

SHORE

NOVEMBER/DECEMBER 2020



Holiday Traditions

Celebrating the season with food, reflections and fun

PLUS

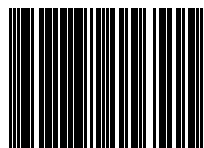
Wylder's
Chef Shares
Holiday Recipe

New Turkey
Farm in Kent
County

Hail & Farewell
to Our Local
Leaders

ON THE COVER
Amy Brown of
Garden Treasures

November/December 2020 \$4.99



6 47732 15651 5

From the Heart of Our Home to Yours



Wishing you a happy, healthy holiday

Completed in 2018, the Londonderry Clubhouse is the heart of our community. The clubhouse is host to many fun activities, including social events, club meeting space, and family celebrations. The Londonderry clubhouse also provides the perfect setting for our health and wellness activities classes and houses our senior friendly gym. Our Health and Wellness programs ensure residents receive the tools to achieve the highest quality of personal health and wellness. Londonderry's holistic approach to aging is based on our belief that total wellness is the key to longevity and quality of life.

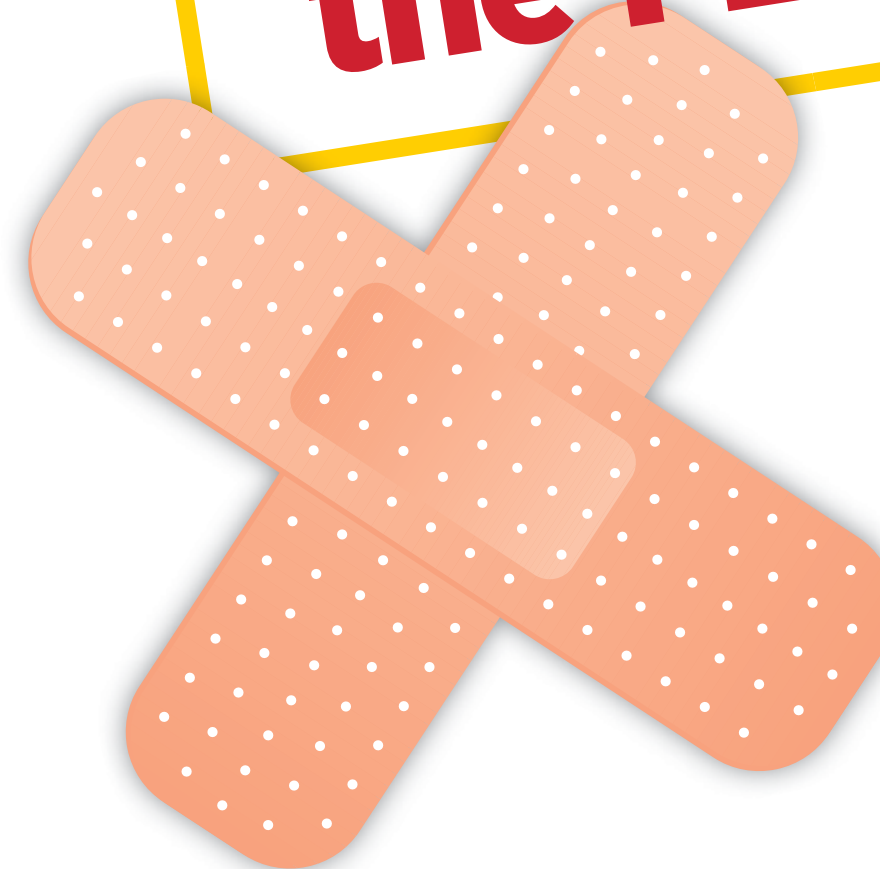
Call Rachel Smith today at 410-820-8732 to visit our Clubhouse. It'll do your heart good.



700 Port Street, Suite 148 • Easton, MD 21601 • 410-820-8732
www.LondonderryTredAvon.com



Many things have
changed in 2020 but
the FLU hasn't



FIGHT THE
FLU
GET A FLU SHOT!

This year it is more important than ever.

Influenza (flu) is easily spread but avoiding close contact with anyone who is sick, not touching your eyes, nose and mouth, covering your coughs and sneezes and washing your hands can all help. Since the flu and COVID-19 have similar symptoms, it is more important than ever this year for you and your family to get a flu vaccine. It is safe and easy so don't delay!

Protect yourself from the flu and **spread the word** so others get vaccinated too.



UNIVERSITY of MARYLAND
SHORE REGIONAL
HEALTH

umshoreregional.org/flu



We are still open and take the safety and health of our clients and employees seriously by following all government COVID-19 recommendations.
We are accepting new clients for pool maintenance, offering weekly and bi weekly services, emergency services and yearly contracts.

Serving Talbot, Kent, Caroline, Queen Anne's & Dorchester Counties



Does your backyard or existing pool need a face-lift?

Contact us to get on our schedule for next year. Let us build your backyard retreat.



A local family owned and operated company



Helping Families Heal
 By: Ryan Helfenbein



Ask the Undertaker

In 1852, after the passing of Kentucky Senator Henry Clay, our nation witnessed what has become to be the most honorable method to pay tribute to a distinguished citizen of our country: lying in state or lying in honor at our US Capitol. While Rosa Parks in 2005 was the first woman to lie in honor at the US Capitol, we witnessed a historic occasion recently when Justice Ruth Bader Ginsburg became the first woman to lie in state, to rest on the Lincoln catafalque and to receive a personalized tribute during such an event. With everything being witnessed today live on TV, images on Google News and replays on YouTube, many questions come to the surface: How does one qualify for this honorable tribute? What is the difference between lying in state and lying in honor? Does everyone attending in this setting need to be overly formal or can a touch of personalization be added? Finally, what is this Catafalque thing you are mentioning Ryan? Let's explore these together...

Since the time of Henry Clay, the honor of lying in state has been extended to 33 others including 12 presidents and 4 unknown soldiers. This was then modified in 1998 with the introduction of lying in honor after two Capitol police officers were killed in the line of duty. Congress granted the use of the rotunda to the families of these officers and hence began the offering of public viewings in the US Capitol to private citizens. No law, written rule or regulation specifies who may lie in state or honor. Both privileges are ultimately authorized by congressional resolution or approved by congressional leadership, after permission is given by the survivors. These honorable visitations available to our distinguished citizens allow the public to pay tribute in person. Over the centuries we've witnessed open caskets, such as President Abraham Lincoln's to closed caskets draped in US flags, such as Justice Ginsburg. Two specific locations of the Capitol have become the center points for this honor, the Capitol Rotunda and the National Statuary Hall. Both options have been used for those who lie in state or honor. It has been tradition however that only Presidents, military commanders, justices of the Supreme Court and members of congress are granted the privilege of lying in state, where private citizens may lie in honor. Included in the tradition of lying in

state we witness 5 guards of honor, representing the 5 branches of the US Armed Forces, standing at attention surrounding the casket. Four Capitol police officers stand guard over those who lie in honor. Overall, 34 Americans have lain state and 4 have lain in honor thus far.

A tradition that has been set forth since the assassination of President Abraham Lincoln, the first president to lie in state, is that of using the black clothed casket carriage called Lincoln's catafalque. This catafalque is used for those who lie in state where a traditional bier (casket carriage) is used to support those who lie in honor. Lincoln's catafalque is a simply made base of rough pine boards nailed together and covered in black cloth. Since President Lincoln, the catafalque has borne the caskets of just 32 others. Although it has been slightly modified to accommodate modern day caskets, and the black cloth has been replaced several times, overall it remains much the same as it was in Lincoln's time. 1958 is the only time in history that two catafalques held caskets lying in state at one given moment. Lincoln's catafalque and a matching one made to bear tat of the unknown soldiers of World War II and the Korean War as they rested in the capitol rotunda.

Over the years while witnessing these distinguished citizens lie in state and honor we have rarely witnessed a personalized touch like we might in a traditional funeral setting for a neighbor, friend or family member. While I agree, this tribute to an honorable life lived should be conducted with respect and not include, for example, a second line marching band through the rotunda, a small touch of personalization is extremely powerful for those who mourn. It shows the uniqueness of the individual and an insight into how they lived their life. We witnessed this by a simple and personal tribute paid to Justice Ginsburg by Bryant Johnson. Johnson was Ginsburg's athletic trainer who, after approaching her flag draped casket, dropped a plank and did three push ups. With no words spoken, America was shown that Justice Ruth Bader Ginsburg will forever be remembered as a woman of strong will, a woman with much respect and a woman with an ever deserving self proclaimed nickname of "Notorious RGB".



200 S. Harrison Street
 Easton, MD 21601
 (410) 822-3131

130 Speer Road
 Chestertown, MD 21620
 (410) 778-0055

106 Shamrock Road
 Chester, MD 21619
 (410) 643-2226

408 S. Liberty St.
 Centerville, MD 21617
 (410) 758-1151

370 W. Cypress St.
 Millington, MD 21651
 (410) 928-5311

Come Experience Trappe!

**Mediterranean Cuisine
with Local Ingredients**

- ❖ Open Monday-Saturday Starting at 4pm
- ❖ Prime Rib Every Monday Night
- ❖ Safe Inside and Heated Outside Seating
- ❖ Stone Hearth Artisan Pizza
- ❖ Carry Out to Your Car

**Call Bunny at 410-476-6266
for Reservations.**

mommamariasbistro.com



MOMMA
MARIA'S
MEDITERRANEAN BISTRO & BAR



- Open Seven Days a Week
- Full Breakfast & Lunch – Open at 8am
- SUNDAY BRUNCH from 9am to 2pm
- Special Coffee Drinks Plus Bar Including Bloody Marys, Mimosas and Crushes
- Famous “Trappesters” Fries with Vinegar, Ketchup, Old Bay, Cheese
- Safe Inside and Outside Seating
- Carry Out to Your Car

Call 410-476-6164 | coffeetrappe.com



**Momma Maria's
Banquet/Meeting/Party Room**

- Reserve Now for Private Parties and Holiday Events
- Private Entrance & Safe Inside Seating to Meet Your Needs
- Wired for Electronic Presentations in Tastefully Decorated Room
- Carefully Catered by Momma Maria's or Coffee Trappe

**Call Bunny at 410-476-6266
to Reserve Your Holiday Party.**



SHORE MAGAZINE NOVEMBER | DECEMBER 2020

FEATURES



PAGE 42

PHOTO BY STEPHEN WALKER

PAGE 42

MAKING HOLIDAY MEMORIES

Celebrating the season with food, reflections and fun

BY NIAMBI DAVIS, MANNING LEE AND
AMELIA BLADES STEWARD

PAGE 52

HAIL AND FAREWELL

Looking back on 2020 and the community leaders we lost

BY AMELIA BLADES STEWARD

Connie
Blades pours
her family's
favorite
holiday
drink, a fruit
shrub, into
her special
ruby red
glasses

DEPARTMENTS



PAGE 28
Artist Fern Loos Beu painting
in her Centreville studio

8
EDITORS' NOTE
& **MASTHEAD**

10
SHORE LINES
"where the stories are"

12
PICTURE THIS
PHOTO BY SANTOSH SHANMUGA

14
SHORE TIME
*Three editor picks for unique
holiday shopping*

64
SHORE FOCUS
PHOTO BY SANTOSH SHANMUGA

COVER PHOTO
BY STEPHEN WALKER

24
TASTE BUDS
HOLIDAY BITES
Wylde's Chef Jordan
Lloyd shares his personal
holiday recipe
BY MANNING LEE

28
ART BEAT
PORTRAIT POETRY
Fern Loos Beu paintings
are "tone poems"
BY NIAMBI DAVIS

32
LONG AGO
HER NAME WAS
MARY
Mary Bartlett Dixon Cullen,
Easton's suffragette
BY DEBRA R. MESSICK

34
FARM TO TABLE
TURKEY TALES
Melitota Turkeys of Great
Oak, Maryland
BY TRACEY F. JOHNS

38
HOME BASE
HERE COMES
CHRISTMAS!
Garden Treasures is a
one-stop holiday spot
BY MANNING LEE

58
BUSINESS PROFILE
AIMING HIGH
Guerini Guns gains
popularity on the Shore
BY REEN WATERMAN

60
WILD TALES
SMALL AND MIGHTY
The Saw-whet owl
BY REEN WATERMAN

62
ON THE STREET
REAL OR FAKE?
Readers' survey debates
the preference of
Christmas trees
BY AMELIA BLADES STEWARD

WATERFOWL FESTIVAL® VIRTUAL ART GALLERY

Opens online November 1

Shop for Paintings, Carvings, Sculpture and Photography
Securely online at WaterfowlFestival.org



Al Jordan, Frosty Morning, Carving



Cal Jackson, Log Canoe, Photograph

Think about the Waterfowl Festival when you're doing your holiday shopping! For the first time ever, you can shop online for art pieces from some of our favorite wildlife artists. This is your chance to see and purchase one-of-a-kind masterpieces to add to your collection or buy as the perfect gift – exclusively from our virtual gallery.

And your art purchase helps to support the Waterfowl Festival!

*Artists will ship piece to purchaser within 7 days of purchase.**



Ken Newman, A Dog for All Seasons, Sculpture



Richard Clifton, Bluebill Flight, Painting

Mark Your Calendar for the
50th WATERFOWL FESTIVAL®
November 12-14, 2021

Next Fall's not-to-miss celebration
in Historic Easton, Maryland

Sponsored by



**Bronze castings or special orders could take longer.*



WATERFOWL FESTIVAL®

Check out with our secure, e-commerce site and have your piece shipped directly to you!
Visit WaterfowlFestival.org

EDITORS' NOTE

We are coming up on the time of year when holiday traditions bring us back to the familiar — comfortable feelings associated with food, decorating, and family activities. This issue is jam-packed with stories of the people who live on the Shore and how they celebrate the holidays with family and friends and why these cherished rituals hold such a special place in their hearts.

Through the eyes of five Shore residents, we learn about holiday practices that span the ages from colonial times to the present. We explore the heritage of such celebrations like Hanukkah, Watch Night (New Year's Eve), Noche Buena (Christmas Eve), and Chinese New Year, as well as share some special generational recipes.

For many of us, the holidays start with Thanksgiving and finding that perfect bird to adorn our table. This year, a solution is nearby at Melitota Turkeys of Great Oak, near Chestertown — a fifth-generation farm offering pasture-raised turkeys. For those Shoremen who want to bring their own birds to the table, we explore Caesar Guerini shotguns which are gaining popularity on the Eastern Shore through its U.S.A. distributor in Cambridge. And on a softer note, we share a poignant story about a little-known owl, which passes through the Eastern Shore in the fall on its migration south as part of Project OwlNet.

November also means oysters. Chef Jordan Lloyd of Wylder Tilghman Island shares how oysters are part of his personal food traditions. Finally, November would not be complete this year without mentioning how a local suffragette, Mary Bartlett Dixon Cullen, helped fight to win the vote for women 100 years ago this month. We also provide in this issue a glimpse into the personal creative process



Maire McArdle, Manning Lee, and Amelia Blades
Steward wrap up the last issue of 2020

of a Centreville psychologist-turned-painter Fern Loos Beu who creates “tone poems” of the subjects of her portraits.

To help deck the halls of our homes and businesses as Christmas nears, we look to the expertise of Amy Brown of Garden Treasures in Easton. Whether you need fresh ideas for decorating your tree or just want to brighten your home with seasonal plants, Garden Treasures offers ideas sure to make this holiday season unique. Our readers' survey on Facebook debates our preferences for Christmas trees — real vs. fake — and we provide a glimpse into the fascinating origins of both. As editors, we take you to our some of our favorite local shopping haunts for gift-giving ideas. It will be even more important than ever to BUY LOCAL this year to support the many businesses that have survived the hardships caused by the pandemic.

As we get ready for a new year, it is often tradition to look back and reflect on the previous year. This year has been a hard one. Not only have we all endured physical isolation, economic impacts, and illnesses associated with COVID-19, but many of us have lost loved ones. Reflecting on some of the community leaders who passed away, we pay tribute to a sampling of individuals who left their legacy in different aspects of our community. We hope you will join us in honoring these people, remembering the many gifts that each shared with us, and how we are all the better for it.

Farewell 2020! Let us be thankful for the blessings we have and remain hopeful that 2021 brings new beginnings for us all.

