

SHORE

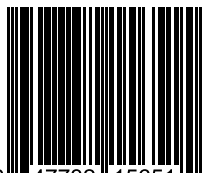
OUR FOOD ISSUE

Seafood Pies, Spices,
Charcuterie and Wine,
Picnics, and more!

featuring

Pop's Old Place
Shore Gourmet Market
Corah's Corner

May/June 2021 \$4.99



6 47732 15651 5

ON THE COVER:
Amanda Williams
with her seafood
pies at Hunter's
Crabs and Seafood



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125 Washington Ave. Chestertown

Incredible home.. "The Pink Lady" This Victorian has been given a new lease on life with a completely updated, gorgeous new kitchen, shining floors, washer and dryer on kitchen level. This house is beautiful. Great location, within steps to downtown shopping and restaurants, and just a couple of blocks from the Chester River. There is new kitchen cabinets, granite countertops, a breakfast room, new windows, beautiful stainless glass windows going up the classically beautiful staircase. It's just a beautiful home, wrap front porch. Gorgeous landscaping. **\$430,000 MDKE117482**



26979 Branchtown Rd

Three bedroom, one bath, split floor plan! There is an amazing detached garage/workshop that would easily hold an RV. Total square footage for the residence is 1222 +/- square feet. Beautiful setting in the country, updated and very cute! Come see this one!

\$199,900 MDKE117936



105 Glen St., Betterton, MD

Don't wait! This adorable cottage is just a block or so from Betterton Beach and the Chesapeake Bay. Perfect little cottage for any stage in life, 2 bedrooms, 1 bath, updated and turn key!

\$145,00 MDKE117554



103 S College Ave. Chestertown

Updated home.. fenced back yard with a storage shed, zoned heat pumps. There is a patio and a third floor deck overlooking the semi private back yard. Brand new carpet throughout. Tiled floors in kitchen and Florida room, and fresh paint, inside and out. This home is adorable, just a couple of blocks from the wonderful historic Chestertown Shopping Area, and Washington College.

\$295,000 MDKE117358



21154 Rock Hall Ave, Rock Hall Md

Just listed for \$139,000. Three bedroom, 1 bath farm house with a lot of charm, but could use some TLC. Great back yard, one bedroom on the first floor, and two bedrooms plus an office on the second. Washer/dryer are on the main level, as is the bathroom. This is out of the flood zone.

\$139,000 MDKE117950



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\$200,000 MDKE116928

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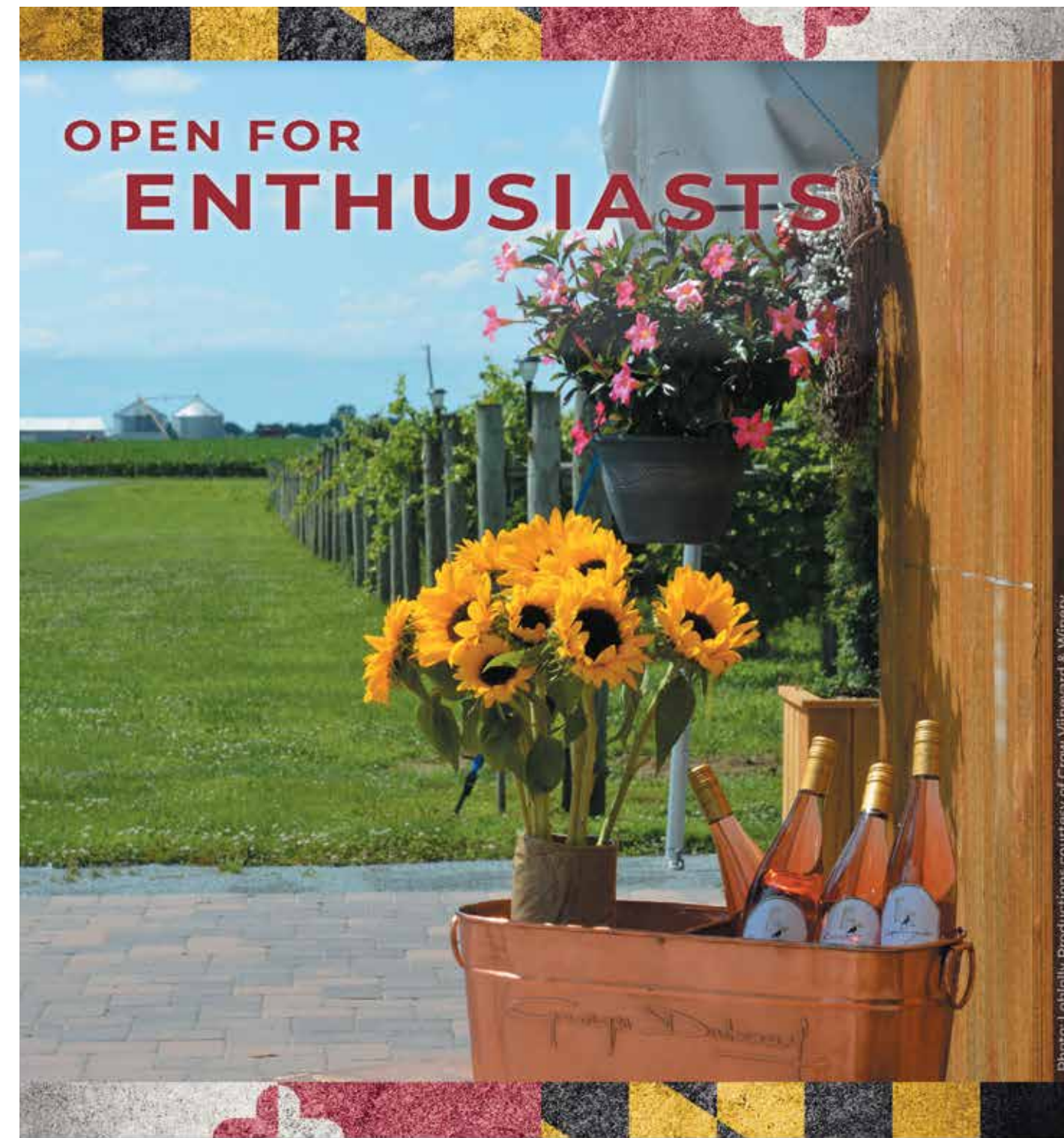
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Photo by Dan Divilio




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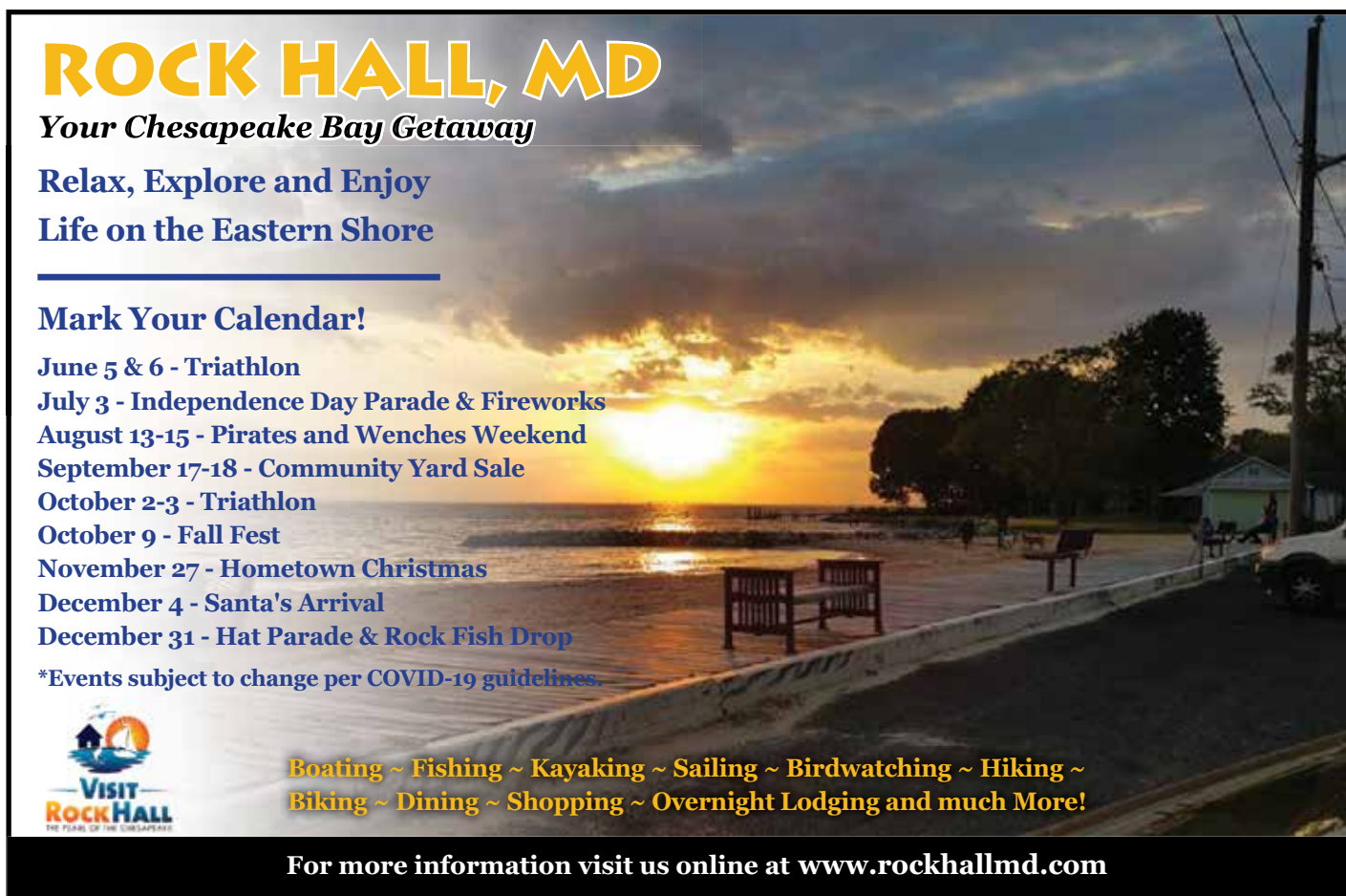
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BY MANNING LEE

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Amanda Williams' seafood pot pies fresh out of the oven at Hunter's Crabs and Seafood in Grasonville.
Photo by Stephen Walker

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EDITORS' NOTE

Well, it's arrived! The season that makes the Eastern Shore so special is finally here. And with it, comes *Shore Magazine's* first Food Issue. We are excited to share articles about how local food is grown as well as introduce you to eateries to explore. The people behind these stories talk about their passions and dedication to make our food industry experience unique.

We pay homage to the ingredients which are used in our favorite recipes — from the grass-fed and finished meats at Pop's Old Place in Hurlock to Cambridge Spice's original rubs for meats. We also gathered the best places to find gluten-free products on the Mid-Shore, as well as showcase three Eastern restaurants that feature charcuterie boards with suggested wine pairings. Snifter's, Legal Assets, and The Wardroom share why they choose certain purveyors and how they arrange the food to best experience each item's flavor. Also, learn how having your own kitchen garden adds fresh finishes to your meals at home.

Finding healthy and delicious pre-made food products can sometimes be a challenge. We visit Emily Chandler at Piazza in Easton to learn how she has evolved her popular Italian food store, as well as tips for putting together a picnic basket.

Shore Gourmet in Denton is knocking it out of the park when it comes to promoting healthy eating. Through its storefront market and new mobile distribution bus, more residents than ever have access to healthy food in some of the Mid-Shore's worst food deserts. Finally,



learn the story of four thirty-somethings who opened Corah's Corner, a café in St. Michaels, and serve up Chesapeake Bay local seafood with craft cocktails on their spacious deck or carryout.

We also bring you stories about artists who are behind the local art and music scenes. Read about how Miriam Moran whose paintings reflect the history and people of Dorchester County and Cambridge as the soul of the Eastern Shore. Local maestro Don Buxton shares how Chesapeake Music has finally found its home in The Ebenezer Theater at the Prager Family Center for the Arts in Easton. And we even offer a list of restaurant options where local art enhances your dining experience.

Finally, a heart-warming story about the historic Shrewsbury Parish Episcopal Church in Kent County that is on the move — overseeing an expanding community garden and historic cemetery, with plans to create a visitor center and museum. Volunteers are welcome.

