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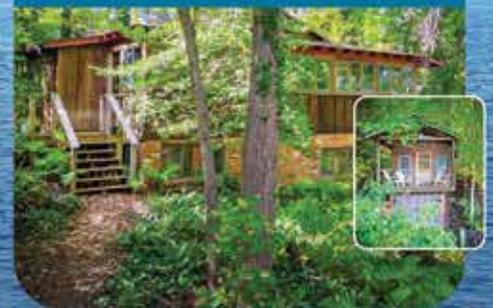
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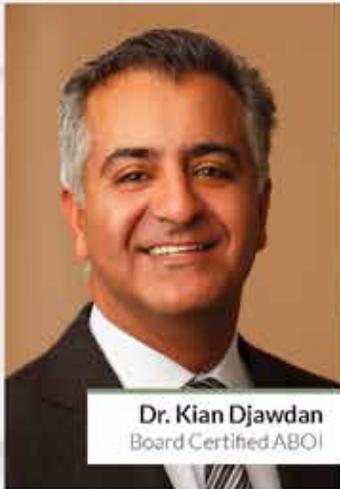
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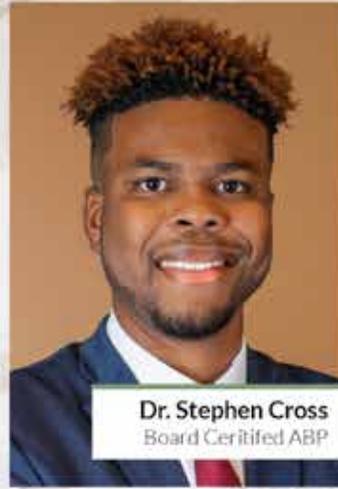
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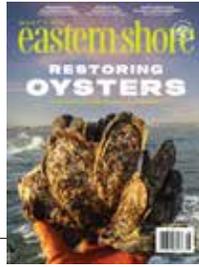
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AUGUST 2024

◀ **On the Cover:** Restoring Maryland's oyster population is serious business that's tracking very well. Design by August Schwartz. Photograph 2011 C Judy. Contact *What's Up? Eastern Shore* online at whatsupmag.com. ♻️ Please recycle this magazine.

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WHAT'S UP?
eastern shore

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Time to vote for your favorite pet photos! Voting period will take place from 8/1 - 8/30.

Winners and chosen favorites (by you and our staff) will be showcased in the November 2024 issues of *What's Up? Annapolis*, *What's Up? Eastern Shore*, and *What's Up? Central Maryland*. And maybe even on the cover!

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HIGHLIGHTING
ENTERTAINMENT,
COMMUNITY,
AND EVENTS

**Easton
Outdoor
Movie Night**

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PIRATES AND WENCHES WEEKEND

Come by land or sea to the Rock Hall Pirates and Wenches Weekend. Enjoy the town with a party everyone will enjoy. On August 9th through 11th, pirate performers, live entertainment, a pirate scavenger hunt, mermaids, and more will gather on Main Street and throughout town for a weekend you won't forget. Bring the whole family out for some pirate entertainment. Find more information at rockhallpirates.com.

QUEEN ANNE'S COUNTY FAIR

The Queen Anne's County Fair is back at the Queen Anne's County 4-H Park in Centreville on August 12th through 17th. The week will have livestock shows and sales, a pretty animal contest, cream of the crop, a cornhole tournament, rodeo night, and so much more on different days of the fair. Even enjoy an Eastern Shore Jousting Tournament on Friday night. There are more than enough events and activities to enjoy for everyone in the family, no matter your age! Find a full schedule of things going on at qacfair.com.



Photo by Charles Milsop

Watermen's Appreciation Day

On Sunday, August 11th, from 10 a.m. to 5 p.m., the Chesapeake Bay Maritime Museum in St. Michaels will host Watermen's Appreciation Day. At CBMM's annual celebration of the men and women who make their living on the Chesapeake Bay and their heritage, guests are invited to enjoy a boat docking contest, steamed crabs by the dozen, live music, family activities, and more. The fundraising event is organized by CBMM in cooperation with the Talbot Watermen Association, with proceeds benefiting both organizations. Tickets are on sale now at cbmm.org.



Photo by George Sass



Photo by Godfrey's Farm

10th Anniversary Sudlersville Peach Festival

Sudlersville Volunteer Fire Company is teaming up with Godfrey's Farm for The Sudlersville Peach Festival on August 2nd and 3rd. The peach festival will have local bands providing live music, community nonprofit groups serving great homemade food (pit beef, peach cobbler), local vendors, and plenty of activities for the family. Be sure to show up Friday night for a firework presentation. Find more information at godfreysfarm.com.

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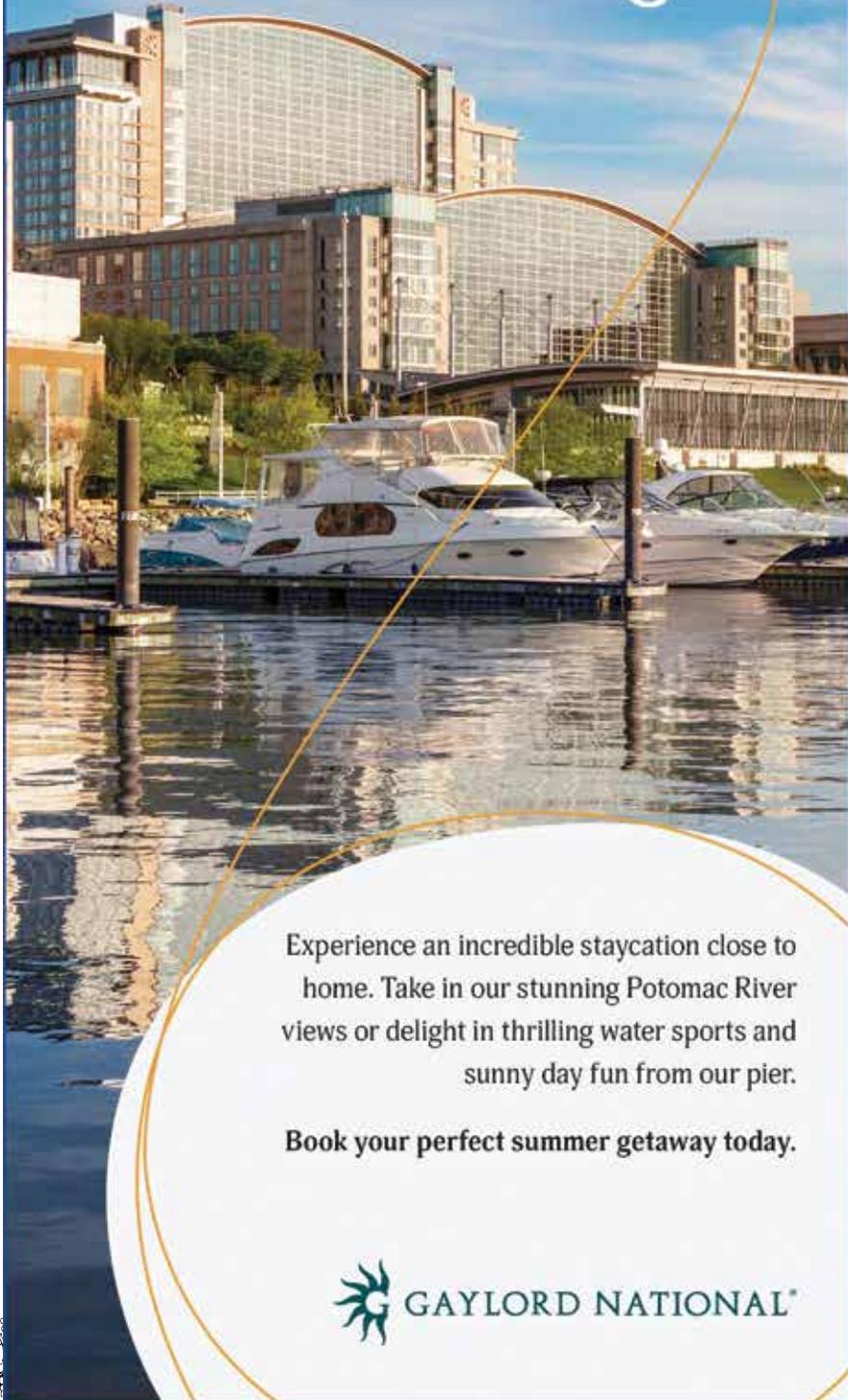
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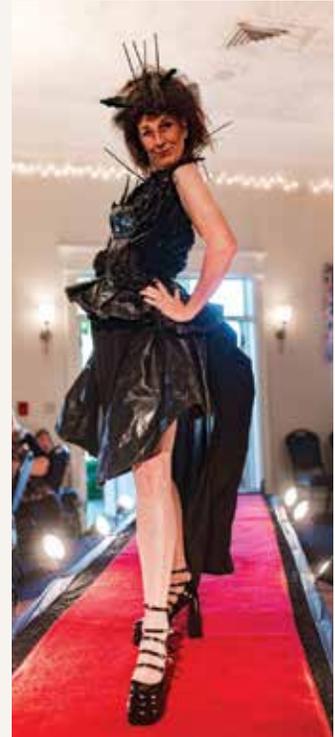


Photo by Ben Major

Re!maged Runway

Chestertown RiverArts' fabulous Re!maged Runway fashion extravaganza will be on August 3rd at the Chester River Yacht and Country Club. This year, the event will have a dinner service, music, dancing, laughter, and plenty of fashion. Get ready for a colorful evening raising funds for Chestertown RiverArts. Find more information at chestertownriverarts.com.





CHARITY BOAT AUCTION

The Chesapeake Bay Maritime Museum's annual Charity Boat Auction is set for Saturday, August 31st, on its waterfront campus in St. Michaels. During this rain-or-shine event, a wide variety of donated vessels will be auctioned off to the highest bidders, with every sale directly supporting CBMM's mission of preserving the history, environment, and culture of the Chesapeake Bay region, and making this resource available to all. This is an absolute auction with no reserves or minimums—everything must go! Learn more at cbmm.org/CharityBoatAuction.

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Calendar

A sampling of community events taking place this month across the Chesapeake Bay region; for our full, online calendar of events, visit whatsupmag.com or scan:



Thursday, August 1

Concerts in the Park at Muskrat Park in St. Michaels. [Stmichaelscc.org](http://stmichaelscc.org); At the waterfront Muskrat Park in St. Michaels; 6 p.m. This week, enjoy music from Down the Road.

Bowie Baysox v Somerset at Bowie Baysox Stadium in Bowie. [Milb.com](http://milb.com); The first home game of August starts at 6:35 p.m. against Somerset.

Tides & Tunes Summer Concert Series at Annapolis Maritime Museum in Annapolis; amaritime.org; This week, enjoy the Grilled Lincolns.

Friday, August 2

Maryland Whipsnakes Homecoming at Homewood Field at Johns Hopkins University in Baltimore. [Premierlacrosseleague.com](http://premierlacrosseleague.com).

The Balloon Glow and Laser Show at Anne Arundel County Fairgrounds in Crownsville, through August 4th. [Freshtix.com](http://freshtix.com); Get the whole family out for a great family fun time! See incredible Hot Air Balloons, check that bucket list and get a ride on an actual Hot Air Balloon!

Annapolis Town Center Summer Concerts at Annapolis Town Center in Annapolis. [Annapolistowncenter.com](http://annapolistowncenter.com); 6–8 p.m. This week, enjoy music from Moran Tripp Band.

Easton Outdoor Movie Nights at Easton Airport in Easton. [Discovereaston.com](http://discovereaston.com); The Easton Economic Development Corporation is thrilled to announce the return of Outdoor Movie Nights. Bring a picnic blanket or chair and enjoy free screenings of exciting films. Movies begin around 8:30 p.m. (when it is fully dark outside). This month, enjoy *Planes*.

Saturday, August 3

Smithsonian Teen Summer Program at Smithsonian Environmental Research Center in Edgewater, 10 a.m.; email serccoutreach@si.edu; Forest Ecology- You'll get to study forests and trees with the same types of equipment that our scientists use, from calipers and tree bands to DBH tapes and dichotomous keys.

Friends of Quiet Waters Park Concert Series at Quiet Waters Park in Annapolis. [Fqwp.org](http://fqwp.org); Tonight, enjoy music from Avenue 66.

Sunday, August 4

First Sunday Arts Festival at West Street in Annapolis. [Innerweststreetannapolis.com](http://innerweststreetannapolis.com); Inner West Street Association is the proud sponsor of Maryland's premier art festival.

The Glen Burnie Pearls of Service Present "Pier Perfection" at Kurtz's Beach in Pasadena. A party with a purpose on the water! Enjoy vendors, complimentary buffet, steel band, life size games, 360 photo booth, and more.

Wednesday, August 7

Waugh Wednesdays Summer Concert Series at Waugh Chapel Town Center in Gambrells. [Visitwaughchapel.com](http://visitwaughchapel.com); Live music from your favorite local bands.

Thursday, August 8

Concerts in the Park at Muskrat Park in St. Michaels. [Stmichaelscc.org](http://stmichaelscc.org); This week, enjoy music from Rosewood.

Tides & Tunes Summer Concert Series at Annapolis Maritime Museum in Annapolis; amaritime.org; This week, enjoy music from One Night Only Band.

Friday, August 9

Kent Island Honkey Tonk at Cult Classic Brewing Company in Stevensville. [Cultclassicbrewing.com](http://cultclassicbrewing.com); Come get your two-stepping on at Cult Classic Brewing Company with live music, great vibes, and tons of dancing. Rusty Sal will be bringing tons of vintage country music for dancing.

Saturday, August 10

Living History on Pinkney Street: Civil War First Maryland Volunteer Infantry at Hogshead in Annapolis. Meet the Civil War First Maryland Volunteer Infantry Regiment and learn about their history in the region.

Friends of Quiet Waters Park Concert Series at Quiet Waters Park in Annapolis. [Fqwp.org](http://fqwp.org); Tonight, enjoy music from Moxie Blues.

22nd Annual Peach Festival at Preston Fire Hall in Preston, 9 a.m. to 2 p.m.; Enjoy peaches, food, bake table, crafters, and vendors at the annual festival!

Tuesday, August 13

Books & Beer – Cult Classic Book Club at Cult Classic Brewing Company in Stevensville. [Cultclassicbrewing.com](http://cultclassicbrewing.com).

Music and Movement on the Green with Busch Library at Annapolis Town Center in Annapolis. [Annapolistowncenter.com](http://annapolistowncenter.com); Bring a chair or blanket to join Busch Library for some musical fun with the whole family! Sing, chant, play instruments and dance while exploring sounds, rhythms and patterns that make up our language.

Wednesday, August 14

Homeschool Program: Animals of the Chesapeake at Historic London Town and Gardens, Edgewater. [Historiclondontown.org](http://historiclondontown.org); Discover the animals that swim, fly, and crawl through our region with games and hands-on activities.

Thursday, August 15

Cars on High at 300 Block of High Street in Chestertown. [Townofchestertown.com](http://townofchestertown.com); Come show off your favorite car or marvel at other people's pride and joy. This event does not require registration and is free and open to the public.

250th Anniversary Special Tour Series: Furniture Tour at Hammond Harwood House in Annapolis; hammondharwoodhouse.org; This tour will look into the furniture collection at the Hammond-Harwood House, highlighting some of John Shaw's finest pieces of the late 18th century.

Concerts in the Park at Muskrat Park in St. Michaels. [Stmichaelscc.org](http://stmichaelscc.org); Beginning at 6 p.m. on each Thursday. This week, enjoy music from Chris Noyes.

Tides & Tunes Summer Concert Series at Annapolis Maritime Museum in Annapolis; amaritime.org; This week, enjoy music from Jah Works.

Friday, August 16

Caroline Summerfest in Downtown Denton; carolinesummerfest.com; Through August 17th; Caroline Summerfest is a 2-day, family-friendly festival.

Annapolis Town Center Summer Concerts at Annapolis Town Center in Annapolis. [Annapolistowncenter.com](http://annapolistowncenter.com); 6–8 p.m. This week, enjoy music from J Paris Band.

Saturday, August 17

Friends of Quiet Waters Park Concert Series at Quiet Waters Park in Annapolis. [Fqwp.org](http://fqwp.org); Tonight, enjoy music from Raquel & The Wildflowers.

Anne Arundel County Master Gardeners Recycling Demonstrations at Quiet Waters Park, Annapolis; 10 a.m.; The Anne Arundel County Master Gardeners will teach you how to make your own compost using yard waste and kitchen scraps.

Sunday, August 18

St. Anne's Cemetery Tour at St. Anne's Cemetery, Annapolis. [Hammondharwoodhouse.org](http://hammondharwoodhouse.org); 60-minute tour through the winding hills of the historic St. Anne's burying ground.

Wednesday, August 21

Concerts in the Park at Muskrat Park in St. Michaels. [Stmichaelscc.org](http://stmichaelscc.org); 6 p.m. This week, enjoy music from Blues DeVille.

Thursday, August 22

Tides & Tunes Summer Concert Series at Annapolis Maritime Museum in Annapolis; amaritime.org; This week, enjoy live music from the John Frase Project.

Friday, August 23

Crofton's 60th Anniversary Celebration at Prince George's Stadium in Bowie, 7:05 p.m.; croftoncommunity.org; Celebrate 60 years of Crofton at a Baysox game! The Baysox will play the Erie Seawolves and the kids can run the bases postgame.

SOFO Drive-In Movie at Bay Ridge Shopping Center, Annapolis; sofoannapolis.com; Join South Forest (SOFO) for a free family-friendly drive-in movie, starting at dusk with live music an hour and a half before showtime. This month, see *USS Indianapolis Men of Courage*.

Saturday, August 24

D.C. United Home Game v Dallas at Audi Field in Washington D.C. dcunited.com; D.C.

Wednesday, August 28

Concerts in the Park at Muskrat Park in St. Michaels. [Stmichaelscc.org](http://stmichaelscc.org); 6 p.m. This week, enjoy music from Nevermind.

Thursday, August 29

Tides & Tunes Summer Concert Series at Annapolis Maritime Museum in Annapolis; amaritime.org; This week, enjoy live music from Area 301 and All You Need Band (2 bands).

Arts

COVERING LOCAL EXHIBITIONS, ARTISTS, GALLERIES, AND MUSEUMS



Unique Views of Delmarva

Heron Point Art Gallery, Chestertown. Through August 28th

Now through August 28th, seven talented artists of the Eastern Shore Photographers Collective will be on display, providing a captivating glimpse into the beauty and charm of our Eastern Shore.

Mike Morris, Libby Morris, Kenneth Jones, Tony Burton, Latoya Drummond, Samuel Everett, and Seldon Dix were honored and spoke out about their creative process at a reception on July 14. The collection of works shows the diverse landscapes, vibrant communities, and rich cultural heritage of the region. For more information, call 410-778-7300.

Imprint

August 22nd through September 25th, 2024. Maryland Hall, Annapolis. More information:



Printmaking is an art form where an image is transferred to another surface, and is unique in its ability to create multiple copies of the same piece of art. It requires strong technical skills and sometimes even chemistry to transform an undecorated surface into a new piece of art. Printmaking as a process is first recorded in China's Han Dynasty, but is suspected to have even earlier origins. This Maryland Federation of Art organized exhibition, *Imprint*, explores all the possibilities of modern printmak-

ing, and shows off the artists' technical skills and endless creativity. Pictured is *Two x Two*, a block print by Nancy Keene Fishel. This exhibition was juried by Elizabeth Rudy, the Carl A. Weyerhaeuser Curator of Prints at Harvard University, and will be on display at Maryland Hall.



ART BLOOMS FLORAL DESIGN EXHIBIT-15TH ANNIVERSARY!

Annamarie Sculpture Garden & Arts Center, Solomons. August 2nd through 4th. More information:



The gorgeous three-day exhibit at Annmarie

Sculpture Garden & Arts Center is back for its 15th Anniversary. The exhibit will feature more than 25 floral designers from across the region. Each floral designer was asked to make a work of art inspired by a piece in the Main Gallery or the Kay Daughter Gallery. The results are surprising, beautiful, and provocative and not to be missed.

THE JANET & WALTER SONDHEIM ART PRIZE FINALISTS EXHIBITION

Through September 8th, 2024. The Walters Art Museum, Baltimore. More information:



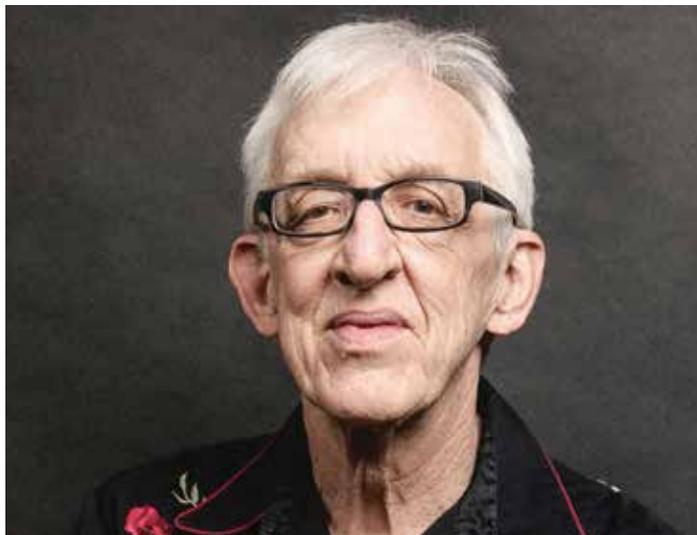
Now through September 8th, The 2024 Janet & Walter Sondheim Art Prize will be open with a finalists' exhibition at the Walters Art Museum. This prize awards \$30,000 fellowship to assist in furthering the career of a visual artist or visual artist collaborators living and working in the greater Baltimore region. There will be three finalists on display: weaver Hellen Ascoli, mixed-media artist Amy Boone-McCreesh, and ceramicist Sam Mack. The winner will be announced at a special reception and award ceremony on August 22nd.

Image Credit: Amy Boone-McCreesh, Objects of Desire (installation view), 2018, custom wall painting, works on paper, custom linoleum flooring; Hellen Ascoli, We Shaped Soft Gods Here (collaboration with Karl Williamson), 2022, brick molds made of wood, digitally printed components, hand woven bands; Sam Mack, yellow safety cone, 2021, earthenware, porcelain, majolica, glaze, underglaze. All artwork © the artists.



Still Hot-Rodding After All These Years

By Frederick Schultz



Guitar *Player* magazine once crowned him “Titan of the Telecaster,” in reference to the model of Fender electric guitar he plays. In anticipation of his appearance at Rams Head On Stage in Annapolis on August 3rd, Bill Kirchen recently discussed his musical origins, his influences, and his heroes with What’s Up? Media.

Who influenced you most?

Who were your music idols?

