

SHORE

March/April 2022

MAGAZINE

Finding Your Roots

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Native & Enroot
Co Creator
Jordan Lloyd
on his product
line, and
working with
the legendary
Brad Pitt...Yes
THAT Brad Pitt

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EDITORS' NOTE

Hello and welcome back! We bet you are glad to see us.

When we were tasked with putting together a magazine, little did we know the potential for greatness.

Throughout the history of this magazine, we have heard from readers, locals and community members across the region how much they appreciate the impactful, colorful content of SHORE Magazine. Well, now we're here to continue that relationship.

APG Media of Chesapeake is proud to continue to produce this magazine, which will now have a slightly different twist than in issues' past. While some things may look different, we are determined to bring you the same quality we always have.

Internally, we the executive editors are taking over the magazine from the previous editor Amy Steward, who guided the product through years of wonderful coverage. We are incredibly lucky to have Amy stay onboard as a writer and editorial consultant to share the diverse stories of Maryland's Eastern Shore.

Moving forward, we are working with Amy and the incredible staff of freelance writers and photographers to continue to produce SHORE. This is an amazing opportunity not only for us, the editors, but also for you, the reader, to see this established magazine through a slightly new lens. We SHORE are glad to be leading you on this journey.

Alright, enough with the puns. Throughout this magazine, you will see some fresh pieces intermixed with great content that has run throughout our past. This first issue of 2022 reminds readers of the amazing writing and art we have produced up to this point and will tease, a bit, of what is to come.

So, please enjoy this unique edition of SHORE magazine. We welcome your feedback and your ideas — we want to share YOUR story!

— Jonathan and Eli



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Eli Wohlenhaus

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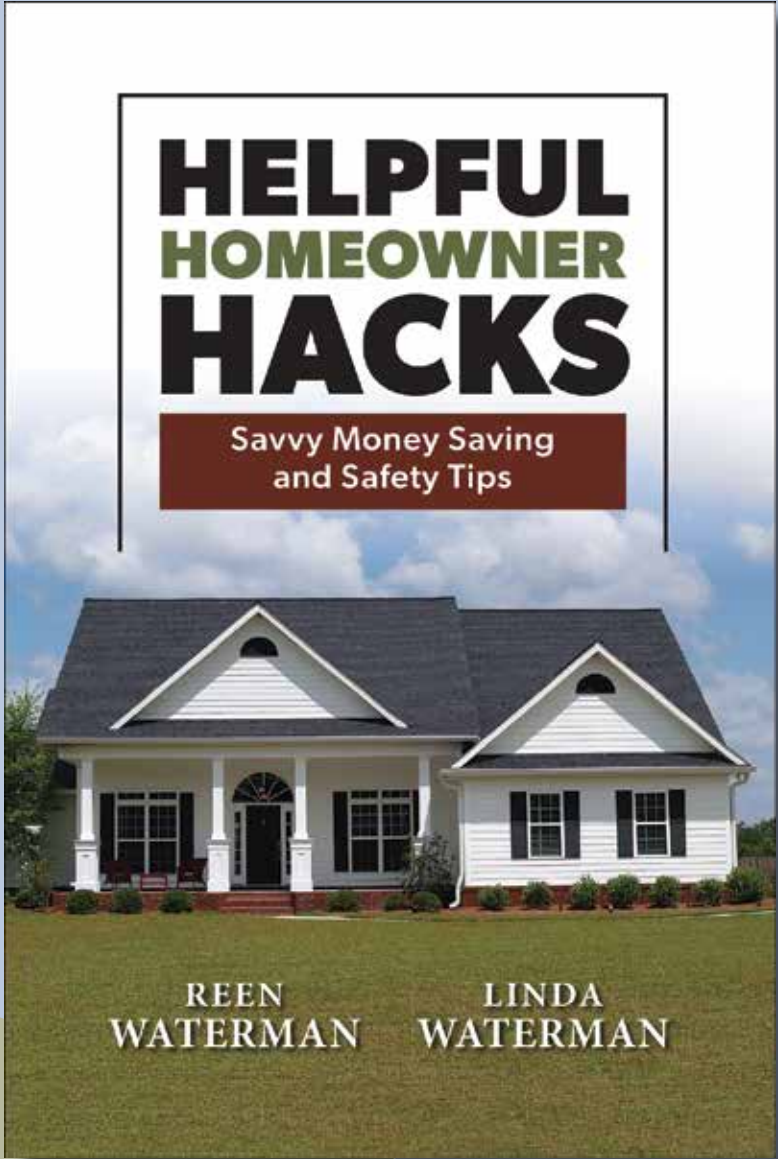
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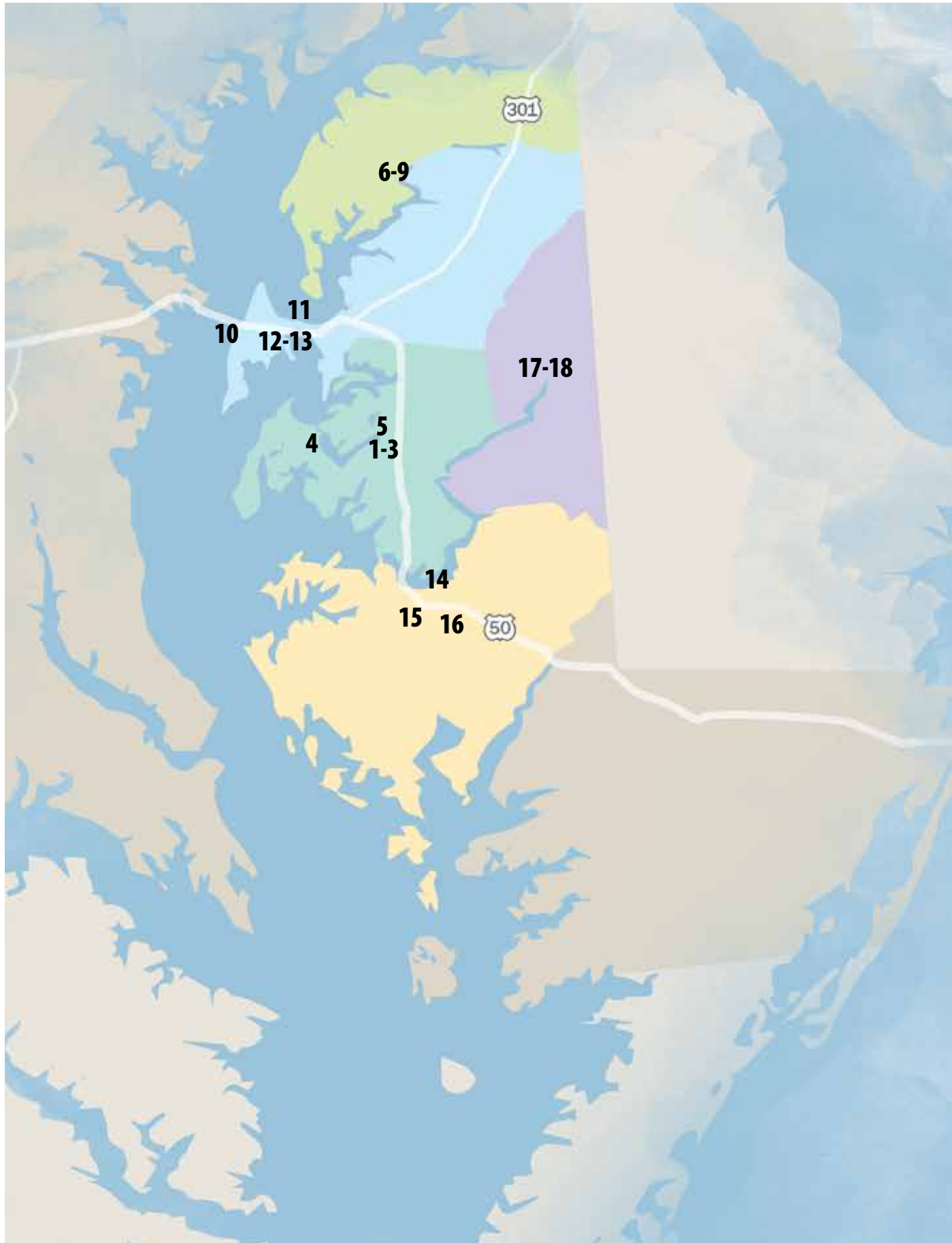