Get outside this spring and enjoy the many places we write about in this issue. You won't be disappointed by the interesting people you will meet and the fun that awaits you!

Happy trails,

Amelia Blades Steward, Co-Editor
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PHOTO BY STEPHEN WALKER

SHORE LINES



WHERE TO FIND SHORE MAGAZINE

THROUGHOUT THE FIVE MID-SHORE COUNTIES

TALBOT

Bonheur Pie & Ice Cream
Chesapeake Maritime Museum
The Coffee Trappe
Inn at Perry Cabin
St. Michaels Winery
Studio B
Wylde Hotel Tilghman

KENT

Kent County Tourism Center
The Kitchen at the Imperial
Luisa's Cucina Italiana
Stam's Luncheonette

QUEEN ANNE'S

Bada Bean
Cafe Sado
Chesapeake Bay Beach Club
The Inn at Chesapeake
Ten Eyck Brewing

DORCHESTER

Clayton's Pharmacy
RAR Brewing
Hyatt Regency
Chesapeake Bay
Main Street Gallery
Webster's Grocery Store

CAROLINE

Caroline Co. Tourism
Choptank River Yacht Club
Market Street Public House

PICTURE THIS



STARRY, STARRY NIGHT

The Milky Way arches over a lone lifeguard tower on the beach at Chincoteague National Wildlife Refuge.

PHOTO BY SANTOSH SHANMUGA

CAMERA: NIKON D4S | LENS: NIKKOR 14-24MM | EXPOSURE: 30 SECONDS AT 14MM F2.8



Gluten-free rustic loaf bread at Sprout, in Easton and St. Michaels locations

PHOTO COURTESY SPROUT/ARDEN HALEY

GLUTEN FREE *on the Shore*

SPROUT

For innovative, gluten-free eats, check out Sprout — a fresh food market offering an array of GF options. Using only high-quality sources, count on Sprout to clearly identify every ingredient on their packaging. Ryan Groll, founder of Sprout, boasts that their GF/DF coffee cake and their GF rustic loaf are extremely popular with his customers, along with muffin tops, buzz bites, brownies and much more. Whether you stop by to pick up breakfast, lunch, dinner or a tasty snack, there are many healthy gluten-free choices at their locations in both Easton and St. Michaels. www.eatsprout.com

GLUTEN-FREE BAKERY GIRL

Getting a treat from Gluten-Free Bakery Girl in St. Michaels is like getting jewels from Tiffany and Co. in New York City. Sometimes, eating gluten-free can feel like eating second best. Fake Oreos, fake waffles, fake bagels, and limited restaurant options are all the “new norms.” For a foodie gone gluten-free, living gluten-free can be a real drag. For the most part, the gluten-free life is pastry-free, but with gluten-free baker Tricia King — a professional pastry chef who found her niche by creating her own gluten-free pastries — all can be right in the world again. She features cakes, cookies, bars, tarts, quiches, pies, donuts, muffins, and bread. Her treats are everything you miss about gluten, without gluten! www.glutenfreebakerygirl.com

GROCERY FINDS

When living gluten-free, some things should be non-negotiable. Sometimes we just want sandwich bread, bagels, and frozen muffins to pop in the microwave. We want the convenience of our pre-gluten-free days. Giant, Harris Teeter, and Aldi in Easton all have excellent selections that satisfy a need for a quick fix. Aldi has a brand called “live G free.” It is priced very reasonably, where other stores’ gluten-free selections can be expensive. The “live G free” brand carries bagels, sliced bread, rice crackers, boxed brownies, pancake mix, and even frozen General Tso’s chicken. Each product is well within the price range of other Aldi brands. This is a must-try resource. www.aldi.us.

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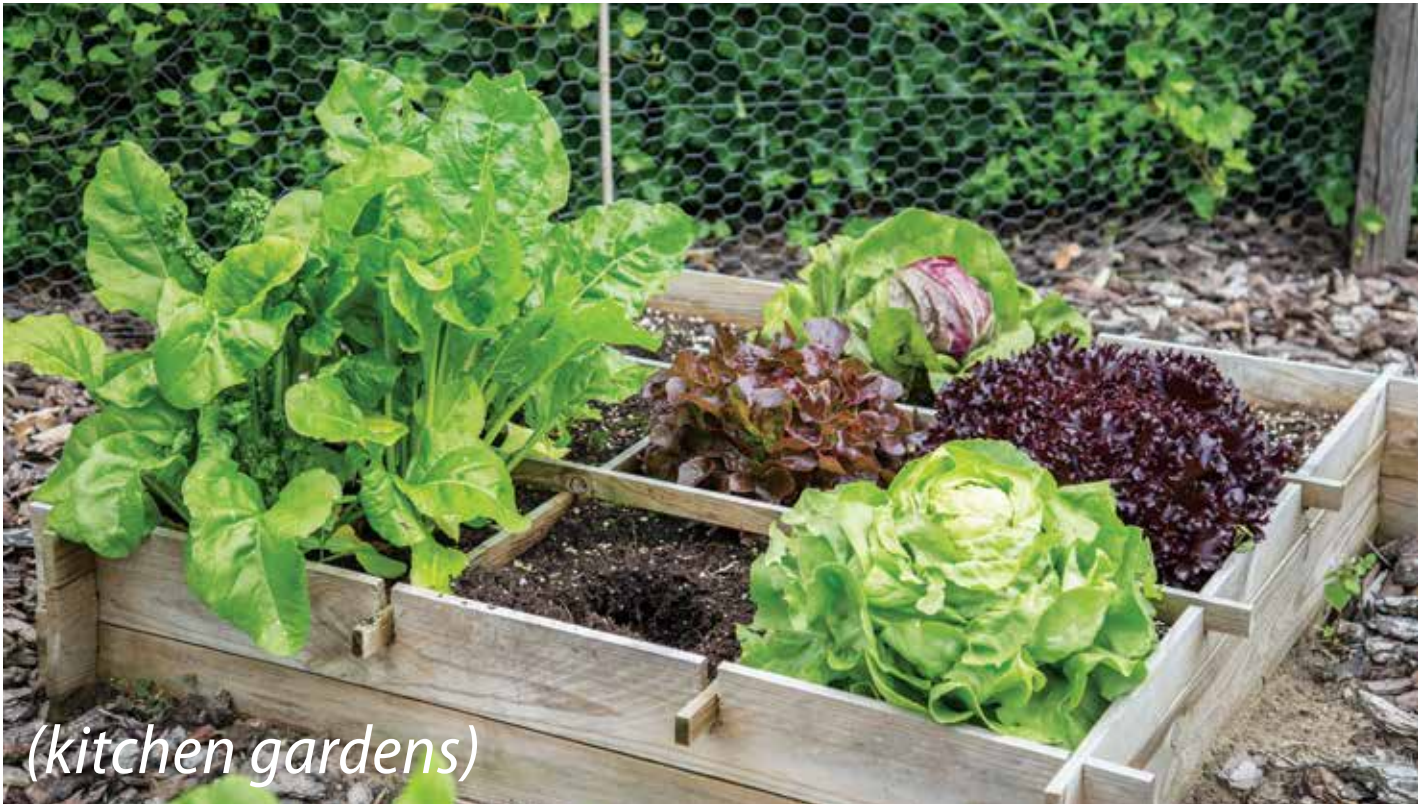
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(kitchen gardens)

RIGHT OUT THE BACK DOOR

The sun is shining and the grass is green. It's time to plant your garden. Having fresh ingredients for your recipes can be one of the most fulfilling aspects of cooking. As we take more interest in the quality of food on our tables, one of the obvious additions we can make to our home is creating a kitchen garden to provide the special ingredients for our meals.

ORIGINS

Kitchen gardens were popularized during the French Renaissance where edible and non-edible flowers were planted alongside vegetables. The gardens offered food for the household as well as fresh flowers for the table.

HOW TO GROW

There are many ways to grow your own vegetables. You could plant them in a traditional potager (kitchen garden), mix them in among the flower beds, grow them in a dedicated vegetable garden, or on a smaller scale in patio containers. However, you choose to garden, the most important ingredient for growing edible plants is sunlight. Crops that tolerate shade, include cherries, blackberries, raspberries, rhubarb, and blackcurrants. Wind protection is also important to consider, as is soil enriched with compost. All soils benefit from the addition of organic matter to retain moisture and nutrients.

WHAT TO GROW

Grow what you love to eat and plant successive plantings every couple of weeks for a year-long harvest. It is helpful to draw the design of your vegetable garden on paper first. Planting can be done in segregated rows or blocks, or a geometric pattern. Vertical space can also be used for climbers, like peas, beans and cucumbers. Flowers such as marigolds and daisies can attract beneficial insects.

POPULAR KITCHEN GARDEN PLANTS

- Slicing Tomatoes
- Cherry or Bite-Size Tomatoes
- Sweet Peppers
- Cucumbers
- Salad leaves (spinach, lettuces, and greens)
- Herbs (mint, sage, thyme, parsley, rosemary, oregano, dill, and cilantro)
- Peas
- Carrots
- Beets
- Radishes
- Beans
- Spring Onions
- Squash

COMPILED BY AMELIA BLADES STEWARD | SOURCE: PERIOD LIVING MAGAZINE, MAY 2020

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

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At Headwater's Seafood and Grille, customers will see a large-scale mural by Mandie Shockley, left; oil paintings for sale by Easton artist Maggii Sarfaty, above; and a colorful graphic painting of fish by Chef Christopher Wallace, right.

ARTFUL EATING

Many Mid-Shore restaurants and eateries feature local artists' works as part of their décor. Check out our list of several establishments whose walls enhance the diners' experiences.

- 208 TALBOT**
features watercolors by Sally Clark
208 N. Talbot St., St. Michaels
(410) 745-3838

BAGERY
features prints by Easton artist Nicholas Tindall
101 Marlboro Ave., Suite #63, Easton
410-690-4188
bagery.com
- BLACKWATER BAKERY + EATS**
features a commissioned painting by Lesley Giles and photography by Lynn Dymond Hutchinson
429 Race St., Cambridge
443-225-5948
www.black-water-bakery.com
- THE BLUE CRAB COFFEE CO.**
features fine artists like Rhonda Ford from the St. Michaels Art League
102 S. Fremont St., St. Michaels
410-745-4155
the-blue-crab-shop.square.site
- HEADWATER'S SEAFOOD & GRILLE**
features paintings by Easton artist Maggii Sarfaty, a mural by Mandie Shockley, and artwork by Chef Christopher Wallace
28510 Marlboro Ave., Unit C, Easton
410-443-0471
headwatersmd.com

- LEGAL ASSETS**
features commissioned poster-sized photos by Easton photographer and gallery owner, Nanny Trippe
22 S. Harrison St., Easton
(443) 746-2178

THE NARROWS
features large scale Chesapeake Bay-related photos by Michael Land
3023 Kent Narrow Way S., Grasonville
thenarrows restaurant.com
- OUT OF THE FIRE**
features revolving schedule of local artists
22 Goldsborough St., Easton
410-770-4777

THE OLD BRICK INN
features works from the St. Michaels Art League
401 S. Talbot St. St. Michaels
(410) 745-3323

PORTOFINO
features a selection of Delmarva artists
4 W. Dover St., Easton
410-770-9200
portofinoeaston.com



By: Ryan Helfenbein

In December 2020, a stimulus bill was put into law that allocated \$2 billion to the FEMA Disaster Relief Fund to help citizens pay for COVID-19 related funeral expenses. On April 12, 2021, FEMA (the Federal Emergency Management Agency) will begin accepting applications for qualifying expenses incurred by families who experienced a COVID-19 related loss after January 20, 2020. In the past FEMA has given assistance for hurricanes, tornadoes or unexpected and unanticipated deaths on a small scale, but this is the first time in history that FEMA has provided a program of this size. With such a large amount being allocated for this reimbursement, there is a lot we need to learn.

