

WHAT'S UP?

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EASTERN SHORE

WHAT'S UP? MEDIA ANNAPOLIS
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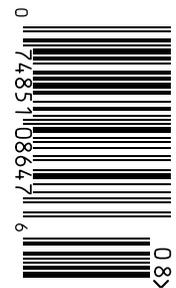
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Mark Salter of Robert Morris Inn in Oxford



WHAT'S UP? MEDIA AUGUST 2019



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On the Cover: Chef Mark Saiter of Robert Morris Inn. Design by August Schwartz. Contact *What's Up?* Eastern Shore online at WhatsUpMag.com.
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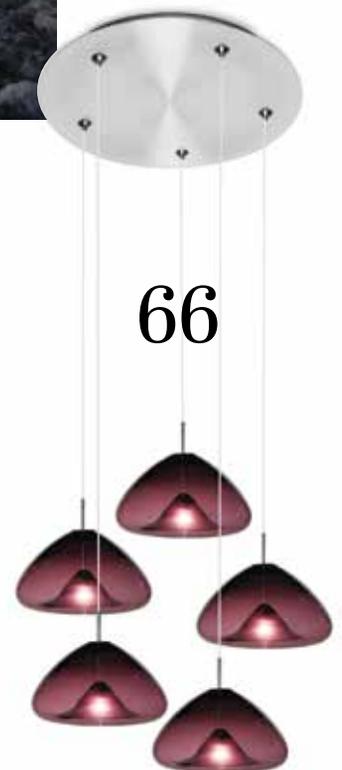
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8/30

The Rider Cup Benefit Golf Tournament

Talisman
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Digital Editions

Everything that we offer in print is now available online and on-the-go at Whatsupmag.com/magazine.

From the publisher



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

IS OUR MISSION

“Lifting while we climb”

IS OUR GOAL

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

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

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

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

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

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

Veronica Tovey,
President + Publisher

Out on the TownE

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↓ Watermen's Appreciation Day

The 10th annual Watermen's Appreciation Day celebrates Chesapeake watermen and their heritage. Set for Sunday, August 11th, 10 a.m.-5 p.m. at the Chesapeake Bay Maritime Museum in St. Michaels, the event will feature a spirited boat docking contest, steamed crabs and other regional food, live music, beer, boat rides, family activities, and more. Admission ranges from \$6-18 and is free for children ages five and under. For more information, call 410-745-2916 or visit Cbmm.org.



Queen Anne's County 4-H Fair →

Grab the whole family and head over to the annual Queen Anne's County 4-H Fair on Monday, August 12th through Saturday, August 17th, 9 a.m.-10 p.m. at the 4-H Park. Enjoy a variety of livestock shows, contests, food vendors, entertainment, carnival rides, and so much more. The entry fee is \$3 per person. Children ages 12 and under, 4-H members, and FFA members are admitted free of charge. For more information, visit Queenannescofair.com.



SEAFOOD FEAST-I-VAL

The Cambridge Rescue Fire Company hosts the 40th annual Seafood Feast-I-Val on Saturday, August 10th, 1-6 p.m. Held at Sailwinds Park in Cambridge, this all-you-can-eat crab feast will feature delicious steamed crabs and sides, cold beer, arts and craft vendors, and live entertainment. This event will be held rain or shine.

Ticket prices start at \$37 for adults and \$10 for children ages 5-12. For more information, visit Seafood-feastival.com.

↑ CAROLINE SUMMERFEST

Head to Historic Downtown Denton for Caroline Summerfest, the 31st annual end-of-summer celebration. This free, family festival will take place Friday, August 16th, 5-10 p.m. and Saturday, August 17th, 2-9 p.m. Enjoy four stages of live entertainment, strolling performers, plenty of activities for children, a firework display on Saturday, delicious festival foods, and much more. For more information visit Carolinesummerfest.com.

46th White Marlin Open

The world's largest offshore billfish tournament will be held in Ocean City on Monday, August 5th through Friday, August 9th. Now in its 46th year, the White Marlin Open attracts thousands of families to Ocean City. The basic entry fee is \$1,400 per boat, with additional prize entry levels ranging from \$100-10,000. This year is expected to be the biggest payout ever, totaling more the \$5.5 million to tournament winners ranging from experienced offshore anglers to novice fisherman. Nightly weigh-ins will take place at Harbour Island from 4-9 p.m. For more information, call 410-289-9229 or visit Whitemarlinopen.com.



CHESAPEAKE BAY BALLOON FESTIVAL

Maryland's largest hot air balloon festival returns to Triple Creek Vineyards Friday, August 2nd through Sunday, August 4th. Guests can enjoy tethered balloon rides, delicious food from local vendors, and purchase unique goods from crafters. The Kids Zone will feature face painting, hay rides, bounce houses, and more. Festival hours are Friday and Saturday, 12-9 p.m. and Sunday, 12-7 p.m. For more information, including event pricing, visit GreatChesapeakeballoonfestival.com.



Photo by Jill Jasuta

GROOVE CITY CULTURE FEST

The second annual Groove City Culture Fest returns to Pine Street in downtown Cambridge on Saturday, August 17th, 1-7 p.m. The festival will feature cultural performances, a fashion show, live music by Trouble Funk and other local and regional musicians, vendors, kids' activities, and more. For more information, visit Downtowncambridge.org.

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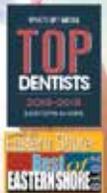
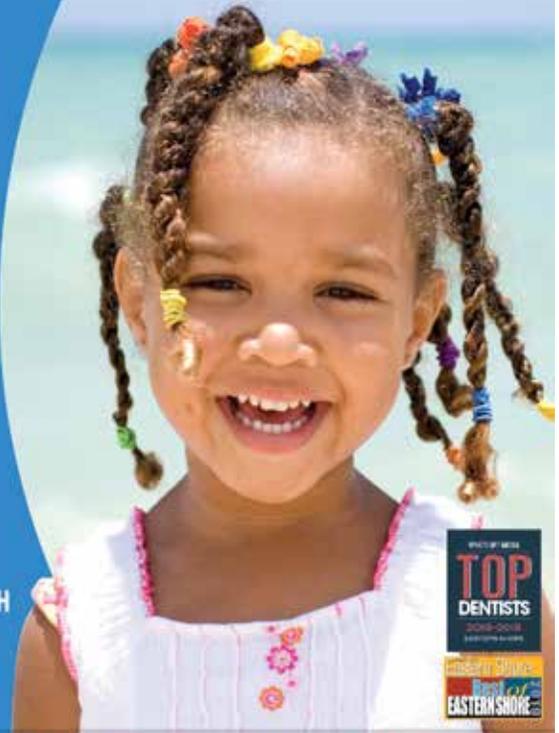


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Pirates & Wenches Fantasy Weekend

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



Photo by Bernadette Bohman



Photo by Jim McCue

MARYLAND STATE FAIR

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

↑ CHARITY BOAT AUCTION

The Chesapeake Bay Maritime Museum will host its 22nd annual Charity Boat Auction on Saturday, August 31st, 8 a.m. The live auction begins at 11 a.m., where more than 100 boats—ranging in both size and performance—will be auctioned off to the highest bidders. The event also includes a flea market-style tag sale from 9–11 a.m. where guests can purchase a variety of used boating gear. Food and drinks will be available for purchase. Admission is free for CBMM members and children under five. For non-members, entry is \$5 until 11 a.m.; after 11 a.m., regular museum admission prices will be charged. For more information, including museum admission rates, call 410-745-2916 or visit Cbmm.org.

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120 Parks Point
Queenstown | \$1,950,000

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205 Lighthouse View Drive
Stevensville | \$1,750,000

Newly renovated home on the Chesapeake Bay! Watch ships from around the world travel the bay. Large Paletal windows in family room & both Master Suites. Four fireplaces, new \$200,000 plus kitchen with over 2,000 sq. ft. addition to house. Beautiful extended porch with blue slate & tongue & groove ceilings. Panoramic views!



233 Wineland Way
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Paradise at the point! Coastal living at its best, deep sheltered water, bring your sailboat! Beautiful vista looking out into Eastern Bay. Sprawling 5,450 sq. ft. home, 5 BR 5.5 BA, huge game room, Large Family rm, Completely refinished interior incl new baths, flooring, counters, roof & HVAC.



Lot 1 & Lot 2 - Parks Point
Queenstown | \$1,450,000 & \$600,000

2 Spectacular Wye River Waterfront Lots
Lot 1 - 3.81 ac. 1000' + rip rapped water frontage, Pier, Lift, Duck Blinds & underground utilities
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153 River Run
Queenstown | \$950,000

Lovely 1 Level Living on the Wye River in Governor Grazon Manor. 4 BR, 2 S BA, Master Suite w/sitting room, Updated Kitchen & private pier. Enjoy water views from 2 sunrooms.



209 Hickory Ridge Drive
Queenstown | \$725,000

Beautiful setting on Wye River w/large trees & great sunsets. One floor living 3 BR, 2 full BA, fireplace, sunroom & full unfinished basement + 3 car garages. Selling w/lot 4 which has the home w/waterfront, pier & boat launch, totaling 1.79 acres is adjoining Lot 3 w/1.30 acres. Total acreage of combined lots is: 3.09 acres.



1100 Kentmorr Road
Stevensville | \$725,000

Breathtaking Sunsets & the Glisten of the Bay! Nicely Renovated Island Cottage filled with natural light, open living space & gorgeous kitchen. Enjoy the waterfront entertainment spaces & private pier.



704 Bay Drive
Stevensville | \$714,000

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806 Bay Drive
Stevensville | \$690,000

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



200 Sportsman Neck Road
Queenstown | \$649,000

Beautiful & completely updated home from top to bottom. One floor living 3 BR, 2 full BA, fireplace, sunroom & full unfinished kitchen & dining room + 3 screened porches to entertain. 294 feet waterfront on the tributary of the Wye River. Private setting with 3.5 plus acres, Kayak, or Jet ski's to explore the Wye River.



2912 Cox Neck Road
Chester | \$629,000

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213 Opera Court
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28 A Queen Mary Court
Chester | \$215,000

Charming end unit townhouse ready for new owners! Relax on your rocking chairs on the front porch or entertain on the lake front patio, or just sit and watch the serenity of the lake from any of the 4 deck areas. Vaulted ceilings, fireplace & first floor master bedroom. Great size for down sizing & or second home.



Lot 36 Calvert Road
Stevensville | \$175,000

.62 Acre Lot Only, Waterfront on Carter Creek
Lot 36 with New 2140 Sq. Ft. Rancher
\$528,000
By Caruso Homes



Lots 20 & 21 Penny Ln. \$78,000
Lot 2 Pennick Dr. \$50,000

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2019 Best of Eastern Shore Party

On Wednesday, June 19th, a crowd of 300 guests donning their best white attire packed Prospect Bay Country Club in Grasonville to celebrate the first annual Best of Eastern Shore Party. Hosted by What's Up? Media with presenting sponsor Chaney Homes, the sold-out event featured local winning restaurants from across the Mid-Shore serving their hallmark cuisine, a silent auction benefiting Compass Regional Hospice, and an awards ceremony for attending Best Of winners.

Photography by Stephen Buchanan and Ted Mueller







TOWNE SALUTE

Hal & Marianne Petschke

Avalon Foundation

By Caley Breese

Although Hal and Marianne Petschke admit they don't have much experience in music, that didn't stop them from volunteering with an organization dedicated to the arts. The couple—who have been married for 27 years—both have backgrounds in the information technology field and met when they were working at Aetna, an insurance company.

The Petschkes settled in Easton about 10 years ago, and almost immediately began volunteering with the Avalon Foundation. Whether they're working as ushers at events, or assisting with—

“There is so much that the Avalon does for the community here. Not only does it bring entertainment into town and into the theaters, but it does a lot for the community and for children, getting them involved both in music and in the arts.”

and sometimes starring in—the Christmas plays, there's not much the pair won't do to help the organization.

“They have been reliable and excellent ushers for many years, and have also helped out during the plein air festival and many other Avalon Foundation events,” Avalon Foundation Artistic Director Suzy Moore says. “They are excellent communicators and are always willing to help as needed. It's people like Hal and Marianne and their long-term commitment to the Avalon that have made it possible to do what we do!”

We recently spoke with the couple about their involvement with the Avalon Foundation.

How did you initially get involved with the Avalon Foundation?

Marianne: When we first moved here, honestly, we just stumbled upon Easton. We knew not a single soul, and one of our neighbors was a volunteer and said, “Hey, you guys like music? You looking for something to do that's a great place to meet some new people?” And that just opened up a new world of opportunities for volunteering, and a lot of great new friend-

ships that we've made since we've been here. That's what we love about volunteering. Everybody loves a volunteer. People who are willing to give up their time, that says a lot about the person from the get-go in my opinion. So, it's really wonderful to make friends with likeminded people when you find them volunteering for the same cause.

Hal: It's been a real privilege to be involved with the Avalon Foundation. Not only for all of the good that it does for the community, but what we get out of it, too. Like Marianne said, not knowing anybody to getting to meet, work with, and play with so many people, it's been very fortunate for us as well.

What type of work does the Avalon Foundation do?

Hal: There is so much that the Avalon does for the community here. Not only does it bring entertainment into town and into the theaters, but it does a lot for the community and for children, getting them involved both in music and in the arts.

Marianne: When an artist comes to town, some will actually put on a special performance for different levels of elementary school kids. They will bring 400 elementary school kids to the Avalon [Theatre] for a day-time performance to expose the kids to a different type of music or a different technique, and really get them to be a part of something they wouldn't otherwise get to see. The Avalon also has their children's theater that has been growing over the past couple of years.

In what ways do you contribute to the annual plein air festival?

Marianne: This year, I helped the existing housing coordinator because she was transitioning out, so I am the heir apparent for the housing of the artists. Hal and I both work in the sales galleries, selling artwork over the weekend when the festival is culminating, and we also work some of their special events; I do the Tilghman Paint Out. We also volunteered with parking and art sales at the Meet the Artists dinner.

Hal: We helped set up and tear down, so pretty much whatever they need. They just look for the volunteer staff to fill in and help out.

Marianne: Plein air is always so cool to be around [with] all that art talent. Easton, in general, is in a frenzy that week when all the artists and art collectors are coming to town. The electricity in the air is just amazing. [People are] pumped and excited, especially during the quick draw on that Saturday. The town is just so alive with activity.

What do you hope that Avalon Foundation can accomplish in the future?

Marianne: Well right now, they're in the midst of renovating the beautiful building that they are in, coming up on its 100th anniversary. I would love a big gala celebrating that building and for Avalon to keep on doing

what they are doing. I don't want to see it slowed down; I don't want it to lose its head of steam. They really have a lot of good things going right now. They have a great staff of people who can teach the volunteers and teach the participating community to keep everything moving forward.

What do you each enjoy most about volunteering with the Avalon Foundation?

Marianne: We have met some of our best friends volunteering.

Hal: We obviously love music and since we volunteer and help at most of their events, we get to experience a lot of great entertainment, which is fun for us, certainly. And

we've gained an appreciation for art, being involved in the plein air festival every year. There are lot of things that we do that we can list as favorite things because there is so much going on. It's good for the community, but it's good for us and good for our friendships.

For more information on the Avalon Foundation, visit avalonfoundation.org

Do you have a volunteer to nominate? Send What's Up? an email to cbrees@whatsupmag.com.



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CBMM EARNS MARYLAND GREEN REGISTRY LEADERSHIP AWARD

Chesapeake Bay Maritime Museum (CBMM) became a 2019 Maryland Green Registry Leadership Award recipient in May. This award is given to organizations that show commitment and dedication to the implementation of sustainable environmental practices, measurable results, and continual environmental improvement. CBMM has focused some of their sustainable environmental efforts on being energy efficient, demonstrating clean marina and boating practices, and adding rain gardens, swales, and a living shoreline to reduce stormwater runoff into the Miles River and Chesapeake Bay. The Maryland Green Registry 2019 Annual Results show that, overall, 191 million gallons of water was conserved, 1.03 billion pounds of non-hazardous waste was recycled, and a total of \$104.6 million was saved.



Left to right: Benedictine Board of Director Thomas Collamore, State Senator Addie Eckardt, Sister Jeannette Award recipient Tarra Gourdine, and State Delegate Johnny Mautz



Left to right: Chesapeake Bay Maritime Museum Director of Education and Sustainability Committee Co-Chair Jill Ferris, Maryland Secretary of the Environment Ben Grumbles, and CBMM Volunteer & Education Programs Manager and Sustainability Committee Co-Chair Allison Speight

↑ Benedictine's Spring Benefit Raises \$200,000

Benedictine School raised more than \$200,000 at its Spring Benefit in May. This year's theme was A Night at the Races in celebration of the Kentucky Derby. Held at the Tidewater Inn in Easton, the annual event attracted more than 200 guests, and featured a Southern hospitality dinner, live viewing of the races, and a live auction. Proceeds support Benedictine's programs and services to help children and adults with developmental disabilities. Additionally, at the Welcome Reception, Benedictine Board of Directors President Thomas Collamore presented the Sister Jeannette Award to Benedictine teacher Tarra Gourdine. This award represents the values and vision of the Benedictine community.



MARYLAND STATE ARTS COUNCIL AWARDS INDIVIDUAL RECIPIENTS

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

Photo by Edwin Remsberg



Seventh grade students construct wood duck boxes for installation in Gateway Park. Photo by Hannah Richardson

Kent School Students Complete Watershed Watch Initiative

Seventh graders at Kent School joined students from Radcliffe Creek School and Kent County Middle School to investigate the health of Radcliffe Creek as part of their capstone projects for the Watershed Watch Initiative. Led by Sultana Education Foundation, students completed a 10-module curriculum that included six classroom lessons and four field learning experiences. Over the course of the program, students assessed water quality by testing biological indicators. For the concluding project, students were instructed to create a project that raises community awareness, as well as supports and improves the health of Radcliffe Creek.