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The Whisper of a Song

Local songwriter Kentavius Jones explains the power of connection through creativity

Story by Amy Steward | Photos by Caroline J. Phillips

Kentavius Jones, of Easton has been working as a singer-songwriter for more than a decade and is self-producing his debut album this year, “The Bohemian Beatbox.” Crowdfunding is making this album a reality.

The name of his album is reflective of the influences on his life — the eccentric, free-spirited, and diverse — stemming from his idea that, as artists, we are all the sum of our influences. His influences include reggae, blues, and hip hop, but the resulting style of his music has been categorized as a combination of singer-songwriter and soul, with

an indie sensibility. Jones said the new album will be a collection of old and new songs.

“With ‘The Bohemian Beatbox,’ I want to create something of value for my listeners. It will span many genres, tipping my hat to my influences, and showcase what I do. It will be a working resume for my songwriting. The songs will outlive me,” Jones said.

Local fans have been supportive of Jones’ musical endeavors. In December 2016, he organized an event called Public Display of Art at the Academy Art Museum in Easton, where he serves on the board of trustees. He invited listeners into a recording experience for four days in the museum’s dance

studio to see how the origins of a song come together.

The event kicked off his Indiegogo crowdfunding campaign for his upcoming album, raising \$10,000, enough for him to produce the album in the coming months.

Jones was born to DJ and musician parents in Champaign, Ill. Growing up in a house filled with music, he naturally took to it at a young age. Some of his earliest memories are of gospel music in church, and listening to Motown, Stevie Wonder, Miles Davis, Eric Clapton, and Jimi Hendrix on vinyl with his father.

“I remember being fascinated with the extensive collection of sounds and tunes he had,” Jones said.

He moved to Easton at 10, and said he got his real start with music at Easton High School, when Bill Thomas, his choral teacher, told him he heard a voice in him when he sang. Although he couldn’t read music, his choral experience in high school opened the doors to new musical opportunities.

“I saw a guitar laying in the corner of the school’s music room that same year and picked it up. My lacrosse teammate, Justin Ryan, taught me some things on the guitar, and I started playing. While I had been exposed to music all my life up to that point in time, the idea of me creating and performing music was new to me,” he said.

After high school, Jones attended Guilford College in Durham, N.C., and sang in the choir there, memorizing his singing parts by ear. He later transferred to Washington College in Chestertown, where in addition to pursuing a bachelor’s degree in political science, he took classical guitar lessons and started writing songs.

“Music makes sense to me in a lot of ways as a language — a unifying force that transcends everything,” he said.

In 2003, Jones started his first band, and as the lead vocalist and guitarist, he developed a swoon-worthy stage presence while honing his unique brand of soulful rock.

After college, he travelled to Los Angeles, Calif., to work at a record company for a few years. There, he focused on writing, recording, and playing music. He had hoped to produce his first album in L.A., but he and the record company couldn’t come to an agreement, he said. Instead, he said he fell in love

with the backside of music.

“I put a lot of value in my songwriting. I always saw my value, but my early experience with the music industry didn’t connect to that value. I wanted to do it my way and earn it honest. I believe that the right circumstances will present themselves. It may be a little slower and a little harder, but I will own it when it’s done,” Jones said.

After returning to Easton from L.A., Jones completed his master’s degree in history at Washington College and worked in a variety of jobs.

“It has always been about finding the time and acquiring the resources necessary to get an album

“*Music makes sense to me in a lot of ways as a language — a unifying force that transcends everything.*”



created. It’s about patience and constant support. It’s hard to balance creativity and living,” he said.

The sounds Jones has created throughout his musical career are unique. He believes sound is connected to memory and can help people celebrate, lament, and love.

“I get a thought, a melody — the whisper of the song happens, and I build from there. The origin of a song might be a great riff. The groove develops as the other layers get added,” he said of the songwriting process.

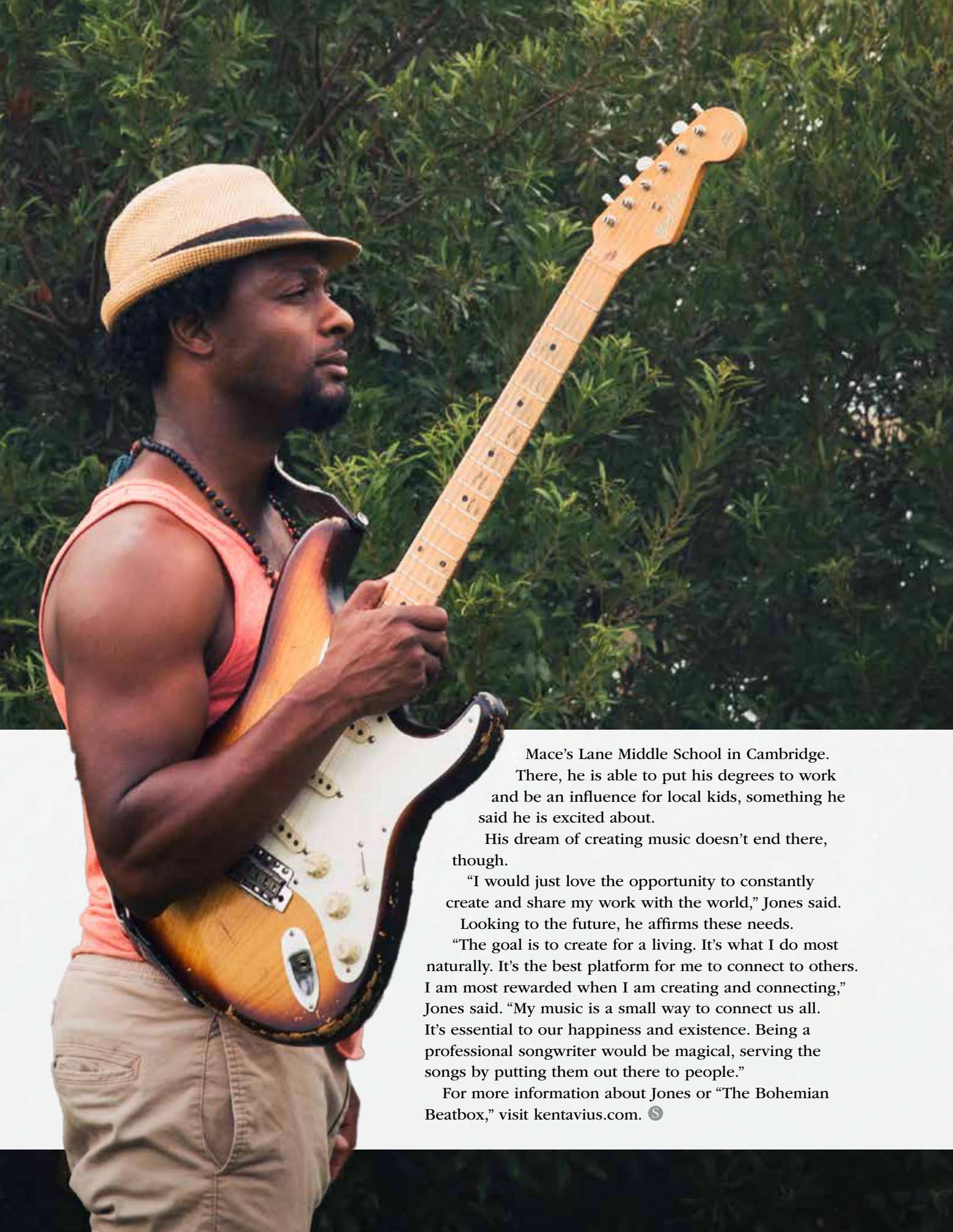
Jones said his music talks about the pain and grit of life as portrayed by American singer-songwriter

