

WHAT'S UP?

annapolis

HOME GROWN
LOCALLY OWNED
• MIDDLETOWN • ANNAPOLIS • CENTRAL SHORE • WESTPORT • PREGO

REAL ESTATE

Local Agents
Share Their
Opinions and
Experiences
With Our
Market



**GORGEOUS
GARDENS
THAT INSPIRE!**
13 MUST-VISIT
REGIONAL GEMS

**WE ARE
ENTERTAINED!**
AUGUST
EVENTS THAT
EXCITE US

**TIDEWATER
TRADITIONAL
LIVES ON
INSIDE A STUNNING
WYE RIVER HOME**

WHAT'S UP? MEDIA AUGUST 2025

\$4.95

0 74851 08748 0 08

BEAUTY IN BALANCE

Considering a change? Whether you're refining your profile or restoring harmony to your features, **rhinoplasty** can be a subtle yet powerful step toward feeling more like you.

At **Sandel Duggal Plastic Surgery**, we specialize in **natural-looking, confidence-boosting results tailored to every age** — with a growing number of young adults choosing to invest in themselves now, for a lifetime of confidence.

Our Rhinoplasty Services Include:

- Cosmetic Rhinoplasty
- Functional Nasal Surgery
(for breathing improvement)
- Ethnic Rhinoplasty
- Teen & Young Adult Rhinoplasty
- Revision Rhinoplasty
- Liquid Rhinoplasty



► **What Sets Us Apart:**

Board-Certified Facial Plastic Surgeon
Custom Surgical Planning & 3D Imaging
Natural Results
Thoughtful Approach
Trusted by Patients Across Generations

Schedule your private consultation today.

104 Ridgely Ave.
Annapolis, MD
410.266.7120
sandelduggal.com



SANDEL DUGGAL
PLASTIC SURGERY



Annapolis' Premier Medical Spa!
WEST ANNAPOLIS MEDICAL SPA
AT SANDEL DUGGAL PLASTIC SURGERY

Regain Your Smile & Confidence

with Expert Implant and Sedation Dentistry

Missing teeth? Dental anxiety? Struggling with dentures? You're not alone. We specialize in life-changing dental solutions—permanently replacing teeth and restoring smiles with expert implant and sedation dentistry.



Dr. Kian Djawdan
Board Certified ABOI



American Board of
Oral Implantology

Dr. Kian Djawdan is a **Board-Certified Implant Dentist** with 30+ years of experience helping adults with missing teeth, failing dental work, and severe dental anxiety. Patients trust us because we handle their **entire treatment under one roof**—no need to see multiple specialists.

Patient Testimonial: "Dr. Djawdan and his staff are always kind, informative, and competent. Dr. Djawdan has been able to adjust and repair problems that other dentists caused or could not address."

Call or Text 410-266-7645 Today

for Your Free Smile Consultation—No Pressure, Just Solutions!

- ✓ **30+ Years of Experience**
Expertise in permanently replacing missing teeth with beautiful, natural-looking results.
- ✓ **Board-Certified Precision**
One of the few **Board-Certified Implant Dentists** in the area, offering trusted, expert care.
- ✓ **All-in-One Treatment**
Integrated dental solutions without the need to see multiple providers.
- ✓ **Advanced Sedation Options**
IV sedation allows patients to sleep through treatment and wake up to a new smile.

Djawdan Center
for Implant and Restorative Dentistry

Restoring Hope & Confidence

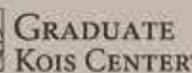
133 Defense Hwy, Suite 210
Annapolis, Maryland 21401

410.266.7645

www.smileannapolis.com



Our Professional
Training & Dental
Credentials





1604 Winchester Road
\$19,995,000



UNDER CONTRACT

948 Melvin Road
\$12,500,000



1900 Carrollton Road
\$8,995,000



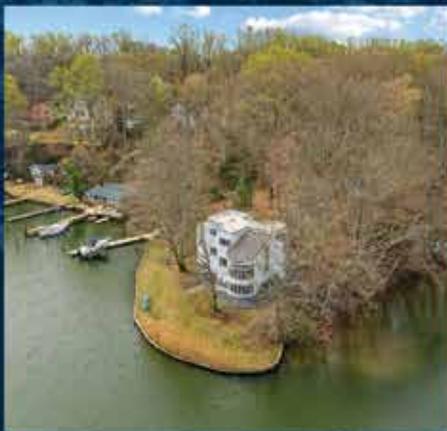
54 River Drive
\$3,995,000



917 Childs Point Rd.
\$3,700,000



145 Spa Drive
\$3,150,000



378 Forest Beach Rd.
\$2,450,000



2175 Chesapeake Harbour Dr.
\$2,595,000



3399 Pocahontas Dr.
\$2,575,000



For Those Seeking The Exceptional • Visit BradKappel.com

100% ★★★★★ 5-STAR REVIEWS



806 Coachway
\$7,850,000



1241 Cherry Tree Lane
\$2,675,000



1603 Upton Scott Way
\$1,925,000



Brad Kappel
Executive Vice President

M + 410-279-9476
O + 410-280-5600
brad.kappel@sothebysrealty.com
bradkappel.com

Annapolis Brokerage
209 Main Street
Annapolis, MD 21401

Make Your Move in 2025!
Visit BradKappel.com



©2025 Sotheby's International Realty Affiliates LLC. All Rights Reserved. Sotheby's International Realty® is a licensed trademark to Sotheby's International Realty Affiliates LLC. Each Office is Independently Owned And Operated. SIRT

The Face of Refinement



INSIDE THE ARTISTRY AND PRECISION OF DR. BRYAN AMBRO, ANNAPOLIS'S PREMIER FACIAL PLASTIC & RECONSTRUCTIVE SURGEON

In a world where confidence is closely tied to the mirror, few understand the power of the face quite like Dr. Bryan Ambro. Double board-certified in Facial Plastic and Reconstructive Surgery and Otolaryngology–Head and Neck Surgery, Dr. Ambro has become a trusted name in Maryland and beyond for his ability to restore not only facial harmony—but also self-assurance.

At Annapolis Plastic Surgery, he's known for marrying art and science. Whether refining a nose after trauma, reconstructing delicate tissue post-skin cancer removal, or performing a deep-plane facelift to subtly turn back time, Dr. Ambro's work is marked by precision, restraint, and intention.

His approach is never one-size-fits-all. Instead, it's deeply personal. Every consultation begins with careful listening—understanding not just the face, but the person behind it. "My goal is to restore function and beauty without ever compromising what makes someone uniquely themselves," Dr. Ambro shares.

With more than two decades of experience and thousands of facial surgeries to his name, Dr. Ambro has built a reputation for excellence in procedures such as rhinoplasty, MOHS reconstruction, facial reanimation, and revision surgery.

He's often the surgeon patients turn to when they feel like they've run out of options—or when they're ready to do it right the first time.

But what sets him apart isn't just surgical talent—it's presence. Dr. Ambro is calm, approachable, and meticulous. He partners closely with his patients, explaining every detail and setting clear expectations. In his hands, patients feel safe, seen, and understood.

And for those seeking rejuvenation rather than reconstruction, his expertise in deep facial anatomy elevates even non-surgical treatments. A subtle lift, a natural contour, a restoration of volume—everything he does is guided by a trained eye for proportion and an artist's hand.

His results speak softly. There's no overdone or obvious work here—just elegant, timeless outcomes that blend seamlessly with the patient's natural features.

To schedule a consultation with Dr. Ambro, visit annapolisplasticsurgery.com or call Annapolis Plastic Surgery at (410) 266-7215.



Schedule a consultation today at: (410) 266-7215

2002 Medical Parkway, Suite 215, Annapolis, MD
annapolisplasticsurgery.com

JAMES E. CHAPPELL, MD, FACS

Board Certified in Plastic Surgery by the American Board of Plastic Surgery

BRYAN T. AMBRO, MD, MS

Board Certified, Facial Plastic Surgeon

CAROLINE SIMM, CRNP



From Restoration to Rebirth

Reconstructive surgery is one of Dr. Ambro's most meaningful specialties. Whether it's repairing a defect after skin cancer removal or restoring facial balance after paralysis, these are procedures that change lives. And for Dr. Ambro, the reward isn't just technical success—it's watching patients walk out of his office with a renewed sense of confidence.

When Skill Meets Soul

At Annapolis Plastic Surgery, facial plastic surgery isn't about vanity—it's about identity, empowerment, and reclaiming what life or illness may have taken away. And at the center of it all is a surgeon who sees the face not just as anatomy, but as a story. With Dr. Ambro, that story is always in good hands.



Meet Amy Murray, RN, BSN

A TRUSTED HAND IN AESTHETICS AND A NATURAL EXTENSION OF THE EXPERT CARE ANNAPOLIS PLASTIC SURGERY IS KNOWN FOR, AMY MURRAY BRINGS OVER 13 YEARS OF NURSING EXPERIENCE—AND AN ARTIST'S EYE—TO EVERY PATIENT ENCOUNTER.

With a background deeply rooted in plastic surgery and a passion for aesthetic medicine, Amy specializes in injectables, laser treatments, body contouring, and more. Her approach is grounded in precision, empathy, and a commitment to natural-looking results that enhance each patient's unique beauty. Warm, meticulous, and deeply attuned to her craft, Amy embodies the same thoughtful, elevated care that defines the entire Annapolis Plastic Surgery team.



MANY AGENTS.
MANY HOUSES.
MANY STEPS.
MANY CALLS.
MANY QUESTIONS.

ONE

SOLUTION

LONG &
FOSTER®
REAL ESTATE





#1

IN ANNE ARUNDEL COUNTY*

Annapolis Bestgate
711 Bestgate Road
410-224-0600

Annapolis Eastport
320 Sixth Street
410-260-2800

Annapolis Fine Homes
145 Main Street
410-263-3400

Severna Park
541-B Baltimore Annapolis Blvd
410-544-4000

* Source: Supporting Data from BRIGHTMLS 04/01/24 - 03/31/25





Lynch Drive, Arnold | \$2,800,000



Oak Grove Circle, Severna Park | \$1,995,000



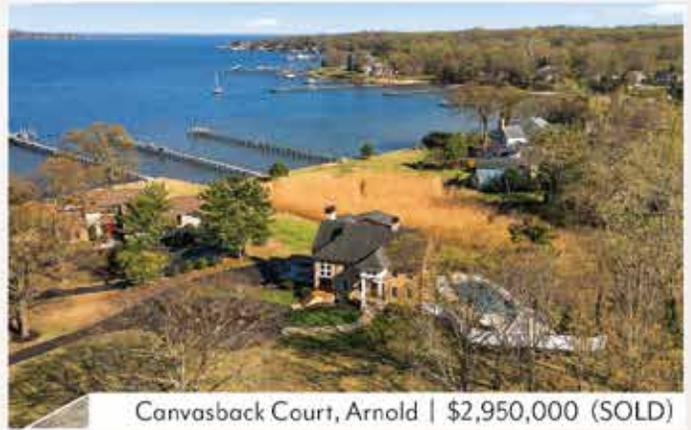
Springdale Avenue, Annapolis | \$1,495,000 (under contract)



Eagle Hill Road, Pasadena | \$4,500,000 (under contract)



Asquithoaks Lane, Arnold | \$1,475,000 (under contract)



Canvasback Court, Arnold | \$2,950,000 (SOLD)



Marinaview Dive, Arnold | \$1,850,000 (under contract)



Southdown Road, Edgewater | \$3,025,000 (SOLD)

WE SELL THE FINEST HOMES... YOURS



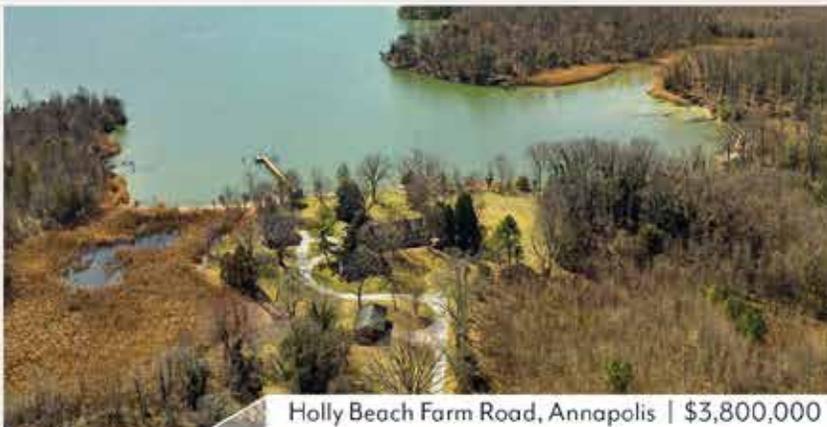
Boone Trail, Severna Park | \$3,500,000 *Orso Exclusive*



Doris Drive, Arnold | \$1,350,000 (under contract)



Dividing Road, Severna Park | \$1,600,000 (under contract)



Holly Beach Farm Road, Annapolis | \$3,800,000



Boone Trail, Severna Park | \$2,275,000 (under contract)

#1 AT WHAT MATTERS MOST



"We had a very unique selling/buying situation juggling 3 houses and David and his team were outstanding. They were there to answer any questions, and guide us through our new home purchase on the water. We always felt in good hands and looking back realized we were so lucky to have worked with this team. HIGHLY recommend." —Kasey J.



"Nobody is better! They sold our home in 24 hours for a neighborhood record while always being available and always finding a way to get the job done! I will go to them the next time we move." —David E.



"David Orso and his team were tremendous to work with on both the sale of our home and purchase of new home. The knowledge of the local market is above and beyond. Would highly recommend David and his team." —Michelle D.



"David Orso and his team did an excellent job down to the smallest detail. Their knowledge of the market and how to professionally manage a sale were outstanding. We had so many firms to select from, interviewed several, and were thankful we selected David Orso to handle such an important transaction. Kudos to David and his staff for a job well done!!" —Brenda T.



"David Orso knows his marketplace and knows his buyers/sellers. He created a unique game plan for me and was willing to make changes as different conditions arose along the way. He stayed on top of the sale situation and stayed close to me throughout which I greatly appreciated. He's a true professional always who has the best interest of his client in mind. He and his team were excellent to work with." —Craig L.



"David Orso and his team are amazing! They were side by side us through every step of the process before listing our house and then the entire sales process. Everyone answers you immediately and always has an answer for your question or problem. Their advice is sound and confident with experience and knowledge. They are absolutely incredible to work with, great personalities, and make you feel at ease in one of the most stressful times a person can experience. I highly recommend The David Orso Team!!" —Maggie W.



"David is the ultimate Realtor. He loves what he does and it shows. We have used David and his team for the sale of two houses and the purchase of the recent house. I would recommend David and his team to anyone. Thank you for making a smooth process!" —Niles A.

HAPPY CLIENTS



Meet David

For the last 22 years, David Orso has served the real estate needs of over 1500 families in the Annapolis area. David is peerless as the top-selling agent in Anne Arundel County in total sales since 2013. An obsession with the client's needs have led to curated systems for maximum results with minimal stress. David's educational foundation in Psychology, an MBA in Strategic Marketing and negotiation training from Harvard University is tailor-made to give his clients a competitive advantage.

A reputation built on superior real estate RESULTS;
David has hundreds of unsolicited
FIVE STAR reviews from happy clients.

Consider a confidential conversation with David when you are ready to take the next step in your real estate journey. His professional and approachable style will showcase the substantial value he can add to your real estate journey.



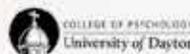
DAVID ORSO
BERKSHIRE HATHAWAY HOMESERVICES
PENFED REALTY

443.372.7171 -o • 443.691.0838 -m

8 Evergreen Road
Severna Park, MD 21146

1997 Annapolis Exchange Parkway
Annapolis, MD 21401

DAVIDORSO.COM



Skin Wellness *md*

skinwellnessmd.com

EXPERIENCE. PRECISION. NATURAL BEAUTY.

For nearly 15 years, **Skin Wellness MD** has been the trusted destination for expert injectables, delivering beautiful, natural-looking results. Our team specializes in **Botox, Dysport, dermal and lip fillers, and Skinvive**, combining artistry with medical expertise to refine and refresh your appearance.

What sets us apart? Our meticulous attention to detail, commitment to a natural approach, and dedication to enhancing your unique beauty – never overdone, always just right. Experience the difference of expert care – book your complimentary consultation today!

NATURAL RESULTS



RETORE & REFRESH: FALL LASER SPECIALS ARE COMING

Summer may be ending, but glowing skin is just beginning! Fall is the perfect time to erase sun damage & refresh your complexion with our most advanced laser treatments.

Exclusive specials on BBL, BBL HERO, the HALO Laser, and more are coming this September!



WHY SKIN WELLNESS MD?

The team at Skin Wellness MD is comprised of highly trained medical professionals who specialize in the latest aesthetic technologies & techniques.

With over 20 years of collective experience, the team shares the goal of providing patients with the highest quality of cosmetic care in the industry.

SEE OUR RESULTS



Call us today to schedule your consult

COMPLIMENTARY
CONSULTATIONS

410-224-2400



127 Lubrano Drive, Suite 101, Annapolis, MD 21401
kim@skinwellnessmd.com | 410-224-2400



Oral Surgery Specialists

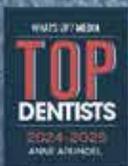
SKILLED | BOARD CERTIFIED | PROGRESSIVE | ARTISTIC

Trained Minds...Caring Hands



Drs. Chris Chambers, Neil Sullivan, Kurt Jones, Borek Hlousek, Cliff Walzer, and Kenneth Kufta are all Board Certified Oral and Maxillofacial Surgeons that specialize in:

Dental Implant Surgery • Dental Implant Placement for Same Day Teeth • Wisdom Teeth Removal
Orthognathic Surgery (Corrective Jaw Surgery) • General Anesthesia • Oral Pathology



Annapolis
Pasadena



Kent Island
Waugh Chapel



Please call or visit our website at www.annapolisOSS.com | 410-268-7790

Now Selling - Sunset Wharf

Waterfront Luxury on the Eastern Shore



2-4 bedrooms units, starting at \$2,350,000



Luxury finishes, spa, restaurants and marina access



Visit Sunset-Wharf.com • Visit BradKappel.com

©2025 Sotheby's International Realty Affiliates LLC. All Rights Reserved. Sotheby's International Realty® is a licensed trademark to Sotheby's International Realty Affiliates LLC. Each Office Is Independently Owned And Operated. SIRI





Now Selling: Phase One of **Sunset Wharf** – an exclusive Brad Kappel Team offering on Maryland's Eastern Shore. Located in the gated Bay Bridge Marina, this new waterfront community blends Chesapeake charm with modern luxury. Units starting at \$2,350,000.

Each designer-appointed duplex offers:

- Open-concept living with high-end finishes
- Panoramic water views from every level
- Private marina access for effortless boating
- Restaurants, spa, & community amenities
- Prime location just minutes to Annapolis and the Bay Bridge



UNDER CONSTRUCTION NOW SPRING 2026 DELIVERY

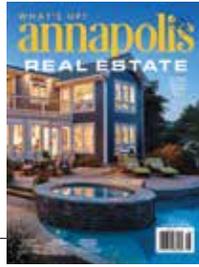
New Hotel Coming Soon - Opening July 4, 2026



Brad Kappel
Executive Vice President
m +1 410 279 9476
o +1 410 280 5600
brad.kappel@sothebysrealty.com
bradkappel.com
Annapolis Brokerage
209 Main Street
Annapolis, MD 21401
Maryland's #1 Waterfront Team



Contents



AUGUST 2025

◀ **On the Cover:** Realtors share their insights into the local market. Photo courtesy HD Squared Architects. Design by August Schwartz *What's Up? Annapolis* online at whatsupmag.com. ♻️ Please recycle this magazine.

Arts & Culture

26 Events Exciting activities to enjoy this month BY CALI SCHWERDT-FEGER

32 Music Annapolis Symphony Orchestra Tunes Up, Reaches Out BY CAROL DENNY

34 Attractions Inspirations: Visiting Local & Regional Gardens BY JANICE F. BOOTH

36 Social Photographs of recent charity events

42 Business & Community Local business and community news

46 Charity Annapolis Dragon Boat Club BY LISA A. LEWIS

50 Education Student-athlete Jaden McDuffie of South River High School BY TOM WORG

52 Interview Navy Football's Rayuan Lane Leaps to the NFL BY TOM WORG



96



34



81



88



56

Home & Garden

96 Featured Home: Reflections on Casual Elegance showcases how Tidewater architecture was incorporated into a new build that will house a next-generation Eastern Shore family BY LISA J. GOTTO

106 Interior: Things Are Looking Up! presents five fabulous "fifth wall" ceiling treatments BY LISA J. GOTTO

112 Suburban Serenity and Style reviews a \$1.6M Arts & Crafts style home in the Davidsonville zip code BY LISA J. GOTTO

118 Eastport Dream Home presents an 1,800-square foot charmer in the quaint, maritime neighborhood that recently sold for just over \$1M BY LISA J. GOTTO

Features

56 Real Estate Perspectives prospects for real answers from local Realtors about the current real estate market, tips for buyers and sellers, and what resources are available to all parties

◀ **78 Best of Weddings 2025** reveals the winning local businesses in our second annual campaign for the wedding industry

81 The Flair of Fermentation explores how this food preservation technique has become a culinary craze, and introduces locals who have been at it for some time already BY RITA CALVERT

88 Let's Go for a Boat Ride navigates the myriad options for enjoying the sights of "America's Sailing Capital" and beyond by water BY GARY JOBSON

WHAT'S UP?
annapolis

Publisher & President

Veronica Tovey (x1102)

Editorial Director

James Houck (x1104)

COO & Director of Advertising

Ashley Raymond (x1115)

Contributing Editors

Lisa J. Gotto, Dylan Roche

Contributing Writers

Janice F. Booth, Rita Calvert,
Carol Denny, Gary Jobson,
Lisa A. Lewis, Mark Croatti,
Tom Worgo

Contributing Photographers

Keyanna Bowen, Alison Harbaugh,
Tony Lewis, Jr., Justin Tsucalas,
Laura Weigmann, Nathan Winn

Art Director

August Schwartz (x1119)

Graphic Designers

Matt D'Adamo (x1117), Lauren Ropel (x1123)

Web Content Specialist

Arden Haley

Production Coordinator

Amanda Stepka

Social & Entertainment Media Associate

Cali Schwerdtfeger

Senior Account Executive

Kathy Sauve (x1107)

Account Executives

Beth Kuhl (x1112) Nina Peake (x1106),
Haley Raymond, Michelle Roe (x1113)

Sales Assistant

la Louise Horton

Finance Manager

Deneen Mercer (x1105)

Bookkeeper

Heather Teat (x1109)

Executive Assistant

Regine May Gelera

WHATSUPMAG.COM



What's Up? Annapolis is published by What's Up?

Media 900 Bestgate Road, Ste. 202, Annapolis, MD 21401, 410-266-6287. No part of this magazine may be reproduced in any form without express written consent of the publisher. Publisher disclaims any and all responsibility for omissions and errors. All rights reserved. Total printed circulation is 44,582 copies with an estimated readership of 160,045. ©2025 What's Up? Media. **Home Grown, Locally Owned: This issue of What's Up? Annapolis employs more than 25 local residents.**

EXPERTISE

for a Brighter Smile



Mikaela Frazier, DMD

Annapolis Smiles has been consistently voted the Best Cosmetic and Restorative Dentist in Annapolis thanks in part to its tenured team of caring dental professionals, five-star service and commitment to exceptional care. Now accepting new patients!



AnnapolisSmiles.com
410-989-7132

1460 RITCHIE HIGHWAY, SUITE 203, ARNOLD, MD

Contents

COMING UP IN SEPTEMBER 2025

Cue Campus Visits!, Daycare 101,
Diamondback Terrapins, Rucking Locally

Health & Beauty

BY DYLAN ROCHE

124 Give Golden Milk a Go

125 Mag-sleep-ium

126 Laser Resurfacing

128 Sore No More



Food & Dining

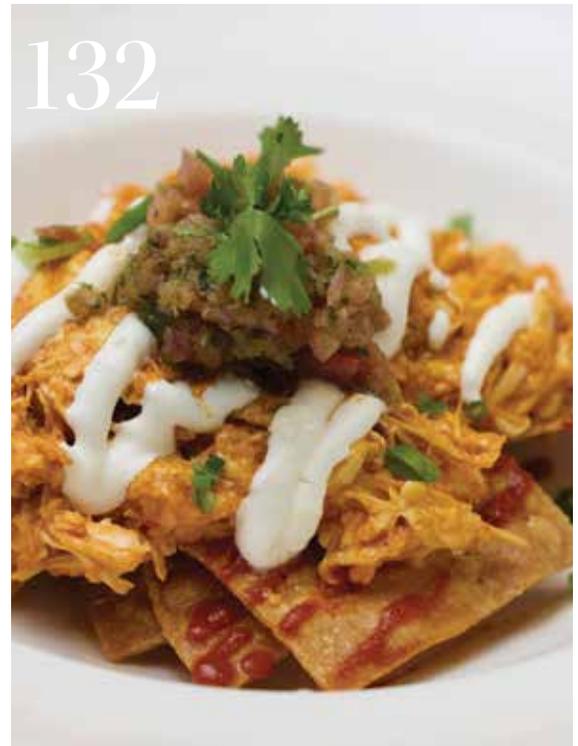
132 Beacon of Hope Shining Brighter Than Ever! is our dining review of the Light House Bistro in Annapolis BY MARK CROATTI

136 Readers' Dining Guide offers local restaurant listings for your consideration

In Every Issue

22 From the Editor shares James' thoughts on this month's issue

144 Where's Wilma? Find the *What's Up? Media* mascot and win



e-contents



The pet submissions are in, now we want to hear from you. Visit whatsupmag.com/petphotocontest2025 and vote for your favorite! Voting will take place from 8/1 - 8/31. Winners and chosen favorites (by you and our staff) will be showcased in the November 2025 issues of *What's Up? Annapolis*, *What's Up? Eastern Shore*, and *What's Up? Central Maryland*. And maybe even on the cover!



[WHATSUPMAG.COM/
PETPHOTOCONTEST2025](https://whatsupmag.com/petphotocontest2025)

ADORO

medical spa

“Dr. Elba Pacheco
is a face whisperer.”

-LIZA S.



Eyelid surgery, facial and body rejuvenation,
guided by precision, expertise and artistry.

Board-Certified, Fellowship-Trained, Award-Winning Aesthetic Treatment
Injectables | Skin Renewal | Total Facial Rejuvenation | Eyelid Surgery

410.647.0123

692A Ritchie Highway, Suite 2B
Severna Park, MD 21146

www.myeyelids.com



AMERICAN BOARD OF
OPHTHALMOLOGY



AMERICAN ACADEMY
OF OPHTHALMOLOGY



ALLERGAN
PARTNER
PRIVILEGES





Great Quality • Great Price

Kitchens, Bathrooms, Countertops,
Entertainment Centers, Wet Bars, and more!

Cabinet
Discounters[®]
MHIC #27947
CabinetDiscounters.com

ANNAPOLIS
910-A Bestgate Rd
(Across from Annapolis Mall)
(410) 266-9195

COLUMBIA
9500 Berger Rd
(At Snowden River Pkwy)
(410) 381-8172

**NOW SERVING THE
EASTERN SHORE
IN FRANKFORD, DE**
34407 DUPONT BLVD
MON-FRI: 8 AM-4 PM
SAT: 9 AM-3 PM
(302) 889-0520

Also showrooms in: Mt. Airy, Gaithersburg, Olney, Springfield, Chantilly

TOWNE ROW

NOW SELLING!



18 NEW UPSCALE TOWNHOMES IN THE ANNAPOLIS TOWN CENTER CORRIDOR

Four Levels of Luxury Living, each with a Private Elevator
Rooftop Terrace with Optional Hot Tub
Owner's Suite on One Full Level
3 Bedrooms + Den, 2 Full Baths, 2 Half Baths
3100 Square Feet of Living Space
Two-Car Garage plus Parking
Energy Star and LEED Gold Certified
Unmatched Amenities and Endless Conveniences Nearby

VISIT TOWNE-ROW.COM



COLDWELL BANKER | REALTY

ALISON WISNOM

Associate Broker, REALTOR®

Coldwell Banker Realty

o: 410.263.8686 | m: 410.262.8751

alison.wisnom@cbmove.com

3 Church Circle | Annapolis, MD 21401





I'll be honest. Come August, I'm longing...hoping...for those first northerly breezes of autumn to come sweeping into the region. I mean, it's downright hot outside this month. And muggy. Maryland muggy! And, yeah, I know we have a way to go before fall cools us off.

For now, I'm fortunate to have working air conditioning (knock on wood). Each morning, I can step on my back deck for a few sips of coffee before ducking back inside. There's also a roof over my head, sheltering my family from the brutal sunshine or heavy rainstorms we've been having regionwide (although that roof has hit its 25-year mark and will need replacing soon). Yep, the house is in okay shape and maintained decently. It's a process.

I can easily recall moving into this house and the neighborhood exactly 17 years ago. Been a spell since then, but I still feel that tingle of pride—of home ownership—every now and then. It's a good feeling.

Home ownership is often a journey, as much as an accomplishment. And I wouldn't be in my house today, if not for a savvy contract-catch I made many moons ago. My wife and I were about to sign paperwork with a real estate agent for a house about 15 miles away (as the crow flies) from our current one. We found a property we thought we loved. We had the contract in hand. The sellers were on pins and needles awaiting our signatures. But reading through it all, something was off. And when I asked my agent about it, the answers were unnerving. So much so, we said

goodbye to the deal and began working with a new-to-us agent—someone much more experienced in the local market who guided us to the right fit. In fact, it was a smooth, confident process.

The point is—navigating the real estate market is complex. Whether you're a buyer or a seller, having the right representation is instrumental to making your dreams reality, no matter how big or just-right those dreams may be. For this month's issue, we reached out to several of the local market's most experienced and reputable Realtors, asking them the important questions about market performance, industry trends, buyer/seller preparations, additional transaction supports and services, and more. "Real Estate Perspectives" is worth a read, even if you're not presently considering a move. Chances are, you know someone who is or will be soon.

Continuing the real estate/home vibe, in other articles we showcase several picturesque properties that radiate Chesapeake charm. We also look *above* ("fifth-wall" ceiling treatments), *below* (check out the various flooring options in "Reflections on Casual Elegance"), and *all-around* (regional public gardens to visit) for home inspiration.

Though reality suggests I'm more in the market for a new roof right now versus house (cue editorial plan for future article), the myriad real estate and home trends are fascinating. I, like many of you probably, enjoy keeping my finger on the market pulse, and dreaming. I'm endlessly on the hunt for the quaint waterfront bungalow within my price range...down by the river, with central air, a dock for crabbing, a boatlift, a sunroom, fireplace, firepit, deck for sipping my coffee...You get the idea.

*Have a great
August everyone!*

James Houck,
Editorial Director



An Investment That Grows



(410) 266-8700
olmobros.com

Experience Extraordinary

What is an extraordinary education?



ACADEMIC EXCELLENCE

Guided by exceptional faculty, our students experience a rigorous, innovative curriculum using a project-based approach to learning.

DEDICATED COMMUNITY

Fun, diverse and committed to student well-being and academic success. That's the portrait of a Key School family.

EXCEPTIONAL OUTCOMES

Key fosters critical thinking, creativity and independence, empowering students to become resourceful, thriving graduates.

RECOGNIZING EXTRAORDINARY

At Key School, we don't just prepare students for the future – we inspire them to shape it. Scan the QR code with your phone's camera to discover what makes a Key education extraordinary!



