

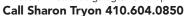
SERVING BOTH SHORES OF THE CHESAPEAKE BAY

BRINGING MORE BUYERS AND SELLERS TOGETHER



FARMHOUSE IN THE COUNTRY

Living in this 1918 vintage farmhouse offers "modern" conveniences. Kitchen/Family room combo invites gatherings. Summer kitchen and glass-enclosed porch offer extra dining options. Four bedrooms, two full baths. Detached garage/workshop.





SMALL TOWN LIVING AT HERITAGE

Enjoy single-floor living with an upper-level bonus room at this recently efreshed home. Master suite includes large walk-in closet, oversized bath and sitting room. Attached two-car garage. Public water & sewer.

Call MJ Stevens 410.703.6048





KENT NARROWS WATERFRONT

Our beautiful three-level townhome in Oyster Cove will wow you with its fabulous views. You'll find an open floor plan with an updated eat-in kitchen, wood floors and new carpet. Private, gated community.

Call Phyllis Endrich 410.274.4330



CHOPTANK RIVER WATERFRONT

5.82 acres of peaceful waterfront living along the river. Modern cape style offers four bedrooms, three full baths and generous living spaces at the end of the tree-lined drive. Shows like a model home.

Call Linda Austin 410.643.0297





GIBSON'S GRANT ON KENT ISLAND

Stunning water views across creek to the Chester River. Front and rear covered porches, open floor plan enhanced by architectural details. Master suites on main and upper floors, cook's kitchen with entertaining island.

Call Larry Doyle 301.332.7935



WATERFRONT NEAR WYE ISLAND

Carved from the world famous "Wye Plantation," this estate is surrounded by hundreds of acres of farm meadows and woodlands. Significant manor home with pool, dock, fenced paddocks & substantial stable on Wye River.

Call Jimmy White 410.320.3647











KENT ISLAND OFFICE



make sure the health care you need is right here, close to home. Our network of physicians and providers work side-by-side with University of Maryland School of Medicine specialists to bring a higher level of expertise directly to the communities we serve across the Eastern Shore. When you see a Shore Regional Health sign, it's our promise for creating healthier communities together. You don't need to travel far for advanced care with a

personal touch. It's here in your own backyard, as it has been for more than



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

Be a part

of something

greater





Rustic & Romantic QUEEN ANNE'S COUNTY





WATERFRONT VENUES, ELEGANT DINING, GUEST ACCOMMODATIONS

Memories that last a lifetime...

VISITQUEENANNE'S.COM | 410-604-2100 QUEENANNE'S COUNTY



FROM ANNAPOLIS TO THE SHORES OF MARYLAND

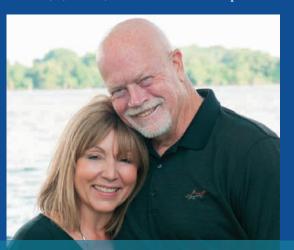
COLDWELL BANKER 13

RESIDENTIAL BROKERAGE

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

BIANA ARENTZ 410.490.0332 Fluent in Spanish





STEVE ARENTZ 410.310.0896 Fluent in English

Happy New Year!

Best Wishes for 2019! Specializing in Waterfronts on the Eastern Shore

WWW.BIANAARENTZ.COM

R

QUEENSTOWN WATERFRONT ESTATE











3210 BENNETT POINT ROAD

Stunning estate minutes to the Chesapeake Bay Bridge. Over 5 acres on Eastern Bay with beautiful sunsets and waterviews everywhere. Master suite with his and hers closets, fireplace and walk out to private patio. Three additional bedrooms with ensuite baths. 3 seat home theater with private bath and bar area. Gourmet kitchen with large island and butler pantries. Smart home system, geothermal system, generator and boat ramp. Full basement with lots of storage. Three car attached garage AND a large detached garage with space for numerous cars, an RV or boats.

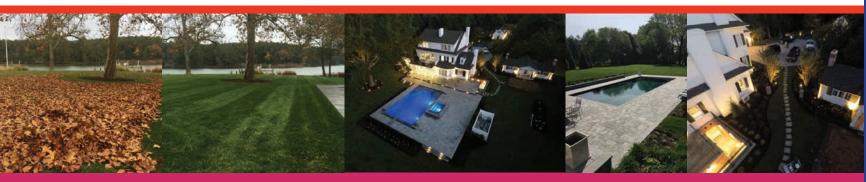




Residential & Commercial

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

Landscape
Hardscape
Excavation
Pool Construction
Lawn Care
Tree Service



kustomlifemd.com

410.829.3751

29375 Clearview Road, Easton, Maryland









40

48

58

65

66



	DEPA	RTM	IEN-	ΓS
--	------	-----	------	------------

2 STAGE LEFT
WACappella finds harmony

PROFILES

Caldwell's shoe repair

BE WELL
Roses and other unlikely medicines

LOCAL FLAVORS

Cream of crab soup, a Chance family recipe

HIGH SPIRITS

Cult Classic in Stevensville

WAYFARING

Golden Shore Christian School

TASTE BUDS

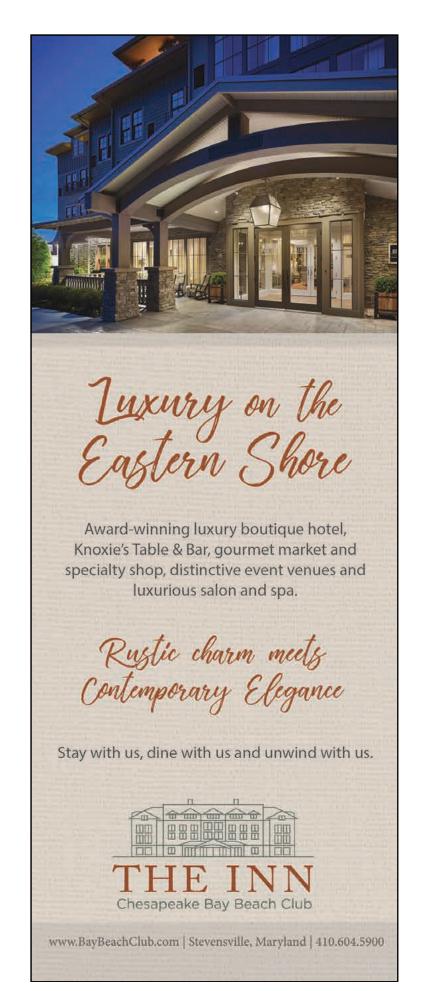
Milkshake and fries at the Lion's Den

SHOP TALK

Throwback to the oldies

ABOUT THE COVER

WACappella singer Reanna Sherman



FOR AULD LANG SYNE



ew Year traditions in our culture involve reflecting on the past year and making wishes for the new year. The song most associated with ringing in the new year, based on a poem by Scottish poet Robert Burns, is about remembering old times and sharing a reunion with friends.

"For Auld Lang Syne," roughly translated, means "for old time's sake." New experiences are made more fun, more memorable by being shared with old friends.

Putting together this issue, I was reminded of a time in high school when our class was obsessed with the movie, "Grease," made in the 1970s (and set in the 1950s) about a group of high school friends. The movie was the theme of our Sadie Hawkins dance in 1996. Here in the dawn of 2019, I am remembering those times and friends with warmth.

In this issue of Shore Monthly, we celebrate the mingling of old with new: young students singing a cappella, a new brewery with a theme of classic movies, and remedies our grandparents used.

We hope that, as you read, you will reminisce about times gone by and take a cup of kindness yet.

Sarah Ensor Editor

EASY-LIVING, CASUAL ELEGANCE

MONTHLY

EDITOR

Sarah Ensor

CREATIVE DIRECTOR

Greg Mueller

CONTRIBUTING PHOTOGRAPHERS

Arden Haley Caroline J. Phillips Jameson Harrington

CONTRIBUTING WRITERS

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

EDITORIAL CONTACT

410-463-9883

PRESIDENT/PUBLISHER

David Fike

MARKETING DIRECTOR

Betsy Griffin

REGIONAL SALES MANAGER

Art Crofoot

NEW MEDIA MANAGER

Paul Hagood

ACCOUNT EXECUTIVES

Jon Ekroos Frank Gunsallus

ADVERTISING CONTACT

443-239-0307

SUBSCRIPTIONS

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

SUBMISSIONS

submissions@ shoremonthly.com

29088 Airpark Drive Easton, MD 21601

www.shoremonthly.com



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

a Story Worth Repeating



Life is not complete without stories to tell.

