

WHAT'S UP? **CENTRAL**

SERVING ANNE ARUNDEL &
PRINCE GEORGE'S COUNTIES

WHAT'S UP? MEDIA - ANNAPOLIS - EASTERN SHORE - CENTRAL MARYLAND - WEDDINGS - HOME GROWN LOCALLY OWNED

Maryland

THE STATE OF

REAL ESTATE



100+
**RESTAURANTS
TO DINE FOR!**

The 2023 Summer, All
Fresco & Waterfront
Dining Guide

**SUGAR &
SPICE IN
MARYLAND
IS NICE!**

The Stories of Old
Bay, McCormick Co.
& Domino Sugar

\$4.95

0 74820 08344 4 08

WHAT'S UP? MEDIA ANNE ARUNDEL / EASTERN SHORE 2023

O'DONNELL

vein & laser | medical aesthetics

Employee Spotlight – Aesthetic Nurse Practitioner, Brittany Krautheim



Botox® & Dysport®



Dermal Fillers



**Sculptra® Injections
& Threads**



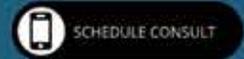
Laser Treatments



Brittany Krautheim

WHNP, MSN, Aesthetic NP

Use the following QR code to schedule a complimentary consult with one of our medical aesthetic providers!



You asked, we delivered!

**NOW OPEN
SATURDAYS**

AT OUR EASTON LOCATION

Available for Saturday scheduling on the following dates, from 8 AM-3PM

June 10th | July 22nd
August 26th

**SUMMER
HOURS**

Monday..... Easton
TuesdayAnnapolis
WednesdayAnnapolis
Thursday.....Annapolis
Friday Easton

8 AM to 4 PM every day

**LATE-NIGHT
HOURS**

From 12PM - 8PM

Available at our Annapolis location on the first Wednesday of every month.

Revised summer hours, extended/late hours, and Saturday hours are for O'Donnell Medical Aesthetics only.

Contact us today at 410-224-3390 to schedule your evaluation!

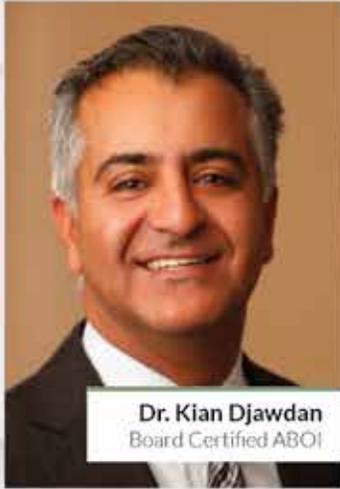
All active and retired military members receive a 10% discount on cosmetic services when you show a valid military ID

Easton 499 Idlewild Ave, Easton, MD 21601
Annapolis 166 Defense Hwy, Suite 101, Annapolis, MD 21401
www.odonnellveinandlaser.com | 410.224.3390



If you are considering dental implants and/or restorative dentistry,

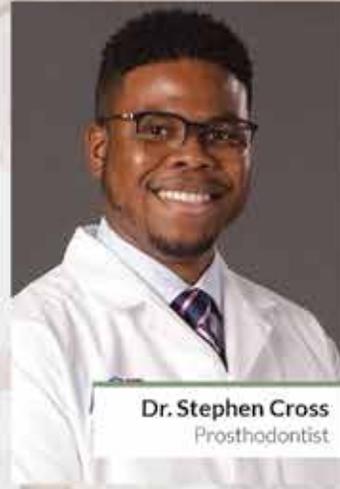
it is important you choose an **expert**; a dentist with the advanced training to utilize state-of-the-art techniques and procedures for treating complex dental conditions and restoring optimum function and esthetics predictably and efficiently.



Dr. Kian Djawdan
Board Certified ABOI



Dr. Kian Djawdan is Board Certified by the American Board of Implantology/Implant Dentistry and considered an expert in implant dentistry. Dr. Djawdan is specially trained and licensed to administer IV sedation for any surgical or restorative dental procedure.



Dr. Stephen Cross
Prosthodontist



American Board
of Prosthodontics

Dr. Stephen Cross is a Prosthodontist and considered a specialist. His specialty training makes him uniquely positioned to diagnose, create treatment plans and execute treatment of patients with highly complex prosthetic and implant needs.

Call or Text 410-266-7645 Now to Schedule Your Judgement Free (No Fee) Consultation

Our Three Uniques

-  ***In-Office Dental Lab***
State of the art 3D Design
CAD/CAM and printing
-  ***Dental Implants***
Extractions, immediate placement
implants and restoring dental implants
-  ***Sedation Dentistry***
For any dental procedure

Djawdan Center for Implant and Restorative Dentistry

Restoring Hope & Confidence

133 Defense Hwy, Suite 210
Annapolis, Maryland 21401

410.266.7645

www.smileannapolis.com



DON'T MISS THE BOAT



MAKE WAVES

in cancer care for patients and their families.



COMPETE

for the most dollars raised.



CELEBRATE

a great day on the Bay at an in-person Shore Party.



GET HOOKED

on our awesome swag from your favorite local businesses.

REGISTER OR SPONSOR TODAY

Year after year, we are humbled by the continued support of our local community. The Fish For A Cure (F4AC) Tournament, Paul C. Dettor Captain's Challenge, and Shore Party has raised more than \$4.5 million over the past 16 years, and we know that this success would not be possible without our sponsors. All funds raised directly support the Cancer Survivorship Program at Luminis Health Anne Arundel Medical Center's Geaton and JoAnn DeCesaris Cancer Institute, which provides support to patients and families as they navigate cancer care. Register your boat or join our growing list of sponsors for our 17th annual F4AC Tournament.



F4AC
FISH FOR A CURE

**SOUTH ANNAPOLIS
YACHT CENTRE**
official tournament home

PRESENTING SPONSORS

Albert W. Turner Charitable Lead Annuity Trust/Carrollton Enterprises • Heller Electric Company Inc.

CAPTAIN SPONSORS | AllTackle • Dormie Network Foundation • FishTalk • PropTalk • MaxSent • What's Up? Media

ANGLER SPONSOR | Bad Monkey Electric • Constellation Power • GIS Benefits • Lawn Doctor of Annapolis

Liquified Creative • Local Coast • PEAKE

BAR SPONSOR | Katcef Brothers Inc.

FIRST MATE SPONSORS | Bluewater Yacht Sales • Eagle Title • Fulton Bank • Liff, Walsh & Simmons

Naptown Scoop • The Kahan Center • Yorktel

DECKHAND SPONSOR | Forward Brewing

www.fishforacure.org

Join us in 2023 as we celebrate our continued commitment to making a splash in cancer care at Luminis Health Anne Arundel Medical Center.



“Live your life and
forget your age.”

- Norman Vincent Peale



(301) 485-4654

ASSISTED LIVING • MEMORY CARE

17300 Melford Blvd. • Bowie, MD 20715
TributeAtMelford.com

**CALL
TODAY TO
SCHEDULE
A VISIT**



SCAN WITH
YOUR PHONE
CAMERA FOR
MORE INFO

On the Cover: We deep dive into the real estate market and the many trends driving home sales. Design by August Schwartz. Contact *What's Up? Central Maryland* online at whatsupmag.com. Please recycle this magazine.

August/September contents



22

Features

22 2023 Summer, Waterfront & AI Fresco Dining Guide showcases destination-worthy restaurants throughout the Chesapeake Bay region *Compiled By Megan Kotelchuck*

36 Maryland Real Estate in 2023 examines local, regional, and national market conditions, buyer and seller trends, and discusses all with the president of Maryland Association of REALTORS *By Lisa J. Gotto*

46 Top Class! is the Fall 2023 Guide to navigating school and college visitations, plus extracurricular learning centers and programs

55 Sugar & Spice is the next installment in our Maryland Firsts article series and reveals the sweet 'n spicy beginnings, growth, and impact of major Maryland food manufacturers Domino Sugar and McCormick & Company *By Ellen Moyer*

Home & Design

64 While the Sun Sets Over the Severn tells the story of a couple who purchased a Severn River waterfront property and turned it into their happily-ever-after homestead with the help of several home professionals *By Lisa J. Gotto*

73 Home Garden: Make Those Beauties Last gives you the how-to for tackling the artful task of drying and preserving beautiful flower blooms *By Janice F. Booth*



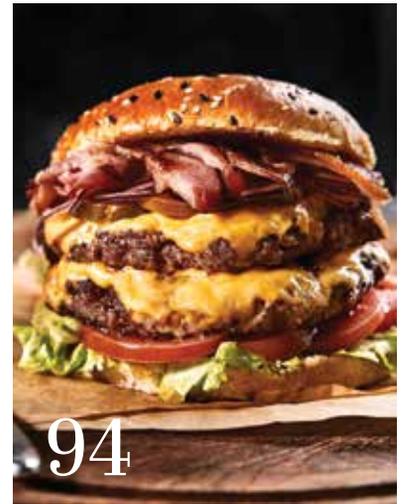
73

77 Updated Custom Coastal steps inside a recently sold home in the Murray Hill section of Annapolis *By Lisa J. Gotto*

81 A Waterfront Trifecta gives the full picture of this Severna Park home sale, including all the desirable amenities *By Lisa J. Gotto*



89



94



36



55

Health & Beauty

By Dylan Roche

- 86 Fresh Take: Bell Peppers**
- 88 Fitness Tips: Barre Fun!**
- 89 Digital Distress**
- 91 Ultherapy**

Dining

94 Savor the Chesapeake spotlights restaurant news and culinary trends from the Chesapeake Bay region *By Megan Kotelchuck*

WHAT'S UP? CENTRAL
maryland

Publisher & President

Veronica Tovey (x1102)

Editorial Director

James Houck (x1104)

COO & Director of Advertising

Ashley Lyons (x1115)

Entertainment Editor

Megan Kotelchuck (x1129)

Contributing Editors

Lisa J. Gotta, Dylan Roche

Contributing Writers

Janice Booth, Ellen Mayer,

Tom Worgo

Staff Photographer

Steve Buchanan

Contributing Photographers

Matthew Dandy, Michele Sheiko

Art Director

August Schwartz (x1119)

Graphic Designers

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

Web Content Specialist

Arden Haley (x1116)

Production Coordinator

Riley Hoaglin

Senior Account Executive

Kathy Sauve (x1107)

Account Executives

Beth Kuhl (x1112), Rick Marsalek,
Nina Peake (x1106), Michelle Roe (x1113)

Finance Manager

Deneen Mercer (x1105)

Bookkeeper

Heather Teat (x1109)

WHATSUPMAG.COM



What's Up? Central Maryland is published by What's Up? Media 201 Defense Highway, Suite 203, Annapolis, MD 21401, 410-266-6287, Fax: 410-224-4308. 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 20,250 copies with an estimated readership of 60,855; 19,526 copies are mailed free to households in the Central Maryland area, with additional magazines distributed to waiting rooms and local hotels throughout Central Maryland. @2023 What's Up? Media

Home Grown, Locally Owned: This issue of What's Up? Central Maryland employs more than 25 local residents.

Voted **BEST** Women's Clothing Boutique of 2023

Polished Approach



Use code
BEST to get
15% off on
our free App

Serving sizes S-3XL

Like us on social media!



8010 Hog Neck Road, Ste 100
Pasadena, MD 21122
Open 7 days a week
ShopPolishedApproach.com



Scan to grab this item

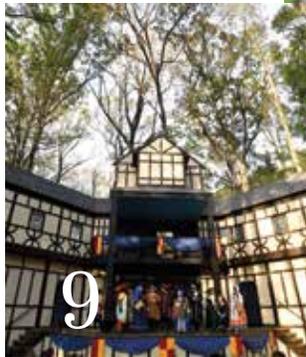
COMING UP IN
**OCTOBER/
NOVEMBER 2023**
Top Docs 2023!
Road Tripping Through America
Fly Fishing Maryland

August/September contents

In Every Issue

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

9 Out on the Towne highlights special celebrations and activities to enjoy this month *By Megan Kotelchuck*



14 Towne Calendar is our expanded list of daily events and entertainment options!

15 Towne Social showcases photographs of recent charity events

18 Towne Spotlight features local business and community news *By James Houck*

20 Towne Athlete profiles Victoria Marston of Crofton High School *By Tom Worgo*

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

e-contents



In case you missed June's reveal, see our 2023 Best of Winners here:



Find new recipes here:





From the editor

at worst. With the highest interest rates in nearly a decade, and inflation and borrowing costs increasing, it seemed a logical jump. And I'm so glad to report that I was wrong. Luxury homes are selling at a lightning pace, averaging only seven to 10 days on market, and the top four hottest markets in the United States are in our "DMV" backyard. Now, that's hot.

Want to peek inside several of the hottest recent home sales? Check out our Home & Design section for the stories of several, including a transformative project property overlooking the sunny Severn River.

Adding some kick to this issue's theme, we have the article "Sugar & Spice," which offers a taste of the history and culture of several of Maryland's most well-known and cherished companies/brands, including Domino Sugar, McCormick & Company, and the iconic Old Bay seasoning. And if you're interested in where the hottest restaurants are that cook with these spices, then the "2023 Summer, Waterfront & Al Fresco Dining Guide" will steer you in the right direction. There are dozens of local and destination restaurants offering exquisite dishes, divine views, and waterfront amenities.

For searing good times, there's also plenty of festivals and events rounding out the August calendar. There's even a local festy called the "Hot August Music Festival" headlined by one of the hottest bands of the past five decades, Little Feat. If that doesn't get your feet moving, maybe the rest of the calendar and this issue will.

Feeling hot? As if the dog days of August aren't blazing saddles enough already, we bring you a pretty spicy issue of What's Up? Central Maryland. There's controversy and intrigue; debate and deliberation; stories that yearn for yesteryear, look to the future, and, even, offer hot takes on heated topics.

GOT YOUR ATTENTION?

You might be thinking politics or policy (and there's a touch of that), but these "heated" topics are actually of the culinary, sunny, beachy, home, and health variety. We offer feature articles on hot spices, hot real estate markets, and columns on scorching events, beach reads, and sweat-inducing fitness routines...we even have ultratherapy covered for a hotter looking you (not sure if the ultrasound energy used is literally hot, but I'm certain this new skin treatment figuratively is).

One of the joys in putting together this magazine is seeing how the puzzle pieces fit ultimately. Though the planning begins a year in advance and much of the content is edited months before publication, inevitably there are adjustments, story swaps, and last second touches that bring it all together. And as this August issue inched toward finality, it became clear that "hot" would be a theme to riff on.

For example, before diving into the topic/article "Maryland Real Estate in 2023," I thought the local market was challenged at best and stagnant

ENJOY SUMMER'S LAST,
AND HOTTEST, DAYS!

James Houck,
Editorial Director

MARYLAND RENAISSANCE FESTIVAL

NEAR ANNAPOLIS, IN CROWNSVILLE, MD

TIME TRAVEL TO...

1500!



Reduced
Admission
through
Sept 10th!



Saturdays, Sundays & Labor Day Monday
August 26 through October 22, 2023

10 am - 7 pm • Rain or Shine

800-296-7304 | rennfest.com



Out on the **TownE**

9 EVENT PICKS | 15 CALENDAR | 15 SOCIAL | 18 SPOTLIGHT | 20 ATHLETE

Beyonce in D.C.

One of the biggest names in the business is coming to Landover for two nights this summer. Beyonce will be performing at 7 p.m. on August 5th and 6th at FedEx Field. Fans of pop music can't miss this night as she continues her Renaissance World Tour. The set list will include classic Beyonce songs that we all know and love as well as some of her newer work. Visit [livenation.com](https://www.livenation.com) to find tickets today.



photo by Ralph PH



↑ BOWIE BAYSOX

The Bowie Baysox, the minor league baseball team affiliated with the Baltimore Orioles, have a jam-packed schedule this month. The Baysox will be competing on 27 of the 31 days of August, and twelve of those games will be at their home stadium in Bowie (behind Home Depot). The Baysox will be playing the Portland Sea Dogs on August 1st through 6th, and the Altoona Curve on August 15th through 20th. Check out the time of the games and buy tickets at milb.com/bowie.



Photo by Edie Bernier

↑ Maryland State Fair

The opening weekend of the Maryland State Fair will be at the Maryland State Fairgrounds in Timonium August 24th through 27th. The fair will then continue August 31st through September 4th and September 7th through 10th. The three long weekends will be a fun and educational destination for the whole family. There will be live entertainment, thoroughbred horse racing, fair treats, farm fresh foods, rides, games, the U-Learn Agriculture Education Zone, and so much more. Find more information at marylandstatefair.com.



Photo by Larry French

Maryland Renaissance Festival

The 47th Annual Maryland Renaissance Festival begins August 26th and 27th! Every weekend through October 22nd is special at the Renaissance Festival, but what is better than opening weekend at the Crownsville festival grounds? This year's storyline takes place in 1536: Henry VIII's Year of Change. Many stages will have musical guests, readings, arena jousting, archery, magic, plus trades demonstrations, festival food, drinks for adults and the kiddos, craft vendors, and so much more to take you back to the time of the Renaissance. Visit the rennfest.com for exact dates this season, plus ticket information.

NATIONAL NIGHT OUT

Greater Crofton Chamber of Commerce and Anne Arundel County Police Western District present National Night Out on August 1st. This night, held on the first Tuesday of August every year, is an annual community building campaign that promotes police-community partnerships and neighborhood camaraderie to make our neighborhoods safer, more caring places to live. Get out and have a true sense of unity in the community! The evening will be filled with food, music, and police K9 demonstrations. More information and exact locations of various activities will be posted at croftonchamber.com.



Annapolis 10 Mile Run

Ever wanted to run through the streets of downtown Annapolis and make history at the same time? Annapolis' 10 Mile Run is a race started by the Annapolis Striders in 1978, and has since been listed as one of the top ten 10-mile races in the country by *Runner's World Magazine*. The beautiful run through historic Annapolis and over the Severn River will be held on August 27th. Register for the event at annapolisstriders.org.

Baysox

UPCOMING
FIREWORKS SHOWS

AUGUST

4 **P** 7:05

5 **P** 6:35

18 **MIA** 7:05

19 **MIA** 6:35

SEPTEMBER

9 **N** 6:35

TICKETS: 301-805-6000 **BAYSOX.COM**



↑ CRAB Cup

August 19th is the 17th Annual CRAB Cup, hosted at Eastport Yacht Club in Annapolis. This is the largest fundraiser of the year for Chesapeake Region Accessible Boating (CRAB). At noon, over 90 sailboats will participate in the family-friendly, competitive pursuit race to determine the champion of the day. There is also a Poker Pursuit Race for powerboats and the Skippers Challenge, an online peer-to-peer fundraising competition with fun prizes. Proceeds make it possible for CRAB to offer its sailing and boating programs for people with disabilities, recovering warriors, and children from underserved communities at no charge. Starting at 4 p.m. will be the Shore Party at Eastport Yacht Club with live music by Misspent Youth and Caiso Steel Drum Band, and food from Boatyard Bar & Grill. Find more information at crabsailing.org.



CARRIAGES ON WEST STREET

Visit West Street in Annapolis on August 13th from 8 a.m. to 1 p.m. for Carriages on West Street, a car show by the Corvette Annapolis club. Corvette Annapolis' annual show celebrates the history and traditions of West Street...with cars. Early travelers arrived in Annapolis by ship and were met by a horse drawn carriage. Once they got their belongings, they would proceed up Main Street and travel to Baltimore, Philadelphia, and D.C. We have evolved over the years but still want to remember and respect the rich history and traditions of West Street. Find more information on the modern day 'carriages' at corvetteannapolis.com.



↑ Maryland Seafood Festival

The Maryland Seafood Festival returns to Annapolis on August 19-20, but at a new location! After more than 30 years at Sandy Point State Park, the festival will be held at the Annapolis City Dock and Susan Campbell Park. A 55-year tradition, the festival has been showcasing great seafood, live music, arts and crafts, chef demos, and the crab soup cook-off to thousands of festival attendees. One of the highlights of the event for the past 30 years, the Crab Soup Cook-off, will be back with our local celebrity judges, people's choice winners, and over 20 different soups to taste. The Beer and Oyster tent will include oysters from local fisheries and a great place to take in some pre-season NFL games. Chef demonstrations will exhibit how to make scrumptious dishes, including best practices on handling tasty invasive species. A portion of the proceeds benefit local charities. For tickets and more information, visit mdseafoodfestival.com.

The Big Dogs from the Small Firm



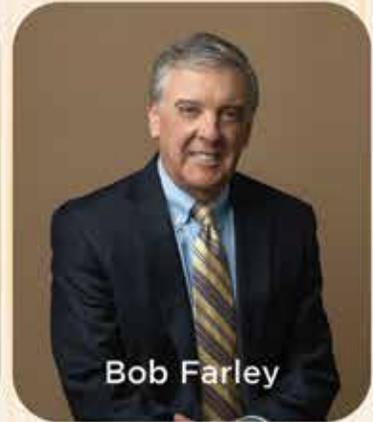
Rick Jaklitsch



Christine Murphy



David Jaklitsch



Bob Farley

Selecting a lawyer when you've been hurt in a car crash is crucial.

The Jaklitsch Law Group handles the most serious and catastrophic injury cases, and its four award-winning lawyers have become synonymous with significant settlements and verdicts for their clients. This track record of success has repeatedly earned the firm recognition from many of the nation's most prestigious groups of trial lawyers, and is another reason why What's Up? Central Maryland is again recognizing the Big Dogs from the Jaklitsch Law Group as "The Best of Central Maryland." Some of the firm's accolades include:

- Named "Best Personal Injury Trial Law Firm—USA" by Global Business Insight
- Honored by US News and World Report as a one of the country's "Best Law Firms"
- Named Maryland's "Best Personal Injury Firm" AND "Best Civil Litigation Firm" by The Daily Record
- Rick Jaklitsch named one of the "10 Best Attorneys" by the American Institute of Personal Injury Attorneys
- Rick Jaklitsch, Bob Farley, and Christine Murphy recognized by "Best Lawyers in America" year after year
- David Jaklitsch named a Top 40 Under 40 civil trial lawyer by The National Trial Lawyers



JAKLITSCH
LAW GROUP

INJURED?

Call us...1-855-BIGDOGI
www.BigDogLaw.com



Towne Calendar

A taste of community events taking place this month across the Chesapeake Bay region. For this month's full calendar, scan the QR code



Tuesday, August 1

National Oyster Week celebrated at various locations, through August 6th; Visit Oyster Recovery Partnership's Facebook page for details; ORP, the nonprofit expert in Chesapeake Bay oyster restoration, relies on Shell Recycling Alliance restaurants to provide shell critical for oyster restoration efforts.

High School Financial Literacy Workshop at Covington-Alsina in Annapolis, 9 a.m.; covingtonalsina.com; This 2-day workshop is designed to help young adults make educated financial decisions as they enter into the next phase of life. Open to rising 11th grade, 12th grade, and college age students.

Friday, August 4

Easton's First Friday Gallery Walk in Downtown Easton; tourtalbot.org; On the First Friday of each month, downtown Easton art galleries extend their hours and invite you in for an artistic adventure!

American Red Cross Blood Drive at Busch Annapolis Library and Crofton Library, 10 a.m. to 3 p.m.; aacpl.net; Join the Red Cross in making a difference and donate your blood today!

Saturday, August 5

Berlin Peach Festival in Downtown Berlin, 10 a.m. to 3 p.m.; berlinmainstreet.com; Peaches! Music! Magic! It's the 15th Annual Peach Festival!

Water Lantern Festival at the National Harbor SouthPointe, 5:30-10 p.m.; waterlantern-festival.com; Water Lantern

Festival is filled with fun, happiness, hope, and great memories that you'll cherish for a lifetime.

Living History on Pinkney Street: Civil War First Maryland Volunteer Infantry at Hogshead, Annapolis, 10 a.m. to 4 p.m.; annapolis.org; Meet the Civil War First Maryland Volunteer Infantry Regiment on Pinkney Street!

First Saturday Guided Walk at Adkins Arboretum, 10 to 11 a.m.; visitcaroline.org; Explore the Arboretum's diverse plant communities on a guided walk. Free for members and free with admission for the public.

Happy Hour Summer Concert with Rosewood at Oxford Community Center in Oxford, 5-7 p.m.; oxfordcc.org; Based on the Eastern Shore of Maryland and led by the dynamic and lush vocals of Sandy Ryder, Rosewood draws deep and wide from traditional Americana music.

Sunday, August 6

First Sunday Arts Festival on West Street, Annapolis, 11 a.m. to 5 p.m.; innerwest-streetannapolis.com; Inner West Street Association is the proud sponsor of Maryland's premier art festival.

Old Line Wiffle All Star Game at Prince George's Stadium in Bowie, 1 p.m.; Facebook; Tickets are now available for the 2023 OLW All-Star Game! The game takes place immediately after the Bowie Baysox game on August 6th.

Tuesday, August 8

Mr. Paca's Garden Storytime: The Bug Girl at William Paca

House and Garden, Annapolis, 10-11 a.m.; annapolis.org; A fun hour of reading and activities in the William Paca Garden, a secret treasure in the Historic District of Annapolis. Each program is designed for little ones, 3-7 years old.

Friday, August 11

Severnstock: Summer @ Your Library Grand Finale Festival at Severn Library, 10:30 a.m. to 12:30 p.m.; aacpl.net; It's Severnstock! Join for music, games and fun as we celebrate a great summer of reading, learning, and growing together as a community.

Saturday, August 12

Bushels & Brews at Hummingbird Inn in Easton, 5-8 p.m.; hummingbirdinneaston.com; A traditional Eastern Shore style crab feast featuring the best Maryland blue crabs, local sweet corn, and roasted red potatoes expertly steamed and prepared by LNT Seafood.

Odenton Library Community Festival at Odenton Library, 11 a.m. to 2 p.m.; aacpl.net; Join us for a day of fun, crafts and activities while getting a chance to meet your neighbors and visit activity and information tables from organizations within our community.

Hogshead Living History: Libraries and Lotteries, 1773 at Hogshead, Annapolis, 11 a.m. to 3 p.m.; annapolis.org; Learn what libraries were like in colonial Annapolis as we bring to life Annapolis' first "public" library.

Sunday, August 13

Hands-On History Day at Museum of Historic Annapolis, 10 a.m. to 2 p.m.; annapolis.org; Visit the Museum of Historic Annapolis on the second Sunday of every month for Hands-On History Days. Drop in any time between 10 a.m. and 2 p.m. for special family activities.

Tuesday, August 15

Women's Executive Forum Networking Happy Hour at The Collective in Annapolis, 5:30 to 7:30 p.m.; leadership-paa.org; Enjoy light appetizers, wine, and sparkling

water and connect with other Women in Leadership in Anne Arundel County!

Thursday, August 17

Cars on High at High Street, Chestertown, 6-8 p.m.; kentcounty.com; Join Main Street Chestertown for Cars on High every third Thursday (April through October). Share your automotive beauty or come drool over someone else's! This event is free and open to the public.

Third Thursday in Downtown Denton, 5-7 p.m.; visitcaroline.org; Head to downtown Denton on the Third Thursday of every month as downtown businesses extend their hours and offer specials!

Colonial Cocktails: Lemonade a Second Way, and Sherry Cobbler at Historic Londontown and Garden, 6:30 to 8 p.m.; From punches to bounces, syllabubs to juleps, colonists imbibed a wide variety of alcoholic beverages.

Friday, August 18

Caroline Summerfest in Historic Denton, through August 19th; carolinesummerfest.com; You won't want to miss Caroline Summerfest, an annual end-of-summer celebration that unfolds on the streets of Downtown Denton!