Happy Holidays,
Amelia Blades Steward, Co-Editor
Manning Lee, Co-Editor
Maire McArdle, Design Consultant

SHORE

President
Jim Normandin

Editors
Amelia Blades Steward
Manning Lee

Design Consultant
Maire McArdle

Advertising Sales Director
Betsy Griffin

Creative Director
Greg Mueller

Contributing Photographers
Pamela L. Cowart-Rickman
Maire McArdle
Santosh Shanmuga
Stephen Walker

Contributing Writers
Niambi Davis
Tracey F. Johns
Debra R. Messick
Reen Waterman

Advertising Director
Bill Cotter

Advertising Contact
Brandon Silverstein
Advertising Manager
410-200-6469

Editorial Contact
410-463-9883

Submissions
submissions@shoremonthly.com

Subscriptions
410-770-4005

Receive *Shore Magazine* in the comfort of your own home for only \$24 a year, or subscribe to *The Star Democrat* for \$170.85 plus tax a year and receive *Shore Magazine* for FREE.

29088 Airpark Drive Easton, MD 21601
www.shoremonthly.com



Shore Magazine 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.

Wishing you a holiday season filled with warmth and comfort!

AVERY HALL
INSURANCE SOLUTIONS FOR TODAY'S WORLD

Benefits | Commercial | Personal

AveryHall.com

Serving the Mid-Shore and Delmarva since 1925.

Easton 410.822.7300	Salisbury 410.742.5111	Seaford 302.629.4514	Bridgeville 302.337.8231	Milton 302.684.3413
------------------------	---------------------------	-------------------------	-----------------------------	------------------------



Managed Wi-Fi

Powered by Plume®

Connect.
Communicate.
Control.

ORDER NOW! \$15/month includes up to 2 SuperPods

410.822.6110 | eastonvelocity.com

- Maximize Wi-Fi in every room
- Increase internet performance
- Enhance security
- Manage all your devices
- Stay current with continuous upgrades

Your All Season **wylder** *Waterfront Resort*
TILGHMAN ISLAND

Spend your Holidays by the Bay

Kent Island Beach House Rentals

- 4 Short-term Rental Homes
- Wedding Guest Accommodations
- Family, Friend, Business Lodging
- 2 side-by-side (sleep 8, 12, or 42!)

Kent Island Beach House LLC
Stevensville, Maryland
KIBeachHouse.com 410-984-7618
Book Our Kent Island AirBnb's Online Now!
www.airbnb.com/users/22935809/listings

We focus on you, so you can

FOCUS

on what matters most!

Use our innovative and convenient services to keep your life moving!

Debit Cards
Pay Someone
Mobile Check Deposit
eStatements & more!

Personal Banking
Business Banking
Online & Mobile Banking

877.758.1600
ShoreUnitedBank.com
MEMBER FDIC

A Full-Service Community Bank • Serving Maryland, Delaware & Virginia

DIVING DUCKS

An amusing snapshot of lesser scaup diving underwater. These ducks are a popular target for waterfowl hunters and frequent the Mid-Atlantic and Eastern Shore during the winter months.

PHOTO BY SANTOSH SHANMUGA





TWIGS & TEACUPS

Gift giving for everyone on your list

Twigs & Teacups has an eclectic assortment of whimsical, entertaining, and creative items for any occasion. With just a hint of nostalgia and a world of possibilities, their shelves hold a selection of gifts for every important person in your life, including friends, family, and, of course, yourself. From affordable stocking stuffers for the holidays to fine gift items, the shop truly has something for everyone on your list, as well as attentive staff to help with holiday gift selections.

People also come in just to say hello to the two shop cats Johnathan and Elsa. Look for the shop to expand in 2021 with plans to add men's wearables, a larger jewelry section, an expanded children's book and toy section, and a new small home goods area featuring lamps, stools, and small tables.

OWNERS

The shop was established in 1991 and dedicated to the art of gift-giving. Paul and Jayne Heckles and Erin Heckles purchased the store in 2014.

"We put a lot of thought into what we carry in the shop so that it's fun for the customers. It's more about the experience of being here. You may find an unexpected item you didn't know you needed or wanted," states Erin Heckles.

BEST KNOWN FOR

Greetings cards and gift wrap; tea towels, tablecloths, and napkins; soaps, lotions, candles, and incense; unique kitchenware.

NEW FOR THE HOLIDAYS

Marble cutting boards, lanterns, and bamboo bowls; unusual and collectible books including one of the best cookbook selections around; one-of-a-kind home goods; women's wearables and jewelry; baby items, toys, and puzzles; plus, free gift-wrapping year-round!

LOCATION

111 S Cross Street
Chestertown, MD 21620
(410) 778-1708
twigsandteacups@gmail.com

SHOPPING HOURS

Monday – Saturday,
10 a.m. to 5 p.m.
Sundays, 11 a.m. to 3 p.m.
Ladies Night in November;
Extended shopping hours
in December on Fridays
until 7 p.m.

ONLINE ORDERING

and curbside pick-up
available

FOLLOW

Twigs & Teacups on
Facebook and Instagram.



COURTESY PHOTOS



COURTESY PHOTO

FLYING CLOUD BOOKSELLERS

This whimsical bookstore recently opened its doors on Dover Street in downtown Easton. The shop is named for two renowned sailing vessels, one being the sailing log canoe Flying Cloud, built in 1932 on Tilghman Island by famed local boatbuilder John B. Harrison. The Flying Cloud Log Canoe Preservation Trust is restoring the vessel funded by the Paul B. Prager Family.

The staff is committed and equipped to find the best books for every customer who comes inside.

"There is no better holiday gift than a book. Sharing a book you love is like sharing a piece of your heart with a friend, creating a deeper connection between the two of you," says Martha Thomas, Flying Cloud director.

CHILDREN'S BOOKS

The children's book section calls kids to delight and adults to reminisce, offering titles for ages zero to 99. Each shelf is full of beloved classics which adults remember and will want to share with their children and grandchildren, as well as newly published titles. The store boasts of not just having the classics, but also several editions of the classics making it easy to find that

special holiday gift for the young readers on your list.

ADULT FICTION & NON FICTION

Adults will find a satisfying variety of fiction, arranged by category, covering such genres as espionage, thrillers, and best sellers along with non fiction, cook books, biographies, music and art. Browse through the well-curated coffee table and travel books, including many about the Chesapeake region.

OTHER ACCOUTREMENTS

The open space of the shop also showcases handsome jigsaw puzzles, hard-to-find upscale magazines, quirky reading glasses, Steiff stuffed animals, lovely cards, and some of the most interesting face masks you will find on the Shore.

HOURS

Monday-Wednesday
10:00 a.m. - 6:00 p.m.
Thursdays
10:00 a.m. - 8:00 p.m.
Friday
10:00 a.m. - 6:00 p.m.
Saturday
10:00 a.m. - 6:00 p.m.
Sunday Closed

LOCATED

26 West Dover Street
Easton, MD 21601
410-775-5311

WEBSITE

flyingcloudbooks.com

Make **MEMORIES** in Kent County^{MD}

Celebrate the Season

Plan Your Holiday, Year End Party Now!

No Membership Required

Choose from our Banquet Package or Customize Your Own

Following recommended Covid-19 Regulations. Buffets Excluded at this Time.

Call now to select from the most desirable dates!

Reserve Your Party by November 30th for dates between Now and December 31, 2020 and receive
No Deposit Required • No Linen Charge • Free Fruit, Vegetable, and Cheese Tray

RELAX knowing your event is in our experienced hands!

Chester River Yacht and Country Club
7738 Quaker Neck Rd., Chestertown, MD
www.crycc.org - 410-778-3818 ext. 102

Pip's Discount Liquors

Chestertown's Largest Bourbon, Beer and Craft Beer Selection

Over 200 Craft Spirits in Stock

Monday \$1.00 Off Box Wine
Thursday 10% Off Craft Beer
Friday Wine Tasting 4-7 PM

Sunday - Wednesday 9AM - 7PM
Thursday - Saturday 9AM - 8PM

1 Washington Square Shopping Center, Chestertown, MD
410-778-0123

Tuesday Senior Citizen Day

For in-Store Specials

Voted Best place to purchase beer, wine and liquor 5 consecutive years!

See us for all your Holiday needs!

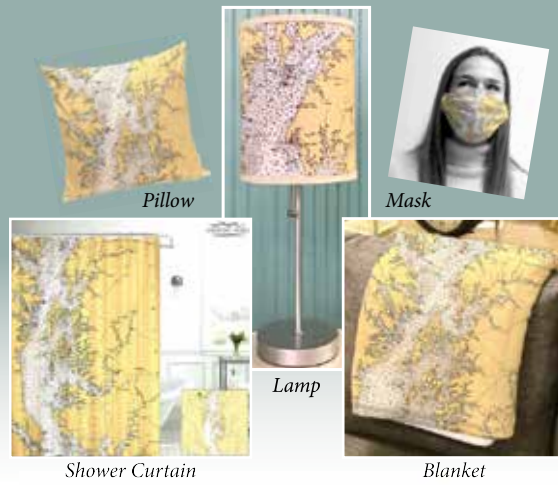
- Gift Certificates
- Consultation for your beverage needs
- Weddings and Events
- Custom labels for bottles and favors
- Large selection of beer, wine and liquor
- Volume Discounts
- Free Delivery in Kent County

OPEN FOR AN UNFORGETTABLE VACATION

Let's face it, we all need a sanctuary from the hustle of everyday life; a time to relax and restore.

Fall is the perfect time to escape to Kent County to sip locally-made spirits & savor roasted oysters near an open fire. We're open for you, as long as you're **OPEN FOR IT**

Let's Celebrate Our Chesapeake Bay!



the Hickory Stick
A Unique Boutique



**21326 E Sharp Street
Rock Hall, MD 21661
410-639-7980
Open 7 Days 10AM - 5PM**

ROCK HALL, MD

Your Chesapeake Bay Getaway

Relax, Explore and Enjoy
Life on the Eastern Shore

Boating, Fishing, Kayaking,
Sailing, Birdwatching, Hiking,
Biking, Dining, Shopping,
Overnight Lodging and
much More!



For more information visit us online at www.rockhallmd.com

Waterfront Paradise

located on the Eastern Shore of the Chesapeake Bay

This breathtaking property is perfect for a vacation rental, weekend getaway, wedding venue, event venue, and so much more. We can accommodate up to 14 guests!



For more information, contact:
Lighthouseatellendale@gmail.com

410.708.7077

4080 Ellendale Farm Dr. | Rock Hall, MD 21661



Village Quilting, LLC

Quilting & Embroidery Supplies
Long Arm Quilting

Kent County's only Quilt Shop



**5701 S Main St
Rock Hall, MD 21661**

410-639-4101

Open 7 days

villagequiltingllc@gmail.com



14084 Gregg Neck Road

Tucked away on a private drive, this 4-bedroom, 2-bath home features a new stainless appliances, a large detached garage with electric & an alarm system, plus many more upgrades throughout the house. Offers a park-like backyard setting & a fire pit too! **\$349,900**



THE *Lifestyle*
PROPERTY SPECIALIST



201 S. Maple Avenue

Near all that Downtown Chestertown has to offer, this 1428 SF home with 2.5 levels includes 3-bedrooms & 1.5-bathrooms. Beautiful hardwood floors throughout & a private off-street driveway. **\$174,000**



61 Dunn Drive

This unique 2.6 acre property offers a large 4-bedroom, 2.5-bath main home & a 2-bedroom, 1.5-bath guest house. The main house offers numerous upgrades, a full unfinished basement & an attached 6-car garage with 3 commercial sized bays. **\$340,000**



7938 Radcliffe Road

This Heather Heights jewel features an updated kitchen with a breakfast nook, separately zoned master suite with reading/sitting room, walk-in closet with custom built-ins & laundry. The upper level boasts 4 bedrooms & 2 full bathrooms, while the basement offers generous storage & a game area. Plus, the garage is both heated & cooled! **\$400,000**

26 Jumpgate Loop

Beautiful 3-bedroom, 2.5-bath custom built rancher on 1.68 acres in Hunters Crossing, a highly desired Fair Hill neighborhood in Elkton, MD. Features an open floor plan kitchen with numerous upgrades, including a custom monogram GE built-in refrigerator. A rear deck & patio overlook the spacious backyard which boasts professional landscaping & scenic views. **\$439,900**



Fairgale Farm Lane

Build your dream home on this little slice of heaven, offering the best of both worlds with 20+ acres of farmland & fringe woodlands on the Fairlee Creek. Plus, a deeded slip at the private community dock. **\$385,000**



6262 Rock Hall Road

Invest in Kent County's local market with this 7500+ SF property, zoned Commercial Crossroad. Offers endless opportunities from retail and business services, to a restaurant or seafood market. Utilize the entire space or divide & sublet. **\$378,000**



1 Idlewhale Avenue

Located in Crews Landing, this 4-bedroom, 2.5-bath condominium offers views of the bay, a four-season bonus room & multiple private decks. Access to the community dock with an assigned boat slip too. **\$330,000**

YOUR SOURCE FOR LOCAL KNOWLEDGE AND COMPREHENSIVE REAL ESTATE SERVICES.



201 SOUTH CROSS STREET, CHESTERTOWN, MD 21620 | 410.778.3779
327 BOHEMIA AVENUE, CHESAPEAKE CITY, MD 21915 | 410.885.1606
WWW.CSREALTORS.COM | FAX 410.778.9155



Houston's
DOCKSIDE EMPORIUM
From Traditional to Trendy,
We've got you covered!



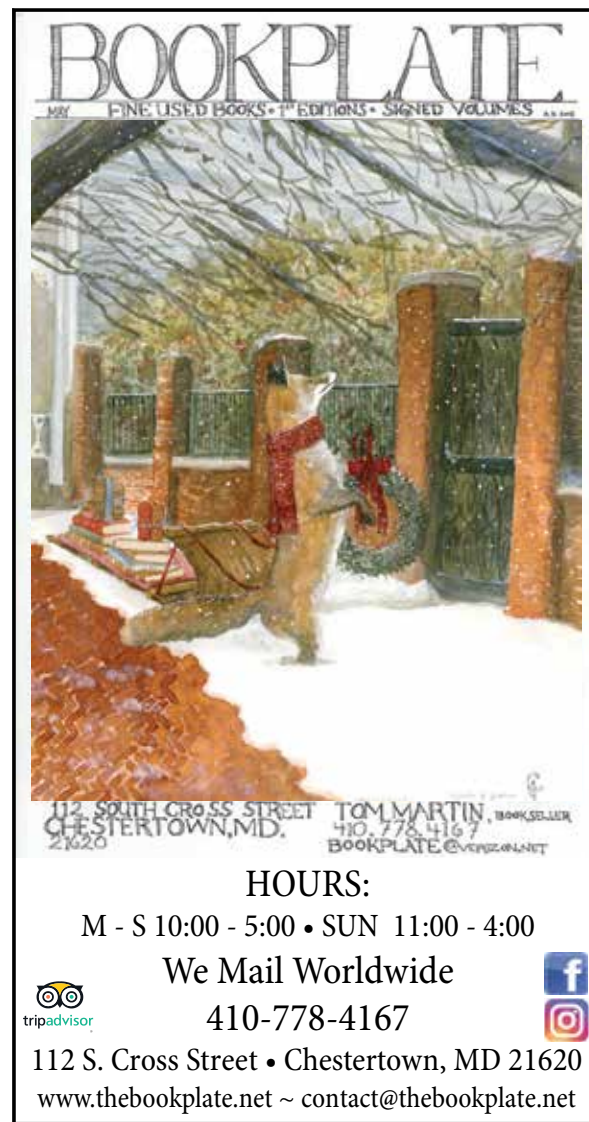
Top it off

Women's and Men's
Apparel, Children's/
Baby items.
Gifts & Accessories of
all kinds!

joy

Mon.-Fri. 9:30 - 5:30, Sat. 9:30 - 7:00, Sun. 11 - 4
315 High Street, Chestertown, Maryland
Phone: 410-778-9079

BOOKPLATE
FINE USED BOOKS • 1st EDITIONS • SIGNED VOLUMES



112 SOUTH CROSS STREET
CHESTERTOWN, MD. 21620
410-778-4167
BOOKPLATE@GMAIL.COM

HOURS:
M - S 10:00 - 5:00 • SUN 11:00 - 4:00

We Mail Worldwide
410-778-4167

112 S. Cross Street • Chestertown, MD 21620
www.thebookplate.net ~ contact@thebookplate.net

Riverside Unique
One of a Kind
Gifts & Printing!