First, a maximum amount of \$9,000 per deceased and \$35,000 per applicant per state has been allocated for those whose death occurred in the United States as a result to COVID-19. This means an applicant can receive assistance for funeral expenses of multiple decedents, up to a maximum of \$35,000. This money cannot be paid to the funeral home, only the applicant and/or co-applicant who contributed to the expenses. Applicants must be a US citizen, however the deceased does not need to be. FEMA asks that all applicants call 800-462-7585 to get an application started. Once the application process is completed, a reference number will then be assigned. It is advised at this point that the applicant creates a Disaster Assistance Account at www.disasterassistance.gov, referencing that application number. This online account is designed to streamline the communication process between FEMA and the applicant. It will also provide an area to upload the required documents that FEMA will be requesting, including: a copy of the death certificate that lists COVID somewhere on it, and a contract, invoice or receipt for funeral expenses that shows not only the charges but the sources of payment for those charges. Expenses that FEMA will assist with



are Funeral/Cremation professional services, casket/urn, niche/gravesite, monument/marker and costs associated with the death certificate copies. In other words...if there is a cost associated with any necessary expense through your neighborhood undertaker after Jan. 20, 2020 undertaker, it could be covered if death was likely caused by COVID-19.

For many families over these past 12 months, a ceremony was not possible and instead a memorial gathering was postponed to a safer time. FEMA has put in a policy that a one time payment can go towards this expense. If this ceremony takes place after the applicant has already applied and received funds through the program, it is suggested that they make an appeal for the difference. Be sure to have the invoice of the ceremony costs from your funeral home before seeking an appeal.

What if the applicant feels that COVID-19 contributed to the cause of death, but the doctor did not list it on the death certificate? Although often difficult, it is possible to amend a death certificate. This can be requested by contacting the doctor or medical examiner listed on the death certificate. Unfortunately your undertaker is unable to change this part of a death certificate.

There is a lot to know about this new FEMA program. As FEMA continues to strive to help those who need it most, we must remain patient as one of the largest assistance programs in recent history gets underway. What we all have witnessed over these past 12 months is something straight out of a nightmare. For millions of families, a bit of help is now here. If you need further assistance getting started with this process, you can always reach out to our team at 410.604.3862 or info@fhfuneralhome.com



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Artist Miriam Moran poses in her studio surrounded by the local heroes who inspire her creativity. Her deep sense of awareness, social justice and community led her to design and create the Black Lives Matter mural on Race Street in Cambridge.



(Miriam Moran)

COLORING OUR WORLD

A creative soul shares her heart through her art

BY NIAMBI DAVIS | PHOTOS BY ALVIN CAIN III



Miriam Moran exudes purpose, creativity, compassion and a love for life. Through art, care for her community, justice and love for her family, Miriam's passion is deeply felt and freely expressed.

Miriam's family's journey from Staten Island to the Eastern Shore of Maryland began in Puerto Rico with her grandparents Heriberto and Maria Moran. When Miriam's parents visited her grandmother, who had moved to the Shore, they fell in love with the area and made a permanent move to Maryland from New York, where they raised their family.

Miriam recalls her first day of middle school in



Above: Miriam Moran (center) and her spouse Manny (back row center) pose with their children. Right: Miriam, pictured in the foreground, surrounded by countless volunteers, drew and painted a Black Lives Matter street mural in June 2020.

St. Michaels. As a teenage Latina from multiethnic New York wondering how to fit in on the mostly black and white Eastern Shore, she wore what she describes as a “Little House on the Prairie” dress. She didn’t need the less than stylish dress after all. A schoolmate, who saw her sitting alone in the cafeteria, came over to welcome the new girl. To this day, both women consider themselves to be sisters.

Miriam credits her Taino roots with the constant presence of art in their home through music, dance, food, and especially her father’s collection of Indian art. The best of those memories were the times she sat with him while he sketched horses on the tiniest scraps of paper. Even so, art wasn’t something she pursued for herself.

Miriam’s creative gift surfaced

years later while she recovered from an accident in which she and her daughter suffered horrific injuries. During the long healing process, Miriam began sketching. It was both therapeutic and a revelation. She recalled, “I really could draw!”

In 2015, at what she describes as one of the lowest parts of her life, immersion in art became a source of healing. “I was shown that I have a God-given gift to paint.”

Miriam points to the example of her favorite artist Frida Kahlo and her painting titled, “The Two Fridas.” Kahlo created the piece after her separation from Diego Rivera, using art to work through the period of turmoil in her life. Kahlo’s example inspired Miriam to embrace the belief that “art makes even the ugly parts of life beautiful.”

With Miriam’s creativity came a



growing reverence for local history and its heroes. Her paintings include the social justice and community movement that led Miriam to design and create the Black Lives Matter mural on Race Street in Cambridge. “All walks of life, all races came together to paint,” she said. “It was a beautiful sight to see during a time when it was needed most.”

Having her own studio as a goal, Miriam paints, sketches, and writes poetry at home. Her most recent inspirations are salt portraits. These are created by using only her hands and a small brush to manipulate the salt into her desired image. To make permanent portraits in this unusual medium, she’s exploring ways to

“All walks of life, all races came together to paint. It was a beautiful sight to see during a time when it was needed most.”

— Miriam Moran

create her work on canvas.

Miriam’s plate is more than full. In addition to her role as a wife and mother to six beautiful children, in June she has plans to collaborate with Shelton Hawkins to bring their art to Easton. She’s also pairing up with Mandala Pies Company of Vienna

for the project Pies and Painting, with the proceeds benefitting Vienna Elementary School.

Aside from sheer talent, her work resonates with the community because of her love for its people. She’s set an intention to one day open her own gallery and

therapeutic art center.

“My art is my heart,” she said. With her art, her dedication to the history and people of the place she now calls home, Miriam Moran has given her heart to Dorchester County and Cambridge, the soul of the Eastern Shore. 📍

(Piazza)

EAT, DRINK, **ITALIA!**

Local foodie, Emily Chandler, shares her journey from art major to imported cuisine aficionado

TEXT AND PHOTOS BY MAIRE MCARDLE

Maybe it was her family trips to Tuscany? Or grocery shopping with her mom at the “gourmet” Giant Foods? Or watching Julia Child and Jacques Pepin on PBS? With so many food-related influences throughout Emily Chandler’s childhood, it’s no surprise that her original career path veered off track.

As a teen growing up in Northern Virginia, which is known for its ethnic restaurants and markets, Chandler would hop on the Metro or try out her newly minted driver’s license to check out all the independent grocery stores. The diversity of so many cuisines — Vietnamese, Indian, Russian, Lebanese, Asian, and of course, her family’s favorite,

The Italian Store on Lee Highway in Arlington — had impacting influence on this young foodie.

“I loved to read the food section of the *Washington Post* and would find recipes, shop for the ingredients and then make dinner for our family. I remember pouring over the Zagat guide in my free time. I was fascinated by *Slow Magazine* (published by the Slow Food Editore in Italy) and loved the articles outlining anthropological analyses of food and its production or history.”

After high school, Chandler headed for Wesleyan University, in Connecticut, to major in studio art. She recounts, “During my first week of college, I read an article about

Mouthwatering Italian cheeses and meats are displayed in oversized showcases at Piazza. Wine tastings, pizza nights, and special dinner offerings are just a few of the novelties Emily Chandler adds to please her devoted customers.



EMILY'S SHOP SECRETS



Piazza's owner Emily Chandler can help you throw together a party pack or a picnic basket with fresh bread, sliced salami, prosciutto, cheeses, olives, cookies, chocolates and of course wine!

COOKBOOK RECOMMENDATIONS: *The Italian Easy: Recipes from the London River Café.* Marcella Hazan's books were in my mom's kitchen and I used those to learn a lot about regional Italian cooking. They gave me broad, practical knowledge — like how to de-bone a chicken or select ingredients. I use her recipes all the time.

SOCIAL MEDIA: I use Facebook and Instagram to announce our pizza day, or arrival of delicious items like a special lasagna, or a new cheese.

FAVORITE FOOD SHOWS: My husband and I watch “Mind of a Chef,” “Salt,” “Fat Acid,” “Heat,” “Chef’s Table,” “The Great British Baking Show,” and have seen all of Anthony Bourdain’s shows.

FAVORITE PASTA: The Verrigni Kamut pasta and The Setaro pasta. I’ve stocked them both from the beginning. We probably eat pasta 3 or 4 times a week. We do not fear carbs in our house!

MEATBALL RECIPE: Dairy is the secret to meatballs, usually in the form of a panade (milk-soaked bread) for tenderness in a big meatball or grated cheese, which doubles as seasoning, in a small meatball.

PIZZA: We have a pizza oven on a trailer at our off-site kitchen. Finding a permanent, indoor home for it is on “the to-do list.” Our pizzas are very popular and I would love to sell them all the time. Right now we only make them once a week when the weather is good.

CATERING: We do so many types of catering but carryout has been the most popular. It’s so easy to pop a tray of our food in the oven and be able to spend time with your guests. Catering small dinner parties are fun and I miss them.

BUYING TRIPS: Traveling for food is my modus operandi! I have attended the Fancy Food show in New York for almost 20 years now. I went to Tutto Food and Vinitaly, two trade shows in Italy and the American Cheese Society conference when it was in Richmond, and Flos Olei when it came to Washington, D.C.

GUILTY PLEASURE: Getting whipped cream on top of gelato in Italy.

WILDEST DREAM: Having a second Piazza location.



PIAZZA ITALIAN MARKET
218 N. Washington St.
Suite 23
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410-820-8281
piazzaitalianmarket.com
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Saturday 9 a.m.-5 p.m.
Sunday 10 a.m.-4 p.m.



Top left: Emily Chandler shows her two favorite pasta brands; her shop is filled with delectable food items, olive oils, wines, cheeses and to-go options conveniently located in the heart of Easton

David Karp in the *New Yorker's* annual "Food Issue" in which he was described as "the Fruit Detective." I credit his off-the-wall travel writing about food as a major influence on me resulting in a string of obscure food jobs." Chandler's early resume includes catering events for the President's House at Wesleyan, making goat cheese in upstate New York, making and packaging tofu and working in the campus grocery store. "My favorite artist was Andy Warhol. Maybe it was all those soup cans that got me interested in food production?" she laughs. Her junior-year study abroad program in Rome was intended to be an art-filled semester. Instead, Chandler recounts, "I mapped the city by cafés, gelaterias, and specialty food shops and found that my favorite, La Tradizione, was just a few blocks from my apartment. They have the best of everything. I still go there every time I return to Rome. I feel like all my trips to Italy are like the Stanley Tucci show! We go to a different area,

meet local food experts and eat delicious foods in a beautiful place! I love how connected Italians are to their food. They spend all day talking about it, cooking it, eating it, cultivating it; it is a lifestyle I admire," Chandler muses. When she graduated from college, Chandler found an unpaid internship at the Slow Food USA office in Brooklyn and at the same time, she worked at the Bedford Cheese Shop to pay the bills and she loved it. "I liked how fast and fun it was to work with food and customers. I liked the connoisseurship and the community. I felt like I had zeroed in on what type of job I liked the most — specialty retail — and I soon knew I wanted to have my own store. Ready to make a career plan, Chandler consulted with her parents. Their guidance lead their daughter to move to the Eastern Shore and open an Italian food store. The combination of her strong, personal affinity for the cuisine, her quirky career path, and

*We probably eat pasta 3 or 4 times a week.
We do not fear carbs in our house!*

a readiness to settle in an art-centric town made the decision to open Piazza a dream within reach. Twelve years later, this savvy, hard working shop owner feels that her store's wide selection of imported foods has evolved along with her customers. "They ask me to find something for them, we bring it in, other people like it, now it's a staple. Like mayonnaise from France or a cheese from Wisconsin," Chandler remarks. To curate Piazza's wine selection, Chandler refers to *Gambero Rosso*, an Italian wine guide, and cross-references supplier's lists to find the

best wines. "I had so many post-it notes stuck on the pages!" she quips. "I want to sell both new and old favorites but availability changes and so do customer's tastes." Lately she looks for recommendations from wine writer, Ian D'Agata, and from *Slow Wine*, Slow Food's guide to wine. "I also get to taste wines with sales representatives and that's really the best way to learn." When Piazza closes at 6 p.m. each evening, Chandler loves to have lazy pasta dinners, like aglio, olio e alici (garlic oil and anchovies) with her husband Hiram Navarrete, whom she met in

college, and she makes meatballs for their daughter, Lidia, who is six. Reflecting about the past decade, she offers, "I was 24 and I am not "from here" so I was missing a lot of socialization. All my friends were still in the City. At the same time I did recognize that I had a unique opportunity and was lucky to have my own business. I have found a balance and I really enjoy living in Easton." What would she tell someone 24 years old now? "My advice to a young entrepreneur would be to listen to your customers. You plant the seed, they make it grow." ☺



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PHOTOS CLOCKWISE: MAIRE MCARDLE; CORYNNE HARDISON; HANNAH WELLMAN

Clockwise from top left: Corah's Corner owners Elijah Ardison, Hannah Wellman, Corynne Ardison and Derek Dombrowski; beer-battered shrimp with house cut chips; fresh blueberry lemonade; a loaded turkey burger; and house made lox on a bagel.