Saturday, August 19

Hot August Music Festival at Oregon Ridge Park, Cockeysville, an all-star music lineup featuring Little Feat, Oteil & Friends, Ripe, Daniel Donato's Cosmic Country, and many more. hotaugust-musicfestival.com.

Free Compost Bin for County Residents at Quiet Waters Park in Annapolis; The Anne Arundel County Master Gardeners teach how to make compost using yard waste and kitchen scraps. Anne Arundel County residents will receive a *free* compost bin.

Chestertown All Together Now Summer Reading Finale at Chestertown Library, 11 a.m. to 1 p.m.; kent-md.libcal.com; We've made it to the end of our summer reading adventure and we're celebrating with hands-on science, free giveaways, and more!

Sunday, August 20

Puppy Plunge at Camp Letts in Edgewater, 11 a.m. to 2 p.m.; aacspca.org; Save the date! More details to come.

Thursday, August 24

Thursdays in the Park at Cascia Winery in Stevensville 7 to 9 p.m.; visitqueenannes.com; The series is presented by the Queen Anne's County Arts Council. Bring blankets or chairs.

Friday, August 25

Food Truck Night at Crumpton Volunteer Fire Department, 5 to 8 p.m.; visitqueenannes.com; Lots of delicious food to choose from.

Saturday, August 26

St. Michaels Ghost Walk - Spirits of Rowdy Women in Downtown St. Michaels, 8-10 p.m.; stmichaelsmd.org; Join a guided walk past nine haunted properties and walk through a haunted park, plus pay a nighttime visit to a graveyard.

U.S. Navy Band Country Current at the Avalon Theatre in Easton, 7 to 8:15 p.m.; avalonfoundation.org; The United States Navy Band Country Current is the Navy's premier country-bluegrass ensemble.

Sunday, August 27

Tilghman Little Big Market at Tilghman Post Office Parking Lot, 8:30 a.m. to Noon; tourtalbot.org; Highlighting local farmers, bakers, artists and more!

Monday, August 28

UM MHF Golf Tournament at Talbot Country Club in Easton, 11:30 to 4 p.m.; umshoreregional.org; Benefits UM Shore Regional Health.

Thursday, August 31

Concert in the Park - Saved by Zero at Muskrat Park in St. Michaels, 6 to 7:30 p.m.; stmichaelscc.org; Come enjoy the final free concert in the park hosted by St. Michaels Community Center this Thursday!



TOWNE SOCIAL

OBI Mardi Gras

On Saturday, April 29th, from 6:30–11 p.m., Opportunity Builders, Inc. hosted its 24th Annual Mardi Gras fundraising gala. OBI transformed its facility and brought all the flavors of New Orleans to Maryland. Guests enjoyed an evening of live music, dancing, delicious New Orleans-style food and drinks, games of chance, a silent auction, strolling entertainers, and so much more. For information about OBI’s programs and services, visit obiworks.org.

Photography by Stephen Buchanan.

1. Bailey and Vince Elliott. 2. Dot Arida, Jack and Melissa Bajadele, Michelle Weisgerber. 3. Mike O’Hearn, Karen Sampson-Hoffman, John Snyder. 4. Rachael “RaRa” McDonald. 5. Warren and Lynn Law, Sara Gray. 6. Dellisha Johnson, Veda Sanders. 7. Tom Cheamitru, Mia Madeira, Jeremy Grooms, Megan Gibbs. 8. Barbara McCullough, Roberta Hanna.





1 2



3



4



5



6



7



8



10

11



12

TOWNE SOCIAL

Best Of Party 2023!

On a gorgeous Tuesday evening, June 13th, What's Up? Media hosted the Best Of Party 2023 at the Doordan Institute on the campus of Luminis Health's Anne Arundel Medical Center in Annapolis. Presented by ProMD Health, the sold-out event drew 600 guests for a Caribbean-themed celebration of the many winners from this year's Best of Annapolis, Central Maryland, and Eastern Shore reader contests. The party featured tastings from winning restaurants, cash bar, dancing, photo booths, beauty and wellness services, and live entertainment. Proceeds from the event benefited GiGi's Playhouse of Annapolis and Talbot Hospice. For more information about the party and 2023 winners, visit whatsupmag.com.

Photography by Tony Lewis, Jr.

1. Blackwall Barn & Lodge serving bruschetta.
2. Guest, including Barbara and Brad Kappel (center in turquoise attire), enjoy the outdoor veranda overlooking the cityscape.
3. The Hillman, Brown & Darrow, P.A. team had some fun.
4. Marcelo and Kimberley Medrano.
5. David Orso and Terry Liff.
6. Kathy and James Houck.
7. Maryland Performing Arts Center dancers entertain.
8. Naptown Brass Band performs.
9. Tara and Dr. George Gavrila of ProMD Health.
10. Dick and Georgie Franyo.
11. Ashley and Seth Lyons.
12. For All Seasons' leadership team.



BOYS & GIRLS CLUBS HONOR 2023 YOUTH OF THE YEAR

After three years of virtual events, the Boys & Girls Clubs of Annapolis & Anne Arundel County honored four outstanding Club members at its 2023 Youth of the Year Award Dinner on April 20. The top honor went to Mason Williams, 17, a Junior at Mount St. Joseph's High School who has been involved with the organization since he was six years old.

Youth of the Year is Boys & Girls Clubs of America's premier recognition program, celebrating the nation's most inspiring teens for their outstanding leadership, service, academic excellence, and dedication to living a healthy lifestyle. Pictured left to right: BGCAA Board President Joe Mayer, Moriah Harris, Kalesa Slade, Mason Williams, Nya Ware, Anne Arundel County Exec Stuart Pittman. Photo by Crystal Brown Johnson.

New Severn Center Opens

Governor Moore, County Executive Stuart Pittman, Arundel Community Development Services (ACDS) Inc., Anne Arundel County Department of Aging and Disabilities, and the Boys & Girls Clubs of Annapolis & Anne Arundel recently opened the new Severn Center during a ribbon cutting ceremony and Older Americans Month celebration. The Severn Center officially opened to the public on June 12th.

"Having a space for residents of all ages to gather is more important than ever,"

County Executive Pittman said. "I want to thank Ms. G, Kathy Koch and ACDS, the Department of Aging and Disabilities, the Boys & Girls Club, and the entire Severn community for their advocacy and the work they have done to make this project a reality."

The \$16 million intergenerational center features a state-of-the-art Boys & Girls Club, which includes a full size gymnasium and Teen Club; a regional Senior Activity Center that will host educational programs, recreational activities, and classes in art, history, crafts, computer use, dance, and physical fitness. For more information and updates on the Severn Center visit aacounty.org/severn-center.



Attorney Addition to Frame & Frame

Frame & Frame Attorneys at Law recently welcomed Katie Hynes DiFerdinando to the firm and expands the firm's services to offer estate litigation and contested guardianship matters. Tara Frame, partner of the firm, notes, "Katie is the perfect complement to our team and brings great energy. We are excited that we can tap into Katie's experience to offer legal guidance for estate litigation and contested guardianship matters." The firm has offices in Annapolis, Pasadena, Stevensville, and Frederick, Maryland. Learn more at frameandframe.com.



↑ \$143K Raised for Hospice

Calvert and Prince George's communities came together to enjoy fine cuisine, local wines, and spirited dancing, helping to raise more than \$143,000 for Hospice of the Chesapeake at the 10th annual Culinary Event held May 12th at The Hall at Huntingtown. Hospice of the Chesapeake cares for families in Anne Arundel, Calvert, Charles, and Prince George's counties. All proceeds from this event will be used to grow and strengthen hospice programs and provide direct support to local patients and families living with illness and loss. Pictured from left: Hospice of the Chesapeake Board Member Greg Kernan, Sarah Simmons, President and CEO Mike Brady, Calvert County Commissioner Catherine Grasso, Frank Grasso, John Miller, and Chief Operating Officer Becky Miller. Photo by Elyzabeth Marcussen. Learn more at hospicechesapeake.com.

Do you have community or business news to publicize? Send What's Up? an email at editor@whatsupmag.com.

Unrivaled Relaxation
IN CENTRAL MARYLAND

BODY TREATMENTS, FACIALS, DAY PACKAGES & MORE!

THE SPA
at turf valley resort

TurfValley.com/Relax | 410.203.2755 | @turfvalleyspa

Wellness House
OF ANNAPOLIS

SAVE THE DATE
YACHT ROCK PARTY
benefiting Wellness House of Annapolis

DATE: OCT. 13 | TIME: 6-10PM

PLACE:
NAVY-MARINE CORPS
MEMORIAL STADIUM:
THE CLUBS AT AKERSON TOWER

SET A COURSE FOR ADVENTURE!
Email Marshall at marshall@annapoliswellnesshouse.org to secure your sponsorship and for more details!

The Yacht Rock Love Boat promises something for everyone. And love, love, love! Help us keep our 35 mental health and wellness programs free to those in our community on their cancer journey.

For more information, visit annapoliswellnesshouse.org



TOWNE ATHLETE

Victoria Marston

Crofton High School
Track & Field, Volleyball

By Tom Worgo

Recent Crofton High School graduate Victoria Marston loves to tell the story of how she first tried out for track and field at the school. Marston's volleyball teammate Jordan Mueller urged her and several other fellow players to try out the track team since there was a shortage of candidates, and the fact that it was new.

"We didn't have enough people in our grade to actually cut people from the track team," Marston recalls. "If you showed up, you made the team. So, I went out for fun."

Marston and her friends joined the track and field team in the spring of 2021 because the school couldn't have an

indoor, winter squad due to the pandemic. Marston decided to take up field events because running wasn't her strength.

"I tend to be slower when it comes to running," she says. "I didn't have a fast mile time at all. I never really enjoyed it as a kid."

So, the 6-foot Marston tried the high jump and had success right away. She finished her sophomore season as Class 2A regional champion and placed third in the state. She notes that before discovering the high jump, she danced and played volleyball. The jumping involved in both also served to her advantage.

Marston became so good that she'll compete in indoor and outdoor track at West Virginia University and earned an academic scholarship. She also garnered interest from Virginia Tech, North Carolina State, Penn State, and Johns Hopkins. She'll major in electrical engineering after carrying a 4.26 weighted grade-point average in high school.

"It was something her family never imagined she would excel in and or be involved in," Crofton High Track and Field Coach Stacy Severtson says. "They are amazed that she is now going to college for it."

"It's the ideal sport for her because she is tall, very

agile, and athletic," she adds. "It's also her mindset and training. She fell in love with the high jump and how it was always a challenge. It's an event of inches. You always need that extra inch."

The 18-year-old Marston chose West Virginia for several reasons, including social life and academics.

"I like the energy West Virginia gave," she explains. "A lot of people go out for sports games, there's tailgating, and a lot of student life, like clubs. I didn't want to go to a big school where you were like a fish in the ocean, but the school wasn't too big. I also like what is offered for engineering and things available to students after they graduate."

How good was Marston in high school track? She participated in three national meets in a three-month span this past spring and came away with a first-place finish among 40 competitors in the high jump, with a leap of 5 feet, 4 inches during the Adidas Indoor Nationals held in Virginia Beach.

"Winning that gave me more confidence since I hadn't done track that long," says Marston, whose personal-best mark in the high jump was 5-5. "I didn't believe I was as good as everyone said I was, but I proved I am as good as them (the national track athletes)."

Marston finished her Crofton career by winning the Class 3A high jump, and she ranked first in the state among all private and public schools with a leap of 5-4.

“Honestly, it’s pretty crazy to me,” Marston says of the state-meet performance. “I just wanted to do track for fun.”

Marston proved to be a work-horse this past spring when she also competed in the 100-meter hurdles, 300 hurdles, 4x100 relay, pole vault, discus, shot put, long jump, and triple jump in nine different meets.

“At one time, we were thinking about her for the decathlon,” Severtson says.



THE 2023 PINEY ORCHARD STREET FESTIVAL
September 9th, 2023



The 2023 Piney Orchard Street Festival surely won't disappoint. The festival, which typically enjoys approximately 6 to 8 thousand attendees is scheduled for September 9th, 2023 and held in front of the Piney Orchard Community Center. Live music all day by the Oracle Band (www.oracleband.net). With over 100 vendors offering anything from crafts, ice-cream, beer/wine, sno-cones, lemonade, funnel cakes and more, there is something for everyone. The rock wall will bring fun to everyone. If that isn't enough, kids' rides will be featured in the Community Center parking lot. The event is free to attend and open to the public. Nominal fees are charged for rides. The event runs from 11:00 a.m. to 6:00 p.m. and the address is 2400 Stream Valley Drive, Odenton. This is a Rain or Shine Event. Opening ceremony will begin at 11:00 a.m. at the Community Center.

For vendor information, please contact: pineyorchardstreetfestival@gmail.com



GALLIANO
ITALIAN RESTAURANT & WINE BAR

WAUGH CHAPEL
2630 CHAPEL LAKE DRIVE | GAMBRILLS, MD
(410) 721-5522

FREE APPETIZER
with the purchase of an entree.
Offer expires 8/30/23



Visit us online and make reservations
www.gallianoitalianrestaurant.com

HAPPY HOUR
3-6pm | Mon-Fri
Half Off Select Antipasti

Mozzarella Caprese, Truffle Fries, Mediterranean Meatballs, Arancini Rice Balls, Fried Calamari





2023

Summer, Waterfront & Al Fresco *Dining Guide*

What is better than outdoor dining and being right by the water? Outdoor dining and being right by the water in the Chesapeake Bay region! Looking for a new go-to place for a great crabcake and cocktail? We have pulled together restaurants from the reaches of Central Maryland, our state capital of Annapolis, and destinations on the Eastern Shore that spoil us with outdoor seating, walking distance from public boat docks/marinas, and/or a waterfront view. Let this guide lead you through your summer dining by the Chesapeake and its many tributaries. (We also think this is a handy dining guide to hold onto for the entire year.)

REQUIREMENTS FOR INCLUSION

To be included, the restaurant must meet at least one of the following criteria: • Outdoor seating for at least 30 people • Within a one-mile walk from public boat docking/marina • Waterfront view

SYMBOLS KEY

-  Dock & Walk
-  Water View
-  Outdoor Dining

PRICING KEY (average price of entrees)

\$ 0-15 \$\$ 15-30 \$\$\$ 30 and above

ADVERTISERS ARE LISTED IN RED

And now, the Guide...

WEST & NORTHERN ANNE ARUNDEL COUNTY

THE BLACKWALL BARN & LODGE

★ **Where:** 329 Gambrills Road, Gambrills **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-317-2276 **Click:** barnandlodge.com **Can't Miss Dish:** Country Fried Chicken and Waffles **Can't Miss Drink:** Massive Mary **Gathering Hour:** Monday through Friday, 4-7 p.m.

BROKEN OAR BAR & GRILL

▲ 🌊 ★ **Where:** 864 Nabbs Creek Road, Glen Burnie **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 443-818-9070 **Click:** brokenoarbarandgrill.com **The Scoop:** An Oaresome place with a view and plenty of deals you can't miss. On top of happy hour, join Taco Tuesday, Wing Wednesday, Sushi Thursday, and Sunday Funday right on the water. **Can't Miss Sushi Roll:** Deep Fried Sweet Potato Roll

DONNELLY'S DOCKSIDE

▲ 🌊 ★ **Where:** 1050 Deep Creek Avenue, Arnold **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-757-4045 **Click:** donnellysdockside.com **The Scoop:** Pick your crabs with the views of Deep Creek with a cocktail in hand at Donnelly's Dockside, formally known as Deep Creek Restaurant. This beautiful view and amazing seafood is

located just outside Annapolis. **Can't Miss Dish:** White Crab Pizza on Cauliflower Crust

FAT BOYS CRAB SHACK

★ **Where:** 1581 Defense Highway, Gambrills **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 410-721-5252 **Click:** fatboyscrofton.com **Can't Miss Dish:** Crab Cake Egg Rolls **Coming Soon:** Private Dining is coming soon to Fat Boys Crab Sha

FOUNDERS TAVERN & GRILLE

★ **Where:** 8125 Ritchie Highway, Pasadena **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-544-0076 **Click:** founderstavernandgrille.com **Can't Miss Drink:** Whiskey Flights - Founders has a long list of Whiskeys available to make your own personalized flight **Can't Miss Dish:** Maryland Crab Soup served in a home-made bread bowl

GARTEN

★ **Where:** 849 Baltimore Annapolis Blvd, Severna Park **When:** lunch, dinner **Cost:** \$\$ **Call:** 443-261-3905 **Click:** garten-eats.com **The Scoop:** Garten is a natural wine and beer garden which is sourced locally and sustainably whenever possible. **Can't Miss Dish:** Fried Hake Sandwich - Gluten-free tempura fried white fish, cheddar, shaved lettuce, house tartar sauce, potato bun

GUINNESS BREWERY

★ **Where:** 5001 Washington Blvd, Halethorpe **Cost:** \$ **Call:** 443-575-7893 **Click:** guinnessbrew-



The Hideaway in Odenton

erybaltimore.com **The Scoop:** Guinness has been brewing in Dublin for over 260 years and they have a lot more beer to make but the United States has become the center of the beer world when it comes to innovation and creativity. They have set up shop in Halethorpe.

LEMONGRASS ARNOLD

★ **Where:** 959 Ritchie Highway, Arnold **When:** dinner **Cost:** \$ **Call:** 410-518-6990 **Click:** lemongrassanapolis.com **Can't Miss Dish:** Pad See Lew - Stir-fried wide rice noodles, broccoli, Chinese broccoli, and egg in a soybean and oyster sauce

O'LOUGHLIN'S RESTAURANT & PUB

★ **Where:** 1258 Bay Dale Drive, Arnold **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$ **Call:** 410-349-0200 **Click:** ooughlinspub.com

Can't Miss Dish: Luck of the Irish Burger with Guinness BBQ sauce **Happy Hour:** 3 p.m. - 7 p.m. Monday through Friday

THE POINT CRAB HOUSE & GRILL

▲ 🌊 ★ **Where:** 700 Mill Creek Road, Arnold **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-544-5448 **Click:** thepointcrabhouse.com **Can't Miss Dessert:** Nutty buddy Slider **Happy Hour:** 3 p.m.-6 p.m. Monday through Friday

RAMS HEAD DOCKSIDE

▲ 🌊 ★ **Where:** 1702 Furnace Drive, Glen Burnie **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$ **Call:** 410-590-2280 **Click:** ramshead-dockside.com **What's On Tap:** Rams Head Dockside features house drafts from their brewery, Fordham and Dominion Brewing in Dover, DE. They also offer nine rotating taps from

over 100 bottles of beer from around the world. **Happy Hour:** 3 p.m.-6 p.m. Monday through Friday

SAM & MAGGIE'S DOCKSIDE GRILL

▲ 🌊 ★ **Where:** 1575 Fairview Beach Road, Pasadena **When:** Dinner **Cost:** \$\$ **Call:** 410-360-9526 **Click:** samandmaggies.com **The Scoop:** Over-looking scenic Rock Creek in Pasadena Maryland, Sam and Maggie's is steps from the water at Fairview Marina. Their kitchen offers fresh, scratch made food that combines classic Chesapeake fare with items inspired by Caribbean and Latin cuisine.

SMASHING GRAPES

★ **Where:** 2383 Brandermill Boulevard, Gambrills **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-451-7544 **Click:** smashing-grapes.com **Wine Pairing:** "Not your av-

erage wine tasting." Smashing Grapes' wine experts take you on an one-hour immersive journey five select wines to get the wine country experience without leaving Anne Arundel County. Choose from Red Wine Drinkers, Around the World or Central Coast.

THE SOCIAL

★ **Where:** 139 Ritchie Highway Suite A, Severna Park **When:** dinner, Sunday Brunch **Cost:** \$\$ **Call:** 410-544-2457 **Click:** thesocialsp.com **Can't Miss Dessert:** Donut Bread Pudding

PRINCE GEORGE'S COUNTY

BLVCK COW

★ **Where:** 6133 High-bridge Road, Bowie **When:** dinner, Sunday Brunch **Cost:** \$\$\$ **Call:** 301-798-7195 **Click:** blvckcow.com **The Scoop:** BLVCK

Cow is a concept whose goal is to present the best of fine dining with urban flair to the Bowie community. Slight twists on American classics with options for different sauces and preparations will transport dining guests on a journey of delicious incredible food. **Butcher:** Up for a challenge? Try the 32-ounce French Trimmed "Tomahawk" Ribeye!

BOND 45

📍 🌊 🌟 **Where:** 149 Waterfront Street, National Harbor **When:** lunch, dinner **Cost:** \$\$ **Call:** 301-839-1445 **Click:** bond45nh.com **The Scoop:** Already a landmark in New York's theater district, Bond 45, a New York Italian Kitchen & Bar travels from the city that never sleeps to the spectacular National Harbor! Bond 45 brings the feeling of old New York to the shores of the Potomac. **Happy Hour:** Monday through Friday, 3-6 p.m.

FIORELLA ITALIAN KITCHEN & PIZZERIA

📍 🌊 🌟 **Where:** 152 National Plaza, National Harbor **When:** lunch, dinner **Cost:** \$\$ **Call:** 301-839-1811 **Click:** fiorellapizzeria.com **The Scoop:** During spring and summer, the outdoor dining area creates a delightful al fresco experience; in the winter, the restaurant is a cozy retreat. And all year long there are wonderful views of the Potomac!

FOGO DE CHAO

📍 🌊 🌟 **Where:** 141 National Plaza, Oxon Hill **When:** lunch, dinner, brunch **Cost:** \$\$\$

Call: 240-558-7666 **Click:** fogodechao.com/location/national-harbor **The Scoop:** located in the Waterfront District of National Harbor with views of the Potomac. Dine and watch gaucho chefs demonstrate the culinary art of churrasco as they butcher, prepare, and grill different cuts of meat over an open flame.

THE IRISH WHISPER

🌟 **Where:** 177 Fleet Street, Oxon Hill **When:** lunch, dinner, late night **Cost:** \$\$ **Call:** 301-909-8859 **Click:** theirishwhispernh.com **The Scoop:** National Harbor's Irish Pub & Restaurant featuring traditional cuisine, nearly 80 different Irish whiskeys, scotches and bourbons, and a full beer & wine menu.

KITCHENCRAY CAFÉ

🌟 **Where:** 4601 Presidents Drive, Lanham **When:** lunch, dinner **Cost:** \$\$ **Call:** 301-577-1425 **Click:** kitchencray.com **The Scoop:** Kitchen-Cray brings modern takes on traditional cuisines, featuring unique shared plates and specially designed events. **Catering:** Looking for food for your next best breakfast function? Check out the Café's catering page for food options and prices!

MILK AND HONEY CAFÉ

🌟 **Where:** 12500 Fairwood Parkway, Bowie **When:** breakfast, lunch, dinner **Cost:** \$\$ **Call:** 240-260-3141 **Click:** milkhoneycafe.com **The Scoop:** Milk & Honey is a New Orleans themed Southern Brunch that features

Award Winning Shrimp & Grits, Chicken & Waffles, Rum Chata French Toast and specializes in other slow cooked mouth-watering favorites.

REDSTONE AMERICAN GRILL

📍 🌊 🌟 **Where:** 186 Waterfront Street, National Harbor **When:** Lunch, Dinner, Weekend Brunch **Cost:** \$\$ **Call:** 301-567-8900 **Click:** redstonegrill.com **The Scoop:** The rugged, yet romantic atmosphere is perfect for any occasion, an intimate dinner, a business lunch, drinks outside on the patio, or Sunday brunch. Each location features a wood burning rotisserie and open flame grill where our signature chicken, seasonal fish, and perfectly aged steaks are prepared.

ROSA MEXICANO

📍 🌊 🌟 **Where:** 153 Waterfront Street, National Harbor **When:** Lunch, Dinner **Cost:** \$\$ **Call:** 301-567-1005 **Click:** rosamexicano.com **The Scoop:** Overlooking the Potomac River, with views of the Capital Wheel, Washington, D.C. and Old Town, Alexandria, Rosa Mexicano is located in the center of the National Harbor area. Just a short ride from the MGM Casino; a meal or a beverage on our patio or in our dining room offers guests sweeping views of our Nation's capital.

SOBE RESTAURANT AND LOUNGE

🌟 **Where:** 10621 Greenbelt Road, Greenbelt **When:** Dinner, Weekend Brunch **Cost:** \$\$\$ **Call:** 240-334-2819

Click: soberestaurantandlounge.com **The Scoop:** Located in the heart of Prince George's County, we offer refined dinner and brunch menus featuring fresh seafood and a fusion of Latin, Asian, American, and Italian fare. **Happy Hour:** Tuesday through Friday, 4-7 p.m.

SUCCOTASH

📍 🌊 🌟 **Where:** 186 Waterfront Street, National Harbor **When:** Lunch, Dinner, Weekend Brunch **Cost:** \$\$ **Call:** 301-567-8900 **Click:** succotashrestaurant.com **The Scoop:** A progressive perspective of classic Southern favorites. James Beard Award winner, Chef Edward Lee, brings his Korean roots and Southern repertoire to a soulful

Southern menu. **Happy Hour:** Monday through Friday, 4-7 p.m.

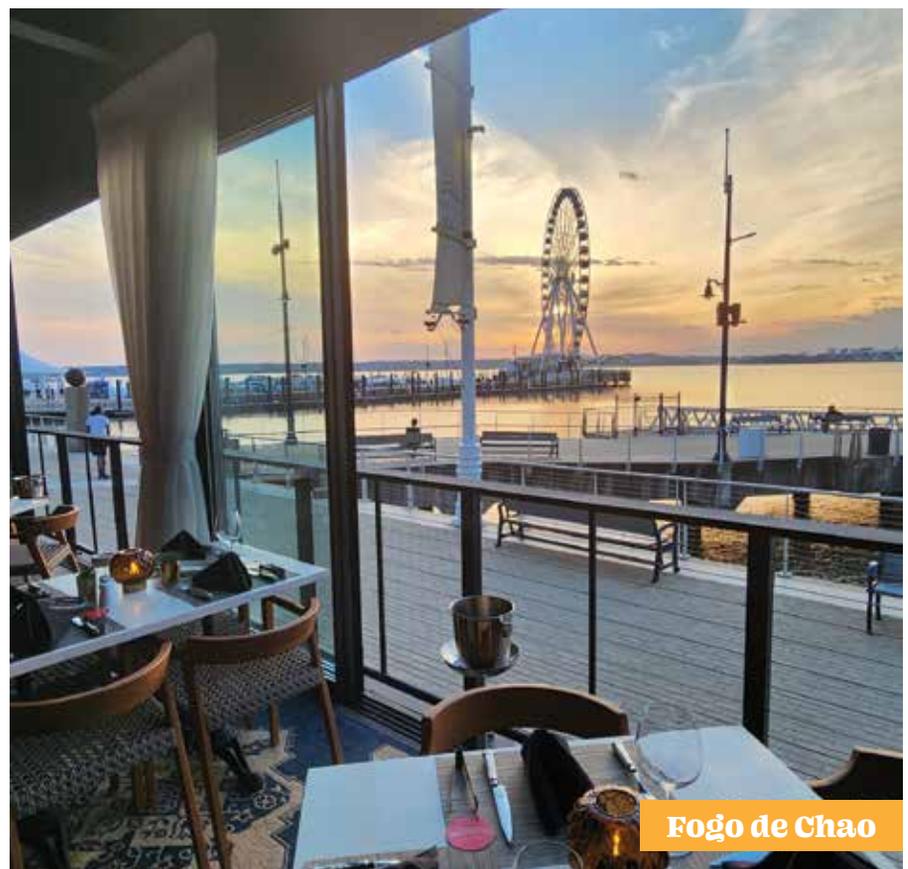
THE WALRUS OYSTER & ALE HOUSE

📍 🌟 **Where:** 152 Waterfront Street, National Harbor **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 301-567-6100 **Click:** walrusoysterandale.com **Can't Miss Dessert:** Campfire S'more

DOWNTOWN ANNAPOLIS

49 WEST COFFEEHOUSE, WINEBAR & GALLERY

📍 **Where:** 49 West Street, Annapolis **When:** breakfast, lunch, dinner, late-night **Cost:** \$ **Call:** 410-626-9796 **Click:** 49westcoffeehouse.com **The Scoop:** Art, music, coffee, and





Osteria 177

wine all come together in this coffeehouse on West Street. You cannot skip local, live jazz, folk, or bluegrass in “Annapolis’s Living Room” with a Chai Latte or glass of pinot in hand.

