecue sauce or ranch dressing for dipping, if desired.



### Simple Chicken Stir-Fry

Prep time: 5 minutes  
Cook time: 10 minutes  
Servings: 2-4

- 2 Minute Sticky Rice Cups
  - 2 tablespoons sesame oil
  - 1 pound boneless, skinless chicken breast, cut into thin strips
  - 1 cup mixed vegetables
  - 3 tablespoons soy sauce
  - 2 green onions, chopped
  - 1 tablespoon sesame seeds (optional)
- Heat rice according to package directions.

In large skillet or wok over medium-high heat, heat sesame oil. Add chicken and saute 6 minutes until chicken is evenly browned and cooked through.

Add mixed vegetables to skillet and stir-fry 4 minutes, or until tender but still crisp.

Add cooked sticky rice to skillet. Pour in soy sauce and mix thoroughly, ensuring rice is evenly coated and heated through.

Remove from heat, stir in chopped green onions; garnish with sesame seeds, if desired; and serve hot.

**Tips:** Chicken can be substituted for shrimp or tofu. Frozen vegetables can be used in place of fresh; cook 5 minutes, or until cooked through.