Doc Watson had a big influence on me. I just loved his guitar playing, singing, and his whole style. I finally did meet him when we shared the stage in Boston in the early '70s. [Another time] I was with a friend of his back in D.C., Joe Wilson [then head of the National Council Of Traditional Arts and organizer of

WE WERE FOCUSED ON MAKING MUSIC THAT WE LOVED, WHICH WE SUCCESSFULLY DID WITH THE ORIGINAL BAND FOR SEVEN YEARS

national and performing-arts tours]. We were backstage at The Birchmere, in Alexandria. It was 1987, as I recall, and we were across the room from Doc when Joe hollered “Hey Arthel,” which was Doc’s given birth name. Doc immediately turned around and shouted “Joe!” I was truly impressed.

I saw Doc at Newport with Gaither Carlton and Clarence Ashley. They sang “Amazing Grace” and followed that with “The Old Account Was Settled Long Ago.” They had a huge impression on me.

Did you know that Gaither Carlton was Doc Watson’s father-in-law? Rosa Lee Carlton was his wife’s maiden name. I did not know that! A Time-Life Sampler had a number of those people on it. I think it had “Amazing Grace”—a cappella. Back in 1964, those guys inspired me. I still feel like I was so lucky to grab that early on. I still listen to it and think, “That stuff really holds up.”

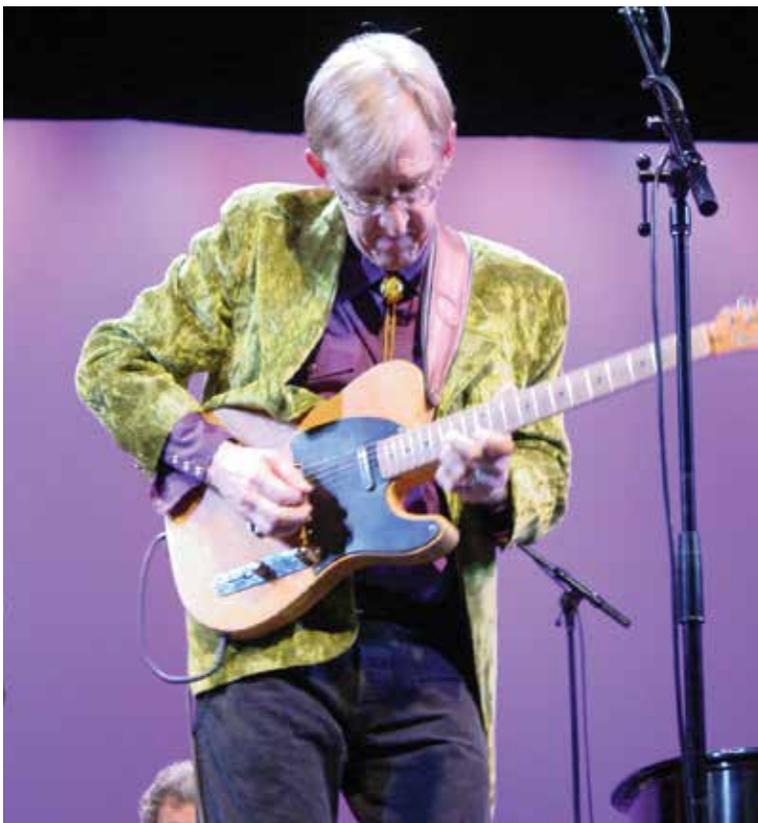
Mississippi John Hurt and Doc Watson were my first guitar heroes. The only reason I could play that guitar hook on “Hot Rod Lincoln” when we cut the song in 1971, is because I had a right hand that had spent a lot of time trying to play “Black Mountain Rag” by Doc Watson. I still think Doc was one of the great singers, too.

So, what about singing? I sang a lot as a kid and recall my favorite song as a toddler was “Buffalo Gals”! Aside from Doc, there was Pete Seeger, The Weavers, The New Lost City Ramblers, Joan Baez, then a host more through the years—Bob Dylan, then Merle Haggard, Buck Owens, and Hank Williams, on to all the great blues guys, Muddy Waters, Howlin’ Wolf, and the rest. From 1960 to '64, I studied trombone at Interlochen Music Camp. My cabin counselor was from Ann Arbor as well, and he played guitar and sang. I was just getting aware of the whole folk sphere that was happening at the time, so I liked it all. I went home and found a banjo in the attic that my mom had played a little bit, probably back in the 1930s.



What did you do with it? I took it to a shop in Ann Arbor to get it fixed up, and while I was there, I picked up Pete Seeger's *How to Play the Five-String Banjo* book. I got the instructional LP, plus the 10-inch LP of "The Goofing-Off Suite," both on Folkways. Man, that was it. I never looked back. That was when I was a junior in high school. I graduated in '65, so that would have been in the beginning of '63. That was so important to me, and then I heard, early on, Doc Watson. In the summer of '64 between my junior and senior years, I hitchhiked with that banjo to the Newport Folk Festival. I saw Dylan, the Kweskin Jug Band with Maria Muldaur, Johnny Cash, Son House, Mississippi John Hurt, and many more. The next year, in '65, I went back and saw another lifetime of great music, including Dylan's first electric performance with Mike Bloomfield, Al Cooper, et al.

As you must be aware, the Commander Cody band was part of the soundtrack to many college-age music lovers. What did it feel like to have that hit song, "Hot Rod Lincoln?" Back in those days, in our world, FM radio and album tracks were more important than AM pop hits. After the dust cleared from "Hot Rod Lincoln," we thought that if we cranked something out, it would automatically become a hit. We were so wrong. We did have quite a few other chart records, some near misses, and some false alarms. We put out seven LPs in that time that all charted, but not one was a top-ten AM hit. There has never been a lack of interest in that band and our songs, and after 50 years we started doing reunions with the



five remaining original Lost Planet Airmen. So, the short answer, no, I wouldn't have guessed it, but in hindsight, I'm very glad it happened.

We were focused on making music that we loved, which we successfully did with the original band for seven years. At that point the wheels pretty much came off. In 1976, our swan song was the *We've Got a Live One Here!* double-live album. The band broke up, but a few times I got back together and played with the late George Frayne, the "Commander."

I think we made a lasting impression beyond our commercial success, because we were a unique band that found a place in people's interest and memory. We're glad we're still in people's hearts. The current *Back from the Ozone* reunion album is getting great response and selling well.

Interviewer's Note: In the album's liner notes, music aficionado and journalist Dan Forte states: "This may be a reunion, but it's a supergroup. Now, as then, it is stellar musicians having too much fun." *Too Much Fun* is the title of a Commander Cody song, with the refrain, "There's a whole lotta things that I ain't never done. But I ain't never had too much fun." This also happens to have been the name of Kirchen's band when he lived in southern Maryland for several years. That must be one reason why he makes semi-annual appearances at such venues as Rams Head On Stage in Annapolis. See you there on Saturday, August 3rd!

Maryland's Best Ice Cream Trail

PLUS, A HISTORY OF THIS COOL CONFECTION

By Ellen Moyer

“I scream, you scream, we all scream for ice cream. Rah, rah, rah!”

It was the 1920s and electricity and refrigeration had just made ice cream, a rare and exotic dish for centuries among the wealthy, available to the public. All across the United States, soda parlors were popping up.

Howard Johnson’s commercial slogan “I scream...” took the nation by storm as his 28 flavors were franchised across the land. So popular were ice cream sodas that some cities banned them from Sunday sales as being “too merry for the Christian Day of rest.” In response, the Chocolate Sundae was born. For the ice cream parlor owners, Sunday became a special day for dishes of vanilla ice cream (Americans’ favorite) drowned in fruit and chocolate.

The history of ice is unique and spans centuries.

Cyrus the Great of Persia records this sweet treat mixed with fruit as early as 500 BC. Later, the Tang dynasty in China (AD 618–907) were early producers of ice cream—a delicacy of crushed ice, salt, and sweet milk—engaging a staff of 94 ice men. Ice cream making was a closely guarded secret and the knowledge of how to make it was “a meal ticket” for life.

In 1671, guests of King Charles II were treated at the Feast of St. George with strawberries and iced



cream, kept cool with ice imported from Norway. The first public recipe occurred in England, 1718. Even in the colonies, Governor Thomas Bladen enjoyed strawberry ice cream, as noted in 1744. Dolly Madison served it at the inauguration of her husband and for President Thomas Jefferson, it was his favorite dessert.

In 1920, the Good Humor Ice Cream truck, with its music and bells cruising through neighborhoods, had kids and adults chasing it for an afternoon treat. Ice cream trucks are rare today. And so are soda fountains, but ice cream still remains the global top treat. Chocolate, the first commercial flavor, is the worldwide favorite, although Americans still prefer vanilla.

Maryland is an agricultural state. It has about 40,000 living dairy cows spread across 310 dairy farms. To link Maryland farmers to consumers, the Maryland Department of Agriculture established a Maryland Ice Cream Trail.

Twelve years ago, the economy was bouncing back from a downfall when Chuck Frye of Rocky Point Creamery approached Maryland’s Agricultural Secretary, then Buddy Hance. Frye wanted to highlight the state’s dairy industry. Four generations of Fryes had farmed Rocky Point, located in Tuscarora in Washington County, since 1883 when 10 Holstein cows began producing milk for Marylanders moving west.

WITH THE BEGINNING OF THE ICE CREAM TRAIL, MARYLAND CREAMERIES ALSO DISCOVERED THE OPPORTUNITY TO EDUCATE THE PUBLIC ABOUT FARMING.

Today, 175 Holsteins are a part of Maryland's dairy cow population, and Washington County is the center of the industry with over 60 farms. Overall, Maryland produces 876 million pounds of milk annually.

To support his family's milk business, Frye added a creamery in 2012 and produced 80 flavors of ice cream from grass-fed, zero-antibiotic cows. Support for Maryland farmers, more so, was on Frye's mind. It was through his conversation with Hance that Maryland's Best Ice Cream Trail was born.

From May through September and from Washington County to Worcester on the Eastern Shore, ice cream lovers can explore Maryland farmland and the creameries that produce the delicious treat to support their milk cow business.

With the beginning of the ice cream trail, Maryland creameries also discovered the opportunity to educate the public about farming, further linking farmers with consumers. Summer day camps, art festivals, and weekend music performances enhance the dairy business.

South Mountain Creamery, a 3,300-acre farm in Middletown, has 500 dairy cows. The creamery encourages the public to visit and publishes a self-guided tour booklet to promote connections between our earth and our food. The creamery also sells beef from

its grass-fed cattle, along with other farm-fresh goods, such as eggs. At the Pringle Family Farm in Glen Arm, founded in 1895, visitors can have a "cow picnic"—a sunset dinner in the pasture with cows grazing nearby.

The dairy industry is the one of the largest commercial agricultural industries in Maryland. When thinking of Maryland agriculture, Eastern Shore tomatoes, cantaloupes, and strawberries come to mind but ice cream is now a major agricultural success across the state. So, if ice cream—that exciting and rare dessert up to 100 years ago—is your favorite, branch out and discover the freshest made confections along Maryland's Best Ice Cream Trail.

Visit marylandsbest.maryland.gov or scan the QR code for the full details about Maryland's Best Ice Cream Trail, the 12 participating farms, how visit each, and earn special prizes, plus more information about the state's dairy industry:





1

Best Of Party 2024

On a gorgeous Tuesday evening, June 11, What's Up? Media hosted the Best Of Party 2024 at the Doordan Institute on the campus of Luminis Health's Anne Arundel Medical Center in Annapolis. Presented by Shore United Bank, 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 SPCA of Anne Arundel County and the Benedictine School.



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1. Veronica Tovey welcomes the crowd 2. Lori Foy, Lexi Mollica, Jessica Lawson, and Heather Guerreri 3. Darlene McLean, Mia Anderson. What's Up? Media's Beth Kuhl and Heather Dunkerly 4. Candice Bothun with What's Up? Media's COO Ashley Raymond 5. Dolph Hegewisch, Constance Olmert, Marty Wallace, Chase Cusack, Jackie Northrop, Harry Manley, and Chris Edge 6. What's Up? Media's President & Publisher Veronica Tovey with Shore United Bank's Jerray Slocum 7. Dancing to the Naptown Brass Band 8. Chera Howey is all smiles after planning this year's event 9. Sage Kelmer, Vaness Santos, Kat Ormand, Angelina DeMeo, Allison Hovermehl, and Christine DeMeo 10. What's Up? Media's Dennie Mercer and Kathy Sauve 11. Kate Loveless, Allison Baker, Cecelia Taylor, Nancy Gosnell, Carol Costi, and Lori McDonald 12. Brian Peake and What's Up? Media's Nina Peake with Kristen Clahane, Ashley and Joe Calo



Photo by Jackalope Photography

CHESAPEAKE BAY BEACH CLUB TURNS 25!

The Chesapeake Bay Beach Club (CBBC), an award-winning leader in waterfront weddings, events, and hospitality, proudly announces the celebration of its 25th Anniversary. Since opening its doors on July 1, 1999, CBBC has become a beloved destination for weddings, special events, and luxurious getaways, earning a reputation for excellence in service and experience. Over the past quarter-century, CBBC has hosted thousands of memorable events, ranging from waterfront weddings, corporate retreats, and community celebrations. Situated on the scenic shores of Kent Island, CBBC offers breathtaking views of the Chesapeake Bay, elegantly appointed venues, curated food and beverage, and a commitment to personalized service. “Celebrating 25 years is a testament to the dedication and passion of our incredible team, loyalty of our guests, and the unwavering support of our community,” says Dereck Janes, President and CEO of the Chesapeake Bay Beach Club. “We are deeply grateful to everyone who has been part of our journey. As we look to the future, we remain committed to providing unparalleled experiences and creating lasting memories.” Learn more about the resort and its many amenities at baybeachclub.com.

Chesapeake Music Names New Director

Chesapeake Music has announced the appointment of David Faleris of Newburyport, Massachusetts, as its new full-time Executive Director. Most recently, Faleris served as Deputy Director of Newburyport Art Association. Before that, he was the Senior Recruitment & Admissions Officer at the Royal Conservatoire of Scotland in Glasgow, UK. As a seasoned arts administrator, he has over 15 years of diverse experience with renowned institutions across three countries, including working as a program administrator for Tanglewood Institute at Boston University. Barry Koh, President of Chesapeake Music Board of Directors, states, “We are very excited to welcome David as the new and first full-time Executive Director of Chesapeake Music. He brings the artistic sensitivity of a musician and composer, and a deep knowledge of modern communication systems, social media, and digital management programs. David is sure to bring fresh ideas that will lead us to new programming, presentations, and performances.” Learn more about Chesapeake Music at chesapeakemusic.org.



DELMARVA COMMUNITY SERVICES ANNOUNCES NEW PRESIDENT

Delmarva Community Services, Inc. (DCS) recently announced the appointment of Andrew Hollis of Easton as President and CEO of its organization, effective July 1st. Hollis previously served as Executive Director of Upper Shore Aging. DCS serves individuals with developmental disabilities, seniors, and individuals living in poverty, and provides childcare and transportation services. “Andy Hollis joins us at the beginning of a new and exciting chapter for DCS,” says William Batson, President, DCS Board of Directors. “He will be focused on supporting existing programs and growing new ones. While leadership change can be challenging, with Andy’s previous experience with the agency, he will acclimate quickly back into DCS. His legacy in human services reflects his passion for helping those in need which is what our agency is all about.” Learn more at dcsdct.org.



DO YOU HAVE BUSINESS OR COMMUNITY NEWS TO PUBLICIZE? EMAIL US AT EDITOR@WHATSUPMAG.COM

Meet Dr. Carey M. Wright

MARYLAND'S NEW STATE SUPERINTENDENT OF SCHOOLS

By Lisa A. Lewis



When the Maryland State Board of Education appointed Carey M. Wright, Ed.D. as the State Superintendent of Schools on April 24, 2024, following an extensive nationwide search process, she felt as if she had come home. A native of Maryland, Wright returned to the state in July 2022 after serving as the State Superintendent of Education in Mississippi from 2013 until her retirement in 2022. She had served as the Maryland Interim State Superintendent of Schools since October 2023, before the State Board removed the interim tag in April. She began a four-year term on July 1, 2024.

“I am extremely honored to be selected for this position,” Wright says. “Having the opportunity to serve as the State Superintendent of Schools in Maryland, my home state, after holding the same position in Mississippi feels like I’ve come full circle. My experience in Mississippi successfully prepared me for the position, and I’m excited about our state’s commitment to providing high-quality education to all students.”

The longest-serving Mississippi state superintendent, Wright led efforts that enabled Mississippi to become a national leader in literacy instruction and outcomes. These initiatives increased literacy skills in pre-K through grade 3, resulting in improved student achievement on the National Assessment of Educational Progress (NAEP) at a faster rate compared to nearly all other states and a higher graduation rate than the national average. In 2022, Wright earned the Mississippi Top 50 Most Influential Leaders Award.

Regarded by her peers as a distinguished educator, administrator, leader, and champion of students, Wright has an outstanding track record of improving outcomes for students. Prior to building a successful career in Mississippi, she began her teaching career at Prince

George’s County Public Schools. Wright, who received her bachelor’s, master’s, and doctoral degrees from the University of Maryland, College Park, also held positions in Howard County and Montgomery County Public Schools in various capacities, including teacher, principal, director of special education, and associate superintendent. In addition, she served as chief academic officer for District of Columbia Public Schools and deputy chief for the Office of Teaching and Learning.

“I am excited about where Maryland public schools are right now, but there is still a lot of work to be done,” Wright says. “It’s an all-hands-on-deck effort that requires everyone to play a role in order to be successful. My years of experience in public education have prepared me for this leadership position, and implementing the Blueprint for Maryland’s Future, which I consider a once-in-a-lifetime opportunity for the state, continues to be a top priority under my leadership. The Blueprint is based on decades of research

and provides effective direction and guidance to improve outcomes for all students in Maryland.”

The Blueprint, a landmark legislation passed in 2021, outlines policy changes that will transform Maryland’s prekindergarten through post-secondary systems—ensuring a better future for all students. It is divided into five pillars, which detail specific actions to take in order to ensure its successful implementation.

“In addition to our commitment to implementing the Blueprint, we are also dedicated to advancing literacy, math, and English language arts outcomes,” Wright explains. “My vision as I serve as Maryland state superintendent is to provide a solid educational foundation for every student, so they can reach their full potential—no matter what path in life they choose. I am very excited to lead the transformation of Maryland’s public schools—ensuring that we offer students every opportunity possible as well as the skills they need to succeed.”

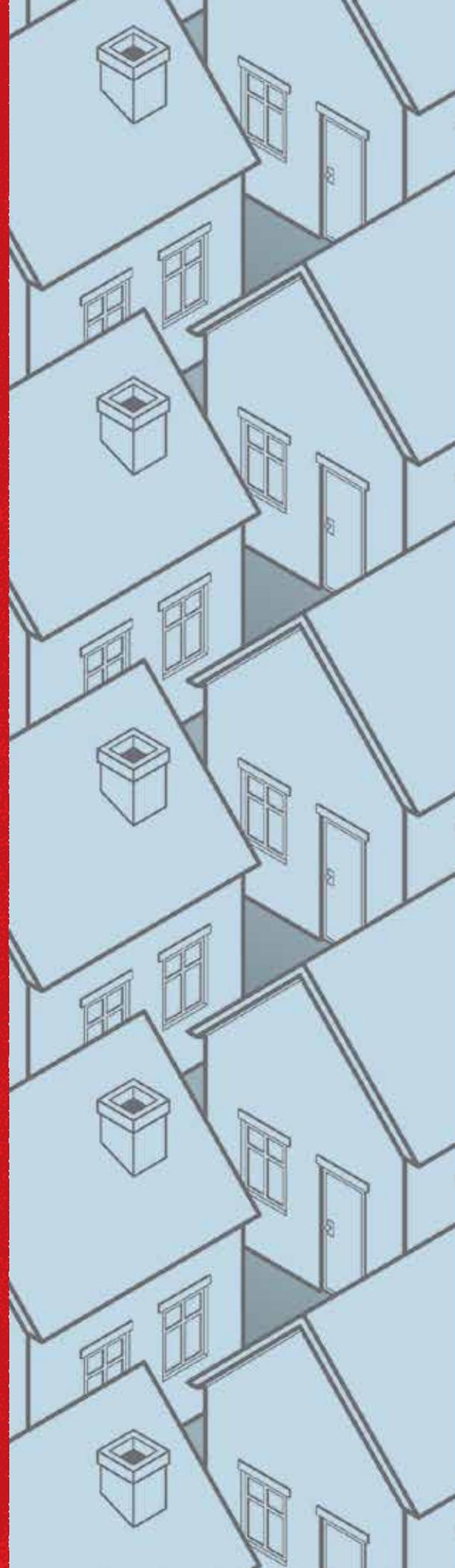
“I AM EXCITED ABOUT WHERE MARYLAND PUBLIC SCHOOLS ARE RIGHT NOW, BUT THERE IS STILL A LOT OF WORK TO BE DONE”

LEARN MORE ABOUT THE STATE SUPERINTENDENT AT THE MARYLAND STATE BOARD OF EDUCATION WEBSITE, [MARYLANDPUBLICSCHOOLS.ORG](https://www.marylandpublicschools.org).

attractive
**PLACES
TO LIVE!**

**WATERFRONT PROPERTY REMAINS THE
MOST SOUGHT AFTER IN THE CHESAPEAKE
BAY REGION BUT “AFFORDABLE UPSCALE”
ALSO IS TRENDING, ALONG WITH THE RICHES
OF RESIDENTIAL AMENITIES, NATURAL
ENVIRONS, AND URBAN PROXIMITY...IF YOU
KNOW WHERE TO LOOK**

STORY BY JAMES HOUCK





Home is where the heart is, and in the greater Chesapeake Bay region, our hearts are full. We like to think we've got things pretty well in the Land of Pleasant Living. And we're right. Our local economy is humming, anchored by federal government and contractors, national cyber defense, a number of private global companies, and a wealth of residential, professional, and leisure driven industries. So much so, that home construction and development has also soared in an attempt to fulfill an ever-growing workforce's housing needs.

We're also fortunate to have a high number of state, county, and municipal business chambers, job development programs, and robust small business resources, enabling our communities to thrive on the shoulders of independent entrepreneurs.

Our schools—both public and private—are healthy, many of which rank well in state and national standards of performance excellence. Our local hospitals are supported by research and academic medical institutions anchored in the Baltimore-Washington corridor. Infrastructure continues to adapt and improve, as evidenced by the recent broadband connectivity across the Eastern Shore, or transit enhancements (MARC and Metro networks) and future considerations (high-speed ferries, anyone?). Crime statistics could always be rosier, but in general remain at stable averages that should keep those living in suburban communities at ease.

All of this to say that choosing to live in Anne Arundel and the Mid-Shore counties is a pretty safe bet in terms of one's ability to find the ideal property and lifestyle, and in a range of demographics (e.g. first-time buyers, urban professionals, suburban families, plus-55, seniors, etc.).

