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WHAT'S UP? MEDIA MARCH 2021

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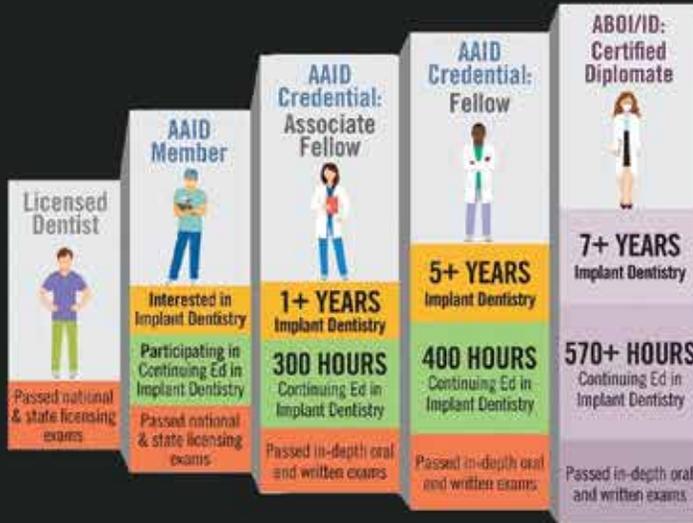


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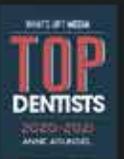
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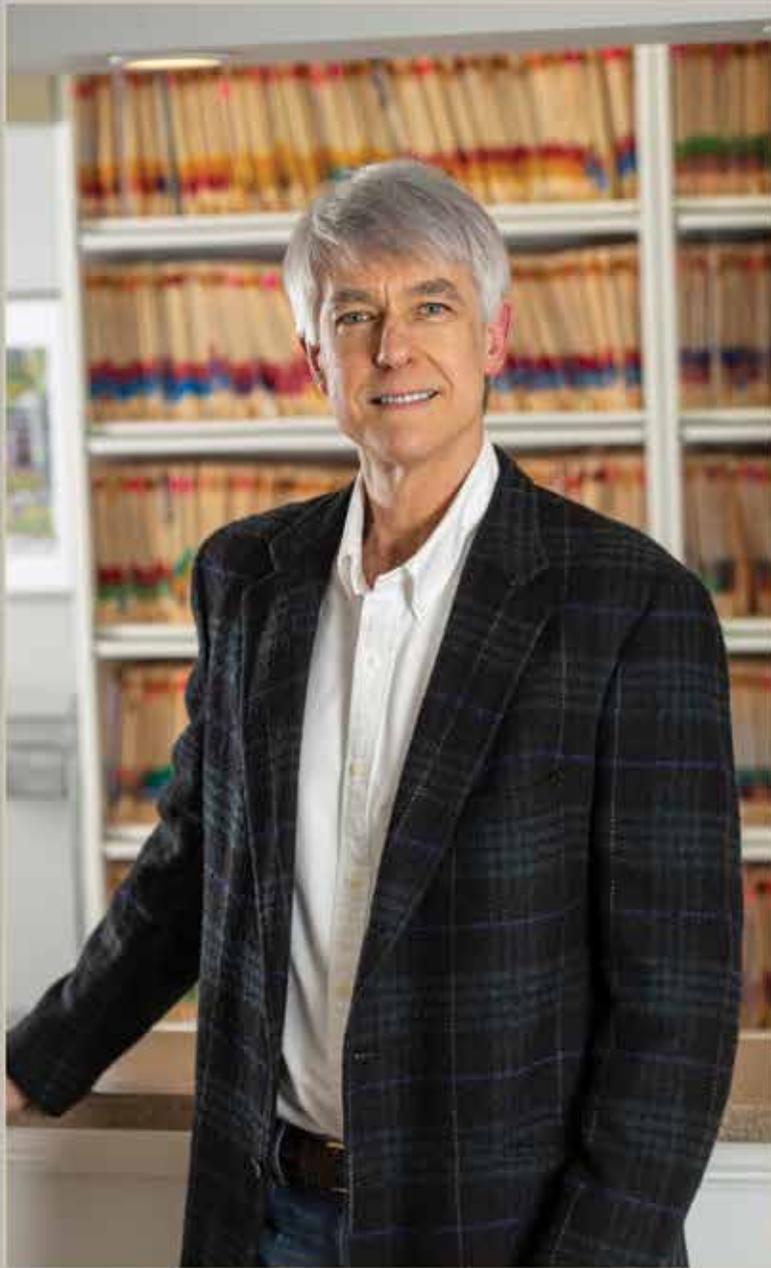


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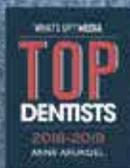
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On the Cover: Read about local youth theater groups in the article "Young Thespians." Photograph courtesy Children's Theatre of Annapolis. Cover design by August Schwartz and Lauren Ropel. Contact *What's Up? Annapolis* online at whatsupmag.com. Please recycle this magazine.

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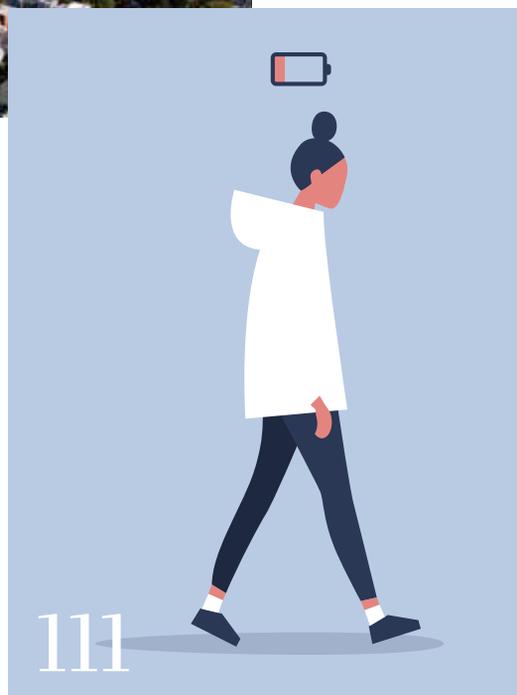
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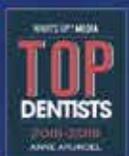
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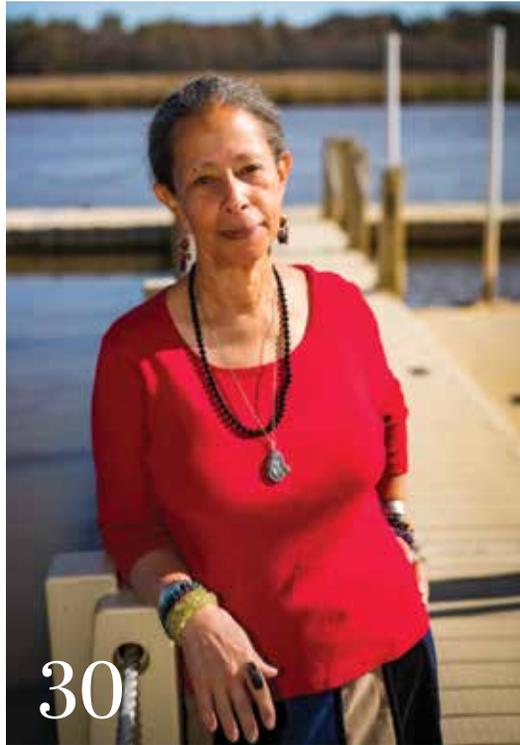
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Out on the **TownE**

21 EVENT PICKS | 30 SALUTE | 32 ATHLETE | 36 INTERVIEW

For the last several months (okay, almost a year now), What's Up? Magazine has chosen not to publish our normally robust events calendar due to pandemic cancellations. In May 1997, Veronica Tovey, our publisher and president, and her team mailed out the first publication of What's Up? to bring together the community in sports, philanthropic efforts, and most importantly, local events. Our magazine has evolved greatly since 1997, but one thing has remained the same, our calendar. Since March looks like another month of virtual events and cancellations, here is a list of daily celebrations to participate in and enjoy.



↑ Monday, March 1st

National Peanut Butter Lover's Day: Here is a good excuse to make peanut butter and jelly sandwiches for lunch, and of course, an abundance of peanut butter cups for dessert.

Tuesday, March 2nd

National Read Across America Day: Celebrate the birthday of Dr. Seuss. Read the books, watch the movies, and rhyme for the day. Do whatever you need to get into the Cat in the Hat spirit.



← Wednesday, March 3rd

National Mulled Wine Day: Mulled Wine is a sweet, spiced wine served warm or hot, like a winter sangria. Try to make your own tonight to celebrate March 3rd.

Try this Food Network Mulled Wine Recipe:

Combine these ingredients in a medium saucepan, bring to a boil and then down to a simmer for 10 minutes. Makes 6-8 glasses.

4 cups apple cider
1 bottle red wine, like a Cabernet Sauvignon
1/4 cup honey
2 cinnamon sticks
1 orange, zested and juiced
4 whole cloves

↑ Friday, March 5th

National Unplugged Day: Today, just for one day, limit your screen time. Instead of movie night, pull out the board games and start a little family competition after dinner.

Sunday, March 7th

National Flapjack Day and National Cereal Day: Have a great big breakfast on this lazy Sunday morning. Pancakes and cereal sounds like a good wake-up call!

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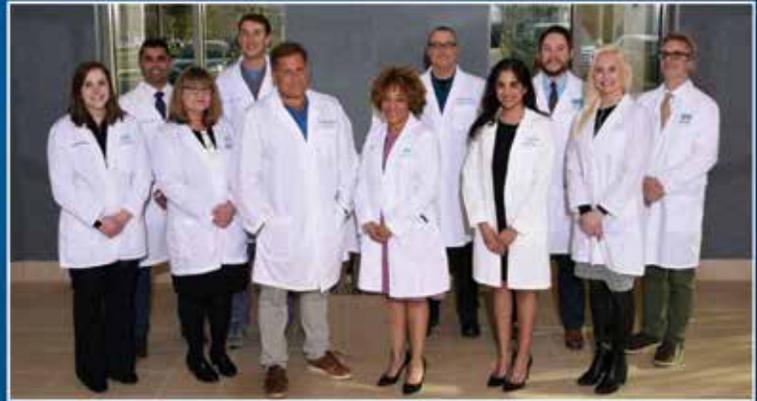
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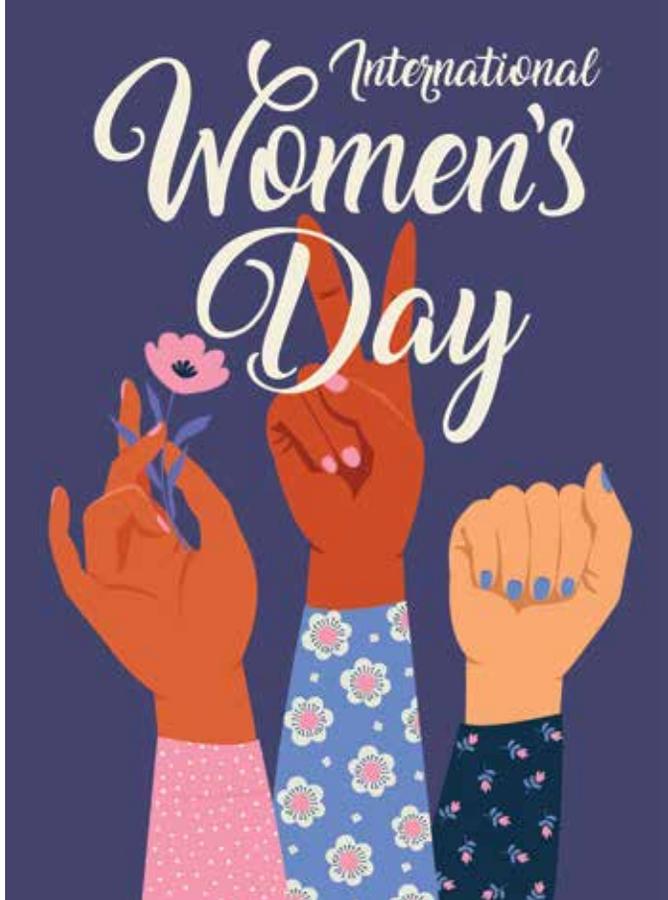
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↓ Sunday, March 14th

Pi Day: Go back to grade school and take Pi and Pie to the extreme. Have a pie-themed dinner with pizza pie followed by apple pie for dessert. Follow dinner with a pi number memorization contest and let the winner pie the losers.

Monday, March 15th

National Napping Day: I am sure this is the day that everyone looks forward to: National Napping Day! After observing Daylight Savings, we all need that extra hour of sleep back. Here is the permission you have been looking for to take that nap!



↑ Monday, March 8th

International Women's Day: On March 8th every year, we celebrate the social, economic, and political achievements of women around the world. Do something today to make a stride for gender equality; participate in a women's rights march or donate to a women's equality foundation.

Tuesday, March 9th

National Crab Meat Day: Believe it or not, this is a national holiday! Need a dinner idea? Try making your own, homemade crabcakes.

Thursday, March 11th

National 311 Day: Everyone knows what 911 dials, but do you know what 311 dials? 311 is a non-emergency service for people to report issues like graffiti, illegal parking, noise complaints, or debris on the road. The first 311 service was created in Baltimore in 1996 to take pressure off of 911 dispatchers. The 311 service has allowed 911 dispatchers to get to emergency calls quicker, therefore saving many lives.

Saturday, March 13th

National Good Samaritan Day: Not that you need a national holiday to do a good deed, go out of your way today to help someone out. Help carry groceries to someone's car, or hold the door open for somebody. You don't have to do something big to be a Good Samaritan!



Wednesday, March 17th

Aside from the obvious, St. Patrick's Day, it's National Small Business Development Centers Day. SBDCs all around the country help support entrepreneurs in the pursuit of small business ownership. Locally, we have a SBDC in College Park and Salisbury. Find out what you can do to support them today!

↑ Friday, March 19th

National Certified Nurses Day: After such a long, exhausting year, nurses need every bit of praise and recognition they can get. Thank your nurses and support those you know who are striving to become a nurse or healthcare worker.

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Saturday, March 20th

First Day of Spring!

Tuesday, March 23rd

National Chip and Dip Day: What a great thing to celebrate. Pull out all of the best dips, have a salsa tasting, make buffalo chicken dip, a nice 7-layer dip. Whatever you would like! Celebrate one of America's favorite snacks.

Wednesday, March 24th

National Cheesesteak Day: Enjoy this guilty pleasure at your favorite steak shop. We all know that cheesesteaks are delicious, allow yourself to indulge today.

↑ Tuesday, March 30th

National Take a Walk in the Park Day: We are lucky to have many parks and trails to take a walk in Maryland. Take some time out of your day to get out into the fresh air and walk. Sometimes we get so tied up in our day that we forget to take some time for ourselves. Don't let that happen today!

Wednesday, March 31st

Manatee Appreciation Day: Celebrate the beautiful elephants of the sea! Visit SaveTheManatee.org to watch the manatees live, donate, or adapt!



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TOWNE SALUTE

Rabiah Nur

Patuxent Riverkeeper

By Lisa A. Lewis

Motivated by her desire to connect people with nature, Rabiah Nur was inspired by and drawn to the one of the longest winding veins of Chesapeake life, the Patuxent River. An indigenous medicine woman, she views the river through the eyes of her ancestors and embraces the centuries-old traditions instilled in her. After meeting and speaking to Fred Tutman, the Patuxent Riverkeeper, about how she could help support the river, the duo decided she should assume the role of property caretaker, a volunteer position. In the spring of 2020, Nur moved into the caretaker residence at the Patuxent Riverkeeper Center in Upper Marlboro. And the timing of her decision has definitely been beneficial.

At the time of writing, the site is closed due to COVID19. As such, few staff members are working in the waterfront office on a daily basis. Tutman and his staff don't feel prepared to open the office formally or offer public programs and services (yet), such as boat rentals, due to the health risks posed by the virus. But since the office hours are irregular during the pandemic—and there is also an increased public demand for outdoor activities—they felt it was important to have a full-time presence onsite at all times. Since Nur lives on the premises, she oversees the site and serves as an invaluable point of contact with the public. According to Tutman, Nur has essentially become the onsite interpreter of public safety during the pandemic.

“I feel privileged to live here,” Nur says. “It’s definitely a blessing, and I don’t take that for granted. Nature clears my mind. I feel so peaceful being by the river, spending time outdoors, and watching the wildlife. The site is a space of complete calm.”

Since she is an indigenous medicine woman, Nur has a great deal of knowledge about healing plants and often gathers them during her daily walks along the property grounds. She is grateful to have this time to reflect, observe wildlife, and clear her mind by connecting with and enjoying the splendor of nature. In addition, as part of her indigenous culture, Nur honors her heritage by participating with other medicine women and performing traditional ceremonies to celebrate the Patuxent River

and pray for its health, which dovetails with the mission of Tutman’s organization.

Founded in 2004 by Tutman, who is among the longest serving Riverkeepers in the Chesapeake region and the only African-American Riverkeeper in the nation, the mission of Patuxent Riverkeeper, a nonprofit organization, is “to conserve, protect, and replenish Maryland’s longest and deepest intrastate waterway” with the goal of achieving “long-term sustainability for the ecosystem of the entire Patuxent River basin and the people who rely on its future.”

As the caretaker, Nur interacts with visitors who often experience the river for the first time and/or may not have even known about the Patuxent Riverkeeper location. Even though the site is technically closed, visitors who are eager to spend time outdoors have often stopped by to explore. A dedicated and enthusiastic volunteer, Nur will greet and introduce them to the river and its programs. Safety precautions are observed at all times, including wearing masks and social distancing.

“Rabiah is truly passionate about nature and the environment and has formed a spiritual bond with the river,” Tutman says. “She is a preacher for our environmental justice mission and activities, and hands out our brochures, gives directions, or chases off mischief. She is also an active part of the river community, which provides services and direct assistance to people seeking access, information, and connectivity

to the broader watershed community. As an indigenous person, Rabiah helps us practice what we preach to others: respect—not only for nature but also for indigenous traditions and wisdom. And she serves as an ambassador for an inclusive movement that welcomes *everyone* to this unique ‘clubhouse’ on the river.”

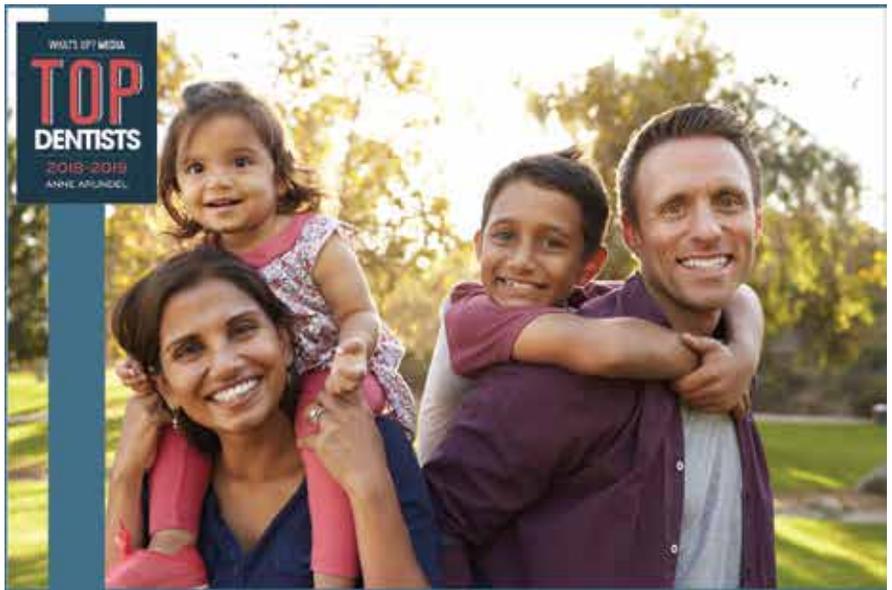
When she is not fulfilling her caretaker responsibilities, Nur works on projects to support the Patuxent River. She is happy living onsite, so for now, she has no immediate plans to relocate and will continue to serve as the caretaker—a role that she finds extremely rewarding.

“I’ve built a relationship with the river and the people I’ve met while living here,” Nur says. “I believe that it’s a tremendous honor to introduce people to the river. Earth is a sentient being, and we have a symbiotic relationship with her. It’s important to remember to walk gently on the earth and respect her. After all, we are merely guests here.”

Although people have occasionally stopped by the Patuxent Riverkeeper Center during the pandemic to enjoy the river, Tutman would like to remind those who may want to visit that the site is closed. He requests that people don’t just drop by and suggests that they call the Patuxent Riverkeeper Center hotline at 855-725-2925 with any questions.

For more information about Patuxent Riverkeeper, visit paxriverkeeper.org.

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TOWNE ATHLETE

Hope Davis

St. Mary's High School
Field Hockey

By Tom Worgo

St. Mary's senior Hope Davis calls herself a "math brain." It's her favorite subject and it comes easily for her. And...it's leading her to major in biomedical engineering in the fall at Pennsylvania's Bucknell University, where she'll attend the school on an academic and field hockey scholarship.

"She's a leader in the hallways of our school. I think it's her maturity, leadership, character, and how she relates to people on and off the athletic field."

"I have always really enjoyed math and I like there's a right answer with it," Davis says. "I think it would be cool to be able to develop technology and prosthetics and things that can help people in the medical field. That would be my dream job." Her excellence in academics will enable her to take on the difficult major. She ranks first in her class and takes five advanced-placement classes.

Davis, an Edgewater resident, also stays extremely busy with her volunteer work and extracurricular activities at St. Mary's. She has a passion for volunteer work. She's made about 500 masks at the Eclipse Group that were donated to the Greater Baltimore Medical Center and Anne Arundel Medical Center, and collected sanitary products for students at Tyler Heights Elementary School as part of a project for St. Mary's and Severn School field hockey players.