**Laser Engraving • Business Printing
Banners • Copies • Sublimation Printing
Trophies & Awards • One of a Kind Gifts**

Visit our website at
www.RiversideUnique.com
227 High Street * Chestertown, Md

*Shop Smart
Shop Safe
Shop Local*

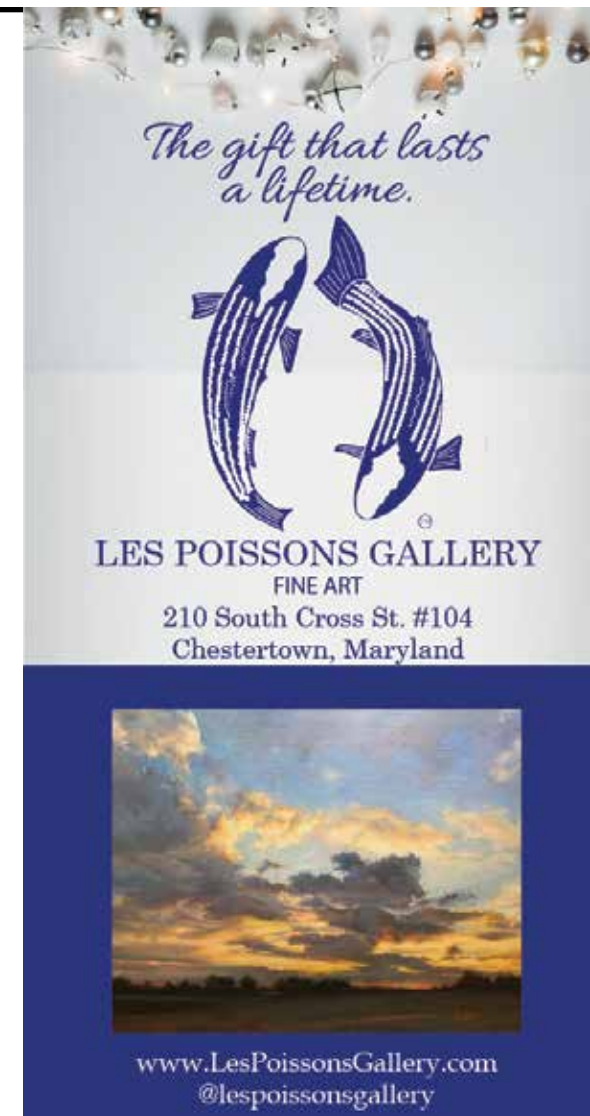


Chestertown Cash
The Perfect Gift!
Available at
The Finishing Touch
(311 High St. Chestertown)

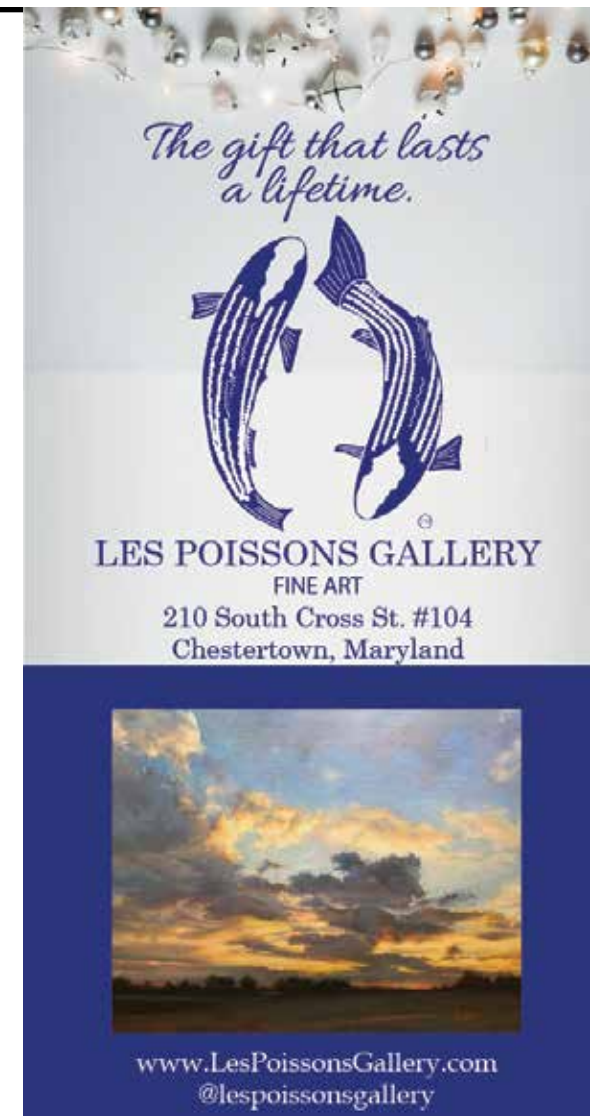


More info
www.downtownchestertown.org

*The gift that lasts
a lifetime.*



LES POISSONS GALLERY
FINE ART
210 South Cross St. #104
Chestertown, Maryland



www.LesPoissonsGallery.com
@lespoissonsgallery

**PRESBYTERIAN
CHESTERTOWN**

Christmas Eve
WORSHIP

4pm Family
8pm Traditional
11pm Candlelight



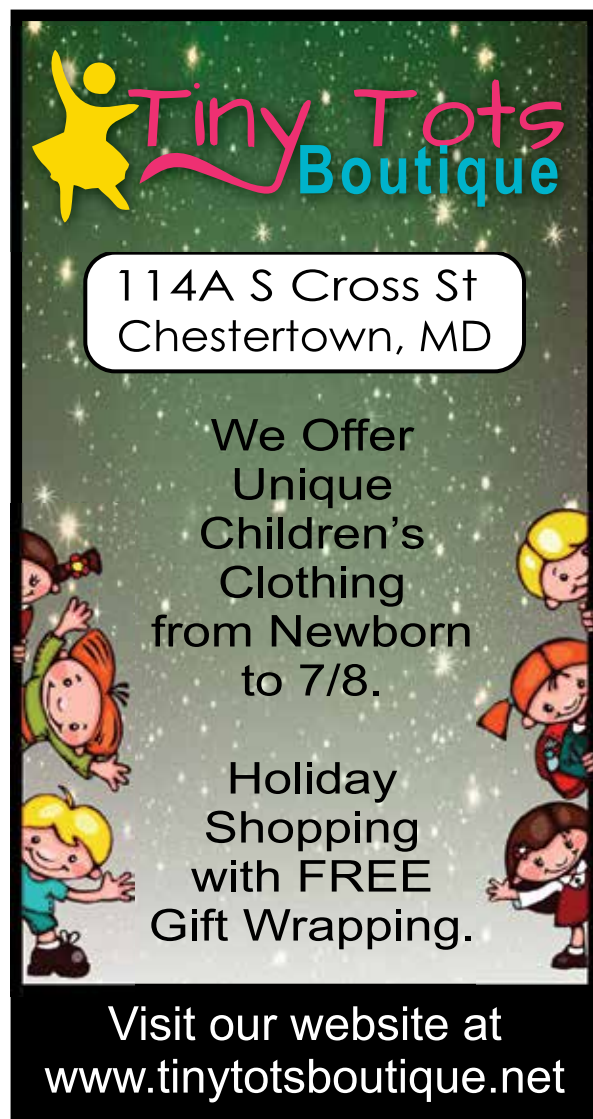
Tiny Tots Boutique

114A S Cross St
Chestertown, MD

We Offer
Unique
Children's
Clothing
from Newborn
to 7/8.

Holiday
Shopping
with FREE
Gift Wrapping.

Visit our website at
www.tinytotsboutique.net



**TWIGS
&
Teacups**

Gifts and More
on the Eastern Shore

Hours:
Monday - Saturday 10 am - 5 pm
Sunday 11 am - 3 pm

Open until 7 pm every Friday in December
Check for more Holiday hours!

111 South Cross Street
Chestertown, MD 21620
410-778-1708
twigsandteacups@gmail.com

Follow Us
f i

Figg's
ORDINARY



**SPECIAL ORDER YOUR
HOLIDAY TREATS TODAY!**

207 S. Cross Street #102
Chestertown, MD 21620
443-282-0061 | figgsordinary.com

f i



CHRISTMAS OPEN HOUSE
SATURDAY, DEC 5TH
1:00 - 5:00
PRE-ORDER FRESH WREATHS ON OUR WEBSITE

ARBOR
THOUGHTFUL HOME + GARDEN GOODS

77 George Street, Georgetown, MD 21930 | arborgeorgetown.com | 443-406-6030
Shop online, shipping available or store pick up.



**Interested in
placing an ad in the
January/February
Kent County Pages?**

Contact
Nancy Curley
443-239-9187
ncurley@chespub.com



227 1/2 High Street
Chestertown, MD 21620
410-810-0010

info@dougashleyrealtors.com
www.dougashleyrealtors.com



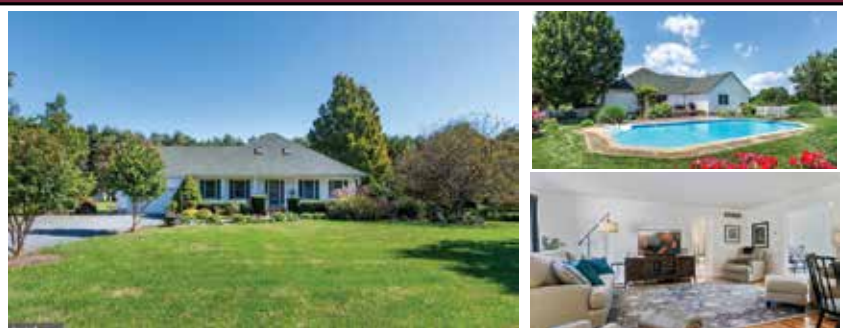
8223 Tolchester Rd, Chestertown (new address 21354 Lynn Lane)
Remodeled, Affordable 2 bedrooms featuring a terrific galley kitchen with all major appliances, including washer, dryer, and microwave. Each has a nice living room/dining room combination with a slider to the patio. Bedrooms have vaulted ceilings! all units are served by public water and sewer. Affordable, beautiful, and low maintenance!! The HOA fee is \$40.00/monthly and includes maintenance of the common areas (basketball court, play area). Owners are responsible for lawn care of their area. Wifi is available.
\$119,000 MDKE116676



8221 Tolchester Rd, Chestertown (new address 21313 Persimmon Dr)
Remodeled, affordable 3 and 2 bedrooms featuring a terrific galley kitchen with all major appliances, including washer, dryer, and microwave. Each has a nice living room/dining room combination with a slider to the patio. Bedrooms have vaulted ceilings! all units are served by public water and sewer. Affordable, beautiful, and low maintenance!! The HOA fee is \$40.00/monthly and includes maintenance of the common areas (basketball court, play area). Owners are responsible for lawn care of their area.
3 bedroom \$129,000/ 2 bedroom units \$119,000



Gorgeous Victorian!
Updated in 1995 in Chestertown Historic District. Brand new windows and siding, refinished mahogany hardwood flooring; elevator access from the basement to 2nd floor, 3rd floor artists studio, spa room and off street parking lot. , with beautiful built in details, and gorgeous floors. Great location close to the new marina and just around the corner from downtown FUN!
\$459,900 MDKE115728



Just Listed in Orchard Hill
Just minutes away from both Downtown and commercial conveniences, on a large lot, single story living, and a backyard pool & deck set up for relaxation & fun! This home has a fresh coat of paint, new ceiling fans and light fixtures, new front door, high end kitchen finishes, a full basement for storage or a playroom, and extensive - but easy to maintain - landscaping! Just gorgeous inside and out. Call us to see!
\$389,900 MDKE117246



Three Unit Apartment House
Just a block from Washington College and close to downtown! All units have some wood flooring. The is a 2 bedroom unit on the main level, a one bedroom unit on the 2nd level and an efficiency unit on the third level. All tenants have been there at least a year and would love to continue to rent. Great location for this income producing property. Call to see!
\$200,000 MDKE117196



Water Front Lot
This beautiful wooded waterfront lot located at the head waters of Lovely Cove is per approved for a mound system for a 4 bedroom home. and ready for your new home. 4.71 +/- acres with entrance road started. Beautiful location! Very private with plenty of wildlife!
\$200,000 MDKE116928

AGENTS

Retha Arrabal 410-708-2172	Bud Felty 410-708-5879	Helen McAdory 443-820-5621	Frances Miller 410-708-7804	Liddy Campbell 410-708-5433
William Brockschmidt 240-505-4278	Rick King 410-708-1006	Michele Palmer 410-920-9435	Vinny Assante Di Cupillo 443-480-8668	Beth Ostrander 610-256-3704
Grace Crockett 410-708-5615		Vince Raimond 410-708-9673	Doug Ashley, Broker 410-708-0480	

We are the Key to Your Home Buying and Selling Success



COURTESY PHOTOS

HONEY BEE TRADING POST

Honey Bee Trading Post in Cambridge carries goods that are typically sourced from beekeepers, small farms, and craftsmen that have sustainable and ethical standards. Owner Amy Taylor describes her shop's origin. "Three years ago, my inspiration for opening the shop was and still is that amazing little insect, the honey bee. Much more has inspired me since then, but the sentiment remains... save the bees, shop small and spread kindness and joy."

BEST SELLERS

Bees wax wraps are an alternative to the single use of plastic to store food. They are made with organic cotton and can be used over and over again for up to one year. Another favorite is the Sydney Hale soy candle line which raised over 40k last year for dog rescue.

GIFT ASSORTMENTS

Local honeys, hand crafted soaps, hot sauces, spices, saltwater taffy, peanut and cashew brittle.

BELOVED LOCAL ITEM

Handmade brooms by Mickey Stant of Harmony, Maryland.

"PLAYFULLY QUIANT GOODS"

Hand made paper prints, canvas bags and leather journals that include a quote that makes one think, laugh or tear up a bit.

SKIN CARE

Hive-to-body products with no synthetic fragrance, parabens, or phthalates.

JUST FOR THE HOLIDAYS

Whipped winter white honey, infused and sourced culinary sea salts, and confections like salted bourbon caramels.

SPECIAL GIFT IDEA

Re-purposed wine barrel charcuterie boards naturally stained by the wine they once housed.

MOST EXPENSIVE ITEMS

Whimsical wall art collection

SIGN ON THE DOOR

Fishing Creek Barber Shop — a one-chair barbershop that is tucked in the back of the trading post

LOCATION

432 Race Street
Cambridge, MD

HOURS:

Tuesday-Saturday
11 a.m. - 5 p.m. (or 6 p.m., sometimes 7-8 p.m., just ask!)
410-330-4459

HOLIDAY BITES

Chef Jordan Lloyd, at Wylder Tilghman Island, shares his personal food traditions

BY MANNING LEE | PHOTOS BY STEPHEN WALKER

WAY DOWN IN THE FAR reaches of Talbot County, past Saint Michaels, and over the Knapps Narrows drawbridge, and a stone's throw away from the Tilghman Island Country Store, lies the fantastic Wylder Tilghman Island, a 100-year-old restored 50-room boutique hotel run by John Flanagan. It's Tilghman Island's must-see answer to a summer family resort reminiscent of simpler days. As it turns out, it's also a cozy place for spending the holiday season with family and friends.

