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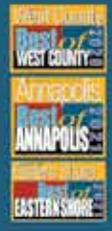
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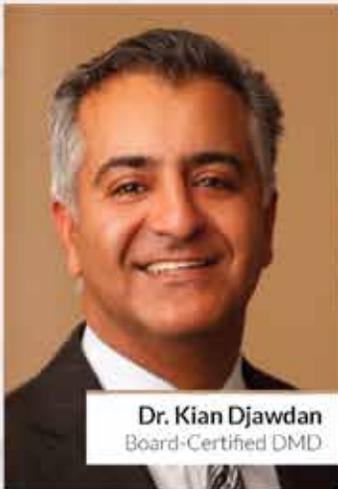


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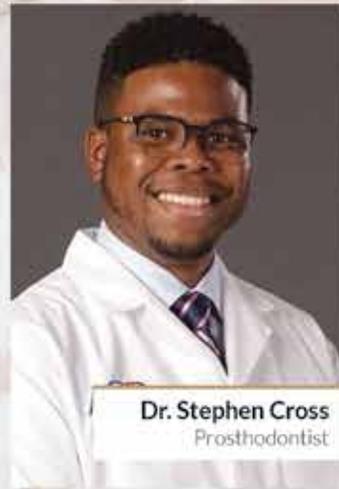
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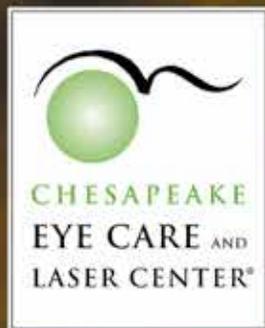
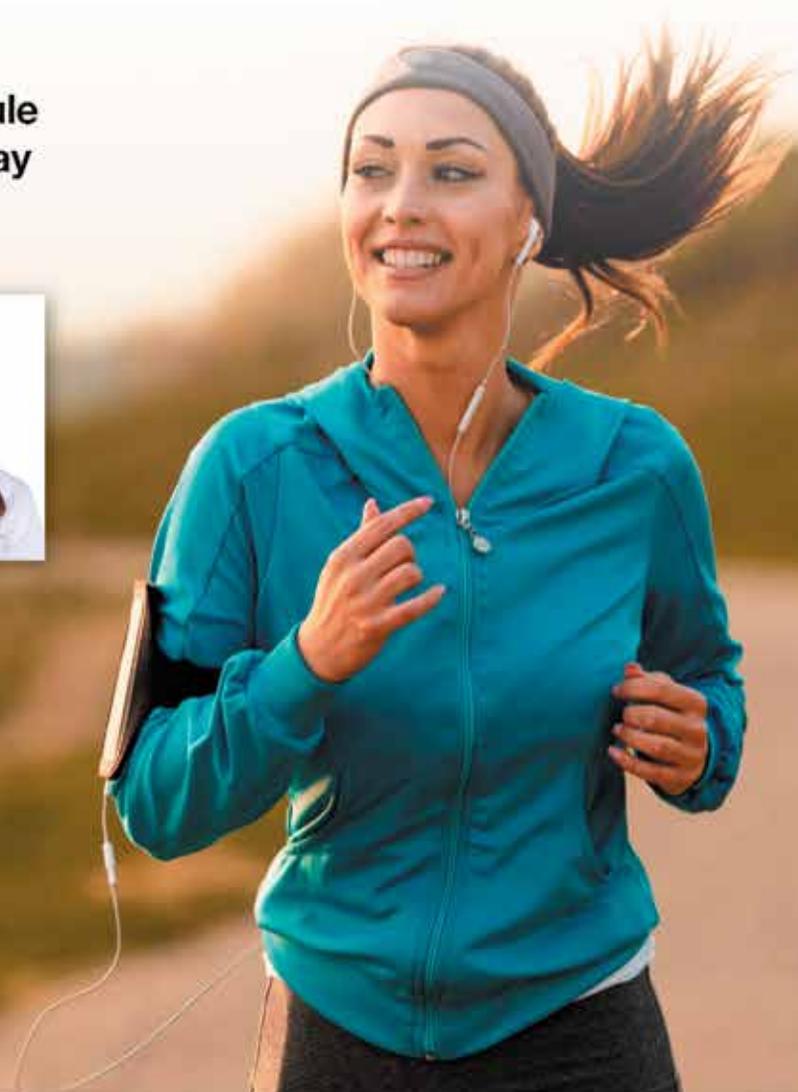
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On the Cover: Replica of the Choptank River Lighthouse at Long Wharf in Cambridge. Design by August Schwartz. Contact *What's Up?* Eastern Shore online at whatsupmag.com. Please recycle this magazine.

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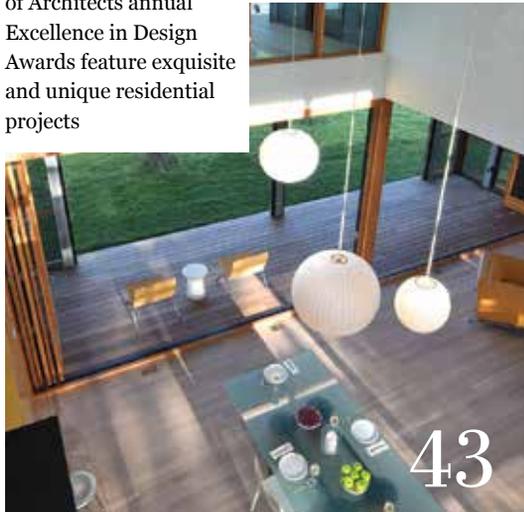
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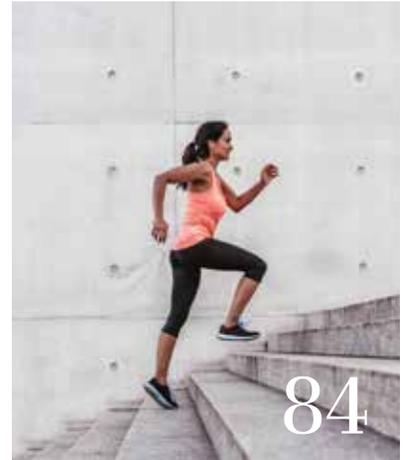


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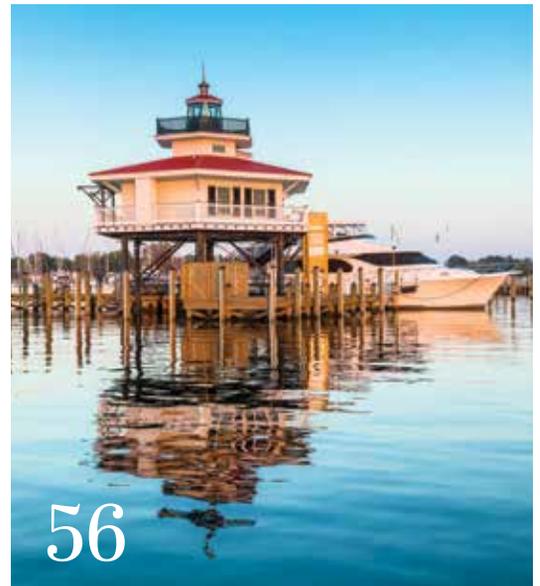
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eastern shore

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editor *From the*



Constant change. Seems like a fitting theme for March. Besides obvious and cliché metaphors about wonderful or wicked weather that we'll likely experience this month—that which straddles winter and spring—there are social and economic forces at play in our everyday lives. Variables that challenge us to evolve. What am I getting at here?

For starters, this print magazine is a good agent of change, in and of itself. It's chock full of articles, content, and advice that I hope you'll enjoy reading and employ as the seasons transition. Articles about home and health are important this time of year as we clean up our properties and priorities. We also examine the real estate market and how to work it, investment-wise. We have a good dose of environment and recreation; read about historic reflections and everyday opportunities that the Choptank River provides. Ditto for a very personable piece on the history of lacrosse in Maryland. For our Annapolis edition, we interviewed Mayor Gavin Buckley for his take on term two and what's new. On the Shore, we visit the Town of Denton to explore its past roots and contemporary culture. In Central Maryland, we offer our annual day- and overnight-camp guide to help you plan your kiddos' summer. There's all of this and that and more packed into this month's issues. And all articles are online at Whatsupmag.com, in case you'd like to read the few that aren't specific to the magazine you hold in your hands.

As we approach our 25th anniversary, we're sometimes asked "How'd you do it; how'd you manage this for so long?" And one of the answers is that we're always evolving.

An example being when the digital age came roaring in the early-mid 2000s, we came online with it; and we're working harder than ever to adapt with new technologies and opportunities. While print is our bread and butter; digital is just as exciting. And our intent is always for your delight.

Because trends and tastes migrate between the print and digital realms, we're growing our full suite of digital content applications, promotions, and social media ventures. Did you know that we have e-newsletters available, delivered to your email inbox at about 2 p.m. daily? They're fun and feature: public and private news; promotions and reader contests; click-through services; and awesome entertainment and recreational ideas to fill your calendars. Our Instagram channel highlights inspiring images and announcements, while Facebook offers a platform to provide instant feedback to your questions and fosters dialogue about community topics of interest. We're also planning exciting digital events and video campaigns. So hit us up! Subscribe and join the What's Up? Media channels for free by visiting Whatsupmag.com or searching our handle on various platforms: @whatsupmags.

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James Houck,
Editorial Director

A large, stylized handwritten signature in black ink, appearing to read 'James Houck'.



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Many mental health services are not reimbursed by insurance, making community support vital to providing comprehensive mental health and addiction care to all. That's why in June 2022, we will pair up to support mental health and addiction services on both sides of the Chesapeake Bay Bridge through the first Drivers & Diamonds golf tournament. All proceeds will benefit mental health and addiction care services at both Luminis Health AAMC and DCMC.

For more information, please visit:

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St. Michaels ChocolateFest

The Annual St. Michaels ChocolateFest is back for its fourth year on March 5th. The day will include restaurant chefs conjuring up delectable special menu items to showcase chocolate inspired dishes and desserts. The Chocolate Crawl will go on from 11 a.m. to 4 p.m. on Saturday throughout the town. Chocolate lovers will enjoy shopping throughout town, while sampling amazing artisan chocolates, desserts, locally crafted wine, beer, and spirits. Find more information and buy tickets at stmichaelsmd.org/chocolatefest.



Flying Cloud Restoration

Oxford Community Center is hosting a presentation and discussion on the recent restoration of the 1932 sailing log canoe Flying Cloud on Thursday March 24th from 6 to 7 p.m. Light snacks and a cash bar will be a part of the free event but be sure to visit oxfordcc.org.

20TH ANNUAL PINK RIBBON BINGO

Women Supporting Women's 20th Annual Pink Ribbon Bingo will be at the Willards Lions Club on March 10th at 5 p.m. The annual Pink Ribbon Bingo is finally back in-person for the first time in two years. Women Supporting Women provide prostheses, wigs, educational tote bags, and community related events to the public to promote breast cancer awareness. There will be plenty of bingo, cash game prizes, raffles, and a 50/50 drawing. Food and drink will be available for purchase. Find more information on eventbrite.com.



↑ THE FAITH FILLED WOMEN CONFERENCE

The Faith Filled Women Conference is set for Saturday, March 26th from 10 a.m. to 5 p.m. at the Wicomico Civic Center in Salisbury. The conference will include keynote speaker Sandra Stanley as well as other brilliant breakout speakers teaching on a variety of subjects, inspiring praise music, delicious food, fun vendors, and tons of God-living girl time. This conference is for women of all ages, stages, denominations, and walks of life who want to live out their faith and purpose. Find more information at wicomicociviccenter.org.

The Met: Live in HD

Enjoy the Metropolitan Opera live in Easton at the Avalon Theatre. There will be two concerts shown, one on March 12th at 12:55 p.m. and a second on March 26th at noon. The performance will be live from the Lincoln Center in New York City and will be streamed at the Avalon Theatre. Find more information and buy tickets at avalontheatre.com.

CLOSING RECEPTION AND ARTIST TALK FOR THE MOVABLE IMAGE

Academy Arts Museum in Easton is hosting a closing reception and artist talk for *The Movable Image*. During the reception, artists Shannon Collis and Liz Donadio, Rachel Schmidt, and Shala Miller will discuss their work in this engaging exhibition. The event is on March 4th at 5:30 p.m. Find more information at academyartsmuseum.org.



↑ Rooted Wisdom: Nature's Role in the Underground Railroad—Virtual Premier

Tune in on March 11th for the virtual premier of *Rooted Wisdom: Nature's Role in the Underground Railroad* at 7 p.m. to celebrate Harriet Tubman's 200th birthday. Adkins Arboretum is partnering with the Harriet Tubman Underground Railroad National Historic Park. This 25-minute film will explore the unique relationship between the Eastern Shore's native landscape and the enslaved persons who used nature for investigation, evasion, food, and cover on their journey of self-liberation. Following the premiere, audiences can watch a panel discussion with historians and the filmmakers and participate in a Q&A with the panel. Visit naturesrole.org for more information.

Laughing Out Loud Is Contagious; Let's Catch It!



After this past year, Londonderry on the Tred Avon residents know how to play it safe. Wearing masks, washing hands, and standing six feet apart have kept us safe. And there's another thing we've continued to share: laughing out loud! As the area's only 62+ independent living cooperative, Londonderry residents have kept their sense of humor throughout the past few months. Residents have been able to safely enjoy our clubhouse, community center, and outdoor gathering areas. With plenty of space on Londonderry's 29 acres of waterfront property, residents can gather to share stories, enjoy activities, and share laughs.

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Across the Bridge



Polar Bear Plunge

The Special Olympics Polar Bear Plunge has been rescheduled from January to March 24th through 26th. The Plunge will be held at Sandy Point State Park in Annapolis. The plunge for teachers, coaches, or students as a school activity, the Cool Schools Plunge, will be March 24th; the plunge for law enforcement, military, fire/EMS, and first responders, the Police Plunge, will be March 25th as well as the Corporate Plunge; and the largest plunge in the world, the 26th Annual MSP Polar Bear Plunge, will be on March 26th. Find more information at plungemd.com.

ST. PATTY'S DAY AT GUINNESS OPEN GATE BREWERY ↓

The Guinness Open Gate Brewery in Halethorpe is hosting a month-long celebration for St. Patrick's Day. The events will have free entry for all with festivities taking place over the first 16 days of March every Thursday through Sunday. There will also be special hours on St. Patrick's Day from 10 a.m. to 10 p.m. Highlights of the events will include limited edition beer releases each week, merchandise, live music, an Irish Village lawn takeover with immersive experiences and special menus, including a secret one entirely in Gaelic. This event is in honor of the holiday as well as Guinness's commitment to give back to the community. Donations will be made to community partners Sharp Dressed Man and Civic Works Real Food Farm. Find more information at guinnessbrewerybaltimore.com.



↑ ANNAPOLIS OYSTER ROAST & SOCK BURNING

After a hiatus during the pandemic, the Annapolis Oyster Roast & Sock Burning is back to celebrate the maritime culture of the Eastport community and all things Chesapeake.

The event will be held on Saturday, March 19th from noon to 4 p.m. at the Annapolis Maritime Museum. This authentic ritual of burning socks started in Eastport to kick off the Spring Equinox. Tickets and more information can be found at amaritime.org.

Maryland Home & Garden Show

Over 500 unique home products and services are going to be at the Maryland Home & Garden Spring Show on March 5th through 13th at the Maryland State Fairgrounds in Timonium. In addition to the unique products and services, there will be 17 beautiful gardens, crafts, an orchid show, how-to clinics, celebrity home experts, and more. The show will be open Saturday from 10 a.m. to 8 p.m., Sunday 10 a.m.-6 p.m., and then closed Monday through Thursday before opening again Friday 10 a.m.-6 p.m., Saturday 10 a.m.-8 p.m., and Sunday 10 a.m.-6 p.m. Find more information at mdhomeandgarden.com.



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Mid-Shore Scholars

How the nonprofit helped two local cousins attend prominent east coast colleges

By Amelia Blades Steward

Naiset Perez and Sheily Bartolon-Perez, first cousins who live in Easton, have a great deal in common. Both are students from Easton High School (EHS), and both chose to participate in Mid-Shore Scholars (MSS), becoming first-generation college students in their Guatemalan families.

Although Sheily paved the way to college for her cousin Naiset, it was Naiset who introduced the two to Mid-Shore Scholars (MSS), a local nonprofit dedicated to helping high school students on the Mid-Shore fulfill their life goals. Naiset recalls, “I heard about the program in my AP Spanish class while in 11th grade. I had just begun my college search and the process was daunting.”

Sheily, who was in the 12th grade at the time, was deep into her college applications when Naiset introduced her to the program. She adds, “I was starting with my college applications the fall of my senior year and was overwhelmed with the process. I was unsure that I could commit to the program because at the time I had a job on Saturdays to build up my college funds, the same day that some of the MSS workshops were held.”

“I decided, however, that I wanted to make my education a priority and joined.”

For Sheily, MSS changed the trajectory of her life. She had initially thought she would attend Chesapeake College and transfer to a four-year college for nursing after getting her associate degree. Instead, she was introduced to Towson University and Washington College on college visits organized by MSS.

She ended up selecting Washington College which gave her a full scholarship through its Scholar’s Program and she has completed her fourth semester there. Although the pandemic changed her college experience in the past year, she currently maintained a 4.0 average.

While at EHS, Sheily’s cousin, Naiset, began taking dual enrollment courses at Chesapeake College the summer of her sophomore year. She completed her associate degree before she graduated from high school last June.

When Naiset reached 12th grade, she was exploring colleges closer to home, including Georgetown University. It was a friend in her AP Spanish class who had recently gotten into Dartmouth that made

her realize schools like Dartmouth could be attainable. Dartmouth also had a Latin American Studies Department, which interested her. She applied to Dartmouth, University of Pennsylvania and Swarthmore, through the Quest-Bridge Scholarship Program, a program that helps academically-strong, low-income, first-generation college students. Naiset received a four-year QuestBridge Scholarship to attend Dartmouth College, her first choice.

“One of Easton’s young people has earned a full ride to an Ivy League education and has done so against significant odds. We are extremely proud of Naiset, of our staff, and of the village of support around her that has made her dream of attending Dartmouth a reality,” comments Vivian Landau, newly-retired Executive Director of Mid-Shore Scholars, which together with Talbot Mentors, helped to shape Naiset’s life choices.

“This illustrates the impact that the Mid-Shore Scholars program and the Talbot Mentors organization is having on young people and their families in our community. We aspire to remove the barriers to success for the children we serve.”

In her college essay, Naiset wrote, “My parents worked tirelessly from sunrise to sunset, all the while pushing me excel in academics and to realize the empowering ability that comes with being bilingual...I’ve translated, but I strive to do more, to connect. Realizing my dream of becoming an immigration attorney will be my opportunity to go beyond English words on paper and the translated documents. I’ll be able to understand, to feel the shared lived experiences, to be that guiding hand my family never had.”

Both Naiset and Sheily recall their mothers crying when learning of their daughters’ accomplishments – happy about their decisions, proud of their hard work to get there, and relieved about the financial assistance that would be there to help pay for their educations.

“In addition to the students, we work with the students’ families, explaining the obligations of the program and the students’ contract with MSS. We want the students to feel that they have a second supportive family in us. We all work together toward the student’s success,” Landau says.

Beyond the academic assistance offered by the program, MSS offers high school students such life skills as budgeting and networking—topics that might not be covered in the academic setting.

“I do not doubt that both of these young women will do great things; they have a zest to learn and do well,” Landau adds.

“Mid-Shore Scholars has been a great support system for us and a wonderful network of people, expanding our circle of contacts,” Naiset reflects.

Both Sheily and Naiset are paying it forward what they have gotten from MSS by being tutors two days a week in a pilot program (Lit Squad) through Talbot Mentors which helps elementary school students with their reading literacy skills. MSS also started a Math Squad in March 2021.

In 2021, Mid-Shore Scholars fully integrated with Talbot Mentors, helping to mentor and serve students in elementary school through college and/or higher education. There are 37 students currently enrolled in the Mid-Shore Scholars Program. The current seniors in the program have been accepted to Salisbury, Washington College, University of Texas (two different Texas universities), and Towson. Meanwhile, there are nine active college scholars, five of whom are on full scholarship.

“Our program doesn’t stop when they get into college. We want them to graduate from college. It is especially important for first-generation college students because their drop-out rates are high. When they hit stumbling blocks, we are there for them. We hope that after graduation many will return to Talbot County and pay it forward showing other kids that college can be in their future also,” Landau says.

Applications to the program and donations to Mid-Shore Scholars can be made through its website midshorescholars.org.

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

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↑ EVFD Breaks Ground on New Training Facility

The Easton Volunteer Fire Department (EVFD) held a groundbreaking ceremony for emergency personnel and firefighters at the upcoming fire training campus on Mistletoe Drive. The groundbreaking was not only a celebration but an essential step toward establishing the future of rescue operations on the Eastern Shore. Daryl Caldwell, First Lieutenant of the EVFD said, "We were excited when we had the blueprints for this facility. This event is a milestone for the fire department. We've never had the possibility for this type of training locally before." Located at 9095 Mistletoe Drive, the new campus will be a hub for all volunteer firefighters across the mid-shore region looking for specialized education. It will also be one of three places for volunteers looking for certification on the Mid-Shore. Local fire departments hope that statewide training at this new location will draw in more recruits and create a greater force for good and service within the community.