And, a day is far brighter with stories to hear. Extraordinary stories happen at the Tidewater Inn.

Warm Hospitality
Fine Food
Distinctive Events



TIDEWATERINN.COM | 410.822.1300 | EASTON, MD



Barbara C. Watkins (DIRECT) 410-310-2021

BARB.C.WATKINS@GMAIL.COM WWW.EASTERNSHOREHOMES.COM



Benson & Mangold Real Estate

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

OPEN EVERY SATURDAY & SUNDAY JAN-MARCH FROM 12-4PM





views. Open floor plan, vaulted & beamed ceiling. wood burning fireplace, updated kitchen & baths and waterside master suite. Outbuilding perfect for workshop. \$749,900















fireplace, dining area, kitchen w/ breakfast bar & fabulous large family room w/ vaulted ceiling & wood stove, open kitch sunroom overlooking yard. Master suite w/ luxurious bath. en, living room with gas fireplace, fabulous screened porche

WWW.EASTERNSHOREHOMES.COM

Professional yet personal service









Certified Arborist #MA-4077 Certified Professional Horticulturist Licensed Tree Expert #259 M.H.I.C. #91521 · MDA LIC #27617

Permeable Installer Technician Certificate Holder

Estate Landscaping and Hardscaping Landscape Maintenance Service

Interlocking Concrete Pavement Institute Certified Installer

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



Landscaping • Hardscaping • Arborist • Maintenance Easton, MD • 410-822-1683 www.kdblandscaping.com





Harmony singers does it take to form a group?

Story by Daniel Divilio | Photos by Caroline J. Phillips

o call WACappella a musical group falls short. Officially considered a club by Washington College, it is more a tight-knit community, small with between 20 and 25 members, comprising students who share a passion for one thing singing.

Having formed about 10 years ago, WACappella is a more recent addition to the offerings at the historic liberal arts college in Chestertown and likely one of the few to include beat-boxing.

Alum Taylor Goss, who grew up in Denton and is now in Portland, Ore., joined WACappella as a freshman in 2009 during the groups early years. He learned about the group while walking home from a dorm and hearing some female members singing outside the campus library.

13

SHOREMONTHLY.COM | JANUARY 2019



"I walked up. I thought it was really cool, and I started talking to them. And they needed male voices," Goss said, noting his love of singing but lack of training. "The only reason I ever got in it in the first place is because I was a dude, and I was willing to sing, and they were willing to work with me."

Emma Way, now a resident of Charlotte, N.C., also joined her freshman year in 2012. She spoke about how movies like "Pitch Perfect" and television competitions like "The Sing-Off" kept the spotlight on a cappella music when she was growing up, leading her to start a group as a student at Newark High School in Delaware. When she arrived at Washington College, she sought a similar experience.

"I just really wanted to find a new community that I loved as much as that group in high school," Way said. "And I went to college not knowing anyone and I thought that would be a great way to meet people.

Goss watched WACappella grow over his four years

at college, doubling from about 10 members to more than 20. He said that put some stress on the leaders of the group.

"An a cappella group is not a choir. We were starting to get too big," Goss said.

The group has become a selling point for some potential students, including Baltimore resident Tiffany Jackson, now a senior at Washington College and a member of WACappella.

Jackson did not make the cut in auditioning for WACappella in her freshman and sophomore years, but members pushed her to keep at it. She became a member her junior year.

"It was really disappointing the first and second time that I didn't get in. But everybody in WACapella kept encouraging me to keep trying out and auditioning," she said. "Everybody just wants the group to be as strong as it can be."

Senior Reanna Sherman, a resident of Lewes, Del.,





"So, we're like, 'Why not do this? Put ourselves and Washington College on the map."





is a current president of WACappella. She said the first round of auditions for potential members is blind, focused solely on a performer's vocal abilities. She said callbacks give members a chance to learn more about the person behind the voice, ensuring they fit in with "this harmonious little family we have."

"In a lot of groups, you can attribute success to one person's effort. In this one, everyone has to be great for it to be great overall. And once you hit it and you hit it well, you get satisfaction for everyone. You can just be proud of everyone and proud to be a part of this group that was able to do something awesome," said current member Will Rotsch, a sophomore from Wilmington, Del.

For alum Obella Obbo, a Frederick resident, WACappella was his favorite group activity at Washington College. What made it so special for him was how its membership included people from all different walks of campus life. He said they all spent lots of time together and got along.

"We just had good energy that we shared," Obbo said.

As its profile rose following those early years, WACappella struck out beyond live performances. The group produced a pair of music videos for the admissions office in 2014. They traveled to North Carolina to record a four-track EP in 2016.

Obbo played a part in both videos. As a student, he worked part time in the admissions office. That led to the first WACappella video "Glad You Chose Us," posted on You-Tube in January 2014. He continued working in admissions after graduating that year leading to the second video "Come Join the Family," posted in November 2014.

Current member Shannon Moran, a senior who hails from Baltimore, said she watched the first WACappella video when making her college decision.

"And I was really torn between two schools and one of them was here. And it





YouTube search bar.

sounds really corny but that WACapella video made me want to come here and choose this place, she said.

Way and fellow alum and past president Katie Gordon were involved in recording the first EP.

Gordon said the group was gaining traction through the "Come Join the Family" video. With admissions and the Student Government Association paying more attention to the group, Gordon said they saw an increase in their budget.

"So, were like, 'Why not do this, put ourselves and Washington College on the map,' Gordon said.

Way said 17 WACappella members took a couple of Washington College vans and a car to Durham, N.C., in October 2015 to record the EP.

WACappella performs "And we spent two nights in a and records a cappella hotel in Durham together, recordmusic. The group's ing pretty much all day. It was YouTube channel can frustrating sometimes, it was really be found by typing "WACapella" in the fun other times, Way said.

> On the four-song EP are "I Want You Back" by the Jackson 5; "La La Latch" by a cappella group the Pentatonix; "Make You Feel My Love," a Bob Dylan track popularized by Adele; and "This is Gospel" by Panic! at the Disco.

> The current members of WACappella cut a new four-track EP last fall, this time at the campus' recording studio. The tracks are "Mr. Blue Sky" by Electric Light Orchestra; "Past Lives" by B a mashup of LP's "Into the Wild" and

"Dog Days Are Over" by Florence + The Machine; and "Honeybee" by Steam Powered Giraffe. Look for it this spring.

"It's going to be such a good album to have out in spring," Jackson said. "It's positive, happy."

And positivity and the connection to other members is a big part of what makes WACappella special.

Current member Jeffrey Stoll, a freshman from Alexandria, Va., said there are plenty of times he may not feel like going to class, but he never wants to miss time with his WACappella friends. He said they all appreciate one another, which makes their singing stronger.

"Because when you can't get

along with someone, it's a lot harder to harmonize, Stoll said. The sense of community from the group just makes it so much better. And Im always excited to come to practice."

Fellow freshman member Delilah Jones from Bear, Del., recommends prospective students give WACappella a try.

If you do choose to come to Washington College and this is for anybody I would check out WACapella. Its a really encouraging environment. And if you love to sing, we have people here who love to sing with you, Jones said.

And if you don't like to sing, its

fun to listen to us, Rotsch added. §



DISCOVER **EASTON**

Top Five Reasons to Visit Easton, MD this Winter?

5) Shop 'til you Drop

You'll love our charming boutiques

4) Foodie Destination

World-class dining, authentic cuisine, & home-style favorites

3) The Finest Arts & Entertainment

Easton is known as the art and cultural heart of the Eastern Shore

2) Charming B&Bs & Accommodating Hotels

The best rates are available, and there is no rush to return home



1) We're Open for Business!