On top of that, Davis worked as an office assistant for Annapolis' St. Vincent de Paul Society, which provides financial emergency financial assistance to local residents. "It was a hands-on job," she says. "It was eye-opening for me to see the poverty and people in need in the Annapolis community. I think a lot of the time you don't realize all the people in need."

olis community. I think a lot of the time you don't realize all the people in need."

She also belongs to the English Honor Society, Spanish Honor Society, serves as co-vice president of the National Honor Society, and secretary of the Interact Club, which does community fundraisers.

"She's a leader in the hallways of our school," St. Mary's Athletic Director Allison Fondale says. "I think it's her maturity, leadership, character, and how she relates to people on and off the athletic field. Anyone you talk to—her teachers, coaches, and the athletes she's around—says, 'She is terrific.'"

Davis' impact on the St. Mary's field hockey program has been dramatic. The midfielder guided the Saints to an overall record of 28-8-2 in her three seasons as a varsity captain. More importantly, St. Mary's won the Association of Independent Schools B Conference title in 2018. She finished the 2020 season with a flourish, totaling a team-leading 12 points (4 goals, 8 assists) in six games.

"If you look at our field hockey program and where it's gone, it all really comes back to Hope," Fondale explains. "She was a leader of our team when she was a sophomore. She took our team to the A Conference and won a championship. What a difference in our program she has made."

The 5-foot-9 Davis gets excited talking about Bucknell, a school she picked over Cornell, Syracuse, and Johns Hopkins universities.

“I wanted a great academic school and to be able to play hockey,” Davis says. “I just loved the campus and size of the school. That was very appealing to me. I love the team atmosphere. There was a real positive energy with the team and everybody felt like they wanted to be there.”

Davis developed her top-notch skills playing year-round for the Spark Field Hockey Club in Odenton for the past six years. She’s competed in tournaments in Massachusetts, New York, Delaware, and Pennsylvania.

“With Sparks, she is playing with some of the elite players in the area and they are competing against the top players in the country,” St. Mary’s field hockey Coach Karen Zarchin says. “It’s just another piece of the pie that makes Hope a special player.”

Above all, Hope’s leadership skills stand out the most to Zarchin and Fondale. “We established a student athlete in leadership program,” Fondale says. “It’s called Sale. We have 56 athletes in our group from all our sports and they vote on two seniors to lead the discussion. Her role is really key. She is captain of the captains. She has left a tremendous legacy at our school.”

Do you have a local athlete to nominate? Send What's Up? an email to editor@whatsupmag.com.

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TOWNE INTERVIEW

Brenda Frese

Maryland Terrapins Women's Basketball Coach

By Tom Worgo

For Brenda Frese, a severe foot injury proved to be the path to a college coaching career. Frese underwent four surgeries while playing for the University of Arizona, where she competed for three seasons.

"I started watching my head coach in the locker room and at practice a lot and I realized I could coach at the collegiate level," she says.

“

"I STARTED WATCHING MY HEAD COACH IN THE LOCKER ROOM AND AT PRACTICE A LOT AND I REALIZED I COULD COACH AT THE COLLEGIATE LEVEL"

And what a college coach she's been for the University of Maryland women's team for 19 seasons. The Terps consistently rank among the nation's top-25 programs, have won 10 conference titles, appeared in three final fours, and, most importantly, won a national championship in 2006 when Frese was 35 years old.

Fifteen years later, Frese has amassed a whopping 543 wins across 22 seasons at Maryland, Ball State, and Minnesota.

She's faced challenges off the court, too, including her son Tyler's bout with Leukemia. We talked to Frese about her success, national championship, how she wins recruits over, and her son Tyler.

What's the most important nugget of wisdom you impart to your players?

We are fortunate that we recruit high-level players. It's understanding their

goals. A lot of the players that come here want to play at the professional level. We hold them to that standard and show them that they can achieve bigger things than they ever realized. You take them through the course of their careers to allow those dreams to come true.

Is the fact that you have more than 40 players that earned All-Academic conference honors something fans may not realize?

Yeah. Absolutely. Players that come here are really driven on the academic end. We've had three players that recently went on to medical school. We have another that is a doctor.

Can you take me back to when you won the national championship? What was that feeling like?

It was pretty surreal. We were the one team no one was picking of the four. At that time, we were fearless and didn't know any better or how hard it was to get to a Final Four let alone win a national championship. It was just some incredible memories and everybody lining together up to accomplish that goal.

What does it take to develop and run a consistent Top 25 program?

It's the top-down approach between your players and staff understanding what's important in your program. When you attract great coaches, and support them, they understand your philosophy. For our players as well, they get taught from the top down: who we are, what's important to us, and the level of discipline it requires to be

successful. It all goes hand-in-hand with holding up the culture in your program over time.

How do you convince a Top-25 recruit to come to become a Terp when she's also being pursued by other top programs?

There are so many great programs out there, but we hone in on players we want. We are very consistent in our approach with how we recruit that player. Everybody is going to have great academics and facilities. It's about developing the relationships over time with the recruits.

You have put an emphasis on your team being a family, and, in a sense, you've also integrated your own family, including your twins Tyler and Markus, into the team. Is that your personality and the way you do things?

It is. It starts at home with my mom and dad. They raised six kids and we were all close and still are. We are still committed to twice a week Zoom calls with my parents because of the pandemic. I've committed to them every step of the way and it's been no different with my program. I always want the players to feel like this is their second home. My husband and boys have been a part of it as well. That is going to be a staple every step of the way.

How do you balance family life and coaching since basketball requires endless hours of work?

It takes a village. It starts at the home front with my husband and his parents. They have been huge for us. I had a son that went through cancer and that's where it really took a village amongst everybody on staff. I have great assistants and a support staff so that if I can't be there, they are able keep things going smoothly. You have to have great people around you in order to be successful.

How is your son Tyler doing? Has that experience become the springboard for your charity work with Leukemia?

He is doing great. He is cancer free and goes to appointments once a year at Johns Hopkins. We are really, really blessed. Leukemia charity is a cause that has been really important to us. We want to give because we went through such a traumatic experience. My son went through cancer for two and half years and that was like nothing I have ever experienced.

How challenging has the season been with the pandemic?

This has been more frustrating than anything. Coaches like to be organized and know what our schedule is. It is teaching us that we have to have that flexibility today because you don't know what tomorrow is going to bring.

Is it a big fear to have several players come down with COVID?

No question. We have a small margin for injury or COVID. We already hit that with Angel [Reese] going down, with only 10 scholarship players. We can't afford to lose a couple of more. We wouldn't be able to put a team out there. It's a huge concern, but something I can't control. We had two games canceled with other team's players testing positive. You have to be as flexible as you can.

Have you thought about what you want to do after basketball?

I'd like to travel. I know I am not a lifer in this game by any sort. I want to do other things and it probably won't be basketball related. It will not be spent working 15 hours a day as a coach. I want to spend time with family and friends, and travel. You want to sleep in, wake up, and have a cup of coffee and decide what you want to do. That day will come.

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INSIGHTS & PERSPECTIVES: AN INTERVIEW

Rita Calvert: Working with farmers over these last several years has introduced me to enormous changes in today's farming world. It seems the pace of change is explosive. All of you have moved far beyond the conventional farming methods. What do you think?

JENA PAICE: Women who are farming are strong and resilient and it takes a strong person to stick with it. I've had the background to quickly rise to manage a flourishing organic farm where "organic" wasn't even a label 100 years ago.

MARTHA CLARK: I look, in particular, at my great grandmother, Martha Tyson Smith Hopkins, for whom I was named. She was farming from 1893 to 1915 and did very well at it. I have a diary of her first year of farming that is fascinating. Yes, a lot has changed.

*By Rita Calvert
Photography by Stephen Buchanan*

Nora and I farm together, so it is nice to have each other to discuss plans and make decisions together. We also work closely with our farm manager, George Klopf, and he brings strong farming experience, skills, and expertise to our operation. I think there is still a small residual sense on the part of some farmers and vendors that women are not as good at farming as men, but that is really the exception now, rather than wide-spread.

KIM WAGNER: Well, I can't imagine the struggles 100 years ago. I can say it was not easy because it is a challenge today even with advanced equipment and new technology.

PAICE: It is my absolute and unyielding belief that everyone should have access to fresh, organic food—and have knowledge about its origin.

For the last 20 years, I've had the good fortune to learn and practice the art and science of organic farming. From a career as a master gardener on a private estate to managing a local certified organic farm, I have learned the skills of vegetable and fruit production as well as animal husbandry.

NORA CRIST: I think the local food movement has opened a lot of doors for women farmers to get started. Being face to face with customers helps people learn and accept that anyone can grow food. This helps dispel the stigma that all farmers are men and it shows other women that they can do it too.

Interview continues on page 43 →



**Meet Kim Wagner of
Black Bottom Farm**
"The Resilient Lady Farmer"

In 2009, Kim Wagner was diagnosed with late-stage breast cancer. Driven by her diagnosis, treatment, and frustration with sourcing local nutrient dense, ethically-grown clean food, Wagner began farming. Her health history, nursing background, and passion for honest, local food fostered her unconventional approach to raising livestock sustainably and humanely.

Learning quickly, she began raising pigs, chickens, turkeys, and veal calves on 50 acres of open range, ponds, and woodlots. Wagner took care to honor the strong social bonds and natural instincts of her animals—recognizing their individual habits and personalities, allowing them to explore, roam, root, and wallow in an idyllic natural Eastern Shore setting. She did so all without using antibiotics, growth stimulants, routine chemical dewormers, or soy products. She is on a mission to provide the most nutrient dense food possible in a way that benefits the animals, the land, consumers, especially cancer patients, and, yes, herself as farmer. In fact, in 2017, she expanded this concept from her farm to the Western shore to help cultivate the next generation of farmers.

Wagner sold the Black Bottom land to The Eastern Shore Land Conservancy and stepped across the bridge to the Western Shore where she started a local farm products home delivery service. She also took her favorite pig sow, "Grandmom milk machine," with her. Grandmom Rose has a very contented existence.



Meet Jena Paice of Spirit Grower

*"Hands in the Dirt,
Makes Me Feel Grateful"*

As a single mother of three daughters, Jena Paice has always been drawn to the earth and environment. Trained as a landscaper, she grows organic veggies at Spirit Grower in the Bay Hundred area, where she was born, and sells at local restaurants and the St. Michaels Farmers' Market. She has always had a special relationship with nature and its beauty.

"For me, growing and farming has always seemed like the most seamless union of career and passion. The garden is a place for healing; to get the anger out as the earth is the biggest healing sanctuary we have."

In addition to farming, Paice has organized farmers' markets and CSAs. All these roles ignited a new passion: sharing her organic farming with the community by teaching. A year ago, she founded a youth farming program for surrounding schools.



Meet Martha Clark and Nora Crist of Clark's Elioak Farm

"Never Sell the Land"

In the historic heart of Howard County, Martha Clark and her daughter, Nora Crist, are the first two women to completely take over the reins of a long farm lineage—the very active 540 acre Clarks Elioak Farm. Since 1797, the farm had been run by men of the Clark family.

"Never sell the land" is a credo that keeps the land sustainably preserved while the women cultivate organic vegetables and 100 percent pastured/grassfed beef, pork, lamb, and eggs. Clark also runs an Agritourism venture: the on-site Enchanted Forest, which began welcoming families to the farm in September 2002 as a petting farm and educational venue to celebrate Clark's and Crist's love of family farming.

Since inheriting the core of father Jim Clark's beef cattle herd, the farmer ladies have changed the entire direction of the farm—from conventional to beyond sustainable, and now the new regenerative agriculture, focused on improving land quality. In 2006, they shifted the cattle to a 100 percent grassfed and finished herd. The first 100 percent grassfed beef, using organic methods, was available during the spring of 2010.

Crist had her own journey which greatly influenced the farm products. While in college, she experienced severe joint pain, which was diagnosed as rheumatoid arthritis and went on treatments of prednisone, over-the-counter anti-inflammatories, and anti-rheumatic drugs (DMARDs). When she tested a diet of overloading on carbs then going cold-turkey, she found gluten was the cause of her disease. She gave up gluten while deciding to eat clean; thus the organic direction for Clark's Elioak Farm produce.





PAICE: The dictum I live by and have taught my daughters is, «Work hard and put your mind to it!» However, one of my biggest challenges came from male farmers who belittled the “organic” practices of my woman-owned farm. Now, those conventional farmers see I have worked very hard and still am in business, plus they know I grow excellent produce with even a signature pie [pizza] at Ava’s in Easton.

Land access is the biggest dilemma I face, like most sustainable farmers in our region. The price of land is way too high for the margins that small sustainable farmers can earn. This is not a problem *just* for women farmers, but *all* small farmers.

Initially, I had roadblocks to acquiring loans but I didn’t give up. I pushed hard by continually pursuing these loans and learned to speak the business language.

Women have always known how to take care of family, children, and the garden, showing resilience just in their innate qualities. Farming can be an extension of their innate nurturing qualities, so they excel at it. For me, it was about feeding my three incredible daughters, one of which works at the farm and farmers’ market with me.

WAGNER: For me, it was more being a new kid on the block, proving I was serious—that there was value in what I was doing, that my ideas and methods were in line with consumer desire and they would be willing to pay for that product. Today, I still have relationships with these customers. I believe there is a mutual respect that I had to earn. There has been much change in small scale farming. Women have a strong presence. I am proud to stand with them, proud to be a small part of the local sustainable food movement. The struggles are real, we all share them.

My path was filled with resistance, mostly, to change. Perhaps coming from a life-threatening experience with complications, I was ready for the challenge—everything else seems easy. The farm was my place of healing, communing with the animals, the beauty of the land, wildlife, peace, quiet, and the friends and relationships built there are priceless. Maybe there were struggles, maybe things were tougher because of gender, my practices, being an outsider, whatever. I guess I chose to not see that, and still choose not to. I had a vision.



WAGNER: There was a huge learning curve, but I was determined to do things differently based on what I now know about health through my recovery. For example: sprouting grains for animal feed, making large batches of probiotics for animal health, slower grow out times, convincing processors to work with me and understand my product would be different with my animals being given optimally nutritious food. Also, I believe in maintaining an environment so the pigs could live as natural a life as possible. I guess my methods are very old fashioned, primitive, certainly not resembling any production facility today.

Calvert: I’m hearing about a lot of courage, resilience, and positive thinking. You all seem to have those attributes. Talk about the challenges you have had to overcome to farm your way.

CLARK: There have been times when I have felt not taken seriously. Generally, I don’t mind being underestimated, but occasionally that can be frustrating. In our local community and overall, I have felt supported and not singled out for being a woman. I am also lucky to have a great group of local women farmers to support me.

At times, in larger groups or when away from home, there is a sense of differentiation between male and female farmers, but I have been lucky to not see that too dramatically. I find that once we start talking about our farms, any barriers fall away because we realize we speak the same language.



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Nominations have begun for this year's Top Docs honors! A biennial peer-survey project that celebrates exemplary medical professionals practicing in the Greater Chesapeake Bay Region.

You—licensed medical doctors—are integral to this nomination process and the forthcoming honors of your peers. *These are your awards.* Your nominations of fellow doctors in more than 40 fields of practice will be tabulated and vetted. The results will become Top Docs 2021–2022 and will honor those doctors most recognized by their peers.

The value of this project exceeds those of other “Best Of” type projects in that this is truly *professionals nominating professionals*. Voting is not open to the public at large. *Only licensed medical doctors may access the survey forms.* The process will be anonymous but do have your state license number handy to access the surveys. The license number is required to verify and qualify each nomination form.

There are two survey forms: one to nominate doctors practicing in Anne Arundel and Prince George's Counties; and another for doctors practicing in the Mid-Shore (Queen Anne's, Kent, Talbot, and Dorchester counties). You (licensed doctors) may complete and submit

each form once. You may nominate up to three doctors for each category listed on each form.

Thank you very much for your time and participation. You are truly benefitting our readership and the medical community by acknowledging your peers. Voting is live March 1 - April 30.

Those earning Top Docs honors will be notified in late Spring and the results will be published in the October 2021 issues of *What's Up? Annapolis*, *What's Up? Eastern Shore*, and *What's Up? West County*, in addition to the online platform and social media channels of What's Up? Media.

[WHATSUPMAG.COM/TOPDOCS2021](https://whatsupmag.com/topdocs2021)

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ANNAPOLIS AREA
CHRISTIAN SCHOOL

How local summer camps have adapted to deliver experiences in the era of COVID19

Summer

WILL BE ON!

By Kat Spitzer



It would be an understatement to say that the COVID19 pandemic changed and disrupted Summer 2020. Families cancelled vacations, friends saw each other only outside, and the beloved tradition of summer camps for kids either didn't happen or had to proceed with serious adjustments. Organizations offering camps got creative, however, offering virtual or modified in-person experiences. Following all government and CDC guidelines, many places still managed to produce memorable summers for the kids.

After months cooped up in their homes, the children who attended in-person camps were able to engage with other kids and adults at a safe distance, and spend time being active out-

side, and on a limited basis, inside, participating in an amazing variety of activities. Virtual camps, offered by numerous places, including Anne Arundel Community College, presented courses on coding, gaming, drawing, Manga, and more. Barring another complete lockdown, the plan is for camps to continue bringing options, and expanding on them as permitted.

"If I could have done 11 more weeks of camp this past summer, I would have, as it went so well," says Zalan-ka Jones-Anderson, Program Director of the Y in Arnold (Greater Annapolis). Nobody was sure what to expect at the beginning of the summer, but the Y created full, in-person day camps from mid-June through the first week of Sep-



Photos courtesy Boys & Girls Club of Annapolis & AA Co., YMCA Camp Lettys, and The Y in Arnold

tember. They set up huge tents outside for all activities, and campers stayed in their own “neighborhoods” consisting of a small group of kids, for the whole week. “We were reminded that this was the first time these kids had been out of their homes and with other kids. The activities helped them deal with the emotional piece they had been dealing with, which is anxiety,” Jones-Anderson says. “It was our chance to think outside the box.” Activities included hiking, dancing, trivia, arts and crafts, and more.

While attendance was about 50 percent the normal rate, the campers enjoyed the extra attention of having smaller groups. Jones-Anderson continues, “We are planning to run our full summer next year, and plan to keep all the safety procedures in place. Based on executive orders, we can decide what to add or take away. Our outlook is we know the challenge, and we will meet you there, and make whatever that looks like a success for the kids. They need it.”

Some of these safety procedures across all camps include daily screening questions, multiple temperature checks each day, mask wearing, social distancing, cleanings between use of areas and materials, and nightly deep cleanings. “We’ve gone to cohorts of no more than 10 people in any designated space inside, and slightly shortened daily hours to allow for disinfecting time each night,” says Lisa Lindsay-Mondoro, CEO, Boys and Girls Club of Annapolis and Anne Arundel County. “We are hoping for a vaccine down the road that will allow us to get completely back to normal, where kids can high-five and sit closer together, but we will plan to continue the social distancing for as long as necessary so that these kids can still have an amazing experience. People are still very scared and unsure, so we want parents to feel comfortable knowing that we adhere to all the rules!”

“In the midst of all of the uncertainty, we wanted the kids to find their center and feel calm. It helped them to take their minds off the outside world, look inward, and help them with coping skills.”

their center and feel calm. It helped them to take their minds off the outside world, look inward, and help them with coping skills,” Lindsay-Mondoro says. Olivia, a camper at the Boys and Girls Club this past summer says, “It was sad to end the school year the way that it did, but coming to summer camp made me feel happy and comfortable, knowing I can talk, laugh, and learn fun things with my friends and the staff.” The Boys and Girls Club plans for a full summer program next year focusing on good character, healthy lifestyle, and more fun. “We’ve already done it, so we can do it again, even better. We are prepared for anything,” Lindsay-Mondoro says.

“Kids are all already used to masks and protocols, so it ended up not being too hard on them. They were just excited to be outside, do water activities, and engage with their peers. We will plan to do all of that and more, as allowed, this summer”

Director of YMCA of Metropolitan Washington. Camp Letts is moving forward with plans for next summer with social distancing measures still in place. “Kids are all already used to masks and protocols, so it ended up not being too hard on them. They were just excited to be outside, do water activities, and engage with their peers. We will plan to do all of that and more, as allowed, this summer,” Mason explains. These activities include canoeing, stand up paddle boarding, field games, zip lining, drama, arts and crafts, and more. If restrictions are lifted more, then kids may also have the chance to go sailing, and use the high ropes course.

The School of Rock offered in-person camps, and the option for virtual performance learning at their locations. “Small groups were allowed inside for camps, with clear, curtained isolation booths for each camper to play their instruments, but still be together and see the other kids in the band,” says Ed Beever, General Manager of the School of Rock in Arnold. “The kids were so excited to be there, and knew that social distancing was key to be able to stay, so there were no problems at all. We had just one camp planned, but it went so well that we added two more!”

For families uncomfortable with in-person music lessons and camps, the school offers virtual lessons and performance opportunities, so that students can record their parts and the staff will put it all together as an amazing music compilation with other students’ recordings. “We give kids every chance possible to perform. At the end of camp weeks, we usually book a local space for them to put on a show, but in summer 2020 we did a live stream, so even grandparents in Florida could watch the kids play. It was fantastic. COVID has caused us all to get a little more creative with how we do things, but it’s also brought our community of kids and parents together even more. I’ve been totally amazed by how adaptable and cooperative all these kids are, given the changes,” Beever says.

Summer camp is a vital experience in the lives of so many children. Organizations continue to adapt to the ever-changing circumstances to provide meaningful moments in the upcoming seasons. While we don’t know exactly how things will look, groups are committed to giving kids the opportunities to make memories for a lifetime. The hope is for normal business as usual. The reality may be something different, but even more special.