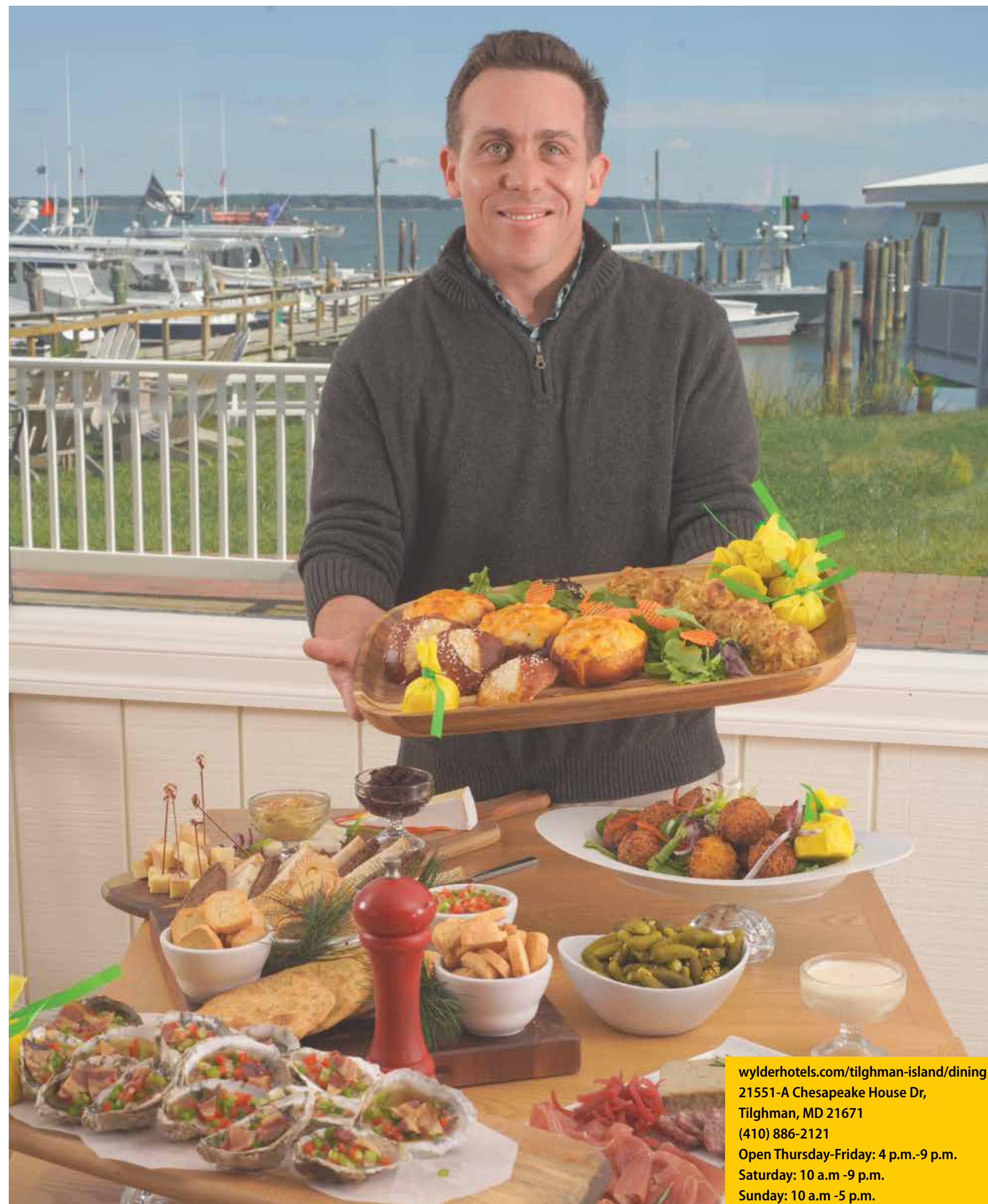
Contributing to Wylder Tilghman Island's new popularity as a weekend destination is world-class and Shore homegrown chef, Jordan Lloyd. We all came to know Lloyd from the Bartlett Pear Inn in Easton where he created some of the most delectable dishes that even Zagat fell in love with. Now he's finds himself at home in an unlikely, but delightful spot, Tickler's Crab Shack at Wylder's.

"I feel connected to Tickler's Crab Shack and the food we serve there. Being from the Shore, I'm excited that I get to focus on extremely classical old Eastern Shore recipes and dishes with real intent and purpose. I think the surprise for Tickler's is in the execution of the very classical dish that everyone has seen before. The difference is that the flavors are heightened because we're using fresh ingredients made from scratch, and the sauces made with local cheeses and fresh eggs. My task is really about showcasing these old school recipes with natural local ingredients," said Lloyd.

Speaking about the holiday season, I asked Chef Lloyd what memories stood out for him about the holiday season, his family



Opposite: Chef Jordan Lloyd prepares a sumptuous holiday sampling which includes Oysters Rockefeller, crab dip in pretzel bowls, crab cakes, charcuterie and his favorite, blue crab hushuppies shown above. Recipe on page 26.



wylderhotels.com/tilghman-island/dining
21551-A Chesapeake House Dr,
Tilghman, MD 21671
(410) 886-2121
Open Thursday-Friday: 4 p.m.-9 p.m.
Saturday: 10 a.m.-9 p.m.
Sunday: 10 a.m.-5 p.m.

Recipe by Jordan Lloyd

Blue Crab Hushpuppies with Rosemary Buttermilk

DRY INGREDIENTS
26 oz cornmeal
6.5 oz all purpose flour
1 tbsp Chesapeake seasoning
1 tsp sea salt
1 tbsp baking powder
1/2 tbsp baking soda

FRESH
1/2 spanish onion, minced, rinsed & dried
6 garlic cloves, minced
1 cup herbs, finely minced (parsley, thyme, tarragon and/or chives)

WET
1 1/2 cups buttermilk
1 1/2 cups water
6 eggs, whole

SPECIAL ADDITION
2 lbs fresh Maryland crabmeat (1 lb jumbo lump, 1 lb mix lump is best), picked of shells

TICKLER'S ROSEMARY BUTTERMILK SAUCE
1 cup buttermilk
2/3 cup mayonnaise
2 garlic cloves, minced
1 tsp lemon zest
2 tbsp lemon juice
2 tbsp rosemary, finely chopped
1 tbsp, parsley, chopped
1 tbsp chives, chopped
1 1/2 tsp sea salt
3/4 tsp black pepper

Combine buttermilk & mayonnaise in a medium bowl. Whisk to combine. Stir in lemon zest & juice. Add garlic, herbs, salt & pepper. Allow to rest in the refrigerator for one hour to set up and allow flavors to meld.

Mix the dry ingredients together & set aside. Prepare the fresh ingredients, mix together & set aside. Whisk the eggs in a bowl vigorously and then mix with the milk & buttermilk.

Mix the fresh ingredients with the wet ingredients. Pour this on top of the dry ingredients. Add the special addition of clean crab meat across the mixture. Mix very lightly being careful not to over mix. The mixture should appear well incorporated while still remaining a bit lumpy. Overmixing will create a chewy hushpuppy instead of a light & airy cornmeal morsel, much like a pancake batter. Allow the batter to rest in the refrigerator for 20 minutes before use. The mixture will last in the refrigerator without losing quality up to 24 hrs.

Hushpuppies are best deep-fried. I prefer to use safflower oil because of its healthier approach to frying. The temperature should be set at 340 degrees. With a small spoon or 1 oz scoop, dig a ball out of your container and drop in the hot oil. In the fryer, you want to place a number of hushpuppies that fit without overcrowding or dropping the fryer temperature. Allow the hushpuppies to cook until they float continuously for about 2 minutes. You can check the batch by breaking into one before pulling them all out of the hot oil. Another method my kitchen and I use is to insert a cake tester in the center of one of the hushpuppies. If the center is lukewarm or less, you need to cook another moment, if it's hot, it's done! The center should be a fluffy cornbread appearance.

Pull the hushpuppies out of the hot oil with a slotted spoon onto paper towels. Allow to rest a minute before serving. Many sauces would be tasty with this Eastern Shore favorite.

gatherings and about the food that shaped his childhood that in turn inspire his holiday menu selections.

"I guess for me the holidays always seemed like I was surrounded by delicious food. We had oysters — Oysters Casino, Oysters Rockefeller, and oysters on the half shell. My stepdad would come home with a bushel of oysters. We'd shuck them and put them in little cupcake tins. For Oysters Casino we'd put on a piece of bacon, some peppers, onions, and a little ketchup," he explained.

"For us, Christmas always seemed to be about the hors d'oeuvres. The main dinner was always good, but the hors d'oeuvres, like the oysters and the hushpuppies, cheese platters, and pickles were everywhere. It never mattered how many people there were or how much everybody ate, but it always looked like no one had ever put a dent in anything. The food was always so plentiful. That's what I think about when I think of the Shore. There's always such an abundance of beautiful food surrounding us. For me, it almost feels like a fertile crescent of remarkable food to play with in my world," Lloyd said.

One of Tickler's Crab Shack recipes they will be serving this season, reminiscent of Lloyd's childhood Christmases, is blue crab hushpuppies with rosemary buttermilk. I asked him where he found such a wonderful recipe. I expected that he had this recipe handed down for generations, but he explained, "I made it up! You know, in a lot of my recipe work I will study five or six recipes and then I start manipulating them to what works. Then I test and retest. For the hushpuppy recipe batter, I probably tested a dozen times before it was right," Lloyd described.

Lloyd is a culinary storyteller, devoted to telling an authentic tale of place on every plate. He immerses himself into his native Shore to bring together a narrative, not just about seafood and not just about Shore food. For Lloyd, his holiday cuisine is part of an equation that invites togetherness for the holidays on the Shore.

TIDEWATER INN PRESENTS
THANKSGIVING
THURSDAY, NOVEMBER 26TH | SEATINGS 11AM-4PM
DINE WITH US
1ST COURSE: CHOICE OF SOUP OR SALAD
2ND COURSE: TRADITIONAL THANKSGIVING FEAST
3RD COURSE: CHOICE OF HOLIDAY DESSERTS
LEFT OVER BOX: turkey, stuffing, cranberry relish, serves 2, \$25
THANKSGIVING TO GO
PRE ORDERS FRIDAY 11/20 | PICK UP WEDNESDAY 11/25
APPETIZERS: CRAB DIP \$28, (12) JUMBO SHRIMP COCKTAIL \$35
BY THE QUART: CLASSIC GIBLET GRAVY \$10, CRANBERRY RELISH \$10, CREAM OF CRAB \$20, SNAPPING TURTLE \$20, BUTTERNUT PEAR \$20, MATT'S OYSTER STEW \$30
THANKSGIVING MAINS: 1/2 ROASTED CHICKEN \$18, WHOLE ROASTED CHICKEN \$36, CRAB CAKES \$14 EACH, 1/2 QUICHE \$40 | WHOLE QUICHE \$65, lorraine or chesapeake
SIDES TO SHARE: \$20 EACH (serves 2), SAGE STUFFING | CANDIED YAMS, GARLIC MASHED POTATOES, ROASTED BRUSSEL SPROUTS
DESSERTS: slice | whole, CHOCOLATE TEMPTATION CAKE \$8 | \$45, PUMPKIN CHEESECAKE* \$8 slice only, SWEET POTATO PIE \$8 | \$22, *limited quantity available
PLACE YOUR ORDER: 410.822.4034
TIDEWATER INN
HISTORIC INN | HUNTERS' TAVERN | WEDDINGS & EVENTS
101 East Dover Street | Easton, MD | 410.822.1300 | tidewaterinn.com

KNOXIE'S TABLE
THANKSGIVING
DINE WITH US + TO GO
THURSDAY, NOVEMBER 26TH
DINE WITH US
Seatings 11am - 5pm
Plated Menu
Holiday Starters
Soup + Salad
Thanksgiving Feasts
Family Style Sides
AT HOME
Carry Out
Family Style
Thanksgiving Mains
Family Style Sides
Quarts of Soup
Whole Pies
LEARN MORE
BAYBEACHCLUB.COM/THANKSGIVING
THE INN AT THE
CHESAPEAKE BAY BEACH CLUB
Stevensville, MD | 410.604.5900 | baybeachclub.com



PHOTO BY PAMELA L. COWART-RICKMAN



Opposite: Fern Loos Beu, shown working on the portrait, "Flamingo," sketches and refines her portraits countless times before she begins to paint. Above: the finished portraits, "Flamingo" and "Puck," show the expressive nuances Fern masterfully adds to each of her "tone poems."

PORTRAIT *poetry*

A glimpse into the personal creative process of a Centreville psychologist-turned-painter

BY NIAMBI DAVIS

FERN LOOS BEU was always artistic. As a child growing up in St. Petersburg, Florida, she was given easels and pads of paper instead of dolls. Her mother's greatest wish was that her daughter would become an artist. After Fern had earned a master's degree in psychology, she was on her way to a Ph.D. and won an award for research. It was then, her mother remaining singularly focused, stated, "Now that you've got that out of your system, you can become an artist!"

"I blew my mother off," Fern recalled. She wanted a more secure income and could not envision a career in art. When a clinical internship and postdoctoral opportunity arose in the District of Columbia, Fern moved north to the DC-metro area.

In 1996, Fern and her husband Fred Beu, now a retired business executive, lived on the Severn River in Annapolis. "We were also avid boaters who fell utterly and completely in love with the Chesapeake

Bay and the Eastern Shore," Fern recalled. A move across the Bridge was inevitable.

The couple's search took them through Talbot and Kent counties with no success. Fern grew weary of house-hunting, but Fred persevered. They had never considered Centreville and certainly not a historic house. When Fred finally convinced Fern to take a look at the Wharf House, she never made it inside. One look at the property and its historic State Champion Osage orange tree was enough to convince her. They made an offer the same day.

"Moving to Centreville exceeded all our expectations," Fern declared. "Moving here was phenomenal good fortune."

Although she enjoyed a career as a successful clinical psychologist, Fern still held to the belief that someday she would paint. Fear, however, proved to be a formidable opponent. "If I tried and failed at something I loved, it would break my heart."

"Fred was finally tired of my whining," as she described the first gentle shove



Far left: “Resolute,” one of two portraits of this article’s author Niambi Davis. Above: “Elegance” Left: “Bird of Paradise Opposite: Fred Beu, Fern’s husband, works in his wood shop on the first floor of their two-story art studio where he crafts fine furniture.

towards her dream. Finally, Fern and her mother would both get their wishes, but by a more circuitous route than either could have imagined. For Christmas that year Fred gave Fern the gift of a watercolor class at St. John’s College in Annapolis.

“The hook was in,” she recalled emphatically. By the end of the summer, she was looking for an instructor. At the time, Fern was 51.

To her dismay, however, Fern discovered that middle-aged women who want

to pursue art are not taken seriously. Undaunted, she found teacher David Lefell who did not let her settle for just good enough. She describes current instructor Abigail McBride as a relentless teacher and fabulous, inspired artist.

About her own work, Fern is clear about the seamless connection between her profession and her painting. “When I’m doing the work, I love that there’s no difference between me the psychologist, and me the painter.”

The synergy between the two is obvious in Fern’s approach to portrait painting; she has no interest whatsoever in painting what she describes as the stiff, standard portrait. Instead, she creates “tone poems” of her subjects, inspired by connecting with the essence and character of a person. Fern describes making this crucial connection with a recent subject. The young woman’s engaging, dynamic, opinionated personality resulted in a portrait that transfixed Fern and others who’ve seen it.

“I’m sure I’ve done paintings that were ‘better’ but there was something about an expression in her face and eyes that was just mesmerizing,” she reflected.

According to Fern, the timeline to create each one of her portraits cannot be measured in days, weeks, or even months. “It takes 20 years for each one,” she quipped. “And here’s why. It’s taken 19 of the 20 years I’ve been painting to get to the place where I’ve finally figured out my process.”

She explained that 70 percent of the process comes long before a single drop of paint is put on the canvas — finding the right subject, the photoshoot, learning the face and body, and drawing a sketch. What remains is the requisite waiting period where she struggles with the painting to see what she did wrong. Full circle from conception to completion could also result in a bittersweet period of mourning for the sale and subsequent loss of a painting she particularly loves.

The creation of a portrait often takes place in Studio Taj on the grounds of the Wharf House. “The name is a nod to the Taj Mahal, another over-budget building built for love,” according to Fern.



PHOTO BY PAMELA L. COWART-RICKMAN

Because Fern had been painting in any space she could find — in the basement, bedrooms, and the kitchen — she and her husband decided to build a structure where they both could create. From the light provided by floor to ceiling windows, Fern can finally see what she’s painting. Fred now has a woodworking studio where he built a huge, magnificent table for Fern’s upstairs studio, as well as furniture of his own design.

Fern believed she’d never paint anything

worthy of this studio space. Once she got in the building and began to work, she said it goaded her to get better in what she describes as the synergy between grandiosity and doubling down on her efforts. As evidenced by her work, shown in galleries in Annapolis, Bethesda, and Talbot and Queen Anne’s counties, the goading worked.

For Fern, gratitude inspires giving back; two halves of a whole. She’s grateful for the people in graduate school who picked her up by the scruff of her neck and said they would help her. Giving back in the arts community means donating a portion of sales to charity. In her professional career, it means training and mentoring other therapists.

“I have gratitude for the phenomenal gift of having a husband who’s willing to support me in the pursuit of my dream.” She also credits the support of her local Queen Anne’s County Arts Council and people like Easton artist, Nancy Tankersley. Of the good fortune she’s found socially and artistically on the Eastern Shore, Fern’s heartfelt appreciation is a metaphor of her journey to becoming a painter.