The top reasons to visit Easton, MD do not change with the seasons. Easton is one of the few 12-month cities on the Eastern Shore. Come and experience our vibrant community for yourself!

www.DiscoverEaston.com





Play by the Bay with the Most Attractive Rates of the Year!

Bring the family for an overnight escape, or sneak away to wine, dine and unwind with one of our newly created signature experiences. Locals receive special discounts and offers, so come by the resort today and pick up your 20% OFF card. Come beat the winter blues and see why we've been voted the *Best of the Bay*.



DELMARVALOUS*

SUNDAY-FRIDAY: Starting at \$99

SATURDAY: Starting at \$119

Pick up your locals discount today and enjoy **20% OFF**[†] Sago Spa & Salon and food and beverage.

Call 800 769 0420 and request offer code **DELMA3** or visit chesapeakebay.regency.hyatt.com.

Offers are valid for local residents only, proof of residency required. Rules and restrictions apply. *Offer valid for stays through March 31, 2019; subject to availability. † Discount cards are available at any of our food outlets and Sago Spa & Salon. ©2019 Hyatt Corporation. All rights reserved.



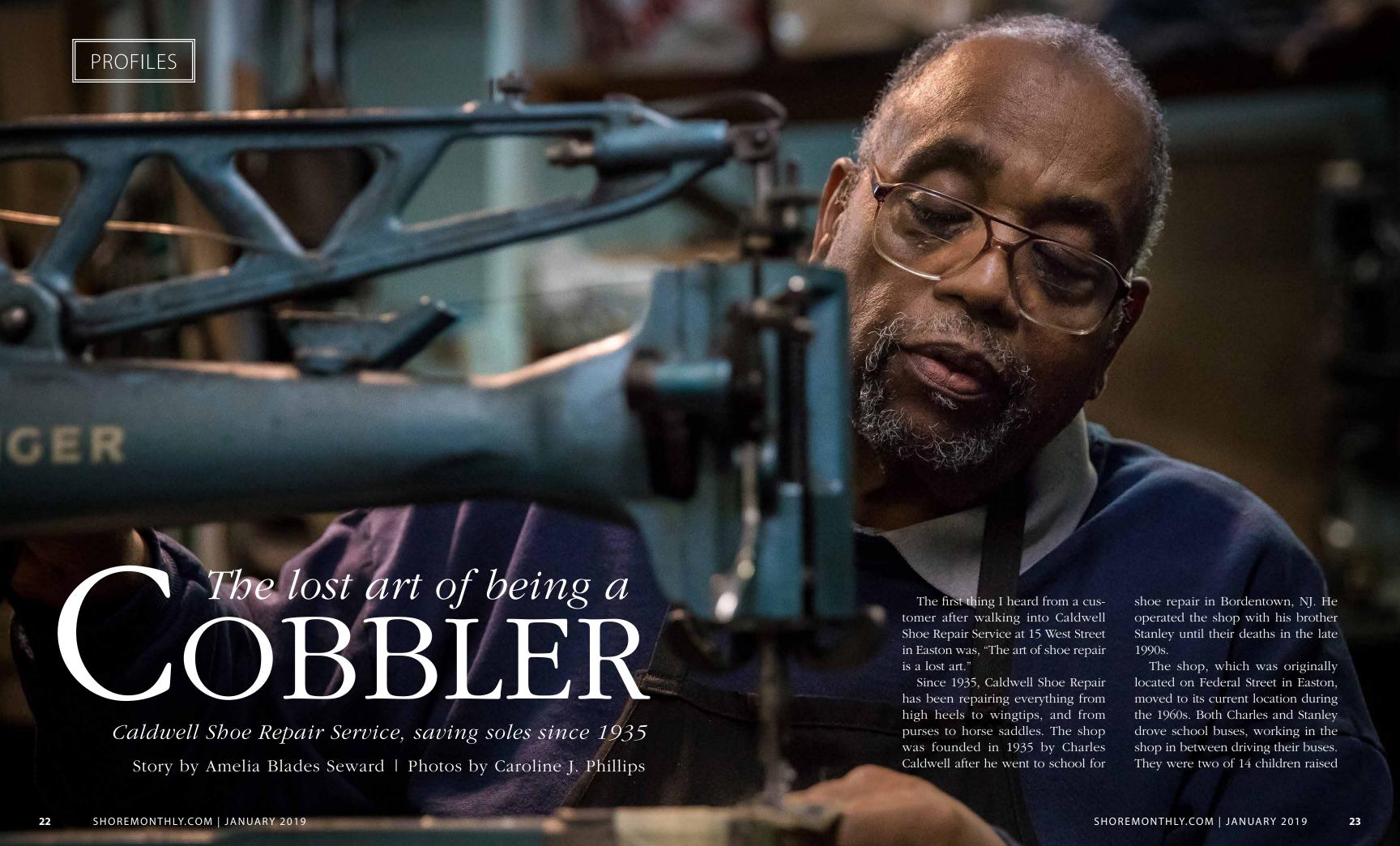
*Pet fee and size limits may apply. See Sales Director for details.

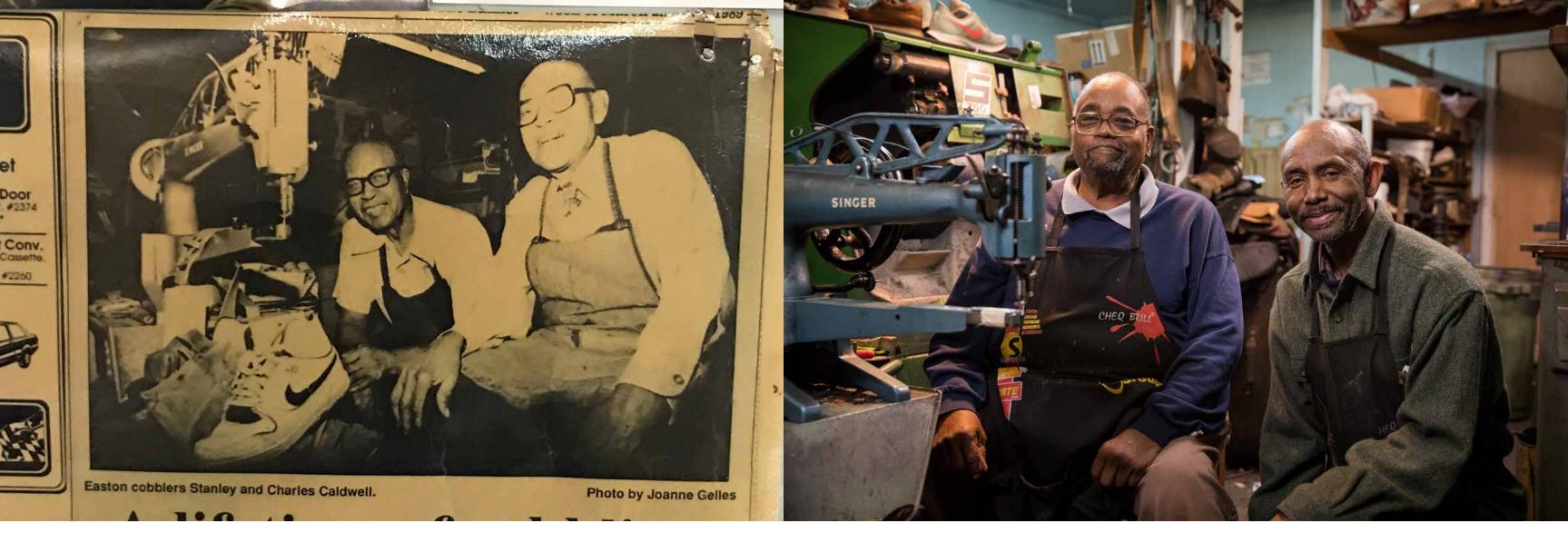
you and your furry friend.*











on a farm in Wittman. Their parents, the only African Americans to own two farms in the Bay Hundred area, raised turkeys, cows and chickens. The two men took off Wednesday afternoons to help on the farm.

Since 1999, the shop has been managed by Leroy Potter (age 68) with Ricky Caldwell (age 72), a nephew of Charles and Stanley Caldwell. Both men started working in the shop after school to learn the trade.

