

SHORE

JULY | AUGUST 2020

Summer!

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U-pick family fun at Godfrey's Farm

Penny Genova enjoys unlimited strawberries at Godfrey's Farm

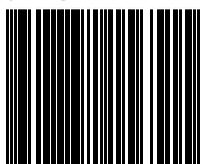
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Ask the Undertaker

Funeral services and viewings are interesting events, aren't they? While we are there to console the immediate family, share some memories and maybe even view the deceased one last time, we can't help but begin to think of our own demise. As a matter of fact, when I started to research avenues to take for this topic, COVID-19 had just become a part of our daily lives. Do you know that the third topic down on Google was titled "Odds of Dying"? It seems obvious that people would think about their own mortality during a pandemic, just as they might while attending a visitation or funeral. The difference is that the news of the pandemic is in front of us nearly every minute of the day, unlike a final farewell, which may occasionally be attended in a lifetime.

Understanding that many of us are now more than ever thinking of the curtain closing on our time here on earth, it comes with a bigger question – How can I see that my final farewell is planned in advance and eliminate the stress from those I love? In the world of an undertaker, we call this "Pre-Planning", which should be arranged with a certified planning counselor within the death care industry. When experienced undertakers provide this assistance, we find that there are just three simple steps that can be carried out over the phone, in person or even over this new-fangled platform "Zoom".

STEP 1: Determining the NEEDS that must be carried out in order to accomplish the WANTS .

Many funeral directors out there will attempt to push certain products and services, but a certified planning undertaker will identify an individual's wishes and fill in the gaps with what is needed in order to carry out those wants. For example, if someone wants to have a private viewing for immediate family only, perhaps embalming is not a necessary expense they should incur. Another example is if an individual would like to have cremated remains scattered in the water, the magnificent clock urn that is positioned directly behind that dark suited funeral director is probably not a needed option. Certified planning undertakers are trained in walking through this first step in a way that is easy to understand and in turn becomes very educational. Once the wants are clearly identified, a simple step by step process is used to determine what is necessary. For those who may be undecided as to exactly what they want, the trained undertaker can navigate through alternatives to help determine the best option.

Step 2: Recording Vital Information.

This is the question and answer portion of the planning process when the undertaker records all background information to complete necessary forms in

the future such as death certificates, burial permits, transit permits, cremation authorizations, veterans forms and more. It is the important information about each person that family members often have a difficult time remembering on the day of our passing. By walking through this simple step, the undertaker records the necessary information in a way that any funeral home of the future can easily understand. This provides the peace of mind knowing that no matter where life's adventures might take us, family members will have the necessary information readily available to complete legal forms to carry out the detailed plan made in advance.

Step 3: Finalizing the plan.

In every planning process from estate planning to vacation planning the topic of payment comes into play. This is no different in the process of "pre-planning" with an undertaker. Step three details the expense of items necessary to accomplish the wants and needs at today's price. Once this has been determined, the topic of how to pay comes into play. Individuals can use one of 10 ways to pay for a funeral or cremation. They range from a prepaid funeral insurance plan through a licensed funeral establishment to a homemade treasure map of the family farm leading to a Folgers can with cash in it. Everyone has their own thoughts when it comes to paying for a funeral and cremation. But by far the most secure way to see that there is protection from inflation, Medicaid, family squabbles, lapsed insurance and frozen accounts is to pay in advance through a funeral insurance trust offered exclusively with certified and licensed individuals within the funeral industry. To learn more, [visit www.10WaysToPay.com](http://www.10WaysToPay.com).

Even though nearly all of us have thought about what we might want for our own ending, some might feel a tad uncomfortable when it comes to acting on it. Over my entire career in assisting members of the community plan in advance, I have never had one person say how uncomfortable the preplanning process was with me. As a matter of fact, most of the time at the conclusion of our visit, individuals leave with a smile on their face and maybe a few jokes asking me to "put the measuring tape down" are tossed out, simply because they now know all is complete and that this topic never needs to be a concern again. Making it easier for those we'll leave behind is the true definition of love. During this odd time in history that has everyone contemplating their own ending, take advantage of the opportunity to settle this matter and eliminate any confusion in the future. By doing this now, the next time you attend a visitation, a funeral or even tune into the most recent COVID update, you will have the comfort knowing all plans are "carved in stone" (no pun intended).



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SHORE MAGAZINE JULY | AUGUST 2020

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ON THE COVER

Two-year old Penny
Genova munches on
just-picked strawberries
at Godfrey's Farm

COVER PHOTO
Stephen Walker



WHERE THE STORIES ARE

MAP ILLUSTRATION BY LAURA GOODE

EDITORS' NOTE



COURTESY PHOTO

Hopeful! As we enter this new time of reopening and settle into a new summer routine, we are hopeful for a brighter future that doesn't include the coronavirus. We are also hopeful that as businesses open, we can again enjoy the things that make the Shore such a special place to live — good local food, fun outdoor activities, and diverse art and culture. While the last several months have been difficult, we have rallied around the challenges of COVID-19 and this issue of *Shore Magazine* celebrates our resilience and some of the exciting and meaningful things that the people of the Mid-Shore are doing.

You may notice a change in the size and format of this issue of the magazine. APG remains committed to providing an excellent product which continues to reflect our mission to tell the stories of the inspirational and iconic people who we each encounter every day in our jobs, our volunteer work, and through our free time. This issue takes a look at the fun hobbies and interests of Shore residents — whether it is collecting farm equipment or restoring an antique Porsche, finding a hobby is an important pastime that enriches our lives.

This month's cover story explores a popular family-owned U-Pick produce market in Sudlersville which has served Shore residents for generations. Our feature on a new nonprofit, Mid-Shore Scholars, delves into how local high school students are navigating their journeys in becoming successful first-generation college students.

We also pay tribute to local businesses that are providing fun outlets for children of all ages — visiting Portal Games and Comics, Crackerjacks, and Hobbytown

in Easton. Our interview with visionary businessman Tim Cureton provides a glimpse into his new endeavors, Rude Burger and Rude BBQ — creating a stir in Easton's restaurant scene.

In our local people profiles, we showcase how two people are sharing their joy with others — music man Ray Remesch and flower farmer Carrie Jennings of Honeybee Flower Farm in Cordova. Both are young entrepreneurs who are following their passions and we are lucky to be the recipients of their artistry. We also share reflections by Lynne Faulstick on her love affair with her husband who owned a 65-foot wood schooner named *Adventurer*. A unique photo essay depicting Eastern Shore horse barns designed by husband and wife architects Victorine DuPont Homsey and Samuel Homsey tells how the pair influenced barn design on the Shore. Finally, we share some tips for summer fun with popular car games and how to plan a visit to the Tilghman Island Country Store on your next leisurely drive.

In the September/October issue we explore how our communities are stronger together by looking at unique local partnerships as well as some of the Shore's longstanding businesses.

We hope you enjoy the summer and can get out and visit some of the places featured in this issue and that you find peace and joy during what has felt like tumultuous times.

Remaining hopeful,
**Amelia Blades Steward
& Manning Lee**
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PICTURE THIS



A family motors their boat towards the docks near Capsize Restaurant in Oxford at dusk on a beautiful summer evening.

PHOTO BY MAIRE McARDLE

SHORE TIME



For trips across the Bay Bridge, here are some family travel fun downloadable activity pages: www.baybridge.maryland.gov.

PHOTO COURTESY GETTY IMAGES

CAR GAMES

Now that summer's finally here, we can't wait to get away! You know what that means... **ROAD TRIP!**

ALPHABET

Take turns going through the alphabet. Each player must find the next letter either on something in the car (like the stereo screen) or license plates, or road signs.

RULE

Everyone in the car gets to make one nonsense rule, like "every time we go under a bridge everyone needs to bark like a dog" or "whenever I put my hat on, everyone has to touch the roof of the car." Every time a rule is enforced, everyone but the last person to catch on gains a point. Whoever has the least points when you get to your destination loses.

SCAVENGER HUNT

Before you leave prepare a list of common things you'd see along the road: cows, a mileage sign, a motorcycle, a barn, a police car, an RV, etc. You can personalize it if you know the route well. Each person tries to check off as many of the scavenger hunt items as they spot.

PUNCH BUGGY

Every time you see a Volkswagen Beetle, the first person to see it gets to punch someone else in the arm. (Note: this game can be modified to hunt for fire hydrants, different color cars etc. and it's sometimes better to leave out the punching)

COMPOSED BY MANNING LEE



Steve Bleinberger Katie Cassidy Bernie Dellario Diane Dubois Mullaly Meggill Sarfaty

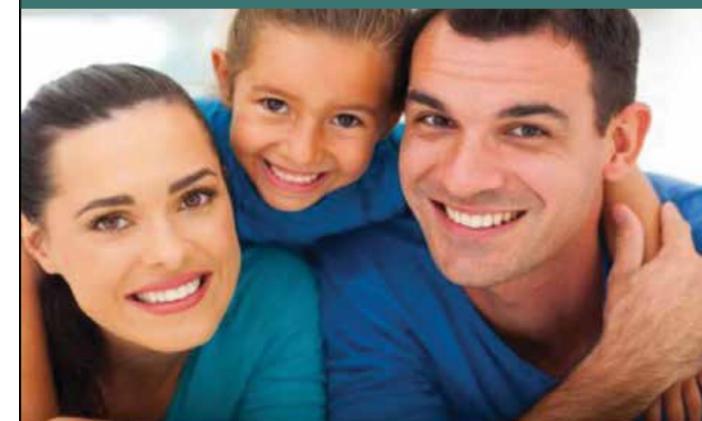
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SHORE TIME