EASTON ELEMENTARY SCHOOL & ACADEMY ART MUSEUM COLLABORATE

A partnership between Easton Elementary School and Academy Art Museum culminated in a "Puzzle Reveal," which took place during the school's annual "Grandfriends Evening" in November. The event celebrated nearly a year of planning and collaborating. In January of 2021, Lauren Harton, President of The Easton Elementary School PTO, approached Constance Del Nero, Director of Children's Education & Community Programs at the Academy Art Museum, about coming up with a project that would involve all students, including those learning from home. "Thinking of our community as a lovely mosaic of children and families, I immediately thought of making giant puzzles," Del Nero explained. "All 1,100 students would be given a puzzle piece on which to draw or design a meaningful feeling or thought." The Museum commissioned 18 four-foot puzzles from an artisan through Etsy. Once the puzzles arrived, they needed to be primed and painted. Harton then found several families willing to help with the project. Art teachers Katie Frase, Anna Madachik, and Jeremy Joseph worked with students on their designs. Local carpenter Adam Theeke made wooden bases and mounted the puzzles. The finished puzzles then needed to be varnished, and Harton again found families to help. Finally, school personnel hung the puzzles in the hallways and the cafeteria, where they brighten the mood and provide endless opportunities to discover details.



↑ TALBOT CHAMBER NAMES BOARD CHAIR & DIRECTORS

The Talbot County Chamber of Commerce Board of Directors recently elected Patricia Boos of Qlarant as new board chairperson for 2022. Pat has served on the board of directors since 2018. "I'm optimistic about continued business growth in Talbot

County and the role our chamber plays to advocate for business-friendly policies at the local, state, and federal levels," Boos said. In addition to board members serving their current terms, seven new board members were appointed to serve on the Board of Directors.

Those are: Dina Daly, Executive Director, BAAM; Jackie Wilson, Executive Vice President, Provident State Bank; Frank Gunsalus IV, Account Manager, BDK inc.; Tom Mitchell, Owner, Momma Maria's Mediterranean Bistro; Liza Ledford, Executive Director, Oxford Community Center; Brandon Angell, Partner, BSC Group, LLC; and Betsy Griffin, Advertising Sales Director, Star Democrat/APG Media. Learn more at talbotchamber.org.

UM SHORE REGIONAL HEALTH NAMES NEW VICE PRESIDENT FOR PHILANTHROPY

William J. Brown has been named Vice President, Philanthropy, for UM Shore Regional Health, succeeding F. Graham Lee, who recently retired. Brown joins UM SRH after four years as Senior Director of Philanthropy at the Physicians Committee for Responsible Medicine (PCRM) in Washington, D.C. In that capacity, he led a fundraising team that generated over \$12.5 million in annual giving support in a five-year period and increased major/planned giving levels by 75 percent. Learn more about giving to UM Shore Regional Health at umms.org/shore.



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WHAT'S UP? MEDIA
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TOWNE ATHLETE

Hattie Messick

Sts. Peter & Paul High School
Lacrosse, Basketball, Soccer

By Tom Worgo

Saints Peter & Paul High School junior Hattie Messick formulated her career path a long time ago. Messick wants to be a psychologist and she will major in that discipline at Liberty University, where she'll attend the school on a lacrosse scholarship. She carries a 4.4 weighted grade-point average.

"I just like helping people, being there for them, and working with the mind," Messick says. "And talking them through situations."

Messick wants to be a child psychologist, following in the footsteps of her grandfather, Lee Nelson, who worked as a child psychologist for three decades. "I always looked up to him," Messick explains. "And he always told me I would be a great psychologist or therapist. He told me stories of how he has helped people. He showed me some of his books and I just fell in love with it."

Messick, a Cambridge resident, has always liked working with kids. She has tutored freshmen in both math and English, worked as a camp counselor, and babysat throughout high school.

"I have seen the struggles kids have had in school, from elementary to high school," Messick says. "Helping them through that is appealing to me."

Liberty in Virginia also appealed to Messick...big-time. The three-sport athlete committed to the Flames in September and will sign a National Letter of Intent in the fall. She also strongly considered Mercer University in Georgia.

"There's so much I like about Liberty that I don't know even where to start," Messick says. "Their sports complex is amazing. The coaches and players act like they have known you their whole life. They talk to you like they are your best friend. I love that. I am a shy person, but the players got me to open up."

The 5-foot-6 Messick made the varsity squad in high school as a freshman and put together an eye-catching sophomore year. She earned First-Team Eastern Shore Independent Athletic Conference honors after she amassed a team-leading 47 goals and 38 assists. She scored six goals in a win over The Salisbury School and four goals in a conference championship game victory over Worchester Prep with four goals. She also notched seven goals in a romp over Indian Creek during her freshman year.

Messick thrives with her outstanding quickness, accurate shot, and excellent leadership skills. "She has impeccable stick skills and I just love to watch her play," Saints Peter & Paul Girls Lacrosse Coach Alison Beyer says of the 16-year-old. "She has a high lacrosse I.Q. She is very competitive and is always looking to improve."

Messick says she would not be the player she is today without her four-year stint of playing club lacrosse with the Lady Blue Crabs, who compete in tournaments as far away as Texas and Florida. In the process, she's gone from raw player to elite.

"My shot when I first joined the Lady Blue Crabs was horrible," says Messick, who has been playing lacrosse for 11 years over-all. "Their coaches are amazing. Every single day they worked toward helping me improve it. They offered individual sessions."

Blue Crabs Co-Head Coach Emily Ewin adds, "She is so coachable. She is super micro-focused. She really works on the smallest things to improve."

Messick also excels in basketball as a point guard and in soccer from the striker position. She has been named First-Team All-Conference in both sports. All of her coaches like to talk about how Messick is well-rounded. "She is the epitome of the student-athlete," Beyer says. "She is so mature and beyond her years."

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



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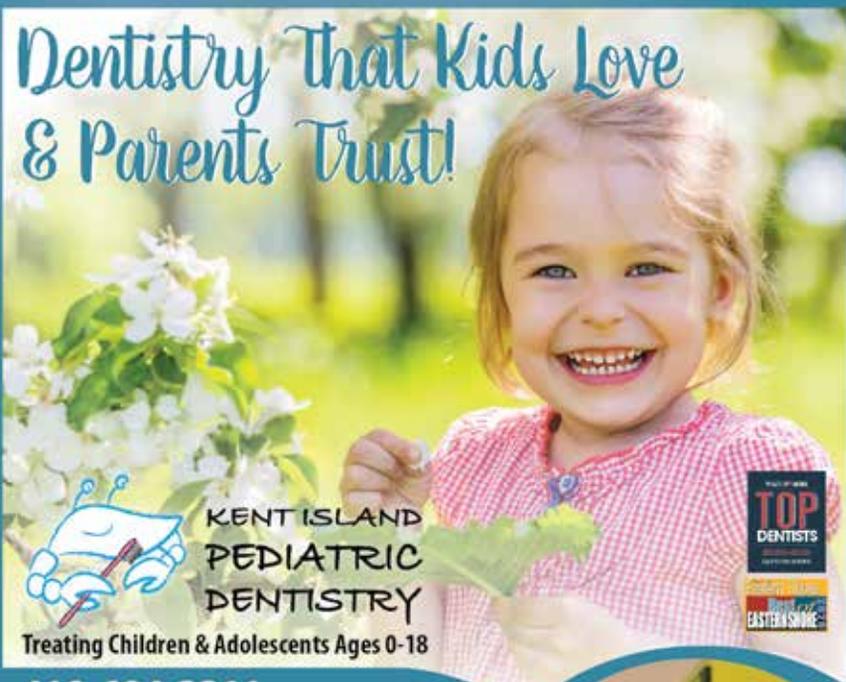
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TOWNE INTERVIEW

Angel Reese

Star Guard for Maryland Terrapins Women's Basketball

By Tom Worgo

Photography courtesy University of Maryland

University of Maryland sophomore guard Angel Reese grew up in a basketball intense household. Her parents played basketball both in college and professionally overseas. Angel's two brothers have also competed at the Division I college level. Her 18-year-old brother Julian, a freshman, is on the Maryland's men's basketball team. So, there's a sibling rivalry of sorts.

"Everything was always competitive with my younger brother," says Angel, 19. "We had a basketball court in front of our house, and it was always very competitive and intense. We played all the time together. It helped shape me to who I am now."



MY COACHES AND TEAMMATES EXPECT A LOT OUT OF ME. ONE THING I CAN REALLY BRING IS ENERGY. THAT IS ONE OF THE THINGS I LEARNED LAST YEAR WHEN I WASN'T PLAYING. THEY FEED OFF MY ENERGY AND IT'S EXCITING."

It made 6-foot-3 Reese, a sophomore guard/forward into a dynamic player. Early in the season, she led the Terrapins in points, rebounds, and steals. That came after a sophomore year in which she averaged 10 points and six rebounds in 15 games, mostly coming off the bench. A foot injury kept out of the lineup for a few months.

Reese was the highest-rated player ever to commit to Maryland. ESPN ranked as the No. 2 overall recruit in the country. At Saint Frances Academy in Baltimore, she led the team to four straight Interscholastic Athletic Association of Maryland A Conference championships.

We talked to Reese about how basketball ran in her family, her relationship with Julian, being a vocal and energetic player, and what she wants to do after college.

What was it like growing up in a basketball household?

Everything was just competitive. Our basketball court in front of the house had to be taken away because we were just so competitive. Everything was just always *win, win, and win*. My younger brother didn't want me to be better than him. We used to argue and say, "Who is taking the shots?" But it really helped my game.

Your brother is playing at Maryland, too. What does that mean to you? It must be special?

It's great because my mother can come to all the games. It's just great to have Julian here. We learn from each other. We talk to each other before games and after games to see what pointers we can give each other. It's fun and so great.

You all hang out together on campus? What type of things you do together?

We usually hang out in each other's rooms. He has a dog, so I will go hang out with his dog. We also see each other in the gym, and we will eat dinner together sometimes.

Maryland Coach Brenda Frese has been one of the country's top coaches and she won a national championship. How would you describe your relationship?

We have a great relationship. We bump heads sometimes, but we always come back together so she knows what's best for me. We really listen to each other. She is always there for me.

Your scoring is way up over last year. What has been the key to elevating your game?

My teammates are getting me the ball more and I am taking advantage of that. I didn't get to show much last year and think I just focused on things



mentally and being positive, and being able to get through adversity if I faced it.

You play with a lot of energy. Can you talk about that?

My coaches and teammates expect a lot out of me. One thing I can really bring is energy. That is one of the things I learned last year when I wasn't playing. They feed off my energy and it's exciting.

You are a vocal player. Does that help your teammates?

I give the freshman some confidence. I tell them you are going to make some mistakes, but it will be okay. It's a big-time atmosphere to be in. They are going to be nervous and miss shots.

Mentally, you have got to have a short memory for things like that.

You were ranked as the nation's No. 2 recruit coming out of high school. The list of schools recruiting you seemed endless. Why Maryland over other schools?

It is close to home, and I like the family atmosphere. Coach Frese had a vision of what she wanted for me: That's to be in the WNBA, and also to win a national championship. The girls on the team are so nice and cool. I felt they were like my sisters from the beginning. Everything just fits for me. My other top schools were South Carolina, Tennessee, USC, and Syracuse. Everybody was telling me I was going to be a star.

After last year playing with no fans. Is it exciting to play in front of big crowds this year?

Yeah, it is really fun. Having all those people there is great. I love having all my friends and family there. I appreciate the support.

What do you want to do after you graduate from college?

I want to play professional basketball and go to the WNBA. After that, I want to be a commentator on TV. My major is communications. I have talked with Christy Winters Scott, who is a Maryland grad and has done broadcast work for ESPN and the The Big Ten Network. I have talked to her about doing an internship next summer.

NCAA March Madness

At the time of this writing the Maryland Terrapins Women's Basketball Team was ranked No. 12 in the AP Top 25 national poll. Expect to see Angel Reese and her teammates compete in the NCAA Women's Basketball Tournament this month, when the opening round games tip off on March 16th. Games continue weekly, through the Final Four/Championship weekend, which is scheduled April 1-3.



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Designing visually appealing yet functional spaces is exciting to me. I love bringing to life the visions of my clients and opening their minds to new ideas. It allows me to use both the creative and analytical sides of my mind to ensure balance in every design. Bringing color and life into other people's homes and offices is incredibly fulfilling.

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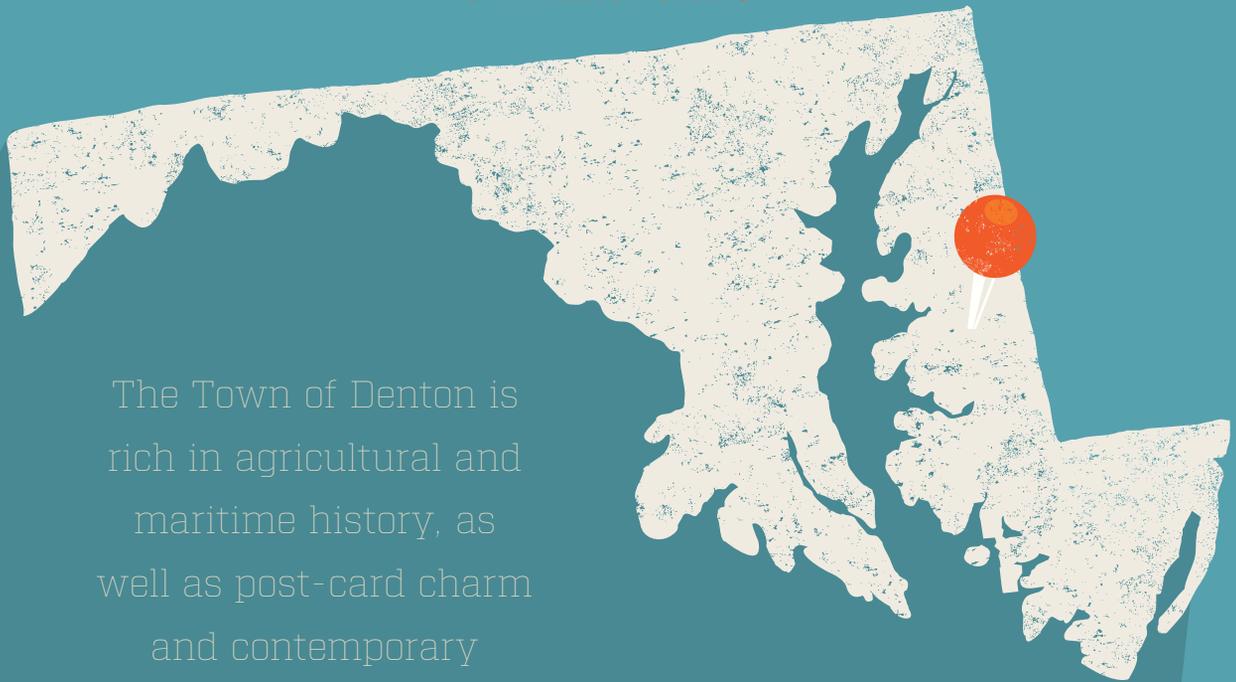




MARYLAND IN

Miniature

BY NIAMBI DAVIS



The Town of Denton is rich in agricultural and maritime history, as well as post-card charm and contemporary cultural ambition

Denton is not the first town that comes to mind among the popular “bayside, blue crab, Old Bay” destinations of the Eastern Shore. It doesn’t have the name recognition of the “golden triangle” that connects Easton, St. Michaels, and Oxford, or gain from the national recognition of nearby Dorchester County. But this small town on the Choptank River is the best of both Eastern Shore worlds—rightfully described by Downtown Denton Main Street as the “quintessential Eastern Shore town.” It’s steeped in history, culture, art, entrepreneurship, and community connection, and with a wonderful welcoming library and spectacular views of the Choptank River. More than one visitor has taken the exit from 404, cruised into town, and ended up pleasantly surprised by the unexpected discoveries that a day (or two) in Denton can offer.

It’s a town of long-time residents who revere their tradition alongside newcomers who love its small-town atmosphere. “There’s something special that people like about it,” says Audrey Clemens, Denton’s Main Street Manager. “I can’t count how many people I’ve met who have moved here from across the Bay Bridge, and even as far away as New Jersey or even South Carolina.” It’s a tucked-in location where people can enjoy small-town life but affords them the proximity of Philadelphia, Baltimore, Annapolis, and D.C.

Denton is a settlement that began in 1781. It became the seat of Caroline, a county created from a petition by Dorchester and Queen Anne’s County residents for their “ease of convenience.” What defined that ease may better be left to historians with time on their hands. To connect other historical dots, however, land designated for the county courthouse and prison was obtained from Edward Lloyd of Wye House, the plantation where Frederick Douglass was enslaved.

Caroline County is also the smallest of the Eastern Shore’s nine counties and the only one untouched by the Atlantic Ocean or the Chesapeake Bay. It’s one of a very few counties in the country that has existed wholly dependent upon an agricultural economy. It just might be why the town seal proclaims Denton as “The Garden of America.”

Denton is not only a seat of government but a microcosm of local and national history. “History Begins Here,” proclaimed a banner that at one time hung outside the Wharves of Choptank Visitors Center. The Center, whose wraparound deck provides expansive views of the Choptank, its lush cover of lily pads, marine grasses, and frequent sightings of waterfowl, is a good starting point for both exploration and photo opportuni-

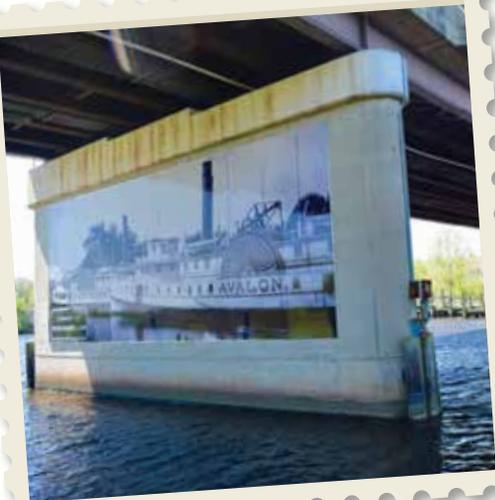
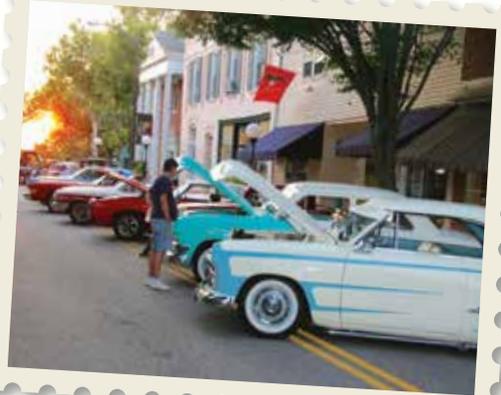
ties. For adventure out on the water, it’s the place to rent a kayak or get a fishing permit. On the other side of the bank, River Run Cruises with Captain Bill Behlke offers Choptank river excursions on the 17-seat *Ellen B.* And if the mood and paperwork are in order, Captain Bill can even perform marriages.

During the “golden age of steam” Denton was part of the regular route that transported passengers and cargo to Baltimore. Across from the Visitors Center, two larger-than-life murals of the “steamers” *Avalon* and *Joppa* pay homage to the era. Nearby, at the Maryland Steamship Company’s Denton office, the historic (and bright orange) building houses an identical replica of the terminal, complete with the ticket agent’s office, waiting room, trunks, crates, and cargo carried by the ships. Life-sized mannequins showcase the uniforms and clothing of the day.

Residents and visitors are aware of the Mid-Shore’s connection to a large portion of the Harriet Tubman Underground Railroad Byway. Tiny Denton claims five of its stops: the Steamboat Wharf and site of the attempted escape of Irish Underground Railroad Conductor Hugh Hewlett; the Courthouse where he was first put on trial; the recounting of Moses Viney’s escape to New York; the Tuckahoe Quaker Meeting House; and the William Still Interpretive Center.

Of all the town’s historical sites, The Museum of Rural Life may be the most unexpected gem in Denton’s historical crown. Aided by carefully curated exhibits, photos, and memorabilia, docents lead tours that showcase what life was like in the agriculture-based community. The exhibits include displays honoring veterans, sea captains, and farmers and includes memorabilia from the 1938 campaign stop of Franklin Delano Roosevelt. On Saturdays from April to November, the Museum opens its doors to visitors.

When, after a few hours of exploration, hunger inevitably kicks in, the opportunities for good food and drink are plentiful—from a pie from Pizza Empire, vegan and gluten-free selections served at the Earth Tones Cafe, or the seasonal baked goods and house-roasted coffee of the Craft Bakery. The Caroline Culinary Center is a complex of food-related businesses serving the community not only with dine-in options, a gourmet market, and catering, but with culinary lessons and programs that support local farmers and entrepreneurs. For Irish/American bites try the Market Street Public House. Also known as the Pub, this popular establishment specializes in pub fare and a rotating selection of craft beers and Irish favorites. “There’s nothing like a nice summer afternoon sitting out at the pub with



Photos Courtesy Caroline Office of Tourism



Photos courtesy Downtown Denton Main Street

There's something special that people like about it. I can't count how many people I've met who have moved here from across the Bay Bridge, and even as far away as New Jersey or even South Carolina.

a view of the Courthouse just across the street,” says Clemens. It’s been called the “Cheers” of Denton, and for good reason—it’s a place where nearly everybody knows your name. And if there’s too much to explore in one day, book a stay at the Pub Suites Airbnb.

Supper at sunset, a magical outdoor dining experience, was first held with dinner under the lights on Market Street. Clemens describes how the event changed. “When Covid came we couldn’t seat everybody at one table, so we moved to the Culinary Center.” Instead of long tables, people sat at their own individual tables out in the big yard of the Culinary Center and enjoyed a four-course dinner with a pairing of wines from a local vineyard. Despite the change of venue and view, people were happy with the arrangement. “It was a good decision,” she says. “Covid made us creative, and it all worked out.”

