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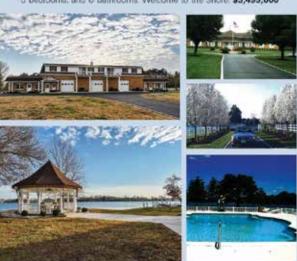
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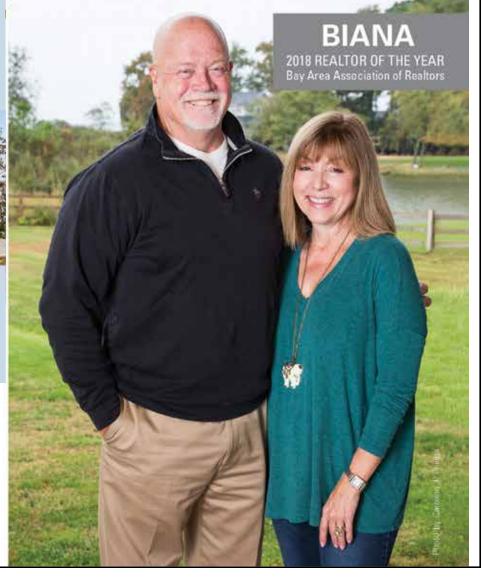
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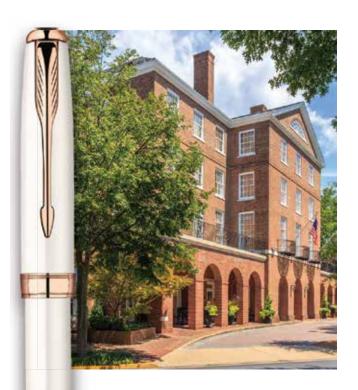




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a Story Worth Repeating



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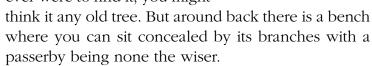
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MEET THE TEAM

know of a very special magnolia tree in Queen's Anne's County, but I've already told you too much.

My wife and I discovered it a few years ago when we were considering moving to the Shore and were scouting out places to live. If you ever were to find it, you might



It is a wonderful place to watch people go about their day and to learn about life in a small town on the Shore. We still visit it on occasion, and, to put it plainly, it is one of my favorite places.

If you are in need of a good hideaway, this month's issue is replete with ideas. This month, "Hearthbeat" will feature a converted barn turned home, and its former corn crib turned into a beautiful Airbnb retreat. Or, take a trip to Preston and wander into a must-visit local's joint hidden in plain site. Or, find a new hideaway on the Mid-Shore by reading about some you may or may not have heard of in this month's "Profiles." There's even a wonderful selection of some hand-picked items for you to take along on a discovery of your own.

As for my favorite magnolia hideaway, I cannot say exactly where it is because not many people know about it, which must be why it is so special to me.

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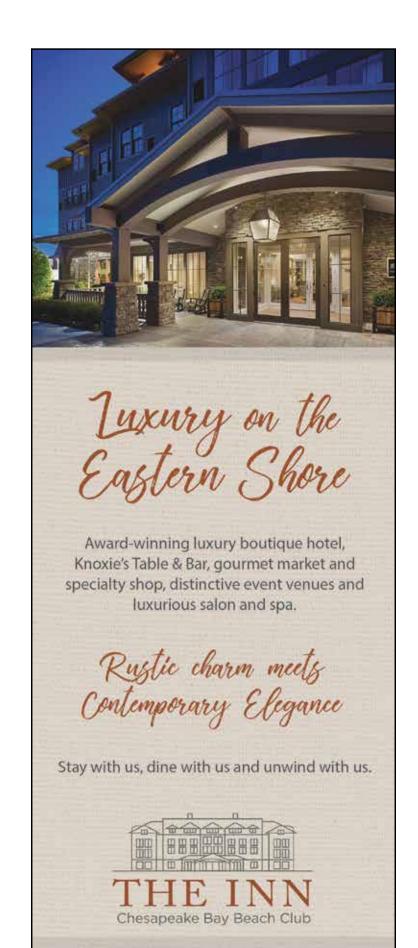
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panoramic views. Wrap around porch, waterside deck, fabu- home with waterside screened porch, adjoining waterside lous sunroom, great room with fireplace, first floor den/study deck, wood floors through-out, great room with fireplace, first



leading to family room, separate dining room, huge second

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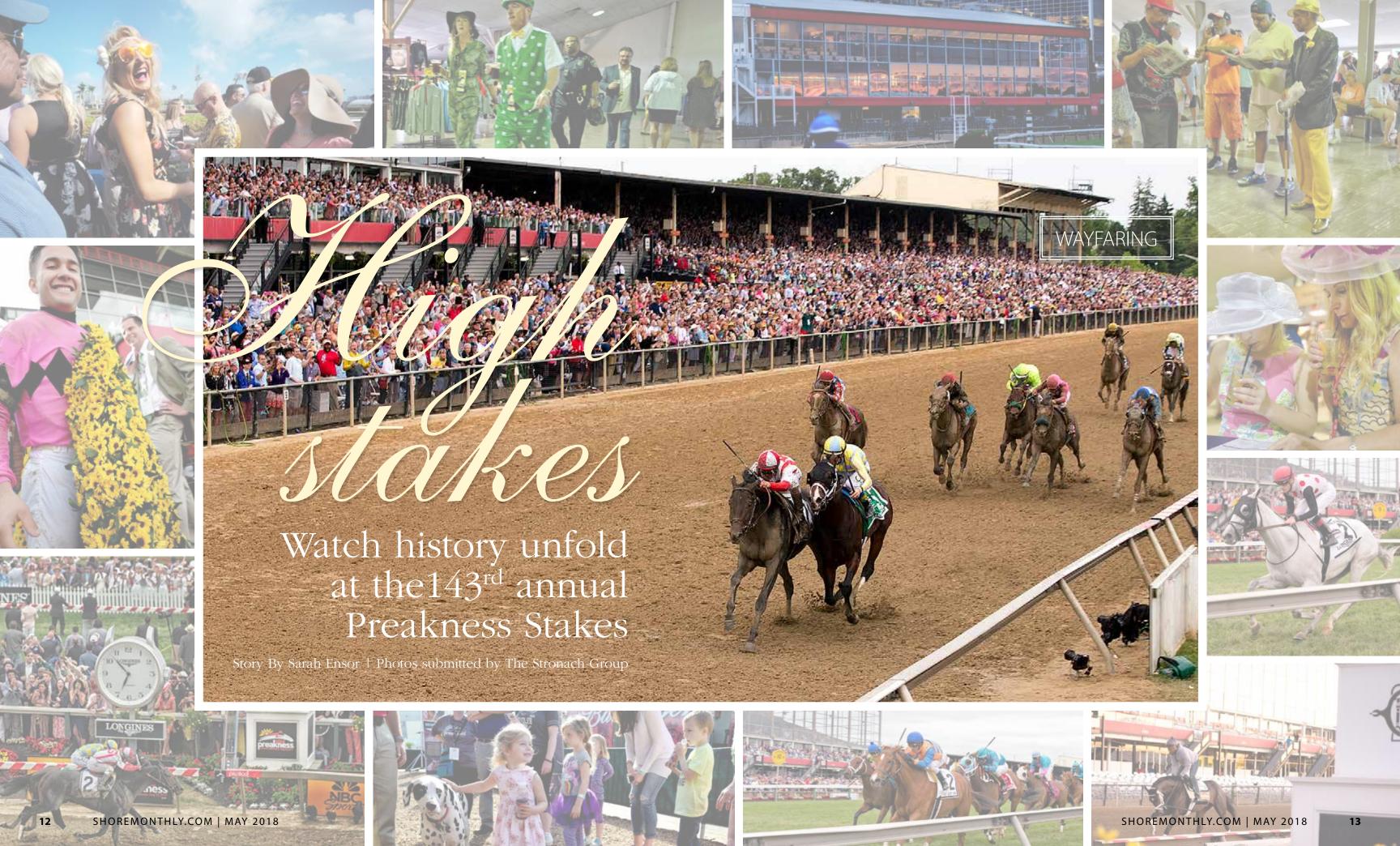
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This year, guests with premium tickets will enjoy updated glass chalet suites that have been streamlined and modernized with upscale décor to be more in line with experiences from other sporting events.

