

#### SERVING BOTH SHORES OF THE CHESAPEAKE BAY

#### Bringing More Buyers and Sellers Together

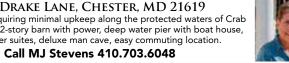


65 Prospect Bay Drive, Grasonville, MD 21638 Extraordinary waterfront that showcases western sunsets across Eastern Bay. Grand staircase, 2 fireplaces, gourmet kitchen, 3 car garage, pier with boat and jet ski lifts. Enjoy it all at Prospect Bay Country Club.





200 Drake Lane, Chester, MD 21619 Eleven acres requiring minimal upkeep along the protected waters of Crab Alley. 25' x 50' 2-story barn with power, deep water pier with boat house, dual master suites, deluxe man cave, easy commuting location.





203 MCHENNY COURT, CHESTER, MD 21619 Stunning waterview in Gibson's Grant on Kent Island. Main and upper level master suites, private guest quarters. Front and rear covered porches, balcony, architectural details, open floor plan, pristine move-in condition. Call Larry Doyle 301.332.7935



#### 6162 NEWTON ROAD, PRESTON, MD 21655

Choptank waterfront offers expansive views. 5.82 acres with tree-lined drive. Entertaining a breeze in this open floor plan. 4 Bedrooms, 3 Full Baths, in model condition. Sandy beach, lovely shade trees invite enjoying nature. Call Linda Austin 410.643.0297





215 ACKERMAN ROAD, STEVENSVILLE, MD 21666 Two level home in Cloverfields, a water oriented community. Recent updates nclude: painting, carpet, cabinets, deck, HVAC 2 years old, fireplace, some windows replaced, and fenced yard. Seller offering closing help with acceptable offer.



111 Oakland Terrace Road, Baltimore, MD 21227 Beautifully renovated 3 Bedroom Cape Cod with updated kitchen, bathrooms, neutral paint throughout. Refinished wood floors, luxury vinyl in kitchen and baths. Sunroom with french doors, one car detached garage. Must see! Call Phyllis Endrich 410.274.4330



Call Sharon Tryon 410.604.0850





**CELEBRATING** 





To find a physician or service close to home, visit umshoreregional.org



1st Saturdays - Cookie Walk **Downtown Stevensville 1-5pm** 

> **Holiday Concert** Historic Christ Church 5pm

Tree Liahtina Downtown Stevensville 6pm

QAC Chorale "Peace on Earth" Chesapeake College TPAC 7pm

Dec. 1, 2, 8, 9 Festival of Trains **Kent Narrows Outlet Stores 1-5pm** 

Tree Lighting Centreville 6:30pm

> Holiday Parade (rain date 12/14) Centreville 6:30pm

**Holiday Cheer Christmas Bazaar** Dec.8 KI High School 11-3pm

> Heck with the Malls Artisans' Sale QAC Centre of the Arts 10-3pm

**Holiday Candlelight Tour of Historic** Homes Centreville 1-6pm

2nd Saturdays at Bull & Goat Brewery & Bay Shore Steam Pot Centreville Noon - 4pm

Dec. 14 Stefan Scaggiari Coffee House **Holiday Concert** QAC Centre for the Arts 7-9pm

Dec.16 Lessons & Carols St. Paul's Church 10am



**QUEEN ANNE'S COUNTY TOURISM** 410-604-2100 **VISITQUEENANNES.COM** 











Certified Arborist #MA-4077

Certified Professional Horticulturist

Licensed Tree Expert #259 M.H.I.C. #91521 · MDA LIC #27617

Permeable Installer Technician Certificate Holder

#### **Estate Landscaping and Hardscaping Landscape Maintenance Service**

**Interlocking Concrete Pavement Institute Certified Installer** 

We take pride in our services and use top quality material to ensure customer satisfaction.

















410-822-0333 803 Lomax St # A Easton, MD 21601











56

60

62

64

66



### DEPARTMENTS

12 | HIGH SPIRITS | A long secret eggnog recipe

8 STRANGE TAILS
The elusive sika deer

STAGE LEFT
Clough'd 9 Cookies' decorations

34 WAYFARING
Baltimore's 34th Street lights and sights

4 PAY IT BACK
Operation Christmas Child gives back

#### **HEARTHBEAT**

Talbot Interfaith Shelter

#### **TASTE BUDS**

Sparkling pairings for New Year's

#### **SHOP TALK**

Five golden things

#### **SOCIAL SCENE**

Shore Monthly celebrates 1 year

#### **THROUGH THE LENS**

Local amateur photography shots

#### **ABOUT THE COVER**

Wilson Clough enjoys mom's cookies



#### RING IN THE SEASON

ach year, sometime between Thanksgiving and the first week of December, my mother calls me when she hears Elvis Presley's "Blue Christmas." To her, it signals the official beginning of the Christmas season,



sort of a secular, pop-culture Advent. It does not count if she plays the song on purpose; she must hear it in the wild.

When she calls me to announce the arrival of the season, she does not say, "hello." She simply begins singing in her best Elvis voice as soon as I answer the phone.

My favorite traditions involve funny memories and laughter. For example, I love recalling how my grandfather, whose memory was faltering, sang "Maurice la-de-da" to the tune of "Feliz Navidad" and how sweet Santa was to my then-one-year-old twins who screamed in his lap when I walked away for a moment.

I've been thinking a lot about tradition in the past few months, the meaning we derive from ritual, the connection we feel to our ancestors when we light the Shabbat candles, take Communion, or pray toward Mecca.

Our yuletide traditions, whether secular or religious, connect us to those we love, the people who have gone before us, and strangers who share similar rituals across the world.

I hope you will partake this December of the best traditions shared across cultures and religions – charity, family, friendship and peace.

Sarah Ensor Editor

# STORE MONTHLY

#### **EDITOR**

Sarah Ensor

#### | MARK

Greg Mueller

#### CONTRIBUTING PHOTOGRAPHERS

**CREATIVE DIRECTOR** 

Arden Haley
Caroline J. Phillips
Jameson Harrington

#### CONTRIBUTING WRITERS

Amelia Blades Steward
Caroline J. Phillips
Jennie Burke
Jerisha Parker Gordon
Reen Waterman

#### **EDITORIAL CONTACT**

410-463-9883

#### PRESIDENT/PUBLISHER

David Fike

#### MARKETING DIRECTOR

Betsy Griffin

#### **REGIONAL SALES MANAGER**

Art Crofoot

#### **NEW MEDIA MANAGER**

Paul Hagood

#### **ACCOUNT EXECUTIVES**

Jon Ekroos Frank Gunsallus

#### **ADVERTISING CONTACT**

443-239-0307

#### **SUBSCRIPTIONS**

410-770-4005 Receive *Shore Monthly* in the comfort of your own home for only \$24 a year, or subscribe to *The Star Democrat* for \$138 a year and receive *Shore Monthly* for FREE.

#### **SUBMISSIONS**

submissions@ shoremonthly.com

29088 Airpark Drive Easton, MD 21601

www.shoremonthly.com



Shore Monthly is published by The Star Democrat. No portion may be reproduced in whole or in part by any means, including electronic retrieval systems, without written permission from the publisher.

Make this year's holiday into

a Story

Worth Telling



Stay at the historic Tidewater Inn and celebrate the festive season with exclusive offers, and memories that will light up your holidays.