1771 G & T

📍🌿🌟 **Where:** 26 Market Street, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-280-8686 **Click:** 1771gnt.com **Happy Hour:** Wednesday 5-6 p.m., Thursday 3-6 p.m., Friday 3-6 p.m. **G&T?:** Looking for a ‘new’, refreshing cocktail this summer? Go with a classic! 1771 G & T has a full Gin and Tonic menu!

ACME BAR AND GRILL

📍 **Where:** 163 Main Street, Annapolis **When:** lunch, dinner, late-night, weekend brunch **Cost:** \$\$ **Call:** 410-280-6486 **Click:** acmegrill.com **Can’t Miss Dish:** Wings, Wings, Wings! 20 flavors to choose from; have been voted Best

Wings in Annapolis and Best Bartender in recent past! **Happy Hour:** 4 p.m. – 7 p.m. Monday through Friday

ACQUA AL 2

📍 **Where:** 236 Main Street, Annapolis **When:** dinner **Cost:** \$\$\$ **Call:** 410-304-3424 **Click:** acquaal2.com **Shiny and New:** Acqua Al 2 just opened this year and deserves praise! Make your reservation for the next date night at Acqua

ANNAPOLIS ICE CREAM

Where: 196 Main Street, Annapolis **When:** Afternoon, Night **Cost:** \$ **Call:** 443-714-8674 **Click:** annapolisicecream.com **Funky Flavors:** Annapolis Ice Cream has fun flavors like fruity pebbles, penguin tracks, key lime pie, cookie monster and more, even a special flavor for the Blue Angels!

ANNAPOLIS MARKET HOUSE

📍🌿 **Where:** 25 Market Space, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 443-949-0024 **Click:** annapolismarkethouse.com **Refreshments:** Annapolis Market House just started offering a full bar! The new best place for a classic crush

ARMADILLO’S BAR AND GRILL

📍🌿 **Where:** 132 Dock Street, Annapolis **When:** dinner, late-night **Cost:** \$ **Call:** 410-280-0028 **Click:** Facebook **Can’t Miss Dish:** Fat Boy Fried Chicken

BUDDY’S CRABS & RIBS

📍 **Where:** 100 Main Street, Annapolis **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-626-1100 **Click:** buddysonline.com **Family Meal Deals:** Enjoy these family meals for two including ribs and crabcakes, snow crab legs and sides,

or crabs, shrimp and more!

CAFÉ NORMANDIE

📍 **Where:** 185 Main Street, Annapolis **When:** lunch, dinner, weekend brunch **Cost:** \$\$ **Call:** 410-263-3382 **Click:** cafenormandie.com **Can’t Miss Dish:** Trout Almondine **Go Green:** The Annapolis Leader in Sustainability and Eco-Friendly, Green Practice’s including recycled vegetable oil, composting, and bio-degradable materials.

CASTLEBAY IRISH PUB

📍 **Where:** 193A Main Street, Annapolis **When:** lunch, dinner, Sunday brunch, late-night **Cost:** \$\$ **Call:** 410-626-0165 **Click:** castlebayirishpub.com **Extra Excitement:** Check their Facebook page for live music throughout the summer. **Happy Hour:** Monday through Friday 4-7 p.m.

CHICK & RUTH’S

📍 **Where:** 165 Main Street, Annapolis **When:** breakfast, lunch, dinner **Cost:** \$\$ **Call:** 410-269-6737 **Click:** chickandruths.com **The Challenge:** Step up to the plate with these four challenges: Man v. Food Challenge: 6lb Shake and 1.5lb sandwich; 6lb milkshake; 3lb sandwich; 3lb cheeseburger. **Start of your Day:** Every morning, recite the Pledge to the Flag at 8:30 a.m. Monday through Friday and at 9:30 a.m. on Saturday and Sunday.

THE CHOPTANK

📍🌿🌟 **Where:** 110 Compromise Street, Annapolis **When:** lunch, dinner, late night **Cost:** \$\$\$ **Call:** 443-808-1992 **Click:** thechoptank-restaurant.com **On the Water Entertainment:** Check out The Choptank’s website for their calendar of live music this summer. **Happy Hour:** Monday, 4-6 p.m., Tuesday through Friday, 3-6 p.m.

CURATE ANNAPOLIS

📍 **Where:** 141 West Street, Annapolis **When:** breakfast, lunch **Cost:** \$\$ **Call:** 410-907-0968 **Click:** curateannapolis.com **Events:** Not only is Curate a bakery and coffee shop, Curate is also a wine bar who offers many wine and special tasting events

DOCK STREET BAR AND GRILL

📍🌿 **Where:** 136 Dock Street, Annapolis **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 410-268-7278 **Click:** Dockstreetbar.net **Can’t Miss Dish:** Crab Cake Dinner

DRY 85

📍 **Where:** 193B Main Street, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$ **Call:** 443-214-5171 **Click:** dry85.com **Weekly Special:** Bacon Brunch – Because everything is better with bacon. Sunday 10 a.m. – 2 p.m. **Happy Hour:** 3 p.m.–6 p.m. Monday through Friday

THE FEDERAL HOUSE BAR & GRILL

📍🌿🌟 **Where:** 22 Market Space, Annapolis **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 410-268-2576 **Click:** federalhouserestaurant.com **The Scoop:** Award-winning cream of crab soup and plenty of beer to try! Not only is there a human menu, but there is also a menu for your four-legged friend to get five-star treatment. **National Celebration:** Are you into National Bourbon Day? How about National Martini Day? Odds are, Federal House is celebrating them!

FOX’S DEN

📍 **Where:** 179B Main Street, Annapolis **When:** dinner **Cost:** \$\$ **Call:** 443-808-8991 **Click:** foxsden.com **Can’t Miss Drink:** For Fox Sake **Happy Hour:** 5-6 p.m. Monday through Friday

GALWAY BAY

📍🌿 **Where:** 63 Maryland Avenue, Annapolis **When:** lunch, dinner, late night, Sunday brunch **Cost:** \$\$ **Call:** 410-263-8333 **Click:** galwaybaymd.com **The Scoop:** 20+ years of award-win-

ning Irish hospitality, even visited by Food Network's Guy Fieri for an episode of *Diners, Drive-Ins, and Dives*. **What Are We Drinking?:** Besides a full bar, Galway Bay has a large collection of Irish Whiskey with over 80 displayed Irish Whiskeys. This is the largest array in the state. **Happy Hour:** Monday through Friday, 3:30-6:30 p.m.

GAME ON BAR + ARCADE

📍 **Where:** 114 West Street, Annapolis **When:** dinner, late night **Cost:** \$\$ **Call:** 410-885-4589 **Click:** gameonbar.com **The Scoop:** Grab a 21+ Capri Sun or slushie and play your favorite classic video games, skeeball, sing karaoke, and find your inner child with pinball!

HAROLD BLACK

📍 **Where:** 236 Main Street, Annapolis **When:** light fare, late night **Cost:** \$\$ **Call:** 410-304-3353 **Click:** haroldblack.com **The Scoop:** Harold Black is the perfect place to grab a cocktail and cheese plate for a nice light dinner.

HARRY BROWNE'S

📍 **Where:** 66 State Circle, Annapolis **When:** lunch, dinner, Sunday brunch, late-night lounge **Cost:** \$\$ **Call:** 410-263-4332 **Click:** harrybrownes.com **The Scoop:** Fine dining with a beautiful view of Annapolis and the State Circle landmark. Harry Browne's has a beautiful dining room as well as a laid-back bar lounge. **Wine Cellar Membership:** Join Harry

Browne's wine membership for discounts on wine, wine cellar private dining room access, and more! **Can't Miss Dish:** Blue Angel Artisan Pizza

IRON ROOSTER

📍 **Where:** 12 Market Space, Annapolis **When:** breakfast, lunch, dinner **Cost:** \$ **Call:** 410-990-1600 **Click:** ironroosterall-day.com **Can't Miss Dessert:** Homemade Pop Tarts

JOSS CAFÉ & SUSHI BAR

📍 **Where:** 195 Main Street, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-263-4688 **Click:** jossushi.com **Can't Miss Dish:** Crunchy Ebi Roll

LATITUDE 38

📍 **Where:** 12 Dock Street, Annapolis **When:** Lunch, Dinner **Cost:** \$\$ **Call:** 667-204-2282 **Click:** latitude38waterfront.com **Brunch Bonus:** Latitude 38 hosts a Sunday Brunch on from 10 a.m. - 2 p.m. on Sunday mornings. Be sure not to miss the Macadamia Crusted French Toast or the Crab and Shrimp Omelet! **Club 38:** Receive a free bottle of wine a month, a monthly wine tasting, discounts on drinks, and more when you become a Club 38 member! **Happy Hour:** Daily 3-6 p.m.

LEMONGRASS

📍 **Where:** 167 West Street, Annapolis **When:** dinner **Cost:** \$ **Call:** 410-280-0086 **Click:** lemongrassannapolis.com **Can't Miss Dish:** Chesapeake Pad Thai

LEVEL-A SMALL PLATES LOUNGE

📍 **Where:** 69 West Street, Annapolis **When:** dinner **Cost:** \$ **Call:** 410-268-0003 **Click:** levelannapolis.com **Can't Miss (Small) Dish:** Tuna Tartare **Sustainability:** Level is the first restaurant in Annapolis to source local and regional ingredients on such a large scale. Visit their website for a full list of the farms they use on a daily basis. **Happy Hour:** Monday through Friday, 4-6 p.m.

LIGHT HOUSE BISTRO

📍 **Where:** 202 West Street, Annapolis **When:** breakfast, lunch, dinner, week-end brunch **Cost:** \$ **Call:** 410-424-0922; 443-221-6207 **Click:** lighthousebistro.org **Community Contributor:** Light House Bistro is not just running a business, here, giving people new lives. The Bistro gives people with employment

barriers jobs as well as help developing resumes through the Light House Homeless Prevention Support Center's Building Employment Success Training Program. **Boxed Lunches:** Next time your office is getting together for lunch, think about ordering boxed lunches from Light House Bistro!

LUNA BLU

📍 **Where:** 36 West Street, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-267-9950 **Click:** luna-blufannapolis.com **Can't Miss Dish:** Crab Bruschetta **Pizza and Wine:** Each Tuesday and Thursday, Luna Blu offers a pizza and wine pairing menu for you to check out!

MASON'S FAMOUS LOBSTER ROLLS

📍 **Where:** 188 Main Street, Annapolis **When:** lunch, dinner **Cost:** \$ **Call:** 410-280-2254 **Click:** mason-

slobster.com **The Scoop:** A Maryland twist on a Maine classic, Mason's serves perfectly combined lobster rolls of all kind.

MCGARVEY'S SALOON & OYSTER BAR

📍 **Where:** 8 Market Space, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-263-5700 **Click:** mcgarveysannapolis.com **Aviator Helmets:** McGarvey's has some unique decorating if you look up. Aviator helmets have been donated to the bar over the years and McGarvey's has announced a long-term project that will tell the stories behind each of the helmets that lives at the bar.

METROPOLITAN KITCHEN & LOUNGE

📍 **Where:** 175 West Street, Annapolis **When:** breakfast, lunch, dinner, late-night **Cost:** \$ **Call:** 410-280-5160 **Click:**

metropolitanannapolis.com **The Scoop:** Dine under the stars on the roof-top bar and enjoy a lamb burger or the fig and goat cheese flatbread for a perfect evening. **Happy Hour:** Tuesday all evening, Wednesday through Friday 4-6 p.m.

MIDDLETON TAVERN

📍 **Where:** 2 Market Space, Annapolis **When:** lunch, dinner, brunch, late-night **Cost:** \$\$ **Call:** 410-263-3323 **Click:** middletontavern.com **History:** Middleton Tavern opened in 1750 making it a host to the most revered leaders during the period following the American Revolution. George Washington, Thomas Jefferson, and Benjamin Franklin were all patrons of the bar. **Annapolis Unplugged:** Rediscover your roots on Wednesday nights at Middleton Tavern for "Annapolis



Carpaccio Tuscan Kitchen

Unplugged." The homegrown music series features the area's best talent. **Happy Hour:** 3 p.m. - 7 p.m. Monday through Friday

O'BRIEN'S OYSTER BAR & SEAFOOD TAVERN

📍 🌊 🌟 **Where:** 113 Main Street, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-268-6288 **Click:** obriensoysterbar.com **Added Bonus:** If O'Brien's oyster bar isn't enough of a reason to come, visit to say hello to the ghosts who have been lingering in the building since 1774. **Poker Night:** Every Monday night starting at 6:30 and 8:30 p.m., try your hand at Poker Night **Happy Hour:** 3 p.m. - 7 p.m. Monday through Friday

OSTERIA 177

📍 **Where:** 177 Main Street, Annapolis **When:** lunch on Fridays, dinner **Cost:** \$\$ **Call:** 410-267-7700 **Click:** osteria177.com **The Scoop:** Italian coastal specialties brought to Annapolis along with a wine list that will leave you craving more. **Now Online!:** Order fresh pasta or jarred sauce from Osteria 177 to go online.

PICANTE COCINA MEXICANA

📍 **Where:** 48 West Street, Annapolis **When:** lunch, dinner, weekend brunch **Cost:** \$ **Call:** 443-775-5957 **Click:** picanteannapolis.com **Catering:** Picante Cocina Mexicana offers build your own taco bars, a bar menu and more to make

your next event the talk of the town.

PRESERVE

📍 **Where:** 164 Main Street, Annapolis **When:** lunch, dinner, weekend brunch **Cost:** \$\$ **Call:** 443-598-6920 **Click:** preserve-eats.com **The Scoop:** Farm-to-table, casual restaurant, Preserve brings American-Euro dishes to Annapolis which they pickle and ferment themselves. Along with their restaurant, Preserve also has a line of ferments available for purchase.

PUSSER'S CARIBBEAN GRILLE

📍 🌊 🌟 **Where:** 80 Compromise Street, Annapolis **When:** breakfast, lunch, dinner, Sunday buffet **Cost:** \$\$ **Call:** 410-626-0004 **Click:** pussersannapolis.com **Can't Miss Drink:** Pusser's Painkiller **Happy Hour:** Sunday through Thursday, 3-6 p.m.

RAMS HEAD TAVERN

📍 **Where:** 33 West Street, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-268-4545 **Click:** ramsheadtavern.com **The Scoop:** Rams Head has beer, sammies, and lobster rolls to be enjoyed by all as well as plenty of live music to be enjoyed any time of year! **Happy Hour:** Monday through Friday 3-6 p.m.

RED RED WINE BAR

📍 🌟 **Where:** 189B Main Street, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-990-1144 **Click:** redredwinebar.com

The Scoop: Wine, cheese, and pizza oh my! Red Red Wine bar has plenty to choose from including preset wine flights in order for guests to find your new favorite wine. **Happy Hour:** 3 p.m.-6 p.m. Monday through Friday

REYNOLDS TAVERN

📍 **Where:** 7 Church Circle, Annapolis **When:** lunch, tea, dinner **Cost:** \$\$ **Call:** 410-295-9555 **Click:** reynoldstavern.org **The Scoop:** As one of the oldest taverns in Annapolis, Reynolds Tavern offers the classic tea and finger sandwiches or you can head out to the Beer Garden which features an everchanging draft list. Stay the night in a suite style room and wake up in the heart of Downtown Annapolis.

SOFI'S CRÊPES

📍 🌊 **Where:** 1 Craig Street, Annapolis **When:** breakfast, lunch, dinner **Cost:** \$ **Call:** 410-990-0929 **Click:** sofiscrepes.com **Can't Miss Dish:** The Kevin Bacon Crepe - Turkey, bacon, cheese, and tomatoes with thousand island sauce **The More the Merrier:** Can't make it into town for one of Sofi's Crepes? There is another location in Severna Park and the newest location in Baltimore!

STAN AND JOE'S SALOON

📍 🌟 **Where:** 37 West Street, Annapolis **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$ **Call:** 410-263-1993 **Click:** stanandjoessaloon.com **The Lounge:**

Reserve The Lounge for special events and more. It is easy to enjoy a cocktail and some easy conversation in the quiet and slightly upscale lounge **Happy Hour:** 3 p.m.-7 p.m. Monday through Thursday

TROPHY ROOM

📍 🌟 **Where:** 126 West Street, Annapolis **When:** brunch, lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-263-7777 **Click:** graduatehotels.com/annapolis/restaurant/trophy-room **The Scoop:** Located within Graduate Annapolis, Trophy Room offers nostalgia in American dishes with a youthful spin. For example, the Adult Capri Sun cocktail.

TSUNAMI

📍 **Where:** 51 West Street, Annapolis **When:** dinner, late-night **Cost:** \$\$ **Call:** 410-990-9868 **Click:** tsunamiannapolis.com **The Scoop:** This unique menu has an extravagant sushi menu as well as guilty pleasures like sriracha mac-n-cheese.

VIDA TACO BAR

📍 **Where:** 200 Main Street, Annapolis **When:** weekend lunch, dinner **Cost:** \$ **Call:** 443-837-6521 **Click:** vidatacobar.com **The Scoop:** Plenty of tacos and quesadillas for everyone to enjoy. Pair with an amazing margarita or special Purple Drank which is a 50/50 mix of sangria and margarita.

GREATER ANNAPOLIS

CANTLER'S RIVERSIDE INN

📍 🌊 🌟 **Where:** 458 Forest Beach Road, Annapolis **When:** lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-757-1311 **Click:** cantlers.com **The Scoop:** Crab Cake, cream of crab soup, snow crabs, and soft-shell crab sandwich galore. Cantler's Riverside Inn is not any types of crab, no matter what your favorite way to eat it is.

CARPACCIO TUSCAN KITCHEN

📍 🌟 **Where:** 1 Park Place, Suite 10, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-268-6569

Carrol's Creek Cafe



Click: carpaccio-tuscankitchen.com
Can't Miss Dish: Vitello Annapolis **The Scoop:** Comfortable, yet sophisticated. Carpaccio Tuscan Kitchen & Wine Bar offers more than just a menu of authentic Italian specialties. Revel in our uptown ambiance indoors or alfresco while you savor the perfectly portioned and exquisitely flavored pastas, pizzas, meats and seafood dishes.

COOPER'S HAWK WINERY & RESTAURANT

★ **Where:** 1906 Towne Centre Boulevard, Suite 238, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 443-837-9989 **Click:** chwinery.com **The Layout:** Enjoy a delicious restaurant with signature menu items paired perfectly with their own wine's upstairs. Venture downstairs for a tasting room that includes seven to eight different wines with no reservation necessary! **Wine Club:** Cooper's Hawk offers a wine club to help members discover new wines each month, enjoy dining rewards, discounts and more. **Happy Hour:** 2 p.m. - 5 p.m. Monday through Friday

DAVIS' PUB

★ **Where:** 400 Chester Ave, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-268-7432 **Click:** davispub.com **Welcome to the Neighborhood:** George Washington Davis opened his own confections and general store in the 1920's, which converted to Davis'

Lounge by the 1940's by local watermen in the neighborhood, and became Davis' Pub in 1986. To this day, Davis' Pub continues to be a local, neighborhood joint with good, affordable food.

FLAMANT

▲ **Where:** 17 Annapolis Street, Annapolis **When:** lunch and dinner **Cost:** \$\$ **Call:** 410-267-0274 **Click:** flamantmd.com **The Scoop:** Flamant represents Chef de Pue's classical training in Belgium, but is defined by his team's love for seasonal cooking, world travel, and of course, his European roots.

GRAPES WINE BAR

★ **Where:** 1410 Forest Drive, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-571-5378 **Click:** grapeswinebar-annapolis.com **Patrick's Picks:** Owner Patrick Bouculat comes from a small town in central France and strives to keep the best wines at his bistro. Grapes Wine Bar has earned the Wine Spectator Restaurant Award of Excellence for seven straight years, ranking among the best places in the world to drink wine. Check out their website for what Patrick picks this week!

JULEP SOUTHERN KITCHEN & BAR

★ **Where:** 2207 Forest Drive, Annapolis **When:** lunch, dinner, Sunday Brunch **Cost:** \$\$ **Call:** 410-571-3923 **Click:** julepannapolis.com **Happy Hour:** Monday through Friday, 3-6 p.m. **Julep Chili:** Looking for the next best Chili in An-



Boatyard Bar & Grill

napolis? Julep's chili contains twenty-two ingredients including seven chiles, red beans, brisket and smokey tomato sauce!

LEMONGRASS TOO

★ **Where:** 2625 Housley Road, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Click:** lemongrassannapolis.com **Share:** Crispy Green Beans, Chicken Satay, and Crispy Chive Cakes are all great appetizers to share with friends!

LURES BAR & GRILLE

★ **Where:** 1397 Generals Highway, Crownsville **When:** lunch, dinner, late-night, Sunday brunch **Cost:** \$\$ **Call:** 410-923-1606 **Click:** luresbarandgrille.com **The Scoop:** Lures, a casual bar with a nautical feel, specializes in regular customers, offering

both a beer and wine club for repeaters. You can also sign up to receive its weekly newsletter with the latest happenings. **Beer:** Lures has an extensive daft list featuring craft beers from small breweries all over the country, and right here in Maryland!

MISS SHIRLEY'S CAFE

★ **Where:** 1 Park Place, Annapolis **When:** breakfast, lunch **Cost:** \$\$ **Call:** 410-268-5171 **Click:** missshirleys.com **The Scoop:** Definitely a can't miss since it has been voted best breakfast in Maryland by Food Network Magazine and so many other awards since.

SEVERN INN

☼ **Where:** 1993 Baltimore Annapolis Boulevard, Annapolis

When: lunch, dinner, Sunday brunch **Cost:** \$\$\$ **Call:** 410-349-4000 **Click:** severninn.com **The View:** Sit on the patio, or inside with floor to ceiling windows with a panoramic view of Annapolis and the Naval Academy at the Severn Inn. **Can't Miss Dish:** Crab Cakes **Can't Miss Cocktail:** April Showers - Botanist Gin, grapefruit juice, squeezed lemon, sugar, topped with Champagne

SMASHING GRAPES

★ **Where:** 177 Jennifer Road, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-266-7474 **Click:** smashinggrapes.com **Adventure Partnerships:** Smashing Grapes offers an Adventure Annapolis Prix Fix Menu for including 25% off select bottles of

wine with proof of purchase from any Adventure Annapolis Partners including Annapolis Maritime Museum, Annapolis Opera, Annapolis Symphony Orchestra, Maryland Hall, Historic Londontown and Gardens, Ballet Theatre of Maryland, Classic Theatre of Maryland and more! **Happy Hour:** Monday through Friday, 3-6 p.m. and Friday and Saturday, 9 p.m. to 12 a.m.

TRUE FOOD KITCHEN

★ **Where:** 1906 Town Centre Blvd, Suite 110 **When:** lunch, dinner **Cost:** \$\$ **Call:** 443-775-5179 **Click:** truefoodkitchen.com **The Scoop:** True Food Kitchen is the only restaurant fundamentally based on science which ensures all of its craveable dishes

Old Stein Inn



and drinks work to increase the longevity of our people and planet.

TUSCAN PRIME

★ **Where:** 1905 Town Centre Blvd, Suite 100 **When:** lunch, dinner, weekend brunch **Cost:** \$\$ **Call:** 443-572-4677 **Click:** tuscanprime.com **Happy Hour:** Sunday through Thursday, 4-7 p.m.

EASTPORT / BAY RIDGE

ADAM'S GRILLE AND TAPHOUSE

▲ **Where:** 921 C Chesapeake Avenue, Eastport **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-267-0064 **Click:** adamsribs.com **A Family Tradition:** In 1981, the Bagdasian family opened a place for ribs in Edgewater and has since

opened five more locations: Severna Park, Eastport, Prince Frederick, Kent Island, and Salisbury. Adam's is known for their quirky nature and love for all things local. **Happy Hour:** Monday through Friday 3-6 p.m.

ANNAPOLIS SMOKEHOUSE AND TAVERN

▲ **Where:** 107 Hillsmere Drive, Eastport **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-571-5073 **Click:** annapolissmokehouse.com **Can't Miss Dish:** Eastportorican - Pulled pork and smoked ham served on Cuban bread with Swiss cheese, pickles, and whole grain mustard

BEACON WATERFRONT GALLEY AND BAR

▲ **Where:** 2020 Chesapeake Harbour

Drive, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 443-949-8456 **Click:** beaconwaterfront.com **Can't Miss Dish:** Butternut Risotto

BLACKWALL HITCH

▲ **Where:** 400 Sixth Street, Annapolis **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-263-3454 **Click:** blackwallhitchannapolis.com **Can't Miss Dish:** Braised Short Ribs **Happy Hour:** Monday through Friday 4-7 p.m.

BOATYARD BAR & GRILL

▲ **Where:** 400 Fourth Street, Annapolis **When:** breakfast, lunch, dinner, weekend brunch **Cost:** \$\$ **Call:** 410-216-6206 **Click:** boatyardbarandgrill.com **Can't Miss Drink:** Cucumber Cooler **Near and Far:**

Everyone knows how great Boatyard's Crabcakes are, so be sure to spread the love. Ship crabcakes to your family all over the country to show off what they do best. **Happy Hour:** Monday through Thursday 3-6 p.m.

BREAD AND BUTTER KITCHEN

▲ **Where:** 303 Second Street, Suite A, Annapolis **When:** breakfast, lunch **Cost:** \$ **Call:** 410-202-8680 **Click:** breadandbutterkitchen.com **The Scoop:** Bread and Butter offers a variety of classic breakfast and lunch favorites, from omelets and scones to egg, chicken, or tuna salad sandwiches. The ingredients in the kitchen come from local farmers, giving this eatery the freshest menu. **Can't Miss Dish:** The Hippie Hash Skillet - Two eggs scrambled together with freshly grated potatoes, bacon, sausage, ham, spinach, green pepper, mushroom, tomato, onion, cheesed

CARROL'S CREEK CAFÉ

▲ **Where:** 410 Severn Avenue, Annapolis **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-263-8102 **Click:** carrolscreek.com **Can't Miss Dish:** Herb Encrusted Rockfish Fillet **Allergy Friendly:** Carrol's Creek Café is fine dining for everyone, even if you have a nut allergy. Carrol's Creek's kitchen is completely peanut and tree nut free.

CHART HOUSE PRIME

▲ **Where:** 300 Second Street, Annapolis **When:**

lunch, dinner, Sunday brunch **Cost:** \$\$\$ **Call:** 410-268-7166 **Click:** chart-house.com **Happy Hour:** Sunday through Friday, 4:30 - 7 p.m. **Drink and a Show:** Enjoy a tableside torched Apple Manhattan with Basil Hayden Toast bourbon, Berentzen Apple Liqueur, and Carpano Antica Sweet Vermouth infused with applewood smoke.