YMCA Camp Letts, in Edgewater, plans to return to overnight, as well as day camps this summer, after only day camps in 2020. “We were able to keep kids in small groups and segregated from other groups for all of their activities. We were COVID free all summer, with no scares,” says Andrew Mason, District Executive



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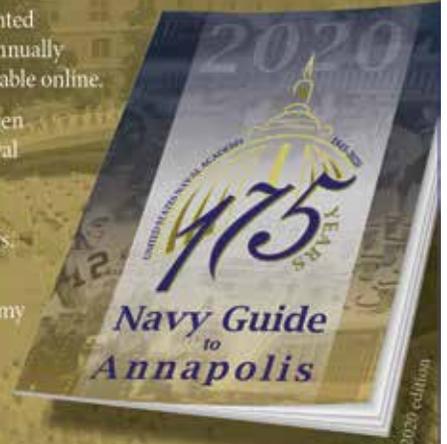
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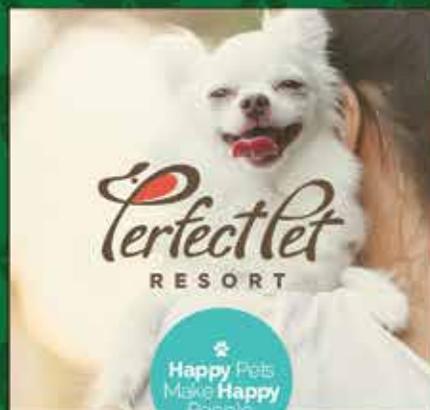


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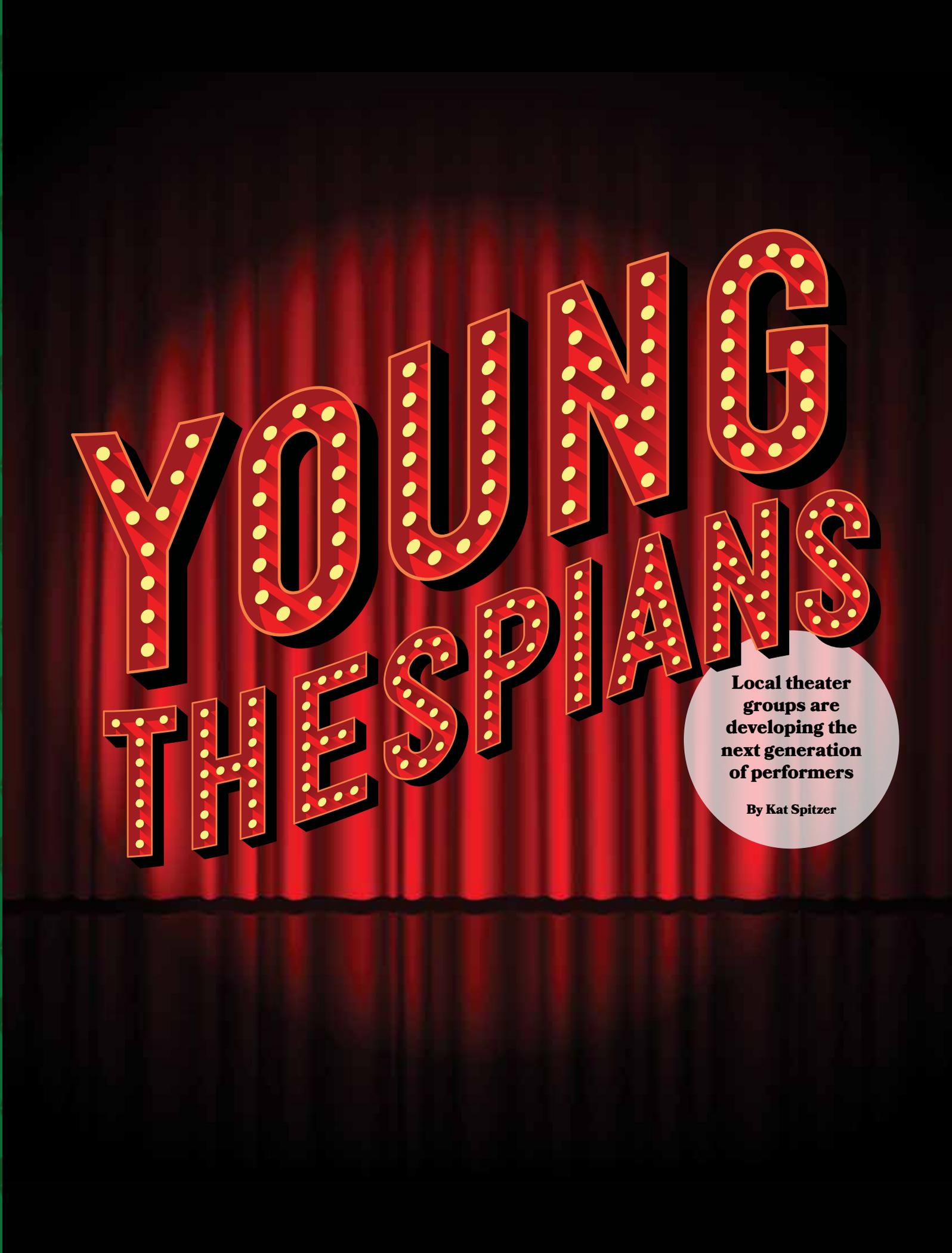


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YOUNG THESPIANS

**Local theater
groups are
developing the
next generation
of performers**

By Kat Spitzer

Of the many things we've learned over the past year during the pandemic, a major endeavor is the importance of giving kids a creative outlet. Too often, kids and adults are trapped looking at screens of various sizes all day long. Children need the chance to engage in the arts and express themselves. They need that interaction with peers. Luckily, Anne Arundel County, and the surrounding areas in the region, have a plethora of children's theater groups to give kids the opportunity to let their creativity flow, while building new skills and growing confidence.

In Annapolis, the Children's Theatre of Annapolis (CTA) has offered performances, educational classes, and workshops for kids since it's founding in 1959. "It is magical to see the transformation of kids over the course of their time at CTA," says Kelsey Casselbury, President of CTA. "When they start, they are often nervous, shy, withdrawn. It's incredible to see how they blossom over weeks, months and years." In a typical season, CTA will produce a teen musical in the fall, followed by a traditional play during the winter, and a junior musical in the spring. In addition, they offer a camp in the summer, which culminates in a large-scale production at the end of the three weeks.



"Kids get the chance to learn all aspects of a production, and if they audition and don't make a show, they help in other ways, with lighting, or as a stage manager. Everyone working together creates a wonderful family atmosphere," Casselbury says.

"The community is so inclusive. I can really be myself there. I've made really good friends and it has made me love theater even more," says Liam Devries, a student and participant with CTA for the past three years. His mother, Natalie Devries, who also serves on the board, says that Liam's experience with CTA has been life changing. "He has more confidence. He's happier and more motivated. It is so much fun as a parent to watch your child when they find their passion. He lights up onstage. And off the stage, he is more open when talking with peers and adults. He's learned new skills. He's open to new ideas. And he's learning how to be a positive mentor, as the older kids have been to him."

The Avalon Children's Theatre (ACT) in Easton offers programs and production opportunities for kids starting at age four, through high school. In addition to their regular productions, ACT puts on an annual holiday production for all ages that is a massive community event. Often the casting reaches well over 90 actors. Last summer they managed to produce and record an outdoor production of *The Lion King*, in a large field, and send videos and recordings to families since they could not have regular audiences. The Avalon also offers



Stage & Screen Studios in Millersville offers students small group and individual coaching, as well as stage production and screen opportunities. Director Pete Garvey and his wife, Julie Ann Garvey, started the studio three years ago and are already helping kids enjoy amazing opportunities on stage, in commercials, and in a recently produced TV pilot. Both Pete and Julie Ann have extensive acting credits and were so excited to bring that experience to kids in this region. “I am profoundly impressed with the talent of these kids and it is amazing to see their growth,” Garvey says. “At our school, not only do kids get excellent acting coaches, but we are always striving to provide professional opportunities, and skills in the technical infrastructure of various productions.”

Guest artists who work with students at Stage & Screen include Allison Bailey, who plays Glinda in the Broadway National Tour of *WICKED!*, and Sixx Orange, a Maryland native, who has taken Hollywood by storm, starring as the lead on Amazon’s *The Kicks!* “By having high-end talent teaching at our studio, the

kids the chance to learn other skills in sound and production by assisting with concerts and outside acting groups that come through the venue. “I cannot express the level of growth I see in these kids,” says Kimberly Stevens, Director of ACT.



“Not only do they learn to express themselves, but also they learn to step outside the box. It also helps their academics because they learn to speak up more and share their thoughts. This translates to how they interact with teachers and others at school. It’s also really beautiful to watch all kinds of kids come through here. Theater is not just for the artsy kids. Sporty kids love it, and they can be flexible by participating when they are not in their sports season.”





One thing all the theaters and studios have in common is a sense of inclusiveness. “At CTA, we value the importance of diversity and inclusion in everything from hiring staff, to the productions themselves. We look to choose productions that will be open to all, and love the idea of extending our reach to neighboring counties. And very importantly, we are a safe space for the LGBTQ community,” Devries says.



Whether the kids simply take acting classes, or go right into auditioning for productions, they learn important skills along the way. Auditions can be anything from cold reads of a piece, to singing a few bars of a song, to setting up individual times to be filmed and evaluated, as their

kids can see, and interact personally, with someone who’s done it and succeeded. It brings a whole different air to the studio. These actors are gentle, helpful, and informative to the children. It’s inspiring to watch,” Garvey says.

Participants at these various children’s theaters are sometimes finding such a love for acting and production that they hope to continue with it into the future. Jackson Anderson, age 16, has pursued coaching at Stage & Screen, and has auditioned and performed at numerous productions at Anne Arundel Community College. “I really love the community aspect of theater. I enjoy meeting different kinds of people, getting to know them, and learning where they come from,” Jackson says. Kids can also take part in summer programs in theater through AACC’s Kids in College Programs.

“Children’s and community theaters are amazing because there are so many personalities. Kids really learn about themselves and it’s so affirming for them to receive the applause from the audience, and even more exciting when they are recognized out in their community for their performance. It’s a springboard to so many other opportunities,” says Lisa Anderson, Jackson’s mother. Jackson has taken these experiences and had success in getting parts in film and television.





All photos courtesy Children's Theatre of Annapolis, Stage & Screen Studios, and Avdion Children's Theatre

audition. Each aspect of auditioning helps the kids to build confidence. If they don't make a particular show, all the theaters and studios have options for backstage work.

Children's theater programs in Anne Arundel and neighboring counties work to enhance what the kids have access to in their local schools. Many county and private schools have wonderful departments, and students will often split their time participating in school productions and children's theater productions. "We work with kids so that they can participate in both, based on the season at CTA," Casselbury explains. Kids in public schools also have the opportunity to audition to be part of the Performing and Visual Arts Programs at magnet schools. It's exciting for kids to be a part of their school and their private theater. Many of the local children's theaters, like CTA, also offer scholarships for kids who might not otherwise be able to participate. "We don't want money to be an obstacle for our programs and camps," Casselbury says.

Children's theater has always been a remarkable way for kids to discover a passion and get more creative. Now more than ever, after a year of separation, and activities done in a modified capacity, it seems even more crucial for the kids who love it, or others looking to discover it. The community can expect excellent productions from all the local children's theaters in the near future, like *Frozen Junior* from CTA. Some studios may still be working on virtual productions but, as safety allows, staffs and participants are eager to get on the stage and perform for their usual large audiences. "It's been hard on these kids, not having this artistic outlet," Devries admits. "I've seen my son struggle by not having it around."

Says Stevens, "I just love watching them grow, shine, and come out of their shell."

For children interested in pursuing theater, this area has an abundance of high-quality options to be part of a community that feels like family. All of them have received local, regional, and, even, national accolades, and provide a multitude of options for beginners all the way to those seeking professional opportunities. Now all you have to do is get out there. Break a leg!



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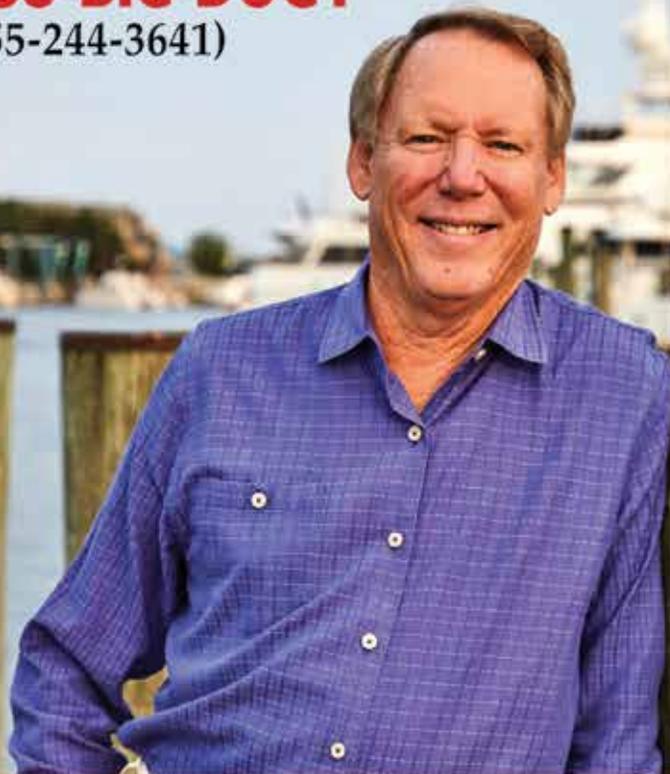
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University of
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University of Dayton
Bachelors of Arts, Psychology



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UNIVERSITY MARYLAND

Loyola College Maryland
MBA, Strategic Marketing

HARVARD
UNIVERSITY



Harvard University
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Negotiation & Leadership

DAVID ORSO

David Orso and his team mark the difference in Real Estate. As a life-long resident of the Annapolis Area, David is extremely knowledgeable about the Annapolis, Severna Park and Arnold real estate markets. David has a vision to elevate the standard of excellence in the real estate industry. After helping thousands of people buy and sell homes in Anne Arundel County, they have seen it all, that is why when it comes to selling your home, you deserve professionals, not amateurs.

All clients in the real estate industry need an agent who understands their clients vision, their needs, and how to bring that vision to life. The David Orso Team brings a comprehensive approach to the process and the professional expertise all clients deserve. As a result, you get a team guiding you through every step with excellenc

#1 Agent Across All Brokerages in Anne Arundel County 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020

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This is not intended to solicit property already listed. Compass is licensed as Compass Real Estate in DC and as Compass in Virginia and Maryland. Annapolis, 8 Evergreen Road, Severna Park, MD 21146 | 443.372.7171



THE DAVID ORSO TEAM

OF COMPASS REAL ESTATE



David Orso

Real Estate Expert
Voted One of Top Ten
Agents in America



Lisa Boyer

Over 500 Transactions
managed in the
last 5 years



Pam Phelps

20 Years' experience as
a full time Real Estate
Agent in Annapolis



Megan Huebner

South County Expert
Specializes in buyer
relocation

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We will only hire full time professionals with a minimum of five years' experience, minimum of 36 homes sold per agent, and mandatory completion of 15 hours continuing education. Our vision is to elevate the standard of excellence in residential real estate....one client at a time.

Recently Sold Properties



**539 Point Field Dr
SOLD
\$1,950,000
Millersville, MD**



**506 Evergreen Road
SOLD
\$475,000
Severna Park, MD**



**346 Sheffield Road
SOLD
\$800,000
Annapolis, MD**



**61 College Ave
SOLD
\$1,440,000
Annapolis, MD**



**165 River Road
SOLD
\$630,000
Pasadena, MD**



**1605 Katheryne Village Sq
SOLD
\$360,000
Arnold, MD**

THE
DAVID ORSO
TEAM

OF COMPASS REAL ESTATE

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E: david@davidorso.com
A: 8 Evergreen Road
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Associate Broker/Realtor®
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Annapolis, MD 21401
www.AcademyRealty.com
Tel# 410-263-9105



JACK PAPALEONTI

Managing Partner/Associate Broker Academy Realty

For Jack, being a Realtor is personal. It's about helping people realize their goals and understanding the value of home ownership and building equity. It's about helping families transition to bigger homes as their families grow. It's about supporting others as they downsize to prepare for a simpler lifestyle. It's about buying your dream home -- whether it's close to town, on the water or at the beach. It's about finding that perfect house that you can call "home." Or, it's about selling your home to support your next life adventure. More importantly, it's about nurturing each client relationship and staying in touch even after the transaction has closed.

Jack's family taught him the value of home ownership at a very young age. After immigrating to Annapolis from Cyprus in 1970, his parents purchased their first house in Homewood in 1971. The house was small and they didn't have much, but what they did have -- they shared. The house became a gathering place for friends, relatives and friends of friends. A place where meals were shared and special moments were celebrated. A place where they laughed and cried. A place of love and compassion. A place where they helped each other get through challenging times. The house meant everything to Jack's family and Jack's Dad (Papou) still lives in this same house today. Jack values what it means to be a homeowner and he takes pride in helping his clients achieve their residential purchasing and selling needs.

Jack was fortunate to partner with his mother-in-law Joni Jones 15 years ago to create Academy Realty, Inc. Over the last five years, Academy Realty, Inc. has successfully settled 558 transactions totaling over \$168 million in sales. Academy consistently executes over 100 transactions per year with the help of a dedicated staff that works tirelessly to get the job done for their clients.

Staying busy within the residential real estate market is Jack's passion. Both he and his wife are lifelong residents of Annapolis, both attended local schools and proudly raised their children within the Annapolis public school system. Jack is an active member of the community. Serving as the Annapolis high school Athletic Booster Club President, as an active board member of the Annapolis Optimist Club, and as a Parish Council member of his church, Jack has a unique perspective on what Annapolis communities have to offer. He is proud that his five children are also serving the community in their own ways. Darla is an emergency room nurse, Peter is a math teacher and lacrosse coach at Annapolis High School, Nick is a firefighter and EMT at the Annapolis Fire Department, Zachary is a Realtor at Academy Realty, Inc. and Isabella is a senior at Annapolis High.

When it comes to helping you with your home ownership needs, Jack will make it personal. It's not about closing the deal, but helping his clients realize their homeownership goals and developing relationships to build upon.



ACADEMY REALTY

At Academy Realty, we specialize in buying, selling and renting homes in the Annapolis Area. Our dedicated staff is ready to assist you with any of your real estate needs. As a convenience, we offer free onsite notary, faxing and scanning services for our valued clients, as well as neighbors of our business located in Heritage Harbour. Described as a small boutique brokerage, our approach is customized for each client and we always put your needs first!

Properties For Sale and Recently Sold



7101 Bay Front Dr. #121
BayWoods / Annapolis
\$299,900



101 Archwood Ave
Murray Hill / Annapolis
\$808,900



730 Pine Trail
Bayberry On The Magothy / Arnold
\$1,435,000



2008 Cortland Road
Ashley / Davidsonville
\$735,000



2776 Riverview Drive
Glen Isle / Riva
\$650,000



1524 Elwyn Avenue
Crofton Park / Crofton
\$634,900



702 Pilot House Drive
Kingsport / Annapolis
\$615,000



614 Lighthouse Landing Lane
St. Margarets Landing / Annapolis
\$610,000

What clients are saying

"The team at Academy Realty is great. Patient, highly professional, and working day in and day out to help you find a house that you'll love. Jack and Zack helped me purchase my first home in Arnold, Maryland. I am very grateful. They operate all over the place, including as far away as Columbia, Laurel, College Park, as well as the Annapolis area. I'd highly recommend them to anyone." – **Gerasimos M.**

"The entire staff at Academy Realty was very professional and helpful in my search for a home in Heritage Harbour. Jack even took time on a Sunday night to show me a place at a moment's notice. I would highly recommend this company for anyone looking to live in this wonderful community." – **Helga**



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Connie Trujillo
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Debbie Greenfield
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Whitehall Creek Estate
Under Contract
\$5,500,000



Chesapeake Bay Waterfront
Just Sold
\$3,125,000



South River Waterfront
Under Contract
\$2,495,000



Severna Park Waterfront
Just Sold
\$2,300,000



Cape St. Claire Waterfront
Just Sold
\$1,995,000



Turkey Point Waterfront
Just Sold
\$1,650,000



Annapolis Waterfront
Just Sold
\$1,400,000



West River Waterfront
Just Sold
\$1,050,000



LEADING REAL ESTATE & HOME PROFESSIONALS 2021



TRAVIS GRAY

Travis 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

C: 301.641.0809 O: 410.263.8686

E: TGray@CBmove.com

A: 3 Church Circle

Annapolis, MD 21401

AnnapolisWaterfrontGuide.com



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REALTY**



1083 Old County Rd
Severna Park
\$997,000



921 Dreams Point Rd
Arnold | Magothy River
\$2,495,000



961 Diggs Road
Edgewater | South River
\$1,999,000



836 Stagwell Rd
Queenstown | Wye River
\$6,000,000



33 East St #2
Annapolis | Historic District
\$900,000



194 Prince George St
Annapolis | Historic District
\$1,875,000



SCOTT SCHUETTER

**Century 21 New Millenium's
#1 Agent in Anne Arundel
County 2015 - 2020**



Scott Schuetter is a dedicated and professional real estate agent. Using experience as a graduate of the U.S. Naval Academy and former naval aviator, he has closed over \$300 million in transactions since 2008. He is truly committed to making your real estate transaction an enjoyable, stress-free process. Scott's work ethic, his honesty, and his pride in a job well-done were instilled at an early age and were reinforced through his education at the United States Naval Academy and his service in the military. Those traits provided Scott with the tools to provide you with the professional, expert service that you desire and deserve. Those traits are the foundation of his service to you as your agent. It is not just lip service, it is his way of life.