**Best Private
K-12 Schools**

- #1 Private High School in Anne Arundel County
- #1 Private K-12 School in Anne Arundel County
- #6 Private K-12 School in Maryland



Arts & Culture

26 EVENTS

32 MUSIC

34 ATTRACTIONS

36 SOCIAL

42 BUSINESS & COMMUNITY

46 CHARITY

50 EDUCATION

52 INTERVIEW

HIGHLIGHTING
ENTERTAINMENT,
COMMUNITY,
AND EVENTS

Maryland
State Fair

PG. 28





Photo by Annapolis Rotary Club

80TH ANNUAL ROTARY CLUB OF ANNAPOLIS CRAB FEAST

Get crackin'! The Rotary Club of Annapolis celebrates 80 years of crab-picking, corn-shucking, and community pride at this beloved all-you-can-eat feast. Dig into crabs, BBQ, sides, and sweets—all while supporting local nonprofits. Join the fun Thursday, August 1st from 5 to 8 p.m. at Navy-Marine Corps Memorial Stadium in Annapolis. Come hungry and leave happy! More info: annapolis-rotary.org | 410-921-1542

Maryland Renaissance Festival

Step back in time at the Maryland Renaissance Festival, happening weekends August 24 through October 20 in Crownsville. This vibrant event features thrilling jousting matches, lively dances like the Tourdion, and captivating village stories of royal drama and local life. Explore over 140 artisan shops, enjoy delicious food from 40-plus vendors, and experience nonstop entertainment across ten stages and taverns. Special reduced admission runs the first three weekends (August 24–September 8), with peak pricing starting September 14. More info: marylandrenaissancefestival.com



Photo by George Sass

WATERMEN'S APPRECIATION DAY

Get ready for a true taste of Chesapeake Bay culture at Watermen's Appreciation Day, happening Sunday, August 10th from 10 a.m. to 4 p.m. at the Chesapeake Bay Maritime Museum in St. Michaels. This annual celebration, hosted in partnership with the Talbot Watermen Association, shines a spotlight on the men and women who work the waters and preserve Maryland's maritime heritage. Enjoy a lively boat docking contest that'll keep you on the edge of your seat, feast on freshly steamed crabs straight from the Bay, and soak up live music and good vibes all day long. Families will love the hands-on kids' activities, food vendors, and beautiful waterfront setting. It's a one-of-a-kind event that brings together history, tradition, and summer fun—all in one unforgettable day. More info: cbmm.org | 410-745-2916

Photo by Jon Valentine



50th Annual Annapolis 10 Mile Run

Celebrate the 50th anniversary of the Annapolis Ten Mile Run on Sunday, August 24, starting at 7 a.m. at Navy-Marine Corps Memorial Stadium in Annapolis. This nationally ranked race features a scenic 10-mile course through historic Annapolis and over the Severn River. Don't miss the Race Expo the day before on August 23 from 10 a.m. to 3 p.m., plus post-race entertainment and awards. Registration is limited—sign up early to join this milestone event! More info and registration: AnnapolisStriders.org | a10@annapolisstriders.org

An advertisement for Annapolis Painting Services. The background is a photograph of a worker on a ladder painting the exterior of a modern building with large windows and balconies. The sky is blue with some clouds. At the top, the company logo reads "ANNAPOLIS PAINTING SERVICES" in a stylized font, with a red roof-like shape above the word "ANNAPOLIS". Below the logo is a yellow banner that says "Over 30 years of Excellence and Trust". At the bottom, there is a list of services: "Commercial | Residential Siding & Roofing | Windows & Doors Drywall & Trim Installation Interior & Exterior Painting | Renovations & Remodels". Below the services list is the website "www.annapolispainting.com" and the phone number "(410) 974-6768". In the bottom left corner, there is a "BEST OF ANNAPOLIS 2025" award logo. In the bottom right corner, there is a QR code.

“WHAT WOULD JIMMY BUFFETT DO?” TOUR 2025

Celebrate the spirit of Jimmy Buffett at the 2nd Annual Chris Sacks Band “What Would Jimmy Buffett Do?” concert on Friday, August 23, at Cult Classic Brewing in Stevensville. The Chris Sacks Band will be joined by Coral Reefer Band members performing all your favorite Buffett hits. Opening act Emily Gueple kicks off the evening. VIP and general admission tickets available—VIP includes meet and greet, exclusive seating, and more. Gates open at 4 p.m. for VIP and 6 p.m. for general admission. This is a ticketed, rain-or-shine event with offsite parking and shuttle service. More info and tickets: chrissacksband.com



GLEN BURNIE PEARLS OF SERVICE 4TH ANNUAL PIER PERFECTION DAY PARTY

Seersucker, Sundresses & Sneakers Day Party. Slip into your summer chic and head to the waterfront for a day party with purpose! The Glen Burnie Pearls of Service Foundation and AKA’s Omicron Gamma Omega Chapter host their 4th annual celebration at Kurtz Beach on Sunday, August 3rd from 3 to 7 p.m. Enjoy great food, a cash bar, music, outdoor games, local vendors, and a silent auction—all while supporting scholarships and community programs. More info: theglenburniepearlsofservice.org | 410-672-6227

Maryland State Fair

Join the fun this August at the Maryland State Fair, held at the Maryland State Fairgrounds in Timonium! The fair runs across three weekends: August 21–24, August 28–September 1, and September 4–7. Gates open daily at 10 a.m., with rides, food, live entertainment, and exhibits to enjoy all day long. Experience thrilling carnival rides, delicious fair food, livestock shows, live horse racing, concerts, rodeo events, and family-friendly activities. Whether you’re a local or visiting, the Maryland State Fair is the perfect way to celebrate the end of summer with fun for all ages! More info: marylandstatefair.com | 410-252-0200





National Night Out Community Event

Celebrate community and connection at the Annapolis Regional Library's National Night Out! On August 5th from 5:30 to 7:30 p.m., enjoy games, giveaways, and free food—all while mingling with neighbors and local first responders. It's a family-friendly evening full of fun, friendship, and maybe even a visit from Sneaks the Cat! More info: aacpl.net | 410-222-1750

Every Jam Saves the Bay

MEET US ON THE BEACH AT ANNAPOLIS BAYGRASS FESTIVAL!

GREENSKY BLUEGRASS & SETS
MOLLY TUTTLE
RAILROAD EARTH • THE TRAVELIN' McCOURYS
KITCHEN DWELLERS
LAMP WITH A SPECIAL GUEST BY THE TRAVELIN' McCOURYS • **THE GRATEFUL BALL** FEATURING THE TRAVELIN' McCOURYS
KYLE HOLLINGSWORTH BAND
LARRY KEEL'S ELECTRIC LARRY LAND • SAM GRISMAN PROJECT
THE LAST REVEL • MIDNIGHT NORTH
PRESSING STRINGS • GERALDINE

ARTISTS AT LARGE
HOLLY BOWLING • KYLE TUTTLE • PATRICK RAINEY

SEPT 20 & 21 • 2025
SANDY POINT STATE PARK

BEACH • LOCAL FOOD & DRINKS • GAMES • YOGA
 CRAFT VENDORS • KIDZONE • WORKSHOPS • VIP

TICKETS ON SALE NOW  BAYGRASSFESTIVAL.COM

Welcome to our practice!

MODERN DERMATOLOGY OF MARYLAND

MODERN DERMATOLOGY OF MARYLAND

★★★★★
Dr. Neidig is amazing! He took great care of my daughter. He is kind and passionate about his patients.-L.A.

Introducing our state of the art non-surgical skin cancer treatment - gentle, effective & no cutting required!
 Book your consultation today!

Modern Dermatology of Maryland
 Lane Neidig, MD
 410-216-0993 | moderndermatologymd.com
 2568A Riva Road #102 • Annapolis, MD 21401

Mobile Pet Vet

We Bring Veterinary Medicine to Your Door

Less Stress for You and Your Pet

BEST OF ANNAPOLIS 2024 **BEST OF ANNAPOLIS 2025**

MOBILE PET VET

BEST OF ANNAPOLIS 2024 WINNER **BEST OF ANNAPOLIS 2025 WINNER** **BEST OF ANNAPOLIS 2025 WINNER**

www.mobilepetvet.com
 (410) 544-8300
 Covering Annapolis and Surrounding Areas

A TASTE OF ARUNDEL GROWN

Arundel Ag's signature event will be held August 6 at Homestead Gardens in Davidsonville and celebrates local agriculture by showcasing food, beer, and wine primarily grown, raised, or produced in Anne Arundel County. The event supports local farmers and watermen by raising the visibility of what they produce, and by raising funds for the Agricultural Business Improvement Grant (ABIG) Fund and, in 2025, the Center for Applied Technology (CAT) North Future Farmers of America (FFA). More information | aaedc.org/agriculture/farmers-markets/a-taste-of-arundel-grown



PIRATES & WENCHES WEEKEND

Hoist the sails and break out your best boots—Pirates & Wenchies Weekend returns to Rock Hall from August 8–10! This town-wide celebration transforms the waterfront into a swashbuckling paradise with live music, costume contests, kids' activities, dockside parties, and plenty of pirate flair. Come by land or anchor offshore—just don't forget your eye patch. Family-friendly and full of fun, it's an adventure for all ages! More info: rockhallpirates.com | 410-639-7719



Photo by Bernadette Bohman

NANCY HAMMOND EDITIONS



BLUE HERON, BLUE WATER BY NANCY HAMMOND

S/N LTD ED. GICLEE PRINT, 26 1/2" x 37"
SIGNED ARTIST PROOF, 32" x 48"

OPEN DAILY • 416 SIXTH STREET ANNAPOLIS, MD • 410-295-6612 • NANCYHAMMONDEDITIONS.COM



What's Up? Media's 2025 Best Of Party



On June 4th, one of the season's very best parties took place at the Doordan Institute at Luminis Health Anne Arundel Medical Center in Annapolis. What's Up? Media's Best Of Party 2025 celebrated the many Best Of winning businesses, bringing together more than 600 attendees to enjoy an evening of premium food and drinks, live

entertainment, dancing, and camaraderie. Guests dressed in their most vibrant and colorful attire, mixed and mingled, sampled bites from winning restaurants, visited with local vendors, and enjoyed performances by DJ Hector, Maryland Performing Arts Center, Naptown Brass Band, and All You Need.

A HUGE THANK YOU TO OUR SPONSORS

Atlantic Lighting & Irrigation Company
 Autobell Car Wash
 Bella Rose Medical Aesthetics and Wellness
 Bridges Restaurant On Kent Narrows
 Collaboration Wellness
 Fence and Deck Connection, Inc.
 Fichtner Home Exteriors
 First Home Mortgage
 HF Advisory Group
 HOPE For All
 Hospice of the Chesapeake
 IDJ Entertainment - Hector Ramirez
 Indian Creek School
 Katcef Brothers, Inc.
 Maryland Mold & Waterproofing
 Perfect Pet Resort
 Rentals to Remember
 Right Choice Plumbing and Rooter
 Rosso Commercial Real Estate Services
 Shore United Bank
 Sinclair Prosser Gasior
 Tangled Balloons LLC & Alpha-Lit Annapolis
 Thompson Creek Window Company
 Waterfowl Festival
 Wildflower Stem & Sundry
 Wye Trust | Wye Financial Partners

Annapolis Symphony Orchestra Tunes Up, Reaches Out

By Carol Denny

Pops in the Parks, a pair of live, open-air concerts presented every August by the Annapolis Symphony Orchestra, is a much-loved musical finale to the summer. Under the baton of long-time artistic director and conductor José-Luis Novo, the ASO's 75 professional musicians take to the great outdoors, offering a program of light classics, show tunes, and other crowd-pleasing favorites.

This year, the ensemble will perform on August 30 at Downs Park in Pasadena and on August 31 at Quiet Waters Park in Annapolis. Both concerts are free and—as the many fans who turn out with strollers, lawn chairs and blankets attest—a highlight of the Symphony's community outreach programs. It's clear that the Pops concerts embody one of ASO's top goals: "More Music for More People in More Places."

"Involvement in the community is a huge part of what we do," says ASO Executive Director Erica Bondarev Rapach, "and it's definitely a priority for José-Luis." That's why the ASO continues to expand its efforts to make live classical music more accessible for audiences of all ages. In addition to Pops in the Parks, the orchestra regularly sends its musicians and student ensembles to schools, senior living facilities, substance

**"I'M ALWAYS
LOOKING FOR
OPPORTUNITIES TO
INTRODUCE NEW
AUDIENCES TO THE
SYMPHONY"**



Audience members fill the lawn at the annual outdoor performance at Quiet Water Park.

abuse centers, and other venues around Anne Arundel County. It also invites patients from Wellness House and their families to sit in at rehearsals, allowing them to enjoy live music without a crowd.

"I'm always looking for opportunities to introduce new audiences to the Symphony," says Julie Nolan, director of community outreach for ASO. "We know that it might not always be possible for families to come to Maryland Hall, so we bring the music to them at places like Chesapeake Arts Center, the Salvation Army, the Marshall Learning Center, churches, and temples."

Another part of the orchestra's outreach is the Annapolis Symphony Academy, now in its eighth year, which provides high-level musical education for students from a range of cultural and economic backgrounds. Dr. Netanel Draiblate, Concertmaster of the ASO and founder and director of the Academy, says that the Academy's structure allows it to cover basic tuition and offer other forms of financial assistance for students, making sure it's accessible to everyone who wants to pursue music training.

"Through our contacts in the school system, private teachers, and word of mouth, we let people know that everyone can apply," Draiblate notes. "In the future, these kids can go out into the world as lovers of the art and supporters of musical endeavors—even as professional musicians."

This year, teenaged oboist Luke Zegowitz, an Academy standout, was selected to be a member of the National Youth Orchestra of the United States, which will perform at Carnegie Hall and tour internationally.

Rapach says that the Academy experience can be inspirational for young players, many of whom are taught by Symphony members. "Whether they're taking lessons from these musicians or sitting

side by side with them in an ensemble performance, they're learning from the best. We hope that over the next decade, our audiences will be as diverse as the Academy student body."

"We're much more than a music school," agrees Nolan, who makes a special effort to seek out potential scholarship candidates and assist them with applications. "For our regular season at Maryland Hall, we often give tickets to Academy students' families so they can experience the Symphony firsthand."

The ASO's 64th season at Maryland Hall will include five programs plus its popular holiday and family concerts. Three chamber concerts are also planned. Following the success of 2024's holiday show at Severna Park High School, a new venue for ASO, it has scheduled a return engagement there for December. A performance at Bowie State University is also in the works.

Meanwhile, the Symphony is tuning up for the summer Pops concerts, which promise to have a few surprises in store. In the past, Maestro Novo has delighted audiences with his skills on the harmonica and kazoo and made music on typewriters; this year, director Rapach expects something "equally awesome." In addition to leading the full orchestra, Novo will be conducting ASO Academy students in the program opener, a brand-new work by a 17-year-old composer. Pops audiences will get an early taste of the musical treats in store during the season to come.

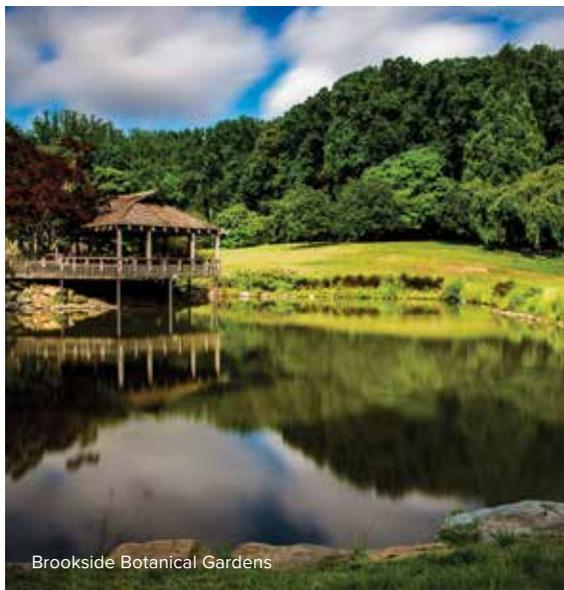
For more information, visit www.annapolissymphony.org.



ASO Artistic Director and Conductor José-Luis Novo leads a Pops concert at Downs Park.



ASO musicians acknowledge the applause following their concert at Quiet Waters Park.



Brookside Botanical Gardens

Inspirations: Visiting Local & Regional Gardens

By Janice F. Booth

Summer is in full swing—the heat is on! Perhaps now's the time to relax and reflect on your garden's beauty. And before the kids go back to school and life's pace quickens, you might want to plan a visit to public gardens for inspiration. (If a garden can look good in *August*, it's got secrets to share!) You may discover new plants and ways to rearrange some of your old favorites. You may return to your own garden with *fresh eyes*.

There are dozens of public gardens in Maryland. How many have you visited? Most of these beautiful public gardens can be enjoyed as easy day trips—to Washington, D.C., southern Pennsylvania, and northern Virginia. So, invite some friends, grab your camera, a sunhat, and comfortable shoes, and find your inspiration.

HERE ARE SOME OF MY FAVORITE GARDENS:

Adkins Arboretum (free): adkinsarboretum.org • Located in Ridgely, Maryland • 5 miles of paths among the collection of 600 plant species • Extensive exhibits and educational programs for children and adults

Annamarie Sculpture Garden & Art Center (admission fee): annmariegarden.org • Located in Solomons, Maryland • Affiliated with the Smithsonian Museum: 30+ sculptures on-loan to the garden • 50 acres of forest, meadow and fields interspersed with fairy gardens

Brookside Botanical Gardens (free): brooksidegardens.org • Located in Wheaton, Maryland • 50 acres that include gardens devoted to aquatic, butterfly, Japanese, children's, rain, and more • 2 Conservatories

Delaware Botanic Gardens (admission fee, but children are free): delawaregardens.org • Located in Ocean View, Delaware • 37 acres that include a meadow designed by world famous gardener Piet Oudolf as well as tidal wetlands, a plateau, and tidal wetlands. • Walking trails and garden displays contribute to the garden's beauty.

Historic London Town & Gardens (admission fee): historiclondontown.org • 24 acres along the South River in Edgewater, Maryland • Once a thriving Colonial port, there's a historic public house and several outbuildings of the period. The area includes several garden buildings too. • The woodlands and ornamental gardens have well-groomed paths and some signage to assist with identification of trees and plants.



Longwood Gardens



William Paca House & Gardens

Sherwood Gardens (free):
sherwoodgardens.org
 • Located in North Baltimore •
 Olmstead designed 6 acres of
 pastoral spaces

U.S. Botanic Gardens (free):
usb.gov • Adjacent to the U.S.
 Capitol Building • Conservato-
 ry (indoor gardens) and small
 outdoor gardens • Fascinating
 individual garden areas with ex-
 cellent signage and easy access

**Howard Peters Rawlings Con-
 servatory & Botanic Gardens**
 (free): rawlingsconservatory.org
 • In the Druid Hill area of Balti-
 more, Maryland • 1/2 acre of gar-
 dens designed for all seasons
 • 5 greenhouses • Originally
 designed and created in 1888

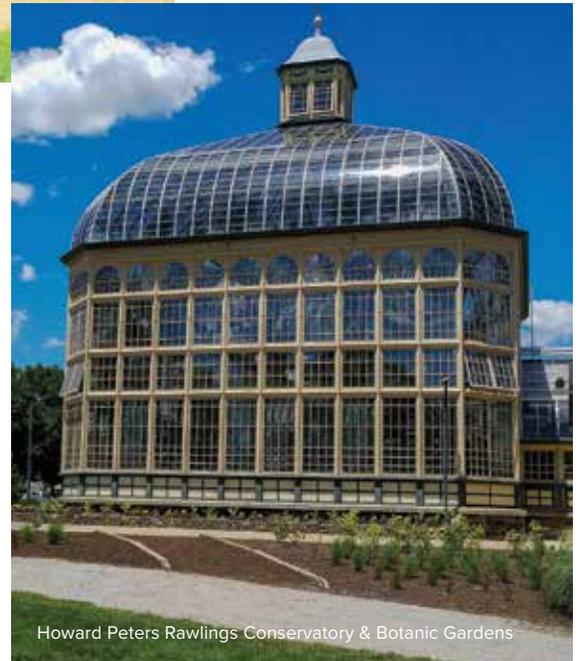
Kenilworth Aquatic Gardens
 (admission fee): kenaqgardens.org • Within Anacostia Na-
 tional Park, Washington, D.C.
 • Open May through mid-October
 • Lotus and water lilies
 (both native and exotic) • Peak
 blooms through August!!
 (blooms close up in midday
 heat) • 45 flower-filled ponds
 with elevated boardwalks

Longwood Gardens (admis-
 sion fee): longwoodgardens.org • Kennet Square, Pennsyl-
 vania • 1100 acres • Oriental
 woodlands, meadows, foun-
 tains, ponds • Conservatory
 with orchid collection and
 seasonal displays • Lovely caf-
 eteria and café/restaurant for
 indoors and outdoor dining

**Meadowlark Botanical
 Gardens** (admission fee):
[novaparks.com/parks/mead-
 owlark-botanicalgardens](http://novaparks.com/parks/meadowlark-botanicalgardens) •
 Located in Vienna, Virginia • 95
 acres of gardens of ornamental
 and native plants

National Arboretum (free):
usna.usda.gov • New York Av-
 enue in N.E. Washington, D.C. •
 451 acres open 8 a.m. – 5 p.m.
 • Specialty gardens: including
 Japanese, Korean, Chinese,
 Bonsai, Conifers, and Magnolia
 Collections

William Paca House & Gardens
 (admission fee): annapolis.org
 • 2 acres in the Historic District
 of Annapolis, between King
 George and Prince George
 Streets • Built in 1763 by William
 Paca, signatory of the Decla-
 ration of Independence and 3
 times governor of Maryland •
 National Historic Landmark •
 Includes: a pond, decorative
 bridge, outbuildings, and an in-
 teresting drainage system (worth
 checking out, Gardeners!)



Howard Peters Rawlings Conservatory & Botanic Gardens



National Arboretum

Whether you've visited these gardens before or you're enjoying them for the first time, you'll come away relaxed and full of fresh ideas for your own garden.



Denim & Diamonds

On April 26, Luminis Health hosted its signature event, Denim & Diamonds, at Luminis Health's Anne Arundel Medical Center's South Campus. Guests dressed for the occasion and enjoyed a fabulous night of fun, food, great music, and dancing. The event supports pediatric mental health programs and services in our community. Learn more at aamcndenimanddiamonds.org.

1. Anne Bolduc, Laurie Berman, Biana Arentz, Kristin Fleckenstein, Marnie Kagan, Gwen Kinsella, Sarah Walsh, and Claudia Boldyga **2.** Jen Weissmueller, Jessie Sullivan, Maritza Cuzco, Laura George, Nicole Reisinger, Elizabeth Foley, Gabby Fitzmaurice, Jordy Eby, Marie Treanor, Lyn Looft, Elizabeth Gross, Liz Root, and Molly Fleenor **3.** Elizabeth Gross, Dr. Michael Webb, Sherry Perkins, Dr. Arnab Mukherjee, and Tori Bayless **4.** Cathy Belcher, Julie Reisinger, Gwen Kinsella, Carolyn Keller, Biana Arentz, Kristin Fleckenstein, Claudia Boldyga, Marnie Kagan, Elizabeth Gross, Sarah Walsh, Marianne Bailey O'Malley, and Katie Guido **5.** Elizabeth Gross, Marnie Kagan, Kristin Fleckenstein, Sarah Walsh, Claudia Boldyga, Sherry Perkins, and Tori Bayless **6.** Naptown Brass Band performs **7.** Dancing the night away



Expert of the Month



Kevin Mead

Kevin Mead
Founder & Executive Producer
Nor'easter Digital

A Maryland native and graduate of the Rochester Institute of Technology, Kevin Mead has been producing websites, apps, and AR/VR activations for more than a decade. After working in-house at advertising and event production agencies in Washington, D.C. and Boston, he founded his own studio, Nor'easter Digital, in 2019.

Mead combines his educational background in the arts with his professionally developed skill set in user experience (UX) research and design. It's a marriage that has allowed Nor'easter to create stylish and engaging experiences for users while faithfully and effectively conveying client stories and information.

How can business owners tell if their website is due for a redesign?

The first factor we consider is function. If your website isn't hitting your desired KPIs—overall visitors, generation of leads, etc.—it could indicate a weakness in your site's architecture or overall user experience that needs to be addressed. We also consider the visuals. Web design is constantly evolving, so within a year or two, an existing design can look dated when compared to freshly launched websites. If you're looking at a competitor's site and aren't happy with your own designs, it might be time for a change.

Besides websites and apps, what other projects should businesses consider?

Crowd engagement is another big facet of our work. These

activations are produced to bolster engagement and loyalty from your users before, during, and after an in-person event. Businesses that present at trade shows could consider tablet-based games, virtual showrooms, or other experiences to attract attendees to their booths. Businesses with a presence at fairs, stadiums, or other large venues can engage thousands of attendees simultaneously with custom team-based games, trivia, or scavenger hunts.

Are there certain industries that are better candidates for custom crowd engagement projects?

Sports, tourism, and destination marketing organizations are prime candidates. For instance, a web-based game might entice visitors ahead of their trip. A mobile or kiosk experience can greet them upon arrival, and those same activations can communicate with them after they've left. That being said, there's no limit to which industries and organizations can benefit from these experiences. It's our belief that every client's brand can be brought to life for their users in ways that are fun, creative, and memorable.

NOREASTER

Nor'easter Digital

443-926-4553 | Remote | Based in Stevensville
www.noreaster.digital | hello@noreaster.digital

Friends for Friends

Friends—both new and old—came together on May 15th for a fun night in support of The Annapolis Light House, a nonprofit that empowers individuals transitioning to employment, housing, and self-sufficiency. Local restaurants, musicians, and women-focused businesses generously contributed their time and talent to the event hosted by Friends of the Light House at USNA Fluegel Alumni Center in Annapolis. The evening was a celebration of community, compassion, and the power of collective impact. Learn more at friendslhs.org.

1. Kelly Osborne, Jackie Quakenbush, Vanessa Romak, Meg Fox, Gina Barton, and Melissa Gilmore
2. Maxine Wilson, Paula McFarland, and Kelly Karpovich
3. Kelly Karpovich and Michele Perry
4. Alice Christman, Miranda Darden-Willems, and Julie Mussog
5. Amy Wise, Jessica Chiari, Jenny Sprungle, and Kristi Rivers
6. Alicia Oberg, Kate Hopkins, Chris McGuire, and Nan Beck
7. Candis Henson, Megan Philbeck, Moria Berzins Kidd, Eileen Philbeck, and Citsi Castro
8. Kathy Campbell and Carly Schwartz





Together,
we are
fello.

Supporting people with
disabilities across Maryland
for over 60 years.

Our 600+ team members impact thousands of people each month, offering inclusive services and strengthening communities through housing, connection, and opportunities to live with independence and belonging.

This is more than a rebrand. It's a recommitment.

To our mission. To the work ahead. To what's possible when we do the work together.



NAMI Gala & Awards

On May 17, the Anne Arundel County chapter of the National Alliance on Mental Illness hosted its Fifth Annual Gala and Award Dinner at the Crown Plaza Hotel in Annapolis. Guests enjoyed the elegant evening, which included dinner, dancing, an awards presentation, and keynote speaker Daniel H. Gillison, Jr., the CEO of NAMI National. Learn more at namiaac.org.

1. Michele Fenner, Katie Wargo, Denise Williams, Amanda Fiedler, and County Councilman Nathan Volke **2.** Fred Delp, Donna Tamerdis Hollywood, James Hollywood III, and Denise Evans **3.** Professor LaTanya Eggleston, Zak Sandler, performer, and Professor Teri Kotkiewicz **4.** Dan Gillison, Jr., CEO NAMI National, Kia Chandler, NAMI Anne Arundel Co. Board President, and Fred Delp, Executive Director **5.** Corey Lively, Tory Morgan, Becca McCoy, Sondra Tranen, and Morris Tranen **6.** Jill DePaola, John DePaola, and Roz Dove **7.** Michael Stanley Award Presentation: Eve Devaro-Fowler, Darla Stanley, and Rebecca McCoy **8.** Amanda Alechao, Kelly Musgrove, Rebecca Karner, Angie Egger, Nicole Bachmaier, and Bishop Michael **9.** Aaron Gray, JoEllen Gray, Sarah Sealey, and David Sealey





Founder and Owner, Meg Fox is a Physician Assistant with over 20 years of clinical experience. As a graduate of George Washington University's Physician Assistant Program with a Master's Degree in Health Science, Meg was the first board approved PA in medical aesthetics in the state. She has spent the past 17 years working in medical aesthetics and plastic surgery. On the forefront of injectables when the products first came to market, Meg found her passion for medical aesthetics and grew a large following in the Baltimore area. She serves as a national trainer for Allergan and Galderma as well as a key opinion leader for several skin care companies. Meg is a trusted clinician, who has cultivated long lasting relationships with patients and grew her brand which became Meg Fox Aesthetics, paving the way for medical aesthetics in the state.



Experience Maryland's Premier Medical Aesthetics Boutique

Services that we offer:

- Neurotoxins (Botox/Dysport)
- Filler (Juvederm/Restylane)
- Sculptra & Skinive
- BBL & Moxi Laser Treatments
- Microneedling (available with Platelet derived growth factor)
- Wellness/Medical Weight Loss
- Medical Grade Skincare



Contact us to start your journey today!

2496 Riva Road Suite 410
Beacon Square Shopping Center
301-778-1326

www.megfoxaesthetics.com
annapolisinfo@megfoxaesthetics.com
9am-5pm. Monday-Friday

@megfoxfilltox
@np_kathy.mfa
@alexandrapac.mfa



AMFM Awards Scholarship

Annapolis Musicians Fund for Musicians, Inc. (AMFM), a nonprofit organization that supports professional Annapolis-area musicians and music programs for youth, has awarded its annual Tim King Music Performance Scholarship of \$5,000 to Broadneck High School graduate Collin Kassal. This fall, Kassal will enroll as a freshman at the University of Maryland (UMD) College Park, where he will be pursuing a Bachelor of Music. Kassal's instrumental focus is on the cello; however, he is also an accomplished pianist and euphonium player. Some notable performances include the French Embassy and Carnegie Hall, and he has toured Europe with the Broadneck High School Orchestra. He is also very active in the local Annapolis music scene, performing with several bands and playing such venues as Rams Head On Stage, Maryland Hall, and 49 West Coffeehouse. "We are so amazed by the talent of our young musicians in the Annapolis area," says AMFM President P.J. Thomas. "We feel fortunate that we can continue to honor Tim King's legacy by awarding this scholarship to a very deserving student." For more information, visit am-fm.org.



ROTARY CLUB OF ANNAPOLIS AWARDS SCHOLARSHIPS

The Rotary Club of Annapolis welcomed the four recipients of college scholarships and their parents to the Annapolis Yacht Club on June 4 for a luncheon and presentation of awards. Each year, the club offers academic scholarships to graduating high school seniors attending local high schools. This year, the four recipients will receive \$2,500 each to help defray college expenses. The recipients of the scholarships are: Eva Barratt, who recently graduated from Broadneck High School and will attend University of North Carolina–Chapel Hill; James Bates, graduate of Annapolis High School and will attend St. John's College in Annapolis; Dominic LiVecche, graduate of Rockbridge Academy, who will attend Texas A&M in College Station on a ROTC scholarship; and Jessica Reider, graduate of Old Mill High School who will attend University of Maryland Honors College in College Park. The Rotary Club of Annapolis congratulates the recipients of the scholarships for demonstrating a commitment to community service, as well as strong academic outcomes. Learn more at annapolisrotary.org.



ALWAYS ICE CREAM OPEN IN SEVERNA PARK

Always Ice Cream Company held its grand opening of its seventh location on July 13. Located at 600 Baltimore Annapolis Boulevard, Suite 110, in Severna Park, the new location's celebration kicked off with a ribbon cutting followed by a soft opening. The official Grand Opening was held the next day. "We couldn't be more excited to open in Severna Park," said Mark Cohen, co-founder of Always Ice Cream. "This is a community we know and love. We grew up here, just down the street at Severn School. It's truly a full-circle moment for us." Located just steps off the B&A Trail, the new shop features plenty of indoor and outdoor seating along the trail, making it the perfect stop for families, bikers, and anyone looking to treat themselves. "This location is more than just a new store, it's a homecoming," added Adam Cohen, co-founder. "Severna Park is a tight-knit town, and we can't wait to be part of it in a bigger way." Learn more at alwaysicecreamcompany.com.

CAVALLI OFFICIALLY OPENS

The partnership/owners of Annapolis' new, upscale Italian restaurant, Cavalli, were joined by Anne Arundel County Chamber leadership and other dignitaries on July 14 for a special ribbon cutting, officially opening the establishment. Cavalli is described as capturing "the heart of exquisite, exclusive Italian dining, featuring premium steaks, pasta and fresh seafood, a masterfully curated wine list, and expertly crafted cocktails." Local restaurateurs Brian Hovermale, Lino DiMeo, Arturo Ottaviano, Ivano Scotto, and Jamie Kujawski, the minds behind many celebrated establishments in and around Annapolis, have brought their signature styles and culinary expertise to Cavalli. "Our team specializes in fine dining and authentic Italian cuisine," Hovermale says. "We are thrilled to bring Cavalli, our latest concept, to the Annapolis Town Center, expanding our reach in Anne Arundel County. With its incredible people, high-quality stores, and vibrant atmosphere, the town center is the perfect home for Cavalli." Learn more at cavalliannapolis.com.



Luminis Health AAMC's Emergency Department Receives Prestigious Award

Luminis Health Anne Arundel Medical Center's (LHAAMC) Emergency Department has received the Maryland Stars of Life Executive Director's Award from the Maryland Institute for Emergency Medical Services Systems (MIEMSS). The honor recognizes the ED team's outstanding collaboration with EMS providers and their commitment to improving patient care. "Our team has reduced EMS turnaround times by more than 50 percent over the past three years, even as we've been seeing more and more patients," said Dennis Kelly, clinical director of LHAAMC's Emergency Department. "This success is the result of implementing effective, data-driven strategies and the strong collaboration between our staff and EMS partners. Learn more at luminishealth.org.



