

WHAT'S UP?

eastern shore

HOME GROWN LOCALLY OWNED
CENTRAL SHORE • EASTERN SHORE • ANNEARLES • MIDDLETOWN • WYOMING • MARYLAND

HEY HOT STUFF!

EVERYTHING CHILI PEPPERS, INCLUDING FESTIVALS →

+

2023's Leading REAL ESTATE PROFESSIONALS

SUGAR & SPICE IN MARYLAND IS NICE!

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

Outside and In a **670-ACRE REEDS CREEK GEM**



\$4.95

08 >

0 74851 08647 6

WHAT'S UP? MEDIA AUGUST 2023

O'DONNELL

vein & laser | medical aesthetics

Employee Spotlight – Aesthetic Nurse Practitioner, Brittany Krautheim



Botox® & Dysport®



Dermal Fillers



**Sculptra® Injections
& Threads**



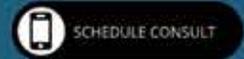
Laser Treatments



Brittany Krautheim

WHNP, MSN, Aesthetic NP

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



You asked, we delivered!

**NOW OPEN
SATURDAYS**

AT OUR EASTON LOCATION

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

June 10th | July 22nd
August 26th

**SUMMER
HOURS**

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

8 AM to 4 PM every day

**LATE-NIGHT
HOURS**

From 12PM - 8PM

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

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

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

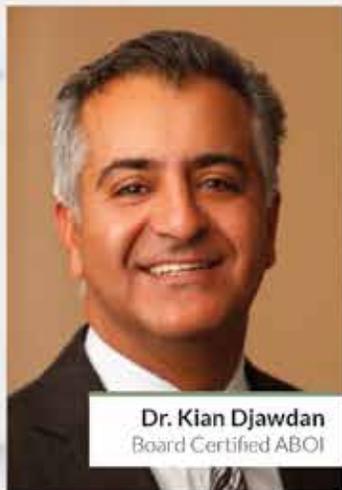
All active and retired military members receive a 10% discount on cosmetic services when you show a valid military ID

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



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

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



Dr. Kian Djawdan
Board Certified ABOI



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



Dr. Stephen Cross
Prosthodontist



American Board
of Prosthodontics

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

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

Our Three Uniques

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

Djawdan Center for Implant and Restorative Dentistry

Restoring Hope & Confidence

133 Defense Hwy, Suite 210
Annapolis, Maryland 21401

410.266.7645

www.smileannapolis.com



On the Cover: We get hot for chile peppers this month. Design by August Schwartz. Contact *What's Up? Eastern Shore* online at whatsupmag.com. Please recycle this magazine.

August contents



35

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

40 Hot Stuff Coming Through pays homage to the marvelous chile pepper and includes history, culture, and heirloom varieties of this mighty hot fruit *By Rita Calvert*

Home & Design

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

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



57

60 At Home on Harris Creek steps inside a recently sold home on a stretch of waterfront in Talbot County *By Lisa J. Gotto*

63 That Subtle Southern Charm gives the full picture of this 670 acre property and home sale on Reeds Creek, including all the desirable amenities *By Lisa J. Gotto*

Features

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



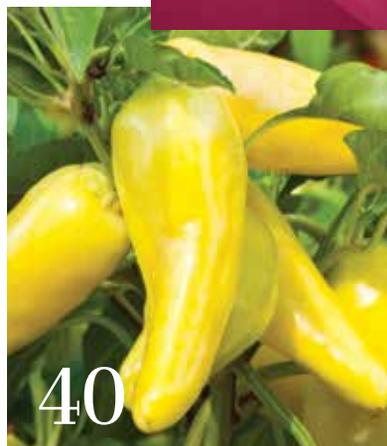
71



76



18



40

Health & Beauty

By Dylan Roche

- 68 Fresh Take: Bell Peppers**
- 70 Fitness Tips: Barre Fun!**
- 71 Digital Distress**
- 73 Ultherapy**

Dining

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

78 Dining Guide: Hog Wild! features listings of local restaurants with barbecue, burgers, and more

Publisher & President

Veronica Tovey (x1102)

Editorial Director

James Houck (x1104)

COO & Director of Advertising

Ashley Lyons (x1115)

Entertainment Editor

Megan Kotelchuck (x1129)

Contributing Editors

Lisa J. Gotto, Dylan Roche

Contributing Writers

Janice Booth, Rita Calvert,
 Tim Hamilton, Ellen Moyer,
 Tom Wargo

Staff Photographer

Steve Buchanan

Contributing Photographers

Matthew Dandy

Art Director

August Schwartz (x1119)

Graphic Designers

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

Web Content Specialist

Arden Haley (x1116)

Production Coordinator

Riley Hoaglin

Senior Account Executive

Kathy Sauve (x1107)

Account Executives

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

Finance Manager

Deneen Mercer (x1105)

Bookkeeper

Heather Teat (x1109)

WHATSUPMAG.COM



Proud Partner



Proud Partner

What's Up? Eastern Shore is published by What's Up? Media
 201 Defense Highway, Suite 203, Annapolis, MD 21401,
 410-266-6287, Fax: 410-224-4308. No part of this magazine may
 be reproduced in any form without express written consent of
 the publisher. Publisher disclaims any and all responsibility for
 omissions and errors. All rights reserved. Total printed circulation
 is 23,888 copies with an estimated readership of 78,830.

@2023 What's Up? Media

ORAL SURGERY SPECIALISTS

SKILLED | BOARD CERTIFIED | PROGRESSIVE | ARTISTIC

Trained Minds...Caring Hands



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

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

Annapolis
 Pasadena



Kent Island
 Waugh Chapel

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



COMING UP IN

SEPTEMBER 2023

Top Class! Your Guide to School Visitation and Open Houses

The Legend of MLB's Forgotten Star Jimmie Foxx

Inside an Alpine-Style Deck House

Ravens' Rookie Zay Flowers Talks Football

August

contents

In Every Issue

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

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



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

12 Towne Social showcases photographs of recent charity events

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

16 Towne Athlete profiles Caeden Schultz, recent grad of Kent Island High School *By Tom Wargo*

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

e-contents

BEST OF
BEST OF
BEST OF
2023

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



Find new recipes here:





Brad Kappel

Recognized by the 2023 REAL Trends Rankings of the Top 1,000 Agents in the Nation

#1 Individual Agent in the State of Maryland, By Sales Volume

#7 Amongst all Sotheby's International Realty Agents in The Nation*

#71 Overall rank amongst the Top 250 Agents in The United States

For Those Seeking the Exceptional Make *Your* Move with Brad Kappel



TTR | **Sotheby's**
INTERNATIONAL REALTY

Annapolis Brokerage 209 Main Street, Annapolis, MD

* Amongst Individual Agents. According to Sales Volume. ©2022 Sotheby's International Realty Affiliates LLC. All Rights Reserved. Sotheby's International Realty® is a licensed trademark to Sotheby's International Realty Affiliates LLC. Each Office is Independently Owned And Operated. SIRI



Brad Kappel
Executive Vice President

m +1 410 279 9476 o +1 410 280 5600
brad.kappel@sothebysrealty.com
bradkappel.com

From the editor



For example, before diving into the topic/article “Maryland Real Estate in 2023,” I thought the local market was challenged at best and stagnant at worst. With the highest interest rates in nearly a decade, and inflation and borrowing costs increasing, it seemed a logical jump. And I’m so glad to report that I was wrong. Luxury homes are selling at a lightning pace, averaging only seven to 10 days on market, and the top four hottest markets in the United States are in our “DMV” backyard. Now, that’s hot.

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

Adding some kick to this issue’s theme, we have the article “Sugar & Spice,” which offers a taste of the history and culture of several of Maryland’s most well-known and cherished companies/brands, including Domino Sugar, McCormick & Company, and the iconic Old Bay seasoning. And if you’re interested in how to turn up the heat a million Scoville units or more, give “Hot Stuff Coming Through” a read—it has everything you might want to know about chiles, including local and heirloom varieties, festivals, and hot sauce fanatics.

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

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

GOT YOUR ATTENTION?

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

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

ENJOY SUMMER’S LAST,
AND HOTTEST, DAYS!

James Houck,
Editorial Director

A handwritten signature in black ink, appearing to read 'James Houck', written over a large, stylized, looped flourish.

Out on the **TownE**

7 EVENT PICKS | 11 CALENDAR | 12 SOCIAL | 14 SPOTLIGHT | 16 ATHLETE



Watermen's Appreciation Day

On August 13th, Watermen's Appreciation Day will be featured at Chesapeake Bay Maritime Museum in St. Michaels, from 10 a.m. to 5 p.m. This day will celebrate Chesapeake watermen and their heritage and includes a 'watermen's rodeo' boat docking contest, live music, steamed crabs, beer, and other beverages available for purchase. This is a fundraising event organized by CBMM in cooperation with the Talbot Watermen Association, with proceeds benefiting both organizations. Find more information at cbmm.org.



↑ Little Bobbers Fishing Derby

Chesapeake Bay Environmental Center is hosting their Little Bobbers Fishing Tournament on August 5th. The tournament is for children from ages 3 to 9 and is free thanks to the event sponsors. The tournament will take place at several ponds on-site at the Chesapeake Bay Environmental Center in Grasonville. Find more information and how to register, visit bayrestoration.org.

QUEEN ANNE'S COUNTY FAIR

The Queen Anne's County Fair will be back in Centreville, August 7th through 12th at the 4-H Park. The week will feature an antique tractor pull, amusement rides, a livestock sale, live music, a rodeo night, cornhole tournament, variety show, fair food, and so much more to offer. The fair is open 9 a.m. to 10 p.m. each day. Make sure to check the website for the full calendar list and breakdown of the week's activities: qacfair.com.



↑ ANNUAL SUDLERSVILLE PEACH FESTIVAL

Godfrey's Farm and the Sudlersville Volunteer Fire Company are coming together to host the Sudlersville Peach Festival. The festival kicks off at 6 p.m. and ends with fireworks on Friday, August 4th, then continues from 10 a.m. to 4 p.m. on Saturday, August 5th. The weekend will have local bands, community nonprofits selling homemade food including pit beef and peach cobbler, local vendors offering their best hand-made crafts, family activities, and plenty of peachy fun. Find more information at godfreysfarm.com.

Pirates & Wenches Weekend

Rock Hall's Pirates & Wenches Weekend takes over the town August 11th through 13th. Come by land or by sea to the town of Rock Hall in the isle of Delmarva for a town-wide family theme party you won't forget. Dress up for the weekend and enjoy private ghost tours, sea shanty sing-alongs, rum tastings, beach party, music, and so much more. Bring the kids to enjoy treasure hunts, balloon artists, living history encampment, and, of course, costume contests. Find more information at rockhallpirates.com.