(Corah's Corner)

CULINARY CAMARADERIE

Super fresh, super hip seafood and salad hangout is St. Michaels happening spot

BY TRACEY F. JOHNS

Imagine relaxing at a delightful café on a bustling tourist street, with happy chatter and gentle breezes of deliciousness surrounding you. Live music fills the air as you dine on locally-sourced seafood sipping craft drinks while visiting with old friends or meeting new ones. What makes this particular café special is that locals and tourists alike embrace the vibe of this place, which adds to the authentic memories everyone takes home with them.

Now, give that café an Eastern

Shore atmosphere and you have Corah's Corner in St. Michaels, Md. — where four thirty-somethings are living their dream of owning and running a hometown restaurant inspired by their shared love of the Chesapeake Bay and local seafood.

The dream began 15 years ago over a couple of beers on a St. Michaels back porch for high school fishing buddies Derek Dombrowski and Elijah Ardison, both 36.

Dombrowski is a “come here” by way of Mississippi, Florida, and Pennsylvania, before making St. Michaels home at the age of 13.

TASTE BUDS

Many know him as co-founder of Total Home Performance, a home weatherization and encapsulation company. Ardison is a returning “from here” and chef trained with David Stein, formerly with Bistro of St. Michaels. He was born in Claiborne, Maryland, and gained culinary inspiration from living in California, Fiji, and St. Thomas before returning to the Shore.

Their wives Hannah Wellman, 32, and Corynne Ardison, 39, joined in making that dream a reality in co-owning Corah’s Corner. The couples signed the lease for the St. Michaels property in February 2020 and made the restaurant the namesake of Corynne and Elijah’s 5-year-old daughter.

Corynne works as a mammography technologist and Wellman as a registered nurse when they’re not working a busy lunch or dinner at Corah’s. Hannah creates the restaurant’s signature lemonades and libations. Elijah serves as Corah’s island-inspired chef and Derek manages administrative duties with the help of My Restaurant of Easton, a group that works with restaurants to manage and perform administrative, technology and promotional services.

The St. Michaels Road and Mill Street corner property sat vacant for some time before Corah’s Corner opened in late June 2020. The restaurant’s cool vibe, creative menu, and al fresco dining quickly gained Corah’s Corner a reputation for bringing people together to savor the taste of local, fresh, and happy.

The menu features Eastern Shore-style food and seafood locally sourced from Wittman Wharf Seafood, Fells Point



New on the menu:
Thai Zoodle Bowl (left) featuring seared sesame tuna over a bed of fresh zucchini and summer squash “noodles;” Right: watermelon, feta, and arugula salad with house-made lox; Signature drink: watermelon basil crush

Wholesale Meats, and Teddy Bear Fresh Produce. Appetizers include crab and duck poutine, baked oysters, oyster stew, and tuna and salmon poke bowls.

Beer-battered fish and chips, oyster and shrimp po’boys, and an herbed lamb burger are other customer favorites, as are Corah’s signature blueberry and other lemonades, and a selection of handcrafted fresh fruit crushes.

The warmer months bring guitarists, vocalists, and other performers to Corah’s deck, with Sunday brunch a favorite especially amongst locals.

Dombrowski says Corah’s Corner’s first season brought in many locals

as repeat customers along with people visiting the area on weekend getaways, golfers and people on bicycles from the Inn at Perry Cabin, and Chesapeake Bay Maritime Museum visitors.

“We didn’t expect the tourist turnout we had, and were pleasantly surprised,” said Wellman. “We hoped by summer people would want to be out and about and feel safe doing so. We’ve created an appropriately socially-distanced and clean environment for people to enjoy themselves.

“We wouldn’t be here without the overwhelming support of the community. They recognized what a talent Elijah has for transforming

CORAH’S CORNER
105 North Talbot Street
St. Michaels, Md.
410-745-8008
corahs.com

simple and fresh ingredients into delectable entrees full of flavor that make you want to keep coming back for more.”

Corah’s is opening for the season in April 2021 with happy hour specials, Sunday brunch, and an offering of craft cocktails using house-infused spirits like those included in Elijah’s Evil Bloody Mary. To see the menu, hours, and to learn more, visit corahs.com.



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farm & family

Four generations later, Pop's Old Place offers quality products with personal intentions

BY MANNING LEE | PHOTOS BY MAIRE MCDARLE AND STEPHEN WALKER



Granddaughter Caroline Hubbard has been involved in daily farm activities while attending virtual school during COVID. Right: The distinct markings of the Randall Lineback breed along with the tilt of its horns lends easy identification for individual cows.

Darlene Goehringer and her husband Arthur Wilson of Pop's Old Place, a farm that sells grass-fed and finished meats in Hurlock, are among the most generous farmers around. They raise and sell meat for consumption from heritage breeds of cattle, pigs, sheep, goats, and chickens. Through careful forethought and research, they chose the particular breeds of animals they use based on the quality, texture, and taste of the meat they produce.

For her cattle, Goehringer began her herd with a nearly extinct heritage breed called Randall Lineback. She has around 25 heads of cattle. "I enjoy looking at them. and they are gentle animals. So



BENEFITS OF GRASS-FED BEEF

1. Fewer calories
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3. Contains electrolytes
4. Helps fight cancer
5. Contains more healthy fats
6. Contains less bacteria
7. Can decrease risk of heart disease

SOURCE: WWW.PERFECTKETO.COM



Above: Arthur Wilson rounds up the sheep and lambs for a feeding. Left: Darlene Goehringer greets customers in the store where chalkboards list the meats and cuts available. And, of course, there are always dozens of fresh eggs on hand.

Opposite page, top left: Darlene and Arthur display their affection for two animals they are keeping as pets: Elsa, the calf, who nearly died of hypothermia, and Jack, the lamb, whose mother died after giving birth. Bottom left: Free range chickens dot the farm landscape; Top right: Each cow's ear is tagged with a number and in which ear —right or left — is based on its gender.

far, the meat has been fabulous. They are 100% grass-fed and finished. Their beef is very dark red, less marbling than what people are used to eating,” explained Goehringer. The pigs are also a heritage breed called a “Mule Foot.” They got the name because of the shape of their feet. She exclaimed, “It’s the best pork I’ve ever eaten!”

Goehringer’s great grandparents settled on their farm in 1909. She grew up down the road. She and her siblings often helped out the family on the farm. She and Arthur moved there in 1998 with two horses, two goats, and dogs. They mapped out how their dream farm would look. “Somewhere along the line, I bought my first sheepdog. If we had a sheepdog, then we must have needed sheep,” Goehringer laughed.

As a fair disclaimer, I am a customer of Pop’s Old Place. I began shopping for my meats with Goehringer in 2016. On any given shopping day, I drove up to her farm. Goehringer would be elbow-deep in canning her tomatoes or barefooted walking around the farm or feeding her pigs. She would stop whatever she was doing and open up her shop to me. Inevitably, we would end up just shooting-the-breeze and walking around the farm talking about her animals or the food she grows in her garden. Eventually, I would get into the car with a handful of her extra tomatoes or extra cuts of meat she had given me. I can tell she loves sharing what she has with curious people like me who show interest. It was just her heart. She loves people as much as the farm and her animals.

Sometimes I would talk to her for no other reason than to pick her brain. I am curious, but Goehringer is wise and generous.



NUTRITIONAL VALUE OF GRASS-FED BEEF

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SOURCE: WWW.PERFECTKETO.COM

She took her time and shared what she knew with me without any hesitation. What I sensed then and now from her is that she breathes in and exhales her passion for her work. She is not just a farmer, but she is an ambassador from humankind to the land and animals. She knows each of her animals by name and their personalities. They know her too and follow her voice.

The last time I visited Goehringer, we took a walk down the driveway to see her Randall Lineback ladies. She wanted to introduce me to Elsa, who was a calf that Goehringer saved months earlier from hypothermia. Now, Elsa is no longer just a part of her herd. She is a large, and still growing, beloved pet. The young cow will live a long, happy life and spend the balance of her days running the pastures.

The other girls were all grazing on the far side of the pasture when Goehringer banded on something



TIPS ON HOW TO COOK GRASS-FED BEEF

Grass-fed products cook faster than grain-fed products. To prevent burning your cut of meat, follow these suggestions:

- Grass-fed beef cooks approximately 30% faster than grain-fed cuts, so use a meat thermometer to prevent over cooking
- Always use tongs over a fork when turning the beef over
- Make sure to preheat the grill, pan, or oven before cooking
- Don't use a microwave to thaw out grass-fed beef. Thaw it in the refrigerator and let it sit at room temperature for 30 minutes
- Because grass-fed beef is low in fat, be sure to coat it with avocado oil or olive oil to make sure it doesn't dry out

SOURCE: WWW.PERFECTKETO.COM



Top: A special family moment includes Betty, the giant Schnauzer; Jack the lamb; and Hazel, the Australian shepherd; along with granddaughters Caroline and Willow Hubbard.

Bottom: Darlene feeds the pigs amid dozens of free range chickens in the pen enclosure.

and gave the signal to get their attention. They sauntered curiously across the field to the edge of the pasture that lined the driveway. She introduced me to Elsa. Elsa was a big baby. She played with me by running back and forth along the fence line. She was just like one big puppy. In that moment, I witnessed the connection that Goehringer had with her herd. She made the connection to the cows with her simple presence there with them.

Even though Goehringer possesses what many of us 'wanna be farmers' would consider esoteric knowledge that is virtually unobtainable these days, she is unbelievably humble. I asked her what she had planned in the coming seasons.

She explained, "My next plan

when COVID allows is to do some small group teaching. I want to teach people how to make yeast rolls, pie crusts, and pasta. I want to encourage them that making these things is just taking flour, eggs, and salt. With a little know-how, you have something wonderful. I want to teach them that doing these things is not necessarily difficult. You have to try. A lot of people are frustrated with trying to learn how to do certain things on their own. With a little guidance, I could teach them things like canning and preserving," she described. She had no concrete plans, but if what I know about her rings true, then with a little encouragement from her customers and friends, we will all be in classes down in Hurlock come the fall.

Each week driving away from the Pop's Old Place, I would return to my real life in Easton with my little treasures of bacon, ground beef, minute steaks, and gluten-free sausages. I was proud to have found and purchased the best quality meat available to me. As I placed each frozen cut into my freezer, I knew later that week I could be happy with the dinners I would make. 🍴

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Darlene Goehringer

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SAVORY SALTY SWEET

3 local charcuterie board options
and their distinctive wine pairings

BY AMELIA BLADES STEWARD
PHOTOS BY MAIRE MCARDLE AND STEPHEN WALKER

Charcuterie boards are adding an interactive and communal element to the table today, with something for everyone. Whether you are in a restaurant enjoying a board or making your own at home, charcuterie can be an outlet for creativity, both in its design and pairing of meats, cheeses, and accoutrements. It can also be an appetizer before a meal or served after a meal as guests linger and savor its delectable flavors.

The original charcuterie boards from the 15th century were made up of cured meats. Over time, breads, cheeses, fruits, vegetables, and nuts were added as accoutrements to an array of meats, forming the charcuterie boards we celebrate today.

Noshing on a charcuterie board is ideal for drawing out and elevating today’s dining experiences. Making charcuterie boards at home also allows people to make do with what is in their cupboards while challenging their imaginations and their pallets.



“Snifters is an eclectic bistro that boasts small plates coupled with wine, beer, and craft cocktails. Being Talbot County’s only craft beer and wine bistro, they offer various craft beers on draft and a wine list with over 40 labels. Snifters is owned by Joe Petro, owner of Hair O’The Dog. Our charcuterie board is put together around certain flavor profiles. All charcuterie is sliced to order and presented to the table to familiarize guests with the product. We start by simply asking guests their preferences and tailor the boards accordingly.

We think presentation is important, so we start by fanning the cheeses and meats and then fill in with the accoutrements and produce working clockwise. The vibe at Snifters is casual, cozy, and relaxed and so is our board presentation. We encourage patrons to work across the board from the milder cheeses and meats to the stronger ones.