CENTURY 21
New Millennium



Scott Schuetter, Realtor®

(C): 410-900-7668 (O): 410-271-3445
1730 West Street | Suite 200
Annapolis, MD 21401
ScottSchuetter.com
Scott@ScottSchuetter.com



► **Properties For Sale and Recently Sold**



**1114 BOUCHER AVE.
FOR SALE
\$1,595,000
Annapolis, MD**



**1325 HARMONY LANE
SOLD
\$860,000
Annapolis, MD**



**186 LAKE DR.
SOLD
\$1,827,000
Annapolis, MD**



LEADING REAL ESTATE & HOME PROFESSIONALS 2021



SARAH GREENLEE MORSE

Sarah's expertise includes waterfront and water-privileged neighborhoods, lock-and-leave condominiums, and luxury homes. A resident of downtown Annapolis, she also knows well the intricacies of Murray Hill, Historic Annapolis, and Eastport.

Sarah delivers luxury service at all price points. She provides her clients with keen attention to detail, strong negotiation skills, and an unwavering commitment to achieve the very best outcome. Previous professional experiences (director of admissions for St. John's College, regional director for AFS Intercultural Programs, sales representative for IBM) inform Sarah's approach to marketing and strategic goal setting. She is known for her responsiveness, her clear and personable communication style - and for getting results.

"We highly recommend Sarah for both buying and selling. Her integrity, responsiveness, and market knowledge made each transaction flow smoothly. Sarah has a number of strengths, a major one being her brilliant marketing strategy." S.L., Annapolis

"I've referred several friends and neighbors to Sarah - she is the hardest working agent I know." C.C., Annapolis

Sarah serves on the vestry of St. Anne's Episcopal Church, sits on the executive committee of Anne Arundel Women Giving Together, and makes additional philanthropic investments through its business engagement program. She is an avid jazz fan and animal enthusiast with two rescue dogs, Ruby and Lila.

Sarah's knowledge of the local market is enhanced by her experience living and working in the Northwest, Midwest, New England, Washington D.C., and New York City. She spent extended time in Belgium and France and traveled internationally for St. John's College and AFS. This broad perspective - combined with the power of Sotheby's International Realty's global network and brand recognition - benefits local, national, and international clients alike.

Sarah Greenlee Morse, Real Estate Advisor
(M) 410.303.1522 (O) 410.280.5600
209 Main Street | Annapolis, MD 21401
www.SarahGMorse.com | SGMorse@TTRSIR.com



Historic Annapolis | \$1,157,000 | Buyer's Agent



Bay Ridge | \$1,510,000 | Listing Agent



Murray Hill | \$1,250,000 | Listing Agent



Edgewater Beach | \$680,000 | Buyer's Agent



Arts District | \$645,000 | Listing Agent



Chesapeake Harbour | \$336,000 | Listing Agent



ERICA BAKER

For your piece of paradise, inspired by Erica Baker.

Driving passion to the walls that surround you to ensure you live a life full of inspiration starts with Erica Baker. She is ranked in the top 5% of all Realtors in the region. She believes that being a Realtor is not a job but a lifestyle as being forthcoming, authentic and consumer first driven doesn't stop at 5pm. As a trusted advisor, social butterfly and lifelong resident of Maryland Erica Baker is a Realtor with a never-ending urge to go above and beyond what is expected. She pairs knowledge of the clients' goals with the needed steps for selling and buying property, market trends, integrity, creativity, and innovation to purposefully market a home or structure a winning offer for her clients. She is a familiar local face to many paired with one of the strongest brands globally, TTR Sotheby's International Realty in Annapolis, MD.

With a burning passion for culture and traveling, no one was surprised when she set out to obtain her International Property Specialist Designation in 2017.

Shortly after obtaining the designation, looking to participate more, she became a member of the Global Business Committee with Maryland Association of Realtors, and a D.C. chapter member of the Asian Real Estate Association of America (AREAA). Staying abreast the global industry truly has helped her advise her clients. She is an active sponsor with the Annapolis Rotaract Club for Rock the Dock; their last event was a Zero Waste event supporting the Live Water Foundation.

Being a full time, qualified, knowledgeable, and experienced realtor, she shows extreme drive daily to help her clients. If you do ever find her off work, she is most certainly planning her next adventurous trip (whenever travel is allowed again), Paddle Boarding around Spa Creek or walking her Great Dane, Darwin around Annapolis. With an impressive sale portfolio and a strong business initiative and drive, Erica is constantly working towards a future that will inspire her clients' and their life goals.

The market we find ourselves in is unlike any we have seen before. When the pandemic hit Erica made it her top priority to ensure her clients safety. Implementing virtual tours and further virtual processes to allow her clients to reach their goals, safely. The current market is full of opportunity with high demand, and low interest rates. If you are thinking of selling or buying a home, you should absolutely consider Erica Baker.

Erica Baker

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INTERNATIONAL REALTY

Erica Baker, Realtor®

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209 Main Street
Annapolis, MD 21401
Ericabaker.ttrsir.com



▶ Recently Sold Properties



320 Pond Creek Ln
Earlville, MD
Waterfront Home Sold
\$768,000



700 Coybay Dr
Annapolis, MD
Sold
\$685,000



1309 Pleasant Meadow Rd
Crofton, MD
Sold
\$685,000



1424 Bidwell Ln
Huntingtown, MD
Sold
\$456,855



LEADING REAL ESTATE & HOME PROFESSIONALS 2021

MALINA KOERSCHNER

When Malina transitioned from a career in veterinary medicine to real estate, she knew that the freedom to change course and challenge herself in a new career was a special opportunity.

During her years in practice, Malina addressed every imaginable pet health issue, but educating the pets' people while making life-impacting decisions was often the most important part of her job. Much of the skill set that made Malina a successful ER veterinarian for over two decades serves her real estate clients today.

Practicing medicine involves critical analysis, attention to detail, and dealing with unexpected circumstances. Malina takes the same approach with her real estate clients who are in the process of buying or selling a home. She gathers every bit of data, critically assesses challenges, and works with her clients to make the best possible decisions to achieve their desired outcome.

Working and raising a family in Annapolis since the 90's has given Malina a deep knowledge of the community. An avid runner and cyclist, she often uses her routes as an excuse to explore area neighborhoods. She has also been fortunate to travel the world with her husband, a commercial airline pilot, but Annapolis is always home. After years of advising friends moving to the area, her passion for the Annapolis community and its unique real estate market blossomed into a successful real estate career.

Transitioning from a profession where clients had immediate needs and her degree assured them of her skills, to a career that requires her to promote herself was initially a little daunting. However her extensive relationships in the community and immediate strong referrals from clients who have benefited from her intense dedication to their specific needs made for a smooth transition.

Malina's real estate accomplishments have repeatedly placed her on Coldwell Banker Realty's Top 100 Agents in the Mid-Atlantic Region.

Malina is now a full time real estate professional, but she maintains her relationships in the veterinary world and enjoys giving real estate advice to her veterinary friends, and veterinary advice to her real estate colleagues and clients.



Malina Koerschner

M: 410.493.9059 | O: 410.263.8686
Annapolis Church Circle Office
3 Church Circle, Annapolis, MD
malina.koerschner@cbmove.com



COLDWELL BANKER
REALTY



Recently Sold Properties



122 Chesapeake Avenue
Annapolis, MD
Sales price: \$1,390,244



451 Ferry Point Rd.
Annapolis, MD
Sales price: \$2,084,000



3417 Hidden River View
Annapolis, MD
Sales price: \$1,280,000



234 Providence Road
Annapolis, MD
Sold for \$905,700



SHANE HALL

Shane Hall stated his real estate career in October of 2013, while the market was still very much recovering from the Great Recession. Shane evolved from a novice into one of the top producers in real estate through hard work, client advocacy, and innovative thinking. He quickly built a strong reputation in the marketplace as one of the youngest real estate agents in the Annapolis area, heading sales spanning from new builds to luxury estates.

Shane's seasoned experience, sharp instincts and ability to anticipate market trends, enables him to lead and create opportunities for buyers and sellers in changing markets. Living in the area for 20+ years now, Shane is an expert on the Greater Annapolis market. In 2016, he set out to become a more efficient service provider and started The Shane Hall Group - a team of full time professionals dedicated to selling, marketing and consulting on homes for their clients. In 2020, he joined Compass, ranked number as the nation's largest independent brokerage and developing technology and tools entirely in-house designed to help sell homes faster and at a higher price point.

Shane graduated from the University of Maryland in 2011 with a degree in Marketing and Communication. He lettered in Varsity Lacrosse with the Terps winning an ACC Championship and a National Runner-Up during his 4 years. He now lives in Severna Park with his wife Emily, daughters Hunter and Holden, who most recently made her grand entrance. He has two dogs as well, Decker and Reese.

Shane Hall

shane.hall@compass.com

410.991.1382

www.shanehallre.com

COMPASS



2750 BON HAVEN LN
Bon Haven | \$2,250,000 | Buyer



1291 HOLLYWOOD AVE
Arundel | \$2,750,000 | Seller



401 CHESTER AVE
Eastport | \$1,949,000 | Buyer



322 PROSPECT BAY DR W
Grasonville | \$665,000 | Buyer



328 EPPING WAY
Epping Forest | \$825,000 | Seller



702 W APPOMATTOX RD
Hardesty Estates | \$699,900 | Seller



29 HOMEPORT DR
Homeport | \$4,500,000 | Seller



1 SEVERNA CT
Eastport | \$1,895,000 | Seller



LEADING REAL ESTATE & HOME PROFESSIONALS 2021



MARK FEEN

Coldwell Banker Realty

Mark is a lifelong Annapolitan and who has been a full-time real estate agent for 15 years. He has closed over \$135 million and 375 transactions. Purchasing and listing your home is one of the most stressful events to do in life and Mark makes the process stress-free. His professionalism, personal service, and communication with his clients is his highest priority. Mark's knowledge of real estate and a keen eye on the market has made him one of the top 5% leading agents in the region. Being adaptive is one of Mark's strongest assets in the ever-changing climate of real estate. Mark takes great pride in his relationships with his clients and continues to strive on making the buying and selling process a memorable experience.

Mark's relationships don't stop in real estate. He's affectionately known amongst his friends as the "Mayor" and is active in community events. In addition to real estate Mark is going into his 32nd year as a part-time travel agent and a licensed officiant for weddings. Not only can Mark list and sell your home but marry you and book your honeymoon! An entrepreneur through and through.

Mark Feen

(410) 562-3687 mobile
(410) 647-2222 office
mark.feen@cbmove.com
572B Ritchie Hwy, Severna Park



COLDWELL BANKER REALTY



12 Atherstone
Severna Park
SOLD in one day over list price



1331 Argyll Drive
Arnold
SOLD



1513 Shipsview Road
Annapolis
\$2,399,000



LIZ DOONER

Coldwell Banker Realty

Liz loves being at the center of the Annapolis real estate market and has been consistently named a "Top 10 Agent" for Coldwell Banker's Mid-Atlantic region. With over \$25M+ Sold in 2020, Liz Dooner is one of the leading Realtors in the top producing, Coldwell Banker Realty Church Circle Office.

She is an expert in the local in-town market and broader waterfront properties and has been a full-time real estate advisor for the past 14 years. Liz says, "We have seen a real shift in the 2020/2021 market so far and helping sellers and buyers navigate the new environment is critical. Working with a seasoned agent makes all the difference."

Liz has a deep network within the Annapolis community. Having been the Director for a renowned DC architecture firm, she is also the "go-to" Realtor for her DC /NVA network as well, whether buying a weekend home or primary residence.

When Liz is not representing the interests of her clients, you will find her on the water with her husband, two step-daughters, two young boys and family dog. She lives in Murray Hill and loves walking to town and everything Annapolis has to offer.

When you work with Liz, you can expect a true professional who will generously share her extensive market knowledge and attentive eye for detail.

Liz Dooner

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COLDWELL BANKER REALTY



701 Childs Point Road
Annapolis
\$825,000
Coming Soon



900 Lynch Drive
Ulmstead Waterfront
SOLD - \$2,525,000
Highest neighborhood sale in over 10+ years



106 Giddings Ave.
West Annapolis
\$955,000
SOLD in 1 day over list price



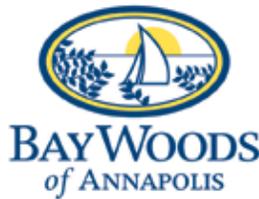
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Ben, Jen and Drew have made real estate a family business. Combining resources, knowledge, and skills, this team helps their clients navigate every turn of the real estate journey. Endearingly referred to as the "Annapolis HGTV Realtors" by friends and past clients, The Irby and Ecton Group makes the sale, purchase and renovation of real estate a smooth process from start to finish.

Ben Irby of The Irby and Ecton Group and Irby Homes is a licensed and insured General Contractor and Realtor who has renovated and sold homes in Maryland and DC for over 10 years. Ben's wife, Jennifer Irby, MS, Realtor, stays abreast of design trends and industry insights while her brother, Drew Ecton, MBA, Realtor, former Navy SEAL, brings data analytics and robust research capabilities to ensure clients are maximizing their investments. With a firm grasp on the market, industry trends, research and business acumen, they assist their clients, whether buying or selling, to ensure they receive the most comprehensive customer service in the industry. "Real estate can be overwhelming, especially when dealing with potential renovations as well as a purchase or sale. We are with our clients every step of the way making sure they are comfortable, informed, and empowered throughout the entire process. We enjoy streamlining an inherently stressful undertaking into a collaborative process."



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Q&A

WITH THE EXPERTS



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
of Compass Real Estate



Q: In today's market with limited inventory and multiple offers, how can a buyer make their offer stand out?

A: Relationships matter so work with an experienced agent and an established and responsive local lender who can assure the listing agent of the buyer's qualifications,

and that underwriting will go smoothly. Purchase price matters, but so does accuracy, timing, and preparation. Have everything ready before your dream house shows up on the market. Be sure paperwork is perfect, find out how best to accommodate any of the sellers needs, and have all your inspections already scheduled when you make your offer. The offer is just the start so present the offer in a way that assures the seller you are committed to getting to the finish line.

MALINA KOERSCHNER
Coldwell Banker Realty



Q: How has covid-19 changed the home buying process?

A: The coronavirus pandemic has reshaped the home buying experience by making it more consumer friendly with remote buying options. Last March, there was a dramatic rise in the requests that brokers received from consumers who wanted home video

tours and a significant increase in the use of e-notaries. The trend of more remote viewings, remote open houses, remote notaries is likely here to stay.

The pandemic has reinforced the need for consumers to have personal interactions with their realtor. Buying a home is a highly emotional and transformative experience, and consumers want someone to help guide them through what can be a complex process; someone who lives in their communities and can speak to their personal situations.

JENNIFER CHINO
TTR | Sotheby's International Realty



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: What can I do to attract more showings and possibly receive multiple offers on my home?

A: Taking the time to get your home in prime condition is so important. A qualified Realtor will have the resources to guide you to be the hottest house in town. Buyers want new paint,

new flooring, upgraded baths, and great new upgraded kitchen with updated appliances.

Giving your home a facelift prior to entering the market will pay off in price, a short time on the market and the possibility of multiple offers.

CHRISTINA JANOSIK PALMER
Christina Janosik Palmer Group of
Keller Williams Flagship of Maryland



Q: How's the market right now?

A: Frankly, it's a very strong sellers market in our region. There's a combination of historically low inventory and historically low interest rates. Throw in a global pandemic, a socioeconomic tension in our cities, a strange upswing on Wall

Street and a looming presidential election - we have a strange recipe for a booming sellers market in our suburban communities.

SHANE HALL

of Compass Real Estate



Q: Is staging really important when selling a home?

A: Critically! We aren't simply talking about staging vacant homes either. Every homeowner has to go through the transition from LIVING in a home to

SELLING a home. Most homeowners are not able to make that transition by themselves, nor should they. Therefore, it is extremely important to have an expert there to guide them step by step on what to do and what not to do to maximize value and minimize time on the market.

SCOTT SCHUETTER

CENTURY 21 New Millennium



Q: What are the top three features that buyers look for in a top tier waterfront property?

A: Privacy is paramount, many of the buyers coming to the Annapolis area in search of a retreat to relax and escape from the hectic city life. Waterview is also extremely

important. Unobstructed panoramic views always fetch a premium in this market and the most coveted feature is the waterfront pool. The local critical area laws are very restrictive and having a pool on the waterside can be a challenge to have permitted, so an existing waterside pool is a major value add.

BRAD KAPPEL

TTR | Sotheby's International Realty



Q: Do you expect the current unprecedented Seller's Market conditions will continue for the remainder of 2021?

A: Yes! Urban transplants are migrating from the surrounding high-density and creating such a high level of demand. These new Annapolitans are often snatching up properties

immediately after they come on the market. This trend will continue to lead to low inventory levels creating high demand. Mortgage interest rates are also expected to stay at extremely low making this transition even more desirable for home buyers. In summary, high buyer demand to invest in the Annapolis lifestyle plus low inventory and low interest loans equals a true Seller's Market!

BRAD KAPPEL

TTR | Sotheby's International Realty



Q: What would you say is the most important factor to consider when selling a waterfront property?

A: In order to generate the sizzle when you first list your home you need to price it right, make sure your home is polished up so it shines and don't

forget high quality aerial photos. That said, the key factor is to make sure you hire a brokerage that effectively targets the Washington D.C. / Metro market. Recent sales data indicates that most premier waterfront properties are sold to buyers who are migrating this way to experience the Annapolitan lifestyle.

BRAD KAPPEL

TTR | Sotheby's International Realty



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 are the qualities I should look for in selecting a Realtor to work with?

A: Things that should matter...An agent's dedication to their business as a full-time Realtor and their dedication to making your real estate goals a reality. Request the agent's track record for the last 12 months, don't be afraid to ask for references and what their reputation in

the industry is. (Networking among our peers is crucial to a Realtor's success). Ask for a 90-day business plan in writing for your sale or purchase. Keep in mind this is a business transaction and make sure you handle it exactly that way (you can become friends after the transaction). Ask for a realistic "days on the market" strategy and a marketing game plan when listing your home. When buying a home, make sure you meet and interview to decide if all the personalities mesh. Most of all make sure you select an adequate and knowledgeable guide and advisor to one of your largest purchases or sales.

CHRISTINA JANOSIK PALMER

Christina Janosik Palmer Group of Keller Williams Flagship of Maryland



Q: If I'm preparing to put my house on the market in 6 months, what can I do to ensure it sells quickly and for top dollar?

A: Presenting a clean, de-cluttered home is always critical. It is also true that up-to-date or renovated homes tend to move quickly, while those that have

not been updated over the years will sit on the market if priced too high. What can often add significant value to your home is a strategic combination of interior and exterior improvements aimed at creating increased style, functionality, and curb appeal. It makes all the difference to work with a skilled realtor who understands the renovation process and can advise you on how to get the best return on investment of time and money.

THE IRBY & ECTON GROUP

of Long & Foster and Christie's International



Q: How do I find the best realtor to sell my house? There are so many to choose from!

A: Finding the best personal fit from a talented group of realtors - with differing strengths, areas of expertise, business models, and communication styles - is crucial to a successful outcome. After vetting a realtor and brokerage's expertise including services,

marketing, reputation, and depth/breadth of connections, conduct a thorough interview and talk frankly with past clients. You'll want details on communication style, availability, work ethic, and success working under pressure. Go into the decision knowing you may spend a lot of time together - so hire someone with the skill set and communication style best suited to you and your situation.

SARAH GREENLEE MORSE

TTR | Sotheby's International Realty



Q: Is right now the right time to sell my property?

A: The housing market made an incredible recovery in 2020 and is now positioned for an even stronger year in 2021. In such a competitive market the seller has the upper hand. Inventory is still at record lows, with buyer demand at record highs. Anyone who has thought about selling their home should absolutely consider doing so in today's market.

ERICA BAKER

TTR | Sotheby's International Realty



Q: I recently graduated from college and moved back home with my parents to save money. I'm anxious to move out and live on my own. With a 4 year degree, a good paying job and little established credit, what are my options when I still have school loans that I'm currently paying down?

A: You have many more options than you may think! Of course, renting is a great way to get adjusted to living on your own without taking on any major debt. With that said, there are

many first-time homebuyer programs designed to make your first jump into homeownership cost effective. For example, in Maryland we have the Maryland Mortgage Program Smartbuy 2.0, which gives homebuyers the opportunity to purchase a home in Maryland while paying off up to \$30,000.00 in student debt. This is a unique program and an amazing opportunity for people to be able to pay off their college debt while building equity, and in your case, provides an opportunity to move out and live in your own home! I helped two clients take advantage of this program this past year and given the low interest rate market, this is an excellent time to buy a home.

ZACK PAPALEONTI

Realtor®
Academy Realty



Q: Why should people use a realtor when homes are selling so quickly?

A: In my short tenure as a Realtor®, I learned quickly that I am in the communication and relationship business. Before I can help a client buy or sell, I must listen to their specific needs and know who in my network can help achieve our shared goals. It is not my job to be a client's best friend, but to be their strongest

advocate for their situation. Integrity and accountability matter. Some conversations are difficult, and that is one of the main reasons you should ALWAYS work with a Realtor®. It is paramount that the lenders, attorneys, contractors, and vendors I work with be 100% accountable for the role they play in our clients shared success. BRAVO makes it look easy to buy or sell a home, but in Real Estate, there are no commercial breaks. When you choose a Realtor®, you choose an accountability partner that has a trusted network of go-to professionals who all have your best interests in mind and will command top dollar for your home or get you the deal of your dreams.

HEATHER GIOVINGO

Realtor®
Academy Realty



Q: If I discover a defect in my recently purchased home that was undisclosed during the purchase process, am I entitled to compensation from the seller?