Photo by Suzanne Erstein

SELLING THE *Luxury Lifestyle* AT ALL PRICE POINTS



BIANA ARENTZ

Fluent in Spanish
Voted Best Luxury Realtor 2023
M. 410.490.0332 | O. 410.263.8686



STEVE ARENTZ

Fluent in English
M. 410.310.0896



ELIZABETH ARENTZ

Fluent in Millenials
Military Relocation Specialist
M. 443.988.3495

FEATURED PROPERTIES



3214 Bennett Point Rd | \$3,495,000
Private Beach | 3 Wine River Slips | Waterfront Pool | 5 Acres



23098 Grampton Rd | \$2,400,000
22 Waterfront Acres | Main Level Living | +8,000 Sq Ft



400 Greenwood Creek Ln | \$1,999,000
Waterfront Pool | Guest House Crab House Driving Range



53 Greenwood Shoals | \$879,000
Prospect Bay | +4,000 Sq Ft | Detached Garage



606 Oyster Cove Dr | \$639,000
Waterfront | Luxury Finishes | Turn Key



12 Greenwood Shoals | \$575,000
Prospect Bay | Little Greenwood Creek Access | Fenced Yard

RECENT SALES



Belle Point | \$1,550,000



Hickory Ridge | \$1,295,000



Prospect Bay | \$1,060,000



Belle Point | \$975,000



Gibson's Grant | \$755,000



Centreville | \$662,500



Goose Point | \$655,000



Gibson's Grant | \$555,000



3107 Bennett Point Road | \$4,700,000
Highest Sale in Queen Anne's County in 2022



COLDWELL BANKER



@BianaArentz



Biana Arentz REALTOR

3 Church Circle Annapolis, MD 21401

O. 410.263.8686





↑ CRAB Cup

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



CARRIAGES ON WEST STREET

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

↑ Maryland Seafood Festival

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



Towne Calendar

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



Tuesday, August 1

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

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

Friday, August 4

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

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

Saturday, August 5

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

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

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

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

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

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

Sunday, August 6

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

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

Tuesday, August 8

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

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

Friday, August 11

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

Saturday, August 12

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

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

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

Sunday, August 13

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

Tuesday, August 15

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

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

Thursday, August 17

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

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

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

Friday, August 18

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

Saturday, August 19

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

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

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

Sunday, August 20

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

Thursday, August 24

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

Friday, August 25

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

Saturday, August 26

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

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

Sunday, August 27

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

Monday, August 28

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

Thursday, August 31

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



1 2



3



4



5



6



7



8



10

11



12

TOWNE SOCIAL

Best Of Party 2023!

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

Photography by Tony Lewis, Jr.

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



CONTRACTOR SELECTED FOR NEW FEDERALSBURG HEALTH CENTER

Community Health System is moving forward with the construction of its new health center at 320 Hargraves Drive in Federalsburg with the recent selection of Harper & Sons, Inc. of Easton as the general contractor for the project. The new state-of-the-art center will be replacing Choptank Health’s current location on Bloomingdale Avenue, with the contract awarded to Harper & Sons, Inc. after a competitive bidding process. “Harper & Sons share our passion for excellence and a deep commitment to community,” said Choptank Health CEO Sara Rich. “We have worked with Harper & Sons on other renovations and are impressed by the number of successful commercial projects they’ve completed throughout the Eastern Shore.” Learn more about the project at choptankhealth.org.

Easton Elementary Art Project Receives Funding ↓

Talbot County Public Schools (TCPS) has been awarded a \$10,000 Public Art Project Planning Grant by the Maryland State Arts Council (MSAC). In June, the school district released a “Call to Artists” to hire a Planning Manager to administer this grant and solicit artists to collaborate in designing several public arts projects on the Easton Elementary School campus. This individual will also be responsible for completing a Maryland State Arts Council Project Grant application during the fall 2023 for up to \$30,000, to carry out the work designed during this planning stage. Learn more about the process at talbotschools.org.



Attorney Addition to Frame & Frame

Frame & Frame Attorneys at Law recently

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





↑ ST. MICHAELS STUDENTS INDUCTED INTO NHS

The Tidewater Chapter of the National Honor Society (NHS) held a ceremony recently to induct new members from St. Michaels High School. HS is a national organization established in 1921, which serves to recognize students who have demonstrated excellence in the areas of scholarship, service, leadership, and character. Eligibility is open to juniors and seniors with a 3.2 GPA and 75 service learning hours completed. The 2023 St. Michaels High School NHS inductees are as follows:

Grace Adkins, Jacob Bealefeld, Cole Bieber, Will Bridges, Brianna Crow, Rebecca Dean, Blake Foy, Mathew Goeller, Nathan Henckel, Henry Mullikin, and Madi White.

“I am extremely proud of these students for their work both in and out of the classroom, and for the example they set for their peers as student leaders,” said Mrs. Theresa Vener, Principal.

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

bright^{FM}

making hope louder
in your community

95.1

103.1

scan here to listen now

scan here to listen now



TOWNE ATHLETE

Caeden Schultz

Kent Island High School
Baseball, Golf, Football

By Tom Worgo

Kent Island recent graduate Caeden Schultz is the definition of a complete high school catcher. Schultz hits powerfully and consistently, and plays outstanding defense in a variety of ways.

The 5-foot-11, 205-pound catcher knows how skilled he is, and he isn't afraid to say so. His size is one of his biggest assets and he is very solid at blocking balls in the dirt, framing pitches, and throwing out base runners.

"I have played against some great catchers, but I feel like I am one of the better catchers in the region," Schultz explains. "I am definitely known as a defensive threat to opposing teams."

Schultz will play baseball at Messiah University in Mechanicsburg, Pennsylvania, on an academic scholarship, where he'll major in sports management after carrying a 3.9 grade-point average at Kent Island. The college team features two top-notch catchers, plus Coach Phil Shallenberger, himself a former high school and college catcher.

Those attributes appealed to the 18-year-old Schultz when he compared Messiah to Frostburg State and York College.

"I want to become a well-rounded catcher, but no one is perfect," says Schultz, whose career goal is to work in the front office of a professional sports franchise. "I am still perfecting my craft. Every aspect of my game. I am definitely a stronger defender. I am still looking to develop my skills."

Coach Shallenberger is more than glad to work with Schultz and loves the player's makeup. He says Schultz possesses all the tools to be successful at the college level.

"When we look at catchers, we look at defense first," Shallenberger says. "We

are pretty excited to see how he grows into a college catcher. He plays with a sense of confidence behind the plate. He is an incredible leader, commanding the game behind the plate."

To stay focused on getting bigger, stronger, and faster, he's doing a workout program concentrating on power and explosiveness given to him by the Messiah coaching staff. Schultz trains for two hours per day across four days a week.

Schultz had a great career at Kent Island. He started for three years and earned All-Bayside Conference First-Team honors as both a junior and senior.

His junior year was his best. He batted .308, led the team in home runs, totaled 12 RBIs, and was given the team's best defensive player award. Schultz helped Kent Island reach the Class 2A regional championship game for the second straight season.

"I think he will be a great college hitter," Shallenberger says. "His size plays into that with hitting for power."

Defensively, Schultz threw out more than 40 percent of the baserunners attempting to steal on him the past two years and only allowed six passed balls in that time span.

Schultz played other sports, too. He was a member of the varsity

golf team for three years before joining the varsity football team as a placekicker in the fall of 2022. In the winter, he participated in Kent Island's Unified Strength and Conditioning, which partnered with area Special Olympics competitors.

Shultz also served as president of the school's National Honor Society Chapter and received the Ben Carson Scholar Award seven times.

"I wanted to go against that typical stereotype of athletes being a jock—not a smart individual," Shultz says. "I want to be a well-rounded individual on and off the field."

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

Dentistry that kids love and parents trust!

KENTISLAND PEDIATRIC DENTISTRY
 Treating Children & Adolescents Ages 0-18

Margaret C. McGrath, DMD, MPH
 Megan Golio, DDS
 Diplomates, American Board of Pediatric Dentistry

TOP DENTISTS
 2022-2024 EASTERN SHORE
 EASTERN SHORE
 BEST OF EASTERN SHORE

(410) 604-2211 • 160 Sallitt Dr., Ste. 106 • Stevensville, MD 21666
KIPediatricDentistry.com

The body is capable of self-repair, but sometimes it needs a little help.

ROSM
 REGENERATIVE ORTHOPEDICS & SPORTS MEDICINE

Nationally recognized experts in musculoskeletal and sports medicine.

We take an innovative approach to get you active again by providing targeted injection therapies under real-time ultrasound guidance without the need for surgery.

NEW LOCATION
 499 Idlewild Ave. Suite 103
 Easton, MD, 21601
 443-470-6899

116 Defense Hwy., Ste. 203
 Annapolis, MD 21401
 410-505-0530 • www.ROSM.org

We listen. We make time for you.
 -Dr. Sean Mulvaney and Dr. James Lynch



M A R Y L A N D

Real Estate

I N 2 0 2 3

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

By Lisa J. Gotto

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

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

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

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



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

By the Numbers

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

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



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

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

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

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

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

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

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

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



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

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

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

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



Lobbying & Legislation

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

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

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

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



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

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

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

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

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

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

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

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

Something Muckle surely will be keeping her eye on.

What Buyers and Sellers are Asking for Now

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

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

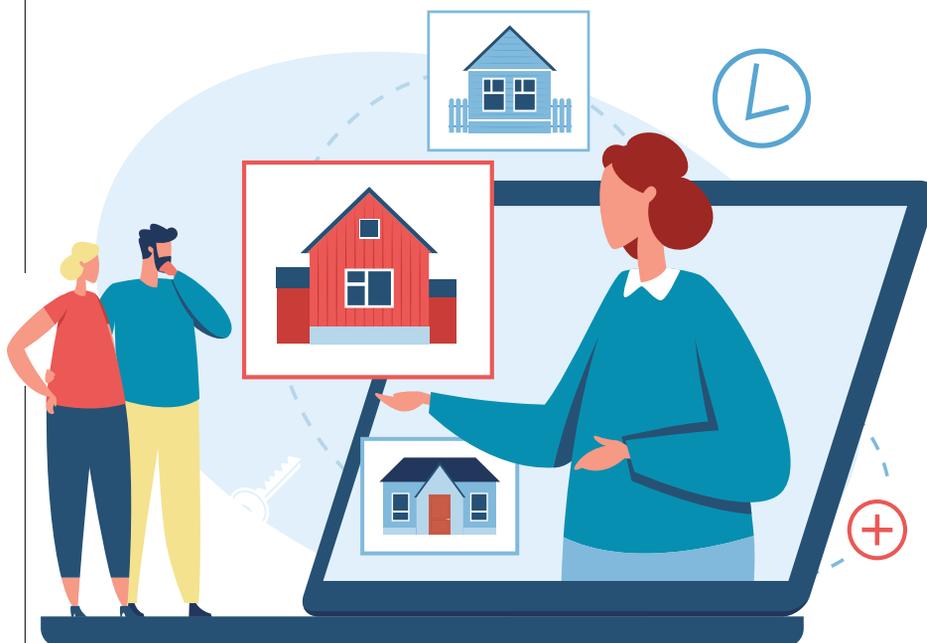
And if they are moving, Muckle says, they are asking for easy properties to manage. "People want to be able to travel now and not have to worry about what their property is going to look like when they get back." They are looking for homes with yards and landscapes that are maintained by someone else.

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

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

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

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



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

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

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

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



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

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

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

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

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

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

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





LEADING REAL ESTATE & HOME PROFESSIONALS



DeeDee McCracken
CEO & Realtor
410-739-7571
DMcCracken@cbmove.com



Lisa Barton
COO & Realtor
410-829-2051
Lisa.Barton@cbmove.com

The DD McCracken Home Team

of Coldwell Banker Realty

The DDMcCracken Home Team, is interested in being your Real Estate team for Life! We are inspired and have an intimate Knowledge of the Bay Region to provide top of the line services to all of our clients. The team thrives on providing tailored, custom services, for each client because each client's needs and circumstances are different.

Whether you are selling or buying each client is provided with the utmost professionalism and integrity. Along with our in-depth knowledge of the area, you will have the best resources and technology provide for selling and buying, including staging services, individual website, professional photography, Market Analysis and a whole lot more.



Kevin McCracken
Realtor
443-838-1417
Kevin.McCracken@cbmove.com



Annie Eaton
Realtor
410-739-7571
Annie.Eaton@cbmove.com



Becky Wibberley
Realtor®
443-416-7939
Becky.Wibberley@cbmove.com



Emerson O'Neill
Realtor®
443-758-8716
Emerson.Oneill@cbrealty.com



Destinee Blackstone
Realtor, Licensed Assistant
410-693-0291
Destinee.Blackstone@cbmove.com



Lisa McGrath
Realtor, Licensed Assistant
410-320-1971
lisa.mcgrath@cbrealty.com

We are committed to serving as your Real Estate Team for LIFE!