Further along Market Street, it’s impossible to miss the life-size guitarist and colorful instrument at the front of the Foundry. Managed by the Caroline County Arts Council, the Foundry sells the work of more than 40 Caroline County artists “that capture the essence of the Eastern Shore” including stained glass, photography, jewelry, woodwork, pottery paintings, and greeting cards, in addition to other items. The Foundry is part of the larger Artsway that includes the Fiber Arts Council of the Eastern Shore, also known as FACES. The organization supports quilters and fiber artists through displays, demonstrations, classes, and the wealth of knowledge shared among its members. Nearby is Jan Baker’s cozy 4th Street Gallery where her exquisite paintings, jewelry and other works are available for purchase. Other Denton businesses offer a variety of gift items, jewelry, clothing, formal and bridal wear, and tattoos.

It’s a small town with a big, festive family-oriented community spirit carried by people committed to the

town—the Denton Main Street Organization, the Arts Council, community organizations and nonprofits, public art, and a community garden. Some are county entities, but all are committed to the town where they hang their hat. Business owners support each other—it’s not unusual to see a group of them gathered outside one of their shops in casual conversation.

Nearly year-round the community celebrates and supports itself. Some of what they’ve got planned includes a Shop Small Chocolate Event just before Valentine’s Day. May Day opens the spring season, followed by a series of family-oriented events including classic car cruise-ins and the iconic Caroline County Summerfest. It’s the ultimate Caroline County celebration with live music, vendors, exhibits, information, and good family fun. Mac and cheese lovers, look out for MactoberFest in the fall. And it wouldn’t be a small town without a Christmas parade.

Part of the “best of both worlds” of Denton is Martinak State Park. For hikers, walkers, birdwatchers, and lovers of the unique natural beauty of the Eastern Shore, it’s worth the less than 10-minute drive to 137 Deep Shore Road on the outskirts of town. Situated on the banks of the Choptank River and Watts Creek, the park was created from land deeded to the state of Maryland in 1961 by George Martinak who first used the land as a hunting and fishing camp. It’s got a nature center, cabins, a full-service cottage, a boat ramp, walking trails through pine and hardwood trees, and of course, spectacular views of the river. Campers have been known to come into town to the Denton Farmers Market to visit and stock up for their stay.

A trip on a Shore’s “road less traveled” is well worth the journey. Maryland is known as American in Miniature, but in many ways, the charming little town of Denton could very well deserve the title of Maryland in Miniature.



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BY DYLAN ROCHE

Home is where the heart is. It's also where a lot of your money is if you're a homeowner. For most people, real estate is the biggest investment they'll ever make in their lifetime—and it is property that has provided a pathway to wealth for many Americans across generations.

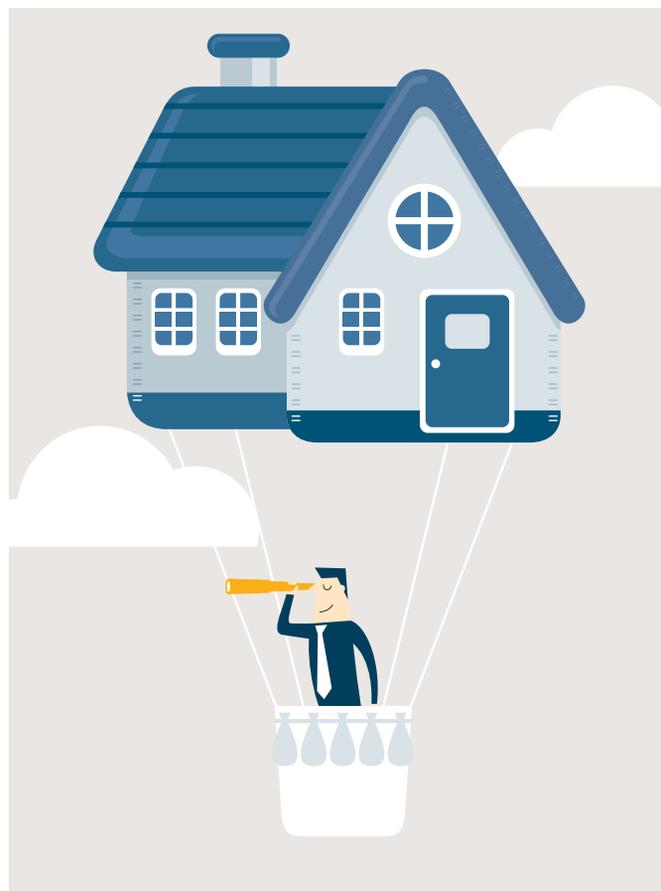
But even though homeownership offers great potential, there's a lot to consider before making the investment—and it might not be the right investment for everyone. Real estate agents and financial experts agree that investing in a home, whether it's your primary residence or a rental property, is a move that should be done with great care and professional guidance.

WHY REAL ESTATE MIGHT BE RIGHT FOR YOU

For those who are a good fit, real estate really might be the best investment they can make. “There is a limited and finite supply of real estate,” says Ann Alsina of CovingtonAlsina. “In the long run, residential real estate grows at about 5 percent annually. That’s the growth of the asset itself.” For people who are buying rental properties, she points out it can be even more lucrative. “Then you add in cash flow from rent, and it can be a strong investment.”

The other strong sell about real estate is that its worth can never drop to zero, which is different from other investments. “Real estate will always have residual value,” says Brad Kappel with Sotheby’s International Realty. “And it is something tangible you can use and enjoy, unlike a typical investment you just look at on a spreadsheet.”

But maybe the best reasons tangible real estate is a great investment are because it’s not something easily bought and sold or traded (outside of REITs, which is another subject). “In my opinion, the number one reason real estate is such a good investment has nothing to do with real estate,” says David Orso with Compass Real Estate. “It has to do with discipline. Real estate is a tough investment to trade *and* an expensive investment to trade. Therefore, the investor of real estate is typically forced into a hold position and most investments, real estate included, reward a patient strategy and reward holding the investment; *not* impulsive, reactionary trading.”



SHOULD YOU BUY PROPERTY TO RENT OUT?

If you’re somebody who is looking at real estate as an investment, it’s important to distinguish which approach you’re taking: Are you buying a house as your primary residence that will build equity or are you buying a property you’ll rent out to bring you extra income. Although both types of ownership are investments, it’s typically the latter that people refer to as investment properties.

“An investment property by definition should be a real estate investment other than your primary home, which generates cash flow,” Orso says. “Generally speaking, investment real estate is an illiquid asset so it can be cash intense. My advice for new investors is to make sure you have at least six months’ reserves in place and untouched before considering the purchase of a real estate investment.”

Rental properties offer a lot of potential—after all, if you have a responsible tenant who is paying rent on time while taking good care of your property, that’s money coming in every month while your property simultaneously appreciates in value over the years.

But don’t think that investment properties are easy money by any means. Rental properties require that you, as the owner,

must put capital into them on an ongoing basis to maintain them or even improve them to retain tenants. In the beginning, most of your rental income will go toward paying down the principal, so it could be 10 or 15 years before it’s producing money for you. “You have to work the investment in order for it to become something that really grows in value,” Kappel says.

Larissa Costello with Ad Astra Wealth Management refers to the idea of investment properties as a “buyer beware” scenario because of the risks associated with it, not to mention the responsibilities that some people don’t anticipate. “You’ve got to make sure you do your due diligence,” she says. “Are you prepared to be a landlord? Do you want to hire a property management company?” In some situations, she explains, a landlord gets a 3 a.m. phone call about a leaking toilet, and they have to handle that themselves or hire somebody to handle it for them.

Alsina points out that managing rental properties is essentially a business. “I recommend people looking to purchase investment real estate consider all the costs involved and be able to cover those for several months without any rent coming in,” she says. “If you have a period of time with no tenant, or a tenant who isn’t paying and now you need to go through the eviction process, you need to be able pay the mortgage, insurance, and property taxes without that rental income.”



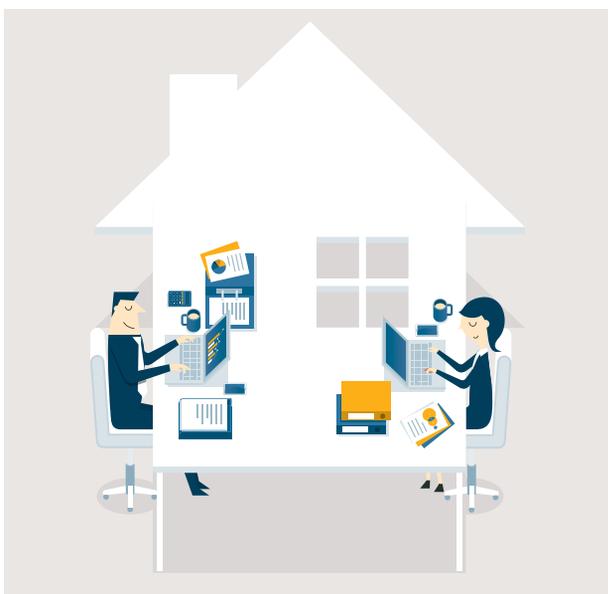
THE SINGLE BEST INVESTMENT?

Rental properties aside, even your primary residence has some level of risk associated with it that you should carefully consider. Maybe you've heard the advice that "the single best investment one can make is a home," but that's not exactly true.

Orso explains that between 2008 and 2015, he counseled hundreds of families through very tough financial decisions—and he says it wasn't because the market had retracted but instead because these homeowners saw their lives change and they needed to sell. "The unaffected parties during the downturn were the families who didn't need to sell," he says. "The *first* and most important question when buying a home is actually "When will you be selling the home?" Those who won't be in their home for a long period of time should consider the shorter-term solution of renting, he says.

Costello agrees with this notion. "If you move in five years, the cost of buying and selling a home may not make sense," she says, adding that people who are already under a lot of debt should not take on more than they can afford. "You always have to look at what debt you're taking on," she says. "Housing costs should be 28 percent or less of your gross monthly income."

It's also important to remember that some capital you put into the property will increase its value—new appliances, for example—but other expensive changes, while conducive to your personal lifestyle, might decrease the value of the home. "You should meet with a real estate professional if you're planning to make significant improvements to the home so that you don't put money into things that don't have an ROI," Kappel says. "People will buy a house for a million dollars and it's a great investment at a million—it's worth a million or more—but then they spend \$250,000 on a fancy garage or something crazy, turning an asset that has equity and has value into something that's overbuilt or too niche."



CONSULTING A PROFESSIONAL

Whether you're making changes to the property or not, or whether the home you're looking to buy will serve as your primary residence or a rental property, it's important to remember that your situation as an investor is unique. Your financial portfolio is going to be unique too.

Financial planners, investment advisers, and real estate agents can help you make the wisest decision. They know the industry—and more importantly, they can help you be objective about a purchase that you're often putting a lot of heart into.

"Hire a true real estate professional to be your guide," Orso says. "An experienced guide knows the risk, explains the risk, and has a roadmap for success. Bad decisions happen very quickly and the resolution to those decisions can last for years. Investing should be tactical not emotional."

A smiling man with glasses, wearing a dark suit, white shirt, and dark tie, stands in a modern building. The image has a blue color cast and a halftone dot pattern. A dark blue rectangular box is overlaid on the lower half of the image, containing the text 'LEADING REAL ESTATE PROFESSIONALS' in white and yellow. The man is holding a folder or bag in his left hand.

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Tricia Wilson

Tricia Wilson, top producing agent for Chaney Homes, serves five eastern shore counties (Queen Anne, Caroline, Kent, Dorchester & Talbot) and Anne Arundel with excellence. Every transaction is a journey, and Tricia navigates her clients with an empathetic hand throughout what can be an overwhelming process. Tricia makes it a point to walk alongside her clients from the initial meeting to the settlement table offering sound advice, personalized attention and extensive market knowledge.

Tricia credits her more than 20 years of marketing experience as powerful tool in her arsenal giving her—and ultimately her clients—a competitive edge in the marketplace. Coupled with that is her ability to offer superior staging services provided to all her clients by her groundbreaking brokerage, Chaney Homes, the first local brokerage to offer full staging exclusively to their clientele. It's a powerful punch that delivers results.

Based on beautiful Kent Island where she also lives with her husband of 20 years, her twin boys and her 3 dogs, when not selling the 'Shore Life' she's living it. Tricia enjoys every opportunity she gets to hop on the boat with her 'triplets' (referring to her husband and twin boys) who are avid outdoorsmen always searching for their next adventure. Whether it's fishing, crabbing or hunting, Tricia will join them, cherishing every memory they make as a family.

Tricia Wilson, GRI, Realtor®

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Chaney Homes

206 Old Love Point Rd,
Stevensville, MD 21666



▶ **RECENTLY SOLD PROPERTIES**



1721 Harbor Drive, Chester
SOLD \$1,005,000



218 Upland Lane, Centerville
SOLD \$805,000



127 Congressional Drive, Stevensville
SOLD \$1,100,000



2609 Cecil Drive, Chester
SOLD \$1,195,000



450 Seascape Lane, Stevensville
SOLD \$4,600,000
Co-Listing Agent



240 Eareckson Lane, Stevensville
SOLD \$2,100,000

Leading
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Brad Kappel

Brad Kappel, Senior Vice President with TTR Sotheby's International Realty is the #1 Waterfront Real Estate Agent in Maryland. Brad has been serving residents of Anne Arundel County and the Eastern Shore for over fifteen years in real estate, home construction, and renovation. Brad's unique experience allows him to offer authentic insight into each property's current condition, value, and potential. Brad is grateful for the clients, colleagues, friends, and family who supported his success throughout his career and contributed to his record-breaking year in 2021 with sales totaling over \$140 million! Brad adheres to the philosophy that "clients deserve nothing short of excellence." From the initial meeting, to navigating important decisions and the final settlement transaction, Brad works diligently to ensure 100% customer satisfaction. Brad doesn't just sell the waterfront lifestyle—he lives it! The Kappel family has called Annapolis their home town for three generations. When he's not pursuing his passion in real estate, he is exploring the waterways of the Chesapeake Bay by boat or paddle board or spending time with his wife and two children at their home on the Severn River.



Brad Kappel

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BradKappel.com



TTR Sotheby's
INTERNATIONAL REALTY

Annapolis Brokerage 209
Main Street Annapolis, MD

▶ RECENTLY SOLD PROPERTIES



220 Lighthouse View Drive, Stevensville
SOLD for \$4,600,000



330 Serenity Lane, Chester
SOLD for \$3,100,000



3102 Bennett Point Road, Queenstown
SOLD for \$2,700,000



310 Whistling Swan Way, Queenstown
SOLD for \$2,675,000



23472 Berry Road, Bozman
SOLD for \$2,500,000



7089 Cooper Point Road, Bozman
SOLD for \$1,700,000



Q: How do 'Real Estate Teams' work?

A: Teams are structured in infinite ways and since hiring a Realtor, or fiduciary, is serious business you need to know who you're hiring and what you're getting! If your agent is part of a team, he/she represents you! There may also be Administrative assistants, photographers,

stagers & other professional Realtors on the team, but that is to allow your specific, hired, Realtor more time to focus on you where it counts such as marketing strategies, networking, and negotiating! No **one** can do it all, but a Team just might be able too! Two or more heads is always better than one!

Dee Dee McCracken
Coldwell Banker Realty



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

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

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

Brad Kappel
TTR | Sotheby's International Realty



Q: What's the first thing you should consider when designing your home?

A: One of the most important things to consider is how each space will be used. Work with an interior designer to help you identify areas which will have the most traffic, where you will entertain, which spots will serve

double duties and where you will relax. Then select the best furniture and placement throughout your home, appropriate fabrics and other materials, and develop color schemes. And don't forget to enjoy the process!

Fiona Newell Weeks
Dwelling & Design



Q: Can I better prepare for the emotional ups and downs that comes with buying and selling real estate?

A: It is emotional for home Sellers & Buyers! Where will I live? What if they criticize my home? Do I need to paint? Where do I start? What if the septic fails? What about my credit score? We want totally different things! I don't think I can compete? Can I trust the inspection?

How much cash do I need to close? I never even got to see it! UGH!

Having a Realtor on board will diminish fears, offer knowledge, and prepare you with guidance, advise, and expertise. A professional problem solver navigates with experience, calming the storm of emotions, helping you to reach your goals!

Lisa Barton
Coldwell Banker Realty



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

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

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

Brad Kappel
TTR | Sotheby's International Realty



Q: What do you believe is the most important aspect sellers should consider when they are selecting an agent to sell their home?

A: Image SELLS. Make sure you dig into what the agent plans to do to ensure your property stands out. We live in a fast-paced, digital society making it more important than ever to have

a strong, clear image. When meeting with agents be sure to ask specifically what they are going to do to craft your image which takes shape as your online presence. Buyers are making their short lists of houses based off what they see online. It's your property's "First Impression" which can often make or break if a buyer requests a showing. This is true for all price points but is absolutely critical the higher the list price. Bottomline: Make sure your agent is market savvy as well as marketing savvy.

Tricia Wilson
Chaney Homes

ELITE

ARCHITECTURE

THE AMERICAN INSTITUTE OF ARCHITECTS ANNUAL
EXCELLENCE IN DESIGN AWARDS FEATURE
EXQUISITE AND UNIQUE RESIDENTIAL PROJECTS

Inspiration leads to ingenuity. Top tier professionals in the field of architecture exemplify the long-standing truth that those who learn, evolve, adapt, and build upon past successes will advance the industry. To master a craft, become an expert of its history, and, even, challenge its principles takes passion, dedication, and creativity. The residential properties and their designers featured on the following pages exemplify these traits. They are winners of the 2021 American Institute of Architects' (AIA) annual Excellence in Design Awards; specifically, the winners of the AIA Chesapeake Bay and AIA Maryland chapters of this national organization. "Architecture is about making and re-making of the physical environment in which we live, work, play and learn," states AIA's leadership. "It's about designing at all scales and inspiring others to think from the spoon to the city, to paraphrase architect Ernesto Rogers. It's about the synthesis of past lessons and today's aspirations for the benefit of future generations." The award winners showcased herein represent those for the categories "Residential New Construction" (AIA Chesapeake Bay) and "Single Family Architecture" (AIA Maryland). These are two of several award categories, which also include commercial, institutional, and urban design projects. The AIA Awards Jury selects winners for three levels of recognition in each category: Honor, Merit, and Citation. What's Up? Media has collaborated with the two chapter organizations to present the two *residential* award categories and winning projects in print—the additional award categories/winners, as well as the 2022 AIA awards schedule including submission deadlines, may be viewed online at the following websites: **Whatsupmag.com; Aia.org/ChesapeakeBay; and Aia.org/Maryland.**

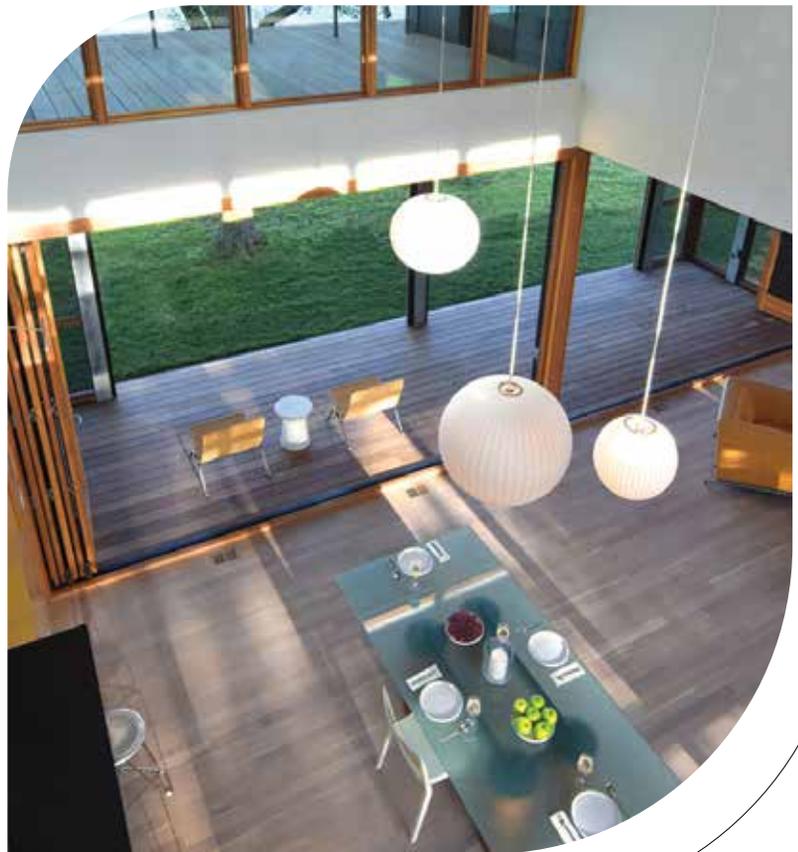
Photography, winning details, and architect statements provided by AIA Chesapeake Bay and AIA Maryland



This architecture firm was selected by the owners to collaborate and design a special retreat to welcome and host as many as 10 families. “The major design challenge was to create a house to fulfill the large square footage program needs while appearing to belong on the site and engage the views of the surrounding landscape,” states the architect. “Located on a rotating crop farm field on the Eastern Shore of Maryland, the architects knew they wanted to infuse the design with cues from the local vernacular of farm buildings and house forms from the Maryland Tidewater region. In order to break down the massing, the house is a collection of smaller buildings linked by glass hyphens and circulation spines. While some of the parts echo sentiments of a traditional farmhouse (main public entry space) or tobacco barn (kitchen), others are simple structures with more modern gestures.” *Photography by Jennifer Hughes, Photographer LLC*



