

WHAT'S UP?

SAVORY 'N SAVVY *Hidden Gems* →

PG. 64

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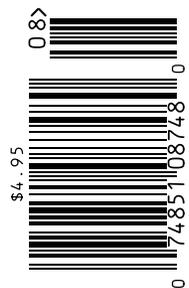
## Chefs' Corner

A LOOK INSIDE  
THEIR KITCHENS  
& BEST RECIPES

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WHAT'S UP? MEDIA AUGUST 2019



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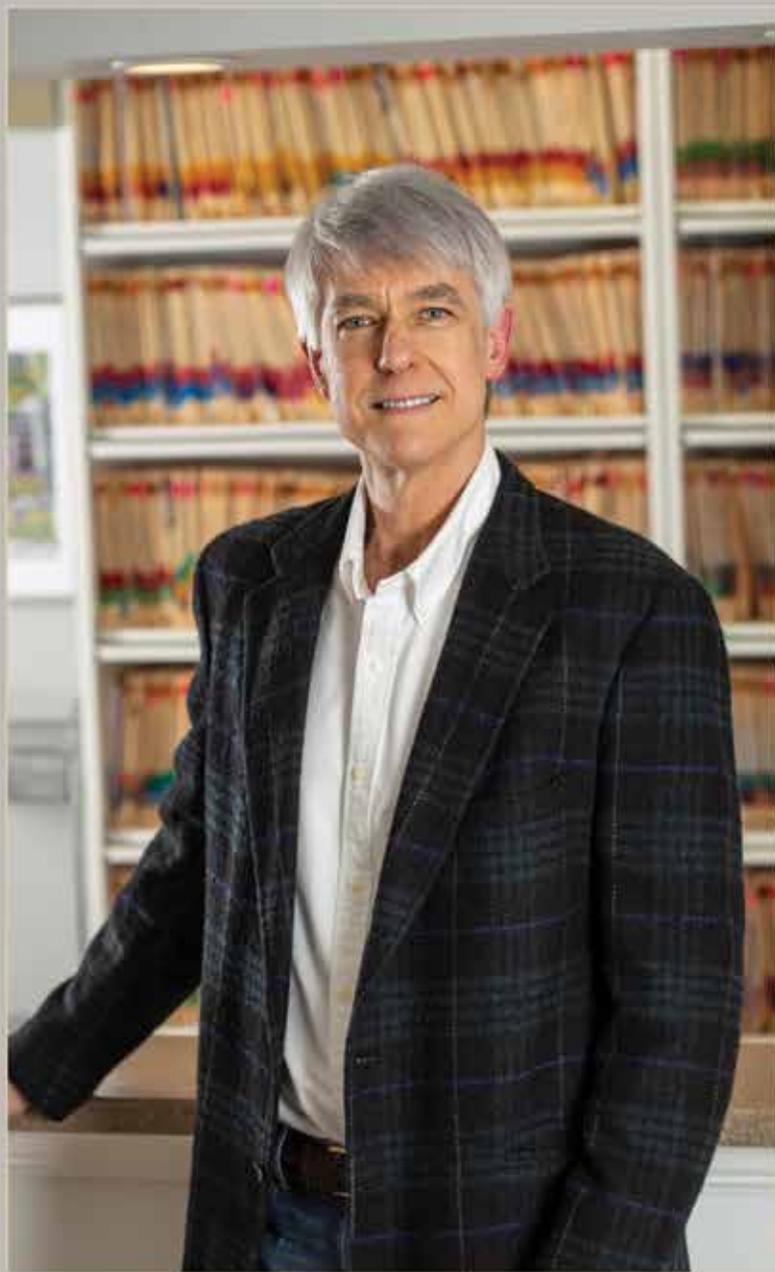
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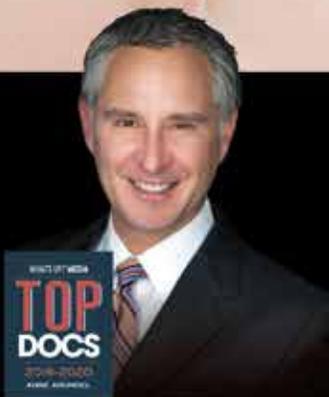


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# August contents

**On the Cover:** Chef George Betz of Boatyard Bar & Grill. Design by August Schwartz. Contact *What's Up?* Annapolis online at [WhatsUpMag.com](http://WhatsUpMag.com)  
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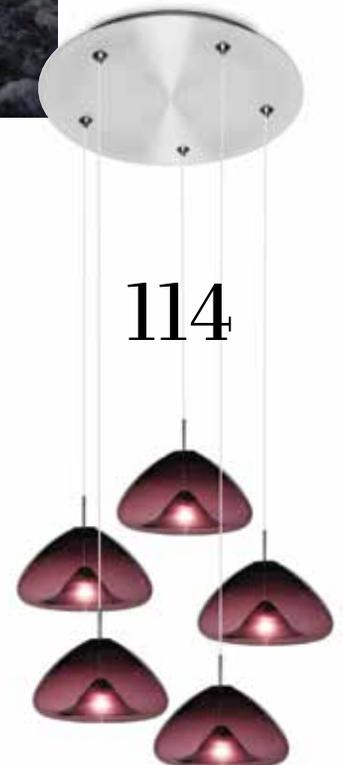
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# 8/30

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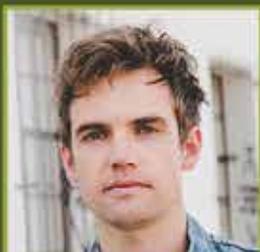
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**TEN YEARS AFTER**  
60S/70S BRITISH ROCK



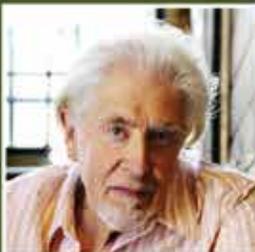
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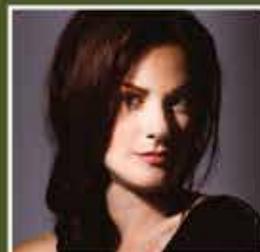
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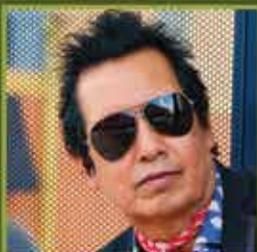
AUGUST 21  
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AUGUST 25  
**SWEET HONEY IN THE ROCK**



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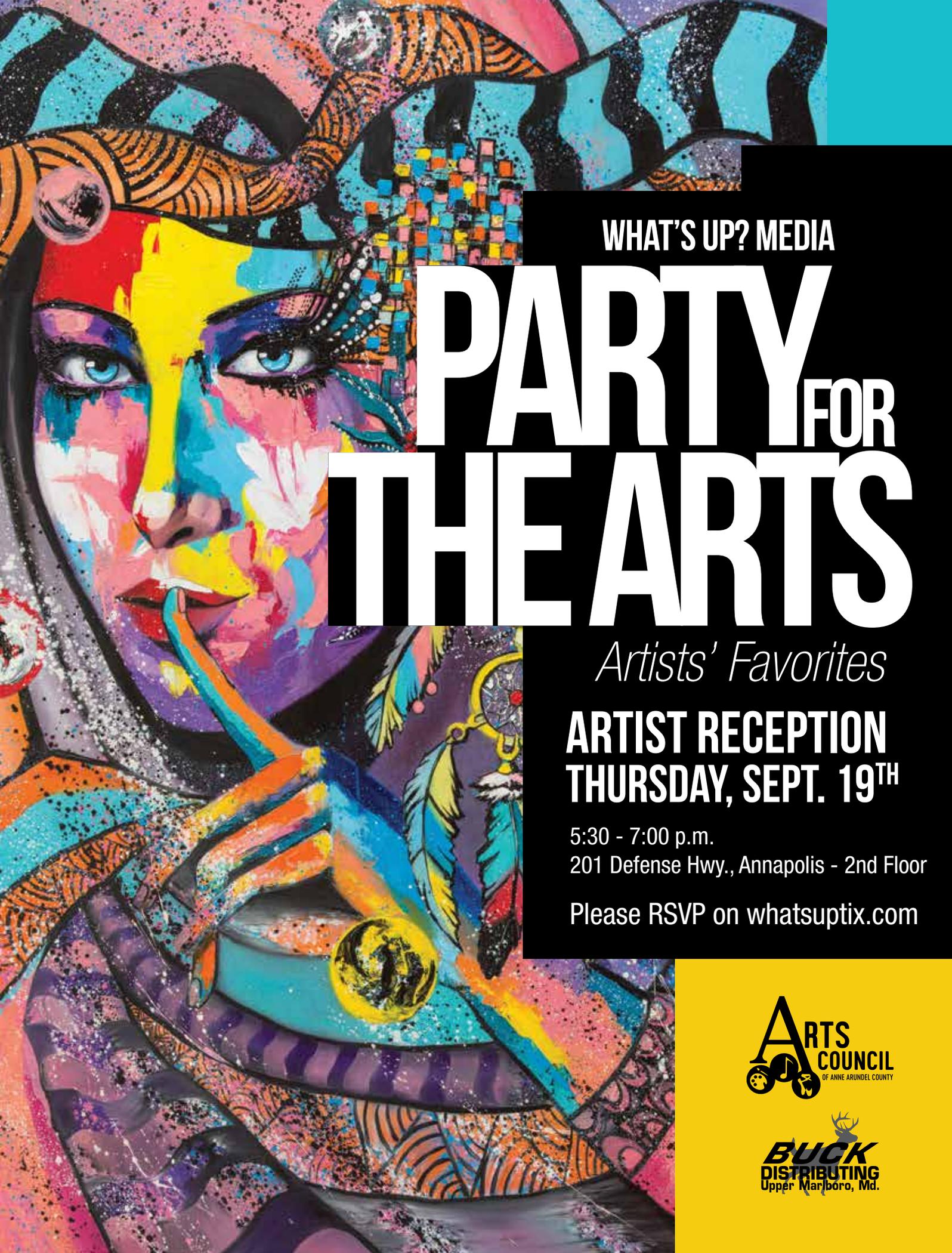
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# From the publisher



“Celebrating how far  
we’ve come, while  
envisioning what’s next”

IS OUR MISSION

“Lifting while we climb”

IS OUR GOAL

Years ago, when someone asked me if I knew what a “bag” was, I thought that they were pretty silly. I did not realize, of course, that what they were referring to is a commonly used acronym among business professionals—**B**old **A**uda-**c**ious **G**oals. (B.A.G.) I mention this because that is what What’s Up? Media, with the help of community leaders and organizations from both sides of the Bay, are about to embark upon!

Our big goal will be celebrating “One Hundred Years of Women Voting!” We are now in the 99th year of women earning the right to vote and about to enter its centennial. On August 26, 1920, 36 states (but not Maryland) ratified the 19th amendment. This was then the required number

of states for an amendment to the U.S. Constitution. In these 100 years since women’s suffrage, much has changed but much still needs to be done. The outstanding success of the USA Women’s National Soccer team and their lack of equal pay depicts one example of inequalities still remaining. The Equal Rights Amendment (ERA), which is still pending (not ratified by enough states in the 1970s) is another example. This time, Maryland was/is on the good side and has ratified the amendment.

Solving all the remaining inequalities is not the Bold Audacious Goal, that I mentioned earlier. Rather, our goal is to start a local grass roots effort to bring more awareness and action on these issues. “The Year of the Woman” is the chosen name of this organization; “Celebrating how far we’ve come, while envisioning what’s next” is our mission, and “lifting while we climb” is our goal.

In January 2020, you will begin seeing a series of features in all What’s Up? Media publications, starting with the history of the 70-plus year struggle that it took more than three generations of women and men to achieve women’s suffrage. During this upcoming year, my hope is to start at least a serious discussion of where we should go from today. We will sponsor a series of speakers and events, as well as a film series throughout 2020. We will also include and publicize (at no cost) events from all other organizations that wish to join with us and be part of the conversation.

Other ideas (and we welcome our readers’ ideas) include working with schools so that our children and young adults of today, who can’t even imagine a world in which women had no rights (the right to vote, own their own homes, or even get an education beyond penmanship), can understand how important and hard-earned these privileges are to each of them in their own lives. Marches were important before 1920 and continue as one forum today to be seen and heard. Other actions, however bold or audacious, or subtle, like teach-ins, may be about more awareness and action. (ERA on the table again?) What’s Up? Media hopes to be a platform/organizing umbrella to begin the next 100 years of ladies being equal partners in this grand effort to accomplish “a more perfect union.”

Veronica Tovey,  
President + Publisher

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23 EVENT PICKS | 32 SOCIAL | 42 SALUTE | 46 SPOTLIGHT | 50 ATHLETE



## Maryland Renaissance Festival ↑

Each autumn, the 27-acre Village of Revel Grove in Crownsville comes to life with food, entertainment, and merriment during the Maryland Renaissance Festival. Now in its 43rd season, the festival kicks off Saturday, August 24th and runs from 10 a.m.-7 p.m. Saturdays, Sundays, and Labor Day Monday through Sunday, October 20th. Enjoy nine weekends of jousting matches, juggling, handmade crafts, feasting, and more. For more information, including ticket prices and a schedule of events, visit [Marylandrenaissancefestival.com](http://Marylandrenaissancefestival.com).

Photo by Shelly Good-Cook



## ← 44TH ANNUAL ANNAPOLIS 10-MILE RUN

Join Annapolis Striders for its 44th annual 10-mile run Sunday, August 25th, 7 a.m. The race will begin at the Navy-Marine Corps Memorial Stadium, travel over the Naval Academy Bridge into Pendennis Mount, and finish at the stadium. Approximately 4,000 runners are expected to participate in this year's race, and each finisher will receive a custom 1/2 zip long sleeve technical shirt and a medal. Registration is \$85 for the race and \$100 for the race expo. Proceeds will benefit several local charities and Anne Arundel Medical Center. For more information, visit [Annapolisstriders.org](http://Annapolisstriders.org).

Photo by Denise Hyde

## Pirates & Wenches Fantasy Weekend

Come by land or come by sea to the Town of Rock Hall for the annual Pirates and Wenches Fantasy Weekend taking place Friday, August 9th through Sunday, August 11th. This weekend of music, mayhem, and surprises will transport you back to the Golden Age of piracy on the high seas. Enjoy fun activities and events all weekend long, including a sea shanty singalong, a talk-like-a-pirate contest, a rum tasting, and more. The little scallywags can enjoy a treasure hunt, costume contests, model boat building, and more. This is surely a fun-filled weekend you don't want to miss! For more information visit [Rockhallpirates.com](http://Rockhallpirates.com).

Photo by Bernadette Bohman



Photo by Don Roland

## ← 74TH ANNUAL ROTARY CLUB OF ANNAPOLIS CRAB FEAST

The Rotary Club of Annapolis hosts an Annapolis summer tradition at the Navy-Marine Corps Stadium Friday, August 2nd, 5-8 p.m. Enjoy freshly steamed No. 1 male crabs, Maryland vegetable crab soup, corn on the cob, pulled pork, hot dogs, watermelon, and beer and soda, all while supporting local nonprofits. Admission is \$70 for adults and \$25 for children ages 3-12. For more information, visit [Annapolisrotary.org](http://Annapolisrotary.org) or call 877-333-9667.



## CRAB CUP

Join Chesapeake Region Accessible Boating (CRAB) for its biggest fundraiser of the year, the annual CRAB Cup on Saturday, August 17th, 12 p.m. at Eastport Yacht Club. After the race, stick around for the CRAB Cup Party at 4 p.m., featuring live music from Naptown Brass Band and Mispent Youth. Registration is \$75 per boat for the race and \$50 for the party. Party tickets include dinner, three drink vouchers, and a donation to CRAB. For more information, visit [Crabsailing.org](http://Crabsailing.org).

## ATC Summer Concert Series

Spend your summer evenings with Annapolis Towne Centre during its free Summer Concert Series, every Friday at 7 p.m. Enjoy live music, a wine and beer garden, giveaways, food trucks, and much more. This month's lineup features Second Hand News (8/2), Pressing Strings (8/9), Sean Hetrick and The Leftovers (8/16), and The Reagan Years (8/23). Don't forget a chair and blanket! For more information, visit [Visitatc.com](http://Visitatc.com)

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*(From left to right) Danny Liang, M.D., Clifford Solomon M.D. and Amiel Bethel, M.D.*

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Photo by Jim McCue

## ↑ **MARYLAND STATE FAIR**

Celebrating its 138th year, the Maryland State Fair returns to the Maryland State Fairgrounds in Timonium on Thursday, August 22nd through Monday, September 2nd, 10 a.m.–10 p.m. The fair will feature thrill rides for the whole family, your favorite fair games and food, strolling performers, live entertainment, and so much more! The Live! On Track Concert Series, presented by M&T Bank, will feature live performances by American pop band Hanson, southern rock legends The Marshall Tucker Band, ACM Award-nominated duo Locash, and '80s arena rock band Night Ranger. For more information, including ticket prices and a schedule of events, visit [Marylandstatefair.com](http://Marylandstatefair.com).





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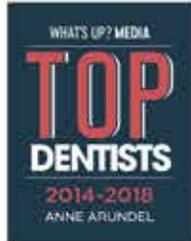
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## ← Celtic Weekend

Celebrate Scottish and Irish history and heritage during Celtic Weekend at Historic London Town & Gardens Saturday, August 10th and Sunday, August 11th, 10 a.m.–4:30 p.m. Enjoy live music with Tweedsyde and the Devil's Tailors, black powder demonstrations with Muskets of Crown, hearth cooking with the Appin Regiment, wood-working with Seneca Creek Joinery, fabric dyeing, walking, and 18th-century games. Admission ranges from \$3–12, and is free for members and active duty military and their families. For more information, call 410-222-1919 or visit [Historiclondontown.org](http://Historiclondontown.org).

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## Kegs & Corks Festival

Head over to Anne Arundel County Fairgrounds on Saturday, August 17th, 1 p.m. for the eighth annual Kegs and Corks Festival. The festival will feature unlimited samples of wine and craft beer, delicious food vendors, live music, and a variety of art vendors. Tickets are \$40 for general admission and \$125 for VIP. All tickets include a souvenir glass, unlimited wine and craft beer samples, and free parking. For more information, or to buy tickets, visit [Kegsandcorksfest.com](http://Kegsandcorksfest.com).

## HOOTIE & THE BLOWFISH

After a 10-plus year hiatus since their last formal tour, Hootie & the Blowfish are back on the road. The Group Therapy Tour, which kicked off in late May, will visit a total of 44 cities and feature special guest Barenaked Ladies. Hootie & the Blowfish will be performing at Merriweather Post Pavilion on Thursday, August 8th, 7:30 p.m. Tickets range from \$35–129.50. For more information, visit [Merriweathermusic.com](http://Merriweathermusic.com).



## NAVY FOOTBALL SEASON OPENER

Head to Navy-Marine Corps Memorial Stadium and cheer on the Midshipmen as they kick off another great football season. Navy will host Holy Cross for their home opener on Saturday, August 31st, 3:30 p.m. Tickets range from \$30–40 for adults and \$20 for children ages 12 and under. For more information, visit [Navysports.com](http://Navysports.com).

**FOR MORE EVENTS** VISIT OUR CALENDAR ON PG. 159 OR GO TO [WHATSUPMAG.COM](http://WHATSUPMAG.COM)



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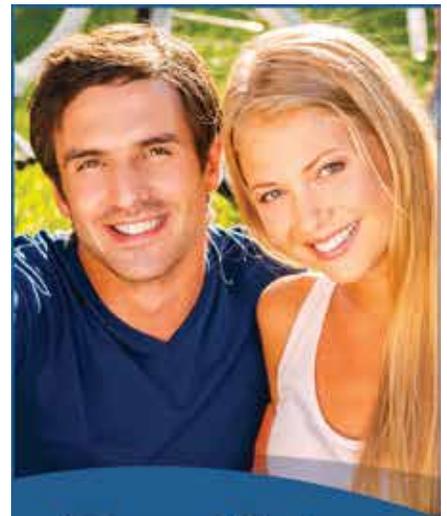
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# 2019 Best of Annapolis Party

On Wednesday, June 12th, the community celebrated the Best of Annapolis winners at What's Up? Media's 16th annual Best Of Party, which benefitted Bello Machre. The event, which attracted a sell-out crowd of more than 800 attendees to the Doordan Institute of the Belcher Pavilion at Anne Arundel Medical Center in Annapolis, featured the amusing throwback theme of the 1920s, complete with a VIP "Speakeasy," flappers, décor, "cigarette" girls, and many guests in their best Gatsby-esque attire. More than 30 vendors brought delicious food and drinks to the celebration, for which Coldwell Banker of Annapolis was the presenting sponsor.

Photography by Stephen Buchanan, Ted Mueller, Wil Scott, and Todd Breese





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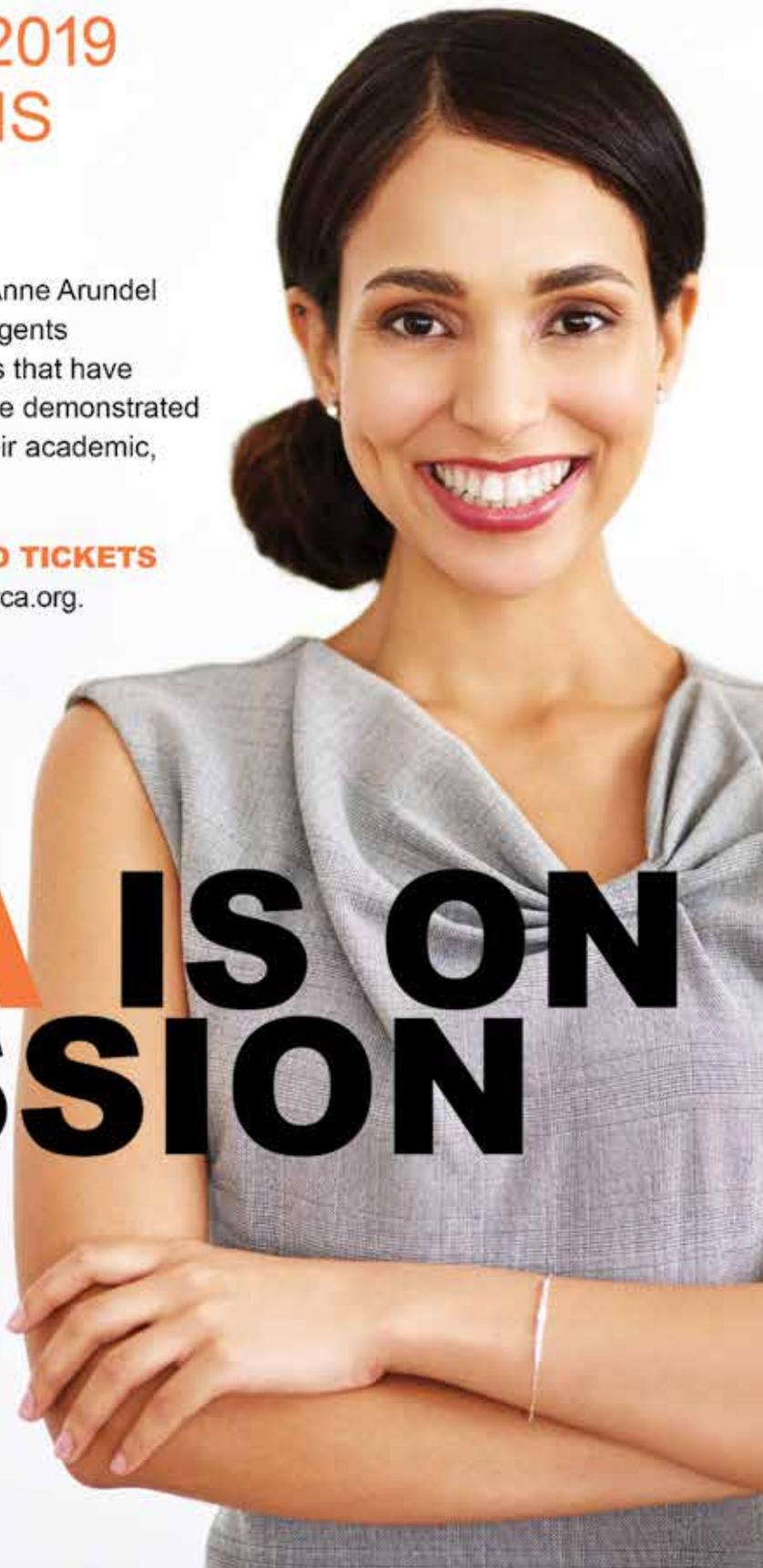
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# Magic of the Arts Gala

On April 6th, several hundred guests celebrated the “Magic of the Arts” at the Arts Council of Anne Arundel County’s annual gala event, held at Live! Casino and Hotel in Hanover. In addition to supporting local artists, the event also celebrated the organization’s 25th anniversary.



Photography courtesy Arts Council of Anne Arundel County **1.** Barbara Jackson, First Lady Yumi Hogan, Nancy Almgren, April Nyman, and Margaret Davis **2.** Angela Wilson, Jeremy Allen, and Vivian Spencer **3.** Annapolis Mayor Gavin Buckley, Mike Miller, and Cheryl Miller **4.** Dick D’Amato, Senator Pam Beidle, and Len Beidle **5.** Robert Clark, Stephanie Clark, Lee Anderson, Phil Scrivener, and Lucy Spiegel **6.** Patrick Nugent, Jose-Luis Novo, Carole Alexander, and Tom Muha



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1 2



3

**TOWNE SOCIAL**

# Spirit of Community Awards Dinner

The Central Maryland Chamber honored 32 public servants at the organization's annual Spirit of Community Awards Dinner, held March 25th at the Event Center at Live! Casino and Hotel in Hanover.



4



6

Photography by Amanda Dorval 1. (Front row) Doug Lowe, Donna O'Shea (honoree), (back row) guest, guest, and Raquelle Moore 2. Karen Maynard (honoree), George Lindley, and Ty Bosnjak (honoree) 3. Table 1, with honoree Ida Wells (front row, center) 4. James Horne (honoree) and Megan Ott (honoree) 5. Business Partner of the Year honoree Thomas Acampora (United Way of Central Maryland liaison, seated front row to the right) with staff from Meade Middle School 6. Lieutenant Gopal Topiwala (honoree) and and mother Smita



**“I would have never thought there’d be a nonprofit that would so closely match my skills and passions. Project Linus meets a need for comfort, security, and warmth at a point when families are facing a difficult time.”**

provide comfort and security for children going through difficult situations. The Anne Arundel County chapter was formed in 2002. Since its inception, it has distributed more than 23,000 blankets total, and more than 2,500 in the last year.

Gorman began volunteering with the Anne Arundel County chapter of Project Linus in 2011 as a blanket creator, or “blanketeer.” The organization allows Gorman to utilize her love for quilting and sewing while supporting a great cause.

**TOWNE SALUTE**

# Linda Gorman

## Project Linus

By Cate Reynolds

**C**hange is never easy, and Linda Gorman knew moving to Maryland would be a big adjustment. When her husband, Tim, received a job transfer in 2004, the pair moved from their southern California hometown of Barstow to Arnold.

In an effort to get accustomed to her new community, Gorman sought volunteer opportunities, but initially had trouble finding a good fit. When she stumbled upon an advertisement for Project Linus in *The Capital*, Gorman believed she found the perfect match.

“They were looking for volunteers who could knit, crochet, or sew and I thought, ‘perfect,’” Gorman says. “I had been sewing since my early teens, and my grandmother taught me to quilt, so I’ve been quilting now for almost 45 years.”

Project Linus, named after the famous *Peanuts* comic strip character, is a national nonprofit organization that creates handmade blankets for children who are ill, traumatized, or in need. The blankets created by the volunteers are distributed to local hospitals, shelters, and children in Child Protective Services. The goal is to

“I would have never thought there’d be a nonprofit that would so closely match [my] skills and passions,” Gorman says. “[Project Linus] meets a need for comfort, security, and warmth at a point when families are facing a difficult time.”

In 2013, when the chapter was in need of a new coordinator, Gorman stepped up. As chapter coordinator, she is responsible for communicating information to and from the Linus National Headquarters, sending out the chapter newsletter, organizing local chapter meetings, and assisting with the distribution of blankets.

According to Cynthia Keller, a volunteer with the Anne Arundel County chapter of Project Linus, Gorman is continuously finding ways to help the organization thrive. In 2018, she introduced learning stations at chapter meetings to help quilters, knitters, crocheters, and fleece blanket makers hone their skills. She also helped form a partnership with the Anne Arundel County chapter of Backpack Buddies to provide blankets for children in Anne Arundel County Public Schools. Last October, 200 blankets were delivered to students in seven different schools.

“Many volunteers are part of this organization, but it always takes a coordinator to glue all the pieces together,” Keller says. “Linda’s integrity is admirable. She is a quiet woman who is constantly praising others while taking little credit.”

Gorman credits her continual involvement to how much she believes in Project Linus’ mission. She admits that she often puts in extra hours simply because of how much she enjoys the work.

“Linus is just fun,” Gorman says. “We are simply here to give and to give back, and it’s a wonderful way to do it.”

To learn more about Project Linus, visit [ProjectLinus.org](http://ProjectLinus.org) or [Linusanapolis.org](http://Linusanapolis.org).

Do you have a volunteer to nominate? Send What's Up? an email to [cbreese@whatsupmag.com](mailto:cbreese@whatsupmag.com).

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Photo courtesy of Beth Colon

## ↑ Severna Park High School Students Raise More Than \$25,000 for Make-A-Wish Mid-Atlantic

Leadership II students from Severna Park High School raised \$26,268 in April for Make-A-Wish Mid-Atlantic. For the past five years, Severna Park's leadership students have partnered and fundraised with Make-A-Wish Mid-Atlantic to help support the wishes of local children with critical illnesses. This year, students planned a student-teacher volleyball game, held restaurant nights, hosted themed spirit days, and sold Wish Kits, which contained student-designed T-shirts sponsored by local businesses, a wrist band, and tickets to the volleyball game.

Photo courtesy of Elise Letavish

## SAMARITAN HOUSE RAISES \$14K FOR ADDICTION RECOVERY SERVICES →

Samaritan House held its Sixth Annual Burritos for Beds breakfast at the Annapolis Chevys in early May. The donation-only fundraiser, which attracted more than 150 attendees, raised more than \$14,000 in support of Samaritan House's new Samaritan Center residence hall. The new facility will double the organization's current treatment capacity from 16 patients to 32. Samaritan House's mission is to provide a safe and healthy support system for men who are recovering from addiction.

## Ashling Kitchen & Bar Hosts Ribbon Cutting Ceremony ↓

New Crofton restaurant Ashling Kitchen & Bar held a ribbon cutting ceremony in celebration of its spring grand opening. Originally started as a catering company, co-owners Saeed Ashrafzadeh and Elise Letavish wanted to find a home base that would be fun and unique to the community, as well as provide a high-end dining experience in a family-friendly setting. Ashling offers a diverse menu, featuring small plates, salads, soups, sandwiches, entrées, and more.



Samaritan House Board Members Kevin Washington (left) and Kirk Noonan (right) with Executive Director Mike Goldfaden. Photo courtesy of Lea Hurt

## AMFM AWARDS \$4,000 IN GRANTS FOR SUMMER YOUTH PROGRAMS

The Annapolis Musicians Fund for Musicians (AMFM) awarded \$4,000 in grants to Creating Communities and Peabody Preparatory. These two Annapolis-based organizations offer summer music programs that support underserved students. The grant, known as the David Glaser Education Fund, is given to summer music and arts programs that support low-income students in the Annapolis area interested in pursuing musical education. AMFM is a nonprofit dedicated to providing temporary financial relief to Annapolis-area musicians through scholarships, awards, and grants.

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## ↑ SCENIC RIVERS LAND TRUST CELEBRATES 14TH WALK FOR THE WOODS

In partnership with Anne Arundel County Department of Recreation and Parks, Scenic Rivers Land Trust celebrated the 14th annual Walk for the Woods in late April. Held at the Bacon Ridge Natural Area in Crownsville, the event attracted more than 300 participants who explored and hiked the 900-plus acre park, enjoyed bird watching, searched for amphibians, and more. Walk for the Woods promotes and encourages families and individuals to explore the outdoors, and educates the public on the power of land protection, wildlife habitat, and the health of the Chesapeake Bay and its tributaries.

# Maryland State Arts Council Awards Individual Recipients

The Maryland State Arts Council awarded a total amount of \$246,000 to 105 Maryland artists through the Individual Artist Awards (IAA). This year's recipients were chosen from a pool of 669 applicants and represent fields of creative nonfiction/fiction, digital/electronic arts, media arts, painting, theater solo performance, and works on paper. Awardees received grants of \$1,000, \$3,000, or \$6,000 in support of their continued artistic growth. The award is administered in partnership with the Mid Atlantic Arts Foundation (MAAF), and recognizes outstanding artistic achievements from artists throughout Maryland, representing counties including Anne Arundel, Kent, Howard, and more.



Photo by Edwin Remsburg

## Annapolis Ducks Unlimited Raises More Than \$30,000

Annapolis Ducks Unlimited raised more than \$30,000 in support of wetland conservation during its semi-annual dinner and auction in late March. Held at Michael's on the South River, guests enjoyed a buffet dinner, an open bar, and a live and silent auction. Ducks Unlimited is a world-leading organization dedicated to habitat, wetland, and waterfowl conservation. For more information on Ducks Unlimited and how to get involved, visit [Ducks.org](http://Ducks.org).



Photo courtesy of HOPE For All

## ↑ HOPE FOR ALL CELEBRATES 15 YEARS

HOPE For All celebrated its 15th anniversary in early May. Since its inception, and through its Turning Houses Into Homes program, HOPE For All has provided furniture, linens, houseware items, and clothing to more than 2,500 families in need. Additionally, the organization's Head To Toe program, which partners with Anne Arundel County Public Schools, has supplied nearly 3,500 students with clothing, shoes, and other daily necessities. HOPE For All is a Christian ministry that is dedicated to providing everyday necessities to families and individuals who are in need of assistance.

Do you have community or business news to publicize? Send What's Up? an email at [cbreese@whatsupmag.com](mailto:cbreese@whatsupmag.com).



TOWNE ATHLETE

# Jayden Umbarger

Archbishop Spalding Football

By Tom Worgo

**R**ecent Archbishop Spalding graduate Jayden Umbarger is in search of justice. Umbarger, who played quarterback for the Cavaliers, wants to be a Judge Advocate General's (JAG) Corps lawyer. He will begin that journey in the fall by entering the Naval Academy Preparatory School in Newport, Rhode Island, before attending the Naval Academy in 2020.

**“There are a lot of ways you can do justice and everybody has their niche. I’m good with preparing and analyzing things to the point where I can speak about it. I will be bringing justice in either defending or prosecuting somebody.”**

“There are a lot of ways you can do justice and everybody has their niche,” Umbarger explains. “I’m good with preparing and analyzing things to the point where I can speak about it. I will be bringing justice in either defending or prosecuting somebody.”

His inspiration comes from his aunt, Arcacia Kim, who works at a law firm. They spent countless hours talking about law. “Growing up, my aunt had a really big influence on me,” Umbarger says. “We talked a lot about what it takes to become a lawyer.”

It was an easy decision for Umbarger, who also hopes to play quarterback for the Midshipmen, to pick the Naval Academy. He chose the school over West Point and Albany State. “I love the Naval Academy itself and the downtown area,” says Umbarger, who carried a 3.9 grade-point average. “My family lives close, so they don’t have to travel far to see my games. That was one factor. Another factor: They were the school that always stuck with me through

the whole recruiting process. Navy was the first school to really recruit me.”

The 6-foot, 190-pound Umbarger had another strong connection, since Spalding was already a pipeline for quarterbacks to go to Navy. Zach Abey and Evan Fochtman played football for the Midshipmen after playing quarterback at Spalding. “Those two previous quarterbacks went there, so they were going to look at me,” says Umbarger, who also played wide receiver and running back for the Cavaliers. “They knew I had the same abilities as Zach and Evan.”

Spalding football coach Kyle Schmidt says Umbarger is the ideal student and football player for Navy. “He has the character, toughness, and attitude,” the coach says. “He is a perfect fit for Navy. He believes in the team and puts them above himself. That’s the type of guy you win with.”

Schmidt says Umbarger showed his team-first attitude after his junior season as quarterback when he threw for seven touchdowns and 733 yards, while completing 65.6 percent of his passes.

Despite his success, the coaching staff asked him to move to safety for his senior year. Umbarger quickly agreed. “The biggest thing with him as a senior was his incredible selflessness,” Schmidt explains. “[Other players] would probably threaten to transfer. And they would probably be a malcontent. He couldn’t have been more than the opposite of that.”

Umbarger also made 40 tackles playing defense, but the coaching staff elected to move him back to quarterback around midseason.

He finished the season with 23 touchdowns overall, rushing for 17. Additionally, he ran 1,087 yards, and threw for 979.

However, his best game came during his junior year. Umbarger threw for four touchdowns and rushed for three more in a 76-58 win over Gilman.

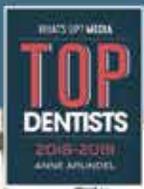
“He can really beat you with his legs and arms,” Schmidt says. “He is such a great athlete and really smart. When his grade-point average isn’t that much different from his 40 [yard dash] time, then you have a deadly combination.”

Umbarger played wide receiver as a sophomore after transferring from Gilman, where he played quarterback for the junior varsity.

He thinks his future is as a signal caller. “It was hard for teams to defend me because they were worried about how I can run,” Umbarger says. “With all the running I would do, the play action pass would be wide open.”

Do you have a local athlete to nominate? Send What's Up? an email to [tworgo@whatsupmag.com](mailto:tworgo@whatsupmag.com).

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# Maryland's Economy Fails to Heat Up

## Momentum Remains Stalled Post-Federal Shutdown

By Anirban Basu

While Maryland has enjoyed warmer weather of late, its economy refuses to heat up. Last year, Maryland's economy remained red hot, but the state's momentum cooled with the 35-day federal shutdown that transpired several months ago, and renewed economic momentum remains elusive. Anecdotal evidence suggests that some federal contractors are having difficulty recruiting talent that remains concerned by the possibility of future operational interruptions.

Meanwhile, the U.S. economy continues to display a nearly idyllic combination of growth, low unemployment, and tepid inflation. That said, there is a growing body of evidence suggesting that the U.S. economy has begun to soften meaningfully.

For instance, according to the latest numbers released by the U.S. Bureau of Labor Statistics, the U.S. added just 75,000 net new jobs in May. Previously released March and April jobs numbers were revised downward by another 75,000 jobs. According to data available as of this writing, the nation has added an average of 127,000 jobs per month over the past four months. During the prior four-month period, the average was 253,000.

While some of this may be attributable to a softening global economy and a number of trade disputes involving the United States, including with both China and India, slower job growth is also likely a result of a paucity of available workers. The nation's official rate of unemployment stands at 3.6 percent, effectively a 50-year low.

Remarkably, despite a booming stock market and multi-decade lows in unemployment, Federal Reserve policymakers had been actively considering reducing interest rates, a step normally taken during moments of economic weakness. Equity investors have generally cheered the reversal of monetary policymaking, which has been associated with nine rate increases since December 2015. The Federal Reserve has been empowered to reverse course on the direction of interest rates by measures suggesting that inflation in the U.S. is running at or below 2 percent. Policymakers appear concerned that ongoing trade wars will help push the economy toward recession absent some stimulative intervention.

While one could question whether the U.S. economy needs further stimulus, Maryland's economy probably does. On a year-over-year basis, the Free State added 19,300 net new jobs in April, representing an increase of 0.7 percent in total payrolls. That percentage growth ranks Maryland 42nd in the nation in terms of the pace of growth among the 50 U.S. states and the District of Columbia. The bulk of jobs added in Maryland were in the Baltimore metropolitan area, home to approximately half of Maryland's economic output. Job growth in Maryland's D.C. Suburbs, which are collectively responsible for about 40 percent of Maryland's economy, has ground to a virtual halt.

One of the sources of Maryland's economic softness is its owner-occupied housing market. In May, home sales were down nearly 2 percent on a year-over-year basis despite a recent and sharp decline in mortgage rates. Several of the county's recording the most significant declines in home sales are on Maryland's Eastern Shore, including Kent County (-25.0 percent), Wicomico County (-16.5 percent), and Cecil County (-8.5 percent). While sales volumes remain soft, in part due to a dearth of inventory of homes available for sale, prices have been rising, in part for the same reason. In May, the average home sales-price was up more than 4 percent on a year-ago basis, with Talbot County registering an eye-opening 31 percent increase. Statewide, months of inventory has declined from 3.5 months of supply to 3.1 months over the past year suggesting that sales may remain soft and that prices will likely continue to drift higher.



About

## Anirban Basu

Anirban Basu is Chairman & CEO of Sage Policy Group, Inc., an economic and policy consulting firm headquartered in Baltimore, Maryland. In 2014, Maryland Governor Larry Hogan appointed him Chair of the Maryland Economic Development Commission. Basu earned his B.S. in foreign service at Georgetown University in 1990. He earned his master's in public policy from Harvard University's John F. Kennedy School of Government, and his master's in economics from the University of Maryland, College Park. His juris doctor was earned at the University Of Maryland School of Law.



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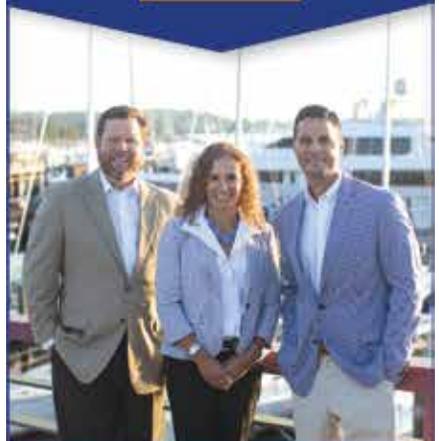
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The haul comes aboard for the crew of this Smith Island-based tonging boat. Now three centuries in, tonging for oysters is reaching a critical point, with watermen and their livelihoods at stake versus the vitality of the entire oyster population. Photo by Lisa Shires

# Oyster Special!

## 10 Billion by 2025

“The world is your oyster” is a time-worn idiom, presumably meaning that “you” have all the benefits and potential to be successful in all your endeavors—to figuratively find that elusive “pearl” inside the mollusk’s shell when you pry it open. The phrase evolved from William Shakespeare’s *The Merry Wives of Windsor*, in which Falstaff exclaims: “I will not lend thee a penny.” To which Pistol replies: “Why, the world’s mine oyster, Which I with sword will open.”

Our hunch is, the Chesapeake Bay watermen who harvest them for their livelihood, and those of us who consume the tasty products of their labor, couldn’t care less what Shakespeare thought about oysters. The reality today is that the bay oyster population has dwindled by half of what it was 20 years ago. But if a region-wide alliance achieves its lofty goal, everyone benefits: watermen, consumers, and the bay itself.

### THE NEWLY FORMED CHESAPEAKE OYSTER ALLIANCE AIMS TO RESTORE THE BAY’S OYSTER POPULATION TO A HISTORIC LEVEL

*By Frederick Schultz*

#### An Expansive Alliance of Like-Minded Partners

The Chesapeake Bay Foundation has gathered a total of 42 different partner organizations—from localized conservation organizations and educational institutions to commercial seafood distributors—to form what it calls the Chesapeake Oyster Alliance. Stemming from the latest in a series of four Bay Watershed Agreements dating between 1983 and 2014, Maryland and Virginia have now committed to restoring oyster reefs in ten bay tributaries.