EASTPORT KITCHEN

▲ **Where:** 923 Chesapeake Avenue, Annapolis **When:** breakfast, lunch, dinner **Cost:** \$ **Call:** 410-990-0000 **Click:** eastportkitchen.com **The Scoop:** Whether you have a hankering for breakfast, lunch, or dinner, Eastport Kitchen has you covered! Check out their website for monthly dinner specials.

FORWARD BREWING

▲ **Where:** 418 Fourth Street, Annapolis **When:** dinner **Cost:** \$ **Call:** 443-221-7277 **Click:** forwardeastport.com **The Scoop:** Forward Brewing's mission is to offer a fresh and local product that Eastport and Annapolis can call its own. Forward Brewing aims to advance the community by honoring its history, offering a gathering place, using forward-thinking methods, and providing an Eastport experience to locals and visitors alike.

LEWNES' STEAKHOUSE

▲ **Where:** 401 Fourth Street, Annapolis **When:** dinner **Cost:** \$\$\$ **Call:** 410-263-1617 **Click:** lewnessteakhouse.com **The Vino:**

Lewnes' Steakhouse has won 12 years straight as Best of Award of Excellence for their wine list by the Wine Spectator (2011-2022)

O'LEARY'S SEAFOOD

▲ **Where:** 310 Third Street, Annapolis **When:** dinner, Sunday brunch **Cost:** \$\$\$ **Call:** 410-263-0884 **Click:** olearysseafood.com **Can't Miss Dish:** Diver Scallops **Can't Miss Drink:** Smoke & Mirrors - Arette Blanco Tequila, El Silencio Mezcal, St. Elizabeth's Allspice Dram, Leopold Bros. Michigan Tart Cherry Liqueur, lime juice, agave, chocolate bitters

RUTH'S CHRIS STEAKHOUSE

▲ **Where:** 301 Severn Avenue, Annapolis **When:** dinner **Cost:** \$\$\$ **Call:** 410-990-0033 **Click:** ruthschris-annapolis.com **The Scoop:** This widely-known steakhouse is renowned for its excellent cuts of meat, and also offers poultry and seafood options for those who don't love steak. The side dishes are ordered separately and come in portions large enough to share to be served with beautiful cocktails.

VIN 909 WINECAFÉ

▲ **Where:** 909 Bay Ridge Avenue, Annapolis **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-990-1846 **Click:** vin909.com **The Scoop:** Vin 909 Wine café is built on family history, and passion for food, wine and beer. The name "Vin" means wine in French and also defines the vintage feel of our inviting setting in the

eclectic neighborhood of Eastport.
Can't Miss Dish: The Rock Star Pizza

EDGEWATER / SOUTH COUNTY

THE BOATHOUSE

📍🌟 **Where:** 604 Cabana Blvd, Deale
When: lunch, dinner
Cost: \$\$ **Call:** 410-867-9668 **Click:** theboat-housedeale.com
Happy Day?: Enjoy all day Happy Hour on Mondays

CAPPY'S

📍🌊🌟 **Where:** 479 Deale Road, Deale
When: lunch, dinner
Cost: \$\$ **Call:** 443-607-4138 **Click:** cap-pysdeale.com **Crabs:** Waterfront view and outdoor porch dining? That sounds like the exact atmosphere for crab picking!

THE CRAB SHACK (EDGEWATER)

🌟 **Where:** 3111 Solomons Island Road, Edgewater
When: lunch, dinner **Cost:** \$ **Call:** 443-837-6279 **Click:** thecrabshack-md.com
Happy Hour: Wednesday and Thursday, 12-8 p.m. and Friday, 12-6 p.m.
Soup To-Go: The Crab Shack offers Maryland Crab Soup, Cream of Crab Soup, and Oyster Stew to-go by the quart!

DOCKSIDE RESTAURANT & SPORTS BAR

📍🌊🌟 **Where:** 421 Deale Road, Tracys Landing
When: lunch, dinner, Sunday breakfast **Cost:** \$\$ **Call:** 410-867-1138 **Click:** docksider-restaurantmd.com
The Scoop: True to its name, Dockside Restaurant sits directly on Rockhold

Creek, and features a casual yet delectable dining experience, a sports bar area, tiki bar outside, and a wide-ranging menu of seafood classics, pub grub, and American staples. **Weekly Specials:** Mexican Night Monday, Prime Rib Tuesday, Quarter Oysters Wednesdays, Baby Back Ribs Thursdays and a chef special on the weekends

HAPPY HARBOR RESTAURANT AND BAR

📍🌊🌟 **Where:** 533 Deale Road, Deale
When: lunch, dinner, weekend breakfast **Cost:** \$ **Call:** 410-867-0949 **Click:** happyharbordeale.com
The Scoop: Come get happy at Happy Harbor with a drink on the Doc Bar. Crab cakes, burgers and beyond are all available for a day on the water in Deale.
Happy Hour: 3 p.m. - 7 p.m. everyday **BYOF:** Bring Your Own Fish! You hook 'em, Happy Harbor will cook 'em! Bring your fresh catch and they will prepare it with sides and all the fixins' for \$9.95 per person.

HARPER'S WATERFRONT RESTAURANT

📍🌊🌟 **Where:** 1107 Turkey Point Road, Edgewater
When: dinner **Cost:** \$ **Call:** 410-798-8338 **Click:** harperswaterfront.com
The Scoop: Harper's Waterfront Restaurant is a casual, upscale steak and seafood restaurant in Edgewater, MD. Harper's offer mouth-watering steaks and an unmatched seafood menu you will love. Come dine while taking in the pan-

oramic breathtaking view that makes the Harpers' Waterfront experience unbeatable!

JESSE JAY'S

🌟 **Where:** 5471 Muddy Creek Road, Churchton
When: lunch, dinner **Cost:** \$ **Call:** 240-903-8100 **Click:** jessejays.com
Truck: Go online now to see where Jesse Jay's food truck will be next! **Name Origin:** Interested in where the name Jesse Jay's came from? Jesse Jay's is owned and operated by husband-and-wife team Jesse and Jayleen!

KILLARNEY HOUSE

🌟 **Where:** 584 West Central Avenue, Davidsonville
When: lunch, dinner, Sunday brunch **Cost:** \$ **Call:** 410-798-8700 **Click:** killarneyhousepub.com
Can't Miss Dish: Fish and Chips
Happy Hour: Monday through Friday, 3-6 p.m. **We Care:** Killarney House, and other restaurants at the Irish Restaurant Company, promote the use of local

produce and green products. Killarney House has gone above and beyond by installing solar panels for electricity as a bio-thermal hot water heating system to maximize their use of renewable energy sources and to lower their carbon footprint.

MIKE'S CRAB HOUSE

📍🌊🌟 **Where:** 3030 Riva Road, Riva
When: lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-956-2784 **Click:** mikescrabhouse.com
Parking Situation: No excuse to skip out on Mike's Crab House, if the parking lot is full, boat dockage is free for patrons! **Can't Miss Dish:** Maryland Crab Soup

OLD STEIN INN

🌟 **Where:** 1143 Central Avenue, Edgewater
When: lunch, dinner **Cost:** \$\$ **Call:** 410-798-6807 **Click:** oldstein-inn.com
The Scoop: Old Stein is renowned as the region's authentic German restaurant, complete with an outdoor bier garden, live music on week-

ends, and plenty of gemütlichkeit. The schnitzel is as good as it gets, plus the assortment of authentic wursts, import beers, and home-made spaetzle.

THE PIER OYSTER BAR & GRILL

📍🌊🌟 **Where:** 48 South River Road, Edgewater
When: lunch, dinner, late-night **Cost:** \$\$ **Call:** 443-837-6057 **Click:** thepierwaterfront-barandgrill.com
The Scoop: Find your beach at The Pier, a family-friendly sandy getaway with live music, beach-inspired food, and an upbeat atmosphere. **Music:** Ready for a night out with some live music? Visit their website for who is playing tonight.

PIRATES COVE RESTAURANT & DOCK BAR

📍🌊🌟 **Where:** 4817 Riverside Drive, Galesville
When: lunch, dinner, Sunday brunch **Cost:** \$ **Call:** 410-867-2300 **Click:** piratescovemd.com
Can't Miss Dish: Crab

Imperial **Happy Hour:** Monday through Thursday, 4-7 p.m.; Friday, 4-6:30 p.m.

SKIPPER'S PIER RESTAURANT & DOCK BAR

📍🌊🌟 **Where:** 6158 Drum Point Road, Deale
When: dinner, weekend lunch **Cost:** \$\$ **Call:** 410-867-7110 **Click:** skipperspier.com
Can't Miss Dish: Black Eyed Susan Salmon Salad

SOUTH COUNTY CAFÉ

📍🌊🌟 **Where:** 5960 Deale Churchton Road, Deale
When: breakfast, lunch **Cost:** \$ **Call:** 410-867-6450 **Click:** southcounty-cafe.com
The Scoop: Build your own sandwich or choose from one of South County Café's many specialty sandwiches for lunch or grab French toast or an omelet for breakfast at this country style café in Deale. **Can't Miss Dish:** Bourbon Chicken Sub

STAN AND JOE'S RIVERSIDE

📍🌊🌟 **Where:** 4851 Riverside Drive,



Fisherman's Crab Deck

Galesville **When:** lunch, dinner **Cost:** \$ **Call:** 410-867-7200 **Click:** snjriverside.com **Weekly Specials:** Mahi Mondays, Burger Tuesdays, Wednesday Shrimp Night, "Lobstah" Thursdays, Prime Rib Fridays **Happy Hour:** 3 p.m. - 6 p.m. Monday through Friday

YELLOWFIN STEAK & FISH HOUSE

🌱 🌊 🌟 **Where:** 2840 Solomons Island Road, Edgewater **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-573-1333 **Click:** yellowfinedgewater.com **The Scoop:** An extensive wine list pairs perfectly with seafood, steak, or sushi at Yellowfin Steak & Fish House. Watch the sunset on the South River and boats drive at the beautiful waterfront restaurant. **Happy Hour:** Daily, 4-7 p.m.

QUEEN ANNE'S COUNTY

AMALFI COAST ITALIAN + WINE BAR

🌟 **Where:** 401 Love Point Road, Stevensville **When:** Brunch, Lunch, dinner **Cost:** \$\$ **Call:** 443-249-3426 **Click:** amalficoastki.com **Happy Hour:** Monday through Friday 3:30 - 6:30 p.m. **Pace Yourself:** Even though it is hard to limit yourself on Amalfi's delicious pasta, do your best to save room for dessert! Amalfi offers many desserts and dessert cocktails that will take your night to the next level. **Can't Miss Cocktail:** Limoncello Martini - House-made Limoncello, Stol Vodka, house-made lemon foam, fresh

lemon zest

BIG BATS CAFÉ

🌟 **Where:** 216 Saint Claire Place, Stevensville **When:** breakfast, lunch, dinner, late-night **Cost:** \$ **Call:** 410-604-1120 **Click:** bigbats.com **The Scoop:** Route for any team you want at this baseball-themed bar who doesn't pledge loyalty to any particular team. **Happy Hour:** Wednesday through Friday, 3-6 p.m.

THE BIG OWL TIKI BAR

🌱 🌊 🌟 **Where:** 3015 Kent Narrow Way South, Grasonville **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 410-827-6523 **Click:** thebigowl.com **Live Music:** Visit the website for a full list of live performers for the summer

BRIDGES RESTAURANT

🌱 🌊 🌟 **Where:** 321 Wells Cove Road, Grasonville **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-827-0282 **Click:** bridgesrestaurant.net **Can't Miss Dish:** White Sausage pizza **Parking Situation:** Bridges offers first come first serve complimentary slips for free for boats up to 65' in length, 20' in width, and 6' draft. Overnight slips are available for \$25.

DOC'S RIVERSIDE GRILLE

🌟 **Where:** 511 Chesterfield Avenue, Centerville **When:** lunch, dinner, late-night **Cost:** \$ **Call:** 410-758-1707 **Click:** docsriversidegrille.com **Live Music:** Doc's offers live music all summer! Be sure to check their website for a full schedule **Happy Hour:** 3:30 p.m. - 6:30 p.m. Monday through Friday



Red Eye's Dock Bar

DOCK HOUSE RESTAURANT

🌱 🌊 🌟 **Where:** 110 Piney Narrows Road, Chester **When:** lunch, dinner **Cost:** \$\$\$ **Call:** 443-446-4477 **Click:** dockhouserestaurant.com **Dock and Dine:** Enjoy a traffic free trip to Dock House with front row parking by taking the boat to dinner! Dock House offers complimentary docking with great views of Kent Narrows while you enjoy a meal or beverage at the bar.

FISHERMAN'S CRAB DECK / FISHERMAN'S INN

🌱 🌊 🌟 **Where:** 3116 Main Street, Grasonville **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-827-6666 (Crab Deck); 410-827-8807 (Inn) **Click:** crabdeck.com; fishermansinn.com **The Scoop:** The Crab Deck is exactly that; an expansive outdoor deck where crab picking is the calling card. Meanwhile the indoor Inn is finer dining in an

upscale atmosphere. **Can't Miss Drink:** Nauti Mermaid Seafood Market: When visiting Fisherman's Crab Deck visit the seafood market open daily from 9 a.m.-6 p.m. and 9 a.m.-5 p.m. on Sundays.

HARRIS CRAB HOUSE & SEAFOOD RESTAURANT

🌱 🌊 🌟 **Where:** 433 Kent Narrow Way North, Grasonville **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-827-9500 **Click:** harriscrabhouse.com **Community Contributor:** Harris Crab House is an admirably eco-friendly restaurant by working with Oyster Recovery Partnership, a non-profit dedicated to restoring oysters in the Chesapeake Bay.

THE JETTY

🌱 🌊 🌟 **Where:** 201 Wells Cove Road, Grasonville **When:** breakfast, lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-827-4959 **Click:** jettydockbar.com

The Scoop: Jump in the Jetty Bus which travels to and from Stevensville, Chester, Grasonville, Romancoke, and parts of Queenstown to join trivia night, karaoke, or any other of The Jetty's events. With a packed calendar, the Jetty is always the place to kick back with your Orange Crush **Happy Hour:** 3 p.m.-7 p.m. Monday through Fridays

LIBBEY'S COASTAL KITCHEN + COCKTAILS

🌱 🌊 🌟 **Where:** 357 Pier One Road, Stevensville **When:** lunch, dinner **Cost:** \$\$ **Call:** 410-604-0999 **Click:** libbeyscoastalkitchen.com **Locals Night:** Enjoy locals night every Wednesday with a 2-course prix fixe dinner for \$25 **Can't Miss Dish:** Corn & Crab dip

KNOXIE'S TABLE AT THE INN

🌱 🌊 🌟 **Where:** 180 Pier One Road, Stevensville **When:** dinner, weekend brunch **Cost:** \$\$ **Call:**

443-249-5777 **Click:** baybeachclub.com **The Scoop:** Located off the lobby of The Inn at Chesapeake Bay Beach Club is the warm, rustic farm to table, Knoxie's Table. The ingredients are from local farmers and watermen to make up classic dishes with a Chesapeake twist.

THE NARROWS

🌱 🌊 🌟 **Where:** 3023 Kent Narrow Way South, Grasonville **When:** lunch, dinner, Sunday brunch **Cost:** \$\$ **Call:** 410-827-8113 **Click:** thenarrows-restaurant.com **The Scoop:** Customers go crazy for The Narrows' award-winning crab cakes and cream of crab soup. If you can't make it to Grasonville, the restaurant will satisfy you craving by shipping both of them, along with their vegetable crab soup, overnight to anywhere in the U.S. **Happy Hour:** Sunday through Thursday, 3-6 p.m.

RED EYE'S DOCK BAR

🌊☀️🌟 **Where:** 428 Kent Narrow Way North, Grasonville **When:** lunch, dinner, late-night **Cost:** \$\$ **Call:** 410-827-3937 **Click:** redehyedb.com **The Scoop:** If you're looking for some live music, chill atmosphere, and somewhere to bring your best furry friend, look no further! Red Eye's has all of that, and then some. Choose from their large food and drink menu, sit back, and relax.

THE SANDBAR AT ROLPHS WHARF MARINA

🌊🌊🌊 **Where:** 1008 Rolphs Wharf Road, Chestertown **When:** lunch, dinner **Cost:** \$ **Call:** 410-778-6347 **Click:** rolphswharfmarina.com/the-sandbar **The Scoop:** The outdoor beach bar at Rolphs offers the opportunity to take your shoes off and feel the sand between your toes while drinking a cold beer or frozen margarita. And that view of the Chester River isn't too shabby either.

OUR FAVORITES

A list of destination-worthy restaurants that advertise on the pages of What's Up? Annapolis, What's Up? Eastern Shore, or What's Up? Central Maryland

BELLA ITALIA

Where: 609 Taylor Ave, Annapolis **When:** lunch, dinner **Cost:** \$ **Call:** 410-216-6072 **Click:** bellaitaliamd.com **Complete Family Meals:** Bella Italia offers a carry-out option of complete family meals for 2, 4,

or 6 people including a pasta dish of your choosing, house salad, and bread

CRAFTY CRAB

Where: 6800 Race Track Road, Bowie **When:** lunch, dinner **Cost:** \$\$ **Call:** 240-245-3715 **Click:** craftycrabrestaurant.com **Seafood Boil:** Build your own boil at Crafty Crab! Add your own spices, fix your spice level, and pick your proteins!

GALLIANO ITALIAN RESTAURANT

Where: 2630 Chapel Lake Drive, Gambrills **When:** Dinner **Cost:** \$\$ **Click:** gallianoitalian-restaurant.com **Call:** 410-721-5522 **Brick Oven Pizza:** Galliano has an extensive list of brick oven pizzas: meat lovers, wild mushroom, grandma, and so many more!

HARVEST THYME TAVERN

Where: 1251 West Central Ave, Davidsonville **When:** Dinner **Cost:** \$\$ **Call:** 443-203-6846 **Click:** harvestthymetavern.com **Happy Hour:** Tuesday through Friday, 4-7 p.m.; All day Sunday **Can't Miss App:** B.A.M. Meatball for 2

HUNAN L'ROSE

Where: 1131 Annapolis Road, Odenton **When:** lunch, dinner **Cost:** \$ **Call:** 410-672-2928 **Can't Miss Dish:** Sesame Chicken

LIME & SALT

Where: 8395 Piney Orchard Parkway, Odenton **When:** lunch, dinner **Cost:** \$\$ **Click:** Facebook **Call:** 410-874-6277 **Salsas:** All of Lime & Salt's salsas are made from fresh ingredients in

house. Be sure to check it out on your tacos, chips, quesadillas and more!

MAMMA ROMA

Where: 8743 Piney Orchard Parkway, Odenton **When:** lunch, dinner **Cost:** \$ **Click:** mammaromas.com **Call:** 410-695-0247 **The Scoop:** Our roots and recipes go back to the 1950's, when our family started a chain of restaurants, Mamma Lucia. Come in and join us for a meal at Mamma Roma, where we bring together our combined knowledge to provide you an unforgettable experience. Incredible food and unparalleled service from our family to yours, Mamma Roma.

MI LINDO CANCUN GRILL

Where: 2134 Forest Drive, Annapolis **When:** breakfast, lunch, dinner **Cost:** \$\$ **Click:** lindocancun-grill.com **Call:** 410-571-0500 **Happy Hour:** Monday through Thursday, 2-7 p.m. **Margarita Menu:** Looking for a crazy margarita menu? Get your tequila fix with one of Mi Lindo's 15+ margarita options. Ever wanted to try a berry margarita? Or pineapple marg?

RODIZIO GRILL

Where: 1079 Annapolis Mall Road, Annapolis **When:** dinner daily, and lunch on Saturdays **Cost:** \$\$\$ **Click:** rodiziogrill.com **Call:** 410-849-4444 **The Scoop:** Experi-

ence the authenticity of America's First Brazilian Steakhouse restaurant. As Ambassadors of Brazil, we welcome you to our home and invite you to celebrate the warmth, alegria, and abundance of Rodizio Grill's authentic Brazilian dining experience.

SEÑOR'S CHILE

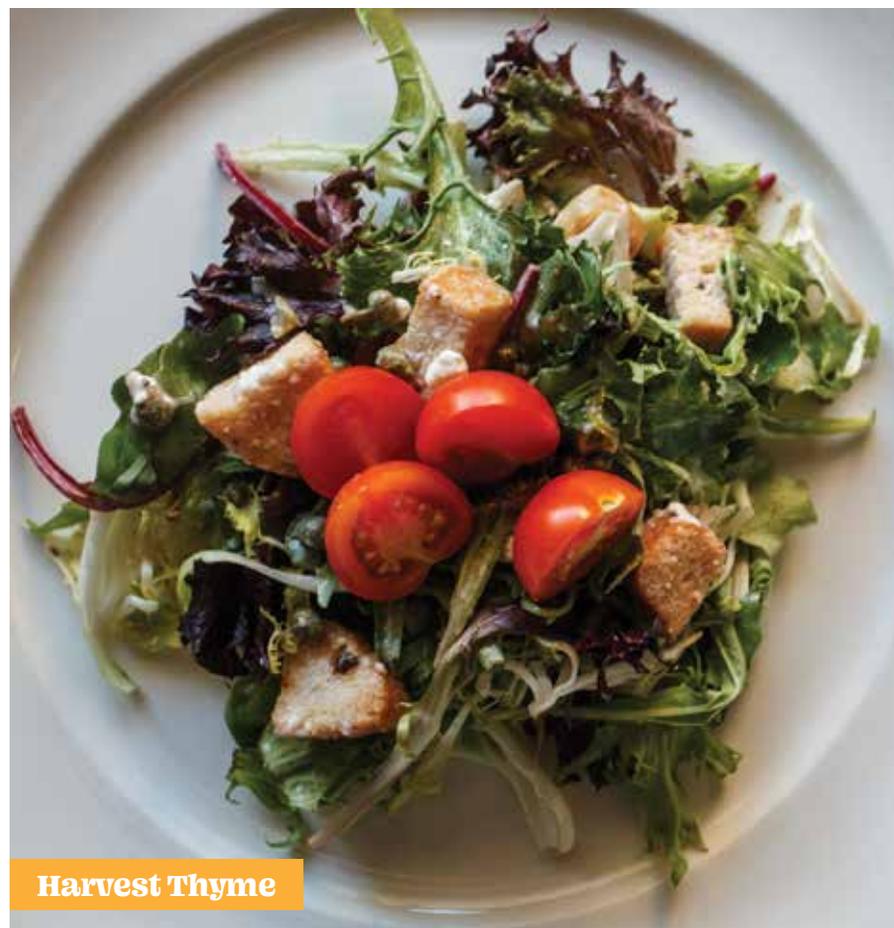
Where: 105 Mayo Road, Edgewater **When:** lunch, dinner **Cost:** \$\$ **Click:** senorschile.com **Call:** 410-216-2687 **The Scoop:** It's not just about food. It's about a satisfying meal prepared with only the freshest of ingredients, prepared by expert hands and served by charismatic people. That's a true authentic Mexican experience.

SEÑOR'S CHILE CAFÉ

Where: 594 Benfield Road, Severna Park **When:** lunch, dinner **Cost:** \$\$ **Click:** senorschile.com **Call:** 410-431-3000 **Something Sweet:** Stick around for dessert! Señor's Chile offers delicious churros to satisfy your sweet tooth, as well as other delectable sweets!

SEÑOR'S CHILE CANTINA

Where: 1264 Bay Dale Drive, Arnold **When:** lunch, dinner **Cost:** \$\$ **Click:** senorschile.com **Call:** 410-421-1010 **Catering:** Looking for a taco truck for your next event? Señor's Chile Cantina offers taco truck and fajita bars available for catering!



Harvest Thyme



THANK YOU TO ALL WHO HELPED MAKE OUR 13TH ANNUAL FASHION FOR A CAUSE A RECORD-BREAKING SUCCESS, RAISING NEARLY \$200,000 FOR OUR CHESAPEAKE KIDS PROGRAM.

WITH GRATITUDE TO ALL OUR GENEROUS SPONSORS, INCLUDING:

PRESENTING SPONSOR:

Porsche Annapolis

RED CARPET SPONSORS:

Sara Starry

The Wilburn Company

FASHIONISTA SPONSORS:

Charter Financial

Moran Insurance

The Murray McGehrin Group

Dr. Mairead O'Reilly

Tap 99

Bill and Laura Westervelt

SUPERMODEL SPONSORS:

#makingadifference Fund

Appliance Distributors Unlimited

Dr. Parabh Gill

HM2 Buck for Hope Foundation

M&T Bank

REJ Consulting



To see some of the looks by top Annapolis clothiers, scan the QR Code



Fast, smooth, and efficient... Your Key to a Successful Settlement



Andrew Cooch
Attorney



David Bowers
Attorney



M. Clare Schuller
Attorney



Casie Biller
Settlement Officer

Created in 1989, Progressive Title Corporation's continuing commitment to customer service has made us one of the most successful title companies in Maryland. As agents of Fidelity National Title Group and First American Title Insurance Company, two of the largest title insurance underwriters in the nation, we have the strength and experience to ensure that your clients are protected in the purchase or refinance of their home. At Progressive Title we pride ourselves in the care we take in each and every settlement. Our goal is to protect all interests in the transaction with quick, smooth and efficient settlements.

SERVICES:

- Fast, accurate, and efficient settlements
- Flexible hours and locations
- In-house attorneys
- Competitive rates – We will price-match almost any competitor
- In-house abstractor
- Available in all MD counties
- Title Insurance
Comprehensive coverage through top insurance companies

Arnold Station, Suite #212 • 1460 Ritchie Highway • Arnold, MD 21012
410-974-0670 • 800-870-1901 • www.progtitle.com



M A R Y L A N D

Real Estate

I N 2 0 2 3

Post-pandemic challenges remain, but opportunities are equally abundant to capitalize on the state's real estate market

By Lisa J. Gotto

If you've been paying attention to market indicators and casting a wary eye toward that all-important inflation index since the pandemic (and let's face it, who isn't?), you're probably shaking your head about the uncertainty of it all, especially if you are even remotely interested in buying or selling real estate. Will the Fed continue to raise interest rates to combat inflation? Will that affect how much of a house I can afford? Sound familiar?

For the following report we went straight to the experts in these matters. To provide a better understanding of the numbers, market indicators, and trends, we recently spoke with Yolanda Muckle, President of the Maryland Association of REALTORS for her take on everything real estate.

Fortunately, part of Muckle's role with the Association staff is to monitor the environment of the real estate market, determine where problems and opportunities are, and advocate on behalf of home buyers and sellers. So, whatever the market conditions, consumers' concerns are addressed, their interests are protected, and they understand the value of working with a REALTOR when looking for their next home.

We've also tapped the Institute for Luxury Home Marketing for the organization's market assessment, according to its *June 2023 Luxury Market Report*, the most recent available at press time. For 20 years, the Institute has served as the premier independent authority in training and designation for real estate agents working in the luxury residential market.



What Muckle and the Institute are seeing in the market state-wide and nationally are conditions that have been developing over some time. Interest rates and how they've affected inventory is only part of the story. Let's dive in...

By the Numbers

“As of the beginning of June, interest rates were standing around 6.79 percent. But one of the biggest things that affect the markets everywhere is the lack of inventory,” Muckle explains. “It’s really a basic supply and demand situation. There are fewer homes to buy, which means that more people are placing offers on the same house. I actually had a conversation with someone today... they had 42 offers on one listing.”

Just how low is inventory? According to the National Association of REALTORS 2023 State of Maryland Housing Report, over the last three years an industry condition known as “missing middle housing,” has increased from 88,000 missing units to its current number of 122,000 in 2023.



