HISTORY • REAL ESTATE • FOOD • FUN
Shore First
ON THE EASTERN SHORE OF VIRGINIA
March 2025
Vol. 8, No. 11

FREE TAKE ONE



Dawn, popular Onancock apparel and home store, to close after 25 years | Page 8

Time for a Walk

Shore natural areas provide areas to march in March | Page 6

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Bayfront Cottage



Chesapeake Bay Cottage. Cute, cozy and furnished! Excellent opportunity to own a bayfront 3 bedroom, 1½ Bath home directly on the Bay.

Beachfront Lot



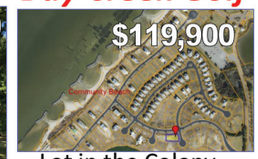
Beautiful beachfront 2½ acre lot in very upscale beachfront area offering a mile & a half of very pristine beach. Located just south of Cape Charles.

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3 bdrm, 3½ bath, 2,880 sf Victorian home in Cheriton. Thoroughly renovated and updated. Large rooms, high ceilings & plenty of charm! All on 1.2 acres. Gorgeous!

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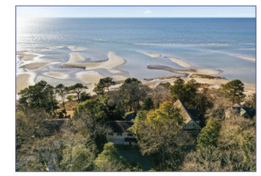


Lot in the Colony



Lot in the Hollies

Featured Home – Hungar's Beach!







3 bdrm, 3 bath Beachfront home on a high bluff with steps to beach & overlooking Chesapeake Bay. Quiet neighborhood of Beachfront homes, 15 minutes to Cape Charles. Must See!

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Information contained herein believed accurate but not warranted.
Owner/Agent Properties are included in this advertisement





Saturday, March 8 | Cape Charles Oysters for Education

OYSTER ROAST: 4 to 8 p.m., The Shanty, Cape Charles. Oysters for Education is an oyster roast to support the Northampton County Education Foundation. Tickets are $125 per person and include oysters, barbecue, sides, and two drinks. There will be a silent auction and live music provided by Clara and Company. Visit https://givebutter.com/jj2h9b for tickets.



Saturday, March 15 | Cape Charles Community Day cleanup and picnic

COMMUNITY DAY: 10 a.m. to 2 p.m., Cape Charles. Cape Charles is hosting a community cleanup and picnic. To participate in the cleanup, meet at the gazebo on the beachfront at 10 a.m. for an assignment. At noon, a community picnic will be held at the Harbor Pavilion. The life of former mayor Smitty Dize will be honored during the picnic.

Friday, March 14, and Saturday, March 15 Chincoteague Search for Shamrocks

SCAVENGER HUNT: On Friday, March 14, from 4 to 7 p.m., and Saturday, March 15, from 11 a.m. to 4:30 p.m., downtown Chincoteague will host Search for the Shamrocks, an annual St. Patrick's Day-themed scavenger hunt. Visit downtown shops and answer a riddle to win a card; turn in cards by 4:30 p.m on Saturday at Ropewalk on Chincoteague to be entered to win prizes. For more information visit https://tinyurl.com/475bm9z4



Friday, March 7

■ BINGO: 6 p.m. doors open, 7 p.m. games begin, Arcadia High School gym, Oak Hall. The Arcadia High School Booster Club is hosting cash bingo. The cost is $40 for a three by three game board. Bonus games are two for $5. Regular games pay out $100 and bonus games pay out $200. No one under 18 is permitted. Concessions will be available.

Saturday, March 8

■ EQUESTRIAN EVENT: 10 a.m. gates open, noon games start, The Great Pocomoke Fair, 2037 Broad St., Pocomoke City. The Rags to Riches Game Show will feature classes on leadline, AC Delco, open classes, and youth classes for those 15 and under. The games will include poles, barrels, and a rotating series of other games. Games are $5 each or $20 for all day.

Monday, March 10

■ FASHION SHOW: 10:30 a.m. doors open, noon luncheon and fashion show, The Coach House Tavern at Bay Creek, Cape Charles. The Garden Club of the Eastern Shore is hosting Fashion in Bloom, a fashion show and fundraiser for the club. Attendees can shop with vendors from 10:30 a.m. to noon before the fashion show and luncheon begin. Tickets are $50 and can be purchased at https://tinyurl.com/3wy93hjv

Wednesday, March 12

■ CORNED BEEF DINNER: 5 to 7 p.m., Cheriton Volunteer Fire Company, 21344 S. Bayside Road, Cheriton. For $15 get a dinner with corned beef, cabbage, buttery potatoes, corn bread, tea, coffee, and dessert.

Thursday, March 13

■ INTERNATIONAL MOVIE: 7 p.m., Roseland Theatre, 48 Market St., Onancock. This month's international film is "Farewell Mister Haffmann." Tickets are $8 for students.