170 Jennifer Road, Ste 102
Annapolis, MD 21401-3064
410-224-2200
ddmccrackenhometeam.com



Affiliated real estate agents are independent contractor sales associates, no employees. ©2023 Coldwell Banker. All Rights Reserved. Coldwell Banker and the Coldwell Banker logos are trademarks of Coldwell Banker Real Estate LLC. The Coldwell Banker System® is comprised of company owned offices which are owned by a subsidiary of Anywhere Advisors LLC and franchised offices which are independently owned and operated. The Coldwell Banker System fully supports the principles of the Fair Housing Act and the Equal Opportunity Act.



LEADING
REAL ESTATE
& HOME
PROFESSIONALS



Londonderry on the Tred Avon

Experience the Exceptional at Londonderry on the Tred Avon

Each Londonderry team member strives for excellence, aiming to provide exceptional service that fosters a welcoming and vibrant community. Our Health and Wellness, Dining Services, Buildings and Grounds, and Housekeeping teams are all committed to the wellness and safety of our residents and go the extra mile every day to make Londonderry a very special place to call home.

Londonderry residents enjoy resort style, maintenance-free living on our scenic, waterfront campus. Residents enjoy all the benefits of homeownership without the burdens. At Londonderry, we have on-site maintenance and housekeeping who maintain our shared spaces, individual residences as well as our grounds and greenspaces.

Our Dining Services Team offers community dining in the Tred Avon Tavern in addition to meal pick-up and delivery service that features locally sourced, seasonal, healthy, and nutritious fare for residents.

Londonderry residents also benefit from a full-time Health and Wellness Director, who is an RN, and an Activities Coordinator. We never have to look far for opportunities to stay active. The resident-led Activities Committee helps in developing a community calendar of on and off-campus events, including fitness classes, holiday celebrations, outdoor farmers markets, car shows and excursions for shopping and dining.

Retirement is at its best at Londonderry, with a lifestyle that allows our residents the free time to do what they love. Stop by the sales and marketing office today, let us show you how we deliver the exceptional! Please contact the sales and marketing team at (410) 820-8732.



700 Port Street, Suite 148

Easton, MD 21601

410-820-8732

www.londonderrytredavon.com





Brad Kappel

Brad Kappel, Executive Vice President with TTR Sotheby's International Realty is the #1 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. He is on track for another record-breaking year with over \$150 million in sales year-to-date. 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



410-279-9476 (c)
410-280-5600 (o)
brad.kappel@sothebysrealty.com
BradKappel.com

TTR | Sotheby's
INTERNATIONAL REALTY

Annapolis Brokerage
209 Main Street Annapolis, MD

RECENTLY SOLD PROPERTIES



3235 Harness Creek Road
SOLD \$12,000,000



2701 Willow Hill Road
SOLD \$7,750,000



975 Melvin Road
SOLD for \$7,000,000



200 Magdee Lane
SOLD for \$6,300,000



2701 Wild Holly Road
SOLD for \$6,000,000



3275 Harness Creek Road
SOLD for \$3,800,000

LEADING
REAL ESTATE
& HOME
PROFESSIONALS



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 along side her clients from the initial meeting to the settlement table offering sound advise, 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 more than 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®

410-404-2033

443-249-SOLD - Press 6



Chaney Homes

206 Old Love Point Rd,
Stevensville, MD 21666

RECENTLY SOLD PROPERTIES



216 Shipping Creek Drive | Stevensville
SOLD \$1,240,000



206 S 5th Ave | Denton
SOLD \$908,000



202 Prospect Bay Drive W | Grasonville
SOLD \$705,000



1715 Harbor Drive | Chester
SOLD \$825,000



104 Holly Court | Stevensville
SOLD \$1,150,000



1811 St Marys Road | Chester
SOLD \$640,000



Cornelia C. Heckenbach

Long & Foster Real Estate
Forbes Global Properties Specialist

Originally from Germany, Cornelia moved to Talbot County with her family and quickly became one of Talbot County’s leading agents.

Sophisticated, warm, and accomplished, her real estate successes range from starter homes to stunning multimillion-dollar waterfront estates, farmland and new construction.

Motivated to understand her client’s needs, she expertly pairs a natural listening ear with 30+ years of unparalleled international expertise. With award-winning results and passion for the beauty of the Eastern Shore, her clients quickly come to know Cornelia’s integrity, leading-edge marketing talent, persuasive advocacy, and exceptional skill at the negotiation table.

Cornelia trains her champion Labrador Retrievers, bred from European lines and competes nationally. She enjoys spending time with family on her waterfront farm and cooking farm to table meals.

With dedication and business savvy, Cornelia leads sellers to top-dollar results, and buyers to the home of their dreams.

Cornelia C. Heckenbach

410-310-1229
28380 St. Michaels Rd.
Easton, MD 21601
StMichaelsMdWaterfront.com



FEATURED PROPERTIES



St Michaels | \$2,095,000



St Michaels | \$3,195,000

LEADING
REAL ESTATE
& HOME
PROFESSIONALS



Joanna Dalton

REALTOR® of Coldwell Banker Realty

Joanna has quickly grown in the ranks as a multi-million dollar sales agent at Coldwell Banker Church Circle, the #1 office in the Mid-Atlantic & Baltimore/Metro Region. Joanna's work ethic, grit, determination, local market knowledge, and personal connections allow her clients to succeed in every aspect of the home buying & selling process. Global Luxury Certified, Joanna has been consecutively awarded numerous awards amongst top agents in the industry.

Joanna earned her BA degree from Loyola University of Maryland where she excelled as a student athlete and served as Captain of the Women's Division I Lacrosse program. Her knowledge, ability to listen, lead, execute, inspire, and communicate is what makes her so successful off the field - as a real estate agent and in anything that she sets out to do, including; buying & selling homes in the now high paced and advancing Real Estate Market. She is an astute, tech savvy, financially literate REALTOR® who displays outstanding service & commitment to her clients.

Her premier and professional experience, knowledge, and networking tools help to successfully complete the process from the first consultation to the sale of their home. Creative, and energetic Joanna goes above and beyond the norm for her clients. She states, "Everyone is important - I love working for people! Buying and selling a home is a major life decision and I want to be there to support my clients every step of the way."

Joanna Dalton

REALTOR®

410.980.8443

Joanna.Dalton@CBMove.com

Coldwell Banker Realty | 3 Church Circle
Annapolis, MD 21401 | 410.263.8686



COLDWELL BANKER
REALTY



PROPERTIES FOR SALE AND RECENTLY SOLD



99 Compromise Street | Annapolis
PENDING \$1,750,000



283 McKendree Ct | Dunkirk
SOLD \$692,000



231 Galewood Dr | Edgewater
UNDER CONTRACT \$579,900



77 Grays Road | Harwood
PENDING \$749,000



215 King George St | Annapolis
ACTIVE \$3,850,000



3414 Glebe Drive | Edgewater
SOLD \$734,000



Q: What are the Kitchen& Bath Design Trends for 2023?

A: Primary bathrooms with a spa-like atmosphere will be in greater demand. As with all design cultural shift reflects in the way we live. With wellness centered living and self-care at the forefront, the coveted spa bathroom is still on the upward trend this year. My clients are requesting luxury showers and steam showers that include multiple shower heads, zero curb entry and high-end surface materials. Large format stone slabs cover the shower walls and natural stone mosaics adorn the floors. Unique furniture style vanities with backlit mirrors are in demand as well.

Dawn Crovo
ASID Sr. Interior Designer
314 Design Studio



Q: Is the Maryland Housing Market Declining?

A: Swift answer is No! The pace at which home prices are changing are indicators of the strength of the housing market. Maryland's current average sales price is \$421,800, Stevensville is up +6.5% average sales price at

\$505,600., Annapolis + 5.3% average sales price at \$608,720. Slight corrections may be happening with only 49% of listings selling above list, -7.4%. The biggest challenge is LACK of inventory, Maryland. is down -24% yr. over yr. through May 2023. National experts are predicting a stronger third & fourth quarter, and a stronger 2024 as interest rates relax some. Also, the next largest group of buyers that are entering the purchasing market will be larger than the baby boomer market.

DeeDee McCracken
of The DD McCracken Home Team of Coldwell Banker Realty
O: 410-224-2200 | C: 410-739-7571

Affiliated real estate agents are independent contractor sales associates, not employees. ©2023 Coldwell Banker. All Rights Reserved. Coldwell Banker and the Coldwell Banker logos are trademarks of Coldwell Banker Real Estate LLC. The Coldwell Banker® System is comprised of company owned offices which are owned by a subsidiary of Realty Brokerage Group LLC and franchised offices which are independently owned and operated. The Coldwell Banker System fully supports the principles of the Fair Housing Act and the Equal Opportunity Act.



Q: Do you expect the Seller's Market conditions that we have seen for the last couple years will continue for the remainder of 2023?

A: We have never experienced a time when there were less homes listed for sale. This unprecedented lack of supply coupled with high

demand has continued to propel our local market. There are a plethora of cash Buyers currently searching for their waterfront escape. If you want to sell your home for Top Dollar, don't wait, sell now and catch this hot seller's market.

Brad Kappel
TTR | Sotheby's International Realty

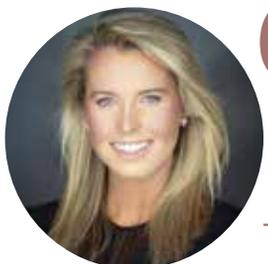


Q: How soon is too soon to start looking at a retirement community?

A: I always say it's never too soon to start looking. The one thing we hear the most after someone moves into Londonderry is, "I should've done this sooner" or "Why did I wait?" My advice is to start looking as soon as you begin to think, is a retirement

community, right for me? Every retirement community is different, and you must find the one that is right for you. Once you've moved into the right retirement community, I assure you that you will also think, "Why did I wait?"

Rachel Smith
Londonderry on the Tred Avon



Q: In a competitive market, why is selecting the right realtor important to you?

A: In a highly competitive market, it is important to choose your realtor wisely. Consider their market knowledge and if they are well-connected with local buyers and sellers. Do

they know the area well? Knowing the local market, laws, and industry standards sets apart the successful realtor. A realtor's ability to network, communicate, be strategic, and establish relationships with other top realtors, lenders, home improvement providers and other industry contacts is critical. Ultimately, your choice of a KNOWLEDGEABLE, SAVVY, WELL-CONNECTED realtor will provide you with the confidence and a successful real estate experience.

Joanna Dalton
of Coldwell Banker Realty



Q: You were recently voted Best Luxury Realtor on the Eastern Shore. What does Luxury mean to you?

A: Multimillion-dollar properties aren't the only ones that I would describe as "luxury". Luxury can be the quality of

the build, a desirable location, or features like wine cellars (a favorite), pools, or landscaping. It's anything that adds pleasure, comfort, or enjoyment to a space beyond what is essential. The beauty of luxury is that it is different for everyone. I love working with clients to identify what luxury means to them, regardless of price point.

Biana Arentz
of Coldwell Banker Realty



Q: Where is the real estate market headed in the next 6 months?

A: We still have very low inventory on the Eastern Shore, so our market continues to remain fairly strong in all price ranges.

However, the same factors apply to anyone thinking of selling, as buyers are very savvy and it is critical not to overprice. Review the comparables provided by your agent and understand that you will actually attract more interest if buyers feel the value is justified.