Holiday Getaway Packages

Breakfast with Santa

Carriage Rides

TIDEWATER INN

TIDEWATERINN.COM | 410.822.1300 | EASTON, MD

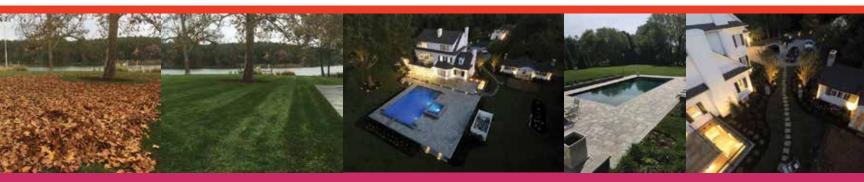




Residential & Commercial

Serving Maryland's Eastern Shore & the Delaware Beaches Your hometown landscape, hardscape, tree service and estate management company with more than 35 years of experience.

Landscape
Hardscape
Excavation
Pool Construction
Lawn Care
Tree Service



kustomlifemd.com

410.829.3751

29375 Clearview Road, Easton, Maryland





# EGIICGG

An old family recipe finally gets revealed

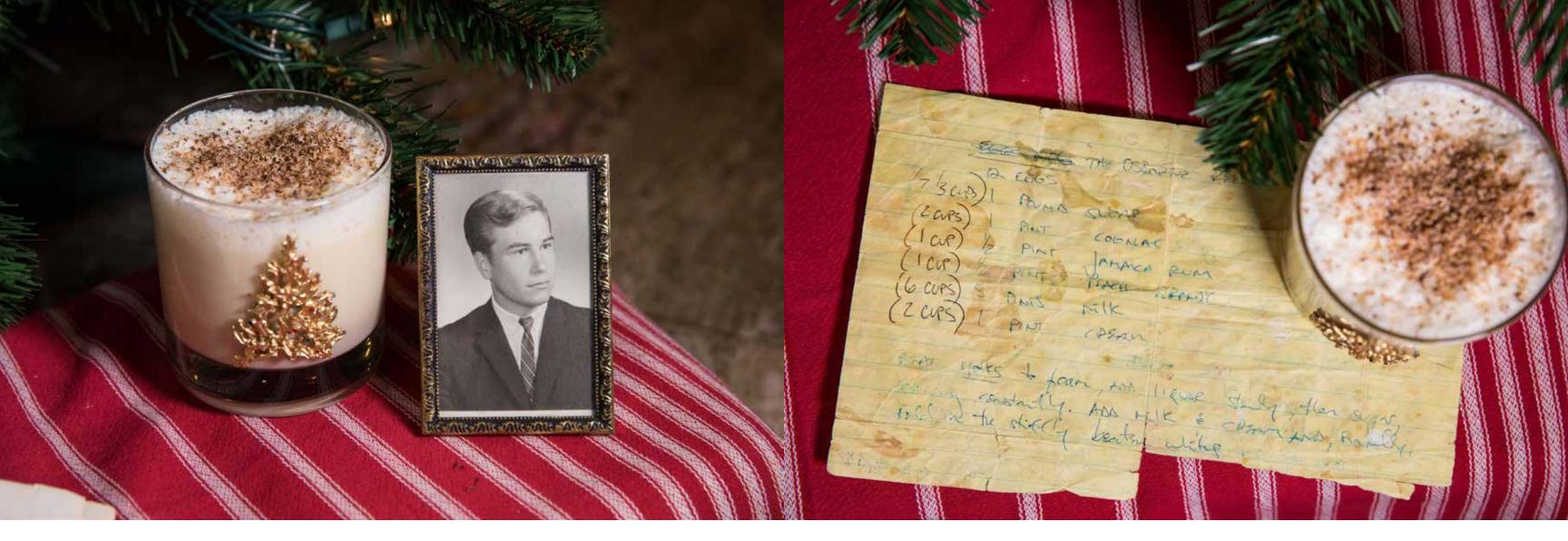
Story by Jennie Burke | Photos by Caroline J. Phillips

My father, Hamish Osborne, was a man's man. Here's an incomplete list of some of his favorite manly pursuits, minus the ones that got him in trouble: golf, boating, poker (sometimes bridge or gin rummy), hunting dogs, fishing, skeet, old cars, westerns and war

westerns
and war
movies,
the New
York Times
cross-

word puzzle, reading by the fire in a leather recliner, and falling asleep in front of the television while balancing a tumbler of scotch on his chest.

Also, he could tie the stem of a maraschino cherry with his tongue and balance a teaspoon on his nose. It gave him something to do while the rest of us were rambling on and being ridiculous at the table. He was a proud and patriotic Eastern Shore conservative. I am the product of Title 9 and spent the early years of my career as a public-school teacher. We had many differences; my mother



used to call us Oil and Water when we had one of our debates. I would retort: "We're oil and oil Mom! Stubborn and the same, just from different generations." Dad and I loved spending time together just the two of us. We usually did this over food, drinks or sporting events.

Dad's season tickets at Camden Yards were in the section tended by famed Beer Man Clarence "Fancy Clancy" Haskett. I'm not much of a beer drinker, but it sure tasted good to wash down peanuts on a humid summer night with a cold one from Clancy. The only time I ever liked beer was at the ballpark with Dad.

We celebrated our June birth-days and Father's Day by heading out for a fancy lunch. We feasted on briny Choptanks and Chinquatagues and sipped cold Muscadet wine. They only time I ever liked white wine was while eating oysters with Dad. And I never, ever liked eggnog, but I did, and do, love The Recipe, Dad's homemade version of the holiday tipple. It's a hybrid cocktail and dessert. Everyone loves it. Even eggnog haters.

Come December, right around tailgate prep time for the Army vs. Navy game, my father turned our kitchen into his laboratory. The lethal fumes of dark rum and cognac, combined with the

incessant clatter of electric beaters, indicated that my mother had given Dad brief reign over her domain. Once the batches were made and bottled (and the counters, floors and walls thoroughly scrubbed), Mom added shiny bows. My brothers delivered the hooch to neighbors we loved or had offended.

There was only one problem with The Recipe: everyone wanted to know how to make it, but Dad refused to share. The idea of a secret recipe may sound romantic, but it's painful for an empath like me. I knew how to make it. I shared the beverage with friends, and when they asked for the

recipe for The Recipe, I could only reply, "I wish I could tell you. It's a secret."

One awful year, in 2005, I shared the recipe unintentionally. My husband and I had left a town we loved (New Orleans) for a new job. In July, my best friend, Holly Jean Fitzpatrick, passed away after a five-year battle against cancer. In August, Hurricane Katrina rolled over New Orleans and destroyed the homes of many of our loved ones. We welcomed our fourth child in five years (no twins) in September.

We had no family or friends in our new town and didn't have the time or energy that the pursuit of authentic friendship requires. But like a glorious promise, or an encouraging pat on the back, the universe sent new friends to us. Jill Shiflet showed up on my doorstep with a meal after I had the baby. Then she invited me to join her carpool. I knew I had a keeper for life when I met Jill. Our husbands became friends too.

One December Saturday I stopped by the liquor store and loaded up on Jamaica Rum, Courvoisier (not cognac; Courvoisier), and peach brandy (any brand will do). The Shiflets had invited our family over for dinner, and we were going to show them how to make The Recipe. We had a terrific

time together in the kitchen. Jill and Mark were astonished at the ungodly amount of booze that one batch required. The kids ran wild, and we sang and listened to music, ate chili, and felt grateful for the background noise of holiday-frenzied children.

Mike instructed Mark how to stir, gently, then fold ("FOLD Mark! Stop STIRRING!") the egg whites. We savored those joyful moments at the end of a terrible year. My heart was unburdened when I set the recipe free. It was the least I could do for a friend who had saved me.