Ray LaMontagne, but it also has the lift and hope of reggae great Bob Marley. He said no one musician has influenced his sound and the heart of his music transcends multiple genres — and the social and political issues surrounding today.

“We have lost touch with our toes in the sand. We are so disconnected from the earth — things, money, status, and power are valued more than human life today,” Jones said.

In his personal life, he values his family and friends, especially his four younger brothers who he has encouraged.

He recently began a new career in teaching at




Mace’s Lane Middle School in Cambridge. There, he is able to put his degrees to work and be an influence for local kids, something he said he is excited about.

His dream of creating music doesn’t end there, though.

“I would just love the opportunity to constantly create and share my work with the world,” Jones said.

Looking to the future, he affirms these needs.

“The goal is to create for a living. It’s what I do most naturally. It’s the best platform for me to connect to others. I am most rewarded when I am creating and connecting,” Jones said. “My music is a small way to connect us all. It’s essential to our happiness and existence. Being a professional songwriter would be magical, serving the songs by putting them out there to people.”

For more information about Jones or “The Bohemian Beatbox,” visit kentavious.com. 

By: Ryan Helffenbein

My middle son absolutely loves Jimmy Dean Sausage and Egg, biscuits. My wife and I must keep the freezer stocked with these microwavable breakfast sandwiches or we are in for a long morning before the bus comes. It’s become a joke in my house regarding how particular Chase has become with his breakfast tradition. However, in the recent months we’ve searched high and low only to find that the biscuit sandwiches must have fallen into the dark abyss with the infamous microchips. Along with the other mysteries of pandemic-induced shortages, the world of an undertaker is experiencing it first hand as well with caskets, urns and general service accommodations.

Yes, for an industry resistant to change, undertakers are scrambling to redesign their approach to coaching a family through their selections for a final farewell. As if social distancing, minimum occupancy and reduced public gatherings during the heart of the pandemic weren’t challenging enough, families are now faced with a reduction in options when it comes to finding that perfect casket or urn. Take for example a colleague in Ohio that shared with me her frustration when it came time to source a particular wood casket that was being requested by a family. When the casket was requested from the manufacturer, not only did they not have that particular variety of wood, but they did not have any wood remotely resembling the original casket in stock. Furthermore, the manufacturer didn’t even have a higher class of wood to exchange for the one being requested. This is not only occurring with caskets, but urns and cremation receptacles as well for many funeral homes across the country.

Fortunately for those in our community, I bring you good news. There are options available. A Green or Natural service is one alternative for those seeking casketed burial. A basic all wood or bamboo casket, or simply a shroud can be used as an alternative to a traditional casket. This is then placed into a hand dug grave, with no outer enclosure, and a river rock is used to mark the site in replacement of a traditional granite or bronze marker. For those who are leaning towards cremation and are running into supply shortages for a receptacle to house the ashes, modern undertakers



Ask the Undertaker

are growing their network of suppliers to expand the options available. Unique alternatives include compacting ashes into river stones or glass custom colored keepsakes in replacement of an outer container such as traditional urn. Specialized services, such as Atlantic Scattering, are now available to undertakers using water soluble bio containers to oversee the private placement of ashes in appropriate waterways, such as the Atlantic Ocean.

Perhaps the most valuable resource during this time is your local family owned All Inclusive death care provider. These modern undertakers not only provide the standard transportation, ceremony oversight and completion of necessary paperwork like most funeral homes have done for generations, they also have their own cemeteries, monument company, flower shop and crematory. The more progressive All Inclusive firms have also started stocking a selection of caskets and urns in advance of the shortage in an effort to meet the needs of their communities during these uncertain times. Yes, these newer style funeral homes provide an All Inclusive experience and know exactly what is available when the request is made. Better yet if a shortage is in place, they can immediately provide you a similar alternative to meet your requests without the hurdles of shipping, middle man expenses or even risks of non deliveries. With the challenges we face today, it is transformative to be able to provide complete oversight so that the burden of shortages, shipping delays and other economic woes do not fall on the shoulders of those who are already grieving.

It is understood that a dark stained oak casket is a far cry from a sausage and egg breakfast sandwich. But to a 12 year old little boy, the heartache of not having what was expected is nearly the same. As undertakers experience these challenges, we are fortunate in our communities that we have an All Inclusive option for death care needs. Perhaps when this all comes to an end we can go back to the unique styles of caskets and urns to which we are all familiar with. Most importantly, let’s just hope that these options do come back, along with the Jimmy Dean Sausage and Egg biscuit. After all, my role is to provide assurance during difficult times... both as an undertaker and a dad.