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



MSO Board President Jeffrey Parker gives toast and presents the first annual MSO Legacy Award. Photo by Tom Miller

MSO CONCLUDES 2018-19 SEASON

The Mid-Atlantic Symphony Orchestra (MSO) concluded its 2018-2019 season in May. The orchestra performed a grand finale concert titled "An Ode to Humankind, Country, and Joy" at the Todd Performing Arts Center at Chesapeake College in Wye Mills. Immediately following the performance, the MSO held a black-tie gala in the atrium where guests enjoyed a gourmet, four-course meal catered by Easton restaurant Mason's Redux. Longtime MSO supporters Cecilia and Robert Nobel were presented with the first annual MSO Legacy Award. For information about MSO's 2019-2020 season, visit Midatlanticsymphony.org.



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Maryland's Economy Fails to Heat Up

Momentum Remains Stalled Post-Federal Shutdown

By Anirban Basu

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

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

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

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

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

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

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



About

Anirban Basu

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



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

Oyster Special!

10 Billion by 2025

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

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

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

By Frederick Schultz

An Expansive Alliance of Like-Minded Partners

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

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

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

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

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

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

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



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

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

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

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

Sanctuaries’ Legislation Battle

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

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

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

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

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

What the Alliance Says About Sanctuaries

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

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

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

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

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

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

Byproducts of a Robust Oyster Population

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

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

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

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

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



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

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

From the Oysters’ Mouth

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



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

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

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

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

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

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

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

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

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



Chesapeake Oyster Lore

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

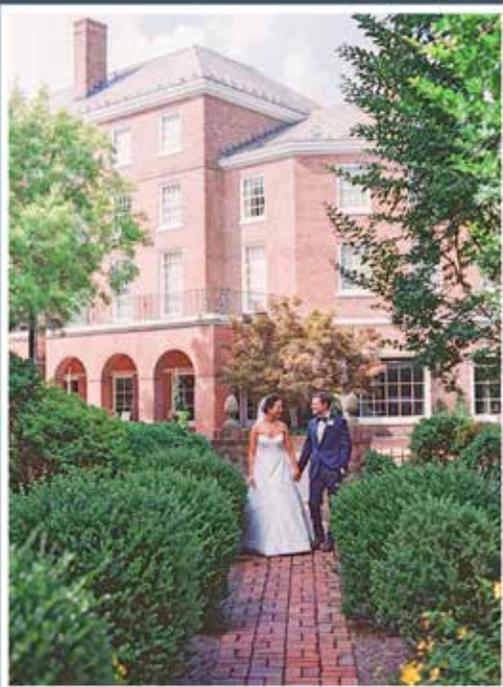
In the early 1800s, New England fishermen began dredging operations in the bay.

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

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

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

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LIST OF CULINARY CREATIONS THROUGHOUT
THE CHESAPEAKE BAY REGION**

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

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

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

I'LL HAVE WHAT SHE'S HAVING

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

BLACKWALL BARN AND LODGE

Gambrills; barnandlodge.com

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



CARROL'S CREEK CAFÉ

Annapolis; carrolscreek.com

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

FOUNDERS TAVERN & GRILL

Pasadena; founderstavernandgrill.com

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

HARVEST THYME TAVERN

Davidsonville; harvestthymetavern.com

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



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

Stevensville; baybeachclub.com

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

MANGIA ITALIAN GRILL & SPORTS BAR

Annapolis; mangiaannapolis.com

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

NEWK'S EATERY

Annapolis, Gambrills; newks.com

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

PUSSER'S CARIBBEAN GRILLE

Annapolis; pussersusa.com

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





CHART HOUSE

Annapolis; chart-house.com

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

IT'S FIVE O'CLOCK SOMEWHERE

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

ASHLING KITCHEN AND BAR

Crofton; ashlingco.com

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

CARROL'S CREEK CAFÉ

Annapolis; carrolscreek.com

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

COAL FIRE

Gambrills; coalfireonline.com

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

COOPER'S HAWK

Annapolis; chwinery.com

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

LANGWAYS

Gambrills; langwaysportsbar.com

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

LEVEL - A SMALL PLATES LOUNGE

Annapolis; levelannapolis.com

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

LURES

Crownsville; luresbarandgrille.com

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

RAMS HEAD TAVERN

Annapolis; ramsheadtavern.com

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

STAN AND JOE'S SALOON SOUTH

Edgewater; stanandjoessaloon.com

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

YELLOWFIN

Edgewater; yellowfinedgewater.com

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

PLUS, DAILY SPECIALS

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

PASS THE SALSA

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

CALIENTE GRILL

Annapolis; calientegrillannapolis.com

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

EL CABRITO MEXICAN GRILL

Annapolis, Pasadena, Laurel, Easton; cabrito-mexicangrill.com

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

EL POBLANO

Severna Park; elpoblanorestaurant.com

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

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

HISPA RESTAURANT

Edgewater

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

LAS ESPERANZAS CAFÉ 2

Brooklyn Park; lasesperanzas.com

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

SOMETHING A BIT MORE SPICY

AUTHENTIC ETHNIC DISHES THAT INSPIRE THE TRAVELER WITHIN US.



HUNAN L'ROSE

Odenton; hunanrose.com

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

JALAPEÑOS

Annapolis; jalapenonline.com

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



LA SIERRA

Annapolis; lasierrarestaurantinc.com

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

OLD STEIN INN

Edgewater; oldstein-inn.com

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





“GIVE ME ALL THE BACON AND EGGS YOU HAVE”

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

MAMMA ROMA

Odenton; mammarmas.com

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

SIN FRONTERAS CAFE

Annapolis; sinfronterascafe.com

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



THE BREAKFAST SHOPPE

Severna Park; The-breakfastshoppe.com

Though the menu offers almost every breakfast dish imaginable, The Breakfast Shoppe's most famous dish is likely its Cinnamon Roll Pancakes. Satisfy your sweet tooth with three cinnamon swirl pancakes topped with a decadent cream cheese glaze.—*Cate Reynolds*

THE BROWN BOX EATERY

Odenton

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

CHICK AND RUTH'S DELLY

Annapolis; Chick-andruths.com

A favorite among locals and tourists, Chick and Ruth's offers delicious breakfast classics that won't break the bank. Try the crab omelet, served with Chick and Ruth's famous Delly Potatoes.—*Cate Reynolds*



CINDY'S KITCHEN

Cambridge

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

COMMERCE STREET CREAMERY CAFÉ BISTRO

Centreville; creamery-cafebistro.com

Whether you have a hearty appetite or you're looking to start the day with something light, Commerce Street has all of the breakfast favorites. Hang out for a while and enjoy the Biscuits with Sausage Gravy Platter, or simply grab a bagel to go—just don't forget a cup of freshly-brewed coffee!—*Caley Breese*

CREPES BY THE BAY

St. Michaels; Crepes-by-the-bay.business.site

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

GRUMP'S CAFÉ

Crofton and Annapolis; Grumpscafe.com

If you're known for hitting the snooze button, this is the place for you. Grump's serves breakfast all day long, which means you can get your favorite breakfast meal at the crack of dawn or late afternoon.—*Cate Reynolds*

IRON ROOSTER

Annapolis; ironroosterallday.com

Breakfast all day? Sounds good to us! Enjoy a breakfast bowl, such as the Crab Hash, or curb your sweet tooth craving with a house-made

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

NAVAL BAGELS

Arnold and Annapolis; Navalbagelsinc.com

For those in search of a quick, fresh, and delicious breakfast bite, look no further than Naval Bagels. For more than 18 years, Naval Bagels has been serving what believe is the “best bagel” in the Annapolis area.—*Cate Reynolds*

PLAY IT AGAIN SAM

Chestertown; playagain.com

Indulge in the Norwegian breakfast sandwich or grab a Rise Up-brewed coffee and go for a walk along the scenic Chester River. If you need a little something extra to help you through the day, Play It Again Sam offers several espresso drinks for an additional boost of energy.—*Caley Breese*

WILLY'S KITCHEN

Glen Burnie; Willyskitchenandcatering.com

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



CRABBIEST OF CRABBY PATTIES

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

EDGEWATER RESTAURANT



Edgewater;
edgewaterrestaurant.blogspot.com

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

BOATYARD BAR & GRILL

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

FISHERMAN'S CRAB DECK

Grasonville;
crabdeck.com

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

MAIN & MARKET

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



BEACH, PLEASE!

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

BARBARA'S ON THE BAY

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

THE BEACH BAR

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

JELLYFISH JOEL'S 2.0

Chestertown; mears-greatoaklanding.com/food-entertainment
If you're craving a beach day, Jellyfish Joel's is the place to be. This tiki bar exudes island vibes with their tropical décor, palm trees, and endless list of beach-inspired beverages. Relax outside with the sun on your face, a drink in your hand, and a can't-miss view of Fairlee Creek.

KENTMORR RESTAURANT & CRAB HOUSE

Stevensville; kentmorr.com

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

RAMS HEAD DOCKSIDE

Glen Burnie; rams-headdockside.com

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

THE SANDBAR AT ROLPHS WHARF MARINA

Chestertown; rolphswharfmarina.com/the-sandbar

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



THE SHANTY BEACH BAR AT TOLCHESTER MARINA

Chestertown; tolchestermarina.com/events/the-shanty-beach-bar

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

THE WHARF AT LOEWS WHARF MARINA INN

Sherwood; loweswharf.com

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





Selling Italy's finest:
pasta, wines,
bread, cheese,
cured meat, olive oil,
panini & more!



218 N Washington St. Easton, MD
(410) 820 - 8281
www.piazzaitalianmarket.com

SMOKIN'

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

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

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

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



WORLD CRUSADE

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

GIOLITTI FINE MARKET & DELICATESSEN

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

PIAZZA ITALIAN MARKET

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

PALAWAN ORIENTAL MARKET

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

TASTE OF EUROPE

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

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

FOOD MARKETS

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

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Chefs Revealed

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

By James Houck

Photography by Stephen Buchanan and Tony Lewis, Jr.

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

George Betz

BOATYARD BAR & GRILL



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

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

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

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

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

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

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

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

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

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

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

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

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

Rockfish Love Point

Serves two

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

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

CITRUS BUTTER

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

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

HEIRLOOM TOMATOES

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

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

TO MAKE THE DISH

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

TO SERVE

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

Mark Salter

ROBERT MORRIS INN



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

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

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

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

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

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

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

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

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

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

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

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

Baked Potato with Blue Cheese Apple Coleslaw

Serves four

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

METHOD OF PREPARATION

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

BLUE CHEESE AND GRANNY SMITH APPLE COLESLAW

Serves six

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

METHOD OF PREPARATION

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

Michael Berard

O'LEARYS SEAFOOD



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

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

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

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

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

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

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

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

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

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

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

Simple Roast Chicken

Serves three to four

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

METHOD

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

Steve Konopelski

TURNBRIDGE POINT



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

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

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

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

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

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

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

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

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

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

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

Easy Frittata

Serves three to four

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

METHOD

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

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

Henry Miller

TWO IF BY SEA



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

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

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

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

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

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

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

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

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

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

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

Paella

Serves three to four

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

DIRECTIONS

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

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

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

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

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

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

Environmental Concern...

Cultivating Native Plant Knowledge

In the early 70's, Environmental Concern (EC) began propagating native wetland plants to use in shoreline restoration projects. EC was one of the first non-profit organizations in the nation focused on growing native wetland plants to restore tidal wetlands and eroding shorelines in the Chesapeake Bay Watershed. Over the years, property owners started hearing about this innovative shoreline stabilization method. The new buzz word for this practice was "Living Shorelines" – much more appealing than swamps or marshes.

The demand for shoreline plants increased dramatically as the Living Shoreline process became better understood. A majority of the plants grown in EC's nursery were used for EC's restoration projects until the nursery operation expanded from 2 to 21 greenhouses by 2004. The expansion was the result of an increase in EC's restoration projects, and the demand for native plants for use in backyard gardens and for largescale landscaping projects. The benefit of planting native species was becoming an accepted and desirable option for gardeners and professional landscapers.

With the successful propagation of over 120 species of herbaceous plants, shrubs and trees, all grown from seed in the nursery facility in St. Michaels, EC was prepared to share their plants and knowledge with the public.

“Over 50,000 Cordgrass and Patens plugs have been planted on EC’s shoreline projects this year, creating more than 2 acres of beneficial vegetated habitat.”

EC is actively cultivating native plant knowledge every day through horticulture, restoration, and outreach events. This year, Environmental Concern's 19th Annual Spring Native Plant Sale attendance hit record numbers. Customers asked questions about plant characteristics, wildlife benefits for the plants they selected, and guidance for starting a pollinator garden.

EC's educators just completed a 2-year Environmental Education Program with 8 Queen Anne's County Elementary Schools, partially funded by a Chesapeake Bay Trust grant, working with hundreds of students and dozens of teachers - all learning about the functions and benefits of native plants. Eight schoolyard habitats were constructed by EC on school grounds. The habitats are used as outdoor learning facilities, connecting students to nature and the environment.

Over 130 EC Seed Stewards for Monarchs are growing milkweed plants to increase habitat for the Monarch butterfly. In the fall when the seed pods form, Seed Stewards will share their seeds with EC. A local Women's Club toured EC's nursery to learn about the process of propagating plants - from seed to shoreline!

Over 50,000 Cordgrass and Patens plugs have been planted on EC's shoreline projects this year, creating more than 2 acres of beneficial vegetated habitat. The vegetation creates a living, thriving habitat - a magnificent natural landscape: seaside goldenrod, marsh hibiscus and blue flag iris produce a palette of color throughout the summer. The diverse habitat attracts shorebirds, aquatic life and beneficial insects. Property owners are learning about the restoration process, and about the benefits of a vegetated shoreline.

You can help EC cultivate knowledge about native plants. Share pictures of your backyard habitat, living shoreline, or freshwater pond with EC. Send your pictures to reception@wetland.org, and follow EC's Facebook and Instagram page to see if your garden is selected as our "Habitat of the Week".

EC is preparing for the 19th Annual Fall Native Plant Sale on Friday, September 6 from 9am-3pm and Saturday, September 7 from 9am-12pm. Native plant availability is updated bi-weekly. Visit www.wetland.org for more native plant education opportunities. Come learn with us!



EC worked with the 8 Queen Anne's County Elementary Schools to construct sterile schoolyard habitats - transforming sterile schoolyards into living and breathing ecosystems, and teaching the teachers and students how to use the habitats as outdoor learning facilities.



This Blue Dasher dragonfly is clasping a Pickerelweed bloom (Pontederia Cordata) in one of EC's freshwater ponds. Dragonflies eat hundreds of unwanted insects, including mosquitoes, that inhabit marshes and ponds.



Visit www.wetland.org or email reception@wetland.org for more information about Environmental Concern's services and programs.

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The State of Real Estate

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

By James Houck



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

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

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

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

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

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

—Anirban Basu

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

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

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

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

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

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

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

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

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

State Legislation Impacting the Market

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

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



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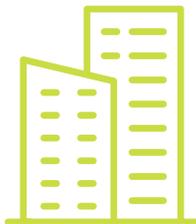
3.6%

BETWEEN
MARCH 2018 &
MARCH 2019
FROM

\$275k

TO

\$285k



BETWEEN
MARCH 2018 &
MARCH 2019
MARYLAND
RANKS

35th

NATIONALLY IN
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JOBS

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

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

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

On the Front Lines

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

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



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

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

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

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

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

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

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

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

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

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

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

—Biana Arentz



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

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

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

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

—Travis Gray

How You Can Impact the Market

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

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

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

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

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

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

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

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

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

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

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

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

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



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

—Debra Fortier

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

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

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

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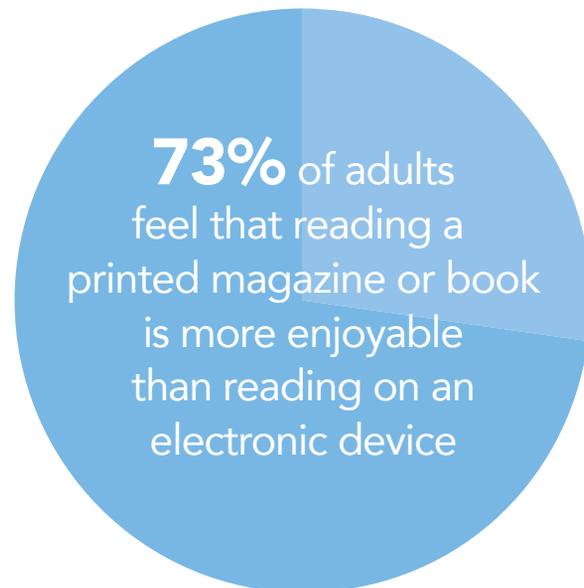
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People prefer print on paper for reading—whether for enjoyment or for comprehension

Americans tend to believe that...