The next day, after a breakfast of bacon, Gatorade and Advil, I



called my father to admit the crime.

"Oh hey, Jen! That's no big deal! I hope your friends enjoyed it."

WHAT?

"I've shared it from time to time myself."



2016 was a hard year, too. Besides the divisive election, my life was consumed by a circus of four healthy teens: school, sports, music, friends, repeat. And my fierce father died young, following terminal illness.

My father's death robbed me of a gift: the trust of someone who thought differently than I did. He made sense of the impossible for me. He could deliver me from hopelessness to optimism, regardless of the situation. When we disagreed, as we often did, we dissected our chosen values from behind home plate, where we sat behind Tim Russert and flagged down Clancy; or at a table for two, waiting for another dozen oysters. He was irreplaceable in times of uncertainty. I had but one father, and I won't know him again in this world. I can't imagine a time that this reality won't crush me, not even if I grow to be 100 years old. But, if I refuse to celebrate the moments, the hard ones and the good ones, the ones where I have no understanding of humanity, and the ones that leave me breathless with wonder, then I fail my father's legacy.

We are born to forge ahead, while we carry an inheritance of the heart. The Recipe tastes the same, but it feels different. It's still comforting. But it's complex, too. In the past two Christmases I've found the courage, (liquid courage, Dad called it) to sneak into our living room all alone for momentary respite from yuletide chaos and face what is missing. Glittering tree before me, heavy glass in hand, I offer a toast to what I had, what I am building, and to the man I cannot see. I look out and up, into the into deepest night and whisper, "I'm gonna make it, Dad. I'm still here." And he is too.



## the RECIPE

by the late Hamish Osborne

12 eggs, separated
2 1/3 cups superfine sugar
2 cups Courvoisier
1 cup Meyer's dark rum
1 cup peach brandy
6 cups whole milk
2 cups cream
Freshly ground nutmeg

In a large bowl, beat the egg yolks until foamy. Combine liquors and add in a slow pour, while stirring slowly. Add sugar, again stirring constantly. Add milk and cream. Stir.

In another bowl, beat the egg whites until stiff peaks form. Gently fold egg whites into egg yolk mixture. Ladle into cups and top with freshly ground nutmeg.





# The interesting origins of one of Maryland's most elusive mammals

Story by Reen Waterman Photo submitted by Blackwater National Wildlife Refuge

Sika deer have proved to be an attractive game animal, and hunters from far and wide come to the Shore in search of a sixpoint (or better) stag. Guide services cater exclusively to sika hunters and in the past several years national hunting shows have featured

the hunt for our

marsh ghost.

Driving through the local marshes of Dorchester County at dusk, you may have spotted one of the Eastern Shore's unique game animals. In your attempt to identify it, you first think it's too small to be the commonly seen whitetail deer. Yet, on second glance you are sure it's a deer.

"What is it?" you wonder.

You have just experienced a sighting of the "marsh ghost." Sika deer (cervus nippon), actually a small member of the Elk family, originates from Yakushima Island in southern Japan. The term "sika" comes from the Japanese word for deer, "shika." Sika deer are also called sika elk, Asian elk, or the "marsh ghost" by avid hunters.

Because of their hardy nature and ability to eat a broad range of plants, leaves and crops, sika deer have been introduced around the world, in places such as Vietnam, Russia, Europe and the United States (Maryland, Virginia, and Texas).

In 1916 Clement Henry released six sika deer (believed to have come from Europe) on the Choptank River's James Island. Around the same time, Dr. Charles Law released sika deer on Assateague Island. Today, the Maryland herd is the largest free-ranging herd in the United States, with somewhere between 10,000 and 15,000 members.

Most of the Maryland population is found in Dorchester, Wicomico, Somerset and Worcester Counties. Caroline County has a growing resident population, and there have been a few reported sightings of stags in Queen Anne's County. It is interesting to note that the Virginia and Maryland herds do not mix.

Brian Eyler, deer project section leader for the Maryland Department of Natural Resources, said, "Sika deer, while an exotic species, are not an invasive species. When the sika were first released, we had a very limited whitetail population. The sika naturally occupied terrain and food sources that best fit their needs.

"As the whitetail population rebounded in the 1960s and 1970s, they [inhabited] areas and food sources that best fit them ... so there never has been a competition between species. We simply manage an exotic species as if it were native."

While whitetails are known for their fondness of corn, soybeans and acorns, the diminutive sika prefers a more varied diet. Favorite foods for sika are marsh grass, bayberry, catbrier and poison ivy.

"While whitetails and sika [habitate] similar territory, whitetails tend to stick more to agricultural croplands while sika stick to marsh and wet woodlands," Eyler said. "They prefer different food sources. And, being of vastly different sizes, interbreeding is highly unlikely. They are too far apart on the family tree to crossbreed."

Sika are most often seen at dawn and dusk and are not as easy to pattern as whitetails. They are considerably smaller than whitetail and have dark brown or black coats in winter and a red-dish orange coat in summer. Sika females, called "hinds," have white spots, which they keep as adults, and are more prominent in the summer. Sika males, called "stags," can average 75 pounds field-dressed, while hinds tend to average 50 pounds.

Sika travel in herds more than whitetail deer do, and young sika are called "calves." A sika bugle is a high-pitch shrieking heard during the "rut," or mating season. During the rut, stags keep a harem of estrous hinds in close proximity, and fiercely protect them against all rivals.

Sika hinds typically bear a single calf, whereas a whitetail doe may have twins or triplets. Sika tend to outlive whitetails, mainly due to their withdrawn and more nocturnal marshland lifestyle.

Like their larger cousin the elk, sika make "mud wallows." They lie in these mud pools to protect themselves from the bug population, causing them to favor the heavily marshy areas along river corridors.

Being a non-native species, sika have several decided advantages over whitetails. In addition to not being tied to limited food sources, sika are more resistant to diseases such as chronic wasting disease. They also are more resistant to mosquito-borne diseases. Their small size and weight allow them to navigate the marshlands with the ease of a hummingbird in places a whitetail would never dream of traveling.

HUNTING

Photo submitted by

Blackwater National

FOR SIKA

Whether your interest is photography, observing wildlife or hunting, sika can be tricky to find. They stay in the deepest recesses of hardto-reach marshland. Those seeking them should remember to take bug spray.



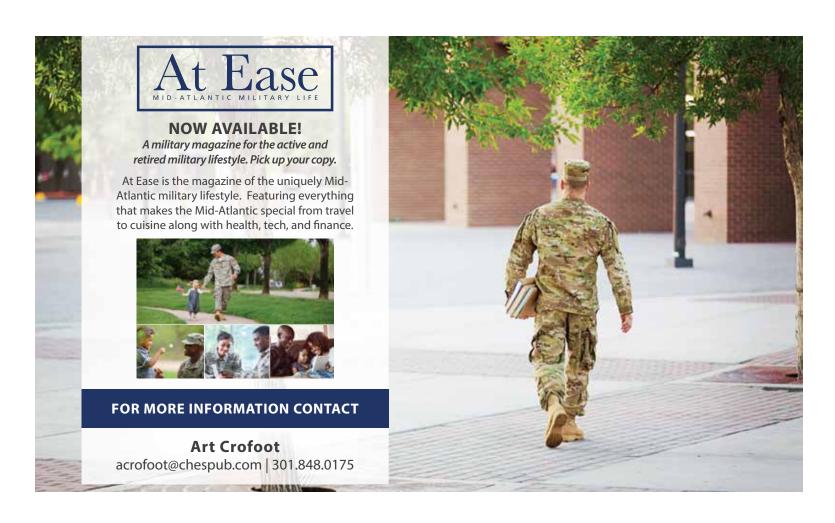
A recent Maryland



An expanded turkey and sika deer population has allowed land owners to command more for hunting leases.