Replicating that experience trackside, guests of the turf club tent also can enjoy the infield festivities while enjoying the premium experience, which includes an all-day gourmet buffet, drinks and cocktails in the Turf Club Tent. The tent also has been upgraded and will be a glass facility. Much has changed since the days of Seabiscuit and War Admiral, when fans in the infield viewed the race from inside a white fence.

Preakness attendees will notice improvements throughout the event that are meant to bring Preakness to 2018 standards, with more luxury and modern offerings. Steer said a consultant worked with event organizers to improve layout for better flow and fewer lines to elevate the experience for all fans.

Headliners Post Malone and 21 Savage will take to the infield for the 10th anniversary of the Budweiser Infield Fest. This year, the infield will feature a single "mega-stage" instead of two stages.

Not simply for those who know and understand horse racing, Preakness is an opportunity for people to experience the culture and heritage of the event.

Wardrobe and fashion make for an exciting view. Many will be dressed in upscale hats, beautiful dresses and suits, while the infield typically has a look that is more like a modern music festival, Steer said.

Each year, a military jump team parachutes into Pimlico, and Budweiser brings Clydesdale horses — a fan favorite.

Throughout Preakness, ticket holders can visit lots of milliners, Maker's Mark dipping stations and other special experiences that are open to all ticket holders. Sunrise tours are open to everyone, as well. During these tours, fans are welcome to visit Pimlico in the early morning to watch the horses' morning exercises. This also is a good opportunity to see the Clydesdales.

Friday, May 18, is Black-Eyed Susan Day — the running of the fillies. Attending this race gives viewers an opportunity to experience the traditions and VIP treatment without such a large crowd, Steer said.

The Preakness Stakes will be broadcast live from 5 to 7 p.m. May 19 on NBC.

n a YouTube video of the 1938 Pimlico Special, people run through the infield at Pimlico Race Course to get a better look at the race between Seabiscuit and 1937 Triple-Crown winner War Admiral. The race is tense.

The announcer sounds excited at the beginning of the race when Seabiscuit, whose career (like the horse) was slow to start, takes an early lead. By a minute into the race, War Admiral has caught up to Seabiscuit and the two legendary horses remain head-and-head for another 20 seconds before Seabiscuit races to the lead. Seabiscuit continues to pull away from War Admiral until he wins by four lengths.

The famous race at the historic Maryland track is emblematic of the excitement of racing, and no race is more exciting in Maryland than Preakness Stakes, the second in the Triple Crown of racing, which starts with the Kentucky Derby and ends with Belmont Stakes in New York.

The 143rd Preakness will be held on Saturday, May 19, although Tiffani Steer, vice president of communications and events for The Stronach Group, said the Preakness is more than just a one-day event. It's become a weeklong celebra-

tion, and the events and amenities surrounding the race are designed to extend the senses of legend and heritage. This year, 130,000 people are expected to attend Preakness, she said. (The Stronach Group owns the Maryland Jockey Club, which operates both Pimlico and Laurel racetracks.)

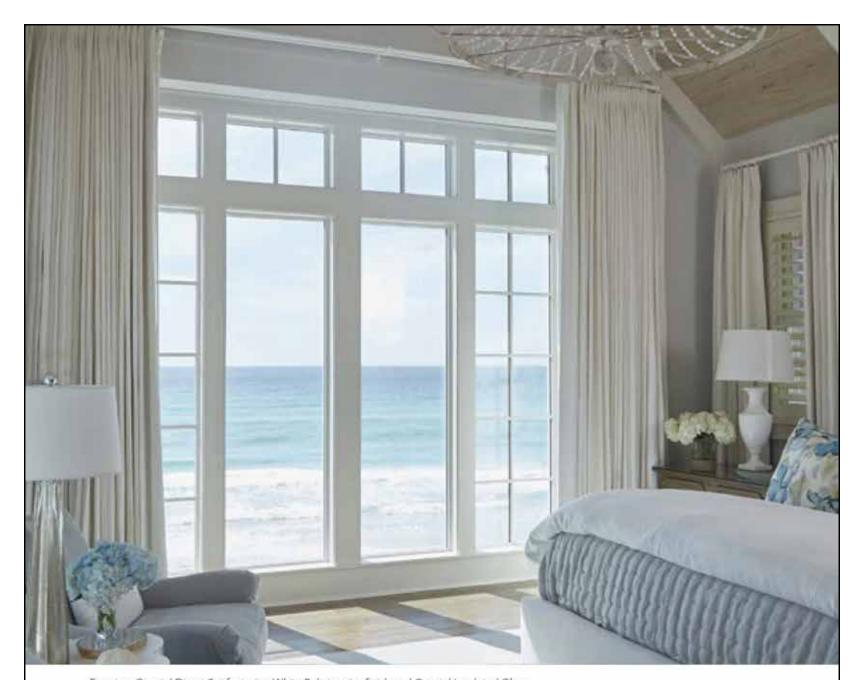
Josh Young of Annapolis attends annually with old friends from Washington College. For him, the best part is to spend time with those friends, he said.

"I can't single out one memory," Young said. "It's an amalgam of all the time I've spent at Pimlico — the sound of the vendors selling Black-Eyed Susans, the clap of the horses as they race by on the track, the excitement of hitting it right on a \$2 bet, the laughs I share with these guys I've known for half my life."

The Black-Eyed Susan, named for the Maryland state flower, is a cocktail made with Maker's Mark bourbon and Effen Vodka, Steer said. It's traditionally mixed with juices and garnished with a cherry. It's the official drink of Preakness.

For food, Steer recommends a crab cake. Last year, Pimlico served more than 30,000 crab cakes at Preakness.





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Perfect drinks for a day at the races ... or the bar

Story by Katie Willis | Photos by Caroline J. Phillips

If you're not one of the lucky people attending the 143rd Preakness Stakes at Pimlico Raceway on May 19 in Baltimore, then perhaps you'll be just as lucky if you're perched on one of Jennifer Steven's barstools at Theo's Steaks, Sides and Spirits in St. Michaels.

It's there you'll be able to participate in the Stakes by watching it on one of the two televisions owner Chris Agharabi had installed for an occasion such as this. Stevens, a master mixologist, knows her stuff. She'll be able to make you anything you ask for, but if you want to imbibe something with a history in horse racing (or at least the spectator part of its history), then ask her to make you a Mint Julep or a Black-Eyed Susan.

If the summer warmth already has taken over the outdoors by then, ask her to make

you her twist on a mojito, using refreshing Hendrick's gin.

According to a May 2014 article in *The Atlantic*, and Cocktail Times' website, Mint Juleps became the signature drink of the Churchill Downs in Lousville, Ky., in 1938. According to Business Insider's website, more than 120,000 Mint Juleps are served during the Kentucky Derby — a two-day event that takes place during the first weekend in May.