"Situating on a remarkable Chesapeake Bay site with water on three sides, this house occupies the exact footprint of a previous house, fallen victim to fire and deterioration," explains the architect. "The new house was permitted to maintain original, now disallowed, minimal setbacks from the water only if it conformed precisely to the existing foundation. The clients asked for a weekend/retirement house that would first and foremost take advantage of the views and the constant breezes that cool the site. The house opens fully all around, and folding glass walls can disappear entirely on the Eastern face, directing the view to the largest expanse of water. When those walls open, motorized retractable screens 10 feet beyond can drop to turn the entire house into a screened porch. This creates a convertible house that allows for several degrees on enclosure: closed house/open porch, closed house/screened porch, open house/screened, or open entirely. Substantial overhangs at two levels allow windows to be kept open so air conditioning is not used. Programmed motorized shades reduce solar gain while allowing adequate natural light. A strategically placed collection of zinc-clad roof monitors provide daylight from above the otherwise shading overhanging roof. Geothermal wells provide heating through radiant floors, and 9,000 gallons of water collected from roofs and stored in 11 large cisterns in the basement provide for most irrigation needs. Solar panels have now been added to the pool house/garage roof, reducing electrical usage by 40–50 percent. Erosion has been mitigated with 100 feet of "living shoreline" restoration. The natural beach and marsh areas were preserved and protected to encourage favorable conditions for terrapins and other fauna. About half of the lawn was converted to meadows with native plants, grasses, and FORBs (wildflowers), which helps reduce runoff. Emphasis has been placed on native plants for all new landscaping. Exterior colors and materials were chosen to recede into the wooded site and make little statement to passing boats." *Photography by Julia Heine.*



HOUSE ON TILGHMAN CREEK

MCINTURFF ARCHITECTS – MERIT AWARD, RESIDENTIAL NEW CONSTRUCTION

WEEMS CREEK LEED GOLD RESIDENCE



“ Located on a rare vacant waterfront lot in the City of Annapolis, the owners of this Modern Farmhouse wanted a home that was sustainable and reflected their love of gardening and nature,” states the architect. “The program was compartmentalized into a public wing, private wing, and open-air Pavilion linked by a glassy Gallery and Boardwalk. This enabled the footprint to skirt the more sensitive parts of the site and create outdoor spaces for a variety of gardens. This residence earned a LEED Gold certification through increased energy efficiencies, integrated storm water management, locally sourced materials, geo-thermal heating and cooling system, limited impervious surface areas, extensive native plantings, and pedestrian access to public transportation.” **Photography by David Burroughs Photography.**

“This house, located in a neighborhood along the Potomac River, is designed for an international couple with complementary backgrounds,” says the architect of the project. “One, of Moroccan and European heritage, asked for a courtyard-style house with Moroccan roots. In deference to local weather, a generously proportioned living room, in lieu of the courtyard, serves as the heart of the house. The other, a retired American businessman, asked for a substantial, sustainable house, well-built and carefully put together, efficient, well-detailed, and well-organized. The architecture team created a large, delicate, and transparent inner core of steel, glass, and zinc, flanked with two robust concrete wings, stucco-clad, containing the private spaces. All three parts share a common width and structur-

al rhythm. Upon entry, the interior, glimpsed through a wall of sliding bronze mesh screens, completely opens through walls of sliding glass doors to a porch, pool, and terraces leading to the wooded ravine below. The sustainable nature of the house is incorporated into the beauty of the details. Wood louvers provide sun control as well as privacy, as do the recessed motorized shades found throughout the house. Motorized screens pocketed into the porch ceiling can drop down to create a screened porch, and the entire sliding glass wall of the living room can open to it, turning the double-height space into a giant porch. A geothermal heating system with radiant floors, high efficiency windows, and 14” thick insulated concrete exterior walls all contribute to create a house that is luxurious, beautiful, and efficient.” *Photography by Julia Heine.*

CHAIN BRIDGE HOUSE

BY MCINTURFF ARCHITECTS – HONOR AWARD, SINGLE FAMILY ARCHITECTURE





“**T**his project involves the complete renovation of an ample center-hall Georgian house on a corner site in Northwest, Washington, D.C.,” states the architect. “Starting at the front door, a clumsy stair, completely blocking the through hall, has been replaced with a highly-crafted steel and wood stair and landings. These weave through the entire height of the three-story plus basement house. Each landing along the way hovers in a new stair tower projecting the occupants, at every level, into the garden. The design of the stair sets the materials for the entire house, where curved wood panels and built-in cabinets delineate a series of connected but discrete rooms. Extending to the exterior, similar geometries executed in white brick and bluestone negotiate level changes in the site and create another series of connected but discrete outdoor rooms. With the existing brick of the house painted white, and new exterior wall surfaces clad in black standing seam metal, a reductive palette has been used to weave new and old together. Between inside and out, a porch near the kitchen can be opened, via folding glass doors, to the interior. Screens drop from the ceiling when needed. At the other end of the house, a former sunroom has been opened to the living room and the fireplace now serves both spaces.” *Photography by Anice Hoachlander.*





“**T**his large waterfront farm [located in St. Michaels] had several abandoned structures, some dating back to the mid-nineteenth century which were vacant for many years,” the architects explain. “The challenge was to design the entire farm inspired by the remnants of the original. Buildings within the Critical Area were reconstructed and repurposed over their original footprints with flood resistant construction. The overarching goal was to unify the multiple structures with a consistent architectural language, including a main house, guest cottages, barns, pool house, boat house, boat shed, several equipment sheds, greenhouses and formal gardens, and other specialty structures. The firm drew upon the precedents of the Eastern Shore vernacular in the design of more than 20 buildings on the farm. The main house is inspired by the Tidewater Colonial architectural tradition of telescoping additions over time. Cedar siding and roofs were employed in the residential buildings, with brick and stone introduced in the buildings that serve the residences. Painted V-groove siding and terne coated stainless steel was introduced in the more agricultural and maritime structures, often clustered around working courtyards. Some buildings were reconstructed with new uses, such as the original dairy barn which became a dining and entertaining space. The result is a reinvention of the original farm as a unified family compound.” *Photography by Anice Hoachlander.*



BY KEVIN VANDEMAN, AIA, AND GARY JAMES INGLIS, RIBA, RIAS—CITATION AWARD, SINGLE FAMILY ARCHITECTURE

BRIGHTON HOUSE



“The house is a new private residence for a family of five and two grandparents, located on a five-acre site in a rural setting near Brighton Dam on the Triadelphia Reservoir in Clarks-ville, Maryland,” begins the lead architect. “To preserve the natural beauty of the site and respond to the sensitive ecosystem of the surrounding area, the owners and architects created a set of sustainability benchmarks and design goals to guide them during the development of the project, with the intent that the design solution would dissolve the interior and exterior spaces into their natural surroundings. Programmatic elements include three bedrooms, office space designed for future adaptation, a prep kitchen and main kitchen, a family recreation area, a separate autonomous in-law suite, and a living space large enough to accommodate frequent multi-generational family gatherings. The design solution organized the program around two large exterior living spaces: a landscape terrace on the south that brings daylight, fresh air, passive heating, and quality views to nature from all occupied rooms on the lower level, and a north terrace that connects the living spaces on the upper level and frames views out to the meadow. The minimal composition of the house exterior veils the complexity of the building tectonics and systems



within, including a highly insulated structural panel exterior, an airtight and vapor variable envelope, and efficient building systems that are monitored and controlled by a smart home system. Sustainable design strategies focused on improving the occupants’ health and wellbeing and reducing the impact to the site and ecosystem. All water is sourced and treated within the 100 percent permeable site, and all electricity needed for the house is produced by clean renewable energy from the rooftop solar system, with load further reduced by geothermal energy. The house was verified to be net-zero energy after one year of post-occupancy data.”

FASTEST GAME ON TWO FEET

A HISTORY OF HOW THE GREATER BALTIMORE REGION AND ITS ATHLETIC TALENT FOSTERED A ONCE-TRIBAL SPORT, LACROSSE, AND ELEVATED IT TO THE MAINSTREAM

BY ELLEN MOYER

In 2004, Mike Miller, then-President of Maryland's Senate, introduced legislation to establish lacrosse as the official Team Sport of Maryland. Since 1962, jousting, the world's oldest equestrian sport and created for calvary combat training in the Middle Ages, had been and still is the official Sport of Maryland. Senator Miller's great-grandfather had been a champion jousting. But in this new century, lacrosse was taking the world by storm and the greater Baltimore region had been a major innovator and incubator for the growth of the sport—a fast-paced game once tagged by Baltimore sportswriter W. Wilson Wingate as “the fastest game on two feet.” It is a game that requires stamina, individual skill, and especially teamwork. And so, it was. Lacrosse was officially recognized as the State's Team Sport.

Famed American writer John McPhee once opined in *The New Yorker*, “American toddlers learn to handle lacrosse sticks in certain locations more than in others...notably in Baltimore.” How did our region become this center of America's oldest sport—maybe the world's oldest, if one accepts that the Algonquian tribes of Canada and the Great Lakes, and the Iroquois of upstate New York, were engaged in this game 3,000 years ago? For the Native Americans, “stick ball” developed warrior skills, settled disputes between tribes, and involved hundreds of players determined to claim victory by throwing a wooden ball from a wooden stick made with gut webbing through the opponent's identified goal that could be miles apart. These early “games” could continue for days. They also held spiritual significance. It was called “the game of the creator.”



EARLY INNOVATORS

The transfer of this game to white culture occurred in Canada in the 1600s when missionary Jean de Brebeuf wrote about his experience seeing the game. He dubbed it “La Crosse” after a bishop’s crosier, a replica of a shepherd’s crook. By 1850, Montreal dentist William Beers founded a lacrosse club and set about writing rules for the game; 10 players, not hundreds, on a designated field, with five-foot sticks, and a three-inch diameter ball, as per the native game equipment. Yet, this was still hundreds of miles from Baltimore.

New Yorkers and New Englanders picked up the sport outlined by Beers. New York University was the first college to create a team in 1877. Harvard and Yale soon followed. By 1881, the first intercollegiate game was played between Harvard and Princeton, with Harvard winning 3-0. Exeter and Andover High Prep Schools followed in 1882.

But a funny thing happened “on the way to Baltimore’s future.” In 1878, The Baltimore Athletic Club traveled to Newport, Rhode Island, for a track meet. They also saw a lacrosse game and were so taken by what they saw that they bought up a bunch of lacrosse sticks—the heavy wooden kind that would exist until the 1970s—and brought them back to Baltimore.

Johns Hopkins University (newly founded in 1876) embraced the sport, formed a team in 1882, and became the incubator for the growth of lacrosse in the Baltimore region. Johns Hopkins, a new powerhouse, obtained championships among its peers in 1891, 1899, 1900, 1902, and 1903. City and Poly High Schools formed teams and soon prep schools, including McDonough, St. Paul’s, Gilman, Boys’ Latin, St. Mary’s, and Severn, followed by public schools including Towson High School, Annapolis, and Glen Burnie founded lacrosse teams. Bryn Mawr School in Baltimore founded the first women’s high school team in 1926.

Sportswriters in Baltimore followed the teams as heavily as other jurisdictions publicized football. By the 1930s, with a new, major university and multiple high schools engaged in the sport, and

stoked by the media, Baltimore had a quantity and quality of skilled lacrosse players unsurpassed by any other region.

Even so, according to John McPhee, by the 1940s “nationally, about one-hundredth of one percent of the U.S. population had heard of lacrosse and five thousandths of one percent had ever played the sport.” The majority of that population found its home in the Baltimore region, with Long Island, New York, much of upstate New York, and New England also in play. Fewer than 50 colleges fielded lacrosse teams.

In 1940, the new U.S. Intercollegiate Lacrosse Association introduced competition between the senior all-star players from the colleges of the north and south. The first North/South game was played in Baltimore’s Municipal Stadium and was won by North 6-5. The next year, South won 6-5 on Hopkins’ Homewood field. And the back and forth continued. Journalist Jack Kelly would call the 1958 North/South game “one that will likely remain in the record book for many years” when a thundering South attack pummeled North with 26 goals. Fifteen of the 21 South team players hailed from the Baltimore region, including Joe Dyer from Annapolis. In total, 13 different players scored goals. The South had fielded its strongest team ever from students that had cut their teeth on the lacrosse fields of local high schools.

But it was the 1959 game that was described by sports writers as the best game they had ever witnessed. After the 1958 South win, an embarrassed North team was allowed to send as many players as they chose. The game went back and forth. In the last minutes of play, Mickey DiMaggio scored to tie the game and then assisted the game-winning goal for the South. Local headlines declared “South Serves the North Two Mickies,” referring to DiMaggio of Washington College and Mickey Webster of Johns Hopkins University—both future Hall of Famers.

In 1957, a different matchup altogether between Syracuse University and the University of Baltimore featured a scoring dueling match between star players Jim Brown and Allan Cosgrove.



Charles Deas’ circa-1843 painting titled *Sioux Playing Ball* depicts the aggressive and, often, brutal nature of lacrosse as played by Native Americans to settle disputes and territorial issues.



The vastness of early lacrosse battle fields, which could span for miles and involve hundreds of competitors, is conveyed in George Catlin’s circa-1850 oil painting *Ball Play of the Choctaw*.

Brown, from Manhasset Secondary School on Long Island and who would become one of the greatest running backs in National Football League history, scored five goals for the Syracuse Orange. Later in life, he would say, "Lacrosse is probably the best sport I ever played. I could run. I could duck. I could express myself freely." Cosgrove, a Patterson Park kid, scored seven goals in that game, tying the college record set in 1946 by Navy's Lee Chambers.

LOCAL LEGENDS

Established as a collegiate sport in the 1800s, lacrosse nevertheless sputtered along. By the 1930s fewer than 36 colleges boasted teams. St. John's College in Annapolis was one of them, claiming three championships before dissolving sports and returning to the classic liberal arts college it is today. Regardless, Annapolis became another hotbed of talent.

In 1952, St. Mary's High School's lacrosse team would experience the battle of the DiMaggio brothers in a square off with Charlotte Hall. St. Mary's was a powerhouse with Hezzy Howard, Jim Keating, and Henry Ciccarone—all eventual Hall of Famers. Saints' goalie Don DiMaggio would be peppered by his older brother Mickey DiMaggio, who was playing opposite him for Charlotte Hall. St. Mary's won the game 8-6, however all six goals for Charlotte Hall were scored by Mickey, who would go on to play for Washington College and become an All-American midfielder. Joining Mickey at Washington College was Dick Callahan (who became a Director of Annapolis Recreation & Parks) and Joe Seivold, a midfielder cited by *Baltimore Sun* sportswriter Bill Tanton as the best in the country at his position.

Hall of Famer Seivold graduated in 1958 just as Coach Clark was shaping underclassmen DiMaggio, Callahan, and the entire Shoremen squad into a championship team in the Laurie Cox League. In the 1950s, college teams were grouped in leagues, not divisions. But there was really only one classification. All teams, from the big universities and small colleges, played each other. All-American athletes were chosen by a committee judging all

players equally. Team rosters were short with little capacity for substitution, which meant player stamina was required for those who, often from necessity, played the entire 60 minutes of games. The press identified Washington College for its outstanding midfield, followed the Annapolis duo closely, and often declared in bold headlines "DiMaggio, Callahan Shine...."

Lacrosse was a new sport for Callahan who was a basketball star (with professional opportunities in the sport) at Annapolis High School, which also had a lacrosse program with Hall of Fame pedigree. John Simmons, a 1952 graduate, landed at University of Maryland helping the Terps to two national championships in 1955 and 1956. Buddy Beardmore, who would become a lifetime coach for many programs, also landed at Maryland and set the school record at the time for 108 goals and assists. Mule Jennings became a dual All-American in soccer and lacrosse at Washington College, joining DiMaggio and Callahan, and became an extraordinary officiating legend in a field short on officials. That Washington team also featured Annapolitans Lee Curry and Buzz Brandenburg on a stout defense.

Other players, from Towson High School—Skip Rudolph, Bill Litzinger, and Herb Moore—filled the team. All-American Moore, who graduated from Washington College in 1959, had the nation's highest save rate as a goalie. The Naval Academy honored him with the Richard Seth Award, given to the best athletic performance by an opposing team member. Moore recorded 40 saves against Navy in games Washington College lost.

At the time, college championships were determined by win/loss record, so competition to win was high. A scouting report by the University of Virginia on the Washington College team stated:

"DiMaggio...small but quick and tough...this man is more than half of their total attack, so he has to be stopped. He *must* be knocked down. Callahan is big, fast, and aggressive. He is mostly right but can shoot and cut left. All of their defensemen are aggressive and even middies will go over the head for the ball."



Lacrosse became a formalized sport in Canada and the U.S. by the mid-1800s.



The Callahan brothers were star players at Annapolis schools and Washington College in the 1950s.



The Annapolis Recreation and Parks boys lacrosse league in 1959 was regarded at the time as, likely, the only such organized lacrosse program in the nation for young boys.



The National Lacrosse Hall of Fame & Museum is located in Sparks Glencoe, Maryland, and features collections of lacrosse equipment, sticks, jerseys, photography, and other memorabilia that traces the history of the sport. The museum is open to the public, but has limited hours due to the COVID-19 pandemic, which frequently adjust. Visit usalacrosse.com/national-lacrosse-hall-fame-and-museum for the most updated information. Images photographed by Ellen Moyer at the National Lacrosse Hall of Fame.

Washington won that game versus Virginia. Moore describes beating Virginia and then Washington & Lee as a thrill. The Shoremen had four winning seasons between 1956 and 1959, with a team full of All-Americans. In 1959, Annapolitans Mickey DiMaggio, Dick Callahan, Bob Schwartzberg, Lee Curry, Buzz Brandenburg, and Mule Jennings were All-Americans. Towson High School grads Skip Rudolph, Herb Moore, and Karl Rippelmeyer filled out that year's All-American list of Marylanders.

Rippelmeyer, or "Rip" as he was known, starred for Navy. A top scorer and three-time All-American, he was awarded the Naval Academy Athletic Association Sword award in 1960 for his athletic excellence. He also lettered in track and soccer, and led the Midshipmen to its first national championship that same year, which kicked off Navy's "Decade of Dominance." Under Coach Willis Bilderback, Annapolis' hometown team won eight consecutive national championships in the 1960s.

Sports Illustrated featured Rip's athletic prowess. Describing him as a "fast attackman with a knack for bullying his way around defensemen." DiMaggio described his encounter with Rip as totally exhausting him and Callahan, causing a tied game to be lost 8-6. A tired Washington College team with a slim roster of 13 including two new players, meant everyone was playing 60 minutes in the fast-paced game. Navy was not handicapped with a short roster. The Annapolis boys—Callahan, DiMaggio, and Jennings—kept the game tied until the last two minutes. Nevertheless, they made a good showing of themselves against a tough Navy team that was on the brink of seven more championship years.

THE SPORT GROWS

The 1950s onward experienced a burst of activity for advancing lacrosse regionally. Eventually, this growth would extend nationally and internationally. There were many Baltimore-area high schools that trained an abundance of future All-Americans and Hall of Fame players. Towson High School began its effort in 1930. Over the years, between 1935 and 1975, it would name 53 All-Americans to the sport and a handful of future Hall of Famers. Under Coach William Thomas in the 1960s and '70s, 31 players would achieve All-American awards.

There are the Corrigan brothers—all four, including Gene and George, who played at Loyola High School, and Jim and Dick, alums of Poly—who would make countless contributions to the sport in their lifetimes. Dick and George played together on the University of Maryland team that won the 1955 championship. In 1958, Dick won the Jack Turnbull Award as nation's outstanding attackman (he even scored 9 goals in one game versus Navy that season). Dick would graduate and become an assistant coach at Navy in 1960 before taking reigns of the Yale program from 1965-70. His brother Gene led Virginia and Notre Dame's programs for years. They all stayed engaged in lacrosse athletics, passing their interest on to their kids and their grandkids, who, too, would excel in the sport as players and coaches, spreading the Baltimore connection around America.

In 1957, the National Lacrosse Hall of Fame was established to honor these outstanding men and women of the sport. Since then, 325 lacrosse greats have been honored, many from the

State of Maryland. The Hall of Fame was headquartered on the Homewood Campus of Johns Hopkins University but moved to a larger space incorporating a museum and archives in Sparks Glencoe, Maryland. Today, Ernest "Skip" Lichtfuss, a 1971 Towson High alum and Hall of Famer himself, manages the facility. Joe Finn is the archivist that can give you data on any game or person that embraced this sport.

With national interest growing in lacrosse, the pressure was on to open doors for playing opportunities. Less than 50 colleges offered varsity lacrosse in the 1950s. This increased to 84 by 1965 and doubled again by 1975. Today, there are 600 universities with more than 417 men's programs, and 526 women's. Today 30,000 players are engaged in collegiate lacrosse.

With foundational roots in Annapolis, youth lacrosse leagues have also grown to all 50 states. A report by the Annapolis Recreation & Parks Department in 1959 featured a photo of young boys with lacrosse sticks above a caption that read, "perhaps the only boys lacrosse league in the nation is held under our department." Today, boys and girls of all ages can join lacrosse programs from East Coast to West.

Internationally, lacrosse was first contested in the Olympics in 1904, again in 1908, but never since, as a medal sport. Though Johns Hopkins University demonstrated the sport at Olympic events in the 1950s, it remained nonexistent at the games. But, by a recent vote of the International Olympic Committee, lacrosse will return as an Olympic sport at the 2028 Los Angeles Summer Games.

Spring is the time to watch the "fastest game on two feet" as teams return to the field and rivalries renew. It is the time to watch the symphony of running, dodging, ducking, and sling-shooting a three-inch ball past the net's guardian to score a goal. There is no other sport quite like the official Team Sport of Maryland.

Lacrosse may have started as a battle game to settle tribal disputes and train warriors 3,000 years ago in Canada and upstate New York. But it is the greater Baltimore region that captured the sport, nourished it, built it better, and introduced lacrosse to the rest of America...and the world.



Agostino "Mickey" DiMaggio and Karl Rippelmeyer's Hall of Fame memorialization at the National Lacrosse Hall of Fame.

CHOPTANK RIVER, HEART OF CHESAPEAKE COUNTRY

BY ELLEN MOYER



SUNRISE OVER THE CHOPTANK
RIVER AT CAMBRIDGE ON
MARYLAND'S EASTERN SHORE.