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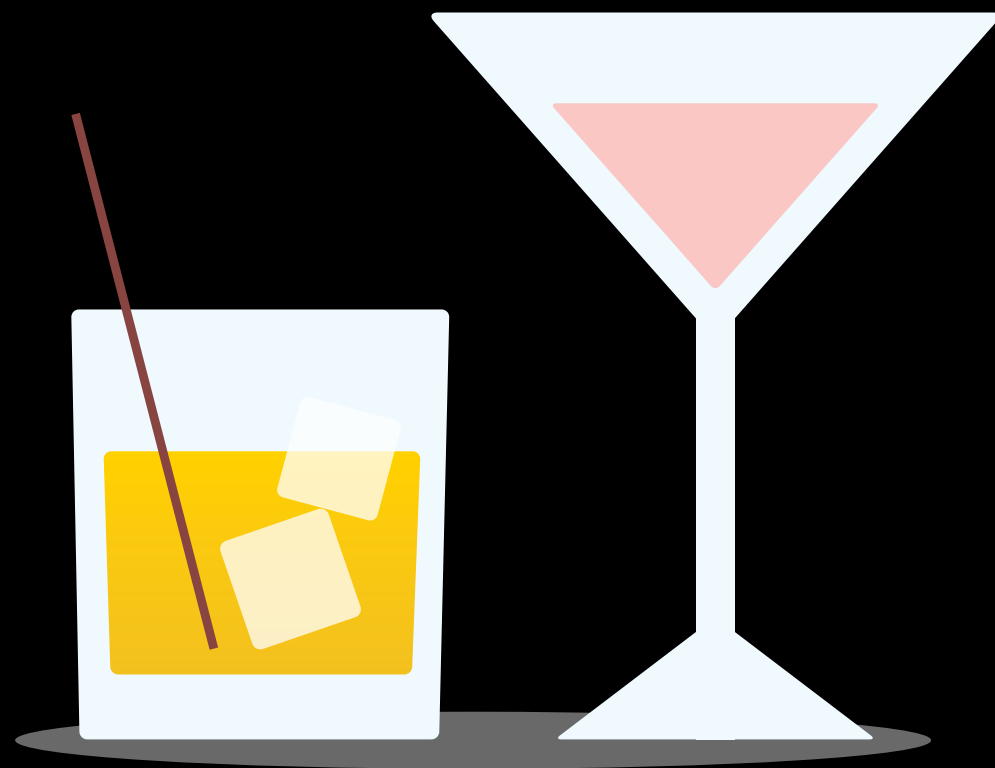
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HIGH SPIRITS

COCKTAIL CLASSICS

These classic mixed drinks are sure to put the merry in Maryland



Story by Jennie Burke | Photos by Caroline J. Phillips



Although Colonial author Washington Irving’s “A Knickerbocker’s History of New York” (1809) is a satirical farce, current residents of The Free State may take pride in his acknowledgement that the cocktail, a concoction of alcohol, bitters, water, sugar and botanicals, came to prominence right here in Maryland. Irving labeled us Merry-landers, as we “were prone to make merry and get fuddled with mint-julep and apple-toddy.” Our geographic ancestors “were, moreover, great horse-racers and cock-fighters, mighty wrestlers and jumpers, and enormous consumers of hoe-cake and bacon. They lay claim to be the first inventors of those recondite beverages, cock-tail...”

I get it. Yes to horseracing, yes to the

hoe-cake and bacon (although we prefer corn pudding in my house), and yeah, we dig cocktails. This spring, I offered my elder teenage daughters sips from my drinks on an out-of-the-country vacation, where the legal drinking age was 18. One daughter picked up my mojito.

“Mom, it looks like someone dumped the grass clippings in here,” she sneered.

“It’s mint. Taste it! It’s good!”

She took a sip, pursed her lips, and squinted her eyes shut.

I waited for a response.

“It’s alright,” she mumbled, dropping the clear plastic Dixie-cup on a small, sand-covered table next to my chaise lounge. Then she offered a more definitive opinion: “I don’t like it.”

My feelings were hurt, which is ridiculous, since I was exemplifying bad parenting by offering my child alcohol. I should have been proud of her for not wanting it, and for expressing a strong opinion, different from mine.

“You’ve got something green between your front teeth there, missy,” I scolded.

“Oh great,” she fumed, and stormed off to find a mirror.

Another daughter opted to taste a poolside margarita later in the trip.

“Why is it that weird color?” she asked apprehensively.

“It’s sour mix,” I volunteered. “It’s harmless.”

“It doesn’t look harmless. What’s in it?”

“What’s in sour mix?” I mimicked. In an effort to gain authoritative superiority, I bought myself a few seconds by repeating her question aloud.

“I’m not sure,” I fibbed with confidence. “Probably lemons or limes? Some sweetener?”

A lemon has lemon in it. Sour mix does not. Sour mix has corn syrup and preservatives. And Yellow #5.

The daughter ventured a tiny taste. She broke the icy surface of the glowing concoction with the tip of her tongue. She pulled back from the cup as if she had been stung by a bee, then sucked bleached rock salt from her bottom lip. “This is disgusting,” she proclaimed.

I’m not proud that my generation rocketed grain alcohol products like Zima to fame, or that we fell for the hoax that two wheat-chewing, overalled country boys named Bartles and Jaymes mixed fine vintages into glass beer bottles for our enjoyment. A familiar sear of humiliation returned to me as I offered my daughters their first sips of our Maryland inheritance, the cocktail.

My generation, Generation X, could now lay claim to punching holes in the ozone layer with sport utility vehicles, the college admissions scandal, Frankie Goes



to Hollywood and Bacardi Breezers.


But all is not lost, according to professional bartender Buck Wiley. The classic cocktail is undergoing a transformative return to dignity thanks to everyone’s favorite scapegoat generation: The Millennials. Everything old fashioned, (like the old fashioned and the Manhattan, the negroni and the aperol spritz) is new again.

“Millennials like ryes and whiskey. It used to be the older generations that enjoyed these drinks,” Wiley says, garnishing a Manhattan with a curlicue of orange rind and a ruby-fleshed Luxardo cherry. “But now young people gravitate towards them too.”

Wiley tends bar at Scossa in Easton, where the printed martini menu is rarely used. People these days are forgoing the apple and mocha-tinis for the classic. Wiley appreciates the personal exchange that takes place between a bartender and a patron when ordering a martini. The cocktail is built around a

customer’s favorite brand of vodka or gin. This decision is based on taste, marketing traditions, or even dietary restrictions. (Most vodkas sold in the United States are made from grain, but Scossa offers grape and corn-based vodkas as well.)

Wiley has some customers that like their Martini ultra-dry, some like it “as dirty as swamp water.” It’s a matter of personality and personal taste. Whether shaken or stirred, Wiley serves martinis old-school: in a stemmed, chilled glass, garnished with a sophisticated twist or a spear of stuffed olives.

So there may be some truth in Irving’s fictitious reportage: we do love our cocktails here in Maryland, enough to bring them back to the essentials. However, Wiley believes there are still plenty of tipplers that prefer the excitement of modern trends. “Sometimes you want the lavender foam, or a cocktail on fire,” he muses, “and that’s okay. But sometimes you just want the classic.” 