Cocktail Times says the drink popped up on the scene in 1803 in Virginia, and *The Atlantic* indicates the drink once was used for medicinal purposes, was a beverage similar in use to coffee for Virginia farmers (perhaps just a bit more boozy), and could include rum or brandy. It always, though, has included a combination of sugar and mint; different bedfellows, but always those to accompany. And they're traditionally also supposed to be served in pewter cups, which allow for a nice frost because of the crushed ice inside, according to *The Atlantic*.

The Mint Julep is strong, but drinkable with its sugar and mint, and the mixture creates a beautiful freshness on the tongue. Although many people prefer their bourbon straight, on the rocks, or mixed with soda, the sugar and mint is a sweet spring/summer change-up to an otherwise business-as-usual liquor. Don't drink too many, though. The effects of all that sugar definitely will be leaving you with feelings of regret the next day.

Then there's the Black-Eyed Susan, which may not be as popular or well-known as the Mint Julep, but is just as boozy and delicious, and just as tied to horse racing — it's the official drink of the Preakness Stakes. It's also the name of the Friday inlcusion of the three-day Preakness event, which takes place May 17 to 19. The Friday event is touted as the "ultimate girls' day out," according to www.

preakness.com. Black-Eyed Susan Day, an American thoroughbred horse race, began in 1919.

If you know anything about Jen, you know she does her own thing, so she's created her own twist on the classic Black-Eved Susan.

Originally made with vodka, bourbon, orange juice, triple sec, and sour mix, Jen has left out the vodka in favor of white rum, is using a rye bourbon, and added a caramel rum floater. She's also kept it local, using Lyon Distilling's 100-proof Maryland Free State Rye Whiskey, Lyon's White Rum and Lyon's Caramel Rum.

The pineapple juice, white rum, orange juice, and caramel liqueur make this reminiscent of a beachside beverage, but the rye and orange liqueur bring me right back home. It's got everything you want in a drink named Black-Eyed Susan; it's sweet, it's boozy, and it's beautiful.

Here's the real star of the show: Jen's Gin Mojito is a game-changer. While I'm a huge fan of bourbon and rum, gin is kind of my low-key favorite liquor to mix with. It's certainly not for everyone. There's so much you can do with gin, especially the infused gins. It's got a light taste that makes it perfect for experimenting.

That's what makes Jen's Gin Mojito work, and work well. She uses Hendrick's gin, a premium Scottish gin infused with rose and cucumber. That, mixed with the typical accompaniments like simple syrup, crushed ice, mint and a splash of soda makes this the perfect drink for the warmer months. It's an instant cool-down and is the perfect refresher after a day in the sun, or during a day in the sun. Anytime, if you will. I hope she plans on making more of these for me this summer.

While it might have been nice to watch the races from the sidelines, spending an afternoon at Theo's is definitely a worthy alternative. If you're not one of the lucky people attending the 143rd Preakness Stakes at Pimlico Raceway on May 19 in Baltimore, then perhaps you'll be just as lucky if you're perched on one of Jennifer Steven's barstools at Theo's Steaks, Sides and Spirits in St. Michaels.

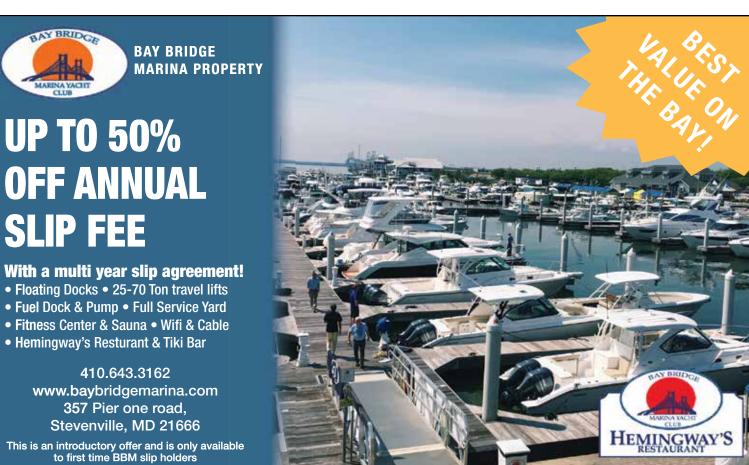














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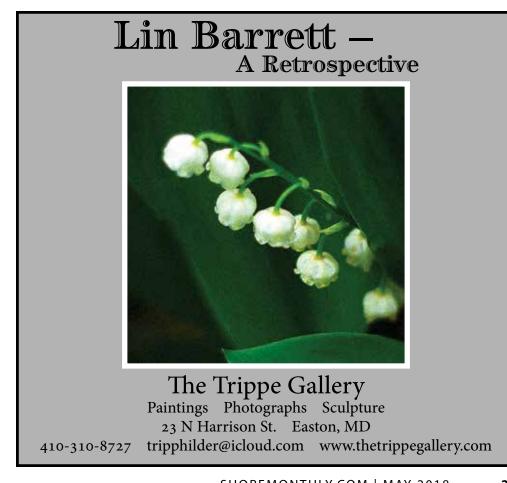
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BARN BAIL CITY CITY

Story by Reen Waterman | Photos by Caroline J. Phillips

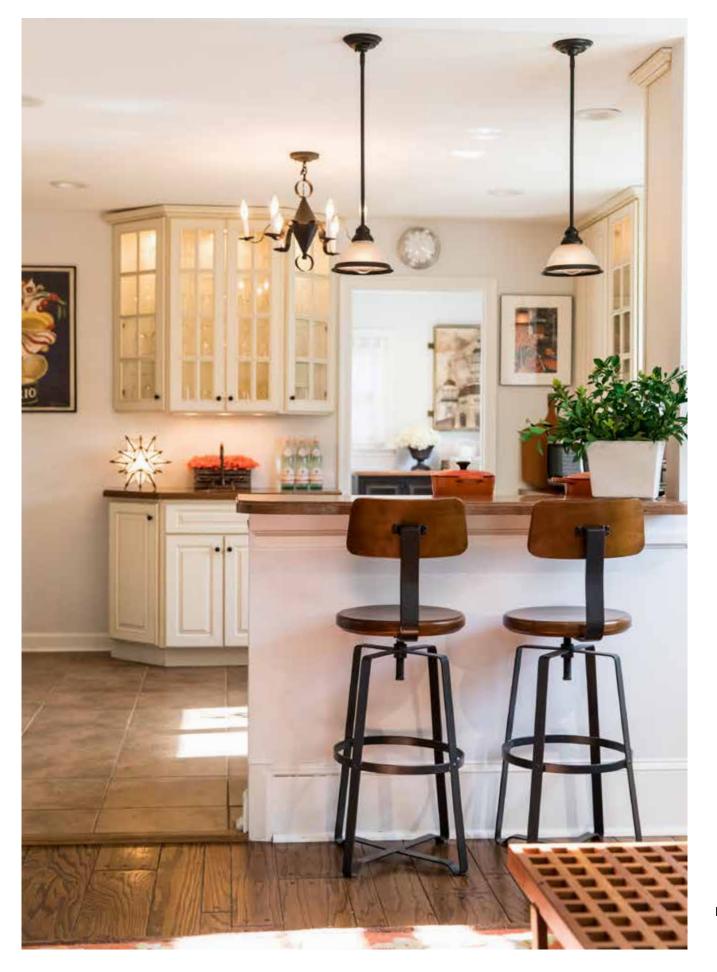
One of today's popular buzzwords is "repurpose." People find new purposes for everything, from furniture to wine bottles, housewares and even homes. Hidden away within the outskirts of Easton is a perfect study in home repurposing, 510 Diamond St.