ALTERNATIVE
pet care md
PROVIDER · GROOMER · TRAINER

Vet trained, First Aid Certified, Licensed, Bonded & Insured

EXPERIENCE *the* DIFFERENCE

Highly recommended by Chesapeake Veterinary Emergency Center,
Muddy Creek Animal Hospital, Dunkirk Vet and Annapolis Animal Hospitals

sandy@alternativepetcaremd.com

2562 repeat clients, 579 FIVE star reviews
NEW* Pet Waste Removal SVC by The Everyman, 443-547-2939

410.349.7828 • alternativepetcaremd.com

BEST OF ANNAPOLIS 2025

OSTERIA 177
ITALIAN COASTAL CUISINE

177 MAIN STREET
 ANNAPOLIS . MD
www.osteria177.com
 410.267.7700

Always
ICE CREAM

**AWARD WINNING HOME MADE ICE CREAM,
 SHAKES, ICE CREAM CAKES,
 CLASSIC TREATS & MORE**

Fabulous Maryland Locations

**Downtown Annapolis, West Annapolis,
 Edgewater, The Village of Cross Keys Baltimore,
 Pasadena, Crofton, Severna Park**

**Coming Fall '25: Armory Square in Prince Frederick
 461 N Solomons Island Road, Prince Frederick, MD 20678**

BEST OF ANNAPOLIS 2025 **BEST OF CENTRAL MARYLAND 2025**

ALWAYSICECREAMCOMPANY.COM

REPAIR, RESTORE, RELIEVE

INTRODUCING...

ACOUSTIC SOUND WAVE THERAPY

THANK YOU FOR YOUR VOTES!



The MedSpa at LASH MOI



PLANTAR FASCIITIS



SCAR TISSUE



DISCOMFORT



CIRCULATION



ARTHRITIS



NEUROPATHY

LEARN MORE

CROFTON, MARYLAND

410-721-5274



BAY WOODS
of ANNAPOLIS

Some communities say that they are a waterfront retirement community but we *really* are...



ASSISTED LIVING NOW HAS LIMITED AVAILABILITY

DON'T MISS OUT! CALL TODAY FOR IMMEDIATE SAVINGS!



baywoodsofannapolis.com • 443.837.1208 • 7101 Bay Front Drive • Annapolis, MD 21403





Annapolis Dragon Boat Club

REDISCOVERING JOY THROUGH PADDLING

By Lisa A. Lewis

When Gail Smith and her husband, Steve, attended National Cancer Survivors Day at Anne Arundel Medical Center (now Luminis Health Anne Arundel Medical Center) in 2010, she felt a sense of empowerment and hope as she learned about the Annapolis Dragon Boat Club (ADBC), a nonprofit organization that supports members of the community impacted by breast cancer through recreational dragon boat paddling. She was determined not to let breast cancer define her life.

As guest speaker Mike Ashford, an Annapolis entrepreneur and breast cancer survivor who founded ADBC, stood on the stage with a paddle in his hands, he explained that when breast cancer survivors are paddling on Spa Creek, they aren't thinking about cancer. Inspired by his words, Gail and Steve joined the club and became active members. Unfortunately, Steve passed away suddenly in 2012.

“Dragon boating has brought me so much joy,” says Smith. “Recovery from cancer treatment after surgery, chemo, and all the miserable after-effects that come with it was challenging. I’ve now been a member of ADBC for 15 years, and the friendships, challenges of mind over body, and pure enjoyment of being out on Spa Creek have enriched my life in so many ways. Our club is a safe haven for breast cancer warriors who want to reclaim their lives and improve their physical and mental health. And it’s fun!”

A hub for dragon boating in the Mid-Atlantic region, ADBC strives to help each of its members, including those who have received a diagnosis and their supporters, develop a healthy mind and spirit through dragon boating, a competitive sport in which 20 paddlers (two rows of 10), a drummer, and a steer person work together to propel a long, narrow boat through the water. During races and festivals, the boat is decorated with a dragon’s head and tail.

Since its founding in 2010, ADBC has grown from a small group of supporters to nearly 150 members—more than half of whom are breast cancer survivors. Ashford’s vision and leadership established his legacy in the community as a beacon of hope and a role model for cancer survivorship defined by strength, resiliency, and even joy.



BENEFITS OF DRAGON BOATING

An ancient sport, dragon boating is highly regarded in Asian cultures and has emerged as an international movement, with more than 300 teams consisting of thousands of members, including survivors and supporters, around the world. The link between dragon boating and breast cancer recovery was established by Canadian sports medicine specialist Don McKenzie, M.D., Ph.D. whose paper was published in the *Canadian Medical Association Journal* (CMAJ) in 1998.

According to his research, dragon boating has been clinically proven to reduce lymphedema risk, improve upper body strength, enhance cardiorespiratory fitness, boost emotional resilience, and inspire healthier behaviors during and after treatment.

“Not only does dragon boating improve health outcomes, but it also enables participants to build their self-confidence, develop a sense of community, and connect with nature,” says Barb Witten, chair, ADBC. “Dragon boating is more than a sport; it’s a life-changing experience.”

As dragon boating continues to gain momentum as a global phenomenon, it’s important to stress that the sport is not only beneficial to breast cancer survivors. Men and women with any type of cancer as well as their spouses, partners, family members, and supporters can participate in dragon boating to enrich their lives.

“Dragon boating is [a great sport] for anyone,” Smith says. “Women and men who are at least 18 years old can participate. No one is limited by their age or their life situation. Everyone is welcome!”



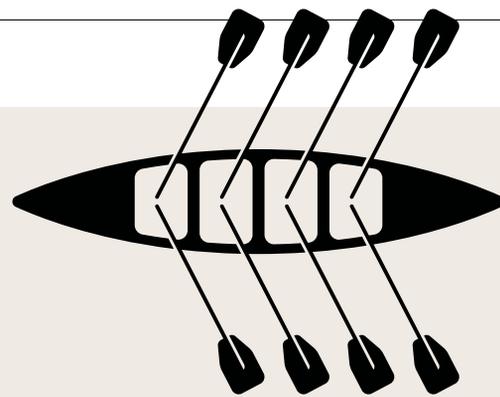
CELEBRATING 15 YEARS

This year, ADBC commemorates its 15th anniversary—a noteworthy milestone in the club’s history. In May, members, families, supporters, healthcare partners, community leaders, and donors gathered to honor two meaningful traditions: the *Awaken the Dragon Ceremony* and the *Carnation Ceremony*.

According to Asian culture, the dragon’s power lies dormant until its eyes are painted—a symbolic act that breathes life into the creature, awakening it for the journey that awaits. The *Awaken the Dragon Ceremony* features the painting of the dragon’s eyes—a powerful, joyful ritual that officially launches a new paddling season. During the *Carnation Ceremony*, each paddler places a single carnation in the water. This moving gesture pays tribute to members who the club has lost and those still navigating their cancer journey.

As ADBC celebrates its 15th anniversary, the club will continue to focus on its role—not only as a fitness group but also a wellness community—and promote inclusiveness.

To learn more about ADBC, visit annapolisdragonboatclub.org. “Dragon boating stripped away the fear that cancer left behind,” Witten says. “It gave me strength, confidence, and the surprising realization that there is life—real, vibrant, joyful life—after breast cancer. I never believed that was possible. But then I look around the boat and see living proof. I pick up my paddle, and suddenly, I’m not just surviving; I’m thriving.”



Upcoming Events

Races/Festivals

Solomons Dragon Boat Festival – August 16, 2025, Solomons, MD, Free and open to the public, Info: somdcr.org/dragonboat
 Mercer County Dragon Boat Festival – September 13, 2025, Princeton Junction, NJ, Free and open to the public, Info: gwndragonboat.com

2025 Discovery Paddles

August 23 and September 27, 8:45 a.m., Pier 4 Marina, 301 Fourth Street, Annapolis, ADBC provides instruction and equipment to create a positive first-time experience., E-mail info@annapolisdragonboatclub.org to reserve your seat., Info: annapolisdragonboatclub.org

Fourth Annual DragonFest

October 11, 2025, 12 p.m. – 4 p.m., Pier 4 Marina, 301 Fourth Street, Annapolis, Admission is free. (Food, beer, and raffle tickets are available for purchase.) , Held in conjunction with the annual Annapolis Sailboat Show, this fundraiser features live music, raffle prizes, local food and oysters, beer, a wine pull, a silent auction, and children’s activities. Join ADBC for a day of fun and help raise awareness and funds for cancer-related causes., Info: annapolisdragonboatclub.org

International Festival

International Breast Cancer Paddlers’ Commission (IBCPC) Participatory Dragon Boat Festival, August 24 – 30, 2026, Aix-les-Bains, France, Every four years, the IBCPC hosts an international dragon boat festival. Referred to as ADBC’s “Olympics,” the festival is a celebration of life, strength, and community. , Info: ibcpcfrance2026.com



Discover a wide selection of quality flooring options at our studio, from hardwood to tile and carpet.
Our knowledgeable designers provide expert advice, ensuring you find the perfect fit for your space!



Visit our newly expanded showroom!

 302 Harry S Truman Pkwy • Suites A-C • Annapolis MD 21401
 cst-studio.com | Tile - 410-224-0700 | Flooring - 410-268-4848



Celebrate the Season Opening at an unforgettable evening!

BLACK & WHITE

gala

09.11.2025 | 6 PM

AnnapolisOpera.org



Meet Jaden McDuffie

SOUTH RIVER HIGH SCHOOL STUDENT ATHLETE IS A STAR IN THE CLASSROOM AND ON THE FIELD

By Tom Worgo

South River High School has churned out many notable athletes over the past two decades, and then there's senior Jaden McDuffie. The 6-foot-3, 175-pound McDuffie dominates both basketball and football with eye-catching statistics.

And, he ended up with 24 college football scholarship offers.

"I have never had so many colleges come through the school in a month to recruit a player," explains South River's Steve Erxleben, who has coached football at the school for 24 years. "And I never coached a Division I kid."

That all changed when McDuffie verbally committed to playing football at Northwestern University in Illinois in June. He'll sign a National Letter of Intent in December.

He also had offers from respectable programs such as the University of Buffalo, Temple, and Toledo. The Naval Academy and West Point also wanted him to play football at their school.

McDuffie carries a 3.87 grade-point average and will have taken seven advancement classes by the time he graduates from high school. He wants to major in business at Northwestern.

"The main thing for me is to play at the highest level possible," McDuffie says. "Northwestern plays in the Big Ten and that is arguably the best conference in the country."

"THE MAIN THING FOR ME IS TO PLAY AT THE HIGHEST LEVEL POSSIBLE,"



McDuffie didn't think he had much of a future in football beyond South River. He decided to concentrate on basketball and gave up football after the 2023 season to spend time working out, shooting, and dribbling every day while playing for a high-level AAU basketball team.

"I got some interest from colleges," McDuffie says of his sophomore year. "I went all in on basketball. The whole offseason, I didn't touch a football. After the basketball season ended, I was ranked among the top 25 players in the state and third at my position (guard)."

Eventually, McDuffie changed his mind about football. He rejoined the Seahawks' program early in September 2024, saying he really missed playing with his teammates. He made up for lost time—and what a season he put together. He ranked among the state leaders in receptions (72), yards (1251), and touchdowns (18), and set seven school single-season records. What a difference a year makes. He caught just 21 receptions for 211 yards and two touchdowns the season before, in 2023.

"He is such an athlete," Erxleben says. "Either you are tall or short and quick in football. He is tall and very quick. Speed is at the top of the list in college football. Length is also important.

"He was a possession receiver as a sophomore," the coach added. "As a junior, he was catching the ball deep, medium, and short. It made him a complete receiver."

"Jayden has some goals of setting some state records in receiving," Erxleben says. "I think he has a great shot to do that. He can be a 100-catch guy this season. And I like his future. He could be 6-foot-4, or 6-foot-5 in college and weigh 200 pounds."

On offense, McDuffie had some memorable games last season. He recorded 12 receptions for 175 yards and three touchdowns in a 13-point win over Severna Park in early September, then toward

the end of the season, he hauled in 10 receptions for 175 yards in a first-round playoff rout of Chopticon, of St. Mary's County. He also returned two punts for touchdowns, including the 62-yard game-winning score in a 49-42 win over Crofton.

The 17-year-old also had an impact on defense, starting the last two years at cornerback. McDuffie caught three passes for interceptions, forced two fumbles, and earned Second-Team All-County honors.

On the basketball court, it seems hard to find a weakness in the combo guard's game. He helped the Seahawks to their best record in school history—23-4.

McDuffie improved his stats greatly in the '24–25 season from his sophomore year. He averaged 18 points, 12 rebounds, four assists, and 3.4 steals per game.

“With his athleticism, he is able to make a huge impact on offense and defense,” South River Boys Basketball Coach Daren Hall says. “He can shoot it from anywhere on the court. He scores at every level: at the rim, mid-range, and three-point range. His ability to pass the ball is undervalued. He really puts his teammates in a position to be successful.”



Color of the Year
LIMITLESS
PPG1091-3

INTRODUCING 2025 COLOR TRENDS

This palette focuses on looking inward to create a deeper, more holistically connected relationship with oneself. Consumers of all ages are putting their mental, emotional and social well-being at the forefront.

 SWEET SPICEBERRY PPG1059-7	 SUBDUED PPG1015-4	 TAMPICO BROWN PPG16-23	 CAJUN SPICE PPG1191-6
 JAM SESSION PPG1172-3	 CRAFTSMAN GOLD PPG1092-4	 CABIN FEVER PPG1021-7	 NIGHT RENDEZVOUS PPG1037-5
 PERSUASION PPG1077-3	 BLUSH BEIGE PPG1070-2	 FOCUS PPG1008-1	 AQUAMARINE DREAM PPG1135-4

TO LEARN MORE AND VISUALIZE THESE COLORS, SCAN THIS QR CODE





410.260.2225
209 CHINQUAPIN ROUND ROAD, SUITE 100
ANNAPOLIS | MDPAINTE.COM

Maryland Paint &
DECORATING



© 2023 PPG Industries, Inc. All Rights Reserved. The PPG Logo is a registered trademark of PPG Industries OHS, Inc. PPG1060723 10/23

Navy Football's Rayuan Lane Leaps to the NFL

THE STAR MIDSHIPMAN WAS DRAFTED BY THE JACKSONVILLE JAGUARS AND TRIES TO EARN HIS SPOT ON THE TEAM

By Tom Worgo

Rayuan Lane, III knows all about pressure. As a Naval Academy graduate, he experienced it every day with a military-type of routine. That meant every hour of the day was scheduled. Lane, who grew up in Jessup, Maryland, also felt some stress as a four-year starter at safety for the Midshipmen.

Now, he feels similar pressure to what he went through at the Academy—to make an impact in the NFL with the Jacksonville Jaguars. They drafted him at the end of April in the sixth-round.

Though history shows most sixth rounders have a very challenging time making an NFL team, Lane has gotten noticed for his special teams' play as a gunner. He filled the position well for Navy.

Special teams may be the best way for making the opening day roster. He feels the Academy prepared him for what he'll be going through with the Jaguars.

"It goes back to just putting in all that work every single day," explains Lane, who has a degree in quantitative economics. "I believe that was enough at the Naval Academy for me to get accustomed to pressure."



Lane had a stellar career at Navy. The 5-foot-11, 201-pounder became the first Midshipman in 10 years to be invited to the Senior Bowl held in January. He was also invited to the NFL Combine in February.

He never missed a game and racked up 244 tackles, forced eight fumbles, seven interceptions, and scored two defensive touchdowns.

His junior year was his best season. He finished with 66 tackles, four interceptions, and two forced fumbles. Lane reached out for advice from former Navy players who had stints in the NFL: Keenan Reynolds and Joe Cardona.

"I had familiarity with these players, and I talked to each of them," Lane says. "They told me to make the most of the situation. At some point, it's going to come to an end."

How do you overcome the odds of making Jacksonville since you were drafted in the 6th round? I am just focusing on things day by day. Having that mentality every day and giving it your all. I am learning the playbook, the system, and the players. I am really going hard every day. I am always trying to improve and spending those extra hours practicing. I am trying to put the best version of me on the field.

How did the experience at the Navy Academy prepare you for pro football? It's almost like you don't feel pressure anymore. It's just one day at a time. I learned at the Naval Academy, when you fall down, get back up. Put in a consistent effort and consistent time. And be working toward a goal. I am getting in there early for everything. That is as important as anything. You have to let the outcome be what it is, and you know that you put your best foot forward.

How have things been going so far with Jacksonville? You must be really busy since joining the Jaguars? It really is just a lot. I'm going in every day knowing you have an end goal of being able to produce. I'm just going hard, whether it's lifting, learning new techniques, doing on-the-field skill work, watching film, or even connecting with people from the NFL and just trying to learn from there. Learning the playbook is also a big thing.

Do you feel the best way to carve out a role on the Jaguars is on special teams? I think I can make a big impact on any special teams unit. At the end of the day, special teams are all about effort. There is technique and things that are involved with it, but the driving factor is effort. I just feel when I am on the field, I am going to give such a good effort. Special teams will be huge, but I feel I will be able to do some really good things at safety and make a name for myself there as well.

What type of training have you been doing since the draft? I am trying to stay in peak shape and getting in there early. We are running on the field every day. I am doing cardio and lifting free weights. Something

that is really stressed: Having recovery time. I am getting in there early and doing different recovery strategies. Steam rooms, saunas, or whatever it might be.

What was your reaction to being drafted by Jacksonville? There was an initial burst of excitement having grown up with a dream of playing in the NFL. Now, I know that my dream has come true. I was so happy having my family around for the draft. Having the opportunity to come down to Jacksonville and compete for a spot is exciting.

What will you be doing after football and during your five years of service time to the Naval Academy? Right now, I am serving in the Marine Corps reserves, helping the recruiting effort. Whenever I am back playing football, I will be on active duty in the Marine Corps. I wouldn't be on a ship, or in a plane. I could be doing logistics. And when it comes to leadership, which is an intangible value I have.

How has attending the Naval Academy helped you in life? I would attribute it to the mindset kind of thing. Going to the Naval Academy and graduating are hard things to do. Every day is hard. You have to have the mindset that you can do hard things and succeed.

What did you think of Annapolis having grown up in nearby Jessup? I liked Annapolis. There was always a good vibe. My classmate and I made the most of it. We pretty much did everything there was to do. I did a lot of cool things like visiting museums, going to different sporting events and going downtown. Annapolis had some great restaurants.



THE GREAT FALL FUNDRAISER RETURNS!

HARVESTING HAPPINESS AND HOPE

TO BENEFIT
WELLNESS HOUSE OF ANNAPOLIS

SAVE THE DATE

Friday, October 24th, 2025

6 pm to 10 pm

The Fluegel Alumni Center

301 King George St • Annapolis, MD 21402



SPONSORSHIPS ARE AVAILABLE!
Help support our mission of providing
FREE mental health and well-being
programs to those in our community
affected by cancer.

Email Marshall at
marshall@annapoliswellnesshouse.org
to secure your sponsorship and for more
details! For more information, visit
annapoliswellnesshouse.org or call 667-270-5713

Thinking of
Buying or Selling
your home?

Love Where You Live — Live Where You Love

**WE PRIDE OURSELVES IN
PERSONALIZED SERVICE FOR ALL OF
OUR CLIENTS — BOTH BUYERS & SELLERS.**



Christina Palmer, Associate Broker

Team Leader, The Christina Janosik Palmer Group

231 Najoles Rd. Suite 100 | Millersville, MD 21108

Email: cjpalmer@kw.com | www.KWFlagship.com

443.938.3379 —or— **410.729.7700**

CHRISTINA JANOSIK PALMER GROUP

WITH KELLER WILLIAMS FLAGSHIP OF MARYLAND



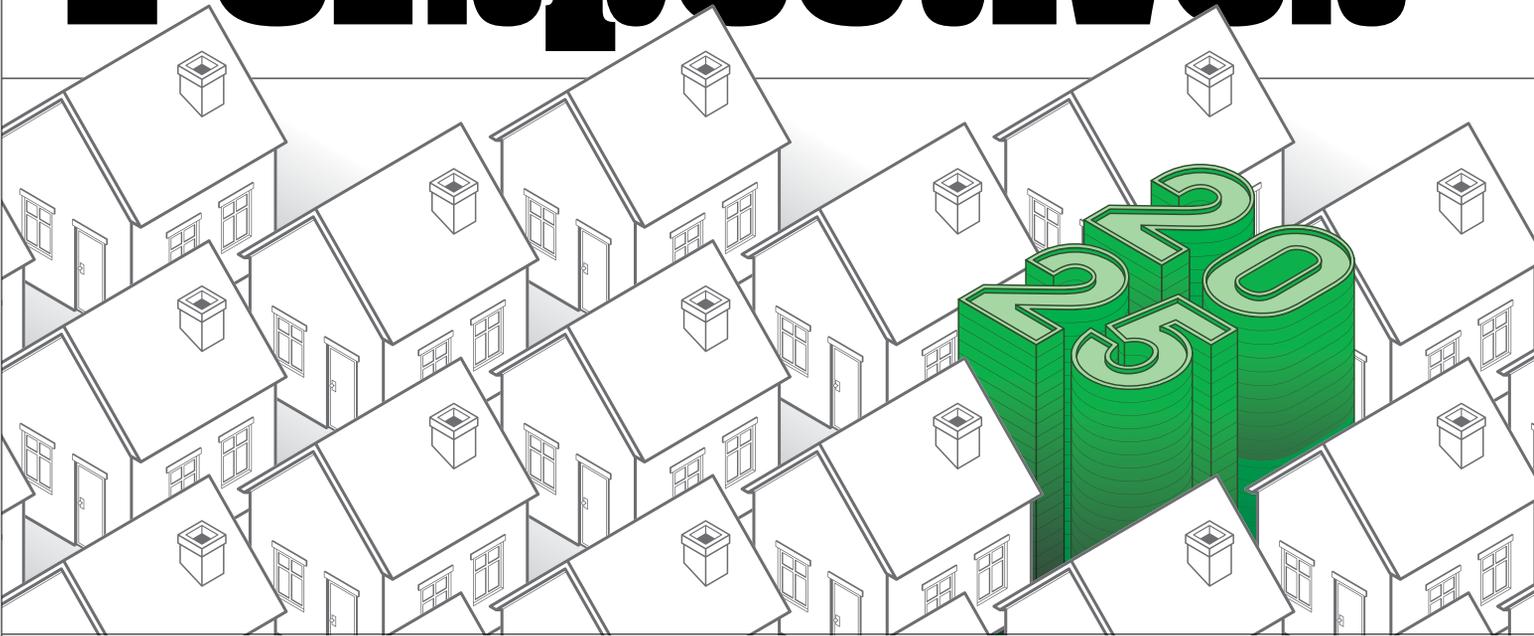
READY TO BUY OR SELL YOUR HOME? —EXPERIENCE MATTERS—

With over 100 years of combined real estate expertise, innovative marketing, and exceptional customer service, there is only one team in Annapolis ready to help you buy or sell in this unprecedented market.

To experience our knowledgeable guidance and unparalleled service—

CALL US TODAY Cell: 443.938.3379 or Office: 410.729.7700

Real Estate Perspectives



Local agents share their opinions and experiences with our market

Real estate is an ambitious and ever-evolving industry highlighted by market statistics and technology intersecting with “boots-on-the-ground” expertise and perspectives. One real estate agent could describe a property on the market differently than another. Prices fluctuate with economic pressures *and* consumer trends. Amenities that are fashionable one year may not hold as much value as the next. And, of course, buyers and sellers may or may not agree when negotiating a property. When they do, it can feel like heaven for both parties.

What's Up? Media wants to help you along the golden road toward home ownership. And so, we've pinged local real estate professionals for their market insights and advice. The following Q&A will hopefully help guide you toward your next purchase or sale. We begin by asking...

The public sentiment seems to lean toward the market being a “sellers’ market,” but buyers are finding great value and opportunity, too. What is your assessment of the local/regional real estate market and its near future?

“There’s been a shift towards a more balanced market as inventory levels have continued to rise. Sellers are still benefiting from high buyer demand and several years of appreciation but are becoming more flexible with regards to pricing and buyer negotiations. A successful home sale always comes down to price and condition. The ‘Pie in the sky’ pricing strategy, especially without the necessary exemplary condition/location that this required, has backfired in the recent resale market and some sellers are understanding they have to realistically price in order to successfully sell. As market sentiment continues to settle, more buyers may reenter the home buying market.”—*Christy Bishop of Berkshire Hathaway HomeServices PenFed Realty*

“The Annapolis and Eastern Shore luxury waterfront markets remain incredibly resilient. Inventory is still tight in some segments, particularly for turnkey homes with deep-water access, but there

are opportunities for serious buyers who are ready to act quickly. As we move through 2025, I anticipate a continued uptick in well-priced listings and a healthy demand from buyers who value the Chesapeake Bay lifestyle. Even in a seller's market, knowledgeable buyers are finding long-term value—especially when they work with an agent who knows the waterfront inside and out.”—*Brad Kappel of TTR Sotheby's International Realty*

“The interesting thing about today's market is the market segmentation. For example, it is a tremendous seller's market for homes just under a million dollars in water privileged communities in preferred school districts. On the other hand, it is a deep buyer's market in the same zip codes for waterfront homes above three million dollars. It is uneducated to apply a label to the whole market. A discerning professional examines the segment closely and uses absorption rate to label the market.” —*David Orso of Berkshire Hathaway HomeServices PenFed Realty*

“Inventory is still a challenge for many. Prices seem to be about the same and in some cases higher. Many buyers need to sell something to buy something and having a home sale contingency in an offer is a little more manageable than it has been, but still tough when purchasing fresh, correctly priced inventory. In past years it was nearly impossible to do this but patience is paying off for many.”—*Chuck Mangold, Jr. of Benson and Mangold*

“Experts are reporting that the national residential real estate market is turning into a Buyers' Market. However, this is not really the case in the Annapolis area. While it is true that there are many economic factors in flux, the DMV area has a substantial housing shortage, which is not likely to resolve without a substantial increase in housing. This means that we can expect a Sellers' Market for the foreseeable future. But not all hope is lost! Rising interest rates and employment uncertainty in the D.C. area are causing some buyers to sit on the sidelines for now, which means that the market will soften a bit. Thus, we will have a softer Sellers' Market, but a Sellers' Market all the same.”—*Claire Buchner of Omnia Real Estate*

“I believe that the market is shifting, but in a good way. I think it is more neutral—a Sellers'/Buyers' market. There is more inventory, but prices are still high. Buyers are starting to get over 'interest rates are too high to buy' and are seeing more opportunities.”—*Biana Arentz of Coldwell Banker Realty*

What excites you about real estate today, and the industry overall?

“How dynamic and ever evolving the industry is. Every market shift, whether it's technology-driven or economic, creates new opportunities to serve clients better. I'm especially inspired by how innovation—like AI, virtual tours, and advanced data analytics—is enhancing the way we market properties, understand trends, and provide value. It's making the buying and selling experience more efficient, informed, and personal than ever before.”—*Mia Anderson of Berkshire Hathaway HomeServices Homesale Realty*

“Our local area is thriving on the same principles, which led to tremendous growth 50 years ago. Proximity to major metropolitan markets, access to airports, superior outdoor living and water access, small town vibes, and a sense of community. We stand on the same foundation and a renaissance is in full effect.”—*David Orso of Berkshire Hathaway HomeServices PenFed Realty*

“One of the most exciting developments in real estate today is the increasing presence of full-time, experienced professionals on both sides of the transaction. In the past, I often found myself working with part-time or less experienced agents, which frequently led to complications I had to resolve on my own—either due to a lack of expertise or





because they simply weren't available. Now, collaborating with dedicated, knowledgeable agents has not only streamlined the process but also elevated the overall quality and professionalism of each transaction."—*Jack Papaleonti of Academy Realty*

What are some best practices for buyers entering the market and how they can approach finding their dream home?

"Buyers entering the market are going to set themselves up for greater success by making sure they get their best team of representation together up front. This means pairing up with an experienced professional agent that already has a network to pave the path for success for them. Thinking you can educate yourself or just use a friend who has a license will be a hard lesson. Mistakes can be really expensive in real estate, from costly home inspection misses to extreme risks to your health from things like radon gas not being tested in this area. An experienced agent is priceless when it comes to buying a home."—*Christy Bishop of Berkshire Hathaway HomeServices PenFed Realty*

"Determining their desired location is probably the most important factor followed by a list of top 'wants.' Hire an agent who works in the area you want to buy since there are many critical factors (especially if buying waterfront on the Eastern Shore). No property will check off every box so I like to use the 80-20 rule. If you love 80 percent of a property, really consider buying it because our inventory is low and it's impossible to find 'perfection,' regardless of your budget."—*Laura H. Carney of TTR Sotheby's International Realty*

"Buyers should be prepared to act fast and possibly compete for their dream home in today's market. Truly know what you can afford so when it comes time to make an offer you can put your best foot forward and be sure to work with an agent that educates you on the offer process and all of the terms and conditions involved to see how you can create an attractive and competitive edge, it's not always the highest purchase price that wins."—*Meredith Mauger of Long & Foster Real Estate (Annapolis Eastport)*

For sellers listing their home, what preparations should they make in advance of pricing and marketing?

"Hired three times by HGTV to prepare and stage listings, as both a real estate broker and designer, I can attest to the fact that 'Image sells!' Savvy sellers carefully evaluate recent, similar sales and active market competition. In doing so, trends in both pricing and property conditions emerge; most commonly indicative of the best-looking and most market-ready homes selling for top dollar, in the shortest time on market.

"Buyers gravitate instantly toward show-ready homes and, in today's market, that process starts online. Good or bad, buyers cast judgement within the first few photos on market. Each space is heavily scrutinized by buyers before a showing. And the allure of 'virtual staging' lasts only until the vacant, disappointing showing. Tidy spaces, free of clutter and personal effects perform best on market. Tackling any structural and/or system maintenance in advance will ease buyers' concerns stepping into resale properties.

"Projects left to a buyer prove costly to sellers, in terms of wasted time on market, leaving them susceptible to pricey negotiations. Move-in-ready, well-maintained homes with staged spaces show best, selling faster and stronger than the competition. Buyers crave, and pay for, move-in-ready spaces with a freshly-styled aesthetic. Choosing an experienced, local Realtor with a track record in preparing a home for market, best prepares a seller for the fastest, most lucrative sale possible."—*Jennifer Chaney of Chaney Homes*

"Understand the 2025 market. Covid is over; that was four years ago. Recency of sales and trends is extremely important. Dig deep on research and understand the important relationship between the condition of the home and pricing of the home."—*David Orso of Berkshire Hathaway HomeServices PenFed Realty*

"It really comes down to the seller's needs, timing, and circumstances. Hiring an agent with a discerning eye is invaluable to determine what is needed to 'ready' a property for market. It could be as simple as staging and landscaping, or as complex as renovating

kitchen and baths (if getting top dollar is the goal). Understanding the process, timing, and return on investment is important when considering what should be done. Professional photography is key as well, including videos and drones (if warranted). First impressions are critical, both in person and on-line!”—*Laura H. Carney of TTR Sotheby’s International Realty*

Technology has greatly enhanced the marketing experience in the past decade; what are some of your favorite tech/marketing tools that you utilize?

“Virtual tours, floor plans, surveys, and video tours have been game changers. They help people focus on listings that make the most sense for them prior to doing in person tours. Buyers are so busy, and providing virtual pre-tours of homes helps make the process so much more efficient.”—*Chuck Mangold, Jr. of Benson and Mangold*

“We leverage every digital touchpoint available—from cinematic video tours and drone flyovers to SEO-optimized listing pages and social media content and geo-targeted ads. Our proprietary media partnerships and GPS ad units allow us to showcase listings in national publications. The goal is simple: maximum exposure to the most qualified buyers—locally and beyond.”—*Brad Kappel of TTR Sotheby’s International Realty*

“My daughter Elizabeth. She is the best with technology, social media, and everything else needed. We complement each other. She

will be in Instagram posting stories for both of us and I will be writing personal letters. Technology is great but nothing is better than the human contact!”—*Biana Arentz of Coldwell Banker Realty*

What are some of the most sought-after property amenities that buyers are asking for?

“Buyer preferences can shift over time, but there are definitely some consistent trends we’re seeing in today’s market. Right now, some of the most in-demand property amenities include:

“Home Office Space: With remote and hybrid work becoming more common, buyers are placing a high value on having a dedicated, quiet workspace—often with good natural light and privacy.

“Outdoor Living Areas: Features like covered patios, outdoor kitchens, decks, and well-landscaped yards are very popular, especially in regions with mild climates. People want space to entertain or relax outside.