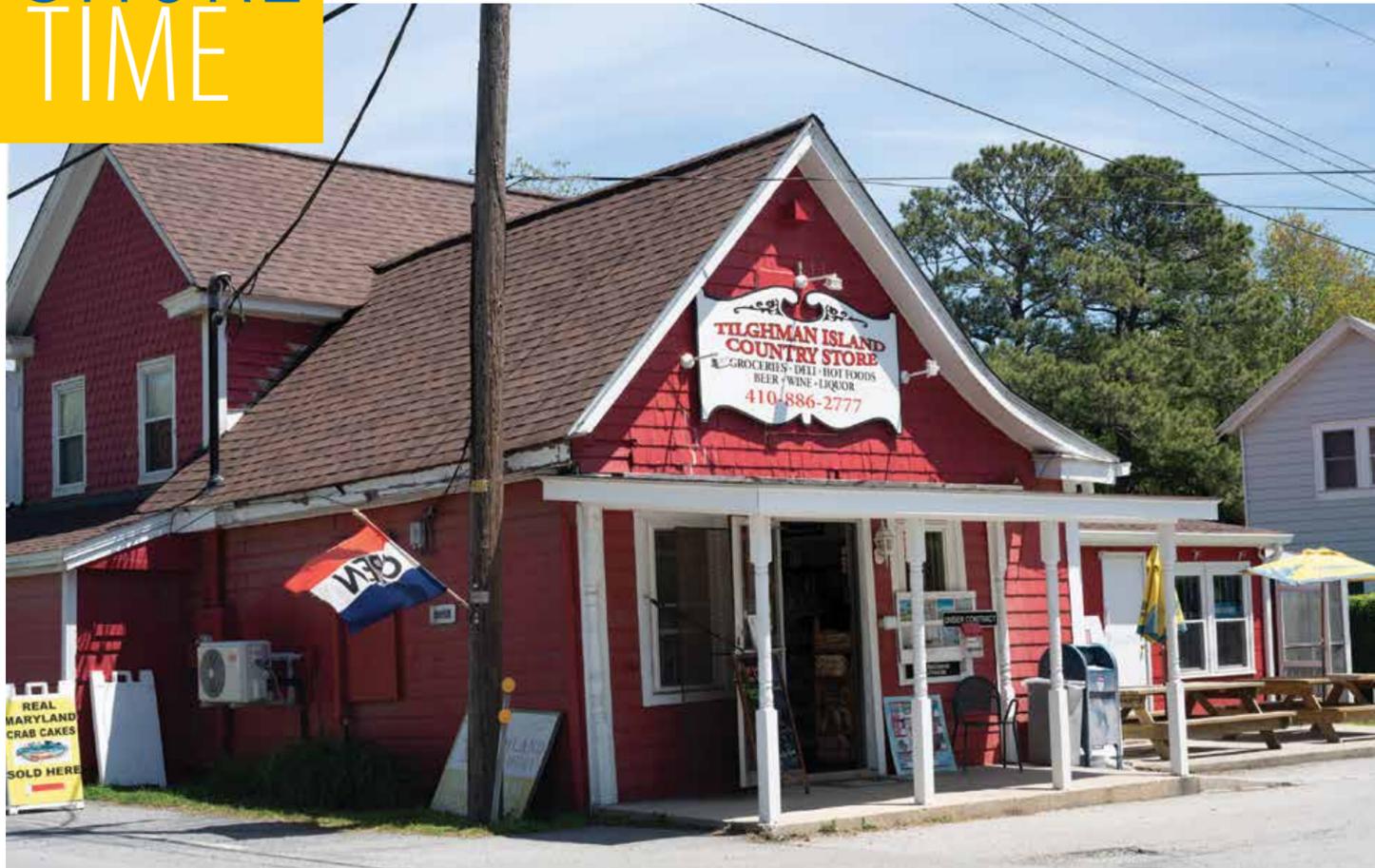


PHOTO BY MAIRE MCARDLE

ISLAND LANDMARK

Established in the 1800s as a general store, current owners Patricia Bourbon McGlannan and John McGlannan have made the **Tilghman Island Country Store** a full-service island market. Offerings include a wide selection of groceries, beer, wine and liquor, fresh baked goods, a full menu of carry-out items (including daily lunch and dinner specials), and homemade deli salads. Don't miss their specialty items such as hand-carved decoys, locally made crafts, greeting cards, fresh maple syrup, and local seasonal seafood.

BEST KNOWN FOR:

- Smashburger** – 5 oz. old-fashioned cheeseburger seared on the grill
- Homemade Tilghman Island **Apple Walnut Muffins**
- Fridays@Five **Wine Tastings** (Virtual if necessary!)
- Best selection of **bourbons** for miles around
- Crab Imperial **Egg Rolls**
- Private label of **hot sauces** and spices
- Tee-Shirts** that read: "I got smashed at the Tilghman Island Country Store"
- Slogan:** *If we don't have it, you don't need it.*

HOURS: Monday –Thursday 5 a.m. – 7 p.m.; Friday 5 a.m. – 8 p.m.; Sunday 8 a.m. – 4 p.m.

5949 Tilghman Island Rd, Tilghman, Maryland 21671 | 410-886-2777
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COMPOSED BY AMELIA BLADES STEWARD

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SILVER LININGS OF COVID-19

TEXT AND PHOTOS BY AMELIA BLADES STEWARD



During the COVID-19 global pandemic, the “family meal” disappeared as hundreds of restaurant workers locally lost their jobs. Restaurants closed their doors to seated patrons, furloughed their workers, and rolled out new carryout meals. When local chef Jordan Lloyd began thinking about his colleagues in the businesses who were being affected by the shutdowns, he and his team at the Wylder Hotel Tilghman Island decided to resurrect the family meal in a take-out capacity to help feed hospitality workers in Talbot County whose jobs were lost due to the pandemic. Pictured left to right are **Chef Jordan Lloyd and Brandy Miller of Nice Farms Creamery** who provided the milk for each family meal the first week.

Naomi Thomas of Scott’s United Methodist Church has been coordinating Mobile Food Pantries for 14 years at the church. Over 128 households were served with 6,103 pounds of food at one of the drive-through pantries at the church during COVID-19.



A large donation of frozen chicken by Mountaire Farms rallied local businesses in Talbot County to help transport and store food for the needs during COVID-19, including **Chesapeake Landing Restaurant and Paris Foods**. More than 1,120 families in Talbot County were reached through this amazing spirit of teamwork and generosity.



Thousands of masks were donated by quilters across the Mid-Shore — a wonderful example of how local residents reached out to meet the needs in our community related to this virus. Pictured below is **Talbot County Council President Corey Pack** wearing a handmade camouflage surgical mask made by a member of **Bayside Quilters of the Eastern Shore’s Modern Quilt Bee**.



Therapists Carly Burton and Abby Tyner in a virtual teletherapy platform.

Everything seemed to go virtual during COVID-19, even mental health services. **For All Seasons** provides therapy, advocacy, psychiatry, and education to all five counties on the Mid-Shore. The number of patients using teletherapy and telepsychiatry at For All Seasons has grown from 4 percent from the fall of 2019 to 55 percent today, with the majority of staff now utilizing this platform to deliver care.

VISIT Kent County_{MD}

By Daniel Divilio

It may be the smallest county in Maryland but for those who love unique shopping and dining experiences or adventures on the water and in the woods, Kent has so much to offer.

Nestled on the upper Eastern Shore, Kent County boasts easy access to the Chesapeake Bay and the Chester and Sassafras rivers. With that comes lots of opportunities fun.

And in between the Sassafras marking the northern county line and the Chesterserving as the southern border, there is lots of scenic farmland, historic towns and nature preserves to take in.

Chestertown is the county seat, located on the Chester River. Rock Hall and Betterton offer easy access to the Bay. Galena and Millington have lots of small-town charm.

The towns feature a variety of eateries ranging from classic fare to barbecue, from

continued on page 17

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 \$309,900 MDKE116560



535 High St, Chestertown, MD
 Unique and charming home in Historic Chestertown, close to downtown and Chester River. Lovingly restored in 2013, hardwood floors throughout, fresh paint, spacious screened porch, private back yard which includes an incredible two story garden house. Come see this wonderful home!
 \$329,000 MDKE116594



7824 Country Club Lane
 Located in Country Club Estates, 4/5 bedrooms, media room, double sided wood burning fireplace, large country kitchen, screened porch and first floor master. Detached 2 car garage and 2 car attached garage. Professionally landscaped. Great curb appeal!
 \$476,000 MDKE115886



107 S. Queen St
 Heart of Historic Downtown Chestertown! One block from the Chester River, shops, restaurants and close to Wilmer Park. Well appointed home with a potential first floor master, 3 additional bedrooms and full bath on 2nd floor. Freshly painted inside and out, newer roof and updated kitchen. Front Porch sitting!
 \$349,000 MDKE116518



Location ~ Golf Course!
 This home has large rooms with beautiful wood flooring throughout, solid condition, open floor plan, kitchen, dining room, living room and a beautiful sunroom with views of the golf course. Four bedrooms, 2 baths, patio/garage. Close to Historic Downtown Chestertown and the Marina!
 \$424,900 MDKE116218



Water View... Not Water Front
 Three Bedrooms with wonderful water views of the Chester River. New roof and other upgrades as well. House is turnkey, move in condition with furniture conveying with house. Must see, located in Queen Anne's County with lots of Charm! Perfect size and in immaculate condition! Quiet rural street!
 \$246,500 MDQ4139446



Chesapeake Bay Front Condo!
 A beautifully appointed unit in Rock hall offers upgrades that include hardwood floors in the living and dining areas and granite counters in the kitchen. Three level living, private boat slip, observation deck with view of the bay, pool, decks, master suite is amazing. You will love the amenities! Come see!
 \$399,900 MDKE100003



Southern Living Designed!
 Kinnaird Point home with water privileges! So many upgrades, quality construction. The Kitchen w/ vaulted ceiling, has been renovated, complete with new appliances. Rear covered deck with awning overlooking the waterfall pond and private backyard. Just come and see this fine property!
 Beautiful!
 \$689,000 MDKE116456



200 Court St.
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 \$329,900 MDKE116074



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 \$310,000 MDKE116036



Just Listed ~ Better Look At Me NOW!
 Featuring three bedrooms & 3 baths, this beautiful home has a bonus 2 car garage and beautiful landscaping. An Absolutely move-in ready, tastefully renovated open floor plan with modern farmhouse inspired touches. It's located just outside of Chestertown in a wonderful setting!
 \$335,000 MDKE116618



11 Howell Point Rd
 Located in Betterton, with farm views, and just a quick jaunt to sandy beaches, public water access and beautiful sunsets! Wood floors, 1.5 baths, 2 bedrooms upstairs, first floor W/D, nice big country kitchen, deck, porch storage shed and nice low maintenance landscaping.
 \$192,000 MDKE116642

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Or go for bike ride on Kent County's long and winding roads. Enjoy the rolling hills through a bucolic landscape of farm fields.

There is plenty of fun to be had on the water, whether finding a spot to lay out a towel at Betterton Beach, taking a boat out on the Bay for sailing or fishing or going for a paddle on one of the many creeks and rivers.

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Our Veterinarians

From left to right,
 Rebecca Christine, VMD
 Madeline J. Scofield, DVM cVA
 Kathleen Stevens, VMD



TOY STORIES

Meet three local retailers who can supply all the fun and games your family will love this summer

BY MAIRE MCARDLE



STOREFRONT PHOTO BY MAIRE MCARDLE; TOY STORE INTERIORS COURTESY LINDA LARAMY

Grandparents, Beware!

When you push open the antique “backwards door” into Easton’s beloved nostalgic toy store **Crackerjacks**, you are instantly transported to another time.

Owner Linda Laramy reminisces with a laugh when asked about how she named her shop. “It was a fluke! I randomly thought of how I loved to dig inside the box of caramel-coated popcorn for the toy and thought, ‘that’s a good name! Let’s go with it!’”

Forty-one years later, the Washington Street landmark remains a favorite shopping destination.

Laramy had lived in Aspen, Colorado, where she owned a retail store called the Aspen Tea and Spice Company. “I did have a little background in retail,” she said. After arriving in Easton in 1979, “we looked around and noticed there wasn’t a toy store, so we thought it might be a good idea to open one. The rest is history!”

In the early 80s, Laramy’s two toddlers often would come to the store with her. “When they weren’t crying or demanding my attention, their presence was often a great

sales tool. While they played on the floor with a colorful ball or baby doll, I’d often hear a customer remark, ‘I’ll take one of those!’”

Grandparents are her best customers. They shop for birthdays and holidays throughout the year but in the summer, their grandkids come in with them. Recalling a recent happening, Laramy shared how a youngster convinced her grandmother that the store’s life-size white unicorn in the window was the best possible thing in the universe and that she couldn’t live without it.

“Happily for us, the grandmother agreed and bought the unicorn. Her granddaughter was beside herself with happiness. We all enjoyed watching her!”

Laramy reflects how much she enjoys her interaction with customers, especially young parents. Sometimes she’ll hear a mom say to her child, “I used to come here when I was your age!”

Aptly labeled “a good, old-fashioned toy store,” Laramy’s merchandising does not follow the trend to offer more high-tech toys. Recognizing that there is a clear shift to electronic gadgets with added bells and whistles even on toys for the youngest of children, she does attend the annual specialty toy convention of the American Specialty Toy Retailing Association, and is also a member of The Good Toy Group. This introduces her to lots of new traditional and tech toys she never would have known about.

Laramy observes that today’s kids have clever minds and is encouraged to see that they find new creative ways to enjoy traditional toys. But she jests, “Robotics and coding toys for older kids has left me in the dust!”

“I have a wonderful staff who I feel love their jobs and are so enthusiastic about our store. Ultimately, my wish would be for a younger person to come along and buy Crackerjacks and take it into the 21st century.”

Website: crackerjackstoys.com
Hours: Mon-Thurs: 9:30 a.m.-5:30 p.m.
Fri: 9:30 a.m.-6:00 p.m.
Sat: 9:30 a.m.-5:00 p.m.
Sundays in Nov. and Dec.: 11:00 a.m.-3:00 p.m.
Email: crackerjacks@goeaston.net
Phone: 410-822-7716



Crackerjacks owner Linda Laramy stands with the store’s iconic Playmobile pirate “whose head fell off and rolled down the street once!” she exclaims. “The “backwards” front door opens *into* the charming toy store where shoppers will find games, kits, puzzles, crafts, collectibles, and oversized unicorns.