"We had to learn it all," Caldwell said. "They wouldn't say it was done wrong. They would say 'It doesn't suit me.' That's how we learned."

While each had his own career while also working in the shop, Potter as a custodian at Easton Elementary School for more than 30 years and Caldwell as a school bus driver for Talbot County Public Schools for more than 40 years, they are enjoying their work in the shoe repair business in their retirement years.

"If your eyesight is good, you can work in this business for a while," Potter said.

The shop has always had a focus on customer service from its beginning.

"If the shoes don't fit, we tell people to bring them back," Caldwell said. "We don't let anything go out of here we aren't proud of."

Caldwell Shoe Repair is owned by Charlene DeShields, a teacher at Easton Elementary School, who is Charles Caldwell's daughter. She took over ownership after Charles died in 1997 and Stanley died in 1999.

"It's not a place that makes a lot of money, but I am holding on to it because it's a family legacy and because it is one of a few shops like this left. We may be the

Then and now: Stanley and Charles Caldwell operated Caldwell **Shoe Repair Service** until the late 1990s. Now, Leroy Porter and Ricky Caldwell manage the shop. only shoe repair shop on the Mid-Shore. It's like the old local barber shop which has had its customers forever," DeShields said.

The shop does a variety of repairs, including stretching shoes, putting elastic in shoes, putting new soles on shoes and boots, repairing heels of shoes and cutting down heels, sewing horse saddles, bridles, and other leather work (like purses and belts), and building shoes up for customers' orthopedic issues. At one time the shop dyed shoes for formal occasions such as weddings and proms when women wanted their shoes to match their dress.

In 83 years, the shop has

received a number of unusual requests. Once, the shope re-soled a pair of men's boots made from rhinoceros hide. Another customer once requested the shop make a pair of leather moccasins for his labrador retriever. Recently, the shop dyed a jacket for Maryland Comptroller Peter Franchot.

On any given day, there is a steady stream of customers in the shop. At first glance, it appears that there are piles of shoes everywhere. Because of a system of tags that has been around since the early days of the business, both men seem to know where everything is.

"A lady came in last week,"

Potter said. "Her shoes had been in here for two years. We have one pair of shoes which have been there since 2009."

"When they come back in, we find them," Caldwell said.

Most shoes find their way back to their owners, but if not, the shop donates abandoned shoes to the Salvation Army when they are not picked up after a period of time.

Even though a lot of people buy shoes they can throw away today, the shop hasn't had a decline in business.

"There are still good brands of shoes being made," Potter said. "If you buy good shoes, they can last

Door

#2260















you a long time. We have some shoes that have come in here multiple times for repair."

The shop's success is built on its repeat customers. Lisa Wilson Spears of Cordova, who owns Beauty Restoration Treatment Center across the street from Caldwell's Shoe Shop, brought in some purses for repair.

"I've been coming in with whatever I can't fix myself," Spears said. "They are entrepreneurs, and I like to support my own, spending my money in my community."

Sitting by the same oil stove that heated the shop when it was new, Potter and Caldwell

reflect on their favorite parts of their day.

"It's fun greeting customers with a smile to make their day go well," Caldwell said. "We always have fun here. We have been happy working together all these years."

DeShields credits the family's work ethic in making the family business successful.

"It's a family affair; together we're better. My father and uncle were hard workers. They worked hard to achieve and have things for their families."

She added, "The community has been a blessing to us." S

Several signs on display in the shop were made by students at Easton Elementary School.



Brides



Look for your Chesapeake Brides Magazine featuring local weddings January 21st in your Star Democrat. For more information or to submit a photo for a future edition, please contact Betsy Griffin bgriffin@chespub.com





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

Helping businesses achieve their financial goals since 1999

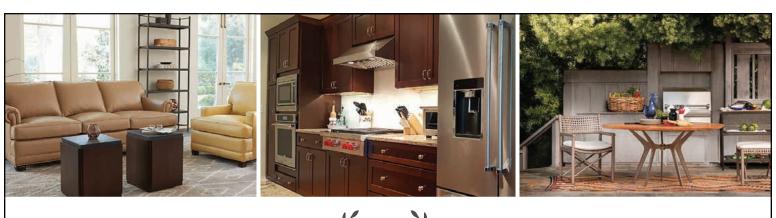
Offices conveniently located in Easton, Salisbury, Annapolis and Timonium.



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

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







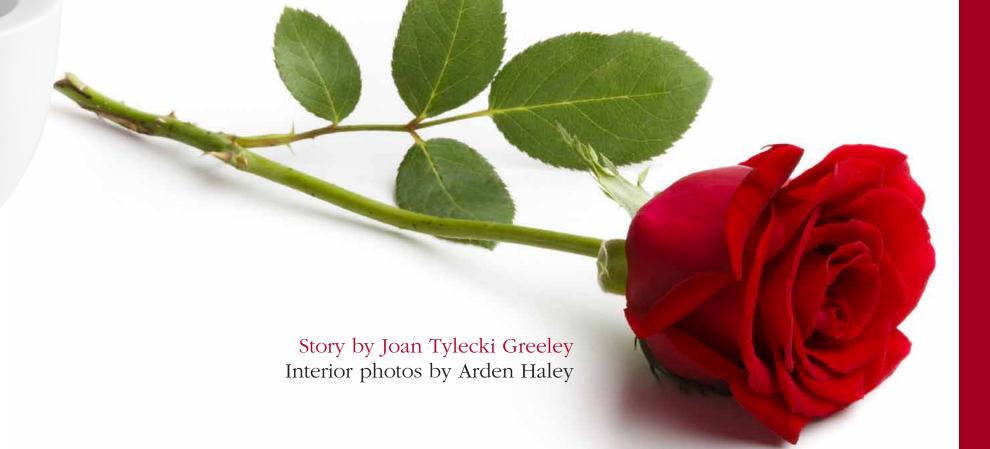
INTERIOR DESIGN | FURNITURE | APPLIANCES
SINCE 1942

AN EASTERN SHORE TRADITION FOR EVERYDAY LIVING TO LUXURY LIFESTYLE 902 S TALBOT ST, ST MICHAELS, MD 21663 | HIGGINSANDSPENCER.COM | 410-745-5192

SHOREMONTHLY.COM | JANUARY 2019 SHOREMONTHLY.COM | JANUARY 2019



A BY ANY OTHER GENERATION...



ust a few short generations ago, when life was slower, stopping to smell the roses was easier. The plantings brightening our homesteads and lawns werent selected by landscaping companies but by millennia of traditional use by our foremothers and -fathers.

Take grannys rosebush for example. She enjoyed a wildly fragrant species, none of this knock-out business of late. She would have known that its incredibly valuable to have on hand. Truly; it takes about 10,000 pounds of rose petals to distill just one pound of rose oil, which even today wholesales for \$2,000 to \$3,000. Why such a price placed on a plant?

Well, aside from their transportive fragrance and beauty, roses have long been reputed to nourish the heart and encourage the keeping of confidences. And, from a more physical perspective, the mild astringency from their tannin content means they can knit and tighten the skin surface.

Granny might have used roses combined strengths to help with night sweats resulting from depression, such as during a melancholic menopausal sheet-soaking. Then, as now, we might employ a spritz of rose, extracted in a little vinegar, to bring cooling relief.

Rose also was employed traditionally as a vinegar for headache caused by hot sun. In this instance, a rose-vinegar-soaked cloth would be applied to the forehead. Happily, roses astringency can be imparted to honey, making a delicious edible preparation for use on sore throats and mouth ulcerations.

Photos of bottles and equipment taken at Hill's Drug Store on Dover Street in Easton.



When we employ astringency to tone and tighten local tissues, it helps firm them and contain their secretions. Granny would have known that this made rose a lovely facial toner, so she could have washed her face with rose tea. If she preferred, she would have been able to pick it up at the corner drugstore, because commercial rose preparations were commonly available then.

Thanks to their cooling, toning properties, rose water, rose vinegar, rose oil, and other plant oils were actually some of the original cold cream ingredients. Rose's anti-inflammatory properties help reduce redness and soothe abrasions and chapped skin, even inflammatory acne.