“Updated Kitchens and Bathrooms: These rooms still top the list in terms of ROI and desirability. Buyers often look for modern appliances, quartz or granite countertops, and walk-in showers or soaking tubs.



“Energy Efficiency: Features such as solar panels, high-efficiency HVAC systems, double-pane windows, and smart thermostats are increasingly important as buyers look to lower utility costs and reduce their environmental impact.”—*Mia Anderson of Berkshire Hathaway HomeServices Homesale Realty*

Where are the most sought-after communities on the western side of the Bay Bridge? And on the Eastern Shore?

“On the western shore, Annapolis remains the crown jewel—particularly communities like Bay Ridge, Wardour, and Fishing Creek Farm. Eastport continues to draw buyers who want a walkable lifestyle near Spa Creek and downtown. On the Shore, we’re seeing increased demand in Queenstown, Stevensville, and the Bay Bridge Marina area, where new developments like Sunset Wharf are bringing luxury waterfront living, with Hinckley owned and operated marina access to the Eastern Shore.”—*Brad Kappel of TTR Sotheby’s International Realty*

“One of the most sought-after communities on the Western Shore where I do a great deal of business is Heritage Harbour. This 55-plus community offers an exceptional lifestyle, with amenities that consistently exceed my clients’ expectations—including golf, tennis, pickleball, indoor and outdoor pools, boat slips, kayaking, canoeing, an on-site restaurant, and so much more.”—*Jack Papaleonti of Academy Realty*

“I know the Eastern Shore extremely well and having moved with my family 13 times in the last 28 years I can definitely answer this one! Prospect Bay and Cove Creek are great if golfing is important in your life. Homes up and down Bennett Point: Governor Grason, Belle Point, Bennett Point community are always sought-after for boaters since they are mostly located on the Wye River. Talbot county has some amazing communities. But even not being in a community, and close to everything, has its benefits.”—*Biana Arentz of Coldwell Banker Realty*

“St. Michaels is the top destination for the second home buyer because the town is lively. Easton is desirable for buyers that are looking for primary homes. I find the Eastern Shore market always exciting. The current market will now enable buyers to shop around and not have to rush into a decision. I prefer to sell this way versus putting constant

pressure on them. I am excited about that—it was frustrating for a while to lose properties they loved.”—*Cornelia Heckenbach of Long & Foster Real Estate*

Besides realtors and their roles in negotiating a property transaction, what other contracted services must buyers and sellers be aware of and carefully vet?

“A real estate transaction is truly multifaceted. While Realtors play a central role in guiding negotiations and managing the flow of the transaction, there are several other contracted services that both buyers and sellers must be mindful of, each of which can significantly impact the success and smoothness of the deal. Carefully vetting these professionals is essential:

“Home Inspectors: For buyers especially, a home inspection is one of the most critical steps. A thorough, unbiased inspector can uncover issues that may not be visible during a showing. It’s important to choose someone licensed, experienced, and with a reputation for honest, detailed reporting—not someone who glosses over problems to keep a deal moving.

“Contractors/Repair Professionals: Sellers often need pre-listing repairs or improvements, and buyers may need estimates for future work. Reliable contractors with a history of quality workmanship in a timely manner and fair pricing are invaluable—and hard to come by on short notice. Always vet early.



“Insurance Agents: Buyers will need homeowner’s insurance to close. Rates and coverage vary widely, especially in areas with weather or liability risks. Choose agents who can shop multiple carriers and understand the unique nuances of the property.

“The bottom line is that every professional involved in a real estate transaction plays a part in its success—or failure. As an experienced Realtor, I’ve built a trusted network of vetted professionals and always guide my clients toward quality and integrity at every step. The details matter—and so do the people handling them.”—*Mia Anderson of Berkshire Hathaway HomeServices Homesale Realty*

Recent laws and language better address how buyers and sellers contract realtors to represent them; what should both parties be aware of when considering who represents their side of negotiations?

“The rules have changed and there is so much more transparency. Real estate professionals are now charged with explaining their roles and responsibilities much better than ever before. While change is often hard to embrace these changes have really improved all parties understanding of the process and have made things less archaic.”—*Chuck Mangold, Jr. of Benson and Mangold*

“Buyers, sellers, and realtors should have clearly defined roles on who they are representing in the real estate transaction. It should be completely clear which side the realtor represents. Overall, I do not recommend buying or selling property without experienced representation.”—*June Steinweg of Long & Foster Real Estate (Annapolis Fine Homes)*

Regarding how you personally operate your business, do you have any “golden rules” that you live by?

“We answer calls, emails, or texts from our clients, customers, and other agents immediately or within the same day. In real estate, good and timely communication is crucial for building trust, understanding client needs, and ensuring a smooth transaction. It helps us effectively convey information, manage expectations, and address issues promptly, leading to happier clients and successful deals.”—*Karlon Morris of Long & Foster Real Estate (Annapolis Bestgate)*

“My golden rule is ‘Character is what you do when no one is looking.’ Before I was the Principal Broker of Omnia Real Estate, I was a civil litigator for more than 15 years and, during that time, I saw numerous situations where someone did the wrong thing simply because they could. Thus, this golden rule guides me in everything I do, including when I am dealing with other brokers and agents or even when I am selecting agents to work at Omnia.”—*Claire Buchner of Omnia Real Estate*

“The golden rule I live by is simple: always exceed my clients’ expectations. My goal is for every client to walk away from a transaction feeling confident that they couldn’t have done it better themselves. I don’t approach this business with a one-and-done mindset—I’m in it for the long-term relationships. I strive to deliver such a positive and seamless experience that my clients are not only satisfied, but eager to refer me to their family and friends. That’s the true measure of success in this business.”—*Jack Papaleonti of Academy Realty*



“I believe in the Win-Win concept. I might represent a buyer or seller, but I am really looking for what is best for both parties. The known golden rule is to ‘treat others as you would like to be treated.’ It is the same in real estate. As a Realtor, or as a buyer or seller, put yourselves in the other parties’ shoes.”—*Biana Arentz of Coldwell Banker Realty*

“Transparency every day in every interaction and transaction we have in business: clients, customers, contractors, agents, title, lender, everyone. With transparency, everyone feels more comfortable trusting you. With this, we all make better decisions in our lives; be it in business or personal. Deals come and go, but being direct, open, and honest sticks with us and pushes us towards success naturally. Transparency in our day-to-day for over a decade has grown our business to where we are today.”—*Marina Yousefian of Long & Foster Real Estate (Severn Park)*

“I moved to the Eastern Shore in 1989 and have seen many changes and different markets. The golden rule to live by is staying on top of the market, the zoning rules, the trends, the type of buyers, etc. Part of my golden rule is to be creative. Also to be true to myself, which means I am straight forward and stand behind my price suggestion based on data and experience. I don’t believe in listing high to get the listing and then reducing [price]. I am honest and straight forward that is my role if I am representing someone.”—*Cornelia Heckenbach of Long & Foster Real Estate*

When You Settle with Eagle Title, You Settle with the Best.



RESIDENTIAL | COMMERCIAL | BUILDER SERVICES | REFINANCE

Attorney-owned and operated, Eagle Title serves the community, one title transaction at a time, using the highest security and advanced technology. Headquartered in Annapolis, Maryland, our team members close transactions in Maryland, Virginia, Washington, D.C. and Delaware.



Jay Walsh
CEO



Brad Walsh
President



Terry Liff
Executive VP



Tom Simmons
Principal



Paul Skrickus
Director, Commercial



Barry DesRoches
Director, Builder Services



Cheryl Odell-Duffy
Manager, Severna Park



Michael Schmidt
Manager, Towson



Betsy Jiranek
Settlement Officer



Brooke Silard
Settlement Officer



Cynthia Dunn
Settlement Officer



Megan Moore
Settlement Officer



Marylee Dannenberg
Settlement Officer



Gabbi Perrella-Jager
Settlement Officer



Amy Voight
Settlement Officer

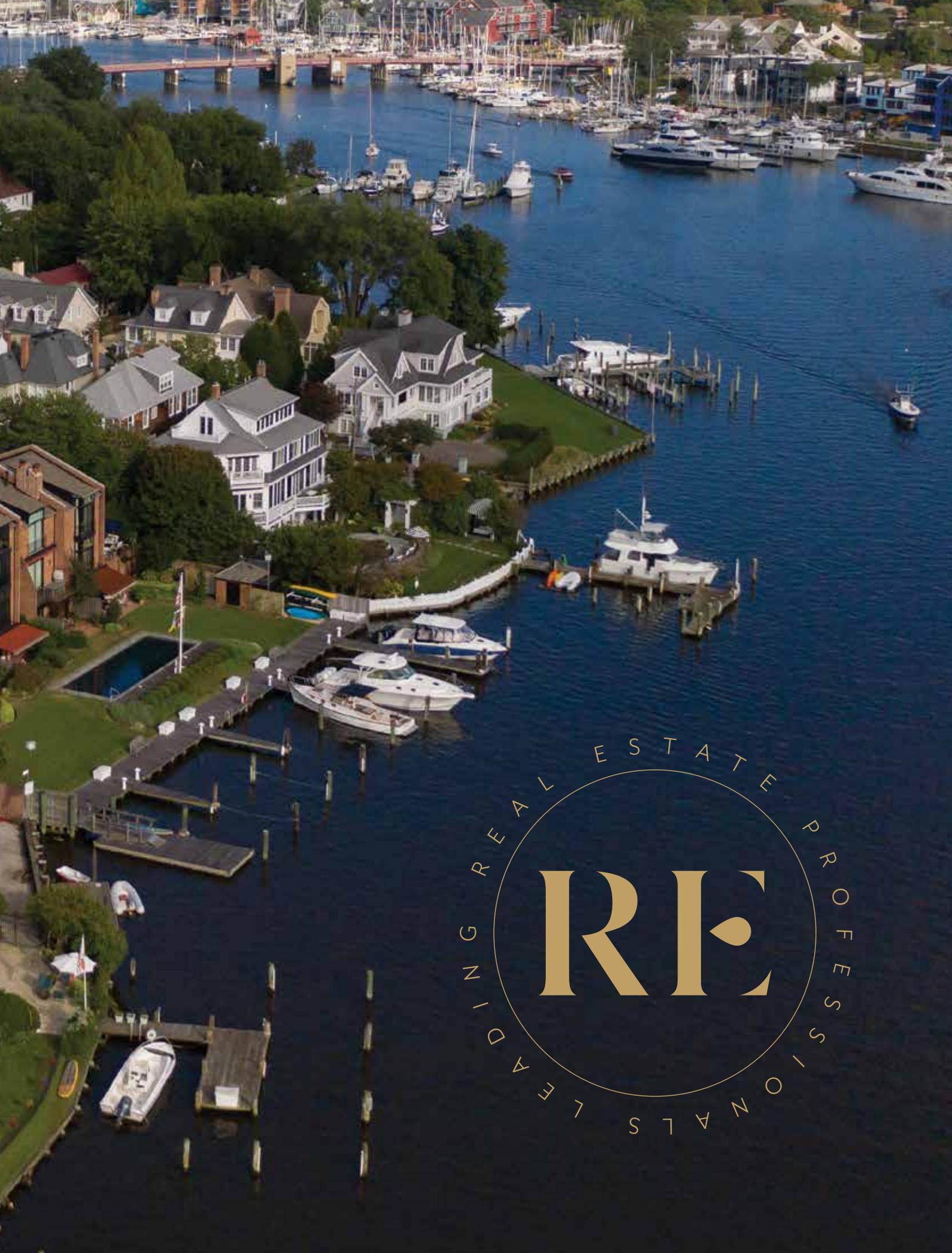


Zanna Clayton
Settlement Officer



EAGLE | TITLE

ANNAPOLIS | SEVERNA PARK | TOWSON | OCEAN CITY | DELAWARE EAGLETITLE.COM



LEADING REAL ESTATE PROFESSIONALS

RE



BRAD KAPPEL

MAKE YOUR MOVE
WITH BRAD KAPPEL

Brad Kappel, a third-generation Annapolitan raised on the waters of the Chesapeake Bay, brings a uniquely local insider perspective to Annapolis' luxury waterfront real estate market. With over 16 years of experience and a career total of \$1.2 billion in waterfront property sales—anchored by Anne Arundel County's record-breaking \$17.5 million sale—Brad's expertise spans both stable and dynamic markets. Through Sotheby's International Realty, Brad connects clients to an elite global network while drawing on local resources to expertly prepare and market homes for exceptional results.

Now leading the Brad Kappel Team, Brad and his dedicated group of industry professionals are redefining white-glove luxury real estate service across the Chesapeake Bay region. Known for their meticulous attention to detail, strategic guidance, and exceptional negotiation skills, the team provides luxury-level support to buyers and sellers at all price points, fostering long-term relationships founded on trust and accountability. Recently honored among the Top 100 Agents and Teams Worldwide with Sotheby's International Realty, and ranked one of the Best Small Real Estate Teams in the U.S. by RealTrends Verified, Brad sets the standard for luxury and waterfront real estate in Annapolis, Anne Arundel County, and Maryland's Eastern Shore.

Brad Kappel

410-279-9476 (c)

410-280-5600 (o)

brad.kappel@sothebysrealty.com

BradKappel.com



TTR | **Sotheby's**
INTERNATIONAL REALTY

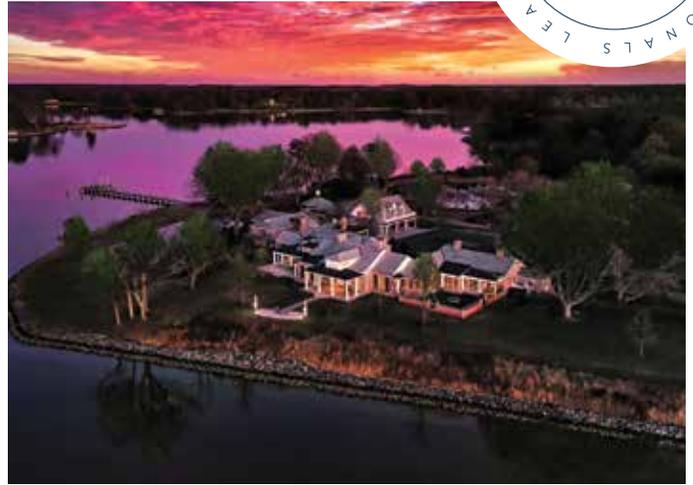
Annapolis Brokerage
209 Main Street Annapolis, MD



PROPERTIES RECENTLY SOLD



27189 Island Creek Road
SOLD \$12,000,000



5808 Widgeon Point Lane
SOLD \$7,200,000



205 Winchester Beach Drive
SOLD \$5,850,000



400 W Joyce Lane
SOLD \$4,500,000



540 Sunset Road
SOLD \$4,450,000



2025 Homewood Road
SOLD \$6,500,000



Annapolis
Best of
ANNAPOLIS
2013

Annapolis
Best of
ANNAPOLIS
2014

Annapolis
Best of
ANNAPOLIS
2015

Annapolis
Best of
ANNAPOLIS
2016

Annapolis
Best of
ANNAPOLIS
2017

Annapolis
Best of
ANNAPOLIS
2018

Annapolis
Best of
ANNAPOLIS
2019

Annapolis
Best of
ANNAPOLIS
2020

Annapolis
Best of
ANNAPOLIS
2021

BEST OF
ANNAPOLIS
2022

BEST OF
ANNAPOLIS
2023

BEST OF
ANNAPOLIS
2024

BEST OF
ANNAPOLIS
2025



#1 AGENT ACROSS ALL BROKERAGES IN ANNE ARUNDEL COUNTY SINCE 2013



DAVID ORSO

We sell the finest homes...*Yours*

If real estate agents charge about the same fee then why wouldn't you hire the absolute best to represent you? Similar fee with different client outcomes doesn't seem fair. The market has shifted and the stakes have been raised which make it paramount to hire the professional you deserve; the very best in their field. With over two decades experience selling real estate; David Orso has curated a system for maximum client outcomes for both sellers and buyers. Since 2013, David Orso has been the #1 agent in Anne Arundel County for total real estate sales. This unprecedented accomplishment is wholly due to his CEO level marketing and negotiation skills combined with his deep commitment to superior client outcomes. When asked his secret to year over year elite performance he stated, "When my clients win; I win. Always in that order." This new market requires more than glamour shots and a couple good years during the real estate boom. Now is the time to evaluate your potential real estate representation closely and dig deep into their experience in challenging markets.



C: 443-691-0838

O: 443-372-7171

david@davidorso.com

1997 Annapolis Exchange
Annapolis, MD 21401

8 Evergreen Road
Severna Park, MD 21146

davidorso.com



RECENTLY SOLD PROPERTIES



389 South Drive | Severna Park, MD
SOLD | \$2,000,000



210 Old County Road | Severna Park, MD
SOLD | \$1,950,000



950 Indian Landing | Millersville, MD
SOLD | \$1,795,000 | Buyer Represented



1303 Windsor Ridge | Annapolis, MD
SOLD | \$1,780,000



SCOTT “SHREK” SCHUETTER & CREW

- ▶ Personal
- ▶ Professional
- ▶ Pressure Free



Scott Schuetter is a dedicated and professional real estate agent surrounded by an amazing team. Using experience as a graduate of the U.S. Naval Academy and former naval aviator, he has closed almost \$500 million in transactions since 2008. He is truly committed to making your real estate transaction an enjoyable, stress free process. His military background and training taught him to remain calm in any and all situations. These invaluable life skills have been finely tuned daily in his career as a realtor. When things are most chaotic, it is extremely important to have a steady, guiding and trusting voice. Every real estate transaction involves a series of complex personal choices intermixed with emotions, finances and futures. It may not be as stressful as landing a plane on an aircraft carrier, but to his clients it may feel like it and he is there to lead them every step of the way!



Scott Schuetter, Realtor®

(C): 410-900-7668 (O): 410-266-0600
 1997 Annapolis Exchange Pkwy, Suite 101
 Annapolis, MD 21401
 ScottSchuetter.com
 Scott@ScottSchuetter.com



RECENTLY SOLD PROPERTIES



220 Chesapeake Ave.
 \$2,000,000
 SOLD
 Annapolis, MD



43 E. Lake Dr.
 \$1,400,000
 SOLD
 Annapolis, MD



157 Edgeway
 \$1,250,000
 SOLD
 Arnold, MD



Jack Papaleonti, GRI

THE ANCHOR TEAM OF ACADEMY REALTY



Experience Matters – Meet the Anchor Team

Led by Jack Papaleonti, GRI, the Anchor Team at Academy Realty brings a powerful combination of experience, teamwork, and dedication to every real estate transaction. With over 65 years of combined expertise, we understand the complexities that come with buying or selling a home—and we know how to navigate them.

In real estate, challenges can arise quickly and unexpectedly. That's why having a responsive, knowledgeable team by your side makes all the difference. We've successfully handled transactions involving waterfront homes, historic properties, condos, co-ops, investment and retirement homes, foreclosures, bank-owned and condemned properties, as well as commercial real estate. We're also well-versed in dealing with homeowner associations, well and septic systems, and more.

Whether you're buying or selling for personal use or investment, this is one of the most important decisions you'll make. Trust Academy Realty and the Anchor Team to deliver results with integrity, professionalism, and a commitment to getting the job done right.



801 Compass Way, Suite 7
Annapolis, MD 21401
www.AcademyRealty.com
Tel# 410-263-9105
Cell# 410-991-4465

FEATURED PROPERTIES



21 Woodlawn Avenue
\$654,900 - Active
Potential Separate Lot
Homewood Neighborhood



913/915 Ridgewood Street
\$849,900 - Active
Multi-Family / Three Units
Homewood Neighborhood



1590 Virginia Street
\$624,900 - Active
Corner Lot
Homewood Neighborhood



310 Saddle Ridge Road
Coming Soon
Corner Lot
Hunt Meadow Community



Get started here



As seen on



CHRISTY BISHOP

BERKSHIRE HATHAWAY HOMESERVICES
PENFED REALTY

Christy Bishop, a leading figure in the real estate arena, brings an unparalleled zeal to safeguarding her clients' wealth while approaching her profession with utmost dedication. With an illustrious career spanning almost 30 years, Christy's roots in Maryland and upbringing amidst the scenic landscapes of Severna Park and Annapolis instilled in her a deep appreciation for the nuances of real estate.

Acknowledging the profound responsibility that comes with negotiating her clients' most significant assets, Christy underscores the importance of trust and integrity in her practice. As the daughter of 2 United States Marines and Naval Academy graduates (Mike Morgan USNA '67 & John Bishop USNA '65), her faith and honesty is unparalleled. Christy's commitment to representing her clients' best interests has earned her accolades with many expressing gratitude for securing an optimal sale price and terms for their home sale.

For Christy, the essence of her work lies in fostering meaningful relationships with her clients and alleviating the inherent stress associated with buying or selling property. Whether dealing with a condominium or a gated estate, her clients are assured of receiving top-notch representation characterized by unwavering integrity and professionalism.

Beyond her client-centric approach, Christy remains deeply engaged in her local real estate community and her exceptional track record and commitment to ethical standards has earned her lifetime membership in the top 1% of Anne Arundel County Realtor's Masters Club.

Embracing the Annapolis Lifestyle, she finds joy living in Annapolis on the water with her husband and German Shepherd. When not immersed in real estate endeavors, Christy loves to go boating and fishing, is an avid gardener and spending time away at the Delaware Beaches.



Christy Bishop

443-994-3405 | 410-647-8000
Christy@CBMoving.com
www.CBMoving.com

@MarylandWaterfront

FOR SALE & RECENTLY SOLD PROPERTIES



3436 Rockway Ave
Annapolis, MD 21403 | \$2.9 Million
Represented Buyer



1760 Birdbrook Trail
Annapolis, MD 21401 | \$930,000
Represented Seller



JUST Listed 2186 Chesapeake Harbour E. Annapolis, MD 21403



ERICA BAKER

**ERICA BAKER, VICE PRESIDENT
ASSOCIATE BROKER
TTR | SOTHEBY'S
INTERNATIONAL REALTY**

With a decade of experience, Erica Baker is a trusted real estate advisor known for her strategic approach to buying and selling. A lifelong Maryland resident, she leverages deep market expertise, integrity, and innovation to deliver outstanding results.

Her background in home remodeling provides clients with invaluable insights, allowing them to make informed decisions and maximize their investments. Backed by the global presence and esteemed reputation of TTR Sotheby's International Realty, Erica ensures every transaction is executed with precision, discretion, and a commitment to excellence.

For those seeking a sophisticated, results-driven real estate experience, Erica is a dedicated advocate committed to achieving the highest standards.

Erica Baker

TTR | Sotheby's
INTERNATIONAL REALTY

410-919-7019
410-280-5600
209 Main Street
Annapolis, MD 21401
ebaker@ttrsir.com
ericabaker.co



PROPERTIES RECENTLY SOLD & FOR SALE



1011 Skiff Cove Rd
Edgewater, MD
Waterfront
SOLD for \$1,275,000
Represented Seller
Multiple offers



114 Bay View Dr
Annapolis, MD
SOLD
\$839,000
Represented Seller



2054 Shore Dr
Edgewater, MD
Waterview
UNDER CONTRACT
Asking price was \$699,900
Represented Seller



30 Pennsylvania Ave
Edgewater, MD
SOLD
\$610,000
Represented Buyer
Won out of multiple offers



18927 Saint Albert Dr
Brookeville, MD
SOLD
\$990,000
Represented Seller
Multiple offers



MANOR
TITLE, LLC

111 Forbes Street
Annapolis, MD 21401
443-440-5200
www.ManorTitle.com
@manortitle

MANOR TITLE, LLC

WEST ANNAPOLIS'S PREMIER TITLE COMPANY!

Led by Attorneys Steve McClung and Christophe Lowther, along with Carol Wrostek, our mission is simple: to enhance the customer settlement experience. Utilizing the latest technology, we streamline the process for an efficient, transparent, and customer-focused closing.

At Manor Title, we combine over 30 years of real estate settlement and legal expertise with cutting-edge technology to deliver seamless, reliable, and personalized title and settlement services. As a Maryland-based title company led by experienced attorneys, we bring a unique understanding of the legal and practical aspects of real estate transactions, ensuring every detail is handled with precision.

Our commitment to innovation allows us to stay ahead in an ever-evolving industry, offering streamlined processes and secure solutions to meet the demands of today's real estate transactions. At the heart of our work is a dedication to personalized service. We understand that every transaction is unique, and we take the time to listen, guide, and tailor our approach to meet our clients' specific needs. We look forward to working with you!



AMANDA CALHOUN

DRIVEN. STRATEGIC. INVESTED IN YOU.

Amanda Calhoun approaches real estate with the expertise of an Associate Broker and the precision of a Project Management Professional (a certification she has held since 2017). Known for her strategic mindset and calm confidence, she brings clarity to every transaction—whether you're buying your first home, upgrading, or relocating out of state. Known for her data-driven approach and responsive communication, she takes pride in simplifying the process; and, with a background in planning and negotiation, Amanda delivers personalized, strategic guidance that empowers her clients to make smart, informed decisions.

Born and raised in Maryland, and currently residing in Calvert County, Amanda pairs local insight with modern tools to create seamless experiences and real results. Amanda has been recognized by *Washingtonian Magazine* and *REAL Trends Verified* as a top real estate professional in Maryland.

Ready to make a move with confidence? Let Amanda guide the way.



Amanda Calhoun
Associate Broker, AC Home Group
REAL Broker, LLC
Direct: (240) 405-9704
Office: (855) 450-0442
amanda@achomegroup.com
achomegroup.com



966 Walnut Avenue
For Sale
North Beach - \$825,000



868 Rudder Way
Sold (Seller)
Annapolis - \$717,500



50 Little Tree Lane
Sold (Buyer)
Owings - \$775,000



CHRIS EDGE

FIRST HOME MORTGAGE

Chris Edge is a Loan Officer and Sales Manager in the Annapolis branch and has been assisting clients with mortgage financing for the past ten years. Chris' approach to mortgage origination is simple. He starts by taking the time to understand his clients' goals and long-term plans, then crafts a comprehensive mortgage solution that meets their needs. As market conditions and programs frequently change, Chris believes in keeping his clients informed and up to date with the latest insights. His true passion is in the education of his clients and helping them understand the process and strategy of buying their dream home. Chris resides in Annapolis, MD with his wife, three kids, and two dogs. When he is not assisting clients with their mortgage needs, Chris spends his time with his family enjoying all the outdoor benefits Maryland has to offer.



900 Bestgate Road
Suite 310
Annapolis, MD 21401
410-708-1075
firsthome.com/chris-edge
NMLS #1017539



QUESTIONS & ANSWERS WITH THE EXPERTS



Q: What makes the most sense (and dollars!) for a seller -- is it better to do a private listing with one brokerage or to list a property on the publicly available MLS?

A: When your home is publicly marketed, it is accessible to all buyers across all platforms, including but not limited to

platforms like Zillow, Redfin, Trulia, Homes.com and tons of brokerage websites. Thus, it is axiomatic that property listings on the MLS enjoy more exposure and, therefore, those property listings have a better chance of selling quickly and for a higher dollar value. After all, putting your listing in front of the full market will always outperform putting it in front of a handful of select buyers.

Claire Buchner, Esq.
Omnia Real Estate



Q: Do you expect the Seller's Market conditions that we've seen for the past few years to continue throughout 2025?

A: While interest rate fluctuations and economic uncertainty may cool the market, the luxury waterfront market will likely

remain competitive. Inventory is still limited in desirable areas like Annapolis, so if you're selling, now is still a good time. However, sellers should adjust expectations and ensure their homes are priced right to attract serious buyers.

Brad Kappel
TTR | Sotheby's International Realty



Q: It seems like waterfront homes have become unaffordable and uber luxury is the new norm. Is that true?

A: A passionate NO! Don't be fooled by advertising of luxury homes by realtors to build a personal brand. I'd offer three statistical facts to

encourage potential waterfront homebuyers to keep looking: (1) The average sales price of waterfront homes in Anne Arundel County in 2024 was \$1,578,322. (2) 79% of waterfront homes sold in 2024 were under \$2m. (3) 2 out of 3 waterfront homes purchased in 2024 were purchased using a loan NOT cash. My advice for anyone seeking to live on the water but feeling intimidated by the pricing is to meet with a true professional and have a consultation to share your dreams and visions.

David Orso

The David Orso Team
of Berkshire Hathaway Home Services | Pen Fed Realty



Q: Can I sell my investment real estate using a 1031 exchange and buy a vacation home that I can enjoy with my family during the summer months?

A: No. You can sell your investment real estate and reinvest the gain, tax deferred, to purchase your vacation or second home, the

challenge is making sure it will qualify as a 1031 investment property. Meaning that during the initial 24 months of ownership there are strict rules to follow regarding personal use. The important rule is that you can only use the property for 14 days each year or 10% of the actual days that you rent it out. For example, if you lease it for 200 days each year, your personal use can be up to 20 days. If you are able to abide by these rules, after two years the dream vacation home is yours to use as often as you like without any more requirements.

Jack Papaleonti, GRI/Realtor®

The Anchor Team of Academy Realty



Q: Why is title insurance essential in real estate transactions?

A: Title insurance protects buyers and lenders from potential legal issues that may arise from defects in the property's title—such as unpaid liens, undisclosed heirs, or recording errors. Without it,

buyers risk losing their investment or facing costly legal battles. A one-time premium at closing secures coverage for as long as the owner holds the property. Title insurance offers peace of mind, ensuring the title is clear and ownership is secure. For realtors, emphasizing this protection helps build trust and safeguard clients from post-closing surprises that could derail their real estate goals.

Steve McClung, Esq.

Manor Title



Q: How is the new Towne Row community unique for Annapolis?

A: Towne Row is a rare offering of 18 new construction, elegant townhomes in the heart of Annapolis—something truly unique for this historic city. The residences feature private

elevators, expansive rooftop terraces, and two-car garages, designed for modern, low-maintenance living. Perfect for discerning downsizers, part-time residents, professionals, and multigenerational households, each home offers refined finishes and thoughtful flexibility. Just steps from the upscale shops, dining, and wellness amenities of Annapolis Town Center, and minutes from D.C., Baltimore, and BWI, Towne Row delivers sophisticated urban living in a coveted coastal setting.

Alison Wisnom

Coldwell Banker Realty



Q: How has your experience as a coach and former athlete shaped the way you build and lead your real estate team?

A: Sports have taught me that success is never an individual effort—it's about having the right team, the right strategy, and the right mindset. As a

coach and former athlete, I've seen firsthand how teamwork, preparation, and trust lead to victory, and that same philosophy drives our real estate team. We don't just help clients buy and sell homes; we create a game plan, adjust when needed, and work together to get the best results. Every transaction is a team effort, and our clients are at the center of it all. By surrounding ourselves with the right people and staying committed to a shared goal, we make the process seamless, successful, and even enjoyable. Just like in sports when you have a strong team behind you, winning becomes second nature.

Kevin Brown

Long & Foster Real Estate Agent | Annapolis Fine Homes



Q: Why Work with a Senior Real Estate Specialist® (SRES®)?

A: As someone over 50, your real estate needs differ from those of a first-time homebuyer or seller. That's where a Senior Real Estate Specialist® (SRES®) comes in.

An SRES®-certified agent is uniquely trained to understand and address the complexities seniors face when buying or selling a home. From financial considerations to lifestyle transitions, an SRES® provides expert guidance to help you navigate the real estate process with confidence and peace of mind. With a compassionate approach and specialized knowledge, an SRES® ensures your real estate journey is smooth, stress-free, and successful.

Carolyn Buchleitner

Long & Foster Real Estate Agent | Annapolis Bestgate Office



Q: What if my real estate closing is scheduled during my vacation?

A: With a little advance planning, your closing can still happen smoothly—even if you're out of town. If you know you'll be

traveling, let your real estate agent, lender, and title company know as early as possible. Depending on the specifics of your transaction, there are several flexible options available that might be available, such as designating a power of attorney to sign on your behalf, using remote online notarization if eligible, or arranging for a mobile notary to meet you at your destination (if traveling within the United States). At Eagle Title, we'll walk you through the best solution based on your timeline, location, and whether a lender is involved—so you can enjoy your time away with peace of mind.

Brad Walsh, Esq.
President, Eagle Title



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: What do we do if we think we need to make repairs or do updates before our home goes on the market?

A: Before undertaking repairs or doing any updates consult an experienced local realtor to best advise you on the most up to date marketing

recommendations. Sometimes an item that you think is an issue may not be. We have even partnered with companies that will do renovations, make licensed repairs and delay the cost until after closing. You get valuable marketing expertise and expert guidance of what is necessary or recommended to increase your property value and help you avoid wasted time and money.

Christy Bishop
Associate Broker
Berkshire Hathaway HomeServices PenFed Realty



Q: How should I price my home in this market?

A: Listings and bananas are the same.....they both get stale very quickly. Knowing that buyers watch the days on market and show deference to how others have reacted to the

listing, it is critical to create demand early. Pricing a home is an emotional process but one question needs to be asked: "what price will create immediate demand for my home?" The highest prices and strongest terms come from the most competitive offer environment.