Further, I cannot stress enough the importance of having your home in show-ready condition when it is first put on the market. Decluttering, organizing, and staging appropriately is key! Remember, the first impression is often the difference between the potential buyer wanting to see a property or not.

Laura Carney
TTR | Sotheby's International Realty



Q: What is the biggest mistake a seller can make when interviewing agents?

A: That's easy! Focusing solely on price. Agents can toss out any number they want but what is more important is what is behind that number. What I mean by that is what is the agent going to do to get that number? What is their overall

marketing strategy? Sellers need to be careful to not just go with 'the highest bidder' and be sure there is substance behind it. What I can tell you with absolute certainty is that everything starts with IMAGE. You need to start with high quality professional photography and drone photography/videography. Additionally, professional staging is a game changer. It isn't about just putting furniture in a room, it's about crafting an overall image that draws buyers in. Buyers are creating their short list of properties they want to see by what they see online. It all has to be top-notch but it doesn't just stop there. Your agent has to understand your target audience and how to market to it. Any agent can stick a sign in your yard but not every agent understands all the layers of the big picture. Make sure you ask the tough questions.

Tricia Wilson
Chaney Homes



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

A: In order to generate the sizzle when you first list your home you need to price it right, make sure your home is polished up

so it shines and don't forget high quality aerial photos. That said, the key factor is to make sure you hire a brokerage that effectively targets the Washington D.C. / Metro market. Recent sales data indicates that most premier waterfront properties are sold to buyers who are migrating this way to experience the Annapolitan lifestyle.

Brad Kappel
TTR | Sotheby's International Realty



Q: Why hire an interior designer?

A: Creating a home can be a complicated process. Whether you are building, remodeling, or redecorating, you will have greater success with the help of a trained professional. Your space should not only look amazing, but

it should be a reflection of your personality and style, and it should function in a way that works with your lifestyle. Amazing interior design does not happen by chance. Great spaces are often carefully planned and curated by professionals. Besides, you might need a neutral party to confirm that, in fact, all of that furniture you inherited from your in-laws doesn't really work!

Fiona Newell Weeks
Dwelling & Design



Q: Buyer Remorse - Seller Remorse: How Can I Better Prepare?

A: The National Association of Realtors and Hippo report 75% of Pandemic buyers expressed remorse! Why? Overspending, under inspecting, and rushing a major decision! Forbes says 40% of sellers reported remorse! Why? Wrong agent, wrong list price!

Buyers, Find an agent to help set expectations and balance the potential circumstances that contribute to remorse! Realtors diminish much of the uncertainty that can come in this roller coaster market! Sellers, interview a few agents to determine experience and competency. Hire one that commits to your goals. A professional focused on maintaining your objectives through the process is invaluable to avoid remorse.

Lisa Barton
of The DD McCracken Home Team of Coldwell Banker Realty
O: 410-224-2200 | C: 410-829-2051



Q: Should I order a home inspection prior to listing?

A: In general it's a good idea to order a home inspection in advance of going live with the listing. No home is perfect and this gives you an opportunity to be ahead of any surprises and you can correct items from the punch list. Most of all if a larger

item is discovered that could jeopardize a sale. You also might be able to save quite a bit of money that way, buyers typically will ask for larger credits than the repair might cost because they take their time and the risk of pricing ahead of a repair into consideration. On the Eastern Shore one of the biggest problems are crawlspaces. I always interview my sellers about those and suggest to having them inspected. Investing the crawlspace remediation is money very well spend and will always create a return on the investment

Cornelia C. Heckenbach
Long & Foster Real Estate
Forbes Global Properties Specialist



Established in 2008, Dwelling & Design is owned by Fiona Newell Weeks (ASID).

Our award-winning small business continues to make a positive, colorful mark with excellent design services as well as our unique, showroom space located in historic downtown Easton, Maryland.



13 Goldsborough St • Easton, MD 21601 • 410-822-2211 • www.DwellingAndDesign.com



CARRION ELECTRIC

Carrion Electric provides all residential and commercial electrical needs. We specialize in lighting systems and marine/pier wiring. We provide many different services including but not limited to:

- New Construction / Total Home Rewiring**
- Electrical Service Upgrades**
- Trouble Shooting**
- Generators**
- Boat Lifts**
- Landscape Lighting Systems**
- Electric Vehicle Chargers**

Our customers' satisfaction is our priority!
We pride ourselves on quality work and professionalism.

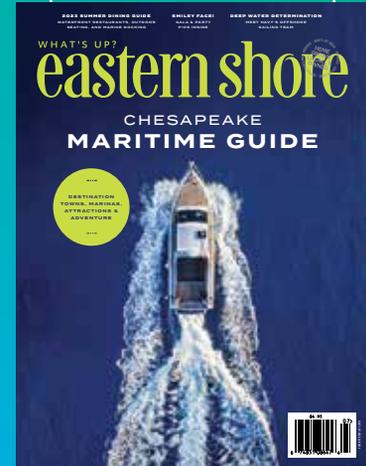
443-786-0446



Serving the mid-shore and Annapolis regions of Maryland
Voted What's Up? magazine's Best of Eastern Shore 2020!



**ADVERTISE
WITH US
TODAY!**



CONTACT:

alyons@whatsupmag.com

Fine Crafted Homes & Renovations Since 1988

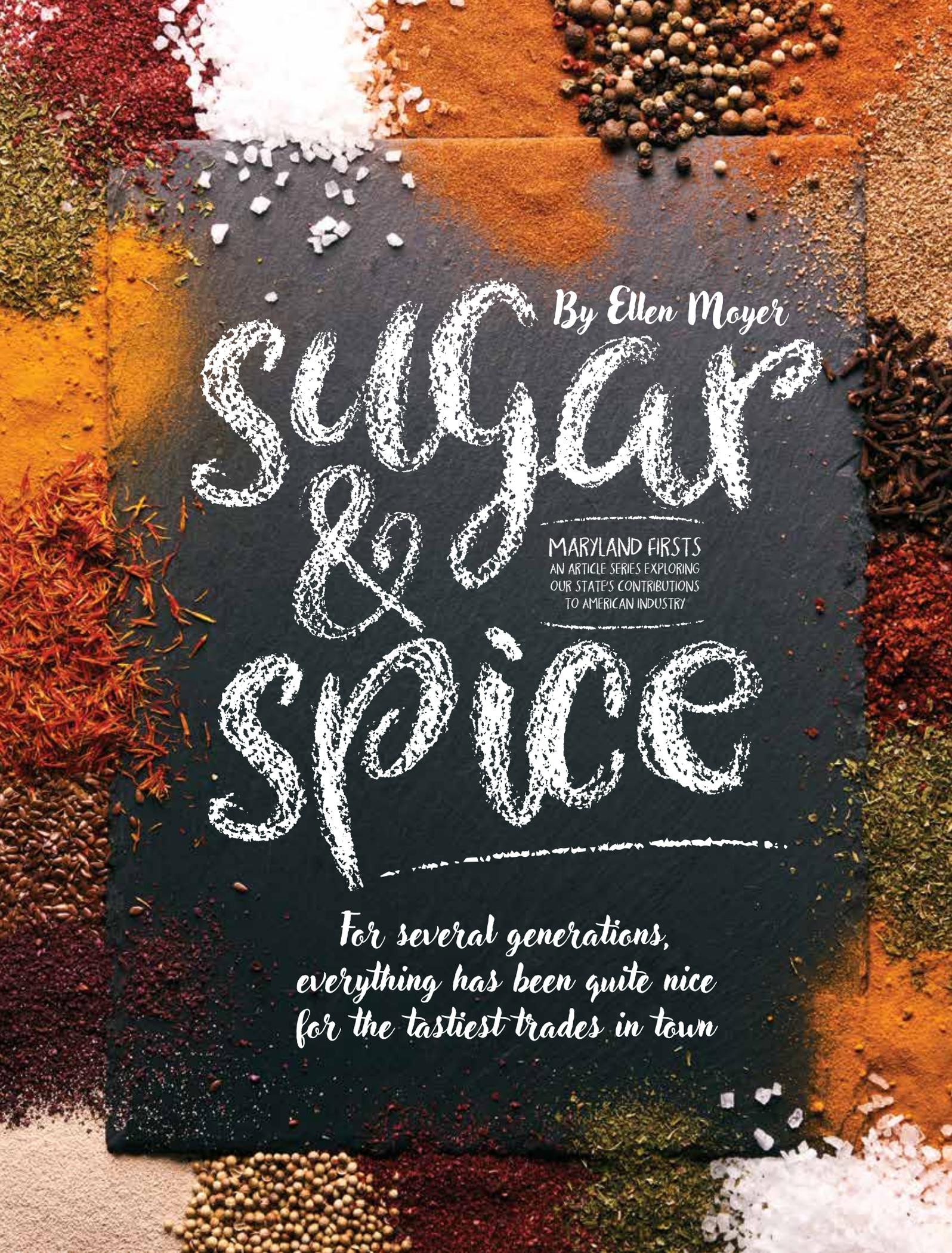


GARY SMITH BUILDERS, INC.

BUILD | REMODEL

garysmithbuilders.com | 410-827-7901

Hammond Wilson Architects

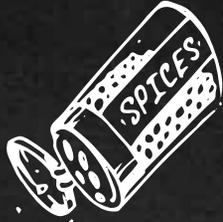


By Ellen Moyer

sugar & spice

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

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



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



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

McCormick's Roots

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

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

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

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



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

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

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

Iconic Old Bay

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

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



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

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



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

Sweet As Domino Sugar

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

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

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

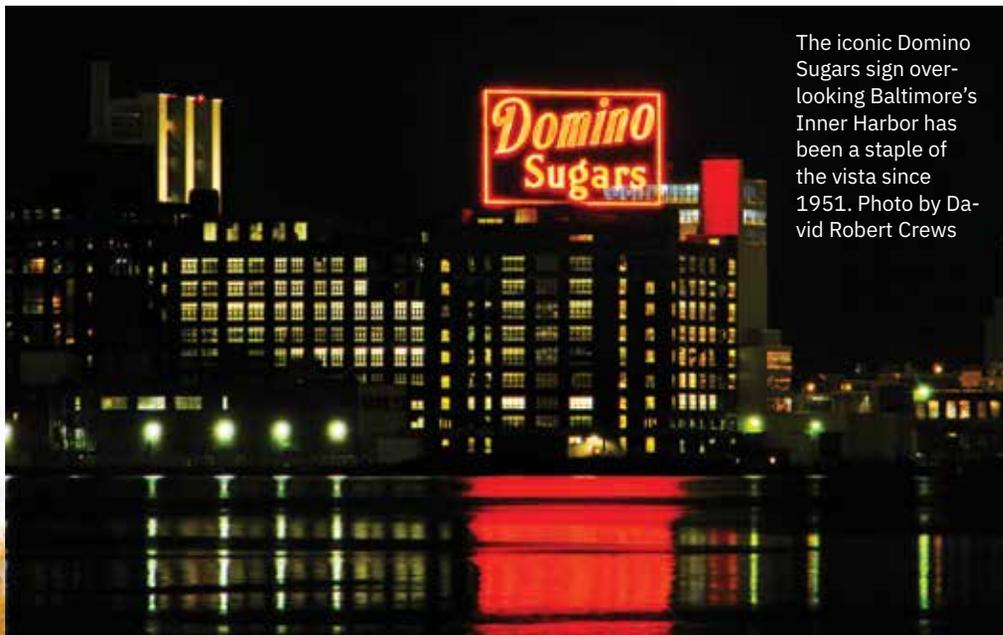
In 1922, its new building in Baltimore was hailed as "a monument of state of the art modern industrial design." The building remains unchanged and is on the National Register of Historic Places. In the 20th century, women—the primary cooks of the house—were early marketing targets. Radio adds proclaimed,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

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

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

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

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



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



CALL US TODAY
410.820.9467

YOUR EASTERN SHORE HIGH-END

computer

Laptop Dealer and custom builder



**NEW
COMPUTERS**



**REMOTE
SERVICE**



**COMPUTER
SERVICE**



**TOTAL HOME
WiFi
SYSTEMS**

JCSCOMP.NET | 9231 CENTREVILLE ROAD • EASTON, MD



We are accepting new clients!