“It’s one thing to want to be something. It’s another thing to find the right soil to plant yourself in.” S



ENTERTAIN LIKE A PRO

Explore outdoor kitchen appliances at Higgins & Spencer!



Open Monday-Friday 10AM-4PM | 902 S. Talbot Street, St. Michaels, MD 21663 | (410)-745-5192 | higginsandspencer.com | [f/higginsandspencer](https://www.facebook.com/higginsandspencer)

1920-2020 | Winnning the Vote for Women

HER NAME WAS MARY

*Mary Bartlett Dixon Cullen:
activist, nurse and women's rights pioneer*

BY DEBRA R. MESSICK

A PICTURE FROM OVER A century ago captures a timeline moment in the Women's Suffrage movement. The ladies lined up at the White House fence, circa 1917, disarmingly dressed in feminine Edwardian era finery, may seem unlikely warriors for the cause we commemorate in 2020. Nevertheless, these "Silent Sentinels" as they were known, and others, in relentless fashion for years on end, stepped up all over the country to campaign for the cause of winning the right to vote for women, braving backlash, ridicule, arrest and imprisonment.

Maryland native and professional nurse Mary Bartlett Dixon, who picketed the Wilson White House on the day the photo was taken, served among their ranks. This was her second trip to Washington, D.C. on behalf of a mission she profoundly believed necessary. In 1913, she joined several suffragists accompanying renowned activist and future National Woman's Party founder, Alice Paul, to a meeting with President Woodrow Wilson.

While Dixon's name doesn't carry the recognition factor of Paul or Susan B. Anthony, her dedication to the cause of women's voting rights, tireless efforts, and pioneering spirit nevertheless deserve a generous measure of acknowledgment and gratitude. As an adopted daughter of Talbot County, she brings to the area a unique source of pride.

Throughout the arduous uphill battle,

Dixon was noteworthy for speaking out staunchly in favor of her professional sisters staying off the sidelines of what was still a widely controversial issue. Delegates to the 11th annual convention of the Nurses Associated Alumnae of the United States, meeting in San Francisco in 1908, rejected a motion supporting woman's suffrage.

Shortly afterward, the affiliated American Journal of Nursing endorsed this stance of professional neutrality. The following month, the Journal published Dixon's letter, stating her "deep disappointment" and posing the question, "Is it logical for you to interest us in such subjects distinctly outside the four walls of a sickroom, as social hygiene, school hygiene, almshouse reform, child-labor laws, factory inspection, etc., if your attitude on 'broad questions' is to remain neutral?"

That same year, Dixon's essay, "Votes for Women," appeared in the Nurses Journal of the Pacific Coast arguing that becoming politically involved was a professional necessity for nurses to effectively do their jobs. She encouraged all to proactively research their states' voting rights.

In 1909, Dixon became Chairman of the Woman's Suffrage Association of Maryland. The organization published a pamphlet of scholarly essays entitled "Opinions of Representative Men and Women on the Franchise for Women," as part of an ongoing effort to win hearts, minds, and

votes. In 1910, she headed the legislative committee for the Just Government League of Maryland, begun the year before by social worker and activist Edith Houghton Hooker, who was among the first women admitted to Johns Hopkins Medical School.

During this fervent period, while engaged in fighting for the vote, Dixon was also considerably active on a remarkable number of health-related fronts locally, including raising funds for an emergency hospital in Easton (forerunner of Easton Memorial Hospital), creating a local nursing school in Easton, and chairing an Easton Civic Improvement Club Sanitation Committee to combat tuberculosis.

Fast forward to World War I when Dixon advocated for nurses to earn military rank. In 1920, with Congressional passage of the 19th Amendment followed by the required 36 states ratifying, Dixon stepped up to serve as the first President of the Talbot County League of Women's Voters. (Maryland did not retroactively ratify the amendment until 1941!)

This innovative nurse's path to the future endeavors distinguishing her legacy wasn't at all certain from the start.

Baltimore born in 1873, the second of four debutante daughters of well-to-do Baltimore business scion Thomas W. Dixon, she had no need to develop an outside career. However, feeling called to find a useful, independent life, she applied to the Johns Hopkins Hospital Training School



COURTESY LIBRARY OF CONGRESS

for Nurses, which had opened in October 1889. Thomas W. Dixon had served as president of the Johns Hopkins Hospital Board of Trustees from 1892 to 1903.

Nursing School Superintendent Mary Adelaide Nutting, concerned about the intensive schedule her student nurses were toiling under, reportedly wanted the weekly workload reduced to a mere 48 hours. Believing that a trustee president's daughter in the program might advance her cause, she agreed to Dixon's entry, with a candid proviso, according to Alumna Betty Borenstein Scher '50's Johns Hopkins Nursing profile. She wrote, "When she admitted Mary as a student nurse, Miss Nutting told her she did not think Mary would last, that Miss Nutting was going to get her way, that Mary would work longer and harder than any other student because of her father's position,

and that her dad would come to see the light. As Mary told the story, 'and she did, and I did, and he did.'"

Following graduation in 1903 and relocating to Talbot County, Dixon witnessed firsthand health conditions at the local almshouse as a Maryland State Association of Graduate Nurses representative. By 1906, she was serving on the group's legislative committee, and from this time forward channeled her oratorical and organizational energies into winning the vote for women.

The year 1920 marked a turning point for the Woman's Suffrage Movement, and a personal milestone for Dixon, who married Baltimore surgeon Dr. Thomas S. Cullen. In addition to working to establish the Talbot County League of Women's Voters, Mrs. Cullen was a dedicated and distinguished editor of the Johns Hopkins Nursing



A historical collection of photos depicting the Women's Suffrage movement; Below: Mary's gravestone located in Spring Hill Cemetery in Easton



School's Alumnae magazine and valued Alumnae Board member.

In later years, experiencing hearing loss, Dixon discovered another avenue of service working with the League for the Hard of Hearing. Following her husband's death in 1953, she donated the couple's Baltimore residence to the American Cancer Society and retired to her Talbot County home, Morling's Chance, where she died at the age of 83 in 1957. S

TURKEY TALES

New turkey farm in Kent County

BY TRACEY F. JOHNS | PHOTOS BY PAMELA L. COWART-RICKMAN

AN EASTERN SHORE

Thanksgiving traditionally comes with the simpler things in life, including fall's changing colors and the sounds of Canada geese intermittently filling the crisp, autumn air. It is a rousing day for the senses—especially with the delicious aromas of a fresh turkey roasting in the oven. The day for some may include an early morning hunting with friends, a gathering with family (in whatever form that will take with COVID this year), or time simply spent giving gratitude more space.

The Eastern Shore's strong agricultural roots also play an important role in the traditional meal for Thanksgiving, with our rural communities adopting today's popular farm-to-table movement centuries ago. Locals appreciate knowing the farmers who bring the day's bounties to our tables and kitchens, and this appreciation dates back to when Eastern Shore farms produced enough fruits and vegetables to help feed the entirety of an early America.

Today's locals and guests are exposed

to many corn, soybean, and wheat fields as we take honor or frustration in learning to patiently wait behind a combine while traveling a country road. Eastern Shore “from here's” and “come here's” are also passionate about shopping our local markets and farms, seeking the freshest ingredients from the farmers we know who grow our peaches and tomatoes, catch our seafood and fish, and raise our turkeys.

Melitota Turkeys of Great Oak, Md. is helping to bring local, pasture-raised turkeys to tables this Thanksgiving through the company's fifth-generation, Eastern Shore agriculture roots. Farming is a long-standing tradition for the Debnam family, who today farm more than 1,800 acres of corn, wheat, and soybeans throughout Kent, Queen Anne's, and Cecil Counties. The turkey farm's namesake comes from its rural location near Chestertown and Fairlee, Md.

The Debnams sought to fill an unmet need for pasture-raised fresh turkeys by raising nearly 500 turkeys at their farm beginning this past June. The turkeys are

J.B. Debnam, with his niece, Ellie, feeds ground corn to the freerange turkeys on his farm.



free-range, and antibiotic-free, and are available for online ordering before the holiday and farm pick-up during the week leading up to Thanksgiving.

J.B. Debnam, 51, takes the lead running Melitota Turkeys with his father Breck Debnam, 76. He says he grew up on the farm and feels his family continues in farming and agriculture-related businesses because it is in their blood. All three of J.B.'s children work in the agriculture field in locations throughout the country. J.B.'s

brother Barney also works in agriculture with Microsoft on the west coast. J.B.'s niece Ellie helps care for the turkeys and during harvest time, and J.B.'s daughter Caroline manages the farm's social media and website. Debnam says his youngest son, Wyatt, has shown the most interest in carrying on running and managing the crop farm.

The process of farming turkeys in time for Thanksgiving begins with purchasing chicks—or turkey poults—that are born

in the last week of June, and raising them until they grow to market weight through November. The COVID pandemic brought challenges to locally sourced chicks this year, with Melitota Farms traveling to western Virginia to pick up 500 turkey chicks within hours of them hatching. Debnam says baby turkeys were scarce this year because the public was purchasing and consuming the inventory before growers could secure the chicks.

The chicks were kept warm during the

long ride back to the Eastern Shore, then spent time brooding in a room in the farm's barn, where they remained close together and under heat until their feathers arrived. The turkey chicks are then moved into the larger converted dairy barn, where a previous farm owner once milked cows.

The birds have free-choice of their water and feed, with their feed comprised of corn harvested from the farm, along with other ingredients like soybean meal provided by Delmarva Feed. The Debnams fill the feed

FARM TO TABLE

hoppers four times a day, while the chicks enjoy free range of more than an acre of land each day. The birds stay inside at night to protect them from predators.

Turkeys grow to their 16 to 20-pound market-weight over five-months, before being taken to a local processing facility. The birds are then processed, cleaned, and packaged in a clear plastic bag, with the giblets in the cavity and the bird ready to go in the oven once picked up from the farm.

Melitota Turkeys markets directly to the consumer during only one week of sales, with pre-orders taken each season up until Thanksgiving Day. Debnam says they are one of a very few fresh-market turkey farms on the Eastern Shore, with Melitota drawing individuals, bed and breakfasts, and farm-to-table restaurants from around the Mid-Shore area and beyond. He says they all come with one thing in common—a commitment to using locally sourced, farm-fresh ingredients as part of their Thanksgiving meal traditions.

Debnam says the greatest challenge in raising turkeys is keeping them healthy for the first fourteen days. “They have a pecking order, and some may starve out if they can’t get to the feed. So farm workers need to monitor around the clock and help bring the chicks to the feed pans when necessary.”

He says heat has not been an issue for the birds because the old dairy barn is concrete and the breeze blows right through. Plenty of shade trees on the farm provide shade outside for the turkeys also.

“These turkeys live an exceptional life, without any want or need,” says Debnam.

The greatest reward to turkey farming for Debnam is giving the public an opportunity to get on the farm to see where their food comes from. While the barn is not open to the public, the location of the farm on Great Oak Landing Road makes it easy for boaters heading to the nearby marina and others to check in on the birds.



melitotaturkeys.com
22589 Great Oak Landing Rd
Chestertown, MD 21620
443-377-4599
All fresh turkeys can be picked up during the hours of 8am to 6pm on November 24th and 25th at the farm.



Ellie, J.B. and Breck supervise the day to day operations at Melitota Farm along with son Wyatt and daughter Caroline.

Left: Breck shows the ground corn mixture that is feed for the turkeys

“Whether it’s teaching them about corn or turkeys, the people learn all about this when they come to pick up their turkeys, or even while visiting our website,” says Debnam.

“We bring people closer to the family farm experience. They come to meet the faces behind their food,” says Debnam. “Our customers know where their bird came from, and they trust they are getting the highest quality turkey on their table this Thanksgiving.”

As for the taste of a farm-fresh turkey, Debnam says there’s nothing like it, which is why the market exists for the higher-priced birds.

“The tenderness and juiciness are totally different than with a frozen turkey. These birds come from such a wholesome origin, grown with love and prepared with grit.”

Debnam says they begin planning for the next season of raising turkeys on Thanksgiving Day when ideas are fresh in their minds on ways to improve processes and more. He says they plan to increase the annual harvest to 750 turkeys over the next five years, with more about the farm at melitotaturkeys.com.

For a holiday season that's merry & bright!

21 Goldsborough St. | Easton, MD
410.763.9262 | [@dragonflyboutiquemd](https://www.dragonflyboutiquemd.com)

OPEN FOR EXPLORERS

Set off on an adventure in Caroline County! Paddle our rivers, hike along the woodland trails of Martinak and Tuckahoe State Parks, explore Adkins Arboretum, or cycle along our country roads. We're open for you, if you're **OPEN FOR IT**
VisitCaroline.org

Look for the new Fall 2020 issue of Chesapeake Bay Wedding!

TO SEE PAST EDITIONS, GO TO: CHESAPEAKEBAYWEDDING.COM
FOR MORE INFORMATION, CONTACT BETSY GRIFFIN bgriffin@chespub.com

HERE COMES *Christmas!*

Garden Treasures, the local Easton nursery, offers an array of festive gifts, holiday trees, plants and home décor ready for the season

BY MANNING LEE | PHOTOS MAIRE MCARDLE

THERE'S A SEASON for everything and now it's time to celebrate the holidays. Many of us begin our plans for the season by "decking our own halls." While decorating is part of the fun, it also sets the stage for the part of the holidays that truly matters — the gatherings which help us reclaim the joy of the season.

Perhaps no one on the Eastern Shore knows more about holiday decorating than Amy Brown, the owner of Garden Treasures in Easton. Brown began her journey working at Garden Treasures half a lifetime ago at 14 as a freshman in high school. She went on to college earning her bachelor's and master's degrees in Education, but when all was said and done, her heart drew her back to Garden Treasures to purchase and run the business in 2012. As a wife, mother of three small children, she champions the balancing

act of running a successful business and raising her family.

"My kids come to work with me a lot. They're a part of it. If I'm here on a Saturday, I don't feel bad because my husband has got my son out working the Christmas trees with him or I've got my daughter in here learning how to make bows. It's good for them. It makes what we are doing here an actual family business," explained Brown.

Brown recalls her own memories of Christmas growing up.

"I don't know that I paid attention to anything other than our Christmas tree. I think that's why in my own house it's all about the tree and each ornament's meaning. That's where our focus is. We certainly had Christmas traditions, but my memories have so little to do with tangible things. Here, customers can find something

special for their homes, but we don't want our customer's decorating to take away from what Christmas should be about," Brown said.

Every year, the mainstay of Garden Treasures' holiday fineries is the Christmas tree. Brown recalls that in September, it seemed all hope was lost for her small business to secure any supply of Christmas trees. Because of a tree shortage that began in 2008, supply has been extremely difficult to procure the last few years. Matters only got worse when Brown's regular tree supplier canceled her order she'd placed months earlier.

Brown credits a small Christmas Tree farm in Canada in saving Christmas this year! Thankfully, Garden Treasures secured a great hybrid of two of its most popular trees. The hybrid, called a Fraser/Balsam Hybrid Fir, combines the qualities of both



Clockwise from above: Allison Clem carries out armfuls of holiday wreaths for sale.

Whimsical gnomes on display.

The truckload of Christmas trees delivered last year.

Amy Brown arranges home décor accessories throughout the multi-room gift galleries at Garden Treasures in Easton.



HOME BASE

While walking through Garden Treasures' holiday rooms, shoppers will find elegant and folksy choices. Allison Clem and Amy Brown play with oversized confectionary-looking glass ornaments in the Old World gallery.



the Balsam Fir and Fraser Fir, producing a beautifully shaped tree with excellent needle retention and a delicious fragrance.

Moving to other live decorations for inside the home, Garden Treasures offers such holiday season favorites as poinsettias, cyclamen, Norfolk Island pines, amaryllis bulbs, Christmas cactus, and camellias. These flowering plants are popular every year because they are like adding the cherry on top of every decorated home. Brown boasts the poinsettias as the best flower of

the season. Garden Treasures has been sourcing poinsettias from the same farm for many years and customers come from all over to find these famed plants.