HOBBYTOWN PHOTOS COURTESY WADE MILLER



Wade Miller, center, is a shop owner who loves to interact with his customers and help suggest the best remote-controlled purchase.

Remoted Controlled!

Playing board games, assembling plastic model kits, and constructing train sets with intricate villages can be lifelong hobbies passed down as cherished traditions.

Wade Miller, the franchise owner of **Hobbytown** in Easton, wants to keep those options available for all generations. “I knew there was a need to continue to offer the kinds of specialty items we carry,” he pledged. Miller opened the store at its current location in October 2012 as his first foray in a retail business. Having been a frequent shopper at this same franchise back in the 1980s, Miller felt strongly that it was a great opportunity to keep a store like this in the Shore area.

His favorite part of owning this business is being able to put smiles on kids’ faces and seeing the enjoyment that his customers have when they discover the carefully curated products in his store.

“I would say the biggest trend is the one that most small businesses fight everyday: the internet — how to get customers to buy



PORTALS GAMES AND COMICS PHOTO BY MAIRE MCARDLE

FROM LEFT TO RIGHT: Matt LaCurts, Dante Santos, and Wade Zulauf at Portals Games and Comics in Easton

local and not just purchase online. What our store offers is the personal interaction at the counter. By being in the store, I can advise, suggest, test, repair, and tinker. I take care of our customers,” Miller said.

While it may appear that Hobbytown leans toward male-gearred toys and kits, Miller finds that the STEM products he carries are interesting to many girls and he also stocks a wide assortment of puzzles, crafts, and many traditional toys.

Website: hobbytown.com (must select this store)
Hours: Monday-Friday: 11 a.m. to 7 p.m.
Saturday: 10 a.m. to 6 p.m.
Sunday noon to 4 p.m.
Email: htusaeastonmd@verizon.net
Phone: 410-822-7800

The Game Guys

How do game-playing friends make the world a better place? They open a games and comics store!

Just over a year ago, Wade Zulauf and Matt LaCurts combined their own capital, got business loans along with sweat equity contributed by extended family to open **Portals Games and Comics**, providing customers with a part store-part rec center.

Starting off like most youngsters playing family board games, Zulauf reminisces about time spent with family and friends into the wee hours of the night. Back in their middle school days, both were obsessed with the 1990s game, *Magic: the Gathering*, one of the first collectible and digital strategic card games.

Zulauf offers, “Being part of a community is the most favorite thing about owning the store. Since we opened, “We’ve been told by many customers that they had trouble finding people to meet and hang out with, and now they have a huge, wonderful community that they are a part of. We are a family in a way. We look out for each other, and to be part of that is an honor.”

LaCurts adds, “I’d like to echo Zulauf’s sentiment about community. It was actually part of our original idea for the store to be a community center for people to have a safe, comfortable place to play games; the retail half is there to support the game play area. We have numerous families or parent/kid

teams that have joined our Dungeons & Dragons nights regularly since we opened.”

Giving a shout out to his store employee Dante Santos for his personal rapport with new customers, Zulauf acknowledges his contribution to creating a nurturing game learning environment. With the trend tilting away from the screen time, Portals is attracting parents and children, local educators, homeschooled kids, and even Girl Scout troops. There’s an enrichment value in playing games together. Students with learning challenges have assimilated into game groups at the store, finding new friends with common interests.

“People want to dive into a character or keep up with a storyline because they loved a movie that just launched. Our Dungeons & Dragons crowd has absolutely taken this scene by storm. It has the highest turnout and the highest number of new players joining. We have a constantly growing tabletop/war gaming scene (think War Hammer) that we even absorb players from Delaware who come through to join the fun,” Zulauf states.

For shoppers who are not game and comic enthusiasts, the miniatures and painting offerings have become the most popular portion of their store, spanning across many genres.

Zulauf continues, “We host events daily, and we have Learn-to-Play dates weekly. We keep our event calendar updated on our website’s homepage.”

Website: www.PortalsShop.com
Facebook: facebook.com/portalsshop
Instagram: instagram.com/portalsshop
Hours: Mon-Thurs: 11 a.m.-9 p.m.
Fri: 11 a.m.-11 p.m.
Sat: 11 a.m.-9 p.m.
Sun: 11 a.m.-6 p.m.
Email: contact@portalsshop.com
Phone: 410-800-8787



FROM LEFT TO RIGHT:
Executive Chef Brett Cureton and
General Manager G.C. DiVanna
are ready to savor a sliced brisket
sandwich and a loaded burger at
a rustic picnic table in the Rude
Burger outdoor dining area.

HOW RUDE

The owners of Rise Up Coffee serve up delicious choices in Easton with juicy burgers or smoky BBQ

BY MANNING LEE | PHOTO BY STEPHEN WALKER

As anticipated, it's sizzling hot outside again this summer, yet while this season is a little different than most years on the Shore, one thing hasn't changed. We're still obsessed with summer and everything that goes with it. One of our favorite activities despite a world pandemic is eating out. Our love for 'doing lunch' and 'going out to dinner' runs deeply through our veins. That's what makes the much-anticipated openings of Rude Burger and Rude BBQ all the more exciting!

Tim Cureton, the genius behind Easton's iconic coffee roaster, Rise Up Coffee, and his crew have been roasting and brewing coffee in Talbot County since 2005. Today, they distribute 7000 pounds of coffee a week, regionally. "We try to bring out the essence of the coffee and deliver it as fresh as we possibly can. At the same time, you know, it's that spirit of friendship and connectivity (between our employees and customers) that has been amazingly impactful," Cureton explained.

It is with this spirit of community and connectivity that he and his brother, Brett Cureton, a graduate from Baltimore Culinary Institute and a chef in Annapolis, have always wanted to create a restaurant — a place of consequence together that would really "move the needle" for an already robust group of customers in the Easton area.

A rudimentary concept of burgers and beers really appealed to both Tim and Brett. "I've watched what's happened with Shake Shack. Their fast, fine, and casual dining concept works... 'everyone's welcome' and 'come as you are' is very approachable," Cureton explained.

"We were already in the process of developing our Rude Burger concept when out of nowhere, Andrew Evans, owner of the BBQ Joint, rang me up. It took me a few minutes to realize he wanted to see if I would purchase the BBQ Joint. It dawned on me how great these two restaurants could actually work together, both of them under one banner," he said. Burgers and barbeque are the simplest foods that even grandparents enjoy. Thus, they coined the names, "Rude Burger and Rude BBQ," because of the foods' rudimentary simplicity.

Both restaurants are under the direction of Executive Chef, Brett Cureton, who designed the menu at Rude Burger which offers so many burger choices that the sky's the limit. The "Rude" (build your own) offers smoked bacon, caramelized onion, grilled pineapple, fried egg, avocado, and pickled jalapenos. The "Brah," (taken from a Hawaiian term meaning brother) is a teriyaki burger topped with grilled pineapple, bacon, melted cheese, and a Hawaiian sauce; and the "MD Crab"

is a burger served with crab meat. Each burger comes with a choice of a beef patty or two different vegan choices: an impossible burger patty as well as a black bean burger.

The menu at Rude BBQ has a line up of Brisket, ribs, BBQ chicken, pulled pork or turkey, all typical offerings at a BBQ place, but its the sauces really turn up the volume with flavors like smoked ketchup, hot honey butter, ranch, chipotle mayo, horseradish, honey mustard, and pickled jalapeno. Still hungry for more? Both menus are packed with delicious sandwiches, salads, appetizers, and side dishes and both serve freshly-cut potato and sweet potato fries.

This summer Rude Burger and Rude BBQ will be serving up the most 'Rude Food' in town. Be sure to add them to your list of 'restaurants-to-try'. Whether you are spending your time 'safer at home' or are venturing out, it could be a choose-your-own-adventure burger or BBQ kind of summer...great things are on the menu! 🍔

www.rudefoodco.com
Rude Burger: 4 S. Aurora Street
Rude BBQ: 216 E. Dover Road
Easton, MD 21601
833-HOW RUDE
Open daily Monday-Sunday 11 a.m.-10 p.m.



Eric Harvey takes a break to tell about his role at Tuckahoe Steam and Gas

STEAM MAKER

Erick Harvey navigates the future while reflecting on the past

BY MANNING LEE | PHOTOS BY MAIRE MCARDLE AND STEPHEN WALKER

Now more than ever it is evident as Americans, we love the work of our hands and the blessings it brings. Work makes us feel alive, useful and connected to one another. We all work hard, but in our culture we play hard, too. Sometimes playing takes on the same intensity as our work. Passion for our playing is a serious business, as it keeps our grueling work pace at bay. One way we play is through our hobbies, and we take them very seriously, too.

On the Shore, we treasure our rich agricultural heritage. One popular hobby that celebrates our heritage centers around collecting, restoring and showing steam-engine tractors and the farm equipment of the agricultural steam age. We don't use steam-engine tractors today, but they once played a major role in farming. They

still live on in farm lore and in the hearts of people who make their living off the land. Of course, this hobby centers around collecting giant toys, but more importantly it encourages us to study and reflect upon the strengths of the American agricultural lifestyle. It's about discovering the true grit our grandfathers needed to tame our lands and feed their people. It's about claiming for ourselves our ancestral work ethic as an inheritance and using it in whatever our chosen profession.

Perhaps no one embodies a greater understanding of these principals today than local hobbyist, Eric Harvey of ER Harvey Metal Working Company in Easton. Eric was nine the year his father bought him his tractor, a 1935 McCormick Deering. His father already owned a few farm pieces and Eric worked on his tractor

SHORE PROFILE



A peek into a shed at the Tuckahoe Steam and Gas shed.

right alongside of his father. They began showing them together. Together they took their toys to the parades around Talbot County and to regional shows. One thing led to another and all the sudden they had five or six antique tractors. Sadly, Eric's father died of cancer when Eric was fifteen. His family sold most of their collection, except for Eric's tractor.

Eric stayed involved in the hobby by helping others care for their collections. Most of the men in the hobby were already in their 70s and 80s. They needed a younger person to help them with the more physically intensive projects. As he worked beside them, they mentored him and taught him the love of the hobby. Because of Eric's passion for the agricultural steam engines and what he had learned from his mentors, he further involved himself in the Tuckahoe Steam and Gas Association and also their Annual Show.

"There were a couple of guys my age that we kind of did it as a group on weekend nights and weekends," he said. Eric joined the board of directors of Tuckahoe Steam and Gas when he was 18 years old. "Of course, being on the board of directors leads to collecting more things

REGIONAL STEAM AND GAS SHOWS

(Some of the event information may not be correct due to COVID-19. Confirm details with event organizers)

Tuckahoe Steam and Gas Association, Talbot County, MD
Annual Show July 9-12, www.tuckahoesteam.org (410) 822-9868

Eastern Shore Threshermen, Federalsburg, MD
60th Annual Old-Time Wheat Threshing and Gas Engine Show
Friday August 7, Saturday 8, Sunday 9th, Call (410) 754-8422 or (410) 673-2414

Arcadia Steam, Show Maryland Steam Historical Society Inc. Arcadia, MD
65th Annual Show September 17th-20th, 2020 16020 Carnival Ave, Upperco, MD 21155

Rough and Tumble Engineers Historical Association Lancaster, PA
72nd Annual Thresherman's Reunion August 12-15th
(717) 442-4249 www.roughandtumble.org

Early American Steam Society, Windsor, PA
63rd Annual Steam-O-Rama, October 1,2,3, and 4
1673 Manor Road Windsor, PA www.steamoramapa.com

that are related to the world agricultural hobby," he said.