This is intended to be a multi-year campaign that will spark governmental action, public attention, and

include cleaner water for health and recreation (a product of the oyster’s natural filtration function), increased fish and crab habitat, and a flourishing seafood industry.

The 10 billion oysters will come primarily from large-scale restoration efforts in Maryland and Virginia, but will also include contributions from the aquaculture industry and a smaller amount from other sources including fishery repletion (efforts in Virginia and Maryland to “restock” for annual commercial harvesting).

funding (from federal, state, corporate, and private sources) to accelerate ongoing oyster-restoration efforts in the bay. The ambitious goal of the collaborative effort is to add 10 billion oysters by 2025 (known in inner circles simply as the alliterative *10 Billion in 2025*) in the waters of both states.

The timeline is based on efforts that will run through at least that year. If the alliance is able to hit the 10 billion goal, it will trigger significant multiplier effects for the bay’s oyster population through higher and more stable “spatsets” (for laypeople, larvae that become baby oysters) that further grow the population. The cultural and economic benefits will in-

An oyster-restoration effort in the immediate Annapolis area is also now under way. The Oyster Recovery Partnership, sponsored by the Maryland Department of Natural Resources and with partners including the Chesapeake Bay Foundation, the University of Maryland Center for Environmental Science, the National Oceanic and Atmospheric Administration, and the U.S. Army Corps



◀ The Oyster Recovery Partnership launched “Operation Build a Reef” in late 2019. Joined by the Severn River Association aboard the *Lady Sarah*, guests enjoyed a cruise along the river toward a reef sanctuary, whereupon ORP’s working vessel the *Robert Lee* dumped thousands of spat and shell to the waterbottom; a demonstration of the hands-on work the partnership endeavors to continue. Photo courtesy Oyster Recover Partnership.

▲ Stephan Abel, the executive director of the Oyster Recovery Partnership, speaks at the “Operation Build a Reef” launch party, aboard the *Lady Sarah* last fall. Photo by Stephen Buchanan.

of Engineers, launched the well-publicized “Operation Build a Reef” with the Severn River Association just last fall.

The target is to secure funding for sanctuary reefs between the Severn River and Naval Academy bridges. A donation of \$100 will supply one bushel of “juvenile oysters” that have been “farmed” from recycled shells and spat to be planted in the reefs on the floor of the river.

## Sanctuaries’ Legislation Battle

In the closing days of the state’s legislative session in April, a bill co-sponsored by the late Michael Busch, then-speaker of the Maryland House of Delegates, and Paul G. Pinsky, Senate Education, Health and Environmental Affairs chair, proposed law protection of already established Department of Natural Resources oyster sanctuaries

in five bay waterways: Harris Creek, Tred Avon, Little Choptank, St. Mary’s, and Manokin rivers.

Advocates for watermen who want to harvest parts of the sanctuaries rotationally have lobbied hard for the state to ease restrictions. In a guest column titled “Oyster Partnership at Risk” for *The Capital* in April 2015, marine consultant and environmentalist John Flood wrote about a group of watermen called the Clean Chesapeake Coalition, saying their claim is, “if they are allowed to power-dredge oysters without restriction, they can restore oyster habitat and oysters in the bay. They testified that oysters will then clean the bay for us,” Flood wrote. “But oysters can’t filter the bay from a bushel basket headed to market.”

Governor Larry Hogan, who must have at least partially bought into the watermen’s

claims, cited the legislative measure as “bad policy, bad for our watermen, and worst of all, bad for the Chesapeake Bay” and vetoed the bill. But the General Assembly overrode Hogan’s action, passing the bill into law. Several environmental organizations have come out in support of the recent legislation, and they have scientific evidence to back it up.

## What the Alliance Says About Sanctuaries

Audrey Swanenberg, manager of the Chesapeake Oyster Alliance, suggests “experience, adaptive management, and cutting-edge science are teaching us more about restoration every year. But the task is huge.”

She laments that thousands of dredge vessels “systematically destroyed the Chesapeake oysters’ three-dimensional reefs, one reef at a

time. Rebuilding them on 25 percent of the bay’s bottom is a one-at-a-time process, but setting aside that amount of our oyster bars for their huge ecological contributions is a responsible use of this public resource that is consistent with the science of marine reserves.”

Swanenberg also said that “we must continue expanding the restoration effort whenever we can while reducing costs as we develop operating efficiencies.” Not only will such efforts rebuild habitat and water filtration, but emerging science helps explain how those restored sanctuary reefs produce healthy oyster larvae for wind and tides to disperse to build new, stronger generations of oysters on harvest bars as well as sanctuaries.

Also critical, according to Swanenberg, are rigorous management plans, including

monitoring, that govern and direct sanctuary reef construction and planting in both Virginia and Maryland, along with “strict law enforcement to counteract oyster thieves who are willing to damage a public resource for private gain.” At this juncture, she estimates, restoration programs are planting roughly a billion oyster spat each year in Maryland and Virginia, “so there is definite growth potential in this sector.”

## Byproducts of a Robust Oyster Population

Swanenberg tells us that “we cannot have a restored Chesapeake Bay without oysters...A healthy adult oyster filters up to 50 gallons [of bay water] a day and improves water quality across the bay. And oyster reefs provide homes for crabs, fish, and dozens of bay species. Fortunately, progress is being made...Restoration efforts are working. Oyster farming businesses are growing,” she claims.

Bay oyster restoration progress has indeed been accelerating based on advances on five interlocking fronts: improvements in water quality, advances in ecological restoration, increasing disease resistance, growth of aquaculture on leased bottom, and scientific management of wild harvest. But without an ambitious collaborative effort like the Chesapeake Oyster Alliance, the efforts, according to the Bay Foundation, will likely fall far short of truly restoring the species.

By generating new legislative, donor, and public enthusiasm, this campaign will allow the collaboration to accelerate efforts that already show tremendous promise for the bay’s oyster population, while also bringing new partners and approaches to this rapidly evolving field.

Recognizing the uncertainty around the bay’s oyster population and the difficulty in actually measuring numerical progress in restoration and public fisheries, the partners will set milestones in each of the key workplan focal areas (restoration, aquaculture, and public fishery management) and track them in a manner that allows for annual reporting.

Many groups, including the Bay Foundation, have contributed to the success of Chesapeake oyster restoration efforts to date, and even in the face of federal funding cuts, those efforts will need to be maintained and even accelerated if the *10 Billion by 2025* effort is to succeed. Well cognizant of the importance of legislative and public involvement, the foundation has been taking the lead in pulling together the Chesapeake Oyster Alliance framework and collateral materials and



Maryland Governor Larry Hogan speaks at a recent legislative bill signing.

plans to continue to market the campaign strategically to legislators and others who will help make the 10 billion goal a reality.

## From the Oysters’ Mouth

Federal, state, and local scientists working on the bay oyster case agree that the situation is grave, but worth attempting to fix. In March, the Anne Arundel County Watermen’s Association convened an “Oyster Symposium” at the Smithsonian Environmental Research Center outside Edgewater. Introduced by the association’s president, Bob Scerbo, program experts included Dr. Eric Schott, associate research professor for the University of Maryland Center for Environmental Science (UMCES) at its Institute of Marine and Environmental Technology; Chris Judy, Shellfish Division Director for the Maryland Department of Natural Resources; Jeff Holland, West and Rhode Riverkeeper for the Arundel Rivers Federation; and added guest Dr. Michael Wilberg, a fisheries science professor at the Chesapeake Biological Lab for the UMCES.



Watermen tong for the bivalves within Kent Narrow waters. Photo by John Fitchett.

Scerbo said that the press coverage of the bivalves' plight "very seldom" covers the science behind it all. "The idea [for the symposium] was to round up some fishery scientists to actually get the information from the oysters' mouth," he said.

While each of the presenters illustrated the trends and causes in the fluctuation and more recent downturn in the oyster population, Wilberg's information—gleaned largely from a recent 600-page stock assessment he helped to write—seemed to provide the most compelling assessment.

We've reached a point at which the population of the shellfish has dwindled by half since 1999. According to Wilberg, "The collapse of eastern oysters in Maryland waters of the Chesapeake Bay is among the largest documented declines of a marine species."

Why the collapse? Besides overfishing and disease, habitat loss is also a key factor, says Wilberg in one

A diver inspects a Chesapeake Bay oyster reef, evaluating its health and number of living oysters. Photo courtesy Michael Eversmier. ▼

A clump of aquacultured oysters, the end goal for all spat dumped into the Chesapeake watershed. A single health oyster can filter upwards of 50 gallons of water each day. Photo courtesy Oyster Recovery Partnership. ►

of his studies. "Every time an oyster leaves the water," he points out, "a piece of the habitat that oysters and other bay species need is also lost. Between 1980 and the time of the study three decades later, suitable habitat declined about 70 percent." The good news, Wilberg adds, is that "Maryland has made positive steps toward conserving oysters by increasing the area that is off limits to fishing and increasing support for aquaculture."

So, the world very well could literally be our oyster—but only if we make the right choices in a delicate balancing act that satisfies both the needs of those who plie the local waters and the rest of us who consume the fruits of their labor. With efforts like the *10 Billion by 2025* initiative, it appears we can ensure that one of the main components of the bay's bounty will not only survive, but thrive.



# Chesapeake Oyster Lore

In the 1830s and '40s, massive oyster reefs were discovered in Tangier Sound and could be harvested only with dredges.

"Chesapeake Bay" is Algonquin for "Great Shellfish Bay."

At the same time, canning technology made it possible to preserve oysters.

The scientific name of the American oyster prevalent in the Chesapeake is *Crassostrea virginica*.

The earliest estimate of oysters taken in Maryland was in 1839, when 700,000 bushels were harvested.

The earliest evidence of oyster consumption in the bay dates back 4,500 years.

Dredges were legalized in 1865, and Maryland's harvest jumped to 5 million bushels.

Biologists estimate that when English settlers reached Virginia and Maryland in the 17<sup>th</sup> century, oysters were filtering the entire bay once a week, making the water clear to 20 feet deep or more.

The mid-1880s became known as the golden age for oystering, when more than 20 million bushels were being harvested per year.

17<sup>th</sup>- and 18<sup>th</sup>-century memoirists, respectively, noted some bay oysters as "13 inches long" and "often cut them in two before I could put them in my mouth."

Canneries in and around Baltimore at this time supplied the entire United States and countries as far away as Australia.

By around 1700, tongs came into use in deeper waters.

New types of watercraft, including bugeye boats, dories, and skipjacks, were outfitted in this period for oystering.

The preferred oyster-preservation method in colonial times was pickling.

Boomtowns included Crisfield, Oxford, Cambridge, and Solomons Island.

In the early 1800s, New England fishermen began dredging operations in the bay.

The "Oyster Wars" began in earnest in the late 1870s.

Virginia banned such dredging equipment in 1811, and Maryland banned it in 1820.

(Derived and encapsulated from *The Oyster in Chesapeake History*, by Dr. Henry M. Miller, Director of Research, Historic St. Mary's City)

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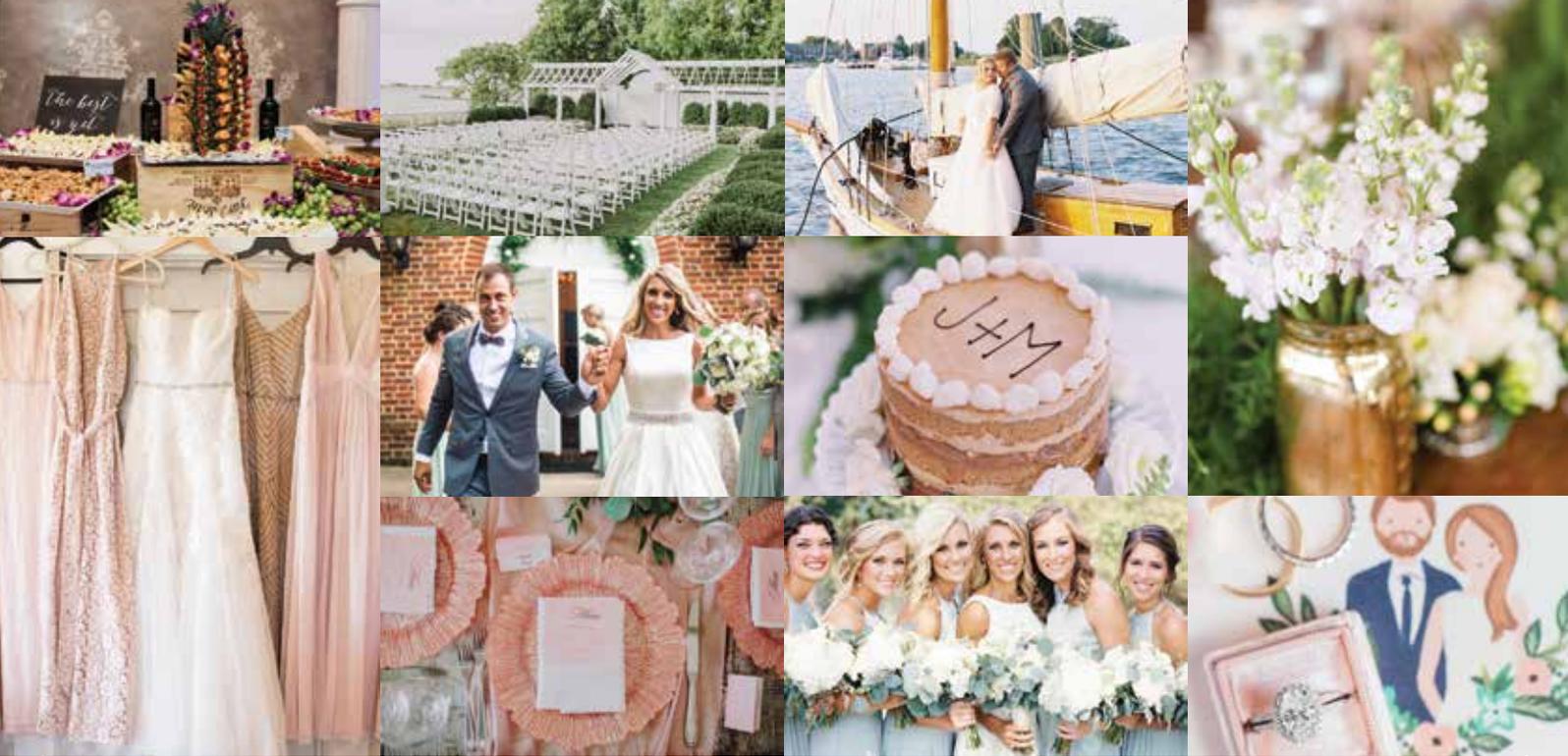
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ROPA VIEJA AT  
JALAPEÑOS



# SAVORY 'N SAVVY

**HIDDEN RESTAURANTS, UNIQUE DISHES,  
AND CHEAP EATS THAT MADE OUR MUST-TRY  
LIST OF CULINARY CREATIONS THROUGHOUT  
THE CHESAPEAKE BAY REGION**

**By the Editors and Contributing  
Writers of What's Up? Media**

We've been on a culinary crusade for a while—and so have you; eating, reviewing, and recommending the best restaurants in town or a favorite dish. And so, we decided to have a little fun with our collective expertise; between the editors and dining reviewers of What's Up? Media, we've concocted a guide, if you will, to culinary creations and dining destinations. This includes unique or hidden restaurants, must-try dishes, under-the-radar offerings, authentic flavors and bites, and, gosh darn it, where to find a top-tier crabcake (and barbeque). Don't see your favorite on the list or, perhaps, you have an opinion on those crabcakes? Do write and introduce us to your hidden gems and cheap eats. We'll share reader responses on our social media channels and, likely, in a future issue of *What's Up? Annapolis*. We're listening at [editor@whatsupmag.com](mailto:editor@whatsupmag.com).

**WE START BY TAKING CUE FROM WHEN HARRY MET SALLY** (THERE WAS A PRETTY FAMOUS SCENE IN A DINER, AFTER ALL).

## I'LL HAVE WHAT SHE'S HAVING

MUST-TRY OR UNDER-THE-RADAR DISHES FROM A FEW OF OUR FAVORITE RESTAURANTS.

### BLACKWALL BARN AND LODGE

Gambrills; [barnandlodge.com](http://barnandlodge.com)

The Beef Short Rib is a must-try. These were delightful, in presentation and flavor served in a wide, homey pottery bowl, the fragrance alone promised satisfaction. The meat had that deep beefy taste we all long for in a just-right sauce. —Rita Calvert



### CARROL'S CREEK CAFÉ

Annapolis; [carrolscreek.com](http://carrolscreek.com)

Hands down, the must-try menu item is Carrol's renowned Cream of Crab Soup—a 10-plus years winner of *Best Cream of Crab Soup* in the Best of Annapolis reader-voted contest. Be sure to get the tiny carafe of sherry to pour on top. It's the best way to enjoy the best soup! —James Houck

### FOUNDERS TAVERN & GRILL

Pasadena; [founderstavernandgrill.com](http://founderstavernandgrill.com)

The Shrimp and Grits is as authentic as it can get. The only grits that Founders uses are from a small farm in South Carolina. "The ingredients are awesome," is what owner Steve Sumner told us.—Tom Worgo

### HARVEST THYME TAVERN

Davidsonville; [harvestthymetavern.com](http://harvestthymetavern.com)

BAM is short for Big A\*\* Meatball. It's a fitting name for this tasty behemoth...The meatball is stuffed with a blend of mozzarella, parmesan, and romano cheeses in a bright, chunky, house-made tomato sauce and a side of Italian dipping bread with a large coarse texture and crunchy crust. —Rita Calvert



### KNOXIE'S TABLE AT THE INN AT THE CHESAPEAKE BAY BEACH CLUB

Stevensville; [baybeachclub.com](http://baybeachclub.com)

The smoked Bluefish Spread is a temptation. And Knoxie's house-made crackers make it a must-try. A hefty scoop of the spread (served in a pretty lettuce cup) makes for a tasty dish. I'm amazed.—Rita Calvert

### MANGIA ITALIAN GRILL & SPORTS BAR

Annapolis; [mangiaannapolis.com](http://mangiaannapolis.com)

The Chicken Parmigiana is a traditional Italian dish. "It's one of the main reasons people come in here," says manager Sean Perdomall. "It's the perfect go to. It's all in the sauce, and if you have a good one, people will continue to order it." —Tom Worgo

### NEWK'S EATERY

Annapolis, Gambrills; [newks.com](http://newks.com)

The Dozen-Shrimp Q Sandwich is garlicky good with its smattering of grilled shrimp, pickles, slaw, and bacon, all covered in a cheese-cream sauce. This unique and very tasty offering is more po-boy in character than a traditional sandwich, and that's a very good thing. —James Houck

### PUSSER'S CARIBBEAN GRILLE

Annapolis; [pussersusa.com](http://pussersusa.com)

Trio of Seared Day Boat Scallops is a personal favorite of mine. A measured encounter with high heat gives the seafood a deep brown exterior with a snow white salty interior tasting like the sea. Three different sauces—one made with Morel mushrooms, another a creamy blend of sweet peas, and the third an India-inspired tikka masala—are precisely pooled next to each scallop. —Mary Lou Baker





## CHART HOUSE

Annapolis; [chart-house.com](http://chart-house.com)

Happy Hour: Sunday–Friday, 4:30–7 p.m. What makes Chart House’s happy hour so popular is its extensive menu. With an assortment of appetizers and drinks all priced under \$10, plus spectacular views of the Annapolis Harbor, Chart House is the perfect place to relax after a long day.

# IT'S FIVE O'CLOCK SOMEWHERE

THESE CAN'T-MISS HAPPY HOURS WILL KEEP THE PARTY GOING ALL NIGHT LONG.—CATE REYNOLDS

## ASHLING KITCHEN AND BAR

Crofton; [ashlingco.com](http://ashlingco.com)

Happy Hour: Tuesday–Friday, 3:30–6:30 p.m. A new addition to the Crofton area, Ashling Kitchen and Bar’s happy hour menu is already gaining rave reviews. Ashling offers 30% off select small plates and \$2 off draft and bottle beers, specialty cocktails, house wines, and all liquor.

## CARROL'S CREEK CAFÉ

Annapolis; [carrolscreek.com](http://carrolscreek.com)

Happy Hour: Monday–Thursday, 4 p.m.–close; Friday, 4–7 p.m. They have one of the best happy hours and it can easily become a full meal with half priced plates and full-sized appetizers, some of which are on the dinner menu. —Veronica Tovey

## COAL FIRE

Gambrills; [coalfireonline.com](http://coalfireonline.com)

Happy Hour: Every day, 3–6 p.m.; Friday and Saturday, 9–11 p.m. The only thing better than pizza is half priced pizza. Plus, \$3 off select beer, wine, and premium rail. And, if you get stuck in heavy traffic during that Friday commute, the same deals are available during late night happy hour from 9–11 p.m., Friday and Saturday.

## COOPER'S HAWK

Annapolis; [chwinery.com](http://chwinery.com)

Happy Hour: Monday–Friday, 3–6 p.m. Aside from a variety of appetizers, cocktails, and specialty drinks, Cooper’s Hawk’s happy hour menu offers their popular flatbreads. Editor’s recommendation: You can’t go wrong with the classic red sangria and caprese flatbread.

## LANGWAYS

Gambrills; [langwaysportsbar.com](http://langwaysportsbar.com)

Happy Hour: Monday–Friday, 11:30 a.m.–7 p.m. If you’re playing hooky from work and need an adult beverage, Langways is the place to be. Happy hour is served basically all day with deals on domestic bottles, draft beers, rail cocktails, and house wines. And, from 4–7 p.m., all appetizers are \$2 off.

## LEVEL - A SMALL PLATES LOUNGE

Annapolis; [levelannapolis.com](http://levelannapolis.com)

Happy Hour: Monday–Friday, 5–6:30 p.m. During happy hour, Level offers some of its tastiest dishes and cocktails at a reduced price, so you can taste more and pay less. Level’s tapas-style small plates are meant for sharing and socializing, making it great choice for unwinding with friends.

## LURES

Crownsville; [luresbarandgrille.com](http://luresbarandgrille.com)

Happy Hour: Monday–Friday, 4–7 p.m. Beer lovers, rejoice! Lures is known for its extensive beer selection. During happy hour, try one (or two) of the 27 tasty draft beer offerings for half the price. Plus, \$5 house wine by the glass and \$1 off all liquor drinks.

## RAMS HEAD TAVERN

Annapolis; [ramsheadtavern.com](http://ramsheadtavern.com)

Happy Hour: Monday–Friday, 3–7 p.m. When it comes to a great happy hour deal, Rams Head Tavern has one of the best. Enjoy half priced appetizers (that includes wings!), \$2 off wine and liquor, \$3 draft beers, and \$2.50 domestic bottles. Cheers!

## STAN AND JOE'S SALOON SOUTH

Edgewater; [stanandjoessaloon.com](http://stanandjoessaloon.com)

Happy Hour: Monday, 2 p.m.–close; Tuesday–Friday, 2–7 p.m. Half off all cocktails and beers, and an extended happy hour when you need it most: Monday. Need we say more?

## YELLOWFIN

Edgewater; [yellowfinedgewater.com](http://yellowfinedgewater.com)

Happy Hour: Every day, 4–7 p.m. There’s a reason our *What’s Up? Annapolis* readers voted Yellowfin the best happy hour in the area: It’s offered every day! Try delicious apps including crispy calamari, Thai shrimp egg rolls, and parmesan truffle fries, all for \$8 or less. Plus, \$4 draft and craft beers and \$4 wine by the glass.

## PLUS, DAILY SPECIALS

**Mondays** **Mother’s Peninsula**, Arnold, 7–10 p.m. \$25 Bottomless Lite Drafts and Boneless Wings **Tuesdays** **Vida Taco Bar**, Annapolis and Severna Park, 20 percent off your entire check all day **Wednesdays** **Twain’s Tavern**, Pasadena, 5–9 p.m. Ten cent wine night **Thursdays** **Waterman’s Tavern**, Edgewater, \$4 craft drafts all night **Fridays** **Houlihan’s**, Crofton, half priced drafts **Saturdays** **Sailor Oyster Bar**, Annapolis, 12–3 p.m. \$1 local oysters and beer and wine specials **Sundays** **Broadneck Grill**, Edgewater and Cape St. Claire, \$3 margaritas all day

## PASS THE SALSA

SAVOR SOME FRESH MEXICAN OR LATIN DISHES FROM THESE ONE-OF-A-KIND RESTAURANTS.—CALEY BREESE

### CALIENTE GRILL

Annapolis; [calientegrillannapolis.com](http://calientegrillannapolis.com)

It's easy to overlook Caliente Grill when you're cruising down Bay Ridge Road, but it's worth keeping in mind the next time you have a hankering for some fresh Latin cuisine. Indulge in some classic Mexican fare, or try something new and choose from their Salvadorian favorites, like pupusas.

### EL CABRITO MEXICAN GRILL

Annapolis, Pasadena, Laurel, Easton; [cabritomexicangrill.com](http://cabritomexicangrill.com)

El Cabrito's authentic Mexican food and fair prices will keep you coming back again and again. Give one of their burritos a try, or choose from one of the many options off the taco menu. If you're craving a tasty Mexican breakfast, stop by for the huevos rancheros.

### EL POBLANO

Severna Park; [elpoblanorestaurant.com](http://elpoblanorestaurant.com)

If you're looking for some Mexican cuisine or some fine Salvadorian cooking, then you've come to the right spot. El Poblano

offers everything from a chicken chimichanga to a variety of Salvadorian-style pupusas. Or, get your day started with a Spanish breakfast.

### HISPA RESTAURANT

Edgewater

Hispa may look like a hole in the wall restaurant, but the authentic Latin menu and welcoming atmosphere prove otherwise. Each dish is filled with the perfect blend of spices, and the chips and salsa are always fresh. Don't forget to add a margarita!

### LAS ESPERANZAS CAFÉ 2

Brooklyn Park; [lasesperanzas.com](http://lasesperanzas.com)

Located up in northern Anne Arundel County, Las Esperanzas is a women-owned Latin restaurant with a menu filled with fresh, flavorful dishes. With options from both land and sea, Las Esperanzas offers fare for all kinds of palates. The fried plantains are highly recommended to start your meal.

## SOMETHING A BIT MORE SPICY

AUTHENTIC ETHNIC DISHES THAT INSPIRE THE TRAVELER WITHIN US.



### HUNAN L'ROSE

Odenton; [hunanrose.com](http://hunanrose.com)

Intrigued by the idea of Chinese chicken livers, a throw-back to the '60s and my fascination with all things Asian, I chose it as an appetizer. Not knowing what to expect, I was surprised by the deep-fried rendition of this old favorite.—*Mary Lou Baker*

### JALAPEÑOS

Annapolis; [jalapenonline.com](http://jalapenonline.com)

Ropa Vieja, a renowned Cuban dish of shredded beef sautéed with onions, tomatoes, pimentos, garlic, and dry white wine, is served with fruity fried plantains, rice, and refried black beans. The flavorful meld of ingredients is just right. Practically family-sized, there is more than enough for one.—*Rita Calvert*



### LA SIERRA

Annapolis; [lasierrarestaurantinc.com](http://lasierrarestaurantinc.com)

Owner Catalina Landaverde and her family immigrated from Mexico and brought with them recipes that beckon authentic flavors. My recommendation: stop by for lunch—there are more than two dozen specials available (most priced under \$10). You'll strike Aztec gold with the simple yet flavorful Carne Asada (grilled rib eye topped with green onion, cactus and jalapeno).—*James Houck*

### OLD STEIN INN

Edgewater; [oldstein-inn.com](http://oldstein-inn.com)

The weisswurst, knockwurst, and all manner of other 'wursts available are chock full of the robust Bavarian flavors that the German in me craves. Ditto for the sauerbraten and schnitzel. Paired with red cabbage and spatzle, these dishes transport me to the motherland. My go-to time and again: jagerschnitzel.—*James Houck*





# “GIVE ME ALL THE BACON AND EGGS YOU HAVE”

LESLIE KNOPE AND RON SWANSON SAID IT BEST: “WHY WOULD ANYONE EVER EAT ANYTHING BESIDES BREAKFAST FOOD?” FROM SWEET TO SAVORY, BREAKFAST LOVERS REJOICE!

## THE BREAKFAST SHOPPE

Severna Park; [The-breakfastshoppe.com](http://The-breakfastshoppe.com)  
Though the menu offers almost every breakfast dish imaginable, The Breakfast Shoppe’s most famous dish is likely its Cinnamon Roll Pancakes. Satisfy your sweet tooth with three cinnamon swirl pancakes topped with a decadent cream cheese glaze.—*Cate Reynolds*

## THE BROWN BOX EATERY

Odenton  
The Brown Box Eatery’s specialty is gourmet, hand-cut cake donuts. Either create your own donut with made-to-order glaze and a variety of toppings, or try a few of the house favorites, including maple bacon, root beer float, orange creamsicle, and chocolate coconut.—*Cate Reynolds*

## CHICK AND RUTH’S DELLY

Annapolis; [Chick-andruths.com](http://Chick-andruths.com) ➔  
A favorite among locals and tourists, Chick and Ruth’s offers delicious breakfast classics that won’t break the bank. Try the crab omelet, served with Chick and Ruth’s famous Delly Potatoes.—*Cate Reynolds*

## CINDY’S KITCHEN

Cambridge  
If you’re craving a meal that tastes like mom’s cooking, Cindy’s Kitchen has you covered. Stop in for home-cooked comfort food favorites like cream chipped beef, hotcakes, and steak and eggs.—*Cate Reynolds*

## COMMERCE STREET CREAMERY CAFÉ BISTRO

Centreville; [creamery-cafebistro.com](http://creamery-cafebistro.com)  
Whether you have a hearty appetite or you’re looking to start the day with something light, Commerce Street has all of the breakfast favorites. Hang out for a while and enjoy the Biscuits with Sausage Gravy Platter, or simply grab a bagel to go—just don’t forget a cup of freshly-brewed coffee!—*Caley Breese*

## CREPES BY THE BAY

St. Michaels; [Crepes-by-the-bay.business.site](http://Crepes-by-the-bay.business.site)

Holy crepe! Whether you’re in the mood for something sweet or savory, Crepes by the Bay has something for every palate. For a crepe with some Maryland flair, try the crab with spinach—made with two types of cheese and seasoned with Old Bay.—*Cate Reynolds*

## GRUMP’S CAFÉ

Crofton and Annapolis; [Grumpscafe.com](http://Grumpscafe.com)  
If you’re known for hitting the snooze button, this is the place for you. Grump’s serves breakfast all day long, which means you can get your favorite breakfast meal at the crack of dawn or late afternoon.—*Cate Reynolds*

## IRON ROOSTER

Annapolis; [ironrooster-allday.com](http://ironrooster-allday.com)  
Breakfast all day? Sounds good to us! Enjoy a breakfast bowl, such as the Crab Hash, or curb your sweet tooth craving with a house-made

RoosTart—a modern twist on the American favorite PopTart.—*Caley Breese*

## NAVAL BAGELS

Arnold and Annapolis; [Navalbagelsinc.com](http://Navalbagelsinc.com)  
For those in search of a quick, fresh, and delicious breakfast bite, look no further than Naval Bagels. For more than 18 years, Naval Bagels has been serving what believe is the “best bagel” in the Annapolis area.—*Cate Reynolds*

## PLAY IT AGAIN SAM

Chestertown; [play-again-sam.com](http://play-again-sam.com)  
Indulge in the Norwegian breakfast sandwich or grab a Rise Up-brewed coffee and go for a walk along the scenic Chester River. If you need a little something extra to help you through the day, Play It Again Sam offers several espresso drinks for an additional boost of energy.—*Caley Breese*

## WILLY’S KITCHEN

Glen Burnie; [Willys-kitchenandcatering.com](http://Willys-kitchenandcatering.com)  
Willy’s Kitchen is the perfect breakfast spot for the indecisive person. If you can’t choose, try it all! The Breakfast Sampler has a bit of everything: two buttermilk pancakes, one piece of French toast, two slices of bacon, one sausage patty, one biscuit with gravy, and two cage-free eggs for \$13.99.—*Cate Reynolds*

## MAMMA ROMA

Odenton; [mammarmas.com](http://mammarmas.com)

Pollo Zingara features two very large chicken breasts topped a mound of linguine, studded with roasted red peppers, black olives, capers, and artichoke hearts. The accompanying lemon sauce is abundant and pooled around the base of the concoction giving a big kick of tang and a spicy bite.—*Rita Calvert*

## SIN FRONTERAS CAFE

Annapolis; [sinfronterascafe.com](http://sinfronterascafe.com)

Chile En Nogada; it’s a tradition from Central Mexico. A stuffed pepper with tomatoes, onions, fruit, raisins, and ground beef, covered in a sauce that is made with tequila reduction, a little cheese, pomegranate, and a little bit of cinnamon.—*Tom Worgo*



# CRABBIEST OF CRABBY PATTIES

IT'S A LONG LIST OF RESTAURANTS CONTENDING FOR BEST MARYLAND CRABCAKE (WHERE 'O WHERE WOULD THE WORLD BE WITHOUT G&M OR FAIDLEY'S IN BALTIMORE?)—BUT HERE ARE FEW OF OUR LOCAL FAVES.

## EDGEWATER RESTAURANT



Edgewater; [edgewaterrestaurant.blogspot.com](http://edgewaterrestaurant.blogspot.com)

To those living outside the 21037 zip code, Edgewater Restaurant may be an enigma—a neighborhood joint, a locals' spot. Under-the-radar? Perhaps so, if not for their out-of-this-world, indulgent, jumbo-lump, zero-filler, crab-cakes—huge patties of crabmeat gently held together with a smattering of mayo-binder. Every bite is glorious! And Wednesday nights, they're a special.—*James Houck*

## BOATYARD BAR & GRILL

Annapolis; [boatyard-barandgrill.com](http://boatyard-barandgrill.com)  
Former First Lady Michelle Obama came from the White House to enjoy these crab cakes (along with her full security entourage). Two broiled Maryland jumbo lump crab cakes, high and rounded, are served with veggies and a potato. The house-made tartar sauce is especially fitting, brightened with a highlight of fresh onion. Definitely award worthy.—*Rita Calvert*



## FISHERMAN'S CRAB DECK

Grasonville; [crabdeck.com](http://crabdeck.com)

Fried or broiled, the Fisherman's crabcake is a classic cake made daily from scratch. The family's Eastern Shore recipe is a no-frills, all-crab contributor to a can't-miss dining experience, especially on a sunny day, outdoors on the back deck overlooking the Narrows.—*James Houck*

## MAIN & MARKET

Annapolis; [mainand-market.com](http://mainand-market.com)  
I'm not one to stray far from tradition, so Main & Market's crabcake is a pleasing dish that holds true to Chesapeake roots with lump and backfin crabmeat, and just-enough filler, altogether accentuated with locally-loved Bay seasoning and parsley.—*James Houck*

# BEACH, PLEASE!

DITCH THAT BEACH TRAFFIC AND ENJOY THESE LOCAL BEACH BARS, FEATURING SAND, SUN, AND SANGRIA.—*CALEY BREESE*

## BARBARA'S ON THE BAY

Betterton; [barbarasonthebay.com](http://barbarasonthebay.com)

Barbara's on the Bay is right next to Betterton Beach, making it the perfect stop after a long beach day, or perhaps a mid-day lunch break. Enjoy some classic American fare with an Eastern Shore twist. As a delicious meal-starter, give the Crab Pretzel a try—served with Maryland crab dip and a Philadelphia soft pretzel.

## THE BEACH BAR

Glen Burnie  
At The Beach Bar, you can get that beach feel

without the two hour-plus drive. This beach tavern offers tasty pub grub and unbeatable daily specials. Had a little too much to drink on Saturday night? Relax in the sun and revive yourself with one of their Sunday Hangover Helpers specials and a Beach Bar Bloody Mary.

## JELLYFISH JOEL'S 2.0

Chestertown; [mears-greatoaklanding.com/food-entertainment](http://mears-greatoaklanding.com/food-entertainment)

If you're craving a beach day, Jellyfish Joel's is the place to be. This tiki bar exudes island vibes with their tropical décor, palm

trees, and endless list of beach-inspired beverages. Relax outside with the sun on your face, a drink in your hand, and a can't-miss view of Fairlee Creek.

## KENTMORR RESTAURANT & CRAB HOUSE

Stevensville; [kentmorr.com](http://kentmorr.com)  
Whether you're looking to dine inside or enjoy the casual tiki bar down by the bay, Kentmorr offers something for everyone. In typical Eastern Shore fashion, Kentmorr's menu is heavy on the seafood but there are some land favorites, such as burgers and chicken. Treat yourself to a Maryland Mule, which features Sloop Betty Vodka from Blackwater Distilling, ginger beer, and lime.

## RAMS HEAD DOCKSIDE

Glen Burnie; [rams-headdockside.com](http://rams-headdockside.com)

Tucked away down along Furnace Creek, Rams Head Dockside holds up to their motto of "Food, Fun & Beer." They offer an extensive beer list—bottled and draft—along with live music and fun nighttime activities, like karaoke on Wednesdays and trivia on Thursdays. Hang out on the water, catch some rays, and chow down on some Crabby Tots.

## THE SANDBAR AT ROLPHS WHARF MARINA

Chestertown; [rolphswharfmarina.com/the-sandbar](http://rolphswharfmarina.com/the-sandbar)

Marvel at the Chester River's beauty as you soak up summertime. For a quick bite, The Sandbar offers a light menu, featuring crab cakes, wings, and more. Catch up with friends as you sip your ice-cold cocktail and sway to the live music.



## THE SHANTY BEACH BAR AT TOLCHESTER MARINA

Chestertown; [tolchestermarina.com/events/the-shanty-beach-bar](http://tolchestermarina.com/events/the-shanty-beach-bar)

The Shanty Beach Bar provides a nice, much-needed respite from the madness of everyday life. The secluded beach area is situated on the Chesapeake Bay and offers stunning sunset views. Enjoy live entertainment and indulge in one of their famous Mudslides.

## THE WHARF AT LOEWS WHARF MARINA INN

Sherwood; [loweswharf.com](http://loweswharf.com)

Summer is a state of mind at The Wharf. On the beach, you can find corn hole, ring toss, and volleyball. If you want to cool off inside, grab a beer and play a game of pool. Stop by for live music and some light bites.

## SMOKIN'

WHEN IT COMES TO BARBECUE, OUR REGION HAS A PLETHORA OF AWARD-WINNING PROPRIETORS.

I smoke religiously—by that, I mean smoke all-manner of meats to create rich, delicious barbecue at home. That said, sometimes I have a hankering that can't wait through eight-plus hours of smoking. So,

where to go? Default favorites in the area include **Pit Boys**, any **Mission BBQ** location, **Red, Hot & Blue** near Arnold, and **Annapolis Smokehouse & Tavern**. But when I want tried n' true, hand-crafted 'que, there's three locations that also call my name: **Expressway Pit Beef** in Odenton, famous for their classic Baltimore-style pit beef; **The Hideaway**, also in Odenton, for their smoked chicken wings

and dynamite sauces; **Smoke, Rattle & Roll** in Stevensville and Chestertown for their ambitious concoctions (smoked brisket cheese steak...yes please!), and **Hot Off the Coals** in Easton, perfect for all-manner of bbq when en-route to the beaches. —James Houck



## WORLD CRUSADE

LOOKING FOR NEW ADVENTURE IN THE KITCHEN? THESE ETHNIC GROCERS HAVE ALL THE INGREDIENTS YOU NEED TO CREATE SOME NEW RECIPES. —CATE REYNOLDS

### GIOLITTI FINE MARKET & DELICATESSEN

Annapolis; [giolittideli.com](http://giolittideli.com)

If you're craving Italian food, Giolitti has you covered. Pick up delicious sandwiches, pizzas, and pastas at the deli counter. Or, purchase every ingredient you need for a homemade Italian meal in the market.

### PIAZZA ITALIAN MARKET

Easton; [piazzaitalian-market.com](http://piazzaitalian-market.com)

On the Eastern Shore, Piazza Italian Market is the one-stop shop for all your Italian grocery needs. If you're craving a fresh panini, needing authentic Italian olive oil, or searching for the perfect dinner side dish—Piazza has you covered.

### PALAWAN ORIENTAL MARKET

Bowie; [palawanorientalmarket.com](http://palawanorientalmarket.com)

Palawan Oriental Market definitely qualifies as a hidden gem. Tucked away in the back of the West Bowie Village shopping center, it's fairly easy to miss. But, those who have located the little shop rave about the market's wide assortment of Asian groceries, goods, and locally made food.

### TASTE OF EUROPE

Gaithersburg; [tasteofeurope.store](http://tasteofeurope.store)

Taste of Europe is about an hour drive from Annapolis, but definitely worth the road trip. Though the store markets itself as an Eastern European grocery store, it's most

popular for its selection of Russian goods. The family-owned establishment offers a wide variety of Eastern European meats, cheeses, snacks, and ready-to-eat meals.

## FOOD MARKETS

If you're interested in trying a wide range of authentic international food and delicious local favorites, visit one of the popular "open air" food markets in the D.C. and Baltimore region. Taste the famous Baltimore Berger cookie fresh out of the oven at the Market Bakery at **Lexington Market**, try an authentic shawarma at **Union Market's** Basta By Shouk, or grab a tasty samosa at The Verandah in the newly-renovated Fells Point **Broadway Market**.

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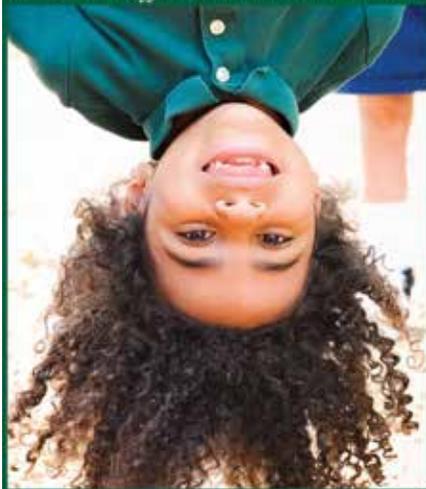


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# Chefs Revealed

LOCAL CULINARY GURUS SHARE THEIR PERSONAL WHIMS, FAVORITE INGREDIENTS, MUST-HAVE TOOLS OF THE TRADE, AND GO-TO DISHES WHEN OFF THE CLOCK

By James Houck

Photography by Stephen Buchanan and Tony Lewis, Jr.

Have you ever wondered, while enjoying dinner out, if the chef that cooked your delicious entrée enjoys eating it as much as you? Or, how the heck does he/she unwind after an intensely busy night of cooking and leading a kitchen? We did, too. So, we tracked down several local executive chefs and asked each a range of revealing questions—from “what’s inside your fridge at home?” to “what’s your go-to dish after a long day at work?”—to learn a bit more about their culinary genius, but also the person behind (nay underneath) the chef’s toque. Additionally, several chefs shared a favorite, simple recipe—that go-to dish that just about anyone can cook. The following professional confessionals should please your mind, as much as your palate. Bon Appétit!

# George Betz

BOATYARD BAR & GRILL



**What are a few of your favorite ingredients to cook/play with and why?** My absolute favorite food items to cook with are right here in our own back yard! Fresh soft crab prepared within 12–24 hours of shedding is pure nirvana! The sweet flavor of its meat combined with its natural “mustard” is proof positive that Mother Nature is the ultimate foodie! My mouth waters as I think about it!