A: Sellers of residential property must disclose "latent defects" of which the seller has actual knowledge. To establish seller's liability for

nondisclosure of a latent defect, the buyer must prove that the seller knew and failed to disclose a defect that is (1) material; (2) would not be expected to be observed by careful visual inspection of the property; and (3) poses a direct threat to the health or safety of the buyers. If you find yourself in this situation, it is best to consult an experienced attorney to realistically evaluate the cost of success and define an appropriate course of action.

JAMES. E. CROSSAN
Partner
Liff, Walsh & Simmons



Q: How is COVID-19 affecting real estate closings?

A: As the majority of transactions still require a portion of the documents to be executed in person, our title company has modified the manner in which we conduct closings to provide for a safe and socially distanced environment with buyers and sellers

signing their documents separately. When certain conditions are met, we can also provide a completely remote closing experience by utilizing a new technological platform for Remote Online Notarization where the documents are executed and notarized via video conferencing.

BRADLEY T. WALSH
Vice President
Eagle Title, LLC



Q: What's happening in the waterfront market?

A: Last year saw record demand for waterfront properties and not nearly enough inventory to satisfy the need. We have always had a lot of weekend buyers from the DC area, but 2020 brought more full-time buyers from DC as well as from New York and New

Jersey. Waterfront unit sales increased 28% and the number of waterfront properties with a sales price of \$1 million and greater increased an astonishing 62%! With continued low interest rates and many people committed to working from home regardless of a "return to normalcy," this is the strongest waterfront market we've seen in 15 years. For potential sellers, this is the best time financially to consider your next location!.

JOE BRAY
Waterfront Specialist
Mr. Waterfront Team of Long & Foster



Q: Why are we starting to see more buyers waive their appraisal contingency?

A: With local inventory and interest rates at historical lows, this has created an environment where multiple offers and inflated sales prices are the norm. Buyers are

looking for ways to stand out and appeal to sellers. In order to determine if this is a good choice for you, talk to your real estate agent about market values, as well as your lender to review your financial position. This may be an option to consider if you are placing a down payment of 20% or more, paying cash or the appraisal value will not impact your ability to close.

GINA BARTON
Teammate
Diane & Crew of Taylor Properties



Q: How has COVID changed home designs?

A: COVID has caused people to rethink their relationship with their home. Planning with these elements adds value:

Plan changes - Mudrooms have become more popular, as well as en-suite baths in every bedroom

and home offices/study nooks are back with a vengeance.

Entertainment/Tech - There is raised demand for increased interactivity, home theaters and spaces where family members can work, play, and pursue hobbies.

Outdoor living - Outdoor lounge areas, kitchens and gardens are another big winner.

Home health - Look for more products and systems such as antimicrobial counters, touchless faucets, humidity control and air purification.

DAVE LUNDEN
Timberlake Design|Build



Q: Is it a good idea to get prequalified for a mortgage?

A: Prequalification is a sensible idea on many levels. It provides each client with an understanding of what they are able to afford, their financing and down payment options, as well as the rates and fees associated. It also

helps to show that you are a creditworthy and motivated buyer.

COREY GALINSKY
Vice President, Residential Mortgages
Seyn Bank



Q: Given that the level of home inventory is extremely low, should I bother fixing up or staging my home prior to selling it?

A: While inventory is extremely limited, sellers should still take the time to fix up their home and hire a real estate agent that offers staging

services. According to a recent NAR survey, roughly 47% of agents believe they were able to command as much as 10% higher sales price and the days on market were significantly lower when the home was spruced up. Staging a home captures the attention of buyers searching online and when visiting in person it makes your home more welcoming. Potential buyers can immediately see what their life would be like if they called your house home.

DIANE MALLARE

Team Lead
Diane & Crew of Taylor Properties



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 is title insurance?

A: Title insurance protects from matters resulting from unknown liens, or other defects, affecting the title that existed prior to your purchase that were not discovered. Examples could include property taxes not paid by previous owner,

fraud or forgery of a prior deed, or a spouse or unknown heir who makes a claim against title. Defending these matters could be very expensive and could cause you to lose the property itself. A title insurance policy provides coverage for legal defense, as well as the coverage amount listed in the policy.

JEROME I. FELDMAN, ESQUIRE

President
Mid-Maryland Title Company, Inc.



Q: The Engel & Völkers shops in Annapolis and Ocean City grew over 80% last year. What about your firm attracted so many new clients?

A: With the full support of our global network, state-of-the-art technology options and unmatched resources, our advisors are always

exceeding clients expectations. At Engel & Völkers we don't just have agents, but rather, trusted advisors to guide you through your home journey with extensive neighborhood expertise, white glove service and a love for our community. Our commitment to excellence shows in everything we do, and happy clients can't wait to spread the news.

STACI FOSTER

Director of Advisor Success
Engel & Völkers



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Jerome I. Feldman, Esquire
President

“ Just came from a challenging and complicated settlement with Jerry Feldman of Mid-Maryland Title. We would not have made it to the finish line without his guidance, expertise, humor, and the support of his incredible staff. He has been my “go-to” real estate attorney for over 30 years and I highly recommend his services!
—Georgie Berkinshaw ”

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Commercial real estate transactions are sophisticated and complex. If real estate is your business, a part of your investment portfolio, or an asset to be managed, you already know the importance of working with a legal team of top-notch real estate attorneys. If you've been successful, you also know that the greatest outcomes are realized when your commercial real estate team is supported by attorneys that can provide legal insight and advice across the practice areas that are so often interconnected to real property transactions.

Liff, Walsh & Simmons provides client teams comprised of expert subject matter attorneys throughout the firm. This approach allows us to offer comprehensive, diversified representation that goes beyond traditional real estate services and includes other specialized areas that can be critical to the success of commercial real estate matters, including entity formation, joint ventures, tax concerns, zoning, land use entitlement, governmental permits, construction, title insurance and litigation.

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Script, Flip, Invest

HOW TO DEVELOP AN INVESTMENT
PLAN AND LEVERAGE TODAY'S REAL
ESTATE MARKET IN YOUR FAVOR

LISA J. GOTTO

For better or for worse these are increasingly changing times in which we live. The events of the last year have culminated to provide, for lack of a better term, a mish-mash of new rules competing with standard practices to create a new normal—*again*.

One sector that has certainly been in topsy-turvy world is real estate, and while it hasn't particularly changed the standard approaches to residential real estate investment, it has changed how each type of investor should approach the market we have inherited.

Investors Defined

Those four standard residential investor types are: the Traditional Single-Family Home Owner, the Multiple Residential Property Owner, the Speculative House Flipper, and the REIT (Real Estate Investment Trust) Investor.

The rumblings we first started seeing in the realty market in mid-2020, have required investors to step up their normal research in order to take advantage of market influences, or gain leverage—which is really the “secret sauce” of being a real estate investor.

The pandemic influenced real estate in several specific ways:

It made many apartment or high-density dwellers think twice about continuing in that scenario for much longer. A lack of both interior and exterior square footage, and the inability to put more daylight between you and your neighbor, playing primary roles here. This created a unique and rather large tranche of new, first-time home buyers.

It also created a greater number of families looking for larger homes and second residences out of the fray of urban areas.

Close to home, we have seen this scenario play out in the form of people who live in more congested areas such as Bethesda and Arlington looking for more space and more value for money here in our greater Annapolis and Eastern Shore markets.

The result has been historical, according to Brad Kappel, of TTR | Sotheby's International Realty.

“We had the lowest inventory ever recorded,” Kappel explains. (As of interview date: December 7, 2020) “We also have the

highest demand, with the most contracts in the year 2020, and the lowest days on the market.”

Less homes for sale has created pros for some of our investor types and cons for others.

Which brings us to one of the biggest changes and decidedly a notch in the “pro” column—historically low interest rates. (At the time of this writing, the 30-year fixed rate was 2.71 percent.)

And experts expect this trend to continue well into 2021. So how should the perspective single family home buyer approach the market in 2021?

Strategies for the Aspirational Traditional Single-Family Homeowner

What never changes in any real estate scenario is value for money. All the things we traditionally think of when securing a sound home investment apply here, specifically location. “The home should be in a neighborhood of similarly valued homes that feed into a strong school system,” Kappel suggests.

And while buying a home that has been well maintained is always the gold standard, with interest rates being so low, it is especially important and highly advisable to choose a home that already has the upgrades you may want, as it makes no sense to get less and then have to spend additional monies that you may need to acquire at a higher rate to address upgrades or deferred maintenance issues later.

You especially would not benefit buying a home that needs upgrades if you're using other investments like your 401K or mutual funds that are realizing decent returns to make those changes. Nor would you wish to jeopardize your

normal cash flow to address deferred maintenance issues on an ongoing basis. These are losing leverage scenarios that you want to avoid.

“People buy houses and then they’re house-poor because the house keeps nickel and diming them to death,” Kappel says.

Once you have secured the right property, you will also reap the advantage of the annual mortgage interest deduction (if you choose to itemize your deductions) and you will have maximized leverage in the single-family home buyer scenario.

Of special note: if you’re looking for a home in our current low-inventory market, ensure that you have been pre-qualified with a lender prior to making any offers. The seller’s market has created a highly-competitive space in which to operate as a prospective buyer and your pre-qualification will provide you with more leverage.



More House for the Money

One of the most significant changes that has affected the real estate market is the threshold for the conforming mortgage amount on FHA, conventional loans, VA loans, and farm loans which took effect January 1, 2021. The FHFA (Federal Housing Finance Agency) increased the maximum home price for qualification in Anne Arundel County, for example, from \$510,000 to \$548,250 — which means more house for qualified borrowers. *Log on to [FHFA.gov](https://www.fhfa.gov) for the conforming mortgage amount in your specific area.*

Strategies for the Multiple Residential Property Owner

In this particular scenario the adage, “There are two sides to every coin,” certainly applies. On one side, if you came into the pandemic market as a multiple property owner with some inventory in the right location, you are probably sitting pretty right now. If your investments were in the more dense and urban areas, however, you may be in a scenario you never even imagined you would be in—and now you’re the one sitting on the inventory.

And herein lies the risk and reward nature of every multi-residential property owner.

“Buying and owning real estate is not for everyone. This type of investment requires commitment and involves many risks,” says Marina Painter, CPA of Ally Tax Group in Annapolis. “As long as the investor is properly educated, however, buying real estate is a good way to diversify your investment portfolio, create a major reserve of equity for retirement, potentially create tax-free cash flow, and have tax savings.”

This market, however, has recently taken the stark reality of the risk and reward proposition of being a landlord to the extreme. That is why it is essential to do the homework, especially the math homework, associated with each and every property you are considering.

Part of any homework process is the understanding of the mean or average rental income price for your given area or neighborhood, going in. With the recent shifts in our daily live/work situations, these amounts may noticeably vary from what they were just 18 months ago. This also ties into assessing that the



“IT IS CRITICAL TO MODEL TWO THINGS IN YOUR CALCULATIONS: VACANCY AND REPAIRS. MOST INVESTORS FORGET THAT THINGS HAPPEN AND THAT MARKET CONDITIONS WON’T ALWAYS BE PERFECT.”

demand for rentals in your chosen area can support the financial goal you have set for the investment over the term.

Once you have obtained that information you will want to make sure the rental amount you have set represents at a minimum, a breakeven point for cash flow for you. The shrewd investor makes sure that sum includes wiggle room for some other eventualities.

“It is critical to model two things in your calculations: vacancy and repairs,” says David Orso of the David Orso Team of Compass Point Real Estate. “Most investors forget that things happen and that market conditions won’t always be perfect.”

Another consideration—calculating in the money you would need to pay a property manager. Most multiple property homeowners, especially those who do

not live nearby, require this extra pair of eyes, ears, and hands to address tenant issues as they come up in a timely manner.

An Investment Mortgage Primer

Most likely you will not be moving forward with any of these plans if you have not established your source of financing.

“Buying an investment property can be financially rewarding. When it comes to getting a mortgage to buy an investment property it is important to know the guidelines, and often, it requires a bit of creativity,” says Wes Tower, Managing Partner & Mortgage Advisor for Atlantic Prime Mortgage in Annapolis.

It’s also important to note that guidelines for investment mortgages are different than mortgages for primary residences and second homes, as



What is the Most Common Question Asked by Investment Property Owners?

“What can I deduct on my rental property? This is the most common question we get as CPAs,” Painter says. “Like anything in accounting the answer is ‘it depends.’ It depends on facts and circumstances of each individual case. For example, if you buy a laptop, it might be tax deductible if it’s being used primarily for your rental real estate business to manage your properties, doing property research, book-keeping, etc. Anything can be tax deductible!”

are interest rates, which are higher than primary home purchases. You will also notice a difference when it comes to the amount of down money required. For the best terms on an investment property mortgage, Tower explains, a down payment of 20 percent or more, is typically required.

“One of the creative options we often do for our clients to offset the down payment needed, is to borrow against their current primary residence with either a HELOC (Home Equity Line of Credit) or second mortgage,” Tower says.

“This gives the investor-buyer the down payment to get the best terms on financing their investment property. Investors that buy and hold properties typically do very well over the long-term. Appreciation combined with the rental income collected on a rental home is a great way to build wealth. As investors add multiple properties to their portfolio, mortgage financing can become

even more tricky as the buyer’s Federal Tax form Schedule E will come into play for evaluating their income qualifications,” Tower explains.

As you would imagine, your overall financial/tax picture will become complicated, but with proper record-keeping, planning, and advice, it is something that cannot only be managed, but leveraged.

“Bookkeeping plays a very important role in any business, including real estate,” Painter says. “If you are a landlord, how do you know how well your rental properties are doing if you are not keeping track of their income and expenses? After all, you are in business to make money and you cannot do tax planning and make an educated decision if you don’t have those numbers readily available.”

Painter explains that there are a lot of tax-saving strategies that can be applied not only while you own real estate, but also when you are selling it.

“Again, proactive tax planning is the key. If you are selling a piece of real estate and have an estimated capital gain of \$250,000 that can cost you \$60,000 to \$80,000 in tax. That is your hard-earned money and something you’ve been working for, for years, paying mortgage interest, taxes, upkeep on the property, insurance, etc. So why wouldn’t you take advantage of the tax code and not pay a dime more in tax than you have to?”

Painter says it’s essential to seek the advice of a CPA before making any major real estate investment decision.

“Sometimes a smallest adjustment or modification can result in a major tax outcome. Failure to plan is planning to fail!”

Strategies for the Speculative House Flipper

If you’ve been sitting watching HGTV all pandemic and thinking, “That house flipping doesn’t look so tough. I bet I could do that. They always seem to be able to make money. Maybe there’s some decent investment potential out there for me.”

To this thinking, Orso counters definitively: “Keep your day job. It is so hard to find homes at the right price and the competition is so incredibly stiff right now because HGTV has made flipping seem fun and popular.”

Indeed, this is a particularly tough market in which to get started, with its low level of inventory, and these types of investments are often a lot more challenging than the television shows make them out to be.

“The money is made on the buy side,” Orso says. “First-timers typically screw up by overpaying up front and then overestimating how much they can sell it for.”

If you are of hardy stock, have done your homework, and still think flipping is something you want to pursue, Kappel has some advice for the determined.

“You have to be able to find a property that has enough upside that you can: one, buy it, then renovate it, and then turn around and sell it (with enough) to pay the transaction costs, to be able to get out from under it.”

By transaction costs you must consider the amount you will most likely pay a realtor on the buyer’s side and that’s if you handle your end as a “For Sale By Owner” transaction.

You will also have to pay a transfer tax (in Anne Arundel Country that’s 1.1 percent) because you have not lived in the home. There could also be capital gains implications because you have not lived in the home. And unfortunately, we are not done yet.

“YOU HAVE TO BE ABLE TO FIND A PROPERTY THAT HAS ENOUGH UPSIDE THAT YOU CAN: ONE, BUY IT, THEN RENOVATE IT, AND THEN TURN AROUND AND SELL IT (WITH ENOUGH) TO PAY THE TRANSACTION COSTS, TO BE ABLE TO GET OUT FROM UNDER IT.”



“The other thing that you have to factor in and that people don’t put a value on is their time,” Kappel says. “If you consider the carry costs from the point where you secure the property and it transfers into your name, to the point where you sell it and it goes into the new buyer’s name. What is that amount of time worth to you?”

Again, if you are willing to make peace with all these factors, there are two things you can do to make your sailing in the flipping market a bit smoother. One, is wait until we have navigated back to calmer buyer’s market waters. The other, Kappel says, is to align yourself with a realtor who you trust implicitly to give you the straight skinny on what a realistic price of sale would be once you have done your renovations.

Strategies for the REIT Investor

A REIT (Real Estate Investor Trust) is a construct in which you can have some skin in the real estate market game without having to do the actual buying, selling, or flipping of properties. There are different

types of REITs to choose from, their funds are generally made up of commercial properties and/or mortgages on those types of properties, and they are considered viable portfolio diversification tools.

Do your research, but more importantly have those important conversations with your financial adviser. Not all REITs are created equal—and the pandemic has caused significant volatility in some of these funds due to the commercial nature of their structuring.

The primary issues in the short-term lie in the blow the pandemic dealt to the commercial office and small business sectors. There is less need for office space when everyone is working from home and industry experts agree that many of those jobs will never return to traditional offices in commercial spaces. With small businesses having to curtail hours and services, many of their landlords have had trouble collecting rent. (Note: the impact of social distancing restraints and business closures varies widely across real estate and REIT sectors, but for some, the effects were severe.)

Until the economy can return to normal, most analysts are taking solace in that fact that prior to the pandemic, these investments were positioned particularly well in the market with strong balance sheets and ample amounts of liquidity, and they see this financial strength as supportive for their positive mid- to long-range outlooks on REITs.

The Future... Only Younger

As we look forward, realtors are preparing to see more of the same when it comes to inventory shortages as we continue into 2021. Despite that particular challenge, they remain enthusiastic. “In my professional opinion, 2021 will be incredible,” Orso says. “There are so many buyers looking for homes and 2021 will see new inventory and more sellers ready to pull the trigger. Inventory is the issue for active buyers, but it is also the issue for home sellers because they are saying, ‘I can’t list now because there is nothing to buy.’ More listings is the answer!”

The future will also highlight the group predicted to be the

most plentiful among those new investors—millennials.

“Everything I am reading from the NAR (National Association of Realtors) is talking about engaging with millennials because they are the most populous part of our population right now and they’re all going to become home buyers at some point in the next five years,” Kappel says.

Traditionally, he explains, this might not have a profound effect on an area like Annapolis because in generations past, the younger adults would be headed to more urban areas like D.C. or New York City initially.

“They want to be able to go out to dinner, go to yoga class, and have everything at their fingertips,” Kappel says.

Post-pandemic, he says, they see areas like Annapolis as a more practical alternative, with a better climate, better schools, and better pricing.

“They *were* headed to the cities, but now...they’re coming to town.”

Yes, the times, they are a’ changing!