Inventory is low, the prices are higher. To date, they’ve not fallen in Maryland. You have a supply issue, yet prices are still increasing.”

“It is what we’ve seen in Maryland for many months,” Muckle says. “Of course, it was more frenzied during the pandemic. But even now, the inventory is low, the prices are higher. To date, they’ve not fallen in Maryland. You have a supply issue, yet prices are still increasing.”

The Institute confirms that increasing prices are not deterring buyers—demand within the luxury market remains strong and homes are selling. “Despite lingering uncertainty outside the luxury real estate market, the steadiness of prices, sales, and inventory levels have resulted in a consistent increase in the demand for luxury properties during the first five months of 2023,” states the Institute.

“The number of luxury properties sold has risen month over month since the start of 2023, aside from January, which did see a downturn in sales. Despite the slight plateau in April, May’s figures saw

a 33 percent increase in sales for single-family homes compared to April, and attached properties sales were 26 percent higher.”

For first-time home buyers, however, the market remains challenging. “It also shouts for the need of housing that we desperately lack here in Maryland; it’s considered missing middle housing,” Muckle says. “It’s kind of hard to find these days. Much of this is not new, it’s just that it’s not being built, it seems.” Muckle says, however, that at least from an inventory standpoint, the state of Maryland is clearly not alone.

Missing Middle Housing is a range of house-scale buildings with multiple units—compatible in scale and form with detached single-family homes—located in a walkable neighborhood.

SOURCE: [MISSINGMIDDLEHOUSING.COM](https://www.missingmiddlehousing.com)



“We recently attended the NAR (National Association of REALTORS) legislative meetings and conferences in D.C.,” Muckle says. “What’s happening in Maryland is happening, to an extent, everywhere. We had people from California to Guam to everywhere. This lack of inventory is everywhere.”

This has definitively created a seller's market according to the Institute, with a 37.01 percent sales ratio for single-family homes nationwide, which defines market speed and type according to previous month's sales versus current inventory. In the luxury space, the median luxury threshold price is defined as \$950,000 and, in May, the actual median luxury home sales price was \$1.388 million. Amazingly, luxury homes are selling for 99.8 percent of their list price. And of all luxury markets nationwide, two of the top four with the highest sales ratio are in Maryland (Howard County and Frederick County).

In terms of attached homes—which includes condominiums, townhomes, duplexes, etc. with a median threshold price of \$700,000—all four of the top markets in the United States are in DMV region (Howard County; Fairfax County, Virginia; Arlington and Alexandria, Virginia; and Montgomery County in Maryland). These properties are selling at an average of 99.75 percent of their list price.

Overall, single-family and attached homes are averaging only seven to 10 days on the market.



Lobbying & Legislation

Muckle is encouraged by what she says was recently brought to the floor during Maryland's last general assembly session to address and enhance opportunities related to inventory and affordability.

Top of the list was the concept of providing the ability to build Accessory Dwelling Units, or ADUs, on already existing property. What Muckle referred to as the Association's signature piece of legislation that they have been lobbying for in the last session would allow existing homeowners to build another separate or attached living unit onto a property they already own.

According to *LegiScan*, House Bill Number 239 and Senate Bill Number 392 establishes "... the Accessory Dwelling Unit Policy Task Force to survey and document a representative sampling of the variety of ordinances, laws, codes, and policies regarding the development and operation of accessory dwelling units in areas zoned for single-family residential use; and requiring the Task Force to report to the Governor and General Assembly on its activities on or before November 1, 2023, and its findings and recommendations on or before June 1, 2024."

"This provides occupancy for whomever...an aging parent, a young person just starting their career, or simply renting it out," says Muckle, who notes that the Maryland REALTORS will serve as a member of the task force. "Hopefully, that will help with the missing middle housing [issue]."



Another piece of legislation that Muckle says the REALTORS are pleased with is the passing of House Bill Number 98 and Senate Bill Number 403, which will reform the laws governing condominium insurance for the tax units.

Before this bill, according to Lisa May of the Maryland Association of REALTORS, State law did not differentiate between attached and detached condos in terms of what property insurance they needed to have. Now it does. So, if you live in an attached condo unit, nothing changes. You'll still have a master insurance policy that covers the shared walls, roof, hallways, and systems.

"However, if you are in a detached unit, your insurance will now resemble an HOA, where unit owners insure the unit (because it doesn't share those systems with other units), and the Association insures the common areas," May explains.

"This helps consumers who are comparing similar properties. It was hard to know that one had a low HOA fee and one had a high condo fee because of the differences in insurance coverage that was required. This allows them to compare like properties to like," May adds.

Muckle says another bill will address an increasingly troublesome practice of retaining buyer deposits after a real estate contract is canceled for substantive cause. Sometimes, situations can go awry because serious issues are discovered upon inspection causing the buyer to want to step back from the deal. Should a seller choose to delay signing off on a release form for the deposit, that can hold up that money and the buyer's ability to look for a more suitable property.

According to *LegiScan*, House Bill Number 1235 and Senate Bill Number 651 will seek to address this by "Requiring a real estate broker or an escrow agent, if a purchaser terminates a certain transaction under certain circumstances, to distribute trust money to the purchaser within 30 days after a certain written notice of the termination is sent; requiring a holder of trust money who makes a certain distribution to notify the seller and purchaser of the distribution within a certain period of time, subject to a certain exception; etc."

"If you have a seller who, for whatever reason, is not happy and refuses to sign, then my client has his money tied up in a contract that he can't use to move forward with another contract," explains Muckle, who adds that overall, the REALTORS were very pleased with the results of their lobbying efforts over the course of the last session.

"We appreciate the fact that the ADU task force bill passed and there will be a study, but we also need action now, not just studying. We actually need them to move forward."

Something Muckle surely will be keeping her eye on.

What Buyers and Sellers are Asking for Now

In other matters of real estate, Muckle says she is definitely observing new trends emerge out of the last several years of uncertainty due to COVID and all that came with it. One of them plays directly into the scarcity scenario.

"Fewer people are selling their houses," she says. "At one point, people were selling houses maybe every seven years. You have people now, 10, 15 years, they're still in the same house."

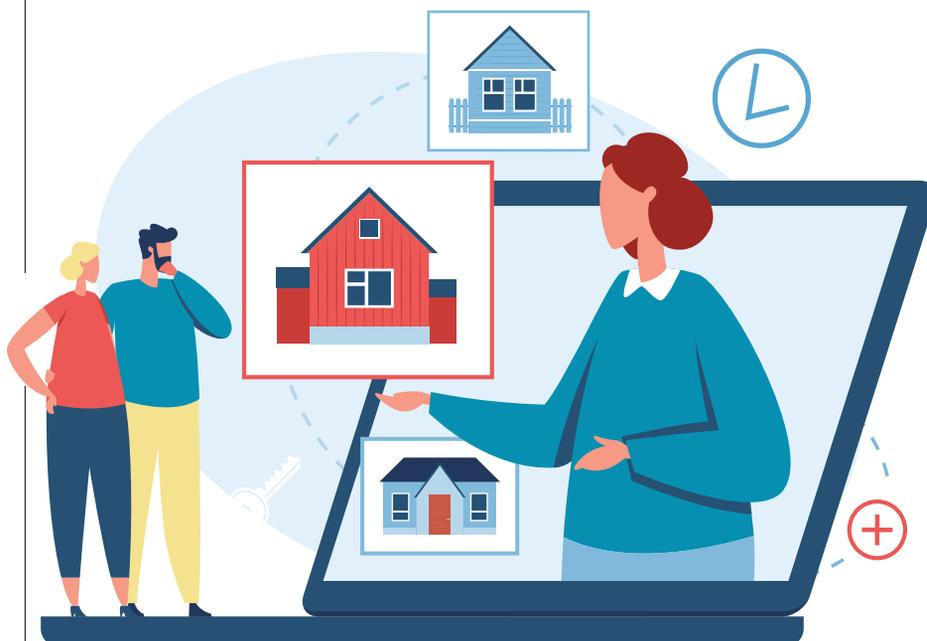
And if they are moving, Muckle says, they are asking for easy properties to manage. "People want to be able to travel now and not have to worry about what their property is going to look like when they get back." They are looking for homes with yards and landscapes that are maintained by someone else.

Another trend with benefits is moving to a well-executed community

when it comes to walkability, which not only saves money by saving on gas, but creates less of a carbon footprint. "I've noticed more and more people are asking for walkable communities in which they don't have to drive to get to a grocery store, or a restaurant, or whatever. Buyers are looking for those kinds of communities, where they literally don't have to get in a car to be a part of the neighborhood."

The Institute agrees, suggesting, "Smart technology and wellness amenities are certainly top favorites of the affluent homeowners, but today's buyer is also looking for the home that will fulfill their lifestyle decisions—this more than just the style of the home or its location, it is the experience offered by the property that will likely set it apart." Once a buyer finds a neighborhood that works, they want a house that works exceptionally well in terms of efficiency. Muckle says that clients prefer the benefits of energy-efficient homes.

The Institute confirms consumer gravitation toward efficiency and sustainability: "Net-zero interior



design and architecture are not new; still, there is not only a growing demand from affluent homeowners but a drive that is being taken up by builders, developers, and designers.”

“From energy-efficient equipment and features such as water purification systems and ambient heating and cooling systems, use of floor-to-ceiling windows to capture the natural light (as well as views), saltwater pools that require less chlorine to electric car charging stations, these are just a few of the expectations of luxury buyers in today’s market.”

When it comes to design and layout, it was thought the pandemic might have us turning back to more traditional floorplans, but Muckle says she isn’t seeing that change yet.

“I have clients who still want the open floor plan, where they can have an open kitchen, and be able to have conversations with guests and that sort of thing. Then have, let’s say—a deck. And rooftops are really big now, too! I have clients who [are saying], ‘You know what? I don’t need to have a big yard. And if I’m getting a townhome, if I can have a rooftop [deck], I can entertain.’ Those are really, really big [points] for anybody building [or selling] that type of space.”



“Today’s buyer is also looking for the home that will fulfill their lifestyle decisions—this more than just the style of the home or its location, it is the experience offered by the property that will likely set it apart.”

According to the Institute, “The post-pandemic frame of mind has filtered into everyday surroundings to capture peace, a sense of well-being, warmth, and wellness. Overall expect to see a renewal of bright, bold, and inspiring interiors. Plus, organic and sustainable design is gaining more traction. These may not be new concepts, but the passion for creating a natural and healthy space is certainly a growing trend.”

And maybe in that regard we can end on the positive note of believing that the State’s real estate outlook is looking positive.

One thing is certain from this discussion—Muckle, her fellow

REALTORS, and the Institute for Luxury Home Marketing are working hard and thinking innovatively to problem-solve and advocate on behalf of their constituents.

The current upside, Muckle says, is that while inventory is low, prices are still increasing, so those who are able to let go of a property, are in the sweet spot.

“If you’re looking to sell, you still have buyers who are willing to purchase. Think about it. Interest rates are higher than they’ve really been for years. Yet, you still have people buying, and the prices are still going up. It’s still a great time to sell if that’s what you’re looking to do.”



LEADING REAL ESTATE & HOME PROFESSIONALS



Q: I've seen national news stories of prices falling, should I wait to buy?

A: While it's true that portions of the country have experienced falling prices, that's not true everywhere. Just like there isn't one national weather forecast, there is not one national real estate market. Real estate is local and even within local

markets, there are micro pockets that can have even wider differences. If you look at just Anne Arundel County for the first six months of 2022 versus 2023, you will find that the average price was \$532K in 2022 with 36 days on the market and a selling price 102.1% of the original asking price. 2023 is \$561K with 32 days on market and 100.3% selling price. If you're curious about your specific needs, ask a professional.

Dominic Cantalupo
Branch Manager, Crofton/Bowie Office
Long and Foster Real Estate, Inc.



Q: My husband and I bought our house before the wedding, is there a benefit to retitling our real estate?

A: Yes, owning a property as husband and wife (tenants by the entirety) creates certain creditor protections that Tenancies in Common and Joint Tenancies don't have. The

ownership does not automatically change when you get married, you will need to record a new deed to get the benefits.

As always, consult with your attorney and tax advisor whenever changing ownership of your assets.

Feel free to reach out for a quick conversation about your real estate needs with an experienced Real Estate Attorney.

Call Cooch, Bowers & Schuller to discuss in more depth. 410-974-1900.

M. Clare Schuller, Esq.
Progressive Title / Cooch, Bowers & Schuller



Q: How do you handle and resolve any potential issues or complications that may arise during the sale?

A: No matter who your agent is, where your home is located, or what the local market conditions currently are, you can be sure that unexpected hiccups will arise. While experience matters, every transaction is unique and will require different

approaches. Staying informed about the local real estate market, new regulations, and the state of the economy helps us anticipate potential complications and ways to address them. Collaborating with other professionals in the industry, including but not limited to, lenders, home inspectors, title companies, contractors, allows us to leverage their expertise to arrive at quicker resolutions. Years of negotiation experience helps us put our clients' interests above all else while coming to a mutually acceptable solution for all parties. Most importantly, remaining calm, positive, and professional allows us to keep our emotions in check, so we are confident in every choice we make.

Jack Papaleonti, GRI/Realtor®
The Anchor Team of Academy Realty



Q: My present interest rate is low, why would I want to move now and pay a higher rate?

A: There are many reasons why you would do that. Home sales have slowed down making the possibility of getting that dream home more of a possibility. It may be advantageous to pay a higher payment now to obtain

the home you want and reap the benefits later. Rates are cyclical and refinancing down the road is always possible. Plus, most people move from pain to pleasure, so your move will probably put you in an area or home with a better chance of appreciation. The longer you wait to get there, the larger the gap between what you have and what you want can widen making the leap more difficult or impossible.

Dominic Cantalupo
Branch Manager, Crofton/Bowie Office
Long and Foster Real Estate, Inc.

LEADING
REAL ESTATE
& HOME
PROFESSIONALS



Joni Jones



Zack Papaleonti



Jessica Manning



Ginnie Henry



Kathy Whitlock



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



The Anchor Team of Academy Realty

Experience matters! Introducing the Anchor Team led by Jack Papaleonti GRI, who brings years of experience and a team mentality to real estate. There are so many obstacles and challenges that come up during a real estate transaction. An agent has to be in several places at once, so having a team that is always there pays off. With over 65 years of combined experience, we have extensive experience with waterfront homes, historic homes, condos, COOPs, investment properties, retirement homes, condemned homes, foreclosures, bank owned homes, and commercial real estate, as well as dealing with homeowner's associations, well and septic properties, and more.

Buying or selling a home is one of the biggest financial and personal decisions for anyone, whether for personal usage or investment. Academy Realty is an organization you can trust that brings a team of experience with integrity and commitment to get the deal done right. At Academy Realty we also offer special incentives for first responders, teachers and veterans when using our service. Part of our mission is to give back to our community and support those that dedicate their lives to the betterment of our communities. Contact us to preview waterfront homes from Anchor Time, or to preview homes in Historic Annapolis or Heritage Harbour from our street legal jazzy golf cart to experience home buying at a whole new level!





Jess Young Team



Jess Young-Stewart is the founder of the Jess Young Team of RE/MAX Executive. Jess is passionate about serving members of the community. Real estate has been the perfect way for Jess to combine her passion for business with her love of serving others.

In 2016 Jess founded the Jess Young Team. This team is a boutique real estate group of highly motivated individuals from many backgrounds including former military, government, and the business world. The entire team is committed to community and service. Our mission is to MAKE HOME HAPPEN, one client at a time, by providing members of our community a superior end-to-end real estate experience. We know knowledge is power and it's our mission to educate all on the home buying process, advocate fiercely for our clients and guide through service. We accomplish this through our deep market knowledge, steadfast customer service and engagement of technology. If you are upsizing, downsizing, combining generations or investing, the Jess Young Team is here to serve.



Jess Young Team
Re/Max Executive
8432 Veterans Hwy
Millersville MD 21108
443-274-1938
jessyoungrealestate.com



1556 Rutland Way
Hanover, MD
\$500,000



490 Bottesford Ct
Severna Park, MD
\$469,000



1847 Foxwood Cir
Bowie, MD
Under Contract \$465,000



Vaneska Adams

Born and raised in Maryland, Vaneska has an intimate knowledge of the area, with over 20 years working locally as well as in Washington D.C. and Baltimore. Prior to entering the real estate industry, she worked in sales and marketing and gained expertise in market research, social media, and customer relationship management on behalf of her clients. She has leveraged those skills into a successful career in residential sales. Vaneska believes real estate is about developing relationships and is passionate about helping her clients. After gaining a thorough understanding of their priorities, she develops a comprehensive marketing plan that focuses on the unique needs and goals and partners with her clients every step of the way—whether it's finding a home in a certain school district, finding a good mortgage broker, or even recommending home improvement contractors. She is fluent in English and Spanish and lives in Crofton with her husband, 3 kids, and rescue cat. She enjoys gardening, trying out local restaurants, is actively involved in the local community, and strongly believes in giving back to local businesses.

Vaneska Adams, SRS

eXp Realty, Maryland
Cell: 410-989-5220
Office: 888-860-7369
vaneskaadams.exprealty.com
8115 Maple Lawn Blvd, Suite 350
Fulton, MD 20759



Odenton, MD
\$390,000



Odenton, MD
\$277,000



Laurel, MD
\$447,000



Arnold, MD
\$1,800,000

MONTESSORI INTERNATIONAL

Capital Gazette
BEST OF ✓
ANNE ARUNDEL
2·0·2·3
WINNER

Voted Best Montessori School for 10th Year in a Row!
Voted Best Lower Private School

Capital Gazette
BEST OF ✓
ANNE ARUNDEL
2·0·2·3
WINNER

Celebrating 38 years of Teaching Children to Shine



- ★ 18 months through 6th grade
- ★ Education, Not Just Daycare
 - ★ Gifted Teachers & Staff
 - ★ Extended Day Available
 - ★ Safe, Secure & Nurturing
 - ★ Spanish & Music
- ★ Happy, Engaged Children



Located at the base of B&A Trail, 1641 N Winchester Road, Annapolis, MD 21409
410-757-7789 • www.montessoriinternational.org



ANNE ARUNDEL COUNTY
PUBLIC LIBRARY



ACHIEVE MORE WITH THE LIBRARY!

- **FREE ONLINE TUTORING**
- **SAT PREP**
- **LANGUAGE LEARNING WITH ROSETTA STONE AND MANGO**
- **EBOOKS, EAUDIOBOOKS AND EMAGAZINES**
- **DATABASES FOR PROJECTS AND HOMEWORK**



aacpl.net/homework

ACCEPTING APPLICATIONS

Apply today at www.Pallottihs.org



ST. VINCENT PALLOTTI
HIGH SCHOOL

113 ST. MARY'S PLACE | LAUREL, MD 20707
301-725-3228 | ADMISSIONS@PALLOTTIHS.ORG

Limited seats remain for 2023-2024!

Count your child among successful generations of Slade students. We are so proud of our Class of 2023! Go forth to know, love, and be disciples of Christ!



Serving Pre-K2 – 8th Grade

Waitlists for the 2023-2024 school year have formed in some grades. Call to schedule your personalized tour today!

Monsignor Slade Catholic School

Located near the intersection of Route 100 and I-97

410-766-7130

120 Dorsey Rd., Glen Burnie, MD

OCC #40328



ARCHBISHOP SPALDING HIGH SCHOOL

- OVER 55 YEARS OF CATHOLIC EDUCATION
- 26 AP CLASSES
- INTERNATIONAL BACCALAUREATE WORLD SCHOOL
- PROJECT LEAD THE WAY/
PATHWAY TO ENGINEERING
- 30 ATHLETIC TEAMS
- OVER 40 CLUBS AND ORGANIZATIONS



— ARCHBISHOPSPALDING.ORG —

For parents and students, researching and visiting schools or colleges can be life-changing experiences. Gaining first-person perspective, on-site optics, and meeting the administrations of potential schools are instrumental to making one of life's most important decisions—choosing the right school. This guide provides tips for navigating your school search, as well as a comprehensive list of regional schools, colleges, and learning centers offering open house, campus tours, virtual seminars, and programs for all ages.

If you're considering school visitations this fall, or in the near future, here are several tips and considerations when planning.

1 MAKE A LIST AND MAP THE SCHOOLS OUT. Before the application process begins, curate a list of all potential schools, research them, and narrow them down. Once you have reduced your list to the top contenders, it's time to start planning your campus visits. Ideally, you'll want to visit every school you are strongly considering, so map out each school and plan accordingly.

2 ORDER MATTERS. Try to visit your top school(s) last. As you visit more campuses, you'll start to get a better idea of your likes and dislikes. Throughout the process, you will gain a better sense of questions to ask and places on campus you want to see and you will know what to look for by then.

3 TIMING IS CRUCIAL. Plan your visit while school is, hopefully, in session. Observing student life will give you an authentic view of the school and will (hopefully) help you envision yourself as a student there.

4 EXPLORE ON YOUR OWN. The official campus tour will highlight the school's best features, so make sure to spend extra time exploring parts of campus that weren't shown on your tour. This will be the best time to observe students, check out any departments you're interested in, or sit in on a class or lecture.

5 TALK TO CURRENT STUDENTS. It's your tour guide's job to give the best impression possible of their school, making them a biased source. While the information your guide gives you is crucial, you may want to secure a more candid impression by talking to current students. Ask students anything that wasn't covered on the tour: What is student life like? Is it easy to meet and make friends? Is there a lot of diversity on campus? Is it difficult to adjust?

6 DOCUMENT EVERY VISIT. If you plan to visit several schools, make sure to document each visit. Take pictures, jot down some notes, or record a voice memo to highlight your favorite—or least favorite—aspects of each school. Going on several tours within a short period of time can be chaotic, so this will help you separate and compare each visit.

7 KEEP AN OPEN MIND. Your priorities during your initial school search may completely shift once you start touring, so remain openminded. Walk onto every campus with a positive attitude and save your judgments until the end of the tour.

The following list of regional schools, colleges, and learning centers advertise within the What's Up? Media family of publications. Please consider calling them directly to confirm open house dates, visitation guidance, and program availability. Schools are listed alphabetically.



PRIVATE SCHOOLS

Annapolis Area Christian School—Lower

Annapolis Campus – 710 Ridgely Avenue, Annapolis; Severn Campus – 61 Gambrills Road, Severn; 410-846-3504; 410-846-3505; aacsonline.org; AACCS is an accredited K-12 private, co-ed, school with four campuses in AA County. We provide an excellent, distinctively Christian education. Lower school parent preview days from 9 to 10:30 a.m. on September 27th, October 20th, and November 16th at the Severn location and October 3rd, November 2nd, and December 1st at the Annapolis location.

Annapolis Area Christian School – Middle

716 Bestgate Road, Annapolis; 410-846-3506; aacsonline.org; AACCS is an accredited K-12 private, co-ed, school with four campuses in AA County. We provide an excellent, distinctively Christian education. Discover AACCS is on January 30th, 2024 from 7 to 8 p.m. Visit days are on October 12th and December 7th from 9 a.m. to noon.

Annapolis Area Christian School – Upper

109 Burns Crossing Road, Severn; 410-846-3507; aacsonline.org; AACCS is an accredited

K-12 private, co-ed, school with four campuses in AA County. We provide an excellent, distinctively Christian education. Discover AACCS is on October 17th, 7 to 8 p.m. Visit days on October 23rd, December 4th, and January 24th from 9 a.m. to noon.

Archbishop Spalding High School

8080 New Cut Road, Severn; 410-969-9105; archbishopspalding.org; Spalding is a coed, college preparatory school that serves students in the greater Annapolis and Baltimore areas. It is a Diocesan school of the Archdiocese of Baltimore. Open House set for October 29th from 12 to 2 p.m. Students can register online to schedule Shadow Days.

Calvert Hall

8102 La Salle Road, Baltimore; 410-825-4266; calverthall.com; Calvert Hall is an independent, all-boys Lasallian Catholic college preparatory high school attracting students from more than 100 zip codes. Calvert Hall's Open House will take place on Saturday, November 11. Registration is required. Cardinal for a Day visits begin October 1 and run through December.

Divine Mercy Academy

8513 St. Jane Drive, Pasadena; 410-705-0778; divinemercury.md; Divine Mercy Academy is an independent private day school in the Catholic

tradition for children in Kindergarten through 8th grade. Shadow days available. Open House is scheduled for November 16th at 6:30 p.m.

Elizabeth Seton High School

537 Emerson Street, Bladensburg; 301-864-4532; setonhs.org; At Seton, our students take center stage and occupy every role. An all-girls school provides an environment where female students can express themselves freely, and develop higher cognitive skills, increased self-confidence, and broader interests. Open House is set for November 5th, Roadrunner for a day is on September 13th & 28th, October 12th & 25th, and Coffee & Conversation is on September 18th and October 16th.

Glenelg Country School

12793 Folly Quarter Road, Ellicott City; 410-531-8600; glenelg.org; Glenelg Country School cultivates a community that stimulates students to realize their highest potential. Outstanding academic and enrichment opportunities nurture a passion for lifelong learning, personal integrity, and respect for others. Discovery Days scheduled for 10/20, 11/7, 12/6, 1/9, 2/21, and 4/11. Private family tours and virtual introductions are also available.

Holy Trinity: An Episcopal School

13106 Annapolis Road, Bowie (Primary School); 11902 Daisy Lane, Glenn Dale (Daisy Lane School & High School Prep); 301-262-5355 or 301-464-3215; htrinity.org; Holy Trinity features the Primary School campus for grades 1-4, while The Daisy Lane School and High School Prep campus houses preschool and kindergarten and grades 5-8. Open House is set for October 20th from 9:30 to 11:30 a.m. and February 10th from 9:30 to 11:30 a.m.

Indian Creek School

1130 Anne Chambers Way, Crownsville; 410-849-5151; indiancreekschool.org; Indian Creek is a co-educational, college preparatory independent school located on a 114-acre campus in Crownsville. Students in Pre-K3 through grade 12 receive a vibrant educational experience based on excellent academics steeped in strong student-teacher connections. Open house dates: 10/10 (Middle & Upper school students admission tours begin), 10/16 (Shadow visits begin), 11/2 and 12/14 from 6 to 7:30 p.m. for the Upper School, 11/9 from 9 to 10:30 a.m. for the Lower School, and 11/14 from 9 to 10:30 a.m. to the Middle School.

Kent School

6788 Wilkins Lane, Chestertown; 410-778-4100; kentschool.org; Kent School is a regional,

independent day school serving students from Pre-Kindergarten through 8th grade. Contact the school directly for your individual tour.

Key School

534 Hillsmere Drive, Annapolis; 410-263-9231; keyschool.org; Key School is a coeducational, progressive, college-preparatory day school with a picturesque 15-acre campus located in Hillsmere Shores and a 70-acre athletic park located in Annapolis Roads. Information Sessions are scheduled for October 16th from 9:00 to 9:45 with an optional tour from 9:45 to 10:30 a.m. for the lower school and October 24th from 6:30 to 7:30 p.m. for the upper school. The first school open house is November 4th from 9 to 10:30 a.m. and the middle school open house will be the same day from 10 a.m. to noon.

Maryvale Preparatory School

11300 Falls Road, Lutherville; 410-252-3366; maryvale.com; As a school, we are steadfast in our goal to prepare girls to be the next generation of leaders for a new world. Our size, resources, commitment to innovation and highly personalized partnership with each student and parent in the Maryvale community allow us to continue to deliver on this goal now and in the future. Meet Maryvale on October 19th and November 9th from 8:30 to 10 a.m.



More than a School.