Crushed rose petals can even be a great firstaid application for scratches, scrapes, bites and abrasions. These astringent qualities apply to all skin, making rose helpful in tightening and toning the gastrointestinal tissues, too, so a cup of rose tea would have had value in mild cases of loose bowels.

This information might bring new appreciation for a plant you have probably very recently strolled by without a second glance.

Dandelion, a plant folks today work hard to weed out, would have been welcomed in our forefolks yards. This little powerhouse packs a medicinal punch in every part of its body. Their greens high vitamin and mineral content made them a frequent foraging choice for saut g and use in salads. These same properties, when extracted at more medicinal doses, produce a tea capable of acting as a nourishing diuretic, comparable to some pharmaceutical diuretics, with the added benefit, because of the leaves high potassium content, of not diminishing bodily potassium levels, as many pill-based diuretics can.

Because of these fluid-moving properties, dandelions leaves were also traditionally employed to help with rheumatic complaints. The leaves bitterness encourages digestive secretions and can act as a mild laxative. The root is also mildly laxative and supports liver function which enhances the body's natural detoxification capacity.





Knowing this, granny might have given you this tea to help with your acne. Its bitter root was often roasted along with chicory roots to produce a coffee substitute when necessary. Dandelion roots bitter flavor combined with mild liver/gall-bladder stimulating action and prebiotic fiber content all work together to keep you regular in the morning.

Collect enough of those prolific golden flowers in late spring and you can ferment a delicious seasonal wine. This common weed really offers us a tremendous amount of free medicine right in our own yards. While granny might chuckle as the author does at seeing dandelion leaves for sale in the grocery, she would have been familiar with medicinal dandelion for sale at the pharmacy. A bottle of dandelion root extract bottled according to United States Pharmacopoeia standards and manufactured by Parke, Davis & Co. sold at Marshall & Chipman's Drugstore in Georgetown, Del. between 1906 and 1940 suggests a dose of one-and-a-half teaspoons of dandelion tincture as a laxative tonic, hepatic stimulant and diuretic. You can still harvest and easily use this plant medicine yourself, but you're not likely to find it for sale unless you visit your local community herbalist or health food store. Ah, for the days when our medicines came with fewer side effects.

Yarrow's delicate white umbels have graced kitchen gardens for millennia with good reason its a phenomenal first-aid plant. It can help staunch bleeding, ease pain, reduce inflammation, prevent infection, and speed skin repair. Quite a nice ally to have nearby. In times of illness, drinking a leaf tea, soaking in an infused bath, or applying tea-soaked compresses can help disperse and cool fevers.

Its bitter qualities can aid in promoting digestive secretions, while its aromatic components can help reduce gas, bloating, and spasm. The general consensus is that its a wonderful aid in toning overall uterine function, too. Its abilities to regulate and normalize blood flow and help improve spastic or lax muscle tone explain why granny would have used yarrow to both promote scanty and reduce excessive menstrual flow. This plant is native and can be found growing all over Delmarva, even along sandy paths down to the beach.

An ever-growing body of scientific literature suggests there's every reason to believe these plants can work the same way for you as they did for your ancestors. If you plan to use these plants as our forebears did, please inform yourself on proper dosage, use, harvest and preparation techniques from an educated source you trust. Also, be certain to collect from areas not treated with chemical herbicides and pesticides those wouldn't have been on granny's plant medicines and they shouldn't be on yours. §

0000000 STORE



CREAM OF CRAB SOUP INGREDIENTS

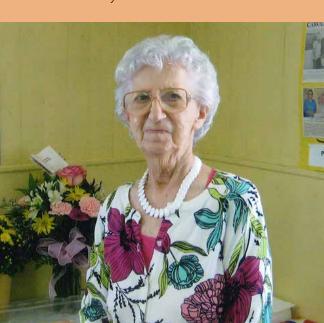
2 or 3 Tbsp. butter

dash of parsley 1/2 c. chopped onion (very fine) salt and pepper 2 c. milk pinch of mace 2 c. half and half 1 lb. crabmeat 1 c. chicken broth

INSTRUCTIONS

Saute onion in butter. Add flour; add milk. Add chicken broth and half and half, combine. Simmer a little. Stir briskly; add parsley, pepper, mace and crabmeat. Heat thoroughly.

ohn and Marie Chance bought the country store in Tanyard in 1972 and served good food and great company until they retired in 2012. People in Preston still talk about Miss Marie's sweet tea, which could not be recreated outside the store, even by Miss Marie. John Chance passed away in 2014, but Miss Marie still lives in Tanyard. Here, she shares her cream of crab soup recipe. Consider adding Old Bay to taste.



mounce s

Join the hottest club in town!



We invite you to come and get your personal tour of our NEW clubhouse!

As a resident of the Eastern Shore's only 62+ independent living cooperative, you can enjoy all the benefits of home ownership without the care for maintenance or upkeep. Ownership opportunities are available. Now is the perfect time to take a walk on our beautiful waterfront campus and enjoy our vibrant, active community. Don't you think it's time for you to join the hottest club in town?

Call Rachel Smith at 410-820-8732 and find out how you can start living Your Life, Your Way!







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



Funeral Home, P.A. Helping Families Heal

uring the week of December 3rd, many took time out of their schedules to watch President Bush's casket be escorted onto Special Air Mission 41 (aka Air Force One), his casket positioned in the Capitol, and "Sully" the dog lying in front of his flag draped casket. Many even took time away from work to stand in the long line at the US Capitol, in the 30-degree temperatures, to pay their respects to the 41st president lying in state. Could you imagine if following his death, a news announcement stated that due to it being "too much on the family" there would be no service, no gathering of remembrance and no scheduled time or place to share memories with family and friends? Quite simply, he is gone, and we should honor him on our own. Or, how about the death of Princess Diana in 1997? In her case, if there was to be nothing after her passing, what would the 33 million viewers have done at 6:00 am on September 6, 1997? Her funeral service was found to be the most watched funeral service in history. With both situations we must ask ourselves, if so many of us took time out of our schedules to witness a final tribute to individuals we never personally knew, why would we not provide that same opportunity for the people we do?

Today we are finding more and more people tending to lean towards "doing less and less" when faced with a death. We are even seeing businesses promote the fact that they can have your loved one returned to you in the form of ashes in a box well within 24 hours. Sad right? Others wish to simply get through the services as quickly as possible, perhaps even going directly to the cemetery shortly after a passing occurs. Now perhaps we would want this quick turnaround for our dry cleaning or even a fast process for bats in the attic or mice in the basement, but not a family member, friend, and most definitely not a Princess or US President.

When no scheduled remembrance is planned, there's no telling where the 'visitation' will take place. You might be thinking 'but Ryan, we're not going to have a visitation.' Well, you're not planning a visitation, but it's going to happen. No, not in the traditional fashion with a casket or a gathering with photos and an urn. This 'visitation' will be held at the local grocery store, mall or public venue when a friend of the deceased approaches with a question of "how's your father been, it's been so long since I've seen him?" Unfortunately, right then and there we are now explaining that they passed, ultimately turning a quick trip to pick up bread and milk, to a 'visitation' with Dad's friend sharing how much they meant to them - all the while juggling the chaos of frantic shoppers reaching for items on a shelf behind you. This ill-fated 'visitation' also inadvertently leaves that friend wondering why they were not contacted, why they weren't a part of a final farewell, and worst of all an overall feeling of perhaps Dad didn't feel as closely connected to them as they did to him.

What we realize when a person of inspiration passes away is that we all were touched in our own unique way by what they may have done and what we witnessed through their time of influence. This person by far was not an immediate relative, neighbor or even a distant acquaintance. Instead, they were someone who impacted our life in a way they will never know, and we feel the need to pay tribute to them for doing so. Hence why we to turn our attention to the TV for the funeral ceremony, take a day off work to wait in a long line outside in the cold to witness them lying in state, and DVR the tributes and continued media coverage rather than watching our favorite sitcoms. Providing a time and place for others to share memories and tell their stories is an imperative part of the grief process for everyone who has been impacted by the loss.