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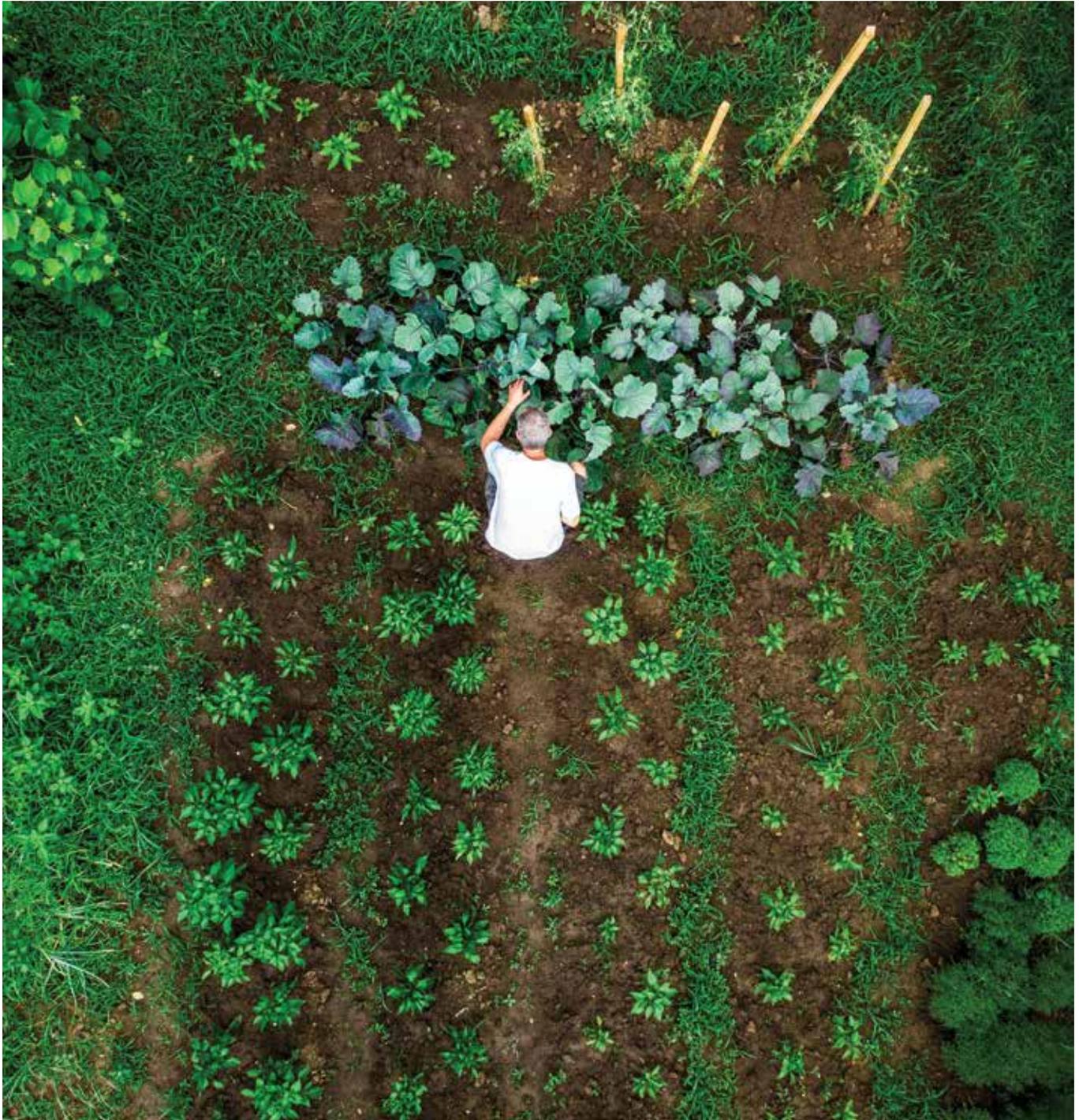


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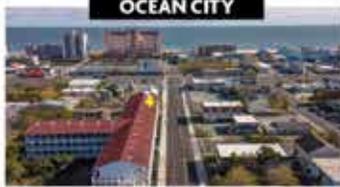


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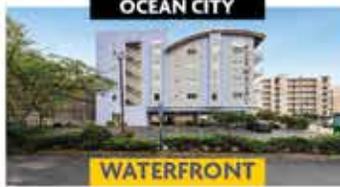
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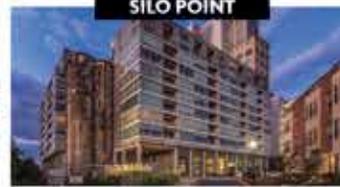


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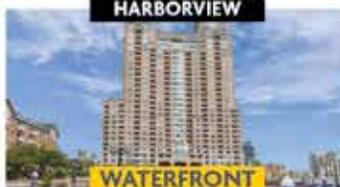
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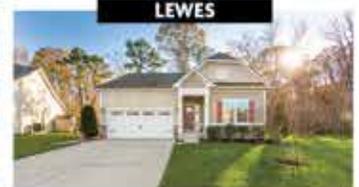
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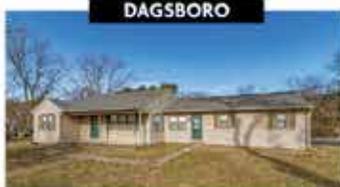
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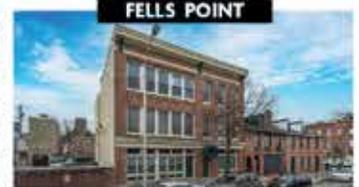
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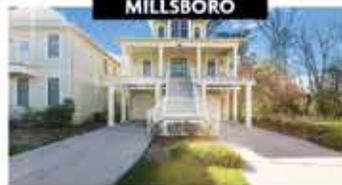
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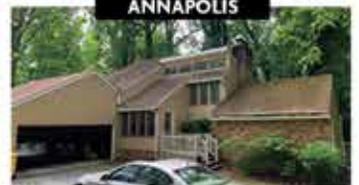
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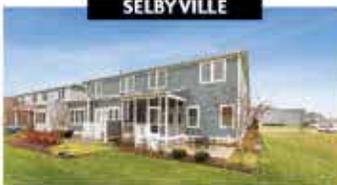
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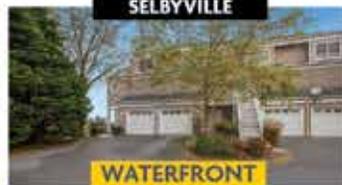
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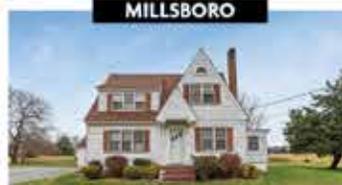
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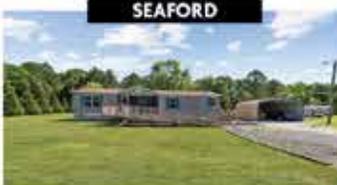
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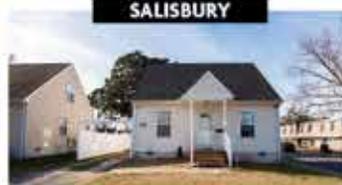
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Home Office Happy

MAKING GREAT DEDICATED SPACE

By Lisa J. Gotto

There's no way around it; current events have conspired to denote the necessity of having a dedicated space at home for extended study and office hours. If you're still struggling with finding the right area in your home or just don't feel that motivated within a space you already have, you are not alone.

Generally, there were three basic scenarios created when the need arose to do more work and study from home: One, you already had a "home office" but basically it is was the "study" or spare bedroom that you never enjoyed working in when you could work from home; two, your home's open plan living area needed to serve as the dedicated space, or three, you had no idea where a dedicated work space could go.

With this in mind, we thought we'd provide some solutions for these three scenarios and make them inspiring as well, so you'll love the space you made well after the every-day need to use it has passed.

SO LONG STUFFY STUDY!

A clunky, dark desk and a bookcase stuffed with years-worth of outdated periodicals in it. How many of us are guilty of having this bland room tucked away somewhere in our homes? It's time to ditch the chunky for the sleek, and the bland for the bold.

This room upgrade is so much more inspiring with its bright and cheery walls, the airy take on a work surface using a table instead of a standard desk, and the creative blending of the desk's traditional look with its sleek modern chairs. Storage is handled unconventionally but conveniently behind the desk with some vintage piece of furniture playing a new role. Motivating pops of color are found in the decorative accents and texture is added in with a fluffy, not stuffy, area rug. Voila! A fresh place to work and a great space to be in anytime when work is done.

HELLO SPACE FOR PRODUCTIVE CO-HABITATION!

Recent market trends indicate, as more people are shopping for new homes over last year, that for some, requirements are changing; with a slight uptick in prospective homeowners asking to see homes with traditional floor plans again. If you've got little kiddos using your primary open plan living space for absolutely everything right now including increased study hours, you know why.

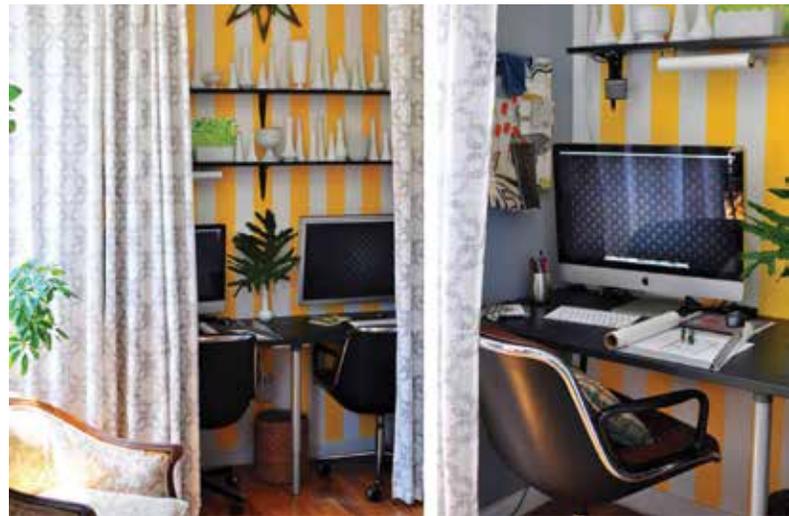
The key to making it all work in spaces like these now-a-days is flexibility. With real estate experts not expecting to see open plan living disappearing entirely from the residential wish list, they suggest that a reconfiguration of your space may be in order; one that provides for peaceful co-habitation, as well as productive work and school schedules going forward. (Now that we have been working from

home for some time, the benefits are outweighing even these drawbacks and trend spotters predict many office jobs will remain at home even after the pandemic has abated.)

Ways to make these spaces work for everyone include some tweaks to open plan staples, like installing a drop-down-from-the-ceiling screen between the main kitchen workspace and the nearby kitchen island to help create a separate zone. Forward-thinking designers are already creating hidden panels capable of sliding in or folding out to help create a space buffer. Options to equip the panels with ports to charge your electronic devices are also on the design table, so creating

smaller, transitional workspaces to use as needs arise are all possibilities for the future of the at-home worker.

Adjusting your thinking about what you consider a viable work-space to be can be helpful, as well. Consider your desk. Many of us work differently now and no longer require the large, standard desk that takes up a certain amount of space. We no longer have stacks of paper files that may need spreading out as we used to, as our files are now digital and our information is cloud-stored, not hard copy file cabinet-stored. With flexibility like this, the option to work outdoors in mild climates is another possibility worth exploring. Prior to the pandemic,





it wasn't uncommon to see gig workers at outdoor cafes doing their thing, so extending this practice to the at-home office is not at all far-fetched.

WHAT'S BEHIND DOOR NUMBER 2?

If you guessed a totally self-contained workstation for the modern, at-home worker, you could be right! When first pressed to work from home, setting up shop at the kitchen table probably seemed like a sensible interim solution, but it isn't particularly practical for the new normal of working from home long-term.

While you may not have a whole room to spare, you might have a built-in space in a room that could suffice. Some of these, "I turned my closet into an office!" makeovers are the coolest solutions we've seen to the dedicated office space conundrum, and are having people boasting about the "cloffices" they created.

These clever little endeavors can range from simple, practical retro-fitting by crafting and attaching a solid work surface within the space and adding a small chair with wheels that hides away behind the original closet door. Or, you can get as creative as you wish with paint and materials, extending the space by removing the door entirely, and leaving it open to view or adding a rod and chic curtain to tie on one side when in use.

TIP: If your closet is not already equipped with a lighting fixture, have no fear! LED lighting technology offers battery-powered lighting options that burn brightly and can be easily installed with either a peel and stick backing, or by using a simple cordless drill to secure a mounted device. Shine on!

The possibilities are endless. If you're not handy and don't have access to a handy person in your household, there are now clever closet outfitters online in many areas that can help. However you approach it, have fun creating your own little world tucked away from the everyday!



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HOME GARDEN

Fun with Vegetables in Your Garden

By Janice F. Booth

Now that it's beginning to look less like winter and more like spring, like me, you may be eager to get out in the garden and figure out what needs cleaning up and what needs settling down. You might even be putting together a list of gardening tasks—some tasks for you, some for other family members, and some for those folks who show up in their big truck with lots of powerful gardening tools and muscles, lots of muscles.

We've all been through a lot these last twelve months, and you're probably waiting impatiently for changes, such as less time stuck indoors at home and more opportunities to get outside for exercise and fun. And, you may also be eager for some things to return to "normal."

I'm going to try adding a new normal to my garden this year—vegetables. Maybe you'll want to try that too. Yes, we've all grown a tomato plant in a pot on the patio. You may even have started an avocado plant from a pit or grown a tiny pineapple. But let's

get serious here. How about growing some crunchy vegetables in your garden? We've all learned how important self-reliance is, so why not feed yourself some crisp, sweet carrots and tangy radishes? I'm picturing myself wandering outdoors in June and August and even October to harvest my own pretty pea pods and an embarrassingly plump zucchini or two. Doesn't that sound great?

So, if you're willing to give this a go, let's begin by figuring out *location*; where in our lovely flower beds can we make room for peppers, lettuce, and cabbage? (That's right; I'm not suggesting we dig up our pretty hostas and lush roses. No need for long, tidy rows that break the symmetry of your garden's design. We'll plant veggies among and around the flowers and shrubs. We can even focus on planters and pots for our aspiring veggies.) **SUNLIGHT** is the most important element if you want lush, juicy, plentiful vegetables. We're going to have to carve out spots for planting vegetables or placing planters and pots in bright sunlight.

Next, we'll need to be sure those sunny *locations* we've identified have **ACCESS TO WATER**, preferably easy access. Will the sprinklers reach the bean vines and carrots? Finally, will your vegetables be reasonably well **PROTECTED**? Growing vegetables are vulnerable to buffeting winds, careless footsteps, and curious dogs and cats, hungry rabbits,

and deer. You'll want to think about how you might protect your ripening vegetables from these dangers and marauders.

If you're going to try containers for your vegetable garden, you'll want to consider the same issues of location. But, you'll have the advantage of portability. If the spots you choose seem not to work for



your young plants, move the pots and planters. If you try vining vegetables, like beans and peas in hanging pots, you can even move them during the day to capture the best light. (A handy tip about those beautiful, big planters and urns: instead of filling them top-to-bottom with soil, fill the bottom third of the container with those Styro-foam peanuts and then pour the soil over them. The pot will be lighter and you'll have better ventilation and drainage for your plants' roots—particularly helpful if you're growing root vegetables.)

Okay, now that we've figured out where we're going to plant vegetables, we have to figure out when to plant

them. *Timing* is, as usual, vital. Most vegetables are annuals; they will produce for only one growing season. New seeds and cuttings are necessary each spring. A few, however, are perennials; watercress, rhubarb, asparagus, and garlic will send up new growth each spring, as long as the winters are not too harsh. Herbs are also perennials. (Another handy hint: Herbs are enthusiastic members of the garden. They will usually take off, grow like weeds, and come back bigger, but not necessarily better, with each growing season. I recommend relegating your herbs, if you grow them, to pots and planters, where you can keep a close eye on them. If they get rangy or woody,



cut them down-to-size; they'll thank you for it with tastier leaves and buds.)

And looking deeper at *timing*, perennial vegetables fall into one of two varieties—"cool season" or "warm season" plants. This refers to when the seeds or starter plants are set in the soil. When the earth is still cool, not frozen or very cold, lettuce, spinach, carrot, and radishes can be planted. Tomatoes, peppers, melons, and cucumbers are warm season vegetables and do well when they are set into soil that has been warmed and quickened with awakening worms and root systems.

So, we have perennial and annual, warm and cool season plantings, and the third element of *timing* is maturation—of particular interest as you anticipate your lusher veggies on your table. You can look up the number of weeks or months it will take a given vegetable to ripen. Baby leaf lettuce and radishes will be ready to eat in approximately 25 days. Tomatoes, melons, and squash take 2 or 3 months before they can be harvested. When you know the maturation time for the vegetables

you're planting, you can plant in two-week intervals, so you're not harvesting all the tomatoes or all the cabbage at the same time.

Now, I'm going to close this little pep talk on a fun note. Heirloom and unusual vegetable seeds and starter plants are now easily available. There's a lovely Chinese Pink Celery that's sweet and crunchy. Or, you might have fun planting chartreuse and purple striped Dragon Tongue Bush Beans. One of my favorites is Black Aztec corn, which has beautiful, blue kernels, and makes delicious cornmeal or a stunning decorative addition to your fall arrangements. And while we're considering fun, edible plants, remember you can throw in some edible flowers to accent your garden and garnish your dinner plates. Marigolds, Calendula, Viola, and Nasturtiums are hardy, little ladies and easy to cultivate.

We'll have to compare notes on the success of our vegetable-growing experiments. Our summer tables will be loaded with goodies; we'll be "growing local" as well as "buying local" this year.



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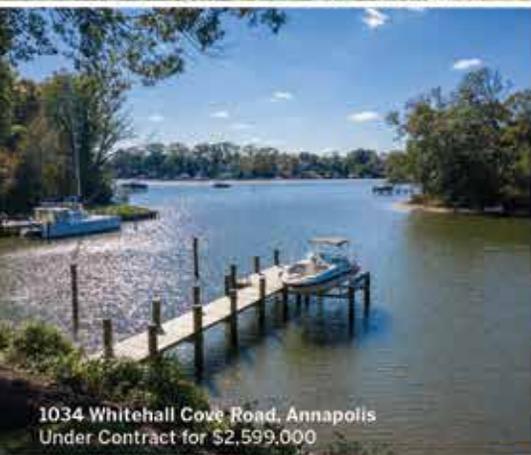
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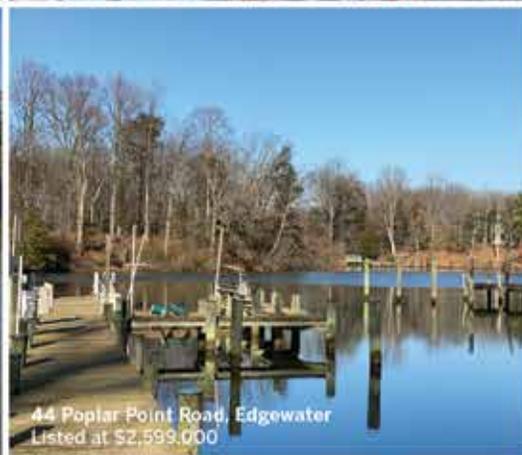
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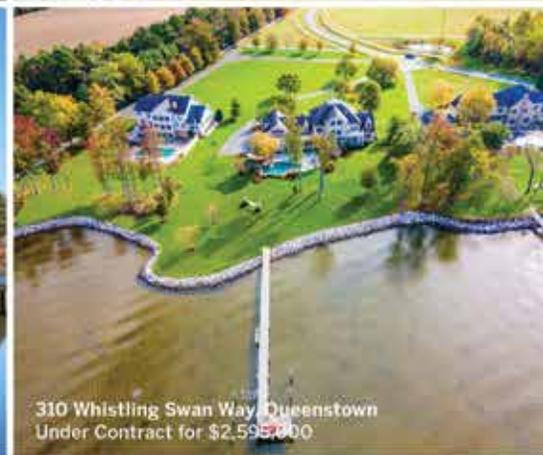
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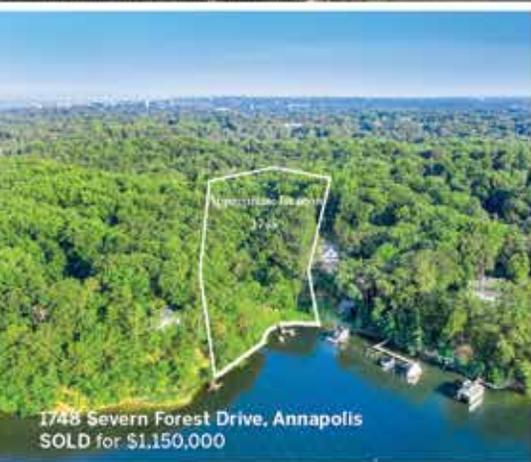
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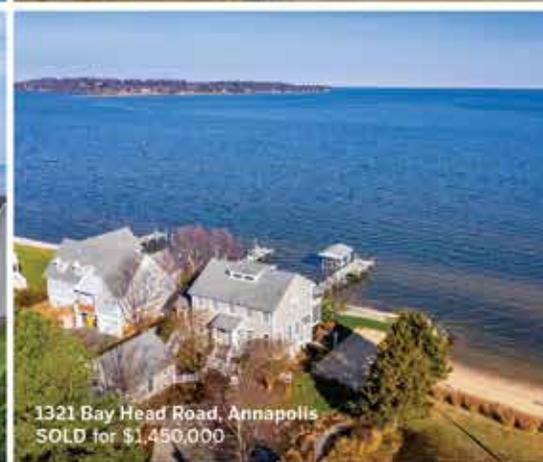
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That Gracious Southern Vibe

By Lisa J. Gotto

Many a real estate aficionado would call this the perfect family home on the perfect street. And they would be right! Located in the Annapolis Southgate neighborhood, this 1930s charmer offers all the allure of a pre-war era home with all the upsides of a wonderfully executed modern expansion that affords 21st century creature comforts.

“This Southgate neighborhood is often described as one of the prettiest locations in Annapolis,” said Listing Agent Liz Montaner of Coldwell Banker Realty. Its proximity to West Street and the downtown area at its one end and Spa Creek at the other are what make the area so desirable, she added.

You know you have arrived somewhere special when you step on the front porch with its tranquil mix of ceiling and exterior paint colors emitting a gracious Southern vibe, a feeling that



carries through inside the main living space. A bright, white country kitchen with subway style tiles on the backsplash and a farmhouse sink await the baker and the chef. Other highlights include the room's custom white cabinetry with farmhouse pull accents, a center island butcher block prep space, and six-burner gas stove. A sunny breakfast eating area, as well as a formal dining space provide gracious gathering areas for family meals and entertaining.

The main level's open floor plan includes a lovely formal living space with a central white-washed brick fireplace. All of the main level living spaces glide along sunny hardwood floors and feature elements of wood trim and molding found throughout. Natural light streams in the many oversized sash windows all along the open plan which then open up at the back of the home to a Charleston-inspired two-level sitting porch.

The porch is accessed on the upper level from the spacious master bedroom suite. This room features a separate seating area and en suite bath with soaking tub, dual vanity, and separate shower. This second floor offers two additional generous bedrooms with a shared bath, and an adorable bonus room that sleeps two is located just above on the third floor. This space has charming chimney detail along with wainscoting treatment, and a quiet home office area perfect for at-home study or business teleconferencing; something most new homeowners are looking for.

"The sellers were delightful to work with," Montaner said. "They really got it, which made the whole process go so well."

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Buyer's Agent: Malina N. Koerschner; Coldwell Banker Realty; 3 Church Circle, Annapolis; m. 410-493-9059; o. 410-263-8686; malina.koerschner@cbmove.com

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Severn Stunner

By Lisa J. Gotto

A panoramic paradise awaits the new homeowners of this 5,000 square-foot home that is not only spacious but has many special features. The expanded colonial style design is well-situated on a lot landscaped for seclusion that provides soothing Severn River views as far as the eye can see.

The comfort of warm woods welcome you into the spacious entry hall where a central staircase provides a primary focal point. To the left you'll enter the home's formal living room with its gorgeous wood-burning fireplace and a set of French doors that lead to a screened-in porch area—just one of the incredible access points to the home's outdoor living spaces. To the right, you'll find a lovely formal dining room with rich hardwoods, and wood trim and chair rail accents.



Primary Structure Built: 1984
Sold For: \$2,225,000
Original List Price: \$2,195,000
Bedrooms: 6
Baths: 5
Living Space: 5,181 Sq. Ft.
Lot Size: 1.59 acres

The main level also offers the homeowners the beauty of a large eat-in kitchen with rich cherry custom cabinetry and a six-burner center island cooktop. Views to the river are the benefit of three large vertical windows providing a horizontal expanse—perfect to keep an eye on the outdoor activity below. Breakfasts can be enjoyed in its own sunny space that also provides ac-

cess to the home's screened-in porch off the living room. Again, a trio of large picture windows affords morning water views in every season.