Key is renowned for its rigorous academic program, which emphasizes inquiry-based learning, interdisciplinary studies, and produces unparalleled student outcomes.

But Key is more than just a school.

It's a diverse community where students are transformed through authentic connections with their teachers and peers. It's a training ground for winning athletic teams and talented artists. It's a safe space where students take risks, self-advocate, and grow into ethical citizens and exceptional leaders.

Key School is one of the most sought-after college preparatory programs in Maryland because we are more than a school.

Experience the Key difference for yourself!



VISIT KEY SCHOOL!



Come see for yourself what makes Key School one of the most sought-after educations in Maryland. Schedule a private weekday campus tour or attend one of our fall admission events.

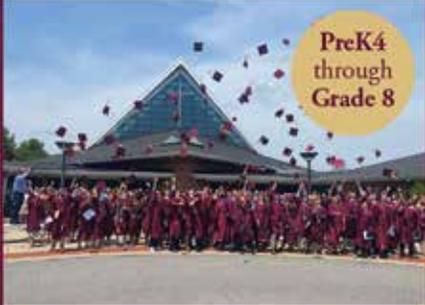


- #1 Private School in Anne Arundel County
- #5 K-12 Private School in Maryland

INTEGRITY + INITIATIVE + INCLUSION



SCHOOL OF THE
INCARNATION



PreK4
through
Grade 8

Helping students grow in knowledge and faith

Applications for the 2024-2025
school year open on
October 1, 2023

410-519-2285

2601 SYMPHONY LANE • GAMBRIILLS, MD 21054

WWW.SCHOOL.OFTHEINCARNATION.ORG



ST. MARTIN'S *-in-the-field*
EPISCOPAL SCHOOL

Open House

Wednesday, October 18, 2023
10:00 am - 12:00 pm

Visit us and
experience
our engaging
learning
environment
and our
inclusive
Episcopal
community.



An independent school in Severna Park, MD
Preschool · Elementary School · Middle School

TO REGISTER: stmartinsmd.org · 410.647.7055



Discover Severn at Our Fall Admission Open Houses



Lower School Open House

Preschool - Grade 5

October 4, 2023

Chesapeake Campus

1185 Baltimore Annapolis Blvd.
Arnold, MD 21012

Upper School Open House

Grades 6-12

October 19, 2023

Teel Campus

201 Water St.
Severna Park, MD 21146



To register for an Open House, visit
severnschool.com/admission

ELIZABETH SETON HIGH SCHOOL
GIRLS ARE THE FUTURE AND
HER FUTURE IS NOW



EDUCATING THE NEXT GENERATION OF WOMEN LEADERS



SETONHS.ORG

PURPOSE.
EMPATHY.
CHARACTER.

Here, some lessons
last forever.



Open House

Friday, October 20, 2023

9:30-11:30 a.m.

Register at htrinity.org/admissions

PS-8 Glenn Dale & Bowie HTrinity.org 301-262-5355

CALVERT HALL



29 AP Courses

45 Honors Courses

90+ Academic Electives

40 Athletic Teams

60+ Clubs and Activities

Scan to Discover
Your Path to The Hall





St. Timothy's School

8400 Greenspring Avenue, Stevenson; 410-486-7401; stt.org; An all-girls, episcopal boarding and day school for grades 9–12, offering the globally respected IB curriculum “in a community of inquiry, creativity, and kindness.” Contact school directly for guidance on visitations, tours, etc.

St. Vincent Pallotti High School

113 St. Mary's Place, Laurel; 301-725-3228; pallottihs.org; St. Vincent Pallotti High School is a college preparatory school in the Archdiocese of Washington, and serves students from Anne Arundel, Howard, Montgomery, and Prince George's counties. Contact school directly for guidance on visitations, tours, etc.

Ss. Constantine & Helen Preschool

2747 Riva Road, Annapolis; 410-573-2078; sschool.org; SSCH provides comprehensive, hands-on curriculums that inspire curiosity and exploration. Contact school for guidance.

Ss. Peter & Paul Elementary School

900 High Street, Easton; 410-822-2251; ssppeaston.org; Sts. Peter & Paul School is a college preparatory school, and is the only Catholic, PreK–12th grade school on the Eastern Shore. Open house events to be determined. Call school for details.

Ss. Peter & Paul High School

1212 S. Washington Street, Easton; 410-822-2275; ssppeaston.org; Sts. Peter & Paul School is a college preparatory school, and is the only Catholic, PreK–12th grade school on the Eastern Shore. Open house events to be determined. Call school for details.

School of the Incarnation

2601 Symphony Lane, Gambrills; 410-519-2285; schooloftheincarnation.org; Located on a 26-acre campus in central Anne Arundel County, School of the Incarnation is a coeducational school and operates under the Archdiocese of Baltimore. Contact school directly for guidance on visitations, tours, etc.

DISCOVER INDIAN CREEK!



Indian Creek is a premier independent school where kindness is currency, well-being is priority, and excellence in education is relentlessly pursued.

Schedule your visit to Indian Creek's beautiful 114-acre wooded campus, just minutes north of Annapolis:

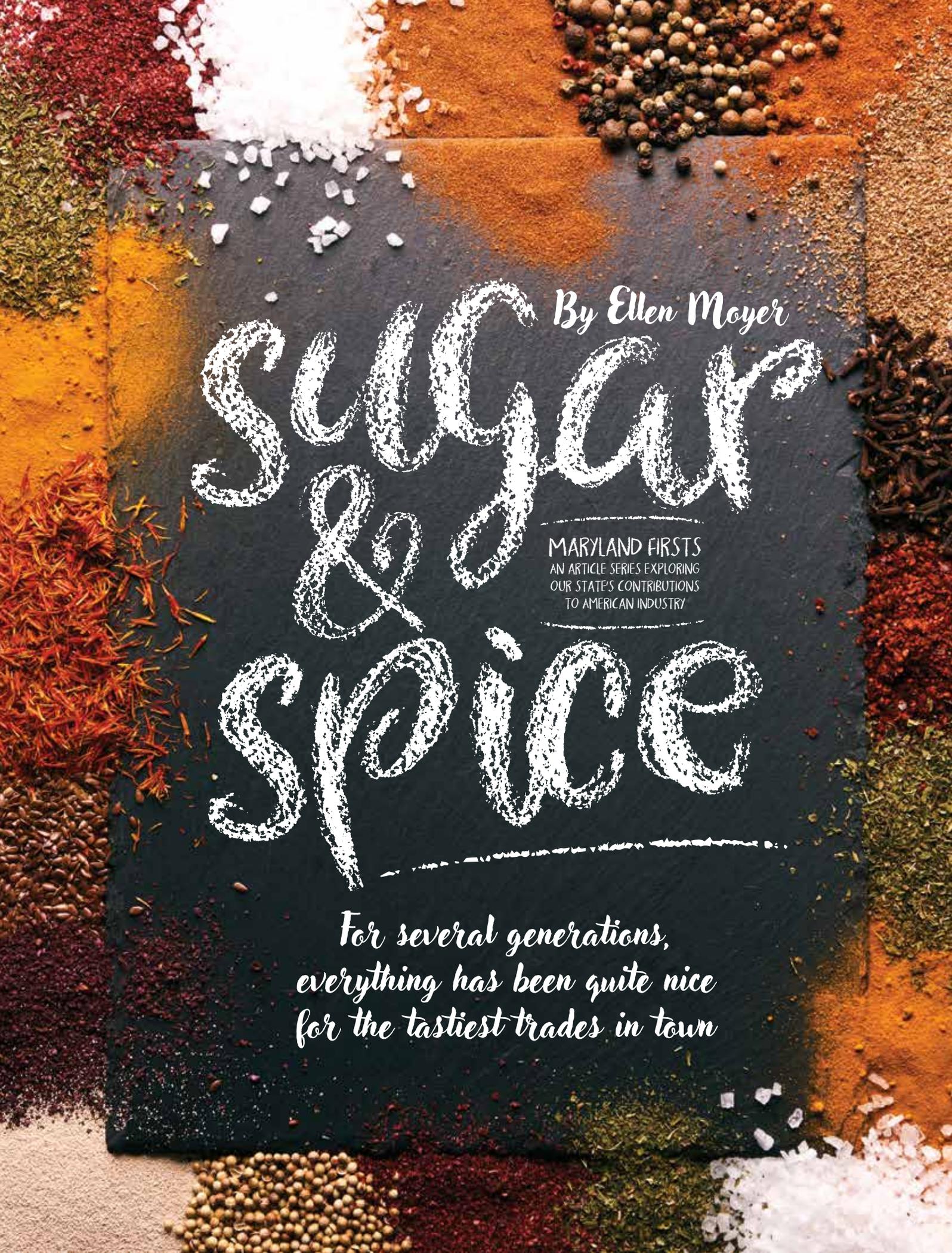
410-923-3660 • admission@indiancreekschool.org



INDIAN CREEK SCHOOL

Pre-Kindergarten 3 through Grade 12

indiancreekschool.org

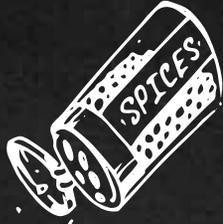


By Ellen Moyer

sugar & spice

MARYLAND FIRSTS
AN ARTICLE SERIES EXPLORING
OUR STATE'S CONTRIBUTIONS
TO AMERICAN INDUSTRY

*For several generations,
everything has been quite nice
for the tastiest trades in town*



THE SUGAR AND SPICE TRADES WERE ONCE THE WORLD'S MOST EXPANSIVE AND LUCRATIVE INDUSTRY. FOR 5000 YEARS IT DOMINATED ALL VENTURES. ALONG THE SILK ROAD TO INDIA AND THE MIDDLE EAST, BLACK PEPPER, CINNAMON, GINGER, NUTMEG, AND CARDAMOM FOUND A HOME. BUT IT WAS BY SEA THAT THE TRADE PROSPERED, ULTIMATELY BRINGING PROFOUND SOCIAL, EMOTIONAL, AND ECONOMIC IMPACT TO EUROPE. OVER THE COURSE OF ITS HISTORY, THE INDUSTRIES, WITH THE POWER OF PEPPER, CANE, AND CINNAMON, WOULD ESTABLISH NEW EMPIRES AND FIND NEW CONTINENTS. IT DEFINED WHAT IT MEANT TO BE WEALTHY AND POWERFUL. IT CHANGED THE BLAND, MONOTONOUS DIETS OF THE WELL-OFF, AND EVENTUALLY THE WORLD POPULOUS.



McCormick & Company's global headquarters in Hunt Valley, Maryland. The company moved from its downtown Baltimore location in 1970, and in 2018 unveiled a new, state-of-the-art facility. Photos courtesy McCormick & Company.

McCormick's Roots

The industry would come to Baltimore much later. In 1889, a 25-year-old Baltimorean named Willoughby McCormick began a startup business in his one-room basement. He had some flavoring extracts, but most of his extracts were fruit syrups and root beer—not spices at all. With three assistants he sold his products door-to-door and within a year of making profits, was able to move to larger quarters. In 1896, the commitment to spices was made when he bought the F.G. Emmett Spice Company of Philadelphia.

Today, McCormick & Company is a Fortune 500 company with \$5.6 billion dollars in revenue and stock that sells at about \$87 per share. It has the largest spice producing facility on the planet, a 320,000-square foot campus in Baltimore County's Hunt Valley.

Before it's move from the City of Baltimore, the nine-story national headquarters and manufacturing center built in 1921 enthused and relaxed the public with spicy odors wafting across the Inner Harbor. The roaring '20s was an age of optimism and prosperity. And then McCormick the leader died in 1932 and in the Depression, the company lost its way.

His nephew Charles McCormick, who was Johns Hopkins educated, would rescue the company. A man who understood human nature and respected people, the younger McCormick believed a company was nothing without an engaged workforce. He raised salaries



by 10 percent, reduced work hours from 56 to 45 per week, instituted profit sharing, and began a series of junior boards that became a multiple management style—a Baltimore first that was eventually adopted by other corporations nationally and abroad. Within the first five years of this leadership style, McCormick instituted 2,000 ideas for improvement recommended by the junior boards. The model continues today.

Along the way McCormick of the Inner Harbor introduced several industry firsts. They were the first to introduce gauze covered tea bags, for example. Generations later, the company became the first to build an AI system to analyze decades of data to build new flavor combinations—the resulting platform “ONE” launched in 2019.

Driven by a strategy for growth of acquisition, joint ventures, and as a supplier to food corporations such as McDonalds, McCormick & Company would own brands in 170 countries including popular names like French’s, Lawry’s, Zatarain’s, Cattlemen’s BBQ Sauce, and dozens more, including Maryland’s distinctive yellow and blue can of spice, Old Bay, purchased in 1990.

Iconic Old Bay

Created in Baltimore, Old Bay was founded in 1939 by Gustav Brunn, a Jewish refugee who owned a spice company in Germany. Arrested during the Nazis Kristallnacht, Brunn was shipped to Buchenwald Concentration Camp. Within several weeks and a hefty sum of money, he was released and immediately shipped to America, specifically Baltimore, with his wife, two children, and a spice grinder.

He was denied employment by McCormick, so he founded the Baltimore Spice Company and created the secret formula for Old Bay seasoning, specifically for seafood, and marketed it to the businesses that lined the Harbor. Originally named “Delicious Brand Shrimp and Crab Seasoning,” it was rebranded Old Bay after the Chesapeake’s Old Bay Steamer Line. Today, Old Bay is used on Utz crab chips, “Crabby Bo” covers the lips of a glass of National Bohemian beer, and Flying Dog brewery has a summer ale, Dead Rise, made with Old Bay. It is so popular that Old Bay hot sauce for the Super Bowl sold out in 40 minutes. So did Pepperidge Farms’ Old Bay Goldfish Crackers. True Temper Sports Company released a lacrosse stick with Old Bay decals. Currently they too are sold out.



Baltimore Steam Packet Company (Old Bay Line) photo distributed by Old Bay Line as a souvenir. The steamer line was the inspiration for the naming of Old Bay seasoning.

McCormick’s departure from Baltimore’s Inner Harbor in 1970 signaled a change coming to American industry within Baltimore. Attracted by the nation’s deepest harbor and modern railroad system, industrial manufacturing giants has long flocked to the harbor, especially in the 19th century. Proctor and Gamble, Pepsi, Western Electric, Allied Chemical, and steel mills in Sparrows Point called Baltimore home. Eventually, new inventions in building infrastructure and a need for more space were making old centers of commerce obsolete. Blue collar jobs and the workingman’s paradise were being replaced by white collar business. Today, only one major manufacturing business remains in Baltimore’s Inner Harbor, Domino Sugar.



Old Bay seasoning has developed into a full line of products produced by McCormick. Photo courtesy McCormick & Company.

Sweet As Domino Sugar

It is a virtual newcomer, opening in 1922, but its 120- by 70-foot neon sign erected in 1951 proclaims this manufacturing plant is here to stay. Domino is the second largest sugar refinery in the USA, producing 6.5 million pounds of raw sugar cane each day. It is the only refinery that produces sugar in retail size plastic tubs and distributes 350 billion single serving packets per year. On certain days, the smell of crème brûlée wafts around Locust Point.

Baltimore's harbor was once home to six different sugar and molasses refineries during the boom years 1865 to 1873. Molasses is made from the "white gold" sugar cane industry and was introduced to America and Louisiana by Christopher Columbus in 1493 during his spice trade route of discovery. But a downturn in molasses demand doomed Baltimore's numerous refineries.

Domino, allured by the harbor's big ships capable of carrying huge amounts of cane and a rail transportation network that supported shipping sugar across the country, set down new roots. Domino, founded in 1901, is said to take its name from the sugar cubes that looked like the tiles of the popular turn of the century game.

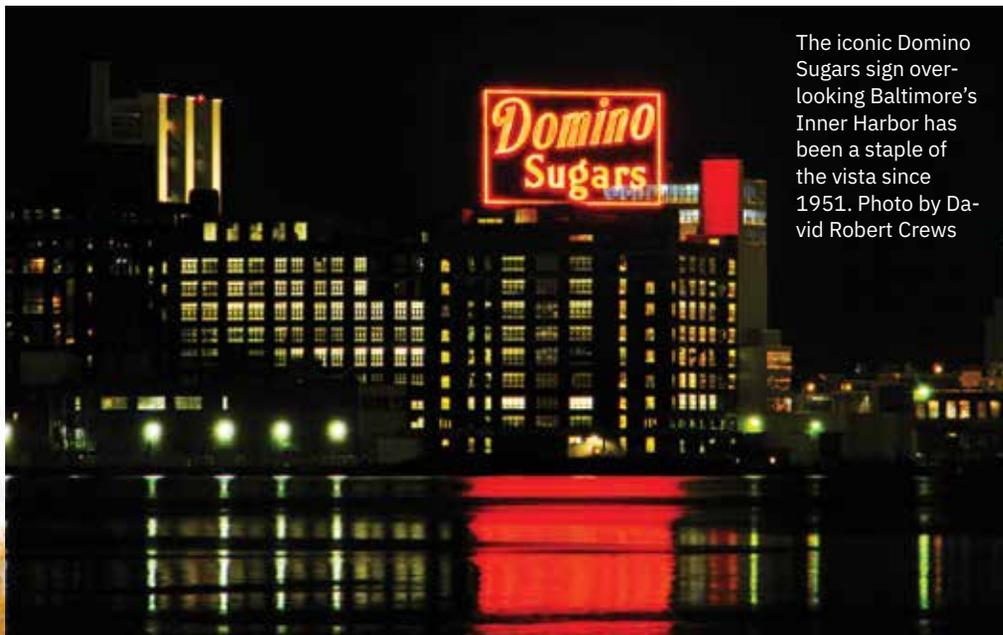
In 1922, its new building in Baltimore was hailed as "a monument of state of the art modern industrial design." The building remains unchanged and is on the National Register of Historic Places. In the 20th century, women—the primary cooks of the house—were early marketing targets. Radio adds proclaimed, "keep your man peppy with lots of sugar energy" and "mother is interested in quality. She selects 100 percent pure Domino sugar." Promoting tours of the noisy conveyer belt plants, Domino opined "our doors are open...and you will be welcome, especially the housewives of Baltimore."

But it is Domino's willingness to innovate that continues to rank it among the largest sugar companies in the world. Sugar is an international, volatile business dependent on government support and price controls. Peter O'Malley of American Sugar Refining, Inc. represents the industry, and identifies the company's sustainable and community innovations which include the use of solar panels, storm water controls, and support of oyster sanctuaries to clean our water. "Dominos is a good neighbor and good steward of its history and its environment," he says. With 500 employees, Domino continues the blue collar, hardworking reputation and legacy Baltimore is known for.

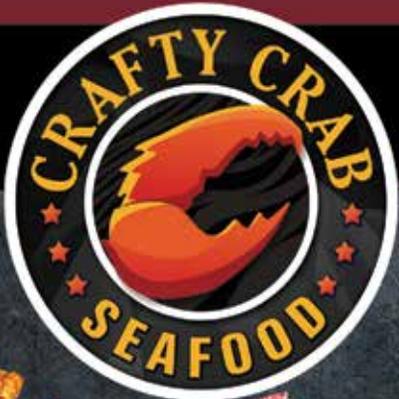
Today, the grand neon sign remains a fixture over the Inner Harbor. Recently restored with LED lights and reinstalled on Domino's 100th birthday celebration, the red sign is so big that a tractor trailer could drive through the letter O. It is visible across the harbor, the Patapsco River, and continues to capture our attention.

Author Laura Lippman attributes her lead character, Tess Monaghan, in her book *The Sugar House*, with this thought as she views the harbor...

"If she were God, that was where she would make her home. Atop a neon sign overlooking Baltimore, guarding a mountain of sugar."



The iconic Domino Sugars sign overlooking Baltimore's Inner Harbor has been a staple of the vista since 1951. Photo by David Robert Crews




Prepare your tastebuds.

BOWIE, MD
 6800 Race Track Rd • Bowie, MD 20715 • (240) 245-3715
 Dine-In Sun-Thurs 12:00pm-9:00pm, Fri-Sat 12:00pm-10:00pm
www.craftycrabrestaurant.com




MARYLAND HALL
education

2023 Fall Classes
 Now Open for Registration!



ART DANCE MUSIC THEATRE

ENROLL TODAY
 MARYLANDHALL.ORG
 801 Chase Street - Annapolis, MD 21401

THE EXPERIENCE YOU'VE BEEN WAITING FOR.

Adults 21+ will be able to purchase cannabis from a licensed dispensary starting July 1, 2023. Ask for Curio at your local dispensary.




Curio Chews
 Curio Chews are the right combination of cannabis oil and high-quality ingredients to provide a convenient and enjoyable way to help take the edge off. With a wide range of dosage and flavor options available, you can find the experience that is right for you.

CURIO
 WELLNESS

Scan for more information on this product and more.



*For use only by qualifying patients or consumers at least 21 years old.



LONG[®] FENCE

GET THE BACKYARD OF YOUR

Dreams

Wood Fencing • Privacy Fencing • Chain Link • Aluminum & Vinyl Fencing • Ornamental Iron Fencing
Wood Decks • Composite & Vinyl Decks • Screened Porches • Sunrooms • Gazebos
Handrails • Security & Storm Doors • Automated Gate Systems • Patios & Pavers
Awnings • Pergolas & Trellises • Tennis Courts • And Much More!

**SUMMER
SAVINGS!**

20%^{OFF} DECKS & PAVERS^{*}

Expires: 9/30/23

*Example retail purchase price of \$5,975 would be \$4,780 a savings of \$1,195 on LONG[®] DECKS. Residential installed sales only.
Not valid on previous orders or in combination with other offers or discounts. Some exclusions and surcharges may apply.

INSTALLATION • REPAIR • MAINTENANCE • LICENSED/BONDED/INSURED • FREE ESTIMATES • MAJOR CREDIT CARDS ACCEPTED

1-888-460-5664 | LONGFENCE.COM

MHIC#9615 / WVR#13002 / CICHIC#013490A / DC#2116 / PAR#070063 LONG[®] FENCE ©2023.

Home & Design

64 WHILE THE SUN SETS OVER THE SEVERN | 73 MAKE THOSE BEAUTIES LAST
77 UPDATED CUSTOM COASTAL | 81 A WATERFRONT TRIFECTA



Thinking of a Real Estate Career?

Long and Foster has been an institution since 1968 and built on a culture of Trust, Family and Excellence

We offer both In-Person and Virtual pre-licensing classes geared towards helping you pass the state exam the first time.

Post License Training - This is just a sample of what we offer

- Launch I - New Agent program
- Launch II - New Agent program
- Getting to Gold - Mentoring Program
- Success Path Tools Training
- Specialty Classes
- Tips from the Top
- Book Club
- Core Services Training



Dominic Cantalupo

Manager, Associate Broker

Crofton/Bowie Tri-County Office

Office: (410) 721-1500 | Cell: (410) 963-5466

Dominic.Cantalupo@LNF.com



Training magazine, the leading publication for training and development professionals, has named Long & Foster Real Estate Inc. as one of the world's top training companies for 2023—the Training APEX Awards. Long & Foster not only ranked among some of the industry's top companies, but also the only residential real estate brokerage featured in this year's awards.

MARIA LOPES

FULL SERVICE REAL ESTATE PROFESSIONAL
Specialist in Residential and Commercial Sales

Leasing • Luxury homes
Short sales • Foreclosures

Experience assisting buyers through home renovations and 203k projects

(c) 240.423.8510 | (o) 410.721.1500 (e)
MARIA.LOPES@LnF.com (w)
longandfoster.com/MariaLopes

REALTOR[®] Licensed in DC & MD
LONG & FOSTER REAL ESTATE

MARISA FERREIRA

Office: (410) 721-1500 Cell: (202) 836-0827
Marisa.Ferreira@LongandFoster.com

Se Habla Espanol | Falamos Portugues

Scan me

LONG & FOSTER[®] REAL ESTATE CROFTON/BOWIE



Top 1% Realtors[®] Nationwide

Call Me To See What Anne Arundel County Has To Offer!!!

BILL FRANKLIN

Let Bill's Success Work for You!

- Resales
- New Home Construction
- Investment Properties
- Nationwide Relocation
- \$700+ Million Lifetime Sales
- Master's Club Member
- Long & Foster's Hall of Fame
- PGCAR's Hall of Fame

"I sell more because I do more"



www.BillFranklin.net

(O) 410-451-6205 | (C) 301-346-5690 | Bill.Franklin@LNF.com

Lock, Shop & Home

Submit your loan application & lock in your interest rate!

Searching for a new home often takes time, and unpredictable interest rates can add stress to the home buying process while you shop. **We may be able to help!**



LOCK

Complete your loan application and **LOCK** in your interest rate.¹ A property address is **not** required.



SHOP

Then, **SHOP** for a home with a **Buyer Advantage²** Commitment Letter signed by our underwriter.³



HOME

With most of the financing process complete, focus on your move and getting into your new **HOME**.

Ask me about our **\$1,000 Second Opinion³** offer!



Ryan M. Fuhrman
Mortgage Consultant
NMLS#: 450398
Cell: (240) 432-8513
Email: Ryan.Fuhrman@phmloans.com
Web: RyanFuhrman.phmloans.com

PROSPERITY
HOME MORTGAGE, LLC[®]

1. Interest rate lock available up to 90 days. Longer lock periods may be available. Additional fees may apply for longer lock periods. Lock, Shop & Home program is not available for loans, reverse, or nonrecourse loan programs. 2. Buyer Advantage² is not a final loan approval. A Commitment Letter is based on information and documentation provided by you and a review of your credit report. The interest rate and type of mortgage used to approve you for a specified loan amount is subject to change, which may also change the terms of approval. If the interest rate used for credit approval has changed, you may need to re-qualify. Information provided by you is subject to review and all other loan conditions must be met. After you have chosen a home and your offer has been accepted, final loan approval will be contingent upon obtaining an acceptable appraisal and title commitment. Additional documentation may be required. 3. Some restrictions apply. Not all borrowers will qualify. All final mortgage products are provided by Prosperity Home Mortgage, LLC. 800.775.2747. Prosperity Home Mortgage, LLC products may not be available in all areas. Not all borrowers will qualify. Licensed by the Department of Financial Protection and Innovation under the California Residential Mortgage Lending Act, issued by the California State Bank Commissioner, Massachusetts Mortgage Lender License #L15144. Governed by the NJ Department of Banking and Insurance. Also licensed in AL, AR, AZ, CA, CO, CT, DC, FL, GA, HI, IL, IN, KS, KY, LA, MD, ME, MI, MN, MO, MS, MT, NE, NH, NJ, NY, OH, OK, OR, PA, RI, SC, SD, TN, TX, UT, VA, VT, WA, WI, WV and WY. NMLS # 725464. NMLS Consumer Access at <http://info.nmls.org/consumers> #0252 Prosperity Home Mortgage, LLC. All Rights Reserved. 08/23 ©MCC 2017. Expires 02/21.



Kia Nickens-Hutchins

Office - 410-721-1500
Cell - 301-789-7095
KiaSellsHomes@LNE.com
LongAndFoster.com/KiaHutchins

ASK ME ABOUT
SPECIAL LOANS
FOR OUR
FRONT LINE
HEROES



Need help buying or selling?



Call me
JACQUELINE REYES
301.938.4438
Jacqueline.Reyes@LNE.com



For the Love of Home

Amy Zwinge

Amy Zwinge, Realtor
The Bill Franklin Group
Office - 410-721-1500 or Cell 301-848-0240
Amy.zwinge@LNF.com | LongandFoster.com/AmyZwinge
Crofton/Bowie Tri-County Sales
2191 Defense Hwy. • Crofton, MD 21114



LONG & FOSTER
REAL ESTATE

Celine Meyong Krishack

REALTOR[®]

Whether you're buying or selling,
I'm here to help you through every
step of the process.