We encourage our customers to mix and match the items on the board with the wine they are drinking to see what combined flavors they like. Our wine flights include two ounces of three different wines and are popular to pair with the charcuterie board.

Having lived in France, I continue to learn about wines and enjoy finding unique and affordable wines for both Snifters and Hair O’The Dog. In the store, we try and carry the most popular wines people have enjoyed at the table at Snifters so that they can recreate the same flavor combinations at home.

—Wine Buyer Devon Harvey
and Chef Deontrae Johnson

SNIFTERS

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Thursday: 4:30-9 p.m.
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HAPPY HOUR:
Wednesday-Saturday:
4:30-6 p.m.

WINES PAIRINGS

Blue Quail sauvignon blanc. Its acidity pairs well with milder cheeses.

A South African rosé goes well with sharper cheeses like Gouda.

Santa Julia malbec and Il Bastardo red blend complement creamier cheeses like goat cheese.

Quinta de la Rosa Tawny Port works well with all these cheeses to finish a meal.

The Wardroom is an epicurean market showcasing hand-selected and house-made artisan products, premium ingredients, and wines from top vintners worldwide. For lunch, and continuing throughout the day, the fare features customizable gourmet sandwiches, brimming with only the freshest seasonal ingredients. Each evening the lively marketplace transforms into a relaxed yet sophisticated wine and gnocchi bar. Charcuterie boards are served all day long.

When designing our charcuterie boards, our servers simply ask our guests about their preferences and we tailor the boards accordingly. We want our offerings to be visually pleasing, but we encourage our guests to enjoy the selections in a particular order, typically from mild to more complex balancing the right amount of spice, sweetness, salt, and fat content.

We feature boutique producers from across the country that marry traditional techniques with innovative flavors. Smoking Goose is a great example of this. Their Stagberry salame is a 50/50 elk and pork blend with dried blueberries and warming spices. We also pride ourselves on an ever-evolving cheese selection, constantly researching small-scale farms nationwide and prefer to work directly with purveyors who raise their own livestock and complete the entire production and aging processes on-site.

The Wardroom's state-of-the-art Enomatic wine dispensing machines prevent the oxidation process, allowing us to offer a wide selection at various price points plus guests can select the size of their pour. The charcuterie paired with recommended wines enhances the dine-in experience.

— Allie McGuckian, Marketing Director, Bluepoint Hospitality
sommelier, Natalie Tapken, Sommelier, Elizabeth Parker, Tasting Room Manager, and Chef de Cuisine Clayton Leasure, and Executive Chef of Bluepoint Hospitality Harley Peet



THE WARDROOM

103 N. Washington Street
Easton, Md.
thewardroom.com
410-826-5489
Monday-Thursday: 11 a.m.-9 p.m.
Friday & Saturday: 11 a.m.-10 p.m.

WINE PAIRINGS

Nebbiolo: Produttori del Barbaresco 2017; This Nebbiolo is firm enough to stand up to any charcuterie board with nice aromas of black cherries and pepper.

Gamay: Domaine Serol Cote Roannaise *Eclat de Granite* 2019; The Côte Roannaise a region within the Loire Valley of France. The Eclat comes from 80-year-old Gamay vines that are full of bright red fruit and pepper making it a perfect pairing for any cured meat.

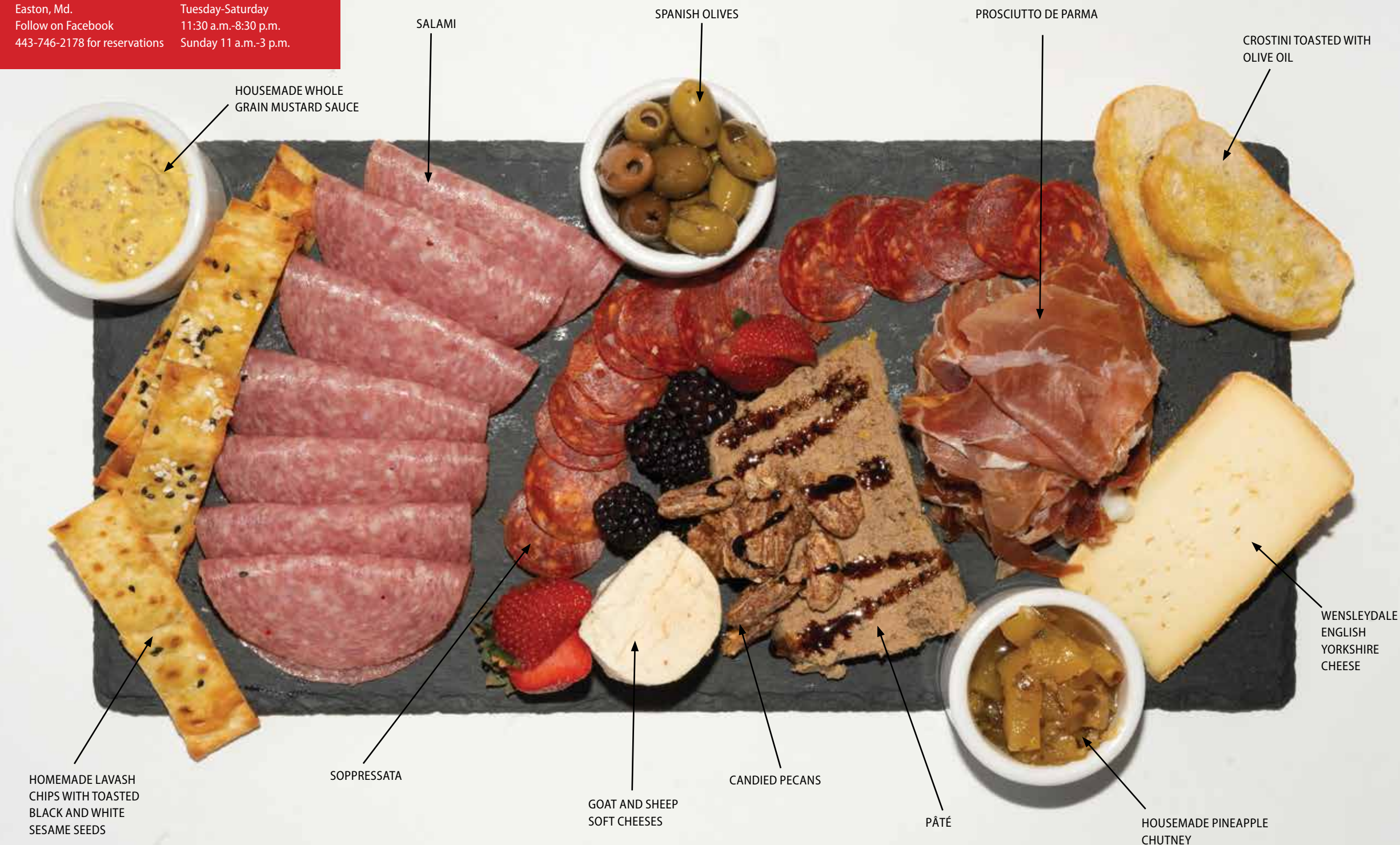
Pinot Noir: Sylvain Pataille Marsannay Clos Du Roy; The Clos du Roy has a perfect balance of power and elegance. There is a freshness to the wine that will lift and enhance any charcuterie board.

LEGAL ASSETS

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Sunday 11 a.m.-3 p.m.



Executive chef David Clarke

Legal Assets Craft Food and Spirits is in downtown Easton. We feature a diverse menu of American cuisine, seafood, steak, and tavern fare. I think we have a relaxed atmosphere with outdoor dining on the porch and patio. Our upstairs dining room has a speakeasy atmosphere.

My wife and I have always been interested in cured cold meats and cheeses. We researched and chose a slate board to use as the base for the charcuterie to go along with the contemporary feel of the restaurant. We allow the chefs at Legal Assets the creativity to arrange the board so that they can make it different each time — it's their form of expression and a piece of art for our customers.

Our special twist on the charcuterie board is our crostini, which we toast with olive oil, and our homemade lavash chips with toasted black and white sesame seeds. These complement the meats and cheeses and pull the whole thing together.

We also use different profiles of meat and soon will be including smoked salmon or duck rillettes and chicken liver pâté which reflect my French culinary training, as well as some Asian twists from my heritage. Our hummus board with grilled vegetables and olives, which is indulgent and colorful, is perfect for vegetarians and customers needing a gluten-free option.

Another unique option is Legal Asset's "Bottle and Board" \$38 special offered daily before 5:30 p.m. Customers can pick one of three bottles of wine to accompany their charcuterie board. Other times, we offer to pair the wine by the glass or half glass for tasting with our dining courses. Our boutique wine list is organized around a tasting profile, allowing customers to select wines based on what they like.

— Executive Chef David Clarke and his wife Valerie Clarke, Wine Buyer, (also proprietors of 208 Talbot in St. Michaels)

WINES PAIRINGS

With the "Bottle and Board" daily special, we offer these three wines: **Hess rosé** pairs nicely with the herbaceousness of the goat cheese and helps cleanse the palette with the meats.

The Federalist cabernet is a rich, lush wine with bright notes which complements the meats and cheeses.

The Hahn chardonnay is a middle-of-the-road chardonnay with a bit of fruit but a fuller body.

GOOD MEALS ON TABLES

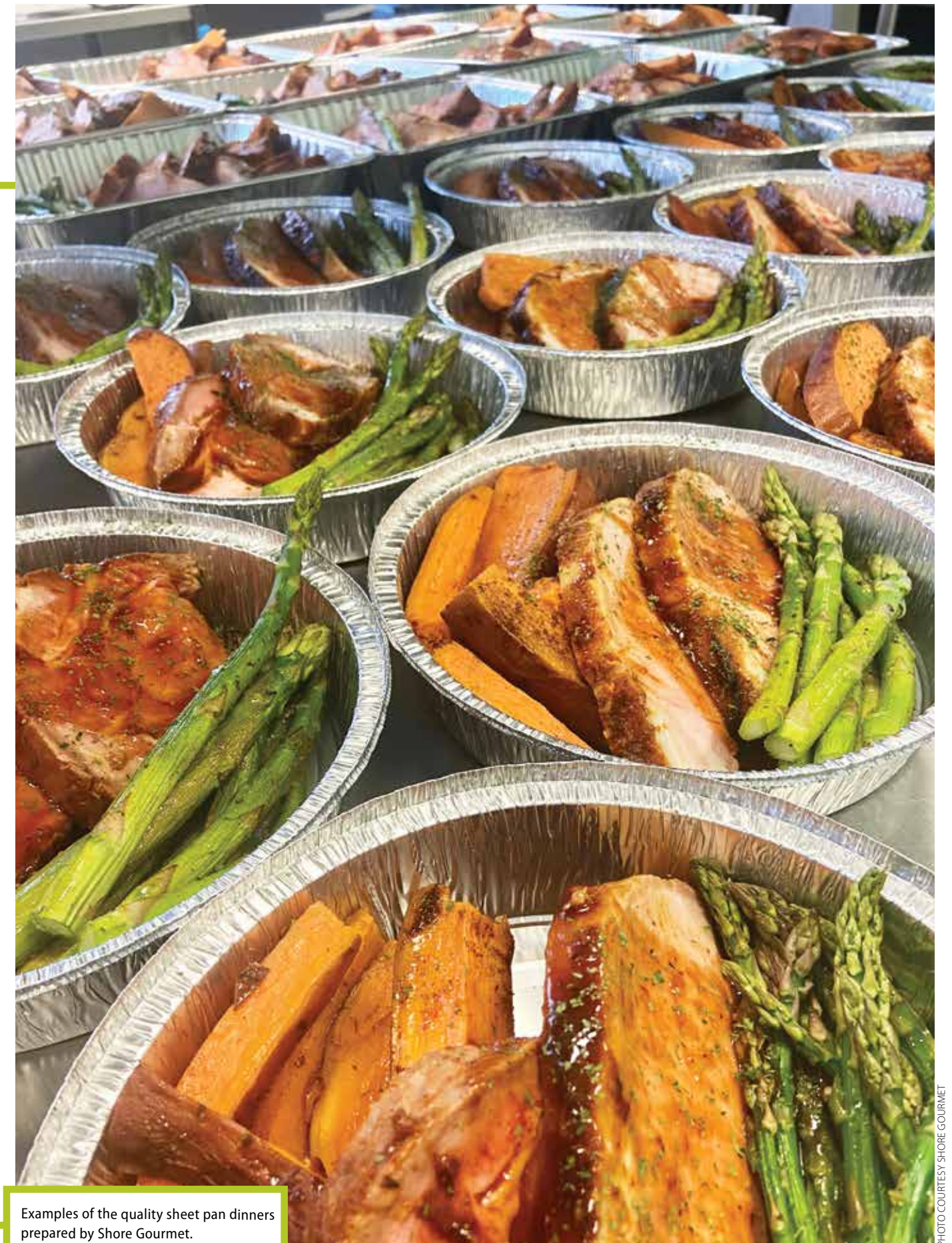
Maryland's greenest county addresses food equity and food security

BY AMELIA BLADES STEWARD

Caroline County has long been known as “The Green Garden County” in Maryland because of the sheer number of farms growing large volumes of healthy produce. Despite the perceived availability of healthy fresh food, food equity and food security continue to be issues for parts of the county. How to make food more accessible to county residents has been a longtime concern of Beth Brewster, Supervisor of Food Services at Caroline County Public Schools.