**What ingredients are must-haves in your kitchen at all times and why?** Sea salt and cracked pepper. Can enhance the flavor of anything!

**What’s the most exquisite/expensive ingredient or item that you’ve ever cooked with?** In the past 40 years in the business, I’ve had the pleasure of working with everything from Japanese Wagyu Beef to the finest caviars in the world. I’ve been so honored to be entrusted with all these expensive products that someone else’s money has paid for! If they only knew how much we were learning and experimenting on their dime, they’d have heart palpitations!

**What is your favorite: (1) breakfast food, (2) lunch item/meal, (3) dinner dish, (4) dessert, and (5) drink?** Okay, don’t laugh! Breakfast: shredded wheat with sliced bananas! Lunch: soft crab sandwich with lettuce and Anne Arundel County tomatoes. Dinner: grilled anything with very little fuss. Quick, clean and on point! No muss no fuss. Dessert: anything chocolate. Drink: *used* to be a plethora of any cold beers, wines, or vodkas but *these* days (don’t ask)...coffee, iced tea, or simple lemon water.

**What kitchen utensil is your (1) most used, (2) most reliable, and (3) most fun?** Without a doubt a good chef’s knife. If you take care of it will last you a lifetime. As for most fun, I love playing with a zester I’ve had for years. I keep one at home, at work, and in the console of my car! Great for quick and unique garnishes. Have also used as a screwdriver!

**What’s the easiest cooking technique to master? Hardest?** A simple roast chicken is the easiest thing to cook but scares the hell out of most people. Rinse it, rub it, roast it, serve it. Just the aroma will get you friends for life and it’s so hard to mess up!

“Mise en place” is the hardest to master. The art of having everything in its place by organizing and arranging ingredients for optimum cooking experience. Proper prep and organizing prep to cruise through an evening of cooking and entertaining like it’s second nature even though you’re screaming on the inside! “Never let them see you sweat” is my mantra and with proper organizing, they won’t.

**After a long day/night working the kitchen, how do you unwind and relax?** Crosby, Stills, Nash & Young, listening to the waves crash on the beach, or listening to the faint sounds of the waterfront (cling, cling), and a good book.

**Do you have any food indulgences?** Chocolate! Any kind!

**What are three to five items in your home refrigerator right now that are staples?** Lemon, two-percent milk, bottled water, chopped garlic, and about 100 different condiments (many of which I’ve used once and will never use again).

**Who inspires you personally and professionally?** Easy! Auguste Escoffier, known as the Chef of Kings and The King of Chefs, whose quote “Above all else, make it simple” is one of two quotes I use daily. The other is by Julia Child (whose book *Mastering the Art of French Cooking* is a must have for any cook) who expanded on Escoffier’s quote by saying, “Above all else, have fun!” It’s a quote I live by!

The last person that still inspires me today is my boss, Dick Franyo (and no, I’m not just blowing smoke to get a raise). Dick is the kindest, gentlest, smartest person I know. He has taught me the art of giving back and being kind to your employees. This man always has a smile on his face no matter what the situation! It’s like never let them see you sweat to the *nth* degree! A true game changer!

**What is your go-to dish/recipe that you cook at home after a long day of work?** Grilled rockfish with fresh vegetables, a recipe that we serve at the Boatyard quite often. I call it Rockfish Love Point—kind of a homage to the Chesapeake Bay!

## Rockfish Love Point

### Serves two

2 8-ounce Maryland Rockfish filets  
Olive oil to rub filets  
Couple pinches, sea salt and lemon pepper, to taste

Rub the filets with oil and season with salt and pepper, refrigerate.

### CITRUS BUTTER

1 cup softened (not melted) unsalted butter (go for the good stuff)  
Zest and juice from 1 lemon, 1 lime, and 1 orange  
1 small shallot, minced  
1/4 cup heavy cream  
Little bit of chopped fresh basil, parsley, and tarragon

The Citrus Butter can be made a few days in advance. Mix all of above ingredients together. There are no rules here; you can always add more juices, herbs, or even sea salt depending on what you like. Whip ingredients in a mixer until fully incorporated and airy and you are able to make “peaks” with it. Roll/wrap butter in wax paper and freeze. You’ll have leftover Citrus Butter you can store “forever” in the freezer and use on chicken, steaks, fish, or veggies—whatever your heart desires.

### HEIRLOOM TOMATOES

1 pint heirloom cherry tomatoes, cleaned and halved (the color and flavor make this dish pop!)  
6 ounces Maryland (the best) Jumbo Lump Crab  
4 fresh scallions, chopped  
Pinch of finely chopped garlic  
Juice and zest from 1 lemon  
A few leaves each, fresh basil and mint, chopped  
Couple of pinches Chesapeake Bay seasoning

In a bowl, gently mix all above ingredients for Heirloom Tomatoes.

### TO MAKE THE DISH

Heat a sauté pan on a burner or grill and melt a tablespoon of the Citrus Butter. Add the tomato mixture, gently toss and slowly cook. You’ll want to start grilling at the same time, so place filets on medium hot grill, cook 3–4 minutes making sure you switch angles so you get those sexy, professional-looking grill marks! Turn fish and repeat, making sure you don’t overcook the fish. Remember, you can always cook it more but once it’s overcooked, there’s no going back and you’ll have a case of the dry fish!

### TO SERVE

Spoon some rice or risotto on a plate and top with the Rockfish. Divide the hot tomato mixture over fish, garnish with some nice grilled asparagus, and may be a fresh basil bud with lemon wedge.

# Mark Salter

ROBERT MORRIS INN



**What are a few of your favorite ingredients to cook/play with and why?** Jumbo lump crab, soft shells (when they are available), rockfish, oysters, and pork in any shape or form, since I represent the pork industry at a number of different events throughout the year. The seafood I love in particular because it is from the Chesapeake Bay and right outside my back door. I think it is important to showcase the treasures from the Chesapeake. I am also excited when the farmers' markets open and are abundant with locally grown fruits and vegetables and, as chefs, we can take them back to our kitchens and incorporate them into dishes that showcase the Eastern Shore.

**What ingredients are must-haves in your kitchen at all times and why?** Crab and it must be local. I would have to say Old Bay is a staple, but it can overpower the flavor of crab if used heavily. Old Bay should be a background flavor and just let the crab be the star. Another two ingredients that I have at all time are kosher salt and freshly ground black pepper. The flavors of food before cooking, during, or after depend on their seasoning, and learning how to correctly season is an art in itself.

**What's the most exquisite/expensive ingredient or item that you've ever cooked with?** Beluga caviar from the Caspian Sea. When I was training as a chef back in the late '80s, caviar was readily available and the caviar was sold in one kilogram tins for thousands of dollars.

**What is your favorite: (1) breakfast food, (2) lunch item/meal, (3) dinner dish, (4) dessert, and (5) drink?** My favorite breakfast food is eggs. I have simple tastes for breakfast; so for me, two eggs over-easy with bacon and wheat toast hits the spot. Lunch is a Reuben with sauerkraut, sliced corn beef, spicy Russian dressing, and melted smoked Gouda cheese. My favorite dinner appetizer would be a crab spring roll with pink grapefruit and avocado, and for an entrée, a perfectly cooked Berkshire pork chop, preferably from a 10-bone rack. My favorite dessert is pavlova and my wife, Ailsa, makes an amazing one. Pavlova is almost like a meringue, but has a crisp delicate outside and a soft marshmallow center. Fill with whipped cream and top with fresh berries. To die for. My favorite drink is a Pimms Cup—a flavored gin with mint, cucumber, and fresh strawberries, topped with Sprite, 7-Up, or ginger ale, and a good handful of ice.

**What kitchen utensil is your (1) most used, (2) most reliable, and (3) most fun?** My knife. Although a little unusual, I like to see how many ways I can use my French cook's knife, which is the large chopping knife. It is like an extension of my hand. We hold a knife in our hand for a good part of the day and, although, it has to be handled with care and is extremely sharp, for me, the sharper the knife the better I work. It is fun to see what you can accomplish when you have the right tools to do the job.

**What's the easiest cooking technique to master? Hardest?** The easiest cooking technique to master is searing if you follow two simple rules. Pre-heat your pan to medium heat, pour in the oil, add your protein, and leave the pan on the gas without

moving it. You may move the protein in the pan but leave the sauté pan where it is—your end result will be a beautifully cooked piece of meat or fish. Adjust the flame if necessary but don't move the pan. The hardest cooking technique is to make the perfect omelet—no color, light and puffy, and great flavor, but not overcooked.

**After a long day/night working the kitchen, how do you unwind and relax?** After a long day's work, I like to unwind with an ice cold Corona beer straight from the bottle—well, maybe two depends how stressful the day has been. I also like to talk to my wife and children to see how their day has been.

**Do you have any food indulgences?** The only craving I have is a small McDonald's vanilla milk shake, no whipped cream, and no cherry. I drink it as I am driving home around 10:30 at night. I don't know why and I can't explain it.

**What are three to five items in your home refrigerator right now that are staples?** My gazpacho that I make for the farmers' market, an English product that my wife buys online called "salad cream," and a loaf of bread that I buy from Bay Country Bakery at the Salisbury farmers' market.

**Who inspires you personally and professionally?** I would say that all the chefs that I have taught locally inspire me to be a better chef and also the chefs that I work with daily. I don't want to disappoint them and I want them to benefit from the knowledge I have gained over 35 years of cooking. Personally, my wife inspires me to be better at what I do. She definitely keeps me on my toes and is the first one to let me know if there is a negative review about the food that leaves the Robert Morris Inn kitchen.

**What is your go-to dish/recipe that you cook at home after a long day of work?** Baked potato with blue cheese apple coleslaw and a nice cold beer. Alternatively, a glass of red wine and a plate of cheese and crackers.

## Baked Potato with Blue Cheese Apple Coleslaw

### Serves four

4 Idaho potatoes  
4 tablespoons unsalted butter  
Salt and cracked black pepper  
4 portions Blue Cheese Apple Coleslaw (recipe follows)

### METHOD OF PREPARATION

Wash the potato well. Wrap in aluminum foil and bake in a pre-heated oven at 350°F for one hour. Unwrap the potato and cut in half. Spoon on the butter and season with salt and pepper. Spoon on the coleslaw and serve.

### BLUE CHEESE AND GRANNY SMITH APPLE COLESLAW

#### Serves six

1 cup mayonnaise  
2 teaspoon celery seed  
2 teaspoon sugar  
1/8 cup cider vinegar  
1/2 head white cabbage, shredded  
1 peeled and chopped granny smith apple and juice from half a lemon  
4 oz. crumbled blue cheese  
1 medium carrot, peeled and grated

### METHOD OF PREPARATION

Mix all the mayo, celery seed, sugar, and cider vinegar together. Beat until smooth. Add the shredded white cabbage, the peeled grated carrot, and the crumbled blue cheese. Peel the granny smith apple, cut into two centimeter dice. Mix with juice from half lemon. Mix together with the above ingredients.

# Michael Berard

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O'LEARYS SEAFOOD



**What are a few of your favorite ingredients to cook/play with and why?** Fresh herbs such as thyme, basil, and coriander because they improve the flavor of almost anything.

**What ingredient is a must-have in your kitchen at all times and why?** Chives. I've always joked about naming my future restaurant after this allium because I use it to garnish and accent many dishes.

**What's the most exquisite/expensive ingredient or item that you've ever cooked with?** Probably white truffles from Italy.

**What is your favorite: (1) breakfast food, (2) lunch item/meal, (3) dinner dish, (4) dessert, and (5) drink?** Breakfast for me is all about getting some quality nutrients to start the day; a green smoothie with fresh fruit and almond milk with a scoop of protein powder. For lunch: a bacon cheeseburger. Dinner, a roast chicken. Dessert, homemade brownies with ice cream. Black French roast coffee is my drink of choice.

**What kitchen utensil is your (1) most used, (2) most reliable, and (3) most fun?** Most used utensil is the "Y" peeler. Most reliable is a pestle and mortar. Most fun is the micro plane.

**What's the easiest cooking technique to master, most difficult?** Boiling pasta is pretty straight forward. Getting perfect macarons can be challenging.

**After a long day/night working the kitchen, how do you unwind and relax?** Usually I'll just Netflix and chill.

**Do you have any food indulgences?** Coffee, chocolate, and more coffee.

**What are three to five items in your home refrigerator right now that are staples?** Eggs, hot sauce, butter, milk.

**Who inspires you personally and professionally?** People like Joe Rogan for workout motivation and Haidar Karoum, my mentor.

**What is your go-to dish/recipe that you cook at home after a long day of work? Drink to pair?** Roast chicken in a cast iron pan with carrots, thyme, and potatoes. Water with lemon.

## Simple Roast Chicken

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**Serves three to four**

3-3 1/2 lb. fresh young organic chicken  
3-4 carrots  
1 lemon  
5 sprigs thyme  
1 lb. fingerling potatoes  
Kosher salt  
Black pepper

**METHOD**

Air dry chicken in the fridge for one to two days on a wire rack. Preheat oven to 450°F. Season bird generously with salt and fresh cracked black pepper (don't forget the cavity). Stuff thyme and halved lemon into cavity. Peel and cut carrots into two-inch chunks and place in cast iron along with the potatoes. Season them with salt and pepper. Put bird into pan breast side up. Roast for about an hour. Rest the chicken for at least 15 minutes before carving.

# Steve Konopelski

TURNBRIDGE POINT



**What are a few of your favorite ingredients to cook/play with and why?** Well, as a pastry chef, I love to work with butter. I love using butter for its flavor, for texture, and for its chemical properties, and understanding when the recipe calls for butter to play different roles. Fat is flavor, and it's important to let that flavor shine. I'm big right now on using various types of fat in cooking, for layers of flavor (like bacon fat, duck fat, lamb fat).

**What ingredients are must-haves in your kitchen at all times and why?** Good quality olive oil, a high-fat European-style butter, heavy cream, and cheese. I can make pretty much any dish shine with one of these ingredients.

**What's the most exquisite/expensive ingredient or item that you've ever cooked with?** I was once gifted a very expensive smoked maple syrup. I rationed that to the very last drop! I also have some pricey flavored fleur de sel. Finishing salts last forever, so they are worth the investment.

**What is your favorite: (1) breakfast food, (2) lunch item/meal, (3) dinner dish, (4) dessert, and (5) drink?** Creamy scrambled eggs or poached eggs are something I could eat pretty much every day. You could give me a poached egg on an old boot and I'd eat it. For lunch/snack, I love a good charcuterie plate, delicious cheeses and meats with some pickled vegetables and a bright mustard. For dinner, I love a hearty, comforting stew or coq au vin. Something just so comforting about a big bowl of slowly simmered meats and vegetables. I am a bit biased when it comes to desserts, being a pastry chef. I love a good fruit crumble or crisp. For a drink, I can't function without coffee...so must add that to the list. I love a glass of pino noir in the evenings or a cold, crisp glass of Prosecco.

**What kitchen utensil is your (1) most used, (2) most reliable, and (3) most fun?** Most used is an offset spatula. It's a pastry chef's essential tool. You can do pretty much anything with an offset spatula. Most reliable is a kitchen scale. No pastry chef/baker should even set foot in a kitchen without a kitchen scale. It's essential to perfect baked goods. And most fun, a kitchen torch. Not talking about a tiny crème brûlée torch, but a real propane kitchen torch. Who doesn't love to play with fire?

**What's the easiest cooking technique to master? Hardest?** I think that boiling an egg is the easiest technique to master. There's all sorts of theories and procedures out there, but the trick is finding the one that works best for you. Then always do it that way. Hardest? For me, making croissants by hand is the hardest. It's so much more than following a recipe. It's about feeling the dough, knowing how to adjust your technique, and timing when the room is too warm or too cool. Knowing how to adjust your rolling technique if the dough feels too firm. It's all things that you can only learn with experience, practice, and lots of patience.

**After a long day/night working the kitchen, how do you unwind and relax?** I snuggle with my dogs, my husband, have a nice glass of wine, get take out (I'm not about to cook after 16 hours in the kitchen), and pass out on the couch while watching the most mindless thing I can find on TV.

**Do you have any food indulgences?** I like to indulge on ice cream (cookies and cream), good quality chocolate, chicken wings (dry with Old Bay and lemon), and my big guilty pleasure is Chinese food (General Tso's chicken, egg rolls, and vegetable fried rice).

**What are three to five items in your home refrigerator right now that are staples?** Sharp cheddar cheese, mixed greens for salad, marinated olives, pasta sauce, and single serve packs of guacamole.

**Who inspires you personally and professionally?** I'm personally inspired by my husband, Rob. He is so supportive of me and the business we have built together. Everything I do, I do for him. Professionally, I'm inspired by Julia Child, Claudia Fleming, Rachel Khoo, and Ron Ben Isreal.

**What is your go-to dish/recipe that you cook at home after a long day of work?** I like a frittata. It's quick, easy, and a perfect way to use up leftovers. It's a great dinner paired with a simple green salad, and I cook mine completely in the oven, so no need to stand over the stove. Pair it with whatever is in the fridge. I like a nice cold Prosecco—makes me feel fancy.

## Easy Frittata

### Serves three to four

8 eggs  
1/4 cup heavy cream  
Salt and pepper, to taste  
Rough chopped cooked vegetables or meats, cooled about 1/2 cup  
Grated cheese, about 1/3 cup

### METHOD

Preheat oven to 350°F. Line an eight-inch oven safe pan with parchment paper, cut into a 12-inch circle. Spray with cooking spray. Place cooked meats or vegetables into parchment-lined pan. In a measuring cup,

mix together eggs and heavy cream. Season with salt and pepper. Pour over vegetables/meats in pan and top with cheese. Bake in oven until frittata has puffed up, is golden brown, and the eggs are cooked through. (Make small incision in center of frittata with a paring knife to check). Should take about 20-30 minutes, depending on your oven (convection vs. standard). Remove from oven and invert onto a clean plate. Peel the parchment paper off and flip once more onto a clean plate. Allow to sit for five minutes to let eggs settle and rest. Cut and serve warm or serve at room temperature. Dress some salad greens with your favorite flavored olive oil, a splash of lemon juice, and some fleur de sel for finishing. Leftovers become breakfast!

# David Pow

S O U L



**What are a few of your favorite ingredients to cook/play with and why?** Anything new that I've never played with before. Game animals (rabbit, pheasant, venison), for a change. Whole fish—it's simple and elegant at the same time.

**What ingredients are must-haves in your kitchen at all times and why?** Butter because it's butter. Bacon, same reason as butter. A variety of acids (vinegars, hot sauces, citrus) for balance and to brighten flavors. A good extra virgin olive oil. Kosher salt, so my food has flavor. Fresh thyme—it's my favorite herb.

**What's the most exquisite/expensive ingredient or item that you've ever cooked with?** I try to stay away from exquisite and expensive. I have way more respect for someone who can perfectly cook a chicken, than the guy who wants to put foie gras on top of Kobe beef, with a Pappy Van Winkle bourbon reduction. Start with good humble ingredients and, then, don't mess it up.

**What is your favorite: (1) breakfast food, (2) lunch item/meal, (3) dinner dish, (4) dessert, and (5) drink?** Lox & bagel. Rubeen sandwich. For dinner, any inexpensive cut, braised until it's tender, rich, and flavorful. And a Sazerac cocktail.

**What kitchen utensil is your (1) most used, (2) most reliable, and (3) most fun?** Most used: a dry side towel for handling hot things. Don't want to burn my delicate digits. Most reliable: a good pair of restaurant quality tongs. Most fun: Takai Sakayuki chef's knife.

**What's the easiest cooking technique to master? Hardest?** Easiest; salt-curing salmon. Hardest: food shopping. Everybody wants to start with the center of the plate (beef, chicken, pork, fish) and then try to force a vegetable/starch to accompany. Don't do that. Start in the produce aisle. Let textures, colors, and shapes be your guide. What looks fresh? Produce in season is at its peak flavor and will be at its most affordable. Ironic, isn't it?

**After a long day/night working the kitchen, how do you unwind and relax?** The love of a good woman—my wife. If she's not around, I drink too much bourbon.

**Do you have any food indulgences?** A big fat cheeseburger. Cask-aged beer (Jailbreak has an awesome one). Bourbon. Grilled cheese and tomato soup.

**What are three to five items in your home refrigerator right now that are staples?** Butter. Grain mustard. Fresh thyme. Gerolsteiner mineral water (can't be drinking wine all the time). Eggs.

**Who inspires you personally and professionally?** My 13-year-old daughter. Professionally, anyone in this business who isn't phony. Jerome Sharpe, Anthony Bourdain, Marco Pierre White, Gabrielle Hamilton, Alex Manfredonia, the bartender handing me a Sazerac.

**What is your go-to dish/recipe that you cook at home after a long day of work? Drink to pair?** Whatever is left over in the fridge. Whatever open bottle of wine there is.

## Pizza Scrambled Eggs

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### Serves one

1 slice chilled leftover pizza  
2 eggs  
Hot sauce to taste

### PREPARATION

Dice up a piece of leftover pizza from the night before, with or without topping. Any style will work. Fold it into scrambled eggs as you're cooking them. It will warm the pizza, melt the cheese, and mix the toppings into the eggs. Add Sriracha hot sauce or other hot sauce to your taste. Serve with fruit, a mimosa, or whatever gets your day started.

# Henry Miller

TWO IF BY SEA



**What are a few of your favorite ingredients to cook/play with and why?** Saffron. I love the flavor it gives food. Chocolate and wine. Versatility and love both just by themselves.

**What ingredients are must-haves in your kitchen at all times and why?** Butter, eggs, milk, sugar. I love to bake desserts, and having an award-winning restaurant that specializes in breakfast and brunch...they are essential.

**What's the most exquisite/expensive ingredient or item that you've ever cooked with?** Saffron, truffles, Kobe beef, and caviar.

**What is your favorite: (1) breakfast food, (2) lunch item/meal, (3) dinner dish, (4) dessert, and (5) drink?** Sausage gravy over biscuits. Reuben or Cuban sandwich; hate to make them but I love to eat them. Prime rib, medium rare, for dinner. Anything chocolate. And pinot grigio or Corona.

**What kitchen utensil is your (1) most used, (2) most reliable, and (3) most fun?** Kitchen Aid mixer. Whisk. Potato ricer or pasta machine.

**What's the easiest cooking technique to master? Hardest?** Sauté is easiest. Flipping an egg is hard. I taught a cooking class on cracking an egg with one hand and flipping an egg without breaking the yolk.

**After a long day/night working the kitchen, how do you unwind and relax?** A nice dinner and a glass of wine, or dinner out and let someone else cook and clean up.

**Do you have any food indulgences?** Eastern Shore Brewery beer. Dunkin' Donuts Frozen Vanilla Chai. Highland Creamery ice cream (any flavor, it's all good!).

**What are three to five items in your home refrigerator right now that are staples?** Milk, butter, yogurt, wine, Andouille sausage, cheese.

**Who inspires you personally and professionally?** Julia Child. I was raised watching her TV shows and she spoke at my graduation from the Culinary Institute of America. Now, I do a cooking class every year featuring her. And currently, Bobby Flay. I love BBQ and Tex-Mex.

**What is your go-to dish/recipe that you cook at home after a long day of work?** Paella with Corona or chicken pasta Alfredo with wine.

## Paella

### *Serves three to four*

#### Ingredients

6 cups fish broth or clam and shrimp broth  
1 lb. boneless chicken thighs, halved  
1 lb. Andouille sausage  
30 medium or large mussels, cleaned and de-bearded  
12 small little neck clams  
15-20 large shrimp, shelled (save shells for making the broth)  
1 pinch saffron threads (about 1/4 teaspoon)  
6 cloves fresh garlic, diced fine  
1/2 bunch parsley  
6 sprigs thyme  
1/2 onion diced  
2 teaspoon smoked paprika  
2 large red pimentos seeded and sliced in narrow strips (sweet red peppers)  
3 medium Roma tomatoes, skin removed and cut into small pieces  
1/4 cup good quality olive oil  
1 1/2 tsp. sea salt  
3 cups Valencia rice or pearl rice  
1 small can fire roasted red pimentos, cut in strips for garnish  
1 cup frozen large peas  
1 large lemon cut in wedges for garnish, optional

#### **DIRECTIONS**

Make a paste with the parsley, two cloves garlic, thyme, and half teaspoon salt. If you have a mini-processor, this is ideal. If not use a mortar and pestle. After grinding, add paprika and a little water to make a paste. Set aside for later.

Preheat oven to 400°F. Next, heat the olive oil in a large paella pan or sauté pan. Add half of the diced garlic and quickly sauté, being careful not to scorch the garlic. Add the chicken and sausage, remove when cooked and keep warm.

Next, add to the same pan a little more olive oil and add the diced veggies, half of the pimento strips, onion, peas, and remaining garlic. Cook over medium heat until the veggies are somewhat limp. Next, raise the heat and add the tomatoes and cook about two minutes more.

Next, pour in the rice and stir well in the veggie mix, coating all of the rice with the mixture. Now add all the hot broth called for and raise the heat. Bring to a boil for about two to three minutes.

Add the chicken and sausage, the paste of garlic, and the salt. Stir well. Taste to see if it has enough salt. Boil for two minutes until some of the broth is absorbed. Paella should still have sufficient liquid at this point.

Add the shrimp, mussels, and the clams. Stir just a bit so the seafood gets mixed in the rice and move the pan to the hot oven. Cook uncovered until the rice grain is soft, about 10-12 minutes for a gas oven and 15-20 minutes for an electric oven. After time has elapsed, check rice to see if the all the liquid has been absorbed. If there is still liquid, remove from oven and set on a medium-high heat gas or electric burner and cook for one or two minutes uncovered. Do not stir. Then cover with foil, reduce the heat to low, and let sit for five to 10 minutes until rice is cooked. Garnish with remaining pimento strips and lemon wedges. Enjoy.

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# The State of Real Estate

**How federal and state economics and politics have affected Maryland's housing market now and into the future, and what local realtors are seeing on the front lines**

*By James Houck*



To characterize Maryland's housing market for the past year as "not good" would be easy but somewhat misleading. True, there are basic economic indicators (low inventory, high prices, fewer buyers) that explain a soft market

for much of 2019 and, yet, there are reasons to be optimistic as the summer season transitions to fall. Mortgage rates are expected to remain low and overall economic activity throughout Maryland is expected to increase this summer, leading to more home sales. Unemployment also remains low in most Maryland counties, which leads toward pay increases for workers in those areas. Central Maryland counties (Anne Arundel, Howard, Prince George's, and Montgomery among them) represent the lowest unemployment rates. This, combined with low interest rates, should translate to higher demand this fall for residential housing, particularly single-family homes.

unremarkable 35th nationally, tied with Michigan... Maryland's February home sales were, for lack of a better phrase, not good. Year-over-year sales were down 7 percent statewide that month." In fact, 15 of 24 major Maryland jurisdictions experienced a year-over-year decline in sales.

Interestingly, this counters the traditional notion that our region is recession resistant. After all, Maryland maintains a sub-4 percent unemployment rate and mortgage rates have remained low throughout the 10 years of economic expansion. However, the federal shutdown also proves our state's reliance on government employment. The shutdown affected consumer buying power in the short term and cracked consumer confidence, further burdening markets.

The next assumption would be that weak sales would lead to lower pricing, but that has not been the case. Low inventory has kept prices inflated. "Despite the recent softening in homes sales, the inventory of unsold homes remains well below what many real estate professionals would con-

**"It is conceivable that this summer will be associated with a restoration of year-over-year home sales growth."**

—Anirban Basu

Why the housing market became stunted through most of 2019 helps explain how it's poised to recover now into 2020, despite earlier predictions of a looming nationwide recession.

"When the federal government is impacted by change, Maryland's economy is inevitably impacted," states leading economist Anirban Basu in his latest report contributed to the June/July 2019 issue of *Maryland REALTOR* (the publication for the state's largest real estate association, Maryland REALTORS).

"Since the federal government shutdown, the economic momentum that characterized much of 2018 has proven elusive in the Free State," he says. Basu explains that lackluster job growth from March 2018 to March 2019, especially in Central Maryland (adding just 15,600 jobs), was a major factor in setting back the housing market. "In percentage growth terms, that ranked Maryland an

sider equilibrium in a larger share of communities," Basu says. Across Maryland, median home prices rose 3.6 percent between March 2018 and March 2019 (from \$275K to \$285K).

The good news? Maryland still ranks fifth nationally for defense contract spending. That influx of federal dollars helps position Maryland's economy for an overall recovery. "With the federal government shutdown increasingly in the rearview mirror and with the national economy strengthening, Maryland's economy should be more vigorous by the summer," Basu suggests. This, in turn, should be a boon for the housing market.

Additionally, mortgage rates are expected to remain low. Many experts think it's likely that the Federal Reserve actually cuts rates versus raising them, which could lead to even lower mortgage rates. Good news for potential buyers.

Right now, the consensus among Maryland's housing market experts is very cautious optimism heading into the final quarter of the year and beyond. The dark cloud of inflation is looming in the distance, though it remains uncertain what exactly could trigger a recession. Meanwhile, the housing market is expected to support an adequate sales pace, gradual price increases, and low average days on market. Good news for sellers.

"It is conceivable that this summer will be associated with a restoration of year-over-year home sales growth," Basu states.

The wild card heading into 2020? It's a presidential election year. And elections, especially national, have the psychological effect of uncertainty among investors and consumers alike. Less investment and spending could be a straw that breaks economic expansion's back. But, for now, a strong U.S. economy and Maryland's slow but steady recovery are reasons to feel confident in the near-term.

## State Legislation Impacting the Market

In this year's Maryland General Assembly, legislation categorized under affordable housing and taxes became a case of "be careful what you ask for." Many significant pieces of legislation that could have spurred affordable, first-time buyer, and new housing failed to pass. Meanwhile, several bills that streamline taxation collection did pass (optional property tax installment payment schedule and collections of unpaid taxes and tax sales). Legislators were keen on the windfall of money, about \$400 million, that the state would receive as a result of the President Donald Trump's "Tax Cuts and Jobs Act," which amended the tax code for the first time since 1986.

Perhaps in an effort to provide a much-needed jolt to the housing industry, there was support among Maryland real estate professionals for several bills, which included HB41/SB88 "Student Debt Relief Act" (would have relieved student debt on the backend by adding an income tax deduction for 100 percent of the interest paid on a qualifying student loan) and several versions of legislation aimed at decoupling the federal and state taxation methods (for example: a Marylander that takes the standard federal tax deduction could itemize their state taxes versus taking the standard state deduction, to benefit from certain federal deductions, such as



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mortgage interest). These did not pass, despite the reasoning that debt relief in these forms could, in theory, increase consumer spending power and investment. All for naught.

Other bills that failed to pass included several of the tax credit variety, including those pegged to credit homeowners that install automatic fire sprinkler systems or perform lead remediation. Bills that would have credited housing developers who target a percentage of units to low-income families or construct public housing available to all-income levels failed, as did other affordable housing credits (one that did pass was a property tax credit for elderly individuals, removing the state's 40-year residency cap to qualify). Despite this—and much like the economic and housing forecasting taking place—there were reasons to be optimistic. The General Assembly did pass several much-anticipated bills. According to *Maryland REALTOR*, "two of Maryland REALTORS' top priorities, HB222—which requires written agreements for escrow money holders—and SB678—which permits Maryland notaries to provide remote notary services—passed on the last day."

In fact, the last day of legislature was a busy one, as hundreds of bills were finished—yea or nay. Among those that passed to the benefit of the real estate industry, according to *Maryland REALTOR*, "legislation clarifying that real estate licensees must keep information learned at meetings to form a brokerage relationship confidential; legislation to permanently extend state (not federal) tax relief for forgiven mortgage debt; and legislation limiting ground rent escrows against sellers."

## On the Front Lines

Market sentiment among realtors echoes the cautious optimism that economists favor right now. We discussed the Chesapeake Bay real estate market, particularly Anne Arundel County and the Mid-Shore (Queen Anne's, Talbot, Kent, Caroline, and Dorchester counties), with several agents and their answers help shape the local story.

"The last year or two has been primarily a sellers' market but it's more nuanced than that," explains Shane Hall, of The Shane Hall Group of TTR Sotheby's International Realty. "Our market is hyperlocal with schools, water, and proximity being the driving factors of value in our towns. Within the towns, neighborhood values are driven up or down by amenities offered. It's a great time to sell if you're in the areas everyone wants to be in."



MANY BABY BOOMERS ARE TRANSITIONING FROM LARGER HOUSES TO SMALLER—**DOWNSIZING** INTO WALKABLE, MIXED-USE COMMUNITIES

Travis Gray, an associate broker with Coldwell Banker Residential Brokerage in Annapolis, confirms that inventory, or lacking quality thereof, influenced the early half of 2019. “The general feeling earlier this year was that we had a lack of inventory, but it turns out we had about the same inventory as last spring, but we just didn’t seem to have much good inventory as the year started. But, by mid-spring it seemed like the flood gates opened and some really good inventory came on the market and went under contract quickly.”

The most sought-after inventory may (or may not) surprise you. Buyers are seeking turn-key, low-maintenance properties. “The house can’t really have a bunch of projects needed. People will pay for things that are done,” Hall says.

young grads and high schoolers, the answer is no—that is Generation Z. Millennials are adults, many of whom are mid-career, starting families, and buying homes. Generation X, by the way, is the generation that could “take on the world” and have bought many of the suburban fixer-uppers.)

“The Millennial buyers are influencing the market in different ways,” says realtor Biana Arentz of Coldwell Banker Residential Brokerage. “They do not want the big homes that their parents had, but they are buying homes...and investing in real estate. The younger generation is worried about student debt and are putting smaller down payments—but they are smart and are sticking to a budget.”

Sarah Morse, another agent with Coldwell, agrees. “These buyers want an urban lifestyle, where they can walk everywhere, eat out, attend concerts, and enjoy a sense of community. They don’t care about having a large home; it is more important for them to live more simply and be able to lock and leave.”

Real estate agents confirm that the most desirable communities continue to be the downtown vicinities of Annapolis, Easton, and St. Michaels, as well as outlying townships including Severna Park, Crofton, Chestertown, and Cambridge. But the very attributes that make them so desirable (walkability, community amenities, excellent schools, history/culture, close proximity to water) have spread to geographically adjacent neighborhoods, especially as mixed-use development continues to be built.

“Properties on the Wye River or the Chesapeake Bay area [are growing in popularity],” Arentz says. “We love Prospect Bay, a neighborhood in Grasonville—minutes to the Bay Bridge—that is a golf course community with water access and lots of amenities. Cove Creek and Southwinds, also in Queen Anne’s County, are desirable.”

“Poplar Point is another sought-after community for those who know the area well and can appreciate the accessibility,” suggests Mary Ann Elliot, also with Coldwell. “Although it is not technically in Annapolis, it is located on the Annapolis side of the South River and has exceptional private marina facilities for boating, kayaking, paddle boarding, crabbing, and fishing.”

“One criterion that is most sought after is water access and proximity to shops and restaurants,” sums Coldwell agent June Steinweg. “A neighborhood where someone can easily launch a kayak, paddle board, jet ski, or sail/power boat. Another criterion is walking/biking trails.”

**“The younger generation is worried about student debt and are putting smaller down payments—but they are smart and are sticking to a budget.”**

—Biana Arentz



MILLENNIALS ARE ADULTS, MANY OF WHOM ARE MID-CAREER, STARTING FAMILIES, AND BUYING HOMES

“Condition is king,” states David Orso, who leads the David Orso Team of Compass Real Estate. “Buyers want homes with little to no work required. The idea of selling a home with lots of deferred maintenance is almost obsolete. The ‘great neighborhood’ just isn’t enough anymore.”

This trend is partly attributable to two different generations—Baby Boomers and Millennials—that, actually, have this similar need but for varying reasons. Many Boomers are transitioning from larger houses to smaller—downsizing into walkable, mixed-use communities—and they do not want a project home (meaning fixer-upper). Similarly, an influx of first-time homebuyers (Millennials) have entered the market—particularly in denser, mixed-use neighborhoods and towns—with above-average buying power. They want clean and pristine. (For the record: those of you asking if Millennials are

**“By mid-spring it seemed like the flood gates opened and some really good inventory came on the market and went under contract quickly.”**

—Travis Gray

## **How You Can Impact the Market**

One of the most asked questions by both potential buyers and sellers has always been “Is now a good time to buy/sell?” And the answer is...well, it depends. To look at the big picture (see previous section in this article) and gauge whether it’s a buyers’ or sellers’ market based on available data, or if the season plays a factor, is a smart-ish approach, but, ultimately, the answer depends upon you. Are you ready? And a knowledgeable, experienced real estate agent can help you determine yes or no.

As of this writing, there are factors that benefit both buyers (low interest rates; “no doc” and “low doc” loans availability; quality inventory) and sellers (lower inventory; higher pricing), so it’s important to determine if you are truly ready to commit to a purchase/sale. “The time to buy is when you find the house you love and you can afford it,” says Arentz. “I always tell my clients not to worry about the season, just keep looking and we will find what they are looking for.”

Similarly, Orso advises that full commitment is needed when selling a property. “The best time to sell is when it is right for your needs and when you are committed to the process,” he says. “Selling a home is no easy task and it will be annoying to do if you are halfhearted.”

That said, realtor Travis Gray offered sound advice when taking the long view of the market and how buyer/seller decisions fit in. “If you’re an investor, or a cash buyer of opportunity, I would hold off on buying until the fall of 2020 when the market is almost certainly going to dry up with the election,” Gray assesses. “If you don’t have that kind of flexibility, now is a good time [to buy] in my opinion. With interest rates low and summer, when the market typically slows down, there

could be some good opportunities. It’s impossible to know for sure where we are in the cycle, so buy something you will be happy in for at least 10 years in the event the next recession is close.

“There seems to be good energy in the market and the economy overall. In my opinion, if you are planning on selling in the next couple years, sell now. Two years from now could be a very different landscape.”

Steinweg concurs that selling now is favorable. “If you look at trends over the last several years, the cyclical nature of selling a home has kind of leveled out. So, I think if you price it correctly and present it well, it will sell! Inventory goes down during the ‘slower’ months, so it kind-of balances out.”

“If you listen to your realtor and price the property properly, declutter, stage, paint, et cetera, [you will sell your property],” says local realtor Day Weitzman. “It can take quite a while to prepare a property for the market and any homeowner who doesn’t take the time to prepare is making a mistake. Pricing and condition are very important.”

Preparation is the word heard time and again when discussing how sellers should approach the market, whether it’s before or during a potential transaction. “Get a home inspection before you list and address the main issues,” Gray says. “Prepare the property—paint, clean, landscape—as much as possible.”

“Curb appeal is crucial,” Morse confirms. “Power wash the exterior, get your windows professionally cleaned, and spruce up your garden. Take out furniture—the home shows best when two-thirds furnished, as buyers need to envision their belongings. Think about space, light, flow, and function. Clean and declutter. Trust the experts.”

And for buyers hoping to stick out among several bidders on a single property and “win” the pur-

chase, similar principles apply. Build a reputable team behind you; local and respected realtor, lender, and title company. A good listing agent will investigate the buyer's lender and title company. Other critical elements to prepare for are time of settlement (Does the seller want to settle quickly or want extra time in the property?), the deposit amount (Consider making a larger deposit than necessary to affirm the seriousness of your offer), and organize, organize, organize. "Submit clear, neat offers with a summary page attached," Morse says. "It can matter. A seller considering two offers, where one is organized with each detail checked and another messy or incomplete, may select the professionally presented offer, even if for a lower amount."

Of course, whether you're selling or buying a home, all the timing, preparation, and organization ultimately comes down to one thing...pricing.



THE SINGLE MOST IMPORTANT FACTOR IN SELLING ANY HOME IS TO PRICE IT PROPERLY.

—Debra Fortier.

"The single most important factor in selling any home is to price it properly," says local realtor Debra Fortier. "Introducing a home at an inflated price is almost always going to slow down your sale and result in settling for a price lower than you would have received if the house had been listed at the appropriate price going in." This is a sentiment shared by every realtor surveyed for this article.

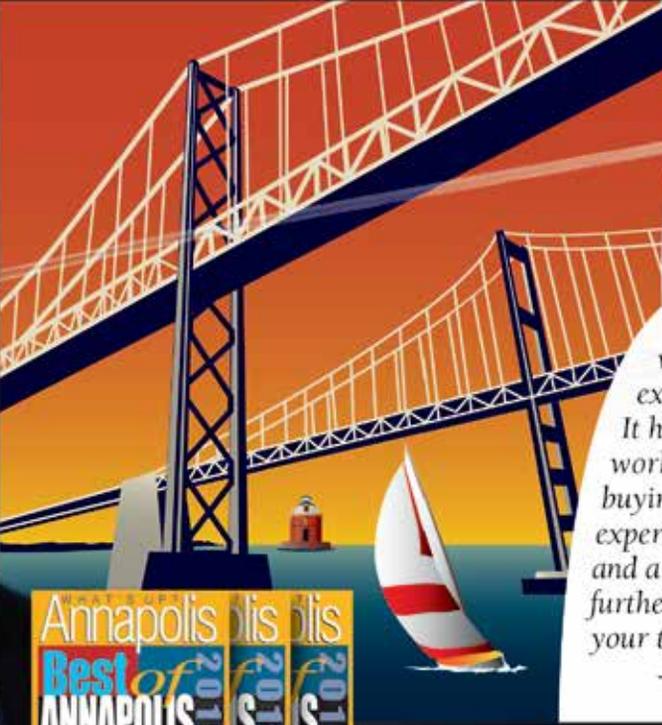
Weitzman hits on a serious point, "Homeowners have to take the emotion out of selling their home and realize the minute the house goes on the market they are in a business transaction and should pay attention to the expert they hired to help them sell."

David Orso offers the bowtie. "Supply and demand are always at play and vary by category," he says. "It is critically important to work with an agent who can assess the activity accurately for a home like yours or yours-to-be."