- They retain more when they read in print on paper
- They are more easily distracted when reading on screens
- Print is more pleasant to handle and touch than other media

Source: Two Sides North America and Toluna, 2015, n=1,000; 2016, n=2,323



Source: Two Sides North America and Toluna, n=2,000. Fall 2017

Magazine readers have **real** friends

Devoted magazine readers have the most friends* and spread their ideas over the widest social circle

*Real People—not social media

Number of friends among devoted media users (index)

	magazines	internet*	TV	radio
20 or more	177	88	111	144
15 or more	168	88	103	155
10 or more	158	84	101	134
8 or more	149	88	105	134

Self perception (index)

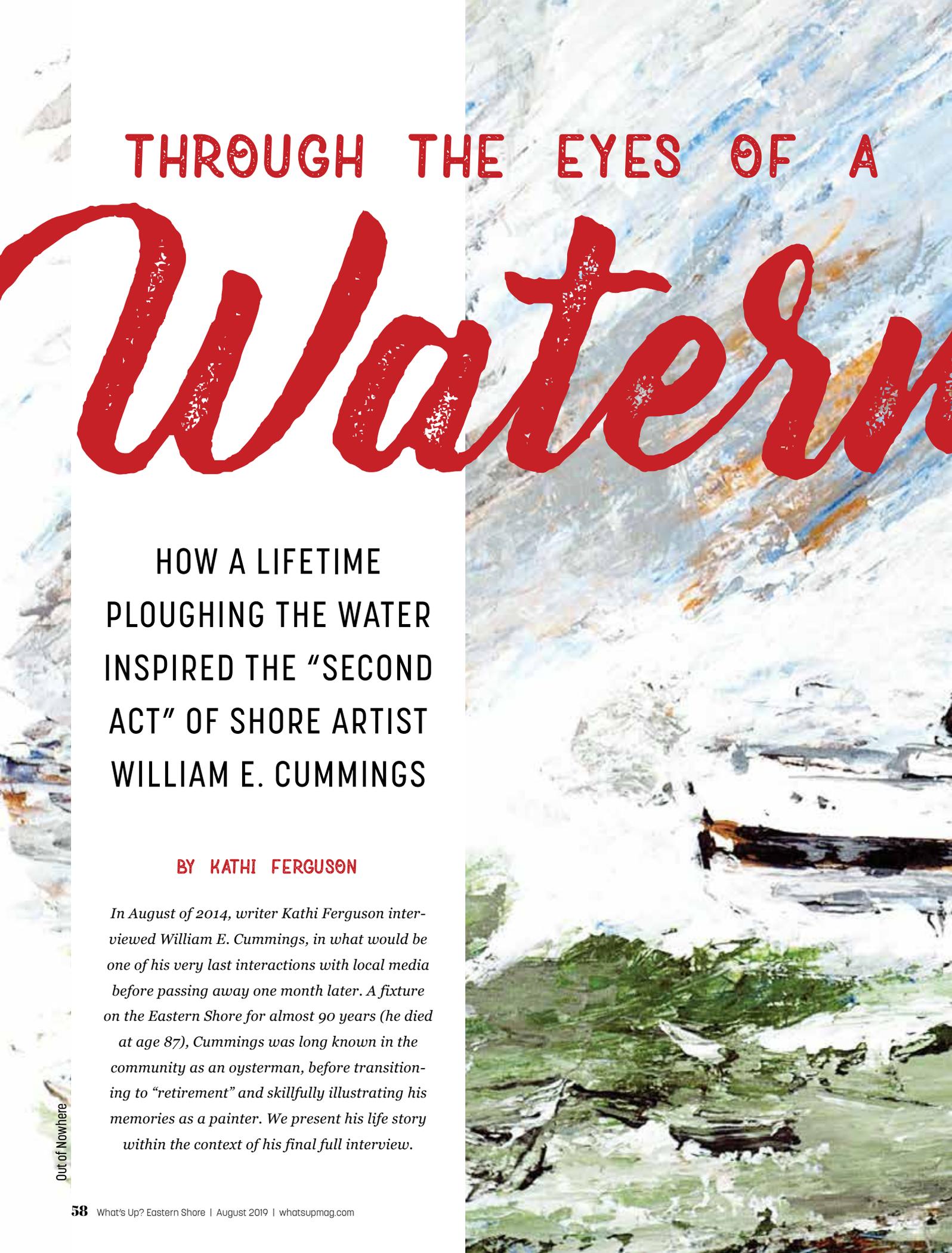
	magazines	internet*	TV	radio
Have a wide social circle and enjoy it	131	93	85	125
My friendship group is a really important part of my life ⁺	128	95	93	101
Get energy by being in a group of people	122	98	103	110
Enjoy entertaining people at home ⁺	116	93	93	105

*Includes internet magazine activity. +Definitely agree/agree

Index: Percentage of top users of each medium vs. percentage of adults 18+.

Note: Devoted magazine readers are defined as those who read printed magazines at least several times per week or digital magazines more than once a day. Devoted internet users are those who use it at least 31 hours per week. Devoted radio listeners are those who listen to FM Radio at least two hours a day or AM radio at least one hour a day. Devoted TV viewers are defined as those who watch live or "catch-up" TV at least 31 hours per week. Each group represents approximately the same proportion of US adults 18+.

Source: YouGov Profiles, December 2018



THROUGH THE EYES OF A

Waterman

HOW A LIFETIME
PLOUGHING THE WATER
INSPIRED THE “SECOND
ACT” OF SHORE ARTIST
WILLIAM E. CUMMINGS

BY KATHI FERGUSON

In August of 2014, writer Kathi Ferguson interviewed William E. Cummings, in what would be one of his very last interactions with local media before passing away one month later. A fixture on the Eastern Shore for almost 90 years (he died at age 87), Cummings was long known in the community as an oysterman, before transitioning to “retirement” and skillfully illustrating his memories as a painter. We present his life story within the context of his final full interview.

An impressionist painting of a snowy mountain landscape. The scene is dominated by a large, snow-covered mountain peak in the center, with a small cabin or structure nestled in a valley below. The foreground shows a rocky, snow-dusted slope with patches of green grass. The sky is filled with soft, white and blue brushstrokes, suggesting a hazy or overcast day. The overall style is characterized by visible, energetic brushwork and a focus on light and atmosphere.

man

William E. Cummings



“We didn’t have indoor plumbing and had to wash up in the basin outside before we sat down for meals,” he added. “We were sure to answer ‘Yes sir’ or ‘No sir’ when spoken to, and hats came off before coming to the table. Good memories.”

As far as he knew, Cummings was the only artistic one in the family. His passion for drawing began as a child. He remembered vividly, “In the evenings I’d sit with a little notepad and draw whatever came to mind—just play with it—people in different positions, moving them around, sometimes trying to put a picture together. I always had a pencil in my hand.” It was not until adulthood that this self-taught artist would use his talent as a means to preserve a piece of history.

Growing up, young Bill proclaimed that school was not for him—he wanted to work on the water. “Okay then,” his father told him, “Go pack up your lunch. We’re going fishing.” Off they went. It was a cold one that day and the temperature seemed to drop by the hour. It was not long before Cummings laid his oyster rakes down and announced that he was heading to the cabin to get warm. “No, you’re not,” his dad replied emphatically. “If you’re gonna work on the water, you’re staying out here. There’s no money to be made hiding below.” The disillusioned young fisherman quickly responded, “If you take me home, I’ll go to school!” Lesson learned. Bill was the first Cummings to graduate from high school.

An easel stood in the corner of artist William E. Cummings’ sunroom displaying a detailed sketch of several fishermen who appear to be going up against some pretty rough water. “Believe it or not,” Cummings explained, “this picture still has a way to go. Takes me a while before I get everything the way I want it, but it will turn out to be a nice painting.”

Working entirely from memory, this talented, yet humble, Tilghman, Maryland, native captured history and life as a waterman through his art for more than 45 years, before passing away in the fall of 2014. “It’s all up here, in my head,” he once said. “I don’t work with photographs. If I get a picture, it will come from somebody else. Most of the things I paint are from my life.”

Like most young boys who were raised on Tilghman Island during the 1930s, Cummings grew up on the water. Times were simpler then. The roads were mapped with oyster shells, and dozens of working boats made the island their home. Summer tourists enjoyed the pleasures of hunting and fishing, and the local Tilghman Packing Company was a major employer. Located in the middle of the Chesapeake Bay, the island was ideally suited for the then-thriving seafood industry.

A family like Cummings’ depended on the bounty of the bay to make their living. “My father, Ernest— ‘Keenie’ for short—was a waterman, as was his family before him,” Cummings explained. “He wasn’t an educated man—could hardly write his name. But he was so intelligent. My dad was my teacher. He taught me so many things, and I always looked up to him.”

Many of those lessons were learned working aboard *Old Ben*, his dad’s boat. “I learned how to oyster when I was about 12 years old. In the summer months, we’d go seine hauling. Now, that was hard work, but I loved it!” Cummings said smiling, “Lots of my paintings tell stories of the seine haulers.”

Born in 1927, the younger of two children, Cummings and his sister Elizabeth “Lib” were 11 years apart. “Lib pretty much raised me after mom got real sick,” Cummings said affectionately. “The family always had breakfast together and then it was outdoors to play or off to school and home again for lunch. Mom would pack a couple of sandwiches for Dad to take on the boat.



Knucks Down Tight



Seine Haulers III

man's determination, Cummings found a way to make that happen. "In the morning I would take dad out of the house in his wheelchair, hoist him up into the front seat of the truck, put the wheelchair in the back of the truck, unload the chair, get him back into it, wheel him down to the boat and then hoist him, wheelchair and all, on board—manually!" Cummings would haul in the oysters and his father would call them. "I wouldn't take him out if the weather was bad, but that never went over too well. He didn't speak to me for days!"

Despite the attempts made by Cummings' parents to discourage their son from becoming a commercial fisherman, it was to no avail. He was destined for a life on the water. Onboard "his baby" the 42-foot *Zaca* (named for his wife's favorite actor Errol Flynn's schooner in the 1952 film, *Cruise of the Zaca*), the 25-year-old Cummings set his sights on the day's catch to make a living.

But Cummings's love for art was never lost. Throughout his years as a waterman, he began to realize that times were changing and "things from my life were passing me by." This is what drove Cummings to learn everything he possibly could about art, so that he could record his own history through it. On one of his visits to the Smithsonian museums, he became fixated on a

large painting by Rembrandt. "It took my breath away; it really did," he said, shaking his head in disbelief. "I was amazed at its beauty and what it must have taken to create such a thing—how in the world did he do this?" That was the moment Cummings decided he was going to find out for himself.

Cummings began to immerse himself in books about anatomy, the Old Masters, color, values, design, and composition—anything pertaining to art. "In my spare time, I'd practice things like mixing colors, or learning how a piece of clothing should fall on a figure. Books were my lifeline to the art world. I read them cover to cover and tried to copy the Masters. The Impressionists were my favorites," he said, fondly.

It was not until he was in his 40s that Cummings began to paint in earnest. Although he continued to fish, doctor's orders led him to take a hiatus and he began to work as a bridge tender on Tilghman Bridge. "Dad's first paintings were done from that bridge house," Cummings' daughter Tootie recalls. "Most of them were watercolors but his first one on canvas was in black and white. He got inspired from looking out the window at the scenery. I think that really put him on a path to taking this thing very seriously."



Remembering Bill. Remembering Fishing.

Acrylics became Cummings' medium of choice, although he continued to work in watercolor and dabbled a bit in pastel. "I started out working with oils but the smell of turpentine made my wife feel sick, so I switched to acrylics," he explained. "But I managed to make them look like oil paintings by learning how to mix a varnish and apply it as a finish."

At the time, Baltimore was the closest city to purchase art supplies. Knowing her husband was eager to start his first works on canvas, wife Jeanne offered to make the trip north and brought back the materials. Working out of his modest home studio any chance he got, Cummings began to paint his memories. He started each piece with multiple black and white drawings, followed by a preliminary watercolor sketch before tackling what would be the final painting. "Until I get things the way I want them, I'm not going to finish it," Bill asserted. "The picture has to describe what I am trying to tell people."

The chapters of Cummings' life began to emerge as he painted a variety of subjects ranging from harvesting oysters on his beloved *Zaca*, to seine-hauling and pound-netting, or watermen telling tall tales after a long day on the water. With each work would be a story written by Cummings to accompany it.

In the painting entitled *Last One in is a Rotten Egg*, Cummings portrays the anticipation and sheer joy of racing to the end of Buzzard's Lane to go skinny dipping after school. "We'd throw our clothes up on the trees before jumping in, so they didn't get



Remembering Bill- Sketch

wet and try to be the first one over the bank," Cummings said with a chuckle. "I'm the blond haired one with my arm up in the air." (Interestingly, renowned American realist painter, Thomas Eakins (1844–1916), a favorite of Cummings, painted one of his finest studies of the nude in his piece entitled *The Swimming Hole*. The work is said to be the artist's most successfully constructed outdoor picture, features Eakins' friends, and includes a self-portrait. It would stand to reason that it had a strong influence on the outcome of Cummings' piece.)

While viewing the delightful painting, *Knucks Down Tight*, we are reminded of the days when the children on Tilghman enjoyed shooting marbles after supper; a young Bill and his

friend are portrayed listening intently to an older, more experienced fisherman about what it takes to mend a hole in a net in *The Pupils*, and in the painting called *The Partners*, the two buddies can be seen catching soft crabs at the shoreline.

Working on the water can bring both chaos and calm to the commercial fisherman and Cummings was able to portray both in his work. He had learned how to capture the essence of a scene with a strong composition and careful rendering. “It’s important to me that there is action in my paintings, and one of the most effective ways of achieving that is with the brush strokes I put down,” Cummings explained. Perhaps one of the best examples of this is found in the work entitled *Out of Nowhere*. The paint is boldly applied in different directions throughout the piece—even exaggerated—using short and long strokes of color that envelop the troubled skipjack as it weathers a turbulent storm.

Impressed by his talent, friend and accomplished artist Marc Castelli marvels at Cummings’ tenacity and dedication to his craft. Castelli, a recognized painter of all things water and boats, and Cummings developed a special friendship during his later years, sharing their passion for both art and working on the water. “There is a grace and beauty found in each subject,” Castelli says. “Bill and I could talk about both.” It was through their friendship that the work *Remembering Bill*, *Remembering Fishing* came to be. Cummings’ daughter approached Castelli with the idea of creating a painting based upon the sketch left on her father’s easel when he passed away. Honored, Castelli accepted.

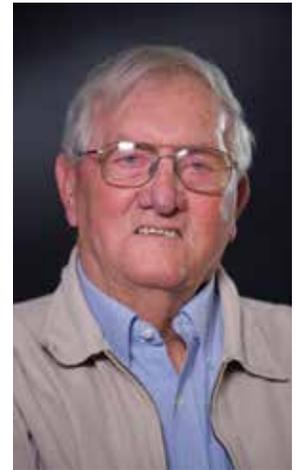


Study 1

Out of respect for Cummings, it was important to Castelli that he finish what Cummings had started—not interpret it. Differences in style, medium, technique, and how each artist approached their work were some of the challenges Castelli faced. “Painting is what both of us have lived and loved,” Castelli says. “I followed the map Bill left behind.”

Common themes can be seen throughout Cummings’ work as depicted in pieces such as *The Oyster Harvesters*, *The Seine Haulers I, II and III*, and *The Pound Netters*, where figures have been drawn with conviction and placed thoughtfully throughout each painting. At the same time, this artist had the ability to reflect the serenity and calm life that Tilghman offered in his loosely painted watercolors, whether it was a small flock of geese landing near the shore or workboats docked at Knapp’s Narrows on an overcast day.

Cummings painted more than just pretty pictures. He painted the heart and soul of Tilghman Island and the Chesapeake Bay region. There is integrity in his work, just like the man—steadfast, proud, and principled. He once simply stated, “My paintings are my history, and this is how I hope to preserve it.”



William E. Cummings passed away in September of 2014. His paintings are owned and cherished by many fellow watermen as well as private collectors. An active supporter of the Tilghman Watermen’s Museum, Cummings contributed the rights to produce and distribute prints of his works to the organization. There are currently more than 20 prints available on a limited-edition basis, including Remembering Bill, Remembering Fishing, signed by Marc Castelli with a remarque of Cummings’ sketch attached.

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Jewel Tones

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

By James Houck

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



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



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



Colyn sectional in emerald green,
\$2,497, highfashionhome.com



**Shattered sapphire cushion/
pillow,** multiple sizes available
starting at \$22, alboon.com



**Oggetti Luce Fuji five-light pendant
amethyst,** \$2,855, searchlighting.com



Safavieh Adirondack modern abstract red/black rug, 5'1" x 7'6", \$82, overstock.com



Old Favorites:

HEIRLOOM FLOWERS ADD TO A GARDEN'S CHARM

By Janice F. Booth

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

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

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

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

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



COCKSCOMB

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

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



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

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



HOLLYHOCKS



MORNING GLORIES

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

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

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

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

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



FOXGLOVE



ZINNIAS

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

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

Finally, I dare not end without mentioning some vintage shrubs. I've discussed Bridal Veil Spirea, but didn't mention **HYDRANGEA**. There are more than 70 varieties, and they've remained popular in our gardens over the centuries. Their large flowers vary in colors from pale pink to

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



HYDRANGEA

FORSYTHIA



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

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



Primary Structure Built: 1984
Sold For: \$650,000
Original List Price: \$735,000
Last Sold/Price: No previous sale
Bedrooms: 4
Baths: 2 full, 1 half
Living Space: 2,600 sq. ft.
Lot Size: 46 acres

ful setting and wonderful amenities, this magnificent water view home, which truly showcases the splendor of nature, provides an escape from the hustle and bustle of the city, and offers a relaxing, upscale lifestyle.

HOME REAL ESTATE

Kent County

By Lisa A. Lewis

Situated on a picturesque wooded farm overlooking Urieville Lake and boasting tranquil water views, this stunning three-level colonial home is absolutely charming—an idyllic haven where opportunities for fun and relaxation abound. The property was listed on March 22nd, 2018 and closed on December 10th, 2018.

As guests enter the home, they are greeted by beautifully designed living spaces. The living room features hardwood floors, a cozy wood-burning fireplace, built-ins, and a stylish ceiling fan. Preparing a meal is effortless in the upgraded kitchen, which boasts ample cabinetry, granite countertops, high-end stainless steel appliances, an island, recessed lighting, and ceramic tile flooring. With a wood-paneled vaulted ceiling, impressive walls of windows that overlook the lake, recessed lighting, and ceramic tile flooring, the lovely sunroom offers an ideal setting to relax with family and friends and admire the serene water views.

Relaxation also awaits in the delightful sitting room, which is accessed through French doors and adorned with a crown and chair rail molding and hardwood floors. The main level also features a charming breakfast area with walls of windows—perfect for casual meals or a cup of coffee—as well as an elegant dining room for more formal occasions.