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21060 Spring Cove Rd. Rock Hall, MD
Spring Cove Manor! This 7.99+/-acre waterfront property is operated as a country inn with daily/weekly rentals. The main house, built in 1890+/-, offers 5 bedrooms each with baths and separate heating and cooling, a dining area, breakfast area, kitchen and a peaceful front porch. Has a cottage with 3 bedrooms, 2 baths with an amazing view. Finally, there is a one bedroom, 1 bath flat with kitchen, bedroom and living room and a deck with water views located over the garage. **\$895,000 MDKE2000346**

22911 Bay Shore Rd. Chestertown, MD
This Cape Cod style home is a private oasis with a gorgeous pond and rolling terrain. The living room has a gas fireplace and is open to the kitchen with plenty of cabinetry space. You are very close to a public landing on Fairlee Creek for the serious boaters. Walk out basement is clean, dry with a pellet stove heating system that complements the existing HVAC system. Plenty of room for a workshop. Upstairs are two large bedrooms and a full bath. This is a beautiful country setting. The location is awesome, and there are many possibilities! With Zoning approval, it's possible the property could be subdivided, at the current time the zoning is V (Village). **\$750,000 MDKE2000934**

9831 Breezecroft Lane, Chestertown, MD
Amazing property just ten minutes from Historic Chestertown, with panoramic views on coveted "Fairlee Creek"! Private dock with deep water slips, 6' +/- at high tide. Plumbing, electric and foam insulation approx. six years old. The kitchen has quartz countertops and an oversized island. There are two owner suites on the first floor and hardwood floors throughout the first floor. The upstairs has a loft bedroom with separate HVAC, private bath plus a large bonus room. A public boat ramp is located just one property away. **\$859,000 MDKE2000484**

204 David Dr. Chestertown, MD
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TASTE BUDS

SMOKY SWEET

Slaughter brisket and baked beans

Story and photos by Caroline J. Phillips

Since learning the art of barbecue from a young age, pitmaster Richard (Ric) Tilghman Brice V has been practicing and refining his barbecue skills and serving barbecue to the public since 1998. His love for barbecue led him to start a catering business and then opening Hot Off the Coals in 2014.

The smoky, sweet scents of Brice's barbecue are apparent

even before the sign comes into view on U.S. Route 50. Lucky diners will arrive when Brice or his head chef, Matthew Provencher, are pulling meat off the smoker (which is located in front of the business) in time for the meal.

In the tradition of barbecue, a staple of large, outdoor get-togethers, Hot Off the Coals provides dishes that are perfect to share with a group.

SLAUGHTER BRISKET

Served on a fresh bun, the brisket is a mouth-watering pile of meat slathered in a special barbecue sauce.

The Slaughter Brisket is close to Brice's heart. The rub was a gift from the late Richard Slaughter, a friend of Brice's and resident of Oxford. When Brice was beginning his business, he asked Slaughter for his rub recipe, and after much thought, Slaughter gave it to him on the condition that Brice name it after him. The Slaughter Brisket is still served in honor of Slaughter and his friendship.

The beef brisket is covered in Slaughter's rub and then set for 24 hours. After eight hours in the smoker, it rests for a while before it is ready to be cut. Brice emphasizes the importance of the cut – he cuts the brisket across the grain, in one-eighth-inch thickness.

This is his art, and his methods are ever-changing.

"The art of food is all about doing better – finding something that makes it better than it already is," Brice said.



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CLASSIC SIDES

The masterpiece brisket is best served with the unique smoked baked beans and sweet, cake-like hushpuppies. The smoked baked beans are a “a little bit of this, and a little bit of that,” said Brice, and they complement the smokiness of the brisket. For a sweet balance, pop a hushpuppy into your mouth. Instead of the usual onion flavor, Hot Off the Coals’ hushpuppies are sweeter and served with honey butter.

To bring the whole meal together, serve it with a pint of Devil’s Backbone Vienna Lager — a classic craft beer.

Other pairings are available, of course. Guests will be blown away by Brice’s grandfather’s coleslaw recipe or the seven-cheese macaroni-and-cheese. Or choose from stewed tomatoes, red potato salad, green beans, or collard greens.

PROFILES

When the owners of Enroot needed the know how to create flavors, they went to the finest palates in America: The James Beard Foundation. Local chef Jordan Lloyd became an ambassador to help sculpt the flavor profiles of four different sugar-free organic sparkling beverages.

Submitted Photo.

Roots

FINDING YOUR

Story by Tom McCall



Jordan Lloyd,

local fine dining chef and itinerant creative man of cuisine, has teamed up with Brad Pitt and the The James Beard Foundation to create taste profiles for Enroot, an organic cold brewed sparkling tea. The high quality tea varietals, like strawberry lavender rosemary with tulsi tea, are designed to be a paired gastronomically like a fine wine. Pitt designed the vaguely red wine bottle shape and the organic oenophile labels. These 12-ouncers are priced around \$6–7 each.

“I am the co-creator of a sparkling tea that is just now going to market on the East Coast. We won top prize at the Nexty awards for best new organic beverage. I created this product with 11 other James Beard affiliated chefs and believe it or not, Mr. Brad Pitt. Crazy right? But true,” wrote Jordan Lloyd in an email.

“Enroot Sparkling Tea is in the test kitchen. With 11 other brilliant chefs from

around the country, Brad Pitt, John Fogelman and the incredible CEO of Enroot, Cristina Patwa ... we created Enroot Sparkling Tea. It has been 4+ years in the making. Hundreds of tastings, dozens of chef collaborations and a ton of work from an incredible group of people. Proud to be working with @vineyardbrands to bring this beautiful organic beverage to a town near you,” Lloyd said in a Facebook post.

There are three varietals currently available for purchase at Piazza in Easton.

The flavors are Strawberry lavender rosemary tulsi, Raspberry mint white peony tea, Peach hibiscus jasmine green tea, and Apple Lemon Cayenne Yerba Mate. Each bottle has 25 calories. Unlike kombucha, which is a fermented product, Enroot is a cold brewed tea with effervescence.

“They are pure, locally sourced and delicious. They are sugar-free, gluten-free and caffeinated. Vegan and every ingredient is hand-selected. They are a health beverage,” Lloyd said.

Above: The lineup of different Enroot cold brew teas — organic, sugar free, locally sourced and created to pair well with all kinds of fine food.

Opposite: Jordan Lloyd is in his new Test Kitchen as executive chef. It is called Spurry-Curren and Associates in Easton.

Photos by Tom McCall





The bottle says it all: “Farms, food and family” is right on the label. Lloyd, who is on board of the directors of the Saint Michael’s farmer’s market, has long believed that the freshest ingredients taste the best and that supporting local producers helps create strong communities. So this sparkling tea makes sense for his next project.

“These guys look for a very particular organic, grower-friendly, environmentally friendly, sustainable style family farm. You can really see in the ingredients how pure and clean they are. Look at something lighter like the strawberry, lavender, rosemary tulsi. That goes great with fresh seared scallops or something like pork tacos. If you want something heavier, this green tea is almost like a medium-bodied

wine. It is going to go with your steak dinner,” Lloyd said.

“It is built for gastronomy. The goal is to get it in the hands of chefs, bartenders, restaurants and hotels. We want to market to the ground floor of the operation. Where it is really in the hands of food and beverage experts of the world. Not put up on a shelf in some big box store. They purposefully went for that organic, sustainable, kind of boutique niche. The want to really make bigger impacts in smaller communities,” he said.

Lloyd was selected as a James Beard Ambassador in 2016 when he was still running The Bartlett Pear Inn with his wife Alice. He is a family man and running a gourmet kitchen requires long hours. Not the kind of hours conducive to being tuned in to his two kids’ lives.

So he has been consulting and keeping at least four projects going at a time to keep his foot in the culinary world. He is a people person and has the gift of talking about food in a way that makes you dreamy eyed.

One new project he has taken on is being the Executive Chef at Spurry-Curren and Associates, Inc. on 32 South Washington Street in Easton. It is a commercial kitchen’s Disney Land with every imaginable piece of cooking gear. As an expert chef, who better to sell the tools of the trade?