Photos submitted by sikastag.com



#### Reason #378 to Choose Choptank:



#### **WORK HARD & RECHARGE**

We work hard. Yoga, massages, food trucks and ice cream Fridays are a few ways we unwind at work.









As a resident of the Eastern Shore's only 62+ independent living cooperative, you can enjoy all the benefits of home ownership without a care for maintenance or upkeep. Limited opportunities for apartments and homes still available. Come visit us in our brand **new** Clubhouse. Now's the perfect time to take a walk on our beautiful waterfront campus and enjoy our vibrant, active community. Why wait? The best time to visit us is today! Call Rachel Smith at 410-820-8732 to find out how you can start living Your Life, Your Way today!











ach year during our holiday feasts my father does the blessing. He starts with the standard blessing of the food to our bodies, but then moves into something that is possibly unique to just a family of undertakers. He asks for a special blessing of healing to all the families we assisted that year. You see my father has always built his undertaking business around the fact that we help families heal. For the countless number of individuals my family has assisted through the years, we can't help but simply take a small moment to remember them and the members of the family left behind.

Memorializing a loss is something that we see each and every day. Statues, monuments and even lights are put in place today to help remember a loss incurred as a family and/or a nation. But when it comes to the holiday season, it also makes things that are different from years past very apparent, and memories are sometimes all we have to hold on to. What we need to explore is the memorization of the individual so that memories can be shared for future generations.

One concept we see families incorporate during the holiday season to memorialize someone is that of simply keeping them a part of the event. For example, during the big Turkey Day feast, set a place for the one that was lost that year. And then have people share a story or memory about that individual regarding how they touched them. Place that memory on the plate where they normally would have sat and continue to then reminisce about that person. Yes, it may bring tears, and also laughter, but each of these emotions is important to those around the table. If this is a bit uncomfortable to do then at the very least mention the one who was lost during the time of prayer. Giving them thanks for their love and support to the family and stating how much they will be missed. The idea behind this is to not draw attention to the fact that they are no longer there, rather create an atmosphere allowing family members to feel comfortable to share their emotions with each other and acknowledge the one who has passed. This has benefited many families and quite frankly become an ongoing holiday tradition for some.

Perhaps a private remembrance would be more comforting, with only family near. For example, one family who had lost their child very suddenly has made a tradition to take their immediate family on a trip during the holiday season. They want to be together, in a private place to reminisce about the one they lost. This has provided them not only a comforting and private atmosphere to emotionally connect, but a "memorial trip" that each of them look forward to year after year. Ultimately, it has generated a positive outlook from a situation that is unbearable for most.

Cemeteries across the nation have actually begun incorporating areas of the cemetery to provide a place to memorialize at no cost. One concept is that of the "Christmas Angel". This is something my father has incorporated at one of our cemeteries located on Kent Island. It is an area where people who want to pay tribute to someone can come and rest a rose or flower near the granite angel and sit in a quite area to reflect on that persons life. This was designed to provide an atmosphere of comfort to those who desired a place to memorialize during the holiday season and throughout the year. We find that many cremation families visit throughout the year.

The idea of memorialization is nothing new. It has been around for years. However, the comfort of doing it openly and emotionally freely is something that has become more of a challenge today. Technology allows us a place to hide and in a sense provide an emotional barrier when it comes to dealing with a loss. Let's challenge ourselves to open up to those around us as those around us will then feel comfortable to open up as well. Perhaps a simple prayer this holiday season, the creation of a "memorial trip", or visiting a special place is something that will help a family heal through their loss. One thing that can be promised for those who have lost a loved one this year, know that my father will begin the Helfenbein feast with a prayer for you and your family.

Ryan Helfenbein, owner/supervising mortician and pre planning counselor at Fellows, Helfenbein and Newnam Funeral Home, P.A.

For more information, including pre-planning and other options, please call your nearest FH&N Funeral Home.

200 South Harrison St. Easton, MD 21601 410-822-3131 408 South Liberty St. Centreville, MD 21617 410-758-1151 106 Shamrock Road Chester, MD 21619 410-643-2226

130 Speer Road Chestertown, MD 21620 410-778-0055 370 West Cypress St Millingon, MD 21651 410-928-5311







# Living on Clough'D 9

Our look at the clever creations of cookie crafter Amy Clough

Story by Katie Willis | Photos by Caroline J. Phillips





was the week before Christmas and all through the house, not a creature was stirring ... except for Amy Clough, who's just finished several batches of Christmas sugar cookies and is quietly making her way to bed at the witching hour.

Snowflakes, gingerbread houses, stockings, snowmen, and snow-capped Christmas trees all quietly sit drying as she tip-toes through her quiet house to bed. It's been a long night. These cookies were not born out of a log of commercial sugar cookie dough you can find in the freezer section of your local grocery store.

Clough, of Preston, owns Clough'D 9 Cookies, a custom-decorated sugar cookie company. She works out of a commercial kitchen she's had built about 50 feet from the back door of her house, nestled between it and her sons' swing set.

While it might seem strange that Clough would go to such lengths to have a separate space for her baking and decorating, with a working kitchen inside her home just 50 feet away, that little haven is an absolute necessity given home baking business laws and the volume of cookies she has leaving her house. Clough didn't want to lease a space for her venture into cookies; she and her family wanted her to have a space she could call her own.

Inside, Clough has everything she needs to run a full-fledged cookie business: a commercial refrigerator, a three-basin sink, a hand washing station, a commercial grade convection oven, racks and racks for drying cookies, a desk, storage upon storage for cookie supplies, and most importantly, work space. Clough calls it her "little slice of cookie heaven."

Clough said she got starting baking at a young age, through 4-H. Her mother taught her how to bake and decorate cakes. Her mother was taught by her paternal grandfather, who, according to Clough's blog, Clough'D 9 Cookies, was a classically trained pastry chef.

As Clough grew up and had children of her own, she continued to bake and decorate cakes for her family, which includes her husband, Mike, and their two boys who are now 15 and 11.

She said her mother kept gifting her different cookie cutters she would pick up here and there, and usually, she would read the "how-to" instructions that came with the cutter, make the cookies, slap some green or red sugar on them, and "be done with it." She said she had no idea of the vast world of cookies she would eventually break into.



"It was like a whole new world," Clough said. "That was it, that first time.
I thought, 'This is so cool."

Until, one day, she said she decided to "go for it." She went online and started visiting and perusing several different cookie blogs. From there, the rest is history.

"It was like a whole new world," Clough said. "That was it, that first time. I thought, "This is so cool."

It was around Thanksgiving when she decorated her first batch of cookies; Thanksgiving turkeys, acorns, fall leaves, and pumpkins.

Her two boys were decorating that first batch of cookies with her.

"I ended up having to fight over the last cookies because I wanted to decorate them. I wanted to try out some of the things I had seen online," Clough said.

Since then, Clough said she has tweaked and perfected her own secret sugar cookie recipe, which includes vanilla and "just a hint of lemon." Don't ask her to divulge it ... it's not happening.

"You have to find a recipe that works for you," Clough said. "Sometimes, when you cut, the cookies can become misshapen, and you don't want that. You want them to have nice, crisp edges you can work with."