The Choptank River is 73 miles long and the largest on Maryland's Eastern Shore. It is bordered by Talbot County on the north and Dorchester County on the south, and it wanders through Caroline County, past its county seat of Denton, to its source in Delaware. Captain John Smith explored it in 1608 and Harriett Tubman traversed its watershed 250 years later. It is the "Heart of Chesapeake Country" bolstered by the "Queen City of Cambridge." This river has a lot of stories to tell.

In the early days of the colonial settlement, British merchant ships entered the Choptank on the way to Maryland's second busiest harbor, Oxford. Situated at the mouth of the Tred Avon River, as it enters the Choptank, Oxford was declared, with Annapolis, one of two ports of entry in 1683. It was here that Robert Morris, Sr., would build his inn and home in 1710, and serve as the agent for Liverpool, England. As a port of entry, Oxford received goods from England and exported hogsheads of tobacco from the rich farmland and wealthy plantations of Talbot County.

Robert Morris, Jr., financier of the American Revolution, grew up in the inn his father built. Designated a historic inn, it remains today as the oldest full-service inn in America. Post-Revolution, the Grand English Merchant ships were replaced by oyster tongers. Oxford today—population 600—is a quiet village. It is a recognized Historic District with six sites on the National Register of Historic Places. And the nation's oldest privately-operated ferry, founded in 1683, still carries people, goods, and cars 3/4 of a mile across the Tred Avon from Oxford to Bellevue and back.

Fifty miles upriver, Cabin Creek off the Choptank houses a popular gathering place for locals—the Suicide Bridge restaurant, which sits adjacent to the crossing. The first wooden bridge across Cabin Creek was built in 1888. Only 21 feet high, it has long been *the* place for depressed guys to call it a day. The first was a postmaster from Hurlock who shot himself and fell into the water. A distraught farmer did the same. A man nicknamed "Frog" jumped off the bridge and hit his head. Some said his wasn't suicide, but foul play. His autopsy was performed right there on a picnic table. So...when the popular restaurant featuring Maryland seafood was built, it took its name from what natives called "Suicide Bridge."

Looking out toward the water from the restaurant today, one might view the *Choptank River Queen*, an 80-foot replica of a 1900s-era stern-wheeler boat. It and *Dorothy and Megan*, named by Dave Nickerson for his wife and daughter, were the first built for the Choptank Riverboat Company. It operates out of Suicide Bridge on sightseeing and dinner cruises, featuring the Eastern Shore's famed fried chicken, crabcakes, tomatoes, and corn.

A century ago, steamboats frequented the Choptank with excursions to and from D.C. and Baltimore. City folk came to the Shore to spend summers away from the heat and enjoy good, old Eastern Shore fare. Tilghman Island and Taylor's Island were popular waterside retreats. Vacation cruises through historic waters were also popular. The Choptank Steamboat Company (not affiliated with today's Choptank Riverboat Company) offered a 37-hour excursion on the side-wheeler *Dorchester* to D.C. for \$7, with \$1 meals available, featuring corn bread, deviled crab, and fried chicken. By 1939, the industry succumbed to the automobile. The *Dorchester* was auctioned off, renamed the *Robert E. Lee*, and served as a short excursion river boat in D.C. It was dismantled in 1953.

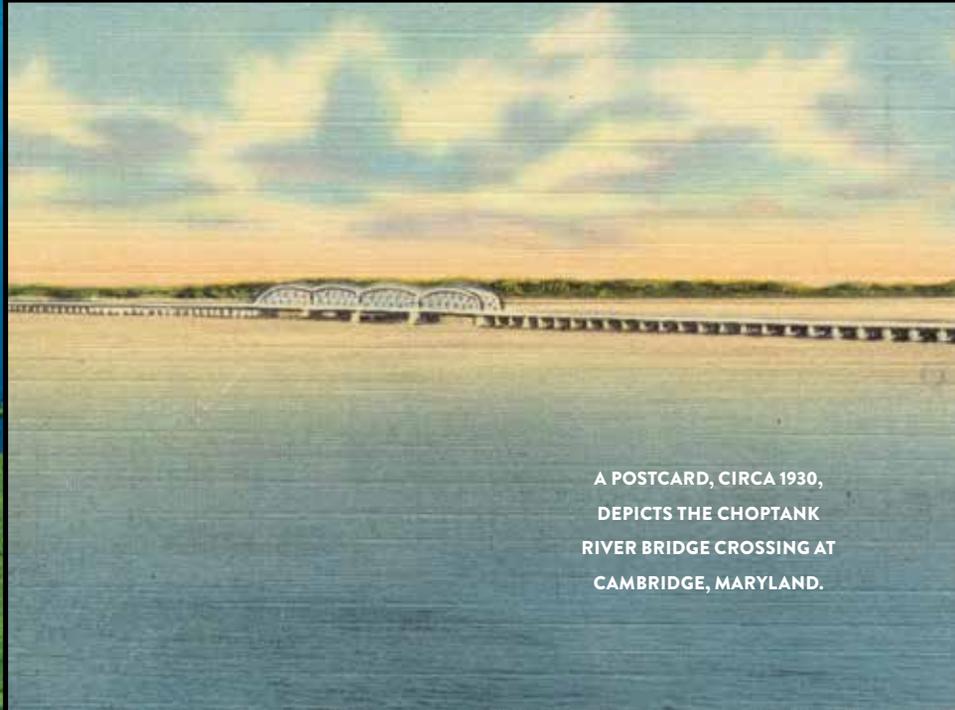
Recently, on September 25, 2021, the City of Cambridge celebrated the life of another vessel—the 25th anniversary of the skipjack *Nathan of Dorchester*. The festivities included sailing races featuring the few skipjacks—Maryland's State Boat—still on the water. There were once more than 2,000 skipjacks and bugeyes



THE CHOPTANK WETLANDS PRESERVE AND THE CHOPTANK RIVER ARE BORDERED BY FARMLAND IN EASTON, MARYLAND. PHOTO BY MATT RATH/CHESAPEAKE BAY PROGRAM.



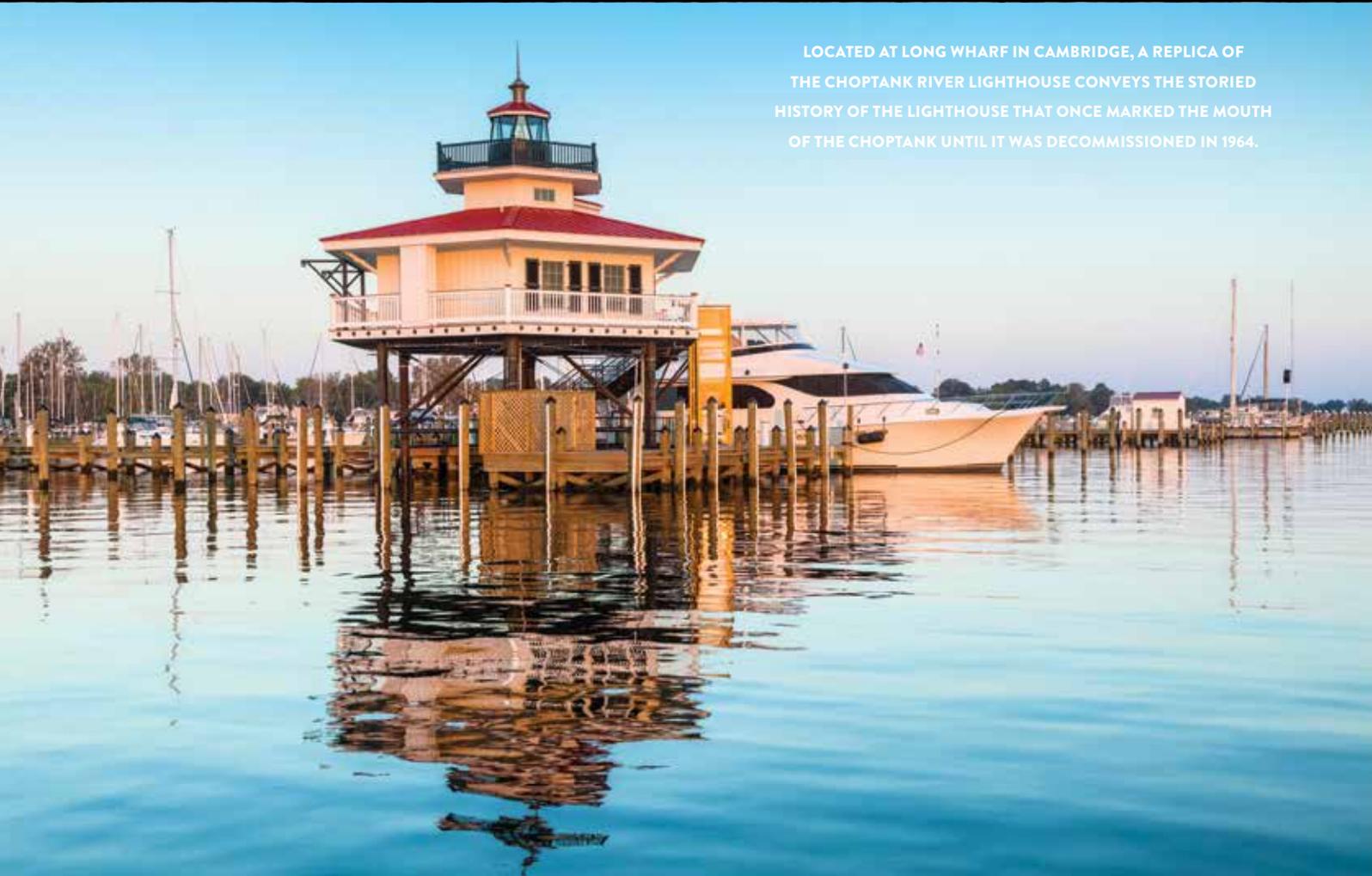
A CLEAR BLUE SKY AND HIGH THIN CLOUDS REFLECT ON THE SMOOTH WATERS OF THE CHOPTANK RIVER WHILE FIVE WHITE-WASHED HULLS LAY STILL AS THEIR WOODEN MASTS AWAIT THE NEXT SAIL FROM LONG WHARF IN CAMBRIDGE. PHOTO CREDIT: U.S. NATIONAL ARCHIVES AND RECORDS ADMINISTRATION.

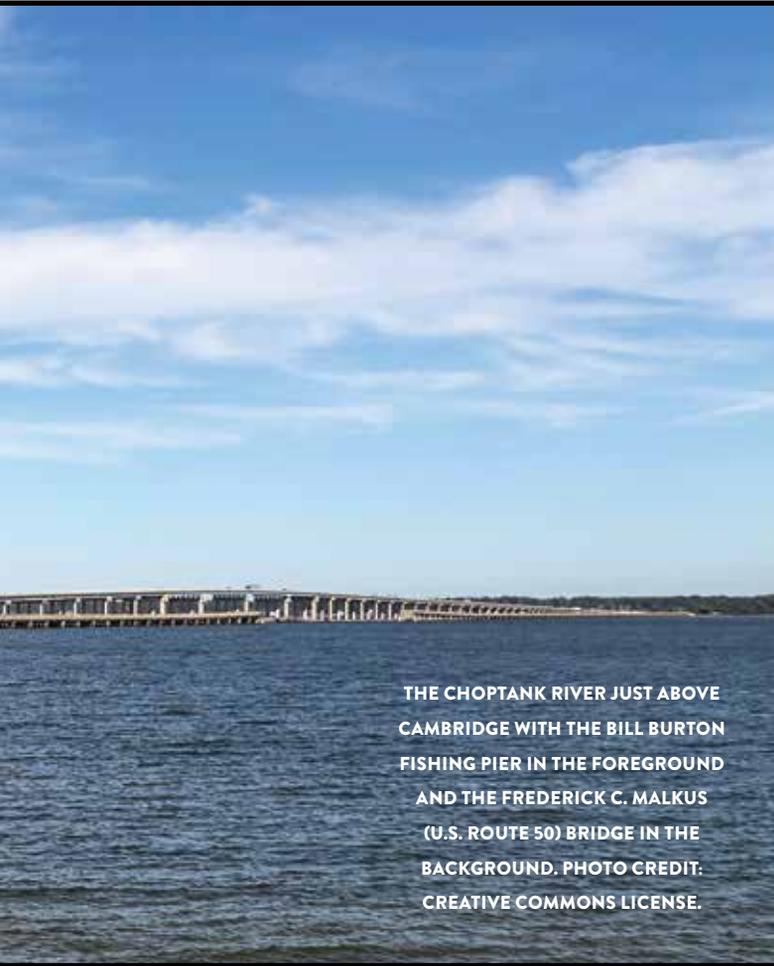


A POSTCARD, CIRCA 1930, DEPICTS THE CHOPTANK RIVER BRIDGE CROSSING AT CAMBRIDGE, MARYLAND.

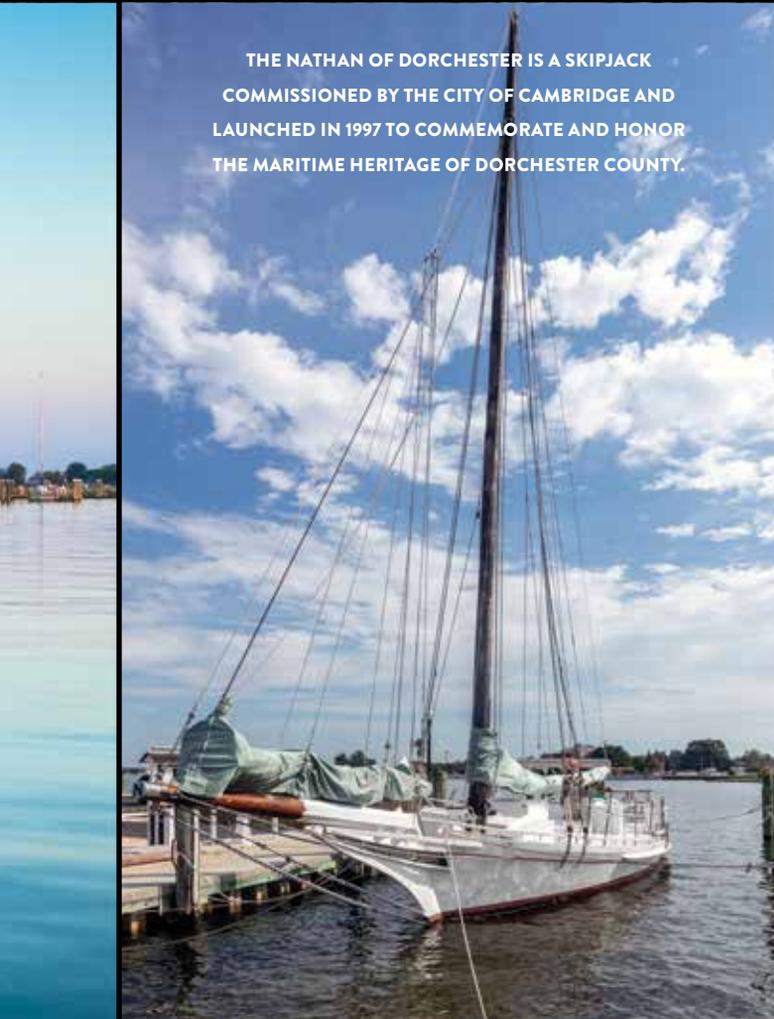


LOCATED AT LONG WHARF IN CAMBRIDGE, A REPLICA OF THE CHOPTANK RIVER LIGHTHOUSE CONVEYS THE STORIED HISTORY OF THE LIGHTHOUSE THAT ONCE MARKED THE MOUTH OF THE CHOPTANK UNTIL IT WAS DECOMMISSIONED IN 1964.





THE CHOPTANK RIVER JUST ABOVE CAMBRIDGE WITH THE BILL BURTON FISHING PIER IN THE FOREGROUND AND THE FREDERICK C. MALKUS (U.S. ROUTE 50) BRIDGE IN THE BACKGROUND. PHOTO CREDIT: CREATIVE COMMONS LICENSE.



THE NATHAN OF DORCHESTER IS A SKIPJACK COMMISSIONED BY THE CITY OF CAMBRIDGE AND LAUNCHED IN 1997 TO COMMEMORATE AND HONOR THE MARITIME HERITAGE OF DORCHESTER COUNTY.

plying the Choptank and its tributaries, when oyster harvesting was king for the Shore’s watermen. Today, they are ghosts rotting along shoreline swamps; only 26 known remain.

Nathan was launched in 1997 to honor the heritage of the Eastern Shore and, specifically, Dorchester County in a landscape with 1,700 miles of shoreline from which grew a traditional way of life unique to the Chesapeake Bay. Skipjacks would ply shallow waters and return bounty to rugged watermen in the howling winter months between November and March. Boat builders designed these vessels in their yards with an innate sense of how the pine trees selected for the build fit together. *Nathan* was the last skipjack ever built.

Today, the Richardson Marine Museum in Cambridge supports the nonprofit Ruark Boatworks, which keeps alive the art of boat building and restoring of vintage wooden boats. The *Nathan* is named for a peddler that arrived in Cambridge in 1873 and founded a furniture store that produced a fortune. The building of *Nathan* by volunteers employed traditional methods based on a design of a boat built by Ruark’s great grandfather.

The *Nathan* isn’t the only Cambridge effort to keep Eastern Shore heritage alive. In August 2021, the fifth annual Light Night Party was held to benefit the Cambridge Lighthouse Foundation, which oversees a replica of the screw pile lighthouse that once marked the mouth of the Choptank River until decommissioned in 1964. The original house and all within, including its keeper aboard, was moved from Cherrystone Bar, Cape Charles, by barge 70 miles up the Bay to its final resting place along the Choptank in 1921. The replica of this “Jewel of the Chesapeake” and the *Nathan of Dorchester* can be viewed by visitors at Cambridge’s Long Wharf on the Choptank, located off High Street.

This Chesapeake Bay history, the folklore of our State’s traditional way of life and the effort to keep our rich water heritage alive, may not have happened but for a program promoted by President George H.W. Bush in 1988 called “Thousand Points of Light.” The Nation’s economy was failing at the time; small towns were faltering. Recognizing the need to engage citizens in their communities, the President called upon all to work together in finding new ways to stimulate their economies. Cambridge rose up and appointed a committee of 100 leaders, chaired by Harold Ruark, to envision ideas to promote Cambridge. In the interest of preserving the maritime heritage of Cambridge and Dorchester County, four projects emerged. They were: to establish the Richardson Maritime Museum; build a replica of the Choptank Lighthouse at Long Wharf Park; build a Visitors Center at Sailwinds Park; and create a skipjack dedicated to education and community building. All are in place today earning Cambridge and the Choptank River the title “Heart of the Chesapeake Country.”

But times are changing once again. As 1,700 miles of shoreline erode, due to sea level rise along the Choptank watershed, silt smothers the grass nurseries for fish and the oyster beds. The “Great Choptank Island,” Tilghman Island, which was granted in 1659 and settled by the Tilghman Family who farmed it with slave labor for 175 years, is losing 10 feet of shoreline a year. Small barrier islands, like James and Sharps, once connected with Tilghman. Sharps Island at the mouth of the Choptank foretells the future for life in the heartland of the Bay. In the 1800s, Sharps was a 600-acre island. It was good farmland and boasted a popular resort built by a Baltimore investor. By 1914, the island had shrunk to 100 acres. During WWII, the Army used it for a rifle range. Today, the island is among those that have disappeared.

Yet the Choptank River remains a popular heritage, recreational, and fishing site...and will go on. It’s flora and fauna may change. Thankfully, there are ongoing efforts to restore oyster reefs, water quality, and shoreline throughout this watershed. And the story of its heritage will carry on, thanks to the volunteers and patrons living in the cities and towns that have dotted the Choptank riverfront for centuries.



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Nothing COMPARES

Tranquility lives where the Magothy River meets Mill Creek

Story by **LISA J. GOTTO** Photography by **A DIGITAL MIND**

A typical day turned tremendously memorable for a couple in Arnold and their teenage sons when the call (and the lot) of a lifetime came in.

“I was at home, getting our house ready for Commissioning Week—we rent our house out for Commissioning Week every year,” Jaime says, of the moment, when she realized that nearly two years of searching for just the right home and lot became in reach for her family.

To appreciate what that moment was really like, we will need to turn the clock back a few years, to when Jaime and husband, Steve, began their journey to their current Magothy River waterfront address—a journey that was both short and very long at the same time.

A Little Help from Friends

Short because the family already lived in a close-knit, planned community near the water that they just loved in Arnold. They were outgrowing that home, however, and were ready to realize their dream to someday have a multi-generational waterfront property. Close friends of theirs who had once lived in their development, bought such a property and they visited often; loving every moment of their friends’ Magothy River and Mill Creek views.

“So, we knew we wanted to try and find something around this area and that’s kind of a challenge,” Steve says. “Finding something, obviously the view is important, but also finding the right size lot.”

The process to find something just a short distance away from where they were living, whether it was an existing home or a workable lot, kick-started a long process of looking.

It would be those friends with the enviable waterfront home that would alert them to another property just a few doors down from them. While it wasn’t for sale, they learned that its current owner was no longer living there since being placed in nursing care, and that the owner’s grown children were hoping to manage the property, at least in the short-term, until they could decide how they wanted to proceed with it.

Through diligence and research, the couple was able to leave a message with the owner’s family about their interest in the property, so if the day ever came that they did wish to sell, the family would let them know. The family was kind enough to take Jaime’s phone number, should just an occasion arise.

In the meantime, their search continued. “We kept looking, but compared everything we saw to this,” Jaime says. Fast forward to that typical day, which arrived almost two years later.

“I had entered the first name of the family contact in my phone with the words, ‘dream property’ in parenthesis,” Jaime says. “One day I was doing stuff around the house and my phone was ringing and I looked at [the display] and I saw [those words] come up, I was like, Oh, my God!”







Now That's a Lot!