This address is appropriate, as it truly is a "diamond in the rough," and was not converted from a barn into a personal residence until 1972. This home was further repurposed just four years ago when Kevan and Chris Full, the home's third owners, converted the corn crib into a charming one-bedroom, one-bath guest apartment available for rent via Airbnb.

Their two-and-a-half story brick barn and loft home is known as "St. Aubin's Keep" or "The Keep." It was built in 1806 as a stable and carriage house for the home of Nicholas Hammond (known as St. Aubin's House, referring to his ancestral home on the Isle of Jersey), which is the stately manor home directly behind the Full's house.

This structure is unique in that it was built out of brick instead of wood, attesting to the wealth and prominence of its owner. Hammond was one of the original founders of Easton and the first president of the Eastern Shore branch of Farmer's National Bank. Further indicating Hammond's affluence is the quality of the brickwork, including the

24



Kevan and Chris Full's are St. Aubin's Keep's third owners. Their home was built in 1806 as a stable and carriage house for the home of Nicholas Hammond. Renovations have turned this historic home into a modern marvel.

25

SHOREMONTHLY.COM | MAY 2018

molded cornice on the front. This is one of the finest remaining examples of early barns, and shows the detail that went into building country homes.

Two small outbuildings are attached to the home. One is an Adirondack shed covered with beaded vertical Cypress siding. Attached to this is a gable-roofed corn crib with lattice walls. The connection of these two buildings creates a warm and inviting courtyard.

When Kevan and Chris moved in, the corn crib had been poorly converted into a guest suite. Since their home only had two bedrooms and an unheated loft, they needed to make a third bedroom. Ultimately, it was their daughter who suggested using it for Airbnb. Since they are retired and considering additional sources of income, Kevan and Chris explored this option and decided to move forward.

They brought the apartment up to town building codes. With a warm look, Kevan shared, "We love being hosts, and for us this is a constantly evolving process. We continually find new ways to improve the crib, the latest being adding a pullout make-up mirror in the medicine cabinet."

Kevan installed a concrete counter and explained that he had wrestled with different counter ideas, but decided upon the concrete because it fit the nature of the crib ... and it's indestructible. He added, "The floors, décor and overall feel of this small but unique accommodation all mark this as such a warm and inviting haven, that the only complaint we get from guests is that we book up so fast."





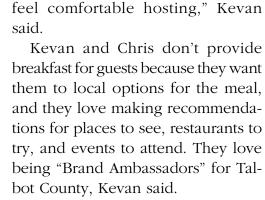












"At first, there was some rumbling around town at our doing this,"

Kevan said. "but in reality, how can

someone who brings students into their homes for piano lessons com-

plain about us bringing guests to stay

Kevan, who is the jovial and con-

"We are entering our fourth sea-

vivial host, checks in all their guests.

son with Airbnb, and we do not allow our guests to disturb our neighbors.

We only allow two guests to stay in

our one bedroom, one bath attached

apartment, do not allow smokers, and

do not allow anyone outside after 10

p.m. Only one car is allowed, no chil-

dren fewer than 12 are allowed, and

who use Airbnb are not your typi-

cal travelers who need a hotel stay.

Those who use the site are "adven-

turers," people who come to explore

Talbot County, and want a unique

because, like using Uber, it is based

upon reviews. Guests and hosts get

reviewed, so there is a comfort mar-

gin. Just as guests get to select places

they would feel comfortable staying,

we get to select people we would

"We also like being an Airbnb host

Kevan explained that the people

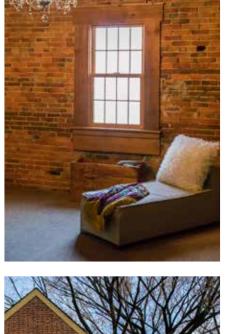
no partiers," Kevan said.

place to "hang their hat."

in our crib?"

"We truly love our guests, and have found this to be a rewarding and growing experience," Chris said. §









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Chesapeake Explorer Magazine, arriving this Spring!

Favorite Chesapeake eateries, wineries and accommodations are highlighted within each county to help locals and visitors navigate Eastern Shore delights.

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Story by Sarah Ensor Photos by Caroline J. Phillips

A sign of a good delicatessen, family restaurant or diner is food prepared fresh and made to order. At Katie Mae's in Preston, all soups, sauces, and desserts are homemade; burgers and meatballs are hand-formed; and food is made to order.

Selecting a meal at Katie Mae's is a challenge. The menu is full of fresh, simple foods made better than you remember them. The one-stoplight town's only sit-down restaurant, Katie Mae's is a popular lunch spot for many of the town's daytime employees.

Make a trip to Preston for Katie Mae's cream of crab soup, a Maryland favorite. It's worth a half-a-day's drive, at least, for there are few cream of crab recipes that could compete with this one. Full of crab flavor with a creamy — but not too thick — texture, the soup is buttery and rich, with crabmeat in every bite. Owner Kate Frase and her mother (and bookkeeper), Carol Frase, know the recipe, but it's a secret. Kate Frase traded a catering job for it and swore she would never share it. The recipe was worth the trade.

Balance the creaminess of the soup with a crisp salad. The grilled chicken grande salad is a warm chicken breast, bacon, and mozzarella cheese on a garden salad, with crisp, fresh lettuce, tomatoes, cucumbers, green peppers, onions, and croutons.

The salads here are consistently fresh. The grilled chicken is tender and flavorful, so





hot from the grill when it tops the salad that some of the mozzarella melts. The cheese is freshly grated at Katie Mae's — even the pizza cheese.

Order it with ranch dressing, which, the way Katie Mae's makes it, is fresh-tasting, creamy, and airy — almost frothy. Frase said the light texture is a result of whipping the dressing. Locals often ask to buy a cup of it alone.

Other homemade dressings available are ranch, blue cheese, and Caesar, and Frase makes other homemade sauces, as well, including a maple mayonnaise that pairs well with sweet potato fries and a raspberry inferno sauce that is the perfect partner to jalapeno poppers (order these). The restaurant also makes cocktail and tartar sauces from scratch.

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"I really enjoy cooking," Frase said. "I like food, and I like to eat out."

Frase bought Katie Mae's from the previous owner, Pamela Payne, in August 2011. She had worked for Payne for eight years before that.

After purchasing, Frase renamed the restaurant and began making it her own, focusing on more homemade foods and adding salads and wraps in response to a trend of healthy eating. She added breakfast in 2012. Sausage, scrapple, bacon, and home fries are cooked fresh daily. Every breakfast sandwich is made fresh to order.

"I think people appreciate that you make things from scratch and that they're always fresh because they're made daily," Frase said.

Frase likes to know what's new with food and what other restaurants are doing, so she A sign of a good delicatessen, family restaurant or diner is food prepared fresh and made to order. At Katie Mae's in Preston, all soups, sauces, and desserts are homemade; burgers and meatballs are hand-formed; and food is made to order.

frequently dines at other restaurants. She enjoys being close to her employees and customers. Frase's mother works alongside her, but Kate Frase said she considers her employees to be her family and treats her customers like family, as well.

"I love to eat — that's thing number one," Frase said.

"But, number two, because we're in a small town, I know almost all of my customers by name."

Frase also gives back to the community. One night a month, 10 percent of her proceeds go toward a different charity. She has supported numerous youth activities, the March of Dimes, and others. Although she is open on Sunday during football season, the restaurant is available for fundraisers on Sundays during the off-season. She also closes on the first Sunday of each month so that she will not compete with the Preston Fire Company's monthly fundraiser breakfast.

"We are a small community and we need to help each other out in this town," Frase said.