Reach out to learn about our new "walk-in" hours for therapy services. Appointments are available today.

410.822.1018 | forallseasonsinc.org



OUR SERVICES

- Individual, Couple, and Family Therapy
- Child, Adolescent, and Adult Psychiatry
- Victim and Crisis Support and Counseling
- Community Education and Outreach

In-person and telehealth services available. All insurances accepted.



Hot

Stuff

COMING

THROUGH





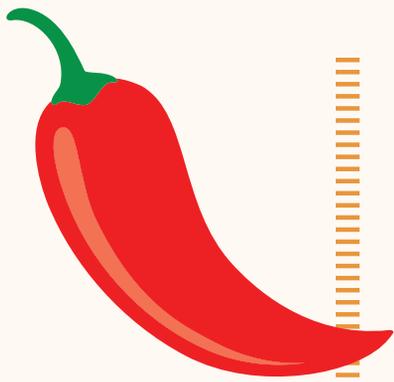
Chile peppers have history, heat, and heirloom appeal

BY RITA CALVERT AND TIM HAMILTON

Spice up your cuisine and travel the chile pepper trail with tales of favored heirloom chiles. Ever wondered where chile peppers come from? Remarkably, they all originated in the Americas! The Aztecs, Incans, and Mayans cultivated chiles, with the Aztecs having at least seven different words for hot peppers. Yes, chiles have a long and colorful history and their global path can be followed as a travelogue featuring this popular flavor from many cultures.

These fruits of the capsicum plant, known as chiles, have been cultivated since prehistoric times with chile pepper growing sites dating back to 7000 BC noted by archeologists. At least 6000 years ago it was treasured enough to be valuable in trading. More “recently,” Christopher Columbus is credited with spreading the fruit from New World to Old. Humans are not the only ones to transport the chile as birds, which unlike mammals, cannot feel the burn, also carried the seeds worldwide. By the way, chiles must be at least 50 years old to be considered heirloom, usually by virtue of their seeds being handed down for generations, and thus, identical to their parent plants.

Today, chile pepper culture is found worldwide. These small, fiery fruits are used fresh, dried, stuffed, and pickled in international cuisine and as a preservative with their natural antimicrobial properties. Festivals celebrating the chile abound in the United States, Mexico, South America, many European countries, Australia, and Asia. 



Chile Pepper

DEFINITION

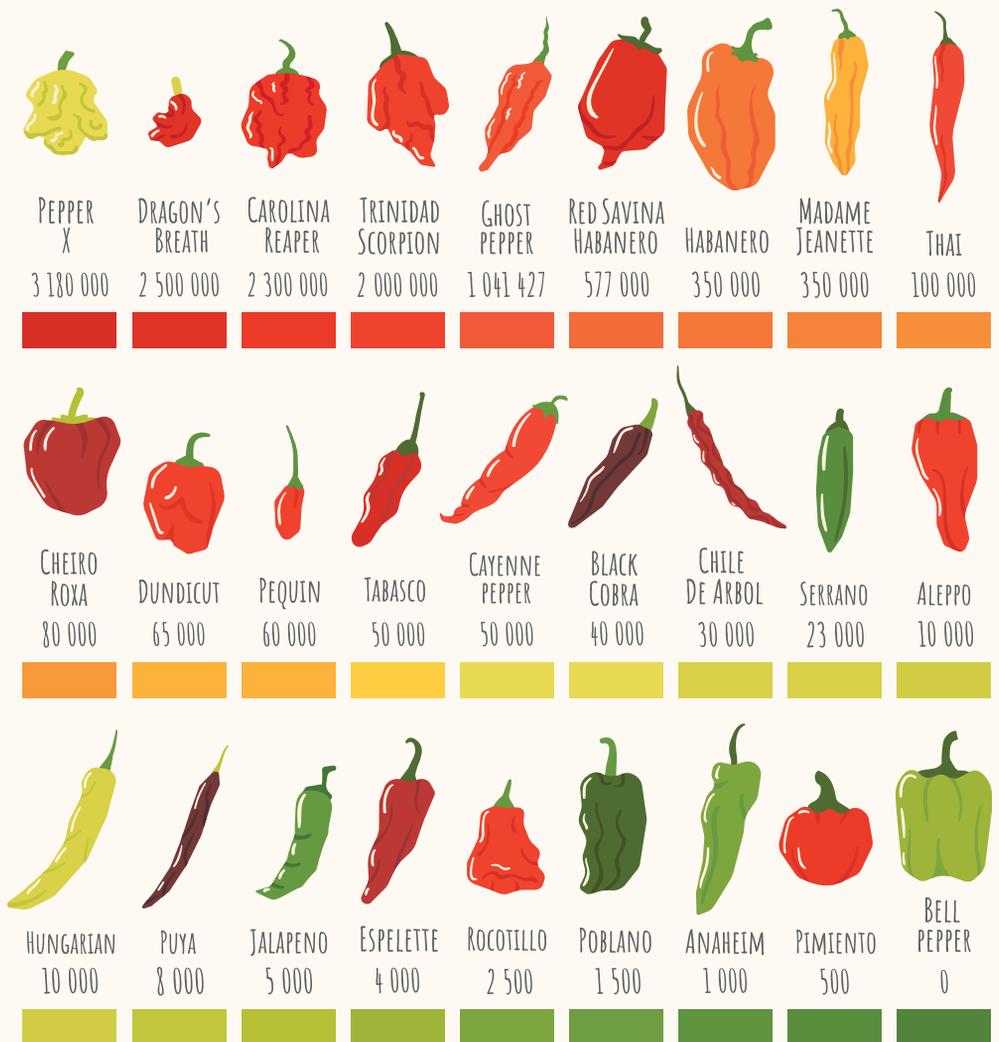
“Chile?” you ask. Not chili? Chile spelled with an “e” at the end refers to a spicy hot pepper and is said to have the shape of a lower case “e.” The word chili, ending in “i” is a dish with spices that mix chiles with other ingredients. But it’s true that you’ll find these spellings used interchangeably.

Chiles are noted for their heat. How much heat? Check the Scoville scale, a handy tool for the degree of heat or capsaicin in a chile, developed by Wilbur Scoville, an American pharmacist, in 1916. The higher the SHU (Scoville heat units), the hotter the pepper is. In comparison, a bell pepper is mild and usually sweet and has a Scoville rating of zero. →

Halo of Health

Chile peppers are considered a very healthy fruit—rich in vitamins and minerals, and have powerful antioxidant and anti-inflammatory properties. They are high in vitamin C, along with vitamin A, B6, E, K1, potassium, Lutein (for eye health), and copper. In addition, the capsaicin in chiles gives them some pain relief power and may even help with weight loss. The heat and resulting pain it can trigger are even thought to stimulate endorphins for a sense of well-being.

SCOVILLE HOT PEPPERS SCALE



The Maryland “Fish Pepper”

Photos by Stephen Melkisetian



What about Maryland peppers? Maryland is a peculiar state in many ways. Our culture isn't northern, but not quite southern either. And for such a small state, we have an incredibly diverse mixture of urban, suburban, and rural areas. This diversity has spawned a deep pride in our state. Think: crabs, the state flag, Old Bay seasoning, horse racing, rockfish, Natty Bo...the list goes on to the point of self-obsession. In fact, with so many things to be proud of, it's no wonder that a few traditions would fall through the cracks...like fish peppers.

Odds are that you've never heard of fish peppers. They are extremely rare and cannot be found at many garden centers, if at all. But once you see them, you won't forget them. Ironically, they used to be a traditional crop and important cooking ingredient of the African American community, until they essentially disappeared in the late 1800s. Fish peppers have a spiciness comparable to a jalapeño pepper.

The fish pepper started off in Central America making its way both north and south, as well as to the islands of the Caribbean, where it was adopted by the enslaved people of Haiti. As these enslaved people were transported to the Chesapeake region, they brought their peppers with them, and the peppers became ubiquitous in traditional African American cuisine in the 18th and 19th centuries. In fact, in the aftermath of the Civil War, poor African American farmers would sell fish peppers to restaurants in urban areas such as Baltimore and Philadelphia for use in dishes that required some heat. The peppers became popular in fish and crab houses—hence the name “Fish Pepper.” But, in the late 1800s and early 1900s, Maryland urbanized quickly as cities sprawled out into the farmlands and commercial farming replaced small homesteads. The fish pepper disappeared for decades.

That's where the story would end, if not for arthritis. In the 1940s, an African American artist in Philadelphia

named Horace Phippen was finding it increasingly difficult to paint due to the pain from his chronic arthritis. Seeking stings from bees, a folk remedy for the malady, he made an agreement with local beekeeper, H. Ralph Weaver, to exchange a variety of seeds that used to belong to his father in return for the treatment. That exchange included seeds for the fish pepper. But it took five more decades for the pepper to truly be re-discovered. In 1995, Weaver's family found the seeds and donated them to the Seed Savers Exchange. This re-introduced the pepper to the general public, as well as its importance to the African American community in the Chesapeake Bay region.

Fish peppers, both the plant and the fruit, are stunning. The leaves of the plant are marbled with striking contrasts of green and creamy white, reminiscent of a dappled willow shrub. As beautiful as the plants are, they are completely upstaged by the striped fruits, which transform dramatically. A cross between serrano and cayenne peppers, the fruit starts off green and white striped before changing to red with green stripes. And the fruits may turn a deeper red with variegation. This is one dramatic plant that works as both an ornamental and an edible, which is a rarity in the world of landscaping.

Since the fish pepper has reemerged, it was not greeted with the fanfare that it deserved. It is still extremely rare to find seedling plants in garden centers, although the seeds can be purchased online.

Niche restaurants such as Spike Gjerde's Woodberry Kitchen in Baltimore, have a love affair with this chile and their perfect heat-flavor balance. Spike's hot sauce, Snake Oil, and other fish pepper hot sauces are popping up at farmers' markets around the Chesapeake region. What is a novelty now will soon become a staple, once again, and be recognized for the Maryland gem that it is.

HATCH CHILE PEPPER

In autumn, a certain magic takes over every village, town, and city in New Mexico as the world-famous green Hatch chiles are harvested. Ground zero is Hatch, a tiny farming community nestled in the Rio Grande Valley, less than an hour from the Mexican border. Almost in concert, awkward metal tumbler contraptions, more reminiscent of a Spanish Inquisition-era interrogation device than a culinary tool, pop up like mushrooms on street corners throughout the state. Well blackened from decades of use, each roaster is equipped with a large crank for turning the enormous basket, which is generally operated by an old man in boots and a cowboy hat. For weeks, no matter where you are in the state, the air is perfumed with the rich, smokey-sweet aroma of roasting green chiles that wafts through the streets. And if you were to drive through any of these towns, you'd see lines of New Mexicans from all walks of life, clutching their burlap bags full of green chiles, waiting patiently to shell out a couple bucks to have them roasted...and tide them over for the year.



New Mexicans have a pride in their state that borders on obsession, and every element of their culture is jealously guarded and celebrated. The New Mexico green chile is the ultimate symbol of that pride, as are crabs in Maryland. You would be hard-pressed to find a restaurant in the state... fine dining, casual, taqueria, and even fast food joints...that do not offer green chile across the menu. In fact, green chile is the “Official Vegetable” of New Mexico (and, yes, they don't care that it is a fruit). In fact, their love of green chile has spawned legislation to make New Mexico the first state to have an official question...“red or green?”...and an official aroma... “green chiles roasting in the fall.”