As a purist collector, Eric described his collection of toys. "I collect a little bit of everything from corn shellers to thrashing machines," he said. At one time he even worked for a steam powered

railroad. As a married man, he and his wife continued Eric's passion in the hobby. They found a Frick Steam Tractor built in 1899 and restored it to its operating condition. "We have a sawmill that makes roof shingles for houses that was built around 1900. We also bought

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www.togethertalbot.com

a horse powered treadmill. To make it work, you put a horse in it. As the horse walks, it powers a transmission that runs a power take off shaft and you hook that to a pulley, that runs a thresher machine, a sawmill or whatever you need. That was built before 1900," he described.

These machines and the interworking parts keep Eric busy at his shop. He spends most Saturdays with his friends repairing and making parts either for his antique tractor or making parts for someone else's antique tractor or steam engine part. That is how his hobby got him started in his trade which is welding and blacksmithing.

"All of these machines have something broken on them. You've got to fix them," he said. That's where this hobby is more like a team sport. Eric contributes his talents and resources as the welder and blacksmith of the team, they have machinists, wood workers, they even

have a friend in Pennsylvania who has a foundry that makes cast iron parts for them. Through this network of friends, they keep the hobby going. Their teamwork and comradery are essential to the hobby. Each summer Eric and his family and team of hobbyists prepare for the regional shows where they show off the work they've been doing all year. "This isn't something you can do by yourself. It takes several people to load and unload our equipment into tractor trailers. We help each other get to and from each of the shows," he said.

A key life lesson, but also important to the success to this hobby, is the principle of recycling. "We collect everything. If something breaks, we take the nuts and bolts apart and put the bolts away saving them for next time. You might restore a tractor or engine and there might be extra parts that you save for something else. That's what we

need to learn as a people, we can't be a society that uses things one time and then throws them away. Here in the shop, we recycle everything. Nothing goes in the trash. The parts and pieces for some of these tractors are near and dear and are worth a fortune. That translates into life today. We repurpose things and try to make everything count. That's something that I take away from my work in this hobby," Eric explained.

When all is said and done, after the machines are fixed and in working condition, the summer steam shows are finished for the season, what do the people of this agricultural hobby hope to accomplish? "When it gets down to it, we want to show each new generation how hard life was on the farms. We want them to know what tools their ancestors had to work with and what an advancement having these machines made in agriculture," Eric said. 📍

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Summer!

AT GODFREY'S FARM

This Mid-Shore patch of heaven is the perfect place to pick your own fruits and vegetables

BY AMELIA BLADES STEWARD | PHOTOS BY STEPHEN WALKER

When third-generation farmers Tom and Lisa Godfrey took over their family farm in 1999, they credited Tom's parents as great role models as they began the adventure of caring for a 600-acre farm in Sudlersville.

Tom's grandparents, Robert and Hazel Godfrey, first had a farm in Mt. Laurel, New Jersey. Their son George and his wife Mary moved to the Eastern Shore in 1952, mainly focused on growing asparagus. Their son Tom and his siblings grew cantaloupes on the side.

"When I was younger, Dad would drop us kids off in the middle of a huge field of tomatoes or peppers and expect us to pick. It was always dewy and cold or hot and sweltering. The rows stretched nearly to the horizon. I was overtaken with dread

and hopelessness. I wanted to be anywhere else," Tom recalls.

When Tom was in high school, he did not want to farm. He started college at the University of Maryland without knowing what degree he wanted to pursue. He reflects, "I wanted something different but didn't know what. That idea never came to me and time ran out, eventually, you have to choose something to get through college, so I settled on an agronomy soils degree."

It was Tom's mother's idea for him to do something adventurous his senior year. He went to Colorado State to take his last semester and transferred credits back to the University of Maryland to complete his degree. It was at Colorado State that he met Lisa.

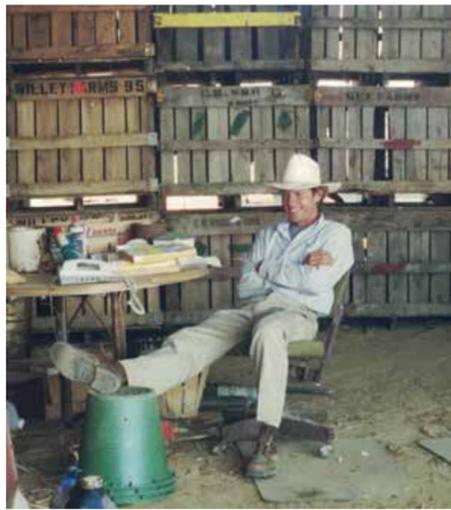
THIS PAGE: The inviting exterior of Godfrey's Farm Market.

OPPOSITE: Twins Emily and Jane Godfrey sample strawberries the day before the season opens.

INSET: Lisa Godfrey with twins Jane and Emily with George "Pa" Godfrey and his combine in 2004.



VINTAGE PHOTO INSET COURTESY GODFREY FAMILY



VINTAGE PHOTO INSET COURTESY GODFREY FAMILY



VINTAGE PHOTO INSET COURTESY GODFREY FAMILY

The Godfrey's Farm continued Tom's family legacy of growing asparagus, which was his parents' specialty while they managed the farm. Today, 250 acres of the 600 acres are hand-harvested crops, including 150 acres of sweet corn, 60 acres of asparagus, and 40 acres of peaches, cantaloupes, tomatoes, peppers, strawberries, and blueberries. The balance of the farm includes 75 acres of green beans contracted for fresh market, as well as grain and processing crops which change year to year.

Tom comments, "I grew up in a farm family growing grain crops, fruit and vegetables. We grew some things under contract to processing companies and we also sold things

directly to the public. When I was young, 150 acres of the home farm was planted in only asparagus, hedgerow to hedgerow." They grew for the Green Giant Co. in Woodside, Delaware.

"We also sold to the public and had U-Pick strawberries," he added. "Sometime in the late 1970s, that plant closed and then we were all direct marketing to the public. We cut our acreage way back on asparagus and pursued other crops."

Over the years, he said, this included many different delicious vegetables, including peppers, tomatoes, zucchini, cabbage, string beans, and lima beans.

Lisa states, "Asparagus is our most

popular crop. It is a perennial crop that produces shoots every day for about six to seven weeks between May and June. The U-Pick has changed over the years. Families today pick small amounts for the experience of doing it, where their grandparents may have picked large amounts to can or freeze. U-Pick options include strawberries, blueberries, peaches, and blackberries."

Years ago, everyone bought local. Tom explains that people got large quantities of produce to can and freeze and eat fresh during the season. Then transportation of produce got better and things began to be shipped from all over and year-round. Many things became available all of the time in

the grocery stores, and the need to freeze and can vanished, as did the concept of seasonal eating.

"Some people today don't even know when the local seasons are," Tom laments. "Lately, there has been a shift in thinking toward locally-grown food, sparked, I think, by some food safety problems. This has caused mistrust of the food chain industry. Ideas spread and take hold very quickly now with the reality of social media. So we are getting more attention now, although we were always here. I am paying attention to the concerns I perceive that the public has and we are trying to do what will earn trust in our products."

The farm practices Integrated Pest Management and is Good Agricultural Practices (GAP) Certified. Over the years, Godfrey's has diversified its market offerings to include cut flowers, locally-produced cheese from Eve's Cheese; yogurt, milk, eggs, and chicken from Lancaster County; Parkside Deli chicken salad; prepared foods and meats from the Meat Locker and pork from Langenfelder Farm; Hershey's ice cream; homemade salsa, slushies, pies, and baked goods. The family also sold fruit and vegetables to stores in Annapolis since the early 1970's. The restaurant sales to the Baltimore/DC metropolitan area restaurants started within the last 15 years.

OPPOSITE: Tom Godfrey displays hundreds of tomato plants which will be sold to customers to plant in their home gardens. INSET: Tom kicked back in his farm office in 1995.

THIS PAGE: Lisa Godfrey arranges trays of annuals for sale in the front of the market.

INSET: Grandmother Mary Godfrey arranges flower bundles to sell at the market.

Lisa reflects, "It's been a great place to raise a family. A lot of our customers know our kids and have watched our two girls grow up. This job has also given me the ability to work and spend time with them."

Their children have been involved in everything at the market, including selling their own wares.

"One day we found them selling tomatoes at their own table outside," Lisa adds. "We had to stop them because they were undercutting our prices inside."

Dealing with the challenges of COVID-19 has challenged the farm to think differently about selling products.

"It has forced us to create online ordering, which has actually been a very positive thing," Lisa says. "It has added another dimension to our business by letting people see everything we carry online."

With COVID-19, Godfrey's will be implementing new safety rules, including washing hands before picking, not bringing food into the fields, and not allowing pets in the fields.

"What better place to get fresh food than six feet apart in a strawberry patch? We know a lot of the people who come year after year," she quips.

In summer, Godfrey's Farm has another attraction – its ice cream. Lisa explains, "In addition to our U-Pick fruit, which has been a good way to get people to come to the farm, we get a lot of ice cream traffic. There is a reunion in our rockers when we start offering ice cream again each spring. Every year, people come back to catch up with their friends and see what's new."

Tom reflects. "I've always taken for granted my place in the agricultural world. I've never known anything else. It's like asking a fish what it's like to be wet all the time. When I consciously make a point to think about it, I feel fortunate for what I have and am glad to have been given this path. My parents, of course, set me on this track, they were the true pioneers, did all the heavy lifting and took, what seems to me now like, incredible risks."

Lisa adds, "There is nothing better than when the sun is shining and we have enough product and people want it. It's great to see their arms full of what we grew." 🍓



VINTAGE PHOTOS (2) COURTESY GODFREY FAMILY



TOP: George Godfrey on a tractor in the 70s. LEFT: The Godfrey family in the 1970s. Back row, left to right, are grandparents Robert and Hazel Godfrey, parents George and Mary Godfrey, and brother George Godfrey, Jr. Front row, left to right, are sisters Sarah and Molly Godfrey with Tom Godfrey and their dog Rufus.

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PASSION: PORSCHES

Local shop specializes in restoring classic cars in Easton

BY MANNING LEE

It's the gleam of the sun on its sleek body, racing down the road at breakneck speeds. It's the thrill at the sound of the engine, deftly shifting between a whisper and a bellow. Merely watching them is torturous to their devotees.

Oh, to get behind the wheel!

The classic Porsche is a motorized legend, made so by ingenious design and a kitten-like purr idling that rushes to a lion's roar as drivers go from stoplight to highway. Porsches are beautiful and powerful, and owning one or two of them is the stuff of dreams.

When people buy Porsche, it's like they're "mating" for life. Porsche lovers buy one then drive it until it's time for the next one. They don't sell them. They hand them down. In turn, many

ABOVE: Porsches are prepped and paint stripped down to the metal; From nearest to farthest: a 1954 Porsche 356 Pré-A Coupe; a 1970 Porsche 911 Targa; and a 1961 Porsche 356B Cabriolet

Right: Classic Porsche Restoration owners, Bruce Wakefield (left) and Josh Pritchett, with a nearly completed 1963 Porsche 356B SC





ABOVE, from left to right: Troy Smith uses a foot-powered shrinker and stretcher to form a car panel; Smith inspects the shape of a hand-formed panel using a custom pattern; Smith hammer-forming a piece of metal over a tree stump

OPPOSITE, top: Bill Homnick uses the technique of block sanding which is the next step after the metal shop.

OPPOSITE, bottom: Ryan Gill, protected by a hi-tech mask, block sands a panel after a coat of primer.

families get ‘Dad’s hand-me-down Porsche’ to remember him. Every ride in Dad’s old car keeps a part of him alive.

Eventually, Porsches need restoration. Where do you take Dad’s old red, turbo 911 from 1977 to restore it to its former glory? Would you trust it to just anyone? It’s important to consider that every dollar spent restores the car’s value, even if it is expensive.

If something is worth doing, isn’t it worth doing right?

A well-kept secret in Easton may very well be an old Porsche’s fountain of youth. At Classic Porsche Restoration (CPR), the crew doesn’t just revitalize old Porsches, they restore them beyond their original beauty. Owners Bruce Wakefield and Josh Pritchett have developed a team of artists and craftsmen who make the magic happen at CPR.