She makes cookies for any event; birthdays, graduations, sporting events, bridal showers, weddings, baby showers, holidays ... anything. She's made almost every shape of cookie you can think of: bugs, unicorns, gingerbread men (her favorite). She's got so many cookie cutters; you name it, she's probably done it. Right now, she is booked at least one month out, so getting on her books as soon as you know what you'll need is a must.

It takes a good five to six hours, including baking, cooling, icing, overnight drying time, designing and details, and packaging, for one dozen cookies. She said the more intricate the design, the more time the cookies take to complete. A typical turnaround time for one dozen cookies is at least three days, she said, which is why it's important to schedule your cookies with Clough in advance.

"These are not the type of cookies you can bake and churn out in less than an hour," Clough said.

Clough was a middle school science teacher for 15 years and taught at Lockerman Middle School in Denton. She gave all that up to start her cookie business, but she said she didn't have to give up the children and families up that she once taught.

Today, she gets to watch them grow through creating cookies for their birthday parties, graduation days, and wedding days. When they have babies of their own, she can bake little llama cookies for their babies' llama-themed first birthday parties (amongst other first-birthday theme requests).

In addition to being blessed with a beautiful family of her own and of being fortunate to have the family of her community, Clough said she also is lucky to be a part of a huge online cookie community, which has spilled over into real-life connections.



Clough has been part of that cookie community since she began her adventure in cookies in 2011, and since 2012, has participated in Cookie Con, a now annual gathering of the best of the best in the cookie community. A typical Cookie Con today sees about 400 attendees, Clough said.

The convention is a gathering where attendees can share cookies, tools, and tips; attend classes; buy new equipment and materials; attend tastings; and participate in competitions.

The competitions have become a favorite for Clough, who has won awards for some of her designs. But another honor was being asked to be one of a handful of presenters.

"It was a big deal for me to be a presenter," Clough said. "It was all about texture and how to create different textures on your cookies. Because a lot of the time, people think it needs to be just smooth or have piped details, but it can be so much more than that."

Some of the methods Clough taught were using a



ruffled texture, like that of the pine needles on Christmas trees, or using sanding sugars.

But the part of cookie decorating and competing that really make Clough's eyes light up? Being asked to do something unique and different and all the ways a cookie-cutter shape can take on a different life and be used to make cookies that are unique and completely out-of-the-box.

Amongst the racks of drying, decorated sugar cookies, ready for delivery, sit one dozen on a drying sheet, all alone among the decorated Christmas cookies and birthday cookies. They look like cookie-shaped lips.

"They are lips," Mike Clough said.

"But they're not going to be lips."

On Amy Clough's desk and tacked up on picture boards around the kitchen are sketches of designs, some that turned out to be award-winning at Cookie Con, she said. One such sketch sits dominantly atop the pile of other sketches. It's what will soon be a cookie sloth. If you take away all the lines and shading that make up that sloth, you can see it ... the rudimentary shape of lips.

Amy Clough said it's all about seeing the potential of a cookie-cutter shape and designing something out of the ordinary.

"I sketch pretty much everything I cookie," Amy Clough said. She said baking and designing cookies

is a great creative outlet for her.

And although she has absolutely no plans to put down her piping tools anytime soon, she and her husband are the type of people to think into the future.

If and when Clough decides to turn in her flour-splattered apron for a quieter, sugar-free life, she and Mike said they have a plan for the "little slice of cookie heaven" out back, which could have a new life as office space for either her or Mike, or as a small living suite for visiting family.

But, for now, Amy Clough is on "Clough'D 9," if you will, with her cookie adventure, and her loving husband Mike and their two children supporting her journey. §



#### Chuck Mangold, Jr.

Associate Broker

(410) 924-8832 mobile | www.chuckmangold.com

#### **BENSON & MANGOLD** REAL ESTATE



31 Goldsborough Street | Easton, MD 21601 (410) 822-6665 office | www.bensonandmangold.com







4560RoslynFarmRoad.com \$2,495,000 | Trappe

















\$1,895,000 | Queenstown

























## Keeper the Crab says...

Trust Shaw's For All Your Air Conditioning & Heating Needs.



## Why Shaw's?

- Over 200 Years of Combined Experience
- Employee Drug Tests & Background Checks
- Extended In-House Labor Warranties
- 24-Hour Emergency Service
- Licensed and Insured







Barbara C. Watkins (DIRECT) 410-310-2021 BARB.C.WATKINS@GMAIL.COM WWW.EASTERNSHOREHOMES.COM



#### Benson & Mangold Real Estate

27999 OXFORD ROAD OXFORD, MARYLAND 21654 (OFFICE) 410-822-1415

**R** 











on Leed's Creek with sunset views, pier, & pool. This 4,000 sq.







munity of Easton Village. Unparalleled high end features Town Creek offers bright & open floor plan, beautiful heart



WWW.EASTERNSHOREHOMES.COM

Professional yet personal service

# SPECTACLE on STREET

WAYFARING

Baltimore's
Hampden
Neighborhood
offers some
miraculous
decorations
over the
holidays

Story by Kristina Gaddy

Photos courtesy of Visit Baltimore

"Oh, Christmas isn't just a day. It's a frame of mind... That's why I'm glad I'm here, maybe I can do something about it," Kris Kringle tells Doris Walker in the 1947 film Miracle on 34th Street. Doris is a Christmas cynic, so Kringle makes it his mission to bring the cheer and hope of the holiday season to her and her daughter Susan. Kringle's line could also be the motto for another Miracle on 34th Street: the 700 block of 34th street in Baltimore's Hampden neighborhood, which takes the nickname from the classic movie.



n the Saturday after Thanksgiving, the seemingly regular row-houses transform into a winter wonderland of lights, inflatable lawn ornaments, handmade decorations, and Christmas trees. During the official lighting of Miracle on 34th Street, strings of bulbs connecting one side of the street to the other flicker on, and the houses with one of the most famous Christmas movies of all time and one of Darlene's favorite movies? When he strung lights across the street in 1991, the more formal Miracle on 34th Street was born.

Some houses have a theme, which doesn't have to be about Christmas. Hillary Strilko was the first Jewish resident on the block and dedicated her decorations to her dog,



the houses shine in their custom glory, bringing holiday cheer to the whole neighborhood.

shine in their custom glory, bringing holiday cheer to the whole neighborhood.

The brightest house award goes to Bob and Darlene Hosier, who both grew up on the block and started the tradition. Darlene's family bought the house in 1947 and always decorated for Christmas, but when Darlene and Bob married and moved into the house in 1982, Bob admits he started going a little crazy.

He's always been a big fan of Christmas, and how could he not decorate his house when the block he lives on shares a name Roo, who was diagnosed with cancer her first holiday season.

"Rather than be reminded of the sadness of losing him each year, I started a cocoa and cookies fundraiser in his honor," she says.

When you walk the street, make sure to bring some cash the goodies at "The Dog House," where proceeds are donated to The Baltimore Animal Rescue and Care Shelter (BARCS). In the past eight years, Strilko has raised \$10,000 to donate to BARCS and other animal rescue organizations.





Recent neighbors Joshua Lamont and Jillian Porter have designed what's come to be known as the "Chanukah House," complete with an inflatable polar bear holding a dreidel and blue and white lights galore. Other notable decorations not to be missed include a Christmas tree made of hubcaps (which, yes, does stay there all year long), the Natty Boh man and Utz girl, a palm tree with fronds of different lights, a flock of pink flamingos, and a blue crab outlined in lights.

Throughout the month, Miracle on 34th Street becomes the highlight of the neighborhood and home to lots of events, with different takes on the holiday season. For those who want a classic Christmas,

the first Sunday in December is the Mayor's Christmas Parade, which ends just blocks from 34th Street, just before the lights to turn on.