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— Robert & Victoria Kinsler



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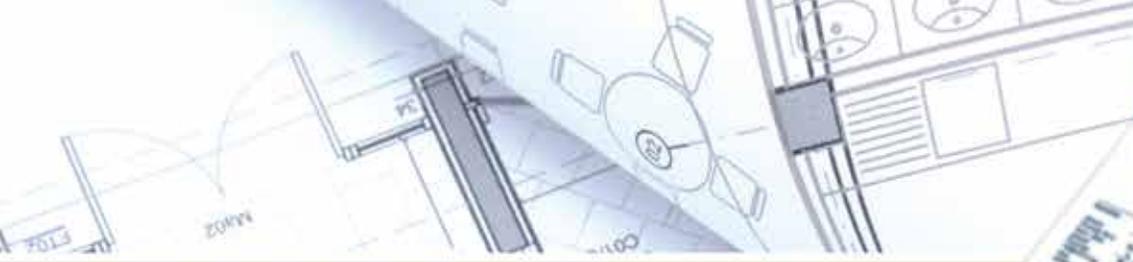
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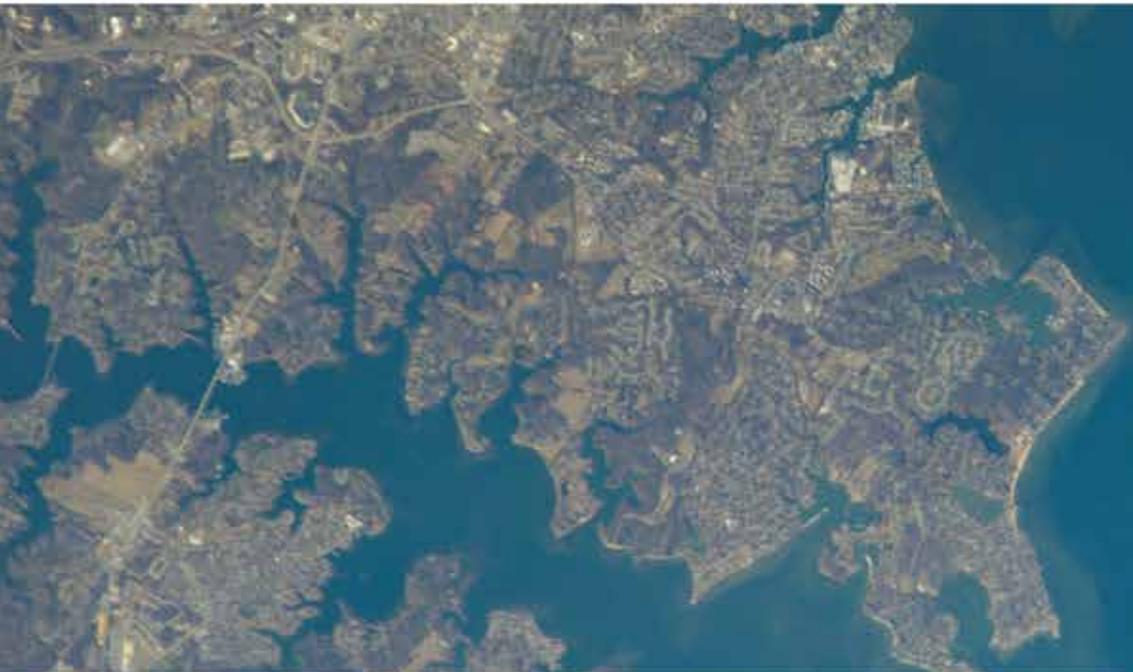
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# ANNE ARUNDEL COUNTY COMPREHENSIVE ZONING IS UNDERWAY ARE YOU READY?



## WE ARE.



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Anne Arundel County's current zoning process, known as Comprehensive Zoning, now is underway. This process takes place only once every eight years and provides an opportunity for landowners to have a voice in changing, or preventing changes, to the zoning classifications that govern the use of their property.

Comprehensive Zoning affects commercial and residential properties alike. All property owners should be mindful that the results of this process could be to their benefit – or detriment. While a favorable change in zoning can provide additional flexibility for future expansion or improvement of a property, it also is possible that areas may be downzoned, changing existing commercial land use zones into residential zones, or vice versa.

Our attorneys analyze zoning implications that could affect our clients' investments for years to come. We use our decades of land use expertise to work with local administration and government officials to mitigate attempts to downzone areas that will affect their commercial or residential property, as well as increasing zoning classifications for enhanced benefit.

Now is the time to get involved in the process. Make sure you stay ahead of any potential zoning changes that may adversely affect you or your business. Let our partnership, our decades of experience in real estate, land use and administrative law help you protect the future of your investments.

**LIFF WALSH**  
& **SIMMONS** 410-266-9500

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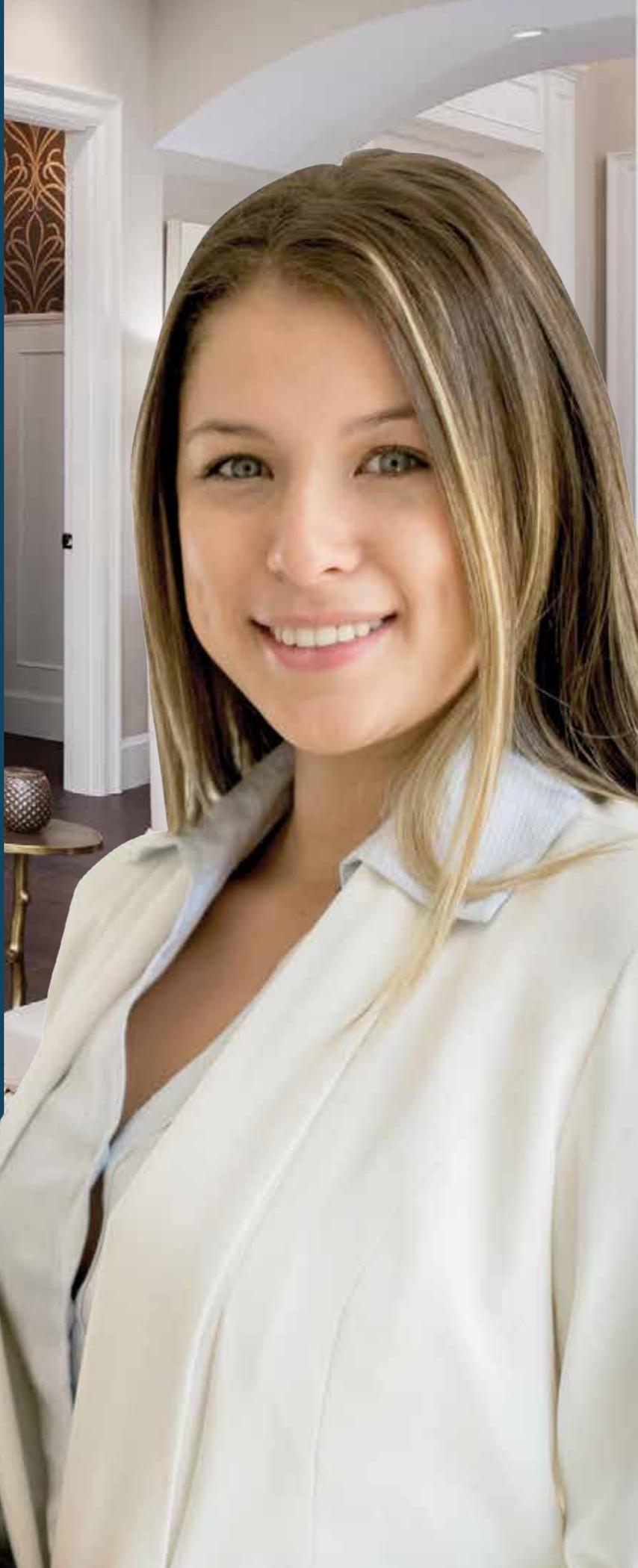
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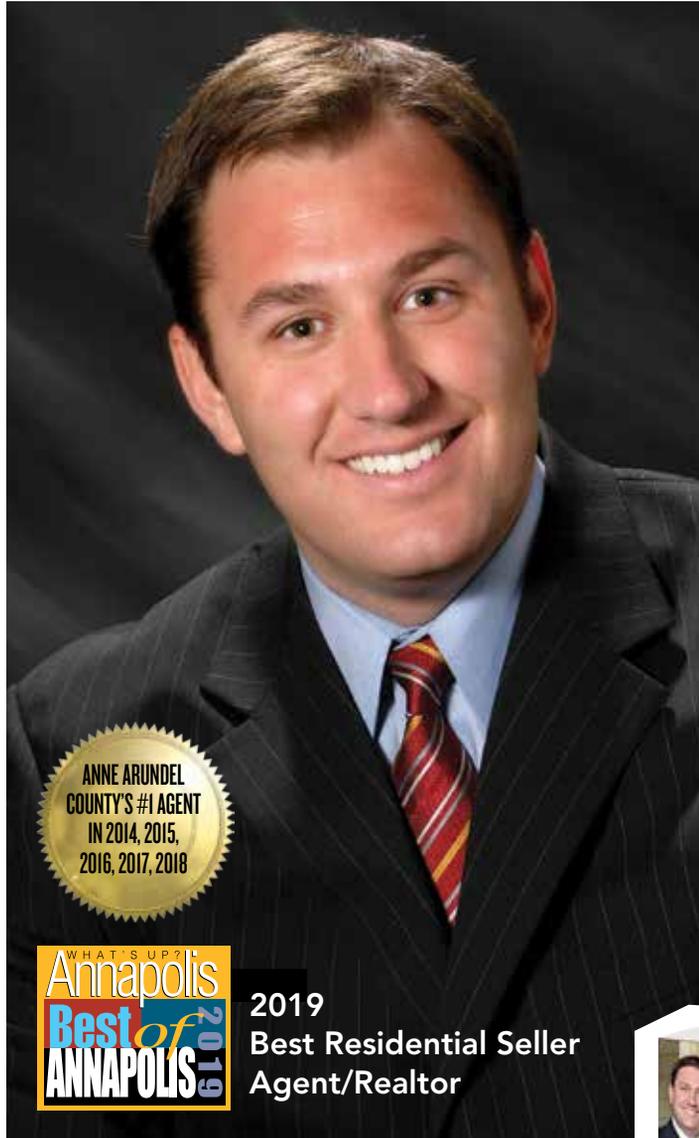
# LEADING REAL ESTATE & HOME PROFESSIONALS

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Throughout the pages of the following special section, you will meet some of the area's most prominent real estate specialists. These are the people who can lead you through the ever-changing and complex world of home buying/selling/leasing.

These individuals are not only experts in the field, but they are your neighbors...people who support the community you care about. In short, these are real estate professionals you most definitely should know.



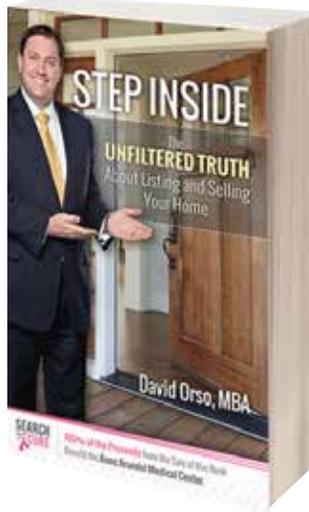


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# David Orso

**D**avid Orso is known as the “local boy turned Realtor”. David discovered his passion for real estate about 20 years after investing in real estate properties. As a life-long resident of the Annapolis area, David is extremely knowledgeable about the Annapolis, Severna Park and Arnold real estate markets.

David leads a small team of experts which has been ranked #1 in Anne Arundel County, regardless of brokerage, for total sales volume for six years in a row.

David was voted as one of the top ten agents in America by the Real Estate Institute of America, is consistently recognized by his peers as a thought leader and innovator in the field and is a well-known speaker and author on the topic of residential real estate.

During the past 36 months, David has sold over \$184 million in real estate in Anne Arundel County.

On average, his listings sell within 57 days and for at least 95 percent of the original list price. David built his business on several key principles: systematic attention to detail, excellence in marketing, and skilled negotiations. His success in life and business demonstrate his innate ability to build and nurture relationships and provide exceptional service to his clients with world-class professionalism.

David has a vision to elevate the standard of excellence in the residential real estate industry through his 82-point home selling system. David obtained his undergraduate degree from the University of Dayton with a major in Psychology.

He earned his MBA from Loyola College of Baltimore with a concentration in Strategic Marketing. David continued his academic endeavors at Harvard University Law School in the esteemed Program on Negotiation.

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### 101 Water Street, Severna Park

Sold in 14 days for \$1,885,000  
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152 days, but failed to sell.



### 46 Boone Trail, Severna Park

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above list price



### 180 S Southwood Ave, Annapolis

Sold in 12 days for \$610,000



### 2304 Noblewood Rd, Edgewater

Sold in 11 days for \$479,000

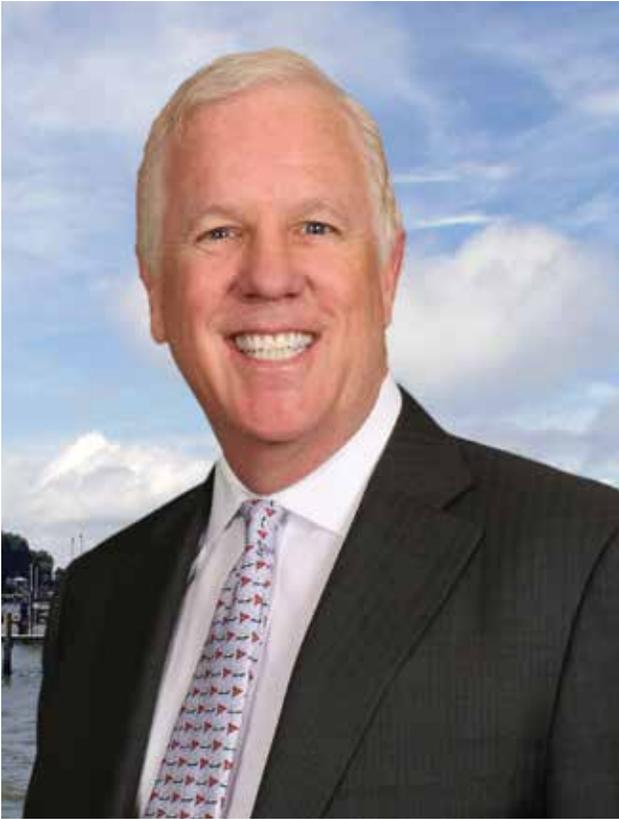
## What clients are saying

*"David Orso operates his real estate practice as a full time professional business. He has found the "sweet spot" of being large enough to employ a full-time staff of outstanding professionals to assist him, while still providing his personal touch to each client." – Dave S.*

*"The David Orso group is so professional. They took us through the listing process all the way to closing with no headaches. I would highly recommend David and his group to handle your house sale above all else. A special shout out to Lisa Boyer. Any questions I had were answered very promptly and any issues were brought to attention quickly. David surrounds himself with good people and that's the key to a successful business." – Mike B.*

If you are considering selling your home, now is a great time to do so.  
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# Charlie Buckley

MR. WATERFRONT® TEAM OF  
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Reid Buckley

Joe Bray

Sarah Seeling

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[charlie@waterfronthomes.org](mailto:charlie@waterfronthomes.org)

The Mr. Waterfront® Team of Long and Foster/Christie's International offers buyers and sellers expertise in waterfront negotiation and marketing that is unsurpassed. Charlie Buckley and the Team – Reid Buckley, Joe Bray, Sarah Seeling, and Steven Arcé – have worked with 4x more Annapolis-area buyers and sellers than any other agent over 25 years. This depth of experience not only saves clients time and money, but it also provides peace of mind in what can be a confusing and challenging endeavor. Recognized as an industry leader for a reason: incredible waterfront knowledge, a dedication to the highest quality marketing, and a commitment to treating all clients with honesty and respect.

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110 Bellehahn Court is a magnificent waterfront estate situated on a private 3.33 acre lot overlooking the Severn River. The breathtaking setting is truly unsurpassed with a private deep-water pier, stunning mature landscaping, and extensive hardscaping. There's a gorgeous outdoor entertaining space with an al fresco kitchen, swimming pool with waterfall and spa, and several levels of decks and porches. This resort-inspired home is located in a blue-ribbon school district; it offers multiple boating destination options and has quick access to major commuting routes. Offered at \$4,985,000

Please tour 110 Bellehahn Court online at [www.WaterfrontHomes.org](http://www.WaterfrontHomes.org)



# Travis Gray

**T**ravis Gray was born in Annapolis and raised on the Severn River. He comes from a long line of Real Estate professionals and serves both sides of the Chesapeake Bay. He specializes in marketing and selling waterfront homes and fine properties in the Annapolis area.

Travis is a leading resource for his clients and the community. Among his industry expertise, he also manages AnnapolisWaterfrontGuide.com, a website dedicated to providing useful Real Estate information, market trends and waterfront resources.

Travis is a Certified Luxury Home Marketing Specialist™ (CLHMS), holds the Graduate, Real Estate Institute (GRI) designation, is a lifetime member of The Masters Club, member of the International President's Elite and has received multiple industry awards.

Prior to Real Estate, Travis worked in the entertainment industry, first in Affiliate Sales and Marketing at Discovery Networks and later as Executive Vice President of BrainBox Entertainment where he developed, negotiated, produced and oversaw programming including: Amazing Waterfront Homes (HGTV), The Real Estate Pro's (TLC), Stage This House (A&E) and Small Space Big Style (HGTV).

## Travis Gray

Associate Broker

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O: 410.263.8686  
E: TGray@CBmove.com  
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### 1027 Whitehall Cove

Annapolis | Whitehall Creek  
\$1,350,000



### 217 Owensville Rd

West River | South County  
\$620,000



### 803 Coachway

Annapolis | Severn River  
\$4,100,000



### 55 Southgate Ave

Annapolis | Murray Hill  
\$750,000



### 805 Boucher Ave

Annapolis | Eastport  
\$1,325,000



### 3 Cumberland Ct

Annapolis | Historic District  
\$950,000



## Doris Williams

Realtor

The Williams Home Team of Taylor Properties  
Cell: 410-487-5919 | Office: 301-970-2447  
175 Admiral Cochrane Dr, Suite 111.  
Annapolis, MD 21401  
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# Doris Williams

The Williams Home Team of Taylor Properties

## Gifting for Gratitude

**M**ore than selling homes, The Williams Home Team believes in community. With the Gifting for Gratitude program every local hero who buys or sells a house gets a thank you. Each realtor on the team who works with someone who serves the community gives up to 20% of their commission back directly at closing. Police, Firefighters, Nurses, Doctors, EMTs, Teachers, Veterans- just to name a few- continue to benefit with this program. There are no strings attached. This gift is applicable when selling or buying a home in Maryland. If you buy or sell a \$500,000 house, you can receive up to \$3,000 that can be used towards your closing costs! For all who serve, thank you! The benefit also applies for widows and widowers of veterans and additional healthcare providers.

Doris Williams is a go-getter with a big heart. She's an associate broker at Taylor Properties, and head of the Williams Home Team there. She's competitive when it comes to making moments of magic happen for those that do business with her. Buying or selling a home is one of life's biggest transactions, and she loves being there to educate, to do the legwork, and to make these transactions seamless for her clients. She has set a precedent for her team, and others in the community, by giving back at every opportunity. It's clear that she does what she loves, and brings that passion to every transaction. Doris is also certified as an International Realty Specialist and serves as a speaker for the Beverly Carter Foundation for Realtor® Safety.



### 34 Boucher Pl, Annapolis, MD 21403 | MSL# MDAA400400 | \$519,000

Boucher Place Eastport pristine townhome with all the bells and whistles including handscraped hardwood floors, wainscoting, granite, stainless, gas fireplace off the dining room, ceramic, pendant lights and custom built in blinds, crown molding and recess lighting throughout Multilevel unit with upgraded cabinetry, multiple master suites and an oversized bonus room easily used for an extra guest room or office! Full bathrooms and oversized closets with organizer accompany each spacious bedroom! Perfectly landscaped patio surrounded by privacy fencing is ideal for entertaining! Quiet private community yet only a 15 minute walk to downtown Annapolis! Private dog park and outdoor park area for the residents! This home is the sought after exceptional combination of luxury, privacy and convenience! Quintessential Annapolis, water, beauty, convenience!



# Diana Klein

Lawyer's Realty, LLC

**L**et's be honest, in today's social media world, buyers do not need a realtor to find a home online. What clients do need is someone to negotiate a good deal and someone to protect their interests in one of the largest transactions they will make. Lawyer's Realty redefines the services provided by real estate brokerage by being owned and operated by an attorney. Lawyer's Realty can provide an attorney to review your closing disclosure or prepare a specific addendum for a unique transaction. If a legal question should arise during your transaction, know that Lawyer's Realty can provide a quick answer. If you are a client of Lawyer's Realty, you work with a realtor that has the support of an experienced real estate attorney to assist with those difficult transactions, review any contract and provide priceless knowledge to negotiate the best deal for you. No other real estate brokerage offers these services.

While Lawyer's Realty has great contacts to find great investment deals, they also have the expertise to negotiate the best deal on a luxury home, a short sale, or an R.E.O. property as a buyer or a seller. Let Diana and her team guide you through your transaction with your interests protected. With more than 19 years of experience and knowledge, Lawyer's Realty has the expertise to negotiate the best deals and protect your interests.

Aside from owning her own full-service real estate brokerage company, Diana Klein operates the law firm, Klein & Associates. Diana practices commercial and residential lease and contract negotiations, she practices real estate law, she can also help you start or sell your business and can assist with your estate administration needs. Diana Klein also owns and operates a title company, which can streamline the buying process. Lawyer's Title is always able to provide estimated closing costs, net proceeds for seller, and conduct 1031 exchanges for investors. Their fees are reasonable and they can travel to the client for settlements. With Diana as the broker, having the legal background and knowledge on all aspects of the real estate transaction, all her agents are equipped with the necessary tools to give you effective representation. Contact them with all your real estate and legal needs.

## Diana L. Klein

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5 Bedrms, 4 full bath and 2 half baths.  
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Also has standby generator.



**Q:** Why should I choose a Waterfront Specialist to sell my home?

**A:** Your waterfront home is one of your largest assets. As you consider whom to trust with your unique

property, you should think about their qualifications. Just as you would go to an orthopedic specialist (and not a general doctor!) about your knee, consider the competence of agents with regard to waterfront. Does the agent have a website dedicated to waterfront and water-oriented properties? When you enter "Annapolis Waterfront Homes" into a search engine, who shows up? Make sure your waterfront property gets the attention it deserves!

**CHARLIE BUCKLEY**

Waterfront Specialist

Mr. Waterfront Team of Long & Foster



**Q:** What is your opinion of today's real estate market within your county/region of operation?

**A:** Rates are way down, sellers are motivated, builders are offering

incentives and the dream of home ownership is easier today than ever before. With rates low and many low or no down payment programs, buying NOW is an awesome time. For sellers, the market is still very good but it has slowed down its hectic pace from last year. Sellers would be advised to use the services of a real pro and not try a friend or a discount brokerage operation. When the market contracts, sellers need real guidance and expertise. In my 43 years of selling real estate, Presidential election years are never robust years to sell. NOW is the time to sell to capture the highest sales prices.

**BOB LUCIDO**

Bob Lucido Team of

Keller Williams Integrity



**Q:** What can someone buying waterfront property in Annapolis expect to find?

**A:** Annapolis is a diverse community rich in history and culture

and offers a huge selection of waterfront homes. Currently, there are homes ranging from condos in the \$400s to a prestigious waterfront estate for \$6,950,000. With our direct access to the Chesapeake Bay and some of the best boating, fishing, and crabbing in the world, it's not surprising to see waterfront home sales and values on the rise. Welcome to the Annapolis lifestyle.

**TRAVIS GRAY**

Associate Broker

Coldwell Banker Residential Brokerage



**Q:** What overall trends are you seeing in the market today?

**A:** Around Annapolis, we have variety! We have the historic row homes, we have custom waterfronts, we have traditional suburban colonials,

we have condos... We have new construction and we have old construction that's stood the test of time.

With the rise of the DIY Network and HGTV popularity, and with that the social media exposure, it's been almost a decade of buyers looking for the open concept kitchen and living combinations. Historical properties are exempt but otherwise homeowners are looking for clean sight lines to promote engagement. Whether it's hosting gatherings or everyday living, today's owners want to feel involved and engaged in what activities are going on at home. The open concept kitchen and living combo allows people to do just that.

New construction model homes are usually a pretty good barometer for what buyers today are looking for. If you stop by any model home today, you'll see exactly that!

**SHANE HALL | THE SHANE HALL GROUP**

TTR Sotheby's International Realty



**Q:** How do Critical Area Regulations affect my property?

**A:** Critical Area laws create restrictions on how properties can be developed, improvements

constructed, vegetation maintained, and woodland cleared. Homeowners that do not adhere to the regulations could face legal consequences and financial penalties. Whether buying a new property or making alterations to an existing one, it is imperative that you perform the proper research. Before moving forward with your real estate plans, be sure to contact a Critical Area Planner and an experienced land use and zoning attorney to make sure you are prepared for any restrictions, limitations or requirements that may affect your property.

### JAMES WALSH

Liff, Walsh & Simmons



**Q:** With the ability to search for homes online myself, why should I hire a buyer's agent?

**A:** The Internet has made it easier for buyers to tour homes online and narrow down

their list. The seller of the home pays the commission of the buyer's agent, so it doesn't end up costing you anything as the buyer, but it can end up saving you time and money by having the guidance of an agent. The closing process for a buyer is quite involved from the home inspection and the loan to all the paperwork and coordination—all the steps to get you to a stress-free settlement. Buying a home is an exciting time, so you should enjoy it and leave the less fun parts to the agent!

### THE DAVID ORSO TEAM

of Compass Real Estate



**Q:** How should I best prepare to meet with an agent to list my home?

**A:** Have a discussion with any other decision maker in the home about

your goals, budget, and timelines. Make sure you are ready to sell, know what date you need to sell your home by, and what your budget is for any necessary home improvements or repairs. Make a list of any home improvements you have made to the home. Get an extra key made for the lockbox. Be prepared to take the agent on a tour of your home and share your favorite features about the home and the community.

### THE DAVID ORSO TEAM

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# Annapolis in 2020

CONVERSATIONS ABOUT  
THE CITY OF ANNAPOLIS'  
FUTURE WITH PROMINENT  
PERSONALITIES

By Frederick Schultz

Welcome to our next installment of focused conversations with community personalities as we approach the third decade of the 21st century. Here, we speak with Sheila Finlayson, an Annapolis alderwoman, a chairperson of the city's public safety committee, a member of the economic matters and rules committees, and liaison to the education commission.



Photography by Steve Buchanan

**Your official bio outlines your long and distinguished career in teaching. What made you run for the Fourth Ward City Council seat?**

I left South River High School after 25 years only because I was elected president of the teacher's association of Anne Arundel County. I did that for four years, during which I worked closely with community leaders, parents, as well as the educators I represented, to make sure teachers had all the rights and resources they needed to be successful in their classrooms. I negotiated the largest pay raise teachers had received since the 1980s. We got "three sixes"—a six percent increase three years in a row. When the superintendent, at the time, tried to change our healthcare without negotiating it with the union, I was able to get support from parents and community leaders.

**Did you have constituents suggesting that you run for the position you're in now?**

Absolutely, even though I had not been that familiar with City Council business. I received several phone calls from elders in the community. My mom had gone to the March on Washington, and a group of community leaders like [civil rights activist] Marita Carroll had watched me over the years and nurtured me. So, when I was told the vacancy was there, I felt I had a responsibility to the community to step up. I talked to my dad and he said, "Obviously they need you. You've got to do this." So, over Thanksgiving break [in 2006] we talked about it as a family, I said yes, and I ran. The primary was January 2nd [2007], and the general election was January 31st. It was the best campaign ever. Two months and done. That was a snowy January, I might add. I did a lot of door-knocking in the snow.

**Now that you're established as a force in the city, what is your vision for the future of Annapolis?**

The mayor [Gavin Buckley] has the theme of "One Annapolis," which I whole-heartedly agree with. How we get there is the big question, because Annapolis is still very divided between the "haves" and the "have-nots." We don't do an adequate job—much of a job at all, really—to make sure we have affordable housing in Annapolis. And I mean housing that the police force and teachers and nurses and our firefighters can afford. Our home ownership has gone down instead of up.

Another piece of that is transportation, which is totally inadequate. Residents can't count on [public] transportation to get them to a job elsewhere. Our job market is tight and limited in the city. There are job opportunities around the city and the county, but residents can't get to them. We've got to do everything we can to make Annapolis a community for everyone—not just folks who live in certain wards—so that our communities connect with one another.

**As a single council member, are you a consensus builder?**

I like to think of myself as a consensus builder. I'm always willing to compromise. I have very strong opinions, but I've lived through the pitfalls and the high points, and I have some history of how we get things done. I have been able to bring people together. We have a city manager form of government. There was a community initiative to change us to a council manager form of government that would have reduced the mayor to a figurehead. The mayor

would have been a part-time person who would have done only ceremonial duties.

[Ward 7] Alderman Ian Pfeiffer and I compromised on a plan and created a pseudo city manager form of government that would still leave the mayor as the chief officer of the city. But it also created a city manager who has the professional knowledge and skills to run it. That brought us to where we are today. Some will say we didn't go far enough. Others will say we shouldn't have done it at all. But I believe it was a good move to give our city professional management, regardless of who's in the mayor's office or who's sitting in the City Council seats.

I am working with community leaders now on Airbnb legislation. I'm dealing with bed and breakfast folks who want to protect their businesses, as they should, and people who use their homes or their rentals as Airbnbs, for additional revenue for themselves. I'm pulling all of the people together, because that's how I function... to come up with a win-win for everyone.

#### **What specifically needs to be done in and for Ward 4?**

First and foremost is redevelopment of Newtowne 20, which is a public-housing facility that has the greatest need. Folks who live there should not live in those conditions. We must get a better handle on crime. I'm not saying that it is Ward 4 residents who are committing the crimes. I'll just say that people are invited into some communities who have no good intentions.

In Bywater, I told them "these kids are hiding guns in and

around your home. We need your help. We need to get these guns out of the hands of these kids." The communities totally agreed and committed to helping us eradicate this youth violence that we're seeing on the increase.

And then I met with the Newtowne residents, only to find out it wasn't the Newtowne community, it was the Woodside community where the gun activity was taking place. I helped those two communities to see that it is their kids in some cases who are shooting at one another, and it needs to be addressed. We found guns in kids' "Big Wheels" and under air-conditioning units—all kinds of places. The community sees this kind of stuff, and we need them to step up and help us.

#### **What would be your direct message to the youth of the city in this regard?**

I believe that many youth who are causing the problems don't have an alternative. Far too many have nothing to do. They have not been given the skills or the background to do anything. So yes, they might have a high school diploma, but they have no opportunities for the future. I believe our school system needs to make sure every kid who graduates has something viable to do.

My message to the kids would be, "What is it that I can help you do?" I have been speaking informally to people who would be willing to help young people learn a skill, and I believe I could pull together a cadre of skilled professionals who would be willing to take on a group of young people and teach them a skill and get them on a path to a successful career.

**I HAVE BEEN SPEAKING INFORMALLY TO PEOPLE WHO WOULD BE WILLING TO HELP YOUNG PEOPLE LEARN A SKILL, AND I BELIEVE I COULD PULL TOGETHER A CADRE OF SKILLED PROFESSIONALS WHO WOULD BE WILLING TO TAKE ON A GROUP OF YOUNG PEOPLE AND TEACH THEM A SKILL AND GET THEM ON A PATH TO A SUCCESSFUL CAREER.**

#### **You've been a supporter of police and other first-responders. What more should be done to help them in the city?**

I served on the public-safety committee, and I chaired it for most of the 10 years I served. I am a strong proponent of police, fire, and emergency preparedness. I have learned over the years to respect those men and women who don't run away from danger, but run to it. Everyone knows that when it comes to public safety, I am supporting 100 percent of what they need. All of our officers need the time and the resources to step out of their cars and get to know the community they're serving. And by doing that, the community will also get to know them.

#### **What would be your most important legacy after you move on from your present position?**

I would love to see Newtowne 20 developed into a thriving multi-mixed-use community, including home-ownership opportunities, enough so that we could help some folks own their units—a development that is inclusive and really a community. If I could speak to something else, it would be ridding the crime in the community, helping people feel safe where they live. My ward has million-dollar houses, and it

has public housing—and not a lot in between. So, I'm kind of emulating what has been going on in Eastport, in my case bringing all the communities together that touch Newtowne Drive. Some folks from those communities have been coming to meetings, because it's not just about Newtowne. It's about the whole community.

#### **Do you have any future political aspirations beyond what you're doing now?**

I threw my hat in the ring to pursue the District 30 House of Delegates seat [left vacant with the death of Maryland Speaker of the House Michael Busch] because I was asked to do it. And after I wasn't chosen, I had a lot of people reach out to me to say they're glad I'm staying where I am. They like what I do, and they feel like they have a voice, with me at City Hall.

So, I'm happy where I am right now. I serve the Annapolis community. It's not about me. It's about making sure that my community has what it needs. I hear from residents all over the city. I don't say no, and I don't pass it on. It's always "How can I help you? How can we resolve this to make it work for everyone?" And I guess that's my mantra.

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# Home & Garden

114 HOME DESIGN | 118 GARDEN DESIGN | 124 REAL ESTATE



# Jewel Tones

THROW SUBTLE OUT THE WINDOW WITH RICH, EYE CATCHING HUES FOR YOUR LIVING SPACE

By James Houck

Beiges and grays be gone. Jewel tones be beckoned. A luxe trend that has recently popped up in the home and design industry is the return to bold and beautiful colors, specifically those inspired by rubies, emeralds, sapphires, and...you get the picture. Either dominating entire living spaces wall-to-painted-wall or incorporated with furniture and décor, rich hues are seeing a resurgence within the palettes that interior designers employ. But an ounce of caution: Jewel tones may be interpreted as either magnificent and smart or jarring and clumsy, depending on how they are used in a living space. Intrigued? We recommend starting your foray into this design trend gently by adding decorative elements, such as a painting, pillows, a rug, or even a piece of furniture before diving into buckets of paint. Industry experts suggest balancing such items against neutral tones. This creates eye-catching, not overwhelming, appeal. That said, if big and bold is your calling card, try balancing three shades of color next to each other on the color wheel (example: green, blue, purple) for an analogous look. If you're unsure of which color to choose, take inspiration from your own pieces of décor. Here are several looks and items that have caught our eye.



**Beetle fully upholstered lounge chair in blue sapphire velvet, brass base, \$2,329, rousehome.com**



**Magna Graecia nested accent table in gold with agate, set of three, \$365, fratantonilifestyles.com**



**Colyn sectional in emerald green,**  
\$2,497, [highfashionhome.com](http://highfashionhome.com)



**Shattered sapphire cushion/  
pillow,** multiple sizes available  
starting at \$22, [alboon.com](http://alboon.com)



**Oggetti Luce Fuji five-light pendant  
amethyst,** \$2,855, [searchlighting.com](http://searchlighting.com)



**Safavieh Adirondack modern abstract red/black rug,** 5'1" x 7'6", \$82, [overstock.com](http://overstock.com)





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# Old Favorites:

## HEIRLOOM FLOWERS ADD TO A GARDEN'S CHARM

By Janice F. Booth

A riot of colors peeking through a white-washed picket fence, a creaky screen door, a gravel path, and random scents both pungent and sweet... Images, sounds, touch, and smells evoke gardens of our childhood, or pictures in crumbling albums of smiling men and women in linen suits, voile dresses, and straw hats seated in a summer garden.

Why is it that our 21st century gardens so little resemble those gardens of our childhood and our predecessors? What happened to the flowers and shrubs of the last century? Could it be that plants, like clothing, go in and out of fashion? Whether we call them “vintage” or “heirloom” or “classic” blooms, there are flowers we associate with days gone by; sweet peas and phlox, tea roses and lilacs. Perhaps it's time to dust off those vintage gardening hats, sharpen those old tools, and set ourselves the task of reintroducing some “old beauties” to our modern gardens and flowerbeds.

Old-fashioned flowers have a few things in common. First, they're hardy, not easily done in by an early cold snap, drought, or rainy summer. Second, they're easy to propagate. Some simply need to be left alone; they'll drop their seeds into the soil, and the spring will deliver fresh flowering plants. Or, they die back, looking like sculptures under the blanket of snow. Then, in the spring, new growth surges up from the seemingly dead plant and before long, fresh, lush flowers emerge. Third, they invite picking. Perhaps for wedding bouquets, flowers for the sickroom, nosegays for the Saturday night dance, or the prom. Families relied on their own “cutting gardens” for the flowers that brightened tables and dresses for every important occasion.

**BRIDAL VEIL SPIREA**, a shrub with long, flowing branches laden with tiny, white flowers like pearls on a necklace, was named for its use. The supple branches could be woven into a crown to secure a bride's veil. Sometimes **DAISIES** and **BABY'S BREATH** were added to the circlet. **GLADIOLAS** were mainstays for church altar flowers, tall and stately, with lots of colors from which to fashion a funeral or baptismal arrangement. And **TEA ROSES** were perfect, in all their blousy splendor; bowls of fragrant beauties graced dining room tables all summer long.

When summer drew to a close, baskets and shears were taken out to the garden, where the last roses of summer, the **COCKSCOMB** and **HYDRANGEA**, **BABY'S BREATH** and **SILVER DOLLARS**,



COCKSCOMB

**LAVENDER** and **BEE BALM**, were gathered. Bunches of these last blooms of summer would be tied with ribbon or twine and hung upside down in the pantry or under the stairs. Before long, these dried flowers and herbs could be taken down and arranged in vases and baskets to decorate the house or give as gifts.

So, let's consider how to introduce some old-fashioned beauties into our 21st century gardens easily.



**HOLLYHOCKS** are a personal favorite. Among the most ancient flowers, remnants of Hollyhocks have been discovered in Neanderthal graves dating back 50,000 years. These stately flowers were prized by Colonists as well. The English settlers brought Hollyhock seeds to the New World and gave them as gifts to the Cherokee. Growing up to eight or nine feet tall, Hollyhock flowers begin halfway up the stalk, just above the green foliage; the profuse blooms cover the stalk with crape-like, fluted blooms in a variety of colors—wine, red, yellow, purple, peach, and white, to name a few. Hollyhocks are easy to plant from seeds, but the plants won't flower until the second summer, unless you buy hybrid varieties. They like lots of sun, and plan to stake the stalks unless they can lean against a wall or fence for support. While each plant only lasts two to three years, they'll self-seed and keep your garden well supplied with new generations of Hollyhocks.

Other tall, old favorites are **DELPHINIUM**, also called **LARK-SPUR**, and **FOXGLOVE**. Both plants are three to four feet tall with masses of individual flowers erupting from the sturdy stalk. Both Delphinium and Foxglove bloom from late spring throughout the summer. If blooms are left on the plant, they will reseed the garden, and new plants will fill-in the flowerbed. Like Hollyhocks, these beauties will not flower until the second summer, but once your bed of plants begin to self-seed, you'll enjoy beautiful blooms every summer. Another benefit: Deer and rabbits don't care to munch on them.



HOLLYHOCKS



MORNING GLORIES

**SPIDER FLOWERS** and **SUNFLOWERS** are, perhaps, more familiar to most of us. Unlike the multi-blossom Hollyhocks or Delphinium, Spider Flowers have large, single blooms made up of tiny flowerets and long stamen in shades of pink or white. The plant stalks wave in the breeze with the weight of the blooms at their tips. Spider flowers remind me of those gently swaying sculptures of David Smith or

Alexander Calder, gracefully nodding and bobbing in the breezes. Sunflowers are rather more stiff-necked, but equally lovely. Since you can get sunflowers that grow to only two to three inches, or as tall as eight to 10 inches, they can serve as garden landmarks or charming members of a flowerbed. Their blooms, too, move, but not with the breezes. Rather the sunflower turns its face to the sun, following the great, golden disk across the sky.

Other familiar, old friends are **LILY OF THE VALLEY**, blossoming in early spring, and lovely additions to your shady, woodland areas. **FORGET-ME-NOTS** (*Myosotis*) are another pretty addition to the early spring garden. The small, open-faced blooms are usually blue, but you can find

pink and white varieties, too. References to these sweet flowers can be found as early as the 14th century. **VIOLETS**, too, deserve a second glance. We've banned them from our gardens because of their pesky proliferation, but if you don't mind keeping an eye on the wandering ones, violets are perfect greenery and flowers for low borders and as fillers where nothing seems to want to grow.

Summer vining flowers need not be feared. Old favorites like **SWEET PEAS** and **MORNING GLORIES** are lovely, delicate vines laden with pink or blue flowers all summer long. Sweet peas also have a lovely



FOXGLOVE



ZINNIAS

fragrance, and snipping lengths of the vine, you can create a pretty arrangement of curling tendrils dotted with small, pink flowers. The delicate scent adds to the charm of the arrangement on your table.

If you're looking for some late summer pop in your garden, again, there are old friends ready to volunteer. **ZINNIAS** are almost foolproof flowers you can plant from seed. They come in bright colors, and produce lots of flowers that are just tall enough to cut for bouquets. **MARIGOLDS** will bloom most of the summer and into the autumn if you remember to pinch off the dead flowers. They have the added advantage of repelling mosquitoes, and other pests, or at least they're purported to do so. **CHRYSANTHEMUM** are lifesavers in the fall garden. They fill the garden with medium-size flowers, gold being the most popular color. A single bloom can become a vaseful of color.

Finally, I dare not end without mentioning some vintage shrubs. I've discussed Bridal Veil Spirea, but didn't mention **HYDRANGEA**. There are more than 70 varieties, and they've remained popular in our gardens over the centu-

ries. Their large flowers vary in colors from pale pink to deep blue and violet, depending on the acidity of the soil in which the bush is planted. The lovely flowers, composed of tiny blossoms, are easy to dry, and make stunning winter arrangements. **FORSYTHIA** is an almost indestructible beauty in the early spring garden, with branches lined with bright yellow flowers shooting like fireworks out into the late winter desolation. Forsythia are easy to control with some carefree pruning, and easy to propagate by simply sticking a few pruned branches in water for a week or so—voila! The branches will root, and you'll stick the bunch into the ground. No fuss, no muss. **WITCH HAZEL**, with its very early, yellow blossoms also offers your garden an easy, reliable old favorite; and who knows, you might even try making your own lotion or medicinal tea from your shrub.



HYDRANGEA

FORSYTHIA



I'm going to mention our familiar friends the **LILACS** and **WISTERIA**, even though they've never fallen out of favor in our gardens. They always deserve recognition for the multi-sensual joy they bring to our eyes, noses, and hearts each spring. Dripping with grape-like flowers, the Wisteria vines and trees leave us in awe. And our old faithful Lilacs encourage us to pluck those lilacs and pile them in vases and baskets to fill our homes with that delightful, familiar fragrance.

I'm sure you could add some sweet, old friends to this list, and, of course, I didn't even touch upon the bulbs we plant each fall, and which delight us as harbingers of spring. But we'll save them for another time. Whether you choose to go retro in your garden, or just enjoy harkening back to those dear gardens of bygone days, we who have access to flowers and gardens are among the luckiest of people.

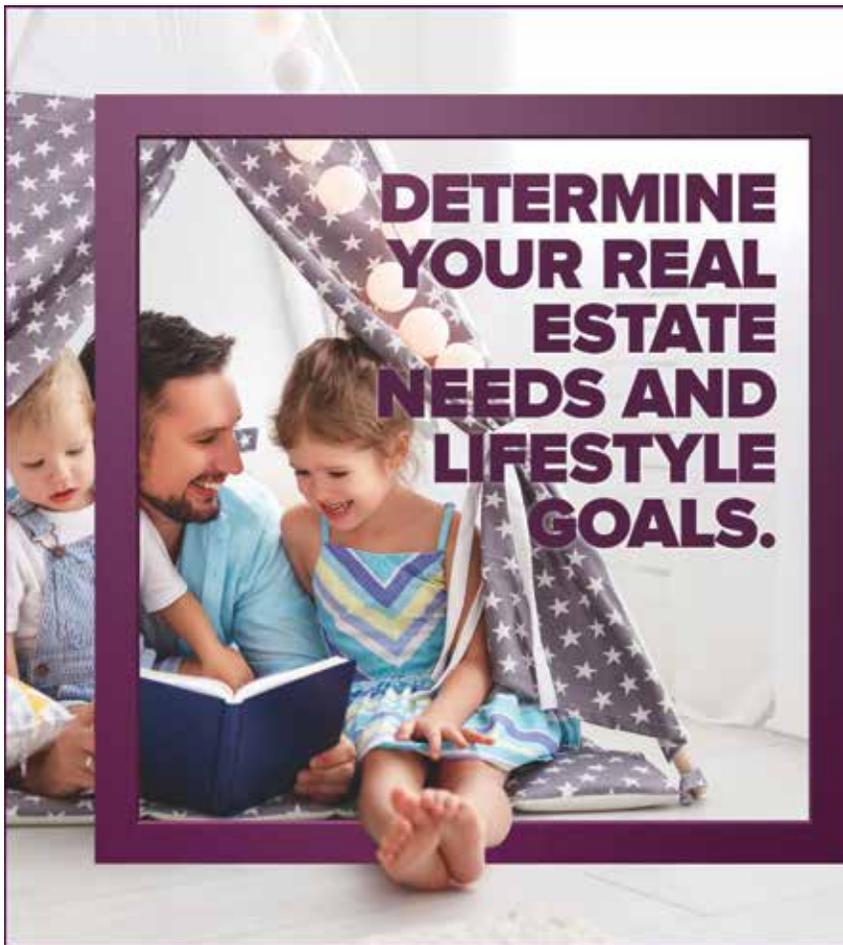


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HOME REAL ESTATE

# Kinder Ridge

## Millersville

By Lisa A. Lewis

**S**ituated on a lush and beautifully landscaped lot, this custom-built brick colonial home with stately white columns is absolutely luxurious—a veritable dream home that boasts pride of ownership in every single detail. The property was listed September 13th, 2018 and closed January 14th, 2019.