I don’t know much about Porsches, and I went to CPR to learn. There, I witnessed

miracles. Wakefield and Pritchett guided me, a neophyte, through the process of restoring the beautiful beasts. I saw sad, dilapidated, end of the road Porsches transformed, and discovered a team of dedicated craftsmen become magicians when put to the task.

The cars were in such awful condition. It was nothing short of miraculous what each craftsman knew how to do. Each impressed me more than the one before with their depth of knowledge and understanding of the brand’s history.

I started in the metal shop. “Each car takes about 1,600 hours to restore from beginning to end. A lot of the time and a lot of the money is absorbed right here in the metal shop depending on how much rust there is on each car,” said craftsman Troy Smith. When I arrived, Smith was lying on the ground welding the bottom of a 1961 Porsche Cabriolet with a removable hardtop. It was completely stripped down

to the very metal of its case.

He graciously pulled himself out from underneath the car to speak with me.

“When this car got here, it was falling apart,” he said. “Someone had done a very poor restoration and welded two halves of two different cars together. It was literally coming apart. We can tell this car has been involved in at least four accidents. It’s one of the worst we’ve seen. But when it’s finished — it’ll be perfect.”

It’s impossible to order new vintage Porsche parts. While regular body shops use computer settings to make panels, the CPR team creates the new bodywork of each Porsche by hand. Each tool manipulates aluminum sheet metal into perfectly appointed parts for each car. In the metal shop, each craftsman welds, bends, and stretches metal into the shapes determined by a hand-drawn pattern.

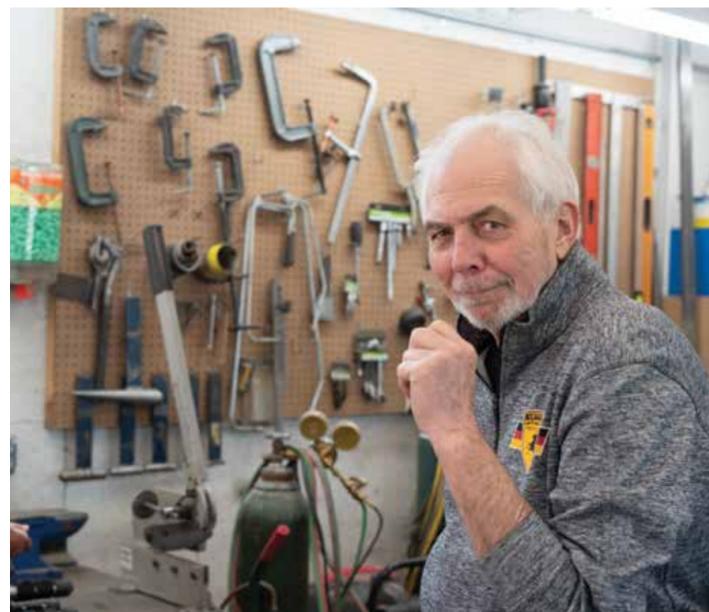
Wakefield and Pritchett and fellow team member, Jason Gallo, laid out a piece of aluminum sheet metal for me to manipulate, hammer, bend and stretch. With much help, I finally crafted my own little bowl out of a piece of sheet metal with the same tools the guys use to restore the Porsches. What energy handcrafted restorations take!

I next visited the priming and block sanding shop. Here, Ryan Gill and Bill Homnick prime and block sand the cars. Like the metalwork, the priming and block sanding is also done by hand after each of four coats of primer is applied. For these tasks, immense strength and stamina are required, and the artists are passionate about their work. It takes this level of Porsche passion to achieve the perfection CPR requires.

“We work hard and usually every week by Tuesday I’ve sanded so much I don’t have any fingerprints left,” Gill laughed. From start to finish, each car takes about 400 hours to complete — and that’s just the priming and block sanding phase. From there, each car goes to the painting booths at an offsite building, then is reassembled.

“Our restoration work is expensive,” said Wakefield. “We encourage our customers to do their homework and know what kind of





ABOVE: Bruce Wakefield, co-owner of CPR, who has a hands-on approach to shop management, often keeps the mood light.

LEFT: An English Wheel used to shape and form body panels



BOTTOM: Porsche-specific fixture table used to check and align Porsche bodies to match factory specifications

restoration they want. CPR provides a #1 restoration which is classified as better than perfect. Our work starts at around \$150,000 per car and can run upwards of \$250,000 as high as \$300,000. It takes more than a year to complete our restoration process. What the customer gets in return is a car that was restored by hand to better than industry standards.”

Repeat customer Ralph Ichter said, “Classic cars are an old guy’s hobby. To me, it’s more than driving around the Eastern Shore in an old Porsche on a nice sunny day. It’s all about the restoration process and the craft and skills needed to create a thing of beauty. What I like about CPR is they let you participate in the process. Working with CPR is more than handing over a big check and coming back two years later to take possession of the finished vehicle. They let you follow the process step-by-step and learn from the craftspeople.”

That spirit is evident throughout the CPR shop. This team loves its work, their customers, and their cars. It’s their level of passion for Porsches, and their esprit de corps that ensures the customer’s final product achieves the perfection that was promised. This truly is a special place on the Shore.

For more information about Classic Porsche Restoration please visit their website: www.classicporschresto.com.

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Wanted to sail upon your waters since I was three feet tall
You've seen it all, you've seen it all*

— Jimmy Buffet, *A Pirate Looks at Forty*

Sea Changes

*Lynn Faulstick shares memories of her husband
and their life together on Adventurer*

BY MANNING LEE

The first time he saw her he was still a young man. It was time to make his boyhood dreams come true. She, already an older woman, came with a pedigree and a past. She'd seen much in the time she'd spent with her other men hobnobbing with the rich, the famous, and the powerful. She was long, lean and fast — and that was partly what the others had seen in her. It was no different for Mark, and in 1986, he found a way for them to be together. She would be content to become his mistress for a while, anyway.

His name was Mark Faulstick and her name was *Adventurer*.

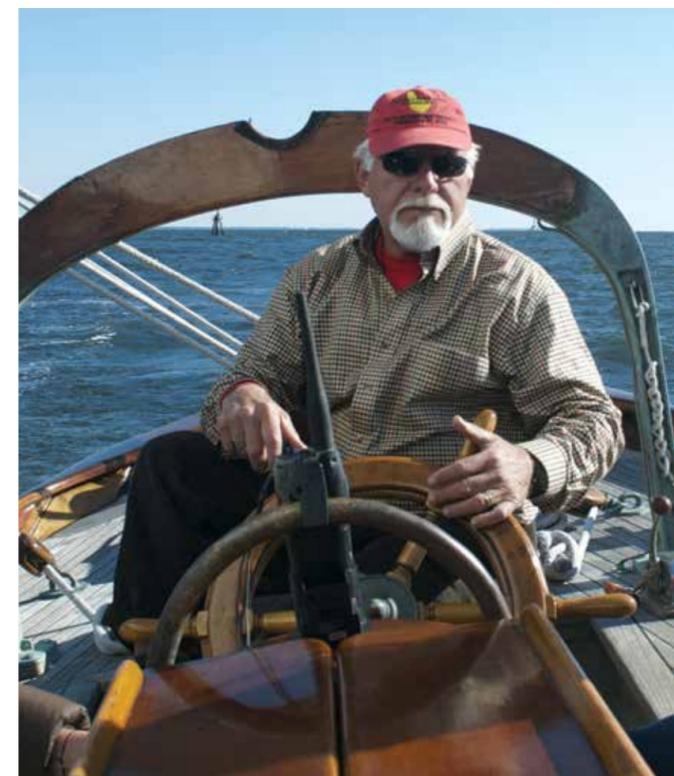
Adventurer was a 1925 John Alden Malabar VI design all wood schooner built by Franklin Post in Mystic, Connecticut. She's 65 feet long and was commissioned for A.E. Whitney of Glen Cove NY. In the 1950s and 1960s, a man named Jack Savage of Marion, Massachusetts owned her and used her as a charter boat. Brothers Jack and Bobby Kennedy chartered *Adventurer* back before Jack became the President.

“When Mark was five years old, his uncle took him out on his sailboat in the Poconos. From then on, sailing was all he ever wanted to do,” said his wife Lynn Faulstick of Ridgely.

“*Adventurer* was a terrific cruiser for the two of us.

LYNN FAULSTICK PHOTO BY STEPHEN WALKER; MARK FAULSTICK PHOTO COURTESY

Lynn Faulstick, left, reflects on her life with her late husband and the sailing yacht they loved. RIGHT: Mark Faulstick at the helm sailing *Adventurer* on the Chesapeake Bay, 2013.





It was very easy to manage. He was the Captain and I was his first mate, but also got to be his chief cook and bottle washer too,” Lynn laughed. “We went everywhere together to Nova Scotia and Maine. We sailed most of Long Island Sound, from Stamford, Connecticut to Sag Harbor, and New York to Buzzards Bay. Sometimes we went from Martha’s Vineyard through Woods

Hole up through the Cape Cod Canal and everywhere else from Maine all the way through the Chesapeake Bay,” she continued.

As a racing sailboat, *Adventurer* was long and lean which made her very fast. Mark raced almost all of The Great Chesapeake Bay Schooner Races since 1995 winning the race six times and he usually won in his class as well. He raced the Great Provincetown Schooner Race and the Gloucester Schooner Race. Those two races were always on Labor Day Weekend and they would go from

one race to the other right across the Bay from Boston. In 2009, *Adventurer* was awarded ‘Best in Show’ and the ‘Best Schooner in Show’ at the Mystic Seaport Antique and Classic Boat Rendezvous.

Owning such a yacht required much maintenance. “Mark and I spent our spring, summer and fall varnishing her. Mark bragged to his buddies, ‘My wife is the best varnisher in the world,’” said Lynn, laughing. “I thought well, whoopie! He was right, though. I did get really good at varnishing and we enjoyed our time together doing it. Work was very fun with him, and I always said, ‘you earn your sail (ticket) that way.’ The guys he sailed with worked hard, but everyone always had a good time. There was never any high sea drama,” she explained.

Mark was a teacher by trade although he worked in business most of his career. He possessed a naturally gentle teaching spirit that was not off-putting like many captains who come across like modern-day Captain Blighs. Mark was patient while teaching young crew members how to run his boat. Also, each year before The

Great Chesapeake Schooner Races in Baltimore, school kids on field trips came down to harbor docks. These students probably had never seen an old classic boat or been even on a dock, but he would invite them on board. He would spend time with them teaching them and relaying his love of sailing and his love of *Adventurer*.

Lynn described, “He always said to me, you know, ‘*Adventurer*’s organic, she has a soul’ and I think she does. This boat wants to live. One time up in New London, Connecticut she dragged anchor in the mooring field. Mark and his friend, Tommy were rowing out to the boat in the dingy and Mark yelled, ‘Tommy, where’s the boat?’ Tommy said, ‘It’s not there, Mark!’ I think they used a few expletives though. That day it was pouring rain, I remember because I was the one who dropped them off at the harbor. There were only two other people anchored in the whole harbor and they said, ‘Hey Mark! We saw your boat, we thought you’d fallen asleep!’ Tommy and Mark finally found the boat over by the Coast Guard station leaning against the cement bulkhead. It was like *Adventurer* was saying, ‘Boom! I’m here!’ Thankfully, all Mark had to do was sand out a couple of scratches the next morning and she was ready to go.”

One night while cruising on the boat, “we were passing from Stamford, Connecticut. I asked him if he wanted to stop and he said, ‘No, let’s go all night.’ For an all-nighter, one of us had to steer while the other slept. I had the helm and then he took over at about three in the

morning. When I woke up, his back was to me and the wheel was tied off. His feet were stretched out. There he sat watching the sun rise. And if you want to see a content and happy man, the look on his face was so serene and peaceful. That was heaven to him...it was just what he loved,” said Lynn.