His connection with the James Beard Foundation has opened lots of doors for him. In fact, when the founders of Enroot wanted to craft the beverage, they went straight to the premier chef’s organization in America. Lloyd is excited by the collaboration



Left: The sober curious have found their organic, locally sourced dynamically blended beverage. Alcohol-free but designed to be taken out to dinner and gastronomically paired with different foods.

Opposite: Brad Pitt is one of the principals in the Enroot brand. Lloyd called him the architect because he is always sketching.

Photos by Tom McCall

with 11 other James Beard Chefs.

Calorie content is said to be 25 per bottle and the drinks are free from added sugar or sweeteners, with options from caffeine-free to half espresso. The flavors are Strawberry Lavender Rosemary Tulsi, Mango Tumeric Ginger Guyausa, Rasperry Mint White Peony Tea, Peach Hibiscus Jasmine Green Tea, and Apple Lemon Cayenne Yerba Mate.

It is like a scene out of a movie. All these hotshot chefs got together in a room in Manhattan with skyscrapers out of the windows and tried lots of different profile combinations. They were playing together like musicians. The owners Cristina Patwa, Brad Pitt and Hollywood producer John Fogelman “Knew what they wanted but they didn’t know how to get there with actual ingredient components. They called James Beard Foundation and the director gave them twelve names that would be a fit for their product. We all wanted to make environmental

and educational impacts with food,” Lloyd said.

The owners were committed to earthbound ideals like health, sustainability, environmental impact. So all of the twelve chefs were steeped no just in how to season steak tare tare, but also an elevated consciousness of the role food can have on the planet.

Pitt, 57, said that he, along with his partners, wanted to come up with a brand that boasts of good flavor and with a strong connection to “health and the Earth.”

The Enroot website features a picture of Lloyd as chef. On the same page is Brad Pitt’s visage.

“There is Brad the man. How I got on the same page with Brad, I am just confused,” Lloyd said.

Trying to fill a new niche in the beverage world is not easily summoned. Between wanting something delicious and easily paired and offering something healthy is quite a vision.

Sobriety curious is a movement that is having a bit of a moment. Going out to dinner as someone trying to not drink or drink less can be a minefield. And paying \$45 for a nice steak and not having red wine with it can seem criminal. The movement has events like Sober September or Dry January. Not everyone who wants to drink less is an alcoholic in need of meetings.

These non alcoholic but tasty drinks are designed to be enjoyed in a restaurant setting. They are built to go with food. Different profiles for different foods. So the Sobriety Curious can have something beyond a sugary mocktail, tap water or bubbly water. Something that feels like a treat, is low calorie and pairs well with the cerviche.

Enroot has a robust social media campaign. In just 41 posts they have over 30,000 followers.

After the interview, Lloyd neatened up the test kitchen and looked at the time. “Five o’clock? Time to head home.”



“They are pure, locally sourced and delicious. They are sugar free, gluten free and caffeinated. Vegan and every ingredient is hand selected. They are a health beverage”

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**Lesser-known locations
across the Mid-shore
to spend some quiet time**

Story by Katie Willis | Photos by Caroline J. Phillips

IT'S hard to find a quiet spot almost no one knows of these days. With social media and communication technology, those spots we thought we'd been lucky enough to discover, we quickly find have been common knowledge to everyone but us.

And maybe that's what we'll find here. These hidden gems

throughout the Mid-Shore are, for all intents and purposes, right under your very nose. And maybe we've shot ourselves in the foot by divulging these secret-to-us locations. Nevertheless, we hope you find solace in these sometimes secluded, sometimes clandestine, sometimes right out in the open places we like to go to for some time to ourselves. Enjoy!



CAROLINE COUNTY

JAMES T. WRIGHT MEMORIAL PARK

So, here's my guilty secret: I hate going to the gym. It's not about working out. I actually love to work out. I just hate gyms.

There's hardly a moment where I'm alone in a gym, and frankly, sometimes it is downright overcrowded. I hate the TVs running full-time in the background and the sound of the equipment. I hate working out in front of what can feel like a million eyes watching you. Then, there's the cost. It can feel like a burden when there are so many things you dislike about going to the gym, especially if you can't get there everyday or have child care needs that go beyond your local gym's availability.

So, when I found the James T. Wright Memorial Park in Preston, it felt like finding gold. First of all, it's the furthest thing from a gym — it's outside. On a beautiful day, throw on some sunscreen and your ready to go. You can also bring your dog.

There's a large playground in the center,

within view of most of the eight stations along the park's paved walking path. So, your kids will be well occupied, and you can still watch them while you're working out. Additionally, as of this past September, there are three new pieces of equipment on the playground; challenge rings, a space loop, and a rockscape arch.

Or, you can send the kids to the covered pavilion if it's too hot, too sunny, or raining. There, they'll find a Little Library they can either borrow from or donate to. Either way, they can sit under shelter, be in full view of you, have a snack and read a new book. There's another covered pavilion closer to the playground, as well.

Some equipment installed at the park includes a cardio walker, shoulder rotator, elliptical hand cycle, recumbent cycle, chest press, leg press, and captain's chair, with printed instructions for use on each.

Times Record writer Abby Andrews contributed to this feature.





DORCHESTER COUNTY

HOOPERS ISLAND

When it comes to travel, the journey is just as interesting as the destination for me. That's what made the 40-mile trek from Cambridge to the village of Hoopers Island so fun. There is so much to see on the way to this working watermen's community — wildlife on all sides, stunning horizons, and even some places where the water seems to come right up to the road.

From U.S. Route 50 in Cambridge, turn right onto Woods Road, and take the first exit onto state Route 16. From Route 16 you'll want to turn left onto Golden Hill Road, which is state Route 335. You'll eventually turn right onto Hoopers Island Road, which still is state Route 335, and you'll follow it through Fishing Creek.

When you get into Hoopers, make sure to stop at the historic marker and take in a little of the island's history.

Or, you could turn left on state Route 336, also called Golden Hill Road, to tour the Hoopers Island Oyster Co. in Crocheron (about a 38-minute drive from Fishing Creek) and taste the hatchery's many varieties, including the popular Chesapeake Gold, Chesapeake Smokes, Whitewood Cove, Poseidon, and Mermaid. You also can join a fishing cruise through

Hoopers Island Expeditions or Sawyer Charters (you'll want to schedule this ahead of time). According to hoopersisland.com, these expeditions will hook you into the "unexpected places" — back creeks and marshes" where you can enjoy a new fishing adventure.

After fishing, touring and tasting at Hoopers Island Oyster Co., and driving the length of the island (driving over the "Bridge to Nowhere," the unofficial name of the bridge connecting middle and lower Hoopers Island, with the Chesapeake Bay on one side and the Honga River on the other, is a must. You can find it by continuing to travel state Route 335.), have dinner at Old Salty's, 2560 Hoopers Island Road, Fishing Creek, and watch the sun go down over a beer and any one of its fresh seafood dishes.

If you're really feeling like you need a vacation from the mainstream, check out Airbnb.com for vacation rentals on Hoopers Island. Either way, plan to spend the day getting there and being there. Anything less is rushing it.