Erin Rustand
The David Orso Team
of Berkshire Hathaway Home Services | Pen Fed Realty



Q: When is the best time to list a waterfront home?

A: To really understand this question starts with an understanding that most waterfront buyers have specific criteria and take their time to

find a home which meet their requirements. Therefore, it is less about timing the market and more important to present the home properly with content rich information for the discerning buyers. The fact is 65% of waterfront homes were listed in the first half of the year so the competition is heaviest in the spring market. The reason for the early presentation of inventory is simply because most waterfront home sellers think their home presents the best in the spring with landscape in full bloom and the strong desire of buyers to be out on the water.

Megan Huebner
The David Orso Team
of Berkshire Hathaway Home Services | Pen Fed Realty



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

A: Pricing your home right and showcasing its features with high-quality photos, especially aerial shots, are key. However,

the most important factor is partnering with a brokerage that targets the Washington D.C. / Metro market. Many luxury buyers are relocating to experience the Annapolitan and Eastern Shore lifestyle, so leveraging a broker's connections and expertise in this market is crucial for attracting the right buyers.

Joe Bray
TTR | Sotheby's International Realty



ASHLEY
SEBASTIONELLI
REAL ESTATE AGENT



RECENTLY SOLD

2000 Haverford Cir
Crownsville, MD 21032

\$1,550,000



RECENTLY SOLD

688 Red Cedar Rd
Annapolis, MD 21409

\$ 845,000



RECENTLY SOLD

1146 Severnview Dr
Crownsville, MD 21032

\$ 2,300,000

ABOUT ASHLEY & OMNIA

At Omnia, real estate is personal. We're an Annapolis-based boutique brokerage powered by decades of experience and a passion for helping clients navigate one of life's most important decisions with confidence, clarity, and care. Led by a powerhouse team, a seasoned real estate attorney, a sharp MBA, and one of the most respected leaders in the industry, Omnia offers a level of insight and service you simply won't find anywhere else. Every client gets our full attention, expert guidance, and a customized approach tailored to your goals. Meet Ashley Sebastianelli, a local expert, trusted advisor, and your future partner in success. An MBA and experienced Realtor, who calls Severna Park home, Ashley brings deep knowledge of the Anne Arundel County market and a heartfelt commitment to helping families like yours buy and sell with ease.

(404) 520-3854

ASHLEY@OMNIAREAL.COM

Scan the QR code to learn more
about OMNIA



Archbishop Spalding
High School

8080 New Cut Road
Severn, MD 21144

410-969-9105



Sophisticated Wealth
Management From
Really Nice
People.

Contact us today to learn
how we can help you
achieve your financial goals.

 moderawealth.com



- Investment Strategy
- Comprehensive Financial Planning
- Education Savings
- Estate & Trust Planning
- Insurance Planning
- Retirement Planning
- Tax Planning
- ERISA Business Retirement Services

582 Bellerive Road, #4D
Annapolis, MD 21409
410.626.8198

409 Love Point Road
Stevensville, MD 21666
443.249.3337

Modera Wealth Management, LLC is an SEC registered investment adviser, which does not imply any level of skill or training. For additional information, see the Investment Adviser Public Disclosure website www.adviserinfo.sec.gov. Investments are not suitable for everyone, and any information provided should not be considered a recommendation.



BEST OF

WEDDINGS

2025



**YOU VOTED...BIG TIME! AND NOW...
MEET THIS YEAR'S CLASS OF WINNERS!**

Welcome to the region's premier business accolades. Why so special? Because these are the local companies that you—thousands of you—voted for as the very best in their respective categories of business. This year, ballots went live for public voting during winter. By spring, our executive team tallied the results, vetted the entries, and confirmed this year's Best of Weddings winners! What's Up? Media congratulates all winners and thanks you for choosing the best customer experiences of the region. Enjoy perusing this year's list and, hopefully, many of your personal favorites have won!

**Bridal Hair Cut
& Styling**

Beyond The Updo •
5307 East Drive,
Arbutus, MD 21227 •
410-491-5758 •
beyondtheupdo.com

Cakes

Cakes by Abby •
Based in Chestertown,
Maryland • cakesby
abby.net

Caterer

Main & Market •
914 Bay Ridge Road,
Annapolis, MD 21403 •
410-626-0388 •
mainandmarket.com

Ceremony Venue

**Haven Harbour Marina
Resorts** • Multiple loca-
tions in Rock Hall, Mary-
land • 410-778-6697 •
havenharbour.com

Dance Studio

**Arthur Murray Dance
Center** • 3200 Sol-
omons Island Road,
Edgewater, MD 21037 •
410-216-2427 • arthur
murrayedgewater.com

**DJ / Entertainment
Service**

**DJ Hector & IDJ En-
tertainment** • Serving
Maryland • idj-
entertainment.com

**Dress Shop (Wedding,
Bridesmaids, etc.)**

Punk & Boone Bridal •
572E Governor Ritchie
Highway, Severna Park,
MD 21146 • 410-226-
6351 • punkand
boonebridal.com

Florist (Tie)

Chesapeake Blooms •
22B N. Harrison Street,
Easton, MD 21601 • 410-
690-4812 • chesapeake
blooms.com

Florist (Tie)

**My Flower Box
Designs** • Serving Mary-
land • 443-904-0802 •
myflowerboxdesigns.
com

Hair Stylist

Blush Hair Salon • 2431
Solomons Island Road,
Annapolis, MD 21401 •
410-571-5147 • blush
salonmd.com

Jeweler

Zachary's Jewelers
• 100 Main Street,
Annapolis, MD 21401 •
410-266-5555 •
zacharysjewelers.com

Makeup Artist

True Colors Beauty Co.
• Based in Annapolis,
Maryland • truecolors
beautyco.com

Photographer

**Madison Berlen
Photography** • Serving
Maryland • madison
berlenphoto.com

**Rehearsal Dinner
Venue**

Tidewater Inn • 101 East
Dover Street, Easton,
MD 21601 • 410-822-
1300 • tidewaterinn.com

Rental Company

**Eastern Shore Tents
and Events** • 25452
Commerce Lane, Ches-
tertown, MD 21620 •
410-810-0686 • estents.
com

Specialty Desserts

Blue Crab Cupcakes
• 1580 Whitehall Road,
Annapolis, MD 21409 •
443-221-7246 • blue
crabcupcakes.com

Stationery

Turnage + Watts •
Based in Maryland and
Washington, D.C. •
turnageandwatts.com

Transportation

Blanchard Limousines
• Serving Annapolis,
Central Maryland, and
the Eastern Shore • 410-
224-7222 • blanchard
limo.com

**Wedding / Reception
Venue Indoor**

**Governor Calvert
House / Historic Inns
of Annapolis** • 58 State
Circle, Annapolis, MD
21401 • 410-263-2641 •
historicinnssofarannapolis.
com

**Wedding / Reception
Venue Outdoor**

**Chesapeake Bay
Beach Club** • 500
Marina Club Road,
Stevensville, MD 21666
• 410-604-1933 • bay
beachclub.com

**Wedding / Reception
Venue Waterfront**

Brittland Estates • 205
Cannon Street, Ste. 1,
Chestertown, MD 21620
• 443-282-0860 •
brittlandestates.com

**Wedding Coordinator
Island Creek Events /
Katharine Henning** •

Based in Oxford,
Maryland • island
creekevents.com

Wedding Planner

**Ren & Co. Wedding
& Event Planning /
Alexis David** • Based in
Hampstead, Maryland •
renandco.org



Your one-stop shop for every special occasion!

MIS 15 & BRIDAL BOUTIQUE



Bridal Gowns • Tuxedo Rentals – Men & Kids
Quinceañera & Sweet 16 Dresses • Prom, Bridesmaids & Mother of the
Bride Attire • Accessories & More

We also offer: Custom Flower Arrangements • Event Decoration
Day-of Event Coordination • Alterations for dresses, pants, gowns & more

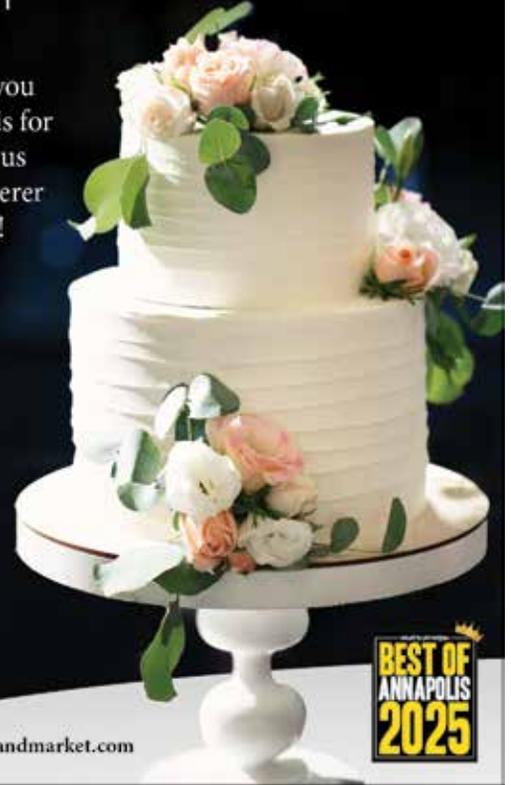


1916 Forest Dr, Unit 2 | Annapolis, MD | (443) 926-3375
www.mis15bridalboutique.com

MAIN & MARKET

CATERING | CAFE | BAKERY

Thank you
Annapolis for
voting us
Best Caterer
2025!



**BEST OF
ANNAPOLIS
2025**

www.mainandmarket.com

DISCOVER **SEVERN.**

Fall Open House Events

Preschool–Grade 5 **October 1 @ 9:00 am**

Grades 6–12 **October 23 @ 7:00 pm**

Middle School Information Session

Grades 6–8 **September 23 @ 9:30 am**



To register visit
severnschool.com/open-house



Severn School

BY RITA CALVERT | PHOTOGRAPHY BY JUSTIN TSUCALAS

THE FLAIR OF FERM ENTA TION

The food preservation technique has become a culinary craze...but it's been brewing locally for some time

WE HAVE FERMENTATION MASTERS IN OUR MIDST!

On any given weekend at the Anne Arundel County Farmers' Market along Riva Road in Annapolis you will see lines of customers at Oksana Bocharova's booth buying her fermented and pickled goods along with her other organic produce. A very popular farmer operating throughout Annapolis, Washington, D.C., and the Eastern Shore, Bocharova uses traditional fermentation techniques and family recipes passed down through her family, reflecting her Russian heritage.

Bocharova's life experiences served as inspiration for her shift from agronomy to fermentation. Her mother taught her traditional food preservation methods—like making sauerkraut—while she was growing up on a communal farm in Russia. After relocating to Maryland and establishing her organic farm, Oksana's Produce Farm, she began producing her mother's sauerkraut recipe for friends. Bocharova saw fermentation as an opportunity to respect her ancestry while broadening her offerings. She was encouraged to market her fermented products by a local restaurant owner. Bocharova's enthusiasm for sustainable farming and soil health aligned with the nutrient-dense advantages of fermented foods.

About Fermentation

Traditional fermentation has been utilized for thousands of years to enhance the taste of raw foods, extend shelf life, improve safety, and increase the natural microbiome of the human gut. Fermented foods and drinks are naturally fueled with probiotics and abundant with beneficial bacteria that help nourish the digestive system.

Conventional fermentation does not use heat or vinegar to obtain the fermented state. Lactic acid and acetic acid are two powerful catalysts

which occur during the process of heatless fermentation. Continuing research reveals more and more evidence about the powerful connection between gut health and overall well-being.

Today, most items sold as "pickled" that you find in grocery stores are heat pasteurized using acetic acid (vinegar), are shelf stable, and found unrefrigerated. When food is heat pasteurized, it kills the nutrients, enzymes, and anything pathogenic that can make us sick, as well as the good bacteria. This is great for long transport, extends consumption for months, allows foods to be kept in non-air-conditioned environments (think areas of the world like the tropics), and gives inventory flexibility to minor and major grocery stores.





However, these “pickles” are no longer considered “living foods” and while tasty for a lover of anything sour, they won’t give the full benefit of consuming traditionally fermented foods, found in the refrigerated sections of the store or, in some areas of the world, found unrefrigerated and unpasteurized (pickles sold in Japanese traditional markets like nuka nuke or takuan, or in Central America with cortidos and chileros).

Traditionally fermented foods using *lactobacillus fermentation*, which is the primary fermentation method for vegetables and some fruits, should be labeled unpasteurized, no heat/no vinegar, and found in the cold section (or sold unrefrigerated like at a farmers’ market, then best kept cold). Ingredients should only contain the produce in the product and sea salt—nothing else.

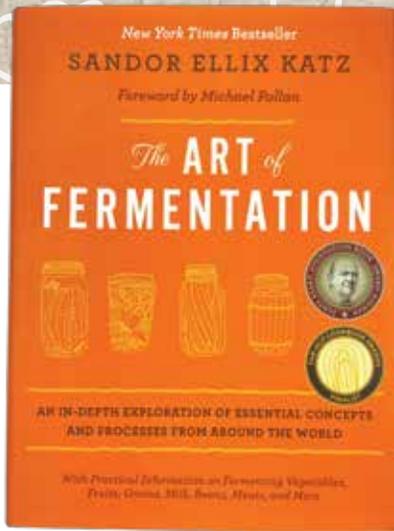
The sour or tart taste is from lactic acid, created by the transformation of bacteria found on the skins and surfaces of fruits and vegetables. When the sea salt and the water from the produce combine, a brine is created and the bacteria essentially wake-up, and begin actively consuming and converting proteins, starches, sugars into lactic acid. Thus, creating a live cultured food rich in beneficial bacteria, unlocking nutrients and enzymes in the fruits and vegetables, and creating a nutrient dense ferment.

In short, heat processing deadens foods, while traditional fermentation gives foods new life, added nutrient power, immune system benefits, and gut-brain axis benefits, to name a few.

Farm to Market

Interacting with the community is important to Bocharova. She offers lacto-fermentation classes and also conducts farm-to-table dinners from April to October at her farm in Chestertown. Every dinner has a unique theme that incorporates what is currently available from her farm fields. She states, “Anything that’s not available from our farm, such as meats, we acquire from our network of local farms.”

Bacharova has a large offering of fermented products made from the organic produce she grows: curtido (spicy Salvadoran slaw with cabbage, carrots, and spices), traditional Thai sauerkraut, Russian sauerkraut, pink sapphire sauerkraut, apple-cranberry sauerkraut, curried cauliflower, radish kimchi, and the very popular “gut punch” (bottled brines from sauerkrauts and kimchi). Nine pickled items are also offered such as the highly-popular pickled garlic mushrooms with a wallop of fresh garlic. Bacharova sells her products at many farmers’ markets on the western and eastern shores. Check her website for market locations and dates: oksanasproduce.com.



THE “FERMENTATION BIBLE”

Sandor Katz’s books, particularly *The Art of Fermentation* and *Wild Fermentation*, are widely regarded as the gold standard of fermentation literature. His work has been described as a “fermentation bible” and praised for its comprehensive coverage of traditional techniques, cultural history, and practical guidance for both beginners and experts. His term “Choppers Choice” is his method of instruction at his School for Wild Fermentation in Tennessee, which places a strong emphasis on practical experience and fermentation trials. By letting participants chop components and decide what to ferment and how, this method fosters active participation in the process.



Photo by Taylor/dw



Gut Reaction

Meaghan and Shane Carpenter are serious about fermented foods and drinks. The couple founded Baltimore-based HEX Ferments in 2013. They learned how to preserve and can food at an early age and grew up with the produce from their parents’ vegetable gardens. Their commercial endeavor would eventually be influenced by this early exposure to sour, fermented foods.

Like Bacharova’s operation, HEX Ferments also prides itself on creating small batch, organic fermented vegetables. Their bounty currently: unique sauerkraut, kimchi, seasonal ferments, and kombucha tea. They generally offer eight varieties of sauerkraut and fermented vegetables and five varieties of kombucha.

When the couple started giving samples of their fermented goods to guests at events, their business took off naturally. The favorable reaction resulted in unofficial orders for their products, with customers asking for certain products like “pink kombucha” or “purple kraut.” The Carpenters were inspired to take the business more seriously by this unforeseen demand.

Meaghan found inspiration from the book *Wild Fermentation* by Sandor Katz, which she first learned about through the co-op where she worked.



Since then, they've visited Sandor's farm in Tennessee and have been mentored by him, along with another husband-wife fermentation team from the Cultured Pickle Shop in Berkeley, California.

Meaghan states, "It was obvious we needed to bring our love and growing knowledge of fermentation to a larger audience. We had already been scheming about some sort of food biz, but we were not sure which way to go—farming, food processing, both? What was needed in our community? Inspired by Sandor's 'Choppers Choice' approach, we started teaching workshops on canning, fermenting, freezing, and dehydrating in our home."

"Very quickly people grew increasingly interested in the role of fermented foods in our diets, the plethora of health benefits and above all, the taste and way it made them feel," Meaghan continues. "They were interested in learning how to ferment for themselves, but mostly they wanted to know, 'Can we just buy your ferments?'"

The founders associated the term "HEX" with the protective and supportive qualities of fermented foods for body health, drawing inspiration from Pennsylvania Dutch hexology folklore, which employs signs and symbols for protection. Since its founding, HEX Ferments has expanded dramatically, concentrating on

producing distinctive fermented foods using organic, locally-sourced ingredients and have also opened their carefully curated store, Hex Superette on York Avenue in Baltimore. Learn more about HEX Ferments at hexferments.com.

These are but two operations of a growing business community in the Chesapeake region that highlight and educate on how the culinary art of fermentation supports cultural traditions, nutrition, eco-friendly farming, products, and overall sustainability.

Getting interested in studying fermentation on your own? In addition to the classes you can take with the businesses featured herein, check out the University of Maryland's Fermentation Science degree at nfsc.umd.edu/undergraduate/fermentation-science.



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

HISTORIC
ANNAPOLIS

BLAZERS . BOURBON . CIGARS

EST. 2014

ALL PROCEEDS BENEFIT:

HA
HISTORIC
ANNAPOLIS

The Premier Networking Event of the Fall

THURSDAY, SEPTEMBER 25, 2025

6 PM - 9 PM (VIP Entry at 5 pm)

Tickets and Sponsorships available now!

William Paca House & Garden
186 Prince George Street, Annapolis

Tickets at bbc.annapolis.org | 410.267.7619



Photo courtesy of DANIE Photography



Season 64 | 2025-26

GET YOUR TICKETS Now!

Experience our Signature Series at Maryland Hall,
with tickets starting *at just \$25.*

Tickets to all our concerts open to the public on August 1, 2025. Purchase your tickets by calling our **Box Office at 410-263-0907** or online at **AnnapolisSymphony.org**



PABLO SAINZ-VILLEGAS

PASCAL ROGÉ

ANGEL BLUE

OLGA KERN

Signature Series 1-5

A NEW WORLD

ARTURO MÁRQUEZ
Guitar Concerto,
"Místico y Profano," with
Pablo Sainz-Villegas, guitar
ANTONÍN DVOŘÁK
Symphony No. 9
"From the New World"
OCT 10 & 11, 2025
Maryland Hall

DARKNESS TO LIGHT

JEAN SIBELIUS
The Swan of Tuonela,
Op. 22, No. 2
GUSTAV MAHLER
Symphony No. 5
NOV 7&8, 2025
Maryland Hall

LEGENDS

OPERA SELECTIONS
with **Angel Blue, Soprano**
JAN 30&31, 2026
Maryland Hall
FEB 1, 2026
Strathmore

ECHOES OF HERITAGE

RACHMANINOFF
Piano Concerto No.2
with **Olga Kern, piano**
FEB 27&28, 2026
Maryland Hall
MAR 1, 2026
Strathmore

RHYTHM TO REVOLUTION

RAVEL
Piano Concerto
with **Pascal Rogé, piano**
APR 10&11, 2026
Maryland Hall

Pops in the Park

Pack a Picnic and Join the ASO in the Park!

AUGUST 30, 2025 Downs Park
AUGUST 31, 2025 Quiet Waters Park

RAIN DATE: SEPTEMBER 1, 2025
QUIET WATERS PARK

Holiday Pops

A delightful program of holiday music.

DECEMBER 19, 2025 Maryland Hall
DECEMBER 20, 2025 Severna Park High School
DECEMBER 21, 2025 Bowie State University Dionne Warwick Theater

School & Family Concerts

An Out of this World Concert with the Annapolis Symphony Orchestra in coordination with NASA Goddard!

SCHOOL CONCERTS
Call our Box Office now to
reserve space for your class
MARCH 18&19, 2026
Maryland hall

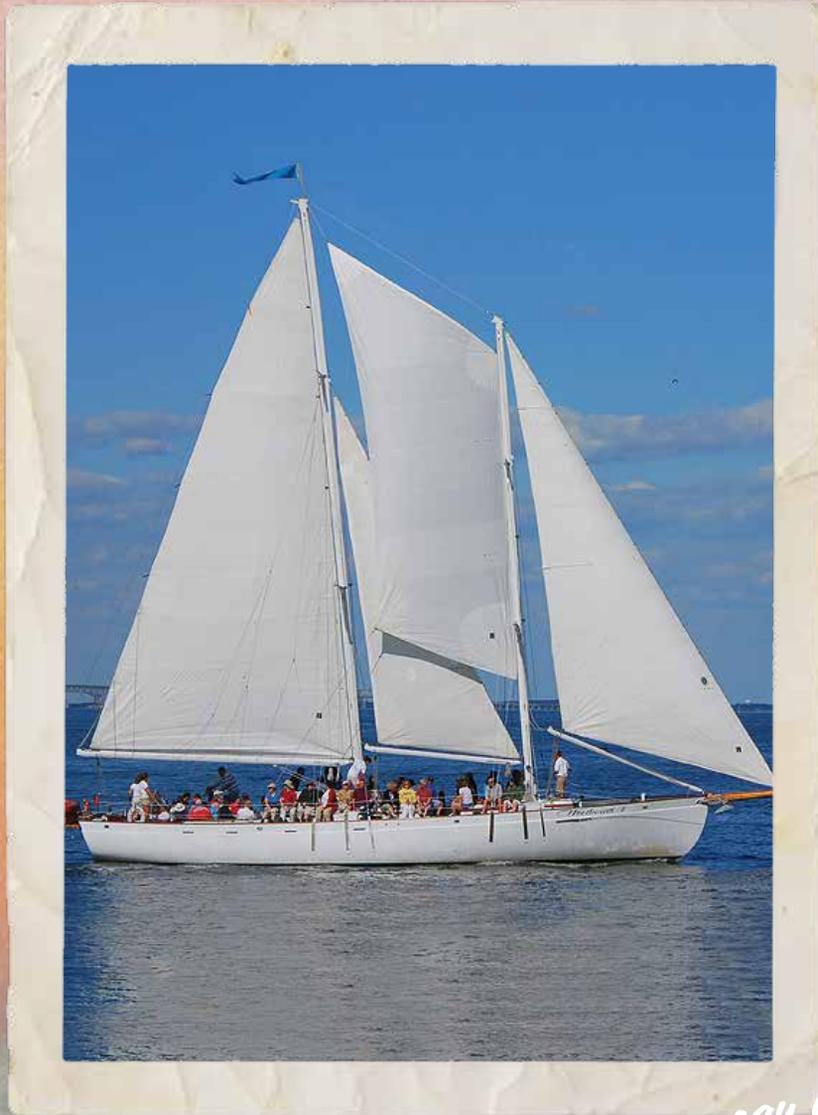
FAMILY CONCERT
All tickets just \$10
MARCH 21, 2026
Maryland hall



We are Annapolis Symphony Orchestra

ANNAPOLISSYMPHONY.ORG/EVENTS

LET'S GO FOR *a boat ride*



BY GARY JOBSON

*Yes, you can explore
"America's Sailing Capital"
and surrounding waters*

A

nnapolis has a relatively small harbor compared with many seaport cities. However, a short distance from City Dock, the Chesapeake Bay stretches 130 miles to the south and 60 miles to the north. Countless boats are on

the bay throughout spring, summer, and fall. For veteran sailors and power boaters gaining access to the bay is easy, but for most people, from near and far, getting on the water is not easy. Happily, Annapolis offers many opportunities to sail or motor aboard a variety of welcoming craft.

Boat rides are easy to book and modestly priced. Recently, I booked several commercial boat rides to see what the experience was like and learn who was taking part. Locals like to refer to our city as, "America's Sailing Capital." Based on the number of boats taking passengers up Spa Creek, on the Severn River, or out to the bay, the moniker fits.

I started my quest by buying a ticket to ride on the *Miss Anne*, a comfortable, round-shaped launch that departs from the middle of Ego Alley adjacent to City Dock. There is no reservation required. There is a second launch named *Miss Anne II*. The boats can fit up to 22 passengers.

Captain Peter collected the fare and took drink orders from the 12 of us on the first voyage of the afternoon. The two boats alternate leaving every thirty minutes. After a brief safety check about life-jackets and fire extinguishers, we were off. A recorded narration pointed out various historical facts as we motored along Spa Creek. Occasionally, Captain Pete would add to the recorded version. The passengers on this outing were from California, Nebraska, Annapolis, and Bowie. Two boys, aged 4 and 7, were fascinated by every part of the trip. Eventually, the younger boy ended up asleep in his father's arms. I asked a local woman where she lived, and to my surprise, I learned that she had acquired a house that I had owned 45 years earlier. Small town, indeed!

Captain Pete had to work hard to navigate around endless paddleboarders, canoes, small sailboats, and several center console craft that seemed to be in a hurry. Everyone on board was thrilled when we passed back under the Spa Creek Bridge on the way toward the Naval Academy. Forty minutes after our departure we returned to Ego Alley. Every passenger seemed refreshed from the stress-free ride.



Harbor Queen
cruise and
sailboats, Photo
by Rick Brady

My next cruise was aboard the *Harbor Queen*. In contrast to *Miss Anne*, this vessel is big and can hold a couple hundred passengers. On this day, about 60 guests spread out across the upper deck in the bright sunshine or on the lower deck in the shade. I sat in the shade. Several different languages were spoken including Spanish, French, and a dialect that was unfamiliar. Unlike the cruise on the *Miss Anne*, many passengers were taking endless pictures on their cell phones. The boat leaves City Dock with impressive efficiency. Three college age mates handled the lines and enthusiastically talked with passengers. The *Harbor Queen* rounded Trident Light on the eastern corner of the academy and headed west up the Severn River. A recorded narration gave us many interesting facts about the Academy and the history of experimental sea planes that flew out of the Naval Station across the river. The boat headed out to the bay and turned around at a spot where we got a good look at the Chesapeake Bay Bridge. A fully stocked



Schooner Woodwind at sunset, Photo courtesy Schooner Woodwind

bar was open. The temperature was unusually hot on this day, but the breeze cooled everyone as the boat steamed along. The *Harbor Queen* returned forty minutes later and made a perfect landing. Another group had lined up for the next voyage. The company also has water taxis and a few large charter vessels. In 2022, Jake Iverson bought the company from longtime owner, Debbie Gosselin.

My next excursion was a sail on the *Schooner Woodwind* that docks next to the Annapolis Waterfront Hotel. The three crew were women who were professional and very skilled at handling the 74-foot schooner, which departs for two-hour sails. There were 23 guests, although the boat can sail with as many as 40. The crew recruited a few willing sailors to help haul one of three sails up the masts. There are plenty of places to sit. I talked with a young couple from Brooklyn, New York, who were visiting Annapolis for the first time. Another family had driven over from Virginia. An older senior citizen said she was new to sailing and spent the entire time smiling. I got the feeling she would be back for another sail. I also noticed that some of the couples spent their time holding hands. I surmised that sailing could enhance a romance. No one was overly chatty, I think the passengers were absorbed watching the crew operate the sails. There were drinks available. Captain Delaney got *Woodwind* moving as soon as the sails filled. The sturdy schooner heeled over a little and that is when the smiles appeared. Unfortunately, some mean looking thunderclouds were forming to

the southwest. The captain kept a close eye on the clouds. When a big clap of thunder surprised everyone on the boat, Captain Delaney made the decision to head back to the harbor. No one protested. She explained that everyone could either re-book for another cruise or get a full refund.

The *Schooner Woodwind* has two vessels that are available for private charters, team building, and match racing. The enterprise is managed by Jennifer Kaye, who is also a licensed boat captain.

The Annapolis Maritime Museum acquired a historic skipjack in 2018 named the *Wilma Lee*. The boat is spotless and sails remarkably well. I joined the crew for a Wednesday evening to watch the local sail races hosted by the Annapolis Yacht Club. It was windy with gusts well over 20 knots. It was fun for the 35 passengers. The captain did a great job putting the boat in a good position for spectating without disturbing the wind of the racing boats. *Wilma Lee* is 75 feet in overall length and about 47 feet long on deck. The vessel was built in 1940. At one time there were over 1,000 skipjacks harvesting oysters on the Chesapeake Bay. The *Wilma Lee* is one of the last of the breed. The museum also uses the *Wilma Lee* for sunset cruises. It has become an important ambassador for Annapolis as well as the museum. I spent the two-hour cruise as a commentator for the racing. With the strong wind challenging the racers there was plenty to talk about.

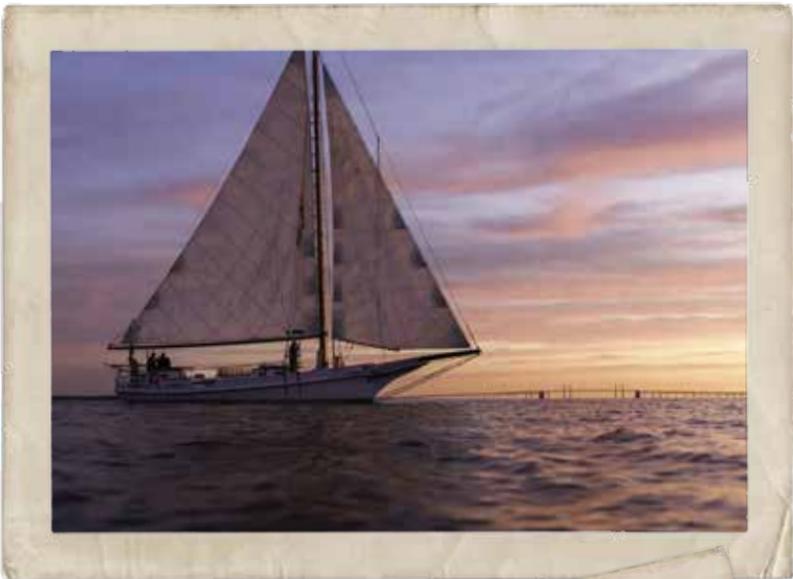


Thomas Point Lighthouse

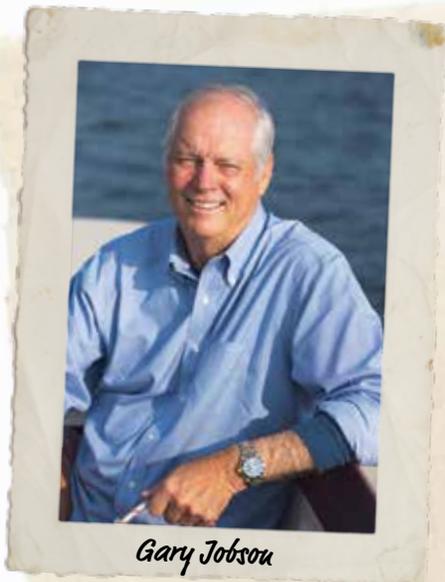
The Annapolis Maritime Museum also offers a cruise to the Thomas Point Shoal Lighthouse. The Lighthouse built on screw piles is now 150 years old. On Saturdays there are two ticketed sailings: one at 0930 and the other at 1200. The ride takes about 30 minutes from the museum's dock in Eastport out to the lighthouse. Passengers must be at least 12 years old and be able to climb steep ladders to each level of the recently refurbished lighthouse. I was fascinated by the history of the lighthouse. It was a nice afternoon that lasted about two hours.

For younger sailors, Pirate Adventures on the Chesapeake operates out of the Annapolis City Marina in Eastport. The pirate-themed cruise features water guns for the young privateers. One of the highlights of each cruise is discovering a scallywag in a small boat anchored outside the harbor. Each of the youngsters is equipped with a water cannon to soak the threatening scallywag in a small launch. The episode provides great fun and swashbuckling.

There are countless more sail and cruising opportunities throughout Annapolis waters and beyond, including party and fishing charters, boat and personal watercraft rentals, and sightseeing cruises. My recent experiences represent a small fraction of such opportunities. So, if the water beckons, you have little reason not to go exploring!