CONTACT INFO

(C) (240) 254-0333 | (W) (410) 721-1500
Celine.Meyong-Krishack@LNF.com
www.longandfoster.com/CelineMeyongKrishack





While the Sun Sets, the Over Severn

BY **LISA J. GOTTO**
PHOTOGRAPHY BY
MATTHEW DANDY

TURNING PROPERTY POTENTIAL INTO PRACTICAL BEAUTY



It's

a classic and highly-relatable Chesapeake Bay area challenge: Once purchased, how do you take a much older waterfront home built before a substantive era of innovations in construction practices and materials, and make it a model of functional modernity and the ultimate familial haven and retreat?

While the simplistic response might be to create a great team and renovate it, P.J. Mueller, President of Mueller Homes, took that sentiment to the next level when referring to this month's feature home in Severna Park.

"We are very fortunate to work with a lot of great teams that include the client, the architect, the interior designer, and our talents as a builder to create a one-of-kind, hand-crafted piece of artwork that our clients ultimately get to enjoy with friends and family for years to come," Mueller says.



Indeed, quite the team was assembled by the homeowners to bring their forever, dream home to fruition. At the forefront of that team was P.J. Mueller and his crew at Mueller Homes, who credits the highly creative architectural strategy created by Stephanie Cook of Speight Studio Architects in Annapolis with maximizing the main home's original footprint to provide a free-flowing transitional space requested by the new homeowners.



Finishing that space with layers of interior details would become the responsibility of Melissa McLay of Melissa McLay Interiors, and other custom subcontractors, such as Kitchen Encounters' Krissy Klingenberger, both of Annapolis.

Although the homeowner describes the property as a perfect fit for him and his wife, the original home on that property, built in 1953, had been added on to and updated in various ways over the years before they purchased it in 2017.



Project & Promise

“We just fell in love with the site and the character of the neighborhood, and the fact that it had multiple houses and outbuildings, was something we were looking for,” the homeowner says.

The couple have five grown children and two grandchildren who love to visit, so they imagined the property and its structures for the potential but understood the work that would need to get done.

“The whole place was a project,” explains the homeowner, who remarked that the main house had probably been added on to three or four times, and that it was relatively obvious where those additions were.

Fortunately, the couple was able to live in a small guest cottage on the property during parts of their residential integration project, that all-in-all took five years to complete.



Mueller’s team would come into the mix a few years after the purchase and after a second-floor carriage house suitable for a small family was completed above the garage. Exacting floorplans for a first floor do-over were first created by Cook, and the couple chose Mueller Homes to execute those plans.

While the property was superbly well perched above Severn River, the main home lacked the flow and layout required to really take advantage of that elevation with its smaller, choppier rooms, and an ill-placed, three-season structure that offered little to no views at all.

“There was a dilapidated screened-in porch that was blocking [the view],” Mueller explains. “Cook did a nice open-concept addition where the screened-in porch was in play and basically opened up the livable space where everybody congregates [in] the kitchen to a new family room that now gets an almost 180-degree view of the Severn River.”

The new plan provided a seamless approach that would integrate all the previous additions and updates into one cohesive look, and check off the homeowners’ biggest box on the wish list, bringing the outdoors in.

“For us, feeling like we are always outside, was something that we were looking for,” says the homeowner.





To address the sense of openness the couple required, Cook's family room plan included a 14-foot cathedral ceiling and two walls of windows to create that 180-degree view of the river.

This clearly was a job for Mueller's in-house millwork team who used a combination of wood treatments; shiplap for the ceiling and poplar for the beams employed in a scissor-truss pattern to dramatic effect.

An additional ceiling beam wrapped in cedar was employed so a wall could be taken down to expand the kitchen and have it flow into the adjacent family room. The result is a totally re-imaged space accented with luxe custom cabinetry and exceptional finishes which transitions into the home's re-positioned laundry room, pantry, and powder room.

To complement this part of the renovation on the outside, Mueller suggested adding an Old-World brick treatment to the exterior where the screened-in porch had been. This brick treatment was extended to the foundational areas of the home, as well, lending texture and depth, and further addressing the homeowners' request to unify the overall look of the home's exterior.

Back inside, it was McLay's turn to take all the incredible new space the couple would have and turn it into an environment that would convey an elevated seaside cottage aesthetic. McLay explains how a trip to the Washington Design Center helped additional interior inspiration.

"We spotted a rug sample that they loved, and it ended up being the jumping off point for their family room design," McLay says.

To this McLay added an exceptional pair of chairs with a chunky, rope-like texture from John Himmel and accented them with sea-worthy blue and green fabric toss pillows from Kravet.

Pattern and texture would go on to play a leading role throughout this space and further into the kitchen, laundry room, pantry, and powder room.





“Varying the scale of patterns helps ensure it will not overwhelm the senses,” McLay says. “We did this from space to space (larger fish pattern in bathroom versus a smaller geometric in the laundry room) but also within a space by varying the scale of patterns on pillows, wallcoverings, and window treatments.”

Further enhancing the kitchen’s custom cabinetry and gleaming counters, is a combination of stylish pendant lighting from Visual Comfort, and bar-





stools from Vanguard, customized with leather seats and woven fabric backs accented with large brass nail detail. Above the range is a backsplash made of marble mosaic by Atlas Marble & Tile in Arnold.

Transitioning from the incredible wide-planked white oak hardwoods of the open-plan living space into the pantry, is a rustic brick walk laid in a herringbone pattern. It's another small detail that speaks volumes about the effects texture and pattern can add to a well-executed design scheme.

Once all the bells, whistles, and details were completed on the residence's first floor renovation, it only made sense to the homeowners to keep a good thing going. So, the team went back to the drawing board to put the same quality workmanship and care to use, re-imagining some rooms on the upper floor, which included the primary bedroom and bath, and a to-die-for home office with a miles-long view of the Severn.

This would lead to the final steps in wholesale property integration project that the couple had imagined.

But For the Trees

Although the footprint would remain the same with the property eventually offering more than 7,000 square-feet of living space, some tricky maneuvers would be required to create the ultimate outdoor personal paradise the couple was envisioning.

In addition to a variety of sumptuous, mature trees, such as 100-year-old oaks, a majestic magnolia, and a weeping willow—a huge selling point for the homeowner—the property came complete with a pergola





Thoughtful use of the acre-and-a-half-lot, that includes a pier where the couple can dock their boat, was critically important so those gorgeous trees could take center stage and the homeowner could flex his gardening muscles, as well.

As it stands today, the property has now cashed in on that all-important potential, and has become every bit the airy, stately, peaceful family homestead that the couple imagined.

“I think stately is a good word because of the trees,” remarked the homeowner. “They make you feel like this place has been here forever.”



that was hosting a wondrous winding Wisteria vine robust with purple flowering blooms. It unfortunately, would need to be moved some eight feet south, according to the homeowner, to accommodate where some new foundation would need to be located.

According to the homeowner, an avid gardener, there were some really shaky moments associated with relocating the vine around the new pergola.

“When they first moved it, all the leaves dropped off and we thought, ‘Oh, no’, but then two weeks later, we saw sprouts again, and within two to three months, it was totally covered [with blooms] again,” he says.

With the re-bloomed pergola now in place, the homeowners could focus their attention on the exterior landscape and more specifically, visually integrating the pathways between the main house, the guest cottage, the pool house, and the outdoor living area.

To do this, the couple again turned to the versatility of brick to pull together the transitioning spaces by using a system of walkways installed by Edgewater’s Landscape Design Center.





HIRING A CONTRACTOR?

WE CAN MATCH YOU WITH A TRUSTWORTHY AND LOCAL PROFESSIONAL

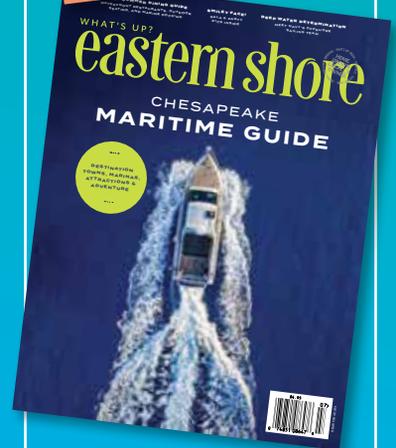
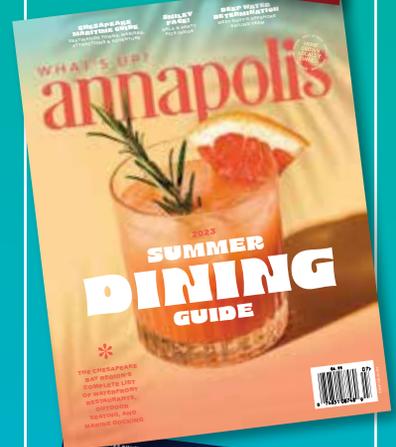


EXPERIENCE THE **REGAL PAINT CENTERS** DIFFERENCE



[RegalPaintCenters.com/Find-A-Painter](https://www.RegalPaintCenters.com/Find-A-Painter)

ADVERTISE WITH US TODAY!



CONTACT:

alyons@whatsupmag.com



Make Those Beauties Last

PRESERVING YOUR GARDEN'S BLOOMS

By Janice F. Booth

We're all enjoying the glorious blooms of summer—blue and lavender multi-flora hydrangea, orange and yellow zinnias, creamy Magnolia blossoms, rosy cone flowers, and ubiquitous Black-Eyed Susans. Perhaps you even have floribunda or knock-out roses in coral, white, and pink. Soon we'll all enjoy sedum, in their subtle hues, blue and purple asters, elegant, purple spiked Agastache, and delicate pink and white statice adding to our gardens' lush color bouquet.

How about preserving these beauties so they can be enjoyed during winter? There are four simple and common methods of preserving blooms. You might try several approaches; see which method gives your flowers the look you're after for dried arrangements. With a bit of planning and some simple materials, it's possible to preserve some of

those beauties, retaining most or all of their color and grace. Even if the first few attempts disappoint, don't give up. You'll soon figure out just the technique that works for you and your garden's blooms.

The four techniques are: (1) oven drying, using a microwave or traditional oven, (2) air drying, (3) drying using sand or rice, and (4) pressed drying, using heavy books.

*Before we get into the techniques for drying flowers, consider how you'll **collect your specimens**. Think of the drying of blossoms as an ongoing project. As blooms reach their peak, cut and dry them. You might do a few flowers every week, or even more often when your garden is at its showiest. ➔*

1. MICROWAVE OR OVEN DRYING:

You'll need silica gel crystals (available at craft stores) for the microwave method.

1. Line a microwave-safe container with silica gel crystals to a depth of 1-inch. **2.** Carefully remove the flowers from their stems and set each flower into the silica gel crystals so the petals do not touch one-another. **3.** Gently pour silica gel crystals over the blooms until they're covered. **4.** At a LOW power setting, microwave the dish of blooms (uncovered) for 2-5 minutes. (Check occasionally to see if the flowers seem dry.) **5.** Remove the container from the microwave and cover, leaving a space for moisture to escape. After 24 hours, uncover container and remove gel crystals by gently brushing blooms. (An old makeup brush works well.) **6.** Spray dried flowers with crafter's acrylic or hairspray and attach flowers to wire "stems." **OVEN METHOD:** **1.** Preheat oven to 200F. **2.** Arrange blossoms (foliage removed) on cookie sheet lined with parchment. **3.** Bake for 8 hours, uncovered, with the oven door cracked to release moisture. **4.** Allow flowers to cool on cookie sheet before handling.



2. AIR DRYING:

This is a lovely method if you like an antique look—works best for bouquets and nosegays.

1. Gather your flowers—lavender, statice, lilies, roses, and leave at least a 6" stem on each bloom. Strip the stems of leaves. (The leaves won't dry properly.) **2.** Tie stems together in the arrangements you desire. Use twine or rubber bands; ribbons can be added later. **3.** For 2-3 weeks, hang the drying clusters upside down in a well-ventilated area, out of reach of children and pets. Avoid areas where direct sunlight might fade the flowers. **4.** When thoroughly dry, take down the bouquets, spray with acrylic or hair spray, and decorate with ribbons or arrange in baskets and bowls.



3. DRYING IN SAND OR RICE:

This method is inexpensive and uses non-toxic material. These materials are heavy, so use only with sturdy blooms.

1. Collect your flowers and remove foliage. **2.** Gather sturdy boxes with lids—shoe boxes work well, and lots of clean sand or rice. **3.** Layer the bottom of the box with a half-inch of sand or rice and arrange blossoms, with or without stems, in the box so the flowers do not touch. **4.** Slowly and carefully pour sand or rice over and around each flower, being careful to get in between petals, until the flowers are completely covered. Close the box lid tightly. **5.** Leave covered 2-3 weeks before removing sand or rice carefully from around the dried blooms. Brush gently with soft bristles to remove remaining crystals or kernels. (Spraying blooms with preservative is an option.)



4. PRESSED DRYING:

This traditional method of preserving flowers was popular in the Victorian age. It's still romantic to find an antique bloom pressed between the pages of a favorite novel or collection of poetry.

1. Gather a few heavy books or a flower press if you have access to one. You'll also need heavy paper such as watercolor paper or card stock and sheets of parchment. **2.** Gather the blooms you want to preserve. They will be flattened, so keep that in mind when selecting the flowers. **3.** Open a book and place a piece of heavy paper on the page, then a piece of parchment. **4.** Arrange the flowers, face down, on the parchment, then cover the flowers with another piece of parchment and, finally, another absorbent paper. (You'll have four layers of paper.) **5.** Close the book and pile on several more heavy volumes. (Rely on your own judgement as to the weight you'll need.) **6.** After 3-4 weeks, you can remove the weight and see the antique-looking flowers on the page. You may want to leave them in the book, but remove all but one sheet of parchment, to protect the book's page. If you remove the flowers from the book, you'll need to decide on some other flat surface to store or display the blooms—perhaps in a shadow-box frame or on a side table under a sheet of glass.

Whatever you choose to do with your summer garden's beauties—arrangements in vases, wreathes, gift decorations, nosegays, you'll be reminded of the beauty of your garden throughout the winter months until the garden comes to life again.





Where Beauty Meets Protection

Your home deserves a beautiful exterior that will give it lasting protection.

- ROOFING
- SIDING
- WINDOWS
- GUTTERS

CALL FOR A FREE ESTIMATE!

410.519.1900

fichtnerexteriors.com

What's Up? Winners
SINCE 2012





Updated Custom Coastal

By Lisa J. Gotto | Photography by Michele Sheiko

This like-new coastal style home in the Murray Hill section of Annapolis offers three floors of exquisitely updated living space, starting with a precious front porch outfitted with a white picket railing and new Trex floorboard decking.

Stepping across the threshold, one immediately notices a clean, crisp layout with rich, dark hardwood floors and many custom touches including plantation shutters, crown molding and an open floorplan that uses a glamorous custom wall of built-ins that melds the generous living and dining space with the kitchen.



This striking feature offers upper glass-front cabinetry and a large pass-through to the home's bright-white custom kitchen. This room offers the optimal combination of style and function with its contrasting, misty-blue center island with gleaming white quartz countertop, a famous maker gas range, and white, panel-front appliances and matching cabinetry. There's plenty of additional counter space, a sleek farmhouse sink, and a wine fridge located conveniently near the sliders that lead to the residence's back deck and yard.



Listing Agent: Georgie Berkinshaw; Coldwell Banker Realty; 3 Church Circle, Annapolis; m. 443-994-4456; o. 410-263-8686; gberkinshaw@cbmove.com; coldwellbankerhomes.com **Buyers' Agent:** Cheryl Neidecker; RE/MAX Realty Group; 6 Montgomery Village Avenue, Gaithersburg; m. 240-350-6524; o. 301-258-7757; homeswithcheryl@yahoo.com; remax.com



Lawn and Pest Services

ON THE GREEN^{INC.}

You're unique, and your lawn care should be too!



Primary Structure Built: 2001
Sold For: \$1,298,000
Original List Price: \$1,198,000
Bedrooms: 4
Baths: 2 Full, 1 Half
Living Space: 2,300 Sq. Ft.
Lot Size: .12 acres

The opposite side of the kitchen flows into a coastally casual family room with a cozy, gas fireplace and large, bow window that adds a wealth of natural light. A main level laundry room and brand-new powder room complete this floor.

All four of this home's bedrooms, including the primary suite are located on the upper level. The suite boasts a cathedral ceiling, large, sunny windows, another new bath with dual vanity with quartz countertops, and a large, glass walk-in shower with trending, over-sized tile treatment.

The home's lower level was recently expanded and updated to include a large, light and bright recreation and entertainment room with plenty of space for a home office, plus a separate workout room with sliding barndoor feature, and additional storage room.

Finally, a parking pad with enough space for two vehicles, makes this home within walking distance to the West Street Arts District, even more convenient and desirable.

- Aerating and Seeding
- Lawn Fertilizing
- Tree and Shrub Care
- Goose and Deer Control
- Mosquito and Tick Control
- Moisture Manager
- Flea-Ant-Tick Control
- Lawn Composting
- Home Pest Control
- Rodent Control
- Snake Removal

It's not too early to plan Fall Aerating and Seeding

\$29⁹⁹ First Application
Green Care Lawn Program

(Up to 8,000 sq. ft.) New Customers Only. With this coupon. Not valid with other offers or prior services. Expires 8/31/2023. www.OnTheGreenInc.com

Aeration & Seeding

Get 10% off Lawn Composting Service when combined with Fall Aeration and Seeding.

New Customers Only. With this coupon. Not valid with other offers or prior services. Expires 8/31/2023. www.OnTheGreenInc.com

\$29⁹⁹

Mosquito and Tick Control or any of our other pest control programs

(Up to 8,000 sq. ft.)

New Customers Only. With this coupon. Not valid with other offers or prior services. Expires 8/31/2023. www.OnTheGreenInc.com

410-695-0444 | www.OnTheGreenInc.com



MDA #29518 • MHIC #127182



GOOGLE GUARANTEED

HAGUE
Quality Water®
OF MARYLAND
A REFRESHING SOLUTION
HagueWaterofMD.com

WATER TREATMENT
PLUMBING
WATER COOLERS

FREE WATER ANALYSIS
Call (410) 757-2992



Do you know what's in your family's drinking water? Call the experts!

ADVERTISE
WITH US
TODAY!



CONTACT:

alyons@whatsupmag.com

HARDSCAPING & LANDSCAPING

Call now for your Free Estimate.



- Landscaping
- Walkways
- Retaining Walls
- Paver Driveways
- Pool Decks
- Patios
- Lighting
- Rain Gardens



Ciminelli's
Landscape Services, Inc.
Quality • Value • Responsive Service
Since 1991

410-741-9683 | www.ciminellislandscape.com

info@ciminellislandscape.com MHIC #120642 Licensed and Insured



A Waterfront Trifecta

By Lisa J. Gotto | Photography Michele Sheiko

Located in a highly-prized community on the Severn River in Severna Park, this 4,800-square-foot residence offers a superior waterfront location and plenty of room and amenities to enjoy it.

Built in 2012, this “Home of the Year” award-winner, has been impeccably maintained to provide a resort-like retreat for the modern-day, recreationally inclined family.

A refined, traditional exterior greets guests to a handsomely manicured lot with mature trees, a brick driveway, and a welcoming front porch with slate tile and stacked stone detail.



Primary Structure Built: 2012
Sold For: \$3,295,000
Original List Price: \$3,795,000
Bedrooms: 7
Baths: 5 Full, 1 Half
Living Space: 4,894 Sq. Ft.
Lot Size: .31 acres



Once inside the arched, double front door, the look of exceptional Brazilian hardwood cherry floors catches the eye, as does a wealth of natural light coming from the home's open plan living space with its oversized picture window to the Yantz Creek just ahead.

Along with the great view, the great room features many special touches including an elegant, coffered ceiling, a stacked stone gas fireplace with built-in bookshelves on either side, and a wet bar with wine fridge. This room offers a seamless flow to the kitchen with its classic, custom cabinetry of white wood with a contrasting, L-shaped center island that seats four. Additional details include sparkling granite countertops, a six-burner gas stove, and in-kitchen command station.

The dining area is located just off the kitchen and is framed with windows all around affording tranquil water views while dining. This open plan area is accented with step-out decking from the great room and dining room to an outdoor kitchen and dining area—the perfect spot for before-dinner, sunset cocktails on the water.



This main level offers a butler's pantry, a powder room, a guest bedroom with a full bath, and a sitting/reading room with calming water views.

The home's upper level offers a spacious primary suite with separate seating area with fireplace, and its own private, creek-side deck. A huge, *en suite* bath features a dual vanity, a large, glass enclosed shower with built-in bench, and a jetted, garden tub. There are additional bedrooms with shared baths and a laundry room on this floor.

Downstairs, the family can retreat to a well-equipped recreation room with full wet bar, card area, billiard room, and in-home theater. There is an additional guest bedroom with a water view and a full bath on this level, as well.

Outside, the family is just steps from 100 feet of waterfront shoreline with its private dock with four boat slips and five feet of mean low water.

"My clients were ecstatic to find the 'waterfront trifecta,' a home located in a great community, exceptional water frontage, and enough space to support their blended family," says Buyers' Agent, David Orso.

Listing Agents: Debbie Duffy & Sandra Libby; The Sandra K. Libby Group of Long and Foster Real Estate; 145 Main Street, Annapolis; o. 410-263-3400; debbie@sandraklibby.com | sandra.libby@sandraklibby.com; sandraklibby.com
Buyers' Agent: David Orso; Berkshire Hathaway HomeServices PenFed Realty; 8 Evergreen Road, Severna Park; m. 443-691-0838; o. 443-372-7171; david@davidorso.com; davidorso.com

New Interior Doors
Make a Big Difference!

Quick
 Installed in 4-hours or less

Easy
 No messy construction

Affordable
 For 1/2 the price with our Buy One Get One Free Sale

Many Styles To Select From

SALE!
 BUY ONE
 GET ONE
 FREE
 WITH ORDERS
 OF 6+ DOORS
 EXPIRES
 12/31/23

Schedule a Free Appointment
 (240) 698-3351

AN AUTHORIZED DEALER OF
ONE DAY
 DOORS & CLOSETS.

ONE DAY DOORS & CLOSETS BALTIMORE
 980 Mercantile Dr., Suite K
 Hanover, MD 21076
Onedaybaltimore.com/promo3

*Promotions valid for select styles purchasing qualifying quantities of doors. Hardware, installation and paint sold separately. Estimate by showroom appointment only. Must present ad at time of estimate. May not be combined with other offers or discounts. Other restrictions apply, see store for details. Offer expires 12/31/23. One Day Doors & Closets authorized dealers are independently owned and operated.

BOWIE SIDING & ROOFING

We make homes beautiful and energy efficient

Proverbs 11:30

Family Owned & Christian Business Serving the Baltimore/Washington Suburbs for 52 years
 Quality Materials
 15 Year Workmanship Guarantee

TAMKO
 BUILDING PRODUCTS

CELEBRATING 52 YEARS

Specializing In:
 Siding • Roofing • Windows/Doors • Painting • Decks • Drywall & Repairs
 Insulation • Trim/Gutters • Insurance Work • Kitchen & Bath

"We promise to listen to your needs, offer sound advice, answer all questions and provide a detailed written estimate for your consideration. No pressure, no games. Your satisfaction is our top priority." Rick and Jocelyn

410-721-4226
301-262-7855

www.BowieSidingRoofingAndWindows.net
 Licensed • Bonded • Insured MHIC #6540 • FREE Estimates

LAST DAYS OF
SUMMER AT **DAVID'S**
Natural Market

LOCAL Organic Produce Fresh from Local Farms

It's Back to School time! We are your headquarters for healthy choices!

A whole line of freezer items and bigger meat selection

Bulk foods • Gluten-free • Plant-Based Keto friendly • A wide selection of vitamins, herbs & other supplements

871 Annapolis Road (RT 175) Gambrills • 410.987.1533 • Columbia • 410.730.2304

BEST OF CENTRAL MARYLAND 2022

Mamma Roma
Italian Food with a Spirit

Indulge
 IN AUTHENTIC ITALIAN CUISINE!

TASTE WHY WE'RE VOTED THE BEST!

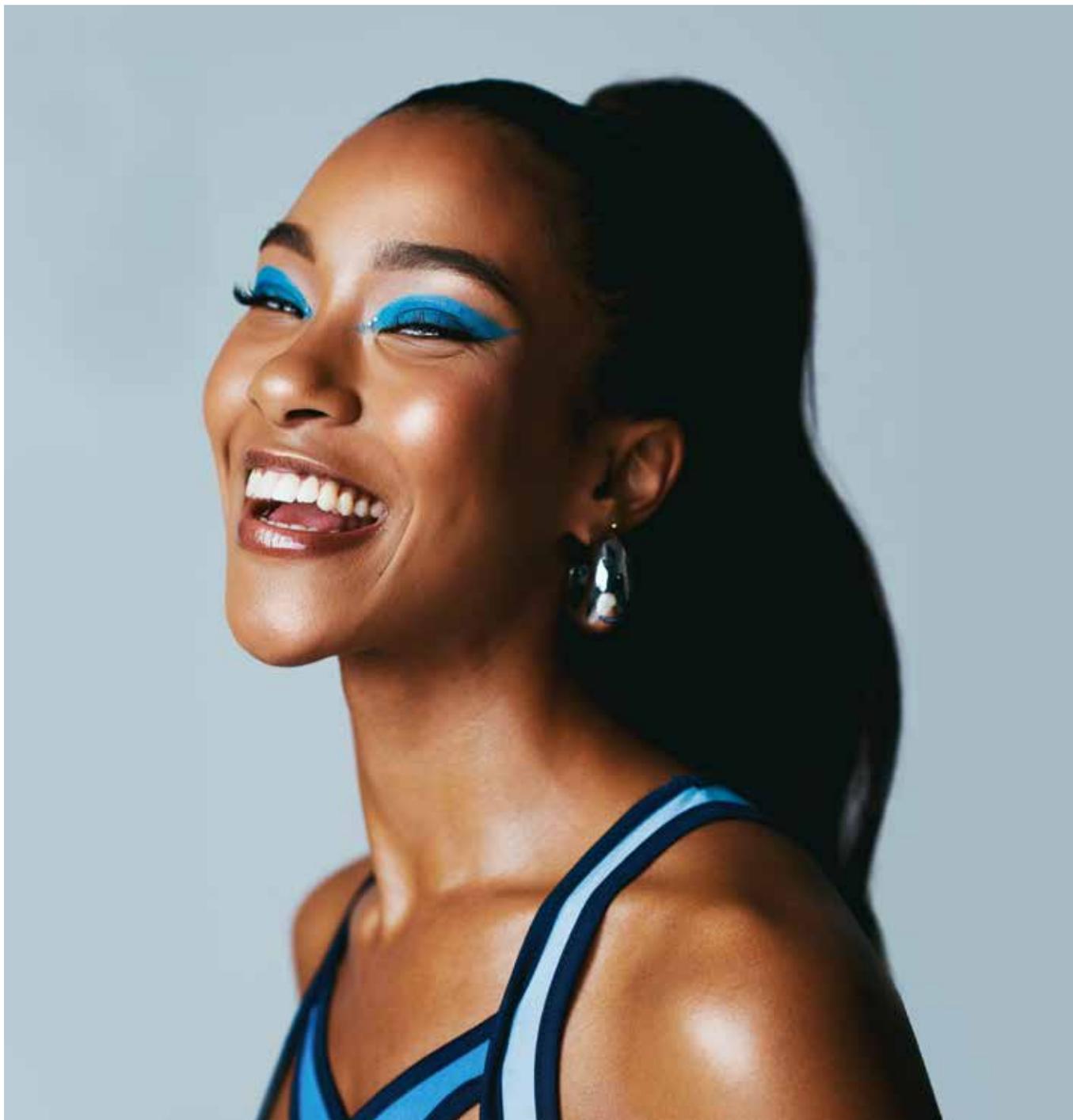
Stop in and try one of our homemade pasta dishes or our delicious pizzas! Your tastebuds will thank you!