The stunning three-level home, which was renovated in 2013, showcases beautiful interior spaces enhanced with exquisite architectural detailing, including gleaming hardwood floors, dramatic ceilings, and elegant moldings. Designed for comfort and style, the living room features crown molding, recessed lighting, and ample windows that provide abundant natural light—creating a warm, welcoming atmosphere. Beautifully adorned with crown molding and an elegant chandelier, the formal dining room offers an ideal setting to gather with family and friends to enjoy a delicious meal.

The well-appointed gourmet kitchen boasts ample white cabinetry, granite countertops, tile backsplash, high-end stainless steel appliances, an island, a dining/breakfast area, and slid-

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**Primary Structure Built:** 1998  
**Sold For:** \$875,000  
**Original List Price:** \$925,000  
**Last Sold/Price:** \$133,500 (1998)  
**Bedrooms:** 6  
**Baths:** 4 full, 1 half  
**Living Space:** 3,620 square feet  
**Lot Size:** .69 acres

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ing glass doors that lead to the deck. Off the kitchen is a stylish family room featuring an impressive stacked stone fireplace, ample windows, and recessed lighting.

Additional luxurious spaces await on the second level, including the master bedroom suite with a lovely tray ceiling and a large walk-in closet with built-in shelves and ample storage space. A sitting room is situated off of the bedroom—a charming space that adds a touch of elegance. And with a dual-sink vanity, a soaking tub, and a separate shower, the spa-like master bath offers the perfect escape after a long day.

The lower level features plush carpeting and includes a cozy family room that offers access to the outdoors, a recreation room, and a bedroom with a full bath. In addition, the exterior spaces of this stunning home are equally luxurious, including a deck and a patio—perfect for entertaining or simply relaxing. Lovely professional landscaping greatly enhances the beauty of the property, while mature trees offer privacy. Boasting elegant living spaces and meticulous attention to detail, this home is an absolute delight.

“Working on this home sale was a great experience,” says Mike Murray of The Murray

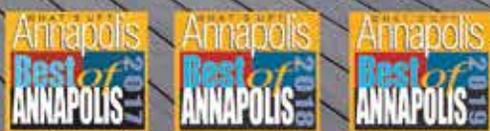
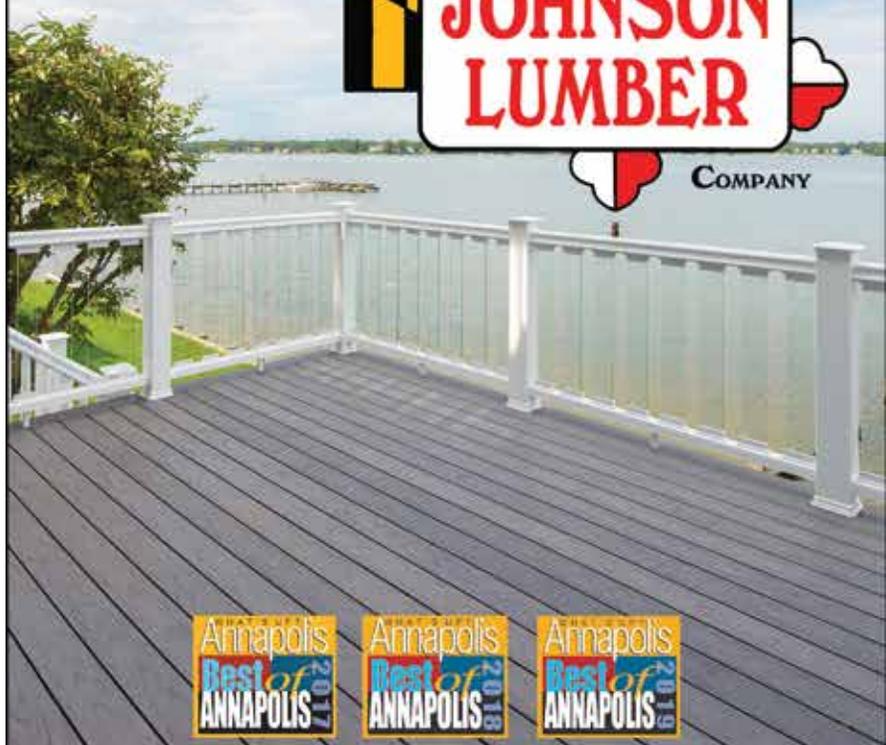


Home Team of Coldwell Banker Residential Brokerage, the buyer's agent for the property. "It had all of the components of a smooth transaction: awesome buyers excited about their new home, fantastic sellers who went above and beyond to ensure that their home was in premium condition, and great agents on the other end of the transaction. We are so thankful that the buyers asked us to be a part of it."

**Co-listing Agents:** Anne Harrington, Coldwell Banker Residential Brokerage, 410-340-9961, Anne.Harrington@cbmove.com, anneharrington.cbintouch.com; Kathryn Saunder, Coldwell Banker Residential Brokerage, 443-926-1191, Kathryn.Saunder@cbmove.com, annapolisrealestatenow.com.

**Buyer's Agent:** Mike Murray, The Murray Home Team of Coldwell Banker Residential Brokerage, 240-508-7246, mike@themurray-hometeam.com, themurrayhometeam.com.

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Jennifer Chino 443-494-9091  
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**Arnold, MD** | 3 BR/3.5 BA | \$434,999  
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Sarah Garza w/The PCS Home Team 443-717-3631  
Search MDAA402206 on cbhomes.com



**Annapolis, MD** | 4 BR/2.5 BA | \$479,999  
1316 Blackwalnut Court

Turn Key stunning large colonial with screened-in porch, fully fenced, updated throughout. Water privileged coveted community.

Sarah Garza w/The PCS Home Team 443-717-3631  
Search MDAA403870 on cbhomes.com



**Stevensville, MD** | 3 BR/2 BA | \$690,000  
806 Bay Drive

Chesapeake Bay Waterfront on private lot with in-ground pool. Beautiful open views. Two FP's, updated baths & kitchen plus 2 car garage with bonus space above Rip-Rap, bulkhead & new siding.

DeeDee McCracken 410-739-7571  
Search MDQA139568 on cbhomes.com



**Hanover, MD** | 3 BR/3.5 BA | \$429,000  
7724 Duncannon Lane

Move in ready, this stunning townhome is full of upgrades. Gourmet kitchen. Resort style community. Easy commutes.

Sarah Garza w/The PCS Home Team 443-717-3631  
Search MDAA403700 on cbhomes.com



**Stevensville, MD** | 3 BR/2 BA | \$725,000  
1100 Kentmorr Road

Breathtaking Sunsets & the Glisten & Sounds of the Bay! Nicely Renovated Island Cottage has natural light filled open living space & waterfront entertainment spaces.

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**Crownsville, MD** | 4 BR/3 BA | \$575,000  
840 Valentine View

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**Crofton, MD** | 4 BR/2.5 BA | \$555,555  
1866 Cabrini Court

Fabulous home on a corner lot featuring spacious master suite, updated kitchen and baths, oversized 2-car garage. Lower level with game room and built in storage.

Don Shankle 410-562-1034  
Search MDAA402512 on cbhomes.com



**Arnold, MD** | 3 BR/3.5 BA | \$360,000  
1475 Eagle Court

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Carolyn Buchleitner w/The PCS Home Team 410-530-5602  
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# Whitehall Beach

Annapolis

By Lisa A. Lewis

**E**legantly appointed with every conceivable luxury, this stunning custom-built home is an absolute gem—an architectural masterpiece unmatched in its splendor. Boasting 65 feet of water frontage on Minnow Creek, breathtaking water views, superior craftsmanship, and exquisite architectural detailing, the home showcases all the lavish amenities that waterfront buyers desire. The property was listed December 12th, 2018 and closed March 29th, 2019.

Situated on a lush tree-studded lot adorned with lovely landscaping, the three-level contemporary-style home exudes impressive curb appeal. The exterior design merely sets the stage for the opulence that awaits inside this awe-inspiring waterfront retreat. Designed for modern lifestyles, the home features an open floor plan—perfect for entertaining—accentuated with dramatic ceilings, wide-plank wood floors, and beautiful moldings, which add a touch of absolute elegance. Ample windows not only allow abundant natural light to flow throughout the living spaces but also maximize the water



**Primary Structure Built:** 2018  
**Sold For:** \$1,450,000  
**Original List Price:** \$1,590,000  
**Last Sold/Price:** No previous sale (new construction)  
**Bedrooms:** 4  
**Baths:** 4 full, 1 half  
**Living Space:** 3,900 sq. ft.  
**Lot Size:** .32 acres

views. Plus, an elevator accesses all the levels of the home—offering convenience and luxury.

The stylish living room, which is seamlessly integrated into the elegant dining room, features 10-foot coffered ceilings, a cozy shiplap fireplace, and sliding glass doors that lead to the waterside deck. This beautifully designed space offers the perfect setting to relax and enjoy the tranquil water views. A foodie's paradise, the adjoining chef's kitchen boasts custom white cabinetry, quartz countertops, basket weave tile backsplash, a wine cooler, and access to the deck.

The master suite features an elegant tray ceiling, a cozy fireplace, a huge walk-in closet, and a charming Juliet balcony that overlooks the water. Absolute luxury awaits in the en suite master bath appointed with a dual sink vanity, a Euro shower with two rainfall showerheads, and a treetop spa tub.





The lower level features a spacious recreation room that includes a full bath and sliding glass doors that lead to the patio and the waterfront.

Exterior features greatly enhance the property, including a private pier, an attached two-car garage with an elevated ceiling, and a rear garage for additional storage. This waterfront beauty is definitely the complete package.

“It is rare to be able to sell a new construction custom-built waterfront home, and it was a true joy,” says Scott Schuetter of CENTURY 21 New

Millennium, the listing agent for the property. “The owners were very meticulous in their selections, and the quality and attention to detail in the home were a breath of fresh air. I know the new owners will love this home for a long time.”

**Listing Agent:** Scott Schuetter, CENTURY 21 New Millennium, 410-900-7668, scottreal-estate@yahoo.com, scottschuetter.com.

**Buyer’s Agent:** Kirby Mitchell, McEneaney Associates, Inc. REALTORS®, 202-903-2212 (direct), 240-353-0363 (cell), kmitchell@mceneaney.com, mceneaney.com.



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# Health & Beauty

134 HEALTH REPORT | 136 LAB GROWN MEAT  
138 FRESH TAKE | 143 PRODUCTS WE LOVE *plus more!*



# Health Report

By Kelsey Casselbury



## STRESS IN AMERICA RUNS HIGH

Feeling stressed? You're not alone. An annual Gallup poll of more than 150,000 people found that Americans are among the most stressed people in the world, with adults reporting the highest levels of anger, worry, and stress in a decade.

Gallup's annual poll on stress, which surveys people from across the globe on how often they experience positive or negative feelings, began in 2005. This past year, 55 percent of American adults reported experiencing stress for "a lot of the day," compared to 35 percent of adults worldwide. Digging deeper, Gallup found there are three key indicators of feeling negative experiences: Being under age 50, being low-income, and having a dim view of the current president.

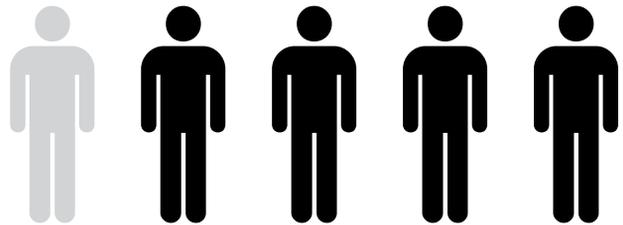
Despite being stressed out, Americans also generally report having positive experiences (versus feelings). Nearly 65 percent of adults said they did something interesting the prior day, compared to just 49 percent worldwide.



## MOBILE GAME MAY DETECT ALZHEIMER'S

Gamers, rejoice—a recent study determined that the mobile game Sea Hero Quest could help predict early Alzheimer's by determining how a person performed on a wayfinding skill. In the study, researchers found that people who have a high genetic risk for Alzheimer's—they possess a gene called APOE4 that's linked to a predisposition for the disease—performed worse on spatial navigation tasks than those without that gene.

The game requires the player to navigate a small boat through various mazes, but the people with the APOE4 gene typically had a harder time getting through the mazes and took less efficient routes to checkpoints. Spatial navigation—or the ability to quickly move through a space toward a specific point—is one of the first functions to diminish when someone develops Alzheimer's. Finding new ways to predict Alzheimer's is crucial for learning more about the disease. Standard memory and thinking tests have not yet been able to predict who will develop Alzheimer's. "Dementia will affect 135 million people worldwide by 2050," lead researcher Professor Michael Hornberger says. "We need to identify people earlier to reduce their risk of developing dementia in the future."



## ONE IN FIVE DEATHS ASSOCIATED WITH UNHEALTHY DIET

A poor diet contributes to so many chronic diseases that long-term research has concluded it can be associated with one in five deaths worldwide. The study, which reviewed dietary trends and consumption statistics between 1990 and 2017 in 195 countries, estimated that approximately 11 million deaths could be linked to a bad diet. "This study affirms what many have thought for several years—that poor diet is

responsible for more deaths than any other risk factor in the world," says study author Christopher Murray, MD, of the University of Washington.

Researchers looked at 15 components of a diet, including consumption of fruits, vegetables, legumes, whole grains, fiber, calcium, process meat, sodium, and more. Diets that were high in sodium, low in whole grains, and low in fruit consumption together accounted for more than 50 percent of all diet-related deaths in 2017.



HEALTH & BEAUTY HEALTH

# The Colorful World of Synesthesia

By Kelsey Casselbury

The color purple tastes like a pear. The number two appears as a shade of green. The letter R sounds like a piano playing a high C. Can you imagine that? These are all real possibilities for people with synesthesia, which the American Psychiatric Association refers to as “everyday fantasia.”

For a synesthete—the name given to those with this condition—two unrelated senses activate at the same time. For example, a person might hear music and sense patterns of color at the same time or see a number and experience an accompanying smell. Not surprisingly, synesthesia is an incredibly rare condition, estimated to affect just three to five percent of the population, but there are a few notable folks who reportedly had it, such as writer Vladimir Nabokov (*Lolita*), who was outspoken about his synesthesia, as well as inventor Nikolas Tesla.

Technically, synesthesia can combine any of the senses, meaning there could be as many as 60 to 80 subtypes. The most common varieties, though, are grapheme-color (in which

letters and numbers are associated with specific colors or colorful patterns) and color-auditory (certain sounds are linked to specific colors or textures). For the vast majority of people, how the connections present to a synesthete are permanent—for example, if the letter A is linked to an emerald green hue, it will always appear as that color. *How* the link between the two senses appears can vary from synesthete to synesthete. For some, the related senses appear only in their mind’s eye, but others might actually see visions of color or patterns outside their body, usually within arm’s reach.

Researchers still don’t understand synesthesia fully. More than a century ago, researchers considered it to be some sort of “crossed wire” in the brain. Current research has created theories that include the idea that irregular neural connections broke down the normal boundaries between senses, as well as another that posits that humans are born as synesthetes but brain growth prunes the connections between the senses. There’s a good chance that the number of synesthetes in the world is underreported—children don’t often realize that these sensory connections are atypical and get berated, patronized, or ridiculed for talking about it.

Unlike many health conditions, synesthesia is most often considered a bonus sense rather than a burden. However, there is a risk of sensory overload and overstimulation. After all, just think about how overwhelming it is when confronted with a situation that demands multiple senses all at once, and then consider living life like that constantly—can you imagine that?

# Four Things to Know About Lab-Grown Meat

By Kelsey Casselbury

## Cultured meat is not the same thing as a plant-based protein.

When you look at the future of meat, there are two trends to discuss: First, incredible strides are being made in products that look like meat but are made entirely from plant products. You might have heard a few brand names being bandied about, such as Beyond Meat or the Impossible Burger. They look like meat, they taste like meat (or so advocates say), but they're made entirely from vegetable products such as soy, potatoes, and wheat protein.

However, there's a second industry that's developing meat products that are *actual* meat—but no animals were killed in the process. Instead, the meat is made by taking a muscle sample from an animal under anesthesia, pulling out the stem cells, and allowing them to grow and multiply to create new muscle tissue. One company, Mosa Meat, claims it can produce enough meat in a laboratory to make 80,000 quarter-pounders with just one tissue sample.



If you ask a person about their favorite food, there's a good chance the answer will include some form of animal product, such as a well-marbled steak, a slice of pepperoni pizza, or perhaps spaghetti and meatballs. Americans are eating record-high amounts of beef, chicken, pork, and other meats, with the average person consuming more than 200 pounds a year. And yet, even if you're not a vegetarian, it's understandable if you feel a little bit queasy about the industry behind raising cows, chickens, and pigs for slaughter—not to mention the effect that factory farming has on the environment. Food technology, however, continues to evolve. In the future, it might not be necessary to slaughter an animal or wreak havoc on the atmosphere to enjoy a nice plate of chicken saltimbocca. Here are four things you need to know about the state of lab-grown meat as the industry stands in 2019.

Cell-based meat is now regulated by the Food and Drug Administration (FDA) and the U.S. Department of Agriculture (USDA)—kind of.

It can take a while for the government to catch up to industry, and this is no exception. It was just in March that the FDA and USDA announced that they had established a framework for overseeing the production of lab-grown meat. The companies behind cultured meat basically asked, "What took you so long?" and noted that the U.S. industry needs to be responsibly regulated if it's going to remain competitive with overseas markets. There's still a long way to go in making the big decisions, such as how the products can legally be labeled. (Are they meat? Or are they cell-based meat? These are questions to answer.)

## The cost has been the most significant obstacle to mass-producing lab-grown meat.

The first "slaughter-free burger" introduced in 2013 cost more than \$300,000—not exactly in the average American's grocery budget. Thankfully, production costs have dramatically decreased since then, with a burger made from the same methods costing just \$11, or \$37 a pound. The man in charge, Mark Post of Maastricht University in the Netherlands, says that it's still not feasible to make the less-expensive cell-based burgers commercially viable. There's another company, however. Future Meat Technologies (backed by food giant Tyson) projects that it can cut the cost of lab-grown meat to between \$2.30 and \$4.50 a pound by 2020.

## The public is still skeptical of cultured meat.

If you grow it, will they come? Consumers haven't truly shown that they would prefer a lab-grown meat option. A study published in *Appetite* in June 2018 found that when given a choice between traditional beef burgers, plant-based burgers, and cultured meat burgers, 65 percent would choose the beef, 21 percent would choose the plant, and just 11 percent would choose the cultured meat. That leaves a serious question for manufacturers to answer: Will the demand grow to a point where the supply is warranted?

# Five Fab Fall Fashion Trends

By Kelsey Casselbury

Autumn trends fall into two distinct categories: Office wear, which is subdued, smart, and tailored, and party looks that are bright, bold, and big. Take a peek at the upcoming season's biggest fashion trends, and then organize your shopping outings accordingly.

## MELODRAMATIC PURPLE AND OTHER BRIGHT COLORS

Sorry, Millennial pink, you had your time to shine. All forms of purple—from lilac to royal—walked the runways, particularly on big, bold evening gowns. Purple wasn't the only color that designers used for Autumn 2019 shows, though—no one shied away from bright splashes of color, whether it was sunflower yellow, Gerber daisy pink, or sumptuous jade green.

## IN FULL FEATHER

Frilling from shoulders and adorned at hemlines, feathers were everywhere. They are being used extravagantly but not heavily. Instead, the feathers are wispy and delicate, even when donning an entire party dress.

## SUBDUED SUITING →

In contrast to the bright hues of out-of-office wear, work clothing trends leaned toward tailored, minimal, and subdued. The clothing might be pragmatic, but it's also super-chic. Designers have tweaked the silhouette of the suit, though, giving them strong power shoulders—in a callback to the 1980s, you might even see a few blazers with shoulder pads.

## A TIGHT SQUEEZE

If you've been working on your gam's tan all summer, show it off now because the summer will be over before you know it! Once the chill sets in, thick black tights are a top trend, particularly when paired with flirty cocktail dresses.



Striped Notch-Collar Jacket, Bar III, \$119, [www.macys.com](http://www.macys.com)



Asymmetrical Printed Midi Skirt, INC International Concepts, \$89.50, [macys.com](http://macys.com)

## ← ASYMMETRIC ANGLES

Off-the-shoulder tops and dresses give the pieces a casual vibe. "Oh, this? I just threw this on, but don't I look so chic?" Asymmetric hems on skirts look effortless, too, while providing a little bit of whimsy during the transition from summer to fall.

# Fresh Take

JICAMA

By Kelsey Casselbury

You've heard the phrase, "Don't judge a book by its cover," right? Jicama teaches a similar lesson: "Don't judge a vegetable by its peel." On the exterior, this bulbous Mexican root vegetable is, well, just plain ugly. On the interior, however, there's a crisp, creamy white flesh that is crunchy, refreshing, and simply delightful. Because jicama hails from south of the border, it's not as well-known up in the mid-Atlantic area. Consider it to be a sort of delicious apple, with a similar texture—but a bit more crunch—and slight sweetness. Like other types of veggies, jicama is comprised mostly of water, which means it can help fill you up for fewer calories, and is a good source of fiber. It's also an excellent source of vitamin C, a powerful antioxidant. Truthfully, it's a shame that more of us aren't familiar with jicama, given all the ways it can be incorporated into a healthy diet. It would make a welcome addition to the standard crudité platter at parties, but jicama is also a solid snack in its own right—try slicing it up and sprinkling it with lime juice and chili powder for an explosion of flavor that you never knew a vegetable could possess.

## Jicama and Watermelon Salad →

*Serves 6*

- 3 cups watermelon, small cubes
- 2 cups jicama, thinly sliced
- 1 cup English cucumber, thinly sliced
- 1/4 cup fresh mint
- 1/8 cup fresh cilantro
- 1/2 cup cotija cheese, crumbled
- 1/2 cup orange juice, freshly squeezed
- 1 teaspoon orange zest
- 1/4 cup lime juice, freshly squeezed
- 1 teaspoon lime zest
- 2 Tablespoons honey
- 1/2 teaspoon crushed red pepper flakes
- Salt and pepper, to taste

Prepare the dressing by combining the orange juice, orange zest, lime juice, lime zest, honey, and crushed red pepper flakes in a bowl. Whisk to combine. In a large bowl, combine the watermelon, jicama, and cucumber. Pour the dressing over the produce and toss to combine. Add the herbs, salt, and pepper.

### **NUTRITIONAL INFORMATION** (PER SERVING)

190 calories, 8 grams fat, 9 grams protein, 22 grams carbohydrates, 3 grams fiber, 15 grams sugar, 491 milligrams sodium

\*Nutritional information is for estimation purposes only and may vary based on brand and weight of individual ingredients.



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During depositions a county forester lies under oath to cover for a well-connected official who initiated use of critical area code as a revenge weapon against me. I provided solid irrefutable evidence of this perjury to the Ethics Commis-

sion. The Commission with help of their code required independent attorney Executive Director refused to investigate. Turns out that attorney was functioning as Executive Director illegally. This counterfeit Executive Director was not employed by the Commission as required by code but by the county's Office of Law. His Office of Law work colleague was the very lawyer who sat next to and advised the lying forester during depositions.

Conflict of interest is massive. Ethics Commission's independence was nonexistent. In my view, the fix was in. This is the sort of rogue conduct that gives birth to arrogant government. Whatever happened to – no one is above the law?

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# Going Gray (on Purpose!)

KEEP IT COOL WITH SILVER STRANDS, A DAZZLING LOOK FOR ALL AGES

By Kelsey Casselbury

Millions of women have spent time, money, and a *significant* amount of effort to avoid growing silvery strands—and, yet, one of the latest trends sees gals going out of their way to go gray or silver using hair dye. On Instagram, the trend is hashtagged #GrannyHair, but the metallic end result looks anything but old-ladyish. However, even though going gray naturally is easy, dying your hair to a silvery hue isn't. The process is harsh on your strands, so be very sure that this is the hair color you want to rock before you take the plunge.

## WHO CAN PULL IT OFF?

Think about your skin's undertones and what hues of makeup you choose. Silver hair is a cool tone, so it works best with people who have matching skin tones. If you love silver jewelry because of the way it looks against your skin, silver hair will work, too. If you have a pink or rosy undertone, though, silver probably won't be the best look for you—if it's a metallic look that you're after, however, consider a rose gold that has warm undertones.

## UNDERSTANDING THE PROCESS

To get an even silver tone, hair has to be nearly bleached before the color can be applied. Therefore, those of you who aren't natural blondes have a long process ahead of you. It will likely require multiple trips to the salon to get your hair light enough, which can damage the hair and result in some length being taken off.

Once you *have* gotten the silver-locked look you desire, maintain it with a purple-toned shampoo once a week. It won't turn your hair purple—though, that's a hot trend these days, too—but rather help keep the cool tones of the silver strands. Every other time you wash your hair, use products meant for color-treated hair that are free from sulfates.

## FEAR OF COMMITMENT

Hey, it's OK—taking the silvered-hair leap isn't for everyone, and it's *definitely* better to have second thoughts before you sit down in the salon chair. If you love the idea of silver strands, there are ways to get the look on a smaller scale. Ask your hair stylist about applying silver highlights or doing an ombre look—that is, one that is darker on top and gradually slides to silver on the bottom. There's a look out there for every level of commitment to the color.





HEALTH & BEAUTY HEALTH

# Vitamin C

DO YOU NEED A VITAMIN C SERUM?

By Kelsey Casselbury

Vitamin C is a key ingredient in a healthy diet—but is it a vital component of a skincare regimen, too? It’s become a bit of a hot topic, particularly for beauty bloggers, and there seems to be merit to the claims. A powerful antioxidant, vitamin C has research backing its effectiveness in boosting collagen production (which helps keep your skin look plump and supple) and warding off the effects of free radicals (which jumpstart signs of aging).

Nordic-C [Valo] Beauty Drops, Lumene, \$23.99, lumene.com



Radiant C&E Complex,  
SkinBySyd, \$65,  
skinbysyd.com



Vitamin C Serum,  
InstaNatural, \$22,  
instanatural.com

“Vitamin C is one of the most studied and efficacious ingredients in skin care,” says esthetician Heather Wilson of InstaNatural, a national product line. “Topical application will support overall skin health, just as getting your daily dietary intake of vitamin C keeps your immune system supported.”

Getting just the right formula of vitamin C, however, is tricky. The vitamin degrades quickly when exposed to oxygen, light, and water, so it needs to be mixed with other ingredients to remain stable. Formulas with high concentrations of vitamins could also be risky for those who are prone to redness and irritation, so look for one that has a concentration between 10 and 15 percent. “The only real risk of using vitamin C could be skin irritation,” says Sydney Blankenship, founder of the national skincare line SkinBySyd. “To avoid this, you should always do a patch test before full application.” If you’re looking at packaging and don’t see vitamin C listed, search for ascorbic acid or L-ascorbic acid, both alternative names for the antioxidant.

Although no one *needs* a vitamin C serum, it might be your best best for brightening up dull skin, evening skin tone, and protecting the skin from those pesky free radicals. To use it most effectively, apply the serum twice a day, right after using a cleanser, and follow it up with a moisturizer to seal in its ingredients.

# Abdominal Aortic Aneurysm: Are You at Risk?

By Dr. David Neschis

The aorta is the largest blood vessel in the human body. It carries blood from your heart up to your head and arms and down to your abdomen, legs, and pelvis. The walls of the aorta can swell or bulge out like a small balloon if they become weak. This is called an abdominal aortic aneurysm (AAA) when it happens in the part of the aorta that's in your abdomen.

AAAs don't always cause problems, but a ruptured aneurysm can be life-threatening. Therefore, if you're diagnosed with an aneurysm, your doctor will probably want to monitor you closely, even if they don't intervene right away.

An abdominal aortic aneurysm occurs when the wall of the aorta, the main artery in the chest and abdomen, progressively weakens. This causes a dilation of the vessel. The aneurysm will grow larger and eventually rupture if not diagnosed and treated. Most aneurysms are caused by a breakdown in the proteins providing structural strength to the wall of the aorta. While these proteins can gradually deteriorate with age, some conditions accelerate the process, including atherosclerosis, an excess of certain enzymes and in rare cases, infection.

*Major risk factors for AAA are as follows:*

- Age over 60 years**
- A family history of AAA**
- Smoking**
- Hypertension (high blood pressure)**
- More common in men than in women**

Most patients have no symptoms at the time an abdominal aortic aneurysm is discovered. In fact, many are detected during tests performed for unrelated reasons. One common symptom is severe back or abdominal pain. AAAs are usually classified by their size and the speed at which they're growing. These two factors can help predict the health effects of the aneurysm.

Small (less than 5.5 centimeters) or slow-growing AAAs generally have a much lower risk of rupture than larger aneurysms or those that grow faster. Doctors often consider it safer to monitor these with regular abdominal ultrasounds than to treat them.

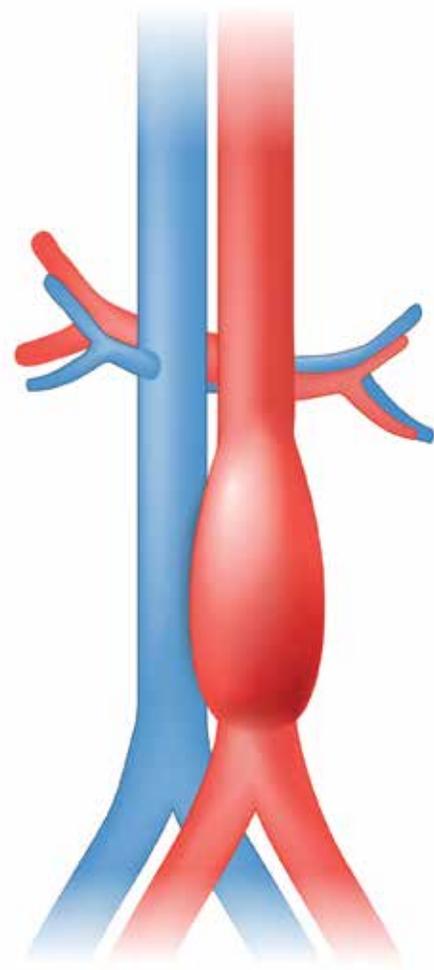
Large (greater than 5.5 centimeters) or fast-growing AAAs are much more likely to rupture than small or slow-growing aneurysms. A rupture can lead to internal bleeding and other serious complications. The larger the aneurysm is, the more likely that it will need to be treated with surgery. These types of aneurysms also need to be treated if they're causing symptoms or leaking blood. When diagnosed early, treatment is safe and effective, and the aneurysm is cured. Minimally invasive catheter-based technologies using endovascular grafts have changed the treatment of AAAs. In the past, all patients with AAAs required major surgery with an extended recovery period. Today, up to 70 percent of all AAAs can be treated using endografts. The advantages of using endografts include:

**Small incisions in the groin rather than a major abdominal incision**

**Lower risk—especially for patients with other serious medical problems**

**Hospital stay is usually 1 to 2 days compared to 7 to 10 days for open surgery**

**Return to normal activity in days rather than weeks**



Special CAT scan imaging techniques are used to find out if an abdominal aortic aneurysm can be treated with an endograft since this less invasive treatment cannot be performed in every case. Some AAAs still require open surgical treatment which is still the most effective and durable. When AAAs have been treated with an endograft, extended follow up with ultrasound and CAT scans is required.



It is always important to have an annual physical and consult with your health care provider. A simple ultrasound test is all it takes to find out if you are at risk for AAA.

*David Neschis, M.D., is a vascular surgeon at The Vascular Center at University of Maryland Baltimore Washington Medical Center.*

# Products We Love

THIS MONTH'S PICKS FROM THE BEAUTY BUZZ TEAM

By Caley Breese

Check out the latest and greatest hair, skin, makeup, and grooming products, reviewed by our Beauty Buzz team (and the occasional What's Up? staff member!)

For more reviews, visit us online at [WHATSUPMAG.COM](http://WHATSUPMAG.COM)



1.

"This product is so beautiful I could cry. The smell alone is intoxicatingly beautiful. I adore using this product after a day out in the sun. It's rich and moisturizing, but not at all heavy. As an added bonus of pure extra awesomeness, garnet crystals (known as the stone of health) are placed inside the bottle. Fun!" –Beauty Buzz Member Jillian Amodio, 29, Annapolis



2.

"I liked the light, non-greasy feel on the skin. I used this to moisturize my dry cuticles, as well as on my child's dry eczema patches. The oil was quickly absorbed into the skin and did not cause any irritation. I also love that it does not have a scent." –Beauty Buzz Member Jennifer Smith, 38, Gambrills



3.

"I was pretty hesitant to try this product at first, since I normally just do a bit of penciling. This product was AMAZING though! It makes filling in/sculpting your brows an insanely fast process! Bye-bye brow pencils! See you never!" –Beauty Buzz Member Lindsey Follis, 27, Annapolis



4.

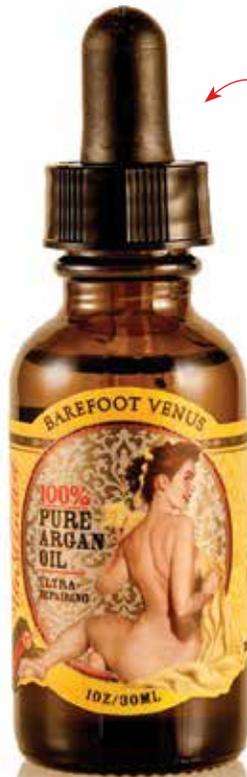
"It was hard to choose what I like best about this product! I think my skin feels better than when I get an actual facial. I have an incredible glow. If I could say only one word about this, it would be MAGIC." –Beauty Buzz Member Denise Hadden, 37, Severna Park



1

**VITALITY C EYE RENEWAL CREAM BY PURE MANA HAWAII**  
\$104/0.33 fl. oz.

[puremanahawaii.com](http://puremanahawaii.com)  
Rejuvenate your look and reduce the appearance of fine lines and wrinkles with this vitamin-enriched serum. Pumpkin seed and sea buckthorn oils help keep skin moisturized, and macadamia and Kona coffee oils fight free radicals. This eye renewal cream is suitable for all skin types.



2

**100% PURE ARGAN OIL BY BAREFOOT VENUS**  
\$19.50/1 fl. oz.

[barefootvenus.com](http://barefootvenus.com)  
This non-greasy, deeply-moisturizing argan oil absorbs into the skin for total hydration and nourishment. It offers a dewy glow—perfect to use alone, under makeup, or even with your daily moisturizer. Apply the oil onto cuticles or hair ends for even more hydration.

3

**SCULPT TINTED BROW GEL BY ARROW**  
\$14/0.12 oz.

[birchbox.com](http://birchbox.com)  
Polish and shape your brows with this tinted brow gel, perfect for all-day wear. This buildable formula offers a universally-flattering tint, making your brows appear fuller and more defined. To use, start at the inner edge of your brow and fill in with short, feather-like strokes. This gel can be used over pencil or on its own.



4

**OMG! 4-IN-1 ZONE SYSTEM MASK BY DOUBLE DARE**  
\$7/1-pack; \$31.50/5-pack, [doubledarespa.com](http://doubledarespa.com)

Indulge in a little #SelfCare with this 4-in-1 mask, designed for different areas of your face. The kit includes 24K gold undereye patches to help nourish the undereye skin; a charcoal clay mask to cleanse and detoxify the T-Zone; a kaolin clay mask to tighten and tone the U-Zone; and a moisturizing cream to restore skin's hydration. This mask will truly make you say, "OMG!"



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The splendor and excitement of Mexico are yours when you dine at Mi Lindo Cancun Grill. Inspired by the Mayan culture, their food boasts an authenticity rarely equaled in other Mexican restaurants. Their specialties include tacos, enchiladas, burritos, fajitas, chimichangas, quesadillas and much more. They use the exact spices and ingredients needed to prepare each dish consistently perfect day after day. Their cantina offers a variety of cocktails including their fantastic Margarita. Only true Mexican dishes with the true flavor of the country as well as an interesting South of the border decor have made Mi Lindo Cancun Grill a popular restaurant. They have earned a reputation second to none. Their friendly staff always makes you feel welcome whether you stop by for a Margarita or for a complete meal.



Don't forget to check out our Happy Hour, Mon-Thurs 12-7

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[www.lindocancungrill.com](http://www.lindocancungrill.com)



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# Dining

146 DINING REVIEW | 148 THE TASTE | 150 GUIDE

Blueberry  
Roostart at  
Iron Rooster



WHAT'S UP? READERS  
RESTAURANT  
REVIEW

**Calling All Food Critics!**

Send us your restaurant review and you'll be eligible for our monthly drawing for a **\$50** gift certificate to a local restaurant. Fill out the form on pg. 157 or submit your dining review at [whatsupmag.com/promotions](http://whatsupmag.com/promotions).



Clockwise: Steak and Shrimp, Crush Cocktail and Bacon, Rooster Bites, Blueberry Roostart, Breakfast Ravioli

Since Iron Rooster majors in breakfast, the signature cocktails, drinks, and beer take precedence over the extensive wine list. They offer ten creative specialty cocktails, including the “Big Kid” Adult Rootbeer Float which could stand in for dessert. We found a nice discount on several interesting craft cocktails, beers, and wines with half price “shareables”—Iron Rooster’s menu of decently-portioned appetizers. Although not easy to narrow it down, the two big drink contenders for us were the Cucumber

12 Market Space, Annapolis | 410-990-1600 | ironroosterallday.com



DINING REVIEW

# Crowing Morning, Noon, and Night!

By Rita Calvert  
Photography by Stephen Buchanan

**W**e’d heard that Iron Rooster, the novel brunch sensation in historic Annapolis—right by the Market House and Ego Alley— knows how to fill the tall order of meeting both morning and evening cravings. We definitely confirmed that rumor during our early weeknight supper (as they call it). First, the setting: downstairs, Iron Rooster retained the pleasing character of its historic building-style and added a light touch of farm rusticity without being cliché. Exposed-brick walls secured the cozy vibe. Upstairs offers a lighter and more open style, a great spot for families. The overall restaurant concepts, along with an adjacent Iron Rooster General Store featuring local products, have done exceedingly well for owner Kyle Algaze. The Annapolis-based franchise has expanded to other locations in Canton, Hunt Valley, and Locust Point.

The hostess and servers at Iron Rooster are cheerful, welcoming, and eager to please. We visited during happy hour, and were seated at an upstairs window table with a view of the lively streets below. You might ask: Wait, this clever establishment known for all-day breakfast, has happy hour? Iron Rooster bills itself with breakfast all day, lunch, supper, and drinks. The restaurant offers not one, but two weekday happy hours: one in the morning from 7–10 a.m. and one in the afternoon from 3–7 p.m.

Margarita and the Iron Crush. We loved the muddled cucumber in the margarita with fresh lemon and lime juices, agave syrup, house-made simple syrup, tequila, and Sprite. But ultimately, we chose the Iron Crush for its delicious blood orange cordial, fresh squeezed juice, simple syrup, vodka, and Sprite (although the bartender obliged the request to switch out the Sprite for plain seltzer).

Since they offer abundant Southern-style comfort food, you don’t watch your waistline when chowing down at



Iron Rooster. Rooster Bites are similar to buffalo wings, but no bones; just breaded cubes with a lip-smacking, fresh tasting, house-made spicy buffalo sauce, with cilantro and ranch dressing on the side. Like a number of dishes, we'd encourage a lighter touch of salt, but it was all devoured with the exception of the bites we purposely saved to share with family later. We also ordered the Brussel Sprouts Shareables. You've seen sprouts with bacon on many menus lately, but not bacon like this. Meaty and flavorful as only a place serious about breakfast would bother with, and nice hint (okay, more than a hint) of tasty sugar—plus, bourbon butter. Those darling sprouts couldn't wait to pair up with the bacon!



Next, we wrestled with what every Iron Rooster evening diner must: Breakfast? Supper? A little bit of both? Yes, that's it, a bit of both. A tempting choice was the Cakes on Cakes: crab cake topped cornmeal pancakes paired with fried green tomatoes. How about one of the breakfast bowls including shrimp and grits, crab hash, quinoa, or steak? The classic dinner entrée hit the mark for me—Strip Steak & Shrimp, with large portions of both for a mere \$22.95. The nine-ounce New York strip steak was firm with big beef flavor and lots of personality. Plus, five jumbo shrimp, skewered and grilled gently, leaving them moist and flavorful. The popular Brussel sprouts accompanied the surf and turf.

My friend chose the Breakfast Ravioli—a definite winner if you really can't decide between your morning favorites like bacon, sausage, red peppers, and poached egg and your favorite Italian cheese ravioli with spinach, alfredo sauce, and a buttered parmesan biscuit. It's all there, layered in one large bowl. Attractive and delicious, especially for the heartiest appetites.

Dessert anyone? Full as we were, we'd already planned ahead of time to sample the RoosTarts, Iron Rooster's twist on the age-old American treat: Kellogg's Pop-Tarts. We chose to share the evening's blueberry option from among several that included mixed berry, cinnamon sugar, and Oreo. Glazed and drizzled with blue glaze, the crumbly tart had a decidedly modern flavor and a nice, thick schmear of blueberry within. You'd never fly out the door to school if your mom gave you these behemoths for breakfast. You'd savor it as we did, with a piping hot cup of coffee.

We wavered for a second before ordering the RoosTart, when we saw the house-made Peanut Butter Cup, the Waffle Churros, and other sweet treats, but we were glad we followed our inner child. And, speaking of kids, there's also a Kids' Menu—and all kids meals come with a mini RoosTart.

---

Rita Calvert has close to three decades in the food, media production, marketing, and public relations fields. She has created myriad programs, events, cooking sessions on national television for corporations, the stage for cookbooks, and founded the original Annapolis School of Cooking.



## Osteria 177

177 Main Street, Annapolis  
410-544-0076 | osteria177.com

DINING TASTE

# Osteria Has Recipe For Longevity

By Tom Worgo

Photography by Stephen Buchanan

**D**espite the hustle and bustle at the corner of Main and Conduit streets in downtown Annapolis, it was once a dead zone for restaurants. There was a fast food eatery there, a steak house, and a Chinese restaurant, but nothing lasted long at this seemingly ideal location.