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Story by Bethany Ziegler | Photos by Caroline J. Phillips

popular culture and the mind of most unfamiliar with the practice, acupuncture is the one with all the needles — a picture that's scary for those with a fear of needles, and also a picture that's not entirely accurate — or at least not complete.

According to Katharine Binder, an Easton-based acupuncturist for more than a decade, acupuncture is a treatment that encompasses a lot more than just needle techniques. It includes a number of procedures intended to stimulate various points on the body in an effort to promote healing. Techniques can run gamut from cupping (which had its moment in the spotlight thanks to its use by Olympic athletes) to

acupressure (which involves stimulating various points by hand and is used often on children) and any number of specialties in between.

"There are so many different styles of acupuncture out there," Binder said. "When one style resonates with you or does not resonate with you — it doesn't mean that acupuncture doesn't work for you. It means that you need to find someone that practices a style that works with your body or what your pathology is."

Of course, the commonly thought of needles do exist, but Binder assures patients that the needles are as thin and flexible as a cat's whisker, and the treatment isn't actually supposed to cause pain.

There are four keys to finding the right acupuncturist for you; finding someone with proper accreditation, finding someone you're comfortable with, figuring out what specialty works for you, and exploring how acupunturists are offering treatments.

"There are some needle techniques where you shouldn't feel anything. But there are other needle techniques where you should feel an ache, a warm pressure, something traveling down your arm or leg, or even a muscle twitching.

"These are all normal things," Binder said. "The way I practice, this is not a no pain, no gain kind of situation ... We always go to where you're comfortable."

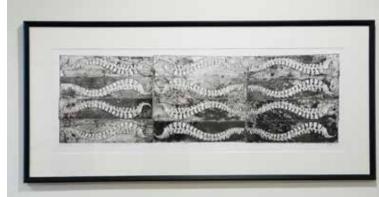
Binder came to acupuncture after a career as a prosthetist, where she designed and fit artificial limbs for patients with amputations. Binder said she became "It has a real strength in helping with mental and emotional conditions, and issues surrounding addiction."

interested after seeing a number of patients suffering from phantom limb syndrome respond to acupuncture in ways they had not to more conventional therapies like medication or injections.

Patients with amputations are just some of those Binder said can benefit from the various modalities of acupuncture treatment. At Binder's













practice, Eastern Shore Acupuncture and Healing Arts, she's treated a wide range of patients, from children to those in need of end-of-life care.

"We often think of acupuncture as pain management, and it is phenomenal for pain management," Binder said. "But in my practice, and in many practices in our area, you'll see a lot of women's health issues being addressed; infertility, irregular or painful periods. You'll see gastrointestinal issues addressed in there; diarrhea, constipation, gastritis. And it has a real strength in helping with mental and emotional conditions, and issues surrounding addiction."

Though acupuncture is commonly thought of as a form of alternative medicine, Binder said she's never looked at it that way. For her, the practice is as much a part of health care as any other treatment, and she said she tries to keep the lines of communication between all practitioners managing a particular patient as open as possible.

"I see this very much as integrative medicine," Binder said. "I feel like this is evidenced by more research coming out of oncology that's showing that acupuncture helps improve drug uptakes while reducing the symptoms of

chemotherapy, like nausea and depression. We (also) see more research coming out of physical therapy showing that we reach our physical therapy goals and have better outcomes when you're working with an acupuncturist and a physical therapist."

Amid advances in science and technology, it's almost hard to believe that something created around 3,000 years ago has found

a place in modern medicine. But that's exactly the case for acupuncture, which can trace its origins back to Daoist China. Binder said there are a number of theories about exactly how the practice was started, but likely it evolved over time from bloodletting techniques.

"What people suffered from, they were trying to develop treatment modalities for. I think the reason acupuncture integrates so well into the current medical system that we have is it was part of a system of medicine," Binder said. "Acupuncturists or traditional Chinese medicine practitioners regularly would integrate exercises and meditation, and dietary instructions and herbal instructions. And so, it was designed to work synergistically with all these different things that we see that exist in our medical system currently."

Keys to finding the right

PROPER ACCREDITATION

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"The best way to find an acupuncturist is to go to our national accreditation website, which is NCCAOM. org. There, you'll be able to find people who have, at the bare minimum, passed their national board exams, which means they've met the minimum requirement to practice. I think referral from a friend or a family member is important, or from a doctor or physical therapist."

FIND SOMEONE YOU'RE COMFORTABLE WITH

"Like any health care provider, meet with this practitioner, make sure you feel comfortable with them, because you are making yourself vulnerable. You have to share what your concerns are ... So, make sure it's somebody that you trust."

acupuncturist for you...

FIGURE OUT WHAT SPECIALTY WORKS FOR YOU

"There are a number of practitioners who have specialized in certain things and there are also more generalists, like myself. One of the other key things when looking for an acupuncturist is to ask them, 'Do you have experience working with my condition?' And then, 'Have you been successful in working with my condition?"

EXPLORE YOUR OPTIONS

"The great thing about the community of Easton, is that not only do we have all these different styles being practiced in one area, but we have different forums in which acupuncture is being practiced. You'll see acupuncturists, like myself, who have a private practice. Some chiropractor offices hire acupuncturists, some doctor's offices have them working in tandem."

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MOUTHWATERING CRAB CAKES PREPARED BY MATTHEW COHEY OF THE NARROWS RESTAURANT

Dijon mustard sauce:

½ cup heavy mayonnaise

2 Tablespoons Dijon mustard

1 Tablespoon whole grain mustard Juice of 1 small lemon

Method:

Place all ingredients into a small mixing bowl and whisk until fully incorporated. Refrigerate until ready to be served.

Garlic mashed potatoes:

3 pounds russet potatoes, peeled and diced ½ pound whole, salted butter

3 quarts chicken stock (low sodium, if preferred)

½ quart heavy cream

2 cloves garlic, minced

1 pinch white pepper

2 pinches kosher salt

Method:

Place potatoes in a heavy gauge pot with garlic, chicken stock, and salt and pepper. Bring to a boil on high heat, then reduce to medium heat and continue cooking for approximately 10 to 15 minutes, or until potatoes are fork tender. Drain off all cooking liquid In the sink with a strainer. Place potatoes back in the pot, along with the butter and cream. Using a hand

mixer, blend the potatoes until smooth. Keep warm until you are ready to serve.

Crabcakes:

1 pound jumbo lump crab meat, picked free of shells

1 egg

3 to 4 Tablespoons mayonnaise, heaviest available

1 Tablespoon fine cracker meal

1 teaspoon dry mustard

1 teaspoon Old Bay seafood seasoning

1 dash Worcestershire

1 dash Tabasco

Juice of 1 lemon

Mix wet ingredients and seasonings together in a bowl (everything except crabmeat and cracker meal). Place crabmeat in another bowl and pick through to remove all loose shells and cartilage. Gently mix cracker meal and crabmeat together. Fold wet mixture into crabmeat.

Using an ice cream scooper, scoop out mixture onto a baking sheet. Set oven to broil. Broil at 450 F until a rich golden brown, approximately 10 to 15 minutes. Makes four, 5 ounce crab cakes.

Matthew Cohey

Executive Chef, The Narrows Restaurant

Matthew Cohey has served as executive chef of The Narrows Restaurant in Grasonville since 2009. Born and raised in the Annapolis area, his dishes frequently feature the riches of the Chesapeake Bay. His dishes are accented with locally sourced ingredients. Prior to The Narrows, Cohey was sous chef at Carroll's Creek in Annapolis — a position he worked his way up to from line cook during his 12-year career there. It was during this time he completed his training in culinary arts and hotel restaurant management.