We'll help guide the decision-making with the following guide, *Attractive Places to Live!*

Offering a mix of regional real estate and demographic data with select community, neighborhood, and new development profiles, this guide showcases myriad places and reasons to locate/relocate *here...*which may be just around the corner.

THE BIG REAL ESTATE PICTURE

If the buzzwords you've heard around the picnic table this summer about the local real estate market have been "difficult," "slowing down," or "sellers' market," you'd have reason to be cautious as a buyer. But these sentiments don't paint the full picture of our unique region, which boasts a high number of elite properties (waterfront), specialized developments (mixed-use urban, active adult), and attracts buyers from across the globe. True, competition is strong among buyers. Prices remain elevated on limited inventory. But, with a companion realtor to walk one through the buying (or selling) process, dreams are still becoming reality...and often.

Statistics help tell the story. According to the most recent data available from Maryland REALTORS® (April 2023 compared to April 2024), the average home sales price increased year-over-year in almost every county of Maryland. Interestingly, Garrett County in the west led all with a 40.1 percent increase (\$568K up to \$796K). Calvert County saw the next highest increase at 22 percent. Anne Arundel County held "middle of the pack" status at 12.3 percent (\$540K to \$606K), while Talbot County's saw a 10.5 percent increase (\$723K to \$799K). Nearby Dorchester County came in at a 21.7 percent increase (\$238K to \$290K) and Kent County slightly more at 21.8 percent (\$369K to \$450K).

This makes sense, given that the active inventory during this same period of comparison decreased in most counties. (If you're considering selling your property, now could be a very good time to do so.) Some counties, however, experienced the opposite—Queen Anne's County has seen an increase in inventory and slightly lower home prices than the year before.

Regardless of inventory or price, homes are selling lightning fast! The State average for median days on market is just eight days. Eight. In Anne Arundel County, six days on market is the median, while Talbot County takes 12 days to sell. Overall, the number of homes sold in Maryland increased year-over-year, an encouraging sign for the market.

"Seeing the increase in sales is good news for all of us: the homeowner, the community, the local governments"



"Seeing the increase in sales is good news for all of us: the homeowner, the community, the local governments," said Chris Hill, 2024 President, Maryland REALTORS®, "but inventory and interest rates remain huge issues. In April, months of inventory grew to 1.7 months, but a balanced market would have about six months of inventory available."

TEACH THE CHILDREN

For many, the decision of where to live is driven by education options for their children. Public education systems in Anne Arundel and Mid-Shore counties remain challenged by high student enrollment coupled with staffing inadequacies. Though the most recent data available (2023) from the Maryland State Department of Education suggests shortcomings in meeting annual targets at all three levels of education (elementary, middle, and high) in terms of the indicators of academic achievement, academic progress, English language proficiency, and school quality/student success, overall graduation rates remain optimistic. Talbot County Public Schools graduated 97.34 percent of its enrolled students in 2023; Queen Anne's County, 94.21 percent; Kent County, 92.65 percent; Anne Arundel County, 87.68 percent; and Dorchester County, 81.57 percent.

Among Anne Arundel County's 14 public high schools, Severna Park boasts a 78 percent performance rank, Broadneck at 67.2, and South River

at 65.7. On the Eastern Shore, both Queen Anne's County high schools (Kent Island High and Queen Anne's County High) were the best performing among the Mid-Shore counties in 2023.

Across all counties, private school options are plentiful from pre-K education through high school and their proximity to neighborhoods, developments, towns, and cities have made them attractive options for many families. According to Niche, a "market leader in connecting colleges and schools with students and families" with over 140 million school reviews and ratings, the top eight private schools in Anne Arundel County are: Key School (Annapolis), Severn School (Severna Park), Indian Creek School (Crownsville), Rockbridge Academy (Crownsville), Archbishop Spalding High School (Severn), Annapolis Area Christian Upper School (Severn), St. Mary's School (Annapolis), and Odenton Christian School (Odenton). And there are at least 11 additional private high schools from which to consider, with two new elite private schools having opened in the county within the past couple years: Divine Mercy Academy and the Chesterton Academy.

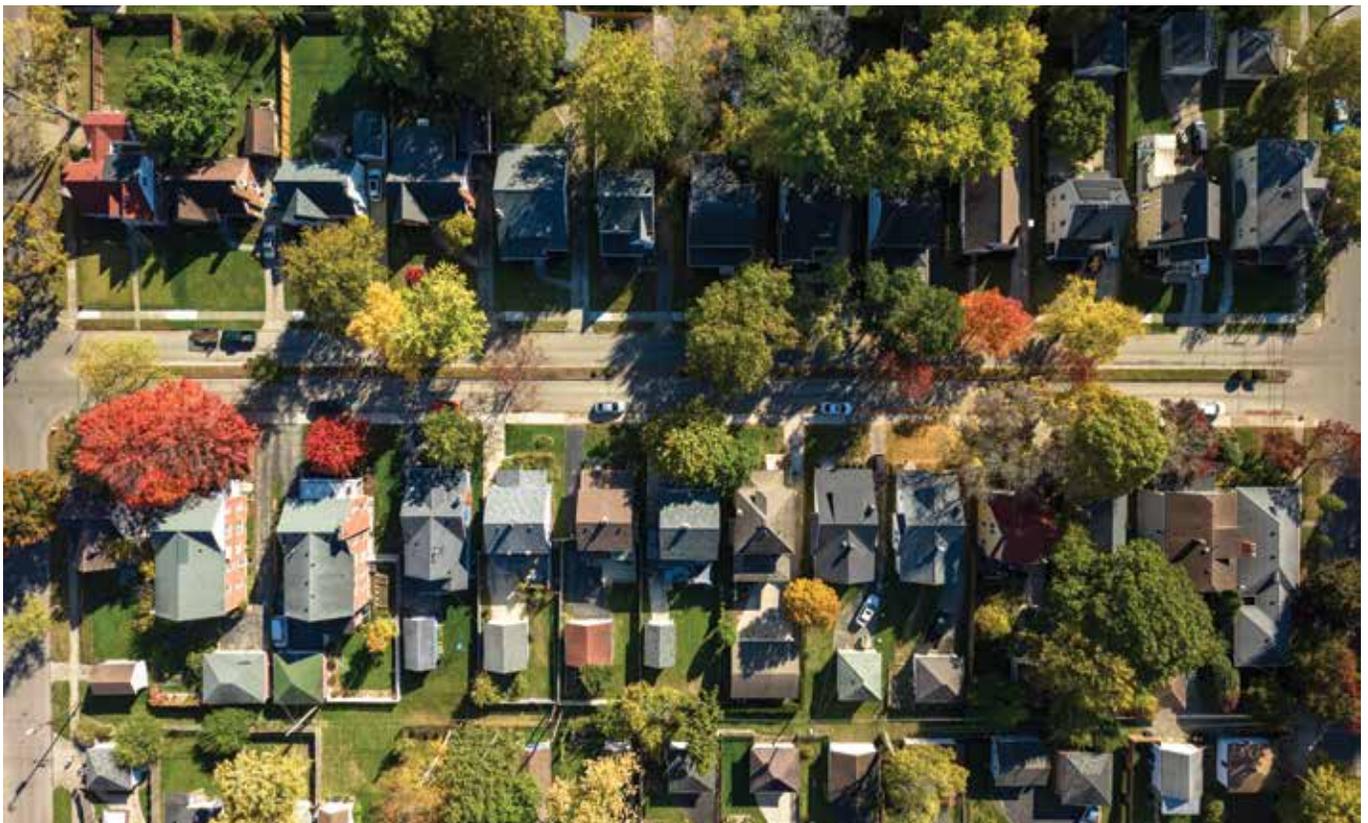
On the Shore, top tier private schools include: The Gunston School (Centerville), Wye River Upper School (Centerville), Lighthouse Christian Academy (Stevensville), Chestertown Christian Academy (Chestertown), Kent School (Chestertown), Radcliffe Creek School (Chestertown), Saints Peter & Paul Elementary and High Schools (Easton), The Country School (Easton), and Chesapeake Christian School (Easton).

For the most complete listings of all private schools, including pre-K through high school options and data points such as tuition costs, student-teacher ratios, religious/philosophical affiliations, and more, read What's Up? Media's 2024 Private School Guide by scanning this code:



SAFE STREETS

It can seem that we're living in a scary society, given how often the news cycle attends to recent crime. If we hear of a gun-shooting or carjacking in a nearby neighborhood, not only are we put



on alert, but we wonder if our lifestyle and safety are compromised. You may think back to “the good old days” when front-doors and cars were left unlocked, and children played freely in neighborhoods well past sunset on summer days. The good news is that those days can still, somewhat, be had. Overall, real crime statistics paint a much better picture than daily news reporting.

Since 1975—the first year of tracked data available from the Maryland Statistical Analysis Center of the Governor’s Office of Crime Prevention, Youth, and Victim Services—overall crime has dropped in most Maryland counties. Take Anne Arundel County, for example. In 1975, more than 22,000 crimes were reported. By 2020 (the most recent year of available consolidated data), that number more than halved to about 10,000 crimes. In Talbot County, just 879 crimes were reported in 1975 and reduced to 477 in 2020.

For complete, county-by-county and city/zip code crime data sets, visit Maryland’s Crime Dashboard. Scan here



Nationally, overall crime saw a 15 percent decline between 2015 and 2020.

This is not all to say that we’re living our best lives in terms of crime (violent crime, like murder, has seen an increase, especially in large cities), but there are ways to make good decisions about where to live safely.

LEISURE & LIFESTYLE

The Chesapeake Bay region is wondrous in many ways. It’s an environmental gem with protected tributaries and swaths of land. But it’s also an infrastructure behemoth—a region with at least three major airports (Baltimore-Washington International, Reagan National, and Dulles International) within an hour’s drive for many; plus, ground transportation systems that rival some of the best in the nation. We check the box as a hotbed of world-class medical research facilities and elite healthcare providers. And the Bay region is a leisure paradise of boundless water recreation, State and local parks to explore, museums that explain our collective history, thrilling attractions, and all the fixings of stylish urban living and shopping. The four-season weather is also attractive for those that enjoy the uniqueness of summer, fall, winter, and spring!

IN ADDITION TO THE ROMANCE OF THE REGION, HERE’S A QUICK AND VERY RANDOM LIST OF HOW MARYLAND RANKS NATIONALLY IN A NUMBER OF RECENT SURVEYS CONDUCTED BY VARIOUS INTEREST GROUPS:

- ◆ Maryland ranks #4 nationally in “highest paying jobs in SEO” (source: Ahrefs)
- ◆ Maryland ranks #5 nationally in “states with the best school systems” (source: Teach Simple)
- ◆ Maryland ranks #6 among all 50 states for “natural environment” (source: US News & World Report)
- ◆ Maryland ranks #7 nationally in “health-care” (source: US News & World Report)
- ◆ Maryland ranks #7 among “cleanest states in America” (source: IT Asset Management Group)
- ◆ Maryland ranks #8 nationally among “the happiest states” (source: MentalHealthRehabs.com)
- ◆ Maryland ranks #9 in “safest states for cyclists” (source: Sweeney Merrigan Law LLP)
- ◆ Among all 50 states, Maryland showed the biggest increase in homeownership over the past 10 years, with an increase of 12.15 percent (source: Agent Advice)

And if you’re wondering what interior design trend to outfit your newly settled home with, try the “Boho” look. According to real estate research group Palm Paradise Realty, the most popular home aesthetic in Maryland is currently “Boho,” followed by “Steampunk” and “Farmhouse.”

where exactly WE'RE LOOKING TO BUY



The following local profiles cover a range of community styles and interests in Anne Arundel and the Mid-Shore counties, from historic to modern, urban to the 'burbs, and family to plus-55. This list doesn't represent every amazing community; but, rather, a sampling of longtime and emerging favorites among homeowners, realtors, and the editors of this magazine.



▲ **MURRAY HILL, ANNAPOLIS** The walkable neighborhood with centuries-old roots epitomizes best-in-class Annapolitan living with a mix of colonial, craftsman, and modern homes. With the Spa Creek waterfront on its southern side and the bustling shopping/dining district along West Street to its north, Murray Hill is perfectly situated to enjoy the Chesapeake lifestyle with an antiques sort of charm. Homes prices here usually eclipse \$1M—anything less would be considered an extreme bargain.

KENT ISLAND Depending on your travels, Kent Island is either the first or last destination of Maryland's Eastern Shore. Either way, it definitely has a unique character that romanticizes nautical, island living...Chesapeake style. Life centers around Stevensville and Kent Narrows with its many marinas, dockside restaurants, shopping plazas, and water accesses. But the entire island features various properties,

including classic Shore homes (Bay City, Romancoke, Marling Farms), remote waterfronts (Love Point, Turkey Point), townhouses for boaters (Bayside), and newer developments such as Four Seasons—an amenity-rich community ideal for retirees. Finding your ideal property at a matching price point should be possible within a short amount of time.

SEVERN RIVER WATERSHED Along the northern and southern shorelines of the renowned Severn River are unique waterfront communities, many of which date to the early-20th century. Many began as summer cottage enclaves and have grown into premier communities, each with its own waterfront amenities, associations, and character. Winchester on the Severn, Pines on the Severn, Round Bay, Linstead on the Severn, Ben Oaks, Arden on the Severn, Herald Harbor, Sherwood Forest, Epping Forest, and many more communities are highly sought after today, with price points to match. Waterfronts easily eclipse \$1.5M with some hitting eight figures, and off-water/in-community parcels usually slot between \$500K and \$1M.

DAVIDSONVILLE/HARWOOD The contiguous 21035 and 20776 zip codes are synonymous with rolling foothills, vast farmland, and plenty of acreage—the Davidsonville and Harwood dynamic is country-living. If space is what you seek or horse tacking your thing, look no further. Large lots with large homes are common, but there are a number of well-developed neighborhoods (Foxhall Estates, Cheval/Lavall, Harbor Hills, Spring Lakes, Ashley, Lake of the Pines to name a few), too, that offer a more uniform, community vibe. A scan of homes—mostly single-family in the plus-5,000-square-foot range—are selling for \$1M and up. The road arteries running through the area include Routes 2, 4, and 214, which directly connect to the more urban centers of Edgewater and Annapolis to the east, and Upper Marlboro and Washington, D.C., to the west.



PROSPECT BAY You'd be hard-pressed to find a more complete and amenity-rich community on Maryland's Eastern Shore than Prospect Bay in Grasonville. Boasting an 18-hole golf course, country club, dining, pool, tennis/pickleball courts, boat ramp/slips/docking, and, of course, direct water access to Prospect Bay sanctuary, which feeds into Eastern Bay and the greater Chesapeake, the Prospect Bay community epitomizes upscale Shore living. Built in the mid-80s through the early-2000s, most homes now command prices north of \$800K.

TWO RIVERS IN ODENTON One of the newer community developments, located in southern Odenton, is Two Rivers. Its age shows in a very good way in that it represents the latest in design, amenities, and residential resort trends, catering to two distinct, but adjacent, buyers—families and plus-55. Nestled between the Patuxent and Little Patuxent rivers, this modern, 1500-acre community (700 of which is green space, with the central Cattail Lake) is divided into an active adult community, "55 & Better," and the all-ages "The Hamlets" with about 1,000 single-family homes. Each has its own clubhouse, pools, gardens, tennis courts (pickleball, too), and other recreational amenities. With eight active builders still developing the community, buying new

means you can have the pick of plans—there are several styles of homes from which to choose. As of press time, we're seeing pricing begin at about \$799K in 55 & Better, and \$790–945K in The Hamlets.

◀ **EASTON TO TILGHMAN** It's perhaps one of the most iconic and authentic inhabited stretches of the Eastern Shore. From the heartbeat of the Shore, the Town of Easton, and moving westward along the rural peninsula sandwiched between the Choptank River on the south and the Miles River to the north, you'll bob and weave through the enclaves of Royal Oak, St. Michaels, Bozman, McDaniel, Claiborne, Whitman, Sherwood, Deep Harbor, and eventually arrive at the point of Tilghman Island. It's a smorgasbord of property types and price points with ranchers, waterfront estates, cute craftsmans, Colonials, farmettes, and even waterfront resort-style marinas mixed in. Charming St. Michaels, itself, has become a small-town culinary hotbed attracting retirees and second-home vacationers.

▼ **PAROLE, ANNAPOLIS** One needn't look any further than the Parole area of greater Annapolis for evidence of urban growth and a changing skyline. Built more than 15 years ago, the Annapolis Town Center took the concept of mixed-use development and went skyward with 10-plus stories of luxury apartments and condominiums, upscale dining and shopping, recreational spaces, on-site parking, security, and much more. Today, the area continues to evolve with the new Beacon Square development nearing completion just across the street (Riva Road) from the ATC. It, too, will feature state-of-the-art upscale residences, retail, restaurants, and anchor stores to round out the nouveau-urban residential experience...Annapolitan style, of course. ■



LEADING REAL ESTATE & HOME PROFESSIONALS

RE





COLDWELL BANKER
REALTY





THE DD MCCRACKEN HOME TEAM

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.

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ddmccrackenhometeam.com 



CHUCK MANGOLD JR.

A leading agent in all price ranges, Chuck has been with Benson & Mangold since 2001. With over 1,300 local transactions and 22 years solely serving the Mid-Shore, Chuck brings unmatched knowledge, experience and customer service to the table for every client. No matter what stage of the homebuying or selling process you are in, Chuck has the expertise to assist in marketing your home or finding you your dream home.

Chuck Mangold Jr.
Associate Broker

31 Goldsborough Street
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C: 410.924.8832
O: 410.822.6665 
chuck@chuckmangold.com
www.chuckmangold.com

BENSON & MANGOLD
REAL ESTATE

Benson & Mangold is the Mid-Shore's #1 Real Estate firm and has been serving the area for nearly 60 years. When considering a local firm, choose the company that has been reliably leading the Shore for generations and is committed to serving our clients well into the future.



ShipsPointEstate.com
Easton
\$13,500,000



27473WestpointRoad.com
Easton
\$4,499,000



220OldWharfLane.com
Queenstown
\$3,999,900



8831QuailsarRoad.com
Easton
\$3,995,000



BOTAMD.com
Royal Oak
Bellevue on the Tred Avon



7930ChurchNeckRoad.com
Saint Michaels
\$2,249,900



132SouthHarrisonStreet.com
Easton
\$1,995,000



6780CookesHopeRoad.com
Easton
\$1,495,000



9199HighBanksDrive.com
Easton
\$849,999



8107NorthForkBlvd.com
Easton
\$799,900



28250KnappsLotStreet.com
Easton
\$749,900



6998HopkinsNeckRoad.com
Easton
\$574,900



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
105 S Talbot St
St Michaels, MD 21663
StMichaelsMdWaterfront.com



FEATURED PROPERTY



St Michaels Waterfront | \$3,989,000



Easton Waterfront | \$1,649,000

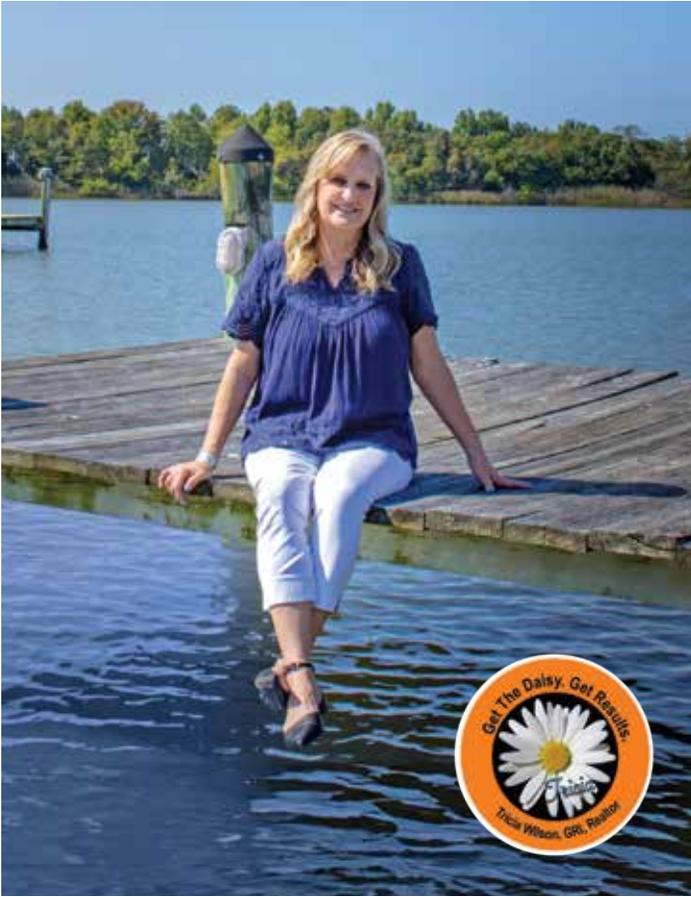


TRICIA WILSON

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

PROPERTIES RECENTLY SOLD



410 Old Point Rd | Chester
 SOLD \$1.8M Buyer’s Agent



228 Bentons Pleasure Rd | Chester
 SOLD \$1.355M



1674 Hickory Trail | Annapolis
 SOLD \$1.2M



223 Mchenny Ct | Chester
 SOLD \$999,000



650 Chester River Beach Rd | Grasonville
 SOLD \$950,000



10317 Georgetown Rd | Berlin
 SOLD \$740,000



BIANA ARENTZ

COLDWELL BANKER REALTY

Biana Arentz stands as a distinguished leader in luxury real estate, expertly navigating the waterfront properties of Maryland's Eastern Shore and Annapolis. Awarded **BEST WATERFRONT REALTOR** in 2024 and **BEST LUXURY REALTOR** by *What's Up? Magazine* and the *Shore Update* in 2023, she embodies selling the luxury lifestyle across all price points. With over two decades in real estate and a passion for community involvement, Biana is well known on both sides of the Bridge. Her rise from Hemingway's Restaurant to a leader in real estate is powered by gratitude towards her supportive network and her continuous support of her community - especially through her involvement with Bosom Buddies Charities and more recently REELTORS Hooked on Giving Back / Luminis Health's Fish For a Cure.

Merging in-depth local knowledge with unwavering dedication, she LOVES what she does as a REALTOR, guiding her clients in one of the biggest financial decisions of their life. Biana's husband and fellow REALTOR Steve Arentz, their children, Steven and Elizabeth, and their family dog Harley, are her "why". Everything she does is to make them proud! Elizabeth, following Biana's path, began working along side Biana in 2023. Biana's proficiency and local understanding effectively turn real estate dreams into reality, a journey now shared with her daughter.