New Mexico's love affair with the green chile started in 1894, at the University of New Mexico in Albuquerque, when horticulturists started to experiment with a variety of peppers that were being grown by dirt farmers around Las Cruces, at the southern end of the state, on the edge of the Chihuahuan Desert. After breeding and cross-breeding these peppers for over 20 years, the university introduced “New Mexico No. 9” to the world...the first of the New Mexico green chiles. This chile was eventually developed into the Anaheim green chile, a slightly milder version of today's green chile, and the seeds were shipped off to California, where they could be grown on large farms with modern irrigation methods and equipment. The rest stayed home in the high desert.

Over the years, several cultivars, closely related to Anaheim were developed...NuMex Big Jim, NuMex Sandia, New Mexico 6-4, and a few others, which are all grown on farms in the southern portion of the state, where the soil is most fertile. The differences between the chile peppers are subtle, almost indistinguishable to the untrained eye, but the heat varies from 1,000 to 8,000 Scoville units, which gives them a decent bit of heat, without being overwhelming.



Chile Pepper & Hot Sauce Festivals

HUNGARIAN HOT WAX Banana Pepper

The Hungarian hot wax banana pepper has a long, interesting history, originating in the southern most areas of North America. One could be easily fooled by the origin of this chile with its large profile in Hungary. The plant for the Hungarian wax chile pepper is believed to have traveled from North America to Hungary and Serbia during the early 16th century via explorers, traders, and the invasion of the Turks. Within 200 years, it was known as the Hungarian chile pepper abroad as Hungarians were some of the first to love them, but also developed their own consist-

tent version, which is milder and used in their paprika.

The fruit begins green, then yellow, but at maturity turns red with a sweet thick flesh. Most are harvested while yellow, being just slightly fiery. Considered medium in heat range, but packing a fiery punch, it has a varied Scoville scale between 1,000 to 15,000 units.

While yellow, this chile is popular in mole sauces and traditional Latin dishes. When red, dried, and ground, it's famously and widely used as paprika. They can be pickled, roasted, grilled, or used for stuffed paprika (a dish made by stuffing paprika peppers with a filling of meat, rice, and vegetables), or filled with meatballs and served with tomato sauce. So loved is this chile that there is an annual paprika festival held each October in Hungary to celebrate the spice with live entertainment, cooking competitions, and epicurean foods.



Whether you're a fan of mild or fiery flavors, chile pepper festivals offer a unique opportunity to explore the diverse world of spicy cuisine and celebrate many vibrant cultures. Curiously, this way-hot fruit has developed such a frenzied following that festivals and competitions abound in the U.S., Canada, Britain, and Australia and much else of the world. Even in China, chile peppers have a cultural significance, with Mao Zedong (founder of the communist People's Republic of China) highlighting them as the food of revolutionaries. The fact that these fruits have been cultivated to have many distinct flavor profiles along with varying heat levels makes them ripe for competition and their lingering endorphin effect.

The following is a website listing Hot Pepper, Chile Pepper, Chili, and Hot Sauce Festivals planned in 2023. It provides information about the dates, locations, and activities of various chile pepper festivals, such as cook-offs, pepper eating contests, and live music performances. The website also includes links to other resources related to



chile peppers, such as recipes and gardening tips. Alas, no Fish Pepper festival in Maryland...yet!



LONG[®] FENCE

GET THE BACKYARD OF YOUR

Dreams

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

SUMMER
SAVINGS!

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

Expires: 9/30/23

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

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

1-888-460-5664 | LONGFENCE.COM

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

Home & Design

48 WHILE THE SUN SETS OVER THE SEVERN | 57 MAKE THOSE BEAUTIES LAST
60 AT HOME ON HARRIS CREEK | 63 THAT SUBTLE, SOUTHERN CHARM





While the Sun Sets Over the Severn

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

TURNING PROPERTY POTENTIAL INTO PRACTICAL BEAUTY



It's

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

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

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



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



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

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



Project & Promise

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

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

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

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



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

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

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

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

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





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

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

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

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

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

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

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

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





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

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





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

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

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

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

But For the Trees

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

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





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

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

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

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

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

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

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

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



Your Healthy Home, Energy Efficiency, and Crawl Space Specialists



✓ Crawl Space Encapsulation

- ✓ Indoor Air Quality Services
- ✓ Blown In & Spray Foam Insulation
- ✓ Basement Waterproofing
- ✓ Structural Repair
- ✓ Energy Audits
- ✓ French Drain Systems

Call today for your free evaluation: 410-822-1390

Rebates up to \$7,500!



410-822-1390
8625 Brooks Drive, Easton, MD 21601
TotalHomePerformance.com

bright^{FM}



95.1



music that
lifts you up

103.1



Make Those Beauties Last

PRESERVING YOUR GARDEN'S BLOOMS

By Janice F. Booth

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

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

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

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

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

1. MICROWAVE OR OVEN DRYING:

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

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



2. AIR DRYING:

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

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



3. DRYING IN SAND OR RICE:

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

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



4. PRESSED DRYING:

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

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

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



At Home on Harris Creek

By Lisa J. Gotto

Optimal privacy combined with a picturesque landscape among Talbot County tall trees and waterfront views of Harris Creek, make this the future site of many wonderful homecomings.

More than 2,000 square feet of main level living space and a contemporary, open floor plan make this home light, bright, and convenient, as all of the home's three bedrooms are located on the main level.

This residence makes for a striking first impression with its modern architectural angles and exterior treatments. The front entry first pulls the eye ahead and across the dining room, to the large, glass sliding doors that offer tranquil views of Harris Creek, and then up to the soaring ceiling with skylights and the great room's post and beam architectural detailing.

Rich, wood ceiling treatments and gleaming hardwood floors make this tall space warm and welcoming. To the right of the entry, the home's kitchen is big and bright with tons of natural light coming in through a large double window above, which is large, and an accent window shaped on a right angle, making a modern, stylish statement. This room offers in-counter cooktop, a ton of countertop prep space, open sightlines to the sunken living room, and access to the main level laundry room and the home's spacious family room. Tile floors and large windows with water views make this a prime, family gathering spot.

This living room features a half wall of windows with views out to the creek, striking architectural lines, a floor-to-ceiling brick-front fireplace, and easy access to the dining room with its sliding door to the three-season room and back deck.





Primary Structure Built: 1985
Sold For: \$1,150,000
Original List Price: \$1,150,000
Bedrooms: 3
Baths: 2
Living Space: 2,144 Sq. Ft.
Lot Size: 2.18 acres



The home's primary bedroom is spacious and offers a huge, double closet, a gorgeous, knotty wood ceiling treatment, a convenient *en suite* bath, and large windows offering peaceful water views. Two additional bedrooms on this floor share a full bath.

Outside, the property offers a huge deck just perfect for crab feasting and a private dock for adventures in fishing and crab catching. So, whether the new homeowners wish to entertain at home on the creek or take the five-minute drive to St. Michaels for dinner and shopping, fun certainly resides in Talbot County.

Listing Agent: Cornelia C. Heckenbach; 109 S. Talbot Street, St. Michaels; m. 410-310-1229; o. 410-745-0283; info@corneliaheckenbach.com; st-michaelsmdwaterfront.com **Buyers' Agent:** Tiffany Cloud; Meredith Fine Properties; 127 Washington Street, Easton; m. 570-751-8637; o. 410-822-6272; tiffanyccloud9home@gmail.com; meredithfineproperties.com



Local Expertise.
Global Connections.

Laura Carney, Senior Vice President

m 410.310.3307

o 410.673.3344

lcarney@ttrsir.com

lauracarney.com

Easton Brokerage

17 Goldsborough Street, Easton MD 21601



Sotheby's International Realty (R) is a licensed trademark to Sotheby's International Realty Affiliates, LLC. Each Office is independently owned and operated. TTR Sotheby's International Realty fully supports the principles of the Fair Housing Act and the Equal Opportunity Act.



ROYAL OAK (ACTIVE) | \$7,200,000
24578 Deep Neck Road
91+ acre waterfront estate with breathtaking
sunsets & panoramic vistas



OXFORD (ACTIVE) | \$5,250,000
4190 Evergreen Road
121+ acre waterfront farm with incredible views
and coastal wildlife habitat



DENTON (UNDER CONTRACT) | \$998,000
23315 Cody Court
Picture-perfect 13+ acre property offering every
amenity and complete privacy



That Subtle, Southern Charm

By Lisa J. Gotto

Located on five parcels of land and encompassing 670 acres, this rural estate with its various outbuildings is an amazing tribute to 19th century architectural sensibilities on the Eastern Shore.

Brick-paved walkways lead to a gorgeous set of rich, wood doors. A gracious, center hall entry with large slate floors and a staircase with period balustrade detail greets guests to this historical residence that dates back to 1880. Elements of crown molding and chair rail treatments have been well preserved, as are the home's door hardware, which remain in the style of the period.



Primary Structure Built: 1880
Sold For: \$8,500,000
Original List Price: \$9,950,000
Bedrooms: 7
Baths: 5 Full, 2 Half
Living Space: 9,833 Sq. Ft.
Lot Size: 670 acres

To the right of the entry, guests will pass a lovely library with built-ins, as they make their way to the spacious living room with central fireplace and enough room to have two independent seating areas. This room leads into a separate wing with a convenient main level bedroom. The first of the property's seven bedrooms, this room is spacious and boasts honey-colored hardwood floors, a beautiful period mantle with wood-burning fireplace, and patio access via a set of French doors. A separate bath with vintage clawfoot tub, a large, glass shower, and dual vanities is located nearby.

Walk past the formal dining room with fireplace to the left of the entry and into the home's custom, gourmet kitchen. This room offers a large, center island, tons of white wood cabinetry, gorgeous wooden beams overhead, and all professional-grade appliances. This room also boasts a separate eat-in area, patio access, built-in bench window seats, and a rustic, brick-front hearth.



Listing Agent: Schuyler Benson; Benson & Mangold Real Estate; 27999 Oxford Road, Oxford, m. 410-310-3251; o. 410-822-1415; sbenson@bensonandmangold.com; bensonandmangold.com **Buyers' Agent:** Jay Phillips; Holiday Real Estate; 9719 Golf Course Road, Ocean City; m. 410-726-8631; jay@phillipscoastalgroup.com; phillipscoastalgroup.com



Straight down the hall from the entry is a spacious four-season family room with fabulous sightlines to the Reeds Creek waterfront, back patio, and the immaculate grounds.

There are two smaller bedrooms at the top of the stairs to the left which share a full bath, and two more to the right that share a bath. This level also boasts the home's original knotty wood floors throughout.

Outside, there's a world unto itself as the grounds have been maintained to provide a robust wildlife habitat for waterfowl that includes eight waterfowl impoundments. There is also an in-ground pool, a tennis court, guest accommodations, a caretaker's house, housekeeper's house, numerous storage and outbuildings, a private pier, and a living shoreline providing an everyday reminder of a life well-lived on the Eastern Shore.


Higgins & Spencer

*Thank you for voting us
 Best Furniture Store and Best Window Treatments*

Serving the Eastern Shore since 1942, Higgins and Spencer offers a comprehensive range of home products and services that are sure to fit your personal style and budget. From furniture & home accents; to flooring, window treatments, and home appliances – we ensure our vast selection of quality home products derive from the industry's top designers, creators and brands.

In addition to our retail products, we also provide coordinating services to enhance your retail experience, to include: Complementary Interior Design; Appliance Sales & Installation; Flooring Sales & Installation; Custom Upholstery; Textiles and Hardware; and Hunter Douglas Window Treatments.