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RRE

We look behind the scenes at the Paul Reed Smith factory in Stevensville, where world-famous guitars are built for some of the biggest names in music.

Story by Amelia Blades Steward | Photos by Caroline J. Phillips



ome of the most treasured guitars being played by musicians today are being built from a factory on Kent Island. Carlos Santana, Neal Schon, Mark Holcomb, John McLaughlin, Zach Myers, Mark Tremonti, and Alex Lifeson, to name a few, all currently play Paul Reed Smith (PRS) guitars.

The newest person to be added to the list? Grammy award-winning musician John Mayer, who recently collaborated with Paul Reed Smith to create "Silver Sky," a vintage-inspired instrument that is both familiar and uniquely PRS. The new electric guitar was launched in March 2018, and according to

Jack Higginbotham, chief operating officer at PRS Guitars, "The development process for this guitar was very long — three years in the making. You never really know until the product goes live what is going to happen. It was more than we ever imagined it would be."

According to Paul Reed Smith, PRS Guitars founder, "By paying attention to the details, we were able to create an instrument that John is very pleased with and that we are very proud of."

Quality has always driven Paul Reed Smith, since his humble beginnings in his workshop in Annapolis. Smith founded the company in 1985 based on rediscovering what quality electric

A lot of guitars got sold in the early years, and PRS became known as the "doctor and lawyer guitar company," as the guitars initially were very expensive to

According to Higginbotham, who started as a sander with the company in 1985 and grew to become its COO, "We wanted to expand our offerings and customers after that, and our SE Series guitars, introduced in 2001, brought a new, younger audience to PRS."

During the recession following 2008, PRS again got creative with its product development. In 2013, the company announced its S2, or Stevensville model electric guitar, which retails for \$999 to \$1,749.















"This covered a price point we weren't in, and once again we got a new customer base. We wanted to attract the working musician — the "Indy" crowd — which included people ages 18 to 30 years of age. This line gave us a lot of work to do, and set a good foundation and platform for the future growth of our business," Higginbotham said.

Today, the PRS team in Maryland includes nearly 300 highly-skilled craftspeople who design and build a wide variety of musical instruments and gear for worldwide distribution, including electric, acoustic, and bass guitars, as well as boutique-style guitar amplifiers from entry level to absolute premium in the market.

The company now is covering all the price points, with electric guitars ranging in price from \$499 to \$100,000. In 2017, PRS Guitars had revenues over \$50 million — the largest in the company's history.

At the core of the company's mission is its desire to continually refine its craft. Higginbotham said, "You have to have a good design element and good fundamental physics when making an instrument, but if you don't have a mass of people who care about the quality of the instrument and the end product, you just have a shot at something being good, instead of something you are confident in being good. The Mayer guitar, which retails for \$2,299 is a high value proposition — every element of the guitar has been thoroughly thought through many, many times. It's phenomenal value in an instrument."

Higginbotham estimated that 75 to 80 percent of PRS employees are musicians, but 99 percent of the staff are enthusiastic about music and excited to be a part of the music industry. He said, "Everyone is quality assurance at PRS — we did it before Ford did it. The first thing every employee does when building a guitar is to check the person's work before them."

Quality has always driven Paul Reed Smith, since his humble beginnings in his workshop in Annapolis. Smith founded the company in 1985 based on rediscovering what quality electric guitars should be.

show in Europe was the proof in the pudding — about 180 buyers in Europe were interested in PRS guitars. PRS Europe now has warehouse and office space in Cambridge, England, and distributes its products throughout Europe, from Spain to Scandinavia.

PRS guitars also are extremely

The result at a recent trade

PRS guitars also are extremely popular in Asia. The company strives to have a 50/50 split between domestic and export sales, in order to keep the business safe as things are changing worldwide.

"We have good partners around the world — our distributors, retailers, and the end users. That is what makes our world go around — good partnerships," Higginbotham said.

Now, with 9 to 10 months of orders to fill from the recent successful launches, Smith said, "We have recorded the record and now we have to go on tour. We have to make the guitars for everyone without any detriment to the quality. Instead, we want to increase our quality."

Higginbotham echoed Smith, saying, "We push the boundaries of quality and innovation. Paul is an innovator. We are good for the industry because we are challenging ourselves every day, which challenges the industry every day."

Judy Schaefer, director of marketing at PRS Guitars, said, "What hasn't changed over our 33 years is that it has always been about a group of passionate people coming here every day to make the best guitar they can make. What has changed over the years are that the price points have grown to appeal to a lot more people, and our style has expanded and grown, too. Whether you buy something that costs \$700 or \$7,000, you will feel completely happy with what you have for the money you spent on it."

According to Smith, materials, design, construction, and electronics all play an important part in today's PRS models, but the overall experience ultimately is what matters most with a PRS guitar.

"You have to make it look right, sound right and feel right," he said.

"Paul hears things we don't hear. He hears things in decibels. He has a vocabulary, an experience, and a natural proclivity to hear what others may not hear with guitars," Schaefer explained.

"I have no idea how each of your family members sound, but in a blindfold test, you could tell me who each one is. I couldn't." He adds, "When it comes to the sound of different makes and years of guitars, however, I have an idea. It comes from my exposure to guitars and my love for them," Smith said.

Smith reflected about the company's current success as the third largest electric guitar manufacturer in the US, saying, "I like the people in our industry and I love guitars. I am very dedicated to the people in the building. It's my job to care."

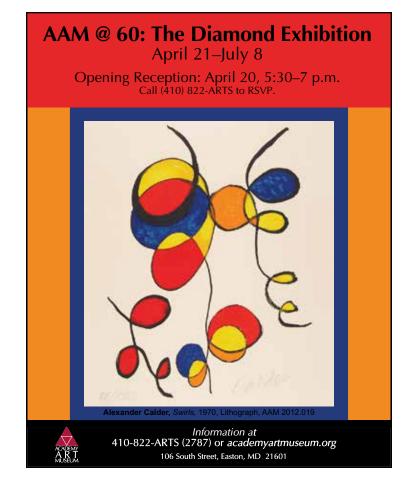
He added, "We did lots of innovative things to stay alive over the years. Right now, we need to worry about the game we have got and doing it very well."



not just a guitar. To learn more about PRS guitars, come to Experience PRS 2018 on June 8 and 9 in Stevensville. The Experience starts on Friday with the exclusive Signature Club Cocktail and sales floor preview hour, followed by an open-to-the-public concert featuring the hottest PRS artists. Saturday will include informative clinics, new products, gear demonstrations, interactive displays, jam stages, factory tours, and artist performances culminating with an awesome star-studded concert. When touring the PRS factory, you can expect to get a first-hand look at the processes, instruments, and amplifiers from raw wood or blank hassis form to finished guitar or amplifier. Experience provides a unique view into not just the work at PRS, but the people building PRS. Experience started in 2007 as a thank you to PRS customers. Dealers ow are invited to sell guitars at the event — the only time the public actually can buy a guitar at PRS. Public registration is available now at www.prsquitars.com.