Some might think that Dad outlived his friends, and it's just 'us' (the immediate family) that is left behind. Therefore, we may tend to feel as if no one will give much thought about his passing. Perhaps it wasn't 'us' that needs this time of reflection, but the next-door neighbor that brought the newspaper to the door every morning, the teller at the bank he shared a laugh with every Friday or even the kids at the senior center who came to visit him for their church outing one Sunday a month. After all, if we take time out of our lives to pay tribute to a complete stranger, why wouldn't we offer the same respect for the ones we love.

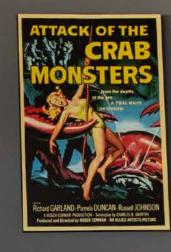
For more information, including pre-planning and other options, please call your nearest FH&N Funeral Home.

































the space. Most importantly, the brothers wanted room to grow. Although they hail from the western shore, the McNews found everything they wanted in the old Acme on Kent Island. Crossing the bridge to "work" each day seemed like a seemed like a small price to pay for such a prime location.

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

The McNews keep fifteen homemade beers on tap. The most popular variety, Strawberry Blonde defies stereotypes. Jesse worried about "guys" buying the fruit-based beer, "but they do." With an ABV (alcohol by volume) of only 5.3%, it's not "super strong," says Jesse. Beer drinkers can enjoy "a few" without

filling up. Comparatively, Cult Classic's Belgian XX IPA packs a whopping 9.4% ABV, which might leave lightweights (like me) unable to cross the bar to make use of the skee-ball alleys. Strawberry Blonde is so popular that other local bars have requested to carry the brew.

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

With Cult Classic offering such a broad variety on tap, including seasonal brews, customers will have to make return visits to enjoy all the ale. Or they can order up tasting pours of amber-hued flights





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

in small pilsner glasses. Cult Classic's website includes an up-to-the minute list of beer availability, including a description of each beer and its alcohol content. Customers can enjoy their favorite Cult Classic flavors at home too: bartenders package beers to-go in 32 oz. cans, or 64 oz. growler refills.

The taproom has a cinema house vibe, which stems from the brothers' love of campy horror-comedy flicks. The walls are lined in bold, mid-century, illustrated movie posters, featuring monsters, zombies, aliens and screaming damsels-in-distress. Behind the bar, long glass cases house cold bottles of neon soda-pops, candy, and of course, popcorn. The Ravens or Redskins are Now Showing on the Big Screen (which is framed by a red, velvet curtain).

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

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

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

Happy New You!

At New Day Vitality, we can help!

"I didn't think I needed hormone treatment," says Day Vitality Hormone Center five years ago. "After my first insert, I felt a vibrancy and aliveness in my body that I hadn't felt for years," Saroya says. "And I can walk fast without human body. Bioidentical pellets come in a wide range pain now."

aging? Hormones not only affect your sex life, but also your energy levels, your capacity for maintaining muscle and keeping weight off, and your ability to think clearly. Why answer is simple: You don't.

With careful restoration of the major sex hormones through bioidentical hormone replacement therapy (BHRT), adults can rediscover the vitality they need to enjoy life, especially in conjunction with stress reduction, a nutritious diet and healthy amounts of activity.

New Day Vitality specializes in providing BHRT via 62-year-old Saroya S. She remembers limping into New subcutaneous pellets-about the size of a grain of rice. Unlike synthetic hormones, these bioidenticals duplicate the molecular structure of the hormones made by the of dosage levels, so we can better tailor your treatment Do you see declining hormone levels as a natural part of to your biospecific needs. The pellets have a lifespan of about three months, blood hormone levels remain more consistent. And no more daily doses to forget!

"I decided to try this therapy to improve my short should you have to live with a declining body and mind? The term memory, for leaner muscles and to get a jump on andropause," says 41-year-old Erich J. "Now my energy is so better, I sleep better and there is a difference in my muscles - more lean and less bulk."

> Don't settle for feeling "old." By restoring your hormones to optimal levels with BHRT, you can reclaim your vitality and rediscover ALL the pleasures life has to offer!

> > 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 410-793-5212







SNUG COVE

3.43 private wooded acres of land with rare combination of expansive water views and deep water. \$1,250,000.



102 North Harrison Street • Easton, Maryland 21601 410-820-8008

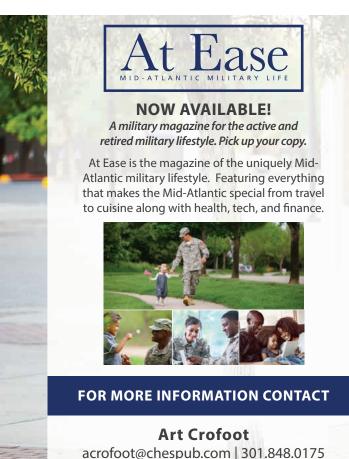
www.chesapeakebayproperty.com chesbay@goeaston.net





KURT PETZOLD Broker 410.310.1050 kpetzold@goeaston.net

MAKE CAROLINE COUNTY YOUR WINTER WONDERLAND Make Caroline County your winter wonderland! Explore a bottomland forest on a guided walk at Adkins Arboretum. Warm up by the fire at Harry's on the Green with one of Dolly's signature cocktails. Catch one of the "Friday Nites in Caroline" for a free concert or check out the latest works of art at the Foundry Gallery in the Denton Artsway. LEARN MORE AT VISITCAROLINE.ORG









Cambridge, the grass around a large Victorian-style schoolhouse is neatly trimmed, although the building itself is boarded up and surrounded by a chainlink fence.

But what might seem spooky and forgotten is a place that holds many beloved memories for generations of Cambridge children.

The Dorchester County Board of Education bought the acre land in 1872 and built what was originally known as Academy School, but in 1902, workmen thawing frozen pipes accidentally caught the structure ablaze. It was destroyed.

According to the December 20, 1902, edition of the Democrat and News, "Fully 1,000 persons saw the Cambridge Academy go up in smoke about 1:30 o'clock Monday afternoon. Within two hours the building which has been an ornament to the town was consumed. There were about 300 children in the building, when the fire broke out, but none were injured."

The school was rebuilt using bricks, and that building remained in use until the mid-1970s when it was sold by the Dorchester County Board of Education. A few years later, it reopened as the Golden Shore Christian School. That school shuttered its doors in the late 1990s, and the

Alumni of the school enjoy roaming the halls of their youth.



building has sat unused and abandoned since.

In 2014, the building sold at auction to a company planning to turn it into age-restricted condos. The project fell through and at press time, the building was on the market.

Although the building is abandoned now, alumni memories are of a school bustling with youthful exuberance.

"We had a fun Halloween/Fall party night, many games and a train ride around the neighborhood in the dark," said alumna Nancy Fox. "It was so much fun. I looked forward to it every year."

Fran Neal Kern, who attended the school from second through sixth grade added, "The Halloween carnival was the best."

"The Halloween Fair is a great memory," Cindy Ringgold Johnson said. "My father ran the cotton candy machine each year because he could keep it running!"

From alumnus David Burton: "The totally amazing Halloween Carnival. Candy apples and cotton candy."

Several alumni recall a time capsule buried sometime in the mid-1970s. While some have tried to find it, no one is certain where it is.





TOP LEFT: Mrs. Corkran's 4th grade class pic. ABOVE: Mrs. Holsberg and her husband Mr. Holsberg, a former principal. Photos were shared by Peg Holsberg Hughes, the daughter of Mr. and Mrs. Holsberg.

"We had a fun Halloween/Fall party night, many games and a train ride around the neighborhood in the dark.

It was so much fun.
I looked forward to it every year.

SHOREMONTHLY.COM | JANUARY 2019

"They buried a time capsule there the last year it was Academy, 74 I think." Said Ellen Borga.

Another alumna, Bonnie Foxwell, said, "I tried to find it. Called the board of ed, and they had no records of it. Nobody seems to know where it got buried at."

It seems the time capsule got lost in the shuffle between the school changing from Academy School to Golden Shore.

"I remember it too," said Micki Vigneri. "If memory serves me, it was to be buried at Sandy Hill Elementary during the last stage of construction. No one seems to know where it is or what happened to it though."