Striking in every detail, the master bedroom, which is located on the second level, includes hardwood floors, a ceiling fan, and a walk-in closet. And the spa-like master bath with a dual-sink vanity, a jetted soaking tub, a separate shower, and ceramic tile flooring is luxurious.

Of course, a home of this caliber would not be complete without incredible exterior features, including a spacious deck overlooking the lake, a patio, a pond, a large four-plus bay run-in shed, and outbuildings. The property also includes an attached two-car garage. Boasting a private, peace-

“This farm is a special property that appeals to both nature lovers and sportsmen,” says Kathy Christensen of Benson & Mangold Real Estate, the listing and selling agent for the property. “The property is comprised of 46 acres of rolling fields, and the mature woods offer opportunities for hunting, four-wheeling, hiking, or simply enjoying nature. The location is not far from town, but you feel like you are in your own world.”

Listing and Selling Agent: Kathy Christensen, Benson & Mangold Real Estate, 410-924-4814 (cell), 410-822-1415 (office), kccamb@gmail.com, kathychristensen.com.





HOME REAL ESTATE

Royal Oak

Talbot County

By Lisa A. Lewis



Meticulously restored and updated, this stunning colonial home with an eye-catching exterior design is truly a sight to behold—an architectural masterpiece that successfully blends the charm and character of a historic structure with modern amenities. The property was listed March 15th, 2018 and closed April 12th, 2019.

Situated on Oak Creek and boasting 358 feet of water frontage, serene water views, and exquisite architectural detailing, the three-level home, which has retained many of its original features, showcases elegantly designed interior spaces. The main level offers ample settings for relaxation, including the living room and the parlor—both of which include hardwood floors and a cozy fireplace. With impressive walls of windows, stylish ceiling fans, brick flooring, and glass doors that lead to the waterfront, the sunroom/great room is absolutely luxurious—a lovely space to relax with family and friends and enjoy the water views. Providing a sense of peace, the spacious front porch is a delightful retreat—perfect for sitting in a comfortable rocking chair and sipping a cold beverage on a summer day.

Primary Structure Built: Waters Edge—circa 1885 – also known as The Dr. Samuel Trippe House
Sold For: \$1,025,000
Original List Price: \$1,195,000
Last Sold/Price: \$857,500 (2002)
Bedrooms: 4
Baths: 3
Lot Size: 4.5 acres

The updated waterside kitchen is beautifully appointed with a large custom island, high-end stainless steel appliances, a wine cooler, hardwood floors, and a charming breakfast nook. And the formal dining room, which is located off of the kitchen and adorned with elegant chair rail molding and hardwood floors, offers a beautiful setting to share a delicious meal with guests.



Located on the second level, the elegant master bedroom features hardwood floors, a ceiling fan, and two closets. The master bath boasts a vanity, a separate tiled shower with a glass door, and tile flooring. Plus, a spacious balcony on this level adds a touch of charm. The third level features a landing with a cedar closet and two additional rooms that can be customized to serve a variety of uses.

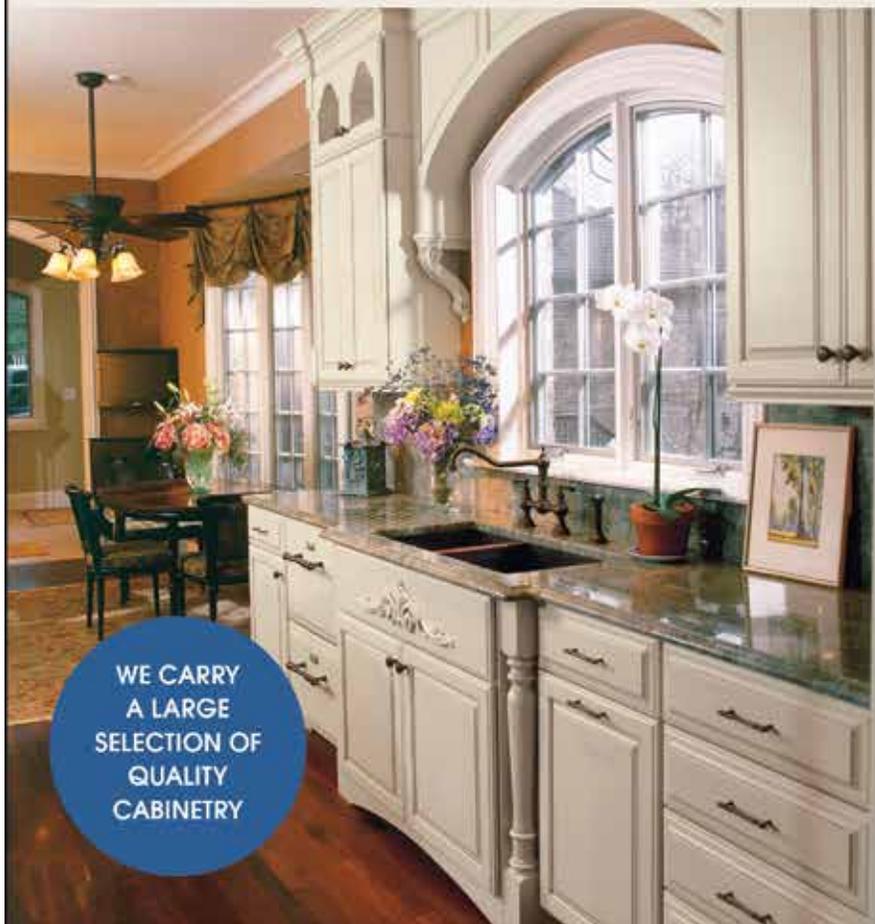
A leisurely stroll along the verdant grounds reveals exterior features that greatly enhance the property, including a private pier with a lift, a custom brick patio, a semi-finished cottage with a screened-in porch, and a large barn/garage. Indeed, this historic waterfront beauty is enchanting—a perfect dream home where spending time is a delight.

Listing and Selling Agent: Barbara C. Watkins, Benson & Mangold Real Estate, 410-310-2021 (cell), 410-822-1415 (office), barb.c.watkins@gmail.com, easternshorehomes.com.

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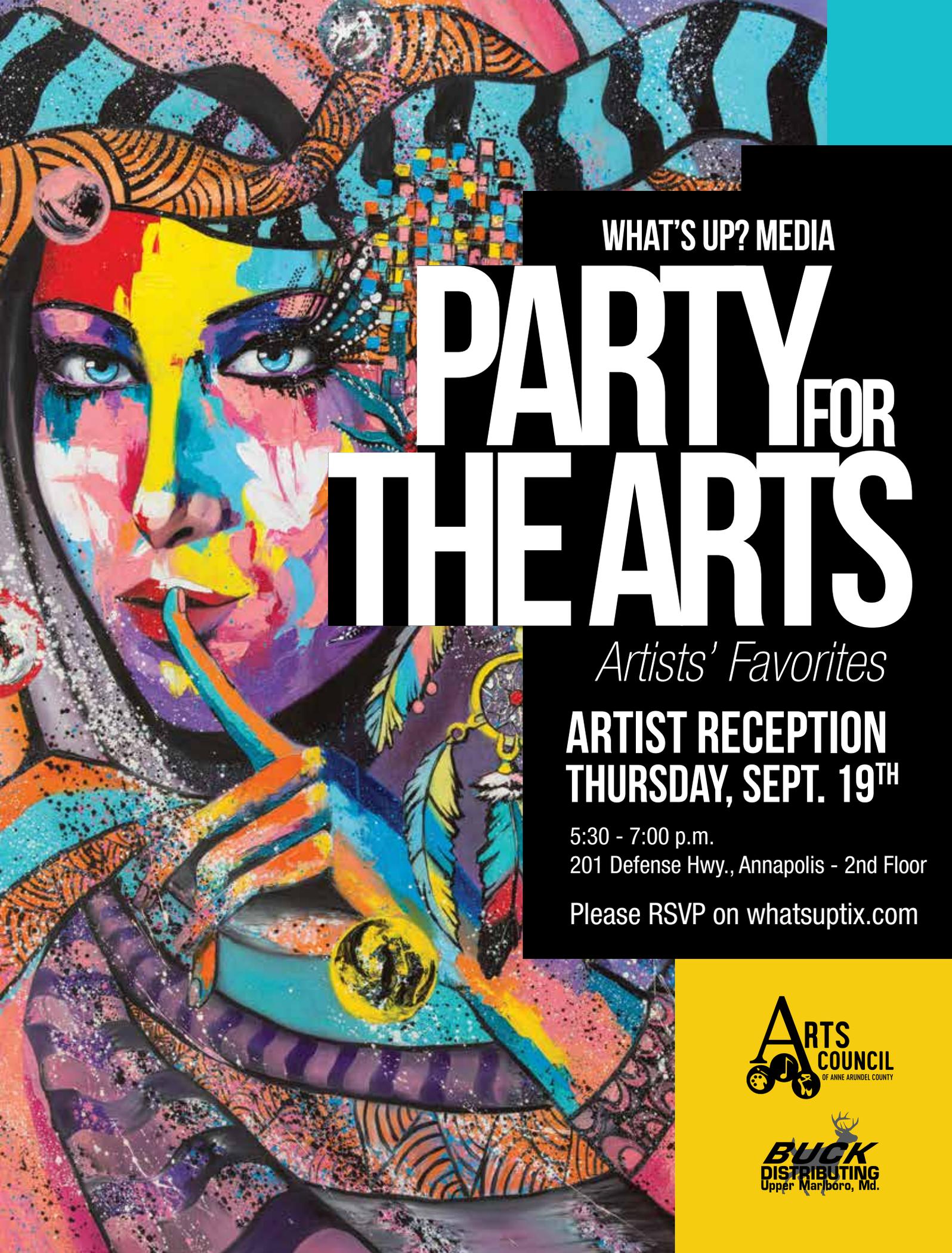
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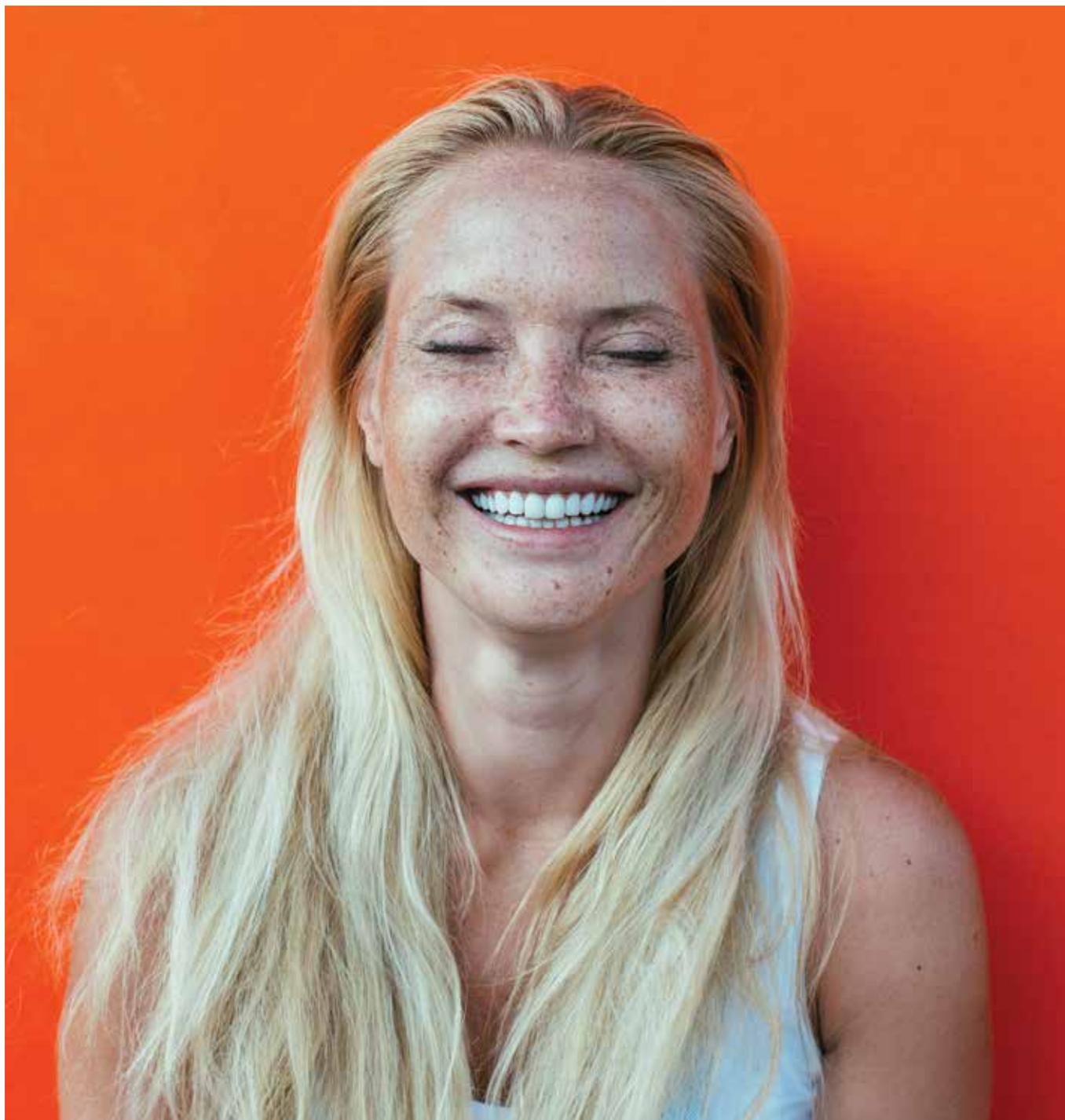
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Health & Beauty

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Health Report

By Kelsey Casselbury



STRESS IN AMERICA RUNS HIGH

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

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

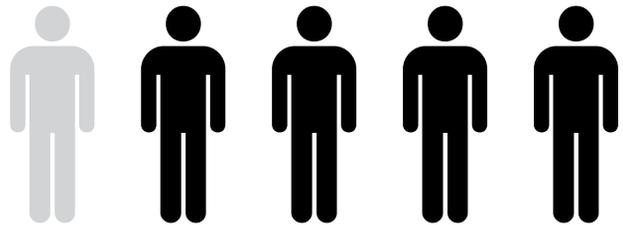
Despite being stressed out, Americans also generally report having positive experiences (versus feelings). Nearly 65 percent of adults said they did something interesting the prior day, compared to just 49 percent worldwide.



MOBILE GAME MAY DETECT ALZHEIMER'S

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

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



ONE IN FIVE DEATHS ASSOCIATED WITH UNHEALTHY DIET

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

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

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



HEALTH & BEAUTY HEALTH

The Colorful World of Synesthesia

By Kelsey Casselbury

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

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

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

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

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

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

Four Things to Know About Lab-Grown Meat

By Kelsey Casselbury

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

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

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



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

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

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

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

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

The public is still skeptical of cultured meat.

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

Five Fab Fall Fashion Trends

By Kelsey Casselbury

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

MELODRAMATIC PURPLE AND OTHER BRIGHT COLORS

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

IN FULL FEATHER

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

SUBDUED SUITING →

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

A TIGHT SQUEEZE

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



Striped Notch-Collar Jacket, Bar III, \$119, www.macys.com



Asymmetrical Printed Midi Skirt, INC International Concepts, \$89.50, macys.com

← ASYMMETRIC ANGLES

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

Fresh Take

JICAMA

By Kelsey Casselbury

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

Jicama and Watermelon Salad →

Serves 6

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

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

NUTRITIONAL INFORMATION (PER SERVING)

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

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



Going Gray (on Purpose!)

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

By Kelsey Casselbury

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

WHO CAN PULL IT OFF?

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

UNDERSTANDING THE PROCESS

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

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

FEAR OF COMMITMENT

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





HEALTH & BEAUTY HEALTH

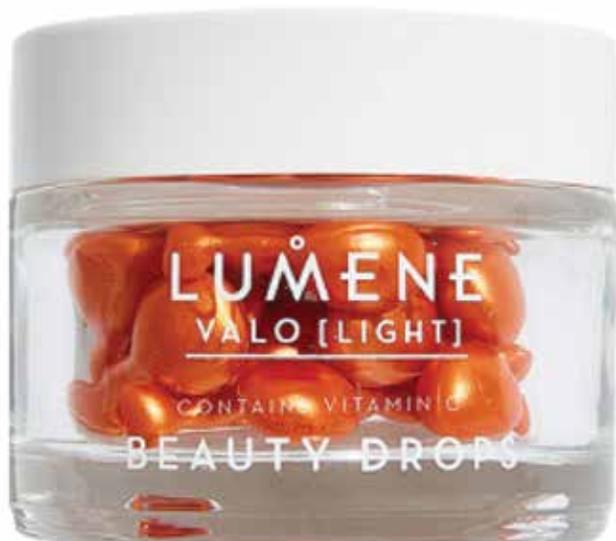
Vitamin C

DO YOU NEED A VITAMIN C SERUM?

By Kelsey Casselbury

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

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



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



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

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

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

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

Abdominal Aortic Aneurysm: Are You at Risk?