COLDWELL BANKER REALTY

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Biana Arentz

Coldwell Banker Realty
C: 410.490.0332
biana.arentz@cbmove.com
SellingMarylandSunsets.com



PROPERTIES RECENTLY SOLD & FOR SALE BY BIANA



200 Wye Road
Queenstown, MD
ACTIVE
\$3,499,000



227 Hickory Ridge Drive
Queenstown, MD
ACTIVE
\$2,595,000



3107 Bennett Point Road
Queenstown, MD
SOLD
\$4,700,000



300 Cove Road
Queenstown, MD
SOLD
\$2,400,000



49 Prospect Bay Drive W
Grasonville, MD
SOLD
\$983,000



BRAD KAPPEL

Brad Kappel, Executive Vice President with TTR Sotheby's International Realty is the #1 Waterfront Real Estate Agent in Maryland. Brad has been serving residents of Anne Arundel County and the Eastern Shore for over fifteen years in real estate, home construction, and renovation. Brad's unique experience allows him to offer authentic insight into each property's current condition, value, and potential. Brad is grateful for the clients, colleagues, friends, and family who supported him throughout his career and contributed to his continuing success in 2023 with sales totaling over \$200 million. Brad adheres to the philosophy that "clients deserve nothing short of excellence." From the initial meeting, to navigating important decisions and the final settlement transaction, Brad works diligently to ensure 100% customer satisfaction. Brad doesn't just sell the waterfront lifestyle—he lives it! The Kappel family has called Annapolis their home town for three generations. When he's not pursuing his passion in real estate, he is exploring the waterways of the Chesapeake Bay by boat or spending time with his wife, two children and golden retriever 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



PROPERTIES RECENTLY SOLD



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



2025 Homewood Road
SOLD \$6,500,000



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



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



540 Sunset Road
SOLD \$4,450,000



168 W Lake Drive
SOLD \$4,125,000



LONDONDERY ON THE TRED AVON

Relax, and enjoy your retirement and the benefits of home ownership at Londonderry on the Tred Avon

At Londonderry on the Tred Avon, your retirement all about you. Located on the Tred Avon River in Easton, Londonderry is the Eastern Shore’s only waterfront 62+ independent living community. Londonderry offers a stress-free, resort-inspired lifestyle where you can focus on what you enjoy and choose how you spend your time.

Enjoy conversation with friends on your patio, stroll our beautiful grounds with your pup, savor on-campus farm-to-table dining, launch your kayak or fish from our pier, head into town for a shopping trip, immerse yourself in local history, tend your garden, participate in a wellness class, or work with our team to bring your own idea to life - your days are yours!

The Londonderry team is committed to creating a vibrant and welcoming campus and making every day an exceptional experience. We take pride in the little things – offering smiles and waves when we see you on campus, leaving small surprises after we clean your home or with your meal delivery, and ensuring that our grounds and gathering spaces are beautifully maintained. We strive for excellence so that you can relax and enjoy the retirement of your dreams.

Our Sales and Marketing Team is ready to welcome you home to Londonderry. Reach out to them at 410-820-8732 to learn more.



700 Port Street, Suite 148

Easton, MD 21601

410-820-8732

www.londonderrytredavon.com





WADE POOLS & LANDSCAPE DESIGN

At Wade Pools & Landscape Design, we believe in crafting more than just outdoor spaces; we create luxurious sanctuaries tailored to your unique vision. When you collaborate with Wade, we provide an upscale experience defined by meticulous attention to detail, innovative design, and personalized service. Our team ensures every element reflects your lifestyle - whether it's a serene pool, lush landscape, or sophisticated outdoor entertaining area.

We provide the following services::

- Pools Design/Build
- Full Service Landscape Design/Build
- Stonework & Masonry
- Outdoor Kitchens & Fireplaces
- Custom Carpentry to complete your outdoor oasis

Our bespoke approach means each project is a unique masterpiece, blending seamlessly with your home's architecture and the natural surroundings. Throughout the process, Wade provides expert guidance, keeping you informed and involved, ensuring your outdoor spaces exceed your expectations.

Indulge in the ultimate outdoor living experience with Wade Pools & Landscape Design, where your dream of a private paradise comes to life with elegance, style, and precision.



Contact us today to schedule a consultation.
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www.WadeLandscapes.com



BRIAN R. PETZOLD REALTOR®

BENSON AND MANGOLD REAL ESTATE

Osprey Point, Oxford - a highly crafted composition of nature, architecture and art. Private, serene Eastern Shore retreat or family compound with spectacular sunsets, deep-water pier and approximately 1500 feet of shoreline. The manageable 6.69+/-acre park-like setting features west and southwest exposure of Island Creek with prevailing, cooling summer breeze, exceptional panoramic water views, a multitude of beautiful, specimen trees and gardens, sweeping lawns and protective living-shoreline. An additional adjacent, 2.32+/-acre waterfront lot with high elevation and deep water is listed separately and cannot be sold prior to sale of house. This architecturally distinctive yet elegant and classic 5,828 square foot home has two turrets, gorgeous exposed-beams, stunning woodwork, ten-foot ceilings and offers light-filled, water views from every room. The warm and inviting interior spaces lend to relaxation and enjoyment of the outdoors from within. The waterside pool, patios and porches are wonderful for entertaining guests and the stately entrance and vast, manicured lawns are welcoming. Oversized three car garage has fourth bay for additional storage. Asking price \$4,200,000.

Brian R. Petzold
REALTOR®

Benson and Mangold Real Estate
31 Goldsborough St. | Easton, MD 21601
cell 410-725-6852 | office 410-822-6665
www.bensonandmangold.com

BENSON & MANGOLD
REAL ESTATE





Q: What exciting new things are happening at Lakeside at Trappe now that the new home community has been open for a while?

A: Lots of exciting things are happening at Lakeside at Trappe! Residents are enjoying the new swimming pool, fitness room,

and dog park and we will soon open the new sports court and playground. Plus, for a limited time Brookfield Residential is offering a low 5.99% interest rate or up to \$20k towards closing costs on select quick-move-in single-family homes that close in 2024! New home shoppers can visit LakesideatTrappe.com or call 410-936-5658 for more details and to arrange a tour!

Jeff Sullivan

Realtor, Monument | Sotheby's International Realty



Q: What effect does water depth have on the value of a waterfront home?

A: While more water depth is generally better, the advent of shallow draft boats and the increase in horsepower of outboard motors have made super deep water less necessary

than it was even ten years ago. However, it is still important that the water is considered navigable.

Chuck Mangold Jr.

Benson & Mangold Real Estate



Q: What may be common bank-required repairs for a loan?

A: If the buyer is taking a conventional loan, you'll probably only need to fix major structural issues that put the value of the house at risk, such as foundation cracks or a deteriorating

roof. FHA loan will require more repairs to include things like: Patching up peeling paint, installing handrails on stairs, concealing exposed wiring and broken gutters.

DeeDee McCracken

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

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Q: How big of an impact do you think the NAR Settlement will have on sellers locally?

A: Honestly, because MD was one of 17 states that already had buyer brokerage agreements in place, I see this more of a procedural change for agents. Buyer brokerage

compensation has always been negotiated and will remain that way. I've always explained to my seller clients that part of the commission goes to listing brokerage and another portion is offered as a coop fee to the buyer brokerage to incentivize buyers agents to show the property. With the new procedures in place, sellers can now formally choose to not offer buyer brokerage compensation but should be advised of the potential negative implications that can result from doing so, mainly attracting less buyers.

Tricia Wilson

Chaney Homes



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

A: Privacy is paramount, many of the buyers coming to the Annapolis area in search of a retreat to relax and escape from

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

Brad Kappel

TTR | Sotheby's International Realty



Q: You were recently voted Best Waterfront REALTOR on the Eastern Shore. What makes you an expert on waterfront properties in the area?

A: Having lived on the Eastern Shore since 1990, I have watched this area grow and thrive. Most of my time here has been spent on the water, whether

it be during my time owning Hemingway's Restaurant or at our family homes. Having moved 11 times in 27 years I have seen it all! With over 20 years of real estate experience, I sell more than a property, I sell the Eastern Shore lifestyle. I have helped many clients - now friends - find and sell their waterfront gems and I'm honored to be voted Best Waterfront REALTOR for 2024. As put by my recent clients Tom and Elissa, "Biana knows the Eastern Shore better than anyone we have come across. She has deep insights into the people, the homes, and what makes it such a special place."

Biana Arentz

of Coldwell Banker Realty



Q: Given the current national and global uncertainties, the real estate market is everchanging. What are the most important factors a seller should consider when putting their home on the market now?

A: Price: Buyers are very savvy and it is critical not to overprice. Review the comparables provided by your agent and understand that you'll actually attract more interest if buyers feel the value is justified. If so, there are still a large pool of buyers in the market and you may end up with multiple offers.

Staging & Photography: I can't stress the importance of having your home show its best when it is first put on the market. Declutter, organize, and stage appropriately is the key! Hiring a professional stager when necessary can make all the difference, especially when a house is vacant. The same goes for a photographer/videographer; 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: Should I stay or should I go?

A: Deciding whether to sell your home or stay involves balancing personal attachment to your low interest rate with financial analysis, market evaluation, and consulting with professionals such as a financial

advisor and a Realtor. Many clients express a desire to move on, but frankly love their current interest rate. Each decision is unique, requiring careful consideration of your long-term goals, potential financial gains and costs from selling, and current local market conditions. Analyzing all factors will help determine the best step forward for your individual situation.

Lisa Barton
of The DD McCracken Home Team of Coldwell Banker Realty
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Q: Do you expect the Seller's Market conditions that we have seen for the last couple years will continue throughout 2024?

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: What are the benefits of choosing a residential cooperative for your retirement?

A: Residential cooperatives like Londonderry on the Tred Avon are a unique option for people seeking a retirement lifestyle while maintaining control over their investment because in this resident-driven culture: 1)

The Londonderry cooperative community offers the financial benefits of real estate without the burden of home maintenance. 2) All real property (housing and common areas) is actually owned by the corporation with a fee simple title and membership in the corporation is achieved through the issue of a stock certificate and an Occupancy Agreement (lease). 3) Cooperative owners have a say in how the community is managed and operated. 4) As a shareholder in the cooperative, residents may recoup all of their initial investment, plus appreciation, dependent upon the market's performance.

Rachel Smith
Londonderry on the Tred Avon



Q: What is title insurance?

A: Title insurance PROTECT HOMEOWNERS, from claims against their home that happened before they purchased it, such as a prior owner's failure to pay taxes or a home that was sold without

consent. If you have title insurance, you'll be covered for legal fees, title disputes that may come up during your time as the homeowner. There are two kinds of title insurance: One a lender title insurance is usually required when purchasing a home by lender. The secondly type of title insurance is completely optional, but paying this one-time fee will protect you the buyer from unexpected issues with the home's title for as long as you own the house.

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

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Q: What is one question that second home buyers should ask but don't?

A: What are some attributes of the community aside from just the water?" My favorite part about welcoming a second home buyer is sharing the many features of our community, including a

vibrant arts and dining culture. For instance, you can visit the Avalon Theater or Ebenezer Theater for music, the Academy Art Museum for its extensive art collection, and dine at Bas Rouge, which features the 2024 James Beard Award-winning Best Chef for the Mid-Atlantic. This only scratches the surface of the many art galleries and dining establishments we have to offer on the Eastern Shore.

Chuck Mangold Jr.
Benson & Mangold Real Estate



Q: As a seller do I still have to offer the buyers agent compensation?

A: As a seller your goal is to sell your property for the best possible price within your desired time frame.

Offering compensation to the buyers agent will greatly benefit you; is very likely that not offering compensation will reduce your buyers pool, and that's what usually drives a higher sales price and faster sale.

Cornelia C. Heckenbach

Long & Foster Real Estate

Forbes Global Properties Specialist



Q: What differences are there between a Buyer vs Sellers' Market?

A: In a buyer's market, there's plenty of inventory, leading to lower prices and longer days on the market. Local trends favor buyers, who have more negotiating power. In contrast, a seller's market features

low inventory, driving prices up with shorter days on the market. Sellers benefit from competitive bidding, more favorable contingency scenarios, and quicker sales due to high demand and lower supply in the area.

Lisa Barton

of The DD McCracken Home Team of Coldwell Banker Realty

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Q: Where do you save & where do you splurge on a tight kitchen remodel budget?

A: When it comes to remodeling your kitchen the place to splurge is on the functionality pieces. Pick cabinets that will allow you to use all the available space such

as drawers and ceiling height wall cabinets while saving on the actual cabinet material. Other ways to save is to determine what could be upgraded later such as drawer organizers, hardware, porcelain floor tile and even light fixtures. For a kitchen look that will never expire, choose neutral tones throughout.

Kimberlee Sauerhoff

Studio Manager/Designer

314 Design Studio, LLC



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

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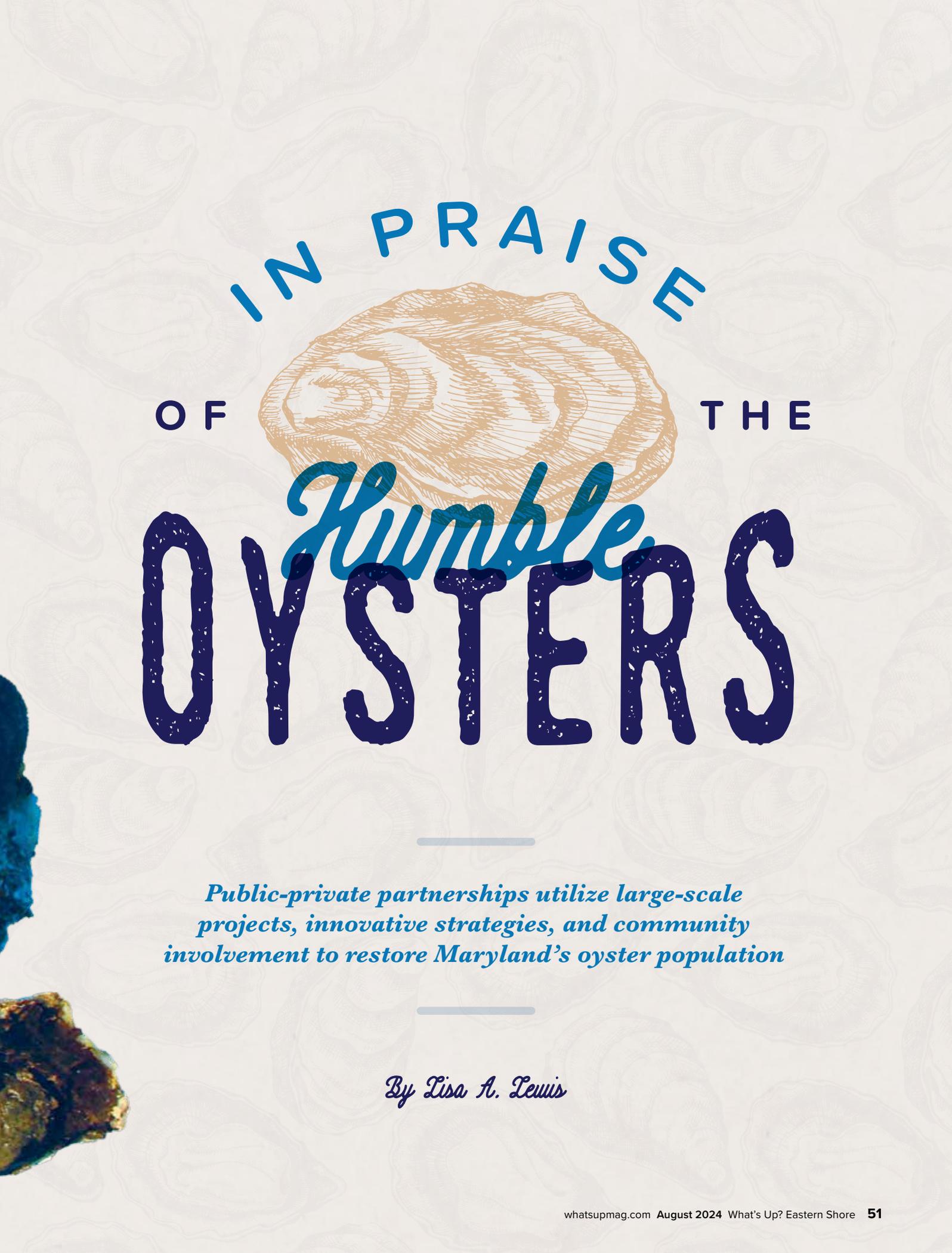
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IN PRAISE
OF THE
Humble
OYSTERS

Public-private partnerships utilize large-scale projects, innovative strategies, and community involvement to restore Maryland's oyster population

By Lisa A. Lewis

W

hen Maryland committed to restoring the oyster populations in five tributaries in the state's portion of the Chesapeake Bay by 2025 as part of the Chesapeake Bay Program's 2014 Chesapeake Bay Water-

shed Agreement, the organizations involved in this monumental effort realized that the project would be a tremendous undertaking...and the outcome uncertain. The tributaries targeted for restoration included Harris Creek, the Little Choptank River, the Tred Avon River, the Upper St. Mary's River, and the Manokin River. (The agreement also called for the restoration of five tributaries in Virginia.)

But the scale of the project didn't discourage the oyster restoration partners. Instead, they embraced the challenge—harnessing their collective expertise and focusing on their mission. Ten years later, Maryland is on target to meet its goal. To date, restoration work in four of the five tributaries is complete. Restoration of the Manokin River is anticipated to be completed by 2025.

"The five-tributary strategy was definitely a lofty goal," says Paul Schurick, director of partnerships for Oyster Recovery Partnership (ORP), a nonprofit organization that strives to lead the restoration of the native oyster population in the Chesapeake Bay. "Restoration on this scale had never been undertaken. But we now know it's possible.



"When the work in Harris Creek was completed, I remember that everyone seemed to agree that the goal was, in fact, wholly achievable. We had just restored 343 acres in Harris Creek—the largest man-made reef at the time—so the others suddenly seemed within reach. The Little Choptank, at 351 acres, was next. The Manokin, when finished, will top them all at 441 acres. There is no doubt that our partnership is capable of sustaining restoration at this scale."

Indeed, oyster restoration efforts continue to show signs of significant progress. More than 1.7 billion new juvenile oysters were planted on sanctuary and public oyster fishery sites in Maryland's portion of the Chesapeake Bay in 2023 alone, setting a new annual record and further underscoring Maryland's commitment to large-scale oyster restoration. (To put this number in perspective, 501 million oysters were planted in 2014,

according to data from ORP.) The 2023 record sets a milestone, bringing the total number of oysters planted since the launch of the Chesapeake Bay Watershed Agreement's large-scale oyster restoration strategy in 2014 to almost 7 billion.

"Planting 1.7 billion oysters (sic) this year shows the success of the broad partnership of watermen, scientists, academics, nonprofits, and state and federal government officials dedicated to this vital natural resource and economic driver for Maryland," said Governor Wes Moore.

Most of the oysters for the five tributaries are grown at University of Maryland Center for Environmental Science (UMCES) Horn Point Laboratory in Cambridge. One of the largest oyster hatcheries on the East Coast, the Horn Point Oyster Hatchery, located on the Horn Point Laboratory campus, produces oyster larvae for use in research, restoration, and education.



Large-scale oyster restoration is completed through the hard work and dedication of a dynamic partnership of organizations, including ORP, the Maryland Department of Natural Resources (DNR), UMCES Horn Point Laboratory, the National Oceanic and Atmospheric Administration (NOAA), the U.S. Army Corps of Engineers, and the Maryland Watermen's Association as well as numerous other partners.

“Our scientists have been working hard to optimize the production of oysters at our Horn Point Hatchery, and it's paying off,” says University of

Maryland Center for Environmental Science Interim President Bill Dennison. “Working with our partners in this effort, combined with good weather and good water quality, this record level of oyster production is being realized.”

In addition to setting a new annual record for oyster planting, oyster restoration reached another milestone in 2023. According to ORP, oyster restoration was officially recognized by the EPA as a Best Management Practice (BMP) due to oysters' ability to improve water quality in the Bay by removing harmful nutrients.

Jump-Starting Mother Nature

Oysters play a vital role in the ecosystem and help improve the health of the Bay. They filter excess nutrients and pollutants from the water, and they grow in reefs that provide habitat, food, and protection for other marine organisms. And, of course, annual oyster harvests and aquaculture boost Maryland's commercial seafood industry, which bolsters the regional economy. However, due to factors such as historic over-harvesting and, more recently, pollution and disease, the oyster population declined dramatically over the decades.

Oysters spawn in the summer when water temperatures rise. Adults release eggs and sperm into the water, and fertilized eggs develop into free-swimming larvae. The larvae are carried by the Bay's currents for several weeks and then settle to the bottom of the Bay and attach to a hard surface, or substrate. Once they attach to a substrate, they are called spat.

“Environmental factors, including favorable weather conditions, good water quality, and higher salinity levels, as well as natural events, such as low disease-related mortality and good reproduction, lead to an increase in the oyster population,” Schurick says. “However, since these factors are unpredictable and vary from year to year, oyster restoration is a critical strategy that can help jump-start Mother Nature.”

A complex process, oyster restoration partners identify sites that are suitable for accepting oysters. Since oysters require substrate to survive, ideal areas are those least affected by silt and sediment. Once a site is selected, it's prepared to receive hatchery-produced spat-on-shell, which is then transported to the newly prepared reef and washed overboard, where it's allowed to grow. Once the oysters are deposited onto the reef, scientists monitor the site and its progress.

The importance of substrate in the restoration process cannot be overemphasized. Oyster shell is the best natural material used to rebuild oyster reefs, but it's in short supply. In response to Maryland's lack of oyster shell, Governor Wes Moore created the Oyster Shell and Substrate Taskforce under an executive order in 2023.





“Substrate is crucial for oysters as it provides habitat for oyster larvae to attach to and become spat,” says Chris Judy, director of the DNR’s shellfish division. “Spatset is diminished if suitable substrate is lacking, and the oyster population suffers. The Oyster Shell and Substrate Taskforce is exploring ways to increase shell and other materials that are needed to improve Maryland’s oyster population. This includes identifying ways to retain and increase shell and substrate, evaluating ways to meet the demand from the public fishery, aquaculture industry, and restoration [component] currently and in the future, and evaluating the economics of substrate.”

The scope of oyster restoration is immense, and many organizations play a role in this critical effort. In addition to large-scale projects completed by the major restoration partners, other key organizations offer programs that also help jump-start Mother Nature. Although they operate on a smaller scale, their contributions to oyster restoration are invaluable.

Growing Oysters

Launched by the DNR in 2008 in the Tred Avon River, Marylanders Grow Oysters (MGO) is a popular program that offers waterfront homeowners the opportunity to volunteer to grow oysters in cages suspended from their piers. Participants care for the oysters for about nine months (September to late May/early June) until it’s time for them to be planted in local oyster sanctuaries. MGO, which is managed by the DNR in conjunction with ORP and local organizations, now is active in more than 30 rivers, tributaries, and creeks. Participants work with their local program coordinator.