Odenton: 8743 Piney Orchard Pkwy, Ste. 102 • 410-695-0247 • www.mammaromas.com

BEST OF CENTRAL MARYLAND 2022

Health & Beauty

86 FRESH TAKE | 88 FITNESS TIPS | 89 DIGITAL DISTRESS | 91 ULTHERAPY





Roasted Red Pepper Soup

INGREDIENTS

4 large red bell peppers
 2 tablespoons olive oil
 1 large onion, diced
 3 cloves garlic, minced
 4 cups vegetable broth
 1/2 cup heavy cream
 2 sprigs fresh parsley, chopped

Preheat the oven to 425F. Cut the red bell peppers in half, removing the seeds and pith. Arrange on a baking sheet with the skin up and set in the oven. Roast for 25–30 minutes. The skin of the red peppers should be wrinkled and slightly charred, and the flesh should be soft. Remove the peppers from the oven and allow to cool. Transfer to a cutting board and remove the skins. Slice the roasted peppers into thin strips. In a large skillet over medium heat, warm the olive oil with onion and garlic until softened and fragrant. Add the sliced peppers and allow to simmer for 5–10 minutes. Remove from the heat. In a large blender, combine the broth with the red peppers, garlic, and onions. Process until smooth. Transfer the puree to a large cooking pot and bring to a simmer over low heat. Add the heavy cream and stir until well combined. Add the parsley just before serving hot.

HEALTH & BEAUTY NUTRITION

Fresh Take

BELL PEPPERS

By Dylan Roche

Colorful and crunchy, bell peppers are a summer vegetable that give a little pep to any dish you're making, all while delivering a punch of nutrients to keep you healthy. Also known as capsicum (from the Greek word *kapsikos*, meaning "shaped like a box"), these vegetables come in a variety of colors, including green, red, yellow, orange, and (sometimes) purple.

What's the difference between all these colors? Turns out it's all about ripeness. Bell peppers start out green and change colors as they mature. And with their ripening comes a slight change in flavor and nutritional profile. It's

important to note, however, that peppers will stop ripening once they're picked—so don't expect a green pepper to change colors if you leave it on your kitchen counter long enough.

The most immature of all the peppers, green peppers tend to be the most bitter and have a slight grassy flavor to them. They also have fewer nutrients than their more mature counterparts. Slightly more mature are the yellow and orange peppers, which have a sweeter, more mellow flavor. The most mature are the red bell peppers, which have a sweet, almost fruity flavor that works well both raw and roasted for use in foods like pasta sauces



Stuffed Bell Peppers

INGREDIENTS

4 large red bell peppers
1 pound ground turkey
1 tablespoon olive oil
1 small onion, diced
2 cloves garlic, minced
1 cup cooked quinoa
1 cup black beans, cooked
1 cup diced tomatoes
1 teaspoon cumin
1 teaspoon chili powder
1/2 teaspoon paprika
1/2 cup shredded cheddar cheese

Preheat oven to 375F. Remove the top quarter-inch of the bell peppers and scoop out the seeds and pith. In a large skillet, heat the olive oil over medium. Add the ground turkey and cook until browned. Add onion and garlic, cooking until softened and fragrant. Stir in the quinoa, beans, tomatoes, cumin, chili powder, and paprika. Add salt and pepper to taste. Allow to simmer for one to two minutes so flavors can combine. Remove the skillet from the heat and use the mixture to fill the emptied bell peppers. Arrange the stuffed peppers in a glass baking dish. Cover the dish with foil and bake for 25–30 minutes. Remove from the oven and take off the foil; then sprinkle the stuffed peppers with cheddar cheese. Return the baking dish to the oven and allow to cook for approximately 10 more minutes. The cheese on top of the stuffed peppers should be melted and bubbly. Serve the stuffed peppers hot.

and casseroles. Red bell peppers also have a higher concentration of vitamins and minerals compared with their less mature counterparts. Purple bell peppers aren't very common, but they do exist. They tend to have a more delicate flavor than any of the other bell peppers at any stage of ripening—because their mild taste isn't nearly as noteworthy as their color, they are most frequently used as garnish.

Bell peppers are a rich source of vitamins C and A, as well as other antioxidants like carotenoids and flavonoids. These nutrients help to boost your immune system, protect your cells from damage, and reduce your risk of chronic diseases like cancer and heart disease. Because they're low in calories and high in fiber, they're helpful in weight loss or weight management efforts, as they can help you feel full without adding too many calories to a meal.

Two antioxidants important for eye health, lutein and zeaxanthin, are found abun-

dantly in bell peppers, so these vegetables are a great choice for protecting your eyes from damage and reducing your risk of age-related macular degeneration.

When selecting bell peppers at the store, look for peppers that are firm, glossy, and have a bright color. Avoid peppers that are soft, wrinkled, or have blemishes or bruises. Be sure to check the stem for freshness, avoiding any that look dried or withered. When you hold a bell pepper, it should feel heavy for its size, which indicates that it is dense and full of juice. When you get home, you should store bell peppers at room temperature for three to four days, or in the refrigerator for up to a week.

While dicing raw bell peppers for a salad or serving them as crudité with hummus and spinach dip are always great options, don't be afraid to use them in your cooking. Stuffed bell peppers and roasted red pepper soup are easy but impressive options for a side dish or light meal:





Fitness Tips

BARRE FUN!

By Dylan Roche

Take the gracefulness of ballet, the strength of Pilates, the intensity of a cardio session, and you'll have a pretty good idea of barre. This dynamic and innovative fitness trend has gained popularity with athletes looking for a little bit of variety, as it offers a challenging and rewarding workout. Whether you're a curious beginner or an experienced fitness enthusiast, barre offers something new to your exercise routine that will help with flexibility, strength, and aerobic endurance.

Typically done at a ballet barre—the horizontal handrail you see in dance studios—this workout incorporates movements from

not only ballet but also, to some extent, Pilates and yoga. During a barre workout, you use the barre for support as you perform small, isometric movements and holding positions that target and tone specific muscle groups, particularly in the legs, glutes, and core.

Because barre workouts require you to hold a position for an extended period of time, it's great for increasing muscular endurance. Additionally, as you move through the positions, you'll find you have to stretch and lengthen your muscles, which improves your flexibility and range of motion, as well as your balance and coordination, all of which sets you up for reduced risk of injury with other physical activities.

Barre actually was created as a rehabilitative practice in the 1950s. German-born dancer Lotte Berk, while recovering from a back injury, combined her ballet background with her recovery therapy, and started teaching this method to other dancers, many of whom were inter-

ested in improving their technique and avoiding injury themselves.

As Berk's teachings grew in popularity, other dancers started adopting and adapting her exercises. It entered the mainstream fitness scene in the '70s thanks to the influence of Lydia Bach, an American who learned barre from Berk herself and bought a partial share in rights to the technique.

Barre has evolved in the years since then and today, classes vary in the specific dance techniques involved and the muscle groups they emphasize. Despite these differences among barre classes, the basic concept remains consistent: Use a ballet barre for support while working the muscles of the core and lower body. Although a barre class will teach traditional ballet moves, it's not necessary for somebody who is trying the workout to have any prior dance experience, making it much more accessible to athletes of all backgrounds, many of whom appreciate the way the moves are low impact but still challenging.

IF YOU'VE NEVER TRIED BARRE BEFORE AND WANT TO GET A BETTER SENSE OF IT BEFORE YOU SIGN UP FOR A CLASS, THERE ARE A FEW BASIC MOVES YOU CAN TRY AT HOME USING A CHAIR OR A COUNTER FOR SUPPORT INSTEAD OF A BALLET BARRE:

PLIE SQUAT

Begin with your feet slightly farther apart than hip width, toes pointed outward at a 180-degree angle. Hold the chair or counter with both hands in front of you for support as you bend your knees and lower yourself into a squat. Your knees should be tracking over your toes and your back should be straight as you go down. Squat as deeply as you can and hold for 15–20 seconds. Rise back to your starting position and repeat for approximately 10 reps.

LUNGE PULSE

Begin with your feet together and the chair or counter at your side for support. Step forward with one foot and lower yourself into a lunge position until the forward leg is at a 90-degree angle and your back leg's knee is touching the ground. With your weight placed on your front heel and your back toe, pulse yourself up and down, holding your body as steady as possible. Pulse for 10 reps. Raise yourself back to your starting position and lunge with the opposite leg. Repeat.

ARABESQUE LEG LIFT

Begin by facing the chair or counter and gripping it with both hands for support. Your feet should be shoulder width apart, toes pointed in front of you toward the chair or counter. Slowly and deliberately lift one leg behind you, maintaining a straight knee as you do so. Bring the leg up as far as you can while keeping good form. Hold for 15–20 seconds. Lower your leg to your starting position and repeat with the opposite leg. Complete 10 reps on each leg.



Digital Distress

SOCIAL MEDIA CAN HAVE NEGATIVE EFFECTS ON OUR MENTAL HEALTH

By Dylan Roche

Be honest with yourself: How much time do you spend on social media every day? If you're like most people, you're spending somewhere between two and three cumulative hours scrolling through social media platforms on any given day. Social media has become a prominent fixture in our lives—it's how we stay in touch with friends and family, consume our news, and follow the latest trends. Lately, mental health experts have raised the alarm about whether all this social media consumption is good for our well-being or not, particularly for teenagers.

Studies in recent years have shown associations between high levels of social media use and increased feelings of anxiety and depression, symptoms of ADHD, and risk of body dysmorphia and eating disorders. Why? Most likely because scrolling through social media exposes us to what some people describe as a "highlight reel" of other people's lives: the good times, the successes, the photos taken from flattering angles in the best lighting. Because people curate their social media content to present the best, most exciting version of themselves, it can lead to feelings of inadequacy in those who are comparing themselves to what they are seeing.

continue on page 90



In addition to the comparison game, some users find themselves to be the victims of cyberbullying in online spaces, where it's easier for people to make mean comments or engage in harassment in ways they wouldn't in person.

Finally, because of social media's addictive nature, it can distract us from bigger priorities, including in-person relationships and hobbies. When social media causes decreased productivity and sleep disturbances, this can increase overall stress levels.

It's not all bad though. Despite the oft-mentioned detriments social media has, it can be good for our mental health in other ways. During the height of the COVID pandemic, many people used social media to stay in touch with friends and family they couldn't see in person. For people with niche interests or social anxiety, these platforms provide access to spaces where they make friends and combat feelings of loneliness. For creative individuals, social media gives them a platform to express themselves.



If you're finding that social media is draining your mental and emotional well-being, you don't necessarily have to swear it off altogether. There are small adjustments you can make to continue enjoying the upsides of social media without letting it hurt you:

Start by setting boundaries. This can reduce the amount of time you spend (and waste) on social media. Set designated times of the day to check each platform and give yourself only a set number of minutes to spend scrolling.

If any accounts are causing you to feel inadequate, angry, or negative in any other way, hit that unfollow or block button. In some cases, de-friending or unfollowing a close friend, family member, co-worker, or neighbor might lead to awkward in-person interactions; in these instances, you can simply mute their account. You will remain a friend or follower, but none of their content will show up in your feed.

Take a minute before and after checking social media to assess your emotions. How are you feeling when you open up a social platform? If your mood is worse when you're closing it, what was it that triggered these negative emotions? Determine whether there's an appropriate way to avoid these triggers in the future, or whether the positive aspects of social media are worth this negativity. Simply being mindful can help you compartmentalize much of what happens on social media.

Make a point of socializing more offline. Spending time with friends and family in person offers a deeper, more authentic level of connectivity. During these real-life social situations, put your phone away so you won't be distracted by any notifications from the online world.

Social media's mental health implications can present a particularly hard problem for parents. Today's generation of children and teenagers have never known a life without social media—it's how they connect with their friends and entertain themselves. How can a parent monitor this use without their child feeling cut off? Many parents find that limiting (without completely eliminating) screen time makes a big difference. Set guidelines around when and where social media can be used, such as after homework is done, but never at the table during family dinner.

Parents can monitor their child's online presence, either by checking their phone itself or by using parental control apps, to ensure there is no negative influence or dangerous activity.

Last, but definitely not least, it's important for parents to remember they need to be a good role model by demonstrating healthy social media habits and online behavior themselves. Don't let yourself be glued to your phone, and prioritize your offline activities instead. Conduct yourself in a civil and respectful manner in all your online interactions, and frequently point out ways that what you see online is not always an accurate depiction of reality.

If you're dealing with an addiction to social media, or if you're struggling with anxiety, depression, or an eating disorder, you can find information and referrals via the Substance Abuse and Mental Health Services Administration's national helpline 24/7 by calling 1-800-662-HELP.



Ultherapy

A NON-INVASIVE OPTION IN COSMETICS

By Dylan Roche

What if the secret to looking better was...sound? Specifically, ultrasound—the sound waves used to create non-invasive images of organs and tissue inside your body. That's the concept behind Ultherapy, a cosmetic procedure that uses ultrasound technology to tighten and lift the skin. Like diagnostic ultrasound imaging, it's noninvasive, making it an appealing alternative for someone who does not want to undergo a surgical facelift or similar procedure but still wants to improve the appearance of their skin. Although the results won't be the same as those achieved with invasive surgery, Ultherapy still delivers visible improvement to sagging skin, fine lines, and wrinkles.

Several studies have been conducted on the effectiveness of Ultherapy in tightening and lifting the skin on the face and neck, including a study in the *Journal of Cosmetic Dermatology* in 2019 and a study in the *Journal of Clinical and Aesthetic Dermatology* in 2018. Overall, the studies suggest that Ultherapy is an effective treatment option for skin tightening and lifting, with high patient satisfaction rates and minimal adverse effects. Celebrities who swear by Ultherapy include Jennifer Aniston, Christie Brinkley, and Vanessa Williams.

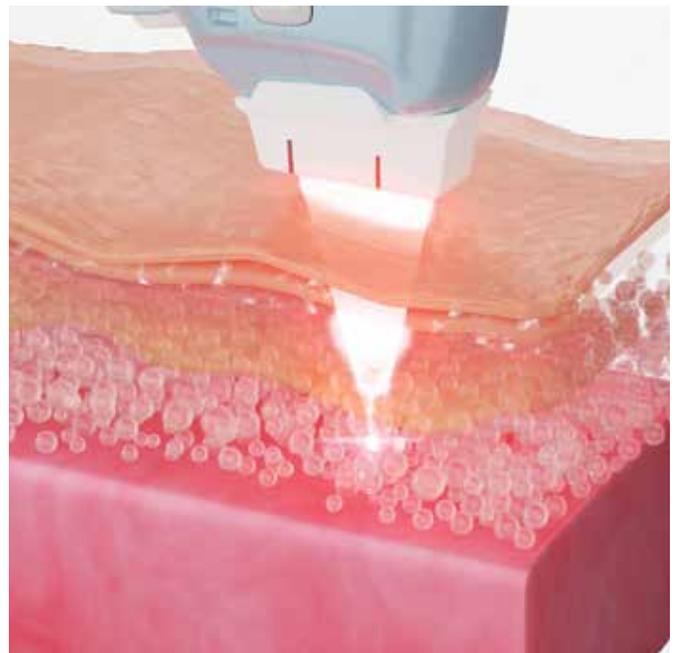
A prime candidate for Ultherapy typically has skin that has begun to lose elasticity from aging, but their skin still has some degree of firmness. Ultherapy then delivers focused ultrasound energy to the deep layers of the skin. This stimulates the production of collagen, a protein naturally produced by the body that gives our skin its structure and

elasticity. As the body ages, it produces less collagen, leading to the development of wrinkles. Certain environmental factors can contribute to a decline in collagen production, such as smoking, poor diet, and exposure to pollution, but aging is still the primary cause of this decline. By stimulating the production of collagen, Ultherapy helps the skin re-achieve the strength and firmness it once had.

This boosted collagen production could have other effects beyond simple cosmetic ones. Because collagen also plays a vital role in overall health—supporting healthy bones and muscles, and warding off sickness—it could help you feel younger and stronger as well.

During the treatment procedure, your health care professional will deliver ultrasound energy deep inside your skin using a handheld device, which will move over the area you want to treat in a specific pattern. The process takes about an hour, and requires no recovery period, although some people do experience mild discomfort, redness, or tingling. Because the results depend on your body's production of collagen, it will take several weeks or even a few months before you see the full results. You may opt to have another Ultherapy treatment to improve your results, or you may wait a longer period before you need the procedure again.

It's important to note that Ultherapy requires a health care provider who is trained in performing the procedure, so you will need to find a practitioner who is certified and licensed to use the Ultherapy integrated hardware-software technology. Get a full list of nearby practices, and learn more about what to expect with Ultherapy, at ultherapy.com.





TRULY A 4 STAR EXPERIENCE

Experience the finest Hunan, Cantonese & Szechuan food exquisitely prepared by one of Maryland's Finest Oriental Master Chefs.



2012-2022

— OPEN 7 DAYS —

Sun-Thurs: 11am-10pm
Fri & Sat: 11am-10:30pm

Dine-in and Carryout available

ODENTON SHOPPING CENTER

1131 Annapolis Rd., Odenton, MD 21113

410-672-2928

www.hunanrose.com

LOVE AT FIRST BITE

Our desserts are made with only the freshest, all-natural ingredients, like locally harvested apples, berries, pumpkins and eggs combined with top-quality flour, sugar, chocolate, nuts, cheeses, creams, and our secret ingredient—a generous helping of love.



TAQUERIA
LIME & SALT
Agave Bar



A tribute to family and food

Tacos | Ceviche | Enchiladas | Tamales | Margaritas | Mezcal | Tequila

8395 Piney Orchard Pkwy • Odenton, MD 21113 • (410) 874-6277

f limeandsaltrestaurant @ limeandsaltrestaurant

Family owned & operated

Sun-Tues 11-8 | Wed-Thurs 11-9 | Fri-Sat 11-10 | Happy Hour Mon-Fri 3-5



Magazines are **more important than ever**, bringing trusted comfort and welcome advice to the table

52%
of women read or browsed magazines for entertainment during the pandemic

41%
say magazines are more important to them now vs. pre-pandemic

WHAT'S UP? MEDIA
DIGITAL MAGAZINES EVENTS

Dining

94 SAVOR THE CHESAPEAKE

Crave Hot Dogs
& BBQ recently
opened in
Crofton. Photo
courtesy Crave



WHAT'S UP? READERS
RESTAURANT
REVIEW

Calling All Food Critics!

Send us your restaurant review and you'll be eligible for our monthly drawing for a **\$50** gift certificate to a local restaurant. Fill out the form at whatsupmag.com/promotions.



Savor the Chesapeake

Restaurant news and culinary trends throughout the Chesapeake Bay region

By Megan Kotelchuck

We like to celebrate the new *and* established in Savor the Chesapeake. We have new coffee shops in town, dessert spots, and pizza joints, plus new ownership of a veteran favorite and cool news for one passionate chef.

On the Dining Scene...

↑ **The Habit Burger Grill** brought their award-winning char-burgers to Bowie. The drive through restaurant offers burgers grilled over an open flame, signature sandwiches, fresh salads, and more. They opened the sixth Maryland location on July 5th at 10251 Martin Luther King, Jr Highway. Take a look at the menu at habitburger.com/bowie.

Crave Hot Dogs & BBQ is bringing the fast, casual restaurant chain to Crofton. The menu includes mouth-watering items like loaded tater tots, chili cheese dogs, brisket sandwiches, and so much more. The restaurant will also have innovative self-pour beer technology, weekly bingo, trivia nights, karaoke, and more. Find more information at iwantcrave.com.

Freakin Sweet Jars hosted their grand opening at the Annapolis Mall in May. Freakin Sweet Jars offers jarred desserts with many variations of cake, fruit, and pudding. Freakin Sweet Jars opened in 2019 in Baltimore and is moving to Anne Arundel County now. Enjoy featured jars like Banana Pudding, Pineapple Crush Cake, or Key Lime Pie or a cheesecake jar with Reese's, Red Velvet, Strawberry, or Oreo. Even have a party where you can build your own jars! Find more information on their Instagram or at freakinsweetjars.com.

Oscar's Coffee is coming to Eastport! Named after their Head of Pup Cup Testing and Eastport's next top dog model, Oscar, the shop was born with the idea that dogs are what help form a healthy, inclusive neighborhood. Enjoy craft coffee, meet your neighbors, and be a positive influence on the community with Oscar's Coffee. Find more information at wheresoscar.com.

The building housing **Middleton Tavern** has been bought by two Naval Academy graduates, Cody Monroe and Clinton Ramsden. This building has been occupied since as early as 1740 and started housing Middleton Tavern in 1750. Even with the new owners, Middleton Tavern, Annapolis Glassworks, and Chesapeake Properties, which all have multi-year leases in the building, will stay in place.

TropQ Pizza is opening in Downtown Annapolis as well. At 133 Main Street, you can find the quick service pizza chain offering pizza, ice cream, smoothies, bowls, and fresh juices. TropQ is also opening locations at BWI in the winter of 2023 and in Washington, D.C., in March 2024. Find more information and a full menu at tropq.com.

It has been announced that **Toastique Gourmet Toast and Juice Bar** will be opening in Annapolis Town Center this coming winter. Avocado toast is just the beginning of the menu, followed by a 3 cheese Italian toast, smoked salmon, Greek, and so many other toast options. Toastique has four locations in D.C., a location in the Merriweather District of Columbia, a new location in Owings Mills, and many other locations across the country. Find more information at toastique.com.

Forward Brewing in Annapolis created a beer this June called Morphx to celebrate Pride Month. During the first two weeks of June, 15 percent of the beer's sales were donated to the Annapolis Pride Organization. The beer was described as "a peach sour ale conditioned on butterfly pea flowers—tart, sweet, and purple!" The beer even had its own release party with Annapolis Pride to promote inclusion. Find more information and the beers on tap this month at forwardeastport.com.

Have culinary news to share? Send an email to the editor at editor@whatsupmag.com.

Shop Local. Buy Local.

RESERVE YOUR SPACE TODAY

Contact Ashley Lyons at 410-266-6287 x1115
or alyons@whatsupmag.com

Pacesetters ANNAPOLIS

Pacesetters is ultimately about Direct Business, Amplification, and Savings

annapolispacesetters.com

Happy 26th Birthday to Crunchies!

Crunchies

Natural Pet Foods

Crunchies Natural Pet Foods is filled with all types of products designed to promote happy and healthy pets. You will find a large selection of the very best all-natural foods for cats, dogs and small animals, treats, toys, bedding and much more!



PETS ARE WELCOME TO COME IN FOR A TREAT!



HOME DELIVERY AVAILABLE



410-721-5432 | petfoods@aol.com | 2421 Crofton Lane, Ste. 11 | Crofton, MD
MON-FRI 10am-7pm | SAT 10am-5pm | SUN Closed

www.crunchies.com

TO BE A MASON
ASK A MASON



1206 Srehlik Drive,
Odenton 21113

Since 1908

WWW.ODENTONLODGE209.NET



Where's Wilma?

FIND WILMA AND WIN!

Wilma is feeling hot, hot, hot, so she's taking to the skies in her single prop to fly from Chesapeake town to town in search of sweet relief. Where will she find it? Perhaps a restaurant with cool drinks, maybe a spa or salon, or even an amazing pool. She'll be landing soon. Can you find 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 **Atheel A.** of Crofton, who won a \$50 gift certificate to a local business.

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



Please Print Legibly

I FOUND _____ Advertiser _____
WILMA _____ Advertiser _____
ON PG. _____ Advertiser _____

Name _____

Phone _____

Address _____

E-mail address _____

What is your age bracket? (Circle one) <25 25-34 35-44 45-54 55+

Would you like to sign up for our weekly eNewsletters, 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, 2023. Winner will receive a gift certificate to a local establishment and their name will appear in an upcoming issue of What's Up? Central Maryland.

- Academy Realty, Inc.....LREHP
- Anne Arundel County Public Library.....44
- Anne Arundel Medical Center—Fish For A Cure.....2
- Archbishop Spalding High School.....45
- Baltimore Washington Medical Center.....IBC
- Bowie Baysox.....11
- Bowie Siding & Roofing, Inc.....83
- Calvert Hall College High School.....51
- Ciminelli's Landscape Services, Inc.....80
- Crafty Crab Seafood.....59
- Crunchies Natural Pet Foods.....95
- Curio Wellness.....59
- David's Natural Market.....84
- Djawdan Center for Implant and Restorative Dentistry.....1
- Elizabeth Seton High School.....51
- Fichtner Home Exteriors.....76
- Galliano Italian Restaurant & Wine Bar.....21
- Hague Quality Water of Maryland.....80
- Harvest Thyme Modern Kitchen & Tavern.....92
- Holy Trinity: An Episcopal School.....51
- Hospice of the Chesapeake.....34
- Hunan L'Rose.....92
- Indian Creek School (Upper Campus).....53
- Jess Young Real Estate Team—ReMax Executive.....LREHP
- Key School.....49
- Lime & Salt.....92
- Long & Foster—Crofton.....62, LREHP
- Long Fence.....60
- Mamma Roma.....84
- Maryland Hall.....59
- Maryland Renaissance Festival.....8
- Monsignor Slade Catholic School.....45
- Montessori International Children's House.....44
- Odenton Masonic Lodge No. 209.....95
- O'Donnell Vein and Laser.....IFC
- On The Green Inc.....79
- One Day Doors & Closets of Baltimore.....83
- Pacesetters Annapolis.....95
- Piney Orchard Street Festival.....21
- Polished Approach.....5
- Regal Paint Centers.....72
- School of the Incarnation.....50
- Severn School.....50
- St. Martin's in the Field Episcopal School.....50
- St. Vincent Pallotti High School.....45
- The Jaklitsch Law Group.....13
- The Wellness House.....19
- Tribute at Melford, Cadence Living.....3
- Turf Valley Resort.....19
- University of Maryland Capital Region Medical Center.....BC
- Vaneska Adams with eXp Realty.....LREHP
- Watershed Title.....35

Advanced brain care within reach.

Innovative neurological care is right in your own backyard. The specialists at the Spine and Neuroscience Center at **University of Maryland Baltimore Washington Medical Center** provide comprehensive care, from expert diagnosis to recovery. Our specialists utilize breakthrough technology, including the latest in minimally invasive techniques.

Schedule an appointment with a specialist today at one of our two convenient locations. Call **410-553-8160** or visit umbwmc.org/neurosciences.



TWO CONVENIENT LOCATIONS:

UM Baltimore Washington
Medical Group
Spine and Neuroscience Center
255 Hospital Drive, Suite 208
Glen Burnie, MD 21061

NEW: UM Baltimore
Washington Medical Group
122 Defense Highway, Suite 222
Annapolis, MD 21401



UM BALTIMORE
WASHINGTON
MEDICAL CENTER



A better state of care.



**Better care
to help your
community
be its best.**

UM Laurel Medical Center Now Open.

We're here to help build a stronger and healthier Laurel, connecting you to the innovation of academic medicine all in one new location. And this is just the beginning. Look for additional services as we evolve to meet your ever-changing wellness needs and drive to improve the health of Maryland. That's a better state of care.



umms.org/laurel