By Dr. David Neschis

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

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

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

Major risk factors for AAA are as follows:

Age over 60 years

A family history of AAA

Smoking

Hypertension (high blood pressure)

More common in men than in women

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

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

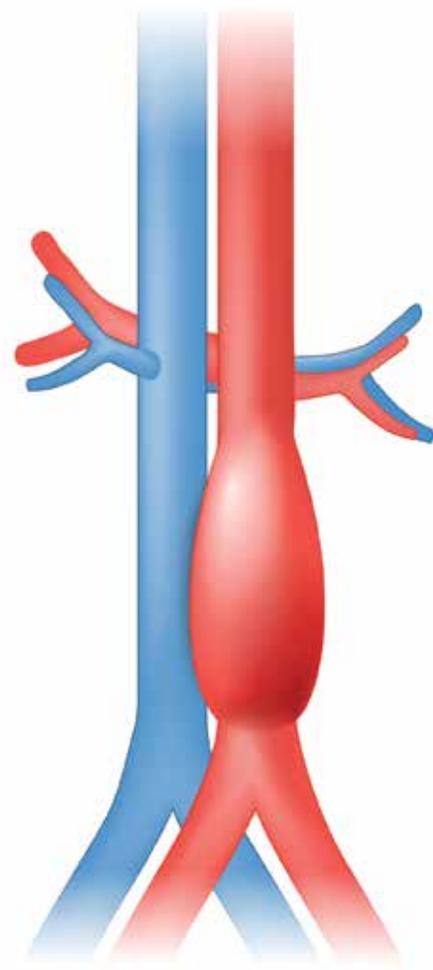
Large (greater than 5.5 centimeters) or fast-growing AAAs are much more likely to rupture than small or slow-growing aneurysms. A rupture can lead to internal bleeding and other serious complications. The larger the aneurysm is, the more likely that it will need to be treated with surgery. These types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

Small incisions in the groin rather than a major abdominal incision

Lower risk—especially for patients with other serious medical problems

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

Return to normal activity in days rather than weeks



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



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

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

Products We Love

THIS MONTH'S PICKS FROM THE BEAUTY BUZZ TEAM

By Caley Breese

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

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



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



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



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



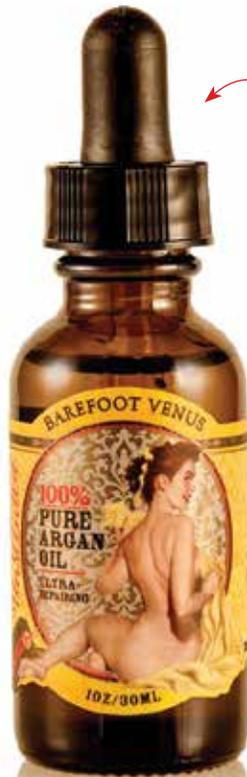
4. "It was hard to choose what I like best about this product! I think my skin feels better than when I get an actual facial. I have an incredible glow. If I could say only one word about this, it would be MAGIC." —Beauty Buzz Member Denise Hadden, 37, Severna Park



1

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

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



2

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

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

3

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

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



4

OMG! 4-IN-1 ZONE SYSTEM MASK BY DOUBLE DARE

doubledarespa.com
\$7/1-pack; \$31.50/5-pack
Indulge in a little #SelfCare with this 4-in-1 mask, designed for different areas of your face. The kit includes 24K gold undereye patches to help nourish the undereye skin; a charcoal clay mask to cleanse and detoxify the T-Zone; a kaolin clay mask to tighten and tone the U-Zone; and a moisturizing cream to restore skin's hydration. This mask will truly make you say, "OMG!"

Dining

86 GUIDE

Photo by Tony Lewis, Jr.

Crab dip at
Harris Crab
House



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. Submit your dining review at whatsupmag.com/promotions.

Dining Guide

Advertisers Listed in Red

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

☎ Reservations

🍷 Full bar

👨‍👩‍👧 Family Friendly

🌊 Water View

☀ Outdoor Seating

🎵 Live Music

🐾 Dog Friendly

👑 Best of 2019 Winner

Queen Anne's County

Adam's Taphouse and Grille

100 Abruzzi Drive, Chester; 410-643-5050; Adamsgillkentisland.com; Barbecue; lunch, dinner \$\$ ☎ 🍷 🍷

Annie's Paramount Steak & Seafood House

500 Kent Narrows Way N., Grasonville; 410-827-7103; Anniess.biz; Steakhouse, seafood; lunch, dinner, Sunday brunch \$\$ ☎ 🍷 🍷 🍷

Big Bats Café

216 Saint Claire Place, Stevensville; 410-604-1120; Bigbats.com; American, sports bar; lunch, dinner \$ 🍷 🍷 🎵

Bridges Restaurant

321 Wells Cove Road, Grasonville; 410-827-0282; Bridgesrestaurant.net; Seafood; lunch, dinner \$\$\$ ☎ 🍷 🍷 🍷

Café Sado

205 Tackle Circle, Chester; 410-604-1688; Cafesado.com; Thai, sushi; lunch, dinner \$\$ 🍷 🍷 🍷

Capriotti's

500 Abruzzi Drive, Chester; 410-643-9993; Capriottis.com; Sandwiches; lunch, dinner \$ 🍷

Carmine's New York Pizza

2126 DiDonato Drive, Chester; 410-604-2123; Carminesnypizzakitchen.net; Italian, pizza; lunch, dinner \$ 🍷

Doc's Riverside Grille

511 Chesterfield Avenue, Centreville; 410-758-1707; Docsriversidegrille.com; American; lunch, dinner \$ 🍷 🍷 🎵

El Jefe Mexican Kitchen & Tequila Bar

1235 Shopping Center Road, Stevensville; 410-604-1234; Eljefemexkitchen.com; Mexican; lunch, dinner \$-\$\$ 🍷 🍷 🍷

Fisherman's Inn & Crab Deck

3032 Kent Narrows Way S., Grasonville; 410-827-6666; Crab-deck.com; Seafood; lunch, dinner \$\$ 🍷 🍷 🍷 🍷

Frix's Fire Grill

1533 Postal Road, Chester; 410-604-2525; Frixsfiregrill.com; Brazilian/American, small plates, bar/lounge, lunch, dinner \$\$ ☎ 🍷 🍷 🍷

Harris Crab House

433 Kent Narrows Way N., Grasonville; 410-827-9500; Harriscrabhouse.com; Seafood, crabs; lunch, dinner \$\$ ☎ 🍷 🍷 🍷 🍷

Hemingway's Restaurant

357 Pier One Road, Stevensville; 410-604-0999; Hemingwaysbaybridge.com; Seafood; lunch, dinner \$\$ ☎ 🍷 🍷 🍷

Historic Kent Manor Inn

500 Kent Manor Drive, Stevensville; 410-643-5757; Kentmanor.com; Modern American; special occasion dining, Sunday brunch \$\$\$ ☎ 🍷

The Jetty Restaurant & Dock Bar

201 Wells Cove Road, Grasonville, 410-827-4959, Jettydockbar.com, American, seafood; lunch, dinner \$ 🍷 🍷 🍷 🍷 🐾

Kentmorr Restaurant

910 Kentmorr Road, Stevensville; 410-643-2263; Kentmorr.com; American, seafood; lunch, dinner \$\$ ☎ 🍷 🍷 🍷

Knoxie's Table

180 Pier 1 Rd, Stevensville; 443-249-5777; Baybeachclub.com; American; dinner, weekend brunch ☎ 🍷 🍷 🍷

Ledo Pizza

110 Kent Landing, Stevensville; 410-643-7979; Ledopizza.com; Pizza, pasta, sandwiches; lunch, dinner \$ 🍷 🍷

Love Point Deli

109 Main Street, Stevensville; 410-604-2447; Lovepointdeli.com; Deli; lunch, dinner \$ 🍷 🍷

The Narrows Restaurant

3023 Kent Narrows Way S., Grasonville; 410-827-8113; Thenarrowsrestaurant.com; American, seafood; lunch, dinner, Sunday brunch \$\$ ☎ 🍷 🍷 🍷 🍷

O'Shucks Irish Pub

122 Commerce Street, Centreville; 410-758-3619; Oshucksirishpub.com; Irish, American; lunch, dinner \$ 🍷 🍷 🍷

Rams Head Shorehouse

800 Main Street, Stevensville; 410-643-2466; Ramsheadshorehouse.com; American, brewery; breakfast, lunch, dinner \$ 🍷 🍷 🍷 🍷

Red Eye's Dock Bar

428 Kent Narrows Way N., Grasonville; 410-827-3937; Redeyedockbar.com; American, seafood; lunch, dinner \$ 🍷 🍷 🍷 🎵

Rustico Restaurant & Wine Bar

401 Love Point Road, Stevensville; 410-643-9444; Rusticoonline.com; Southern Italian; lunch, dinner \$\$ ☎ 🍷 🍷 🍷

SandBar at Rolph's Wharf

1008 Rolph's Wharf Road, Chestertown; 410-778-6389; Seafood; lunch, dinner \$ 🍷 🍷 🍷 🍷

Smoke, Rattle & Roll

419 Thompson Creek Road, Stevensville; 443-249-3281; Smokerattleandroll.com; BBQ; lunch, dinner \$

FISHERMAN'S INN AND CRAB DECK:

"The cream of crab soup is so delicious!" –Barbara Tucker

Talbot County

208 Talbot

208 N. Talbot Street, St. Michaels; 410-745-3838; 208talbot.com; Modern American; dinner \$\$ ☎ 🍷

Ava's Pizzeria & Wine Bar

409 S. Talbot Street, St. Michaels; 410-745-3081; Avaspizzeria.com; Italian, pizza; lunch, dinner \$\$ 🍷 🍷

Awful Arthur's Seafood Company

402 S. Talbot St., St. Michaels; 410-745-3474; Awfularthursusa.com; Fresh seafood, authentic oyster bar \$\$ 🍷 🍷 🍷 🍷

The BBQ Joint

216 East Dover Street, Ste. 201, Easton; 410-690-3641; Andrew-evansbbqjoint.com; Barbecue; lunch, dinner \$ 🍷 🍷 🍷

Banning's Tavern

42 E Dover Street, Easton; 410-822-1733; Banningstavern.com; American; lunch, dinner \$\$ ☎ 🍷 🍷

Bartlett Pear Inn

28 S. Harrison Street, Easton; 410-770-3300; Bartlettpearinn.com; Farm-to-table; dinner \$\$\$ ☎ 🍷 🍷

Bas Rouge

19 Federal Street, Easton; 410-822-1637; Basrougeeaston.com; European; lunch, dinner \$\$\$ ☎

Bistro St. Michaels

403 Talbot Street, St. Michaels; 410-745-9111; Bistrostmichaels.com; Euro-American; dinner, Weekend brunch \$\$ 🍷 🍷 🍷

Blackthorn Irish Pub

209 Talbot Street, St. Michaels; 410-745-8011; Irish, seafood; lunch, dinner \$\$ 🍷 🍷 🍷

Capriotti's

106 Marlboro Avenue, Easton; 410-770-4546; Capriottis.com; Sandwiches; lunch, dinner \$ 🍷

Capsize (Seasonal)

314 Tilghman Street, Oxford; 410-226-5900; Capsizeoxmd.com; American; lunch, dinner \$-\$\$ ☎ 🍷 🍷 🍷

Captain's Ketch

316 Glebe Road, Easton; 410-820-7177; Captainsketchseafood.com; Seafood; lunch, dinner

Carpenter Street Saloon

113 Talbot Street, St. Michaels; 410-745-5111; Carpenterstreetsaloon.com; American, seafood; breakfast, lunch, dinner \$\$ 🍷 🍷 🍷

Characters Bridge Restaurant

6136 Tilghman Island Road, Tilghman; 410-886-1060; Fresh seafood, casual atmosphere; Lunch, dinner; Charactersbridge-restaurant.com \$\$ 🍷 🍷 🍷

Chesapeake Landing

23713 St. Michaels Road, St. Michaels; 410-745-9600; ChesapeakeLandingrestaurant.com; Seafood; lunch, dinner \$\$ 🍷 🍷 🍷

The Crab Claw Restaurant

304 Burns Street, St. Michaels; 410-745-2900; Thecrabclaw.com; Seafood; lunch, dinner \$\$ 🍷 🍷 🍷 🍷

Crab N Que

207 N. Talbot St., St. Michaels; 410-745-8064; Crabnque.com; Seafood, Barbecue; lunch, dinner \$\$

Crepes By The Bay

413 S. Talbot St., St. Michaels; 410-745-8429; Breakfast, lunch
Y 🍴 *

Doc's Sunset Grille

104 W Pier St., Oxford; 410-226-5550; American; lunch, dinner \$ 🍴

Eat Sprout

335 N Aurora Street, Easton; 443-223-0642; Eatsprout.com; Organic, ready-to-eat; breakfast, lunch, dinner \$ 🍴

El Dorado Bar & Grill

201-C Marlboro Avenue, Easton; 410-820-4002; Mexican; lunch, dinner \$\$ 🍴 Y

Foxy's Harbor Grille (Seasonal)

125 Mulberry St., St. Michaels; 410-745-4340; Foxysharbor-grille.com; Seafood, American; lunch, dinner \$ Y 🍴 * 🎵 🍷

The Galley St. Michaels

305 S. Talbot Street, St. Michaels; 410-200-8572; Thegalley-saintmichaels.com; Breakfast, lunch \$ Y 🍴 *

Gina's Cafe

601 S Talbot Street, St. Michaels; 410-745-6400; Facebook.com/ginascfestmikes; Southwestern, Vegetarian; lunch, dinner \$\$

Harrison's Harbour Lights

101 N. Harbor Road, St. Michaels; 410-745-9001; Harbourinn.com; American, seafood; lunch, dinner \$\$ 🍴 Y 🍷 *

Hill's Cafe and Juice Bar

30 East Dover Street, Easton; 410-822-9751; Hillscafeandjuice.com; American, milkshakes, sandwiches; breakfast, lunch \$ 🍴

Hong Kong Kitchens

210 Marlboro Avenue, Easton; 410-822-7688; Hongkongkitchen-sea.com; Chinese; lunch, dinner \$ 🍴

Hot off The Coals BBQ

8356 Ocean Gateway, Easton; 410-820-8500; Hotoffthecoals.com; Barbecue; lunch, dinner \$ 🍴 *

Hunters' Tavern at the Tidewater Inn

101 E. Dover Street, Easton; 410-822-4034; Tidewaterinn.com; American; breakfast, lunch, dinner, Sunday brunch \$\$ Y 🍴 * 🎵

In Japan

101 Marlboro Avenue, Easton; 410-443-0681; Injapansushi.com; Japanese, sushi; lunch, dinner \$\$ 🍴 Y 🍴 🍷

Krave Courtyard

12 W. Dover St., Easton; 410-980-5588; American; lunch \$ *

Latitude 38 Bistro & Spirits

26342 Oxford Road, Oxford; 410-226-5303; Latitude38.biz; American, seafood; lunch, dinner, Sunday brunch \$\$ 🍴 Y 🍴

Ledo Pizza

108 Marlboro Avenue, Easton; 410-819-3000; Ledopizza.com; Pizza, pasta, sandwiches; lunch, dinner \$ 🍴

Lighthouse Oyster Bar & Grill

125 Mulberry Street, St. Michaels; 410-745-2226; Lighthouseoysterbarandgrill.com; Seafood, American; lunch, dinner \$-\$\$ Y 🍴 🍷 * 🎵

Limoncello Italian Restaurant

200 S. Talbot St., St. Michaels; 410-745-3111; Limoncellostmichaels.com; Italian; lunch, dinner \$\$ Y 🍴

Lowes Wharf

21651 Lowes Wharf Road, Sherwood; 410-745-6684; Loweswharf.com; American; lunch, dinner \$ 🍴 Y 🍴 🎵 🍷

Marker Five

6178 Tilghman Island Road, Tilghman; 410-886-1122; Markerfive.com; Local seafood, lunch, dinner Thursday-Sunday \$\$ 🍴 Y 🍴 🍷 *

Mason's Redux

22 South Harrison Street, Easton; 410-822-3204; Masonsredux.com; Modern American; lunch, dinner, Sunday brunch \$-\$\$ 🍴 Y 🍴 *

Old Brick Café

401 S. Talbot St., St. Michaels; 410-745-3323; Breakfast

Out of the Fire Café & Wine Bar

22 Goldsborough Street, Easton; 410-770-4777; Outofthefire.com; Mediterranean, seafood; lunch, dinner \$\$ 🍴 Y

Peacock Restaurant & Lounge at Inn at 202 Dover

202 E. Dover Street, Easton; 410-819-8007; Innat202dover.com; Modern American; dinner \$\$ 🍴 Y

Piazza Italian Market

218 N. Washington Street, Easton; 410-820-8281; Piazzaitalianmarket.com; Italian; lunch, takeout \$ 🍴 *

Plaza Jalisco

7813 Ocean Gateway, Easton; 410-770-8550; Plazajaliscoeaston.com; Mexican; lunch, dinner \$ 🍴 🍷

Pope's Tavern

504 S. Morris St., Oxford; 410-226-5220; Oxfordinn.net; European bistro; dinner \$\$ 🍴 Y 🍴

Portofino Ristorante Italiano

4 W. Dover Street, Easton; 410-770-9200; Portofinoeaston.com; Italian; dinner \$\$ 🍴 Y

Robert Morris Inn

314 North Morris Street, Oxford; 410-226-5111; Robertmorrisonn.com; Modern American; breakfast, lunch, dinner, Sunday brunch \$\$ 🍴 Y *

Sakura Sushi Restaurant

8475 Ocean Gateway, Easton; 410-690-4770; Japanese, Sushi; lunch, dinner \$-\$\$

CHESAPEAKE LANDING:

"All customers are greeted with a smile. Food is fresh tasting, and cooked as ordered."
-Delores Pinder **WINNER!**

Sam's Pizza & Restaurant

1110 S. Talbot Street, St. Michaels; 410-745-5955; Sampsizzastmichaels.com; Italian, American, Greek cuisine; lunch, dinner \$ Y 🍴 🍷

Scossa Restaurant & Lounge

8 N. Washington Street, Easton; 410-822-2202; Scossarestaurant.com; Northern Italian; lunch, dinner, Sunday brunch \$\$ 🍴 Y

Stars at Inn at Perry Cabin

308 Watkins Lane, St. Michaels; 443-258-2228; Perrycabin.com; Seafood; breakfast, lunch, dinner \$\$\$ 🍴 Y *

St. Michaels Crab & Steakhouse

305 Mulberry Street, St. Michaels; 410-745-3737; Stmichaelscrab-house.com; American, seafood; lunch, dinner \$\$ 🍴 Y 🍴 🍷 *

Sugar Buns Airport Café & Bakery

29137 Newnam Road, Easton; 410-820-4220; Sugarbuns.com; Baked goods, desserts, light fare; breakfast, lunch \$ 🍴

Sunflowers & Greens

11 Federal Street, Easton; 410-822-7972; Sunflowersandgreens.com; Salads; lunch \$ 🍴

GET YA' SOME!