To be eligible, participants must have a pier with at least four feet of water at the lowest tide and at least 5 ppt (parts per thousand) salinity. The cages are attached to the pier with rope, so they hang at least six inches from the bottom—away from the soft mud and in the water currents, which bring them food—and far enough below the water’s surface to avoid exposure to freezing air during the winter. Maintenance requires rinsing the oysters every two weeks by dunking the cages in the water to remove silt or sediment buildup.

According to Tommy Price, operations manager of Shell Recycling Alliance/Marylanders Grow Oysters for ORP, 40 deliveries of cages were made during late

Photography Courtesy of ShoreRivers

August into early October 2023 to 33 tributaries of Maryland's portion of the Chesapeake Bay and Maryland Coastal Bays. This includes 19 community groups and Riverkeeper organizations (some of which are subdivided into smaller creek groups/neighborhoods). Approximately 2,000 participants cared for nearly 6,000 cages in 2023, and about 4–4.5 million spat were produced. At the time of writing, the oysters are slated to be planted during the end of May through June 2024.

"MGO is the best way for folks to get a hands-on understanding of how oysters live and grow as well as what goes into the broader restoration industry," Price says. "MGO oysters make up less than 1 percent of ORP's total spat-on-shell oyster plantings, but it's without a doubt the best way to get communities involved in putting oysters into their local waterways."

The Severn River Association (SRA), a conservation organization based in Annapolis, operates the largest MGO program in the state with 304 growers and 2,000 cages. Ben Fertig, Ph.D., restoration manager of SRA, administers the program, and creek captains work with growers.

"MGO is both a restoration program and an educational program," says Jesse Iloff, executive director of SRA. "No specialized training is required, and it doesn't involve a major time commitment. MGO is also a great conversation piece. Visitors to your home might see the ropes hanging in the water by your pier and ask about them, which opens up a great opportunity to talk about the program. And, of course, MGO is a lot of fun—a hands-on experience that allows growers to engage with marine organisms."

ShoreRivers' MGO program consists of 100 growers who care for 400 cages of oysters. A non-profit organization based in Easton that protects and restores Eastern Shore waterways, ShoreRivers serves the Chester, Choptank, Sassafras, Miles, and Wye rivers and Eastern Bay.

"People really enjoy the program," says Laura Wood, agriculture and restoration coordinator for ShoreRivers. "It offers a glimpse of an ecosystem within a cage, and it's a great learning experience. When it's time to plant the oysters in the local sanctuaries, ShoreRivers is available to ferry the oysters out to the sanctuary reefs, but many growers who have boats choose to do this themselves. It connects them with their river and brings the MGO experience full circle."

Both SRA and ShoreRivers have partnered with the Smithsonian Environmental Research Center (SERC), which takes video footage underwater once the oysters have been planted, allowing participants to see the reefs.

Members of the community who aren't waterfront homeowners may be able to participate in MGO by coordinating with a local marina or community pier. To learn more about MGO, visit www.dnr.maryland.gov/fisheries/pages/MGO/index.aspx.



Building Reef Balls

The Living Reef Action Campaign (LRAC), a program offered by Coastal Conservation Association Maryland (CCA Maryland), a nonprofit organization that advises and educates the public on the conservation of marine resources, provides in-class and hands-on learning experiences in area schools to teach students about the ecological benefits of oysters and the importance of habitat creation and restoration.

Students build artificial reef components made of concrete (called reef balls), which are deployed in the Chesapeake Bay and its tributaries, where they create new three-dimensional reef structures. Deployment sites are carefully selected and approved as artificial reef sites. Established in 2015 by CCA Maryland's Central Region Chapter in Carroll County, LRAC is not only fun, but it also helps generate interest in the environment and foster stewardship.



In some cases, hatchery spat are attached to the reef balls before being deployed to give them a guaranteed population of oysters. However, CCA Maryland's goal is to deploy them without spat in areas with high oyster populations. Since the organization may use spat from hatcheries, there are multiple demands on the supply chain. Although CCA Maryland attaches spat to the reef balls when possible, the nonprofit is happy to let Mother Nature do the work once they are in the water.

"The Living Reef Action Campaign is one more way to get the community to roll up their sleeves and get involved," says David Sikorski, executive director of CCA Maryland. "It's a great opportunity to bring oyster restoration to the forefront and learn more about the regional ecosystem. Our efforts make a difference, and we hope to con-

tinue to see measurable growth in the output of oyster reefs."

LRAC, which operates from a pair of trailers that travel throughout the region for reef ball building activities, has made a positive impact—not only in schools but also in the community. The first reef ball was deployed off Tilghman Island in 2016. To date, nearly 2,000 reef balls have been deployed by CCA Maryland and its partners. In 2024, 300 reef balls are slated to be deployed in St. Mary's River Oyster Sanctuary and 175 in the Magothy River at Noah's Reef.

Although LRAC launched in the local school systems, CCA Maryland welcomes opportunities to work with community organizations, volunteers, and businesses. For more information and to learn about participating in a reef ball build day, visit www.ccamd.org.





Recycling Oyster Shell

In addition to getting involved in MGO or LRAC, members of the community can support the restoration effort by recycling oyster shells. Created in 2010, ORP's Shell Recycling Alliance (SRA) collects shells from restaurants that meet certain criteria. These shells, which would otherwise be thrown in the trash, are recycled, cleaned, treated with spat, and put back into the Bay. Since its inception, SRA has recycled 320,000 bushels of shell.

Recycling shells when dining at qualifying restaurants or buying local oysters and dropping the shells off at public drop sites are easy ways to support this cause. For a list of recycling collection stations or restaurants that recycle shells, visit www.oysterrecovery.org.



“Shell is the key to oyster production, so recycling shells is critical to our work,” Price says. “With each recycled shell, ORP and its partners can produce and plant up to 10 spat-on-shell oysters. Making sure shell stays out of the landfill and returns to our waterways is a win-win for the environment.”

Oyster restoration takes various forms. Whether completing a large-scale restoration project, growing oysters in cages, building reef balls, or recycling oyster shells, everyone can make an impact. From major restoration partners to smaller organizations to members of the community, Maryland is committed to its mission of restoring the oyster population and ensuring a cleaner Bay—now and for the next generation.

“Oyster restoration has scaled up, and the picture looks much different now than it did 10 years ago,” Schurick says. “The movement has grown significantly, and we know our capabilities. It’s critical that we stay the course. We can’t lose the progress we have worked so hard to achieve.” ■

T H E

40- YEAR- OLD

S C A R

BY FREDERICK SCHULTZ

RECALLING
THE INFAMOUS,
MIDNIGHT MOVE
OF BALTIMORE'S
BELOVED COLTS
TO INDIANAPOLIS
IN 1984



The faces of Baltimore's NFL team weren't always Lamar Jackson and the Ravens. And the Colts were not conceived in Indiana. Looking back to 1984, dyed-in-the-wool rooters from Charm City and the surrounding region awoke one snowy March morning to learn that their beloved Colts had unceremoniously just skipped town, with no warning, in the dark of night.

In the wake of the initial shock and dismay among local NFL football fans, furor ensued when the news broke. The anger wasn't so much directed at what happened as it was toward how and why it transpired—and who was responsible.

Baltimore native C. E. Vance, a former member of the Memorial Stadium grounds crew now transplanted in retirement to Maryland's Eastern Shore recalls, "Loving the Colts was part-and-parcel of who I was. I was 26 when the Colts left, and none of us fans liked what the team had become under [owner] Robert Irsay. They were ours, and Irsay presented as an irrational buffoon who just happened to own an NFL franchise."

THE CITY'S TEAM

The football season in these parts was as constant and predictable as autumn itself. Season tickets were willed to next-of-kin to keep them in the family. A Colts game in wooden-seated Memorial Stadium was a local tradition—some likened it even to a religious experience.

The players were accessible and approachable parts of the community. Many of them took side jobs in the city and were recognized on the street as TV and radio pitchmen for products such as Dixie Cola and National Bohemian beer ("from The Land of Pleasant Living"), and some of the nation's first fast-food stands. The first was named Gino's after Gino Marchetti, one of the last of his breed of linemen to play on both offense and defense. To locals, Gino's was "where everybody goes, 'cause Gino's is the place to go," as the catchy TV and radio jingle went.

Alan "The Horse" Ameche—a co-founder of Gino's, with Marchetti—in turn opened his own Ameche's Drive-In, with locations in Glen Burnie, Reisterstown Road, Loch Raven Boulevard, Dundalk, and Timonium. The chain promoted "Powerhouse Burgers—A Banquet in Every Bun." Also popular was the higher-scale dinner-club/

nightclub owned and operated by the high-top-spiked, crew-cut, and squeaky-clean quarterback, Johnny Unitas: dubbed "The Golden Arm."

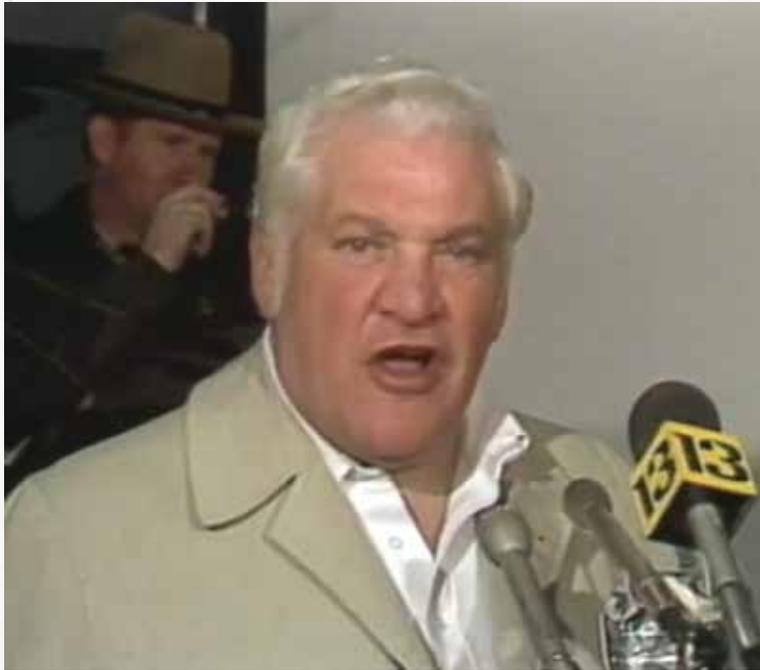
As an aside, it was later disclosed at a Maryland Historical Society panel discussion—moderated by WBAL's long-time sportscaster Jerry Sandusky and featuring former players Art Donovan, Jim Mutscheller, and Ordell Braase—that Unitas's teammates called him "John," never "Johnny," which was a media invention, they all agreed.

The "day-job" resume of all these men included having won the 1958 NFL championship game (before there was a Super Bowl) against the New York Giants, regarded later as "The Greatest Game Ever Played," with Ameche scoring the winning touchdown behind an offensive line led by first-team All-Pro Jim Parker.

Trademark plays on the field were indelible images: impossible-to-defend sideline passes from Unitas to bespectacled Raymond Berry, who caught the ball, then fell out of bounds; the likes of Tom Matte and Lenny Moore breaking loose for hard-fought ground yardage up the middle when they weren't catching screen passes; tight end John Mackey for shorter gains, unless he broke through the line of defenders for even bigger yardage, "flanker" (once the name for a wide receiver) Jimmy Orr going deep for a pass in the corner of the endzone, appropriately named "Orrsville."



Johnny Unitas signing an autograph at the Baltimore Colts' Westminster training camp in summer 1964. Photo by Joel Kaufman.



Left photos: Robert Irsay at a press conference in January 1984 with then-Baltimore Mayor William Schaefer, denying his intention to move the Colts. Right photos: Images of the infamous Mayflower trucks moving the Baltimore Colts equipment from the team's facility on the snowy night/morning of March 28, 1984.



There were stars on defense, too: middle line-backer Mike “Mad Dog” Curtis, giant lineman Bubba Smith (later playing the character “Moses Hightower” in the TV series “Police Academy”), feared safety Rick Volk, and defensive back Jerry Logan, to name but a few of the group once known as “The Sack Pack.” Most of these players not only worked in Baltimore, they lived there, too. For those of a certain age, the scenarios were in the very fabric of a hardscrabble, blue-collar world: the state of Maryland, southern Pennsylvania, and especially, the city of Baltimore itself.

THE PULLOUT

The Colts’ management at the time obviously couldn’t care less how the diehard fans felt about “their” team. So, at the order of habitually intox-

icated Robert Irsay, they pulled a fast one and left town. Boom! Gone in one night! The scheme went down with no apparent warning or exact motive—four decades ago. The fleet of 15 commercial moving trucks that converged on the training facility in Owings Mills in a late-winter snowstorm was mobilized directly by Mayflower Transit CEO John Burnside Smith by way of Indianapolis Mayor William H. Hudnut. The Indy mayor was also earning the ire of Baltimoreans, who called him “the guy who stole the Colts” and “Baltimore’s Public Enemy Number Two.” PE Number One in this scheme’s hall of shame was the relatively new owner of the franchise, the despicable Bob Irsay.

Irsay’s goal was simple. He wanted a new stadium, which would sell more tickets, with a good team already in place. Irsay just needed a place to move the men. With the City of Baltimore on the cusp of claiming ownership of the Colts via “eminent domain,” time was also of the essence. The deals cut by Irsay’s predecessor, Carroll Rosenbloom cannot be overlooked, having started the whole pullout ball rolling by turning over the reins to Irsay in the first place.

To do the grunt work—the dirty job of literally, physically abandoning Baltimore altogether, the Irsay-Hudnut cartel hired college students from the University of Maryland to load the cargo. According to a May 2014 story (for the 30th anniversary of “The Scar”) posted on “Deadspin Sports,” members of Sigma Chi fraternity at the University of Mary-



land had been summoned and hired by Mayflower (at a handsome hourly rate, in 1984 dollars) to shrink-wrap all the Colts' gear they could locate and load the loot into the waiting tractor-trailers.

As the story goes, several items—such as uniforms with famous numbers, then-Head Coach Frank Kush's pants, and athletic gear belonging to Colts' players, plus a Lombardi Trophy from the team's 1970 Super Bowl victory, had gone missing. Some claim the trophy was a facsimile, even though it's still in plain sight in the "Almost Religion" Colts display at the Babe Ruth Birthplace Museum on Emory Street near present-day Camden Yards. It's been reported that Irsay secretly kept the real trophy in his office, which would surprise no one.

While there was enough blame to go around, news commentators searching for the right words to describe the football situation in Baltimore were calling it "Shake and Bake," borrowing from the brand name of a new way to prepare and cook raw meat. It was between 1972 and 1976, that the Irsay name arose from the swamp, the mere mention of which would raise the collective blood pressure all across town.

THE FRANCHISE HANDOFF

Colts former owner Carroll Rosenbloom—who had been doing battle with the city to, among other concessions, either upgrade the dilapidated Memorial Stadium (home to both the Colts and Major League Baseball's Orioles at the time), or build a new one—had "traded" the NFL franchise to Irsay, who became a caricature of himself. He was later called "the prototypical bad sports owner and obstreperous public drunk." (Note: For a video display of Irsay in delirious, untruthful action, search WMAR-TV online for an archived 40-year-old 1984 BWI Airport press conference with Irsay himself and Mayor William Donald Schaeffer.)

One of Irsay's first NFL transactions was to trade quarterback legend Unitas to the San Diego Chargers. Nicknamed "The White Tornado," the mogul proceeded to dismantle the city's beloved Colts such that their last days in Charm City were downright dismal. After several consecutive losing seasons, beginning in 1978, ticket sales at Memorial Stadium on 33rd Street naturally dwindled, and a move seemed inevitable. The City of Indianapolis eventually expressed interest in

Baltimore's NFL team and made an offer to buy the beloved Colts and move them to Indiana. The midwestern city's "Colts" would have nothing to do with Charm City's heritage of horse-breeding, much less Pimlico's second leg of thoroughbred racing's Triple Crown, the Preakness.

"Unceremonious" is a polite word for the move itself and its immediate aftermath. Even the TV news reporters that night were confused. One claim was that the whole operation was the work of the Hell's Angels motorcycle gang. A group of the University of Maryland fraternity brothers included Duffy Welsh, who testified that "It really could have been a movie...I remember so many scenes from that night. Just crazy."

Even the Mayor of Indianapolis, William H. Hudnut, was complicit in the scheme. But apparently, Mayor Schaeffer, later governor of Maryland, couldn't sway the decision, once refraining: "There's something obnoxious about the name 'Indianapolis Colts.'"

It would be just over a decade until Baltimore regained an NFL team. In 1994, Cleveland Browns owner Art Modell announced his intention to move that city's team eastward to the Inner Harbor. Becoming the Baltimore Ravens, the relocated team played its first official game on September 1, 1996, at Memorial Stadium defeating the Oakland Raiders 19–14. With little doubt, this cemented Modell's own legacy as one of both infamy and hero depending upon which city fans live in and root for. Indeed, history has a habit of repeating itself. ■



The Sun newspaper ran multiple headlines and stories of the Colts move. Scan QR code to read this newspaper.






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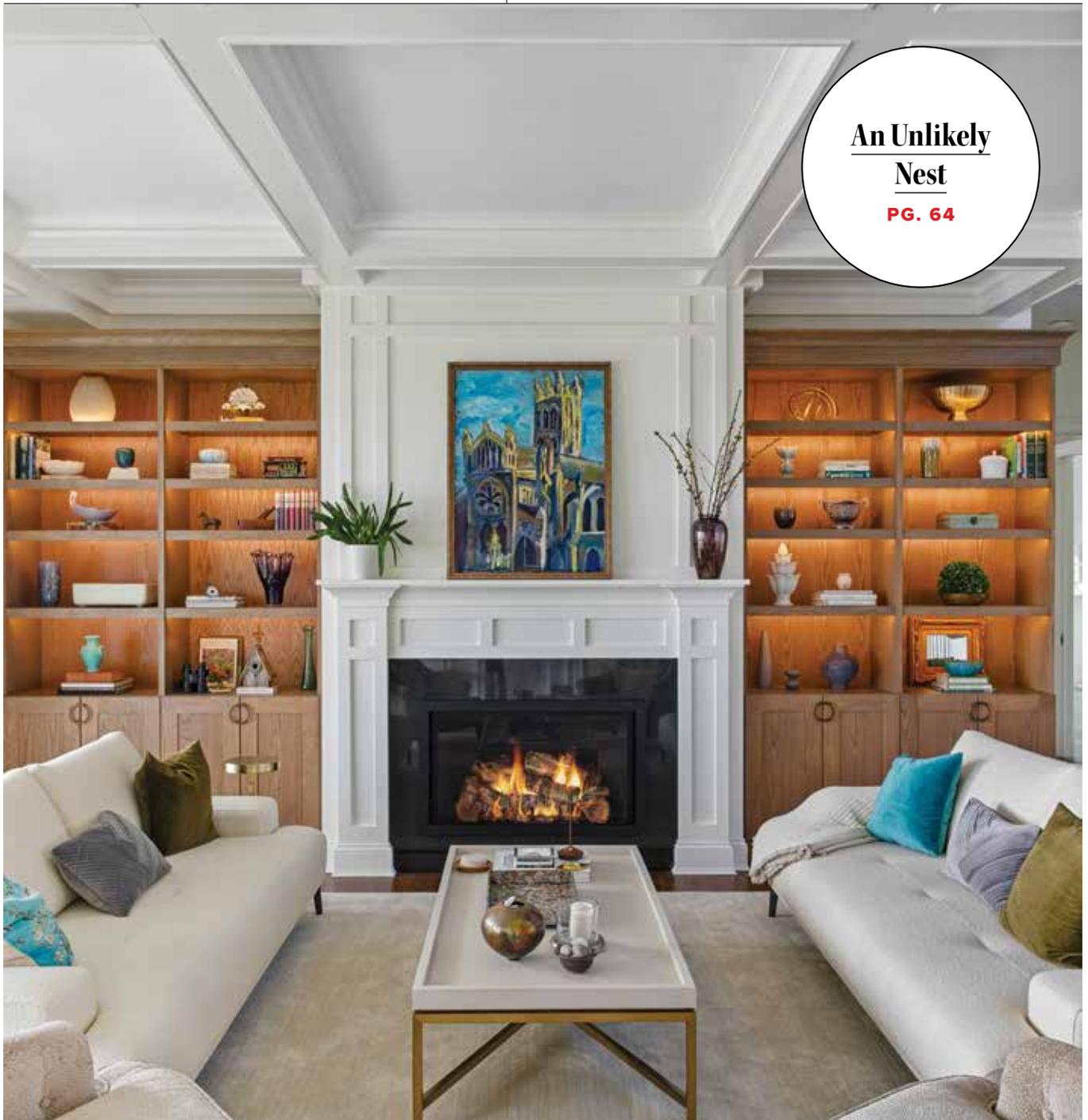
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**An Unlikely
Nest**

PG. 64



An Unlikely Nest

BUT A DEFINITE WINNER ON THE WATER

By Lisa J. Gotto

In the fall of 2021, a full-blown renovation project was never part of the plan for our feature homeowners when they set out with their realtor to find a move-in-ready waterfront property in one of their favorite Annapolis neighborhoods. That search would provide only discouraging results because at that time—the pandemic era—existing housing inventory was at historic lows. Potential home buyers were generally steering clear of renovation projects for fear that supply chain issues would turn their dream home projects into nightmare scenarios.

A happenstance of an online query then pointed the couple in just that direction. A nearly instantaneous connection to a fixer-upper provided them with the fortitude to proceed despite the property's current situation.

"It was in pretty rough condition, and I think our realtor figured it was probably [not a prospect].

**"WE KNEW IMMEDIATELY
THAT WE LOVED THIS
PROPERTY AND THE HOUSE
DESERVED TO BE FIXED UP."**

We didn't ask her for a renovation; we were looking for something that we could go right into," explains the wife. "So, when we looked at this property, it doesn't look like much from the street and the house was in bad shape, but when we got near the house and we could see over onto the water, it was instant—we knew immediately that we loved this property and the house deserved to be fixed up."

The setting would include a semi-wooded lot with one particularly popular Sycamore tree and a view of both a lagoon, formerly Lake Heron, and the Severn River.





NO EASY BUILD

The home had been somewhat of an already abandoned remodel when Bayview Builders came on the scene. The couple had been referred to Bayview by their realtor for their experience with a number of successful builds and remodeling projects in that specific area of Annapolis.

“We chose Bayview because they probably were the only ones that saw the vision of a renovation over a tear-down,” the wife says.

The couple also chose ABS Architects of Annapolis to help them devise the design that could take their particular wish list and make it work with the home’s pre-existing footprint.

President and Founder of Bayview Builders, Dave Carlisle, referred to this project as a “large-scale renovation” and of the type that the company takes pride in re-establishing on better footing for the future.