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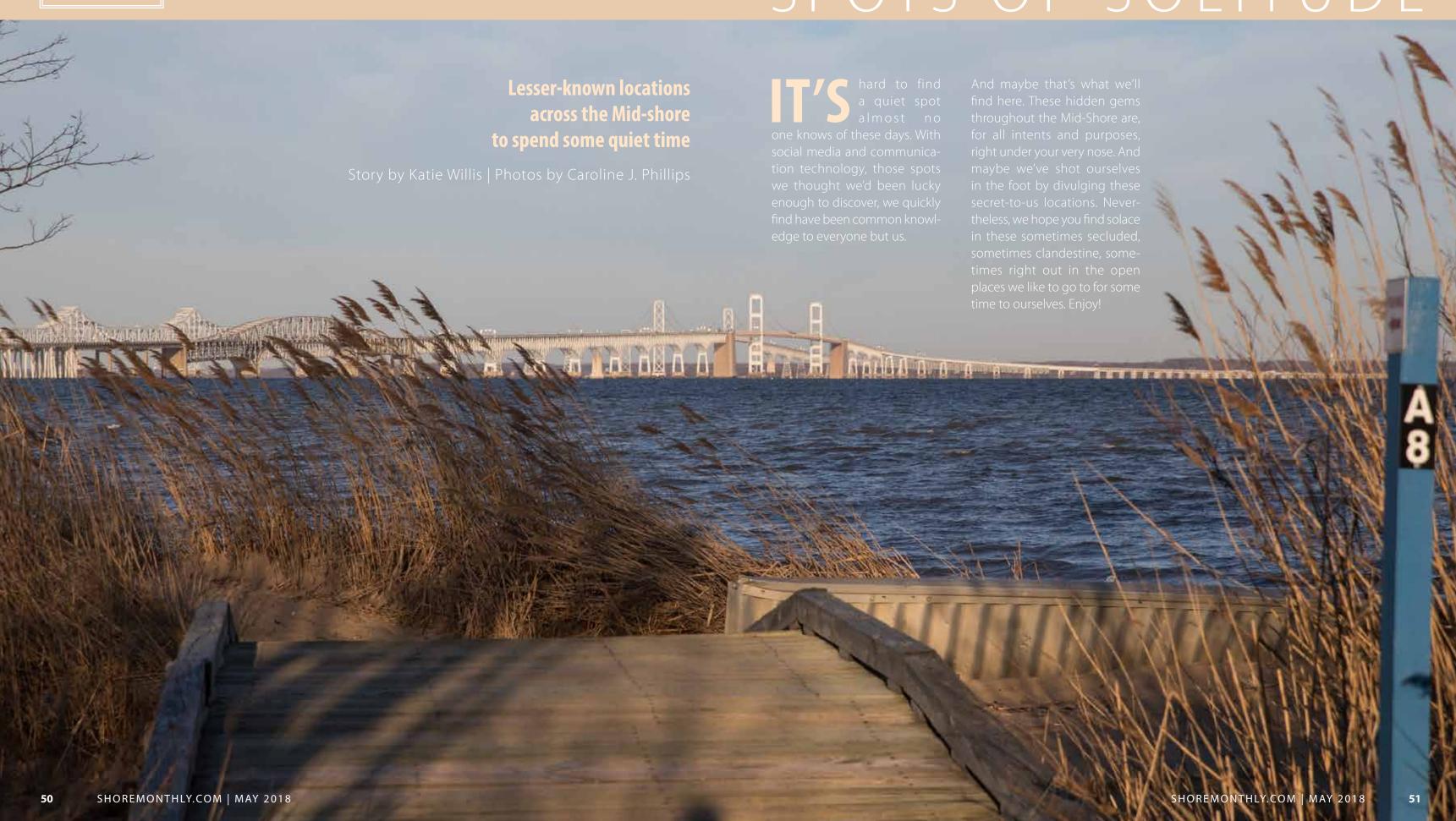


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SPOTS OF SOLITUDE



CAROLINE COUNTY

JAMES T. WRIGHT MEMORIAL PARK

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

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

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

There's a large playground in the center, within view of most of the eight stations

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

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

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

Times Record writer Abby Andrews contributed to this feature.

















DORCHESTER COUNTY

HOOPERS ISLAND

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

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

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

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

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

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

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

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

KENT COUNTY

WASHINGTON COLLEGE

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

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

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

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

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

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

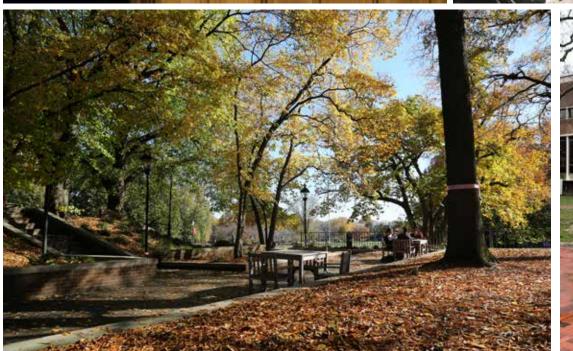








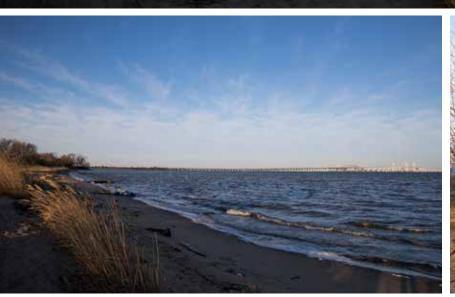


















OUEEN, ANNES COUNTY

TERRAPIN BEACH PARK

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

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

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

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

TALBOT COUNTY

TALBOT COUNTY HISTORICAL SOCIETY GARDENS

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

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

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

The garden club funds the garden, designs the look of the garden, and contributes the hands-on work necessary to keep the garden in shape. A certified Bay-Wise garden through the Maryland Bay-Wise Program, a program of the University of Maryland Extension's Master Gardeners, the gardens include a terraced shade garden, an herb garden, perennial beds, and fruit and flowering trees. Bay-Wise gardens do not use fertilizers or chemicals for maintenance, and help enhance the water quality of local rivers, tributaries, and the Chesapeake Bay.

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

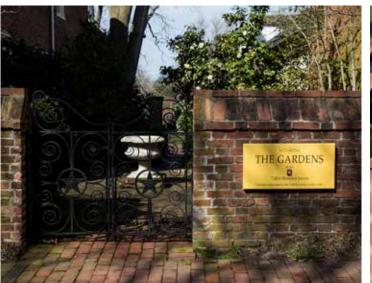
Want to share the beauty of the gardens with your closest friends and family? The gardens are available for rent for weddings, receptions, and other social parties and events. You can visit www.hstc.org to learn more about the gardens or call 410-822-0773 to request a date for rental.