The kitchen flows seamlessly into the show-stopping family room with its vaulted timber ceiling with architectural beam detail. A series of floor-to-ceiling windows along with a patio door allows entry to one of the four levels of decking surrounding the house. A feature wall of stacked stone provides the mantle and wood-burning hearth in this amazing living and recreation space.

Four of the home's five bedrooms are located on the home's upper level, including a luxurious 19- x 14-foot



master suite with separate living area and the home's third wood-burning fireplace—an oasis all its own.

Located in the community known as The Downs, this home also affords access to amenities such as a club house, marina and marina clubhouse, a picnic area, outdoor swimming pool, tennis courts, and a toddler playground.

Along with being a great “get away from it all”-type home, the property offers an outdoor living area appointed to rival any resort with its incredible views, Olympic-size inground swimming pool, expansive decking and patio space for entertaining, hot tub, and picnic area. Its 100 feet of water frontage, private dock site with multiple slips, and eight feet of mean low water, make this a home that scores high on the quality-of-life scale.

“The buyer was from Arlington,” said Brad Kappel, Luxury Property Specialist, at TTR Sotheby's International Realty. “[The sale] really tells the story of how urban buyers are moving to the Annapolis area for its waterfront homes.”

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Buyer's Agent: Dawn Wilson; TTR Sotheby's International Realty; 2300 North Clarendon Blvd., Arlington, VA; m. 703-217-4959; o. 703-745-1212; ttrsir.com

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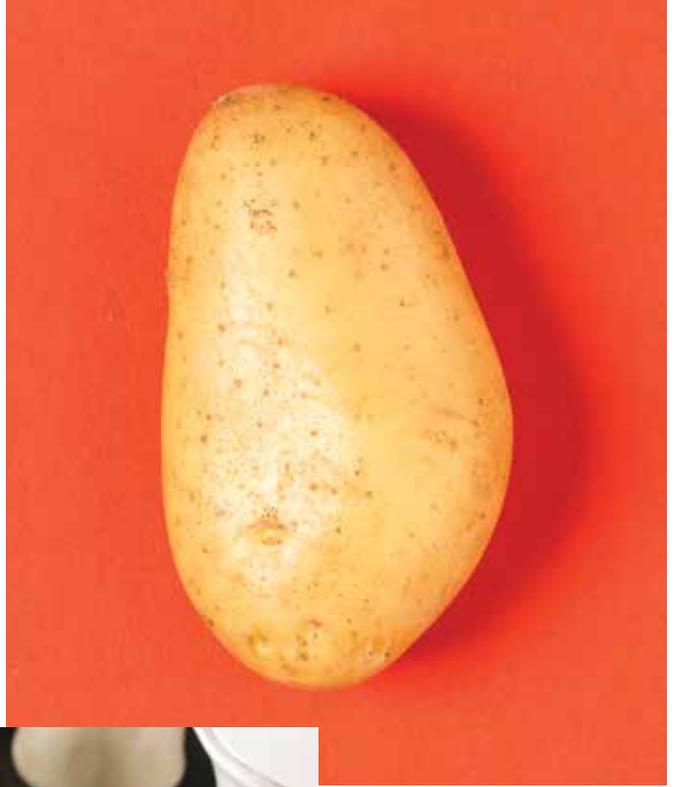


Fresh Take

POTATOES

By Dylan Roche

“Po-tay-toe,” “pah-tah-toe”...however you pronounce the name of this root vegetable, you shouldn’t deny its nutritional advantage. Although potatoes are often regarded as a starch and sometimes shunned by low-carb eaters, they’re a dietary staple in many cultures and for good reason. They’re hearty, versatile, and packed full of essential vitamins and minerals. So, with St. Patrick’s Day coming up in March, you can feel good about putting as many potato dishes on the menu as you want!



When you’re picking out potatoes at the market, you’ll encounter several varieties—expect them to be similar nutritionally, but they will have different tastes and textures that lend themselves better to different purposes:

Russet potatoes: These are the classics you probably think of when you picture a potato. They’re oval-shaped with a brown, roughly textured skin dotted with lots of eyes. The Produce for a Better Health Foundation notes that their low moisture and high starch make them an ideal pick when

you’re looking for potatoes to bake. **Red potatoes:** These are smaller, sometimes about the size of a golf ball, with a thin reddish-brown skin. The Produce for a Better Health Foundation recommends red potatoes for boiling, roasting, or frying. **Yellow potatoes:** You’ll recognize yellow potatoes by their golden skin, and although they are highly versatile, their high moisture content makes them great for boiling to make mashed potatoes, according to the Produce for a Better Health Foundation.

Even before potatoes came to be associated with Ireland, they were sustaining populations halfway across the world in South America as far back as 8000 BC. The Spanish Conquistadors brought potatoes back to Europe after they conquered Peru in the 16th century, and the popularity of potatoes spread. In Ireland, the culture came to be so dependent on potatoes as a primary part of their diet that when a fungus wiped out most of the crops between 1845 and 1854, it took a dev-

astating toll on the Irish population and became known as the Great Potato Famine.

Today, most people eat potatoes in some kind of processed or heavily prepared form, and this might be where people get the notion that they’re not a vegetable. As Eat Fresh, a resource put out by the U.S. Department of Agriculture, points out, foods like French fries, chips, and hash browns usually have added fat and salt. On the other hand, a simple medium-sized baked

potato has only about 150 calories, no fat, 3 grams of protein, and about 37 grams of complex carbohydrates for sustained energy.

Taking a look at the nutritional profile of potatoes, you can see how potatoes help fuel a healthy body—there’s fiber for good digestion, potassium for fluid balance and heart health, iron for red blood cell formation, Vitamin C for fighting oxidation, thiamine for a strong nervous system, and niacin for good circulation.

When you're picking out potatoes, pay attention to their skin—you want ones with smooth, unblemished skin and no sprouting on their eyes. If a potato has shriveled or bruised skin, it's damaged or spoiled. When you bring them home, store them in a cool, dark, dry place, and wash them immediately before preparing them.

Ready to find something delicious to do with potatoes? These recipes are great for a light meal or a delicious side dish:

← Irish Boxty

A classic that's perfect for St. Patrick's Day

INGREDIENTS:

2 large Russet potatoes, grated
1 large yellow potato, boiled and mashed
1 cup whole-wheat flour
1 tablespoon cream
1 egg
1/4 cup finely chopped chives
1 teaspoon parsley
1 teaspoon thyme
1 teaspoon salt
1 teaspoon pepper
1/2 cup canola oil

DIRECTIONS:

Place the grated Russet potatoes and chives in a large bowl and toss them with flour. In a separate bowl, combine the mashed yellow potato, cream, and egg. Slowly add to the grated potatoes and combine thoroughly. Add parsley, thyme, salt, and pepper. Form the mixture into patties and set aside on wax paper. In a large skillet, heat canola oil over medium heat. Add the potato patties and allow them to cook for about 4–5 minutes on each side until golden brown. Remove from the skillet and set them on a plate lined with paper towels. Serve with sour cream or marinara sauce and sauteed vegetables.



Potato and Broccoli Casserole

A healthier take on much-loved comfort food

INGREDIENTS:

5 medium-sized Russet potatoes
5 cups broccoli florets
1 cup vegetable stock
1 1/2 cups goat cheese
2 tablespoons cornstarch
1/4 cup olive oil
1 teaspoon whole-grain mustard
1 tablespoon chopped chives
2 cups grated part-skim mozzarella
1/4 teaspoon paprika
1/4 teaspoon cumin
1/4 teaspoon salt
1/4 teaspoon pepper

DIRECTIONS:

Preheat the oven to 400 degrees F. Cut the potatoes into cubes and chop the broccoli florets into small pieces. Bring a large pot of water to a rolling boil and set the potatoes in to cook for approximately 10 minutes. In a separate pot, use a steam basket to cook the broccoli until tender, approximately 5 minutes. In a small saucepan, warm the vegetable stock and olive oil over low heat. Whisk in the cornstarch until thickened, then add the mustard and goat cheese, allowing to melt and combine. Remove from the heat. Drain the potatoes and combine with the broccoli in a large mixing bowl. Add the wet mixture and combine, followed by the chives and shredded mozzarella. Season with paprika, cumin, salt, and pepper. Spread the mixture in a casserole dish and bake in the oven until warm and bubbly, approximately 15–20 minutes.



HEALTH & BEAUTY HEALTH

Unplug

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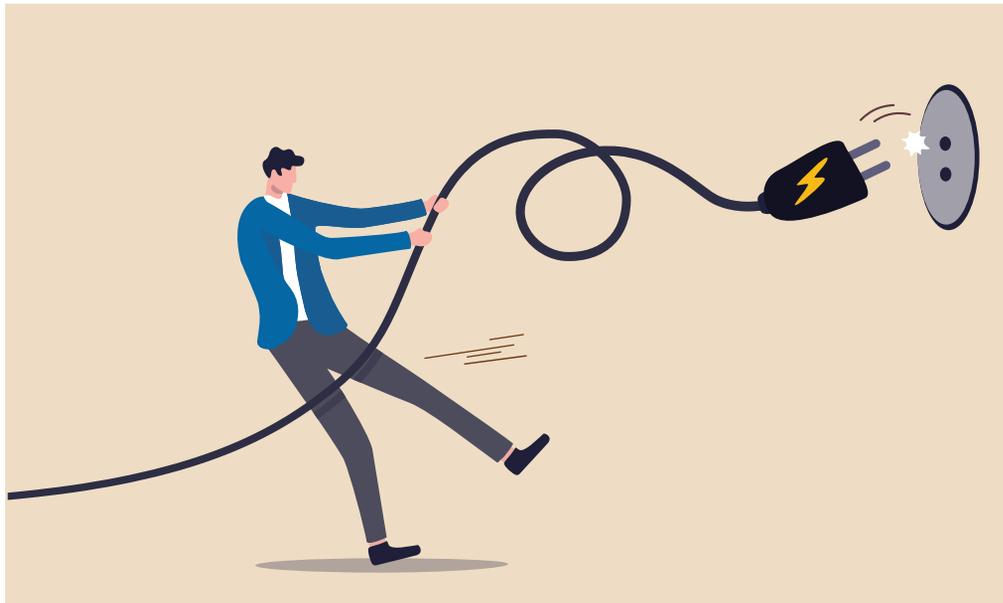
By Dylan Roche

If you're like most people, there's something you do excessively every day that's pretty bad for your health. Maybe not as bad as cigarettes or fast food. But cutting back on it might still be good for both your physical and mental wellbeing.

This unhealthy habit? Screen time. Think about how many collective hours you spend staring into your phone, tablet, or computer on any given day. But on National Day of Unplugging—recognized this year from sundown on Friday, March 5, to sundown on Saturday, March 6—people across the country will take a 24-hour break from all their tech devices.

Of course, it's not practical to swear off your gadgets all the time. But giving them up for a short period helps you realize your potential for going without them more often and ultimately achieve better tech-life balance.





Maybe you're already aware of the way your tech addiction affects your daily life. According to a January 2018 study published in *Digital Health*, one-third of adults surveyed admitted they had spent less time with friends and family because they were glued to their phones. Furthermore, one-fifth said a friend or family member had ignored them because that person was on their phone.

Poor tech-life balance affects our wellbeing and quality of life in some unexpected ways. Thinking of learning to unplug more often? Consider some of the ways your life might improve...

You'll be more active.

Less time in front of a screen means more time to get up and move around. You might not think you waste that much time scrolling through your phone, but a few minutes here and there can add up. This is especially true if you're opting to check your email or your messages throughout the

day. You might have heard of the term "nomophobia"—the fear of being unreachable. Let yourself overcome your fear and recognize that messages can wait. Use 10 or 20 minutes of downtime to go for a walk around the block. Your emails will be there when you get back.

And if you're somebody who is seriously connected to your phone, you might find that all the time you waste adds up. If you suddenly have an extra hour in your day, you can finally enjoy the full workout you always thought you were too busy to do.

You'll be less stressed.

Having constant connectivity was supposed to make our lives easier—instead, it has just made our lives harder. You might think that you're being productive when you're trying to shift between emails, text messages, web surfing, and whatever else you're doing on your phone. Instead, you're dividing your attention so much that you're not able to accomplish anything sufficiently.

Another stressor is the constant comparison with others. People post polished depictions of their lives on social media and it makes us feel as if our day-to-day activities pale in comparison. The result is a compromised sense of self-worth.

By unplugging, you remove yourself from all the distractions, both the professional and the social. It makes it much easier to focus on your task at hand. You'll get more accomplished and take a greater sense of satisfaction in it. If your project requires an electronic device, such as your computer, you can set up internet blockers to help you avoid social media sites and other black holes for mindless scrolling.

You'll get more sleep.

Electronics aren't just affecting your quality of sleep because you stay up late browsing through Pinterest. Electronics make it harder for you to fall asleep and stay asleep because they emit

what's known as blue light, wavelengths of light that increase your body's alertness. That's great during the day when you need to be awake and responsive—not so much at night. These wavelengths of light will also suppress your body's production of the sleep hormone melatonin.

Poor sleep leads people to be chronically exhausted and even anxious. While some people have opted to try special glasses that block blue light, or to turn their phone's settings to night mode, health experts recommend doing the obvious: avoiding screen time at night.

You'll be less strained.

Being off your phone just *feels* better. People have a tendency to crane over their phones, putting stress on their neck, back, and even their hands. Their posture suffers and they develop stiffness.

It's also not so great for your eyes. People who spend too much time looking at screens develop what's known as computer vision syndrome (CVS for short), which is marked by blurred vision, headaches, light sensitivity, and a stinging or burning sensation in the eyes.

Put your phone away—your neck, back, and eyes will thank you for it.

Want more insight into how constant connectivity is affecting your health, plus tips on how you can survive your tech-free 24 hours? Visit www.national-dayofunplugging.com.

Fitness Tips

STARTING A ROUTINE FOR SENIORS

By Dylan Roche

It's never too late to pursue physical fitness—in fact, exercise becomes even more important as you get older. That's because staying active helps offset some of the negative effects of aging, improves quality of life, and helps seniors remain independent. The American Academy of Family Physicians explains that exercise is good for strength, balance, energy levels, cognitive function, and even emotional well-being. It also helps stave off chronic conditions like heart disease and osteoporosis. Seniors who don't stay active find it harder to do daily tasks like going up stairs, carrying a heavy bag of groceries in from the car, or even walking without assistance.

But this doesn't mean seniors need to be training the same way they did when they were younger. The National Council on Aging recommends moderate exercise for at least 30 minutes a day, five days a week, including two days of muscle-strengthening activities that target all major muscle groups. The problem is that only one in three Americans over the age of 65 actually meet this recommendation.

If you're a senior who's looking to jump into a new workout program—or if you're encouraging an older relative to do so—bear in mind that it's not as easy (or as safe) to jump into a routine as it was at a younger age. The National Institute on Aging recommends talking to a doctor or health care provider first, especially if there are chronic conditions involved like heart disease, high blood pressure, diabetes, or arthritis. Exercise is still possible with any of these conditions (and these conditions will likely improve with regular exercise), but they do pose safety risks for anyone beginning new physical activity. This is especially true for anyone who has spent many years being sedentary.

Be sure to develop a varied exercise routine, one with activities that improve your endurance, strength, balance, and flexibility.

Endurance: These are the exercises that raise your heart rate and breathing—they're also known as aerobic or cardiovascular activities. They are good for improving your heart, lungs, and circulation, and increasing your energy levels. Great endurance exercises include: walking, bicycling, jogging, swimming, dancing, and recreational sports like tennis or basketball.

Strength: These are the activities that make your muscles stronger and help offset muscle loss as you age. Great strength-training exercises include: lifting weights, using resistance bands, and doing bodyweight exercises like pushups, sit-ups, or lunges.

Balance: These are recreational activities that force you to maintain and improve your stability, ultimately reducing risk of falls. Great activities for balance include: standing on one foot, walking heel-to-toe, and tai chi.

Flexibility: Flexibility exercises are the ones that keep your muscles loose and your body limber so you can move more easily. Great flexibility exercises include: stretching and/or yoga.

Here are two easy at-home exercises recommended by the National Institute on Aging. For more ideas, visit www.nia.nih.gov and select



"Exercise and Physical Activity" under the "Health Information" drop-down tab.

Wall Push

1. Stand facing a wall slightly more than an arm's length away.
2. With your feet shoulder-width apart, lean forward and place your palms against the wall.
3. Keeping your feet flat on the ground, bend your elbows and lean your body in as if you were trying to push the wall away from you.
4. Hold for five seconds before pushing yourself back to starting position.
5. Repeat 10 times or until fatigued. Be sure to maintain good form throughout each rep.

Overhead Arm Raise

1. Stand with your feet shoulder-width apart or sit comfortably on a chair with your feet flat on the floor. Hold a dumbbell in each hand, arms down by your side.
2. Raise the dumbbells up to shoulder level and hold them with your palms facing forward. Slowly raise both dumbbells over your head until your arms are straight.
3. Hold for one second before bending your elbows and lowering both weights down to shoulder level.
4. Repeat 10 times or until fatigued. Be sure to maintain good form throughout each rep.



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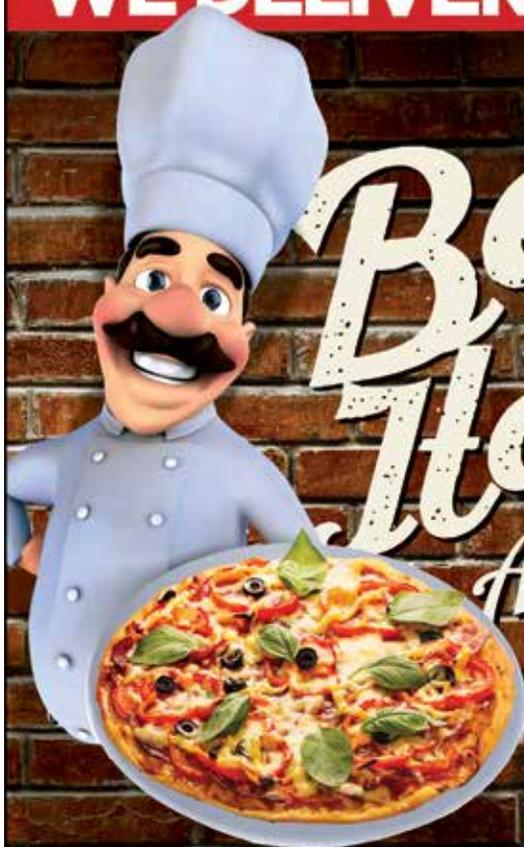
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DINING REVIEW

Italian Classics and a Few Surprises

By James Houck
Photography by Stephen Buchanan

Pasticcio is a neighborhood restaurant always at the ready to serve delicious, authentic, and fresh Italian cuisine and comfort dishes to its surrounding community. Did you forget to pull something out of the freezer the night before, for dinner today? No worries—take in a meal at Pasticcio. Are you running late to a dinner with friends and forgot to make an appetizer? Pasticcio can whip up yummy nibbles. Or, if like me and my family on one holiday evening, your plans unexpectedly shift and you have a car full of hungry kids and need to re-energize the troops, then call Pasticcio and put your faith in their take-out. Pasticcio has a full menu of Old Country classics and creative contemporary dishes, all available for dine in, take-out, and even delivery.

Though the current pandemic has certainly skewed business sideways for many of our beloved restaurants, those that have adapted by concentrating on a combination of these three dining options—with a renewed focus on take-out and delivery—are skirting by this unprecedented challenge, if not staring it down with their success altogether. That’s a long way of saying that Pasticcio is operating full speed ahead. When my family’s plans hit a halt (literally stuck in traffic en route to Lights on the Bay one December night), we hightailed a U-turn and made way back toward the lights of Westfield Annapolis, famished and tired from sitting in the car needlessly for an hour. My own bright light turned on, and I thought/said, “Hey, let’s try Pasticcio!” That was a good call, as it turns out. We reviewed the menu online, called in our order for take-out, and picked it up in about 20 minutes time. In fact, when I arrived for pick-up and walked inside the shop-

ping center storefront located behind the larger Westfield complex, I wasn’t alone in hitting up this three-year-old restaurant to hit the spot. A line of patrons—all there for take-out—waited patiently, but not long, to receive their orders. The kitchen was buzzing, the front of house service was attentive and courteous, and the food came out lightning quick. With food in hand, we galloped home to set up our dining spread.

It’s always fun to unbox a mass of take-out dishes across the dining table and settle in for a feast. All total, we ordered seven specialties and each appeared a colorful delight due to the freshness of ingredients, for which Pasticcio prides itself. Smatterings of green pesto, red marinara, and pink vodka sauce adorned several dishes. For starting appetizers (although let’s be honest, we dove into all dishes seemingly at once), we chose the Crab Arancini, Pesto Flatbread, and Grilled Sesame Shrimp.

The arancini (six pieces total) were delicious orbs of the famous Italian fried rice concoction, served with an accompanying cup of marinara for dipping. With pronounced blue crab flavor lacing the soft interior filling inside the crisp outer layer, each bite was pleasing in taste and texture. We chose a Pesto Flatbread to try Pasticcio's dough, the recipe for which is also used across the menu for pizzas (16 specialty pies available), strombolis, and calzones. The flatbread had an initial crunch and pillowy interior, and was topped with generous amounts of basil

pesto, mozzarella, and chunks of grilled chicken. Though we didn't sample the more popular pizzas that Pasticcio has become known for, this flatbread proved a smartly-sized and delicious introduction to its larger counterparts. The star of our appetizer show, however, was undoubtedly the Grilled Sesame Shrimp. Jumbo shrimp with telltale grill sears adorned deeply garlic-buttered and grilled toasts of Italian bread, with sprinkles of black and white sesame seeds and touches of a homemade dressing. The heavenly whole was a sum of savory parts. Well done.