“As is the case with a lot of these kinds of waterfront properties, the houses were sort of developed and then re-envisioned over the years,” says Carlisle, referring to the outdated add-ons that usually come with an older house that dates back to 1930.

Additionally, that big old Sycamore on the property was majestic for more than just its age. The couple would soon realize they were not home alone, because at the very tip top of that tree, two bald eagles were in residence in their own cozy nest.

“There was no way it was going to be an easy build,” says the wife. “Then interestingly, because we found out about the eagles’ nest the day before we closed on the property, we were really worried that we would be delayed in the

“There was no way it was going to be an easy build,” says the wife. “Then interestingly, because we found out about the eagles’ nest the day before we closed on the property, we were really worried that we would be delayed in the



construction because of the regulations about building around an eagles' nest."

The couple called the U.S. Fish and Wildlife Service of the Chesapeake to allay any fears they may have about building around their new neighbors.

"We learned that as long as we kept our building (process) outside of the nesting season, we would be fine. And it turns out the nesting season is from December until June. So, we had to wait until the end of that season before we could build."

Once the wait was over the homeowners and their teams could begin in earnest. Structurally, the home required upgrades in several areas, including the roof which had been breached. The original first floor layout had several areas of step up and step down when entering another room, which the couple wanted to remedy with smoother transitions. There were also some substantial structural issues on the second floor and four feet of underutilized crawlspace to address.

The 4,000-square-foot result is a transitional space with a quasi-traditional floorplan on the main level, meaning not totally open, but with intentional room carve-outs that maintain a nice flow throughout.

"We didn't want a full open plan. We wanted to have a distinct living room, dining room, kitchen, and not just one giant room," the husband says.

Working to further assess that existing home structure was ABS Associate Principal Architect, Angela Phelan. Upon initial review, Phelan says, she was impressed with the property's countenance, its exquisite water views, and with the homeowners' intentional approach to retaining its footprint.

"They had a really sweet little farmhouse with a very large lot. It has probably one of the most phenomenal views from any part of the house that looks out onto the Bay Bridge. And the [owners] wanted to keep a farmhouse feel, so we pretty much wanted to renovate it in the spirit of what existed," Phelan says. To make things work on the second floor, Phelan says, they needed to address the issue of unusually low ceilings.

"I think we were referring to it as the Hobbit house because the ceilings were so low, and so we were able to raise the ridge height and we created dormers off of the sides of the rooms just in the spirit that you're living under the same eaves," Phelan explains. This, she says, would help replicate the attic feeling associated with the original farmhouse.





UPSTAIRS, DOWNSTAIRS

Solid oak stained with two rich shades of brown, an espresso, and a walnut, was chosen for the wide plank hardwood floors throughout. Detailed, and expertly crafted wood treatments, including a totally redefined staircase, ceiling enhancements, and gorgeous windows showcasing the views, combined with the wife's natural instincts for color, tone, and texture create a sense of beauty and balance that flows seamlessly along the first-floor plan.

"It's sort of restrained," conveys the wife, of the aesthetic created. "I'm also really nuts about symmetry. So, I think that there's a really strong balance in many of the views through the house, which was intentional."

A transitional, all-white kitchen with crisp quartzite countertops is punctuated with high-pitched ceilings with white beam detail, high-end hardware, and the ultimate above-the-sink view of the waterfront. The couple, who love to cook, is thrilled with the way the room ultimately works for them.



"Our grown kids also like to cook," the wife says. "So, when they're here, we all have plenty of space to do that."

The couple chose to have two incredible primary suites, including theirs on the lower level. Both capture that relaxing feeling of being on the water. The owners' suite, however, would answer a question that the wife said she posed to herself when thinking about what she wanted: "Why don't I see if I can make my bathroom seem like a spa?"

It turns out she could, and the results are luxurious and immersive.

"So, I got my head around the idea of a Japanese soaking tub," she explains. "And this one in particular just really moved me. It is very modern and clean-looking and interesting. And we decided to put it in the middle of the room, which is quite a large room rather than along the front windows, which is where the original design had placed it."

Rather than looking out to the front yard or the street, the owner's choice to center the tub in the room provides an optimal view.

"It turns out, when you're sitting in the bathtub, you have a perfect view out to the water."

Once she chose the bathtub, she says, she had another chance to get creative with the room's finishes, fixtures, hardware, and lighting.

"I seized on this concept of a curve or a roundness. So, we have all round things where we have something hard."

One of her favorite online finds for the room, she says, was the pendant light fixture suspended above the tub. "It just reminded me of bubbles."



"IT TURNS OUT, WHEN YOU'RE SITTING IN THE BATHTUB, YOU HAVE A PERFECT VIEW OUT TO THE WATER."



THE NATURE OF IT

The upstairs primary suite has the advantage of a spacious walk-out deck overlooking the water, keeping with the couple's theme of intentional use of their amazing natural environment. This is seen all around the home's landscape, which provides the couple with the optimal amount of land and mature perennials and trees.

An inviting circular driveway was carved out, and a series of raised garden beds were installed alongside a precious greenhouse. The couple loves to garden and just be outdoors. And from their waterfront backyard it's a breeze to hop in a kayak for a peaceful paddle and wildlife scout.

Meanwhile back at the nest, the couple says their *other* neighbors whimsically assigned names for the Mom and Dad eagles that live in the tree-tops to honor the new homeowners. But once the babies came, the couple says, they came up with their own regionally appropriate names for the babies, "Anne" and "Cal."

At last report, the happy family of six were well and were all enjoying their bird's eye view of the Chesapeake Bay Bridge.



Some Challenges In Your Late Summer, Mature Garden

By Janice F. Booth

Mature gardens, like mature gardeners, may need a bit of extra care in late-summer. Those of us enjoying a freshly redone garden or a new garden can simply sit back and enjoy the particular pleasures of August in Maryland. I, however, have recently been at work in my very mature garden. And after reviving myself from near-heatstroke, let me suggest three items to add to the Summer Garden To-Do List if you too have a beloved, older garden.

Whether you're a do-it-yourself gardener or have a reliable landscape team helping you care for your garden, you may want to consider these 3 tasks: **POLICING, PRUNING, POPULATING.**



POLICING

The English Ivy in my garden is a perfect example of this first August task. By late-summer it has found its way up the magnolia, over the driveway curb, and even around the trunk of my two American Hollies. Now, I'm a fan of English Ivy. I prefer its lush green to an over-abundance of wood chips or bark mulch. But I know you may be thinking, "Mulch knows its place; ivy runs wild." And that is what I noticed recently as I drank lemonade, swatted mosquitoes, and cast my eyes across my garden. So, here are some areas you may want to check for further attention.

GROUND COVER: Whether you have ivy, periwinkle, or (goodness, I hope not) Virginia creeper. Check that the growth is not infringing on lawns or flower beds. From afar it's possible to overlook the spreading vines.

DANGEROUS & DESTRUCTIVE INVADERS: While you're monitoring the ground cover, keep a look-out for plants that don't belong. I'm thinking, specifically, of *Poison Ivy* and *Poison Oak*. These nasty invaders find their way into flower beds and easily hide among the ivy leaves until they're well-established. By the time you may notice them, they have sent tendrils far and wide! *Cleaver* is another troublemaker. It's that delicate and very sticky plant that looks so fragile but clings to anything—your garden pants, the dog's tail, a rake. It, too, hides among the plants' foliage until it has wound itself around stems, choking out even hardy flowers.

SHRUB & TREE GROWTH: Mature gardens, like favorite pets, seem to get-away with things. I never want to lop off a branch from my beloved Tulip Magnolia or reshape my hardy, old Boxwood... but I should! In the heat of late summer, while we're languid and at leisure, we can look over the shapes of our garden's larger residents—the Japanese Maple, the azaleas, the hydrangea and lilac bushes. If they're happy and well, they'll keep growing and spreading without your noticing. (And that is where a good landscaper service can be of help. They might have offered some pruning suggestions—as difficult as it may be to think about.)

**WHICH LEADS ME TO MY
SECOND RECOMMENDATION...**

PRUNING

Now that you've taken a closer look at the beloved plants, shrubs, and trees in your garden, it may be time to take a deep breath and commit to cutting back, cutting out, lopping off, and reshaping.

PHOTO GALLERY: Before I start going wild with my pruning shears and pole saw, I take a series of photos of the areas where I'm thinking of pruning. This collection of photos serves several purposes. First, I can see the specimens in perspective, in relation to the other trees, shrubs, and flower beds. Consider balance, proportion, and how the plants relate to your home's architecture. (I was amazed to note in a photo that my beloved Camelia was beginning to interfere with my view from a living room window, and a magnolia branch would soon overshadow a sunny flowerbed!) Another advantage to the photos is providing a visual guide for the professional gardeners who may come to do the heavy work of cutting limbs and woody bushes.



EQUIPMENT: Be sure, if you are doing the pruning, that your tools are properly sharpened and of the correct size for the tasks you're undertaking. It may be wise to make this a two-person task. When you're head-down in the azaleas, you may not see the effect of removing that woody branch that extends too far. Or you may need a helper to keep you from tumbling off the stepstool or into the koi pond. Because you'll need strength and sharp tools, you may want to hire qualified landscapers for pruning.

POPULATING

Late summer is the ideal time to re-examine our gardens, to see the beds of flowers after the joys of spring and early-summer blooms. Reconsider plantings when the humidity and heat of summer are taking their toll.

“HOLES” IN THE GARDEN: Our plans are not always accomplished, sometimes due to our miscalculations, sometimes due to unanticipated events. There may be areas in the garden that once bloomed with iris and phlox, but now the area shows only green leaves. Or, during a summer storm a great tree limb fell, destroying the lovely Japanese Spirea you'd been coaxing along. Whatever the cause, are there plants you'll want to add in a month-or-so? Are there bulbs you'll want in those empty spaces?



SEED HARVESTING: Now is the time to stop deadheading your blooms and begin collecting seeds for spring planting. You may want to add more marigolds around the deck and red poppies along the picket fence. Collect and save the seeds. And your sweet cosmos will happily give up its seeds to you, or just let the seeds settle to the ground. They'll reseed themselves with little help from you. Additionally, let me suggest a *Seed Swap*. Send out an email to friends and neighbors suggesting they too save seeds from their gardens. Little envelopes with named seeds can be brought to a central swap or even mailed to participants.

DIVIDING: Okay, those of us with mature gardens are well aware of the overly enthusiastic hostas and lilies that can over-populate our flowerbeds. So, while it may be too hot to wrangle a shovel and garden fork, it's a good time to make a list or even a little diagram of what needs to be divided. Again, when the gardeners come to prune, maybe they can dig-and-divide those big, beautiful Francee or First Frost hostas.

All this is not to suggest you should get crackin' and not enjoy your garden's delights at your leisure. No! Do rest in the peace and cool serenity of your garden. But, when your mind wanders, give some thought to these three suggestions for keeping your garden beautiful.



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Gone Coastal

By Lisa J. Gotto

This Craftsman style coastal residence offers not only 3,400 square-feet of optimized living space, but it also provides the ultimate when it comes to the two big “Ls” in Chesapeake real estate: Lot and location.

Situated on a prime point in coveted Gibson’s Grant, this contemporary, four-bedroom home that sold for its full asking price, offers unmatched waterfront views of Macum Creek and the Chester River.

Rich, amber hardwood flooring graces the entry and flows from the foyer down the center hall into the kitchen and main living area. This open-plan space is huge and offers a wealth of natural light throughout, as well as a soothing beachy vibe.

The gourmet kitchen offers a gorgeous, stone-topped center island with pendant lighting overhead, and breakfast seating for four. Upgraded, contemporary cabinetry in two tones with signature hardware

combines with an all-stainless-steel appliance package to provide a clean, streamlined look.

A coastal palette of neutral whites, grays, and taupe is featured throughout and mixed with elements of classic molding and the textures of shiplap and stone found in the main living and dining area. A rustic and efficient pellet stove brings the cozy into the room and a set of French doors and large windows brings the view out to the porch and the gorgeous waterfront.

Upstairs, the primary suite provides a relaxing and reinvigorating escape with its large, updated *en suite* bath and its incredible water views that can be enjoyed from the room’s private balcony.

This level features three additional bedrooms, and a convenient flex space over the garage currently set up as a bonus, recreation space, offers the perfect opportunity for a man cave.

Outside, the charming waterfront porch, one of three on the home, is perfect for summer dining and living, as it offers a full, outdoor kitchen with high-end grill, wet bar, under-the-counter refrigeration, and storage.

Quality of life here gets even better, as Gibson’s Grant comes with community membership and a menu of amenities including a clubhouse, pool, fitness center, and playground.

Primary Structure Built: 2014

Sold For: \$999,000

Original List Price: \$999,000

Bedrooms: 4

Baths: 3 Full, 1 Half

Living Space: 3,400 Sq. Ft

Lot Size: .17 acres



Listing Agent: Tricia Wilson, Chaney Homes, 206 Old Love Point Rd., Stevensville, m. 443-249-7653, o. 410-404-2033, tricia@chaneyhomes.com, chaneyhomes.com **Buyers’ Agent:** Shelley Stuart, eXp Realty, 1050 Connecticut Ave., Washington, D.C., m. 301-801-5159, o. 888-860-7369, captocoasthomes.com



Photography by Chris Petrini/A Digital Mind

EASTERN SHORE'S FINEST!

Welcome to this stunning Eastern Bay waterfront home in the coveted Bennett Point community, offering impressive water views, a private beach, and over five acres of land designed to capture breathtaking sunsets. This custom-built masterpiece features a large open concept kitchen and living area, a luxurious first-floor primary suite, Brazilian cherry floors, a pool, a waterfront playground, and a large detached four-car garage with potential for expansion. Recent upgrades include a new 50-year roof and high-efficiency dual-zone Bosch HVAC systems, making this a durable and serene waterfront retreat with year-round western exposure sunsets and abundant wildlife.



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Fine Family Starter

By Lisa J. Gotto

T

he heart of St. Michaels is literally at your feet with this precious and historic home located just a quick walk from all the harbor town's dining and shopping opportunities.

A quiet, tree-lined suburban street sets this scene for this 1,700-square-foot, two-story colonial home that retained all the charm of its era on the exterior while being smartly updated for contemporary living on the interior.

A gracious entry porch with period architectural detail including a beadboard ceiling pro-

vides the perfect first impression to the residence. A convenient open floorplan and lovely, blonde hardwood floors are featured in this bright and spacious first level of the home.

A sunny contemporary kitchen with a white-stone topped center island provides breakfast bar seating for three and an additional handy prep space. A subway tile backsplash, attractive gray cabinetry, and an all-stainless-steel appliance package complete the space's sleek and stylish look.

Sightlines to a roomy, dedicated dining area and home's main living area make this a great space for a family with young children. This level of the residence also offers a multi-tasking mudroom and desirable first floor bedroom with tons of natural light, wall-to-wall carpeting, and a brand-new bathroom with modern fixtures and attractive shower tile treatment.

Upstairs, the home features a large, primary bedroom with walk-in closet and an additional bedroom that shares another new bath with bathtub and attractive tile and vanity treatments.

Outside, the property boasts a large backyard with access drive to the detached one-car garage. The new residents will delight in the property's proximity to a quiet waterfront park and access to the scenic St. Michaels Nature Trail.

Primary Structure Built: 1890

Sold For: \$745,000

Original List Price: \$749,000

Bedrooms: 3

Baths: 2

Living Space: 1,724 Sq. Ft

Lot Size: .16 acres



Listing Agent & Buyers' Agent: Cornelia C. Heckenbach, Long & Foster Real Estate, 109 S. Talbot St., St. Michaels, m. 410-310-1229, o. 410-745-0283, info@corneliaheckenbach.com, stmichaelsmdwaterfront.com

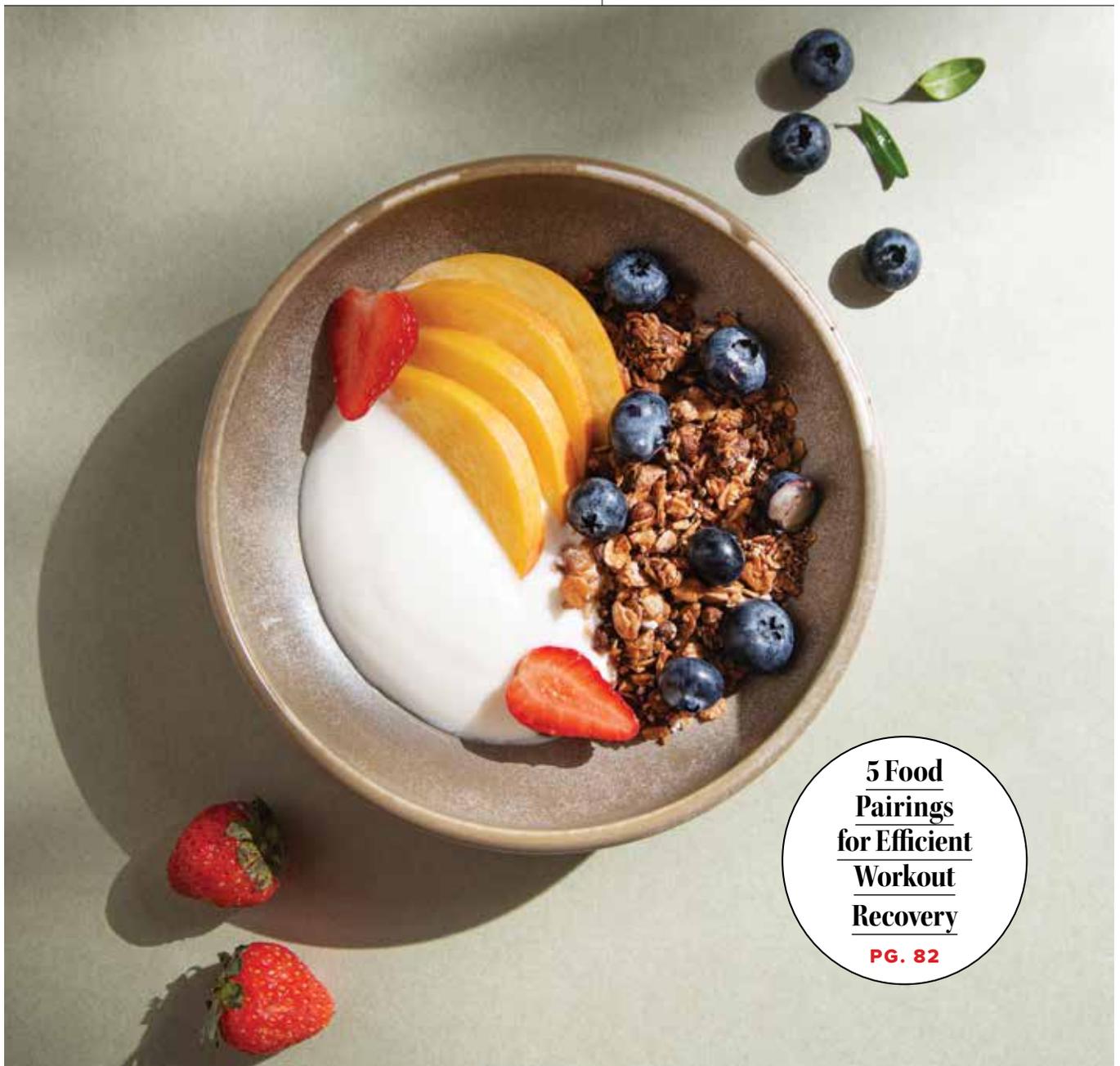
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**5 Food
Pairings
for Efficient
Workout
Recovery**

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What Should I Know About Cannabis?

By Dylan Roche

It's been a little over a year now since recreational cannabis has been legal in the state of Maryland—and 10 years since medicinal cannabis was made available.

Despite the longstanding criminalization and stigmatization of the substance commonly known as pot, weed, or marijuana, many consumers are

starting to understand the low-risk benefits that come with enjoying it—whether they're enjoying it medicinally or recreationally.

That said, although substantial research indicates that cannabis is relatively safe, it isn't without its drawbacks. The first step to being a safe consumer is being informed.

Ready to learn? First, it's important to understand the difference between medicinal and recreational cannabis. When you go to a dispensary for medicinal cannabis, you'll take a note from your doctor saying you have a condition that could benefit from cannabis. An associate at the dispensary can then help you find a product that fits your needs, whether you prefer something you can smoke, eat, or use topically.

When you buy cannabis products for recreational use, you do not need a note from your doctor, but you are limited in the amount you can have; no more than 1.5 ounces.

**WANT TO UNDERSTAND THE
BENEFITS AND RISKS OF CANNABIS?
HERE'S WHAT YOU SHOULD KNOW:**

LET'S LOOK AT THE GOOD...

- ◆ One of the primary benefits of cannabis is its ability to alleviate pain. This is especially important because it could replace high-risk pharmaceuticals, such as opioid painkillers. Unlike opioids, cannabis is not physically addictive and has never been linked to an overdose.
- ◆ Cannabis can treat nausea and improve appetite, a huge benefit for people who are struggling to maintain their weight because of chemotherapy treatments or an eating disorder.
- ◆ Cannabis is relaxing. It contains compounds called cannabinoids, specifically cannabidiol (CBD) and tetrahydrocannabinol (THC). Although only THC will bind with receptors in your brain and produce that euphoric high typically associated with cannabis, CBD still produces a sense of calm because of the way it alters those receptors. CBD doesn't produce paranoia, so it's good for relieving anxiety, achieving focus, or falling asleep.
- ◆ Because of its ability to relieve muscle spasms, cannabis can be used to control the symptoms of conditions like epilepsy or multiple sclerosis (MS). Some athletes will even use microdoses of CBD to recover from an intense workout.

...AND THE BAD.

- ◆ Smoking any substance does damage to your lungs. Although cannabis doesn't have many of the additives that tobacco cigarettes do, it can still cause harm to the lungs, worsening the symptoms of conditions like asthma, bronchitis, or COPD. Some studies have shown that frequent smoking can scar the respiratory tissue.
- ◆ The relaxing effects of cannabis can cause lack of awareness and impair your reaction time, thus making it dangerous to drive a car or operate heavy machinery. If you're under the influence, don't get behind the wheel.
- ◆ Cannabis can have consequences for reproduction. Use of cannabis in any form has been linked to male infertility, and women who use cannabis while they are pregnant could harm the growth and development of their baby, leading to low birth weight.
- ◆ Because of the effect of cannabis on the brain, its long-term use could impair learning and memory. Additionally, many young people who are still developing (that is, under the age of 21) could suffer changes in brain structure, specifically in the prefrontal cortex, which is responsible for decision making. Some research shows cannabis use can worsen some mental health conditions, such as schizophrenia and bipolar disorder.

Is cannabis the right option for you? If you're unsure, consult with your doctor so you can discuss the specific benefits and risks that are most applicable to your situation. This can help you make the best choice you feel comfortable and confident about.