For those seeking Baltimore kitsch, women dressed as Hons (the beehive-donning, tackydressed treasures) take over the street for the annual Hon Photo Shoot. For those who want a creepier, old European ideal of Christmas, the more recent Krampus Parade, complete with people dressed as man-goats doling out punishments to the bad children, also ends at 34th Street. On weekend nights, the sheet is shut down to car traffic, and the best way to see the lights is by parking on a nearby street, and

parking is usually easier south of 34th Street.

On New Year's Eve, the last night of the lights, the Hosier's house also becomes the home of Baltimore's very own Times-Square-style ball-drop. If we're looking for another parallel to the Miracle on 34th Street film, then Bob Hosier would be Kris Kringle, except he doesn't dress up like Santa Claus; his persona of choice is Baby New Year.

"My wife's always wanted to go to New York City to see the ball drop, but couldn't make it," says Bob. So, in 1988, he decided to make his own festivities with a ball of lights dropping in his front yard, and he wears diaper and baby bonnet costume to joyfully ring in the New Year.

Over the years, the New Year's Eve celebration has grown from people in the neighborhood watching the ball drop as a stop on their party-going to a huge gathering where the entire block is packed with people from Baltimore, Maryland, and the whole country.

"The first year it was just 9 people, and over the years, it's become the place to be," Bob says. "Now people recognize me as Baby New Year. It's incredible."

For the Hosiers and many of the neighbors, the most important thing is that this tradition is something they do together to celebrate the season and bring the spirit of the season to the neighborhood. Hillary Strilko says she loves living on the block because of the camaraderie decorating brings, and "that everyone is so generous to create this holiday present for all of Baltimore."

# FROM ANNAPOLIS TO THE SHORES OF MARYLAND

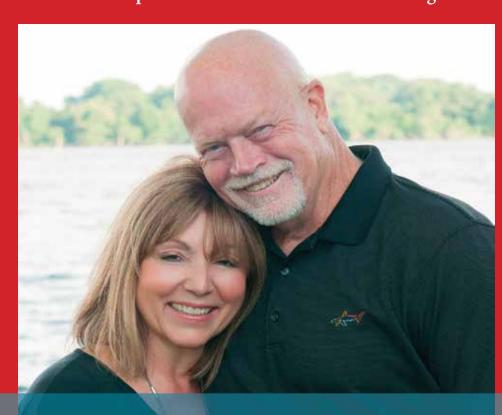
COLDWELL BANKER 5

RESIDENTIAL BROKERAGE

410.224.2200 (O) • 170 Jennifer Road • Annapolis, MD 21401

BIANA ARENTZ 410.490.0332 Fluent in Spanish

STEVE ARENTZ 410.310.0896 Fluent in English



WE LOVE WHERE WE LIVE!

Specializing in Waterfronts on the Eastern Shore

WWW.BIANAARENTZ.COM

biana.arentz@cbmove.com







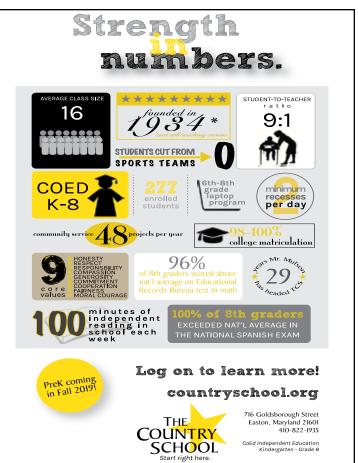














- Asset Protection
- 401(k) Rollovers
- Retirement
- Estate Planning
- Charitable Giving
- Employee Benefits
- Long Term Care Insurance
- Business Continuation Planning
- Financial Wellness

#### Helping businesses achieve their financial goals since 1999

Offices conveniently located in Easton, Salisbury, Annapolis and Timonium.



(443) 249-3311 | www.AtlanticFinancialGroup.org

Before rolling over the proceeds of your retirement plan to an Individual Retirement Account (IRA) or annuity consider whether you would benefi t from other possible options such as leaving the funds in your existing plan or transferring them into a new employer's plan. You should consider the specific terms and rules that relate to each option including: the available investment options, applicable fees and expenses, the services offered, the withdrawal ontions, the potential fl exibility around taking IRS required minimum distributions from the option tax consequences of withdrawals and of removing shares of employer stock from your plan, possible protection from creditors and legal judgments and your unique situation. Neither New York Life Insurance Company nor its agents provide tax or legal advice. Consult your own tax and or legal advisors regarding your particular situation. Brett M. Sause, Registered Representative offering securities through NYLIFE Securities LLC, Member FINRA/ SIPC, a Licensed Insurance Agency 1954 Greenspring Drive, Suite 700, Timonium, MD 21093, 410.321.6161. Brett M. Sause is an agent licensed to sell insurance through New York Life Insurance Company and may be licensed to sell insurance through various other independent unaffi liated insurance companies. Brett M. Sause Member Agent. The Nautilus Group is a service of New York Life Insurance Com-pany. The Nautilus Group as well as its employees and Member Agents do not provide tax or legal advice. Atlantic Financial Group, LLC is ndependently owned and operated from NYLIFE Securities LLC and its affi liates. SMRU 1761050 01/17/2020

#### From Blah to Aha!

By Jennifer Robin Musiol, C-RNP, Certified in Advanced Bio-identical Hormone Replacement Therapy

Do you see declining hormone levels as a natural part of aging? Hormones affect your energy level, your sex life, your ability to maintain muscle and keep weight off, and your ability to think clearly. Why should you have to live with a declining body and mind? The answer is simple: You don't.

From age 30 onward, testosterone begins to drop one to three percent each year in both men and women. In your 40s, you may start complaining about "feeling older." Work productivity may decline, you spend more time on the couch and your once-effective workout doesn't deliver the same results. (The results in the bedroom may be declining also!)

Careful restoration of the major sex hormones, plus stress reduction, some diet changes and striving for maximal body movement, has given many the vitality they need to enjoy life. New Day Vitality Center (NDV) offers natural bioidentical hormone replacement by using slow-release pellet therapy for women and men.

"I didn't think I needed it," says NDV patient Saroya Sewell. She remembers that she limped into our office last year. "After my first insert, I felt a vibrancy and aliveness in my body that I hadn't felt for years," says the 57-year-old. "And I can walk fast without pain now."

Remember when your sex drive was healthy, you felt great, slept like a baby and had more energy than you knew what to do with? Then along comes menopause and her companions: hot flashes, night sweats, irritability, weight gain, sleep disturbances and fatigue. Wouldn't it be nice to turn back the years and regain some of that health and vigor?

New Day Vitality Center's hormone therapy is designed specifically to help you achieve the natural, healthy balance of sex hormones your body needs to maintain optimal well-being. The pellet hormone delivery system actually replenishes what decreases through the aging process, using hormones with the same molecular structure as those your body created in greater supply when you were healthy and in your prime.

"I decided to try this therapy to get a jump on andropause," says 41-year-old Erich Jessup. "My energy is better, I sleep better and there is a difference in my muscles: more lean and less bulk.'

By restoring your hormone levels, reclaiming your vitality and thriving in **ALL your relationships is possible!** Call 410-793-5212 today to schedule your free consultation.



1300 Ritchie Hwy., Suite B, Arnold, Md. 8615 Commerce Drive, Easton, Md. Phone: 410.793.5212

## **START YOUR CAREER** WITH A JOB THAT IS RIGHT FOR YOU!



Fresh out of college, I wasn't sure which job was right for me.