Our main selections ran the gamut of Italian cuisine with Lobster Ravioli, Chicken Saltimbocca, Classic Lasagna, and Gnocchi in Vodka Sauce enticing us most—a little bit of everything, so to speak. The dishes made for a fun family-style course, in which we swapped, shared and ate these dishes to our bellies' content. The golden raviolis were large and filled-to-capacity with the sweet meat so often reserved for special occasions. Lightly dressed with a butter sauce, cherry tomatoes, and melted medallions of mozzarella, these raviolis hit high notes on the flavor scale. Meanwhile, we found the Saltimbocca a serviceable dish with excellent composition (bed of spaghetti topped with chicken paillards, prosciutto slices, spinach leaves, mozzarella—all dressed in a butter white wine sauce) but muted in flavor. In this case, I think there was a lack of added salt (actually a very good thing) by simply letting the prosciutto, butter, and mozzarella provide this flavor profile.

Lasagna was the choice of our eight-year-old daughter and a good, safe one at that (how can you go wrong with a classic dish?). The properly constructed layering of shingle-sized noodles, seasoned ground beef, and cheeses (ricotta, mozzarella), all drenched in a delectable marinara sauce, delivered savory and tangy flavor. Equally so for the potato-based "pasta," gnocchi, bathed in our choice of sauce, vodka—a creamy tomato base with the peppery notes that the spirit imbues. Simply delicious.

Having our fill—a very, very satiating fill—we packed away the remaining nibbles, to be had in the days after for lunch bites. With portions aplenty, we had enough food for a round two. I think a future trip to the restaurant will certainly be made and include even more Italian favorites (the menu is huge), selections of pizza, salad, perhaps a sub (hot/cold) or burger, and probably dessert. All of which can be catered for parties small to large. All in all, Pasticcio gave us what we hoped for and a few surprises.

Simple and Supreme Italian Fare

By Rita Calvert
Photography by Stephen Buchanan

Since 2017, owner Rik Squillari has drawn crowds to his Italian tavern, which is located off the beaten track from the Annapolis dining scene. Harvest Thyme in Davidsonville offers seasonal menus, creative offerings, plus Italian standards, which keep people coming back for cuisine made with effort and care.

Harvest Thyme deserves very high marks for its ambitious adaptation to the challenging COVID months, keeping up with many of its popular traditions like its extensive pizza menu, and also with its more complex offerings like the starter and entrees we chose this night. We also lucked out with exceptionally unusual Fall weather, which extended their highly suitable outdoor dining spread along the petite strip mall's sidewalks—just the right size tables and overhead lighting. Patio heaters at the ready assure outdoor comfort. Inside, business was brisk too, with tables adequately spread apart.



**HARVEST
THYME
TAVERN**

1251 West Central Avenue, Davidsonville
443-203-6846 | harvestthymetavern.com

We laughed at ourselves for stumbling a bit over a restaurant first; pointing our cell phones at the QR (quick response) code pasted on our table to access the menu—a novel safety step to eliminate the risk of disposable or sanitized menu. Don't forget your reading glasses.

Squillari takes pride in his wine offerings, as he should since he spent years in the business. With a unique formula, he offers bottled wine at retail prices, rather than restaurant markup, with a \$10 corkage fee. An entire wall of the interior is devoted to wine and bottles are available for purchase as are beers and spirits. The menu sports a simple but very nice selection of both reds and whites by the glass and an extensive list of bottles, which several tables around us were enjoying. My companion chose the Pinot Noir, currently an interesting one from Angels Ink, new on the menu since

our last visit. The Angels Ink hails from multiple Central Coast (CA) vineyards and complemented the meal well. It's on the light side, fruit-forward with berries and vanilla and a nice note from its oak aging. (Note that at the time of our visit, there were four other Pinot Noir choices by the bottle, and you can make a purchase in the retail shop, to be opened tableside for the corkage fee.)

If you prefer cocktails or beer, don't miss the options here. There are numerous craft beers, including a flight of draft beers, and creative cocktails, some with ingredients like local cider.

We had peeked at the menu before arriving and were ready to go with the evening's appetizer special; a trio of beautifully plump sea scallops in a lovely fennel, apple brandy cream sauce. Even without a specific seafood focus, Harvest Thyme knows



where to source its scallops. Absolutely the freshest and sublimely cooked—a feat that many eateries haven’t perfected. The fennel apple brandy sauce was novel and appropriately light. Our one wish for this otherwise wonderful starter was a lighter touch with the salt. The dish paired beautifully with a glass of Bohigas Cava from Catalunya, Spain. Fruity with hints of cinnamon, this sparkling wine has a light sugar content and feels dry, soft, and creamy. A festive way to begin the evening.

When last we were at Harvest Thyme we ate inside and after sitting through the aroma of pizza baking, we vowed we would come back and try one. So here we were ordering the Woodcutter Pizza featuring Sweet Italian Sausage, Applewood Bacon, and Wild Mushrooms. The crisp browned sausage and bacon were the stars on this pizza pie with a smear of tomato sauce and light sprinkling of cheese.

The day’s catch enticed me to try and it arrived as an enticing slab (rather than a filet) of Chilean Seabass leaning upon a bed of creamy polenta. The rich bacon and tomato reduction was a thick deep red sauce served in a side tiny crock with baby carrots as a vegetable. The half-inch thick steak of fin fish had a golden surface and was delightfully moist in the center.

My dining companion couldn’t decide at first between two Italian-leaning entrees: would it be the Pear and Ricotta Sacchetti or the special Braised Short Rib Ravioli? If “sacchetti” is new to you, it translates to beggar’s purses and sounds charming, especially as it’s served here with taleggio, prosciutto, and basil cream sauce. But the winner this night was the Ravioli with its most-exotic sounding flair: wild Hen of the Woods Mushroom Demi-Glace Cream, topped with Venison Ragout and Fresh Herbs.

Definitely a dish to leave to the experts at Harvest Thyme. We learned that the complex demi-glace consists of veal bones cooked in stock for 24 hours and then reduced to a “master” base sauce for the other ingredients. Very unusual and delicious, and a most generous serving of very fresh tasting raviolis.

Supremely satisfied, we still wanted a taste of something sweet and decided on the Peanut Butter Pie, which

was described as an immense Reese’s Peanut Butter cup. It was a thick wedge of what tasted like peanut butter cheesecake on rich chocolate cookie crumb crust finished by a quarter-inch thick fudge ganache top layer. The rosette of whipped cream garnished the opulent dessert. The excellent decaf coffee deserves a nod—I almost never like after dinner coffee anywhere and this really was good—enough to ask for a refill.





Not All Heroes Wear Capes

We want to join the round of applause that Feed Anne Arundel—founded by Monica Alvarado, owner of **Bread and Butter Kitchen** in Eastport—has gotten for their incredible work in connecting dozens of area restaurants with the hungry people in our community by raising money to purchase meals from local restaurants (helping them out in this difficult time) and giving them to those in need. Alvarado was honored with the inaugural Annapolis Person of the Year award, and Anne Arundel County provided a \$1 million grant to support the effort. You can support it, too, by making a donation at feedannearundel.org.

DINING TRENDS

Savor the Chesapeake

A CULINARY COMPENDIUM OF RESTAURANT, FOOD, AND BEVERAGE NEWS AND TRENDS FROM THE CHESAPEAKE REGION

By Kelsey Casselbury

Hellos and Goodbyes

We love seeing new companies open their doors, but it's so bittersweet when you also say goodbye to some favorites.

From fresh bread to unique breakfast options to lunch sandwiches, the menu at Annapolis' **In Grano Bistro and Bakery** sounds like a dream (particularly the Chinese-Stuffed Flatbread, made with pulled pork, scrambled eggs and a ginger sambas dipping sauce). Led by Adam Pusateri and Pericles Lewnes, In Grano—located in Annapolis Technology Park in the former location of Katana Sushi—also features coffee of all sorts (including some intriguing flavors of lattes, such as Lavender and Chai Spice) and plans to offer beer, wine, cocktails, and sake in the future. **302 Harry S. Truman Parkway, Suite H, Annapolis | ingranobakery.com**

It looks like **Phillips Seafood** wants to reinstate its presence in downtown Annapolis, but not to its Dock Street location that closed in 2015 (and, before that, in 2009). Instead, the Maryland mainstay has submitted a beer, wine, and liquor license for 110 Compromise Street, where they want to serve crabs fresh from the dock outside the restaurant. It's TBD on whether the county will allow that, so check back! www.phillipsseafood.com

There can never be enough coffee shops, so let's give a shout of excitement for Severna Park's **The Big Bean**, which is opening a second location on Bestgate Road in Annapolis this spring. In addition to the menu that you



know and love, this location plans to serve nitro coffee on tap and cold brew options. **558 B&A Boulevard, Severna Park | 888 Bestgate Road, Annapolis (coming soon) | www.thebigbean.com**

If you like beer, Anne Arundel's West County is the place to be—**Pherm**, a new Gambrills brewery, has joined Chesepiooc in Crofton and Crooked Crab in Odenton to make a trifecta of hops in the area. Owners Billy Abbott and Henry Jager named the brewery after fermentation (which is how beer is made) and the band Phish, and they've started out strong with a bevy of brews on tap, including IPAs, a pilsner, sours, and more—in other words, something for everybody. **1041 MD-3, Gambrills | phermbrewing.com**

Other West County news isn't quite so happy—**Houlihan's**, part of a national chain of restaurants, closed its doors at the end of 2020, due to coronavirus-related financial losses. Additionally, according to plans submitted to the county, it seems as if Nautilus Diner—a Crofton-area pillar—will be demolished in the future and replaced with a Sheetz gas station and convenience store. The project is in its early stages, so more details are sure to come.

Easton residents got a happy surprise when **Old Mill Deli**, which permanently closed (in theory) last fall, announced that it would reopen on February 1. The deli serves a variety of breakfast and lunch options, with ever-changing lunch specials. **1021 North Washington Street, Easton | 410-822-9613**



In the Kitchen: Feeling Saucy

There's a holiday for every day, week, and month of the year, and most of them are quite suspect (who declares these holidays, anyway?) But, it's kind of fun to just go with it, so let's talk sauces in honor of National Sauce Month.

Most cooks know already about the five French mother sauces: Béchamel, Velouté, Espagnole, Tomato, and Hollandaise. If you love to cook and haven't mastered these yet, what are you waiting for? If they're old-hat to you, though, here are three more versatile sauces that you should have in your repertoire:

Chimichurri. Similar to pesto, this Argentinian sauce is an uncooked blend of herbs (usually parsley), olive oil, garlic, vinegar and chilies that's traditionally used on steak, but is dazzling on pretty much anything from chicken to vegetables to rice.

Barbecue. Skip the bottled stuff—homemade barbecue sauce is super-simple (and much lower in added sugar). Recipes vary, but it's typically a combo of tomato puree (or ketchup), molasses, apple cider vinegar, Worcestershire sauce, and seasonings.

Satay. Also known as peanut sauce, satay originated in Indonesia and is made with ground peanuts or peanut butter, coconut milk, soy sauce, brown sugar, and lime juice at its base, but some cooks also add fish sauce, tamarind, curry powder, and red pepper flakes or other spice.

In case you're wondering, there are other food-themed celebrations a-plenty in March—it's also National Fresh Celery Month, Noodle Month, Flour Month, Frozen Food Month, and Peanut Month.

From the Bar: Gin

Before you say it, stop—gin does *not* taste like a pine tree in a glass. If you're sticking to that sentiment, you probably haven't sampled a wide variety of the spirit. Sure, the flavor profile is rooted in juniper berries (which, admittedly, *do* come from a conifer), but distillers these days experiment with all sorts of ingredients that can really affect the finished product. To prove that not all gins are created equal, the spirit is separated into four distinct varieties:

LONDON DRY. Originating in England but produced globally, this is the most juniper-heavy type of gin, and it's free from artificial flavoring. It must be made with a neutral base and ring in at a minimum of 40 percent ABV. *Use it in a: Gin and Tonic*

PLYMOUTH. Both a style of gin and the name of a distillery in the UK (the only one that produces this style), this is drier than London Dry and offers up some citrus at the front and some spice at the back. The

juniper isn't quite as prominent. The distillery is also the source of the higher-proof Navy-Strength gin (the British Royal Navy loved it). *Use it in a: Martini (which absolutely should be made with gin, not vodka)*

OLD TOM. This stuff is a bit sweeter, thanks to the licorice in the distillation (but it doesn't taste like licorice, thankfully). Sometimes it's aged in barrels, which can greatly influence the flavor. *Use it in a: Tom Collins*

GENEVEER. This is the OG of gin, dating back to the 16th century in Holland (though some may claim it's not a gin at all but its own distinct spirit). The base grains are malted, like in whiskey distillation, which produces a richer flavor. You're not going to taste citrus, and you won't get as much juniper. *Use it in a: Gin Old-Fashioned*

All this being said, American distilleries are playing with the definition of gin and expanding what sort of flavors can accompany (or perhaps even mask) the juniper. Don't believe us? Try one out.

Pot O' Gold

Serves 1

1 ounce lemon juice
1 ounce raw honey
1 ounce gin*

Combine the ingredients in a shaker with ice and strain into a lowball glass filled with ice.

*Recipe from Gray Whale Gin (www.graywhalegin.com), which supports ocean conservation with each bottle sold—meaning you can feel even better while sipping your cocktail.



Have culinary news to share?

Send an email to Kelsey Casselbury at kcasselbury@whatsupmag.com.

Dining Guide

Advertisers Listed in Red

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

📞 Reservations

🍷 Full bar

👨‍👩‍👧 Family Friendly

🌊 Water View

☀️ Outdoor Seating

🎵 Live Music

🐾 Dog Friendly

👑 Best of 2020 Winner

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; Buddysonline.com; Seafood; lunch, dinner \$\$\$ 🍷 🎵 🐾

Café Normandie

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

Castlebay Irish Pub 1

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

Chick & Ruth's Deli

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

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 \$\$\$ 🍷 🍷 🍷

Dry 85

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

Federal House Bar & Grille

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

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 🍷 🍷 🍷

Galway Bay Irish Restaurant & Pub

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

Harry Browne's

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

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 \$\$\$ 🍷 🍷 🍷

Latitude 38

12 Dock Street, Annapolis; 667-204-2282; Latitude38waterfront.com; American; lunch, dinner, Sunday brunch \$\$\$, 🍷 🍷 🍷 🍷 🍷

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 \$\$\$ 🍷 🍷 🍷

Middleton Tavern

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

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 \$\$\$ 🍷 🍷 🍷

Osteria 177

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

Preserve

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

TSUNAMI
"First time patron and can't believe how much I have been missing out. Even decided to stick around for dessert and what a treat!" –Zach Tucker **WINNER**

Pusser's Caribbean Grille

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

Red Red Wine Bar

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

Reynolds Tavern

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

Sakura Café

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

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 \$\$\$ 🍷 🍷 🍷

Upper Annapolis

49 West, Coffeebar, Winebar & Gallery

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

Azure

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

Carpaccio Tuscan Kitchen & Wine Bar

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

El Toro Bravo

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

Fado Irish Pub

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

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 \$\$ 🍷 🍴 🍷

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 \$ 🍷 🍴 🍷

Double T Diner

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 \$\$\$ 🍷 🍴 🍷 🐾 🐾

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 \$\$\$ 📞 🍷 🍴 🍷 🐾 🐾

Julep Southern Kitchen & Bar

2207 Forest Drive; Unit #2 Annapolis, Md; Julepannapolis.com; 410-571-3923; American; 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 \$\$\$ 🍷 🍴 🍷 🐾 🐾

Lures

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

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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 \$\$ 🍷 🍴

Paladar Latin Kitchen & Rum Bar

1905 Towne Centre Boulevard, Ste. 100, Annapolis; 410-897-1022; Paladarlatickitchen.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 Fresh Italian Kitchen

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

Ports of Call

210 Holiday Court, Annapolis; 410-573-1350; Doubletreannapolis.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, Sinfronterascafe.com, Mexican; lunch, dinner, Saturday and Sunday breakfast \$\$ 🍴 🍷

Smashing Grapes Kitchen and Wine Bar

177 Jennifer Road, Annapolis, 410-266-7474 Smashinggrapes.com; Mediterranean and California Coastal cuisines, lunch and dinner \$\$, 🍷 🍴 🍷 🍴

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 / Bay Ridge

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 \$\$ 🍷 🍴 🍷 🍴 🍷

Bakers & Co.

618 Chesapeake Avenue, Annapolis; 410-280-1119; Bakersandco.com; Bakery, café; Breakfast \$

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 \$\$ 🍴 🍷

Carrol's Creek

410 Severn Avenue, Annapolis; 410-263-8102; Carrolscreek.com; Seafood; lunch, dinner, Sunday brunch \$\$ 🍷 🍴 🍷 🍴 🍷

Chart House

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; Roccoispizzashop.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; Sammyspizzakitchen.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; Theallamericansteakhouse.com; American; lunch, dinner \$\$ 🍴

Bayside Inn

1246 Mayo Road, Edgewater; 410-956-2722; American, Seafood; breakfast, lunch, dinner \$\$ 🍴 🍷 🍴

Broadneck Grill & Cantina

74 Central Avenue West, Edgewater; 410-956-3366; Broadneckgrill.com; American and Mexican Cuisine; lunch, dinner \$ 🍷 🍴 🍷

DINING GUIDE

BLACKWALL HITCH

"Ate here for dinner Friday night, loved it so much we attended brunch the next morning." —Jackie Rollings

Chad's BBQ

158 W Central Ave, Edgewater; 410-956-7774; chadsbbq.com; Authentic smoked barbeque; lunch, dinner \$

Deale Umai Sushi House

657 Deale Rd, Deale; 410-867-4433; Sushi, lunch, dinner \$\$ *

Dockside Restaurant & Sports Bar

421 Deale Rd, Tracy's Landing; 410-867-1138; www.docksiderestaurantmd.com; American, Seafood; breakfast, lunch, dinner \$\$ *

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; Fujisteakhousemd.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; Harvestthymetavern.com; American; lunch, happy hour, dinner \$

Hispa Restaurant

183 Mayo Road, Edgewater; 410-956-7205; Latin American; breakfast, lunch, dinner \$

JesseJay's Latin Inspired Kitchen

5471 Muddy Creek Rd, Churchton, 240-903-8100, jessejays.com; Latin, 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 \$\$

Pier Oyster Bar

48 South River Road, Edgewater; 443-837-6057; Coconutjoesusa.com; Caribbean; lunch, dinner, late-night \$\$

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 \$

Senor's Chile

105 Mayo Rd, Edgewater; 410-216-2687, senorschile.com, Mexican, 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 \$\$

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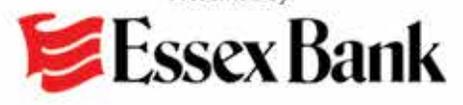


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TOPICS

MARCH 4:

Beef and Pork from Pasture to Plate

MARCH 18:

Julie Child Recipe Night

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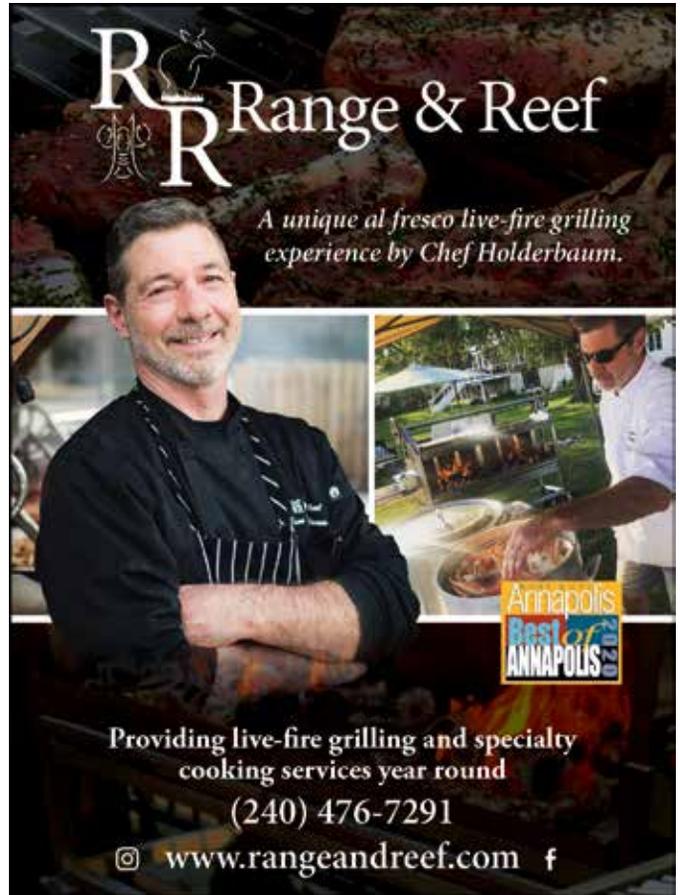
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Where's Wilma?

FIND WILMA AND WIN!

March comes in like a lion and goes out like a lamb. In between the mixed weather and transition from winter to spring, our faithful flying mascot Wilma soars the skies, dipping in and out of towns far and wide across the Chesapeake region, ever-searching for great dining, shopping, and services. Where will she pop up next?

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 for another opportunity to win a prize.

Congratulations to this month's winner: Miranda Twardowski of Crownsville, who won a \$50 gift certificate to a local restaurant.

Mail entries to: Where's Wilma? Annapolis, 201 Defense Highway, Ste. 203, Annapolis, MD 21401 or fill out the form at whatsupmag.com/promotions



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Entries must be received by March 31, 2021. 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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