The Higgins and Spencer family of talented and experienced specialists, work together to provide a customer-oriented, full-service team. With the latest in interior design, quality products, specialized home services, and an unmatched buying experience – Higgins & Spencer has so much to offer you. Visit us at our showroom located on Talbot Street in St. Michaels, or shop with us online.

902. S. Talbot Street | St. Michaels, MD 21663
www.higginsandspencer.com | 410-745-5192



PERFECTION

THE BEST MATERIALS WITH EXCEPTIONAL CUSTOMER SERVICE ALL AT A FAIR PRICE



NEW CHESTER LOCATION NOW OPEN

★ CHESTER ★

101 Chester Station Lane
Chester, MD 21619

OR

EASTON

28659-B Mary's Court
Easton, MD 21601



410-827-8811 • www.friellumber.com • www.frielkitchens.com

NANCY HAMMOND EDITIONS



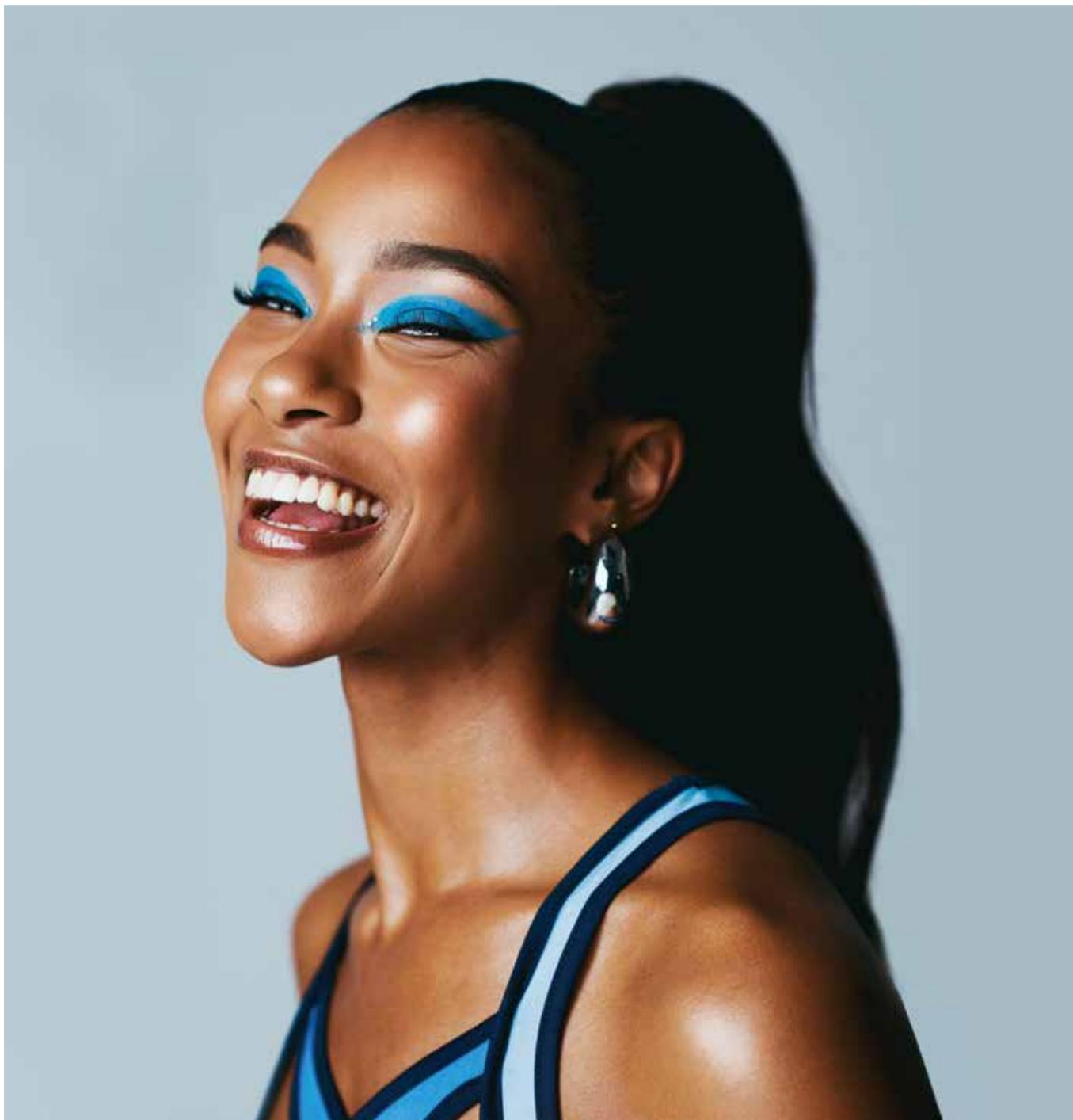
SUNDAY SAIL BY NANCY HAMMOND

SIGNED AND NUMBERED LIMITED EDITION GICLEE, 32" X 48"
SIGNED ARTIST PROOF, 40" X 60"

ANNAPOLIS, MD • 410-295-6612 • WWW.NANCYHAMMONDEDITIONS.COM

Health & Beauty

68 FRESH TAKE | 70 FITNESS TIPS | 71 DIGITAL DISTRESS | 73 ULTHERAPY





Roasted Red Pepper Soup

INGREDIENTS

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

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

HEALTH & BEAUTY NUTRITION

Fresh Take

BELL PEPPERS

By Dylan Roche

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

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

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

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



Stuffed Bell Peppers

INGREDIENTS

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

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

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

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

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

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

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

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





Fitness Tips

BARRE FUN!

By Dylan Roche

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

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

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

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

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

ested in improving their technique and avoiding injury themselves.

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

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

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

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

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



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

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

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

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

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

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

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

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

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



Ultherapy

A NON-INVASIVE OPTION IN COSMETICS

By Dylan Roche

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

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

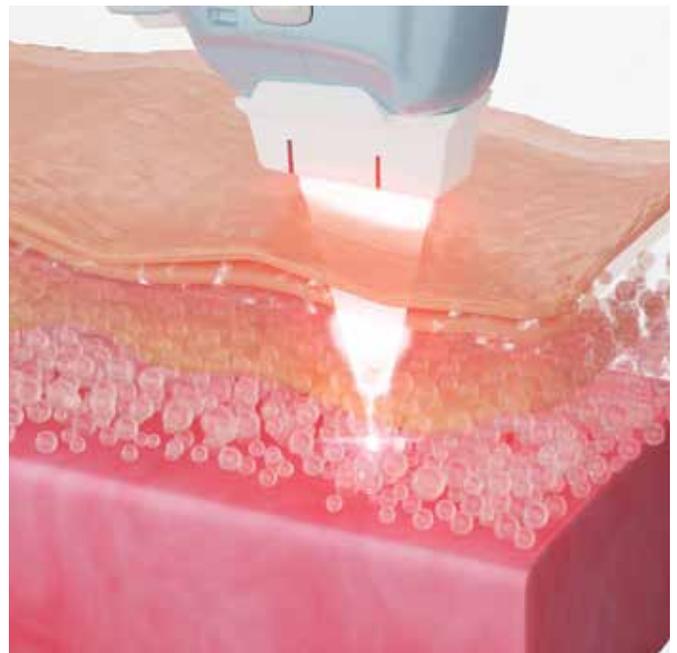
A prime candidate for Ultherapy typically has skin that has begun to lose elasticity from aging, but their skin still has some degree of firmness. Ultherapy then delivers focused ultrasound energy to the deep layers of the skin. This stimulates the production of collagen, a protein naturally produced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

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

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

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

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



MAKE SUMMER
MORE
DELICIOUS



218 N. Washington St. Easton, MD
piazzaitalianmarket.com

What neuroscience says about why print magazine ads work

Paper readers remember more.

more focused attention, less distraction

higher comprehension and recall

stimulates emotions and desires

preferred by majority (even millennials)

drives sensory involvement which contributes to reader impact

slower reading speeds

Source: "What Can Neuroscience Tell Us About Why Print Magazine Advertising Works?" A White Paper from MPA-The Association of Magazine Media, Scott McDonald, Ph.D. Nomos Research, October 2015

WHAT'S UP? MEDIA



**THE GALLEY
SAINT MICHAELS**



Voted Best Breakfast
AND Best Bloody Mary

Bottomless Mimosas
EVERY SUNDAY 8AM-2PM

FAMILY

Owned & Operated
est. 2017

305 S. Talbot St | Saint Michaels, MD
410-200-8572



Dining

76 SAVOR THE CHESAPEAKE | 78 HOG WILD!



Barbecue is the specialty at **Hot Off the Coals** in Easton

WHAT'S UP? READERS
RESTAURANT
REVIEW

Calling All Food Critics!

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



Savor the Chesapeake

Restaurant news and culinary trends throughout the Chesapeake Bay region

By Megan Kotelchuck

We like to celebrate the new *and* established in Savor the Chesapeake. We have new coffee shops in town, dessert spots, and pizza joints, plus new ownership of a veteran favorite and cool news for one passionate chef. End the summer trying some new places and continuing to support the classics. And enjoy a summer season-ending cocktail!

On the Dining Scene...

↑ Easton chef **Jordan Lloyd** recently won an episode of Food Network's Supermarket Stakeout. Chef Lloyd began his career at 12 years old at Café 25 in downtown Easton, fell in love with the restaurant world, and was running a kitchen by 15. Chef Lloyd then went to culinary school in Pittsburgh and has now participated in more than 40 restaurant openings in Easton and elsewhere. Chef Lloyd's current project is opening the doors of Avalon's kitchen, Avalon Corner. Chef Lloyd appeared on season 5, episode 2 of Supermarket Stakeout and crushed a steakhouse themed episode.

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

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

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

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

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

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

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



Drink Up...

Summer is ending, and we'd like a strong drink to finish it up. Let's try something a little different this August!



Drunk In the August Sun

INGREDIENTS

1 ounce White Overproof Rum
 1 ounce Fino Sherry
 1 ounce Falernum Liqueur
 1 ounce Pineapple Juice
 1/2 ounce Cream of Coconut

INSTRUCTIONS

Combine all ingredients in a mixing tin and shake with ice. Strain into a glass of your choice over crushed ice.

Photo and recipe courtesy of punchdrink.com

Indian Summer Bourbon Cocktail

INGREDIENTS

2 ounces good Bourbon
 1/4 ounce Limoncello
 1/2 ounce Fresh Lemon Juice
 1 tablespoon Apricot Jam
 8-12 Fresh Sage Leaves

INSTRUCTIONS

Place all ingredients in a cocktail shaker and fill the shaker with ice. Cover and shake vigorously 12-15 times. Fill a small tumbler with ice and double-strain into the cocktail into the glass. Garnish with a fresh sage leaf.

Photo and recipe courtesy of aspicyperspective.com



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

Hog Wild!

One of the best meals to enjoy in the summer is a great barbeque. In this month's dining guide, we are highlighting restaurants in the area that offer great BBQ including brisket, burger options, ribs, pulled pork, or something else that makes them worth the visit when all you want is BBQ! Plus, we always feature our family of advertising restaurants in "Our Favorites" section.