Wilhua Lee cruises, Photo courtesy Annapolis Maritime Museum



Gary Jobson

Gary Jobson is a world-class sailor, television commentator, author, longtime resident of Annapolis, and pre-eminent ambassador for sailing of the United States. He either serves on or has served on the boards of Operation Sail, US Sailing, Olympic Sailing Committee, Annapolis Yacht Club, National Sailing Hall of Fame, Chesapeake Bay Trust, and Visit Annapolis, among others.

LEARN MORE
about the cruises

Annapolis Maritime Museum
amaritime.org • 410-295-0104

Pirate Adventures
chesapeakepirates.com • 410-263-0002

Schooner Woodwind
Annapolis Sailing Cruises
schoonerwoodwind.com • 410-263-7837

Watermark Tours, Charters, Cruises
watermarkjourney.com • 410-268-7601

handcrafted homes + cohesive design



ABOVE: Ella Lee Interiors Principal Designer, Hannah Wunder and P.J. Mueller collaborate in the design studio.

In the world of luxury home building, seamless collaboration is the cornerstone of creating personal spaces that are cohesively designed. With this goal in mind, Mueller Homes has created a truly unique and innovative approach to the custom home building process.

This partnership begins at the conceptual stage, where designers from Ella Lee Interiors work alongside Mueller's project management team to align the client's vision and budget with practical execution. By involving the interior design team early, the process ensures that every detail—from architectural design elements to textiles, hardware, and finishes—flows cohesively.

Ella Lee Interior's designers also work side by side with the talented artisans at Charles Henry Fine Woodworking, to create custom cabinetry, built-ins, and bespoke furniture and statement pieces.

This streamlined approach enhances communication, creates efficiencies, and eliminates costly revisions and delays. Read more about this featured client project at MuellerHomes.com



©2024 Mueller Homes

*Offices located in the heart of the
Annapolis Design District.*



Handcrafting Homes for Your Lifestyle

MuellerHomes.com



InteriorsByEllaLee.com

Home & Garden

106 THINGS ARE LOOKING UP!

112 SUBURBAN SERENITY AND STYLE

118 EASTPORT DREAM HOME

Reflections
on Casual
Elegance

PG. 96



KustomScapes & POOLS

ALL YOUR CUSTOM OUTDOOR LIVING NEEDS

410-822-4377 410-956-9464

EASTON, MD EDGEWATER, MD



Experience the magic
of poolside living!



Custom pools, renovations, outdoor living spaces (walkways, patios, outdoor kitchens and more)
In-house Landscape Archeitect • Pool/Spa Maintenance and service department

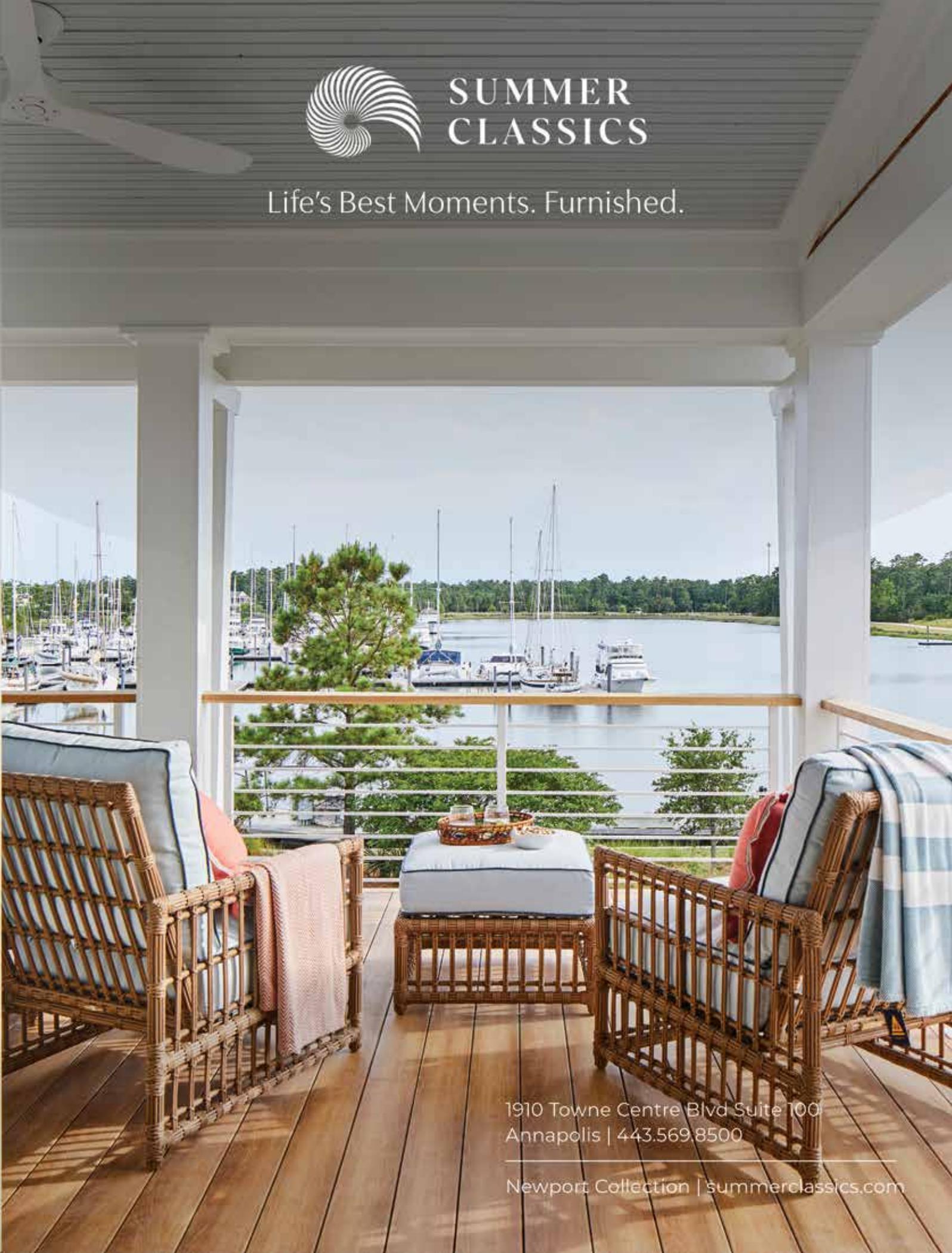
Visit us online at www.kustomscapesandpools.com or scan QR Code
Contact us today and let's build something **great** together.





SUMMER CLASSICS

Life's Best Moments. Furnished.



1910 Towne Centre Blvd Suite 100
Annapolis | 443.569.8500

Newport Collection | summerclassics.com

Reflections on Casual Elegance

By Lisa J. Gotto

Like a lid-busting pot of crabs on the stove or the refreshing taste of an orange crush in summer, there are some things that are just synonymous with Eastern Shore living and culture. Among them is a style of architecture known as Tidewater Traditional. Known for its characteristic gables, cedar-shingle rooves, and paired chimneys, this style of home came to prominence along the coastal areas of the southern United States in the late 17th and early 18th centuries.

This vernacular style of home was built to advantageously tap into the region's most widely available woods and other materials prized for their ability to manage moisture, allow ventilation, and withstand intense summer heat.

While there are a number of original Tidewater Traditional homes in various conditions still standing in our counties and along our waterways, there are also those who seek to honor this centuries-old tradition by replicating the style and adapting it for modern-day application.





THE PROJECT: Recreating and applying the traditional aspects of Tidewater architecture to a new build that will house a next-generation Eastern Shore family with young children.

THE PLACE: A lovely plot of land located on a subtle elevation in Talbot County that overlooks the Wye River.

EXECUTING THE PLAN: This family chose the experience of Focus Construction, Ltd. of Easton and the architectural expertise of Pamela P. Gardener, AIA, also of Easton to navigate the complexities of a new build on the footprint of a home that was previously sited there. Laura Butler of Butler Interior Design of Kent Island was then brought in to provide the aesthetic, vibe, and tactile qualities that make a house a home.



THE ARCHITECT'S EXTERIOR NOTES

“One of the things that we chose was certainly a very traditional vernacular of the Eastern Shore, a telescoping house where you have the main bay and then you have wings telescoping off of it of lesser importance.”

This approach, says Gardener, was very reminiscent of the structure that was formerly situated there, and was one that the family wanted to carry through to their new dwelling.

Particular highlights of this residence from an exterior point of view include its customized half dormers and the traditional detailing in its cornices, trim, and shutters.

“We were fortunate in that we were able to use elegant materials on the exterior, the cedar roof, which really sets it off, because that was really the way an old house would’ve been rather than asphalt or anything [else],” Gardener explains.

A small rather understated entry portico was an addition chosen for the front of the home, that is an often seen calling card of traditional Tidewater architecture.

Pulling all the aspects of the home’s exterior together, is its purposeful siting along the river. “It sits up on a rise above a beautiful bay that’s basically untouched, and it’s just very, very emblematic of the Eastern Shore and the beautiful nature we have here.”



LEANING INTO THE LANDSCAPE

Capitalizing on that beautiful nature would be the priority when designing and executing the flow of the home's interior. And while aspects of Tidewater architecture worked wonderfully well for its exterior, Gardener knew the smaller, enclosed footprints that early era traditionalists lived with would not be suitable for her present-day couple with small children.

"They're a contemporary, growing family, and they wanted to have a large kitchen that's adjacent to dining room and living room just because that's the way we all live now," Gardener says.

And to every room, she adds, she wanted to provide ultimate views to the native, surrounding landscape. This was accomplished in the plan by blanketing the back of the home in windows.

"Watching the changing wildlife and the waterfowl as the seasons change is magical. I mean, it's wonderful. You have the geese in the fall, and

you have the wood ducks and the whatnot in the spring. Not to mention the fish. And the heron fishing for the fish," Gardener says.

The floorplan would then include a main-level great room with a combined living and dining space that featured classic, wood-burning fireplaces with white mantles and red-brick surrounds.

The wall space above each fireplace was then accentuated with an understated wood trim treatment of vertical beadboard to lend visual interest.

Intentional layers of subtle grandeur like this were added to every room in the home, initially by Focus Construction with its accomplished woodworkers, and then by interiors expert, Laura Butler, who found myriad opportunities to enhance the home using its natural surroundings, tone, and texture.

"They're a younger couple, a younger family, but I think they still had an expectation that the interiors should feel elevated, even though it was to be a comfortable, family home," Butler explains.



“We tried to bring in those details through our trim selections and some of our architectural features. For example, we brought beams into their great room to try to divide up that really large space and make it feel a little bit cozier.”

The result is a large room that really feels cohesive with thoughtful seating areas for multi-purpose living.

“There are two fireplaces in the great room, one on either end. So, you have the dining room on the left side with its own fireplace, and then you had the living room with the two sofas on the right side with its own fireplace. And then we had another large area in the middle between those that we did a grouping of four swivel chairs that overlook the water. So that large great room really had three different zones to it,” Butler says.

While the couple did not request a coastal aesthetic, they did want to incorporate some tones of blue into the overall scheme.

“We really tried to bring in those kinds of deeper blues, brought in some greens, a little bit of pink for the girls, which was fun. We don’t always get to use pink. So, that was a fun change on this project,” she adds.



Among the couple’s key directives was the desire to make the home look and feel comfortable. This request was reflected in various ways throughout with their choices of furnishings and finishes.

“Things like their dining chairs, they really wanted to make sure that we chose dining chairs that were comfortable, but if a kid spilled spaghetti on the cushion, well, we could wash it, replace it, treat it, all of these things that make you not have to stress about moving into a brand-new home with little kids.”





THE NOSTALGIC TOUCHES

The couple also wanted their first-floor plan to include a main level guest room, which Gardener provided and then Butler enhanced to reflect the owners' request to introduce shades of blue to their home's palette.

"So, the wallpaper in the guest room has blue and green elements in it." A family tradition that the client then wished to carry over to their new home, Butler says.

Another carryover, says Butler, is reflected in the design and style of their mudroom, the modern, must-have transition area for busy parents. This comforting yet elevated space is rich in detail with rustic beams above, exceptional trim treatments, and antique brick floors laid in a herringbone pattern underfoot. The material and pattern were reminiscent of that found in the client's childhood home.

The signature color for the kitchen would also be blue with all the lower cabinets and the charming center island painted in a breezy, rich blue. Luscious quartz countertops and matte, gold-tone hardware lend this workhorse of a room elegance, while rattan counter stools and a backsplash of next-level subway tiles with a touch of shimmer, layer in the texture.







This ultimate workspace is kept free of the clutter with the strategic placement of appliance garages that stow away bulky coffee makers and air fryers beautifully.

The most charming of informal dining spaces, says Butler was created in this home's water-facing sunroom. Located next to the children's playroom in the floorplan, the sunroom became the perfect way to answer a quandary about a less formal gathering space when the kitchen island wasn't practical.

"We really studied this, that their only dining zone was their formal dining room, which has eight seats at that table, and when it's just the five of them eating dinner, is that the environment they wanted to be in?" Butler explains.

"So, one of the ideas we had was to create this banquette built-in China cabinet idea in the sunroom that would be a homework spot, and great for family dinner. You can watch the sunset out of these beautiful expansive windows. And so, it really became this, 'How do we make it a kind of cozy dining nook?'"

Butler says adding a great place to curl up on a chaise and just read a book, completed the room in both form and function.

Upstairs, both Gardener and Butler found several opportunities to customize the family's personal spaces and bring those subtle aspects of the natural world in children's rooms and second level baths.

This customization is best reflected in the children's play space created on the second floor that uses effortless creamy-toned walls as a base. A wall of complementary colored built-ins provides a clever and quick stow-away zone for toys, while fabric shades add texture and depth.

Intentional color choices here allow natural light and nature's beauty to take center stage in this precious space. And the exceptional choice to paper the ceiling with a simple pattern of sweet birds, ties the room's aspect together in a serene and soothing vignette.

For Gardener, this room exemplifies the home design's overall appreciation of nature and elegance with nothing forced—just recognized and enhanced.

"There is an appreciation of the magnificence of the natural landscaping and the landscape into which this building was situated. I mean, if you have something and an environment that is this gorgeous, you really are compelled to do something to keep it up, and to give a nod and be gracious to it."





FICHTNER HOME EXTERIORS

where beauty meets protection



CALL FOR A FREE ESTIMATE!
410.981.9466
fichtnerexteriors.com



14 Time Winner

- 2024
- 2023
- 2022
- 2021
- 2020
- 2019
- 2018
- 2017
- 2016
- 2015
- 2014
- 2013
- 2012

ROOFING | SIDING | WINDOWS | GUTTERS

Photo courtesy of marthastewart.com



Things Are Looking Up!

5 FAB “FIFTH-WALL” CEILING TREATMENTS

By Lisa J. Gotto

Rooms with great views are one facet of exemplary interior design. Alas, sometimes great views are not possible in every room. What then? For interior conundrums like these that means getting creative with what you do have. It is this thinking that spawned the time-honored interior tradition of the accent wall. And this concept, which has been kicking around in modern design since the 1960s, has been flourishing and elevating the aesthetic of rooms that would otherwise be more one-dimensional.

So, what is this we hear that the accent wall trend has been usurped, and designers are happy to see it go? According to some pretty weighty design industry sources, painting one wall a different color just doesn't cut it anymore. But instead of feeling down about it, forward-thinking designers and space dwellers alike are looking up! And they're looking to some more rare real estate when it comes to rooms like bedrooms, powder rooms, and even playrooms; they're looking to the ceiling for answers—and they're finding them!

IN FACT, WHAT IS NOW COMMONLY KNOWN AS “FIFTH WALL” DESIGN, HAS REALLY TAKEN OFF, AND HAS REMODELERS, INTERIOR DESIGNERS, AND HOMEOWNERS ASCENDING LADDERS TO REACH GREATER HEIGHTS.

UNIFIED DESIGN

So why would you want to “go there”? If you have high ceilings, you may know why. While high ceilings can sometimes have a dramatic effect on the aspect of a room, they can also make a space feel hollow, and less intimate. Adding a wallpaper treatment that extends up and beyond the wall to the ceiling helps unify the space. Lighter colors and simple patterns are recommended for this treatment, so the space remains easy on the eye and cozy to the soul.



Photo courtesy of Ryan Ford for Housebeautiful.com.

LAYERED DESIGN

Adding a coffered ceiling treatment is among the best choices for architects and builders when their clients ask for a room design with distinctive detail. Taking this application a step further by enhancing this intersecting beam treatment with an intense color, bead board, or a complementary wall paper pattern that is either a traditional or textured paper like tweed or grass cloth in its interior square spaces, turns a subtle ceiling enhancement into a true statement piece that will be stunning for years to come.



Photo courtesy of HGTV.com



Photo courtesy of Laura Metzler

Textured Design

Bedrooms often allow greater opportunities for customization and a sense of curation to take flight in their design. Out of the box approaches, such as draped fabric, are welcomed here and can really add flair, warmth, and individuality to a room in this most personalized of spaces. From gauzy to supple, this practice also provides the opportunity to add pretty or artistic touches if you choose to use unique hardware to add even more visual impact.

PINT-SIZED DESIGN

Talk about an example where it's okay to think small—a powder room is a smaller space where sometimes the biggest ideas can flourish. And more often than not when we're in an exceptionally well-designed home, it has a powder room that is far from a necessary afterthought. Indeed, considerable thought is now baked into these practical spaces and one way that designers are doing it, is by creating a stunning ceiling detail. Methods include extending wallpaper to the ceiling, contrasting patterned wall papers on the ceiling, using antiqued, mirrored tiles, or by color-blocking with a deep, but complementary paint color to the ceiling. The result is a functional room with a fabulous vibe.



Photo courtesy of decorpad.com



Photo courtesy of cocolapinedesign.com

All-In Design

Color-drenching is a paint application practice that has really captured the imagination and the eye of interior trend watchers over the last few years. Choosing one intense, dramatic color that is then applied not just to the walls but also to the ceiling shows you are all-in when it comes to your interior choices. Striking, intense, and inspiring, if you're contemplating this look you can always try introducing it into a smaller space like your powder room or home office first, to see how well you live with it. And while the commitment to color in this kitchen seems formidable, that's also what makes it absolutely stunning.



314 Design Studio, LLC

Going beyond expectations.

Our clients receive the finest personalized service from an experienced design team who will help turn your vision into reality. Whether you want to create a new space or simply beautify an existing one, our designers will assist in transforming your kitchen, bath, home office, library or any room in your home into the space you have envisioned.

Our studio is filled with samples of fine cabinetry, tile, countertops, fixtures and accessories. We are proud to support the work of local artisans and craftsmen and are the exclusive representative of quality cabinet lines.

We are conveniently located on Maryland's Eastern Shore in Stevensville, just minutes from the Chesapeake Bay Bridge.



314 Design Studio

KITCHEN AND BATH SPECIALISTS

314 Main Street
Stevensville, MD

410.643.4040

314DesignStudio.com





New Shower Special!

0%
Financing™

50% OFF
Shower
Installation™

FREE
Safety
Package

PJ Fitzpatrick
WINDOWS • ROOFING • SIDING • DOORS • BATHS

- 1 Day Installations
- Fits your existing tub space
- Lifetime Warranty
- 44 Years of Excellence
- 17,743 ★★★★★ Google Reviews

410-538-2245 • TrustPJ.com

See www.trustpj.com/specials for complete details. *Purchase a bath remodel job and receive 50% off the installation portion of the job. In addition, receive a safety package with a retail value of \$600. All purchase prices to be calculated prior to application of discount. Cannot be combined with any other offer. Offer Expires 06/30/25. **Financing offers a no payment - no interest feature (during the "promotional period") on your purchase at an APR of 13.99% in PA and 23.99% in DE, MD, DC, VA, NY, and NJ. No finance charges will accrue on your account during the promotional period, as set forth in your Truth in Lending Disclosures, and you will not have to pay a monthly payment until the promotional period has ended. If you repay your purchase in full before the end of the promotional period, you will not have to pay any finance charges. You may also prepay your account at any time without penalty. Financing is subject to credit requirements and satisfactory completion of finance documents. Any finance terms advertised are estimates only. Normal late charges apply once the promotional period has ended. Offer expires 06/30/25. MD HIC #130457 MD Licensed Plumber: #98756 PA HIC: #PA011323 DE HIC #2009603070 NJ HIC #13VH10727200 NJ Plumbing Lic David Gogier # 36B101232300 DC HIC #420233000113 VA HIC #2705189958 Suffolk NY #50023-H Nassau NY #H18H7150000 NYC NY # 2099427-DCA

COASTAL POOLS

DESIGN • BUILD • REMODEL • MAINTAIN



The Pool
You've Always
Wanted.
Built Right.

Coastalpoolbuilders.net | 410-873-8464

Call now for your FREE consultation.

A custom concrete pool isn't just a backyard upgrade—it's a lifestyle transformation. At Coastal Pools, our award-winning team delivers breathtaking designs, unmatched craftsmanship, and peace of mind from start to swim. Proudly serving Maryland and Delaware with 4.9 stars on Google and an A+ BBB rating.

Financing available. Your luxury escape starts here.

Financing Options Available:



MHIC#97873

Scan to view our gallery of pools!





Suburban Serenity and Style

By Lisa J. Gotto

C

lean, striking lines and exterior stone and paver detail give this Arts and Crafts-style home an abundance of curb appeal in its desirable Davidsonville neighborhood.

A gorgeous and bright tiled entry welcomes guests to this 5,100-square-foot home that has been wonderfully updated over the years.

“I had worked with my clients when they initially bought this home. This home had been expanded and fully renovated down to the studs by a previous owner,” says Listing Agent, Bonnie McGurn.

Primary Structure Built: 1977

Sold For: \$1,650,000

Original List Price: \$1,650,000

Bedrooms: 4

Baths: 2 Full, 1 Half

Living Space: 5,150 Sq. Ft.

Lot Size: 1.13 acres



The result is a turnkey beauty with a neutral color palette and lovely features throughout that provide a great aesthetic and jumping off point for the new owners to put their own stamp on it.

A gracious and large living room with an attractive stacked stone fireplace and a series of front-facing windows allow for abundant natural light, and flow into a spacious kitchen and breakfast area. Warm, wood cabinetry, hardwood floors (featured throughout the entire main level) and stainless-steel appliances make this room as beau-

tiful as it is functional. There are also attractive stone countertops that match the center prep island and an informal dining space with banquette.

A pretty sunroom with neutral tile floors is adjacent to the kitchen, providing another great space for family gathering and admiration of property's tranquil landscape.

The home also offers a large family room with attractive build-in storage and the perfect place to catch movies or the big game when company comes over.

Upstairs, the home features three bedrooms, including a large primary suite with separate seating area, gorgeous views of the treetops, and an *en suite* primary bath with separate, gorgeous stone-topped vanities made of rich, warm wood. A large, soaking tub and glass, walk-in shower complete the retreat-like aspect. There are two additional



Your Lawn and Pest Team
ON THE GREEN INC.

Enjoy bug-free living, indoors and out!

1st Treatment only \$49.95*

Includes spider, mosquito, & perimeter pest control

*Not to be combined with other offers. Square footage limits may apply.

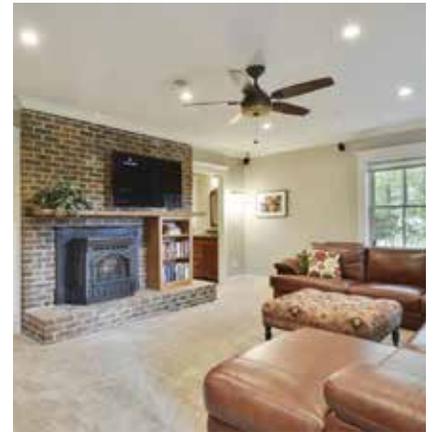
PROUD SPONSOR

MDA #29518 MHIC 127182 **833-571-3268** OnTheGreenInc.com/cpest

bedrooms that share a lovely bath with light tiles, light woods, and a stone-topped vanity—perfect for lodging guests or raising kids.

Outside, the most recent owners invested in the property’s outdoor entertainment potential.

“The sellers’ recent addition included a backyard oasis featuring a saltwater resort-style pool surrounded by lovely hardscapes, waterfall, and jacuzzi tub. In-ground pools have become highly desirable since the pandemic,” says McGurn. “This home is a beautiful example of an Arts and Crafts-style renovation.”



Listing Agent: Bonnie McGurn, Berkshire Hathaway | PenFed Realty, 1997 Annapolis Exchange, Annapolis, m. 410-507-9301, o. 410-266-0600, bonnie.mcgurn@penfedrealty.com, midatlantic.penfedrealty.com **Buyers’ Agent:** N/A, No Buyer’s Agent Office

LAA | LEADERSHIP ANNE ARUNDEL

LEADERSHIP DOESN'T TAKE A VACATION!

STAY CONNECTED ALL SUMMER WITH LAA!

Join us for light, meaningful ways to stay engaged all summer long:
Leadership & Lattes – Connect with fellow leaders over coffee, conversation, and inspiration.
LAA: 101 – Learn how to tap into tools, events, and connections that help you grow.

Register Now: Program Kickoff & Homecoming
 Tuesday, September 30 | 5:30–7:30 PM

www.leadershipaa.org/events

WHAT'S UP? MEDIA
**BEST OF
ANNAPOLIS
2025**

Thank you for voting us
Best Kitchen and
Bath Design



KENWOOD
EST. 1974
KITCHENS
KITCHEN & BATH DESIGN STUDIO

Wood·Mode
FINE CUSTOM CABINETRY

Lutherville • Bel Air • Columbia • Annapolis
1415 Forest Drive, Annapolis
8835-H Columbia 100 Parkway, Columbia
Call 1-800-211-8394 or visit www.kenwoodkitchens.com

KEEPING CRAFTSMANSHIP, BUILDING ART



REVIVAL BUILDERS

ANNAPOLIS, MD



At Revival Builders & Woodworks, our vision is to redefine what it means to build and renovate homes. We strive to create spaces that blend craftsmanship with innovation, ensuring that every detail is carefully considered.

 410-693-2401

 Annapolis, MD

 revivalbuildersmd.com

CONTACT US TODAY AND LET'S WORK TOGETHER ON SOMETHING SPECIAL!



CONSTRUCTION - WOODWORKING - RENOVATIONS - PAINTING - HOME CARE - CUSTOM CABINETRY - CARPENTRY



redefining design

Dgi
design Solutions Inc

kitchen+bath studio
420 chinquapin round rd
annapolis, md
410.757.6100
www.dsikitchens.com

Ace

Home Improvements LLC

Your home deserves an Ace.

**YOUR
ULTIMATE
ROOFING
EXPERTS**

Your home deserves the best protection. Trust Ace Home Improvements to keep you covered.

Call today for a free inspection or estimate.



Scan for website

Roofing ★ Siding ★ Windows ★ Decks ★ Doors

We work with all insurance companies to restore your home like new



**301-392-9293
443-292-4854**

Financing available.
Call for details



"Ace"

Locally owned & operated for 18 years

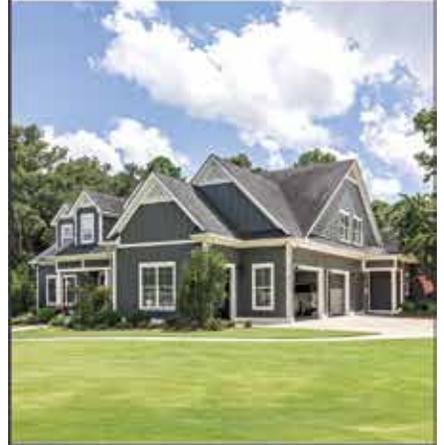
NAHB #136778 • NAHBA #7030

www.AceHomeImprovementsllc.com

The same trusted partners that built Atlantic Prime Mortgage have now joined Rosedale Federal.

**ROSEDALE
FEDERAL**
SAVINGS & LOAN ASSOCIATION

Your neighbor.
Your guide.
Your bank.



Ready to Buy a Home or Refinance?
We are *still* your trusted local source!



David Jones
NMLS: 213543
301.529.9894
DJones@rosedalefederal.com



Wes Tower
NMLS: 176635
410.991.2191
WTower@rosedalefederal.com

410-305-7800
77 West Street, Suite 310
Annapolis, MD 21401
rosedalefederal.com/welcome-apm
NMLS ID 413320

Member
FDIC
LENDER

Eastport Dream Home

By Lisa J. Gotto

For some, being in the heart of the action is what living is all about. The new owners of this 1,800-square-foot townhouse with its quintessentially colonial footprint will certainly enjoy this feeling as they go about their daily routines right in the heart of Annapolis.

Built in 1920, this structure offers characteristic details of pre-war era building and style. Charming brick pavers and a cozy front porch with classical columns and in-laid beadboard ceiling detail provide exceptional curb appeal.

**Primary
Structure
Built:** 1920

Sold For:
\$1,050,000

**Original
List Price:**
\$1,150,000

Bedrooms:
3

Baths: 2
Full, 1 Half

**Living
Space:**
1,820 Sq.
Ft.

Lot Size:
.07 acres





Gleaming multi-tonal hardwoods welcome visitors into the entry and living room with its gorgeous wall of built-ins, (including a gracious glass-front cabinet) and architectural staircase. A sleek, white modern kitchen is located on the other side of the staircase. This room is expertly designed to maximize the space while still providing the ultimate in style and function. A custom-designed wall of cabinetry integrates appliances like the gas range seamlessly into the scheme. A dual-level, multi-purpose island topped with gleaming quartz provides additional storage, prep space, and the optimally located sink. Adorned in a fresh, bright blue paint, this feature provides contrast to the rest of the all-white cabinetry.



This space transitions into an open-plan dining area and adjacent family room. This light and bright space was made even better with its tray ceiling detail and a gorgeous Federal style fireplace with gas insert. The flow of all of these spaces allows for the ease of use of the home's outdoor living area, which includes a roomy back deck, lower paver patio area, and a puppy-worthy back yard with shed.

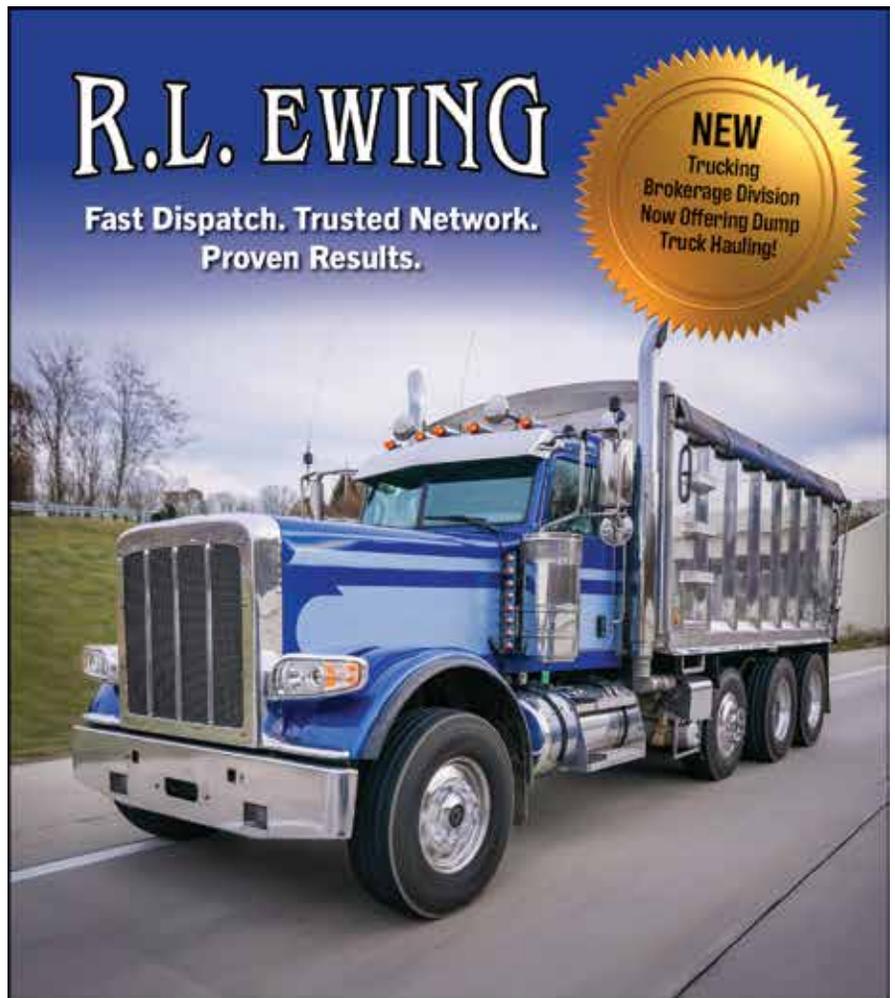




All three of this dwelling's bedrooms are on the upper floor including a large primary suite with attached *en suite* bath. Like the living room and kitchen, the primary bedroom has a wall of custom built-ins to maximize space, utility, and beauty. Large windows fill this space with light and an all-white bathroom with wainscoting detail and skylight keep the room bright and airy. This bath features a large, glass-panel shower and a dual vanity with attractive white stone countertops. There are two additional roomy bedrooms that share a bathroom on this floor.