With the greatest challenge to having their waterfront dream property come to fruition being met, they could now focus on what needed to get done. There was a small home on the property, which needed to be taken down before they could execute the new residence complete with the in-law suite for Steve's parents that the couple had envisioned.

When it came to choosing who would execute the design and then the build of the home, Steve wanted to have a friend he knew through his brother have a shot at it. That friend was Brent Paquin of Paquin Design Build of Grasonville.

The couple's final decision to go with Paquin, was an easy one. Jaime explains that they met with Brent on a Friday and by Monday, he was able to present them with plans that solved some logistical site challenges.

"Trying to get everything we wanted on the allowable square footage of this property was proving more difficult than we initially thought it would be," Jaime says.

While the "everything we wanted" list was ambitious, the optimization of water views for everyone who would be living there was "job one," especially since Steve's parents were still living on Kent Island and would have to leave a home with great water views. So, a view "downgrade" was not an option.

The couple also wanted to provide a nice view for each of their sons, ages 16 and 18. To make that happen, the plans went vertical, creating a third level to the floorplan just for the sons' bedrooms.



“Brent did this without us signing with him; that was just the initial consultation,” Steve says. “He took it upon himself that weekend to do some leg work on his own and that really sold us; that he was willing to go the extra mile.”

Their builder’s ability to provide them with upfront cost numbers, broker the best material deals, and his unwavering goal to keep the build on-budget, were all signs to the couple that their decision was a sound one.

Floored by the Design

The home’s floorplan now provides 4,200 square-feet of living space. Much of that living space faces the water by design; the lay of the home’s land working in tandem with the plan to offer maximized vistas.

“It’s a very nice, elevated lot that kind of drops off into the water,” says Paquin, who adds that the style of the home is unique with its multiple levels and a hip, modern roof line. To accomplish all the goals the couple wanted for the home, it would need to be unique.

Upon entering, one can quickly see that the main floor of this home is exceptional, as it sets a stage of sorts that looks out to an audience that is aquatic in nature, dotted with boats and all the elements of a much-desired waterfront lifestyle.

“I call it my happy place. It’s tranquil and relaxing,” Jaime says. “I just always want to be here.”

And “here” is a pretty great place to be for many reasons. Gorgeous, engineered bamboo “Mojave” hardwoods help set the tone at the entryway, and at first, flow to the right and the left down a perpendicular hallway, and then straight ahead to the great room with its panoramic water views. This is achieved through a series of contemporary window styles that flow from the left in the kitchen, across the center of the large dining space with its sliding glass doors and floor-to-ceiling side panels, and then to the living room with a tri-panel of vertical picture windows.

The visual impact of this living space is stunning and defies being labeled as one style, per se, as the homeowners loved exploring twists on traditional design. A great example of this is the treatment of the fireplace with the living area’s feature wall.

“I didn’t want a typical fireplace in the middle, with the TV above, et cetera,” Jaime says. “I wanted something different there...and that’s where Dawn was great, too, because I showed her one idea that I particularly liked and she drew it out like that,” adds Jaime, referring to Paquin’s in-house interiors expert, Dawn Crovo.

That fireplace wall, and its aesthetic treatments, give the room a moody, yet glowing warmth, set off by the metallic sheen of Dorian Graphite large-format ceramic tiles. With the linear gas fireplace uniquely situated to the far left of the wall adjacent to the window, natural light reflects and dances off the tile creating a spectrum of colors within it depending on the time of day.

The accent wall extends along the length of the living area and is highlighted with a flat screen television in the center and offset by a series of floating shelves on either side and above. Storage is efficiently provided below with a series of large, pull-out drawers—perfect for cushions, throws, and seasonal storage.

Where the accent wall ends, begins the living space’s bonus area, the home’s dedicated office. Jaime, whose father is also a skilled woodworker and remodeler, helped the couple devise the perfect



work-from-home zone for Steve's legal staffing firm. A separate entry provided by a set of large sliding barn doors painted in a rich, dusty blue, pull the look of the two spaces together effortlessly.

A large central console desk with contrasting wood top that comfortably seats two, is connected to a custom built-in unit for file and office supply storage. The look is smart and contemporary. This room is large enough to accommodate a credenza on one side and a custom, comfy, built-in seating area with storage drawers underneath, on the other. A creative use of space that adds convenience and overall value to the home.

Speaking of convenience, this home's kitchen was executed to provide a beautiful space to mingle with friends and family, and offers a wealth of utility for the home chef to do their thing. A must-have for Jaime, in addition to the traditional pantry, was a separate appliance pantry, where the larger, bulky countertop appliances could have a home of their own. This smart space allows all the appliances to be out for accessibility, but not in the way. It's like a having a mini-kitchen just for the appliances. Not a fan of wires on countertops, Jaime has her dream solution in this handy extra room with beautiful shelving and décor that makes grabbing a cup of joe, look like you're in a coffee shop.

Along with a six-burner gas stove with double oven and two islands—one just for food prep and the other to act as a buffet and gathering space, the kitchen has a clever feature built into its window design that already offers stunning water views. These window



panels also function as a pass-through to a countertop dining area on the other side, as part of the family's amazing outdoor living area.

Probably the crown jewel in a home just packed with perks, this outdoor living area was designed with gorgeous PVC decking in Brazilian walnut from the AZEK Arbor Collection. It provides both covered seating with a luxe gas fire pit, and an additional outdoor dining space adjacent to the countertop dining area. An architecturally stunning set of stairs descend along two sides down to the lawn and the water's edge below.

Multi-Generational Living Done Right

Based on the merits of main level living alone, the home is an award-winner, but this residence was designed to do so many other things. Two elements of conveyance were contrived to accommodate just that.

To the right of the entry, is the home's unique staircase feature. From the exterior of the home, it looks as though the home has a tower. It extends to accommodate four levels of living.

"It's a pretty cool visual when you're in there," Paquin says. "You see how it wraps all the way [around], from story to story."

Take one floor down and you're in the home's large family and game room. The space extends to an additional guest bedroom and bath for when their sponsored midshipmen come to stay.





Ascend one floor up from the main and you'll find the home's gorgeous primary suite with its tranquil water views and a balcony that extends to the home's in-law suite along the waterfront. This suite, which can easily be accessed via elevator located on the opposite side of the home from the main staircase, is a marvel in itself.

"When you say suite, it's really like an in-law house," Paquin explains. "It has a kitchen, a living room, and a bathroom." It creates the perfect amount of space for Steve's parents when they are in Maryland during the summer months.

Jaime's family is also accommodated on this floor when they come to visit with an additional guest suite with full bath.

Take the elevator or the gorgeous modern staircase to the top floor and you will find the nerve center for the couple's two teenage boys, complete with a shared bath and designed with window views of the water. It's an exceptionally unique space that two young men can call their own, much like the rest of the home, which is a testament to what can be accomplished when smart design is applied so there's a space for everyone and everyone has their space.

And no one is more aware of that than Jaime who took that long-awaited call on that typical day in Arnold.

"I mean, who doesn't want to live on the water?," Jaime says. "And the fact that we were able to do this at this point in our lives, when our kids are still here and can enjoy it. This is absolutely a dream fulfilled."





From Rare to Exotic

5 RESPONSIBLY-SOURCED INTERIOR WOOD OPTIONS

By Lisa J. Gotto

Whenever you have walked into a room or living space and are left with an indelible impression but aren't sure why, there's a good chance the impression was made because the homeowners chose to use some elements of rare or exotic woods in their space.

There is something all at once stirring, warm, and even primal about the judicious use of these unique materials in the home. That said, any conversation about the use of exotic or rare woods should be parsed with an understanding of responsible sourcing and sustainability of such materials.

Environmental impacts of these materials include overharvesting, risk of extinction, and habitat destruction and deforestation.

No responsible homeowner wants that, so to ensure you are choosing sustainable woods, ask your builder, retailer, or craftsman if they are sourcing materials that carry the Forest Stewardship Council, (FSC) certified seal. It is certainly worthwhile to do your homework, because rare and exotic woods offer two distinct benefits: visual impact and durability.

Here are five types you may wish to consider and a run-down of their basic and beautiful possibilities. →



Cocobolo

Found along the Pacific Coast in Mexico, and some areas in Central America, Cocobolo is sometimes also referred to as Rainbow Wood because its color ranges from combinations of orange, red, and yellow, to even black and violet. A true rosewood, similar in color and tone to Brazilian rosewood, Cocobolo presents a better alternative to using the Brazilian variety which is tightly controlled due to over-forestation. Its uses vary from knife handles to musical instruments, but in the home this hardwood is most often seen in cut veneer inlays and as signature furniture pieces. Cocobolo is considered a high-end, rare wood, so you can expect to pay a premium for this wood. A word of caution for DIYers, while beautiful, Cocobolo can be tricky to work with as the machining and sanding process produces a fine dust that can produce allergic reactions in some people. So it is best to seek the help of qualified woodworking professional when working with this material.



Bamboo

Bamboo is probably the most recognizable of the woods on our list, as we see it in many applications in our daily lives from drinking straws to toothbrushes. Increasingly popular for its sustainability—it's not just about your grandparents' sunroom furniture anymore—composites of this materials are used widely in home building for consumers who are looking for economical and versatile options for their hardwood flooring needs. Bamboo gets high marks in the engineered hardwood category because it is easy to install, is moisture-resistant, and sustainable. While it is not among the most durable—it gets moderately durable grades when compared to solid hardwoods—its popularity in the home flooring sector is only expected to increase in the 2020s.



Padauk

Padauk wood is native to Africa and is known for its fiery colors that range from bright orange to an almost deep crimson, when first cut, that tempers to a rich, purple-brown over time. Woodworkers love this wood for its strength, which is slightly harder and heavier than Indian Rosewood and retains a richer color over time compared to Indian Rosewood. Home applications include luxurious flooring timber and durable cabinetry and furniture. And for wow factor, a live-edge table crafted from Padauk is a stunning statement-maker.



Spanish Cedar

Not to be confused with standard cedar, Spanish Cedar, which is sourced from South and Central America, has a soft texture, but is considered stable and durable by industry standards. Often compared to its cousin in the wood family, Mahogany, Spanish Cedar is reddish brown to dark brown in color. Its properties make it a prime choice for doors, windows, exterior siding and molding, and millwork. Other interior applications include window blinds, furniture, and cabinetry.



Zebra wood

This unique wood gets its striped-like appearance from its combination of light-colored sap wood contrasting with a darker grain. Sourced from countries such as Cameroon and Gabon in Western Africa, this hardwood has a texture that is medium to coarse, yet it is versatile and can be manipulated, so don't be surprised to see it turning up in common items like pens and even light fixtures. Other applications include its use as a veneer and in the creation of fine furnishings.



HOME GARDEN

Luring Pollinators to Our Gardens

By Janice F. Booth

Spring is on our doorsteps and wisps of delights-to-come are floating through our gardens and with some of these March winds, racing through. And we're often gladdened now by early crocuses, snow drops, and the green stems of soon-to-be daffodils and tulips poking up, growing hour-by-hour. In our gardens, pollinators—those helpful bees, beetles, and even a few moths—are making their way among the awakening plants, sipping any nectar that may be available and carrying pollen from bud to bud, flower to flower.

Let's consider how we can improve our gardens and help the pollinators who help our gardens glow with life and color. What is pollination? Who pollinates? What's the importance of pollinators to us? How can we make small and large changes in our gardens to support these busy birds, bees, and other animals?

Pollination Defined:

To produce flowers or fruit, plants require the addition of pollen; insects and some animals collect pollen on their bodies from male plants and deposit that pollen on female plants of the same species.

Types of Pollinators:

Bees are our most prolific and efficient pollinators. Birds (particularly Hummingbirds), butterflies, moths, beetles, and bats distribute the pollen clinging to their bodies among the plants. Even some small mammals do their part to move that pollen around, capturing pollen on fur and snouts.



So what? Just a few facts about the impact these sometimes-pesky little bees, beetles, and birds have on our lives:

- 75 percent of Earth's flowering plants rely on insect and animal pollinators.
- Healthy plants of all types clean the air, stabilize the soil, provide oxygen, and support wildlife.
- That's approximately 180,000 types of plants, 1,200 of which are food crops.
- One-third of the food we regularly consume depends directly on the efforts of pollinators.
- In the U.S. alone, pollination by Honeybees accounted for \$19 billion of our nation's crop productivity, according to the 2010 National Parks Services records. An additional \$10 billion in crop productivity was attributable to other pollinators.
- Add to our nation's agriculture productivity, approximately \$700 million flowed into the economy from U.S. Honeybee products and services.

But there are big problems facing our tiny pollinators:

- Tragically, Honeybees have diminished by over 50 percent since 1974. According to the U.S. Fish & Wildlife Services; a great part of that loss of our bee population can be traced to Climate Change.

- Monarch Butterflies, those beautiful, golden creatures that travel over 3,000 miles in their fall migration, have decreased in 25 years from counts of 383 million to 4.5 million; that's a loss of 88 percent of those glorious butterflies.

That's only a bit of the big picture on pollinators. You may be wondering what all this information has to do with us and our flowerbeds and gardens here in Maryland? Well, possibly quite a bit! In our own small ways, we may be able to support and protect our pollinators, even encourage their adaptation and survival. Here are some easy garden adaptations that can make a difference:

- When you're shopping for a few new plants to add to your beds, consider "*host*" plants, such as parsley and fennel, that are favorite eggs laying locations for moths and butterflies.

- *Avoid* introducing and remove *invasive* plants; they choke out native varieties. Among those culprits are some all-too-familiar plants; burning bushes, pampas grass, and golden bamboo. Even rose-of-Sharon and butterfly bushes are problematic.

- *Add a water* feature—a birdbath, a small pond, or simply a dish of water that can supply insects and birds with fresh water on warm days.

- *Avoid pesticides* since their purpose is to destroy insect populations. Even microbial and botanical pesticides are going to kill insects. Instead, why not add insect-repelling plants to your garden? Here are a few safe choices:

- Anticipating trouble with flies and mosquitoes? Plant **basil**.

- Moths and fleas worry you? Lovely **lavender** can help.

- For mosquitoes, **lemongrass and marigolds** are effective repellents.

- *Long-blooming and big-blossoms plants* are two big favorites with pollinators. Our state flower, the Black-Eyed Susan, zinnias, hydrangea, coreopsis, marigolds, and many more will please you and your helpful pollinators.

- *A little bit messy is good*: This may be a tough one to stick to, but avoid over-tidying, keep some light garden debris—fallen leaves, tiny sticks, and other detritus. They can serve as nesting material for birds and as hiding places for the tiny beetles and ants who can help with pollinating your plants' blossoms.

When you implement some of these simple suggestions, you'll be joining over 50,000 landowners across the country that have completed over 60,000 Habitat Restoration Projects on more than 6 million acres, under the leadership of the U.S. Fish & Wildlife Service. You may want to join that project; check it out at fws.gov, or learn more at the Pollinators Partnership nappc.org.



Much to Explore & Expand Upon on Bennett Point

By Lisa J. Gotto

A gracious peaceful setting and lifestyle awaits the new homeowners of this expanded Cape Cod-style home located in the desirable community of Bennett Point in Queenstown.

This light and bright, 4,700-square-foot home offers much for large families and hosts who relish entertaining, with its spacious gathering areas on the main floor and wonderful flow throughout.

Once inside, you are welcomed to an airy, two-story foyer with a generous formal dining room situated to the right and a sunken living room to the left. This room offers a large, sunny bay window and cherry-toned hardwood floors, and offers step-up entry to the home's spacious family room. A floor-to-ceiling wood-burning fireplace takes center stage, while an extra wide sliding door allows access to a large, three-season room with a wall of windows that overlook the home's pier, boat slip, and unparalleled views of Greenwood Creek.

A roomy, cheery kitchen offers all stainless-steel appliances, granite countertops, and a separate eat-in area with views to the water. A large picture window is located above the sink, perfect for envisioning future adventures.



Listing Agent: Dee Dee McCracken; Coldwell Banker Realty; 170 Jennifer Rd., Annapolis; m. 410-739-7571; o. 410-224-2200; dmccracken@cbmove.com; coldwellbanker.com **Buyers' Agent:** Charles Cockrill; Coldwell Banker Realty; 170 Jennifer Rd., Annapolis; m. 443-956-6913; o. 410-224-2200; ccochrill@cbmove.com; coldwellbanker.com

Primary Structure Built: 1990
Sold For: \$1,100,000
Original List Price: \$1,225,000
Bedrooms: 7
Baths: 5 Full, 1 Half
Living Space: 4,780 Sq. Ft.
Lot Size: .87 acres



tures on the Bay, and the opposite wall offers an array of custom built-ins for pantry storage and an incorporated kitchen command station.

The home's main floor expands to a hallway leading to a wing with two large bedrooms with their own *en suite* baths, in addition to a convenient half-bath on this level.

Upstairs, there's plenty of rooms to accommodate children's bedrooms, or provide space for a desired craft room or dedicated work-from-home office. The home's primary bedroom is located on this level, and features a walk-in closet big enough to be a room of its own.

Downstairs, the home's lower level is finished providing enough space for its current billiard room, as well as space to add in a home gym and an additional bathroom.

Outside, a large and picturesque backyard leads to the property's private pier and boat slip from which outings to the Chesapeake Bay via the Wye River can be launched.



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Incomparable on the Tred Avon

By Lisa J. Gotto

This stately family compound consists of a five-bedroom main house with panoramic water views, a three-bedroom guest house, and a charming, one-bedroom apartment above a three-bay garage.

Located on 37 acres in Talbot County, this incomparable estate offers 3,000 feet of prime water frontage on the Tred Avon River. The main house was created in the grand tradition and is loaded with details that speak to prized, “good bones” construction. Gorgeous hardwood floors flow throughout the main level from the home’s gracious front entry flanked on the exterior with impressive Georgian columns. Inside, elements of chair rail, crown molding, and lovely built-ins abound.

Skylights in several rooms provide extra helpings of natural light, keeping the living areas airy and welcoming. A formal living room boasts an attractive Federal-style, wood-burning fireplace, framed on either side by a set of stately arched built-ins.



Listing Agent: Cliff Meredith; Meredith Fine Properties; 101 N. West St., Easton; m. 410-924-0082; o. 410-822-6272; mre@goeaston.net; meredithfineproperties.com **Buyers’ Agent:** Trey Rider; TTR | Sotheby’s International Realty; 17 Goldsborough St., Easton; m. 443-786-0235; o. 410-673-3344; trey.rider@sothebysrealty.com; sothebysrealty.com

A large, country kitchen is one of the rooms enhanced by a skylight and a gorgeous feature wall with inset wood-burning fireplace. A charming, eat-in area is located fireside. The kitchen also boasts custom cabinetry, a center island with cooktop, and a large, pass-through with breakfast bar seating.

A nearby formal dining room features its own Federal-style fireplace and superb sightlines out to the river through a set of French doors with side lights.

A stunning highlight of the main level is the home's huge oval-shaped family room with an incredible curved wall of windows overlooking the waterfront. This room with its soaring ceiling surely sets the scene for many a family gathering.

A main floor primary suite with a separate seating area and walk-in closet also offers an amazing panoramic water view. A series of bedrooms upstairs offers cozy sleeping quarters with fireplaces and charm galore!

Speaking of charm, a three-bedroom guest house does it out in quaint detail with gorgeous hardwood floors, wood beams above, and yet another, wood-burning fireplace.

Primary Structure Built: 1968
Sold For: \$5,800,000
Original List Price: \$6,995,000
Bedrooms: 5
Baths: 6 Full, 1 Half
Living Space: 9,159 Sq. Ft.
Lot Size: 37.02 acres



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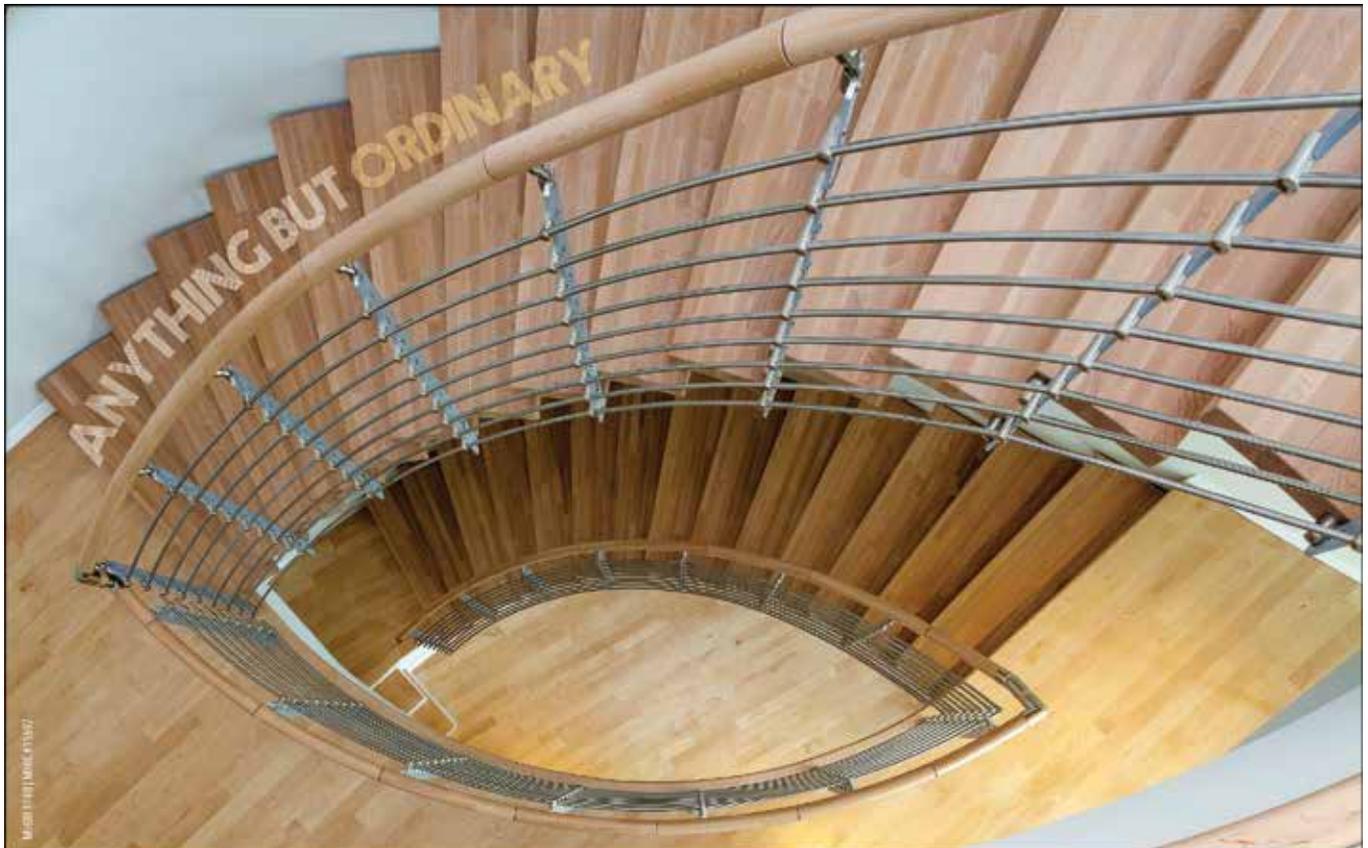
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The grounds of this property are exquisite and have been meticulously maintained and expertly landscaped with walking paths, lush greenways, and convenient flow to all the estate's outdoor amenities including an in-ground, heated swimming pool with patio area, tennis courts, and a private pier with boat slip.