Fisherman's CRAB DECK

Imagine a place... where the waterside atmosphere is casual and lively, the crabs are hot and spicy, the drinks are cool and the sunsets are spectacular. *This is it!*

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US Rt. 50/301 East, 6 mi east of Bay Bridge, Exit 42/Kent Narrows, right at stop sign

Eastern Shore Best of EASTERN SHORE

T at the General Store

25942 Royal Oak Road, Easton; 410-745-8402; Tatthegeneralstore.com; Dinner, Weekend brunch \$\$ ☎ 🍷 🍴

Theo's Steaks, Sides & Spirits

409 S. Talbot Street, St. Michaels; 410-745-2106; Theosteakhouse.com; Steakhouse; dinner \$\$\$ ☎ 🍷 🍴

Two if by Sea

5776 Tilghman Island Road, Tilghman; 410-886-2447; Twoifbysearestaurant.com; American; breakfast, lunch, Sunday brunch \$ 🍷

U Sushi

108 Marlboro Avenue, Easton; 410-763-8868; Usushim.com; Japanese; lunch, dinner \$\$ 🍷

Victory Garden Café

124 S Aurora St., Easton; 410-690-7356; Multi-cuisine; breakfast, lunch, dinner \$ ☎ 🍷 *

Washington Street Pub & Oyster Bar

20 N. Washington Street, Easton; 410-822-1112; Washingtonstreetpub.com; American; lunch, dinner \$\$ ☎ 🍷 🍴 🍷

Kent County

Barbara's On The Bay
12 Ericson Avenue, Berterton; 410-348-3079; Barbarasonthebay.com; American; lunch, dinner \$\$ 🍷 🍴 🍷 *

Bay Wolf Restaurant

21270 Rock Hall Ave, Rock Hall; 410-639-2000; Baywolfrestaurant.com; Austrian & Eastern Shore Cuisine; lunch, dinner \$ 🍷

Beverly's Family Restaurant

11 Washington Ave, Chestertown; 410-778-1995; American; breakfast, lunch, coffee 🍷

Café Sado

870 High Street, Chestertown; 410-778-6688; Cafesado.com; Sushi and Thai \$\$ 🍷 🍴

The Channel Restaurant at Tolchester Marina (Seasonal)

21085 Tolchester Beach Road, Chestertown; 410-778-1400; Tolchestermarina.com; Seafood, American; lunch, dinner 🍷 🍴 *

China House

711 Washington Ave, Chestertown; 410-778-3939; Chinese; lunch, dinner \$

Ellen's Coffee Shop & Family Restaurant

205 Spring Ave, Chestertown; 410-810-1992; American; breakfast, lunch, dinner, coffee \$\$ 🍷

Evergrain Bread Company

201-203 High Street, Chestertown; 410-778-3333; Evergrainbreadco.com; Bakery; breakfast, lunch \$ 🍷
#102, Chestertown; 443-282-0061; Figsordinary.com; Café and Bakery; Breakfast, Lunch, Gluten and refined sugar free \$ *

Ford's Seafood

21459 Rock Hall Ave, Rock Hall; 410-639-2032; Seafood; breakfast, lunch, dinner \$\$\$

Harbor House (Seasonal)

23141 Buck Neck Road, Chestertown; 410-778-0669; Harborhouse-atwortoncreekmarina.com; Seafood, American; dinner, Saturday and Sunday lunch \$\$ ☎ 🍷 🍴 *

Harbor Shack

20895 Bayside Ave, Rock Hall; 410-639-9996; Harborshack.net; American, seafood; lunch, dinner \$-\$\$ 🍷 🍴

Java Rock

21309 Sharp St., Rock Hall; 410-639-9909; Javarockcoffeehouse.com; Gourmet coffee, light fare; breakfast, lunch \$ 🍷 *

The Kitchen at the Imperial

208 High Street, Chestertown, MD. 21630; 410-778-5000; Imperialchestertown.com; Small Plates Tavern & Casual Fine Dining Restaurant, Sunday Brunch \$\$ 🍷 🍴 *

Luisa's Cucina Italiana

849 Washington Ave, Chestertown; 410-778-5360; Luisasrestaurant.com; Italian; lunch, dinner \$-\$\$ ☎ 🍷 🍴

Marzella's By The Bay LLC

3 Howell Point Road, Berterton; 410-348-5555; Italian, American; lunch, dinner \$ 🍷 ☎

O'Connor's Pub & Restaurant

844 High Street, Chestertown; 410-810-3338; American, Irish; lunch, dinner \$\$ 🍷 🍴 *

Osprey Point

20786 Rock Hall Avenue, Rock Hall; 410-639-2194; Ospreypoint.com; American, Seafood; dinner, Sunday brunch \$\$\$ ☎ 🍷 🍴 🍷

Pasta Plus

21356 Rock Hall Ave, Rock Hall; 410-639-7916; Rockhallpasta.com; American, Italian; breakfast, lunch, dinner \$ 🍷

Plaza Tapatia

715 Washington Ave, Chestertown 410-810-1952; Plazatapatia.com; Mexican; lunch, dinner \$-\$\$\$ 🍷 🍴

Procolino Pizza

711 Washington Ave, Chestertown; 410-778-5900; Italian; lunch, dinner \$-\$\$\$

Two Tree Restaurant

401 Cypress Street, Millington; 410-928-5887; Twotreerestaurant.com; Farm-to-table; lunch, dinner \$\$ ☎ 🍷 🍴

Uncle Charlie's Bistro

834B High Street, Chestertown; 410-778-3663; Unclecharliesbistro.com; Modern American; lunch, dinner, Sunday brunch \$\$ 🍷 🍴

Waterman's Crab House

21055 Sharp Street, Rock Hall; 410-639-2261; Watermanscrabhouse.com; Seafood; lunch, dinner \$\$ ☎ 🍷 🍴 🍷 🍴 *

Wheelhouse Restaurant

20658 Wilkens Ave., Rock Hall; 410-639-4235; American; dinner, weekend lunch and dinner, Sunday brunch \$\$ 🍷 🍴 🍷

Dorchester County

Bay County Bakery and Café

2951 Ocean Gateway, Cambridge; 410-228-9111; Baycountybakery.com; Sandwiches, pastries; breakfast, lunch \$ 🍷

Bistro Poplar

535 Poplar Street, Cambridge; 410-228-4884; Bistropoplar.com; French; dinner \$\$\$ ☎ 🍷 🍴 🍷

Black Water Bakery and Coffee House

429 Race Street, Cambridge; 443-225-5948; Black-water-bakery.com; Artisan breads, soups, sandwiches, desserts \$ 🍷

Blue Point Provision

100 Heron Boulevard, Cambridge; 410-901-6410; Chesapeakebay.hyatt.com; Seafood; dinner \$\$ ☎ 🍷 🍴 🍷

Bombay Tadka

1721 Race Street, Cambridge; 443-515-0853; Bombayatadkam.com; Indian; lunch, dinner \$\$ 🍷

Canvasback Restaurant & Irish Pub

420 Race Street, Cambridge; 410-221-7888; Irish, European; lunch, dinner \$\$ ☎ 🍷 🍴 🍷

Carmela's Cucina

400 Academy Street, Cambridge; 410-221-8082; Carmelascucina1.com; Italian; lunch, dinner \$ ☎ 🍷

Jimmie & Sook's Raw Bar & Grill

527 Poplar Street, Cambridge; 410-228-0008; Jimmieandsooks.com; Seafood; lunch, dinner \$ 🍷 🍴 🍷 *

Kay's at the Airport

6263 Bucktown Road, Cambridge; 410-901-8844; American; breakfast, lunch, dinner \$\$ 🍷

Ocean Odyssey

316 Sunburst Highway (Rt. 50), Cambridge; 410-228-8633; toddseafood.com; Seafood; lunch, dinner \$\$, ☎ 🍷 *

Portside Seafood Restaurant

201 Trenton Street, Cambridge; 410-228-9007; Portsideseafoodland.com; Seafood; lunch, dinner \$ 🍷 🍴 🍷 *

RAR Brewing

504 Poplar Street, Cambridge; 443-225-5664; Rarbrewing.com; American; lunch, dinner \$ 🍷

Snapper's Waterfront Café

112 Commerce Street, Cambridge; 410-228-0112; Snapperswaterfrontcafe.com; American, seafood; lunch, dinner, Sunday breakfast \$ 🍷 🍴 🍷 *

Suicide Bridge Restaurant

6304 Suicide Bridge Road, Hurlock; 410-943-4689; Suicide-bridge-restaurant.com \$\$\$ 🍷 🍴 🍷

Caroline County

Harry's on the Green

4 South First Street, Denton; 410-479-1919; Harrysonthegreen.com; American, seafood; lunch, dinner \$\$ ☎ 🍷 🍴 *

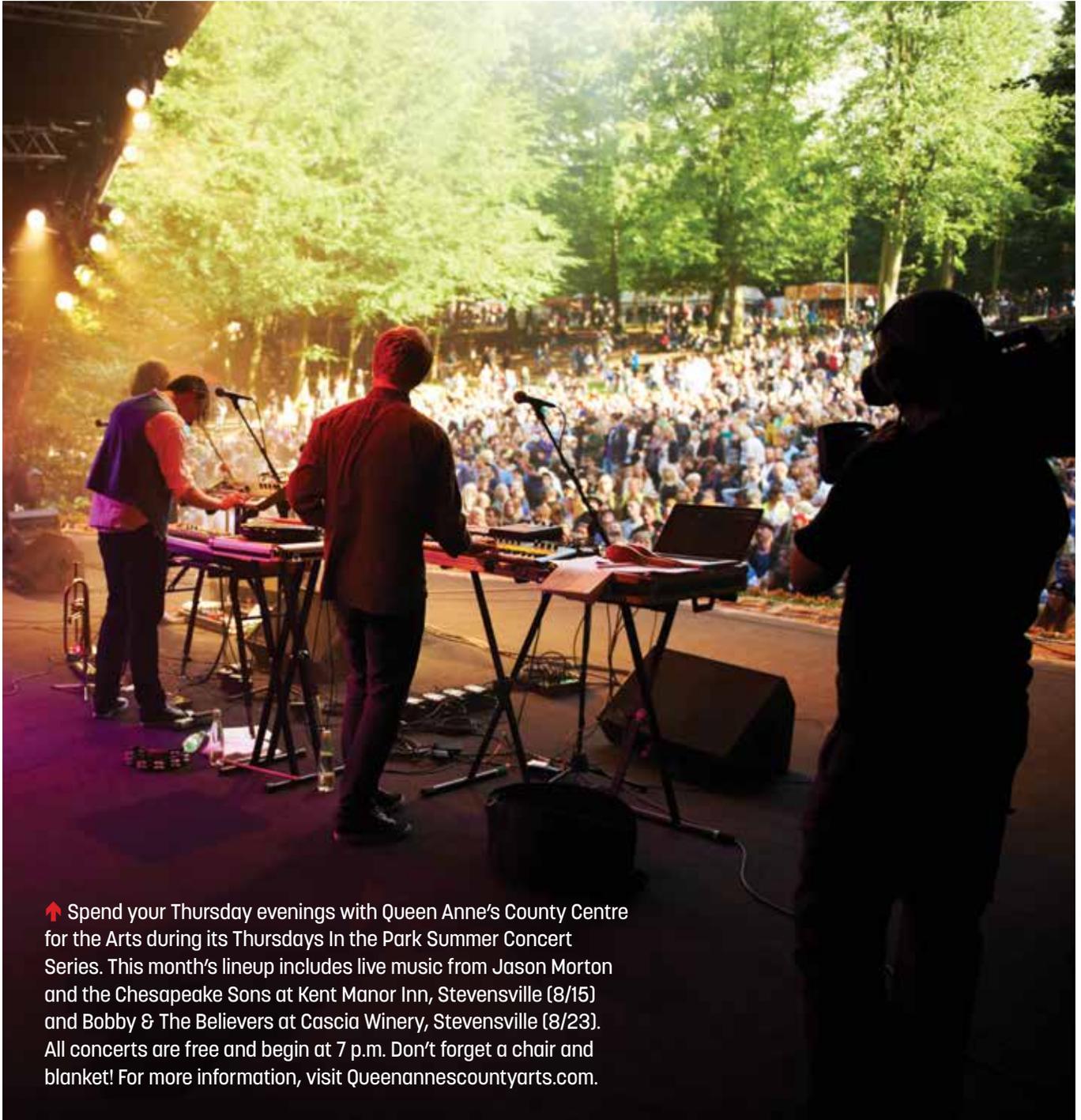
Market Street Public House

200 Market Street, Denton; 410-479-4720; Marketstreet.pub; Irish, American; lunch, dinner \$ 🍷 🍴

August Calendar

(F) FAMILY EVENTS (C) CHARITY EVENTS (TIX) AVAILABLE AT WHATSUPTIX.COM

Advertisers listed in red What's Up? Tix event listed in blue



↑ Spend your Thursday evenings with Queen Anne's County Centre for the Arts during its Thursdays In the Park Summer Concert Series. This month's lineup includes live music from Jason Morton and the Chesapeake Sons at Kent Manor Inn, Stevensville (8/15) and Bobby & The Believers at Cascia Winery, Stevensville (8/23). All concerts are free and begin at 7 p.m. Don't forget a chair and blanket! For more information, visit Queenannescountyarts.com.

Thursday

1

SPECIAL EVENTS

Cambridge Farmers Market at Long Wharf Park, Cambridge. 3 p.m.

Deconstructing Decoys: The Culture of Collecting at Chesapeake Bay Maritime Museum, St. Michaels. 9 a.m.-5 p.m. daily. Now through November 1st, 2019. 410-745-2916. Cbmm.org

Chesapeake Visual Icons at Ward Museum of Wildfowl Art, Solisbury. 10 a.m.-5 p.m. (Mon.-Sat.), 12-5 p.m. (Sun.). Now through September 29th, 2019. 410-742-4988. Wardmuseum.org

On Land and On Sea at Chesapeake Bay Maritime Museum, St. Michaels. 9 a.m.-5 p.m. daily. Now through March 1st, 2020. 410-745-2916. Cbmm.org

Patterns of Eastern Shore Live at Chestertown RiverArts, Chestertown. 11 a.m.-5:30 p.m. (Tues.-Fri.), 10 a.m.-5:30 p.m. (Sat.), 11 a.m.-3 p.m. (Sun.). Now through July 28th, 2019. 410-778-6300. Chestertownriverarts.net

Weather on the Water: Works by Annapolis Arts Alliance at Maryland Hall for the Creative Arts, Annapolis. 10 a.m.-5 p.m. (Mon.-Sat.). Now through August 15th, 2019. Free. 410-263-5544. Marylandhall.org

Bright Colors of Spring at What's Up? Media Gallery, Annapolis. 8 a.m.-6 p.m. (Mon.-Fri.). Now through August 16th, 2019. 410-266-6287. Whatsupmag.com

Photography of Fran Stetina at Quiet Waters Park, Annapolis. 9 a.m.-4 p.m. (Mon.-Fri.), 10 a.m.-4 p.m. (Sat. & Sun.). Now through August 25th, 2019. 410-222-1777. Fqwp.org

PERFORMING ARTS

Ann at Arena Stage, Annapolis. 12 p.m. & 8 p.m. 202-554-9066. Arenastage.org

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. 8:30 p.m. 4107980925. Summergarden.com

MUSIC

Bruce Robison & Kelly Willis at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Blue Jays at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Friday

2

SPECIAL EVENTS

Chesapeake Bay Balloon Festival at Triple Creek Winery, Cordova. 12 p.m. Greatchesapeakeballoonfestival.com

54th Annual Wheat Threshing Steam & Gas Engine Show at Eastern Shore Threshermen & Collectors Association, Inc., Federalsburg. 10 a.m. 410-673-2414. Threshermen.org

First Friday in Chestertown at Downtown Chestertown, Chestertown. 5 p.m. 443-282-0246. Kentcounty.com

First Friday Gallery Walk at Downtown Easton. 5 p.m. 410-690-4395. Discovereaston.com

Judged Photography and Wood Gallery Talk at Chestertown RiverArts, Chestertown. 5:30 p.m. 410-778-6300. Chestertownriverarts.net

Movie Night: "Big" at Chesapeake Bay Maritime Museum, Saint Michaels. 8:30 p.m. 410-745-4960. Cbmm.org (F)

Heather Harvey: The Thin Place at Academy Art Museum, Easton. 10 a.m.-8 p.m. (Tues.-Thurs.), 10 a.m.-4 p.m. (Fri.-Mon.). Now through September 30th, 2019. 410-822-2787. Academyartmuseum.org

Anze Emmons: Pattern Shift at Academy Art Museum, Easton. 10 a.m.-8 p.m. (Tues.-Thurs.), 10 a.m.-4 p.m. (Fri.-Mon.). Now through September 30th, 2019. 410-822-2787. Academyartmuseum.org

James Turrell: Mapping Spaces at Academy Art Museum, Easton. 10 a.m.-8 p.m. (Tues.-Thurs.), 10 a.m.-4 p.m. (Fri.-Mon.). Now through September 30th, 2019. 410-822-2787. Academyartmuseum.org

A Retrospective of Portraits: Dorothy F. Newland at Troika Gallery, Easton. 10 a.m.-5:30 p.m. (Mon.-Sat.). Now through September 3rd, 2019. 410-770-9190. Troikagallery.com

PERFORMING ARTS

George Lopez: The Wall World Tour at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

Ann at Arena Stage, Annapolis. 8 p.m. 202-554-9066. Arenastage.org

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

The Winter's Tale at Annapolis Shakespeare Company, Annapolis. 7:30 p.m. 410-415-3513. Annapolisshakespeare.org

MUSIC

Gavin DeGraw at Calvert Marin Museum's PNC Waterside Pavilion, Solomons. 7:30 p.m. 410-326-2042. Calvertmarinemuseum.com

SPORTS

Blue Jays at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Saturday

3

SPECIAL EVENTS

Chesapeake Bay Balloon Festival at Triple Creek Winery, Cordova. 12 p.m. Greatchesapeakeballoonfestival.com

Easton Farmers Market at Easton Farmers' Market, Easton. 8 a.m. 410-822-7299. Avalonfoundation.org

First Saturday in Stevensville at Historic Stevensville Arts & Entertainment District. 12 p.m. Stevensvilleartsandentertainment.org

Chestertown Farmers Market at Fountain Park, Chestertown. 8 a.m. Townofchestertown.com

Project WILD at Adkins Arboretum, Ridgely. 9 a.m. 410-634-2847. Adkinsarboretum.org

Family Boatshop at Chesapeake Bay Maritime Museum, Saint Michaels. 9 a.m. 410-745-4960. Cbmm.org (F)

Learn to Row on the Tred Avon at Evergreen, Easton. 9 a.m. 410-819-3395. Escrowers.org

Kids' Fishing Derby at Long Wharf Park, Cambridge. 9 a.m. 443-477-3634. Mid-shorefishingclub.com (F)

First Saturday Guided Walk at Adkins Arboretum, Ridgely. 10 a.m. Adkinsarboretum.org

54th Annual Wheat Threshing Steam & Gas Engine Show at Eastern Shore Threshermen & Collectors Association, Inc., Federalsburg. 10 a.m. 410-673-2414. Threshermen.org (F)

Sudlersville Peach Festival at Godfrey's Farm, Sudlersville. 12 p.m. 410-438-3509. Godfreysfarm.com (F)

PERFORMING ARTS

Ann at Arena Stage, Annapolis. 2 p.m. & 8 p.m. 202-554-9066. Arenastage.org

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

The Band's Visit at The John F. Kennedy Center for the Performing Arts, D.C. 8 p.m. & 2 p.m. 202-467-4600. Kennedy-center.org

The Winter's Tale at Annapolis Shakespeare Company, Annapolis. (See 8/2).