This property is perfectly situated in the heart of Eastport and is not only just steps from both Spa Creek and Back Creek, it's within walking distance to a variety of restaurants, shopping opportunities, and various landmarks.

Listing Agent: David Orso, Berkshire Hathaway Home Services | Pen Fed Realty, 8 Evergreen Rd., Severna Park, m. 443-691-0838, o. 443-372-7171, david@davidorso.com, davidorso.com **Buyers' Agent:** Anne Harrington, Coldwell Banker Realty, 3 Church Circle, Annapolis, m. 410-340-9961, o. 410-263-8686, anne.harrington@cbmove.com, coldwellbanker.com



R.L. EWING

Fast Dispatch. Trusted Network.
Proven Results.



R.L. Ewing Contractors, Inc. is proud to announce the launch of its newest division: a commercial trucking brokerage specializing in dump truck hauling. This expansion allows us to offer a seamless solution for contractors in need of timely, dependable hauling of aggregates, dirt, asphalt, and other materials to and from job sites.

Certified MBE/DBE Hauling Partner

As a certified Minority Business Enterprise (MBE) and Disadvantaged Business Enterprise (DBE), R.L. Ewing Contractors, Inc. is fully qualified to support your state and federally funded projects, including those with minority participation goals. We are certified in Maryland, Delaware, Virginia, Pennsylvania, and with the Metropolitan Washington Airports Authority (MWAA).

Hauling Built on Relationships



Powered by Iron Sheepdog, we collaborate with trusted local haulers to get the job done.



Scan for website

Contractors - call us today for a free estimate!

R.L. Ewing Contractors, Inc.

(410) 310-6209

(410) 253-3312

www.rlewingcontractors.com

rlewingcontractors@gmail.com



CAST A LINE JOIN THE FUN!



F4AC
FISH FOR A CURE

REGISTER OR SPONSOR TODAY!

SATURDAY, NOVEMBER 1, 2025

Join us in 2025 as we celebrate our continued commitment to making a splash in cancer care for our community.

Fish For A Cure (F4AC) is a fishing and fundraising competition that benefits cancer patients and their families in our community. Over the last 18 years, F4AC has raised more than \$6.5 million to support the Cancer Survivorship program at Luminis Health Anne Arundel Medical Center's Geaton and JoAnn DeCesaris Cancer Institute. The 19th Annual Fish For A Cure Tournament, Paul C. Dettor Captain's Challenge, and Shore Party will be taking place on Saturday, November 1, 2025 at Safe Harbor Annapolis, our tournament home.



F4AC
FISH FOR A CURE

For more information and to register,
visit us at www.fishforcure.org.



Health & Beauty

124 GIVE GOLDEN MILK A GO

125 MAG-SLEEP-IUM

126 LASER RESURFACING DOES WHAT AT-HOME SKINCARE CAN'T

Sore No More

PG. 128



Give Golden Milk a Go

By Dylan Roche

It seems as if humanity has always dreamed about some kind of fountain of youth or other magical health elixir that can cure all problems. (If only, right?) While no such potion really exists, there are some beverages rooted in ancient health wisdom that people today still swear by as a huge benefit to their wellbeing. For example: **golden milk**.

This blend of the yellow-orange spice turmeric (and a few other spices) in warm milk comes from Ayurveda, an ancient Indian holistic healing practice. It's hardly a cure-all, but there's some science to explain the benefits people enjoyed when they were using it to improve their health as far back as 3,000 years ago.

Turmeric, which is botanically related to ginger, contains an active compound called curcumin with antioxidative properties. Like many other brightly colored plant foods, turmeric protects our bodies against disease and signs of aging.

IT'S MORE THAN JUST A PLACEBO EFFECT. RESEARCH HAS SHOWN THAT TURMERIC CAN:

- ◆ Protect cells from free radical damage
- ◆ Reduce pain, stiffness, and swelling associated with osteoarthritis
- ◆ Boost cognitive function by increasing levels of proteins that develop neurons in our brain
- ◆ Improve the lining of blood vessels and reduce the risk of heart disease
- ◆ Stimulate bile production for improved digestion (and less bloating or gas)
- ◆ Regulate blood sugar for better energy levels
- ◆ Bolster immune system and fight disease



WHY IS TURMERIC SO SPECIAL IN BEVERAGE FORM?

Although it's easy enough to use turmeric in cooking, golden milk is an especially efficient method of consuming it because of two factors that increase curcumin absorption. The milk contains fat, and curcumin is fat soluble. Most golden milk recipes contain black pepper to balance out the sweetness, and the compound piperine in black pepper can boost absorption by 2000 percent.

Plus, most people find they like turmeric in beverage form. Golden milk is a warm, spicy-sweet drink that serves as a caffeine-free alternative to coffee or tea, and it can be soothing when you're feeling sick.



A Golden Milk Recipe to Try

There's no hard-and-fast rule on how to prepare golden milk. Most recipes call for a combination of milk, turmeric, and other spices to taste. It can be prepared with either dairy milk or a plant-based alternative—just remember to choose a plant-based milk with some fat, such as almond or hemp milk, rather than oat milk, which has only a negligible amount of fat. Some recipes call for sweetening the milk with pureed dried fruits like dates or apricots, but it's just as easy to use antioxidant-rich honey or maple syrup:

- 5 cups plant-based milk (almond or hemp)
- 1 teaspoon turmeric
- 1/2 teaspoon cinnamon
- 1/2 teaspoon fresh grated ginger
- 1/4 teaspoon black pepper
- 2 tablespoons honey or maple syrup

Heat in a saucepan and bring to a boil. Reduce heat and let simmer for 10–15 minutes.



Mag-sleep-ium

By Dylan Roche

Trouble sleeping? You're not alone. About 1 in 3 American adults say they have trouble falling asleep or staying asleep all night long. That's about 50–70 million bad sleepers. But before you go reaching for sleeping pills, consider an underappreciated electrolyte mineral—one responsible for muscle relaxation—that could help your body achieve the sleep it needs.

That mineral is magnesium, and according to the Sleep Foundation, about 50 percent of people don't have enough magnesium in their diets. Could that explain the poor sleep? Maybe. In addition to aiding in muscle function, magnesium regulates what are known as neurotransmitters. These are chemicals that send messages between the nerve cells in your brain and body. When these neurotransmitters are regulating properly, your nervous system calms and your brain is better able to transition to a restful state. This means an easier time falling asleep, higher quality of sleep, and less physical disruptions to sleep, such as restless leg syndrome or periodic limb movement disorder.

Some studies have shown adequate magnesium intake reduces excess levels of the stress hormone cortisol, which can further help you unwind when it's time for shut-eye while making you feel less fatigued during your waking hours.

GET MORE MAGNESIUM

It's recommended that men get 400–420 mg of magnesium per day and women get 310–320 mg per day (350–360 mg if they're pregnant). Some of the best sources of magnesium include:

Leafy greens: Dark greens like spinach, Swiss chard, and kale are especially good, with 1 cup of cooked spinach containing about 157 mg—that's more than half the magnesium most women need in a day!

Nuts and seeds: All nuts and seeds contain magnesium, but pumpkin seeds lead the pack with 150 mg per ounce. Other great choices are almonds, cashews, and sunflower seeds. **Beans and legumes:** Most legumes, including lentils and chickpeas, provide around 70–80 mg per cup, but black beans have as much as 120 mg per cup.

Whole grains: The germ and bran of the grain contains magnesium, so make sure you're getting the whole grain instead of its refined counterparts. Brown rice, oatmeal, and whole-wheat bread are good, but quinoa has the most at 118 mg per cup.

Soy: Snack on soybeans or cook up some tofu—both have about 50–60 mg of magnesium per half-cup.

If you're not getting enough magnesium in your diet from food sources alone, you can always consider a magnesium supplement. Stick with magnesium glycinate and magnesium citrate, but avoid magnesium oxide, as this form of magnesium supplement is primarily used as a treatment for constipation. For effective sleep, keep it to no more than 200 mg per night taken 30 minutes before bed—more won't provide better sleep and could end up causing diarrhea.

Laser Resurfacing Does What At-Home Skincare Can't

By Dylan Roche

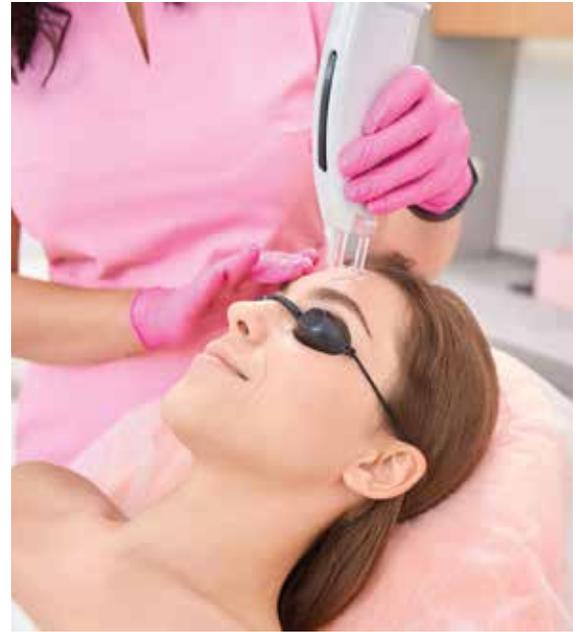
Your skin is your body's largest organ, and it's one of the first parts of your physical appearance others will notice about you—and it's what makes a first impression about your health and age.

In your effort to maintain its vibrancy, you have two approaches: There are the steps you can take as part of a daily skincare routine, and then there are noninvasive procedures like laser skin resurfacing, which can make dramatic improvements in a skin's texture and appearance. Unlike Botox, which relaxes the muscles and prevents wrinkle formation, laser skin resurfacing is a procedure that can smooth texture and improve overall pigmentation.

From a lay perspective, these approaches might seem like different approaches to the same problem, except at-home skincare is simpler and more affordable, whereas laser skin resurfacing is more powerful but more expensive. The reality, however, is that they both have a purpose and a place in maintaining healthy skin.

According to Dr. Henry Sandel of Sandel Dugal Center for Plastic Surgery, laser skin resurfacing achieves what at-home skincare can't, even when you're doing it properly and consistently.

"At-home skin care routines are vital to keeping your skin in optimal health," he says. "Developing a good routine with the help of a medical aesthetician can slow the process of aging and help reduce



the signs of sun damage. However, if you truly want to make a significant change in your skin, CO2 laser skin resurfacing will physically remove unhealthy skin, allowing for new smoother and clearer skin to grow back in its place."

The CO2 laser is one of many types of lasers used in resurfacing and it's what Sandel describes as the "gold standard" when it comes to this type of procedure.

Per the American Society of Plastic Surgeons, a CO2 laser—that is, a carbon dioxide laser—is a type of ablative laser, which uses a targeted beam of energy to break down the outer layer of the skin (the *epidermis*) and heat the underlying skin (the *dermis*). It also stimulates the growth of collagen, a type of protein responsible for our skin's texture and firmness. When the skin heals, it will be smoother, tighter, and more consistently pigmented. Other types of lasers used for resurfacing include non-ablative lasers, which are less aggressive and will often have a shorter recovery time.

While the procedure does require a break for recovery, usually about a week, it's able to achieve what Sandel describes as "exceptional results that last for years," and it's in those following years that at-home skincare—the routine most people do twice a day after cleansing their skin—comes into play. As Sandel puts it, "Laser procedures will make an immediate difference in your skin, which can then be maintained with at-home skin care routines."

"AT-HOME SKIN CARE ROUTINES ARE VITAL TO KEEPING YOUR SKIN IN OPTIMAL HEALTH."

But it's not just the degree of improvement that makes laser skin resurfacing worthwhile for those who undergo it. There's a precision to it. The procedure lets doctors target specific concerns, whether those are wrinkles, scars, or hyperpigmentation, in a way that even a medicated serum or toner can't.

This targeting is one of the reasons resurfacing is best for addressing specific problems with your skin—not glossing over small vanity blemishes. While most people have some level of concern about their skin, resurfacing can have side effects like inflammation, swelling, and itchiness during the recovery period, according to the Mayo Clinic, so it might not be best for everyone.

The patients who are the best fit? Sandel says those with sun damage are the ones who can benefit from laser skin resurfacing the most. “These patients typically have fair skin and show signs of aging with fine lines, brown spots, and texture changes,” he says. “Treatments can be tailored to the individual with a gentler resurfacing for younger patients looking for tighter skin, to deeper treatments for those with significant sun damage and precancerous skin.”

Once you go from dramatic improvement with laser resurfacing to maintaining with at-home skincare, it's best to consult an aesthetician who can give you advice based on your skin type.

“There is no single skin care routine or product that can be used to give great results to everyone,” Sandel says. “Everyone's skin is different. From thin, dry skin to thick, oily skin and everything in between, they all need to be treated in specialized ways.”

If you have specific skin concerns and are trying to decide whether laser resurfacing is the best option, consult with a surgeon, aesthetician, or dermatologist.



HOWEVER, A FEW FACTORS TO CONSIDER:

Laser Skin Resurfacing

Pros: Dramatic Results: Reduces deep wrinkles, scars, sun damage, and hyperpigmentation far more effectively than over-the-counter products. Stimulates Collagen: Encourages long-term skin tightening and elasticity improvements. Precision: Targets specific problem areas with controlled depth and intensity

Cons: Cost: Can range from hundreds of dollars to thousands of dollars, depending on the type of laser and area treated. Downtime: Redness, peeling, and sensitivity may last a few days to a few weeks depending on treatment depth. Risk of Side Effects: Includes infection, burns, scarring, or changes in skin pigmentation—especially if not done properly

At-Home Skincare Routine

Pros: Affordable and Accessible: Products range widely in price and are easy to use at your convenience. Minimal Risk: When used correctly, side effects are usually mild (e.g. irritation, dryness). Daily Maintenance: Supports long-term skin health, hydration, and barrier repair. Customizable: Easily adjusted based on changing skin needs, concerns, or seasons

Cons: Slower, Subtle Results: Takes weeks to months to see results, and often won't dramatically change deep lines or scars. Limited Penetration: Most products only affect the outer layers of skin, with limited ability to stimulate collagen deeply. Product Overload or Misinformation: Mixing the wrong products can damage skin or reduce effectiveness (e.g. retinol with AHAs/BHAs). Requires Consistency: Missing steps or being inconsistent can stall progress

WHICH ONE SHOULD YOU CHOOSE?

If your goal is...

Dramatic anti-aging results: laser resurfacing

Budget-friendly maintenance: at-home routine

Treating acne scars or deep pigmentation: laser resurfacing

Daily hydration and prevention: at-home routine

Sore No More

7 TIPS TO AVOID OR REDUCE SORENESS AFTER A WORKOUT

By Dylan Roche

“NO PAIN, NO GAIN.”

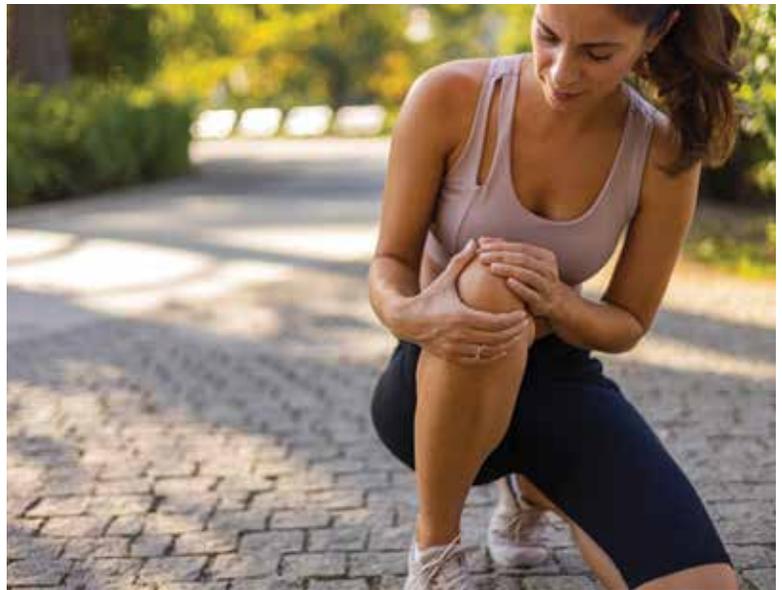
You’ve probably heard this expression before when it comes to fitness. If you want to see any kind of benefit, you’re going to need to hurt—right? The thing is, that’s not necessarily true. Yes, while it is true that any kind of physical activity is going to result in discomfort when you’re doing something new or pushing yourself harder, if you’re taking the right kind of care before, during, and after your workouts, you won’t be putting yourself out of commission for days at a time.

WHY DO I GET SORE?

Soreness is a natural part of getting stronger. When you exert your body, you’re creating tiny microtears in the muscle tissue you use to perform the movement. Your body then has to repair that muscle, and the muscle grows back stronger than before. But during the repair process, your body feels that sense of soreness.

Sometimes, you’ll feel what’s known as *delayed onset muscle soreness*. This can strike 24 hours after an exercise and last for a few days. When it’s really bad, you might be left wondering, “Is this even worth it?” If working out leaves you sore for two or three days, you might be tempted to skip your next workout or ever start to reconsider exercising regularly.

That’s why it’s important to avoid doing too much too soon. Instead, be smart about your approach with these seven tips for avoiding or reducing soreness after a workout.



1. Keep your body moving regularly during waking hours. A little bit of light active recovery can increase blood flow to your muscles and keep your body limber while it heals. Take a leisurely stroll, do some stretching, or unwind with yoga.

2. Remember to warm up before and cool down after exercise. A warmup gets your muscles loosened and ready for a challenge so there’s less risk of injury; afterward, a cool-down gives your body a chance to divert blood flow away from your muscles slowly without leaving you lightheaded and fatigued.

3. Give yourself permission to make slow progress. When you do a workout that’s only slightly harder than your last workout instead of much harder, you give your body a chance to adapt. Push yourself to the point of fatigue but not overexertion.

4. If the soreness is bad in the days following an intense workout, take a pain reliever like ibuprofen. This won’t heal your muscles faster, but it can help you tolerate any discomfort, especially if you’re easing your way back into the next phase of your training plan.

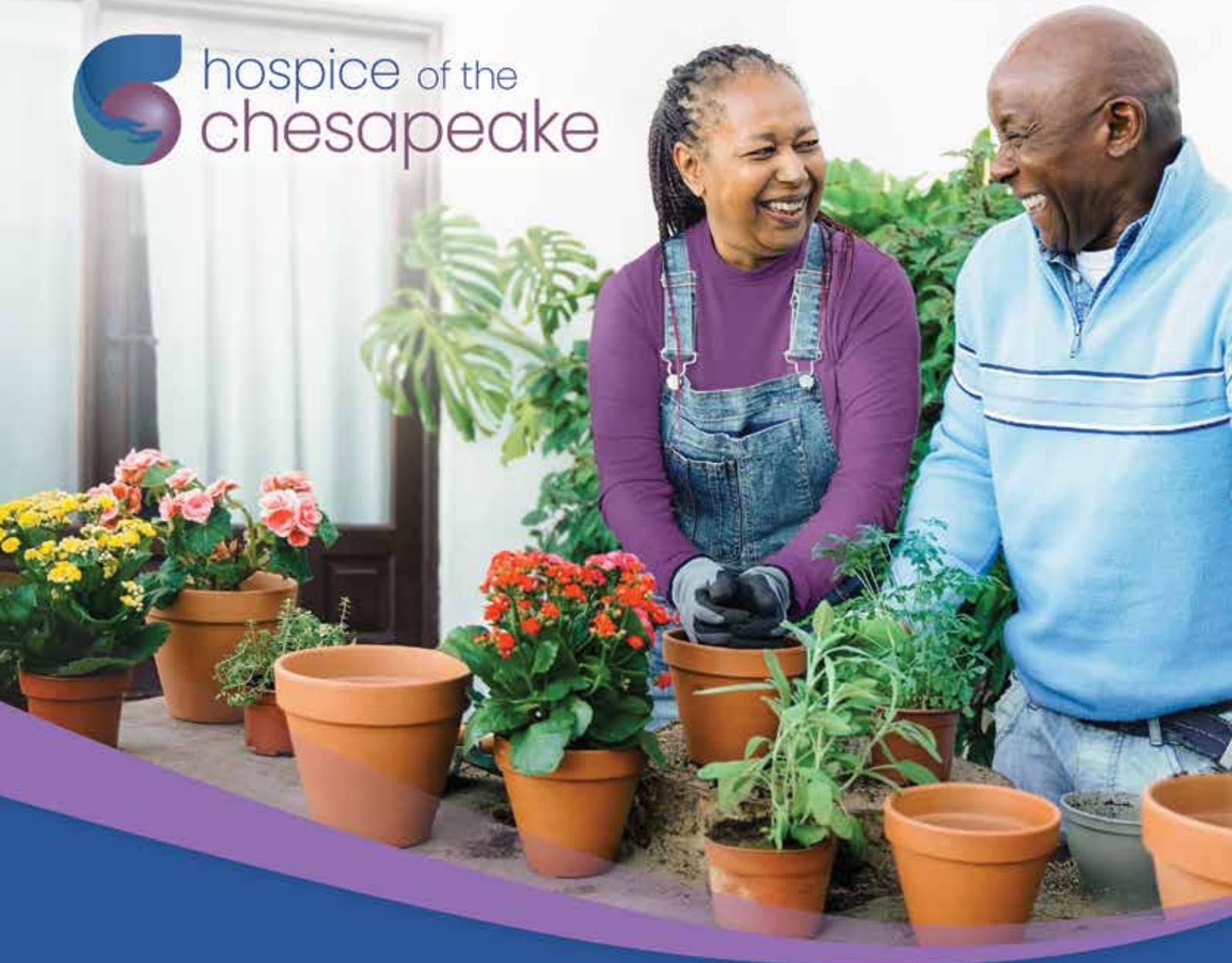
5. Don’t neglect rest. Get adequate sleep and plan one to two proper rest days per week into your schedule so that your body has a chance to heal itself.

6. Eat for recovery. Consuming a snack or meal after a workout with a 3:1 or 4:1 ratio of calories from carbohydrates to calories from protein ensures your body has the energy and building blocks to repair muscle after it’s broken down.

7. Get on a split-day routine where you focus on specific muscles or movements each day. One day can be for cardio, another day can be for strength training your upper body, another day for strength training your lower body, and so forth. This way, you can train different muscles while others are recovering.



hospice of the
chesapeake



You are having a good day.

Progressive illness is something you live with every day. Caring for you is what we do every day.

Our expert team does more so you can stay in the comfort of your home, receive the care you need, and have more good days.

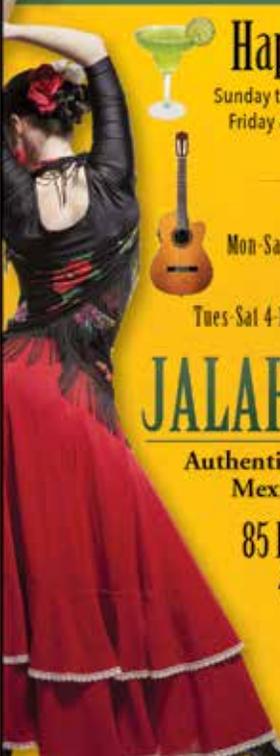
- ✓ Pain & Symptom Management
- ✓ Medications
- ✓ Medical Equipment
- ✓ Medical Supplies
- ✓ Personal Care Products
- ✓ Education
- ✓ Emotional & Spiritual Support
- ✓ Family Support
- ✓ Care at Home
- ✓ Inpatient Care



SCAN ME

Get the support you need today. 410-987-2003 | www.hospicechesapeake.org

From **Authentic Mexican Dishes**
to **Traditional Spanish Tapas**



Happy Hour
Sunday thru Thursday 4-6
Friday and Saturday 3-5
Bar Only

Lunch
Mon-Sat 11:30am-2:30pm

Dinner
Tues-Sat 4-10 Mon & Sun 4-9

JALAPEÑOS
Authentic Spanish & Mexican Cuisine

85 Forest Plaza
410-266-7580




OUTDOOR DINING RESERVATIONS AVAILABLE

BEST OF ANNAPOLIS 2025

**Thanks for choosing us
Best. Five times!**

Come taste for yourself why Carrol's Creek Cafe is a multiple Best of Annapolis 2025 winner!

- Best Cream of Crab Soup**
- Best Outdoor Dining**
- Best Seafood Restaurant**
- Best Waterfront Restaurant**
- Best Allergy-Friendly**

NUT FREE KITCHEN 100%

410 Severn Avenue
Eastport
410.263.8102
carrolscreek.com

Carrol's Creek Cafe
A Waterfront Dining Experience

WATERFRONT BANQUET SPACE AMPLE ON-SITE PARKING WATER TAXI STOP HAPPY HOUR

VOTED BEST

Bloody Mary • Raw Bar
Crab Cake • Brunch
Family Friendly
Boaters/Sailors Bar



Chesapeake Seafood and Oysters Daily

BEST OF ANNAPOLIS 2025

Happy Hour Mon-Thurs
Weekend brunch
Delicious party platters

Boatyard Bar & Grill

400 Fourth St Annapolis, MD
boatyardbarandgrill.com • 410-216-6206

*Committed to: Great Crabcakes • A Healthier Bay
Sailing Fast • Fishing with Friends • Happy Kids*

RESTAURANT & WINE BAR

DELLA NOTTE
Since 2023

HAPPY HOUR
3:00 - 6:30PM • tuesday - friday
1:00 - 4:00PM • saturday

\$5 HOUSE WINES
Cabernet Sauvignon • Pinot Noir
Chardonnay • Pinot Grigio

\$3 Domestic Bottled Beer
\$1 Off Draft Beer
\$2 Off Well Drinks
\$2 Off Signature Cocktails



FREE APPETIZER
with the purchase of an entree.
Offer expires 8/31/25



BEST OF ANNAPOLIS 2025

1374 Cape St Claire Rd • Annapolis, MD 21409 • 410-757-2919
www.dellanotterestaurant.com

Food & Dining

132 BEACON OF HOPE

136 READERS' DINING GUIDE

Specialty
sandwich at
Lighthouse
Bistro



Beacon of Hope Shining Brighter Than Ever!

By Mark Croatti

In 1989, Annapolis-area congregations founded the Light House on West Street, a homeless prevention and support services center. After adding occupational instruction to a new, larger Hudson Street facility that opened in 2010, the organization transformed the West Street shelter into the Light House Bistro in 2017. The restaurant is board-run by an Executive Director, with all employees—wait staff, cooks, and supervisors—drawn from the Light House’s professionally-trained graduates—like Johnathan Matias, who grew from a dishwasher to waiter, and is now the restaurant’s manager.

Seasonally rotating menus offer colossal portions of delicious food at very low prices. At this dynamic eatery, patrons directly participate in an invaluable community enterprise by simply enjoying the creative cuisine designed and prepared by the next generation of culinary artists.

My family visited on a warm Saturday in spring. Matias enthusiastically welcomed us from a host stand adjacent to the bar that sells beer, wine, margaritas, Bloody Marys, and an array of color-coded, family-size bags of granola available in Blueberry, Cranberry Pecan, Vanilla Almond, Ginger Snap, and Chocolate Cherry (produced on site and also sold locally at Graul’s Markets and Uber Bagels).

We were led into what felt like a big, friendly barn, with lacquered wooden tables and chairs surrounded by walls adorned with wagon wheels of various dimensions, interspersed with expres-



LIGHT HOUSE BISTRO

202 West Street, Annapolis • 410-424-0922 • lighthousebistro.org

sions of encouragement. This large room is nestled between a row of tall windows overlooking the Presidents Hill neighborhood and an open kitchen generating the collective scents of breakfast and lunch served all day, from sizzling omelets to grilled burgers. The joyous atmosphere exuded a noticeable energy, an excitement akin to being seated for a highly entertaining performance.

After greetings from our ebullient server Jessica, we ordered lemonade, iced tea, and two “table starters.” The wide, oval-shaped Goat and Fig Pizzetta features a moist, chewy crust below a dense spread of chunky fig preserves, melted mozzarella, chunks of savory goat cheese, sliced shallots, thyme, and a drizzling of olive oil—a glistening merger of sugary fruit and robust fromage that explodes with flavor.

The Chef’s Scramble is a towering platter of “brunch nachos” protruding from the depths of a large, white bowl. A foundation of crunchy tortilla chips—lathered with a tangy, maroon enchilada sauce—is completely concealed by a zesty combination of succulent, tender, pulled chicken and a generous amount of fluffy, scrambled eggs intermingled with fresh cilantro, sharp cheddar cheese, and mild red salsa, green scallions for garnish, and silky sour cream. We eagerly divided this mouthwatering ensemble into four smaller plates and delightfully discovered that all of the individually piquant ingredients masterfully punctuate each other.

Our young sons split two selections. The massive, plate-sized Waffles, over a full inch-tall, possess cavernous griddle squares that soak up the Bistro’s thick, hearty, maple syrup. Made to order from

**THE JOYOUS
ATMOSPHERE EXUDED
A NOTICEABLE ENERGY,
AN EXCITEMENT AKIN
TO BEING SEATED FOR A
HIGHLY ENTERTAINING
PERFORMANCE.**



a golden malted mix, they're light, airy, tasty, and served either alone, with strawberries and cream, or (our choice) smothered by large, appetizing filets of boneless chicken, dipped in a lightly seasoned batter and fried—juicy inside, incredibly crispy outside. The similarly gigantic Pancakes with bacon or sausage on the mostly under \$10 Kiddos menu are made from a sweet cream batter and served two to an order, regular-style or infused with distinctive vanilla, ripe blueberries, or (our choice) a galaxy of chocolate chips that melt into decadent gobs within the richly satisfying flapjacks. (On Fridays, all pancakes are only \$2 each!)

My wife and I shared two entrees. The Shrimp Salad Sandwich from the Specials menu arrived on a large, silver pan loaded on one side by a landslide of golden, hand cut French fries with a touch of salt. On the other end was a circular, flaky, buttery, toasted croissant stuffed with a mesmerizing union of scrumptious jumbo prawns superbly accentuated by Old Bay, lemon, minced celery, tarragon, and shallots—held together by a thin film of mayonnaise and mustard.



Their legendary Meatloaf Hash is utterly exquisite; a spacious bowl stacked with a heaping pile of perfectly oven-roasted potatoes—slightly seared on the outside with a velvety inner texture—buried under an avalanche of brawny meatloaf medallions. Executive Chef Tyler Nelson described it as a mixture of eggs, bread crumbs, and a delectable blend of veal, beef, and pork, enhanced with diced onions and scallions. This ambrosial dish is crowned by two sizable poached eggs. They were as amazing as they looked, ethereal as clouds with luscious, runny yolks.

For dessert, the *Apple Pie a la Mode* version of their famous Grilled Bread Pudding French Toast proved irresistible. Two immense, butter-browned cubes of sturdy bread pudding are drenched with a yellow crème anglaise (an icing made from egg yolks, heavy cream, vanilla, and sugar). To all of that, we added a plump scoop of vanilla ice cream engulfed by a warm, celestial glaze of apples, caramel, and cinnamon. We gleefully dove in with our forks, frantically digging through multiple layers of heavenly bliss, each more gratifying than the next.

Impending menu additions and a soon-to-be scheduled series of ticketed events—such as their new “Pop-Up Dinners” highlighting several courses at once—will illuminate our future voyages back to the Light House Bistro.

As we left, one of many wall-mounted signs caught my eye: “When everything feels like an uphill struggle, just think of the view from the top!” This enchanting establishment’s remarkable ambience—characterized by insightful recipes, zealous hospitality, and an impressive dedication to helping others—puts them at the top of the list of innovative initiatives truly making a difference, one day, one person, and one meal at a time.

Mark Croatti has worked across the country from Los Angeles to Washington, D.C. as a caterer, prep cook, and food server at both specialty restaurants and major chains, including preparing meals for major figures in the entertainment industry and professional sports.

BEST OF ANnapolis 2025

Voted Most Romantic Restaurant

EXPERIENCE THE PLEASURE OF AL FRESCO DINING IN OUR CHARMING PIAZZA

CARPACCIO

TUSCAN KITCHEN | WINE BAR

ON/OFF PREMISE CATERING • BANQUETS • COMPANY PARTIES • FAMILY GATHERINGS



410-268-NJOY (6569) • 1 Park Place - Annapolis • www.carpacciotuscankitchen.com

GRUBHUB

DOORDASH



CAVALLI

Cavalli captures the heart of exquisite, exclusive Italian dining, featuring premium steaks, pasta and fresh seafood, a masterfully curated wine list, and expertly crafted cocktails. Our commitment to superior service is delivered in an upscale, welcoming atmosphere. Our recipes are like love letters from the past, passed down through generations and packed with the authenticity that makes us truly unforgettable.