"My buyers fell in love with the estate, but were most excited about the lot," said buyers' agent Trey Rider. "They felt it could be a true legacy property with its high elevation, southern and western exposure situated on the point at the confluence of the Tred Avon River and Peach Blossom Creek on 37 acres with a private, rural setting only five minutes from downtown Easton. It is truly an exquisite piece of real estate."



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Health & Beauty

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84 FITNESS TIPS | **86** CHEMICAL-FREE CLEANING? *plus more!*



Fresh Take

ARTICHOKES

By Dylan Roche



If you've ever looked at a raw artichoke and felt intimidated, you're not alone. With their thick covering of inedible leaves, these vegetables leave many consumers unsure of what they're supposed to do—how to create something delicious out of something so hard and prickly. And that's a shame, because not only are artichokes rich in nutrients but when they're skillfully prepared fresh, their savory taste is worth the effort.

Although we think of artichokes as a vegetable—and prepare them as such—they are actually a type of thistle flower. If you let an artichoke grow to maturity, it would bloom into purple magnificence. But for culinary purposes, the buds are plucked prematurely, and from there, savvy chefs will pull apart the leaves, trim off the spiky floret at the base, and prepare the artichoke's soft, flavorful center known as its heart.

Artichokes as a food source go back centuries. Although artichokes are thought to be native to North Africa, they spread to the Mediterranean region where they were prominently enjoyed by the Ancient Greeks and Ancient Romans. In fact, renowned philosopher Pliny the Elder is said to have described artichokes as one of “earth's monstrosities” and observed that even animals avoid eating artichokes in nature, but humans turn them into a “corrupt feast.” How's that for praise?

Nevertheless, artichokes became such a well-loved part of Mediterranean culture that Italian immigrants brought them to North America in the 1800s. Artichokes flourished in the climate of California, where they continue to be much more popular than they are in other parts of the country. Artichokes are even California's official state vegetable.

Artichoke season starts in March and usually peaks in April and May. While artichokes can still be grown throughout the summer, it isn't until fall that they usually have another peak that lasts October through early December.

From a nutritional perspective, the artichoke's best feature might be its fiber content. Just one artichoke can provide approximately one-quarter of your daily fiber needs, which helps your body

control blood sugar levels and improve digestion. Studies have also shown that artichokes promote your body's production of bile, which will help your liver's performance as a natural detoxifier.

Artichokes are high in vitamin K, vitamin C, magnesium, manganese, and potassium, and according to the USDA, they are one of the highest-ranking vegetables for content of antioxidants, which help you stave off chronic disease and prevent aging.

When you're shopping for fresh artichokes at your grocery store or farmer's market, look for buds that have dark green leaves held tightly together like a clenched fist—avoid any with leaves that are loose or splayed apart, or if the leaves look dry and brittle. Ideally, the artichoke will feel heavy for its size; lighter weight or sponginess indicates that it has likely gone bad. Finally, you might see artichokes with brown or white streaks, which are the result of frostbite. Although these streaks don't look so nice, they won't affect the taste or quality of the artichoke. Pick up a raw artichoke on your

next shopping trip so you can overcome your intimidation and impress those around you with your culinary skill in turning this “monstrosity” into a flavorful meal nobody would have any reason to be afraid of.



Low-Fat, High-Protein Spinach Artichoke Dip

1 1/2 cup prepared artichoke hearts
5 cups fresh spinach
1/4 cup fat-free Greek yogurt
1/4 cup mashed avocado
1/3 cup parmesan cheese
3/4 cup shredded part-skim mozzarella cheese
2 cloves garlic, minced
2 tablespoons olive oil

Preheat oven to 400F degrees. Heat a pan over medium heat and add olive oil. Slowly add spinach and allow to sauté until it is soft. Remove from the heat and allow to cool. In a large bowl, combine yogurt, avocado, parmesan, mozzarella, and garlic. Slowly add in artichoke and spinach. Transfer the mixture to an oven-safe casserole dish and bake for 20-25 minutes. Serve hot with chunks or whole-grain bread or crudité.

PREPPING THE ARTICHOKE HEARTS

The first step to many recipes involving artichoke is prepping the hearts. While canned artichoke hearts are fast and convenient, fresh always tastes better. Here's how to prep approximately 1 1/2 cups of artichoke hearts, the amount usually found in a standard 14-ounce can.

Start with five large artichokes. Trim leaves off the artichokes and bring a saucepan of water to a rolling boil. Add two lemon slices, two cloves minced garlic, and one teaspoon salt to the water, followed by the artichoke. Boil for approximately 30 minutes. The artichokes are done when you can easily push a knife through the stem of the artichoke.

Remove the artichokes from the water and allow to cool. Peel back the petals and scrape away the white fuzzy flesh covering the artichoke's heart. Remove the heart and chop into quarter-inch pieces. (If you wish to skip boiling a fresh artichoke, you can use a 14-ounce can of artichoke hearts instead.)

MORE RECIPES AT [WHATSUPMAG.COM](https://www.whatsupmag.com)



Is the Gray Hair Trend Here to Stay?

By Dylan Roche

For the longest time, women (and let's be honest—men, too) visited the salon to cover up gray hair. It's a little ironic then that gray hair would become trendy. Not only are older women embracing their naturally gray hair, but younger women are even dyeing their hair gray to emulate the look.

What's the reason behind the trend? For some women, it's about empowerment. Gray hair has long been associated with elder age, and that's why they've always felt the need to cover it up. But over the past few years, society has started to acknowledge beauty transcends age. In other words, even when hair color starts to fade, women are still glamorous and sexy.

The science behind the graying of hair is fairly simple. Hair gets its color from a pigment called melanin, which diminishes in the cells of hair follicles as a person gets older. Those hairs turn gray at first, and eventually they become white. Although age is the primary factor in this change, it can be exacerbated by short-term or long-term stress. Not all people will lose their hair color the same way. Some go silver whereas others have a salt-and-pepper color.

Part of the movement to embrace gray hair has come from the Instagram account @grombre, which features pictures of women with their silver hair and reflections from them on why the trend resonates. As one user, @laurabess606, puts it, "I'm feeling comfortable and empowered as I let go

of the need to try to look a certain way, and instead, accept my changing as a reflection of my growing wisdom."

And yes, now young women are dyeing their naturally colored hair to look gray, achieving the cool, soft appearance they admire on the women who have gone gray naturally. As far back as 2011, celebrities such as Kelly Osbourne, Lady Gaga, Nicole Richie, and Rhianna have all made fashion statements by going silver.

Interested in giving silver a try? If you have to dye your hair to get the look, you should keep in mind that silver is much more easily achieved by blondes than by those with other hair colors. Unless you have platinum-blond hair, going gray will require bleaching, which could damage your hair when done on a long-term basis. You can still try going gray for a season, but just know that if you have naturally dark brown hair, it's going to be difficult to maintain a silvery gray color and healthy hair at the same time.

If you have a warm skin tone, you might want to leave your roots their natural color to avoid looking washed out against the soft, cool gray.

And finally, whether your hair is naturally gray or whether you're dyeing it gray, don't be afraid to be adventurous. Streaks or tips of subtle blue or purple will give your hair a pop of color and complement the gray well without looking too ostentatious or funky.



READY TO TRY OUT A STAIR WORKOUT?

Here are three basic exercises to get you started. As you become more comfortable, consider wearing ankle weights or carrying light dumbbells to boost the intensity.

STAIR PUSHUPS

Stand at the foot of the stairs and lean forward to place your hands on the steps in front of you. Keep your arms directly under your shoulders. Extend yourself so that your body is in a plank position. Your toes should be pressed into the ground and your core should be supporting your body. Bend your elbows to lower your body toward the stairs. Pause when your chest is about an inch away from the stairs. Straighten your arms and push your body back to your starting position. Repeat 20–30 times. Perform three sets.

STAIR CRABWALKS

Seat yourself at the top of a set of stairs with your legs bent at 90-degree angles in front of you and your feet resting on lower steps. Your feet should be about shoulder width apart. Bend your arms and grip the edge of the stairs you're sitting on. Push yourself up. While continuing to face forward, crawl crab-style down the stairs, going down one step at a time. Move your left arm at the same time you're moving your left leg, and your right arm when you're moving your right leg. When you reach the bottom of the stairs, go backwards back up. Repeat 10–20 times. Perform three sets.

STAIR JUMPS

Stand at the bottom of the stairs with your feet shoulder-width apart. Lower your hips and bring your body into a squatting position. Jump up and forward onto a stair about three or four steps up. Swing your arms to give yourself momentum. Turn around and jump back down to the bottom of the stairs. Repeat 10–20 times.

HEALTH & BEAUTY FITNESS

Fitness Tips

WHY STAIRS ARE A GREAT WORKOUT

By Dylan Roche

No matter how convenient the treadmill or the elliptical machine might be, you can easily get tired of them after a while. Or maybe getting to the gym just isn't convenient or inspiring to you right now. The good news is that all you need to break out of your fitness rut and give yourself some variety is a set of stairs—yes, seriously.

Whether you're using a staircase in your home or the stairs that go up the bleachers at a local stadium, you can use these steps to give yourself a great aerobic workout that strengthens your entire lower body. You'll also get some resistance training and balance work in there as well.

The Mayo Clinic encourages stair workouts as an addition to your fitness routine because the aerobic nature of the exercise will improve your cardiovascular health and even help

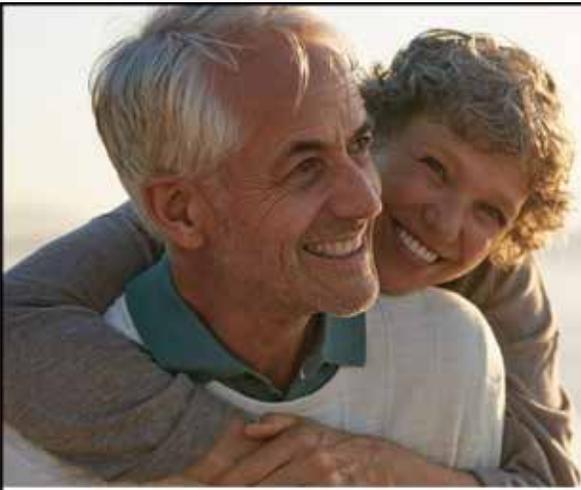
maintain blood sugar levels. Just three minutes of going up and down stairs following a large meal will reduce blood sugar spikes that leave you feeling tired or lethargic.

Ascending or descending a set of steps targets many of your major muscle groups, including your glutes, quads, and calves. Working these large muscle groups will burn a lot of calories, which is great for people who are trying to achieve or maintain a healthy weight.

For runners, a speed workout up and down stairs provides a nice alternative to hills. Stairs tend to be much steeper than gradual hills, so they're more challenging. A high-intensity ascension or descension will spike your heart rate, which will train your body to use oxygen more efficiently. This translates to faster speed when you later go back to training on a flat course.

It's important to remember that stairs pose a bit of risk for those who aren't steady on their feet. Before starting a stair workout, test your balance by standing on one foot for 45 seconds, followed by 45 seconds on the other foot. If you can't do this, undertaking a stair workout might be risky for you. People with bone loss or osteoporosis are especially at risk because falling on stairs could mean greater injury to them than to someone with healthy bone strength.

Be sure to move with straight posture when going up and down stairs so you avoid neck or back injuries. Maintaining focus on your posture will help improve core strength as well.



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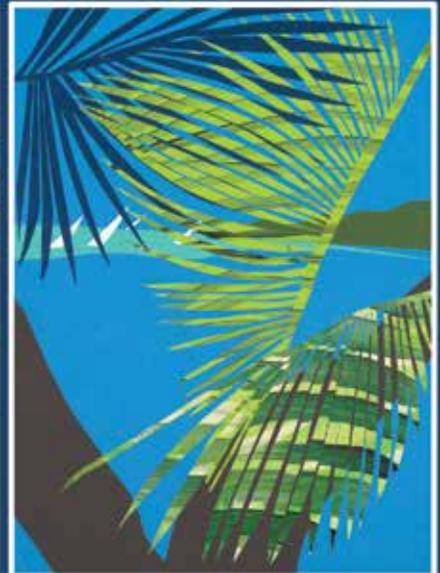
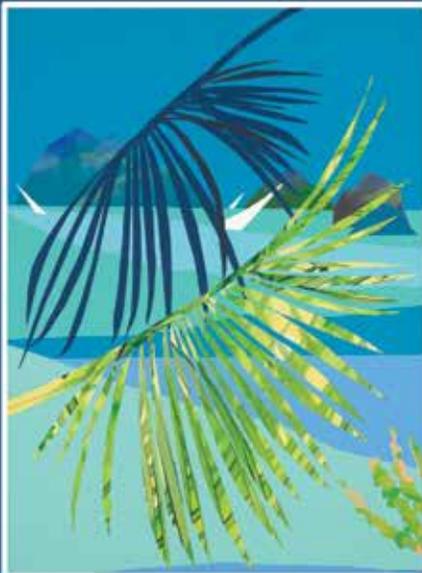
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Chemical-Free Cleaning

By Dylan Roche

If you're prepping to do some serious spring cleaning, you might want to think twice before you reach for your go-to chemical disinfectant. Although health leaders, including those at the American Academy of Pediatrics, acknowledge that chemical-based cleaning products are an important part of maintaining a healthy home because they reduce germs and bacteria that can cause illness, you need to be careful. When used improperly or in excess, common chemical-based cleaning products can be hazardous. In many cases, you can achieve the same results with nontoxic, all-natural products you probably already have around your house—and while some of them require a little more scrubbing effort on your part, your lungs and skin will thank you for the reprieve.

There's some disagreement about how safe the typical household cleaning product is. The American Chemistry Council maintains that cleaning products are safe and effective when they are used properly, and a product's toxicity is going to depend on how much a consumer is exposed to it. This is why the Federal Haz-

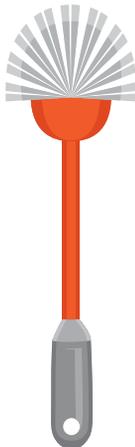
ardous Substances Act dictates that all products have labels that state what risks they pose to consumers, how the product should be stored, how the product should be used, and what immediate first-aid steps should be used in case of an accident.

That might not be much comfort for people who are already wary of chemicals. Additionally, the Environmental Working Group reports that many substances found in common cleaning products haven't been evaluated for safety by government agencies or third-party research agencies. You could be looking at fumes that trigger respiratory problems, skin exposure that results in irritation or chemical burns, and even cancer or reproductive issues from long-term use.

You might be surprised how easy it is to accomplish many of your cleaning tasks with nontoxic products, whether it's the stuff you do daily or the seasonal deep cleans. Plus, these DIY natural cleaners will reduce your environmental impact, so they're just as good for the health of the planet as they are for your health.



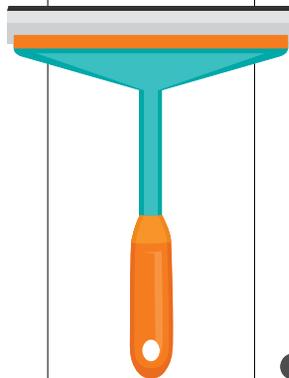
TO MAKE A GENERAL ALL-PURPOSE CLEANER, combine a half-cup of white vinegar with a half-cup of water. Add about eight to 10 drops of essential oil for scent. Add the mixture to a spray bottle and add 2 tablespoons of baking soda. Screw the top to the spray bottle on tightly and shake to mix. Use for countertops and other nonporous surfaces.



TO SANITIZE YOUR TOILET, simply sprinkle citrus-flavored powdered drink mix (like lemonade or orangeade) into the toilet bowl and start scrubbing. The citric acid in the drink mix will kill germs and help remove gunk and grime. It will also smell great!



TO REMOVE STAINS FROM FABRIC AND UPHOLSTERY, combine a half-cup of liquid dish soap with a quarter-cup baking soda and two cups of warm water. Dab the mixture onto the stain and let it sit for approximately 30 minutes. If the fabric is washable (such as an article of clothing), launder the way you usually would. For fabric that isn't washable (such as a rug or a sofa), scrub the cleaning paste away with water. If any baking soda remains, allow it to dry out completely before vacuuming.



TO REMOVE MOLD OR SOAP SCUM FROM YOUR SHOWER, combine a half-cup liquid dish soap with a half-cup white vinegar. Slowly stir in a quarter-cup of baking soda. Apply the mixture to your shower tiles or your tub. Scrub vigorously if necessary; then rinse with warm water.



TO CLEAR A CLOGGED DRAIN, use vinegar and baking soda. Sprinkle a generous amount of baking soda down the clogged drain, followed by a generous pour of white vinegar. Allow the baking soda and vinegar to fizz, which will loosen any gunk or buildup in the drain. When the fizzing subsides, pour about a half-gallon of steaming hot water down the drain to flush it clean.



TO POLISH WOOD, combine one cup olive oil with a half-cup white vinegar. Shake or stir to combine. Use a soft rag to apply the polish to wooden furniture or hardwood floors. Allow to sit for five minutes before wiping away any excess with a dry rag.

IF YOU STILL WISH TO USE CHEMICAL-BASED CLEANING PROJECTS...

That's okay too! Some people just prefer the ease and convenience, even if exposure to chemicals is a little risky. You can still protect your health by being diligent and responsible. **MAKE SURE YOU:**

Keep all products in their original containers with the original label intact. This will allow you to easily refer to proper use and any emergency first-aid steps you should take in case of unhealthy exposure.

Never combine chemical-based cleaners under any circumstances. Although this might sound like a good way to create a super cleaner, you could create a dangerous reaction by combining certain chemicals. For example, if you mix bleach and ammonia, the combination will produce chloramine gas, which will irritate in your eyes and respiratory system. If you suffer prolonged exposure, you could go into a coma or even die.

If you must dilute a chemical cleaning product, such as bleach, put it in a new, clear plastic spray bottle and mark the bottle with what it contains. Reserve that bottle for that specific chemical only—do not refill it with a different type of chemical when it is empty.

Remember to be careful about spraying any chemical cleaners around small children. High-strength, undiluted bleach should not ever be used in a childcare setting.

If you have reservations about any chemicals or the cleaning solutions that contain them, you can access health data through the Occupational Safety & Health Administration at osha.gov.



Azelaic Acid— What's That?

By Dylan Roche

No two people have exactly the same skin types—so it doesn't make sense to assume that the same skincare treatment would work for everyone. Thanks to the growing prominence of azelaic acid, those struggling with conditions like acne and rosacea, both of which can cause pimples and redness, now have a new option that's not as harsh as what's typically found in most medicated facial cleansers.

Azelaic acid is a natural compound found in grains like barley, wheat, and rye. The American Chemical Society notes that these plants release azelaic acid to protect their cells from dangerous pathogens, and it's this same antimicrobial nature that makes it so effective on human skin. Azelaic acid kills the bacteria that infects your skin's pores and reduces its production of keratin, a protein that, when present in excess, can cause acne to develop.

The primary benefit behind azelaic acid is that it's milder, so it suits those with sensitive skin who are battling acne or rosacea. Brand names containing azelaic acid include Azelex, a cream cleanser, and Finacea, which comes in gel or foam varieties. These medicated facial cleansers can improve minor blackheads, refine your pores, even out your skin tone, and even give your complexion an overall brighter appearance. Additionally, products with azelaic acid can boost cell turnover in your skin, so things like acne scarring heal faster.

If you're interested in trying azelaic acid, consult your dermatologist first to make sure it's right for you. Most azelaic acid products can be purchased over the counter. Begin by washing your skin gently with a mild cleanser, then applying the azelaic acid, and gently massaging it in your skin. Don't rinse it off—instead, allow it to set. Afterward, you can apply makeup or sunscreen over it.

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WHAT'S UP? MEDIA'S 2022

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If you have any questions about the process, please contact our Editorial Director at editor@whatsupmag.com or Chief Operating Officer at alyons@whatsupmag.com.