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













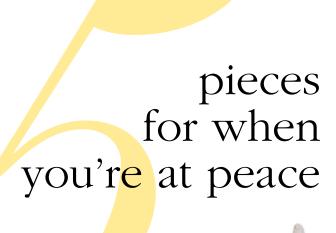




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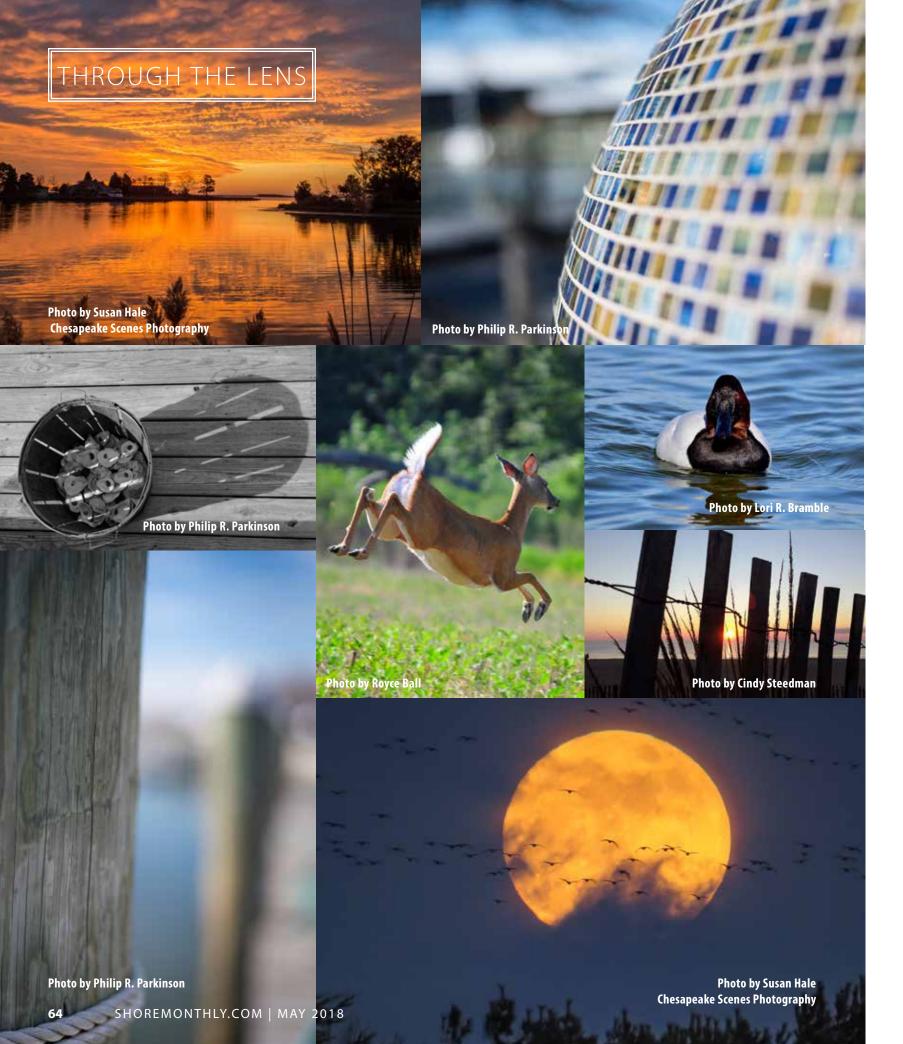


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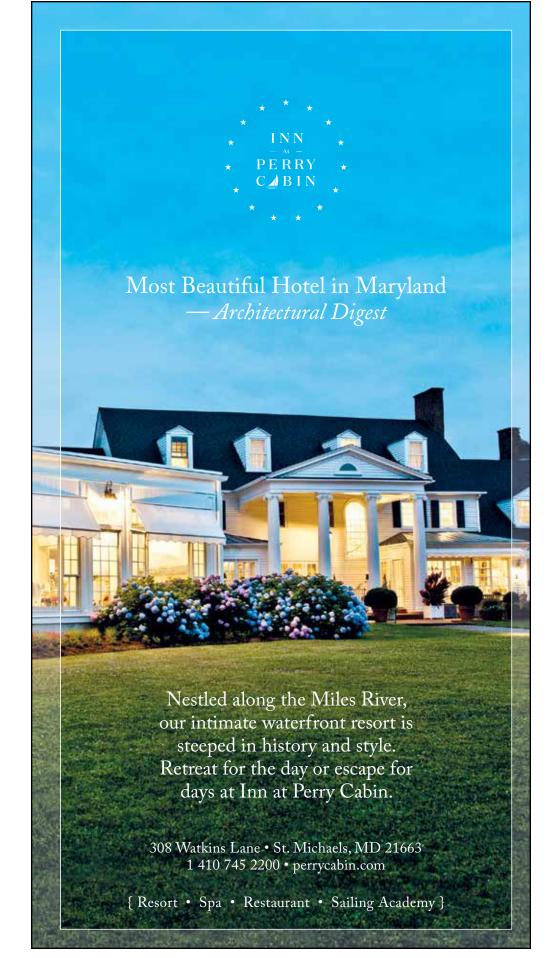
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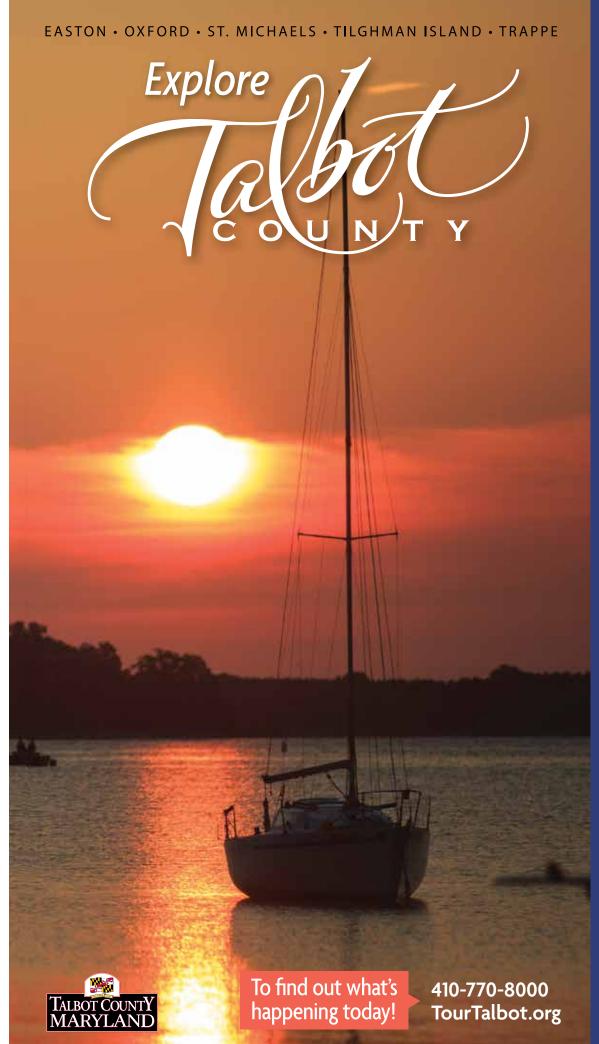
ABOUT THE COVER

Kristen Murray of Centreville is a sophomore at Washington College in Chestertown, majoring in business management with a minor in marketing. She also is a new sister in Alpha Chi Omega. Kristen enjoys working out and spending time with friends

Founded in 1782, Washington College in Chestertown is the 10th oldest college in the nation and the first chartered under the new republic. George Washington served on its board of visitors and governors and donated to its founding. With an emphasis on hands-on, experiential learning in the arts and sciences, and more than 40 multidisciplinary areas of study, the college is home to nationally recognized academic centers in the environment, history, and writing. Learn more at wash coll.edu.

Cover photo by Caroline J. Phillips





MAY

Multicultural Festival, Easton
May 5

Talbot County House & Garden Tour
May 12

Fine Arts at Oxford
May 18–20

St. Michaels Running Festival May 19

JUNE

St. Michaels Brewfest June 2

Chesapeake Chamber Music Festival June 5-17

31st Annual Antique & Classic Boat Festival & the Arts at Navy Point, St. Michaels

Annual Juneteenth Celebration, Easton June 16

Big Band Night, St. Michaels
June 30

Fireworks, St. Michaels
June 30

JULY

Fireworks, Oxford July 3

Fireworks, Easton July 4

Tuckahoe Steam & Gas Show, Easton July 5-8

Plein Air Easton Competition & Arts Festival July 15-22

Tilghman Island Seafood Festival July 21

AUGUST

150th Annual St. Joseph's Jousting Tournament and Horse Show, Cordova August 1

Chesapeake Bay Balloon and Wine Festival, Cordova

August 3, 4, 5

Watermen's Appreciation Day, St. Michaels August 12

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