Early in 2019, Mark got sick, diagnosed with cancer and passed away quickly in early April 2019 at their home in Ridgely. Lynn said, “It was though Mark had peacefully slipped his lines and set sail for heavenly seas.” She continued, “you just don’t ever get used to losing the one you love. You simply make adjustments. I’ve made peace knowing that he’s in a good spot. I know where he is. I’ll see him again. I just know that.”

“All his crew used to ask me, ‘You know who his mistress is, don’t you?’ I said, ‘I sure do,’” she added. “I’d say I was passionate about my husband and he was passionate about his boat. He loved it and stayed on her most of the time and I loved him because of it.”

Since Mark’s passing in 2019, Lynn realized the time had come for *Adventurer* to find her new love. *Adventurer* needs a new captain in order for her adventures to continue. She needs someone who like Mr. Whitney, Mr. Savage, and Mark Faulstick will love her the way a yacht of her pedigree and experience deserves to be treated.

To find out more about *Adventurer*, contact George Pilgrim, Rockport Marine Brokerage at www.rockportmarine.com or call 207-236-9651. 📞

Adventurer “on the hard,” its annual haul for any repair work and painting, at Campbell’s Boatyard, Oxford, MD, 2018.



PHOTOS (3) COURTESY LYNN FAULSTICK



LEFT TO RIGHT: Vivian Landau, Executive Director; Samantha Martinez, College Prep Advisor; Sheily Bartolon-Perez, freshman at Washington College Fall 2020 on a full ride scholarship; and Mike Landau, Math and Tech Advisor

Getting prepared for college can be daunting. But for a first-generation college student, it can sometimes present insurmountable challenges. Enter Mid-Shore Scholars (MSS), dedicated to helping high school students on the Mid-Shore fulfill their life goals.

Founded by Marshall and Loretta Blume in 2019, the program provides a unique curriculum, learning experiences, and activities coupled with college preparation to make attending college a reality to highly motivated students like Sheily Bartolon-Perez of Easton, who will be attending Washington College in the fall.

Sheily — who is graduating a year early from Easton High School — is in the National Honor Society, participated in dual enrollment at Chesapeake College her senior year, and is the first generation in her Guatemalan family to attend college. She comments, “I knew I wanted to go to college, but I didn’t know how to do it. Since I was a young child, I have had a passion for being a nurse or a doctor. I will be in the pre-nursing program at Washington College and will transfer to a nursing program in my last few years.”

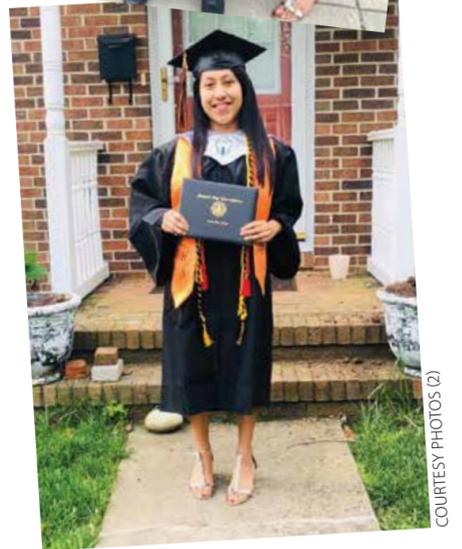
Her goal is to be a nurse anesthetist.

“The college application process was very overwhelming,” she said. “I had one-on-one meetings with Samantha Martinez, the College Prep Advisor for MSS. She helped review my college applications and essays and helped me look for scholarships to apply for. She supported me through the whole process.”

The SCHOLAR SQUAD

Helping college dreams become a reality

BY AMELIA BLADES STEWARD | PHOTOS BY STEPHEN WALKER



COURTESY PHOTOS (2)

FROM TOP: Sheily Bartolon-Perez in her Washington College tee-shirt. A 2020 senior from Easton High School, Sheily proudly stands with her family as a graduate.

Mid-Shore Scholars Executive Director Vivian Landau comments, "Our ultimate goal is for all our Scholars to get into college, stay in college and graduate. Many of our Scholars work to help provide family income, do Dual Enrollment courses at Chesapeake, and still maintain their excellent grades. We tell them to set their goals high."

The curriculum of MSS includes language arts, math, college prep, soft skills, after-school tutoring on Tuesdays and Thursdays, as well as access to college tours. Scholars have project-based learning throughout the program. Each Scholar is given a Chromebook with a MSS Google Account, which provides them the same computers, products, and access, and has also proven to be valuable for video-conferencing and staying touch with students during the COVID-19 pandemic. The program consists of Saturday workshops that are project-based in academics and support the MSS six pillars: Communication, Collaboration, Reliability, Time Management, Resilience, and Decision Making.

Vivian's husband, Mike Landau, is a math and tech instructor for MSS. "These 'soft skills' covered in the Saturday workshops are the primary predictors of success in academics, career, and life," he said. "We promote consistent study habits, time-management, and academic enrichment."

Introducing the Scholars to a variety of colleges is also a goal of the program on College Wednesdays, when current college students and alumni are invited to share information with MSS Scholars. Students also go on college campus visits throughout the year to gain a clear understanding of college life and its requirements.

Another element of the MSS program is coaching. Vivian adds, "Getting into college is a rigorous process. Not only does a student need to qualify through GPA, but there are also SAT/ACT tests to be scheduled and taken, application forms, FAFSA forms, student interviews, and what seems like endless steps in between. MSS coaches help our Scholars and parents navigate this process so that our Scholars are prepared, confident, and ready to be valuable assets to

their individual college campuses."

The final element of the program is financial scholarships. Staff work alongside Scholars to identify and apply for scholarships. The mission of MSS is to ensure that all Scholars successfully complete a four-year college degree with minimal debt, leading to life-changing opportunities for social mobility in the future. This coming fall, volunteer, Michele Waxman Johnson, will also work with seniors on FAFSA applications and college essays for scholarships.

According to Vivian, although the program started with four Scholars just 16 months ago, the current program has 21 Scholars: two seniors, eight juniors, four sophomores, four freshmen, and three upcoming freshmen. The make-up includes seven students from Saints Peter & Paul High School and 14 students from Easton High School. There are 15 girls and six boys. Students from the Mid-Shore are eligible to apply to the program who have and maintain a 3.0 GPA or above and demonstrate drive and determination throughout their academic career with college being their primary objective and future goal.

Although the program's founder, Marshall Blume, passed away unexpectedly just days before the first four Scholars began their weekend orientation for the program in 2019, the Blume family has remained committed to funding the program in his honor. In February 2020, the program became part of Talbot Mentors who didn't have a program for high school students who wanted to go to college. The organization became an immediate feeder program for MSS with a number of Talbot Mentors students joining the program, plus the merger has provided sustainability for the organization. Students are also able to meet at the Talbot Mentors facility on Maryland Avenue in Easton.

Before joining Mid-Shore Scholars, Mike and Vivian Landau were teachers at Chesapeake College, where they worked with students who needed extra help and guidance. Vivian was on the board of Mid-Shore Scholars and had a background in elementary and special education. Mike had worked in the videoconferencing, remote learning, and

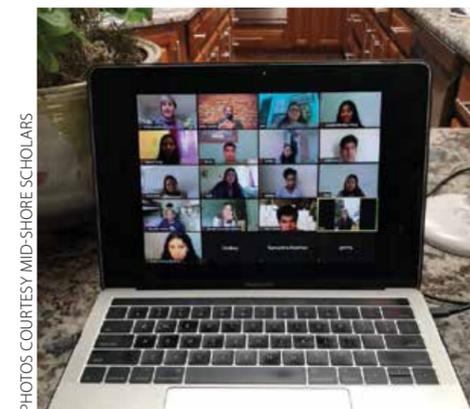
RIGHT: Mid-Shore Scholars staff and Scholars left to right. Top row: Sheily Bartolon-Perez, Cody Campbell, Andrey Perez, Danny Reyes, Dayana Madrid, and Genevieve Loveland. Second row: Lisayda Mendez-Perez, Naiset Perez, Shanille Rollins, Yubi Perez, Alex Ortiz-Perez, and Ashley Granados-Martinez. Third row: Julissa Quiahua Trujillo, Maydelyn Hernandez, Anderson Gomez-Bartolon, Francesca Alvarado, Jessenia Saurez, and Lindsay Velasquez. Bottom row: Daniela Vasquez, Johnny Perez, Kaleigh Hammond, Vivian Landau, Mike Landau, and Samantha Martinez.



MIDDLE left: Mid-Shore Scholars gather at a Christmas party at Vivian and Mike Landau's house. Pictured left to right are Shanille Rollins, Dayana Madrid, Genevieve Loveland, Yubi Perez, Lisayda Mendez-Perez, Naiset Perez, Sheily Bartolon-Perez. Vivian Landau is in the front.

MIDDLE right : Pictured left to right are Alex Perez, Johnny Perez and Andrey Perez (front).

LEFT: Coronavirus never stopped Mid-Shore Scholars. They started meeting on Zoom as of 3/14/2020.



PHOTOS COURTESY MID-SHORE SCHOLARS

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educational training. The jobs at Mid-Shore Scholars brought their backgrounds together for contributing to something greater.

Vivian comments, "Mike and I wished the kids we had at Chesapeake had been in a program like Mid-Shore Scholars before they reached college to identify weaknesses and build on strengths. So, when the opportunity arose to join the team at Mid-Shore Scholars, we both identified with the vision."

Sheily has found the staff very supportive and always by her side throughout her participation in MSS. She shares, "They are nice people who want us to reach for our goals and never quit. They are always there to support us no matter what."

In reflecting on her experience with MSS, Bartolon-Perez says, "My family is proud of me. I liked Washington College because it is close to home and a smaller environment, but it is really expensive. I not only got admitted to Washington College but was also accepted to the Washington College Scholars Program with a four-year full scholarship. I am the first one in my family to do this. Having something like this happen is rare and we are very grateful."

Vivian adds, "Our program takes a commitment from the parents and the Scholars. Their drive and determination are huge. When we interview the kids to be in the program, the common theme is that they want to go to college because it's a ticket to a better future." Students also mention that they want to make their parents proud, be good role models to their siblings, and give back to their communities.

"Our program doesn't stop when they get into college. We want them to graduate from college. It is especially important for first-generation college students because their drop-out rates are high. When they hit stumbling blocks, we are there for them. We hope that after graduation many will return to Talbot County and pay it forward showing other kids that college can be in their future also."

Donations to Mid-Shore Scholars can be made through its website midshoreScholars.org. For further information, contact Vivian Landau, Executive Director, at vivianlandau@midshoreScholars.org or visit midshorescholars.org.