Most people think of Garden Treasures as a place to purchase plants and flowers for the holidays, however there is also a gift store inside to help complete everyone's decorating and gifting needs. In fact, there is almost as much of a variety inside of the store as there is outside. Their best-selling gifts include Old World Christmas Tree Ornaments which are a

Garden Treasures
Holiday Open House: November 28-29
20% Off Storewide

29350 Matthewstown Rd
Easton MD 21601
410-822-1604
www.gardentreasuresmd.com

Hours of Operation:
Monday-Saturday, 9 a.m.-6:00 p.m.
Sundays, 10:00 a.m.-6:00 p.m.

mouth-blown, hand painted ornaments, a favorite of the Brown family.

"I collect the Old World Christmas Tree Ornaments. I would be embarrassed to tell you how many I have, but I can say that it's time for a second tree and maybe one for the kitchen for all of my food ornaments. We get new ornaments each year for the kids. Each child has their own personality. This year I plan on purchasing a lipstick ornament for my youngest because she covered herself in my makeup. For my son, I want to purchase the lion because he is

THE HIDDEN MEANINGS OF SEASONAL PLANTS

Amy Brown recommends these six gifts of nature and reveals their individual sentiments

Poinsettia is a vibrant red-flowering plant which represents good cheer and success. It is said to bring wishes of mirth and celebration.

Christmas Cactus is a canopy-shaped succulent which produces exotic-looking, colorful flowers whose clusters resemble jingle bells. It symbolizes patience and cheer and typically only blooms during the Christmas season.

Cyclamen is a tuberous perennial that can withstand difficult conditions. It's known in many cultures as the flower of deep love, as well as being a symbol of sincerity and lasting feelings.

Norfolk Island Pine is not an actual pine tree, but a tropical plant native to the island it's named for off the coast of Australia. When given as a gift, it symbolizes wisdom and longevity.

Camellia Flower symbolizes purity, love, and affection. Given as a gift, it's a perfect flower for someone who means a lot to you and to someone who needs a little bit of recognition in life.

Amaryllis represents beauty, courage, and love. It is a single, beautiful, giant flower that shoots up quickly demanding attention. In Victorian times, the stunning, statuesque flowers were deemed as symbols for confidence in women.

just wild and out of control and he likes to growl and be silly," Brown described.

Each year in January, Brown travels to Atlanta to discover and purchase the next year's best decorating styles. This year is trending towards non-traditional Christmas colors. We will be seeing pinks and pastels, blues, silvers, and whites along with the traditional reds and greens. Also, trending are floral enhancements and

a nice selection of artificial garlands for decorating the perfect Christmas tree.

"One thing that I'm trying to impress upon my customers is not only to decorate their trees with ornaments, but also to incorporate sprigs of berries and artificial flowers into them as well. Also, I'm encouraging my customers towards using ribbons and bows in Christmas trees too," Brown added. "We want to help people

make their homes beautiful, so they can get back to doing what is important," Brown concluded.

This year we as we contemplate decking our own halls in whatever style it takes to make our season bright, boldly decked or simply stated, Garden Treasures' wish is to help set the mood for the season so that the holidays can truly be what they are meant to be about — the gathering. 📍

HAVING TROUBLE HOISTING YOUR SAIL?

ARE YOU SUFFERING FROM:

Low sex drive Hot flashes
Fatigue Irritability Weight gain
Sleep disturbances

Call 410-793-5212 today!

For your **FREE** bio-identical hormone replacement consultation.



8133 Elliott Rd., Suite 205, Easton, MD 21601
1300 Ritchie Hwy., Suite B, Arnold, MD 21012
90 Painters Mill Rd., Owings Mills, 21117
newdayvitality.com



FRUIT SHRUB RECIPE

1 cup frozen pineapple
cut in small pieces

32 oz orange sherbet (1 container)

½ 46 oz can of pineapple juice
(or less for a thicker consistency)

Combine all ingredients in a blender until frothy.

Serve immediately.

Connie Blades has served up her family's favorite holiday drink, the fruit shrub, every Christmas morning for nearly 60 years.

PHOTO BY STEPHEN WALKER

MAKING Holiday MEMORIES

RUBY RED TRADITION

BY AMELIA BLADES STEWARD

IT IS A SIMPLE HOLIDAY TRADITION, really — one that was passed down from my mother to me. Today, however, it is an essential part of my family's holiday celebration and one that we all look forward to each year. It started with a trip that my parents took to Williamsburg, Virginia near the holidays in the late 1960s. My mother first experienced "fruit shrub" at the King's Arms Tavern in Colonial Williamsburg. The Tidewater Virginians enjoyed a hearty breakfast between nine and ten o'clock each day, which may have included a fruit drink. Over the years, our family shrub recipe evolved. The recipe now includes the blending of frozen pineapple, orange sherbet, and pineapple juice to make a frothy, icy drink.

Because my parents loved Williamsburg, they always came home from their trips with new ideas for decorating and cooking. About the time my mother discovered fruit shrub, she also found some ruby red glassware in an antique shop in Williamsburg. Putting the two together, she decided to create a new Christmas tradition for our family — serving fruit shrub

in the ruby red glasses for Christmas breakfast.

Over the years, my mother added to her set of ruby red glasses. The year my first child was born in 1990, my mother passed the red glasses on to me as I hosted the first Christmas breakfast in my own home. Eventually, my husband and I found a ruby red glass pitcher that matched our glasses in an antique shop in Shupp's Grove, Pennsylvania so that we could serve the fruit shrub from a pitcher instead of the blender on Christmas morning.

In the hurried days before Christmas, instead of worrying about whether all the presents have been bought or the live Christmas tree is up, my children often call to ask if I have bought the ingredients for the fruit shrub. Now that my oldest son has gotten married and bought his first home, the question will be, can I part with the ruby red glass collection so that he can carry on what his grandparents started nearly 60 years ago? The glasses are already in the box, minus the few I kept in the cabinet like my mother did when she passed the glasses on to me.

A SIGNIFICANT NIGHT

BY NIAMBI DAVIS

EVERY YEAR THAT SHE COULD, my mother attended New Year's Eve Watch Night service at her church. She told me its history; that it was originally a tradition of the 18th century Moravian Church later brought to Methodism by John Wesley. From her, I learned of Watch Night 1862 and the significance of Freedom's Eve to the African American community.

On December 31, 1862, African Americans, both enslaved and free, gathered to wait for the news that Abraham Lincoln had made good on his promise. On January 1, 1863 Lincoln signed the Emancipation Proclamation, freeing those enslaved in the Confederate states and paving the way for African American men to join the fight for freedom.

The Watch Night tradition continues in African American churches with sermons, songs and homage to Freedom's Eve 1862. Testimonies of the old year's triumphs and challenges are shared with the resolve to look forward with faith. This is done in the spirit of Sankofa, a symbol used by the Akan people of Ghana, which depicts a bird with its head turned backward taking an egg from its back and expresses the importance of reaching back to knowledge gained in the past and bringing it into the present in order to make positive progress. After the service, worshippers break bread over breakfast. The traditional black-eyed peas are often served symbolizing the luck that is hoped for, brought about by the "fervent prayers" of the righteous.

PHOTO ILLUSTRATION BY STEPHEN WALKER



Posing at the New Life United Methodist Church in Centreville are from left to right: Madelyn M. Hollis, Shirley Walker and Rev. William A. Ross, Sr.

"Watch Night is a way to gather together to see the old year out and to be thankful for the time God has given us. It's a time for trusting in God and looking forward to the New Year."

—Shirley Walker

RUBY'S NOCHE BUENA FEAST

BY MANNING LEE

RUBY VANAGS, WHO OWNS RUBY'S CAKES SHOPPE AND PASTRIES ON

Dover Road in Easton, arrived in the United States in 2005 from the Philippines. As a native of Ilo Ilo in the Visayas Region, she has many vivid and happy memories of Christmas in the Philippines.

"In the Philippines, we celebrate Christmas beginning in September and we don't quit celebrating until February. Filipinos love to decorate everything. We put Christmas lights in the trees and everywhere including the bushes. We enjoy spending time in the plazas visiting each other while admiring the lights," explained Vanags.

Vanags still enjoys decorating for Christmas and uses her "parol" each year. A parol is an ornamental, star-shaped Christmas lantern from the Philippines. It's traditionally made out of bamboo and paper and comes in several sizes and shapes, but the most popular pattern in the Philippines is the star.

"December 24th is known as "Noche Buena," which is the name of the Midnight Mass in the Catholic Church. After Mass, we go home and celebrate with our big meal," stated Vanags.

The typical Noche Buena meal includes several key dishes that Vanags enjoys serving at her table each year: Filipino fruit salad, bibingka, pancit, crispy pata, maja blanca and lumpia which are traditional Filipino spring rolls.

On Christmas day, it is a Filipino custom to prepare for an open house or to go visiting.

"In the afternoon, all my god children, nieces and nephews would come to visit and collect their gifts. Typically, we had anywhere from 10 to 15 guests throughout the day. Everyone who comes is hungry and ready to eat," continued Vanags. At the open houses, we serve the food that was prepared for the Noche Buena the night before. This is a fun and casual all-day event celebrating family as well as friends.

PHOTO BY STEPHEN WALKER



A typical Noche Buena meal includes, from left to right: Filipino fruit salad, bibingka, pancit, crispy pata, maja blanca and lumpia which are traditional Filipino spring rolls.

Parols, shown at the top of the photo, are ornamental, star-shaped Christmas lanterns from the Philippines, and are traditionally made of bamboo and paper.

Not only does Ruby Vanags create delicious cakes and pastries in her local bakery shop, she is a wonderful chef and prepared these dishes as samples of her Noche Buena feast.

"My family and I love the fun side of Hanukkah like playing the Dreidel game, listening to and singing the Hanukkah songs. We also like to light our giant Menorah that is three feet tall."

— Emily Callahan

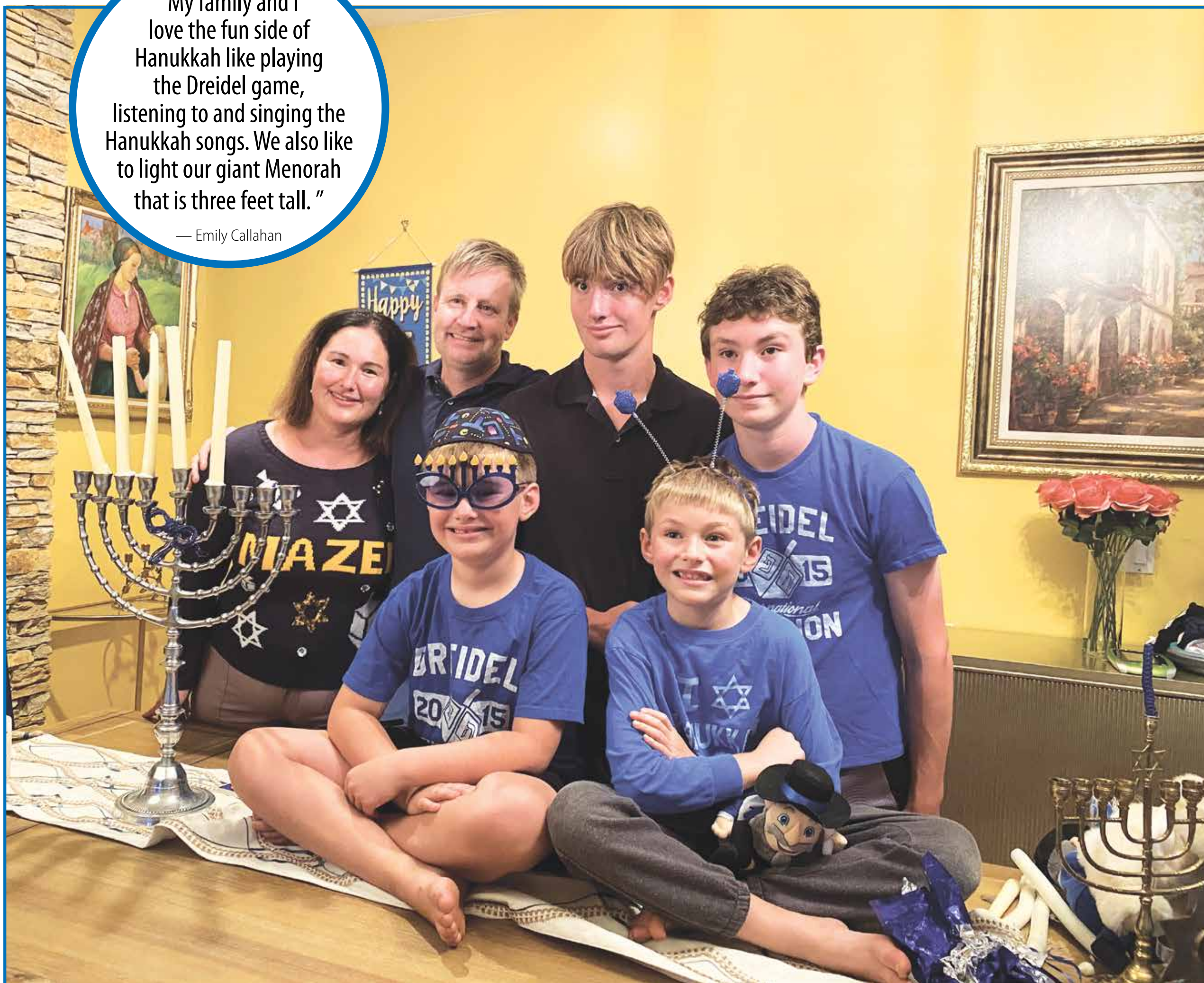


PHOTO BY MAIRE MCARDLE

MAKING Holiday MEMORIES

FESTIVAL OF FAMILY FUN

BY MANNING LEE

WHILE HANUKKAH IS NOT THE MOST HOLY FESTIVAL on the Jewish calendar, it is the most fun festival. Hanukkah is a celebration commemorating the rededication of the Second Temple in Jerusalem at the time of the Maccabean Revolt against the Seleucid Empire. It is also known as the Festival of Lights and lasts for eight days celebrated by the lighting of candles of the menorah each evening.

Emily Callahan lives in Stevensville and is active in the Temple B'nai Israel's community. She and her husband have an interfaith marriage and are raising their four boys (ages 15, 12, and seven-year-old twins) in both the Jewish and Catholic traditions. She loves celebrating both Christmas and Hanukkah with her family.

Food in every Hanukkah celebration is important and even the food's preparation has deep symbolic meaning. Lighting the eight candles in the menorah commemorates the miracle of light, representing how the Holy Temple had enough oil in the menorah for just one night, yet it remained lit for eight nights. So, oil plays a large role in cooking the traditional foods. Some of these foods include:

Latkes: Potato pancakes mixed with onion, egg, flour and seasonings are formed into small pancakes and served with sour cream, which represents bitterness, and apple sauce, which represents sweetness.

Sufganiot: These deep-fried jelly filled donuts are another fried-in-oil delicacy for Hanukkah.

"My family and I love the fun side of Hanukkah like playing the dreidel game and listening to and singing the Hanukkah songs. We also like to light our giant menorah that is three-feet tall. We also have a lot of fun with the Jewish answer to 'Elf on a Shelf' called, 'Mensch on a Bench.' A mensch is a Yiddish term for a person of integrity and honor. I love that Hanukkah has become just as widely celebrated as Christmas. It's so much fun to buy decorations and Hanukkah outfits for the kids. Even Target and Michaels carry activity books and Hanukkah crafts for the children," explained Callahan. She added, "Throughout history, Jews have been discouraged from celebrating their holidays openly, but now since Hanukkah has become more mainstream it's joyous to celebrate Hanukkah because the holiday itself commemorates our survival and religious freedom."

MAKING *Holiday* MEMORIES

GOOD LUCK AND WELL WISHES

BY MANNING LEE

SALLY TAYLOR CAME TO THE EASTERN SHORE in 2014 with her husband Joe Taylor. Sally and Joe live in Cordova with their two children (a son age three-and-a-half and a daughter age two). Sally, who grew up in the countryside of Guilin, Guang, surrounded by the luscious green mountains and river scenery in southern China, has fantastic memories celebrating Chinese New Year.

“Each year about a week before New Year, we would clean up and sweep away the old year, welcoming in the good luck of the New Year,” Sally remembers.

“On New Year’s Eve, my father would go to town to market to buy bags of fresh foods, vegetables and all kinds of ingredients while my mother would stay home and decorate. We used lanterns and duilian, which are decorations made from red and gold paper we hung on the on the door frames, that symbolized good luck and well wishes.”

Every year the family ate:

Hot Pot: This hot pot of chicken stock is simmered at the table with a variety of raw ingredients to be placed in the soup to cook much like fondue.