Monday - Wine Night | 50% off wine bottles under \$100 Tuesday & Wednesday - Extended Happy Hour
Thursday - Pasta Night | Buy 1 pasta get a second pasta 50% off

1905 Towne Centre Blvd Suite 100 | Annapolis, MD | 443-572-4677 | cavalliannapolis.com f @ d

Readers' Dining Guide



Welcome to your regional dining. We include many restaurants for many tastes and experiences. Don't see your favorite on the list? Email editor@whatsupmag.com and let us know! And for the full guide, visit whatsupmag.com.

Advertisers Listed in Red

Avg. Entrée Price
 \$ 0-14
 \$\$ 15-30
 \$\$\$ 31 and over

- Reservations
- Full bar
- Family Friendly
- Water View
- Outdoor Seating
- Live Music
- Grab and Go

Downtown Annapolis

49 West Coffeehouse, Wine Bar, and Galley
 49 West Street, Annapolis; 410-626-9796; 49westcoffeehouse.com \$ ●

Acme
 163 Main Street, Annapolis; 410-280-6486; acmegrill.com \$\$ ●

Acqua Al 2
 236 Main Street, Annapolis; 410-304-3424; acquaal2.com \$\$\$ ●●

Annapolis Ice Cream
 196 Main Street, Annapolis; 443-714-8674; annapolisicecream.com \$ ●●

Annapolis Market House
 25 Market Space, Annapolis; 443-949-0024; annapolis-markethouse.com \$\$ ●●

Armadillo's Bar and Grill
 132 Dock Street, Annapolis; 410-280-0028 \$\$\$ ●

The Big Cheese
 47 Randall Street, Annapolis; 410-263-6915; tbcsannapolis.com \$ ●

Buddy's Crabs & Ribs
 100 Main Street, Annapolis; 410-626-1100; buddysonline.com \$\$ ●●

Café Normandie
 185 Main Street, Annapolis; 410-263-3382; cafenormandie.com \$\$ ●●

Carpaccio Tuscan Kitchen & Wine Bar
 1 Park Place Suite 10, Annapolis; 410-268-6569; carpacciotuscankitchen.com \$\$ ●●●

Castle Bay Irish Pub
 913A Main Street, Annapolis; 410-626-0165; castlebayirishpub.com \$\$ ●●●

Chick & Ruth's
 165 Main Street, Annapolis; 410-269-6737; chickandruths.com \$\$ ●● Breakfast all day everyday

The Choptank
 110 Compromise Street; 443-808-1992; thechoptank-restaurant.com \$\$\$ ●●●●●

Curate Annapolis
 141 West Street; 410-907-0968; curateannapolis.com \$\$, Wine, Daily Breakfast

Dock Street Bar & Grill
 136 Dock Street, Annapolis; 410-268-7278; dockstreetbar.net \$ ●●

Dry 85
 193B Main Street, Annapolis; 443-214-5171; dry85.com \$\$ ●●

Eat Sprout
 100 State Circle, Annapolis; eatsprout.com \$ ●

Federal House
 24 Market Space, Annapolis; 410-268-2576; federalhouse.com \$\$ ●●



Fox's Den
 179B Main Street, Annapolis; 443-808-8991; foxsden.com \$ ●

Galway Bay Irish Restaurant and Pub
 63 Maryland Avenue, Annapolis; 410-263-8333; galwaybaymd.com \$\$ ●●

Game On Bar + Arcade
 114 West Street, Annapolis; 410-885-4589; gameonbararcade.com \$ ●

The Goat
 137 Prince George Street; thegoatannapolis.com \$\$ ●●●

Harold Black
 236 Main Street, Annapolis; 410-304-3353; haroldblack.com \$\$ Light Fare, ●●

Harry Browne's
 66 State Circle, Annapolis; 410-263-4332; harrybrownes.com \$\$ ●●

Iron Rooster
 12 Market Space, Annapolis; 410-990-1600; iron-rooster.com \$\$ ●●●

Joss Café & Sushi Bar
 195 Main Street, Annapolis; 410-263-4688; josssushi.com \$\$ ●

Latitude 38
 12 Dock Street, Annapolis; 667-204-2282; latitude38waterfront.com \$\$\$ ●●●●●

Lemongrass
 167 West Street, Annapolis; 410-280-0086; lemongrassannapolis.com \$\$ ●●●

Leo Annapolis
 212 West Street, Annapolis; 443-782-7549; leoannapolis.com \$\$ ●●

Level A Small Plates Lounge
 69 West Street, Annapolis; 410-268-0003; levelannapolis.com \$\$ ●●

Lighthouse Bistro
 202 West Street, Annapolis; 410-242-0922; lighthousebistro.org \$ ●●●

Luna Blu Ristorante Italiano
 36 West Street, Annapolis; 410-267-9950; lunablufan-annapolis.com \$\$ ●●●

McGarvey's Saloon
 8 Market Space, Annapolis; 410-263-5700; mcgarveysannapolis.com \$\$ ●●●

Metropolitan Kitchen and Lounge
 169 West Street, Annapolis; 410-280-5160; metropolitannapolis.com \$\$ ●●●

Middleton Tavern
 2 Market Space, Annapolis; 410-263-3323; middleton-tavern.com \$\$ ●●●

O'Brien's Oyster Bar & Seafood Tavern
 113 Main Street, Annapolis; 410-268-6288; obriensoysterbar.com \$\$ ●●●

Osteria 177
 177 Main Street, Annapolis; 410-267-7700; osteria177.com \$\$\$ ●●●

Parley Room

25 State Circle,
Annapolis; 443-837-
6481; parleyroom.
com \$\$ ●

Picante Cocina Mexicana

48 West Street; 443-
775-5957; picantean-
napolis.com \$ ●●

Potato Valley Café

47 State Circle,
Annapolis; 410-267-
0902; potatovalley-
cafe.net \$ ●

Preserve

164 Main Street,
Annapolis; 443-598-
6920; preserve-eats.
com \$\$ ●●●●

Ram's Head Tavern

33 West Street,
Annapolis; 410-
268-4545; rams-
headtavern.com \$\$
●●●●

Red Red Wine Bar

189B Main Street,
Annapolis; 410-990-
1144; redredwinebar.
com \$\$ ●

Reynolds Tavern

7 Church Circle,
Annapolis; 410-
295-9555; reynold-
stavern.com \$\$ ●●

Sofi's Crepes

1 Craig Street,
Annapolis; 410-990-
0929; sofiscrepes.
com \$ ●●

Stan and Joe's

37 West Street,
Annapolis; 410-263-
1993; stanandjoessa-
loon.com \$\$ ●●

Trophy Room

126 West Street, Annapolis in Graduate Hotel; 410-263-7777 ex 3225; graduate-hotels.com \$\$ ●

Tsunami

51 West Street,
Annapolis; 410-990-
9869; tsunamiannap-
olis.com \$\$ ●

Vida Taco

200 Main Street;
443-837-6521;
vidatacobar.com \$\$
● Farm-to-Table

Greater Annapolis**Always Ice Cream Company**

129A Mitchell's
Chance Road,
Edgewater; 443-
949-8309; always-
icecreamcompany.
com \$ ●

Azure

100 Westgate Circle,
Annapolis; 410-972-
4365; azureannapo-
lis.com \$\$ ●●

Bean Rush Café

112A Annapolis
Street, Annapolis;
410-263-2534;
beanrushcafe.com \$,
Daily Breakfast, ●

Bella Italia

609 Taylor Ave,
Annapolis; 410-216-
6072; bellaitaliamd.
com \$ ●

Cantler's Riverside

458 Forest Beach
Road, Annapo-
lis; 410-757-1311;
cantlers.com \$\$
●●●●

Cavalli

1905 Towne Centre
Blvd #100, Annapo-
lis; 443-572-4677;
tuscanprime.com
\$\$\$ ●●●

Chessie's Wharf

609 Melvin Avenue,
Annapolis; 443-603-
1235; rarbrewing.
com \$ ●●

Cooper's Hawk Winery and Restaurant

1906 Town Centre
Blvd, Annapolis; 443-
837-9989; chwinery.
com \$\$ ●●●

Davis' Pub

400 Chester Ave,
Annapolis; 410-268-
7432; davispub.com
\$\$ ●●

Della Notte

1374 Cape St. Claire
Road, Annapolis;
410-757-2919; della-
notterestaurant.com
\$\$ ●

Eat Sprout

150 Jennifer Road
Suite K, Annapolis;
443-223-0642;
eatsprout.com \$ ●

Eggcellence Brunchery

2625 Housley Road,
Annapolis; 410-573-
9503; eggcellence-
brunchery.com \$ ●

Evelyn's Annapolis

26 Annapolis Street,
Annapolis; 410-263-
4794 \$\$ ●

First Watch

2339 Forest Drive,
Annapolis; 667-380-
2422; firstwatch.com
\$ ●●

Full On Eats & Drinks

2478 A Solomons
Island Road, Annapo-
lis; 443-949-0203;
fulloncraft.com \$ ●
Beer and Wine

Grapes Wine Bar

1410 Forest Drive,
Annapolis; 410-571-
5378; grapeswineb-
arannapolis.com \$\$
●● Wine

Hangry Joe's Hot Chicken

2329B Forest Drive,
Annapolis; 443-808-
0501; hangryjoes.
com \$ ●

Ingrano Restaurant & Events

17 Annapolis Street,
Annapolis; 410-980-
5514; ingranoannap-
olis.com \$\$\$ ●●

InGrano Bistro Bakery

302 Harry S Truman
Parkway; 410-919-
0776; ingranobakery.
com \$\$ ●

Jalapeños

85 Forest Drive,
Annapolis; 410-266-
7580; jalapenoson-
line.com \$\$\$ ●

Jongro Korean BBQ

2002 Annapolis
Mall Road, Annapo-
lis; 443-221-7283;
jongrokbq.com \$\$
●● All Your Can Eat
Specials

Julep Southern Kitchen & Bar

2207 Forest Drive,
Annapolis; 410-571-
3923; julepannapo-
lis.com \$\$ ●●

Lasang Pinoy

1000 Annapolis
Mall Road, Annapo-
lis; 443-949-9580;
Lasangpinoyllc.com
\$\$ ●●●●

Lemongrass Too

2625 Housley Road,
Annapolis; 410-224-
8424; Lemongras-
sannapolis.com
\$\$ ●●

The Lodge

177 Jennifer Road,
Annapolis; 410-266-
7474; lodgeannapo-
lis.com \$\$ ●●●●

Lures Bar and Grille

1397 Generals
Highway, Crownsv-
ille; 410-923-1606;
luresbarandgrille.
com \$\$ ●●

Main & Market

914 Bay Ridge Road,
Annapolis; 410-626-
0388; mainandmar-
ket.com \$\$ ● Beer
and Wine

CELEBRATING 100 YEARS
Lewnes' since 1921

Prime Steaks



Located on Restaurant Row in Annapolis' Historic Eastport 4th & Severn Avenue.

Buttery crisp outside, juicy tender inside. With over 100 years restaurant experience, LEWNES' serves only USDA prime aged steaks.



VOTED BEST STEAKHOUSE

VOTED BEST ROMANTIC RESTAURANT

Ranked Top 100 Most Romantic Restaurants in the Country by OpenTable



410-263-1617

FEATURING USDA PRIME STEAKS

WWW.LEWNESSTEAKHOUSE.COM



A SIZZLING 1800° OF
“That’s how it’s done.”



\$65
 THREE COURSE MEAL

RUTH'S CLASSICS
 a prix fixe menu including a starter, entrée, personal side & dessert.



ANNAPOLIS | BALTIMORE | ODENTON | PIKESVILLE

INGRANO
 RESTAURANT • EVENTS



Explore the essence of Annapolis at InGrano Restaurant + Events, nestled in West Annapolis. Co-founded by local friends Adam Pusateri and Mack Lewnes, this charming bistro embodies their shared love for fine food and community. Adam's culinary journey began at St. Mary's High School, followed by the Culinary Institute of America and culinary adventures in Las Vegas. Mack, known for co-owning Lewnes' Steakhouse, brings his expertise to create a warm, inviting atmosphere. Open for dinner, InGrano offers a menu crafted with care, perfect for intimate evenings or special events. Experience Annapolis through elevated dishes and genuine hospitality at InGrano.

410.980.5514
17 ANNAPOLIS ST., ANNAPOLIS, MD 21401
WWW.INGRANOANNAPOLIS.COM

Memo's Bar & Grill
 302 Harry S Truman Parkway Suite K, Annapolis; 410-266-5006; memosbarandgrill.com \$\$ ●●●

Mi Lindo Cancun Grill
 2134 Forest Drive, Annapolis; 410-571-0500; lindocancungrill.com \$\$ ●●●

Miss Shirley's Café
 1 Park Place, Annapolis; 410-268-5171; missshirleys.com \$\$ ●●●

Park Deli
 1 Park Place, Annapolis; 443-733-3099; goparkdeli.com \$ ●

Pit Boys
 1515 Forest Drive, Annapolis; 410-263-2333; pitboys.com \$ ●●

Red Hot & Blue
 200 Old Mill Bottom Road, Annapolis; 410-626-7427; redhotandblue.com \$\$ ●●●

Rodizio Grill
 1079 Annapolis Mall Road, Annapolis; 410-849-4444; rodiziogrill.com \$\$\$ ●●

Sandy Pony Donuts
 2444 Solomons Island Road, Annapolis; 410-873-3272; sandyponydonuts.com \$ ●

Seoul Blues Coffee & Dessert
 1084 Annapolis Mall Road, Annapolis; 443-949-8018; seoulbluescafe.com \$ ● Pastries

Severn Inn
 1993 Baltimore Annapolis Boulevard, Annapolis; 410-349-4000; severninn.com \$\$ ●●●

Stoney River Steakhouse and Grill
 2190 Annapolis Mall, Annapolis; 410-224-8312; stoneyriver.com \$\$\$ ●●

Toastique Gourmet Toast & Juice Bar
 214 Harker Place, Annapolis; 443-430-0085; toastique.com \$ ●●

True Food Kitchen
 1906 Town Centre Blvd Suite 110, Annapolis; 443-775-5179; truefoodkitchen.com \$\$ ●●●●

Vibe
 2072 Somerville Road, Annapolis; 443-949-7582; vibeannapolis.com \$\$ ●●

**Eastport/
 Bay Ridge**

Adam's Grille and Taphouse
 921 C Chesapeake Ave, Eastport; 410-267-0064; adamsribs.com \$\$ ●

Annapolis Smokehouse and Tavern
 107 Hillsmere Drive, Eastport; 410-571-5073; annapolis-smokehouse.com \$\$ ●●●

Bakers & Co
 618 Chesapeake Avenue, Annapolis; 410-280-1119; bakersandco.com \$ ● Breakfast and Baked Goods

Beacon Waterfront Galley and Bar
 2020 Chesapeake Harbour Dr; 443-949-8456; beaconwaterfront.com \$\$ ●●●●

Blackwall Hitch
 400 Sixth Street, Eastport; 410-263-3454; blackwall-hitchannapolis.com \$\$\$ ●●●

Boatyard Bar & Grill
 400 Fourth Street, Eastport; 410-216-6206; boatyardbarandgrill.com \$\$\$ ●●●

Bread and Butter Kitchen
 303 Second Street, Suite A, Annapolis; 410-202-8680; breadandbutterkitchen.com \$\$\$ ●

Carrol's Creek Café
 410 Severn Avenue, Eastport; 410-263-8102; carrolscreek.com \$\$\$ ●●●●

Chart House Prime
 300 2nd Street, Eastport; 410-268-7166; charthouseprime.com \$\$\$ ●●●

Eastport Kitchen
 923 Chesapeake Avenue, Annapolis; 410-990-0000; eastportkitchen.com \$ ● Beer and Wine

Forward Brewing
 418 Fourth Street, Annapolis; 443-221-7277; forwardeastport.com \$ ● Beer

Grumps Cafe
 117 Hillsmere Drive, Annapolis; 410-267-0229; grumpscfe.com \$ ●

Lewnes' Steakhouse
 401 Fourth Street, Eastport; 410-263-1617; lewnessteakhouse.com \$\$\$ ●●

O'Leary's Seafood Restaurant
 310 3rd Street, Eastport; 410-263-0884; olearysseafood.com \$\$\$ ●●●

Ruth's Chris Steak House
 301 Severn Ave, Eastport; 410-990-0033; ruthschris.com \$\$\$ ●●

Vin 909

909 Bay Ridge Ave, Eastport; 410-990-1846; vin909wine.com \$\$ ● Beer and Wine

South Anne Arundel

100 Lots

Kitchen + Bar
74 West Central Avenue, Edgewater; 667-270-5878; 100lotskitchen.com \$\$ ●●

Adam's Taphouse

169 Mayo Road, Edgewater; 410-956-2995; adamsgrilleedgewater.com \$\$ ●

Always Ice Cream Company

129A Mitchell's Chance Road, Edgewater; 443-949-8309; alwaysicecreamcompany.com \$ ●

Bayside Bull

108 W Central Ave, Edgewater; 410-956-6009; baysidebull.com \$ ●●

The Boathouse

604 Cabana Blvd, Deale; 410-867-9668; theboathouse-deale.com \$\$ ●●●

Cappy's

479 Deale Road, Deale; 443-607-4138; cappysdeale.com \$\$ ●●● Seasonal

Chad's BBQ

158 W Central Ave, Edgewater; 410-956-7774; chadsbbq.com \$ ●●

Cooper's Tavern

173 Mitchell's Chance Road, Edgewater; 443-837-6126; coopers-tavern.com \$\$ ●●

Dockside

Restaurant & Sports Bar
421 Deale Road, Tracy's Landing; 410-867-1138; docksiderestaurantmd.com \$\$ ●●●●

Edgewater Restaurant

148 Mayo Road, Edgewater; 410-956-3202; edgewater-restaurant.com \$\$ ●●

Happy Harbor Waterfront

Restaurant and Bar
533 Deale Road, Deale; 410-867-0949; happyharbor-deale.com \$\$ ●●●●

Harper's Waterfront Restaurant

1107 Turkey Point Road, Edgewater; 410-798-8338; harperswaterfront.com \$\$\$, Reservation Only ●●●●

Harvest Thyme Tavern

1251 West Central Ave, Davidsonville; 443-203-6846; harvestthymetavern.com \$\$ ●●

Jesse Jays

584 West Central Avenue, Davidsonville; 240-903-8100; jessejays.com \$ ●●●

Killarney House

584 West Central Avenue, Davidsonville; 410-798-8700; Killarneyhousepub.com \$\$ ●●●●

Lemongrass

South River
3059 Solomons Island Road, Edgewater; 443-221-7693 \$\$ ●●

Mike's Crab House

3030 Riva Road, Riva; 410-956-2784; mikescrabhouse.com \$\$ ●●●●

Petie Greens

6103 Drum Point Rd. Deale; 410-867-1488; petiegreens.com \$\$ ●●●

The Pier Waterfront Bar & Grill

48 South River Road, Edgewater; 443-837-6057; thepierwaterfrontbarandgrill.com \$\$ ●●●●●

Pirate's Cove Restaurant and Dock Bar

4817 Riverside Drive, Galesville; 410-867-2300; piratescove-md.com \$\$ ●●●●

Senor's Chile

105 Mayo Road, Edgewater; 410-216-2687; senorschile.com \$\$ ●●

Skipper's Pier Restaurant & Dock Bar

6158 Drum Point Road, Deale; 410-867-7110; skipperspier.com \$\$ ●●●●

South County Café

5960 Deale Churchton Road, Deale; 410-867-6450; southcountycfe.com \$ ●

Stan and Joe's Riverside

4851 Riverside Drive, Galesville; 410-867-7200; stanandjoesaloon.com \$\$ ●●●●

West River Pit BBQ

5544 Muddy Creek Road, West River; 443-223-9956; westriverpit.com \$ ●

Yellowfin Steak & Fishhouse

2840 Solomons Island Road, Edgewater; 410-573-1333; yellowfinedgewater.com \$\$ ●●●●

Shop Local. Buy Local.

RESERVE YOUR SPACE TODAY

Contact Ashley Raymond
at 410-266-6287 x1115
or araymond@whatsupmag.com



let 'em play

Book your party now and get
\$100 off!* Monday - Friday

Use code BDAYGB-100 when booking.

UrbanAirGlenBurnie.com
 7702 Ritchie Hwy, Suite 11A
 Glen Burnie, MD 21060
 (410) 316-6328

*Restrictions Apply. Offer applies to Top-Two for Birthday Party packages. Valid 8/1/25 - 8/31/25.




YOUR LOCAL PLUMBER SINCE 1994



24 Hour Residential and Commercial Service
 Serving Anne Arundel County and the Surrounding Areas

6824 FORT SMALLWOOD ROAD
 BALTIMORE, MD 21226
 MAHONPLUMBING.COM
 (410) 766-8566



SCAN ME



Thank You
 FOR VOTING US
 BEST CHIROPRACTOR



BOARD CERTIFIED CHIROPRACTORS



Powered by
 BROADNECK FAMILY CHIROPRACTIC

Dr. Marissa Wallie
 & Dr. Carrie Dugan
 Dr. Jennifer Scanlon
 (410) 349-2727
 www.broadneckchiro.com



A Better Way to Shop for Lingerie
 SINCE 2003



à la mode
 intimates

No bounce. No limits. Up to M cup

Bras, Panties, Loungewear & Fine Lingerie
 Wide Range of Bra Sizes; Bands 30-44, Cups A-K+
 Everyday Bras, Strapless, Sports, Wirefree, Nursing & more

Expert Bra Fittings by Appointment

alamodeintimates.com | 410.280.9771



Woman-Owned Auto Repair Shop

HARBOR AUTO CENTER

Skilled.
Straightforward.
Service with Integrity.

Call Today:
410-923-2482

BEST OF ANnapolis 2025

HarborAutoCenterOnline.com



MAXED OUT FITNESS

BEST OF ANnapolis 2023 **BEST OF ANnapolis 2024** **BEST OF ANnapolis 2025**

Voted Best Gym, Best Trainer, Best Boot Camp & Best Prenatal Fitness.

PASSIONATELY INSPIRED FITNESS

LOOK, FEEL, & BE YOUR BEST

Personal Training | Boot Camp Classes
Small Group Workouts | Nutritional Consulting

maxedoutfs.com • (443) 871-2486
1833 George Ave, Suite 2, Annapolis, MD 21401



RECOVERY COLLECTIVE

Drinking Town with a Sailing Problem?

Annapolis knows how to drink.

But if alcohol's been adding more drag to your life than a headwind on Wednesday Night Races, you're not alone.

"Control or Quit?"

Your Guide to Cutting Back or Cutting Off Alcohol

It's a therapist-designed online course for people asking the same questions we hear from clients—and that friend you didn't know already sees us. It's the same structure and tools we use in session, without the therapy room (or the therapy bill).

Private. On-demand. Judgment free
You don't need to commit to therapy to get clarity.
This is where it begins.

BEST OF ANnapolis 2025

Live in a drinking town? Here's your clarity.
recoverycollectivemd.com/control-or-quit
Or scan to preview the course




Wild FLOWER

BEST OF ANnapolis 2025

With locations in Arnold, Glen Burnie and Fulton, WildFlower is a full-service florist offering fresh, high-quality flowers and plants for everyday moments, weddings, events, and more.

410-859-9292
www.wildflowermd.com
@wildflowerad







Higgins and Friends
Pet Sitting

SPECIALIZING IN CAT CARE

Jill, the owner of Higgins and Friends, has been a cat specialist for over 20 years and is known by her clients as "The Cat Whisperer."



FEAR FREE CERTIFIED
Professional



BEST OF CENTRAL MARYLAND 2025

Thank you for voting us Best of Central MD for Pet Walking and Sitting

Vet Tech Owned • Expert Cat Care
Medication Administration – Subcutaneous Fluids
Diabetes Management • Cat Grooming

There is extensive communication between the owner Jill, her sitters, and clients.



Jillw@higginsandfriends.com
(443) 994-7795
www.higginsandfriends.com



BEST OF ANNAPOLIS
Best Personal Trainer in Private Studio

Simply STRONGER

... a personal touch

YOGA, FITNESS AND MASSAGE STUDIO



See my new video!





ONE ON ONE ✨ NO CROWDS ✨ CLEAN & SAFE

To sign up call Debi McKibben 443-994-3513
1610 West St., Ste. 204 • Annapolis
simplystronger204@gmail.com
www.simplystronger.com



WATER WORKS
since 1987

WATER WORKS CAR WASH



BEST OF ANNAPOLIS 2025

Thank you for voting us the best!

OPEN 24/7

- Touch-Free Automatic
- Self Serve Handbays
- Free Vacuums with select memberships
- 5 locations to serve you
- Locally Owned & Operated



WATER WORKS
since 1987
WATER WORKS CAR WASH

820 Spa Road
Annapolis, MD 21401
410-796-7948

waterworksmd.com

KING STREET TECHNOLOGY

Your Law Firm's IT Solutions Provider



- Increased employee efficiency through proactive network monitoring and identifying potential hazards
- Peace of mind through continuous data backup and recovery

- Improved security posture via 24/7 security operations center to identify external and internal threats
- Maximize efficiency for law practices via software integrations

What customers are saying:

"Steve of King Street Tech is wonderful. He is responsive, thorough, and communicative. He has great systems in place for us to feel secure. He explains IT issues in a way I understand. He handles all tech for my small business, and I could not recommend him more highly." -Suzanne B., Attorney – Annapolis



(443)775-2025



kingstreettech.com/law



OLD BAY PEST CONTROL

We are a full-service, locally owned company that takes great pride in helping property owners throughout the greater Anne Arundel County area. As a trusted name in pest control, we are proud to be Google 5-Star Rated. Old Bay Pest Control is committed to using the safest and most effective extermination methods, ensuring the protection of you, your family, and your pets.








General Pests Rodents Termites Mosquitoes Wasps Wildlife

**Get A Free Estimate
Same Day Service Available
443-603-5651**

Mention this ad for 50% off your first service 



www.oldbaypestcontrol.com





DON'T WORK LIKE A DOG. ...Let ICSI manage your IT.



Empowering Your Business Through reliable, secure, and scalable IT solutions - Est. 1987

- Managed IT & Cloud Services
- Cybersecurity Solutions
- Regulatory Compliance Services
- Strategic IT Support



1612 McGuckian St., Suite 200
Annapolis, MD 21401
410-280-3000 • www.ICSI.com





For a complimentary IT assessment, call us at 410-280-3000 and mention this ad.

DINE-IN • TAKE-OUT • DELIVERY



Bella Italia Annapolis

A FAMILY PIZZERIA & RESTAURANT







PASTA AL SALMONE CNOCCI GORGONZOLA TURKEY MEATBALLS

MONDAY NIGHT SPECIAL
Available 4pm - Close

\$5 OFF LARGE CHEESE PIZZA
- TOPPINGS EXTRA -

410.216.6061 609-B Taylor ave. • Annapolis, MD
Order online at bellaitaliamd.com

TRIBE

INDOOR CYCLING

END OF SUMMER special

2 CLASS PACK

\$30

LIMIT TWO

USE CODE:
ENDOFSUMMER

@TRIBE_CYCLE • TRIBECYCLE.COM





Where's Wilma?

FIND WILMA AND WIN!

Where oh where is our fearless high-flying mascot, Wilma, soaring next? She loves a great meal, shopping until she drops, and enjoying premium pampering and services everywhere she goes. Wilma flies to towns across the Chesapeake Bay region and it's a wonder where she'll touch down exactly and what businesses she will visit. Can you spot her? 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 Lynne S. of Davidsonville, who won a \$50 gift certificate to a local business.

Please Print Legibly

I FOUND _____ Advertiser _____
WILMA _____ Advertiser _____
ON PG. _____ Advertiser _____

Name _____

Phone _____

Address _____

E-mail address _____

Circle your age bracket: <25 25-34 35-44 45-54 55+

Would you like to sign up for our daily e-newsletters, which brings you each weekend's best events and dining deals, as well as online-exclusive articles!

Yes, please! No, thanks

Entries must be received by August 31, 2025. Winner will receive a gift certificate to a local establishment and their name will appear in an upcoming issue of What's Up? Annapolis. **Mail entries to:** Where's Wilma? Annapolis, 900 Bestgate Road, Ste. 202, Annapolis, MD 21401 or fill out the form at whatsupmag.com/promotions.

IFC = Inside Front Cover	Jalapenos.....130
IBC = Inside Back Cover	Kenwood Kitchens115
BC = Back Cover	Key School.....24
LREP = Leading Real Estate Professionals	King Street Technology, Inc.....142
A La Mode140	KustomScapes and Pools94
Academy Realty, Inc.....LREP	Lash Moi45
Ace Home Improvements LLC.....117	Leadership Anne Arundel.....114
Adoro Medical Spa19	Lewnes' Steakhouse137
Alison Winsom, The COLLAB at Coldwell Banker Realty21, LREHP	Liff, Walsh & Simmons Eagle Title62, LREP
Alternative Pet Care43	Long & Foster Baltimore Regional Center6, LREP
Amanda Calhoun.....LREP	Lundberg Builders and 314 Design Studio109
Annapolis Ice Cream Company Always Ice Cream44	Mahon Plumbing140
Annapolis Opera.....49	Main & Market80
Annapolis Painting Services.....27	Manor TitleLREP
Annapolis Plastic Surgery.....4	Maryland Paint & Decorating51
Annapolis Symphony Orchestra.....87	Maxed Out Fitness.....141
Anne Arundel Medical Center - Fish For A Cure.....122	Meg Fox Aesthetics41
Archbishop Spalding High School.....77	Mis 15 (Quince) & Bridal Boutique80
Baygrass Festival Group, LLC.....29	Mobile Pet Vet29
Bayview Builders.....BC	Moderate Wealth Management.....77
BayWoods of Annapolis.....45	Modern Dermatology29
Bella Italia.....143	Mueller Homes92
Boatyard Bar & Grill.....130	Nancy Hammond Editions30
Brad Kappel, TTR Sotheby's International Realty.....2, 14, LREHP	Nor'easter Digital37
Broadneck Family Chiropractic140	Old Bay Pest Control143
Cabinet Discounters.....20	Olmo Brothers Construction & Landscaping23
Carpaccio Tuscan Kitchen & Wine Bar135	Omnia Real Estate76, LREP
Carroll's Creek Cafe130	On The Green Inc114
Cavalli Italian Restaurant and Wine Bar...43	Osteria 177.....44
Chris Edge First Home Mortgage.....LREP	PJ Fitzpatrick110
Christina Palmer54, LREP	R. L. Ewing Contractors121
Christy Bishop, CB Moves, Berkshire Hathaway, PenFed RealtyLREP	Recovery Collective.....141
Coastal Pools.....111	Revival Builders LLC116
Compass Studio Tile & Flooring49	Rosedale Federal Savings & Loan Association117
David Orso.....8, 10, LREP	Ruth's Chris Steak House138
Della Notte130	Sandel Duggal Center For Plastic SurgeryIFC
Design Solutions, Inc.....116	Scott Finlay DDS & Associates17
Djawan Center for Implant and Restorative Dentistry.....1	Scott Schuetter and CrewLREP
Dock House Restaurant.....139	Severn School80
Drs. Walzer, Sullivan & Hlousek, P.A.....13	Simply Stronger.....142
Erica Baker - TTRSIR Real Estate AgentLREP	Skin Wellness MD.....12
Fichtner Home Exteriors.....105	The Arc Central Chesapeake Region/Fello39
Gabriella White Furniture95	The Wellness House53
Harbor Auto Center.....141	Tribe Cycle.....143
Higgins and Friends Pet Sitting, LLC.....142	University of Maryland Medical SystemsIBC
Historic Annapolis, Inc. / William Paca House86	Urban Air Adventure Park140
Hospice of the Chesapeake129	Water Works142
ICSI143	WildFlower Stem & Sundry.....141
INGRANO BISTRO BAKERY and Fine Dining138	



Always caring for our community.

For 60 years, the **University of Maryland Baltimore Washington Medical Center** has built a legacy putting the health and people of this community first.

- High-quality hospital care.
- Easy access to primary and specialty care.
- A network of wellness-focused community services.
- Nationally recognized programs in cancer and cardiovascular care.
- Innovative surgical treatments for neurological and orthopedic conditions.
- Award-winning lung and critical care.
- Honored for nursing excellence.
- All connected to academic medicine.

And we're just getting started.

UM BALTIMORE
WASHINGTON
MEDICAL CENTER



Celebrating **60** YEARS

umbwmc.org/alwayscaring | A better state of care.



BAYVIEW *25th* ANNIVERSARY

CELEBRATING TWENTY FIVE YEARS OF
WATERFRONT HOMES & RENOVATIONS



Your Vision IS OUR PASSION

bayviewbuildersmd.com