For some, their memories of school are linked with major events.

"I was in I think fourth grade there when [Martin Luther King Jr.] was murdered," alumnus Paul Boisjolie said. "It was very tense between the races during this time. Being in fourth grade, I was not sure how to deal with it."

"I remember that day too," said Maria Fernandez Salatti. "Things were definitely uneasy during those years."

Many students from the 1950s mentioned their principal, Tom Flowers.

"I went to Academy way back in the 1950s," Barbara Tanner Renzi said. "Tom Flowers was principal then. I have good memories of my time there."

"He used to bring the 6th graders to the cafeteria occasionally to listen to ghost stories of Dorchester County," said Dotty Shriver Hackland.

Barbara Marshall added, "He kept us all very busy."

Peg Holsberg Hughes attended the school, her mother taught there, and her father was the principal.

"I was a baton twirler," Hughes said. "Our bandleader teachers were Ms. Corkran and Mrs. Robinson. We would practice what seemed like really tricky maneuvers that would wow the judges in parades.

"The Halloween events really were something. My mother always dressed as a witch and created a haunted library in the basement. And we had hay rides and costume contests and lots of games.











Christmas performances were held as well. Dad had 'play days' on Friday afternoons. Each grade participated in fun games, and we had 'bag lunches' of hot dogs and chips. Back then, it was such a fun time.

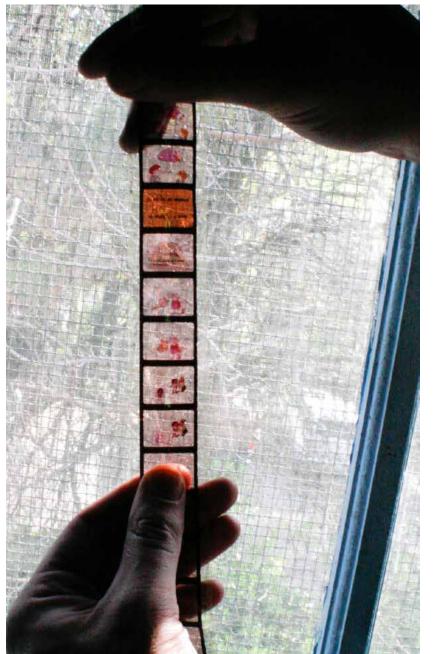
"As a principal's daughter, I had some special times after school. I was allowed to go into many crooks and crannies of Academy while waiting for mom and dad to finish working and go home. Of course, I'd be in his office and teacher's lounge, get to write on my mother's blackboard, get chocolate milk in the kitchen and hang out with the maintenance man, or crawl around or under the stage, play on areas of the playground that were off limits to my grade level.

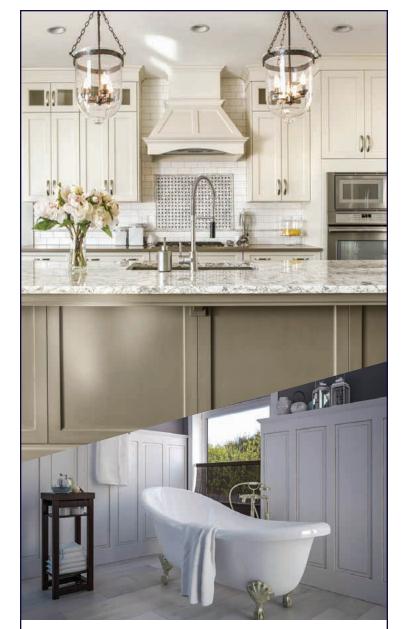
"We had great swings and monkey bars. And lots of

trees and shady areas to play marbles and jump rope. I remember being a safety patrol with the sash and pins that designated your 'rank.'

"My favorite teacher was Mrs. Corkran. She was loud and a bit scary at times, but she was fun, and I really learned my multiplication tables from her. I remember the pride we had going to that school. Dad made things fun. His staff loved him. The Academy Band as I mentioned, was a source of pride. We would win a lot of awards. I can still (hear) the flutes playing."

Now that the building is up for sale, what the next iteration of the historic building will be is anyone's guess. §





MORE THAN JUST LUMBER

- Kitchens
- Baths
- Windows
- Paint

We can help you with all of your building and renovation needs. We are local, knowledgeable, accountable and responsive with over 25 years of experience.



Authorized Dealer

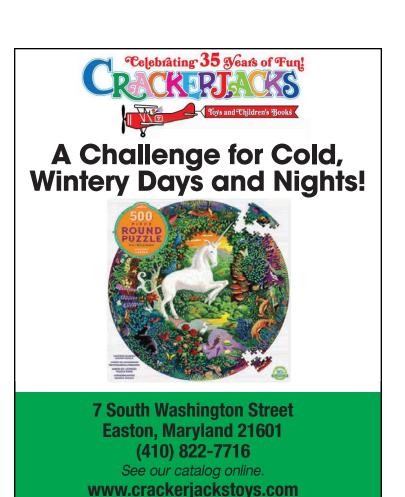
he LumberYard Inc 206 Talbot Street Saint Michaels, MD 21663 410.745.2533 | www.thelumberyardinc.com



410-822-1935

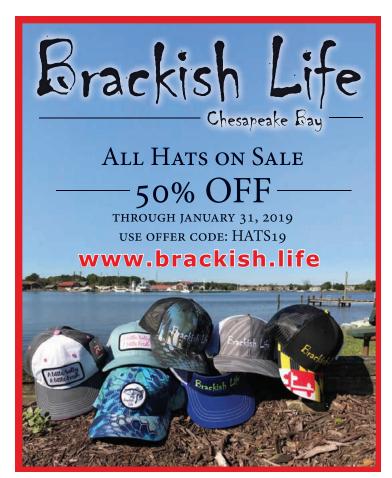
CoEd Independent Education

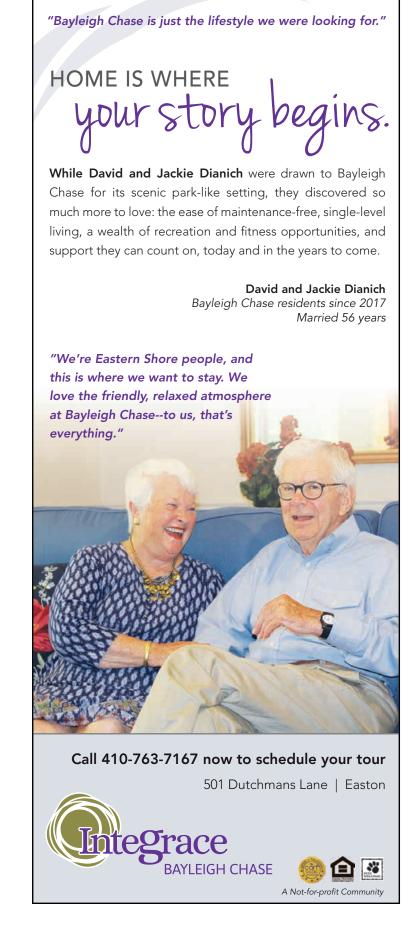
Pre-Kindergarten - Grade 8











INDEPENDENT LIVING | NEUROCOGNITIVE SUPPORT

ASSISTED LIVING & COMPREHENSIVE NURSING | REHABILITATION



Providing Insurance and Financial Services







Home and Auto Insurance Discounts for Bundled Services

"My job is to ask you about life insurance Please don't make it my job to tell your family you didn't have any"

Call ~ Click ~ Stop In

817 Arcadia St. Easton, Maryland 21601 Business 410-822-7480 greg.haddaway.e3up@statefarm.com



Elvis most certainly has not left the building.

He is alive and well, his music and the era he represented radiating from The Lion's Den Ice Cream Parlor, 508 Kidwell Ave., Centreville.

A replica of a 1950s-era New York City ice cream parlor, owner Joseph Candella and his daughters, Audrey Candella and Stephanie Glowacki, have set their sights on being the place familes can frequent for wholesome fun. Open since May 2018, local memorabilia on the walls gives the place an at-home, nostalgic feel.