Working through the nonprofit, Shore Gourmet, Inc., Brewster and her team are leading a proactive, three-prong approach at the grassroots level to make healthy food more accessible. This includes using a “living classroom” where students gain real-life experience in customer service and quick food production, as well as a public retail store that sells healthy items produced locally and through the culinary training program.

On the following pages, you will learn about the initiatives and impact this team's efforts are having on the County and its most hungry.



Examples of the quality sheet pan dinners prepared by Shore Gourmet.

PHOTO COURTESY SHORE GOURMET



Left: David Murray, Operations Manager, Caroline Culinary Art Center, outside the historic brick schoolhouse in Denton where it is housed; Below: Student working at the commercial stove; This photo: Chef Larry Ogden assists a student who is filling meal trays.



PHOTOS BY MAIRE MCARDLE AND STEPHEN WALKER

Caroline County Technology Center (CCTC) CULINARY PROGRAM

Since 2014, Caroline County Technology Center (CCTC) Culinary Program has been operating in the renovated historic Caroline Schoolhouse (circa 1901) owned by the Town of Denton. Caroline County Public Schools leases the property for its culinary program which offers academics and practicums to 10th and 11th-grade students from North Carolina High School and Colonel Richardson High School. During their two semesters, students learn the basics of the culinary industry through catering and working in Shore Gourmet Market, preparing them for an entry-level position in the hospitality industry or higher education.

David Murray, the Operations Manager for Caroline Culinary Arts Center and Chef and Instructor for Chesapeake Culinary Center, stated, "It's a safe training ground for the students and helps develop soft skills and how to deal with real-world situations while in a supportive environment."

Larry Ogden, Chef Instructor at CCTC, said, "It all revolves around teaching students basic food preparation for all of the meals we prepare, as well as safety and sanitation procedures. They are also able to complete two food service certifications through the ProStart Program. Several of our students have gone on to culinary

schools. The certificate, which includes 400 work hours, can help them with admission and financial aid at these higher education schools. Most of the students in the class have aspirations about working with food. They realize the origins of food, the nutritional aspects of food, and learn proper preparation."

"I often see the light bulb go off as they are learning," Ogden added. "They are expanding their eating habits and opening their minds to the different flavors of food. Sometimes they even take the recipes home for their families to try. They are amazed at what they can produce and how good it tastes."

SHORE GOURMET MARKET

Shore Gourmet Market, a retail store and eatery housed in the Caroline Schoolhouse, provides Culinary Arts students real-life experiences like taking inventory, working a register and dealing with customers. It offers curbside lunch and dinner options that include soup, sandwiches, salads, paninis and baked goods, as well as pre-made and frozen dinners. It also features specialty foods and gift items from Maryland vendors.

"Shore Gourmet is the face of healthier eating — providing fresher ingredients and whole foods, as well as healthier prepared foods to more people in our county," stated Brewster.

"People enjoy our curbside pre-orders. On Wednesdays, we offer two options of sheet pan dinners for two or five people. The meals require only 25 to 45 minutes to reheat. There is normally a line down the street on Wednesday nights to pick up the meals. Our new economical Friday Family Kitchen Kits are popular with families looking for something fun to do together. The kits are for four people and cost \$16.95 for the entire kit. They have included meals such as macaroni and cheese with toppings, tacos, quesadillas, and salads," added Murray.

"But perhaps the most popular of the prepared meals are the frozen meals for one. We found that during the pandemic, adult children from states across the country order these meals online for their parents who live on the Shore. That way, they know their parents have healthy and nutritious meals to eat. We have 25 to 40 options. They can purchase five meals for \$30. We even offer delivery."

On average, Shore Gourmet Market sells 150 five-person meals and 50 two-person meals a week. Approximately 750 people weekly are enjoying a healthy, nutritious meal in place of unhealthy carryout food. The Market intends to keep the prices low while enabling and encouraging people to sit down at the dinner table as a family.

"It's been fun working here. We have gotten more creative," said Julie Thomas, who serves as Project Manager. "People are responding to it. We have a great team with the common interest in trying to get healthy food out to people in the area."

"The silver lining to the pandemic has been that it has made us better and gotten us to think outside the box more. We have redesigned our offerings to be a community center people can rely upon to get a good meal," concludes Brewster.



Top: Inside Shore Gourmet Market; Above: Project Manager Julie Thomas grabs an order while working the register; Right: Shore Gourmet team member Bel Craft carries bags of food to deliver like this salad of fresh ingredients from local farms.



PHOTOS BY MAIRE MCARDLE AND STEPHEN WALKER

Value-Add for FARMERS/FOOD-BASED ENTREPRENEURS

Because family farms are the foundation of the Eastern Shore's culture and economy, Shore Gourmet also works with farmers to diversify their revenue with value-added products providing sustainability. The Shore Gourmet Project, a program with the Mid-Shore Regional Council, assists farmers in producing value-added products in addition to what they are growing.

The Caroline Schoolhouse also provides a community commercial kitchen that can be rented, helping new and growing food-based businesses reach a viable level of progress. Shore Gourmet staff helps business owners obtain health department approvals, packaging, labeling of their products, regulatory compliance, as well as provides consultation on various aspects of the production process.

The Market has supported the development of a wide range of products including baked goods, fruit wine, cider, caramel apples, jams and jellies, and medicinal herbs.

Between what Brewster is doing in the public schools and through Shore Gourmet Market, "People of all ages are seeing healthier food coming to their tables," she concluded.



SHOP AND STOCK UP!

List of farm-produced products for sale at Shore Gourmet Market

- Alice's Cottage** – Hagerstown, Maryland (gifts, notepads, potholders, tea towels)
- Annabelle's Gourmet Dog Treats, LLC** – Parkville, Maryland (all-natural, freshly made dog treats)
- Baltimore Tea & Coffee** – Hanover, Maryland (teas, biscotti, chocolate covered nuts)
- Bee George** – Oxford, Maryland (honey)
- Blades Orchard** – Federalsburg, Maryland (apple cider donuts)
- Bubba Bob's Kettle Corn** – Easton, Maryland (popcorn)
- Choquette Chocolates** - Online (chocolates)
- Classic Cake Company** – Salisbury, Maryland (Smith Island Cakes)
- Delaware Spice Co.** – Seaford, Delaware (Eaglewingz hot sauce)
- East of the Bay Woodworking** – Easton, Maryland (boxes/crates used for Savor MD)
- Federal Brewing Company** – Federalsburg, Maryland (Kombucha)
- Fisher's Popcorn** – Ocean City, Maryland (caramel & old bay popcorns)
- Fresh Glow Co.** – Ellicott City, Maryland (food preservation sheets)
- Frozen Farmer** – Bridgeville, Delaware (ice cream, sorbets)
- Harris Farms** – Hurluck, Maryland, but processed in Pennsylvania (preserves, jams, pickles, relishes)
- High Country Creamery** – Grantsville, Maryland (cheese)
- King's Fruit** – Ridgely, Maryland (blackberry & raspberry jellies-sometimes other fruit flavors)
- Mama Vida** – Randallstown, Maryland (salsas, dips, marinara sauces, soups)
- McCormick's** – Hunt Valley, Maryland (beef jerky)
- Michele's Granola** – Timonium, Maryland (variety of granolas)
- Millstream Farms** – Denton, Maryland (baked goods, dessert rolls)
- Mouth Party Caramels** – Timonium, Maryland (caramels in a variety of flavors)
- Mud Pie** – Stone Mountain, Georgia (gifts, kitchen products)
- Not Joe Mama's Sauce** – Annapolis, Maryland (variety of BBQ sauces)
- Old Dominion Brewing Co.** – Dover, Delaware (sodas)
- Paul Aspell Pottery** – Ridgely, Maryland (glazed pottery)
- Red Truck Beef Jerky** – Owings Mills, Maryland (Red Truck beef jerky, Stubby's Beef Jerky)
- Rise Up** – Easton, Maryland (coffees by the pound and cold brew)
- Salisbury Pewter** – Easton, Maryland (gifts and serving ware)
- Salter's Chesapeake Gourmet** – Royal Oak, Maryland (Eastern Shore pub sauces)
- Shore Sweet Treats & Nuts** – Preston, Maryland (mixed nuts in cinnamon or old bay)
- Todd's Dirt** – Severna Park, Maryland (marinades, dry seasonings)
- Waxing Kara** – Owings Mills, Maryland (honey pops and facial products)
- Wockenfuss Chocolates & Candies** – Baltimore, Maryland



Shore Gourmet's brand new mobile market; in the driver's seat is David Murray; standing are Samantha Figueroa, food service operational manager at CCPS, and Beth Brewster, Supervisor of Food Services at CCPS.



To donate or for further information:
SHORE GOURMET MARKET
 512 Franklin Street, Denton, Md.
 410-479-2452
shoregourmetmarket.com

SHORE GOURMET HITS THE ROAD

To improve health and ensure good nutrition in under-served areas identified as food deserts, Shore Gourmet is launching a new mobile initiative this spring. Its Curbside Market will provide fresh food year-round through a repurposed bus. The bus will deliver summer backpack meals to kids, individual meals to seniors and pantry items for families. Healthy options will include dairy products, eggs and homemade meals with locally sourced produce for purchase through the SNAP program. Seniors will be able to utilize their farmers' market vouchers to purchase healthy food.

This project is being funded by a Share Our Strengths No Kid Hungry Campaign grant, the Mid-Shore

Regional Council, the Rural Maryland Council, and the Maryland Department of Transportation. The Caroline Human Services Council provided both the equipment to keep food at the proper temperature and the generator for the bus.

"We are focusing on getting healthy, affordable and nutritious foods to people with the highest needs — specifically penetrating the poverty circles in the north and south ends of the county where our immigrant populations live," Brewster said.

"This has been a two-year dream of mine to have a mobile market which can provide food equity and food security to residents of our county who have not had access to quality food," Brewster concluded. S

Shakin' It Up!

Cecil Johnson's original blend is certainly seasoning the Eastern Shore

BY MANNING LEE | PHOTOS BY MAIRE MCARDLE

Admittedly, I'm less than a gourmet chef. These days, I'm the type of chef who looks for fail-safe ways to add flavor to my dinners, and I take a very pragmatic approach. In a quest for simplicity, I discovered Cecil Johnson's Cambridge Spice Company at a produce store south of Cambridge. I was drawn to the spice because of its cartoon-looking caricature on the label. Because I wondered how delicious this hometown spice would be, I grabbed a bottle of it and soon learned about Cecil Johnson's magic in a bottle.

The company's Original Seasoning looks like a simple spice rub for

meats. I started using it on my pork chops. Before long, I put it on everything. I scramble my eggs with it and sprinkle some on my green beans, collard greens, and broccoli. Everyone in the house loves it when I fry my potatoes with the spices. I keep adding it until my food looks perfectly spiced against the black backdrop of

my sizzling cast iron pans.

First impressions of Johnson — he's just a guy who loves making food for his friends. While he's known around Cambridge for his barbecue, he also does smoked pig, pulled pork, fried chicken and fried fish. He once entered a Summer Sendoff and BBQ competition in Cambridge with

his daughter and a friend. He was the only non-restaurateur who entered the contest. He was surprised to learn that he'd won and was invited to be on a former MTS Broadcasting Company radio program with Troy Hill and with Mark Potter on WINX FM radio. The more I spoke with Johnson, the more I discovered that there

were as many layers to him as ingredients in his proprietary blend of spices.