**IS "CANNABIS" OR "MARIJUANA"
THE PROPER TERM?**

Cannabis is the formal name and one that's preferred by many experts, though you will often see *marijuana* in formal contexts. However, *marijuana* was a term coined in the 1930s, when politicians pushed to prohibit cannabis and wanted to make it sound dangerous by giving it a made-up Spanish-sounding name, thus linking it to Mexican immigrants. Because of this history, many advocates prefer the term *cannabis*.

5 Food Pairings for Efficient Workout Recovery

By Dylan Roche

You've probably heard the expression, "You are what you eat." That's especially true after an intense workout session.

You need to give your body the nutrients it needs if it's going to effectively recover from the challenge you put it through. Without that recovery, your body doesn't get any stronger and your fitness won't improve.

The big questions are what foods should you be eating and when?

THINK CARBS, PROTEIN, AND FLUIDS

After a workout, you should aim to have a 3:1 ratio of carbohydrates to protein. Your body burned through a lot of energy during its workout, and it needs that energy to be replenished—carbohydrates are ideal for this, and they will also provide your body with the extra energy for repairing itself.

Protein serves as the building blocks your body needs to create muscle—10 grams could be sufficient if you're just having a snack to tide you over to your next meal. More than 40 grams of protein is unnecessary, as your body won't be able to use it all at one time for muscle repair.

Finally, don't forget to hydrate with plenty of fluids. Water is often sufficient for most exercisers, but if you had an especially hard training session that burned through a lot of energy and produced a lot of sweat, then a sports drink could provide a boost of carbohydrates



and electrolytes. Assuming you hydrated sufficiently before and stayed hydrated during your workout, you want to consume about 3 cups of water for every pound of water weight you lost.

AND WHEN SHOULD YOU HAVE THEM?

After your workout, the best thing you can do is follow your hunger cues. The Hospital for Special Surgery recommends aiming to eat something within an hour, as this time period represents a recovery window during which time your body is trying to repair itself and could benefit from nutrients the most. The Mayo Clinic encourages having a full meal within two hours of your workout, but if this is not a practical option, having a snack right afterward can help stave off excessive hunger and keep you energized.

GREAT POST-WORKOUT SNACKS TO TRY...

Want some ideas for great post-workout snacks. Try these food pairings to provide you with that 3:1 carb-protein ratio and sufficient calories to keep you fueled until you get the chance to have a meal:

Yogurt and fruit. Yogurt has the protein you need, but more importantly, because it's a dairy product, it's rich in the amino acid leucine, which your body needs for protein synthesis. It also has calcium for strengthening those bones you put to good use while you were exercising. Although any fruits chopped up and mixed into your yogurt will provide carbohydrates for energy, a banana is easy to digest quickly. It also has potassium, an electrolyte that will prevent any post-exercise muscle cramps.

Peanut butter on toast. If you opt for whole-grain bread, you'll be choosing a source of complex carbohydrates, with fiber to aid in healthy digestion. Whole grains are also rich in iron, which your body needs to transfer oxygen through the blood to all your cells, and B vitamins, which convert food into energy. Whole grains and peanut butter provide complementary amino acids, making it a complete protein, which means you get all nine essential amino acids your body needs to build muscle. Peanut butter is also rich in vitamin E, which can reduce inflammation and protect against muscle damage.

Low-fat chocolate milk. This technically isn't a food combo, unless you count the low-fat milk and the chocolate flavoring as separate items—which they technically are. Chocolate milk is often considered the ultimate sports drink because it has the right balance of protein from the milk and carbohydrates from the chocolate flavoring. Although the high sugar content of the chocolate mix doesn't seem like the healthiest option most of the time, immediately after a workout is when your body needs to break down and use carbohydrates quickly. And because this snack is in liquid form, your body is getting fluids to replace what it lost through intense sweating.

Pretzels with string cheese. Pretzels are a great option after exercise because they're a combination of fast-digesting carbohydrates, as well as salt, which your body can use to replace the sodium it lost through heavy sweating. Like yogurt or low-fat milk, cheese delivers protein, specifically the leucine for synthesizing muscle growth, and calcium for building strong bones.

Hummus with pita bread. Hummus is a powerhouse food because it's made from chickpeas, which balance complex carbohydrates with protein. These mashed chickpeas are blended with tahini, a roasted sesame seed butter, which provides complementary amino acids to make up a complete protein source. Pairing the hummus with whole-grain pita bread will add more complex carbohydrates and protein than another dipping option like carrots or cucumbers would.

Debunking a Fad: "Oil" Be Darned



By Dylan Roche

It's been a few years since oil pulling made its way into the (quasi) mainstream health scene.

Celebrities swore by it as the secret to good health, but at the time, there wasn't much evidence to support it. Five years after the practice gained prominence, it's seeing a revival in popularity, even though most research shows minimal benefit—it might improve your oral health to some degree, but it's no substitute for brushing your teeth and flossing.

WAIT...OIL PULLING? This is a practice from Ayurvedic medicine, a centuries-old set of holistic beliefs from India. The idea is to swish your mouth with oil, which will draw out toxins known in Ayurveda as *ama*.

Tradition dictates sesame oil, but some contemporary followers prefer coconut oil. You take 1 tablespoon of oil into your mouth and swish it around for 20 minutes without swallowing. Then you spit the oil out and rinse your mouth with water.

People who have tried oil pulling claim it can improve oral health by preventing tooth decay, bloody gums, and throat dryness, and it can even be shown to stave off disease, cure hangovers, and prevent diabetes. (Again, these are the claims that people have made.)

SO, DOES IT WORK? Health experts say no. The American Dental Association does not recommend oil pulling as an effective dental hygiene practice and maintains that the best way of preventing tooth decay and keeping your gums healthy is to brush twice a day with fluoride toothpaste and floss between your teeth once a day.

DOES OIL PULLING OFFER ANY BENEFITS? The Cleveland Clinic notes that oil pulling won't necessarily *hurt* you, as long as you don't swallow the oil regularly. So, if you're maintaining good dental hygiene and like the way oil pulling makes your mouth feel, go for it. Some studies have shown regular oil pulling does diminish levels of *Streptococcus mutans*, bacteria that cause tooth decay, and rinsing with oil could be just as effective as mouthwash in reducing your risk of gingivitis.

Myopia May Be Preventable —Maybe

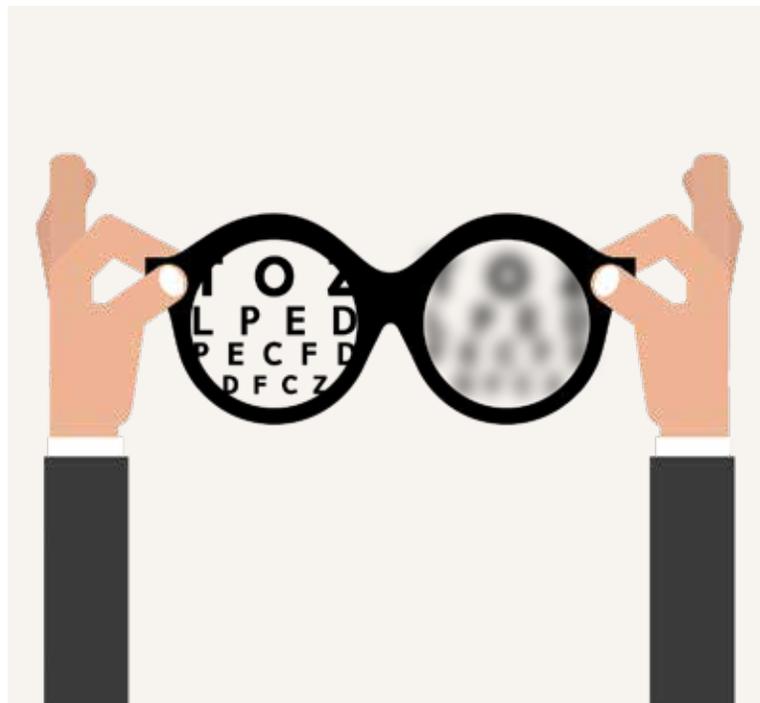
By Dylan Roche

Would it be nearsighted of us to assume you can't prevent nearsightedness? Most people, at some point in their life, will experience some degree of myopia, the clinical term for nearsightedness, in which a person can easily see up close but have difficulty seeing what's far away. Items that are 20 or 40 feet away can appear blurry, but they become clear once the viewer gets closer to them. This condition can cause headaches, eyestrain, and even fatigue.

About 40 percent of the American population, representing people of all age groups, has myopia, and research shows that when a person develops nearsightedness—and the degree to which they do—is based mainly on genetics. Some people begin to develop it in childhood, though most people will not experience nearsightedness until they are well into adulthood.

The thing is, myopia is becoming more common, and it's predicted to become increasingly so as the years ago by. Boston Children's Hospital predicts that more than 50 percent of the world's population will be nearsighted by 2050. This increasing prevalence is enough that that American Academy of Ophthalmology has deemed it an epidemic.

So, if the increasing prevalence of myopia can be prevented, does this mean people can take steps to protect their eyesight? Doctors say you likely won't be able to avoid your genetic predisposition to myopia completely, but you can take steps to maintain full eye health for as long as possible.



SUNLIGHT OVER SCREENTIME: Reducing screen time and getting plenty of time outside in natural light on a daily basis can help—just make sure you're protecting your eyes from direct sunlight by wearing sunglasses.



GIVE YOUR EYES A BREAK: You can also offset the effects of doing any work that requires close sight, such as drawing or reading, by following the American Academy of Ophthalmology's 20-20-20 rule: Every 20 minutes, look up from what you're doing and stare at something 20 feet away for 20 seconds.



GOOD NUTRITION FOR EYE HEALTH: You might've heard that carrots are good for your eyes—that's because orange foods, such as carrots, sweet potatoes, or bell peppers are rich in vitamin A, which boosts eye health. Omega-3 fatty acids, found in fatty fish like salmon and tuna, could prevent eye deterioration. And the mineral zinc can repair your eyes from the damaging effects of light, so be sure to get plenty of beans, poultry, tofu, and fortified grain products.



DON'T UNDERESTIMATE EARLY INTERVENTION: When myopia in children is detected early, that child's eyesight can be protected through the right monitoring and intervention. Babies should have their first comprehensive eye exam between 6 months and 1 year, and their second between ages 3 and 5. After children begin grade school, they should have their eyes examined once a year.

Beauty Belongs to Everyone

HOW THE BEAUTY AND COSMETICS INDUSTRY ARE ADAPTING TO BE MORE DIVERSE AND INCLUSIVE—AND HOW THEY'RE STILL FALLING SHORT

By Dylan Roche

When you look at beauty products on store shelves—or at the marketing campaigns that advertise those products—what kind of impression do you get about the target consumer? It's a question that has been a force of change in the beauty industry over the past few years as brands make efforts to reflect greater diversity and inclusion. The idea of looking your best (and in turn, feeling your best) doesn't belong exclusively to one demographic. It's something that can and should appeal to people of all races, ethnicities, sizes, and ages.

GOT QUESTIONS ABOUT THE RISING TREND OF INCLUSIVE BEAUTY? HERE'S WHAT YOU SHOULD KNOW:

WHAT DO PEOPLE MEAN BY A LACK OF INCLUSION IN THE BEAUTY INDUSTRY? The cosmetics industry is big. According to the Society of Cosmetic Chemists, the industry does about \$330 billion in sales globally. Between its line of product offerings and its marketing, the industry has a huge influence over social perceptions of what it means to be beautiful. But according to Gitnux's market research data released in December 2023, about 70 percent of Black women feel underserved by the beauty industry. They may have trouble finding makeup that matches their skin tone or hair care products that suit their hair texture.

HAVE BRANDS BEEN STRIVING TO CHANGE THAT? In recent years, some beauty brands have made efforts to be more inclusive. Momentum started in summer 2020 when Sharon Chuter, CEO of Uoma Beauty, started the Pull Up or Shut Up movement on social media, calling on cosmetic brands to back up



their pledges to diversity by being transparent about how many Black employees they had on their team and in leadership roles. Some brands responded to her call to action: Ulta Beauty stated 47 percent of its employees were people of color, and that 18 percent of its board and 13 percent of its executive team leaders were people of color. Sephora stated that 14 percent of its employees and 6 percent of its leadership was Black. Since participating in Pull Up or Shut Up, both Ulta Beauty and Sephora have pledged 15 percent of their shelf space to Black-owned businesses.

WHAT KIND OF MICROAGGRESSIONS CAN OCCUR WHEN BRANDS LACK DIVERSE LEADERSHIP? This past spring saw a scandal for the cosmetics brand Youthforia, which rose to prominence after appearing on the show Shark Tank and receiving a \$400,000 investment. But as of August 2023, it only made 15 shades of foundation, the darkest of which was suited for a lightish-brown complexion. In response to consumer criticism, Youthforia released 10 darker shades this spring to suit Black and brown skin tones. The problem? The darkest of the foundations wasn't suited to a Black skin tone—it was true black, with no undertones. When mixed with lighter shades of foundation, it turned gray. Criticism quickly highlighted how this product launch felt insulting to Black women with dark complexions—a consumer demographic that is already underrepresented by what products are available

to them—and shattered trust with Youthforia's customer base.

SHOULD WE EXPECT TO SEE MORE CHANGES? Although progress has been slow, it's likely more beauty brands will continue to make efforts toward diversity. More than half of Generation Z consumers, regardless of their race or ethnicity, want to support businesses that demonstrate this kind of social consciousness. In fact, according to a 2023 survey by market researcher Savanta, 30 percent of all Americans across all generations won't buy from a brand that isn't committed to diversity, equity, and inclusion. Adding more products is also simply good for business: By providing more product options, these brands have an opportunity to reach more customers. NielsenIQ found that Black consumer spending on beauty products rose on average from \$478 per household in 2022 to \$523 per household in 2023.

IS DIVERSITY JUST ABOUT SKIN TONE AND HAIR TEXTURE, OR WILL WE SEE PROGRESS IN OTHER AREAS? The beauty and cosmetics industry will likely make other strides as well. Skin care brands like Clinique and Neutrogena have moved away from marketing terms like "anti-aging," while others have become more transparent about their ingredients to better accommodate people with allergies. All of these efforts contribute to creating an industry where all people can feel beautiful, inclusive of all ethnicities, races, skin tones, body types, conditions, and ages.

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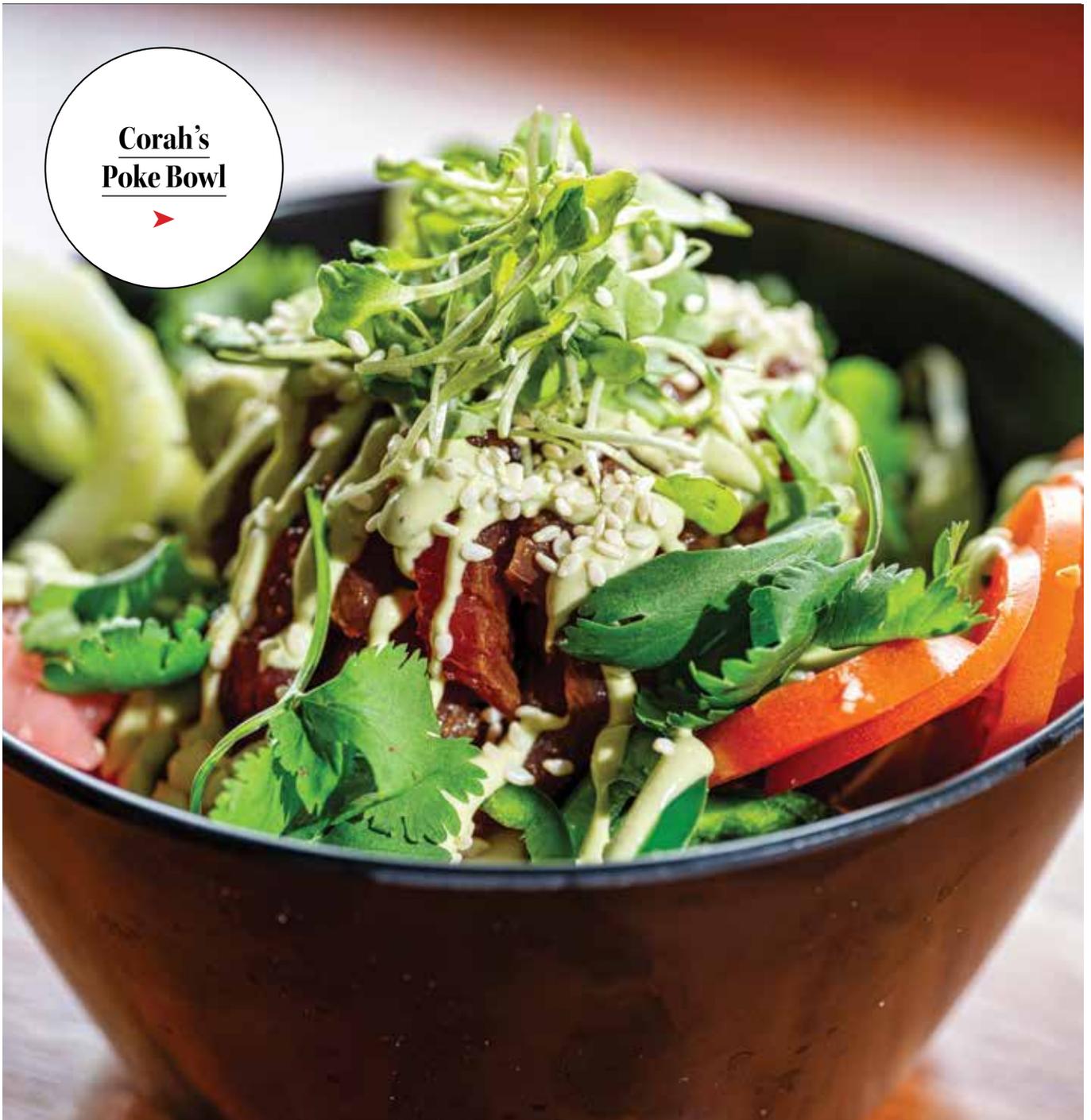
Food & Dining

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Corah's
Poke Bowl



Hyper-Local & Home-Cooked

By Tom Worgo

It was a common thing during the pandemic: restaurants going out of business. So, imagine how hard it was to try opening a new establishment—especially at the beginning of it.

Elijah Ardison and his wife Corynne planned on opening Corah's Corner on North Talbot Street in St. Michael's in March of 2020, but it got delayed until June of that year. Elijah made it his mission to make it work. You can call him a perfectionist.

Corynne, an Easton native, does her part, too. She hosts, waits tables, bartends, and manages the front-of-house employees.

All the hard work eventually paid off. Corah's Corner—which is named after the couple's 8-year-old daughter—is thriving. "Last year, we had a pretty good darn year," Corynne says.

Corynne describes the restaurant as "casual, upscale." The menu features local seafood and meats. Corah's Corner offers an extensive cocktail menu, which features signature drinks, mules, bloodies, crushes, and margaritas. "We put fresh juices in the cocktails and that sets us apart," Corynne says. They also offer bourbon, tequila and whiskey flights along with a large selection of beers and wines.



CORAH'S CORNER

105 N. Talbot Street, St. Michaels; 410-745-8008; corahs.com

To learn more, we talked with the Ardisons recently.

Elijah, how would you describe your menu? We are lunch heavy. A lot of sandwiches, but a lot of fresh seafood. Our burgers are really popular. I grind brisket for those three or four days a week. We grind all of our own meat. Everything we do is from scratch. It's definitely time consuming and labor intensive. The finished product really shows that.

Tell me about your restaurant background. My first job was at the Bistro St. Michael's. I started there as a dishwasher at 14. I worked there until I was 22. I was the executive sous chef. After that, I was the executive sous chef at Sotto Sopra—a great Baltimore Italian restaurant. Then we moved to St. Thomas, where we spent 11 years. I worked down there in a couple of restaurants, and we also had a catering business. We would

do weddings, corporate groups, and private dinners for families in the Virgin Islands. We moved back here in 2019. One day, I saw this place. When I was a kid, the building was the convenience store Highs. All the teenagers hung out there. It was vacant, so I said, "Why not take a shot?"

Corynne, what was it like opening a restaurant during the pandemic? And how is business these days? When we opened, it was kind of like survival mode, but we had a huge community of support. The first six months were just trying to find our footing. It was a huge struggle. It was a few years later that we found our niche. People are really taking to what we were putting out. People are coming in for the same menu items and we're getting a lot of repeat customers. We are finally comfortable with who we are. We were named the best neighborhood restaurant!

Elijah, what is your most popular item? Our “Baum” burger. It’s a fresh ground brisket patty with jalapenos, garlic, spinach, and onions. The freshness of the burger really speaks for itself. I can’t take credit for it. My daughter’s gym teacher gave me the idea. He asked me for a burger one day and I told him I would do one better. I said, “What do you want on your burger?” I told him we will put it on the menu. For every burger we sell, we donate a dollar to the St. Michael’s High School Sports Boosters. In each of the last two years, we have given about a thousand dollars. I think people like getting that burger because it says on the menu we do give back.

What else do the customers really enjoy? Our tuna poke is very popular. It’s a take on the classic Hawaiian poke dish. It’s marinated tuna over a bed of soba noodles with some fresh vegetables. You have jalapenos, cucumbers, avocados, wasabi, tomatoes, pickled ginger, corn. It also has soy sauce, fish sauce, rice, wine, and vinegar. It’s really popular in the summer because it’s light and fresh. We also do it over zucchini noodles. The noodles are tossed in sesame oil to give it an Asian influence.

