Eight activities in and around Alexandria to enjoy the outdoors this spring!

1. Daingerfield Island: Watch sailboats on a stroll around the marina or watch the planes land at Reagan National Airport.
2. Birdwatching at Fort Hunt: Try to catch a glimpse of the bald eagles near the fort remnants at Fort Hunt.
3. Alexandria’s Pop Up Park: Play bocce, ping pong and more at the park near Bastille on the corner of Pendleton and N. Fayette Streets (bring your own balls and paddles).
4. Farmers’ Markets: Alexandria has four farmers’ markets, including one of the oldest in the nation on King Street from 7am-noon on Saturdays.
5. Winkler Botanical Preserve: Wander through the Winkler Botanical Preserve for a beautiful getaway and chances to spot rare plants and wildlife in the West End.
6. Waterfront Parks: Play volleyball at Founders Park, shoot hoops or check out the lighthouse at sunrise at Jones Point Park.
7. Mount Vernon Trail: Take a stroll or bike ride on Mount Vernon Trail, which stretches all the way from George Washington’s Mount Vernon Estate in Alexandria to the national monuments in Washington, D.C.
8. Dora Kelly Nature Park: Enjoy a short 1-mile stroll on the nature trail at Dora Kelly. There is also a paved bike trail that runs through the park.

**Thai Green Curry**

By: cookieandkate.com

**INGREDIENTS**

- 1 cup brown basmati rice, rinsed
- 2 teaspoons coconut oil or olive oil
- 1 small white onion, diced
- 1 tablespoon finely chopped fresh ginger
- 2 cloves garlic, finely chopped
- 1 small white onion, diced
- 2 cups packed baby spinach, roughly cut
- 1 can (14 ounces) coconut milk
- ½ cup water and 1 ½ teaspoons sugar
- 1 small white onion, diced
- 1 tablespoon finely chopped fresh cilantro
- Salt and pepper

**INSTRUCTIONS**

1. To cook the rice, bring a large pot of water to boil. Add the rinsed rice and continue boiling for 10 minutes, reducing heat as necessary to prevent overflow. Remove from heat, drain the rice and return the rice to pot. Cover and let the rice rest for 10 minutes or longer, until you’re ready to serve.

2. Warm a large skillet with 1 tablespoon of oil. Cook the onion, ginger and garlic with a sprinkle of salt for about 5 minutes, stirring occasionally. Then add the curry paste and cook, stirring often, for 2 minutes.

3. Pour the coconut milk into the pan, along with 1 ½ cups water and 1 ½ teaspoons sugar. Bring the mixture to a simmer. Reduce heat as necessary to maintain a gentle simmer and cook until the carrots and asparagus are tender and cooked through, about 5 to 10 minutes.

4. Once the vegetables are done cooking, stir the spinach into the mixture and cook until the spinach has wilted, about 30 seconds. Remove the curry from heat and season with rice vinegar and soy sauce. Add salt and red pepper flakes (optional), to taste. Divide rice and curry into bowls and garnish with chopped cilantro and a sprinkle of red pepper flakes, if you’d like.

**COMMUNITY UPDATE**

**Everyone Counts: Responding to the 2020 Census**

This month, collection for the US 2020 Census will begin.

- March 12-20: Residents will receive an invitation to respond online.
- April 1: Census Day
- April 8-16: Residents receive a reminder letter and paper questionnaire.
- April 20-31: Census Enumerators will visit each home that has not answered the Census.

Every household is required to fill out the Census. It is the responsibility of the tenant, not the landlord, to respond to the Census for their household. All information is strictly confidential from all other government agencies and will NEVER be shared with property management.

For the first time, households will have the option to respond online, as well as responding over the phone and by mail. It doesn’t matter how you got here or when you got here, what matters is that you are here. Every person that lives in your unit needs to be counted, no matter if they are 1 month old or 99+ years.

Visit alexandriava.gov/Census2020 for more information.

Tell us about something you want to see, submit a recipe, or ask us a question any time at our Facebook page - facebook.com/AlexandriaHDC.