Then along came Italy native Arturo Ottaviano and his Osteria 177.

Ottaviano was aware of the location's troubled history, but he went forward anyway. "When I decided to take over this place, everyone was like, 'I don't know if it's going to work there,'" says the Italian-born Ottaviano. "But I loved the location. I thought it was going to work because it was Main Street in a beautiful city. I think maybe it didn't work before because of the product. Maybe there wasn't quality and consistency."

Ottaviano found the formula to foster long-term success with the fine dining Italian restaurant he opened in 2006. Osteria focuses on Italian coastal cuisine made with the freshest ingredients in an elegant setting.

We recently talked to Ottaviano about why Osteria has thrived, his customer's favorite dishes, his restaurant background, and co-owning two other places: Arturo's Trattoria in Glen Burnie and La Posta Pizzeria in Severna Park.

### What are your best-selling dishes?

The grilled calamari appetizer. We get fresh calamari from Rhode Island and marinate them. They are tender. The most popular entrées I would say are sea bass and veal chops. The way we prepare the sea bass is very light. It's not a fish you find in many restaurants. It's grilled and prepared with

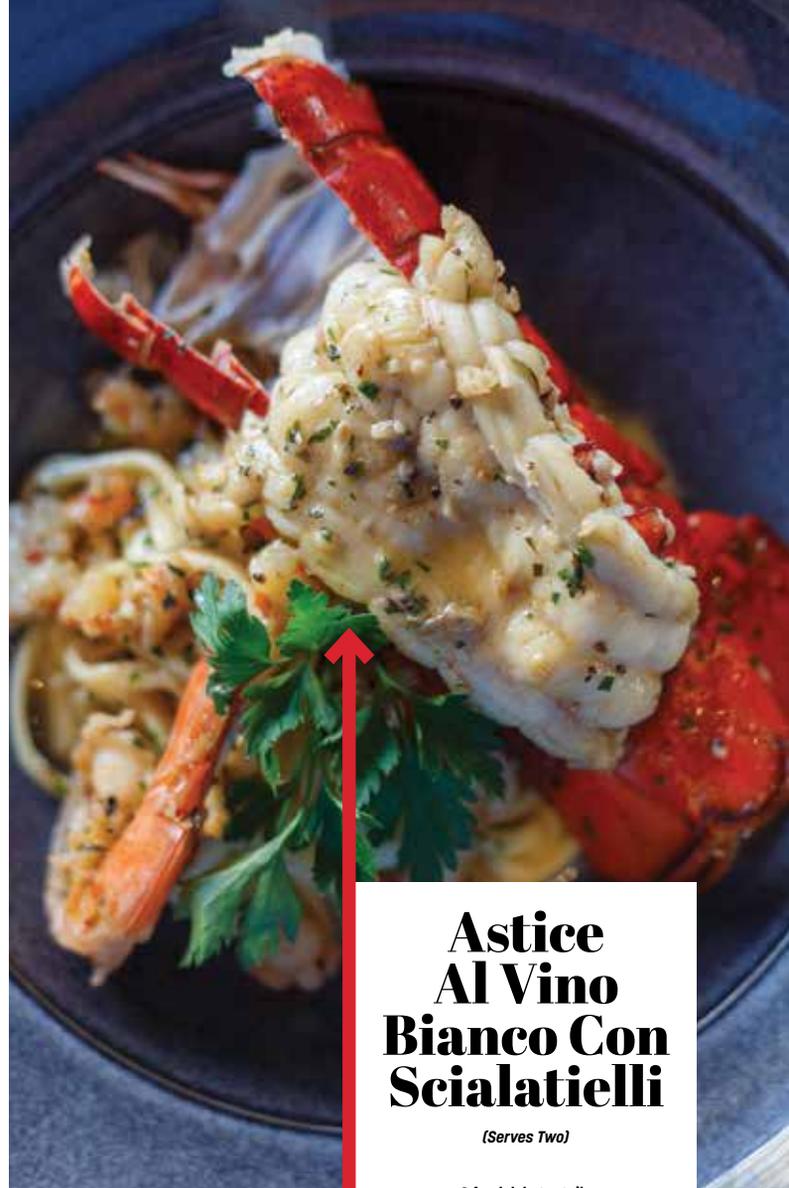
different sauces. The veal chops are beautifully French cut. The way we prepare it is to stuff it with fresh mozzarella cheese and bruschetta. It's grilled with a variety of white mushrooms, including Bruschini, and white wine reduction sauce.

### Can you talk about your well-curated wine list?

The majority of the wines are Italian. We keep some French Champagne and good California wines. I don't like to have a book with a lot of pages. I am not that kind of restaurant. But we cover all the major wine production in Italy. They have to own their own vineyards. That is very important to me. I come from a wine land, Valpolicella, Italy. It's like Napa Valley.

### What trends are you seeing among customers?

People go for pasta. It's Italian and what we do. But when they come in, they discover we have fish and meats. So, they switch the second time around.



## Astice Al Vino Bianco Con Scialatielli

(Serves Two)

2 fresh lobster tails  
4 shrimp  
4 tbsp of extra virgin olive oil  
1 shallot  
Touch of hot crushed pepper  
Tarragon  
Cup of white wine  
Cup of lobster or fish stock  
Italian parsley  
Fresh made scialatielli pasta  
(or any pasta you prefer)  
Sea salt

Cut the lobster tails lengthwise, through the shell only. Prepare a hot sauté pan with the olive oil and the shallots finely chopped. Sauté five minutes, then add the lobster tails, cut side down. Add the tarragon and the crushed hot pepper. Add the jumbo shrimps (diced if preferred). Add the white wine and, when evaporated, add the stock and cover it with a lid. Depending on the size and quality of the lobster it may take 10 minutes to cook. Check the meat to make sure it doesn't over cook and add more stock if needed. Sauté the pasta (previously boiled) for a couple of minutes by removing the lobsters (it will make it easier). Add the chopped Italian parsley and an additional touch of extra virgin olive oil. Display the pasta in a nice bowl and top with the lobster and the shrimp.

### What separates your place from other Italian restaurants in town?

Each one has its own style, personality, and menu. It's not an easy question to answer, but what makes my place different is I am consistent and I use high-quality products. I don't cut corners.

### How do you keep things fresh for your customers?

Every two days I like to change my specials. Week-ends are when I have the most interesting ones. There's more volume. I can feature more variety.

### Talk about your conference room in the basement.

We opened it about four years ago. It's a private room. It holds 30 people. It's a very comfortable place. It's dedicated to (Maryland) Senator John Astle and it's called the Astle room. We get a lot

of corporate events. That's what it is mostly used for. We even use it for wedding rehearsals and birthdays.

### Tell me about your restaurant background

I have been in the restaurant business since I was 17. I went to culinary school at Bardolino in Italy and worked for a lot of fine-dining restaurants to learn. I came to America in the early 90s and went to work for Alberto's in Glen Burnie for eight years. It was a fine Italian restaurant. I worked in the kitchen as a line cook and developed new recipes. I also developed my skills on the floor as a waiter and manager. I bought the place four years ago. Now, it's Arturo's Trattoria.

### What do you like about owning three restaurants?

Before, I was really happy about it. Now, I am not as

happy. You get no time for yourself. I work a minimum of 12 hours a day for six days a week. I have one day for my family.

### How does it make you feel that you are able to survive at such a tough spot?

It makes me very proud of myself. I knew a lot of places were not staying. Even my own lawyer, said, "This place is cursed. Nothing ever works." There was a huge recession after we opened. It wasn't easy, but we had consistency and quality in service and everything. It took a lot of work and effort. It's something no one can take away from me. I've had a positive run.

# Dining Guide

## Advertisers Listed in Red

Average entrée price  
\$ 0-14 \$\$ 15-30 \$\$\$ 31 and over

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## Downtown Annapolis

### Annapolis Ice Cream Company

196 Main Street, Annapolis; 443-482-3895; annapolisicecream.com \$ 🍷 🍷

### Armadillo's Bar & Grill

132 Dock Street, Annapolis; 410-280-0028; Armadillosannapolis.com; American Grill; lunch, dinner, brunch \$ 🎵

### Bean Rush Café

112 Annapolis Street, Annapolis; 410-263-2592; Beanrushcafe.com; Coffee, baked goods, sandwiches; breakfast, lunch \$

### The Big Cheese & Sammy's Deli

47 Randall Street, Annapolis; 410-263-6915; Thebigcheeseannapolis.com; Deli; breakfast, lunch, dinner \$ 🍷

### Buddy's Crabs & Ribs

100 Main Street, Annapolis; 410-626-1100; Buddyonline.com; Seafood; lunch, dinner \$\$ Y 🍷 🍷 🐕

### Café Normandie

185 Main Street, Annapolis; 410-263-3382; Cafenormandie.com; French; lunch, dinner, Sunday brunch \$\$ 🍷 Y 🍷 🍷

### Castlebay Irish Pub

93 Main Street, Annapolis; 410-626-0165; Irish; lunch, dinner, late-night \$\$ Y 🍷 🍷 🍷 🐕

### Chick & Ruth's Delly

165 Main Street, Annapolis; 410-269-6737; Chickandruths.com; American diner; breakfast, lunch, dinner, late-night \$ Y 🍷 🍷

### City Dock Café

18 Market Space, Annapolis; 410-269-0961; Citydockcafe.com; American; coffee, light breakfast, baked goods \$ 🍷

### Dock Street Bar & Grill

136 Dock Street, Annapolis; 410-268-7278; Dockstreetbar.net; American; lunch, dinner, late-night \$\$ Y 🍷 🍷 \* 🍷 🎵

### Dry 85

193 B Main Street, Annapolis; 443-214-5171; DRY85.com; American, lunch, dinner, Sunday brunch \$\$ Y 🍷 🍷 🍷 🍷

### Federal House Bar & Grille

22 Market Space, Annapolis; 410-268-2576; Federalhouserestaurant.com; American; lunch, dinner, Weekend brunch \$\$ 🍷 Y 🍷 🍷 \* 🎵 🍷

### Flamant

17 Annapolis Street, Annapolis; 410-267-0274; Flamantmd.com; European; dinner \$\$-\$\$\$

### Fox's Den

179 B Main Street, Annapolis; 443-808-8991; Foxsden.com; American Craft Gastropub 🍷 Y 🍷 🍷 🍷

### Galway Bay Irish Restaurant & Pub

63 Maryland Avenue, Annapolis; 410-263-8333; Galwaybaymd.com; Irish; lunch, dinner, Sunday brunch \$ Y 🍷 🍷 🍷 🍷

### Harry Browne's

66 State Circle, Annapolis; 410-263-4332; Harrybrownes.com; Modern American; lunch, dinner, Sunday brunch \$\$ 🍷 Y 🍷 🍷 🍷 🍷

### Harvest Wood Grill & Tap Room

26 Market Space, Annapolis; 410-280-8686; Harvestwoodgrill.com \$\$ 🍷

### Iron Rooster

12 Market Space Annapolis; 410-990-1600; Ironroosterallday.com; American; all-day breakfast, lunch, dinner \$\$ 🍷 🍷 🍷 🍷

### Joss Café & Sushi

195 Main Street, Annapolis; 410-263-4688; Jossushi.com; Japanese, sushi; lunch, dinner \$\$ Y 🍷

### Mason's Famous Lobster Rolls

188 Main Street, Annapolis; 410-280-2254; Masonslobster.com; Seafood; lunch, dinner \$

### McGarvey's Saloon & Oyster Bar

8 Market Space, Annapolis; 410-263-5700; MCGarveysannapolis.com; American; lunch, dinner, late-night, Sunday brunch \$\$ 🍷 Y 🍷 🍷 \* 🎵 🍷

### Middleton Tavern

2 Market Space, Annapolis; 410-263-3323; Middletontavern.com; American, seafood; lunch, dinner, Sunday brunch \$\$ 🍷 Y 🍷 🍷 \* 🍷 🍷

### Mission BBQ

142 Dock Street, Annapolis; 443-221-4731; Mission-bbq.com; Barbecue; lunch, dinner \$\$ 🍷 🍷

### O'Brien's Oyster Bar & Restaurant

113 Main Street, Annapolis; 410-268-6288; Obriensoysterbar.com; Seafood; lunch, dinner, late-night, brunch \$\$ Y 🍷 🍷 🍷 🍷

### OB's Prime

111 Main Street, Annapolis; 410-269-1210; Obsprime.com; Steakhouse; dinner \$\$ 🍷 Y

### Osteria 177

177 Main Street, Annapolis; 410-267-7700; Osteria177.com; Italian; lunch, dinner \$\$ 🍷 Y 🍷 🍷

## CHEVY'S FRESH MEX

"Very fast, very friendly, and very good food." –Daryl Hodge **WINNER!**

### Preserve

164 Main Street, Annapolis, 443-598-6920; Preserve-eats.com; Seasonal farm to table restaurant; brunch, lunch, dinner \$\$ Y 🍷

### Pusser's Caribbean Grille

80 Compromise Street, Annapolis; 410-626-0004; Pussersusa.com; Caribbean, seafood; lunch, dinner, Sunday brunch \$\$ 🍷 Y 🍷 🍷 🍷 \* 🎵

### Red Red Wine Bar

189B Main Street, Annapolis; 410-990-1144; Redredwinebar.com; Wine bar; lunch, dinner, Sunday brunch \$\$ Y 🍷 \* 🎵 🍷

### Reynolds Tavern

7 Church Circle, Annapolis; 410-295-9555; Reynoldstavern.org; International; lunch, dinner, afternoon tea \$\$ 🍷 Y 🍷 🍷 \* 🎵

### Sakura Café

105 Main Street, Annapolis; 410-263-0785; Annapolisakuracafe.com; Japanese; lunch, dinner \$\$ 🍷 Y 🍷 🍷 \* 🍷

### Sofi's Crepes

1 Craig Street, Annapolis; 410-990-0929; Sofiscrepes.com; Sweet and savory crepes \$

### Vida Taco Bar

200 Main Street, Annapolis; 443-837-6521; Vidatacobar.com; Tex-Mex; lunch, dinner \$\$ Y

## Upper Annapolis

### 49 West, Coffeebar, Winebar & Gallery

49 West Street, Annapolis; 410-626-9796; 49westcoffeehouse.com; American, coffeehouse; breakfast, lunch, dinner \$\$ 🍷 Y 🍷 🍷 🍷

### Azure

100 Westgate Circle, Annapolis; 410-972-4365; Azureannapolis.com; Modern American; breakfast, lunch, dinner \$\$ 🍷 Y

### Baroak

126 West Street, Annapolis; 410-295-3225; Baroakannapolis.com; American, Belgian; breakfast, brunch, lunch, dinner \$\$ 🍷 Y \*

### Carpaccio Tuscan Kitchen & Wine Bar

1 Park Place, Annapolis; 410-268-6569; Carpaciotuscankitchen.com; Italian; lunch, dinner, Sunday brunch \$\$ 🍷 Y 🍷 🍷 🍷 \* 🎵 🍷

### Chesapeake Brewing Co.

114 West Street, Annapolis; 410-268-0000; Chesbrewco.com; Seafood bar & grill; lunch, dinner, Weekend brunch \$\$ 🍷 Y 🍷

### El Toro Bravo

50 West Street, Annapolis; 410-267-5949; Mexican; lunch, dinner \$\$ Y 🍷 🍷 \* 🍷

### Fado Irish Pub

1 Park Place #7, Annapolis; 410-626-0069; Fadoirishpub.com/annapolis; Irish; lunch, dinner, late-night, Sunday brunch \$ 🍷 Y \* 🎵 🍷

### Lemongrass

167 West Street, Annapolis; 410-280-0086; Lemongrassannapolis.com; Thai; lunch, dinner \$ 🍴 🍷 🐾

### Level Small Plates Lounge

69 West Street, Annapolis; 410-268-0003; Lannapolis.com; Modern American, tapas; dinner, late-night \$ 🍴 🍷 🐾

### Light House Bistro

202 West Street, Annapolis; 410-424-0922; Lighthousebistro.org; American; breakfast, lunch, dinner, weekend brunch \$ 🍴 🍷 🐾

### Luna Blu

36 West Street, Annapolis; 410-267-9950; Lunablufannapolis.com; Italian; lunch, dinner \$\$ 🍴 🍷 🐾

### Metropolitan Kitchen & Lounge

175 West Street, Annapolis; 410-280-5160; Metropolitanannapolis.com; Modern American; breakfast, lunch, dinner, late-night \$\$ 🍴 🍷 🐾

### Miss Shirley's Café

1 Park Place, Annapolis; 410-268-5171; MissShirleys.com; Southern American; breakfast, brunch, lunch \$ 🍴 🍷 🐾

### Rams Head Tavern

33 West Street, Annapolis; 410-268-4545; Ramsheadgroup.com; American, brewery; lunch, dinner, late-night, Sunday brunch \$\$ 🍴 🍷 🐾

### Sailor Oyster Bar

196 West Street, Annapolis; 410-571-5449; Sailoroysterbar.com; American grill, seafood, cocktails; weekend lunch, dinner \$\$ 🍴 🍷 🐾

### Stan & Joe's Saloon

37 West Street, Annapolis; 410-263-1993; Stanandjoessaloon.com; American; lunch, dinner, late-night, Sunday brunch \$ 🍴 🍷 🐾

### Tsunami

51 West Street, Annapolis; 410-990-9868; Tsunamiannapolis.com; Fusion, sushi; lunch, dinner, late-night \$\$ 🍴 🍷 🐾

## Greater Annapolis

### Basmati

2444 Solomons Island Road, Annapolis; 410-266-6355; Basmatiofannapolis.com; Indian; lunch, dinner \$\$ 🍴 🍷 🐾

### Bean Rush Café

1015 Generals Highway, Crownsville; 410-923-1546; Beanrushcafe.com; Coffee, baked goods, sandwiches; breakfast, lunch \$

### Blue Rooster Café

1372 Cape St. Claire Road, Annapolis; 410-757-5232; GoToRoosters.com; Modern American; breakfast, lunch, dinner \$\$ 🍴 🍷 🐾

### Brio Tuscan Grille

305 Sail Place, Annapolis; 410-571-5660; Brioitalian.com; Italian; lunch, dinner, Sunday brunch \$\$ 🍴 🍷 🐾

### The Brass Tap

2002 Annapolis Mall Road, Annapolis; 833-901-2337; Brasstap-beerbar.com; American; lunch, dinner \$ 🍴 🍷 🐾

### Broadneck Grill & Cantina

1364 Cape St Claire Road, Annapolis; 410-757-0002; Broadneckgrill.com; Contemporary American and Mexican Cuisine; serve breakfast Saturday and Sunday; lunch, dinner \$\$ 🍴 🍷 🐾

### Bruster's Real Ice Cream

1409 Forest Drive, Annapolis; 410-295-0025; Brustersannapolis.com; Dessert \$ 🍴 🍷 🐾

### Buffalo Wild Wings

2337-A Forest Drive, Annapolis; 410-573-0331; Buffalowildwings.com; American; lunch, dinner \$ 🍴 🍷 🐾

### Cantler's Riverside Inn

458 Forest Beach Road, Annapolis; 410-757-1311; Cantlers.com; Crabs, seafood; lunch, dinner \$\$ 🍴 🍷 🐾

### The Canton Restaurant

11 Ridgely Avenue, Annapolis; 410-280-8658; Cantonannapolis.com; Chinese; lunch, Dinner \$ 🍴 🍷 🐾

### Cooper's Hawk

1906 Towne Centre Blvd, Annapolis; 443-837-9989; Chwinery.com; American; lunch, dinner \$\$ 🍴 🍷 🐾

### Chevys Fresh Mex

2436 Solomons Island Rd, Annapolis; 410-573-4932; Chevysannapolis.com; Mexican; lunch, dinner, brunch \$\$ 🍴 🍷 🐾

### Chris' Charcoal Pit

1946 West Street, Annapolis; 410-266-5200; Chrischarcoalpit.com; Greek; lunch, dinner \$ 🍴 🍷 🐾

### Chuy's

2339 Forest Drive, Annapolis; 512-473-2783; Chuys.com; Mexican; lunch, dinner \$-\$\$ 🍴 🍷 🐾

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12 Defense Street, Annapolis; 410-571-9070; DoubleTdiner.com; American diner; breakfast, lunch, dinner, late-night \$\$\$ 🍷 🍷

**Eggcellence**

2625 Housley Road, Annapolis; 410-573-9503; Eggcellence-brunchery.com; American; breakfast, lunch \$ 🍷

**Evelyn's**

26 Annapolis St, Annapolis; 410-263-4794; Evelynsannapolis.com; American; breakfast, brunch, lunch, happy hour \$\$\$ 🍷 🍷 \*

**Giolitti Delicatessen**

2068 Somerville Road, Annapolis; 410-266-8600; Giolittideli.com; Delicatessen; lunch, dinner \$ 🍷 🍷 \*

**Gordon Biersch**

1906 Towne Centre Boulevard, Ste. 155, Annapolis; 410-266-5965; Gordonsbiersch.com; American; lunch, dinner \$\$\$ 🍷 🍷 \*

**Grapes Wine Bar**

1410 Forest Drive, Annapolis; 410-571-5378; Grapeswinebarannapolis.com; Mediterranean; lunch (Sat. only), dinner \$\$\$ 🍷 🍷 \*

**The Greene Turtle**

177 Jennifer Road, Annapolis; 410-266-7474; Greenturtle.com; American, sports bar; lunch, dinner \$ 🍷 🍷 \*

**Herald Harbor Hideaway**

400 Herald Harbor Road, Crownsville; 410-923-4433; Heraldharborhideaway.com; American; lunch, dinner \$ 🍷 🍷 \*

**Heroes Pub**

1 Riverview Avenue, Annapolis; 410-573-1996; Heroespub.com; American, sports bar; lunch, dinner \$\$\$ 🍷 🍷 \*

**Italian Market & Restaurant**

126 Defense Highway, Annapolis; 410-224-1330; Theitalianmarket.com; Italian; lunch, dinner \$ 🍷 🍷

**Jalapeños**

85 Forest Plaza, Annapolis; 410-266-7580; Jalapeñosonline.com; Spanish, Mexican; lunch, dinner \$\$\$ 🍷 🍷 🍷

**La Sierra**

2625 Riva Road, Annapolis; 410-573-2961; Lasierrestaurantinc.com; Mexican; lunch, dinner \$\$\$ 🍷 🍷

**Lebanese Taverna Café**

2335 Forest Drive Ste. 46A, Annapolis; 410-897-1111; Lebanesetaverna.com; Middle Eastern; lunch, dinner \$ 🍷 🍷 🍷

**Lemongrass Too**

2625-A Housley Road, Annapolis; 410-224-8424; Lemongrassannapolis.com; Thai; lunch, dinner \$\$\$ 🍷 🍷 🍷

**Les Folies Brasserie**

2552 Riva Road, Annapolis; 410-573-0970; Lesfoliesbrasserie.com; French; lunch, dinner \$\$\$ 🍷 🍷

**Lures**

1397 Generals Highway, Crownsville; 410-923-1606; Luresbarandgrille.com; American grill, seafood; lunch, dinner, Sunday brunch \$\$\$ 🍷 🍷 🍷 \*

**Ledo Pizza**

505 S. Cherry Grove Avenue, Annapolis; 410-295-3030; Ledopizza.com; Pizza, pasta, sandwiches; lunch, dinner \$\$\$ 🍷 🍷

**Maggiano's Little Italy**

2100 Annapolis Mall Road, Ste. 1200, Annapolis; 410-266-3584; Italian; lunch, dinner, Saturday and Sunday brunch \$\$\$ 🍷 🍷

**The Melting Pot**

2348 Solomons Island Road, Annapolis; 410-266-8004; Meltingpot.com; Fondue; dinner \$\$\$ 🍷 🍷

**Mi Lindo Cancún Grill**

2134 Forest Drive, Annapolis; 410-571-0500; Lindocancungrill.com; Mexican; breakfast, lunch, dinner \$ 🍷 🍷

**Mission BBQ**

2101 Somerville Road, Annapolis; 443-569-4700; Mission-bbq.com; Barbecue; lunch, dinner \$\$\$ 🍷

**Newk's Eatery**

2077 Somerville Rd. Suite 150, Annapolis; 410-934-7000; Newks.com; Sandwiches, soups, salads, pizza; lunch, dinner \$ 🍷 🍷

**Paladar Latin Kitchen & Rum Bar**

1905 Towne Centre Boulevard, Ste. 100, Annapolis; 410-897-1022; Paladarlatinkitchen.com; Latin American; lunch, dinner, late-night, Weekend brunch \$\$\$ 🍷 🍷 \*

**Paul's Homewood Café**

919 West Street, Annapolis; 410-267-7891; Paulshomewoodcafe.com; Mediterranean; lunch, dinner, brunch \$\$\$ 🍷 🍷 🍷 \*

**Pasticcio**

150-F Jennifer Road, Annapolis; 443-949-0608; Pasticcioannapolis.com; Italian; lunch, dinner \$\$\$ 🍷 🍷

**Ports of Call**

210 Holiday Court, Annapolis; 410-573-1350; Doubletreeannapolis.com; Modern American; breakfast, lunch, dinner \$\$\$ 🍷

**Rams Head Roadhouse**

1773 Generals Highway, Annapolis; 410-849-8058; Ramsheadgroup.com; American, brewery; lunch, dinner, late-night, Sunday brunch \$\$\$ 🍷 🍷 🍷 \*

**Red, Hot & Blue**

200 Old Mill Bottom Road, Annapolis; 410-626-7427; Redhotandblue.com; Barbecue; lunch, dinner \$ 🍷 🍷

**Riverbay Roadhouse**

1374 Cape St Claire Road, Annapolis; 410-757-2919; Riverbay-roadhouse.com; Steak, seafood; breakfast, lunch, dinner \$\$\$ 🍷 🍷 🍷

**Royal Karma**

302 Harry S. Truman Pkwy, Suite K, Annapolis; 410-266-5006; Indianfoodannapolis.com; Indian; Lunch buffet, dinner \$\$\$ 🍷 🍷 🍷

**Sakura Japanese Steak & Seafood House**

2625 Housley Road, Annapolis; 410-573-0006; Sakurasteakhouse.com; Japanese; lunch, dinner \$\$\$ 🍷 🍷 🍷

**Sam's on the Waterfront**

2020 Chesapeake Harbour Drive East, Annapolis; 410-263-3600; Samsonthewaterfront.com; Modern American; lunch, dinner, Sunday brunch \$\$\$ 🍷 🍷 🍷 \*

**Sandy Pony Donuts**

1901 Towne Centre Blvd., Ste 130, Annapolis; 301-873-3272; Sandyponydonut.com; Breakfast \$ 🍷

**Seafood Palace Buffet**

81 Forest Plaza A, Annapolis; 410-216-2186; Seafoodpalacebuffet.com; American, Japanese, Seafood; lunch, dinner \$ 🍷

**Severn Inn**

1993 Baltimore Annapolis Boulevard, Annapolis; 410-349-4000; Severninn.com; Seafood; lunch, dinner, Sunday brunch \$\$\$ 🍷 🍷 🍷 \*

**Sin Fronteras**

2129 Forest Drive, Annapolis; 410-266-0013; Sinfronterascfe.com; Mexican; lunch, dinner, Saturday and Sunday breakfast \$\$\$ 🍷 🍷 \*

**Soul**

509 S. Cherry Grove Avenue, Annapolis; 410-267-6191; Soulannapolis.com; Southern-inspired small plates; lunch, dinner, Saturday & Sunday brunch \$\$\$ 🍷

**Stoney River Legendary Steaks**

2190 Annapolis Mall, Annapolis; 410-224-8312; Stoneyriver.com; Steakhouse; lunch, dinner \$\$\$ 🍷 🍷

**Union Jack's**

2072 Somerville Road, Annapolis; 410-266-5681; Union-jacksannapolis.com; British-style pub; lunch, dinner, Sunday brunch \$\$\$ 🍷 🍷 🍷 \*

**Ziki Japanese Steakhouse**

1906 Towne Center Boulevard, Ste. 4250, Annapolis; 410-224-6598; Zikisteakhouse.com; Japanese, sushi; lunch, dinner \$\$\$ 🍷 🍷 🍷 \*

**Zoe's Kitchen**

1901 Towne Center Boulevard, Ste. 105, Annapolis; 410-266-7284; Zoeskitchen.com; Casual Mediterranean Lunch, dinner \$ 🍷 🍷 \*

**Eastport / Bayridge**

**Adam's Taphouse and Grille**

921C Chesapeake Avenue, Annapolis; 410-267-0064; Adams-grilleannapolis.com; Barbecue; lunch, dinner \$\$\$ 🍷 🍷

**Annapolis Smokehouse & Tavern**

107 Hillsmere Drive, Annapolis; 410-571-5073; Annapolissmokehouse.com; American BBQ; lunch, dinner, catering, Weekend brunch \$\$\$ 🍷 🍷 🍷 \*

**Blackwall Hitch**

400 6th Street, Annapolis; 410-263-3454; Theblackwallhitch.com; Upscale-casual New American restaurant; brunch, lunch, dinner, late-night \$\$\$ 🍷 🍷 🍷 \*

**Boatyard Bar & Grill**

400 Fourth Street, Annapolis; 410-216-6206; Boatyardbarandgrill.com; American, seafood; breakfast, lunch, dinner. \$\$\$ 🍷 🍷 🍷 \*

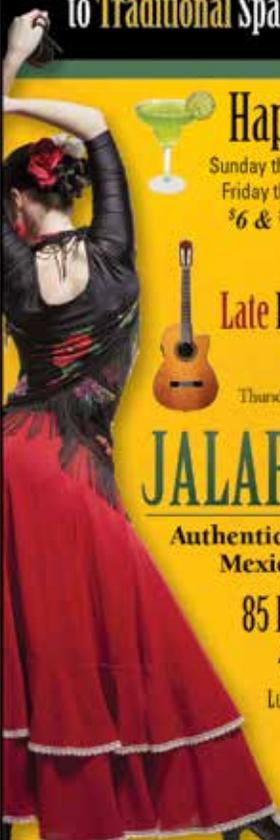
**Bread and Butter Kitchen**

303 Second Street, Ste. A, Annapolis; 410-202-8680; Breadandbutterkitchen.com; American; breakfast, lunch \$ 🍷

**Caliente Grill**

907 Bay Ridge Road, Annapolis; 410-626-1444; Calientergrillannapolis.com; Latin; lunch, dinner \$\$\$ 🍷 🍷 \*

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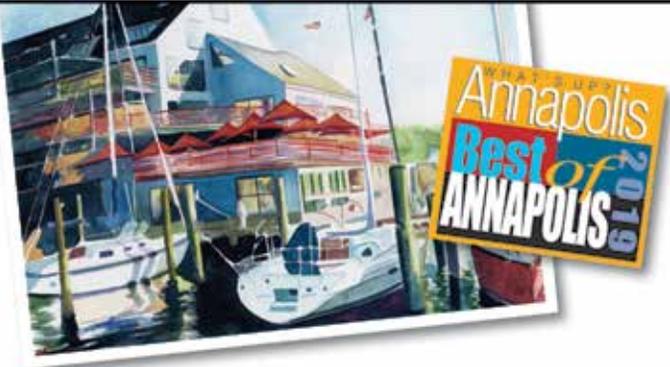
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300 Second Street, Annapolis; 410-268-7166; Chart-house.com; Seafood; dinner, Sunday brunch \$\$ 🍷 🍴 🌿

**Davis' Pub**

400 Chester Avenue, Annapolis; 410-268-7432; Davispub.com; American; lunch, dinner, late night \$ 🍴 🌿 🐾

**Eastport Kitchen**

923 Chesapeake Avenue, Annapolis; 410-990-0000; Eastportkitchen.com; American; breakfast, lunch, dinner \$\$ 🍴

**Grump's Café**

117 Hillsmere Drive, Annapolis; 410-267-0229; Grumpscafe.com; American; breakfast, lunch, dinner \$ 🍴 🌿

**Jack's Fortune**

960 Bay Ridge Road, Annapolis; 410-267-7731; Jackfortune1.com; Chinese; lunch, dinner \$ 🍴 🌿 🍷

**Lewnes' Steakhouse**

401 Fourth Street, Annapolis; 410-263-1617; Lewnessteakhouse.com; Steakhouse, seafood; dinner \$\$\$ 🍷 🍴 🌿 🍷

**Main & Market**

914 Bay Ridge Road, Annapolis; 410-626-0388; Mainandmarket.com; Farm-to-table; breakfast, lunch, dinner \$\$ 🍴 🌿 🍷

**O'Leary's Seafood Restaurant**

310 Third Street, Annapolis; 410-263-0884; Olearysseafood.com; Seafood; dinner, Sunday brunch \$\$\$ 🍷 🍴 🌿 🍷

**Rocco's Pizzeria**

954 Bay Ridge Road, Annapolis; 410-263-9444; Roccospizzashop.com; Pizza; lunch, dinner \$ 🍴 🌿 🍷

**Ruth's Chris**

301 Severn Avenue, Annapolis; 410-990-0033; Ruthschris-Annapolis.com; Steakhouse; dinner \$\$\$ 🍷 🍴 🌿

**Sammy's Pizza Kitchen**

1007 Bay Ridge Ave, Annapolis; 410-990-9800; Sammyspiz-zakitchen.com; Italian; lunch, dinner \$-\$\$ 🍴

**Vin 909 WineCafe**

909 Bay Ridge Avenue, Annapolis; 410-990-1846; Vin909.com; Farm-to-table; lunch, dinner \$\$ 🍴 🌿 🍷

**Edgewater / South County**

**Adam's Taphouse and Grille**

169 Mayo Road, Edgewater; 410-956-2995; Adamsgrilleannapolis.com; Barbecue; lunch, dinner \$\$ 🍴 🌿

**All American Steakhouse**

139 Mitchells Chance Road, Edgewater; 410-956-4494; Theal-americansteakhouse.com; American; lunch, dinner \$\$ 🍴

**Bayside Inn**

1246 Mayo Road, Edgewater; 410-956-2722; American, Seafood; breakfast, lunch, dinner \$\$ 🍴 🌿 🍷

**Bella Sera**

9 Lee Airpark Drive, Edgewater; 410-956-8555; Bellasera-tas-teofitaly.com; Italian; lunch, dinner \$ 🍴

**Broadneck Grill & Cantina**

74 Central Avenue West, Edgewater; 410-956-3366; Broadneck-grill.com; American and Mexican Cuisine; lunch, dinner \$ 🍴 🍷 🌿

**The Bistro at South River**

3451 Solomons Island Road, Edgewater; 410-798-5865; Golfclubsr.com; Modern American; breakfast, lunch, dinner \$\$ 🍴 🌿

**Chad's BBQ**

158 W Central Ave, Edgewater; 410-956-7774; chadsbbq.com; Authentic smoked bar-beque; lunch, dinner \$ 🍴 🌿 🐾

**Pier Oyster Bar**

48 South River Road, Edgewater; 443-837-6057; Coconutjoesusa.com; Caribbean; lunch, dinner, late-night \$\$ 🍴 🌿 🍷

**Edgewater Restaurant**

148 Mayo Road, Edgewater; 410-956-3202; Edgewaterrestaurant.com; American, seafood; lunch, dinner, Sunday brunch \$\$ 🍴 🌿

**Fuji Steakhouse**

169 Mitchells Chance Road, Edgewater; 410-956-8898; Fужisteakhousemd.com; Japanese; lunch, dinner \$\$ 🍷 🍴 🌿

**Glory Days Grill**

3 Lee Airpark Drive, Edgewater; 443-808-8880; Glorydaysgrill.com; American, sports bar; lunch, dinner \$ 🍴 🌿 🍷

**The Greene Turtle**

3213 Solomons Island Road, Ste. A, Edgewater; 410-956-1144; Greenturtle.com; American Lunch, dinner, late-night \$ 🍴 🌿 🍷

**Happy Harbor**

533 Deale Road, Deale; 410-867-0949; Happyharbordeale.com; American; lunch, dinner \$ 🍴 🌿 🍷

**Harvest Thyme Modern Kitchen & Tavern**

1251 West Central Ave, Davidsonville; 443-203-6846; Harvest-thymetavern.com; American; lunch, happy hour, dinner \$ 🍴

**Hispa Restaurant**

183 Mayo Road, Edgewater; 410-956-7205; Latin American; breakfast, lunch, dinner \$

**Killarney House**

584 West Central Avenue, Davidsonville; 410-798-8700; Killarneyhousepub.com; Irish; lunch, dinner, late-night \$\$ 🍷 🍴 🌿 🍷

**Ledo Pizza**

3072 Solomons Island Road, Edgewater; 410-956-6700; Ledopizza.com; Pizza, pasta, sandwiches; lunch, dinner \$\$ 🍴 🍷

**M Thai Restaurant**

181 Mitchells Chance Road, Edgewater; 410-956-0952; Thai; lunch, dinner \$

**Mike's Bar & Crab House**

3030 Riva Road, Riva; 410-956-2784; Mikescrabhouse.com; Seafood; lunch, dinner, late-night \$\$ 🍷 🍴 🌿 🍷

**Nova Sushi Bar and Asian Fusion**

3257 Solomons Island Road, Edgewater; 410-956-5326; Novasushi.com; Sushi, lunch, dinner \$-\$\$

**Old Stein Inn**

1143 Central Avenue, Edgewater; 410-798-6807; Oldstein-inn.com; German; dinner \$\$ 🍴 🌿 🍷 🍷

**Petie Greens Bar and Grill**

6103 Drum Point Road, Deale; 410-867-1488; Petiegreens.com \$\$ 🍷 🍴 🌿 🍷

**Pirate's Cove**

4817 Riverside Drive, Galesville; 410-867-2300; Piratescovemd.com; Seafood; breakfast, lunch, dinner, Sunday brunch \$\$ 🍷 🍴 🌿 🍷

**Plazuelas**

3029 Solomons Island Road, Edgewater; 410-956-0080; Mexican; lunch, dinner \$

**Rod N Reel Restaurant**

4165 Mears Avenue, Chesapeake Beach; 410-257-2735; Chesapeakebeachresortspa.com; Seafood; breakfast, lunch, dinner \$\$ 🍷 🍴 🌿 🍷

**Saigon Palace**

10 Mayo Road, Edgewater; 410-956-0505; Vietnamese; lunch, dinner \$ 🍴 🍷

**Skipper's Pier Restaurant & Dock Bar**

6158 Drum Point Road, Deale; 410-867-7110; Skipperspier.com; Seafood; dinner \$\$ 🍷 🌿

**South County Café**

5690 Deale Churchton Road, Deale; 410-867-6450; American; breakfast, lunch, dinner \$\$ 🍴

**Stan & Joe's Saloon South**

173 Mitchells Chance Road, Edgewater; 443-837-6126; Stanandjoes-saloon.com; American; lunch, dinner, late-night \$ 🍴 🌿 🍷 🍷

**S & J Riverside**

4851 Riverside Drive, Galesville; 410-867-7200; Seafood; lunch, dinner \$\$ 🍴 🌿 🍷 🍷

**Yellowfin Steak & Fish House**

2840 Solomons Island Road, Edgewater; 410-573-1333; Yellowfin-restaurant.com; Steak, seafood; lunch, dinner, Sunday brunch \$\$ 🍷 🍴 🌿 🍷

**Arnold / Severna Park / Pasadena & Beyond**

**Adam's Ribs**

589 Baltimore Annapolis Boulevard, Severna Park; 410-647-5757; Adamsribs.com; Barbecue; lunch, dinner \$\$ 🍴 🌿

**Ashling Kitchen & Bar**

1286 Route 3 South Ste. 3, Crofton; 443-332-6100; Ashlingco.com; American; lunch, dinner \$\$ 🍴

**Bella Italia**

1460 Ritchie Highway, Arnold; 410-757-3373; Bellaitaliaarnold.com; Italian; lunch, dinner \$ 🍴 🍷

**Blackwall Barn & Lodge**

329 Gambrills Road, Gambrills; 410-317-2276; Barnandlodge.com; American; lunch, dinner, weekend brunch \$\$\$ 🍷 🍴 🌿 🍷

**Brian Boru Restaurant & Pub**

489 Ritchie Highway, Severna Park; 410-975-2678; Brianborupub.com; Irish; lunch, dinner, Sunday brunch \$\$ 🍷 🍴 🌿 🍷

**Café Bretton**

849 Baltimore Annapolis; Boulevard, Severna Park; 410-647-8222; Cafe-bretton.com; French; dinner \$\$



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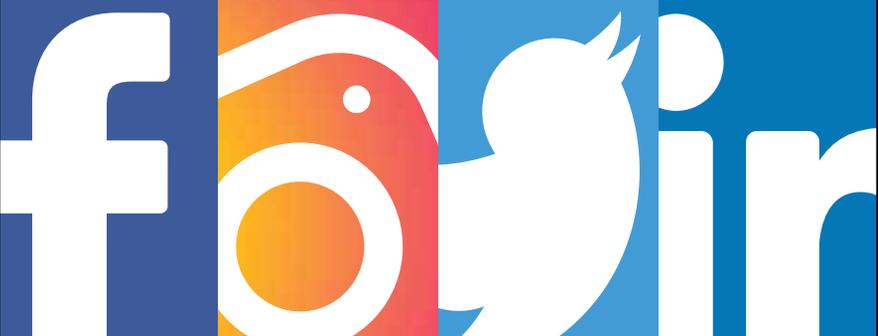
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DINING GUIDE

**Café Mezzanotte**

760 Ritchie Highway, Severna Park; 410-647-1100; Cafemezz.com; Italian; lunch, dinner \$\$ ☎ 🍷 🍴 🌟

**Donnelly's Dockside**

1050 Deep Creek Avenue, Arnold; 410-757-4045; Donnellys-dockside.com.com; Seafood; lunch, dinner \$\$ 🍷 🍴 🌟

**Founders Tavern & Grille**

8125 Ritchie Highway, Pasadena; 410-544-0076; Founders-tavernandgrille.com; American; lunch, dinner \$ ☎ 🍷

**Gina's Cafe**

601 S Talbot Street, St. Michaels; 410-745-6400; Facebook.com/ginascafestmikes; Southwestern, Vegetarian; lunch, dinner \$\$

**La Posta Pizzeria**

513 Baltimore Annapolis Blvd., Severna Park; 443-906-2840; Lapos-tapizzeria.com; Italian; lunch, dinner \$-\$\$

**Ledo Pizza**

552 Ritchie Highway, Severna Park; 410-544-3344; Ledopizza.com; Pizza, pasta, sandwiches; lunch, dinner \$\$ 🍷 🌟

**Lemongrass Arnold**

959 Ritchie Highway, Arnold; 410-518-6990; Lemongrassannapolis.com; Thai; lunch, happy hour, dinner \$ 🍷

**Mamma Angela's**

2225-A Defense Highway, Crofton; 443-584-4038; Mammaas.com; Italian; lunch, dinner \$-\$\$ 🍷

**Mi Pueblo II**

554-A Ritchie Highway, Severna Park; 410-544-4101; Mipueblo2.com; Mexican; lunch, dinner \$ 🍷 🍴

**Mother's Peninsula Grill**

969 Ritchie Highway, Arnold; 410-975-5950; Mothersgrille.com; American, seafood; lunch, dinner \$\$ 🍷 🍴 🌟

**O'Loughlin's Restaurant**

1258 Bay Dale Drive, Arnold; 410-349-0200 Oloughlinspub.com; American; lunch, dinner, late-night \$\$ 🍷 🍴 🌟

**Park Tavern**

580 Ritchie Highway, Severna Park; 410-793-5930; Parktavernsp.com; American; lunch, dinner \$\$ 🍷

**Pascal's Chophouse**

139 Ritchie Highway, Suite A, Severna Park; 410-647-8216; Pascalschophouse.com; Farm-to-table, USDA prime steaks; happy hour, dinner \$\$ ☎ 🍷 🍴 🌟

**The Point Crab House & Grill**

700 Mill Creek Road, Arnold; 410-544-5448; Thepointcrabhouse.com; Casual contemporary American Seafood restaurant; brunch, lunch, dinner \$\$ 🍷 🍴 🌟

**Rips Country Inn**

3809 N. Crain Highway, Bowie; 301-805-5900; Ripscountryinn.com; Rustic country cooking and Chesapeake eats; breakfast, lunch, dinner \$\$ 🍷 🍴

**Romilo's Restaurant**

478-A Ritchie Highway, Severna Park; 410-544-6188; Romilosrestaurant.com; Greek; lunch, dinner \$\$ 🍷 🍴

**Severna Park Taphouse**

58 W. Earleigh Heights Road, Severna Park; 410-793-5759; Severnaparktaphouse.com; American, sports bar; dinner \$ 🍷

**Sin Fronteras**

7700 Ritchie Highway, Glen Burnie, 410-424-2022, Sinfronterascfe.com, Mexican; lunch, dinner, Saturday and Sunday breakfast \$\$ 🍷 🌟

**Twains Tavern**

8359 Baltimore Annapolis; Boulevard, Pasadena; 410-647-5200; Twainstavern.com; American, sports bar; dinner \$ 🍷 🌟

**Vida Taco Bar**

541 Baltimore Annapolis Blvd, Severna Park; 410-544-2300; Vidatacobar.com; Tex-Mex; lunch, dinner \$\$ 🍷

**Regional**

**Bistro St. Michaels**

403 Talbot Street, St. Michaels; 410-745-9111; Bistrostmichaels.com; Euro-American; brunch, dinner \$\$ ☎ 🍷 🍴

**Hemingway's Restaurant**

357 Pier 1 Road, Stevensville; 410-604-0999; Hemingwaysbay-bridge.com; Seafood; lunch, dinner \$\$ ☎ 🍷 🍴 🌟

**The Island Hideaway**

14556 Solomons Island Road S, Solomons; 410-449-6382; Theislandhideawaysolomons.com; American; lunch, dinner ☎ 🍷 🍴 🌟

**Knoxie's Table**

180 Pier 1 Road, Stevensville; 410-249-5777; Baybeachclub.com; American; dinner, weekend brunch ☎ 🍷 🍴

**Mason's - Redux 2017**

22 South Harrison Street, Easton; 410-822-3204; Masonsredux.com; Modern American; lunch, dinner, Sunday brunch \$-\$\$ ☎ 🍷 🍴 🌟

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# August Calendar

(F) FAMILY EVENTS (C) CHARITY EVENTS (TIX) AVAILABLE AT WHATSUPTIX.COM

Advertisers listed in **red** What's Up? Tix event listed in **blue**



↑ Join the Anne Arundel County SPCA (AACSPCA) for its annual Puppy Plunge on Sunday, August 18th, 12-3 p.m. at Camp Letts in Edgewater. Take a plunge with your pup and support the AACSPCA. Enjoy live music, food, vendors, a dog swimwear parade, and a puppy pie eating contest. For more information, visit [Aacspca.org](http://Aacspca.org).