Real-Time Job Matching helped me identify my best job options & start a bright new career.

Find the chesapeake jobs

TRY REAL-TIME JOB MATCHING<sup>™</sup> & GET HIRED FAST. **JOBS.FINDITCHESAPEAKE.COM** 

SHOREMONTHLY.COM | DECEMBER 2018 SHOREMONTHLY.COM | DECEMBER 2018



# GIVING B A C K

Our Q&A with Jaki Steward Hernandez, national spokesman for Operation Christmas Child

By Amelia Blades Steward



Jaki Steward Hernandez was born in Guatemala to a young mother who brought her to a cramped and overwhelmed orphanage when she was only a few months old. Jaki rarely had anything she could call her own. Sharing a room with twelve other girls, she learned how to protect what little she had. One December, when Jaki was five, she and the children in her orphanage received Operation Christmas Child shoebox gifts. For the first time, all the children had toys to play with, and they all had things they could call their own.

Today, Jaki is married and living in Easton with her husband Eduardo. She works at Garden Treasures in Easton. This is the third year she has been a National Spokesperson for Operation Christmas Child, travelling to 25 states speaking to churches, schools, and community organizations and being interviewed by radio and television stations across the country about her experience.



# What was special about receiving an Operation Christmas Child Shoebox when you were in the orphanage in Guatemala?

It was amazing at age five to know that strangers would take the time to pack this box and didn't even know me. Getting my first toothbrush knowing I wouldn't have to share it with 10 girls. Plus, ultimately knowing that the song "Jesus Loves Me" came to life for me with the Operation Christmas Child Shoebox. Some other favorite items in the box were stuffed animals to hug after receiving hugs from the

missionaries who visited us and coloring books and crayons where I didn't leave one ounce of white paper showing. It was when I received the shoebox that the seed of hope was planted in my life.

## Why are you a spokesperson for Operation Christmas now in your life?

It is an opportunity to give back to the ministry that impacted my life at such a young age. I love packing shoeboxes now. The boxes I send are always a pink explosion — everything is pink (my



favorite color!) Meeting volunteers from across the country who make this ministry possible has been very rewarding. It's humbling no matter where I go, I meet people who have been to Guatemala on mission trips or who are going there in the future. The world gets even smaller when there is that connection.

#### What makes this ministry unique?

In the 25 years it has been around, the power of prayer in this ministry is what makes

it unique. You see the numbers of boxes increase, but it is hearing the stories of the recipients about the power of prayer in their lives that is so amazing. In addition, all ages can participate in this ministry — from the oldest to the youngest, packing shoeboxes for these children in need. Older volunteers like making the crafts and packing the boxes with their family members so it becomes a multigenerational effort. There is a 101-year old man from Western Maryland who makes wooden cars for the shoeboxes every year.



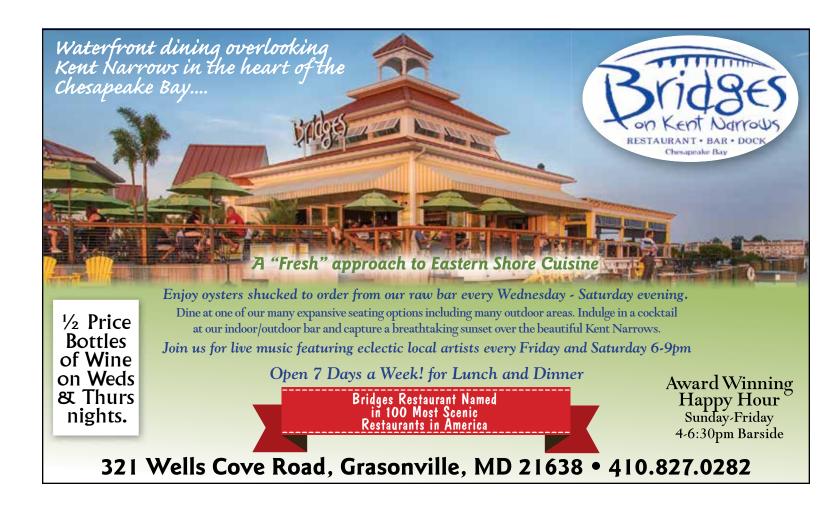




The first thing is to visit the website samaritanspurse. org/OCC. Even though the local collection of shoeboxes has already occurred, you can build a shoebox online all year round or you can become a volunteer or prayer partner. You can also begin now and get your organization or church involved in Operation Christmas Child for next year. Most churches start in September to get their efforts going. The third week of November is collection week. Locally, Talbot Bible Church is the collection site, then the shoeboxes are sent to a processing center through mid-December and shipped to children all over the world throughout the year.













doesn't mean we do not have a homeless problem."

Operations Director Fran Doran said, "While the homeless problem is growing, there are also many more people who are but a 'snowball' away from being homeless ... one unexpected car repair bill, medical bill, or loss of job can snowball into homelessness."

While it is hard to get exact figures on the total homeless population in Talbot County, there are currently 173 students in local schools who are homeless.

Sedlack passionately began rallying people from churches, businesses and restaurants, as well as community leaders, to come together and help the county's homeless. She used an empowering model for community engagement employed across America.

Opened in January of 2009, today's shelter began as a rotating shelter among local churches. Fire codes required no more than five guests could be housed overnight in a church without a sprinkler system.

Volunteers fed these guests, drove them to the YMCA for showers, and took them to laundromats. Because the guests had to arrive by 5 p.m. and leave the next morning by 7 a.m., Sedlack's team realized that church facilities could not adequately meet needs, and accommodating more guests, specifically those with families, was imperative.

Sedlack's leadership team grew to become the Talbot Interfaith Shelter (TIS), a nonprofit organization with a board of directors. They worked closely with the Talbot County Office of Housing, which performed a feasibility study for the construction of a facility that could house 40 people.

While plans were being drawn by an architect, one of the board members mentioned that his wife was considering selling her bed-and-breakfast. He suggested that this might make an ideal shelter. Board members were in favor of such a plan, and they immediately began raising funds to acquire it.

There were countless testimonies of

generosity demonstrated as the process continued. One anonymous volunteer donated half of the purchase price of the shelter. Others donated funds or clothing, while many became volunteers and mentors. Other individuals met physical needs, such as the time a blind guest broke his white cane, and within 30 minutes of the Shelter's posting the need on Facebook, someone supplied a cane.

Lives are being changed here, and not just the lives of the homeless. There are many benefits. People are given the opportunity to appreciate other peoples' faiths, learn cooperation,

While it is hard to get exact figures on the total homeless population in Talbot County, there are currently 173 students in local schools who are homeless.

experience the blessings of "paying it forward," and simply offer a listening ear, positively impacting those experiencing rough times.

Neighbors who were originally opposed

to having a shelter move to their street have become fans and volunteers. Children, including local Boy Scouts and Girl Scouts, have become volunteers.

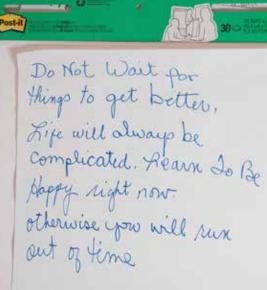
"Kids on a mission are unstoppable," said Talbot Interfaith Shelter Executive Director Julie Lowe.

Children have bricked pavements, created a garden, forgone birthday presents in order to donate to the shelter, and run lemonade stands to raise money. Best of all, many children volunteers simply do what kids do best, make friends with the children guests.