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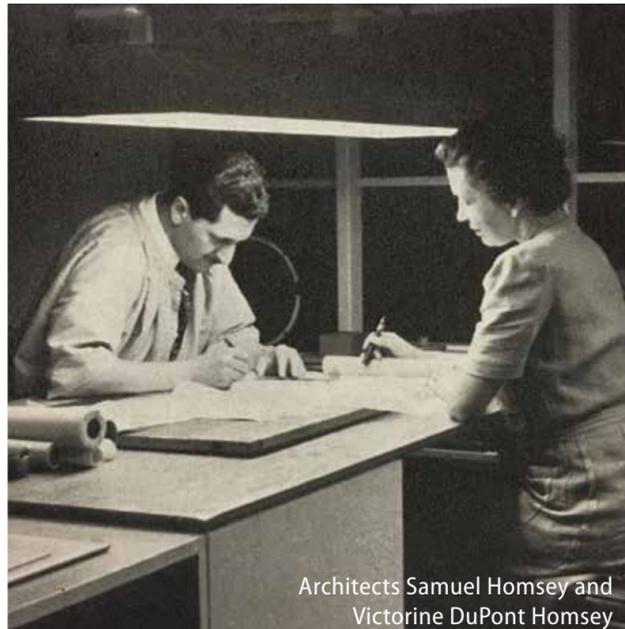


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still STANDING

A photo essay depicting two Eastern Shore horse barns designed by husband and wife architects Victorine DuPont Homsey and Samuel Homsey

BY JENNIFER MARTELLA | PHOTOS BY PAMELA L. COWART-RICKMAN



Architects Samuel Homsey and Victorine DuPont Homsey



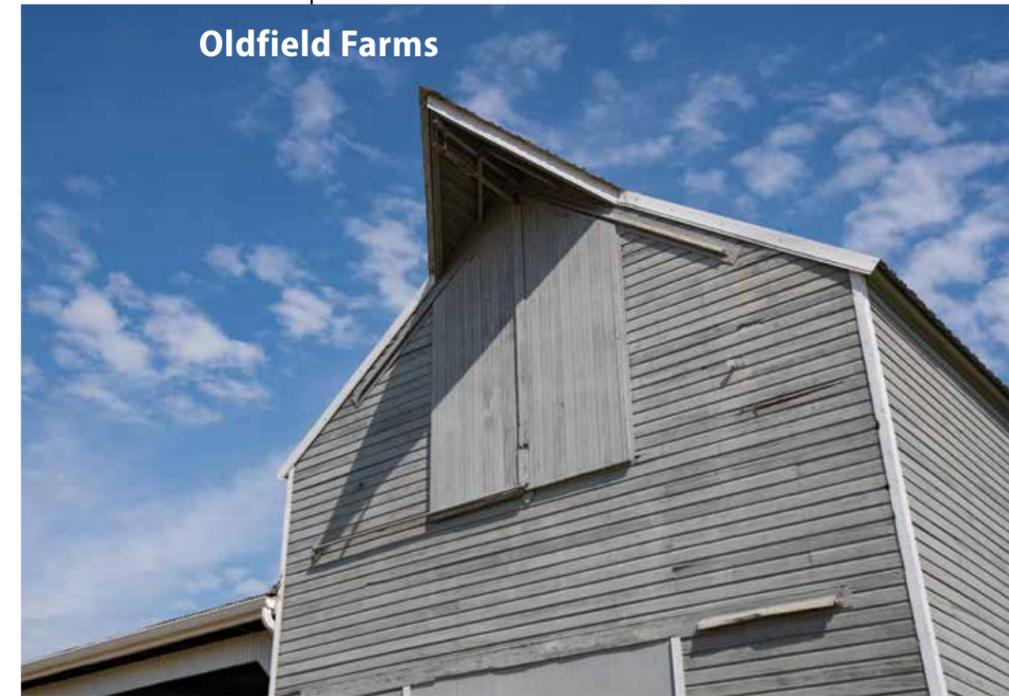
Portrait of Victorine DuPont Homsey

Photograph of Victorine DuPont Homsey's oil portrait by the artist Irwin D. Hoffman is used with the gracious permission of her granddaughter Catherine Homsey and the Homsey family. Photograph of Victorine Dupont Homsey and Samuel Homsey in their office from the September 1941 issue of *Architectural Record* magazine.

The year I graduated

from architecture school at UT Knoxville, the book, *Women in American Architecture: A Historic and Contemporary Perspective*, was published. Poised to enter my profession, it was extremely reassuring to read about the women of my mother's generation who entered the profession of architecture at a time when career paths for women were extremely limited, including Victorine DuPont Homsey FAIA (1900-1998). In 2018, I once again became acquainted with this pioneering architect when I attended Jillian Storms AIA's presentation "Early Women in Architecture in Maryland-1920-1970."

Great-granddaughter of the industrialist Alfred V. du Pont, Victorine could have chosen a more traditional role for her life. Instead, she took a very different path and graduated from the Cambridge School of Architecture and Landscape Architecture for Women. She and her husband Samuel moved to Wilmington, Delaware, and in 1935 founded one of the first husband and wife architectural practices in the United States. Their initial commissions were from family connections and referrals, but their design talent quickly established their reputation for regional, national, and international projects. Their work on the Eastern Shore included the original Cambridge Yacht Club which received an award from the Maryland Society of Architects and two horse barns, one in the first year they opened their firm and the other in the latter part of their careers. Although neither of the Homseys was equestrians, they innately understood how important an efficient layout, sunlight, and natural ventilation were for horse barn design. 🌞



Oldfield Farms



Tybridge Farm

OLDFIELD FARMS

The original Oldfield Farms was purchased by the Starkey family in 1950 and they transferred their vegetable farming operation from Yardley, Pennsylvania. Two generations of the Starkey family reside on the farm and the farming operation continues to be one of the largest spinach growers on the Eastern Seaboard. In addition to spinach, the farm grows other vegetables and grains. The barn designed by the Homseys was originally built to house the well known Percheron line of horses that Oldfield Farms used for farm operations.

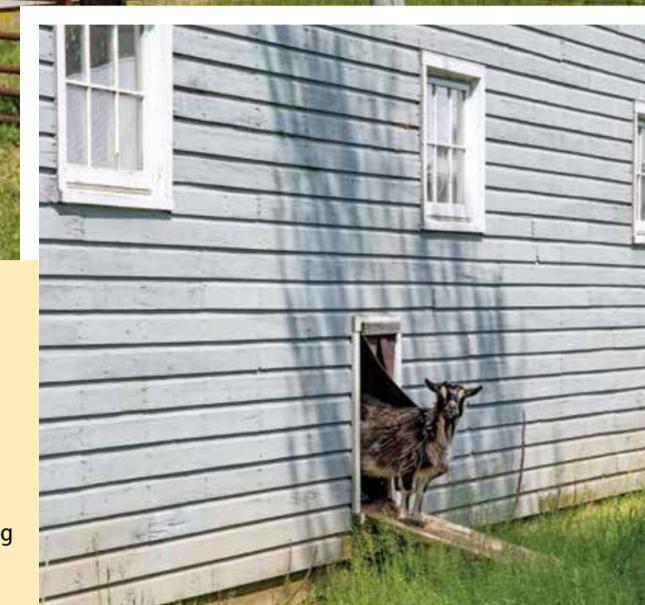


The exterior windows of the barn were set higher than the interior stall gates so the Percheron horses, among the tallest in the world, could easily see outside and enjoy the sunlight and the cooling breezes which permeate the barn.



Wide doorways with sliding barn doors at each end of the barn provide easy access and cross ventilation for the comfort of the horses and the other farm animals who share the barn. Dual openings from the loft allow hay to be dropped into the hay rack from above.

RIGHT: A resident goat peeks out from the small door set into the German shiplap light gray siding to access the ramp for his daily lawn care duties.



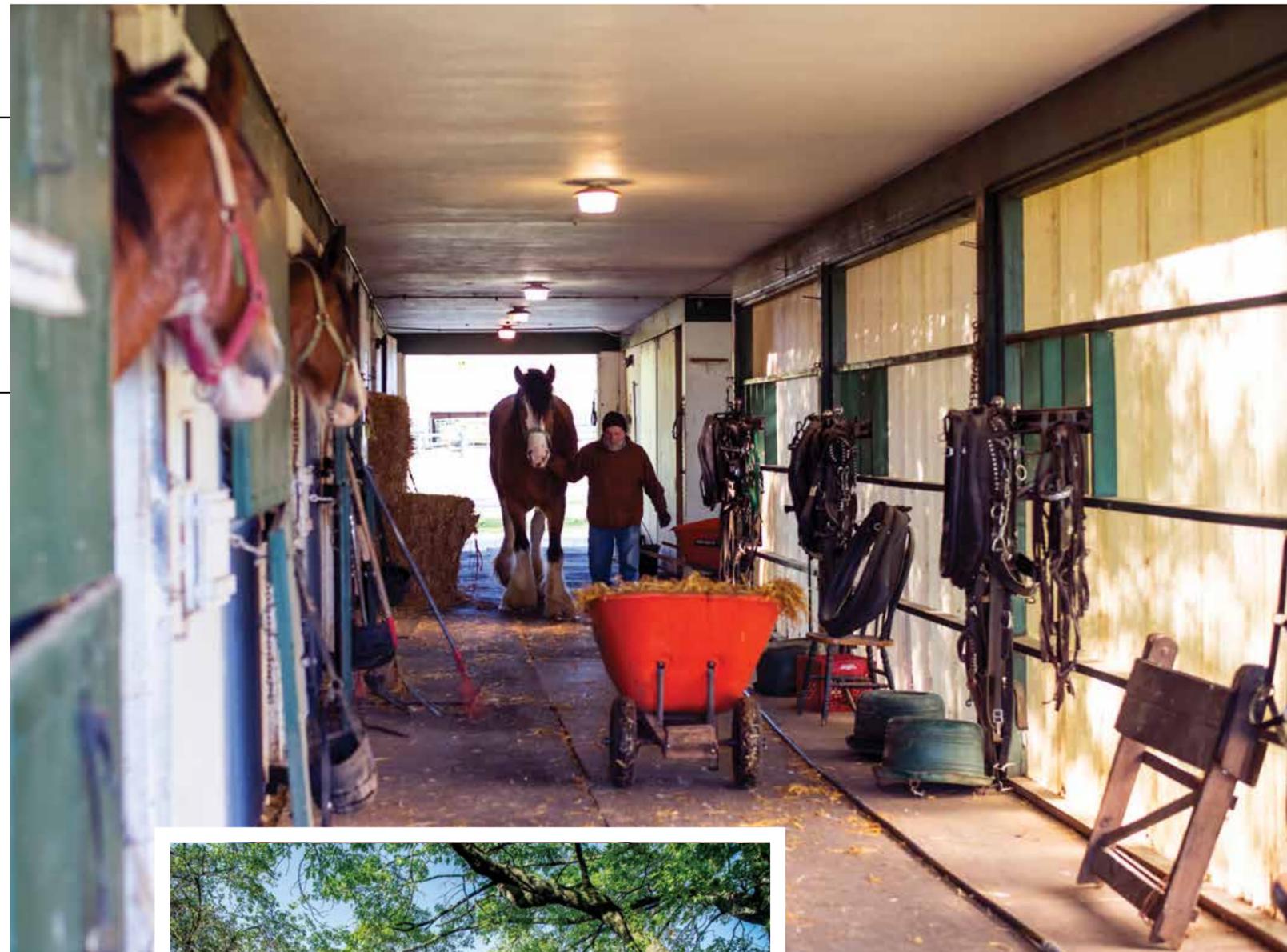
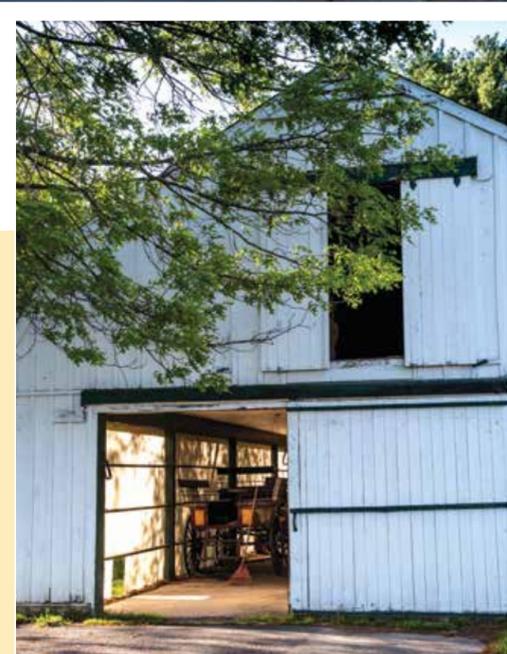
TYBRIDGE FARM

The second horse barn design was at Tybridge Farm, a 3,000-acre facility in Warwick. Today, now known as the Winbak Farm, which specializes in breeding, raising and selling champion Standardbreds, was founded in 1991 by Joe and JoAnn Thomson. The flagship farm's operations extend into Delaware, New York and Canada. The farm is the industry's largest single-family owned and operated breeding farm in North America.



The building's "H" shape floor plan still works so well for both the horses and staff. Two rows of stalls line the sidewalls of the "H" that are connected by a corridor containing the tack room and shower room equidistant from the stalls for convenience. One stall wing contains the stairs to the loft and the other wing has a side entrance. Since the center corridor is set back, the familiar barn shape of gambrel-roofed gables stands out. Each horse stall's window and triple windows in the tack and shower rooms provide sunlight and ventilation.