About eight years ago, Johnson began researching what it would take to bottle his own label barbecue sauce. He was both stunned and discouraged. "It required a minimum of a \$35,000 to \$40,000 investment



Cecil Johnson, the Cambridge Spice man, personally delivers his popular spices to an ever-growing selection of area stores and markets

Cecil Johnson dons his embroidered chef's coat to present a sampling of his spices carried by select stores on the Shore.



which would be the equivalent of manufacturing a trailer truck full of sauce. I just wasn't prepared to do that," explained Johnson.

He was inspired to do something and so he decided to try something different. "I started playing with spices on my own to see what I could do with a dry rub. I started mixing different spices together, using my friends as guinea pigs. One day my wife said to me, 'don't touch it,' she continued, 'that's exactly the blend right there.' The only problem was I hadn't been measuring. I was just mixing. I ended up having to break down everything that I'd put in so I could remember which ingredients and how much of each of them I had put in there," he said.

Johnson's friend, Keith Graffius, owner of Crabi Gras in Cambridge, advised him on some things he would need to do to get his spice company started. "He told me how to package and box the spices and then to come and see him. It took three or four months to prepare my spices. When I was ready, I delivered some boxes to him. He put them on his shelves in all three locations of Crabi Gras. The Cambridge Spice Company blossomed from there. Eight years later, our products are in 30 stores in the region," Johnson said. They have since added a Jerk Chicken and a Blackened Fish rub to the product line.

The greatest strength the Original Seasoning has is its versatility.

Johnson says that his customers sprinkle the spice on everything. "My wife puts it in her macaroni and cheese, and even popcorn. The blend isn't something that you put on food where the taste of the spice comes through, but rather when you add the blend to the food, it enhances the flavor of the food. I guess that's where the difference is between our blend and other spice blends," said Johnson. "I even put it in my milkshakes. I feel like I'm eating a chocolate bar or a mouthful of strawberries."

Johnson distributes his spices all around the Mid-Shore, from Queen Anne's County to Ocean City. Most of his distributors are in Dorchester and Talbot counties. He has a very selective list of outlets where he sells his products. "I don't want my products everywhere. I pick and choose where I want to sell. I make sure that I'm not stepping on people's toes. I could have two stores side by side selling it, but they'd have to have different clientele. I'm careful about placement," he explained.

People have taken notice of Cambridge Spice Company's quality flavoring. He has created a blend of spices for a store under a private label for them. He has also created a private blend for a chef.

Besides running Cambridge Spice Company, Johnson is also a cancer survivor, a recent college graduate of The University of Phoenix with a bachelor's of science degree in business, a teacher of Consumer Science at Mace's Lane Middle School and a member of Waugh Chapel United Methodist Church.

Johnson hadn't always wanted to be a teacher. He was a regular substitute teacher for 12 years. "I ran from

"Seasoning, not money, is the soul of my business."

— Cecil Johnson, Cambridge Spice Company

teaching (as a career) for 12 years. I was at a crossroads when I said, 'Lord, I keep making my own decisions. When I do, things don't seem to work out. I am asking you. This time I will do whatever it is you have for me to do.' He told me to go back to school. I chose school," he said.

"I have a vision. I'd love to see all of my students learn, grow and leave my classroom with an increased level of skills to set personal goals and identify their career goals. One day, some of them could even possibly own their own businesses."

Johnson recognizes the potential for growth in the spice company. "If I really started traveling to places like

Western Maryland or North Carolina, there would be potentially a lot of room for growth. I'm not totally motivated by money. I love seeing people who enjoy my spices. If I were so driven financially, I'd lose the soul of my business. Seasoning, not money, is the soul of my business," he said, adding, "I love where I am now with my teaching career and my business."

There is so much to learn about this down-to-earth guy who is content with the world God's given him. He has his family, lots of friends, dreams for mentoring students, as well as influence in his community through his work at Mace's Lane Middle School. He also has a fantastic

spice business that he uses to spice up people's lives.

As for me and my family, we're having pork chops with his magic spice on them for dinner tonight. I am determined that there will never be a time when my pantry isn't donned with a very large bottle of Johnson's Original Spice. 🍴

For more information about Cecil Johnson's Original Seasoning and the rest of his products:

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Maryland
CAROLINE COUNTY

(Hunter's Crabs & Seafood Market)

CRAB, YOU'RE IT!

Generations later, this Eastern Shore seafood outpost does not disappoint

BY REEN WATERMAN | PHOTOS BY MAIRE MCARDLE & STEPHEN WALKER

There is no more iconic symbol of the Eastern Shore than fresh caught local seafood. Whether you yearn for steamed crabs drenched in Old Bay seasoning, succulent broiled rockfish, heaping crab cakes, or oysters deliciously prepared in a variety of tantalizing ways... you will quickly find epicurean satisfaction!

Crabbing and fishing provide an idyllic Eastern Shore experience for children of all ages. In our teenage years, my brother and I crabbed commercially in the summers from a wooden skiff with a temperamental Evinrude outboard and sold our catch to Hunter's Seafood.

Hunter's Seafood was founded in 1955 by Dick Hunter when a Philadelphia restaurateur asked if he would sell him crabs for his

restaurant. Hunter's, a family-run business for generations, has deep roots within the community and a reputation for selling high quality seafood. It is hard to imagine, but when Hunter's began, they purchased crabs from 60-80 local crabbers, paying \$0.25 per bushel! Today Hunter's buys from 5 to 6 crabbers and pays up to \$100+ per bushel.

When Dick passed away in the mid-1980s, his son Jerry took over. Due to the growing demand for local seafood, he built the retail location that stands here to this day selling not only fresh crabs, but also crab cakes (with no fillers), oysters, and shrimp salad. Running a family-owned business often is "all hands-on-deck" and Amanda Williams (Dick Hunter's great

Amanda Williams, above, is carrying on her family business, Hunter's Crabs and Seafood Market in Grasonville, launching a new line of prepared seafood products online at thewatermanswife.com. Right: the tug of war between J.O. and Old Bay continues through their hot sauce products; Far right: the market offers freshly made crab cakes for sale, along with halibut, rockfish, Gulf shrimp, monkfish and more.





Amanda Williams, greets a steady stream of customers at Hunter's fresh seafood counter in Grasonville.

markets in Chester and Chestertown in 2018. "It was a natural move for us to get the word out about our products...and people have been so fun, friendly, and engaging. There are a lot of "foodies" at the markets, with lots of questions." Amanda expanded, "Home cooking is now a luxury. With more people working from home and taking care of children, home cooking is getting harder to manage. Because of this, we now sell more prepared seafood products than fresh seafood."

With Amanda's launch of The Waterman's Wife (www.thewatermanswife.com), Shore consumers can now easily enjoy fresh "water-to-table" prepared seafood products such as oyster pot pie, seafood pot pie (packed full of scallops, backfin crabmeat, and shrimp), and seafood mac and cheese! These tempting treats can be purchased at the markets or home delivery is available (currently only to Kent and Queen Anne's counties).

With a wry grin Amanda expanded, "Our 'homestyle Eastern Shore comfort seafood', is loaded with fresh locally sourced seafood and vegetables (bought from King's Mushrooms and Lockbriar Farms in Chestertown), cream, and butter. Our oyster pot pie has a puff pastry topping and our seafood pot pie has a garlic biscuit top."

When asked about her vision for the future, she quickly adds, "I would like to see our products in the local grocery stores. People should have access to better local seafood, but there isn't a good representation of local prepared seafood for shoppers and this is a real niche that we could help fill."

Looking for a fresh way to enjoy the seafood you love? Can't find time to create a truly gourmet seafood dinner? Then visit Amanda's booth at the next Chestertown Farmers' Market. Enjoy some of the best local seafood you have ever eaten! 🍴

and communications. Drawn back to the family business by her love of family, community, and seafood, in 2018 Amanda launched "The Waterman's Wife" as the next evolution for Hunter's Seafood. "Working around seafood makes me happy and carries such a connection to my family's heritage. Keeping the business going is so important to me," said Amanda with a bright smile. "We are also passionate about providing a market for local watermen's catch."

Amanda started selling at farmers'

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Amanda Williams' prepared foods
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granddaughter) fondly remembers being drawn into the business at age 14. Understanding the challenges of a seasonal business, her family encouraged her to pursue other directions, and she earned a bachelor's degree in small business

The Waterman's Wife presents
THE J.O. MAC AND CHEESE RECIPE

BY AMANDA WILLIAMS*

INGREDIENTS FOR THE SHRIMP

- 2 pounds shrimp, 26-30 count, peeled and deveined (if frozen, thawed)
- 2 tablespoons olive oil
- 1-2 Tbsp cajun seasoning, or to taste
- Pinch of salt
- Pinch of freshly ground black pepper

INGREDIENTS FOR THE MACARONI AND CHEESE

- 3 cups elbow macaroni, uncooked
- 1 lb lump crab meat
- 1 cup whole milk
- 2 and 2/3 cup evaporated milk
- 1/4 cup of Eagle Wingz J.O. Hot sauce, or to taste
- 1 teaspoon of paprika
- 1/2 teaspoon of cayenne pepper
- 4 cups grated sharp cheddar cheese
- 2 cups grated mild cheddar cheese
- 2 cups grated colby & monterey jack cheese
- 1/2 cup grated parmesan cheese
- Cajun seasoning, for topping



- 1**

Prepare the shrimp:
Heat a large skillet over medium heat.

In a medium bowl, add shrimp, olive oil, cajun seasoning, and a pinch of salt and pepper and toss to combine and coat the shrimp.

Once skillet is hot, add shrimp and cook, stirring constantly until shrimp is pink, 4-6 minutes. Set aside.
- 2**

Prepare the pasta:
Preheat oven to 350F. Lightly butter a 9x13-inch baking dish and set aside.

Bring a large pot of salted water to a boil over high heat. Add macaroni and cook until al dente (look at package directions to see how long it takes). Do not overcook.

Drain well and transfer cooked pasta to a large bowl. Mix in shrimp and crab. Set aside.
- 3**

Make the cheese sauce mixture:
In a large bowl, add milk, evaporated milk, and J.O. hot sauce and whisk to combine.

Add paprika, cayenne, salt and pepper and whisk to combine. Taste the milk and adjust the seasonings to your liking.

Set aside 1 cup sharp cheddar cheese, 1/2 cup of colby & monterey, and 1/2 cup of Parmesan. Add the remaining cheese to the milk mixture and stir to combine.
- 4**

Assemble the dish:
Pour cheese mixture into macaroni and stir to combine. Pour mixture into prepared baking dish. Top with reserved cheeses. Sprinkle more paprika, salt, pepper and Cajun seasoning on top.

Bake for 45-55 minutes or until top is golden. Cover the top with foil around the 35-40 minute mark, making sure it doesn't touch the cheese. Remove from oven and let it sit for about 25-30 minutes to set before serving
- notes**

I highly recommend altering the amount of spices to YOUR taste. The amount I added was perfect for mine and my family's taste, however that may not be the same for you so please taste the milk and add more of the spices to your liking

For the evaporated milk, you can use anywhere from 2 to 2 and 2/3 cups, depending on how creamy you want the mac and cheese. I use 2 and 2/3 cups of milk because I prefer mac and cheese to be super creamy!

*If this recipe has just way too many steps, check out where to buy Amanda's pre-made mac and cheese and other delicious offerings on her website: www.thewatermanswife.com



"There's always been a strong sense of stewardship at Shrewsbury, both in house and out in the community," noted the Reverend Henry M. Sabetti, posing in the church doorway. He has served as the congregation's spiritual leader since 2010.

(Shrewsbury Parish)

MODERN MISSION

Big plans are in the works for this sacred space in Kennedyville, Maryland

BY DEBRA R. MESSICK
PHOTOS BY BOB FALCONIO

At Shrewsbury Parish

Episcopal Church in Kent County, you can almost hear the echoes of history. Listen closely and discover Captain John Smith encountering Tockwogh tribal members during his second voyage up the Sassafras River in 1608.

Visit and find Revolutionary War general John Cadwalader, whose 1786 burial site featured an epitaph by Thomas Paine.