To learn more about joining one of the fishing charters on Hoopers, call Sawyer Charters at 410-397-3743 or Hoopers Island Expeditions at 410-330-1242.

KENT COUNTY

WASHINGTON COLLEGE

Here's a gem that falls into the "right under your nose" category: Washington College. While, yes, the college is designed for its students and faculty, the college generously offers the use of its library to its neighbors. There also are a number of discussions, author visits, poetry readings, environmental programs, lectures, and other literary engagements the public is invited to and can attend on campus, and the public is invited to Washington College sports events, as well.

By visiting www.washcoll.edu/community, you can find out what's going on on campus and plan accordingly.

The Clifton M. Miller Memorial Library is open to the local community and visitors, who may use the library's online catalog, browse and read print and microform collections, and borrow library books for education or research needs. Community members from Queen Anne's and Kent counties can check out two books for three weeks at

a time for a \$10 annual fee. Or, you can become a Friend of the Miller Library and borrow four books for three weeks, with annual fees ranging from \$30 to \$300 depending on contribution and research levels. Alumni can borrow two books for three weeks with no annual fee. Kent County High School students in 11th and 12th grades also can request to use the Miller Library for research needs for no annual fee by providing a letter from their school librarian.

You also can browse the library's magazines and journals right in the library. Let a librarian know you're there, and you can use the library's internet access as a guest, as well.

Community members are invited to use the college's library from 8 a.m. to 9 p.m. Monday through Friday, 10 a.m. to 8 p.m. Saturday, and noon to 9 p.m. Sunday. Children younger than 17 must be accompanied by an adult and have college or high school identification.





QUEEN ANNE'S COUNTY

TERRAPIN BEACH PARK

Want to feel like you're on your own private beach? Visit Terrapin Beach Park, 191 Log Canoe Circle, Stevensville.

This 276-acre park includes a three-and-a-quarter mile walking trail that meanders through meadows, marshland and woodlands; two observation blinds; phenomenal views of the Chesapeake Bay Bridge; 4000 feet of shoreline; 73 acres of wetlands; a wheelchair accessible boardwalk; and it connects to the six-and-a-half mile Cross Island Trail.

The park is open from dawn to dusk, and pets are allowed on a leash. Meet up with friends to walk the trails or walk solo along the beach, watch osprey and heron in the tidal ponds bordering the observation blinds, or plan a home-away-from-home getaway with your family.

To get to Terrapin Beach, take U.S. Route 50/301 North to Exit 37, which is state Route 8. Follow the road to Log Canoe Circle and turn left to find the free parking area on the left.

TALBOT COUNTY

TALBOT COUNTY HISTORICAL SOCIETY GARDENS

So maybe you don't have time for a day trip or time to spend a day in the library (we should all be so lucky). Maybe you simply have time to take your lunch outside.

Enjoy a spur-of-the-moment lunch or take a walk through the Talbot County Historical Society's gardens — a magnificent partnership between the society and the Talbot County Garden Club.

The gardens are located behind the James Neall House, on the corner of Glenwood Avenue and S. Washington Street in Easton. According to the Talbot County Garden Club's 100th-anniversary book (available at the society's Washington Street museum), the garden's history begins in 1956, when the garden club contributed toward the purchase of the property.

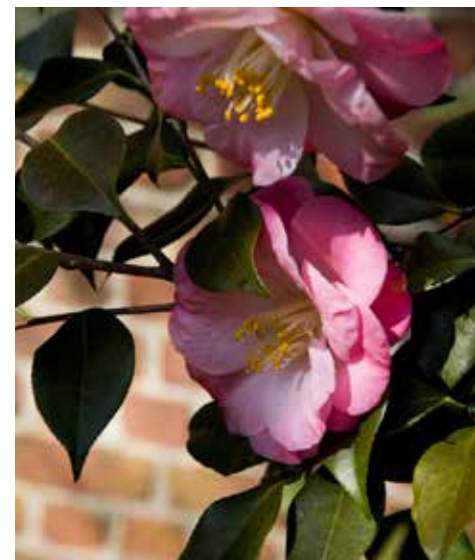
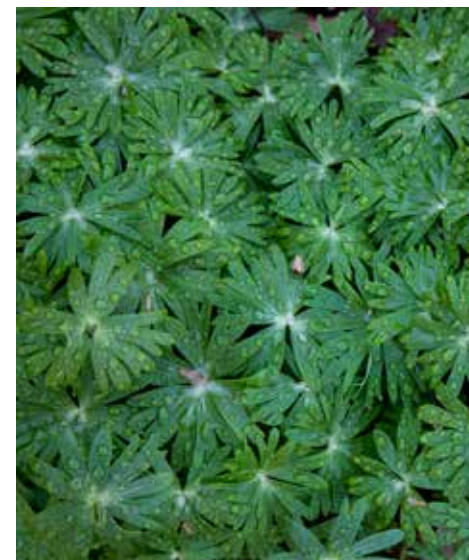
The garden club funds the garden, designs the look of the garden, and contributes the hands-on work necessary to keep the garden in shape.

A certified Bay-Wise garden through the Maryland Bay-Wise Program, a program of the University of Maryland Extension's Master Gardeners, the gardens include a terraced shade garden, an herb garden, perennial beds, and fruit and flowering trees. Bay-Wise gardens do not use fertilizers or chemicals for maintenance, and help enhance the water quality of local rivers, tributaries, and the Chesapeake Bay.

During Plein Air Easton each July, artists can be found having set up camp in any number of nooks in the garden.

Want to share the beauty of the gardens with your closest friends and family? The gardens are available for rent for weddings, receptions, and other social parties and events. You can visit www.hstc.org to learn more about the gardens or call 410-822-0773 to request a date for rental.

Otherwise, the gardens are open daily and free of charge for visitors to browse during daylight hours.



HIGH SPIRITS



Story by Jennie Burke
Photos by Caroline J. Phillips

**Look! Over there!
Across 50 West! It's a
taproom! It's a movie
theater! It's...it's...
The ACME?** In most

Maryland counties, we can't buy beer in a grocery store. But in the same space where customers once picked up yeasty treats at the bakery counter, Kent Islanders can now enjoy fresh hops and barley.

Cult Classic Brewery and Taproom is housed where the grocery once was, just off U.S. Route 50. The retail pad was the perfect location, according to owners (and brothers) Jesse, 42, and Brooks, 45, McNew. Their twenty years as co-owners of Annapolis Home Brew taught them



what to look for, and their list of wants was long. They wanted easy access and plenty of parking. They needed a loading dock, and a flexible landlord that would allow them to change the space. Most importantly, the brothers wanted room to grow. Although they hail from the western shore, the McNews found everything they wanted in the old Acme on Kent Island. Crossing the bridge to “work” each day seemed like a seemed like a small price to pay for such a prime location.

The vibe is right on Kent Island, too. In the summer months, folks in Route 50 gridlock can stop in for a bite and a brew. When the summer people head back to Baltimore and the dock bars trade raw oysters for raw weather, Cult Classic is a cozy refuge for locals.