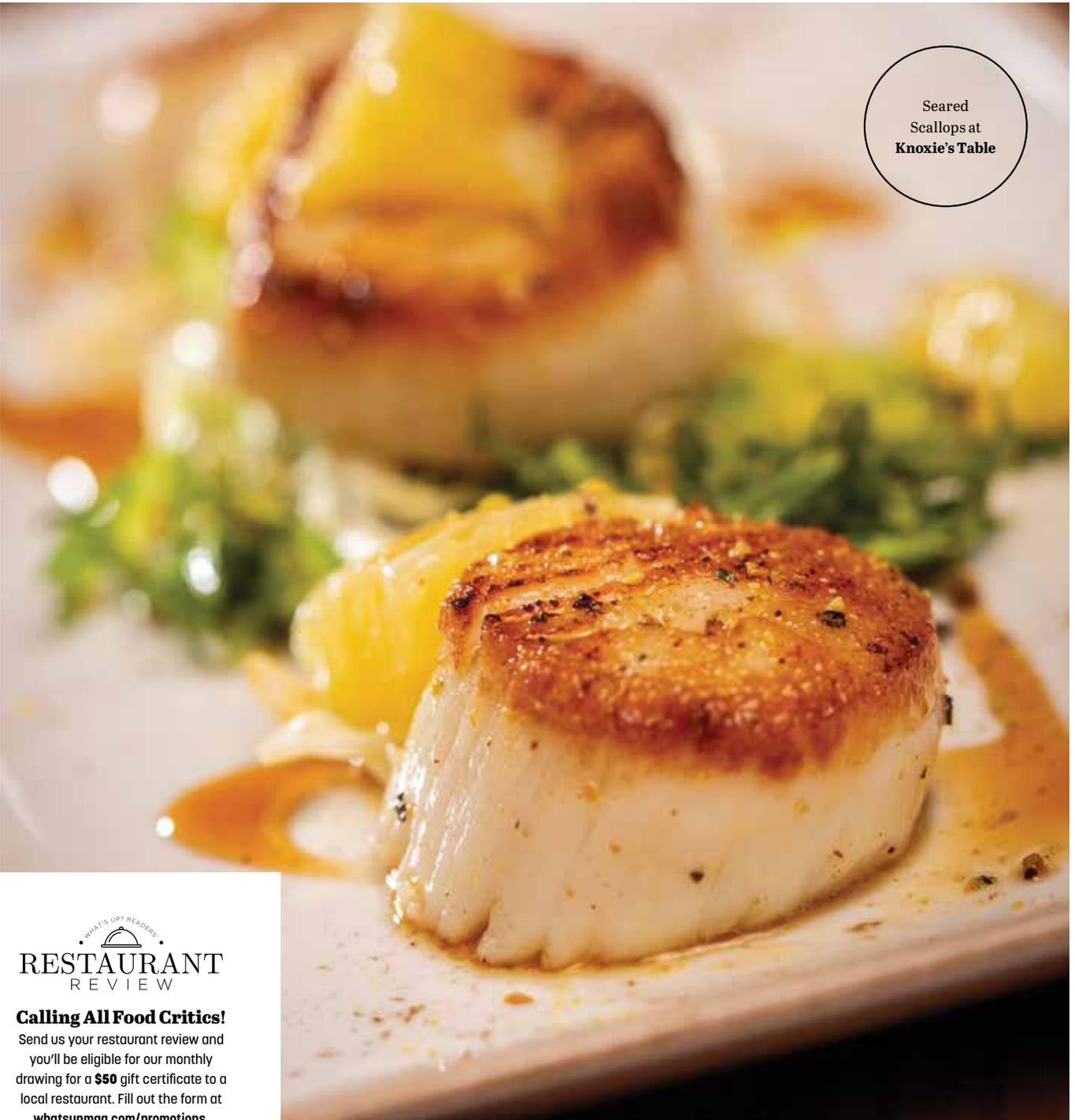
The Excellence in Nursing Campaign starts this month! A peer-survey project that celebrates exemplary nurses practicing in the Greater Chesapeake Bay Region. We are calling for licensed nurses and medical professionals to nominate your fellow nurses in several fields of practice. The results will be tabulated, vetted, and become Excellence in Nursing 2022.

Voting will close at the end of April (4/30). Those earning Excellence in Nursing honors will be notified in early fall and the results will be published in the November issues of *What's Up? Annapolis*, *What's Up? Eastern Shore*, and *What's Up? Central Maryland*, in addition to the online platform and social media channels of What's Up? Media.

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Dining

90 SAVOR THE CHESAPEAKE | 92 DINING GUIDE



Seared
Scallops at
Knoxie's Table

WHAT'S UP? READERS
RESTAURANT
REVIEW

Calling All Food Critics!

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



Savor the Chesapeake

A culinary compendium of restaurant, food, and beverage news and trends from the Chesapeake region

By Kelsey Casselbury

What's on Tap

On our Shore, plans are in the works for **Dock House Restaurant** in Chester in a brand-new 6,000-square-foot building being built adjacent to the water. Jody Schulz, owner of Boatels and operator of Fisherman's Inn and Fisherman's Crab Deck, is one of three operators, along with Justin Kiernan and Ron Kirstien from the Jetty Restaurant and Dock Bar. They hope for a May opening.

On the other side of the bridge, Severna Park has a new neighborhood spot for casual drinks and elevated food. **The Social** opened in mid-January on Ritchie Highway, welcoming in patrons for bar service at 4 p.m. and dinner service at 5 p.m. Get this—they have two house cocktails on tap. Don't mind if we do! **139 Ritchie Highway, Suite A | thesocialsp.com**

The owners of downtown Annapolis' Preserve, Jeremy and Michelle Hoffmann, have another restaurant in the works: **Garten**, a new take on a German beer garden. They plan to

serve wine and beer, along with elevated German cuisine in the former space of Cafe Bretton. **849 Baltimore Annapolis Boulevard, Severna Park | facebook.com/garteneats**

Speaking of what's coming, there's something in the works for the space that used to house Union Jacks, near the Annapolis Towne Center. **Vibe** will be a 10,000-square-foot multi-use concert and venue space that will also feature two large cocktail bars and a full catering kitchen. As of press time, there wasn't any word yet on an opening date. **2072 Somerville Road, Annapolis | facebook.com/vibe-102458378884901**

Feeling hangry? Stop by **Hangry Joe's Hot Chicken**, a fast-casual restaurant over in the Festival at Riva where Cheeburger Cheeburger used to be. They serve up Nashville hot chicken sandwiches at five different spice levels, along with chicken fingers and bites, chicken and waffles, Korean chicken nuggets, loaded fries and salad (if you're into that sort of thing). **2329 Forest Drive, Annapolis | hangryjoes.com**



A World of **Flavors**

Over here, we're all about enjoying food and drinks for all their worth. It's worth acknowledging, however, that we should consider the nutritional value of food every once in a while. March happens to be National Nutrition Month, a holiday from the Academy of Nutrition and Dietetics, and this year's theme is one we can get behind: *Celebrate a World of Flavors*.

Over the years, various global cuisines have been touted as "the next big thing," but that's not giving them enough credit. These cuisines are full-blown cultures, full of traditions, history, and incredible flavors. With that in mind, here are three global cuisines full of flavors that you should try out:

Indian-Chinese. You've had Indian. You've had Chinese. But there's a whole different cuisine, Indo-Chinese, that you may not have encountered. It combines the warm, spicy flavors with traditional Chinese ingredients, such as soy sauce, to create something entirely different and unexpected. **Try These Dishes:** Chicken (or Vegetable) Manchurian, Hakka Noodles

Peruvian. Cuisine from this South American country is a collision of indigenous populations, such as the Inca, and ingredients brought from colonists and immigrants coming from Europe, Asia, and Africa. It's often marked by local foods, particularly potatoes—which were first cultivated in the soaring Andes mountain range—and native aji chiles. **Try These Dishes:** Lomo Saltado, Papa a la Huancaína

Portuguese. Perhaps overshadowed by its larger, culinary dominant neighbors like Spain and France, Portuguese food has a rich history, yet it's woefully underrepresented outside the borders. Portugal was an influential part of the spice trade, and its food still makes great use of those spices, including the small, fiery piri chili peppers. **Try These Dishes:** Cozido à Portuguesa, Feijoada

It Ain't Easy Being **Green**

St. Patrick's Day is just around the corner, so let's talk about the elephant in the room: green beer. While it might seem like the domain of fraternities and dive bars, you might be surprised that green beer actually has some longevity in the U.S. It was first mentioned in a 1914 article about a St. Patrick's Day party in *The Evening Independent* out of St. Petersburg, Florida: "Everything possible was green or decorated with that color, and all through the banquet, Irish songs were sung and green beer was served. No, it wasn't a green glass, but real beer in a regular colorless glass, but the amber hue was gone from the brew and a deep green was there instead."

The article goes on to explain that green beer was the "discovery" of coroner's physician Dr. Thomas Curtin. "All the doctor would tell inquisitive people was that the effect is brought about by one drop of wash blue in a certain quantity of beer." How mysterious, how vague!

These days, all you need for a green brewski is a light beer and some blue food coloring (yes, blue, not green—it mixed with the light yellowish hue of beer to create a nice shamrock color). But, really, when you live in the vicinity of North America's only Guinness brewery (**Guinness Open Gate | 5001 Washington Blvd, Halethorpe | guinnessbrewerybaltimore.com**), there's no real reason to be celebrating St. Pat's with anything other than traditional Irish beer.



Have culinary news to share? Send an email to Kelsey Casselbury at kcasselbury@whatsupmag.com.

Dining Guide

Advertisers Listed in Red

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

☎ Reservations

⌄ Full bar

👨 Family Friendly

🌊 Water View

☀ Outdoor Seating

🎵 Live Music

🐕 Dog Friendly

👑 Best of 2021 Winner

Queen Anne's County

Adam's Taphouse and Grille

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

Amalfi Coast Italian & Wine Bar

401 Love Point Road, Stevensville; 443-249-3226; amalficoastki.com; Lunch, Dinner \$\$\$ ⌄ 🍷 ☀

Avanti Pizzeria, Trattoria & Market

419 Thompson Creek Road, Stevensville; 443-249-3649; avanti-ki.com; Lunch, Dinner \$\$\$ 🍷

Barbecue Bueno

422 Pennsylvania Ave, Centreville, 443-262-8054, Food Truck, barbecue

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 \$ 🍷

Commerce Street Creamery Cafe Bistro

110 N Commerce Street, Centreville; 410-758-6779; creamerycafe-bistro.com; Breakfast, Lunch \$; Closed Mondays 🍷

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; eljefemexicankitchentequilabar.com; Mexican; lunch, dinner \$-\$\$ ⌄ 🍷 ☀

Fisherman's Inn & Crab Deck

3116 Main Street, Grasonville; 410-827-8807; fishermansinn.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 \$\$ ☎ ⌄ 🍷 🌊 ☀ 🎵

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; 410-604-5900; 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 \$ 🍷 ☀

Mamma Mia Italian Bistro & Sports Bar

219 E Water Street, Centreville 410-758-2222; Lunch, Dinner \$\$ ⌄ 🍷

The Narrows Restaurant

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

Oh My Chocolate

417 Thompson Creek; Road, Stevensville; 410-643-7111 ohmychocolate.com ☀

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; Ramshheadshorehouse.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 \$ ⌄ 🍷 ☀ 🎵

SandBar at Rolph's Wharf

1008 Rolph's Wharf Road, Chestertown; 410-778-6347; Seafood; lunch, dinner \$ ⌄ 🍷 ☀ 🎵

Yo Java Bowl

800 B Abruzzi Drive, Chester; 41 0-604-0000; yojavabowl.com; Breakfast, Brunch \$ 🍷

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-evansbbjoint.com; Barbecue; lunch, dinner \$ ⌄ 🍷 ☀

Banning's Tavern

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

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; Charactersbridgerestaurant.com \$\$\$ ⌄ 🍷 🌊 ☀

Chesapeake Landing

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

The Coffee Trappe

4016 Main Street, Trappe; 410-476-6164; coffeetrappe.com; breakfast \$ 🍷 🌊 ☀

The Crab Claw Restaurant

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

Crepes By The Bay

413 S. Talbot St., St. Michaels; 410-745-8429; Breakfast, lunch ⌄ 🍷 ☀

Doc's Downtown Grille

14 N Washington St., Easton; 410-822-7700; Docsdowntowngrille.com; American, seafood; lunch, dinner \$\$\$ ⌄

Doc's Sunset Grille

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

Eat Sprout

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

El Dorado Bar & Grill

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

Foxy's Harbor Grille (closed January & February)

125 Mulberry St., St. Michaels; 410-745-4340; Foxysharborgrille.com; Seafood, American; lunch, dinner \$ 🍴 🍷 🌟 🍴

The Galley St. Michaels

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

Gina's Cafe

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

Gluten Free Bakery Girl

116 N Talbot St; St Michaels; 410-693-1153; glutenfreebakerygirl.com \$ 🍷

Gourmet by the Bay

415 S. Talbot Street, St. Michaels; 410-745-6260; gourmetbythe-bay.net 🍷

Harrison's Harbour Lights

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

Hong Kong Kitchens

210 Marlboro Avenue, Easton; 410-822-7688; Hongkongkitchen-season.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 \$\$ 🍴 🍷 🍷 🌟 🍷

In Japan

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

Latitude 38 Bistro & Spirits

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

Ledo Pizza

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

Limoncello Italian Restaurant

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

Lowes Wharf

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

Lyon Distilling Company

605 S. Talbot Street, #6, St. Michaels; 443-333-9181; lyonrum.com 🍷

Marker Five

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

Momma Maria's Mediterranean Bistro

4021 Main Street, Trappe; 410-476-6266; mommamariasbistro.com; Mediterranean; dinner \$\$ 🍷 🍴 🍷 🍷 🍷

Old Brick Inn

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

Osteria Alfredo

210 Marlboro Avenue, Easton; 410-822-9088; osteriaalfredo.com; Italian; lunch, dinner \$\$ 🍷 🍴

Out of the Fire Café & Wine Bar

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

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 \$\$ 🍷 🍴 🍷

Purser's Pub at Inn at Perry Cabin

308 Watkins Lane, St Michaels 443-258-2228 innatperrycabin.com; American food, small plates, lunch and dinner 🍴 🌟 🍷

Robert Morris Inn

314 North Morris Street, Oxford; 410-226-5111; Robertmorrisinn.com; Modern American; breakfast, lunch, dinner, Sunday brunch \$\$ 🍷 🍴 🌟 🍷

Sakura Sushi Restaurant

8475 Ocean Gateway, Easton; 410-690-4773; Japanese, Sushi; lunch, dinner \$-\$

Sam's Pizza & Restaurant

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

Scossa Restaurant & Lounge

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

Snifters Crafts Beer and Wine Bistro

219 Marlboro Avenue, Easton; 410-820-4700; sniftersbistro.com

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ANNAPOLIS

CALLING ALL DENTISTS **Nominations Open Now!**

2022 TOP Dentists

The 2022 What's Up? Top Dentists survey starts this month! A peer-survey project celebrating exemplary dentists in the Greater Chesapeake Bay Region. Top Dentists lets readers know what our area experts think and helps guide them toward the best possible choices for their dental care.

Dentists are encouraged to nominate their peers on the survey form found online. Voting will close at the end of April (4/30).

Those earning Top Dentist honors will be notified in early fall and the results will be published in the October issues of *What's Up? Annapolis*, *What's Up? Eastern Shore*, and *What's Up? Central Maryland*, in addition to the online platform and social media channels of What's Up? Media.



STARTING MARCH 1ST, TO NOMINATE A DENTIST SCAN QR CODE WITH YOUR PHONE CAMERA OR VISIT THE WEBSITE BELOW.

If you have any questions about the process, please contact our Editorial Director at editor@whatsupmag.com or Chief Operating Officer at alyons@whatsupmag.com.

WHATSUPMAG.COM/TOPDENTISTS2022

Stars at Inn at Perry Cabin

308 Watkins Lane, St. Michaels; 443-258-2228; innatperrycabin.com; Seafood; breakfast, lunch, dinner \$\$\$ 🍷 🍴 🌿 🍷

St. Michaels Crab & Steakhouse

305 Mulberry Street, St. Michaels; 410-745-3737; Stmichaelscrabhouse.com; American, seafood; lunch, dinner \$\$\$ 🍷 🍴 🌿 🍷

Sugar Buns Airport Café & Bakery

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

Sunflowers & Greens

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

T at the General Store

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

Theo's Steaks, Sides & Spirits

407 S. talbot Street, St. Michaels; 410-745-2106; Theossteakhouse.com; Steakhouse; dinner \$\$\$ 🍷 🍴 🍷

Two if by Sea

5776 Tilghman Island Road, Tilghman; 410-886-2447; twoifbysear-restaurant.net; American; breakfast, lunch, Sunday brunch \$ 🍷 🍴

U Sushi

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

Washington Street Pub & Oyster Bar

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

Kent County

98 Cannon Riverfront Grille

98 Cannon Street, Chestertown; 443-282-0055; 98cannon.com; Seafood; lunch and dinner \$\$, 🍷 🍴 🌿 🍷

Bayside Foods

21309 Rock Hall Avenue, Rock Hall; 410-639-2552

Bay Wolf Restaurant

21270 Rock Hall Ave, Rock Hall; 410-639-2000; Baywolffrestaurant.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 \$\$ 🍴 🍷

Casa Carmen Wine House

312 Cannon Street, Chestertown; 410-390-9921; casacarmenwines.com

China House

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

Evergrain Bread Company

201-203 High Street, Chestertown; 410-778-3333; Evergrainbreadco.com; Bakery; breakfast, lunch \$ 🍷

Figg's Ordinary

207 S. Cross Street #102, Chestertown; 443-282-0061; Figgsordinary.com; Café and Bakery; Breakfast, Lunch, Gluten and refined sugar free \$ 🌿 🍷

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; 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

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

Osprey Point

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

Pasta Plus

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

Procolino Pizza

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

The Retriever Bar & The Decoy Bottle Shop

337 1/2 High Street, #339, Chestertown 🍷

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; Unclecharlies-bistro.com; Modern American; lunch, dinner, Sunday brunch \$\$ 🍴 🍷

Waterman's Crab House

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

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 Ruin

400 Race Street, Cambridge; 410-995-7559; blueruinar.com 🍷

Bombay Tadka

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

Kay's at the Airport

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

Lil' Bitta Bull BBQ

1504 Glasgow Street, Cambridge; 443-205-2219 🍷

Ocean Odyssey

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

RAR Brewing

504 Poplar Steet, 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 \$\$\$ 🍴 🍷 🌿

ThaiTalian Infusion Cuisine

300B Washington Street, Cambridge; 443-225-6615; thaitalianinfusioncuisine.com 🍷

Caroline County

Market Street Public House

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

ADVERTISE WITH US TODAY!

CONTACT:
alyons@whatsupmag.com



Where's Wilma?

FIND WILMA AND WIN!

Though it may be blustery up high in the sky this month, our fearless flying mascot Wilma is still soaring throughout the Chesapeake Bay region. Wilma is landing at towns that dot the landscape, from waterfront downtowns to rural escapes, searching for the best deals, dining, and services. Where will she land next?

Here's how the contest works: Wilma appears next to three different ads in this magazine. When you spot her, write the names of the ads and their page numbers on the entry form online or mail in the form below and you'll be eligible to win. Only one entry per family. Good luck and don't forget to submit your restaurant review online at whatsupmag.com/promotions for another opportunity to win a prize.

Congratulations to Joan Silanskas of Grasonville, who won a \$50 gift certificate to a local business.

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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ON PG. _____ Advertiser _____

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

Would you like to sign up for our weekly eNewsletters, which brings you each weekend's best events and dining deals, as well as online-exclusive articles? Yes, please! _____ No, thanks _____

Entries must be received by March 31, 2022. 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.

Anne Arundel Gastroenterology Associates.....	23
Anne Arundel Medical Center–AAMC Foundation.....	13
Bosom Buddies Charities.....	14
Chaney Homes–Tricia Wilson.....	LREP
Chesapeake Eye Care Management PC.....	4
Coldwell Banker Church Circle.....	2, LREP
Dee Dee McCracken–Coldwell Banker.....	19, LREP
Djawdan Center for Implant and Restorative Dentistry.....	1
Dragonfly Boutique.....	25
Drs. Walzer Sullivan & Hlousek P.A.....	7
Dwelling and Design.....	28, LREP
Eastern Shore Title Company.....	79
For All Seasons Inc.....	80
Gary Smith Builders.....	76
Higgins & Spencer Inc.....	80
Homestead Gardens.....	76
Jason's Computer Services.....	25
Kent Island Pediatric Dentistry.....	25
Londonderry On The Tred Avon.....	17
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Lundberg Builders/314 Design Studio.....	79
Maryland Oncology & Hematology.....	85
Nancy Hammond Editions.....	85
O'Donnell Vein and Laser.....	IFC
Plastic Surgery Specialists.....	9
Range & Reef.....	93
Trey Rider–TTR Sotheby's International Realty.....	10
TTR Sotheby's–Laura Carney.....	BC
TTR Sotheby's Annapolis–Brad Kappel.....	5, LREP
University of Maryland Shore Regional Health.....	IBC



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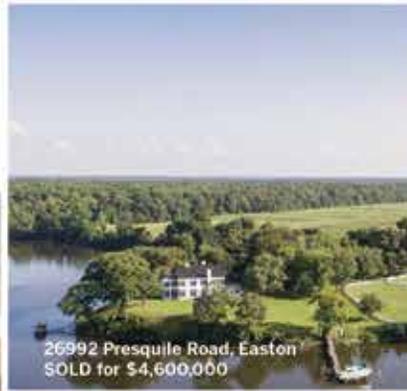
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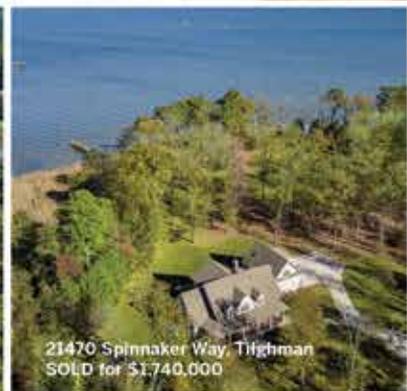
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Laura Carney

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