- Average entrée price
 \$ 0-14
 \$\$ 15-30
 \$\$\$ 31 and over
- 📞 Reservations
 - 🍷 Full bar
 - 👨‍👩‍👧 Family Friendly
 - 🌊 Water View
 - ☀️ Outdoor Seating
 - 🎵 Live Music

Queen Anne's County

- Bark Barbecue Café**
 371 Log Canoe Circle, Stevensville; 443-618-3676; bark-barbecue.com \$, 🍷
- Big Bats Café**
 216 St Claire Place, Stevensville; 410-604-1120; bigbats.com \$\$, 🍷 🍷
- Doc's Riverside Grille**
 511 Chesterfield Ave, Centreville; 410-758-1707; docsriversidegrille.com \$\$, 🍷 🍷 🎵

- The Jetty Dock Bar and Restaurant**
 201 Wells Cove Road, Grasonville; 410-827-4959; jetty-dockbar.com \$\$, 🍷 🌊 🎵
- Mamma Mia Italian Bistro and Sports Bar**
 219 E Water Street, Centreville; 410-758-2222; mamma-miacentreville.com \$\$, 🍷 🍷

- Phat Daddy's BBQ**
 205 Spring Avenue, Chestertown; 443-282-0028; phatdaddybbq.com \$,
- Pour House Pub**
 205 Tackle Circle, Chester; 443-249-3242; pourhouseki.com \$, 🍷 🍷

- Rams Head Shore House**
 800 Main Street, Stevensville; 410-643-2466; rams-headshorehouse.com \$\$, 🍷 🍷 🎵

Talbot County

- Blu Miles Seafood and Grill**
 305 Mulberry Street, St Michaels; 410-745-8079; theblumilesrestaurant.com \$\$, 🍷 🍷 🌊 ☀️

- Carpenter Street Saloon**
 113 S. Talbot Street, St Michaels; 410-745-511; carpenter-streetsaloon.com \$, 🍷 🍷

- Corah's Corner**
 105 N. Talbot Street, St Michaels; 410-745-8008; corahs.com \$\$, 🍷 🍷 ☀️

- Hammy's Hideout**
 209 S. Talbot Street, St. Michaels; 410-745-4044; hammy-burgers.com \$, 🍷

- Hot Off the Coals BBQ**
 8356 Ocean Gateway, Easton; 410-820-8500; hotoffthecoals.com \$, 🍷

- Theo's Steak, Sides, and Spirits**
 407 South Talbot Street, St. Michaels; 410-745-2106; theosteakhouse.com \$\$, 🍷 🍷 ☀️

- Two if by Sea**
 5776 Tilghman Island Road, Tilghman; 410-886-2447; twoifbysearestaurant.net \$, 🍷 🍷

Kent County

- Beverly's Family Restaurant**
 11 Washington Square, Chestertown; 410-778-1995; Facebook \$, 🍷

- Blue Bird Tavern**
 512 Washington Avenue, Chestertown; 410-778-2885; Facebook \$, 🍷 🍷

- The Shanty Bar**
 21085 Tolchester Beach Road, Chestertown; 410-778-1400; tolchester-marina.com \$, 🍷 🍷 🌊 🎵

- Uncle Charlie's Bistro**
 834 High Street, Chestertown; 410-778-3663; unclecharliesbistro.com \$\$, 🍷 🍷

Dorchester County

- Lil' Bitta Bull**
 520 Race Street, Cambridge; 443-205-2219; Facebook \$\$, 🍷 🍷

- The Neck District Grill**
 1042 Hudson Road, Cambridge; 410;228-3052; Facebook \$, 🍷

- Ocean Odyssey and Crab House**
 316 Sunburst Highway, Cambridge; 410-228-8633; toddseafood.com \$\$, 🍷 🍷 ☀️

- Portside Seafood Restaurant**
 201 Trenton Street, Cambridge; 410-228-9007; portside-maryland.com \$\$, 🍷 🍷 ☀️

- RAR Brewing**
 508 Poplar Street, Cambridge; 443-225-5664; rarbrewing.com \$\$, 🍷 🍷

- Snappers Waterfront Cafe**
 112 Commerce Street, Cambridge; 410-228-0112; snapperswaterfrontcafe.com \$\$, 🍷 🍷 🍷 🌊 ☀️

Caroline County

- Denton Diner**
 42 Denton Plaza, Denton; 443-448-7258; dentondiner.com \$\$, 🍷

- Market Street Public House**
 200 Market Street, Denton; 410-479-4720; marketstreet.pub \$\$, 🍷 🍷 ☀️

OUR FAVORITES

- Bella Italia**
 609 Taylor Ave, Annapolis; 410-216-6072; bellaitaliamd.com \$, 🍷

- Boatyard Bar & Grill**
 400 Fourth Street, Eastport; 410-216-6206; Boatyardbarandgrill.com \$\$, 🍷 🍷 🌊

- Carpaccio Tuscan Kitchen & Wine Bar**
 1 Park Place Suite 10, Annapolis; 410-268-6569; carpacci-otuscankitchen.com \$\$, 🍷 🍷 ☀️

- Carrol's Creek Café**
 410 Severn Avenue, Eastport; 410-263-8102; carrolscreek.com \$\$\$, 🍷 🍷 🍷 🌊 ☀️

- Harvest Thyme Tavern**
 1251 West Central Ave, Davidsonville; 443-203-6846; harvestthymetavern.com \$\$, 🍷

- Hunan L'Rose**
 1131 Annapolis Road, Odenton; 410-672-2928 \$, 🍷

- Hunter's Tavern**
 101 East Dover Street, Easton; Tidewaterinn.com; 410-822-4034 \$\$, 🍷 🍷

- Knoxie's Table**
 180 Pier One Road, Stevensville; 443-249-5777; baybeach-club.com \$\$, 🍷 🍷 ☀️

- Galliano Italian Restaurant**
 2630 Chapel Lake Drive; 410-721-5522; Gallianoitalianrestaurant.com \$\$, 🍷 🍷

- Libbey's Coastal Kitchen and Bar**
 357 Pier One Road, Stevensville; 410-604-0999; libbey-scoastalkitchen.com \$\$, 🍷 🍷 🍷 🌊 ☀️

- Lewnes' Steakhouse**
 401 Fourth Street, Eastport; 410-263-1617; lewnessteakhouse.com \$\$\$, 🍷 🌊

- Lime & Salt**
 8395 Piney Orchard Parkway, Odenton; 410-874-6277; Facebook \$\$, 🍷 🍷

- Mamma Roma**
 8743 Piney Orchard Parkway, Odenton; 410-695-0247 \$, 🍷

- Mi Lindo Cancun Grill**
 2134 Forest Drive, Annapolis; 410-571-0500; lindocancun-grill.com \$\$, 🍷 🍷

- Miss Shirley's Café**
 1 Park Place, Annapolis; 410-268-5171; Missshirleys.com \$\$, 🍷 🍷 ☀️

- Rodizio Grill**
 1079 Annapolis Mall Road, Annapolis; 410-849-4444; rodiziogrill.com \$\$\$, 🍷 🍷

- The Galley**
 305 South Talbot Street, St Michaels; 410-200-8572; thegalleysaintmichaels.com \$\$, Cream of Crab Soup, Crab Dip, Crab Cakes, Crab Melt 🍷 🍷 ☀️

Shop Local. Buy Local.

RESERVE YOUR SPACE TODAY
 Contact Ashley Lyons at 410-266-6287 x1115
 or alyons@whatsupmag.com

Your bridge to quality payroll processing.



ADVANCED
 PAYROLL SOLUTIONS, INC.

Local and Affordable Payroll Processing
 Serving Maryland and Beyond for Over 30 Years

Call us today (410) 643-3446
 1704 Main Street | Chester MD 21619
www.advancedpayrollsolutions.com

f i



Shore Soils
 reduce · reuse · recycle

Transforming food waste into fertile soil

We take a new approach to traditional composting!
 We provide services to residential, communities, offices, schools, restaurants, grocery stores and events!

For more information visit our website at shoresoils.com or scan the QR code here



THANK YOU for voting us Best of the Eastern Shore for the 5th year in a row!



GODWIN'S PAINTING SERVICES

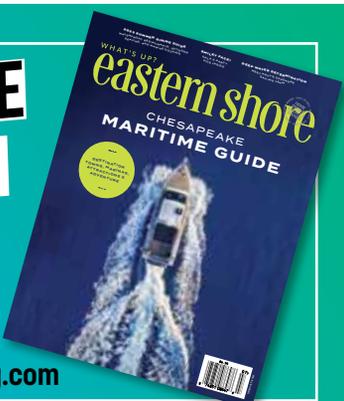
BEST OF EASTERN SHORE 2023

SERVICES OFFERED:
 Interior/Exterior, Residential & Commercial Painting, Staining & Sealing, Decks, Carpentry & Drywall

443-867-0461
 Be sure to visit us online at www.godwinspaintingservices.com

ADVERTISE WITH US TODAY!

CONTACT:
alyons@whatsupmag.com




Facials • Massages • Manicure/Pedicure • Full Service Salon

Swan Cove
 SPA & SALON

Our goal is to help you relax, rejuvenate, and find a sense of health and well-being. All of our services, from the latest cuts and styles to body wraps, are intended to relieve stress and help you feel renewed.

410-604-1500 | www.swanovespa.com
 100 Piney Narrows Rd., Suite I, Chester, MD

BEST OF EASTERN SHORE 2023



Where's Wilma?

FIND WILMA AND WIN!

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

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

Congratulations to **Gemma P.** of Stevensville, 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



Please Print Legibly

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

Name _____

Phone _____

Address _____

E-mail address _____

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

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

Entries must be received by August 31, 2023. Winner will receive a gift certificate to a local establishment and their name will appear in an upcoming issue of What's Up? Eastern Shore.

Advanced Payroll Solutions.....79

Brighter Media Group.....15, 56

Carrion Electric.....34

Chaney Homes-Tricia Wilson.....LREHP

Dee Dee McCracken, Coldwell Banker.....LREHP

Djawdan Center for Implant and Restorative Dentistry.....1

Drs. Walzer, Sullivan & Hlousek, P.A.....3

Dwelling and Design.....33

For All Seasons, Inc.....39

Friel Kitchen and Bath Design and Friel Lumber Company.....66

Gary Smith Builders.....34

Godwin's Painting Services.....79

Higgins and Spencer Inc.....65

Jason's Computer Services.....39

Joanna Dalton-Coldwell Banker.....LREHP

Kent Island Pediatric Dentistry.....17

Londonderry On The Tred Avon.....LREHP

Long and Foster Real Estate-Cornelia Heckenbach.....LREHP

Long Fence.....46

Lundberg Builders and 314 Design Studio.....BC

Nancy Hammond Editions.....66

O'Donnell Vein and Laser.....IFC

Piazza Italian Market.....74

ROSM Regenerative Orthopedic Sports Medicine.....17

Selling Maryland Sunsets LLC Biana Arentz.....9

Shore Soils.....79

Swan Cove Spa and Salon.....79

Talisman Therapeutic Riding.....IBC

The Galley Restaurant and Bar.....74

Total Home Performance.....56

TTR Sotheby's-Laura Carney.....62

TTR Sotheby's Annapolis-Brad Kappel.....5, LREHP

August 28, 2023

Boats Leave from The Crab Deck on Kent Narrows

TALISMAN THERAPEUTIC RIDING ROCKFISH RODEO FISHING TOURNAMENT



Join the fun! The Rockfish Rodeo is a fishing tournament to benefit Talisman Therapeutic Riding and the community we serve. **\$1,000 Top Prize** - The winning rockfish is based on longest length, as reported by the captain and confirmed by tournament officials.

Angler Entry Fee - \$225 (includes crab feast), Single Crab Feast Ticket - \$110



Scan to register



TALISMAN
Therapeutic Riding

Sponsorship Opportunities Still Available
Sign Up Now!

443-239-9400 • www.TalismanTherapeuticRiding.org • Scan QR code above to register or visit
<https://talisman.schoolauction.net/rockfishrodeo2023/?>

ORGANIZATION ELEVATED



H INOVAE

Design by Laura Hodges
Studio, Plato cabinetry supplied
by 314 Design Studio.