MUSIC

Frances Luke Accord at Stolz Listening Room, Easton. 8:30 p.m. 4108227299. Avalonfoundation.org

Boilermaker Jazz Band at Tidewater Inn, Easton. 7 p.m. Avalonfoundation.org

Summer Spirit Festival at Merriweather Post Pavilion, Columbia. 2:30 p.m. 410-715-5550. Merriweathermusic.com

Khalid at Capital One Arena, D.C. 7:30 p.m. 202-628-3200. Capitalonearena.com

Donavan Frankenreiter at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Blue Jays at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Chesapeake Bayhawks vs. New York Lizards at Navy-Marine Corps Memorial Stadium, Annapolis. 7 p.m. 866-994-2957 (F)

Sunday

4

SPECIAL EVENTS

Chesapeake Bay Balloon Festival at Triple Creek Winery, Cordova. 12 p.m. Greatchesapeakeballoonfestival.com

54th Annual Wheat Threshing Steam & Gas Engine Show at Eastern Shore Threshermen & Collectors Association, Inc., Federalsburg. 10 a.m. 410-673-2414. Threshermen.org (F)

Building Diversity in the Garden at Adkins Arboretum, Ridgely. 1 p.m. 410-634-2847. Adkinsarboretum.org

Nature Sketchers at Adkins Arboretum, Ridgely. 1 p.m. 410-634-2847. Adkinsarboretum.org

PERFORMING ARTS

Ann at Arena Stage, Annapolis. 2 p.m. 202-554-9066. Arenastage.org

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

The Winter's Tale at Annapolis Shakespeare Company, Annapolis. (See 8/2).

MUSIC

United States Naval Academy Band's Superintendent's Combo at Maryland Hall for the Creative Arts, Annapolis. 4 p.m. 410-263-5544. Marylandhall.org

Howie Day at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Blue Jays at Orioles at Oriole Park at Camden Yards, Baltimore. 1:05 p.m. 888-848-2473. Orioles.com (F)

D.C. United vs. Philadelphia Union at Audi Field, D.C. 7:30 p.m. Dcunited.com (F)

Monday

5

SPECIAL EVENTS

White Marlin Open at Ocean City. 6 a.m. 410-289-9229. Whitemarlinopen.com

Open Portrait Studio at Academy Arts Museum Of Easton, Easton. 1 p.m. 410-822-2787. Academyartmuseum.org

MUSIC

Bluegrass Jam at St. Andrew's Episcopal Church, Hurlock. 7 p.m. 410-943-4900.

SPORTS

Yankees at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Tuesday

6

SPECIAL EVENTS

Doing the Work: Celebrating 50 Years of MCAHC at Baneker-Douglass Museum, Annapolis. 10 a.m.-4 p.m. (Tues.-Sat.). Now through December 29th, 2019. 410-216-6180. Bdmuseum.maryland.gov

PERFORMING ARTS

Ann at Arena Stage, Annapolis. 7:30 p.m. 202-554-9066. Arenastage.org

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. 8 p.m. 202-467-4600. Kennedy-center.org

Tartuffe at Reynolds Tavern, Annapolis. 7:30 p.m. 410-415-3513. Annapolisshakespeare.org

SPORTS

Yankees at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Wednesday

7

SPECIAL EVENTS

Artists Paint OC: A Plein Air Event at Town of Ocean City. 7:30 a.m. 410-524-9433. Artleagueofoceancity.org

Annual St. Joseph Justing Tournament & Horse Show at St. Joseph's Catholic Church, Cordova. 9 a.m. 410-822-6915. Tourtalbot.org

Boater's Safety Course at Chesapeake Bay Maritime Museum, Saint Michaels. 5 p.m. 410-745-4960. Cbmm.org

PERFORMING ARTS

Ann at Arena Stage, Annapolis. (See 8/2).

On Stage

Circle Mirror Transformation

Garfield Center for the Performing Arts; August 21st through September 8th, 2019; Prices vary; Garfieldcenter.org; 410-810-2060 Playwright Annie Baker weaves the tale of four lost New Englanders who enroll in a six-week-long community-center drama class. While they experiment with harmless games, hearts are quietly torn apart and tiny wars of epic proportions are waged and won. A beautifully crafted diorama, a petri dish in which we see (with hilarious detail and clarity) the antic sadness of a motley quintet.

It Shoulda Been You

Tred Avon Players; August 16th through August 25th, 2019; \$11-22; Tredavonplayers.org; 410-226-0061 The charming, funny, and original new musical, *It Shoulda Been You*, invites you to a wedding day that you'll never forget, where anything that can go wrong does, and love pops up in mysterious places. The bride is Jewish. The groom is Catholic. Her mother is a force of nature. His mother is a tempest in a cocktail shaker. And, when the bride's ex-boyfriend crashes the party, the perfect wedding starts to unravel. It's up to the sister of the bride to turn a tangled mess into happily ever after in this musical comedy for anyone who ever had parents.

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

Chris Stapleton at Merriweather Post Pavilion, Columbia. 7 p.m. 410-715-5550. Merriweathermusic.com

UB40 at Maryland Hall, Annapolis. 8 p.m. Marylandhall.org

ZOSO at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Astros at Orioles at Oriole Park at Camden Yards, Baltimore. 1:05 p.m. 888-848-2473. Orioles.com (F)

Shorebirds vs. Intimidators at Arthur W. Perdue Stadium, Salisbury. 5:05 p.m. 410-219-3112. Theshorebirds.com (F)

D.C. United vs. LA Galaxy at Audi Field, D.C. 7:30 p.m. Dcunited.com (F)

Monday

12

SPECIAL EVENTS

Queen Anne's County Fair at Queen Anne's County 4-H Park, Centerville. 9 a.m. Queenannecofair.com

SPORTS

Shorebirds vs. Power at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Reds at Nationals at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

MUSIC

Old Time Gospel Music & Reception at Bethel A.M.E., Chestertown. 2 p.m. 443-282-0023. Summerhall.org

US Navy Band Sea Chanters at Tidewater Inn, Easton. 7 p.m. Avalonfoundation.org

Aerosmith at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

Dan Navarro, Beth Nielsen Chapman at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

The Kennedys at Stolz Listening Room, Easton. 8:30 p.m. 4108227299. Avalonfoundation.org

SPORTS

Astros at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Shorebirds vs. Intimidators at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Chesapeake Bayhawks vs. Denver Outlaws at Navy-Marine Corps Memorial Stadium, Annapolis. 7 p.m. 866-994-2957 Thebayhawks.com (F)

Sunday

11

SPECIAL EVENTS

Artists Paint OC: A Plein Air Event at Town of Ocean City. 7:30 a.m. 410-524-9433. Artleagueofoceancity.org

Art in Nature Photo Festival at Ward Museum of Wildfowl Art, Salisbury. 10 a.m. 410-742-4988. Wardmuseum.org

Watermen's Appreciation Day at Chesapeake Bay Maritime Museum, Saint Michaels. 10 a.m. 410-745-4960. Cbmm.org (F)

Open Studio: Book Arts Studio at Academy Arts Museum Of Easton, Easton. 1 p.m. 410-822-2787. Academymuseum.org

PERFORMING ARTS

Fantastic Mr. Fox at Garfield Center for the Arts, Chestertown. 2 p.m. 410-810-2060. Garfieldcenter.org

Ann at Arena Stage, Annapolis. 1 p.m. & 6 p.m. 202-554-9066. Arenastage.org

SPORTS

Shorebirds vs. Intimidators at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Astros at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Saturday

10

SPECIAL EVENTS

Artists Paint OC: A Plein Air Event at Town of Ocean City. 7:30 a.m. 410-524-9433. Artleagueofoceancity.org

Art in Nature Photo Festival at Ward Museum of Wildfowl Art, Salisbury. 10 a.m. 410-742-4988. Wardmuseum.org

Second Saturday Art Night Out at Town of St. Michaels. 5 p.m. Tourtabot.org

Easton Farmers Market at Easton Farmers' Market, Easton. 8 a.m. 410-822-7299. Avalonfoundation.org

Chestertown Farmers Market at Fountain Park, Chestertown. 8 a.m. Townofchestertown.com

Antioch Peach Festival at Antioch United Methodist Church, Cambridge. 9 a.m. 410-228-4723. Visitdorchester.org (F)

Stand-Up Paddle Workshop at Chesapeake Bay Maritime Museum, Saint Michaels. 9 a.m. 410-745-4960. Cbmm.org

2 Day Learn to Row Workshop at Evergreen, Easton. 9 a.m. 410-819-3395. Evergreeneaston.org

Seafood Feast-1-Val at Sailwinds Park, Cambridge. 1 p.m. Seafoodfeastival.com (C) (F)

PERFORMING ARTS

Fantastic Mr. Fox at Garfield Center for the Arts, Chestertown. (See 8/9).

Ann at Arena Stage, Annapolis. (See 8/3).

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. 2 p.m. & 8 p.m. 202-467-4600. Kennedy-center.org

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

SPORTS

Shorebirds vs. Intimidators at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Ravens vs. Jaguars at M&T Bank Stadium, Baltimore. 7:30 p.m. Baltimoreravens.com (F)

Friday

9

SPECIAL EVENTS

Artists Paint OC: A Plein Air Event at Town of Ocean City. 7:30 a.m. 410-524-9433. Artleagueofoceancity.org

Pirates and Wenches Fantasy Weekend at Town of Rock Hall, Rock Hall. 10 a.m. Rockhallpirates.com (F)

Art in Nature Photo Festival at Ward Museum of Wildfowl Art, Salisbury. 10 a.m. 410-742-4988. Wardmuseum.org

Friday Night Cruise-In at Historic Downtown Easton, Easton. 6 p.m. Dentonmaryland.com

PERFORMING ARTS

Ann at Arena Stage, Annapolis. (See 8/2).

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

Fantastic Mr. Fox at Garfield Center for the Arts, Chestertown. 7 p.m. 410-810-2060. Garfieldcenter.org

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

Train/Goo Goo Dolls at Merriweather Post Pavilion, Columbia. 7 p.m. 410-715-5550. Merriweathermusic.com

Jessie Marie at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

Neurosis at 9:30 Club, D.C. 8 p.m. 202-265-0930. 930.com

Rossini's The Barber of Seville at Wolf Trap National Park for the Performing Arts, Vienna, VA. 8:15 p.m. 703-255-1800. Wolftrap.org

Stephen Kellogg & Tyrone Wells at Avalon Theatre, Easton. 9 p.m. 410-822-7299. Avalonfoundation.org

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

SPORTS

Yankees at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Thursday

8

SPECIAL EVENTS

Artists Paint OC: A Plein Air Event at Town of Ocean City. 7:30 a.m. 410-524-9433. Artleagueofoceancity.org

Cambridge Farmers Market at Long Wharf Park, Cambridge. 3 p.m.

Mixed Business at Annapolis Maritime Museum, Annapolis. 7 p.m. 410-295-0104. Amaritime.org

PERFORMING ARTS

Aladdin at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/1).

Ann at Arena Stage, Annapolis. (See 8/2).

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

Tiger Style at Olney Theatre, Olney. (See 8/1).

MUSIC

Concerts in the Park at Muskrat Park, Saint Michaels. 6:30 p.m. 410-745-6073. Stmichaelsevents.com

Hootie & the Blowfish at Merriweather Post Pavilion, Columbia. 7:30 p.m. 410-715-5550. Merriweathermusic.com

National Reserve at Stolz Listening Room, Easton. 8 p.m. 4108227299. Avalonfoundation.org

Brett Dennen at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

Aerosmith at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

Exhibitions



Amze Emmons, *Normal Office Hours*, 2013, Intaglio with relief roll

↑ **Amze Emmons: Pattern Drift**
Academy Art Museum; August 2nd through September 30th, 2019; Opening Reception: August 2nd, 5:30-7 p.m.; \$3 for non-members, free for children under 12; Academyartmuseum.org; 410-822-2787 Amze Emmons is a Philadelphia-based, multi-disciplinary artist with a background in drawing and printmaking. This exhibition marks an important moment in surveying the last 15 years of Emmons' powerful artistic exploration, technical experimentation and critical thinking about the role of print in contemporary society.

Deconstructing Decoys: The Culture of Collecting

Chesapeake Bay Maritime Museum; Now through November 1st, 2019; Free for CBMM members, \$6-15 for non-members; Cbmm.org; 410-745-2916 *Deconstructing Decoys* will explore varying perspectives about decoys as art, and will help guests understand how collectors read a decoy to determine its maker, its history, and its significance.

Chesapeake Visual Icons

Ward Museum, Salisbury University; Now through September 29th, 2019; Prices vary; Wardmuseum.org The area surrounding the Chesapeake Bay has a distinct visual appeal that is centered on the iconic images of the bay, its people, and the incredibly diverse bounty of both water and land. This exhibit features historical pictures that have shaped the wider understanding of the Chesapeake. Paired with the historical images, contemporary photographers will display works that feature the Chesapeake through both cultural and environmental perspectives, offering a powerful sense of where we have been and where we are.

On Land and On Sea: A Century of Women in the Rosenfeld Collection

Chesapeake Bay Maritime Museum; Now through March 1st, 2020; Free for CBMM members, \$6-15 for non-members; Cbmm.org; 410-745-2916 *On Land and On Sea: A Century of Women in the Rosenfeld Collection* features the work of Morris and Stanley Rosenfeld, who created the world's largest and most significant collection of maritime photography. The iconic photos featured in this exhibition are recognizable to the general public and are treasured by boating enthusiasts. *On Land and On Sea* reveals the social and historical context of women over the better part of the 20th century through the lenses of the Rosenfelds' cameras.

↓ Dorothy F. Newland: Portraits from a Life Well Painted

Troika Gallery; August 2nd through September 3rd, 2019; Opening Reception: August 2nd, 3-5 p.m.; Free; Troikagallery.com; 410-770-9190 Troika Gallery presents *Portraits from a Life Well Painted*, a retrospective by the late Dorothy F. Newland, an owner of Troika. The exhibition will feature multiple years of portraiture reflecting the masterful hand of this gifted and award-winning portrait artist.



Portrait of 1976, 30 x 40, oil on canvas, by Dorothy F. Newland



Heather Harvey, *Collapse*, watercolor on paper, 2019

↑ Heather Harvey: The Thin Place

Academy Art Museum; August 2nd through September 30th, 2019; Opening Reception: August 2nd, 5:30-7 p.m.; \$3 for non-members, free for children under 12; Academyartmuseum.org; 410-822-2787 Visual artist Heather Harvey works at the overlap between objective and subjective experience. Her work often begins with straightforward material facts or scientific data as a tool to get at more ineffable experiences that are difficult to describe, document, or categorize. The title of her exhibition, *The Thin Place*, is a Celtic term for locations with heightened permeability, where divides between living and dead, heaven and earth, commonplace and other worldly seem to collapse and coexist.

James Turrell: Mapping Spaces

Academy Art Museum; August 2nd through September 30th, 2019; Opening Reception: August 2nd, 5:30-7 p.m.; \$3 for non-members, free for children under 12; Academyartmuseum.org; 410-822-2787 For over half a century, the American artist James Turrell has worked directly with light and space to create artworks that engage viewers with the limits and wonder of human perception. Turrell's group of prints, *Mapping Spaces*, were created in 1987 as Chambers and Cross Sections of the Roden Crater. Located in the Painted Desert region of Northern Arizona, Roden Crater is an unprecedented large-scale artwork created within a volcanic cinder cone by light and space and the culmination of the artist's lifelong research in the field of human visual and psychological perception.

Tuesday
13

SPECIAL EVENTS

Queen Anne's County Fair at Queen Anne's County 4-H Park, Centreville. 9 a.m. Queenannecofair.com

PERFORMING ARTS

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

Tartuffe at Reynolds Tavern, Annapolis. (See 8/6).