How do you keep the customers coming back? It’s all about quality. Everything we do is fresh. My goal when opening this

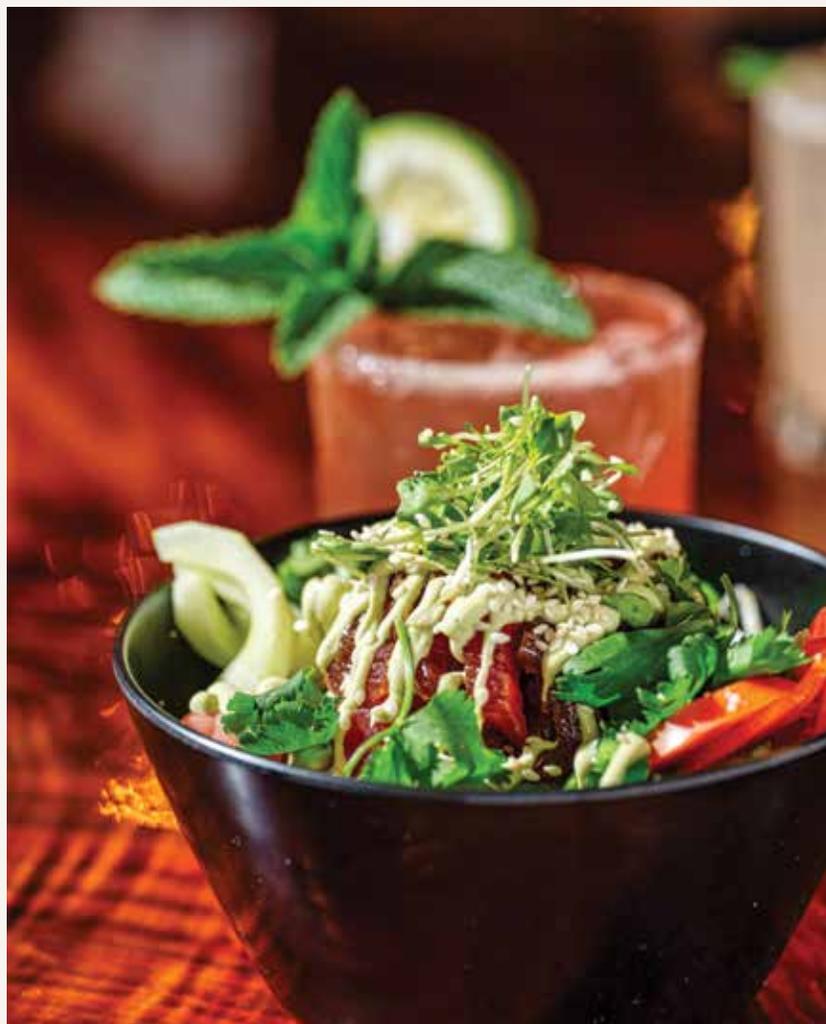
restaurant was to have a family-friendly place that won’t break the bank. My entire background was in fine dining until I opened this place. This is more casual dining. But I still stick to the fine dining principles I have learned and done my entire career. So, the quality of the food is really high, and we keep the price point very affordable for families.

Tell me where you source a lot of your food, such as steaks and seafood. We use Fells Points Meats for our steaks. We get most of our seafood from Wittman Wharf. Also, Simmons’ Chesapeake Bay Seafood. I get wild diver oysters from them, which are hand-picked. We also get blue catfish from them. In the summer, he sources whole tuna for me from Ocean City. I get my crab meat and soft crabs from them as well. They have amazing products. I get live soft crabs twice a week when they are in season, and I get fresh, hand-picked crab meat a couple of times a week.



Talk about the philosophical difference between your restaurant and others about sourcing food? Since we opened our doors, we have never served a soft crab or a piece of crab meat that wasn't from Maryland. I refuse to serve any crab that is not from these waters. I feel I would have to turn in my Eastern Shore card if I did (laughing). I have a lot of pride being from this area. There is such a value and beauty about the whole thing.

Corynne, how is your restaurant different from others? Everything is made fresh from scratch. We don't microwave, we don't cut corners, and everything is done with a true foodie in mind—tons of flavor, cooked to perfection, which is why on high volume days, these good things will take time. But as we always say, "It'll be worth the wait." With Chef Elijah's fine dining background, his passion is to create good, affordable food in a casual environment. The customers get a true, fresh home-cooked experience every time.



CORAH'S POKE BOWL

Serves 4

Ingredients

Soy Poke Marinade

- 1 1/4 cups soy sauce
- 1/4 cup rice wine vinegar
- 1 Tbsp sesame oil
- 1 tsp fish sauce
- 1 tsp chopped garlic
- 1 tsp chopped ginger
- 2 tsp sriracha
- 1 pound fresh fish (tuna or salmon)
- Soba noodles zucchini spirals, or noodles of your liking

For the avocado/wasabi crema

- 2 ripe avocados
 - 1 cup sour cream
 - 2 Tbsp wasabi paste
 - 1 lime juiced
- Place all ingredients into food processor and mix until smooth.

Directions

Dice tuna in 1/4" x 1/4" cubes and soak in marinade. While soaking, build your bowl starting with your noodles, then add grape tomatoes, pickled corn, cucumber, jalapenos, and pickled ginger. After tuna has been sitting for about 5 minutes, place it on top of the salad and drizzle the remaining marinade on top. Finish with avocado/wasabi crema and cilantro.

Savor the Chesapeake

RESTAURANT NEWS AND CULINARY TRENDS THROUGHOUT THE CHESAPEAKE BAY REGION

By Megan Kotelchuck

Now is a great time to visit and enjoy our local restaurants. A few newbies are opening in the Shore region, but so much is happening in our state capital, Annapolis. The restaurant scene continues to expand. Multiple restaurants have opened or will open this summer. Restaurants that are ready to be enjoyed! Where are we eating tonight?

ON THE DINING SCENE...

Enjoy, relax, and laugh at **Preston Roadhouse Bar & Grill** in Caroline County. The Roadhouse is brand new, the place where the open road meets mouthwatering flavors and good ole fashioned hospitality. The Roadhouse will be closed on Sundays, but will have great dishes for lunch and dinner the rest of the week, from beef short rib to chicken marsala, miso-honey salmon, Cajun catfish sandwiches and more. Find more information on Preston Roadhouse's Facebook.



A new pizza joint is open in the Arts District of Annapolis! **Timber Pizza Company** opened their first brick and mortar franchise in Annapolis this July. Timber is led by two Annapolis natives, Chris Brady and Travis Katski. Timber Pizza Company has been feeding Washington, D.C., for the last 10 years and is coming back home to 192 West Street. Find more information at timberpizza.com.

A new, locally owned and family-operated Mexican restaurant has opened in Gambrills. Visit Waugh Chapel to enjoy **Mucho Gusto**. Mucho Gusto opened their third location earlier this summer, inspired by their Bel Air and Towson locations. Enjoy small plates, specialty tacos, and many Mexican favorites as well as a craft cocktail bar. Find more information and a full menu at muchogustogroup.com.

SeaSalt is coming to Park Place in Annapolis. The new seafood restaurant will open this summer in the space that was formerly Fado. Get ready for a delicious and fresh seafood kitchen, plenty of craft seasonal cocktails and the perfect place for girls' nights, date night, and more. Find more information and stay up to date on SeaSalt Annapolis' Instagram page: [@seasaltannapolis](https://www.instagram.com/seasaltannapolis).

Melting Pot in Annapolis had a birthday with a bang! The premier fondue restaurant not only celebrated 22 years in our community, but also transformed their look. This upgrade was part of Melting Pot Evolution, a company-wide initiative aimed at enhancing the dining atmosphere and experience in all their restaurants. The restaurant now has a more open floor plan and flexible seating, a few new design touches, and more. Make a reservation for dinner this week at meltingpot.com/annapolis-md.

Big Batch Cocktails

One of the best parts of summer is that we get the opportunity to go on vacations with family, get together with friends, and really enjoy the company of others. Enjoying a nice bottle of wine or hanging out at a brewery is a great way to bond, but so is enjoying a big batch cocktail made at home. Here's a fun recipe to try!



CREAMSICLE PUNCH

Ingredients

2 quarts Orange Juice
2 cups Vodka
1 liter Ginger Ale
1 bottle Prosecco
1 quart Vanilla Ice Cream
1 Orange, thinly sliced.

Instructions

In a large bowl, combine orange juice, vodka, ginger ale, and prosecco. Carefully add scoops of vanilla ice cream and orange slices. Ladle into glasses and serve. *Photo and recipe courtesy of delish.com*

Readers' Dining Guide



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

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Amalfi Coast Italian & Wine Bar

401 Love Point Road, Stevensville; 443-249-3426; amalfi-coastki.com \$\$ ●●●●

Bark Barbecue Café

371 Log Canoe Circle, Stevensville; 443-618-3676; bark-barbecue.com \$ ●

Bay Shore Steam Pot

111 E. Water Street, Centreville; 410-758-3933; bayshoresteamspot.com
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Big Bats Café

216 St Claire Place, Stevensville; 410-604-1120; bigbats.com \$\$ ●●

The Big Owl Tiki Bar and Grill

3015 Kent Narrow Way S, Grasonville; 410-829-9546; thebigowl.com \$\$ ●●●●● Seasonal

Bridges Restaurant

321 Wells Cove Road, Grasonville; 410-827-0282; bridgesrestaurant.net \$\$\$ ●●●●●

Café Sado

205 Tackle Circle, Chester; 410-604-1688; cafesado.com \$\$ ●●●

Cult Classic Brewing

1169 Shopping Center Road, Stevensville; 410-980-8097; cultclassicbrewing.com \$\$\$ ● Events, Beer

Doc's Riverside Grille

511 Chesterfield Ave, Centreville; 410-758-1707; docsriverside-grille.com \$\$\$ ●●●●●

Dock House Restaurant

110 Piney Narrows Road, Chester; 443-446-4477; dockhouserestaurant.com \$\$\$ ●●●●

Fisherman's Crab Deck

3032 Kent Narrows Way S, Grasonville; 410-827-6666; crab-deck.com \$\$ ●●●● Seasonal

Fisherman's Inn

3116 Main Street, Grasonville; 410-827-8807; fishermansinn.com \$\$\$ ●●●●●

Frix's Fire Grill

1533 Postal Road, Chester; 410-604-2525; frixfiregrill.com \$ ●●

Harris Crab House and Seafood Restaurant

433 Kent Narrow Way N, Grasonville; 410-827-9500; harris-crabhouse.com \$\$ ●●●●

The Jetty Dock Bar and Restaurant

201 Wells Cove Road, Grasonville; 410-827-4959; jettydockbar.com \$\$\$ ●●●●●

Libbey's Coastal Kitchen and Bar

357 Pier One Road, Stevensville; 410-604-0999; libbey-scoastalkitchen.com \$\$ ●●●●●

Love Point Deli

109 Main Street, Stevensville; 410-604-2447; lovepointdeli.com \$ ●

Kent Point Marina, Bait House and Seafood

107 Short Road, Stevensville; 410-753-2330; kent-point-marina.square.site \$ ● Seafood

Kentmorr Restaurant & Crab House

910 Kentmorr Road, Stevensville; 410-643-2263; kentmorr.com \$\$ ●●●● Seasonal

Knoxie's Table

180 Pier One Road, Stevensville; 443-249-5777; baybeachclub.com \$\$ ●●●●

Mamma Mia Italian Bistro and Sports Bar

219 E Water Street, Centreville; 410-758-2222; mammamia-centreville.com \$\$ ●●

The Market

Gourmet Cafe
 180 Pier One Road, Stevensville; 410-604-5900; bay-beachclub.com \$, Locally Sourced

Mr. B's Seafood Market

114 State Street, Stevensville; 410-643-5536; mrbsseafood.com \$\$ ● Seafood

The Narrows Restaurant

3023 Kent Narrows Way, Grasonville; 410-827-8113; thenarrowsrestaurant.com \$\$\$ ●●●●●

Phat Daddy's BBQ

205 Spring Avenue, Chestertown; 443-282-0028; phatdaddybbq.com \$ ●

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205 Tackle Circle, Chester; 443-249-3242; pourhouseki.com \$ ●●

Rams Head Shore House

800 Main Street, Stevensville; 410-643-2466; ramshheadshorehouse.com \$\$ ●●●

Red Eye's Dock Bar

428 Kent Narrow Way N, Grasonville; 410-304-2072; redehyesdb.com \$\$ ●●●●● Seasonal

Rolph's Wharf: The Sandbar

1008 Rolph's Wharf Road, Chestertown; 410-778-6347; rolphswharfmarina.com \$\$ ●●●●● Light Fare

Stevensville Crab Shack

116 Pier One Road, Stevensville; 410-604-2722; stevensvillecrabshack.com \$\$\$ ● Seafood

Yo Java Bowl Café

800B Abruzzi Drive, Chester; 410-604-0000; yojavabowl.com \$ ●

Talbot County

Ava's Pizzeria & Wine Bar

409 Talbot Street, St. Michaels; 410-745-3081; avaspizzeria.com \$ ●●●●

Bas Rouge

19 Federal Street, Easton; 410-822-1637; basrougeeaston.com \$\$\$ ●●●

Bistro St. Michaels

403 South Talbot Street, St Michaels; 410-745-9111; bistrostmichaels.com \$\$\$ ●●●

Blu Miles Seafood and Grill

305 Mulberry Street, St Michaels; 410-745-8079; theblumiles-restaurant.com \$\$ ●●●●●

The Blue Crab

102 S Fremont St, St Michaels; 410-745-4155; the-blue-crab-shop.square.site \$ ●● Daily Breakfast

Bombay Tadka

508 Idlewild Ave, Easton; 410-746-2135; bombaytadkamd.com \$\$ ●●

Café 401

401 S Talbot Street, St Michaels; 410-745-3323; thecafe401.com \$\$ ●●

Capsize

314 Tilghman Street, Oxford; 410-226-5900; capsizexmd.com \$\$ ●●●● Seasonal

Carpenter Street Saloon

113 S Talbot Street, St Michaels; 410-745-511; carpenterstreet-saloon.com \$ ●●

The Coffee Trappe

4016 Trappe Street, Trappe; 410-476-6164; coffetrappe.com \$\$ ● Daily Breakfast

Corah's Corner

105 N Talbot Street, St Michaels; 410-745-8008; corahs.com \$\$ ●●●

Crab Claw Restaurant

304 Burns Street, St Michaels; 410-745-2900; thecrabclaw.com \$\$ ●●●●

Doc's Downtown Grille

14 N Washington Street, Easton; 410-822-7700; docs-downtowngrille.com \$\$ ●●●

Doc's Sunset Grille

104 W Pier St, Oxford; 410-226-5550; docssunsetgrille.com \$\$ ●●●●

Foxy's Harbor Grille

125 Mulberry Street, St Michaels; 410-745-4340; foxysharbor-grille.com \$\$ ●●● Seasonal

The Galley

305 South Talbot Street, St Michaels; 410-200-8572; thegalleyeaston.com \$\$ ●●●●

Gina's Café

601 Talbot Street, St Michaels; 410-745-6400; ginascafemd.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 \$ ●●

Hunter's Tavern

101 East Dover Street, Easton; Tidewaterinn.com; 410-822-4034 \$\$ ●● Daily Breakfast

Limoncello Italian Restaurant & Wine Bar

200 South Talbot Street, St Michaels; 410-745-3111; limoncellostmichaels.com \$\$ ●●

Lowe's Wharf

21651 Lowes Wharf Road, Sherwood; 410-745-6684; loweswharf.com/restaurant \$\$ ●●●● Seasonal

Marker Five

6178 Tilghman Island Road, Tilghman; 410-886-1122; markerfive.com \$\$ ●●●● Seasonal

Momma Maria's Mediterranean Bistro and Bar

4021 Trappe Street, Trappe; 410-476-6266; mommariasbistro.com \$\$ ● Daily Breakfast

Osteria Alfredo

210 Marlboro Street, Easton; 410-822-9088; osteriaalfredo.com \$\$ ●●

Out of the Fire

111 South Washington Street, Easton; 410-205-2519; outofthefire.com \$\$ ●●

Piazza Italian Market

218 North Washington Street Suite 23, Easton; 410-820-8281; \$\$ ● Beer and Wine

Ruse

209 N Talbot Street, St Michaels at the Wildset Hotel; 410-745-8011; ruserestaurant.com \$\$\$ ●●

San Miguels

100 S Talbot Street, St Michaels; \$\$ ●●

Scossa Restaurant and Lounge

8 North Washington Street, Easton; 410-822-2202; scossarestaurant.com \$\$ ●●●

Sugar Buns Cafe

29137 Newnam Road, Easton; 410-820-4220; sugar-buns.com \$ ●

Sunflowers and Greens

11 Federal Street, Easton; 410-822-7972; sunflower-sandgreens.com \$\$ ●

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General Store
25942 Royal Oak Road, Easton; 410-745-8402; tatthe-generalstore.com \$\$ ●●

Theo's Steak, Sides, and Spirits

407 South Talbot Street, St Michaels; 410-745-2106; theosteakhouse.com \$\$ ●●●

Tickler's Crab Shack and Restaurant

21551 Chesapeake Houe Drive, Tilghman in the Wylder Hotel; 410-886-2121; wylderhotels.com \$\$ ●●●

Tiger Lily

206 N Washington Street, Easton; 410-690-4602; tigerlily-easton.com \$\$ ●●

Tilghman Dining at The Tilghman Island Inn

21384 Coopertown Road, Tilghman Island; 410-886-1170; tilghmandining.com \$\$\$ ●●●● Seasonal

Two if by Sea

5776 Tilghman Island Road, Tilghman; 410-886-2447; twoifbysearestaurant.net \$ ●●

Kent County**Blue Bird Tavern**

512 Washington Avenue, Chestertown; 410-778-2885; Facebook \$ ●●

Blue Heron Oyster House and Inn

20658 Wilkins Avenue, Rock Hall; 410-639-4374; bluehero-noysterhouseandinn.com \$\$ ●●●

Café Sado

870 High St, Chestertown; 410-778-6688; cafesado.com \$\$ ●●

Chester River Seafood

4954 Ashley Road, Rock Hall; 410-639-7018; chesterri-ver-seafood.com \$\$ ● Seafood

Deep Blue at Kitty Knight

14028 Augustine Herman Highway, Georgetown; 410-648-5200; deepblue-restaurant.com \$\$ ●●●●

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21906 Chesapeake Avenue, Rock Hall; 410-639-2478; the-lackduckinn.com \$, Seasonal

Fish Whistle
100 George Street, Georgetown; 410-275-1603; fish-handwhistle.com \$\$ ●●●●●

Flying Decoy Bar + Grill
21270 Rock Hall Ave, Rock Hall; 410-639-2000; flyingdecoy24.com \$\$ ●

Ford's Seafood Inc
21459 Rock Hall Ave, Rock Hall; 410-639-2032; fordsseafoodrockhall.com \$ ●

Happy Chicken Bakery
215 Scheeler Road, Chestertown; 443-988-3955; happy-chickenbakery.com \$ ●

Harbor Shack
20895 Bayside Avenue, Rock Hall; 410-639-9996; harborshack.net \$\$ ●●●●●

Java Rock
21309 E Sharp Street, Rock Hall; 410-639-9909; Facebook \$ ● Coffee and Breakfast

The Jefas Mexican Grill
100 West Cross Street, Galena; 410-648-7182; the-jefas-mexican-grill.business.site \$ ●●

The Kitchen at the Imperial
208 High Street, Chestertown; 410-778-5000; imperialchestertown.com \$\$\$ ●●

Luisa's Cucina Italiana
849 Washington Avenue, Chestertown; 410-778-5360; luisarestaurant.com \$\$ ●●

Modern Stone Age Kitchen
236 Cannon Street, Chestertown; 410-996-4776; modernstoneagekitchen.com \$\$ ●

Muskrat Alley Café
5877 Coleman Road, Rock Hall; 410-708-0057; carriage-housemd.com \$ ● Breakfast

Osprey Point
20786 Rock Hall Ave, Rock Hall; 410-639-2194; ospreypoint.com \$\$\$ ●●●●●

The Retriever Bar and Oysters
337 ½ High Street, Chestertown; theretrieverbar.com \$\$ ●●

Rock City Cafe
21356 Rock Hall Avenue, Rock Hall; 410-639-7916; Facebook \$\$ ●

The Shanty Bar
21085 Tolchester Beach Road, Chestertown; 410-778-1400; tolchestermarina.com \$ ●●●●●

Watershed Alley
337 High Street, Chestertown; 443-282-9797; thewatershedalley.com \$\$\$ ●●

Dorchester County

Ava's Pizzeria & Wine Bar
543 Poplar Street, Cambridge; 443-205-4350; avaspizzeria.com \$ ●●

Bay Country Bakery
2951 Ocean Gateway, Cambridge; 410-228-9111; baycountrybakery.com \$ ● Daily Breakfast

Blackwater Bakery
429 Race Street, Cambridge; 443-225-5948; blackwater-bakery.com \$ ●●

Blue Point Provision Company
100 Heron Boulevard, Cambridge; 410-901-1234; hyattregencychesapeakebay.com \$\$\$ ●●●●●

Blue Ruin
400 Race Street, Cambridge; 410-995-7559; blueruinbar.com \$\$ ●●

Bombay Social
413 Muir Street, Cambridge; 443-515-0853; bombaysocialmd.com \$\$ ●

Carol's Kitchen
1504 Glasgow St, Cambridge; 443-225-5889; Facebook \$\$ ●

Emily's Produce
2214 Church Creek Road, Cambridge; 443-521-0789; emilysproduce.com \$ ● Market and Lunch, Beer, Wine and Mead

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 \$\$ ●●● Seasonal

Old Salty's
2560 Hoopers Island Road, Fishing Creek; 410-397-3752; oldsaltys.com \$\$ ● Locally Sourced

Paul's Deli On the Creek
106 Market Square, Cambridge; 443-477-6630; Facebook \$ ●

Paul's Pub
1200 Goodwill Ave, Cambridge; 410-901-1212; choptankbowl-ing.com \$ ●●

Portside Seafood Restaurant
201 Trenton Street, Cambridge; 410-228-9007; portsidemaryland.com \$\$ ●●●

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

River View at the Point
1A Sunburst Highway, Cambridge; 410-228-0870; riverviewatthepointrestaurant.com \$\$ ●●● Daily Breakfast

Snappers Waterfront Cafe
112 Commerce Street, Cambridge; 410-228-0112; snapperswaterfrontcafe.com \$\$ ●●●●●

Suicide Bridge Restaurant
6304 Suicide Bridge Road, Hurlock; 410-943-4689; suicide-bridge-restaurant.com \$\$ ●●●●●

Vintage 414
414 Race Street, Cambridge; 410-228-4042; vintage414.com \$\$ ● Light Fare

Caroline County

Bullock's Deli, Grill, and Ice Cream
422 N 6th Street, Denton; 410-479-0270; bullocksdeli.com \$ ●

Caroline's
406 Market Street, Denton; 410-490-4495; carolinesindenton.com \$\$ ●● Seasonal

Craft Bakery and Café
12 S 3rd Street, Denton; 410-934-7519; Facebook \$ ●

Denton Diner
42 Denton Plaza, Denton; 443-448-7258; dentondiner.com \$\$ ● Daily Breakfast

Earth Tones Café
5 N 3rd Street, Denton; 443-448-4355; earthtonescafe.com \$\$ ● Beer and Wine

Market Street Public House
200 Market Street, Denton; 410-479-4720; marketstreetpub \$\$ ●●●

Ridgely Pizza and Pasta
204 6th Street; Ridgely; 410-634-9600; ridgelypizza.com \$ ●

Shore Gourmet
512 Franklin Street, Denton; 410-479-2452; carolineculinaryarts.org \$ ● Locally Sourced



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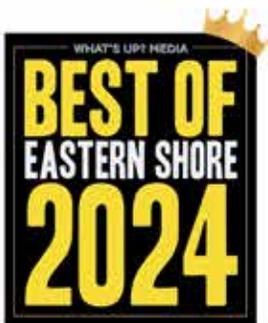
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