The brick chapel on the outskirts of Kennedyville, presiding gracefully for centuries, today watches over a growing community garden, a cemetery remapped with cutting edge GIS technology, with plans in progress to refurbish the "brown house" — a 1920s Sears & Roebuck catalog home languishing behind overgrown foliage — into a visitor center and museum.



Parishioners Cheryl Widell, pictured here, Rob Busler, and Bob O'Connell have each played key roles in the mission Widell describes as "sharing our assets at this sacred place."

Parishioner and retired farmer Bob O’Connell on the church grounds



“These might be among the most significant developments in Shrewsbury’s history,” said Rev. Henry M. Sabetti. He credits dedicated leadership from parish members Cherilyn Widell, Rob Busler, and Bob O’Connell, along with support from the Easton Episcopal Diocese and community partners.

Widell, a nationally-renowned historic preservation professional and Director of the National Fund for Sacred Spaces, was instrumental in bringing parish members to a pivotal workshop designed to help struggling congregations innovate underutilized space. At Shrewsbury Parish, this meant outdoor areas, including the cemetery and church grounds.

With practical tips on finding funding and refocusing energy on the

surrounding community’s needs, the workshop became a project launching “catapult,” Rev. Sabetti said.

Cemetery and Proposed Visitor Center

Retired commercial architect and congregation newcomer Rob Busler took on the roles of Church historian and cemetery warden, enthusiastically delving into efforts to preserve and highlight the site’s many layers of history — from Native Americans to the landed gentry, indentured servants, slaves, Latino immigrants, and veterans representing every American war, and finding fresh ways to share the stories.

Besides a working knowledge of computerized cemetery software, Busler brought a decidedly fresh eye to the goals of updating and

digitizing records into a centralized, accessible web-based portal.

A Preservation Maryland funding grant enabled Busler to engage Washington College’s Geographic Information Systems program (GIS), providing geospatial analysis to digitally map each burial spot’s exact location, a clear upgrade from the old hand-drawn diagram. The improvement will enable interactive online burial plot searches by designated strata, such as an individual’s age and the decade of passing, providing a clearer historical overview.

After discovering what appeared to be an 18th-century foundation wall in the far southwestern portion of the old cemetery in January 2021, Busler invited the Washington College Center for Environment

and Society’s Archeological Studio to inspect the site and submit a proposal for exploratory excavations.

Community Garden

When Widell initially wrote up a community garden grant request from the Easton Diocese, she didn’t foresee the COVID-19 pandemic. But when the “seed money” came through last year, the timing was doubly helpful. Retired farmer and parishioner Bob O’Connell said that the initial plan was to go big, converting two acres of church farmland into garden plots. But after determining that an upfront investment of \$50,000 would be needed, a smaller parcel consisting of 10 garden plots behind the Parish Hall got the effort underway.

Four parishioners and six families connected with a local nonprofit youth leadership group, the Bayside HOYAS, and they all worked the plots, producing food for themselves and donating over 300 pounds of fresh produce to local food banks.

Last October, O’Connell and volunteers supplemented the garden space, planting perennial berry bushes and fruit and nut trees. This year, up to 25 plots are available at no cost to participants. Bilingual flyers and ads have gone up to invite community members to take part.

Three beehives housed at the far back section of the cemetery this year have generated additional buzz. Rev. Sabetti, currently enrolled in an Extension Service beekeeping course, will be guided by longtime

area expert Sam Beachey who is volunteering his beekeeping and honey-producing skills. Anyone interested in taking part will have protective gear provided at no charge.

From Brown House to History Gateway

The former Sears & Roebuck Catalog home, with echoes of 1920s American history, is under study as a visitor center and museum, a focal point for discovering heretofore untold “Stories of the Chesapeake Heritage Area,” including a more comprehensive representation of those interred in the cemetery, congregation builders, members, and neighbors, and the site’s four designated landmark Maryland champion trees. ☎

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JOAN MIRÓ, *Femmes et Oiseau Devant La Lune*, 1947
Courtesy of Dolan/Maxwell

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(Chesapeake Music)

C'MON OVER BEETHOVEN...

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BY TRACEY F. JOHNS

If Chesapeake Music's

location over its 36-year history was part of a music score, you would hear a cacophony of chords bouncing everywhere. Chesapeake Music now has reached a cadence with a new residency and permanent home at The Ebenezer Theater, located in the Prager Family Center for the Arts in historic downtown Easton, Md. Formerly "The Prager Family Auditorium," the theater has been renamed The Ebenezer as a tribute to the building's history. Built in 1856, the theater was originally home to the Ebenezer Methodist Episcopal Church.

Chesapeake Music announced the Bluepoint Hospitality Group agreement for its Auditorium residency in November 2020. Bluepoint owns the building and also owns and operates several

boutique restaurants and businesses in Talbot County including The Wardroom, Sunflowers & Greens, Flying Cloud Booksellers, and more.

The agreement guarantees a year-round, state-of-the-art concert facility and administrative offices for Chesapeake Music, enabling the organization to expand its offerings and audiences for its internationally acclaimed lineup of instrumentalists and vocalists. An extensive theater restoration, in keeping with the building's storied past, is currently underway. When not in use by Chesapeake Music, Bluepoint Hospitality intends to use the theater to draw other culturally enriching performances to Easton.

"I feel like we've finally landed," said Chesapeake Music Executive Director Don Buxton. "The move has truly been transformational,



PHOTO BY STEPHEN WALKER

Don Buxton lightheartedly scoops up a bust of Beethoven in his office to gesture that he and Chesapeake Music are getting ready for their moving day into the new state-of-the-art Ebenezer Theater, located in the Prager Family Center for the Arts in Easton.

ATMOSPHERE

especially regarding the acoustics, new sound technology, and more.

“Bluepoint has been great in making sure we have the dates needed for all the performances and education programs we want to stage,” continued Buxton. “We can now book artists around schedules that fit their calendars. We’ll be able to attract more artists, which means ultimately engaging larger audiences with more concerts.”

The auditorium has played a role in Chesapeake Music’s history since its beginnings and is fitting to be the organization’s physical home. The residency also brings a nine-foot Steinway concert grand piano to the Chesapeake Music family and The Ebenezer Theater stage. Generous donors make the Steinway’s purchase and installation possible.

“Our local art scene has grown both because of and alongside Chesapeake Music,” said Buxton, referring to the residency as a show of commitment to Talbot County and Easton. “Today we’re grateful to continue as part of a premier arts destination that draws audiences from the entire Mid-Atlantic.”

Chesapeake Music began in 1985 after a dedicated group of chamber music lovers, led by the late Ralph Bloom, invested a year and a half of planning to present the inaugural Eastern Shore Music Festival, which was a single, ticketed concert held in a private, waterfront home at the end of Cedar Point. More than 100 people attended that first festival, which continues annually today with multiple performances, and draws thousands to Talbot County from throughout the Mid-Atlantic region.

While Chesapeake Music has



CHESAPEAKE MUSIC

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Easton, Md.
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chesapeakemusic.org

Chamber musicians Daniel Phillips, on violin, and Marcy Rosen, Festival Artistic Co-Director, on cello, perform at the annual Chesapeake Chamber Music Festival, held each June on the Mid-Shore.

PHOTO COURTESY AMELIA BLADES STEWARD

evolved over its history, some things about the organization have remained consistent. Executive Director Donald Buxton has been with the organization since its beginnings, and Artistic Directors J. Lawrie Bloom (recently retired) and Marcy Rosen have been with the organization for more than 30 years. Catherine Cho has taken over the Artistic duties of Lawrie Bloom and has been a long time artist at Chesapeake Music

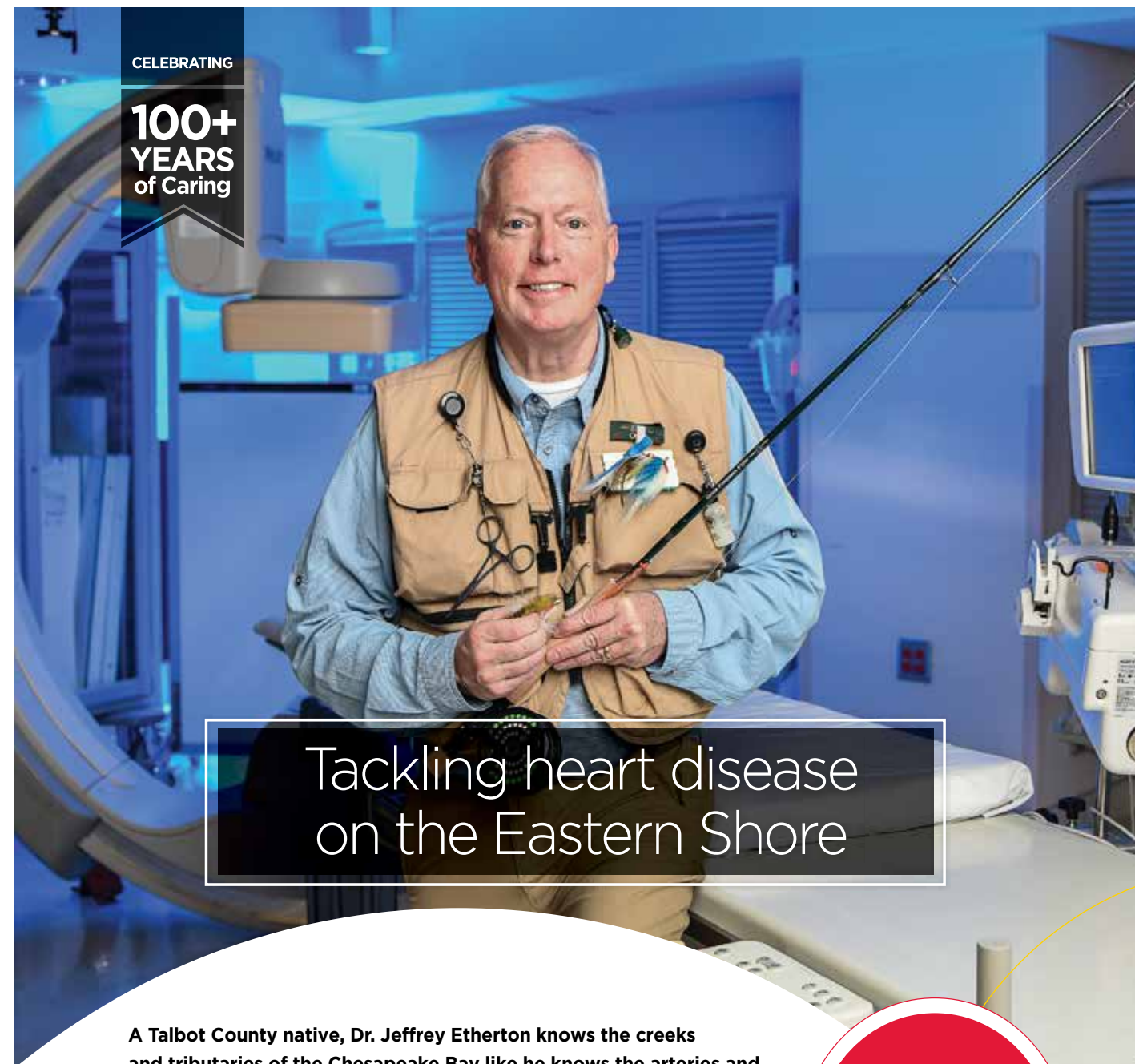
Now the non-profit organization hosts a number of annual concert series, competitions, and programs, including Jazz, the International Chamber Music Competition for Young Professionals, Rising Stars Concerts, numerous ensembles, YouthReach public and private school outreach music education, and more.

Plans for the future include continuing to collaborate with the Talbot County Arts Council, University of Maryland Music

School, and Easton Middle School to create an Artist-in-Residence Program — where music doctoral candidates will work individually and in groups with local students, along with program building of current programs.

“The University of Maryland program is such a tremendous asset to our students,” says Buxton. “These artists will inspire children by teaching new ways to do more with their instruments, and increase their knowledge of the classical music art form.”

One big thing Buxton said is that having a home for the YouthReach program’s violins means they will be stored at the office. “For years, we’ve been sleeping on or over those little violins tucked everywhere in our house — under the bed, in the nooks and crannies — like lost socks in the laundry,” said Buxton. “Now, those 30 violins also have a place to live and Chesapeake Music has finally found its home.”



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WHITE ON WHITE



A Cabbage White butterfly on a wild radish plant in the experimental grasslands at Washington College’s River and Field Campus

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