MUSIC

HEART: Love Alive Tour at Merriweather Post Pavilion, Columbia. 7 p.m. 410-715-5550. Merriweathermusic.com

Shawn Mendes at Capital One Arena, D.C. 7:30 p.m. 202-628-3200. Capitalonearena.com

Davy Knowles at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

Aerosmith at MGM National Harbor, Oxon Hill. 8 p.m. 844-346-4664. Mgmnationalharbor.mgmresorts.com

SPORTS

Reds at Nationals at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

Shorebirds vs. Power at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Wednesday
14

SPECIAL EVENTS

Queen Anne's County Fair at Queen Anne's County 4-H Park, Centreville. 9 a.m. Queenannecofair.com

Community Ecology Cruise at Chesapeake Bay Maritime Museum, Saint Michaels. 10 a.m. 410-745-4960. Cbmm.org (F)

PERFORMING ARTS

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

MUSIC

Ten Years After at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Reds at Nationals at Nationals Park, Washington, D.C. 4:05 p.m. 202-675-6287. Nationals.com (F)

Shorebirds vs. Power at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Thursday
15

SPECIAL EVENTS

Queen Anne's County Fair at Queen Anne's County 4-H Park, Centreville. 9 a.m. Queenannecofair.com

Third Thursdays in Downtown Denton at Downtown Denton. 5 p.m. 410-479-0655. Downtowndenton.com

Cambridge Farmers Market at Long Wharf Park, Cambridge. 3 p.m.

PERFORMING ARTS

It Shoulda Been You at Tred Avon Players, Oxford. 7:30 p.m. 410-226-0061. Tredavonplayers.org

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

Concerts in the Park at Muskrat Park, Saint Michaels. 6:30 p.m. 410-745-6073. Stmichaelsevents.com

Thursdays in the Park at Millstream Park, Centreville. 7 p.m. 410-758-2520. Queenannescountyarts.com

Jonas Brothers at Capital One Arena, D.C. 7:30 p.m. 202-628-3200. Capitalonearena.com

Tito Puente Jr., Rico Monaco Band at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Ravens vs. Packers at M&T Bank Stadium, Baltimore. 7:30 p.m. Baltimore Ravens.com (F)

Redskins vs. Bengals at FedExField, Landover. 7:30 p.m. Redskins.com (F)

Friday
16

SPECIAL EVENTS

Queen Anne's County Fair at Queen Anne's County 4-H Park, Centreville. 9 a.m. Queenannecofair.com

Summerfest Car Show at Caroline County Courthouse, Denton. 12 p.m. 410-479-8120. Carolinesummerfest.com (F)

Caroline Summerfest at Caroline County Courthouse, Denton. 2 p.m. 410-479-8120. Carolinesummerfest.com (F)

PERFORMING ARTS

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

It Shoulda Been You at Tred Avon Players, Oxford. (See 8/15).

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

Kathy Mattea at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

Frank Sullivan & Dirty Kitchen at Stolz Listening Room, Easton. 8 p.m. 4108227299. Avalonfoundation.org

SPORTS

Brewers at Nationals at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

Saturday
17

SPECIAL EVENTS

Queen Anne's County Fair at Queen Anne's County 4-H Park, Centreville. 9 a.m. Queenannecofair.com

Easton Farmers Market at Easton Farmers' Market, Easton. 8 a.m. 410-822-7299. Avalonfoundation.org

Chestertown Farmers Market at Fountain Park, Chestertown. 8 a.m. Townofchester-town.com

Choptank Rivah Run at Martinak State Park, Denton. 10 a.m. 410-479-8120. Carolinesummerfest.com (F)

Delaware Restoration Work Day at Chesapeake Bay Maritime Museum, Saint Michaels. 10 a.m. 410-745-4960. Cbmm.org

Groove City Culture Fest at Downtown Cambridge, Cambridge. 1 p.m. Downtowncambridge.org

PERFORMING ARTS

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

It Shoulda Been You at Tred Avon Players, Oxford. (See 8/15).

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

Concert with Wheelhouse Band at Layton's Chance Vineyard and Winery, Vienna. 1 p.m. 410-228-1205. Laytonschance.com

Tyler Hilton at Rams Head On Stage, Annapolis. 1 p.m. 410-268-4545. Ramsheadonstage.com

The Smashing Pumpkins & Noel Gallagher's High Flying Birds at Merriweather Post Pavilion, Columbia. 7 p.m. 410-715-5550. Merriweathermusic.com

Delmarva Big Band at Tidewater Inn, Easton. 7 p.m. Avalonfoundation.org

The Idol Kings at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Chesapeake Bayhawks vs. Boston Cannons at Navy-Marine Corps Memorial Stadium, Annapolis. 7 p.m. 866-994-2957. Thebayhawks.com (F)

Brewers at Nationals at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

Sunday
18

SPECIAL EVENTS

Extreme Boat Docking Contest at Suicide Bridge Restaurant, Hurlock. 12 p.m. 443-880-1731. Chesapeakecowboysboatdocking.com

PERFORMING ARTS

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

It Shoulda Been You at Tred Avon Players, Oxford. 2 p.m. 410-226-0061. Tredavonplayers.org

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

Del Florida at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

The Mavericks at Maryland Hall, Annapolis. 8 p.m. Marylandhall.org

The Vegabonds at Rams Head On Stage, Annapolis. 1 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Brewers at Nationals at Nationals Park, Washington, D.C. 1:35 p.m. 202-675-6287. Nationals.com (F)

Monday
19

SPORTS

Royals at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Tuesday
20

PERFORMING ARTS

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

Tartuffe at Reynolds Tavern, Annapolis. (See 8/6).

SPORTS

Royals at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Shorebirds vs. Grasshoppers at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Wednesday
21

PERFORMING ARTS

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

MUSIC

John Mayall at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Shorebirds vs. Grasshoppers at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Royals at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

D.C. United vs. New York Red Bulls at Audi Field, D.C. 8 p.m. Dcunited.com (F)

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Thursday 22

SPECIAL EVENTS

Maryland State Fair at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

Cambridge Farmers Market at Long Wharf Park, Cambridge. 3 p.m.

Open Boatshop at Chesapeake Bay Maritime Museum, Saint Michaels. 5:30 p.m. 410-745-4960. Cbmm.org

American Landscapes at Circle Gallery, Annapolis. 11 a.m.-5 p.m. (daily). Now through September 21st, 2019. 410-268-4566. Mafedart.com

PERFORMING ARTS

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

It Shoulda Been You at Tred Avon Players, Oxford. (See 8/15).

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

Concerts in the Park at Muskrat Park, Saint Michaels. 6:30 p.m. 410-745-6073. Stmichaelsevents.com

Beck & Cage the Elephant at Merriweather Post Pavilion, Columbia. 6 p.m. 410-715-5550. Merriweathermusic.com

Yarn at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Rays at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Shorebirds vs. Grasshoppers at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Friday 23

SPECIAL EVENTS

Maryland State Fair at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

Wine Jazz and Blues Fest at Sailwinds Park, Cambridge. 5:30 p.m. 443-225-6283. Visitdorchester.org

PERFORMING ARTS

Circle Mirror Transformation at Garfield Center for the Arts, Chestertown. 8 p.m. 410-810-2060. Garfieldcenter.org

It Shoulda Been You at Tred Avon Players, Oxford. (See 8/15).

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

Robert Cray Band at Avalon Theatre, Easton. 8 p.m. 410-822-7299. Avalonfoundation.org

Lauren Daigle at Merriweather Post Pavilion, Columbia. 7:30 p.m. 410-715-5550. Merriweathermusic.com

Lindsey Webster at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Rays at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Saturday 24

SPECIAL EVENTS

Easton Farmers Market at Easton Farmers' Market, Easton. 8 a.m. 410-822-7299. Avalonfoundation.org

Chestertown Farmers Market at Fountain Park, Chestertown. 8 a.m. Townofchestertown.com

Kent Narrows Pier and Landing Cleanup at Kent Narrows Pier, Chester. 8 a.m. 410-458-1240. Kentislandbeachcleanup.com (C) (F)

Guided Paddle and Tasting: Tred Avon River at Chesapeake Bay Maritime Museum, Saint Michaels. 9 a.m. 410-745-4960. Cbmm.org

Nameboard Basics at Chesapeake Bay Maritime Museum, Saint Michaels. 9 a.m. 410-745-4960. Cbmm.org

Maryland Renaissance

Festival at Renaissance Festival, Annapolis. 10 a.m. 410-266-7304. Marylandrenaissancefestival.com (F)

Maryland State Fair at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

Wine Jazz and Blues Fest at Sailwinds Park, Cambridge. 5:30 p.m. 443-225-6283. Visitdorchester.org

PERFORMING ARTS

Circle Mirror Transformation at Garfield Center for the Arts, Chestertown. (See 8/23).

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

It Shoulda Been You at Tred Avon Players, Oxford. (See 8/15).

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

Live at the Fillmore - The Definitive Tribute to the Original Allman Brothers Band At Wicomico Youth & Civic Center at Wicomico Youth & Civic Center, Salisbury. 5 p.m. Wicomicoviccenter.org

Mule Train at Tidewater Inn, Easton. 7 p.m. Avalonfoundation.org

Satisfaction: The International Rolling Stones Show at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Ramsheadonstage.com

SPORTS

Rays at Orioles at Oriole Park at Camden Yards, Baltimore. 7:05 p.m. 888-848-2473. Orioles.com (F)

Sunday 25

SPECIAL EVENTS

Maryland Renaissance Festival at Renaissance Festival, Annapolis. 10 a.m. 410-266-7304. Marylandrenaissancefestival.com (F)

Maryland State Fair at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

PERFORMING ARTS

Circle Mirror Transformation at Garfield Center for the Arts, Chestertown. 2 p.m. 410-810-2060. Garfieldcenter.org

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

It Shoulda Been You at Tred Avon Players, Oxford. (See 8/18).

MUSIC

Alejandro Escovedo at Rams Head On Stage, Annapolis. 1 p.m. 410-268-4545. Rams-headonstage.com

Gary Clark Jr. & Nathaniel Rateliff & The Night Sweats at Merriweather Post Pavilion, Columbia. 6:30 p.m. 410-715-5550. Merriweather-music.com

SPORTS

Rays at Orioles at Oriole Park at Camden Yards, Baltimore. 1:05 p.m. 888-848-2473. Orioles.com (F)

Chesapeake Bayhawks vs. Dallas Rattlers at Navy-Marine Corps Memorial Stadium, Annapolis. 5 p.m. 866-994-2957 Thebayhawks.com (F)

Monday

26

SPECIAL EVENTS

Maryland State Fair at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

Open Portrait Studio at Academy Arts Museum Of Easton, Easton. 1 p.m. 410-822-2787. Academyartmuseum.org

MUSIC

Pentatonix at Merriweather Post Pavilion, Columbia. 7:30 p.m. 410-715-5550. Merriweathermusic.com

Tuesday

27

SPECIAL EVENTS

Maryland State Fair at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

PERFORMING ARTS

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

Tartuffe at Reynolds Tavern, Annapolis. (See 8/6).

SPORTS

Orioles at Nationals at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

Wednesday

28

SPECIAL EVENTS

Maryland State Fair at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

PERFORMING ARTS

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

MUSIC

Orioles at Nationals at Nationals Park, Washington, D.C. 7:05 p.m. 202-675-6287. Nationals.com (F)

Thursday

29

SPECIAL EVENTS

Maryland State Fair at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

Cambridge Farmers Market at Long Wharf Park, Cambridge. 3 p.m.

MEMBER PREVIEW: Charity Boat Auction at Chesapeake Bay Maritime Museum, Saint Michaels. 5 p.m. 410-745-4960. Cbmm.org (C)

Thursdays in the Park at Millstream Park, Centreville. 7 p.m. 410-758-2520. Queenannescountyarts.com

PERFORMING ARTS

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

Concerts in the Park at Muskrat Park, Saint Michaels. 6:30 p.m. 410-745-6073. Stmichaelsevents.com

The SteelDrivers at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Rams-headonstage.com

SPORTS

Redskins vs. Ravens at FedExField, Landover. 7:30 p.m. Redskins.com (F)

Friday

30

SPECIAL EVENTS

The Rider Cup Benefit Golf Tournament at Queenstown Harbor Golf Course, Queenstown. 8 a.m. 410-827-6611. Whatsuptix.com (C) (TIX)

Maryland State Fair at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

PERFORMING ARTS

Circle Mirror Transformation at Garfield Center for the Arts, Chestertown. (See 8/23).

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/6).

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

Nightrain - The Guns N Roses Tribute Experience at Wicomico Youth & Civic Center - Midway Room at Wicomico Youth & Civic Center, Salisbury. 6 p.m. Wicomicociviccenter.org

Kentavious Jones at Rams Head On Stage, Annapolis. 8 p.m. 410-268-4545. Rams-headonstage.com

SPORTS

Shorebirds vs. Intimidators at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

Saturday

31

SPECIAL EVENTS

Easton Farmers Market at Easton Farmers' Market, Easton. 8 a.m. 410-822-7299. Avalonfoundation.org

Chestertown Farmers Market at Fountain Park, Chestertown. 8 a.m. Townofchestertown.com

Charity Boat Auction at Chesapeake Bay Maritime Museum, Saint Michaels. 8 a.m. 410-745-4960. Cbmm.org (C)

Maryland Renaissance

Festival at Renaissance Festival, Annapolis. 10 a.m. 410-266-7304. Marylandrenaissancefestival.com (F)

Maryland State Fair at Maryland State Fairgrounds, Timonium. 10 a.m. Maryland-statefair.com (F)

PERFORMING ARTS

Circle Mirror Transformation at Garfield Center for the Arts, Chestertown. (See 8/23).

Dear Evan Hansen at The John F. Kennedy Center for the Performing Arts, D.C. (See 8/10).

Mamma Mia! at Annapolis Summer Garden Theatre, Annapolis. (See 8/1).

MUSIC

The Fabulous Hubcaps at Oxford Community Center, Oxford. 7:30 p.m. 410-226-5904. Oxfordcc.org

Monty Alexander Jazz Festival at Avalon Theatre, Easton. 2 p.m. 410-819-0380. Chesapeakejazz.org

Kathy Kallick Band at The Mainstay, Rock Hall. 8 p.m. Themainstayrockhall.org

SPORTS

Navy vs. Holy Cross at Navy-Marine Corps Memorial Stadium, Annapolis. 3:30 p.m. 1-800-874-6289. Navysports.com (F)

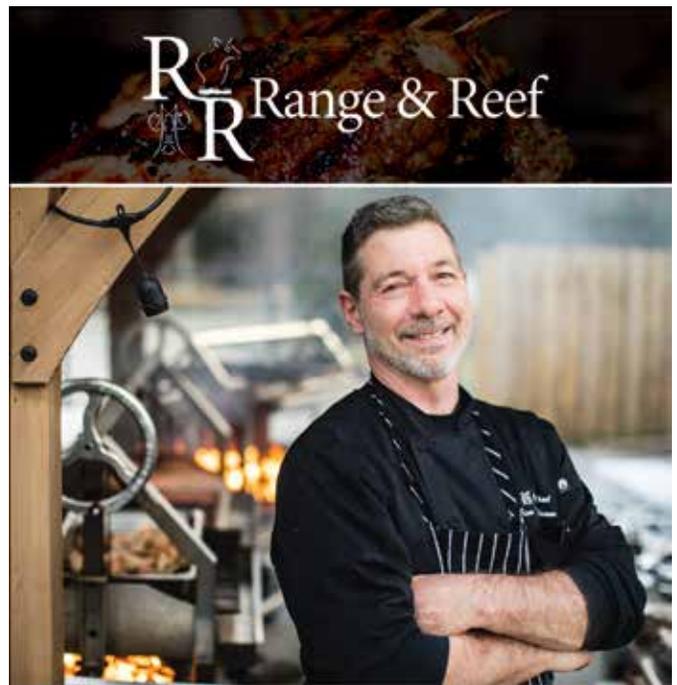
Shorebirds vs. Intimidators at Arthur W. Perdue Stadium, Salisbury. 7:05 p.m. 410-219-3112. Theshorebirds.com (F)

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Looking for some ways to enjoy the rest of your summer? Follow Wilma to the calendar and discover some awesome activities to wrap up this season. Don't forget to check out "Savory 'n Savvy" for a tasty list of hidden gems and cheap eats in the Chesapeake region. Lounge by the pool or on the beach with your favorite magazine (we suggest the latest issue of *What's Up?* magazine!) and bask in these last few weeks of summer!

Here's how the contest works: Wilma appears next to three different ads in this magazine. When you spot her, write the names of the ads and their page numbers on the entry form online or mail in the form below and you'll be eligible to win. Only one entry per family. Good luck and don't forget to submit your restaurant review online at whatsupmag.com/promotions for another opportunity to win a prize.

Congratulations to this month's winner: Kathy Howeth of Easton, who won a gift certificate to Fisherman's Crab Deck!

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



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Entries must be received by August 31st, 2019. Winner will receive a gift certificate to a local establishment and their name will appear in an upcoming issue of *What's Up?* Eastern Shore.

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Annapolis Auto.....	17, 19
Anne Arundel Medical Center.....	3
Bay East Title Company, LLC.....	50
Catalina Pool Builders.....	56
Chaney Homes.....	BC
Chesapeake Bay Maritime Museum.....	64
Choices Pregnancy Center.....	94
Dee Dee McCracken - Coldwell Banker.....	13
Djawdan Center for Implant and Restorative Dentistry.....	1
Drs. Walzer, Sullivan & Hlousek, PA.....	5
Eastern Shore Dental Care.....	21
Environmental Concern Inc.....	48, 49
Fisherman's Inn.....	87
Friel Lumber Company.....	73
Haven Ministries.....	5
Higgins & Spencer Inc.....	50
Kent Island Pediatric Dentistry.....	11
Lundberg Builders / 314 Design Studio.....	21
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