The McNews keep fifteen homemade beers on tap. The most popular variety, Strawberry Blonde defies stereotypes. Jesse worried about “guys” buying the fruit-based beer, “but they do.” With an ABV (alcohol by volume) of only 5.3%, it’s not “super strong,” says Jesse. Beer drinkers can enjoy

“a few” without filling up. Comparatively, Cult Classic’s Belgian XX IPA packs a whopping 9.4% ABV, which might leave lightweights (like me) unable to cross the bar to make use of the skee-ball alleys. Strawberry Blonde is so popular that other local bars have requested to carry the brew.

There’s a fresh beer on tap at Cult Classic to quench every kind of thirst. Longing for a light lager? Try the Munich Helles. Dark beer enthusiasts can dig into the richest brew on tap, the Oatmeal Stout. Those with a penchant for nitros beer will enjoy the Irish Red Ale. Pulled from a special tap, nitros beers have reduced carbonation, a creamy texture and a frothy top.

With Cult Classic offering such a broad variety on tap, including seasonal brews, customers will have to make return visits to enjoy all the ale. Or they can order up tasting pours of amber-hued flights in small pilsner glasses. Cult Classic’s website includes an up-to-the minute list of beer availability, including a description of each beer and its alcohol content. Customers can enjoy their favorite Cult






The taproom has a cinema house vibe, which stems from the brothers' love of campy horror-comedy flicks. The walls are lined in bold, mid-century, illustrated movie posters, featuring monsters, zombies, aliens and screaming damsels-in-distress. Behind the bar, long glass cases house cold bottles of neon soda-pops, candy, and of course, popcorn.

Classic flavors at home too: bartenders package beers to-go in 32 oz. cans, or 64 oz. growler refills.

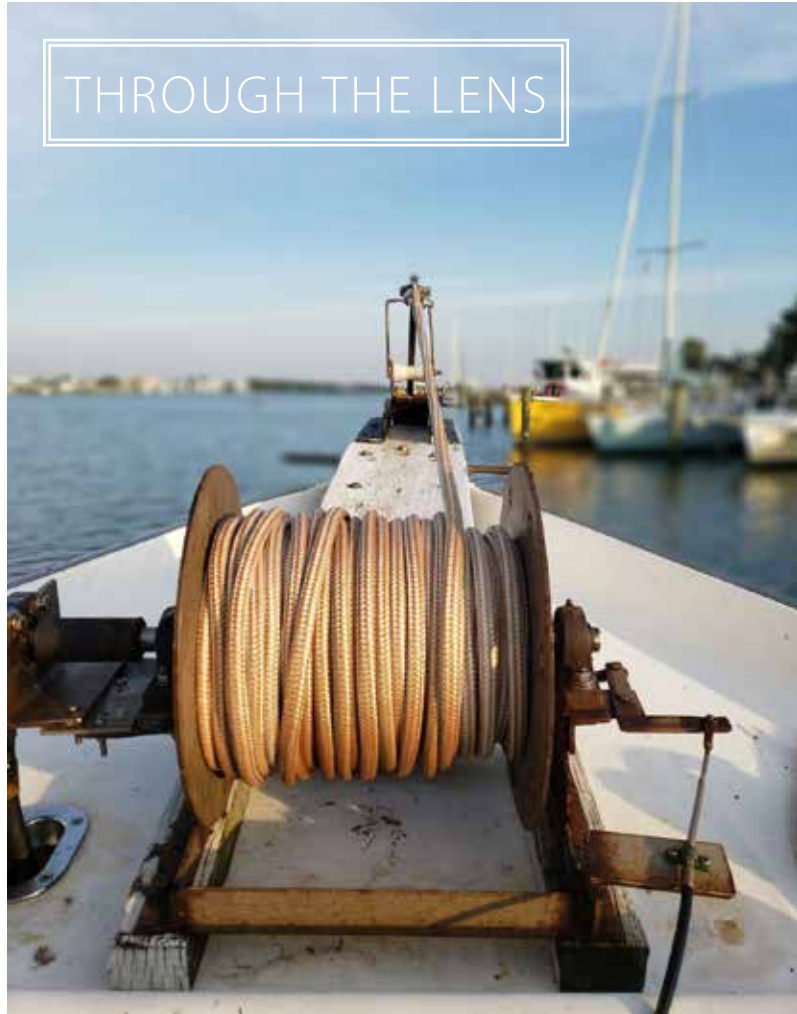
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Cult Classic offers local bites, too. The huge parking lot that the brothers coveted has plenty of space for visiting food trucks, which are announced on the taproom's Facebook page. In the off-season the famed Kent Island "Big Owl Tiki Bar" serves up a menu which includes their legendary fish tacos.

Jesse and Brooks hope that patrons will come for the beer but stay for the hospitality. "We'd like for it to be a meeting place," says Jesse. Over-21s and children alike are invited to enjoy Cult Classic's array of throwback board games and cards. There are other diversions too, like basketball, shuffleboard and video games. A sound stage and private venue room are also in the works.

Jesse and Brooks have been business partners for over twenty years. When the house and senate passed legislation that eased some of the restrictions on brewers in 2017, the McNews sold their home brew shop so they could open Cult Classic. Their recipe for entrepreneurship works: they like each other. When the brothers aren't running the business, they love to travel and scuba dive together. Their other favorite pastimes are more obvious: drinking beer and quoting cult movies. So if the adage is true, that the man who does what he loves never works a day in his life, then the Brothers McNew have found an Endless Summer. Even on Kent Island in January. 

THROUGH THE LENS



Off Da Hook - Gransonville, MD - Roshanda Roberts



Still Waters - Myra Neal



Pollinating Bee - Brenda Lowery



Dancing in the sunsets - Kaytlynn Sexton



Winter Woods - Cindy Steedman



Just Visiting Legates Cove - Stephanie Handy



Red, White, and Blue Crab - Amanda Paoletti



Heron at Black Water - Nancy Harvey



Morning Vibes - Debra Gizzi



"Spooky Things" by Myra Neal



After the Storm - Shane Moore

SUBMISSIONS

Submit your own Through the Lens photographs at
<http://stardem.secondstreetapp.com/Shores-Through-the-Lens/>



ABOUT THE COVER

Cover photo by Tom McCall

Jordan Lloyd has paid his dues in the grueling kitchen culture. Weird and long hours was one of his reasons for diversifying so he could spend more time with his kids and wife Alice. He said he likes to keep four projects going at a time.

His latest ball in the air is a restaurant equipment supply company called Spurry-Curren and Associates in Easton. He serves as the Executive Chef of this venture.

WOMEN TO WATCH 2022



THANK YOU FOR YOUR NOMINATIONS!

We received over 203 nominations of extraordinary women on the Eastern Shore who continue to lead in their respective fields and embody strength, leadership and integrity in our community. Our selection committee of both APG Media associates and community members has now completed the difficult task of identifying 13 women to interview for the Women to Watch 2022 Magazines. The committee worked through a set of interview criteria that includes nominees' community service, professional accomplishments and entrepreneurship as well as their work with mentoring and inspiring others.

All nominee names and affiliations will be published in the magazine acknowledging all the women who exemplify excellence, both in navigating their career path and as community leaders.

LOOK FOR YOUR WOMEN TO WATCH PREMIUM EDITION!

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