Going through the approval process to obtain a special exception permit took two years, during which the owners of the facility leased it to TIS. On the very day the two-year lease expired, the use permit was issued. On Nov. 20, 2014 the doors of the official shelter opened.









"While we are an interfaith shelter, we specifically keep faith out of the conversations, and no proselytizing happens," Dingler said. "But I can tell you this ... things magically appear just when we need them, so we know 'someone' is watching over us."

While the facility, having been a bedand-breakfast, does allow guests to experience a home-like atmosphere as they stabilize, Doran's goal is to restore guests to self-sufficiency. Doran guides staff and volunteers in a coordinated process to help guests transition from trauma to stability, to self-sustaining lives. It is lovingly called "the Fran Plan."

Doran, who has a master's degree in healthcare and 20 years of social and healthcare experience, focuses on connecting guests with government and community agencies while re-establishing their confidence. She oversees classes in parenting, money management, and job interviewing skills.

The Talbot Interfaith Shelter also owns and leases eight apartments on a graduated subsidy basis to guests as they return to the workforce. Longterm goals for the shelter include a million-dollar endowment that would provide consistent revenue generated by a thrift store while teaching practical job skills.

The biggest challenge the shelter faces is not the restoration process, but affordable housing that would enable guests to become self-sufficient. For someone getting back on their feet, affordable rent is crucial. Another hurdle is affordable transportation that would allow guests to acquire and maintain higher paying jobs. §

Tours of Talbot
Interfaith
Shelter can be
arranged by
contacting the
shelter, www.
talbotinterfaith
shelter.org.
The website
also offers
information
about
volunteering,
ongoing financial
support, and
end-of-year gifts.









Prepare for New Years in style with delicious sparkling wine pairings that will have your taste buds transported to an elegant evening in Paris

Story by Jerisha Parker Gordon | Photos by Jameson Harrington



hat are you doing New Year's Eve? If you're dreaming of toasting the new year in the City of Lights, but your passport has long expired don't fret mon ami, downtown Cambridge is where you need to be before the clock strikes midnight.

To see if I could re-create a night in Paris, complete with endless bubbly, on the Eastern Shore, I traveled to Chef Ian Campbell's Bistro Poplar on Poplar Street. Within seconds, I was transported to a formal yet welcoming little bistro much like the ones I spied as I traveled the streets of the 8th arrondissement.

Since I was a party of one, the bar was perfect for me. General Manager Natalie Brewer gleefully greeted me and helped me select the perfect sparkling wine from the well-stocked bar behind her. With my sparkling Simonet Blanc de Blancs brut in hand and images of the Eiffel Tower in my heart, I couldn't wait to figure out what to pair with it first.

The tapas-style menu is always changing, but customer favorites are always on the menu. As I scanned the menu, Brewer suggested the perfect starter to compliment my sparkling wine, the onion soup gratinée.

"A lot of love goes into it," Brewer assured me just as was about to dip my spoon into the gruyere. It was true love and then some, I believe, as I spooned the hot broth and caramelized onions in my mouth, only stopping to sip my wine. The full-bodied broth and the tartness of the sparkling brut paired quite nicely and within minutes, I discovered that instead of just tasting the soup, I had devoured the entire dish.

Next up, what's a night out in Paris without a beautiful display of roasted oysters on a bed of rock salt. I sipped a bit of sparkling wine to cleanse my palate, and I'm glad that I did because the sharpness from the wine really complimented the cheesy, bacon-y, buttery, garlic goodness that coated the

oysters and heightened the surprise kick of the cayenne. I didn't think I could eat all five of the oysters, but I was surprised by how easy it was.

While I may not always know what tapas pair best with champagne and sparkling wine, I do know that dessert pairs nicely with everything, right?

Thankfully, Brewer was able to point me in the right direction to keep me with my theme or I would've ordered every single dessert pastry chef Emily Salisbury created.

Minutes later I was presented with a perfectly round scoop of freshly prepared blackberry lime sorbet. I skimmed the deep purple confection with my spoon and popped a dollop on my tongue. Divine. I then sipped a little of my wine and enjoyed another spoonful, and this time: magic. The bubbles danced around on my tongue and the tangy blackberry played well with the dryness of the wine. Every time I sipped the wine and had a taste of the sorbet, I had my own little magical fireworks in my mouth.

Some believe that French women stay slim because they only have small bites of their meals and very rarely indulge. Well, my goal for the night was to enjoy an evening in Paris with perfect pairings so overindulging was a must. Another must in my book is crème brûlée, but could the creamy cool custard with a brittle sugary crust pair well with a sparkling wine? It was my duty to find out. I tapped the tip of my spoon on the glossy, toasted crust before it made its way to the creamy center. The smooth sweetness was exactly what I needed to finish my meal and the tanginess of wine made the custard even sweeter.

After my make-believe night in Paris, it's clear that a dry sparkling wine or Champagne pairs well with most any French delicacy. It's also clear that without frequent flier miles or a passport, a little bit of France is never far as long as you have a great glass of bubbly. I now know what I'm doing on New Years Eve.

Clockwise from Top Left: blackberry lime sorbet, onion soup gratinée, and creamy crème brûlée.



















62









# SHORE

Shore Monthly celebrated one year of publication in October at the Academy Art Museum in Easton. Photos by Arden Haley



SHOREMONTHLY.COM | DECEMBER 2018 SHOREMONTHLY.COM | DECEMBER 2018









Wilson Clough, son of Amy Clough, enjoys some of her decorated sugar cookies, at the Preston Lions' Club, a community organization. Visit Clough'D 9 Cookies at www.cloughd9cookies.com or email cloughd9cookies@gmail.com or Clough'D 9 Cookies is also on Facebook and Instagram.



#### November 30

**Moonlight Madness, Easton** 

Handmade from the Heart, Evergreen Center, Easton

#### November 30-December 2

Art & Craft Marketplace, Waterfowl Building, Easton

Christmas on the Creek, Oxford

#### December 1

**Easton Holiday Parade** 

St. Michaels Midnight Madness

Peter and Will Anderson Jazz Concert,

Oxford Community Center

Motown and More—A Holiday Celebration,

Motown and More—A Holiday Celebration Avalon Theatre, Easton

#### December 1–31

Holiday Carriage Rides, Tidewater Inn, Easton

#### December 2

Baltimore Mandolin Orchestra, Avalon Theatre, Easton

Breakfast with Santa, Tidewater Inn, Easton

#### December 7

First Weekend, Easton

Glenn Miller Orchestra Holiday Show, Avalon Theatre

#### December 7–9

**Christmas in St. Michaels** 

#### December 8

Great Crab Pot Christmas Tree Lighting and Boat Parade, Tilghman Island

#### December 8–9

Sip and Shop, Triple Creek Winery, Cordova

#### December 9

Avalon at Chesapeake College Series: An Evening with America, Todd Performing Arts Center, Wye Mills

#### December 12–13

Skate with Santa, Talbot County Community Center, Easton

#### December 14–23

Annie the Musical, Avalon Theatre, Easton

#### December 15

Winter Solstice Concert, Oxford Community Center

#### December 31

25th Anniversary Celebration of First Night Talbot, Easton



**GET THE** 

# Winter White

SMILE OF YOUR DREAMS THIS HOLIDAY SEASON WITH GLO®!

Breakthrough teeth whitening light technology without the sensitivity or painful zingers. GLO® Professional Teeth Whitening can get you up to 5 shades whiter! Fast, same-day results!



22 Kent Towne Market • Chester, MD 21619 443-249-8849 • www.EasternShoreDentalCare.com









For a limited time receive \$100 OFF GLO®

\*Expires 12/31/2018