## Thursday

## 1

## SPECIAL EVENTS

**Summer Camp Series with Mad Science of DC** at Westfield Annapolis Mall, Annapolis. 3 p.m. 410-266-5432. Westfield.com (F)

**The Great Movies: Local Hero (1983)** at Severna Park Community Library, Annapolis. 6:15 p.m. 410-222-6290. Aacpl.net

**Photography of Fran Stetina** at Quiet Waters Park, Annapolis. 9 a.m.-4 p.m. (Mon.-Fri.), 10 a.m.-4 p.m. (Sat. & Sun.). Now through August 25th, 2019. 410-222-1777. Fqwp.org

**Weather on the Water: Works by Annapolis Arts Alliance** at Maryland Hall for the Creative Arts, Annapolis. 10 a.m.-5 p.m. (Mon.-Sat.). Now through August 15th, 2019. 410-263-5544. Marylandhall.org

**Bright Colors of Spring** at What's Up? Media Gallery, Annapolis. 8 a.m.-6 p.m. (Mon.-Fri.). Now through August 16th, 2019. 410-266-6287. Whatsupmag.com

**Cambridge Farmers Market** at Long Wharf Park, Cambridge. 3 p.m.

**Portraits of the World: Korea** at Smithsonian National Portrait Gallery, D.C. 11:30 a.m.-7 p.m. daily. Now through November 17th, 2019. 202-633-8300. Npg.si.edu

**Section 14: The Other Palm Springs** at The National Museum of the American Indian, D.C. 10 a.m.-5:30 p.m. daily. Now through January 2020. 202-633-1000. Americanindian.si.edu

**Votes for Women: A Portrait of Persistence** at Smithsonian National Portrait Gallery, D.C. 11:30 a.m.-7 p.m. daily. Now through January 5th, 2020. 202-633-8300. Npg.si.edu

**Rise Up: Stonewall and the LGBTQ Rights Movement** at Newseum, D.C. 9 a.m.-5 p.m. (Mon.-Sat.), 10 a.m.-5 p.m. (Sun.). Now through January 5th, 2020. 202-292-6100. Newseum.org

**Artists Respond: American Art and the Vietnam War, 1965-1975** at Smithsonian American Art Museum, D.C. 11:30 a.m.-7 p.m. daily. Now through August 18th, 2019. 202-633-7970. Americanart.si.edu

**Tiffany Chung: Vietnam, Past is Prologue** at Smithsonian American Art Museum, D.C. 11:30 a.m.-7 p.m. daily. Now through September 2nd, 2019. 202-633-7970. Americanart.si.edu

**Enrico David: Gradations of Slow Release** at Hirshhorn Museum, D.C. 10 a.m.-5:30 p.m. daily. Now through September 2nd, 2019. 202-633-1000. Hirshhorn.si.edu

**Oliver Lee Jackson: Recent Paintings** at National Gallery of Art, D.C. 10 a.m.-5 p.m. (Mon.-Sat.), 11 a.m.-6 p.m. (Sun.). Now through September 15th, 2019. Nga.gov

**Deconstructing Decoys: The Culture of Collecting** at Chesapeake Bay Maritime Museum, St. Michaels. 9 a.m.-5 p.m. daily. Now through November 1st, 2019. 410-745-2916. Cbmm.org

**More is More: Multiples** at National Museum of Women in the Arts, D.C. 10 a.m.-5 p.m. (Mon.-Sat.), 12-5 p.m. (Sun.). Now through September 15th, 2019. 202-783-5000. Nmwa.org

**Chesapeake Visual Icons** at Ward Museum of Wildfowl Art, Salisbury. 10 a.m.-5 p.m. (Mon.-Sat.), 12-5 p.m. (Sun.). Now through September 29th, 2019. 410-742-4988. Wardmuseum.org

**On Land and On Sea** at Chesapeake Bay Maritime Museum, St. Michaels. 9 a.m.-5 p.m. daily. Now through March 1st, 2020. 410-745-2916. Cbmm.org

**The Life of Animals in Japanese Art** at National Gallery of Art, D.C. 10 a.m.-5 p.m. (Mon.-Sat.), 11 a.m.-6 p.m. (Sun.). Now through August 18th, 2019. Nga.gov

**American Myth and Memory** at Smithsonian American Art Museum, D.C. 11:30 a.m.-7 p.m. daily. Free. Now through October 14th, 2019. 202-633-7970. Americanart.si.edu

**David H. Koch Hall of Fossils - Deep Time** at National Museum of Natural History, D.C. 10 a.m.-5:30 p.m. daily. 202-633-1000. Naturalhistory.si.edu

**Women of Progress: Early Camera Portraits** at Smithsonian National Portrait Gallery, D.C. 11:30 a.m.-7 p.m. daily. Now through May 31st, 2020. Free. 202-633-8300. Npg.si.edu

**Illegal to be You: Gay History Beyond Stonewall** at National Museum of American History, D.C. 10 a.m.-5:30 p.m. daily. Now through January 2019. 202-633-1000. Americanhistory.si.edu

**One Life: Marian Anderson** at Smithsonian National Portrait Gallery, D.C. 11:30 a.m.-7 p.m. daily. Now through May 17th, 2020. Free. 202-633-8300. Npg.si.edu

**By the Light of the Silvery Moon: A Century of Lunar Photographs to Apollo 11** at National Gallery of Art, D.C. 10 a.m.-5 p.m. (Mon.-Sat.), 11 a.m.-6 p.m. (Sun.). Now through January 5th, 2020. Nga.gov

**Parenting: An Art without a Manual** at American Visionary Art Museum, Baltimore. 10 a.m.-6 p.m. (Tues.-Sun.), closed Mon. Now through September 1st, 2019. 410-244-1900. Avam.org

**Esther & The Dream of One Loving Human Family** at American Visionary Art Museum, Baltimore. 10 a.m.-6 p.m. (Tues.-Sun.), closed Mon. Now through March 1st, 2024. Prices vary. 410-244-1900. Avam.org

**Patterns of Eastern Shore Live** at Chestertown RiverArts, Chestertown. 11 a.m.-5:30 p.m. (Tues.-Fri.), 10 a.m.-5:30 p.m. (Sat.), 11 a.m.-3 p.m. (Sun.). Now through July 28th, 2019. 410-778-6300. Chestertownriverarts.net

**DIS | A Good Crisis** at Baltimore Museum of Art, Baltimore. 10 a.m.-5 p.m. (Wed.-Sun.). Now through November 19th, 2019. 443-573-1700. Artbma.org

**Hitching Their Dreams To Untamed Stars: Joyce J. Scott & Elizabeth Talford Scott** at Baltimore Museum of Art, Baltimore. 10 a.m.-5 p.m. (Wed.-Sun.). Now through December 1st, 2019. 443-573-1700. Artbma.org

**Animal Tales** at The Walters Art Museum, Baltimore. 10 a.m.-5 p.m. (Fri.-Sun. and Wed.), 10 a.m.-9 p.m. (Thurs.), closed Mon. and Tues. Now through August 11th, 2019. 410-547-9000. Thewalters.org

**The Janet & Walter Sondheim Artscape Prize Finalists Exhibition** at The Walters Art Museum, Baltimore. 10 a.m.-5 p.m. (Fri.-Sun. and Wed.), 10 a.m.-9 p.m. (Thurs.), closed Mon. and Tues. Now through August 11th, 2019. Free. 410-547-9000. Thewalters.org

**Slavery, The Prison Industrial Complex: Photographs by Keith Calhoun & Chandra McCormick** at Baltimore Museum of Art, Baltimore. 10 a.m.-5 p.m. (Wed.-Sun.). Now through September 29th, 2019. 443-573-1700. Artbma.org

**Oletha DeVane: Traces of the Spirit** at Baltimore Museum of Art, Baltimore. 10 a.m.-5 p.m. (Wed.-Sun.). Now through October 20th, 2019. 443-573-1700. Artbma.org

**Every Day: Selections from the Collection** at Baltimore Museum of Art, Baltimore. 10 a.m.-5 p.m. (Wed.-Sun.). Now through January 5th, 2020. 443-573-1700. Artbma.org

**Melvin Edwards: The Architecture of Being** at Baltimore Museum of Art, Baltimore. 10 a.m.-5 p.m. (Wed.-Sun.). Now through January 12th, 2020. 443-573-1700. Artbma.org

**Time and Place** at The Walters Art Museum, Baltimore. 10 a.m.-5 p.m. (Fri.-Sun. and Wed.), 10 a.m.-9 p.m. (Thurs.), closed Mon. and Tues. Now through March 1st, 2020. Free. 410-547-9000. Thewalters.org

## PERFORMING ARTS

**Ann** at Arena Stage, Annapolis. 12 p.m. & 8 p.m. 202-554-9066. Arenastage.org

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. 8:30 p.m. 4107980925. Summergarden.com

**EARTHRISE** at The John F. Kennedy Center for the Performing Arts, D.C. 11 a.m. & 7 p.m. 202-467-4600. Kennedy-center.org

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. 7 p.m. 202-467-4600. Kennedy-center.org

**The Band's Visit** at The John F. Kennedy Center for the Performing Arts, D.C. 8 p.m. 202-467-4600. Kennedy-center.org

**Tiger Style** at Olney Theatre, Olney. 7:45 p.m. 301-924-3400. Olneytheatre.org

## MUSIC

**Bruce Robison & Kelly Willis** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**The Eastport Oyster Boys** at Annapolis Maritime Museum, Annapolis. 7 p.m. 410-295-0104. Amaratime.org

**Greensky Bluegrass** at MECU Pavilion, Baltimore. 6:30 p.m. 410-547-7200. Mecupavilion.com

**Lyle Lovett & His Large Band** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 7:30 p.m. 703-255-1800. Wolftrap.org

**Bryce Vine** at Fillmore Silver Spring, Silver Spring. 8 p.m. 301-960-9999. Fillmoresilver-spring.com

## SPORTS

**Blue Jays at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

## Friday

## 2

## SPECIAL EVENTS

**74th Annual Rotary Club of Annapolis Crab Feast** at Navy-Marine Corps Memorial Stadium, Annapolis. 5 p.m. 877-333-9667. Annapolisrotary.org (C)

**54th Annual Wheat Threshing Steam & Gas Engine Show** at Eastern Shore Threshermen & Collectors Association, Inc., Federalsburg. 10 a.m. 410-673-2414. Threshermen.org

**First Friday in Chestertown** at Downtown Chestertown, Chestertown. 5 p.m. 443-282-0246. Kentcountyc.com

**Judged Photography and Wood Gallery Talk** at Chestertown RiverArts, Chestertown. 5:30 p.m. 410-778-6300. Chestertownriverarts.net

**Movie Night: "Big"** at Chesapeake Bay Maritime Museum, Saint Michaels. 8:30 p.m. 410-745-4960. Cbmm.org (F)

**Friday Night Karaoke** at The Hideaway, Odenton. 9 p.m. 410-874-7300. Hideawayodenton.com

**Heather Harvey: The Thin Place** at Academy Art Museum, Easton. 10 a.m.-8 p.m. (Tues.-Thurs.), 10 a.m.-4 p.m. (Fri.-Mon.). Now through September 30th, 2019. 410-822-2787. Academyart-museum.org

**Amze Emmons: Pattern Drift** at Academy Art Museum, Easton. 10 a.m.-8 p.m. (Tues.-Thurs.), 10 a.m.-4 p.m. (Fri.-Mon.). Now through September 30th, 2019. 410-822-2787. Academyart-museum.org

**James Turrell: Mapping Spaces** at Academy Art Museum, Easton. 10 a.m.-8 p.m. (Tues.-Thurs.), 10 a.m.-4 p.m. (Fri.-Mon.). Now through September 30th, 2019. 410-822-2787. Academyart-museum.org

**A Retrospective of Portraits: Dorothy F. Newland** at Troika Gallery, Easton. 10 a.m.-5:30 p.m. (Mon.-Sat.). Now through September 3rd, 2019. 410-770-9190. Troikagallery.com

## PERFORMING ARTS

**Comedian John Fugelsang** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Ann** at Arena Stage, Annapolis. 8 p.m. 202-554-9066. Arenastage.org

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**The Winter's Tale** at Annapolis Shakespeare Company, Annapolis. 7:30 p.m. 410-415-3513. Annapolisshakespeare.org

**The Band's Visit** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**EARTHRISE** at The John F. Kennedy Center for the Performing Arts, D.C. 11 a.m. & 7 p.m. 202-467-4600. Kennedy-center.org

**Postmodern Jukebox** at John F. Kennedy Center for the Performing Arts, D.C. 8 p.m. 202-467-4600. Kennedy-center.org

**George Lopez: The Wall World Tour** at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Tiger Style** at Olney Theatre, Olney. (See 8/1).

## MUSIC

**Annapolis Towne Centre Summer Concert Series** at Annapolis Towne Centre, Annapolis. 7 p.m. 410-573-9050. Visitatc.com (F)

**Jeremy Gillies** at Old Stein Inn, Edgewater. 8 p.m. 410-798-6807. Oldstein-inn.com

**Justin Moore** at Power Plant Live!, Baltimore. 8 p.m. 410-727-5483. Powerplantlive.com

**Whats My Age Again? FT. Tributes to Blink 182, No Doubt, Green Day and Paramore** at Fillmore Silver Spring, Silver Spring. 8 p.m. 301-960-9999. Fillmoresilver-spring.com

**E.T. the Extra-Terrestrial in Concert** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8:30 p.m. 703-255-1800. Wolftrap.org

## SPORTS

**Blue Jays at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

**Boysox vs. Sea Dogs** at Prince George's Stadium, Bowie. 7:05 p.m. Boysox.com (F)

## Saturday

# 3

### SPECIAL EVENTS

**Thomas Point Shoal Light-house Tours** at Annapolis Maritime Museum, Annapolis. 9 a.m. 410-295-0104. Amarritime.org

**Day on the Bay to St. Michaels** at Watermark Cruises, Annapolis. 10 a.m. 410-268-7601. Cruisesonthebay.com

**Family Boatshop** at Chesapeake Bay Maritime Museum, Saint Michaels. 9 a.m. 410-745-4960. Cbmm.org (F)

**Casey Cares 5K** at Port Covington, Baltimore. 8 a.m. 443-568-0064. Caseycares.org (C)

**Chestertown Farmers Market** at Fountain Park, Chestertown. 8 a.m. Townofchestertown.com

**Project WILD** at Adkins Arboretum, Ridgely. 9 a.m. 410-634-2847. Adkinsarboretum.org

**Learn to Row on the Tred Avon** at Evergreen, Easton. 9 a.m. 410-819-3395. Escrowers.org

**Kids' Fishing Derby** at Long Wharf Park, Cambridge. 9 a.m. 443-477-3634. Mid-shorefishingclub.com (F)

**First Saturday Guided Walk** at Adkins Arboretum, Ridgely. 10 a.m. Adkinsarboretum.org

**Hearth Cooking** at Historic London Town and Gardens, Edgewater. 10 a.m. 410-222-1919. Historiclondontown.org (F)

**54th Annual Wheat Threshing Steam & Gas Engine Show** at Eastern Shore Threshermen & Collectors Association, Inc., Federalsburg. 10 a.m. 410-673-2414. Threshermen.org (F)

**Summer Family Days - Hearth Cooking** at Historic London Town and Gardens, Edgewater. 10 a.m. & 1 p.m. Historiclondontown.org (F)

**Sudlersville Peach Festival** at Godfrey's Farm, Sudlersville. 12 p.m. 410-438-3509. Godfreysfarm.com (F)

**London Town & the Sea** at Historic London Town and Gardens, Edgewater. 1 p.m. 410-222-1919. Historiclondontown.org (F)

### PERFORMING ARTS

**Ann** at Arena Stage, Annapolis. 2 p.m. & 8 p.m. 202-554-9066. Arenastage.org

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**The Winter's Tale** at Annapolis Shakespeare Company, Annapolis. (See 8/2).

**The Band's Visit** at The John F. Kennedy Center for the Performing Arts, D.C. 8 p.m. & 2 p.m. 202-467-4600. Kennedy-center.org

**Tiger Style** at Olney Theatre, Olney. 1:45 p.m. & 7:45 p.m. 301-924-3400. Olneytheatre.org

**EARTHRISE** at The John F. Kennedy Center for the Performing Arts, D.C. 11 a.m., 1:30 p.m., 5 p.m. 202-467-4600. Kennedy-center.org

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. 1:30 p.m. & 7 p.m. 202-467-4600. Kennedy-center.org

### MUSIC

**Donavon Frankenreiter** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**QWP Concert Series - Fractal Cat (Psychedelic Rock)** at Quiet Waters Park, Annapolis. 6 p.m. 410-222-1777.

**Sylvia Strolling on the Accordion** at Old Stein Inn, Edgewater. 5 p.m. 410-798-6807. Oldstein-inn.com

**Magical Mystery Girls** at Waugh Chapel Towne Centre, Gambrills. 8:30 p.m. Visitwaughchapel.com

**Summer Spirit Festival** at Merriweather Post Pavilion, Columbia. 2:30 p.m. 410-715-5550. Merriweathermusic.com

**Fox & Branch** at The National Theatre, D.C. 11 a.m. & 9:30 a.m. 202-628-6161. Thenationaldo.com (F)

**KIDZ BOP World Tour 2019** at MECU Pavilion, Baltimore. 6 p.m. 410-547-7200. Mecupavilion.com (F)

**Boilermaker Jazz Band** at Tidewater Inn, Easton. 7 p.m. Avalonfoundation.org

**Khalid** at Capital One Arena, D.C. 7:30 p.m. 202-628-3200. Capitalonearena.com

**Shy Glizzy** at Fillmore Silver Spring, Silver Spring. 8 p.m. 301-960-9999. Fillmoresilver-spring.com

**Rodney Carrington** at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

**The Faint** at 9:30 Club, D.C. 8 p.m. 202-265-0930. 930.com

**Sarah McLachlan** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

**Frances Luke Accord** at Stolz Listening Room, Easton. 8:30 p.m. 4108227299. Avalonfoundation.org

### SPORTS

**Chesapeake Bayhawks vs. New York Lizards** at Navy-Marine Corps Memorial Stadium, Annapolis. 7 p.m. 866-994-2957 (F)

**Blue Jays at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

**Baysox vs. Sea Dogs** at Prince George's Stadium, Bowie. 6:35 p.m. Baysox.com (F)

## Sunday

# 4

### SPECIAL EVENTS

**First Sunday Arts Festival** at Downtown Annapolis, Annapolis. 11 a.m. 410-858-5884. Firstsundayarts.com (F)

**Building Diversity in the Garden** at Adkins Arboretum, Ridgely. 1 p.m. 410-634-2847. Adkinsarboretum.org

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# On Stage

## Annapolis and West County:

### Tartuffe

**Annapolis Shakespeare Company; Now through September 10th, 2019; Prices vary; Annapolis-shakespeare.org; 410-415-3513** This rollicking 90-minute adaptation of Moliere's most popular and controversial comedy is a bawdy romp under the stars. It's presented in ASC's signature tavern style: fast-paced, frivolous, and fun. Performed weekly on Tuesdays in the Reynolds Tavern courtyard.

### The Winter's Tale

**Annapolis Shakespeare Company; Now through August 4th, 2019; Prices vary; Annapolisshakespeare.org; 410-415-3513** Considered both a comedy and a romance, ASC's 4th annual epic outdoor Shakespeare performance is known for its most unique stage direction "Exit, pursued by a bear." Come enjoy the performance under the stars and experience the magic.

### Mamma Mia

**Annapolis Summer Garden Theatre; August 1st through September 1st, 2019; \$25; Summer-garden.com; 410-268-9212** ABBA's hits tell the hilarious story of a young woman's search for her birth father. This sunny and funny tale unfolds on a Greek island paradise. On the eve of her wedding, a daughter's quest to discover the identity of her father brings three men from her mother's past back to the island they last visited 20 years ago.

## Baltimore:

### Crusade

**Theatre Project; August 9th through August 18th, 2019; \$20-21; Theatreproject.org; 410-752-8558** It is the future. The takeover of the federal government by Christian fundamentalists, and their assault on the Constitution, has led to civil war. On reconnaissance patrol in the Rocky Mountains, an Army squad is forced to take cover in an isolated cabin owned by a former professor who now wants only to be left alone. A chain of events tests their character and is resolved in a moment of violence that seals their fate.

## The Way Out

**Theatre Project; August 23rd through August 31st, 2019; \$15-20; Theatreproject.org; 410-752-8558** Suicide transcends every gender, race, age and culture, and, yet, it remains one of the most controversial topics of our society. The headlines, articles, and statistics seem endless, but they also inspire many of the "why" questions of our shared human experience. *The Way Out* is an original devised piece of theatre aimed at investigating the cultural, biological, historic and stigmatic impact surrounding suicide.

## D.C.:

### Ann

**Arena Stage; Now through August 11th, 2019; Prices vary; Arenastage.org; 202-554-9066** Punchline-packed speeches reveal the feisty and unadulterated life of legendary Texas Governor Ann Richards. *Ann* is a comical and inspiring production based on the colorful and complex woman whose sense of humor was bigger than the state which she represented.

### Cabaret

**Olney Theatre Center; August 28th through October 6th, 2019; Prices vary; Olneytheatre.org; 301-924-3400** In 1929 Berlin, Cliff arrives to work on his novel but finds himself swept up in the life of the cabaret with its bawdy Emcee, and swept away by the performer and provocateur Sally Bowles. Bunked together at Fräulein Schneider's boarding house, their impossible affair bumps up against the threatened love between their landlord and a Jewish fruit seller.

### Dear Evan Hansen

**John F. Kennedy Center for the Performing Arts; August 6th through September 8th, 2019; \$79-175; Kennedy-center.org; 202-467-4600** A letter that was never meant to be seen, a lie that was never meant to be told, a life he never dreamed he could have. Evan Hansen is about to get the one thing he's always wanted: a chance to finally fit in. *Dear Evan Hansen* is the deeply personal and profoundly contemporary musical about life and the way we live it.

**Nature Sketchers** at Adkins Arboretum, Ridgely. 1 p.m. 410-634-2847. Adkinsarboretum.org

### 54th Annual Wheat Threshing Steam & Gas Engine Show

at Eastern Shore Threshermen & Collectors Association, Inc., Federalburg. 10 a.m. 410-673-2414. Threshermen.org (F)

## PERFORMING ARTS

**Ann** at Arena Stage, Annapolis. 2 p.m. 202-554-9066. Arenastage.org

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**The Winter's Tale** at Annapolis Shakespeare Company, Annapolis. (See 8/2).

**Tiger Style** at Olney Theatre, Olney. 1:45 p.m. 301-924-3400. Olneytheatre.org

**The Band's Visit** at The John F. Kennedy Center for the Performing Arts, D.C. 2 p.m. 202-467-4600. Kennedy-center.org

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/3).

## MUSIC

**United States Naval Academy Band's Superintendent's Combo** at Maryland Hall for the Creative Arts, Annapolis. 4 p.m. 410-263-5544. Marylandhall.org

**Howie Day** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Mike & The Continentals** at Old Stein Inn, Edgewater. 4 p.m. 410-798-6807. Oldstein-inn.com

**Eastport Oyster Boys** at Historic London Town and Gardens, Edgewater. 5 p.m. 410-222-1919. Historiclondontown.org

**Tuxedo** at 9:30 Club, D.C. 7 p.m. 202-265-0930. 930.com

**VCU Global Summer Institute of Music Special Showcase Concert** at John F. Kennedy Center for the Performing Arts, D.C. 7 p.m. 202-467-4600. Kennedy-center.org

**ABBA The Concert** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

## SPORTS

**Blue Jays at Orioles** at Oriole Park at Camden Yards, Baltimore. 1:05 p.m. 888-848-2473. Orioles.com (F)

**Baysox vs. Sea Dogs** at Prince George's Stadium, Bowie. 1:35 p.m. Baysox.com (F)

**D.C. United vs. Philadelphia Union** at Audi Field, D.C. 7:30 p.m. Dcunited.com (F)

## Monday

# 5

## SPECIAL EVENTS

**Open Portrait Studio** at Academy Arts Museum Of Easton, Easton. 1 p.m. 410-822-2787. Academyartmuseum.org

## PERFORMING ARTS

**EARTHRISE** at The John F. Kennedy Center for the Performing Arts, D.C. 1:30 p.m. & 4 p.m. 202-467-4600. Kennedy-center.org

## MUSIC

**Bluegrass Jam** at St. Andrew's Episcopal Church, Hurlock. 7 p.m. 410-943-4900.

**Why Don't We** at MECU Pavilion, Baltimore. 7 p.m. 410-547-7200. Mecupavilion.com

## SPORTS

**Yankees at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

## Tuesday

# 6

## SPECIAL EVENTS

**Public Garden Tour** at William Paca House and Garden, Annapolis. 10 a.m. 410-267-7619. Annapolis.org

**Doing the Work: Celebrating 50 Years of MCAAHC** at Banneker-Douglass Museum, Annapolis. 10 a.m.-4 p.m. (Tues.-Sat.). Now through December 29th, 2019. 410-216-6180. Bdmuseum.maryland.gov

## PERFORMING ARTS

**Ann** at Arena Stage, Annapolis. 7:30 p.m. 202-554-9066. Arenastage.org

**Tartuffe** at Reynolds Tavern, Annapolis. 7:30 p.m. 410-415-3513. Annapolisshakespeare.org

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. 8 p.m. 202-467-4600. Kennedy-center.org

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**MUSIC**

**Salute to Glen Campbell** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**21 Savage** at The Anthem, D.C. 8 p.m. 202-888-0020. Theanthemdc.com

**SPORTS**

**Yankees at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Wednesday

7

**SPECIAL EVENTS**

**Dinner Under the Stars** at Downtown Annapolis, Annapolis. 6 p.m. 443-452-7321. Dinnerunderthestars.org

**Wednesday Night Sailboat Races** at Annapolis Yacht Club, Annapolis. 6:30 p.m. 410-263-9279. Annapolisyc.com

**Annual St. Joseph Jousting Tournament & Horse Show** at St. Joseph's Catholic Church, Cordova. 9 a.m. 410-822-6915. Tourtalbot.org

**Crofton Farmers' Market** at Crofton Country Club, Crofton. 4 p.m. Croftonfarmersmarket.com

**Boater's Safety Course** at Chesapeake Bay Maritime Museum, Saint Michaels. 5 p.m. 410-745-4960. Cbmm.org

**Karaoke Live!** at Rams Head Center Stage, Hanover. 8 p.m. 443-842-7000. Marylandivecasino.com

**PERFORMING ARTS**

**Ann** at Arena Stage, Annapolis. (See 8/2).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

**Tiger Style** at Olney Theatre, Olney. (See 8/1).

**MUSIC**

**Crystal Gayle** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**The Struts** at 9:30 Club, D.C. 7 p.m. 202-265-0930. 930.com

**SPORTS**

**Yankees at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Thursday

8

**SPECIAL EVENTS**

**Mixed Business** at Annapolis Maritime Museum, Annapolis. 7 p.m. 410-295-0104. Amarritime.org

**Cambridge Farmers Market** at Long Wharf Park, Cambridge. 3 p.m.

**PERFORMING ARTS**

**Ann** at Arena Stage, Annapolis. (See 8/2).

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Tiger Style** at Olney Theatre, Olney. (See 8/1).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**MUSIC**

**Tides & Tunes Summer Concert Series** at Annapolis Maritime Museum, Annapolis. 7 p.m. 410-295-0104. Amarritime.org

**Brett Dennen** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**August Burns Red, Silverstein & Silent Planet** at Fillmore Silver Spring, Silver Spring. 7 p.m. 301-960-9999. Fillmoresilverpring.com

**Hootie & the Blowfish** at Merriweather Post Pavilion, Columbia. 7:30 p.m. 410-715-5550. Merriweathermusic.com

**National Reserve** at Stolz Listening Room, Easton. 8 p.m. 4108227299. Avalonfoundation.org

**Aerosmith** at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

**Rüfüs Du Sol** at The Anthem, D.C. 8 p.m. 202-888-0020. Theanthemdc.com

**Ukulele Jam** at Riviera Beach Community Library, Pasadena. 7 p.m. Aacpl.net (F)

**Rebelution: Good Vibes Summer Tour 2019** at MECU Pavilion, Baltimore. 7 p.m. 410-547-7200. Mecupavilion.com

**SPORTS**

**Shorebirds vs. Intimidators** at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

**Ravens vs Jaguars** at M&T Bank Stadium, Baltimore. 7:30 p.m. Baltimore Ravens.com (F)

Friday

9

**SPECIAL EVENTS**

**Friday Night Karaoke** at The Hideaway, Odenton. 9 p.m. 410-874-7300. Hideawayodenton.com

**Pirates and Wenches Fantasy Weekend** at Town of Rock Hall, Rock Hall. 10 a.m. Rockhallpirates.com (F)

**Friday Night Cruise-In** at Historic Downtown Easton, Easton. 6 p.m. Dentonmaryland.com

**PERFORMING ARTS**

**Ann** at Arena Stage, Annapolis. (See 8/2).

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Crusade** at Theatre Project, Baltimore. 8 p.m. 410-752-8558. Theatreproject.org

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

**Fantastic Mr. Fox** at Garfield Center for the Arts, Chestertown. 7 p.m. 410-810-2060. Garfieldcenter.org

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Tiger Style** at Olney Theatre, Olney. (See 8/1).

**MUSIC**

**Annapolis Towne Centre Summer Concert Series** at Annapolis Towne Centre, Annapolis. 7 p.m. 410-573-9050. Visitatc.com

**Jessie Marie** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Train/Goo Goo Dolls** at Merriweather Post Pavilion, Columbia. 7 p.m. 410-715-5550. Merriweathermusic.com

**From Ashes To New** at Rams Head Live!, Baltimore. 3 p.m. 410-244-1131. Ramsheadlive.com

**Neurosis** at 9:30 Club, D.C. 8 p.m. 202-265-0930. 930.com

**Rossini's The Barber of Seville** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8:15 p.m. 703-255-1800. Wolftrap.org

**Stephen Kellogg & Tyrone Wells** at Avalon Theatre, Easton. 9 p.m. 410-822-7299. Avalonfoundation.org

**Wrecking Crew** at Fillmore Silver Spring, Silver Spring. 9 p.m. 301-960-9999. Fillmoresilverpring.com

**SPORTS**

**Shorebirds vs. Intimidators** at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

**Astros at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Saturday

10

**SPECIAL EVENTS**

**Day on the Bay to St. Michaels** at Watermark Cruises, Annapolis. 10 a.m. 410-268-7601. Cruisesonthebay.com

**Architrex Tour** at Information Booth at City Dock, Annapolis. 10 a.m. 410-268-7601. Annapolistours.com

**14th Annual Youth Fishing Derby** at Ramanocke Fishing Pier, Annapolis. 8 a.m. Qac.org (F)

**Yoga on the Labyrinth** at Maryland Hall for the Creative Arts, Annapolis. 10:30 a.m. 410-263-5544. Marylandhall.org

**Second Saturday Art Night Out** at Town of St. Michaels. 5 p.m. Tourtalbot.org

**Easton Farmers Market** at Easton Farmers' Market, Easton. 8 a.m. 410-822-7299. Avalonfoundation.org

**Chestertown Farmers Market** at Fountain Park, Chestertown. 8 a.m. Townofchestertown.com

**Antioch Peach Festival** at Antioch United Methodist Church, Cambridge. 9 a.m. 410-228-4723. Visitdorchester.org (F)

**Stand-Up Paddle Workshop** at Chesapeake Bay Maritime Museum, Saint Michaels. 9 a.m. 410-745-4960. Cbmm.org

**2 Day Learn to Row Workshop** at Evergreen, Easton. 9 a.m. 410-819-3395. Evergreeneaston.org

**Celtic Weekend** at Historic London Town and Gardens, Edgewater. 10 a.m. 410-222-1919. Historiclondontown.org (F)

**Seafood Feast-I-Val** at Sailwinds Park, Cambridge. 1 p.m. Seafoodfeastival.com (C) (F)

**PERFORMING ARTS**

**Ann** at Arena Stage, Annapolis. (See 8/3).

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Clowning Around with Shakespeare** at The National Theatre, D.C. 9:30 a.m. & 11 a.m. 202-628-6161. Thenationaldc.com

**Crusade** at Theatre Project, Baltimore. (See 8/9).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. 2 p.m. & 8 p.m. 202-467-4600. Kennedy-center.org

**Fantastic Mr. Fox** at Garfield Center for the Arts, Chestertown. (See 8/9).

**Tiger Style** at Olney Theatre, Olney. (See 8/3).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/3).

**MUSIC**

**QWP Concert Series - Assisted Living (Golden Oldies)** at Quiet Waters Park, Annapolis. 6 p.m. 410-222-1777.

**Dan Navarro, Beth Nielsen Chapman** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Foreplay** at Waugh Chapel Towne Centre, Gambrills. 8:30 p.m. Visitwaughchapel.com

**Old Time Gospel Music & Reception** at Bethel A.M.E., Chestertown. 2 p.m. 443-282-0023. Summerhall.org

**Moonrise Festival** at Pimlico Race Course, Baltimore. 12 p.m. Moonrisefestival.com

**Sylvia Strolling on the Accordion** at Old Stein Inn, Edgewater. 5 p.m. 410-798-6807. Oldstein-inn.com

**US Navy Band Sea Chanters** at Tidewater Inn, Easton. 7 p.m. Avalonfoundation.org

**Brad Paisley** at Jiffy Lube Live, Bristow. 7:30 p.m. 703-754-6400. Bristowamphitheater.com

**Rochester Academy of Music & Arts presents The Capital Music Showcase** at John F. Kennedy Center for the Performing Arts, D.C. 7:30 p.m. 202-467-4600. Kennedy-center.org

**Aerosmith** at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

**Ringo Starr & His All-Star Band** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

**Pouya** at Fillmore Silver Spring, Silver Spring. 8 p.m. 301-960-9999. Fillmoresilver-spring.com

**The Kennedys** at Stolz Listening Room, Easton. 8:30 p.m. 4108227299. Avalonfoundation.org

**SPORTS**

**Chesapeake Bayhawks vs. Denver Outlaws** at Navy-Marine Corps Memorial Stadium, Annapolis. 7 p.m. 866-994-2957. Thebayhawks.com (F)

**Astros at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

**Shorebirds vs. Intimidators** at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Sunday

11

**SPECIAL EVENTS**

**Celtic Weekend** at Historic London Town and Gardens, Edgewater. 10 a.m. 410-222-1919. Historiclondontown.org (F)

**Day on the Bay to St. Michaels: Cruise to the Watermen's Festival** at Chesapeake Bay Maritime Museum, Saint Michaels. 9:30 a.m. 410-268-7601. Cruisesonthebay.com

**Watermen's Appreciation Day** at Chesapeake Bay Maritime Museum, Saint Michaels. 10 a.m. 410-745-4960. Cbmm.org (F) (C)

**Open Studio: Book Arts Studio** at Academy Arts Museum Of Easton, Easton. 1 p.m. 410-822-2787. Academymuseum.org

**PERFORMING ARTS**

**Ann** at Arena Stage, Annapolis. 1 p.m. & 6 p.m. 202-554-9066. Arenastage.org

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Tiger Style** at Olney Theatre, Olney. (See 8/4).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/3).

**Crusade** at Theatre Project, Baltimore. 3 p.m. 410-752-8558. Theatreproject.org

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

**Fantastic Mr. Fox** at Garfield Center for the Arts, Chestertown. 2 p.m. 410-810-2060. Garfieldcenter.org

**MUSIC**

**UB40** at Maryland Hall, Annapolis. 8 p.m. Maryland-hall.org

**ZOSO** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Moonrise Festival** at Pimlico Race Course, Baltimore. 12 p.m. Moonrisefestival.com

**Chris Stapleton** at Merriweather Post Pavilion, Columbia. 7 p.m. 410-715-5550. Merriweathermusic.com

**Jon Bellion: The Glory Sound Prep Tour** at MECU Pavilion, Baltimore. 7 p.m. 410-547-7200. Mecupavilion.com

**Kiss** at Jiffy Lube Live, Bristow. 7:30 p.m. 703-754-6400. Bristowamphitheater.com

**Bad Religion with The Lawrence Arms** at Fillmore Silver Spring, Silver Spring. 8 p.m. 301-960-9999. Fillmore-silver-spring.com

**Ringo Starr & His All-Starr Band** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

**Rock the Harbor with Tranzfusion** at Baltimore Finger Pier, Baltimore. 8:30 p.m. 410-268-7601. Cruisesonthebay.com

**SPORTS**

**Astros at Orioles** at Oriole Park at Camden Yards, Baltimore. 1:05 p.m. 888-848-2473. Orioles.com (F)

**Shorebirds vs. Intimidators** at Arthur W. Perdue Stadium, Salisbury. 5:05 p.m. 410-219-3112. Theshorebirds.com (F)

**D.C. United vs. LA Galaxy** at Audi Field, D.C. 7:30 p.m. Dcunited.com (F)

Monday  
**12**

**PERFORMING ARTS**

**Crusade** at Theatre Project, Baltimore. (See 8/9).

**MUSIC**

**Bryan Adams & Billy Idol** at Jiffy Lube Live, Bristow. 8 p.m. 703-754-6400. Bristowamphitheater.com

**SPORTS**

**Shorebirds vs. Power** at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

**Reds at Nationals** at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

Tuesday  
**13**

**PERFORMING ARTS**

**Tartuffe** at Reynolds Tavern, Annapolis. (See 8/6).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

**MUSIC**

**Davy Knowles** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Rams-headonstage.com

**Alice Cooper & Halestorm** at Jiffy Lube Live, Bristow. 7 p.m. 703-754-6400. Bristowamphitheater.com

**HEART: Love Alive Tour** at Merriweather Post Pavilion, Columbia. 7 p.m. 410-715-5550. Merriweathermusic.com

**Shawn Mendes** at Capital One Arena, D.C. 7:30 p.m. 202-628-3200. Capitalonearena.com

**Aerosmith** at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

**Stray Cats 40th Anniversary Tour James Hunter** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m.

**Bryan Ferry** at The Anthem, D.C. 8 p.m. 202-888-0020. Theanthemdc.com

**SPORTS**

**Reds at Nationals** at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

**Baysox vs. Flying Squirrels** at Prince George's Stadium, Bowie. 7:05 p.m. Baysox.com (F)

**Shorebirds vs. Power** at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Wednesday  
**14**

**SPECIAL EVENTS**

**Dinner Under the Stars** at Downtown Annapolis, Annapolis. 6 p.m. 443-452-7321. Dinnerunderthestars.org

**Wednesday Night Sailboat Races** at Annapolis Yacht Club, Annapolis. 6:30 p.m. 410-263-9279. Annapolisyc.com

**Community Ecology Cruise** at Chesapeake Bay Maritime Museum, Saint Michaels. 10 a.m. 410-745-4960. Cbmm.org (F)

**Crafton Farmers' Market** at Crafton Country Club, Crafton. 4 p.m. Craftonfarmersmarket.com

**Alzheimer's Association Support Group** at Spring Arbor of Severna Park, Severna Park. 6:30 p.m. 410-544-7774. Springarborliving.com

**Karaoke Live!** at Rams Head Center Stage, Hanover. 8 p.m. 443-842-7000. Marylandlivecasino.com

**PERFORMING ARTS**

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/3).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

**Tiger Style** at Olney Theatre, Olney. (See 8/1).

**MUSIC**

**Ten Years After** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Rams-headonstage.com

**Santana & The Doobie Brothers** at Jiffy Lube Live, Bristow. 7 p.m. 703-754-6400. Bristowamphitheater.com

**SPORTS**

**Reds at Nationals** at Nationals Park, Washington, D.C. 4:05 p.m. 202-675-6287. Nationals.com (F)

**Baysox vs. Flying Squirrels** at Prince George's Stadium, Bowie. 7:05 p.m. Baysox.com (F)

**Shorebirds vs. Power** at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Thursday  
**15**

**SPECIAL EVENTS**

**HA Happy Hour** at William Paca House and Garden, Annapolis. 5 p.m. 410-267-7619. Annapolis.org

**Cambridge Farmers Market** at Long Wharf Park, Cambridge. 3 p.m.

**PERFORMING ARTS**

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Crusade** at Theatre Project, Baltimore. (See 8/9).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

**It Shoulda Been You** at Tred Avon Players, Oxford. 7:30 p.m. 410-226-0061. Tredavonplayers.org

**Tiger Style** at Olney Theatre, Olney. (See 8/1).

**MUSIC**

**Sean Hetrick & The Leftovers** at Annapolis Maritime Museum, Annapolis. 7 p.m. 410-295-0104. Amaritime.org

**Tito Puente Jr., Rico Monaco Band** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Thursdays in the Park** at Millstream Park, Centreville. 7 p.m. 410-758-2520. Queenannescountyarts.com

**Jonas Brothers** at Capital One Arena, D.C. 7:30 p.m. 202-628-3200. Capitalonearena.com

**The Australian Pink Floyd Show** at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

**SPORTS**

**Baysox vs. Flying Squirrels** at Prince George's Stadium, Bowie. 7:05 p.m. Baysox.com (F)

**Ravens vs. Packers** at M&T Bank Stadium, Baltimore. 7:30 p.m. Baltimore Ravens.com (F)

**Redskins vs. Bengals** at FedExField, Landover. 7:30 p.m. Redskins.com (F)

Friday  
**16**

**SPECIAL EVENTS**

**Summerfest Car Show** at Caroline County Courthouse, Denton. 12 p.m. 410-479-8120. Carolinesummerfest.com (F)

**Caroline Summerfest** at Caroline County Courthouse, Denton. 2 p.m. 410-479-8120. Carolinesummerfest.com (F)

**Friday Night Karaoke** at The Hideaway, Odenton. 9 p.m. 410-874-7300. Hideaway-odenton.com

**PERFORMING ARTS**

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Crusade** at Theatre Project, Baltimore. (See 8/9).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

**It Shoulda Been You** at Tred Avon Players, Oxford. (See 8/15).

**Tiger Style** at Olney Theatre, Olney. (See 8/1).

**MUSIC**

**Annapolis Towne Centre Summer Concert Series** at Annapolis Towne Centre, Annapolis. 7 p.m. 410-573-9050. Visitatc.com (F)

**Kathy Mattea** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Rams-headonstage.com

**Fat Whiskey** at Old Stein Inn, Edgewater. 8 p.m. 410-798-6807. Oldstein-inn.com

**Jazz at Lincoln Center Orchestrawith Wynton Marsalis** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m.

**Sonic Youth: 30 Years of Daydream Nation** at 9:30 Club, D.C. 8 p.m. 202-265-0930. 930.com

**Frank Solivan & Dirty Kitchen** at Stolz Listening Room, Easton. 8 p.m. 4108227299. Avalonfoundation.org

**Psycho Killers** at Power Plant Live!, Baltimore. 8:30 p.m. 410-727-5483. Power-plantlive.com

**SPORTS**

**Brewers at Nationals** at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

Saturday  
**17**

**SPECIAL EVENTS**

**Thomas Point Shoal Light-house Tours** at Annapolis Maritime Museum, Annapolis. 9 a.m. 410-295-0104. Amaritime.org

**Day on the Bay to St. Michaels** at Watermark Cruises, Annapolis. 10 a.m. 410-268-7601. Cruisesonthebay.com

**CRAB Cup** at Eastport Yacht Club, Annapolis. 12 p.m. 410-267-9549. Crabsailing.org (C)

**Keys & Corks Festival** at Anne Arundel County Fairgrounds, Crownsville. 1 p.m. Keysandcorksifest.com (C)

**Game On** at Historic London Town and Gardens, Edgewater. 1 p.m. 410-222-1919. Historiclondontown.org (F)

**Family Fashions & Fabrics** at Historic London Town and Gardens, Edgewater. 10 a.m. 410-222-1919. Historiclondon-town.org

**Easton Farmers Market** at Easton Farmers' Market, Easton. 8 a.m. 410-822-7299. Avalonfoundation.org

**Chestertown Farmers Market** at Fountain Park, Chestertown. 8 a.m. Townofchestertown.com

**Choptank Rivah Run** at Martinak State Park, Denton. 10 a.m. 410-479-8120. Carolinesummerfest.com (F)

**Delaware Restoration Work Day** at Chesapeake Bay Maritime Museum, Saint Michaels. 10 a.m. 410-745-4960. Cbmm.org

**Summer Family Days - Basket Weaving** at Historic London Town and Gardens, Edgewater. 10 a.m. & 1 p.m. Historiclondontown.org (F)

**Groove City Culture Fest** at Downtown Cambridge, Cambridge. 1 p.m. Downtown-cambridge.org

## PERFORMING ARTS

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/3).