La Rou: These strips of pork belly and leg are salted or smoked before being left to hang in the sun for days, resulting in hard, dark, salty or spicy meat that is eaten all over the country made ahead of Chinese New Year.

After dinner on New Year’s Eve, everyone gathers by the fire and watches TV. In China, there is one state run television network called CCTV. On New Year’s Eve, all channels show one program nationwide. The show is a gala, televised with musical acts, comedy acts, and other entertainment that everyone watches. The show is much like the American “Carol Burnett Show,” — only Chinese Style.

Since her arrival on the Shore, Sally had not celebrated Chinese New Year.

“It just isn’t the same in the States without my family and friends,” Sally explained. This past New Year in February, her husband’s family came to their new home and surprised her by decorating and setting up the traditional New Year foods. Now she wants to renew her tradition and continue celebrating Chinese New Year again — only now with their own young children and definitely with Joe’s family.

Sally’s husband and his family tapped into the true meaning of New Year’s Eve. They knew what Sally had left behind and wanted to recreate for her what she’d been missing since coming to the Shore. Perhaps what Sally left behind she’d truly already found on the Shore that the true meaning of New Year’s Eve is the celebration of family. 🍲

“On New Year’s Eve,
my father would go to town
to market to buy bags of fresh
foods, vegetables and all kinds
of ingredients, while
my mother would stay home
and decorate.”

— Sally Taylor



Sally and Joe Taylor delight their children with the steam from a traditional hot pot dinner — one of the many traditions of Chinese New Year.

PHOTO BY STEPHEN WALKER

Hail and Farewell

Looking back on 2020 and the community leaders we lost

This year has been a hard one. Not only have we all endured physical isolation, economic impacts, and illnesses associated with COVID-19, but many of us have lost loved ones this year. Reflecting on some of the community leaders we lost, we wanted to pay tribute to a sampling of individuals who left a legacy in different aspects of our community.

We selected Lord Sheldon “Scotty” Scott, John Ford, Pete Howell, Eric Lowery, and Debbye Jackson — all leaders who help meet the community’s needs related to hunger and poverty, balanced government, the arts, racial justice, and mental health. We have captured below the observations of their friends and colleagues to tell their stories and capture the essence of what they meant to the community.

BY AMELIA BLADES STEWARD



Lord Sheldon Scott. Scott, affectionately known as “Scotty,” was one of the founders of “Operation Christmas Spirit.”

Lord Sheldon “Scotty” Scott

AS TOLD BY WILL HOWARD

THE LIGHT OF CHRISTMAS will be shining a little less brightly this year, with the passing of Lord Sheldon Scott. Scott, affectionately known as “Scotty,” was one of the founders of “Operation Christmas Spirit” on the Mid-Shore in 1981, which was his way of giving back and feeding the community on Christmas Day.

True to the Eastern Shore, the event began when local business owner Will Howard received quite a few ducks and geese hunted in Talbot County that fall that were donated by Rennie Gay and realized they would make a wonderful Christmas meal. Howard, who owned Chambers Restaurant in Easton at the time, decided to cook the ducks and geese with some friends and distribute Christmas dinners to local families in need. Howard solicited the help of his childhood friend and local businessman Lord Sheldon “Scotty” Scott of Easton to identify families and help with the distribution.

“Throughout the years, Scotty was always doing things for others,” reflects Howard.

“The second year, the event moved to the Gold Room in the Tidewater Inn,

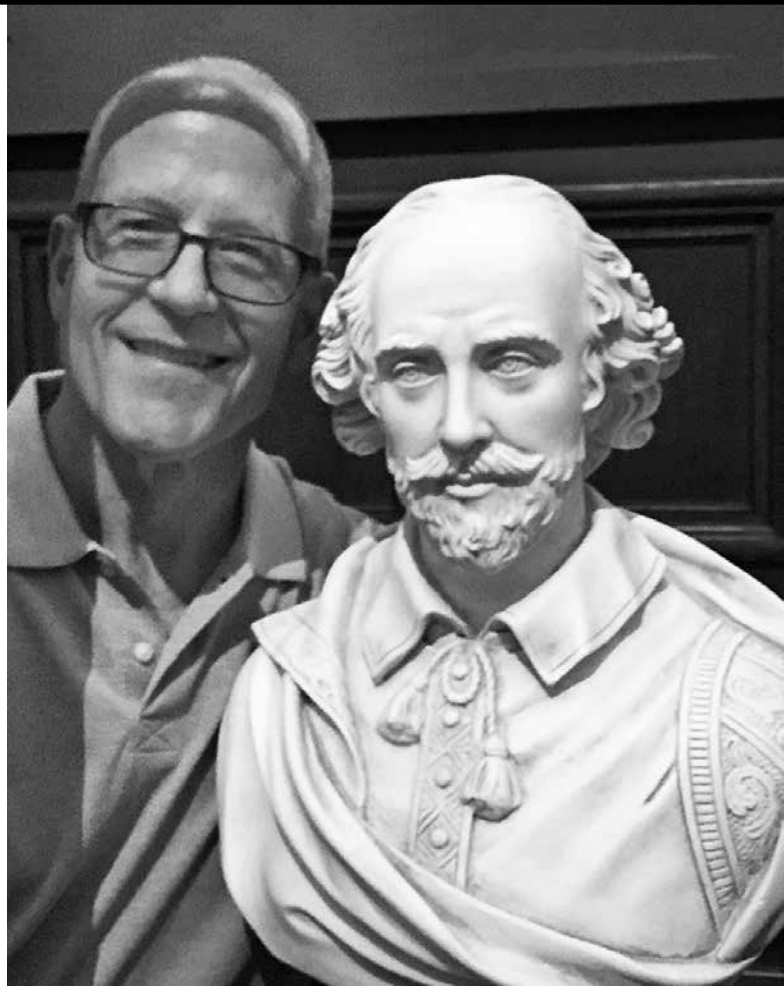
and then found its permanent home at the Easton Volunteer Fire Department as the crowds got larger. One year, Scotty dressed up as Santa Claus and rode on a double-decker English bus driven by Wayne Dyott. Tim Kagan, Cliff Meredith, and I used the bus to deliver canned hams, Hershey bars, and red roses to families in Easton and surrounding areas.”

Scotty became Howard’s co-chairman for “Operation Christmas Spirit” and eventually oversaw the event himself. Families who attended received a hot Christmas dinner, whether served at the Fire House or delivered to their doorstep, as well as received a box of groceries and wrapped Christmas gifts for the children. Eventually, the event added a coat drive and meal options that included Hispanic food items to meet the needs of those attending. It took 90 to 100 volunteers to serve the 1000 people who came on Christmas Day.

“There was nothing like the moment on Christmas Day when Scotty and his volunteers formed a circle with all of the guests, representing all generations and cultural backgrounds, and held hands, giving thanks for the meal that had been prepared,” Howard recalls.

ALL PHOTOS COURTESY

Hail and Farewell



John Ford, a key founder and president of the Chesapeake Forum, also taught seminars on Shakespeare.

John Francis Ford

AS TOLD BY MEGAN COOK

HIS OBITUARY READ, “He was a respected member of his community, he worked for fairness and compassion, and handled conflict with integrity. His legacy will live on in the many lives he touched. He was a consistent and treasured town leader, most often settling issues with a wry blend of common sense and compromise.” But for Easton Town Council President, Megan Cook, who worked alongside John on the Easton Town Council when he was President, John Ford was a friend and mentor.

“I gravitated toward him — valuing his opinion, insight, and perspective on things. He was smart and could see an issue from everyone’s point of view. He was also a great listener. You just wanted to be around him. He had a natural ability to put people at ease,” recalls Cook.

John had his hands in numerous activities on the Mid-Shore. He was a founding member of the Academy for Lifelong Learning at the Chesapeake Bay Maritime Museum, where he worked as Operations Manager for several decades until his retirement in June 2019. Most recently he was a key founder

and president of the Chesapeake Forum, a newly formed adult education organization in Easton. John served on the boards of Historic Cemeteries of Easton and Easton’s Affordable Housing Board, as well as president of the board of the Chesapeake Multicultural Resource Center.

“He was such a caring person and reached out to everyone in the community. He felt it was important that everyone felt welcomed in Easton and worked tirelessly on Easton’s “Welcoming Statement.” Because he was a curious person, he had great questions and was well prepared on Council issues. You may not have known John, but your daily living was affected by him. He gave care to Council issues every day,” she adds.

Cook concludes, “We joked we had a pact that we wouldn’t run for office without each other. I have so many things I want to ask him now that I am President of the Council. We planted a tree in honor of John. His wife Peggy calls it a listening tree and told me that I can always go to visit it when I need it. I use it regularly and take the lessons he taught me and do my best.”

ALL PHOTOS COURTESY



Arts supporter Pete Howell is pictured at the Bar of Gold, a Sherlock Holmes scion society.

Pete Howell

AS TOLD BY CARLA MASSONI

WHEN ASKING THE ARTS COMMUNITY about journalist Pete Howell’s contribution to the arts on the Mid-Shore, the sentiments are the same from everyone. Pete Howell covered the arts like no one else. First, Pete was editor of *The Times-Record* newspaper and later served as the Arts & Entertainment Editor for *The Star Democrat*. He was admired, loved, and respected because he showed up at every local theater performance and concert, sought out little known artists and groups to promote, wrote a great movie review, and did it all with gentle charm and a sharp wit. Everyone wanted to be around his infectious laugh and kind heart.

“Pete was the best! I first met him as the Entertainment Editor. When no one else was covering the arts, Pete was doing it enthusiastically, with a broad approach to all of the arts and reaching across all of the counties. He took his job seriously and had writing talent,” comments gallery owner Carla Massoni of Massoni Art in Chestertown.

Massoni shares that Pete’s commitment to the arts came out of his deep

personal love of the arts and his love for his community.

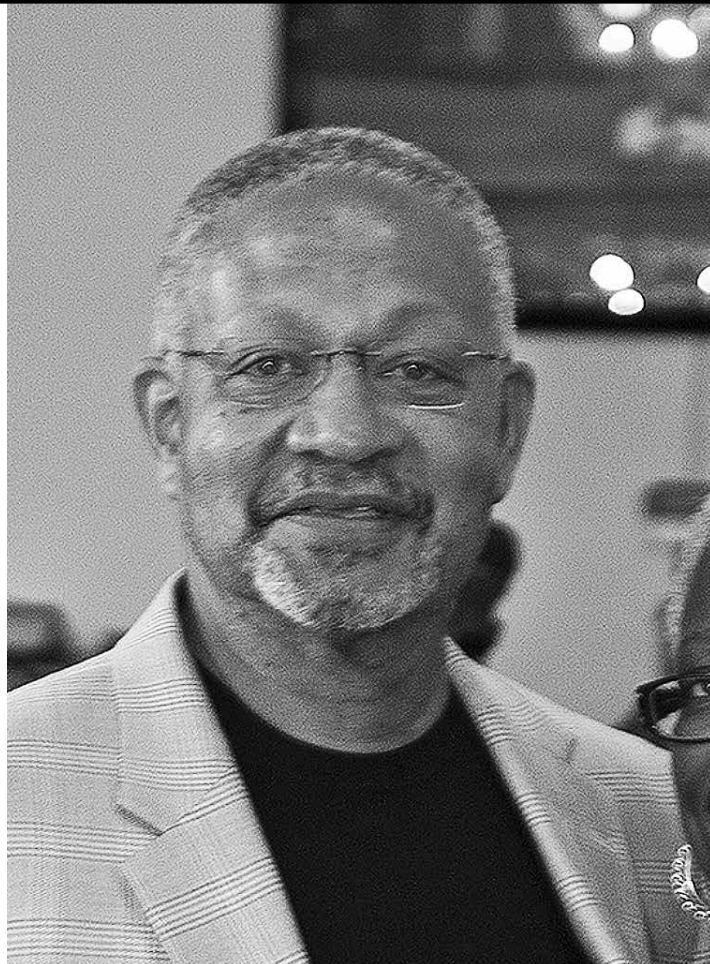
“He was a Renaissance Man — loving food, art, politics, and social issues,” she adds.

When Pete and his wife Carla Cronin decided to sell Carla’s Bed and Breakfast Easton Promise to the Talbot Interfaith Shelter (TIS), Pete continued his commitment to the homeless community as a volunteer for TIS.

He was also active with Talbot Humane Society and Phillips Wharf Environmental Center and served on the boards of Talbot County Arts Council and Talbot Mentors. Pete did make time for his passions, however, which included serving as the “Grand Poohbah” of the Talbot Cinema Society and being a founding member of Shore Shakespeare, Habitat for Humanity Choptank, and the Denizens of the Bar of Gold, a Sherlock Holmes scion society.

Massoni comments about his love of the community, stating, “You had a champion in Pete. For him, it was always about the greater vision and outreach to the community and making this a better place for us all.”

Hail and Farewell



As President of the Frederick Douglass Honor Society, Eric Lowery led the efforts to erect the Frederick Douglass statue on the Talbot County Courthouse grounds in June 2011.

Eric Lowery

AS TOLD BY WALTER BLACK

WHEN ERIC AND HARRIETTE LOWERY moved to Easton in 2001, Harriette got involved with the Frederick Douglass Committee of the Talbot Historical Society to get a statue of Frederick Douglass erected on the grounds of the Talbot County Courthouse. But it wasn't until her husband Eric was approached by Corey Pack in 2009 to move the project forward that the statue became a reality.

Civil Rights activist and longtime friend of Eric Lowery, Walter Black recalls, "In 2009, we convened a meeting at the American Legion and formed The Frederick Douglass Honor Society and elected Eric Lowery as President."

"Eric was a good and honorable man who didn't have any negative images in the community. He had the ability as a leader to bring persons of diverse backgrounds, races, and ages together for a common cause. He was always very calm, cool, and collected and had a quiet demeanor that disarmed people. He didn't make anyone feel challenged by what he was trying to do, and people wanted to follow him."

"Every movement has to have a leader. Eric was the right person at the right time for this monumental challenge," he adds.

In two years, The Frederick Douglass Honor Society raised the funds that were

needed to erect the statue in June 2011. "I was surprised at the individuals and organizations which came together for this project — staff from the Town of Easton and the Talbot County government and others all worked in harmony under Eric's leadership with Harriette by his side," Black comments.

"Eric realized the significance of the statue for the community and history. He knew it would be a monument that the Black community could feel proud of."

Eric enjoyed hearing Walter share his experiences from the Civil Rights movement and the NAACP from the 60s. Because Eric had grown up in Baltimore, he was already committed to Civil Rights which helped fortify his commitment to the Douglass statue.

Black reflects, "I admired how he did things differently than the way I did things. Because of him, I learned to see the positive things about Talbot County."

"My mother always said that to make jelly, you need both a tree shaker and a jelly maker. I was the tree shaker and Eric was the jelly maker. He could get people to work together and get things done. For that, we are all grateful."

ALL PHOTOS COURTESY



Debbye Jackson, Executive Director of Channel Marker, championed her mental health clients for 35 years, recently creating the organization's new retreat-like environment on Glebe Park Drive.

Debbye Jackson

AS TOLD BY CATHY CASSELL

DEBBYE JACKSON BELIEVED IN FAMILY. She had not only her own immediate family, her husband Billy, children Brady, Courtney and son-in-law Christopher, and grandchildren Calleesi and J. Finn, but she had her Channel Marker family whom she served for 35 years.

"Debbye created a family culture here at Channel Marker for staff, clients, and their families. She deeply loved this agency and worked tirelessly and selflessly to make it a place where everyone felt heard and valued," comments Cathy Cassell, Executive Director of Channel Marker, who succeeds Debbye after working for 29 years by her side.

Cassell met Debbye while doing an internship with Channel Marker's Talbot County Services in 1989. She recalls, "I fell in love with the organization. From the beginning, Debbye was a natural leader. People were drawn to her consistent, calm, compassionate, and professional demeanor. You felt like she was always going to have the answer to whatever question you had."

Debbye was always an advocate, but never put the spotlight on herself. She usually credited her team with any accomplishments that were made.

"The clients knew that Debbye cared for them. She took the time to listen to them and their families. The population we deal with is often forgotten. Addressing the stigma associated with mental health was important to her," comments Cassell.

"Debbye wanted to give our clients a high quality of life. Our new building on Glebe Park Drive embodies that with its retreat-like atmosphere. When she found the building was available, she said, 'We're going to do this!' and she motivated others to share that same excitement. We did it together."