RIGHT: The wide corridors are sized for ease of moving the horses and open doorways at both ends of the barn have sliding barn doors.



ABOVE: The ribbed pattern creates subtle diffused light throughout the day for the stalls and the corridors and at night are luminous "nightlights" for the horses.

LEFT: The barn was carefully sited to leave room for the surrounding oak trees that are now fully mature in size without crowding the barn. The back of the barn's "H" shape creates a courtyard and the walls of the barn are sheathed in ribbed plexiglass panels.

The exhibit, "Early Women in Architecture in Maryland 1920-1970," is available for tours. For more information contact Jillian Storms, AIA, at 410-767-0615 or email to jillian.storms@maryland.gov.



LEFT: Ray Remesch hanging out on a friend's porch taking a breather before his next big project — producing a virtual Juneteenth celebration.

RIGHT: Up on the balcony at Christ's Church in Easton, Ray uses his new Canon video camera to create content during the pandemic.

MUSIC MAN

Ray Remesch is hitting his stride as a teacher, a videographer and a community connector

BY AMELIA BLADES STEWARD | PHOTOS BY STEPHEN WALKER

From making his elementary school students smile through his COVID-19 videos about Tilghman Island and Christ Church Easton to arranging Pytor Tchaikovsky's "Nutcracker Ballet" for bluegrass to be performed by his band Front Porch Orchestra, Ray Remesch is sharing his joy of music with others.

Although video may be a new creative medium to share his passion, Remesch is not new to the world of musical production. He and his high school friend, Shea Springer, learned to record and play music at the same time during their younger years. After completing a degree in Music Education at UMBC, he had a job doing audio-engineering for hip-hop and K-pop, among

other styles of music, in 2009 in Washington, DC. He comments, "This is how I learned to get the vocals right in my videos. That job helped me learn how to meet the audio standards people are used to today."

Remesch's life today reflects a compilation of his own creative journey. He teaches private music lessons at the Academy Art Museum and helps with the Museum's Mini Masters program, while also being the concert manager for Chesapeake Music. In his free time, he is doing audio engineering at several performance venues, as well as managing his musical group, Front Porch Orchestra. Most recently, however, due to COVID-19, his video work has gotten him the most acclaim from his



TUNE IN



VIDEO STILL COURTESY RAY REMESCH; FPO PHOTO BY STEPHEN WALKER

“I wanted to find a way to make classical music accessible to people and bring new people to experience it.”

two videos for Tilghman Elementary School, where he teaches music part-time, and his weekly videos for Christ Church Easton where he serves as Minister of Contemporary Music.

Remesch's first video for Tilghman was set to the song "California Here I Come," personalizing the lyrics to reflect his love of Tilghman Island. He states, "It was a good tune for the younger kids and one they had started learning a week before school let out. During the pandemic, I wanted to create something that made the kids feel connected to their school and give them something familiar to hold on to."

Another of his videos, "Hold Us Together," done for

Christ Church Easton, features church members who help viewers reflect on the isolation people were feeling when COVID first happened. Both videos resonated with people.

"People are emotionally invested in the church community and we wanted to keep people connected and let them know we were thinking of them. It gave people a message of hope and the response was great!" Remesch adds.

When reflecting on the effects of COVID-19, Remesch states, "The pandemic has highlighted the role that the arts play in people's lives. Music is part of the human experience and how we connect with one another — it

is emotional support and it's comforting."

When asked how he juggles all the roles he is playing, he says he is motivated to find ways to use the skills he has productively to make a positive impact on people.

His newest endeavor, teaching music part-time to elementary school students at both Tilghman Elementary and St. Michaels Elementary was challenged by COVID-19. To keep students engaged, he decided to bring a different aspect of music into the classroom using "GarageBand" on the students' iPads to supplement his teaching. Students made their own remixes of songs which translated nicely into the County's continuity of learning. He comments, "It's important to bring technology into the classroom. It's less traditional, but the purpose is to help them learn to love music and many of them do."

One of his creative efforts of which he is most proud is his group, Front Porch Orchestra which he founded in 2017 to create a channel for people who play folk instruments to have an orchestra experience on the Mid-Shore of Maryland. The group has created a big orchestral sound with guitars and banjos while genre-bending between bluegrass/folk and classical

music. Their holiday production of "Bluegrass Nutcracker" has sold out to record audiences in Maryland, Delaware, and Virginia over the past three years. Next, the group is exploring performing a bluegrass version of "Fantasia" which was composed in 1941 and was said to feature the best music and visuals of the time.

He comments, "It is challenging to do justice to the composer and the piece while re-arranging these classical pieces for bluegrass. The complexity of the music requires trained musicians. Front Porch orchestra band members have an appreciation for classical music and the precision of it."

"I wanted to find a way to make classical music accessible to people and bring new people to experience it. It takes the music of the masters played on the instruments of the people, turning the tradition of classical music on its head."

Remesch credits the Eastern Shore for being a fertile ground for creativity. He states, "It's a relatively low cost of living and a quiet environment to create. I was expecting it to be a creative desert when I moved here but it turned out very differently." 🎵

Studio recordings can be streamed via frontporchorchestra.bandcamp.com and CDs are available. Contact Ray via RayRemesch@gmail.com. Performance information is available on Facebook.com/frontporchorchestra.

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Ray demonstrates his multi-talented musicianship with different instruments.

TOP RIGHT: The Front Porch Orchestra with Ray (center) as the director

FULL BLOOM

At Honeybee Farms, fresh cut flowers are truly essential

BY DEBRA R. MESSICK



PHOTO BY ARDEN HALEY

Carrie Jennings enjoys working outdoors and doesn't mind getting her hands dirty. But her rustic lifestyle has a softer side; the sight of a spring blooming larkspur she planted the previous season inspires pure joy.

Both traits helped her create the cut flower business she's grown from the ground up, Honeybee Flower Farm in Cordova. The name, her sister-in-law's suggestion, is a nod to her now realized desire to keep beehives along with fresh blooms.

She and cabinetmaker husband Chris purchased their five-acre property in 2010 specifically so she could grow and market cut flowers. A "blank slate," the site was "covered in nothing but grain corn, with just a handful of trees along the property line," Jennings recalled. The first year, she planted 75 peony tubers, eventually adding 400 more. Today, over two full acres feature iconic heirloom cultivars evoking an English cottage garden (think Sweet William, Columbine, and Bells of Ireland).

Jennings is partial to flora offering touches of whimsy, especially those not readily found from wholesalers. Above all, she chooses varieties lasting at least five days.

From day one she's worked tirelessly tilling (with help from Chris and the vintage tractors he keeps running),

planting, and weeding while holding down a full-time Maryland Department of Agriculture job. (Jennings' degree is in Environmental Policy and Planning with an emphasis in Forestry from Virginia Tech.)

After an Eastern Shore Farmers' Market vendor spot opened four years ago, the positive customer response and steady income stream led Jennings to the "big decision" in July 2018 to focus solely on Honeybee Flower Farm.

From April to October, besides the Farmer' Market, she's booked solid with weddings, getting many more requests than she has open dates, creating bouquets, boutonnieres, table and venue decorations, even providing edible cake flowers and loose petals for ambiance.

"I get the brides who like the freshly cut wildflower look," Jennings noted, which suits her own informal romantic style as well. (Her first DIY wedding was her own in 2009, using old-fashioned favorites she'd grown from seed to landscape her 1/10-acre 1934 Denton bungalow). Many brides provide a color palate and preferred blossoms from within her current crop offerings, however she'll gladly grow a requested flower, given enough advance notice.

Jennings also offers a budget-friendly DIY bucket of flowers option. One couple chose to arrange them in growlers



PHOTO BY MAIRE MCARDLE

Carrie Jennings beams as she gathers opulent peonies in a bucket to make a huge bouquet. In addition to the five acres, the farm also includes 10 hens for fresh eggs and two bee hives that are nestled among the pesticide-free flower fields.

ASK THE EXPERT

Carrie Jennings' SHORE-FRIENDLY FLOWER PICKS FOR SUMMER

BY DEBRA R. MESSICK

Zinnias, Cosmos, and Sunflowers are among the better-known garden variety of summer flowers favored in this area's 7a growing zone. But Carrie Jennings recommends thinking outside your regular garden repertoire, and rediscovering blooms that have faded from recent memory.

VERBENA BONARIENSIS provides dainty purple flowers atop long wiry stems that can grow three and a half feet tall, depending on how much compost you give them. (Jennings gives them "a lot" and hers have reached 4 feet tall.) Not only are they perennial, meaning they return year after year, but also nonaggressive reseeder, which will gradually increase your original numbers, without taking over. With their height, they are a natural for the back of border flower beds. According to Jennings, last year's crop attracted more swallowtail butterflies than she had ever seen.

Though usually grown for herbal flavor, **DILL** offers delightfully colorful foliage also, which also attracts pollinating swallowtails whose larvae feast on it. They will last in a vase for 10 full days, Jennings advised.

Another often forgotten variety is **GOMPHRENA**, or Globe Amaranth. Whimsically reminiscent of "little teeny gumballs" they're a "great cut flower." It's drought tolerant, and a reseeder as well. Jennings' especially loves the "Fireworks" variety, colored a hot fuchsia pink accented with bright bursts of yellow inside which reaches a remarkable height of 4 feet tall. Though hard to find and expensive to grow, they have proven well worth the effort, adding that Burpee sells a single plant for \$8, or a pack of 30 seeds for \$7.

CELOSIA offers a banquet of colors and varieties, from feathery, usually called "cocks comb," to plumes, and are extremely easy to grow. "They stay in bloom for a long time — about 30 days. If you let them go to seed, next spring you will have about 100 of them," Jennings mentioned. Her favorites include Spring Green, described as "mint meets chartreuse" and several "sunbaked" orange shades.

Among standbys such as **ZINNIAS**, she prefers growing the relatively pest and disease free "Oklahoma" variety. A great cut flower generally, in our heat and humidity, Zinnias are subject to powdery mildew, so find them a windy spot where the air flow can help them dry and stake them to keep them safe from wind damage.



FLOWER PHOTOS COURTESY GETTY IMAGES

they collected during craft brewery travels, adding a memorable touch.

Both buckets and arrangements are also in demand for birthdays, graduations, baby showers, family reunions, and anniversaries, "I've had a few funeral deliveries, several corporate luncheon events, and a mourning the loss of your pet arrangement," she noted. "Since COVID, I've had more orders than ever for flowers not for any special occasion, but to bring a bit of cheer," Jennings said. She's stepped up delivery service but welcomes farm pickup.

Classified 'agricultural' has helped when applying for grants, such as digging a well, and being deemed "essential" during the pandemic emergency. It's also a family tradition — Jennings grandfather headed USDA Fruit and Tree Nut Crop Research. A female operating in a traditionally male sphere, she has been pleased at receiving overwhelming acceptance and positive response. A member of the Maryland Cut Flowers Association, Jennings appreciates its supportive network providing helpful feedback and information



PHOTO BY ARDEN HALEY

Though rewarding, self-employment translates into arduous work, daunting day-to-day challenges, and learning from mistakes, especially with "Mother Nature in charge," Jennings noted. This year, the surprisingly warm February weather coaxed daffodils and tulips into bloom much earlier than expected; fortunately, her walk-in cooler came to the rescue. And early this spring, instead of planting ranunculus inside their hoop house, she

experimented placing them outside, where fungus attacked. Soon after successfully treating the infestation, hungry deer devoured all 1000 plants, decimating her spring order supply.

Through it all, for this late bloomer, Honeybee Flower Farm seems a dream come true, a sentiment shared by a devoted and growing clientele.

www.honeybeeflowerfarm.com, (410) 310-3401, and Facebook and Instagram.

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A female Needham's Skimmer rests in the glow of a summer sunset in the restored grasslands at Washington College's River and Field Campus. "I captured this image on a July evening while stalking birds and insects with my camera."

PHOTO BY PAMELA L. COWART-RICKMAN

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