**Crusade** at Theatre Project, Baltimore. (See 8/9).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

**It Shoulda Been You** at Tred Avon Players, Oxford. (See 8/15).

**Stone Soup & Other Stories** at The National Theatre, D.C. 10 a.m. 202-628-6161. Thenationaldc.com

**Tiger Style** at Olney Theatre, Olney. (See 8/3).

## MUSIC

**Tyler Hilton** at Rams Head On Stage, Annapolis. 1 p.m. 410-268-4545. Ramsheadonstage.com

**QWP Concert Series - Zakke (Funk, Disco, Rock)** at Quiet Waters Park, Annapolis. 6 p.m. 410-222-1777. Aaccounty.org

**The Idol Kings** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Tumblehome** at Waugh Chapel Towne Centre, Gambrills. 8:30 p.m. Visitwaughchapel.com (F)

**Heidi & The Heimat Echo** at Old Stein Inn, Edgewater. 5 p.m. 410-798-6807. Oldstein-inn.com

**The Smashing Pumpkins & Noel Gallagher's High Flying Birds** at Merriweather Post Pavilion, Columbia. 7 p.m. 410-715-5550. Merriweather-music.com

**DC Music Rocks Festival** at 9:30 Club, D.C. 7 p.m. 202-265-0930. 930.com

**Delmarva Big Band** at Tidewater Inn, Easton. 7 p.m. Avalonfoundation.org

**Russell Peters** at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

**The Raconteurs** at The Anthem, D.C. 8 p.m. 202-888-0020. Theanthemdc.com

**Squeeze** at John F. Kennedy Center for the Performing Arts, D.C. 8 p.m. 202-467-4600. Kennedy-center.org

**Dwight Yoakam with Sugar-cane Jane** at Live! Casino & Hotel, Hanover. 8 p.m. Livecasinohotel.com

**Tony Bennett** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

## SPORTS

**Chesapeake Bayhawks vs. Boston Cannons** at Navy-Marine Corps Memorial Stadium, Annapolis. 7 p.m. 866-994-2957. Thebayhawks.com (F)

**Brewers at Nationals** at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

# Sunday 18

## SPECIAL EVENTS

**Extreme Boat Docking Contest** at Suicide Bridge Restaurant, Hurlock. 12 p.m. 443-880-1731. Chesapeake-cowboysboatdocking.com  
*Boating*

**Puppy Plunge** at Camp Letts, Edgewater. 12 p.m. 410-268-4388 x121. Aacsppca.org (C) (F)

**Dragmore Brunch Presented By Palmisano Prod. & Mad Angel Ent.** at Fillmore Silver Spring, Silver Spring. 1 p.m. 301-960-9999. Fillmoresilver-spring.com

## PERFORMING ARTS

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/3).

**Crusade** at Theatre Project, Baltimore. (See 8/11).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

**It Shoulda Been You** at Tred Avon Players, Oxford. 2 p.m. 410-226-0061. Tredavonplayers.org

## MUSIC

**The Mavericks** at Maryland Hall, Annapolis. 8 p.m. Marylandhall.org

**The Vegabonds** at Rams Head On Stage, Annapolis. 1 p.m. 410-268-4545. Ramsheadonstage.com

**Del Florida** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Mark Knopfler Down the Road Wherever Tour** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

**Shenandoah Run** at Historic London Town and Gardens, Edgewater. 5 p.m. 410-222-1919. Historiclondontown.org (F)

## SPORTS

**Brewers at Nationals** at Nationals Park, Washington, D.C. 1:35 p.m. 202-675-6287. Nationals.com (F)

# Monday 19

## SPORTS

**Boysox vs. Rumble Ponies** at Prince George's Stadium, Bowie. 7:05 p.m. Boysox.com (F)

**Royals at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

# Tuesday 20

## SPECIAL EVENTS

**Yoga on the Labyrinth** at Maryland Hall for the Creative Arts, Annapolis. 7:30 a.m. 410-263-5544. Maryland-hall.org

## PERFORMING ARTS

**Tartuffe** at Reynolds Tavern, Annapolis. (See 8/6).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

## MUSIC

**Ben Harper & The Innocent Criminals / Trombone Shorty & Orleans Avenue** at MECU Pavilion, Baltimore. 7 p.m. 410-547-7200. Mecupavilion.com

## SPORTS

**Royals at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

**Shorebirds vs. Grasshoppers** at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

**Boysox vs. Rumble Ponies** at Prince George's Stadium, Bowie. 7:05 p.m. Boysox.com (F)

# Wednesday 21

## SPECIAL EVENTS

**Karaoke Live!** at Rams Head Center Stage, Hanover. 8 p.m. 443-842-7000. Marylandlivecasino.com

**Decorative Arts Tour** at William Paca House and Garden, Annapolis. 1:30 p.m. 410-267-7619. Annapolis.org

**Crofton Farmers' Market** at Crofton Country Club, Crofton. 4 p.m. Croftonfarmersmarket.com

**Dinner Under the Stars** at Downtown Annapolis, Annapolis. 6 p.m. 443-452-7321. Dinnerunderthestars.org

**Wednesday Night Sailboat Races** at Annapolis Yacht Club, Annapolis. 6:30 p.m. 410-263-9279. Annapolisyc.com

## PERFORMING ARTS

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

## MUSIC

**John Mayall** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Flagging Molly & Social Distortion: Summer Tour 2019** at MECU Pavilion, Baltimore. 6:30 p.m. 410-547-7200. Mecupavilion.com

**Lenny Kravitz** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

## SPORTS

**Shorebirds vs. Grasshoppers** at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

**Royals at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

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# Exhibitions



Cat Paschall Dolch, *Crabby*, Acrylic, 16x20

## ↑ Weather on the Water: Works by Annapolis Arts Alliance

**Maryland Hall for the Creative Arts; Now through August 15th, 2019; Free; Marylandhall.org; 410-263-5544** *Weather on the Water* highlights each artist's exploration of the conceptual and literal interpretations of this broad subject matter. The work emphasizes the beauty and drama of both sea and sky-scapes of the Chesapeake Bay.

## Bright Colors of Spring

**What's Up? Media; Now through August 16th, 2019; Free admission; Whatsupmag.com; 410-266-6287** What's Up? Media, in partnership with the Arts Council of Anne Arundel County, invited Anne Arundel County residents to take part in its newest exhibition, *Bright Colors of Spring*. Artists were given the title of the exhibit, but used their own creative imagination to interpret what the theme meant to them.

## Doing the Work: Celebrating 50 Years of MCAAHC

**Banneker-Douglass Museum; August 6th through December 29th, 2019; Free; Bdmuseum.maryland.gov; 410-216-6180** This exhibit showcases ephemera, photographs, and archival documents to detail the history and impact of Maryland Commission on African American History and Culture (MCAAHC). *Doing the Work* invites visitors to learn about the Commission's impact on their local communities and consider their personal role in preserving Maryland's African American heritage.

## Photography of Fran Stetina

**The Galleries at Quiet Waters Park; Now through August 25th, 2019; \$6; Fqwp.org; 410-222-1777**

A professional photographer, Fran Stetina approaches photography with the curiosity of a scientist, the heart and soul of an artist, and the sensitivity of a poet. The images on exhibit represent a lifetime of observing. He holds that photography is a form of magic.

## American Landscapes

**Circle Gallery; August 22nd through September 21st, 2019; Opening reception: September 8th, 3-5 p.m.; Free; Mdfedart.com; 410-268-4566**

The Maryland Federation of Art is pleased to present *American Landscapes*. This exhibition will feature original 2-D or 3-D work depicting a landscape from one of the Americas (North America, Hawaii, Central America, Caribbean, and South America).



"Overlook" by Rita Elsner, chalk pastel on reclaimed paper

**D.C. United vs. New York Red Bulls** at Audi Field, D.C. 8 p.m. Dcunited.com (F)

**Baysox vs. Rumble Ponies** at Prince George's Stadium, Bowie. 12:05 p.m. Baysox.com (F)

Thursday

22

### SPECIAL EVENTS

**Public Garden Tour** at William Paca House and Garden, Annapolis. 2 p.m. 410-267-7619. Annapolis.org

**Fun with Robots!** at Broadneck Community Library, Annapolis. 6 p.m. Aacpl.net (F)

**Teen Paint Nite** at Discoveries: The Library at the Mall, Annapolis. 6:30 p.m. 410-222-0133. Aacpl.net

**American Landscapes** at Circle Gallery, Annapolis. 11 a.m.-5 p.m. (daily). Now through September 21st, 2019. 410-268-4566. Mdfedart.com

**Cambridge Farmers Market** at Long Wharf Park, Cambridge. 3 p.m.

**Save a Life: Narcan Training** at Glen Burnie Regional Library, Glen Burnie. 4:30 p.m. Aacpl.net

**Open Boatshop** at Chesapeake Bay Maritime Museum, Saint Michaels. 5:30 p.m. 410-745-4960. Cbmm.org

**Maryland State Fair** at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

### PERFORMING ARTS

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

**It Shoulda Been You** at Tred Avon Players, Oxford. (See 8/15).

### MUSIC

**Yarn** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Breaking Benjamin** at Jiffy Lube Live, Bristow. 5:30 p.m. 703-754-6400. Bristowampththeater.com

**Beck & Cage the Elephant** at Merriweather Post Pavilion, Columbia. 6 p.m. 410-715-5550. Merriweathermusic.com

**Ben Harper & The Innocent Criminals/Trombone Shorty & Orleans Avenue/Jessy Wilson** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 7:30 p.m. 703-255-1800. Wolftrap.org

### SPORTS

**Rays at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

**Baysox vs. Curve** at Prince George's Stadium, Bowie. 7:05 p.m. Baysox.com (F)

**Shorebirds vs. Grasshoppers** at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Friday

23

### SPECIAL EVENTS

**A Spanish Summer Day** at Discoveries: The Library at the Mall, Annapolis. 10:30 a.m. 410-222-0133. Aacpl.net (F)

**Maryland State Fair** at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

**Arabic-English Bilingual Storytime** at Deale Community Library, Deale. 10 a.m. 410-222-1925. Aacpl.net (F)

**Wine Jazz and Blues Fest** at Sailwinds Park, Cambridge. 5:30 p.m. 443-225-6283. Visitdorchester.org

**Friday Night Karaoke** at The Hideaway, Odenton. 9 p.m. 410-874-7300. Hideawayodenton.com

### PERFORMING ARTS

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Circle Mirror Transformation** at Garfield Center for the Arts, Chestertown. 8 p.m. 410-810-2060. Garfieldcenter.org

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

**It Shoulda Been You** at Tred Avon Players, Oxford. (See 8/15).

**The Way Out** at Theatre Project, Baltimore. 8 p.m. 410-752-8558. Theatreproject.org

## MUSIC

**Annapolis Towne Centre Summer Concert Series** at Annapolis Towne Centre, Annapolis. 7 p.m. 410-573-9050. Visitatac.com (F)

**Lindsey Webster** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Rams-headonstage.com

**3 of a Kind** at Old Stein Inn, Edgewater. 8 p.m. 410-798-6807. Oldstein-inn.com

**Lauren Daigle** at Merriweather Post Pavilion, Columbia. 7:30 p.m. 410-715-5550. Merriweathermusic.com

**Robert Cray Band** at Avalon Theatre, Easton. 8 p.m. 410-822-7299. Avalonfoundation.org

**Farrukolary Over** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

## SPORTS

**Rays at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

**Baysox vs. Curve** at Prince George's Stadium, Bowie. 7:05 p.m. Baysox.com (F)

**James Brice Hard Hat Tour** at William Paca House and Garden, Annapolis. 10:30 a.m. 410-267-7619. Annapolis.org

**Easton Farmers Market** at Easton Farmers' Market, Easton. 8 a.m. 410-822-7299. Avalonfoundation.org

**Chestertown Farmers Market** at Fountain Park, Chestertown. 8 a.m. Townofchester-town.com

**Kent Narrows Pier and Landing Cleanup** at Kent Narrows Pier, Chester. 8 a.m. 410-458-1240. Kentislandbeachcleanup.com (C) (F)

**Guided Paddle and Tasting: Tred Avon River** at Chesapeake Bay Maritime Museum, Saint Michaels. 9 a.m. 410-745-4960. Cbmm.org

**Nameboard Basics** at Chesapeake Bay Maritime Museum, Saint Michaels. 9 a.m. 410-745-4960. Cbmm.org

**Cubetto: Adventures in Space** at Severn Community Library, Severn. 10 a.m. Aacpl.net (F)

**Sixth Annual Arts in the Park Festival** at Hammonds Lane Theatre, Brooklyn Park. 11 a.m. 410-636-6597. Chesapeakearts.showare.com (F)

**Cubetto: Bilingual** at Severn Community Library, Severn. 2 p.m. Aacpl.net (F)

**Wine Jazz and Blues Fest** at Sailwinds Park, Cambridge. 5:30 p.m. 443-225-6283. Visitdorchester.org

**Chesapeake Crab, Wine & Beer Festival** at Southpoint, National Harbor. 11 a.m. & 5 p.m. Mdcrafifest.com

## PERFORMING ARTS

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/3).

**Circle Mirror Transformation** at Garfield Center for the Arts, Chestertown. (See 8/23).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

**It Shoulda Been You** at Tred Avon Players, Oxford. (See 8/15).

**The Way Out** at Theatre Project, Baltimore. (See 8/23).

## MUSIC

**QWP Concert Series - Kelly Bell Band (Blues, Hip-hop, Funk)** at Quiet Waters Park, Annapolis. 6 p.m. 410-222-1777. Aaccounty.org

**Satisfaction: The International Rolling Stones Show** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Appaloosa** at Waugh Chapel Towne Centre, Gambrills. 8:30 p.m. Visitwaughchapel.com

**Sylvia Strolling on the Accordion** at Old Stein Inn, Edgewater. 5 p.m. 410-798-6807. Oldstein-inn.com

**Live at the Fillmore - The Definitive Tribute to the Original Allman Brothers Band At Wicomico Youth & Civic Center - Midway Room** at Wicomico Youth & Civic Center, Salisbury. 5 p.m.

**+LIVE+ & Bush - The Ultimate Tour** at MECU Pavilion, Baltimore. 7 p.m. 410-547-7200. Mecupavilion.com

**Mule Train** at Tidewater Inn, Easton. 7 p.m. Avalonfoundation.org

**Sing-A-Long Sound of Music** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 7:15 p.m. 703-255-1800. Wolftrap.org (F)

**Rascal Flatts** at Jiffy Lube Live, Bristow. 7:30 p.m. 703-754-6400. Bristowamphitheater.com

**Tame Impala** at The Anthem, D.C. 8 p.m. 202-888-0020. Theanthemdc.com

## SPORTS

**Baysox vs. Curve** at Prince George's Stadium, Bowie. 6:35 p.m. Baysox.com (F)

**Rays at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

## Sunday

# 25

## SPECIAL EVENTS

**44th Annual 10-Mile Run** at Navy-Marine Corps Memorial Stadium, Annapolis. 7 a.m. Annapolisstriders.org (C)

**Maryland Renaissance Festival** at Renaissance Festival, Annapolis. 10 a.m. 410-266-7304. Marylandrenaissancefestival.com (F)

**Maryland State Fair** at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

## PERFORMING ARTS

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/3).

**Circle Mirror Transformation** at Garfield Center for the Arts, Chestertown. 2 p.m. 410-810-2060. Garfieldcenter.org

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

**It Shoulda Been You** at Tred Avon Players, Oxford. (See 8/15).

**The Way Out** at Theatre Project, Baltimore. 2 p.m. 410-752-8558. Theatreproject.org

## MUSIC

**Alejandro Escovedo** at Rams Head On Stage, Annapolis. 1 p.m. 410-268-4545. Rams-headonstage.com

**Sweet Honey in the Rock** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**The Beach Boys** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 3 p.m. 703-255-1800. Wolftrap.org

**Gary Clark Jr. & Nathaniel Rateliff & The Night Sweats** at Merriweather Post Pavilion, Columbia. 6:30 p.m. 410-715-5550. Merriweathermusic.com

**Beast Coast: Escape from New York Tour** at MECU Pavilion, Baltimore. 7 p.m. 410-547-7200. Mecupavilion.com

**Zac Brown Band** at Jiffy Lube Live, Bristow. 7 p.m. 703-754-6400. Bristowamphitheater.com

**Tame Impala** at The Anthem, D.C. 8 p.m. 202-888-0020. Theanthemdc.com

## SPORTS

**Chesapeake Bayhawks vs. Dallas Rattlers** at Navy-Marine Corps Memorial Stadium, Annapolis. 5 p.m. 866-994-2957. Thebayhawks.com (F)

**Rays at Orioles** at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

**Baysox vs. Curve** at Prince George's Stadium, Bowie. 1:35 p.m. Baysox.com (F)

## Monday

# 26

## SPECIAL EVENTS

**End of Summer Celebration** at Discoveries: The Library at the Mall, Annapolis. 8 a.m. 410-222-0133. Aacpl.net (F)

**Maryland State Fair** at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

**Open Portrait Studio** at Academy Arts Museum Of Easton, Easton. 1 p.m. 410-822-2787. Academyartmuseum.org

**Let's Roll with Matsu Restaurant** at Linthicum Community Library, Linthicum. 6 p.m. Aacpl.net (F)

**Back to School Game Night** at Maryland City at Russett Community Library, Laurel. 6:30 p.m. Aacpl.net (F)

## MUSIC

**Pentatonix** at Merriweather Post Pavilion, Columbia. 7:30 p.m. 410-715-5550. Merriweathermusic.com

**Sting** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

## Tuesday

# 27

## SPECIAL EVENTS

**Maryland State Fair** at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

## PERFORMING ARTS

**Tartuffe** at Reynolds Tavern, Annapolis. (See 8/6).

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

## MUSIC

**Randy Bachman** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Rams-headonstage.com

**Sting** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

## SPORTS

**Orioles at Nationals** at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

## Wednesday

# 28

## SPECIAL EVENTS

**Dinner Under the Stars** at Downton Annapolis, Annapolis. 6 p.m. 443-452-7321. Dinnerunderthestars.org

**Wednesday Night Sailboat Races** at Annapolis Yacht Club, Annapolis. 6:30 p.m. 410-263-9279. Annapolisyc.com

**Maryland State Fair** at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

**Crafton Farmers' Market** at Crafton Country Club, Crafton. 4 p.m. Craftonfarmersmarket.com

**Karaoke Live!** at Rams Head Center Stage, Hanover. 8 p.m. 443-842-7000. Marylandlivecasino.com

## PERFORMING ARTS

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Cabaret** at Olney Theatre, Olney. 8 p.m. 301-924-3400. Olneytheatre.org

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

## MUSIC

**Southern Avenue** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Rams-headonstage.com

**Sting** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

## SPORTS

**Orioles at Nationals** at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

## Thursday

# 29

## Saturday

# 24

## SPECIAL EVENTS

**Day on the Bay to St. Michaels** at Watermark Cruises, Annapolis. 10 a.m. 410-268-7601. Cruisesonthebay.com

**Maryland Renaissance Festival** at Renaissance Festival, Annapolis. 10 a.m. 410-266-7304. Marylandrenaissancefestival.com (F)

**Maryland State Fair** at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

**Architrex Tour** at Information Booth at City Dock, Annapolis. 10 a.m. 410-268-7601. Annapolistours.com

WHAT'S UP? MEDIA

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**SPECIAL EVENTS**

**Maryland State Fair** at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

**T-Rex Tea Party** at Crofton Library, Crofton. 2 p.m. 410-222-7915. Aacpl.net (F)

**Cambridge Farmers Market** at Long Wharf Park, Cambridge. 3 p.m.

**MEMBER PREVIEW: Charity Boat Auction** at Chesapeake Bay Maritime Museum, Saint Michaels. 5 p.m. 410-745-4960. Cbmm.org (C)

**Thursdays in the Park** at Millstream Park, Centreville. 7 p.m. 410-758-2520. Queenannescountyarts.com

**PERFORMING ARTS**

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Legends in Concert Presents Two Kings and a Queen** at Live! Casino & Hotel, Hanover. 8 p.m. Livecasinohotel.com

**Wait Wait... Don't Tell Me!** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Cabaret** at Olney Theatre, Olney. (See 8/28)

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

**The Way Out** at Theatre Project, Baltimore. (See 8/23).

**MUSIC**

**The SteelDrivers** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Rams-headonstage.com

**Mon Laferte** at Fillmore Silver Spring, Silver Spring. 8:30 p.m. 301-960-9999. Fillmore-silverspring.com

**SPORTS**

**Redskins vs. Ravens** at FedExField, Landover. 7:30 p.m. Redskins.com (F)

**SPECIAL EVENTS**

**The Rider Cup Benefit Golf Tournament** at Queenstown Harbor Golf Course, Queenstown. 8 a.m. 410-827-6611. Whatsuptix.com (C)(TIX)

**Maryland State Fair** at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

**Friday Night Karaoke** at The Hideaway, Odenton. 9 p.m. 410-874-7300. Hideaway-odenton.com

**PERFORMING ARTS**

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Wait Wait... Don't Tell Me!** at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8 p.m. 703-255-1800. Wolftrap.org

**Legends in Concert Presents Two Kings and a Queen** at Live! Casino & Hotel, Hanover. 9 p.m. Livecasinohotel.com

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

**Cabaret** at Olney Theatre, Olney. (See 8/28)

**Circle Mirror Transformation** at Garfield Center for the Arts, Chestertown. (See 8/23).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

**The Way Out** at Theatre Project, Baltimore. (See 8/23).

**MUSIC**

**Kentavious Jones** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Rams-headonstage.com

**Nightrain - The Guns N Roses Tribute Experience At Wicomico Youth & Civic Center - Midway Room** at Wicomico Youth & Civic Center, Salisbury. 6 p.m.

**Shawn Owen** at Old Stein Inn, Edgewater. 8 p.m. 410-798-6807. Oldstein-inn.com

**The Wiggles** at The Hippodrome Theatre, Baltimore. 6:30 p.m. 800-343-3103. France-merrickpac.com (F)

**Jill Scott** at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

**No Scrubs: '90s Dance Party** at 9:30 Club, D.C. 9 p.m. 202-265-0930. 930.com

**SPORTS**

**Marlins at Nationals** at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

**Shorebirds vs. Intimidators** at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Saturday  
**31**

**SPECIAL EVENTS**

**Thomas Point Shoal Lighthouse Tours** at Annapolis Maritime Museum, Annapolis. 9 a.m. 410-295-0104. Amaritime.org

**Day on the Bay to St. Michaels** at Watermark Cruises, Annapolis. 10 a.m. 410-268-7601. Cruisesonthebay.com

**Maryland Renaissance Festival** at Renaissance Festival, Annapolis. 10 a.m. 410-266-7304. Marylandrenaissancefestival.com (F)

**Easton Farmers Market** at Easton Farmers' Market, Easton. 8 a.m. 410-822-7299. Avalonfoundation.org

**Chestertown Farmers Market** at Fountain Park, Chestertown. 8 a.m. Townofchestertown.com

**Charity Boat Auction** at Chesapeake Bay Maritime Museum, Saint Michaels. 8 a.m. 410-745-4960. Cbmm.org (C)

**Maryland State Fair** at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

**PERFORMING ARTS**

**Comedian Brian Scolaro** at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

**Mamma Mia!** at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

**Legends in Concert Presents Two Kings and a Queen** at Live! Casino & Hotel, Hanover. 8 p.m. Livecasinohotel.com

**Aladdin** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/3).

**Circle Mirror Transformation** at Garfield Center for the Arts, Chestertown. (See 8/23).

**Dear Evan Hansen** at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

**The Way Out** at Theatre Project, Baltimore. (See 8/23).

**MUSIC**

**Monty Alexander Jazz Festival** at Avalon Theatre, Easton. 2 p.m. 410-819-0380. Chesapeakejazz.org (C)

**Jill Scott** at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

**King Gizzard & The Lizard Wizard** at 9:30 Club, D.C. 8 p.m. 202-265-0930. 930.com

**Kathy Kallick Band** at The Mainstay, Rock Hall. 8 p.m. Themainstayrockhall.org

**SPORTS**

**Navy vs. Holy Cross** at Navy-Marine Corps Memorial Stadium, Annapolis. 3:30 p.m. 1-800-874-6289. Navysports.com (F)

**Marlins at Nationals** at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

**Shorebirds vs. Intimidators** at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

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Friday  
**30**

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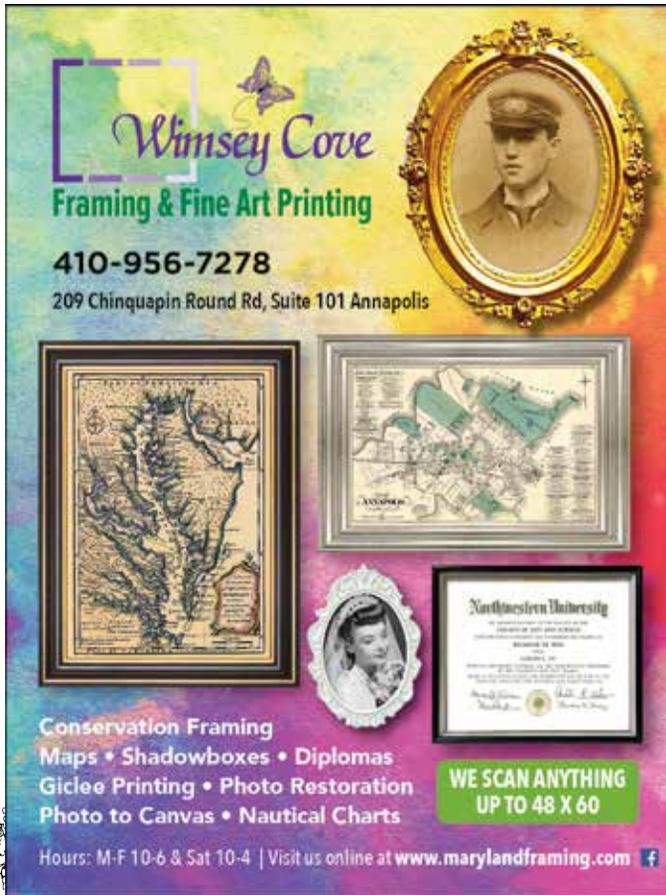
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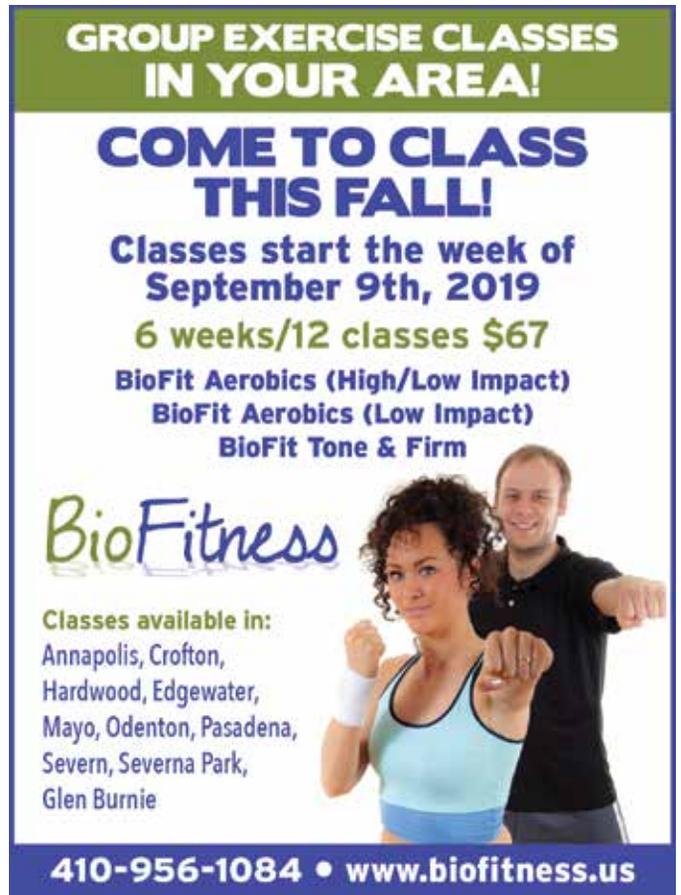
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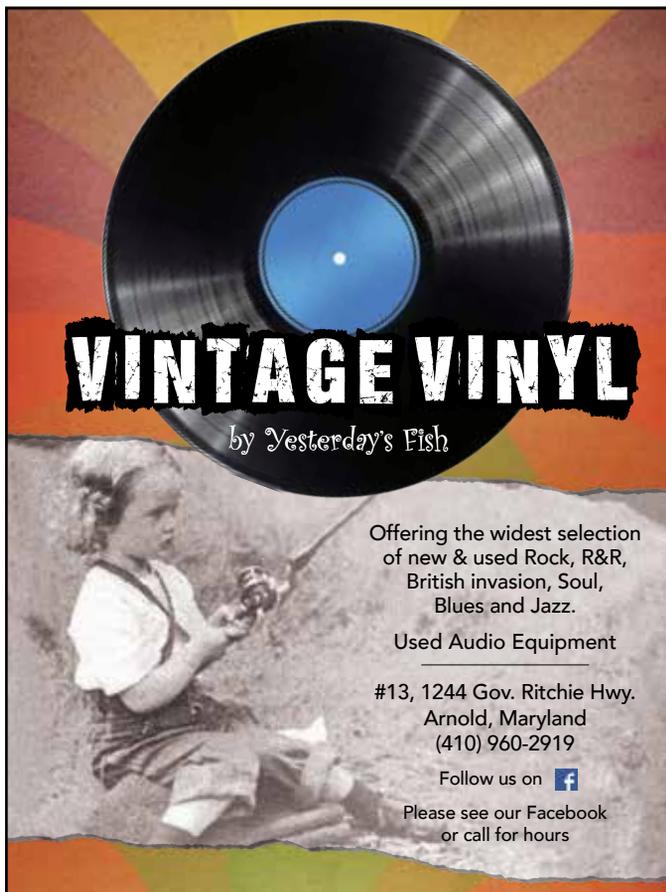
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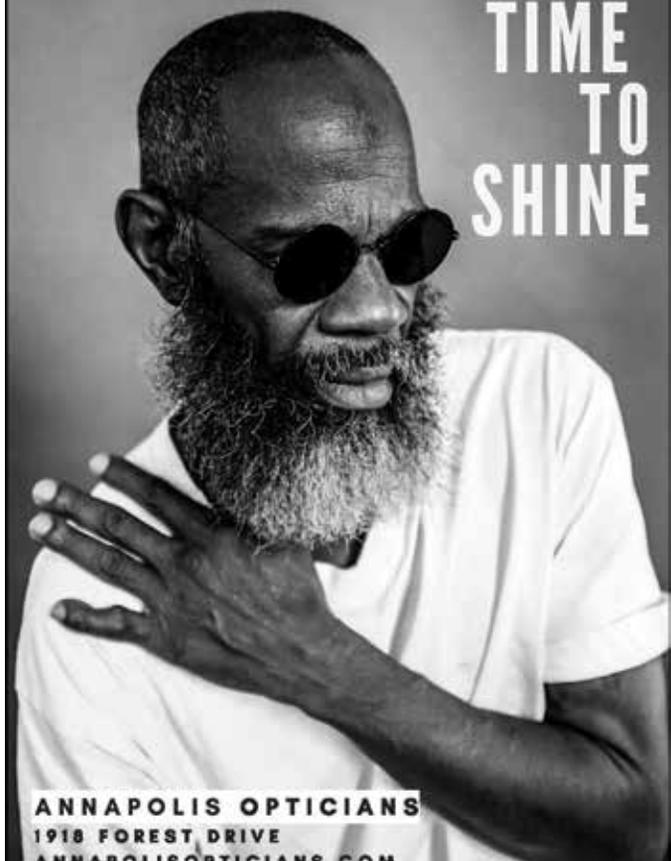
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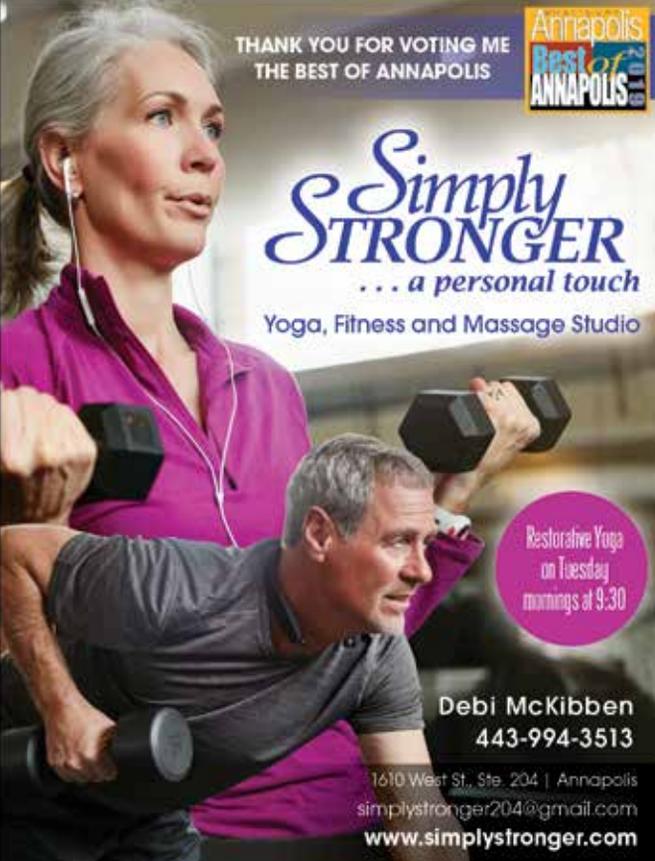
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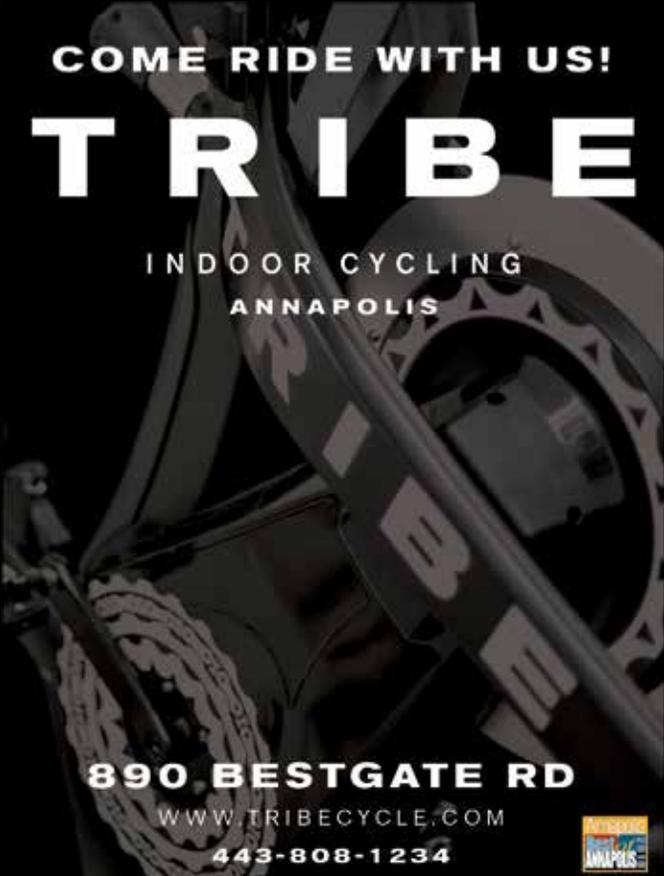
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# Where's Wilma?

## FIND WILMA AND WIN!

Looking for some ways to enjoy the rest of your summer? Follow Wilma to the calendar and discover some awesome activities to wrap up this season. Don't forget to check out "Savory 'n Savvy" for a tasty list of hidden gems and cheap eats in the Chesapeake region. Lounge by the pool or on the beach with your favorite magazine (we suggest the latest issue of *What's Up?* magazine!) and bask in these last few weeks of summer!

Here's how the contest works: Wilma appears next to three different ads in this magazine. When you spot her, write the names of the ads and their page numbers on the entry form online or mail in the form below and you'll be eligible to win. Only one entry per family. Good luck and don't forget to submit your restaurant review online at [whatsupmag.com/promotions](http://whatsupmag.com/promotions) for another opportunity to win a prize.

**Congratulations to this month's winner: Laura Lamb** of Annapolis, who won a gift certificate to O'Learys Seafood Restaurant.

**Mail entries to:** Where's Wilma? Annapolis, 201 Defense Hwy., Ste. 203, Annapolis, MD 21401 or fill out the form at [whatsupmag.com/promotions](http://whatsupmag.com/promotions)



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What is your age bracket? (Circle one) <25 25-34 35-44 45-54 55+

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Entries must be received by August 31st, 2019. Winner will receive a gift certificate to a local establishment and their name will appear in an upcoming issue of *What's Up?* Annapolis.

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## Americans tend to believe that...

- They retain more when they read in print on paper
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Source: Two Sides North America and Toluna, 2015, n=1,000; 2016, n=2,323

**73%** of adults feel that reading a printed magazine or book is more enjoyable than reading on an electronic device

Source: Two Sides North America and Toluna, n=2,000. Fall 2017

## Magazine readers have **real** friends

Devoted magazine readers have the most friends\* and spread their ideas over the widest social circle

\*Real People—not social media

### Number of friends among devoted media users (index)

	magazines	internet*	TV	radio
20 or more	177	88	111	144
15 or more	168	88	103	155
10 or more	158	84	101	134
8 or more	149	88	105	134

### Self perception (index)

	magazines	internet*	TV	radio
Have a wide social circle and enjoy it	131	93	85	125
My friendship group is a really important part of my life*	128	95	93	101
Get energy by being in a group of people	122	98	103	110
Enjoy entertaining people at home*	116	93	93	105

\*Includes internet magazine activity. +Definitely agree/agree

Index: Percentage of top users of each medium vs. percentage of adults 18+.

Note: Devoted magazine readers are defined as those who read printed magazines at least several times per week or digital magazines more than once a day. Devoted internet users are those who use it at least 31 hours per week. Devoted radio listeners are those who listen to FM Radio at least two hours a day or AM radio at least one hour a day. Devoted TV viewers are defined as those who watch live or "catch-up" TV at least 31 hours per week. Each group represents approximately the same proportion of US adults 18+.

Source: YouGov Profiles, December 2018

# SUMMER

## *Slim Down*

with



### Here's how it works:

A suction applicator is placed on the targeted area, pulling the skin into the applicator. Cold air is gradually introduced to the area freezing underlying fat cells. When the fat cells are exposed to extreme cold, a process of natural removal is triggered that gradually reduces the thickness of the fat layer. Once the treated fat cells are crystallized, or frozen, they die and are naturally eliminated from the body for good.

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