In addition to Channel Marker, Debbye continued her father's tradition as the founder of Easton's Waterfowl Festival, serving as a volunteer since childhood. She was elected president of the Waterfowl Festival's Board of Directors in 2019 although she had to step down because of her health issues. She had been looking forward to celebrating the Festival's 50th anniversary.

Cassell comments, "Despite a two-year battle with an aggressive form of cancer, she was not going to die a cancer patient — she was going out as the Executive Director of this agency and she did that. She trained all of us to go forth without her and we respected her for that. She will be missed by many." 📍

AIMING HIGH

Caesar Guerini shotguns are gaining popularity on the Eastern Shore. A conversation with the CEO at their Cambridge office explains why

BY REEN WATERMAN

THE EASTERN SHORE offers hunting opportunities that provide enjoyment and cherished traditions. Both hunters and non-hunters alike have rapidly joined the ranks of over 19 million Americans annually engaging in skeet, target, and sporting clay shooting. In 2018, there was a record 22 percent increase in adult participation in shooting sports, with millennials and women being the fastest growing segments.

Caesar Guerini, one of the most popular shotguns used on ranges, is manufactured in Brescia, Italy and distributed by Guerini U.S.A. based in Cambridge, Maryland. It combines old world Italian craftsmanship with the best of modern technology. Wes Lang, President of Guerini U.S.A., explains, “Our guns are designed to be ‘shot hard’ and fill the gap between mass produced guns and six figure handmade guns. Pricy guns like Purdey are status symbols but cannot stand up to heavy use. You can buy a more expensive gun, but you can’t buy a more reliable one.”

Lang, reminiscing, shared how his grandfather and father introduced him to trap and sporting clays, “The first time I shot sporting clays, I was hooked! People today would laugh if they knew that in the

early days, we brought our gear in 5-gallon buckets, ‘shot what we brought,’ and there were no pros. It was just a new ‘game’ we played with a shotgun.”

How does Lang’s business and family life intersect? He explained, “My two teenage sons have had more opportunities than most to hunt and shoot. I told them that the shooting does not have to involve killing. It is a personal issue whether to hunt or not, and it will not be a negative with me if you do not. I couldn’t have been prouder when my oldest son decided that while he enjoyed bird hunting and shooting sports, big game hunting just wasn’t for him.”

The seminal event in Lang’s storied career with Beretta, Sig Arms, and as Executive Publisher for EmapUSA, was meeting Giorgio and Antonio Guerini and becoming lifelong friends. “I had to go to Italy to deal with a manufacturing issue for Sig Arms. When I met Giorgio, I instantly liked him. He is fiery, passionate, point blank honest, and highly intelligent. And his brother, Antonio, is a master of detail. The Guerini brothers are real innovators in the firearms industry.”

Smiling warmly, Lang explained, “We quickly became fast friends, and over the years they kept asking me for advice. When



they decided to target the U.S. market, they invited me to head the U.S. division.”


What makes Guerini guns so special is that they are a masterpiece of technology, function, and art. Each gun must be perfect. Our process includes tolerance checks of every single part (to under one thousandths of an inch) all the way up to test firing and proofing. Each gun receives 300 separate quality control checks before it is released to a customer,” commented Lang.

Albright’s Gun Shop in Easton, a sportsman’s landmark, is one of only two Elite Dealers in Maryland (and the only one on the Shore). Mike Strannahan, a national sporting clays instructor on staff with Albright’s for 11 years, is the Guerini Pro Staffer. Asking him what he thinks of these shotguns, he excitedly shares that, “Guerini’s are beautiful guns. They are not inexpensive guns, but they are a lot of gun for the money and we sell more of these than any other gun. You can spend between \$3,800 and \$15,295. They really appeal to younger buyers because they carry a lifetime warranty and hold up extremely well.”

John Valliant, Guerini enthusiast, Talbot



County resident and President of the Grayce B. Kerr Fund remarked, “Designed for sporting clay shooting, I purchased my Guerini for its quality, reliability, and looks. My ‘Magnus Sporting’ (Guerini) validates the expression, ‘Life is too short to shoot an ugly gun.’”

It has been said that “you get what you pay for,” but with a Caesar Guerini shotgun, the value, quality, and dependability far exceed the investment. To learn more, stop in and spend some time at Albright’s Gun Shop (410-820-8811), or visit gueriniusa.com, fabarmusa.com, or syrenusa.com. 

ALL PHOTOS COURTESY



PHOTO COURTESY AMELIA BLADES STEWARD

TINY AND MIGHTY

The Northern Saw-whet owl, our smallest avian predator

BY REEN WATERMAN

GROWING UP ON THE Eastern Shore, opportunities to observe the beauty of the wild, up close and personal, are constant. Through thousands of interactions as a silent front-row spectator, nature permanently engraves its majesty on my heart and mind.

My unforgettable memories include the grandeur of a bald eagle majestically soaring across the horizon, an osprey plummeting out of the sky to snatch a

rockfish out of a river, watching a mature whitetail buck spar with a “wannabe contender,” and gazing awestruck at Canada geese descending like an artistic masterpiece upon placid rivers. I have seen it all or so I thought!

When assigned to write about the Northern Saw-whet owl, I was excited to learn about a species of nature about which most (including myself) are oblivious. The Northern Saw-whet owl (whose name is

“In my early days with DNR...and in the beginning years of Project Owl-net. I went out strictly as a volunteer...and was hooked right away! I have been involved in every season since 1995.”

—Lori Byrne

attributed to one of its sounds — like a saw being sharpened on a whet stone) is among North America’s smallest predatory species.

Measuring only seven inches in height, wingspan, and body length, this diminutive creature is the smallest owl in eastern North America. The saw-whet (whose scientific name is *aegolius acadicus*) weighs about as much as a robin.

Researching the Saw-whet, I discovered that in 1994, Dave Brinker, a regional ecologist with the DNR Natural Heritage Program founded Project Owl-net, a continental network of volunteer-staffed stations where these migrating owls are trapped, studied, banded, and released. He has since founded Project Snowstorm, a similar program dedicated to Snowy Owls.

Seeking a local expert, I was introduced to Lori Byrne, Environmental Review Coordinator with the Wildlife Heritage Service of the Tuckahoe State Park (a division of the Maryland Department of Natural Resources). Lori has been a biologist at the DNR for the last 25 years.

“In my early days with DNR...and in the beginning years of Project Owl-net,” Byrne fondly reminisced, “I went out strictly as a volunteer...and was hooked right away! I have been involved in every season since 1995.”

This was the perfect set up to ask the obvious journalistic follow-up question, “WHY?” With the affection of a parent for a child, Byrne joyfully shared, “These owls are little treasures in the woods. People are amazed at these cute little predators that one normally wouldn’t see any other way.

Saw-whets breed between March and July, are monogamous (however, if prey is abundant, polygamy can occur), and have a typical brood of five eggs, that

hatch within 28 days. Observers can identify saw-whets by their tiny size, large, round head, eyes with yellow irises, brown facial disks, dark bill, brown upper parts of their bodies with large white spots, pale underparts with dark, uneven streaks, and heavily feathered legs. This unique camouflage (plus roosting in thick woodlands) helps protect them from becoming prey to larger owls such as great horned, long-eared, and barred owls.

With a DNR biologist as my captive audience, I asked how the Project Owl-net stations trap these stealthy nocturnal predators. Still enthralled with rapt fascination after all these years, Byrne replied, “For us, trapping season is October, when these owls migrate through our area. Using an electronic caller that emits the characteristic ‘toot, toot, toot, toot’ call of the saw-whet, we attract these curious birds. They fly down to find a fellow traveler and get caught under a net.”

While you may have heard the characteristic haunting “hoot” most owls make at the edge of dark, chances are you have never heard the unique, soft “toot, toot, toot, toot” of the saw-whet.

When I asked what happens next, with the clinical fascination of a dedicated biologist, Byrne shared, “We quickly and carefully calm the birds down, measure them, band them on their legs, and release them. In the future, when they are trapped at other stations around the country, we can track migratory patterns, health, and survival rates.”

Continuing my research, I quickly learned that the Northern Saw-whet owls are nocturnal, roost during the day in dense vegetation, and live in areas from Alaska throughout most of North America. Their normal habitat is thick coniferous forests, deciduous, and mixed-coniferous

woodlands, which is why they have been tracked and banded for years at the Tuckahoe State Park, near Queen Anne, Maryland. During winter migration, these tiny avian travelers can even be found in rural or suburban environments. High perches for hunting and dense woodlands for roosting seem to be the key requirements for their hangout.

Equipped with specialized wings that do not make the typical flapping sound other birds wings make, owls are the “stealth fighter” of predators. Owls wings have a special edge on the front of their wings that divides the flowing air into smaller channels that roll to the end of their wings, where the comb-like feathers further break the air streams down into smaller streams, giving the owl sound invisibility that makes them such a potent soaring predator. You might say “who gives a hoot about saw-whet owls?” But when you consider their primary prey is field mice, shrews, and small bugs...we can be glad that our true pest control is Mother Nature!

Since the males and females are not easily distinguishable,” I asked, “how do you know which is male or female?” This was an easy question for a biologist to answer. Byrne explained, “Using measurements we compare the birds. Our main markers are B.M.I (Body Mass Index) and wing measurements. The larger ones are most likely the females.”

If this brief essay on the life of a saw-whet has attracted your curiosity, or if you are a naturalist or photographer, this fascinating little predator makes an interesting study. If you love the outdoors and are curious to learn more about this bird visit www.projectowl-net.org. Here you can discover volunteer opportunities or donate to support this worthwhile project. I can assure you...it’s a real hoot! 🦉

our readers' survey results

REAL VS. FAKE?

BY AMELIA BLADES STEWARD



"We bought a Christmas tree about 10 years ago. We had it inside our house for Christmas and then planted it. Now it's over 30 feet high and beautiful!"

— Carla Wieland-Cherry



"We had a realistic-looking artificial tree for many years. In recent years, we have gone to a tree farm and cut our own tree. When the holidays are over, I set it out back for the birds to use for cover, near the bird feeder. By spring, when the sparrows are flown north, I cut off the branches, chop them up for mulch. The bare trunks I have been using to line a path."

— Carol Jelich



"A real tree! Brings back memories of growing up and the tradition of going out as a family and selecting just the perfect tree! We would decorate it with real foil tinsel that had to be placed perfectly on each branch."

— Ginny Cornwell



"I prefer a real Christmas tree. There's just something about walking into a field of trees, finding the perfect one, and figuring out how to get it home."

— Megan Dorbin



"Fake all the way, same Ace hardware tree since '97, and it still looks real."

— Woody Lambert



"We have all fake now because: 1. we have a bunch of fun theme trees and I need more than one and specific sizes; 2. we travel too much over the holidays for a real one to be a good choice; 3. I like putting them up early at Thanksgiving and taking them down after New Year's — real ones don't make it to January easily! 4. prelit fake ones vs. strings of lights — no contest on ease of setup."

— Deena Deese Kilmon

Fun Facts

Real Trees (history.com)

Christmas trees have been sold commercially in the United States since about 1850.

The first unadorned tree was placed at the center of the construction site at Rockefeller Center in 1931. Two years later, a lighted tree was placed there.

In 1979, the National Christmas Tree was not lighted except for the top ornament in honor of the American hostages in Iran.

The tallest living Christmas tree is believed to be the 122-foot, 91-year-old Douglas fir in the town of Woodinville, Washington.

History of the Christmas Tree

The tradition of the Christmas tree goes back to pagan times when people used evergreens to decorate homes and places of worship in mid-winter. Many feel that the actual Christmas tree may have originated in what we now know as Germany in the 17th century. By 1830, Christmas trees became a national custom in Germany.

Christmas trees likely arrived in the U.S. in the 18th century when German settlers came to Pennsylvania, but they really took to the American scene after an illustration of Queen Victoria and Prince Albert's eight-foot tree appeared in Godey's Lady's Book in 1850. With the invention of electricity, Edward Johnson, Edison's associate, invented Christmas lights to replace candles which had originally lighted Christmas trees.

SOURCE: "Inventing Christmas: How Our Holiday Came To Be," Jock Elliott, Harry, N. Abrams, Inc. Publishers, 2001.



"Every year for the last 12 years we drive an hour to our favorite tree farm, Schreppler's Tree Farm in Magnolia, Delaware. We trudge through the mud and wet ground searching for the perfectly fat tree: "the Griswold tree."The kids (now 18 and 20) moan and complain that it takes forever, but they also threaten to riot if I buy a fake one. It's more about the time together than anything else."

— Denae Spiering



"Of course the fragrance, but the perfectly imperfect tree that we get every year just symbolizes not only the season but family. I can't explain it, but just like families, the trees are perfectly imperfect. We have loved each and every one."

— Karen Hollis



"I have always loved the smell of fresh pine. It always seems to put you in the Christmas spirit! We live in a log cabin where a real tree sets the mood, however our wood stove would dry it out so quickly that it is simply not worth the danger. I opt for a spruce smelling candle and a wonderful fresh wreath made by a ladies' circle at church!"

— K. Reed



"I never thought I'd want or use a fake tree. Year after year we'd go to our high school and pick up a deliciously pine smelling tree. Until one year when we went to a home show and saw a tree that changed our tradition forever. It was an upside-down Christmas tree. That's the only tree we now use."

— Val Cavalheri



"I can no longer kill a live tree to have it inside for a couple of weeks... so I celebrate the end of the year season with lights around a small artisanal tree/triangle. Small wreaths collected from the yard bring in the imagined lovely childhood pine scents."

— Erica Weick



"We usually have two trees, one real and one that is made from recycled materials. We also have two in pots on our entryway that we bought a few years ago that we decorate for Christmas."

— Jeff Moran

Artificial Trees (web.extension.illinois.edu)

Artificial Christmas trees, made using goose feathers that were dyed green and attached to wire branches, were developed in Germany during the 19th century.

In 1930 the U.S.-based Addis Brush Company created the first artificial Christmas tree made from brush bristles, like the ones used on toilet brushes but dyed green.

Artificial Christmas trees made largely from aluminum were manufactured in the United States, first in Chicago in 1958.

The Space Race of the 60s and 70s may have influenced the modern aluminum trees known as Mid-Century Modern in style.



GOOD BOY

A Golden Labrador Retriever, doing what he does best, brings a Canada Goose back to his master in Dorchester County, Maryland.

PHOTO BY
SANTOSH SHANMUGA



SERVING THE EASTERN SHORE HOME & BUSINESS SERVICES



NEW COMPUTERS

- READY SAME DAY
- DATA TRANSFER
- ON-SITE DELIVERY



REMOTE SERVICE

- COMMERCIAL
- RESIDENTIAL
- MEMBERSHIPS



COMPUTER SERVICE

- ON-SITE SERVICE
- OFF-SITE SERVICE
- DATA RECOVERY

 **410.820.9467**



JCSCOMP.NET



OFFICE@JCSCOMP.NET



9231 CENTREVILLE ROAD • EASTON, MD





BENSON & MANGOLD REAL ESTATE

CHUCK MANGOLD, JR.

Associate Broker

CELL : 410-924-8832

www.ChuckMangold.com

e-mail: chuck@chuckmangold.com



I am a proud supporter of
Talbot Mentors. For more
information on this great charity
visit www.TalbotMentors.org



26557BayfieldLane.com

\$6,200,000 | Easton



24671BeverlyRoad.com

\$4,200,000 | Saint Michaels



BeauvoirFarm.com

\$1,995,000 | Trappe



3761MargitsLane.com

\$1,495,000 | Trappe



28623OldPastureDrive.com

\$1,295,000 | Easton



28SouthHarrisonStreet.com

\$1,095,000 | Easton



122GoldsboroughStreet.com

\$599,900 | Easton



Eagle Drive

\$575,000 | Easton



28212WidgeonTerrace.com

\$499,900 | Easton



7356MichaelAvenue.com

\$479,900 | Easton



11LondonderryDrive.com

\$399,900 | Easton



Maple Dam Road

\$250,000 | Cambridge



6939 Hopkins Neck Road

\$99,900 | Easton



906 Old Camp Road

\$39,900 | Denton



Terrapin Circle

\$17,500 | Cambridge



31 Goldsborough St. • Easton, MD 21601 • 410-822-6665 | 700 Abruzzi Drive, Chester MD 21619 • 410-643-3033