Joseph Candella, who grew up in Brooklyn, N.Y., always wanted to own an ice cream parlor, he said. Although upgraded a bit, he said he tried to stay as close as possible to the style of the places he loved as a child.

"We thought he was going to get an ice cream truck," Audrey Candella said. "He always said he was going to get an ice cream truck when he retired and, essentially, drive around and give away all the ice cream, because that's how my dad is."

This is so much more than an ice cream parlor. It's a place to gather with friends after the big game; a great lunch spot, where you can pick up a reasonably priced meal during your short 30-minute break from the office; a neighborhood after-school hangout where students can finish their homework and parents can feel their children are safe; a place you can feel good about supporting because of its charitable giving; a comfortable spot to take the family for dinner or to celebrate a birthday; and yes, a mecca for your favorite ice cream cone.

"My dad had a vision of a place, a local hangout that was safe, where the people knew you and your parents ... harking back to a simpler time," Stephanie said. "He has fond memories of growing up in that kind of community."

Shore Monthly magazine stopped by The Lion's Den recently to have sock-hop-era staples: a milkshake and fries. Of course, these wholesome



parlor essentials are best enjoyed with good friends, so grab yours and make your way to The Lion's Den.

Glowacki makes us The Lion's Den's special vanilla and chocolate milkshake, and shoestring French fries – both perfect for sharing. The milkshakes are smooth

and creamy, and the classic vanilla and rich chocolate flavors are perfect accompaniments to the warm, crispy taste of the French fries.

If there's one thing you need to know about this family-owned and -operated business, the owners are 100 percent devoted to making your experience a memorable one.

"Our food is put together, it's thoughtful"

So, they want to make sure each aspect of the ambiance and the food is perfect. That's why, Audrey Candella said, they hired a trained and experienced chef to run the kitchen: Felix Gonzalez. Gonzalez has more than 20 years of local professional cooking experience.

In addition to more than 15 flavors of ice cream, milkshakes,

malted milkshakes, two to four Italian ice choices, sugar-free ice cream options, and more than 12 toppings and sauces, there is a full menu of appetizers, gourmet sandwiches, sides, and salads for lunch or dinner. Specials change weekly and seasonally, and The Lion's

Den serves beer and wine, as well.

The gourmet sandwich favorites include the spicy grilled Buffalo chicken wrap, the turkey bacon panini, the short rib sandwich, and a new special: a Cuban panini. They also serve classic staples like the grilled cheese, Nathan's hot dog, fish and chips,





tuna salad sandwich, and a classic BLT and even a peanut butter and jelly sandwich, when only comfort will do. All sandwiches come with The Lion's Den's signature fries and all items are made to order and customizable.

"Our food is put together, it's thoughtful," Audrey Candella said.

The Lion's Den isn't just about sweet treats and food, either. The family agreed they take their roles as a neighborhood ice cream parlor seriously, and that means giving back to the community, its veterans and first responders, and its children.

The restaurant is veteran-friendly, with special veteran-designated parking spaces and flags for each branch of the military proudly displayed daily. There are bike racks (that spell out the name Will – more on that later) for local kids, an outside patio, '50s-era music, guided crafts on the weekends (call for details), a free meeting/party room located in the back of the restaurant, and a discount of 25 percent for all active and retired veterans, as well as first responders. Queen Anne's County employees and students will receive a 10 percent discount.

One initiative close to the family's heart is the donation of all gratuities to the Will-Power Foundation, in memory of family member Will Glowacki. Will Glowacki lost his 10-year battle with brain cancer in 2017. All gratuities are donated monthly to the foundation, which is set to support St. Jude Children's Research Hospital, with a mission to end pediatric cancer. Find more information or make your tax-deductible donation at Will-Power.org. The family also participates in local fundraisers, as well.

"We want the kids, the families to have a whole-some, fun place to come ... a home away from home," Stephanie Glowacki said. "To me, the best part of working here is the people and the stories. It's the little baby who's come in and had her first taste of ice cream; the little one who got a good report card; it's the kids who come back from college ... a place to meet and catch up. So, I hope that's the vibe you get when you come in."

"We're a great deal more than an ice cream parlor," Joseph Candella said.









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





Look for your annual Mid Shore Senior Resource Guide

An annual directory of services for and about seniors 55+. It will provide a close look at the options for care and services for seniors living on the Mid Shore. by each county Office on

THE STAR Kent County News

Record Observer Times-Record

Bay Times

Dorchester Star

Please email **Jacqueline Sanchez** jsanchez@chespub.com for complete advertiser list where additional copies may be found.







Relax, refresh and rejuvenate at our soothing sanctuary. Experience our new seasonal rituals and more.

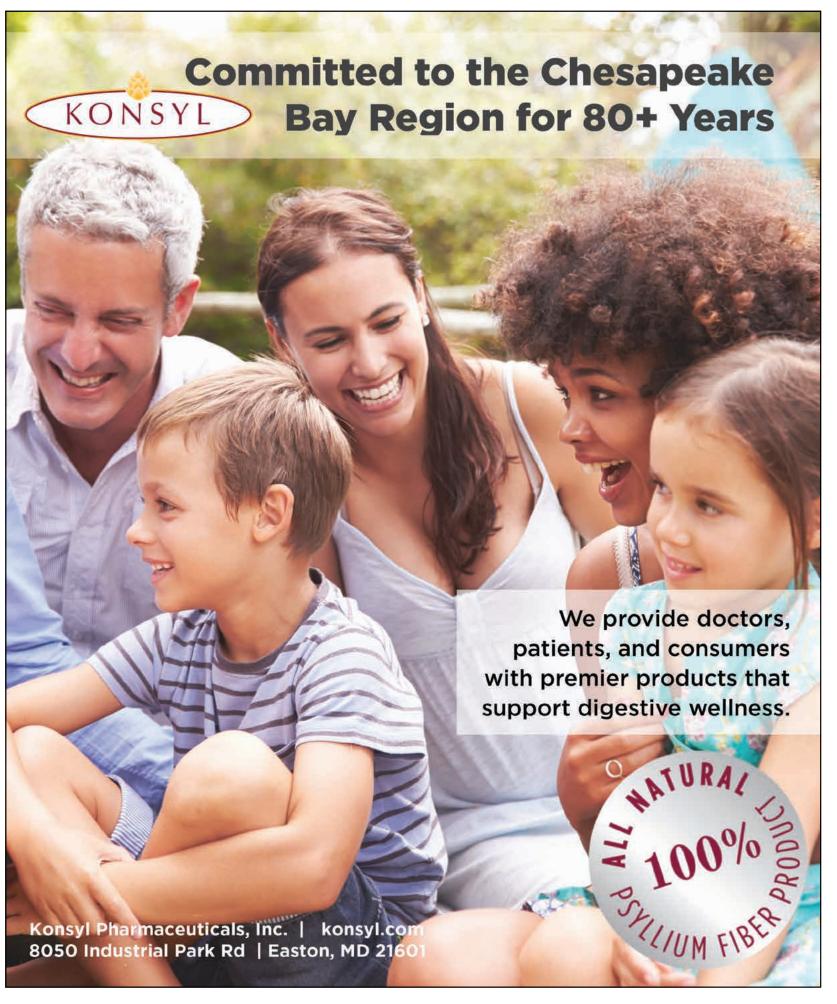
#SpaAtPerryCabin

308 WATKINS LANE, ST. MICHAELS, MARYLAND 21663 1 443 258 2228



ABOUT THE COVER

Reanna Sherman is a music major and is earning her secondary education certification at Washington College. She is president of WACappella. She is pictured at Lions' Den in Centreville. Styling guidance and Sherman's skirt provided by Easton's Costume Shop, a project of Eventful Giving, with support from Talbot County Arts Council and the Maryland Arts Council.



New Year. New You. New Smile.

Get a head start on your New Year Resolutions and get your dental exam checked off your list early!



Cannot be combined with insurance. Expires 1/31/2019. **Restrictions apply. \$550 value. For complete details on how you could enter for the chance to win a spa package, please

call our office or visit our website. Expires 1/31/2019.