Friday, March 14

■ PULLED PORK SALE: 11 a.m. to 6 p.m., Melfa Volunteer Fire Company, 28328 Hatton St., Melfa. The fire department is selling Ken Blair's pulled pork as lunches, dinners, or in bulk. Dine in and take out are available. A lunch or dinner plate comes with pulled pork, coleslaw, baked beans, chips, and a drink for $12. Pints of pulled pork are $10 and quarts are $18. For more information or to pre-order call 757-710-8031 or 757-710-7583.

Thursday, March 20

■ BALLROOM DANCING: 6 p.m., The Oyster Farm, 500 Marina Village Circle, Cape Charles. Avid dancers and those with two left feet can join Ballroom and More on the Shore to learn how to dance. There is a $5 cash-only fee to participate.

Saturday, March 22

■ CASH BASH: Doors open 12:30 p.m., event 1 to 6 p.m., Pocomoke City Volunteer Fire Company, 1410 Market St., Pocomoke City. There will be a chance to win $250 every 15 minutes during Cash Bash. At 3:30 p.m. $500 will be given away and the grand prize of $10,000 will be given away at 5:45 p.m. Tickets are $40 or three for $100. Tickets include all-you-can-eat food and all-This 298-acre preserve contains a Chesapeake Bay beach; dune and maritime forest areas; migratory songbird habitat; and a large population of the globally rare and federally protected northeastern beach tiger beetle. you-can-drink beer and soda. There will also be a cash bar. For tickets visit https://tinyurl.com/2vewf6k5

Wednesday, March 26

■ COMMUNITY DINNER: 5:30 to 6:30 p.m., Grace United Methodist Church, 18484 Wilson Ave., Parksley. The church is hosting a community chili and baked potato dinner. The cost is $10 for adults and $5 for children 12 and under. Dinners include a salad and drinks.

Saturday, March 15 | Chincoteague CCA's Irish Cabaret

LIVE MUSIC: 7 p.m., Chincoteague Cultural Alliance, 6309 Church St., in Chincoteague is hosting Irish Cabaret, an evening of stories and songs with Briar and Bramble: The Patch Brothers, Greg Shupe, Heinz and the Red Bird, and others. The suggested donation is $5 and there will be a cash bar.





Saturday, March 22 | Machipongo PTO Plow Day with antique tractors

PLOW DAY: 9 a.m., corner of Lankford Highway and Machipongo Drive, Machipongo. The Peninsula Tractor Organization is hosting an Antique Tractor Plow Day. The Eastville Volunteer Fire Department will be selling food and drinks and all proceeds will benefit the department.

Saturday, March 22 | Exmore Shore Little League Oyster Roast

OYSTER ROAST: 4 to 8 p.m., Exmore Town Park, Exmore. Shore Little League is hosting its 9th annual oyster roast. There will be live music, a silent auction, a raffle, a cash bar, roasted oysters, clam chowder, and barbecue. Tickets are $50 in advance, $60 at the door, and kids 12 and under are free. Visit https://tinyurl.com/4wdsurfm to purchase tickets.





SHORE FIRST/TED SHOCKLEY

Public walking trails on the Eastern Shore of Virginia, including at Mutton Hunk Fen near Parksley, provide a glimpse of the area's undisturbed natural beauty.

'March' is a verb — so go enjoy an Eastern Shore walk

Area's publicly accessible lands are an amenity to be discovered

BY TED SHOCKLEY
Shore First

At Savage Neck Dunes near Eastville, a firm path eventually yields to a wooded, sandy area before the expanse of the Chesapeake Bay comes into view. It is a nice place for a walk any time of year. But it is perfect for a walk in March.

March is one of only two months whose name doubles as a verb. March implies action, activity, stepping. It seems like a command from the calendar that we take a long walk.

With narrow roads, skinny road shoulders, and few sidewalks, most of the Eastern Shore of Virginia's towns and communities don't really lend themselves to leisure walking.

However, the Eastern Shore has some natural areas open to the public that feature trails, boardwalks, and captivating water views. Like Savage Neck Dunes, they are some of the jewels of our region.

These areas have a mix of owners — some are privately owned and some are owned by federal, state, and local governments. They have been preserved for public enjoyment — and simple, easy walks.

I like walking because it doesn't require extra equipment, initiation fees, lessons, monthly dues, membership cards, personal trainers, or fancy athletic clothing — or high-tech gizmos that measure my heart rate or calories burned.

I think part of the benefit of a good walk is to get away from all forms of technology, especially anything that measures or tracks my performance. I almost never bring my phone with me when I walk. (I am far from being so important that I need to have my phone everywhere I go.)

Further, it would seem a shame for the technological detritus of life to upstage the solitude and natural beauty I set out to encounter.

I do endorse the purchase of a decent pair of walking shoes. I am susceptible to shin splints and my feet supinate, or roll outward, as I step. My worn-out footwear didn't help.

I ended up at a shoe store where a staffer evaluated my step and recommended a pair of Brooks athletic shoes that made my walk much more comfortable.

I am not a speedy or powerful walker, unlike some who walk as if they are giving chase or being chased.

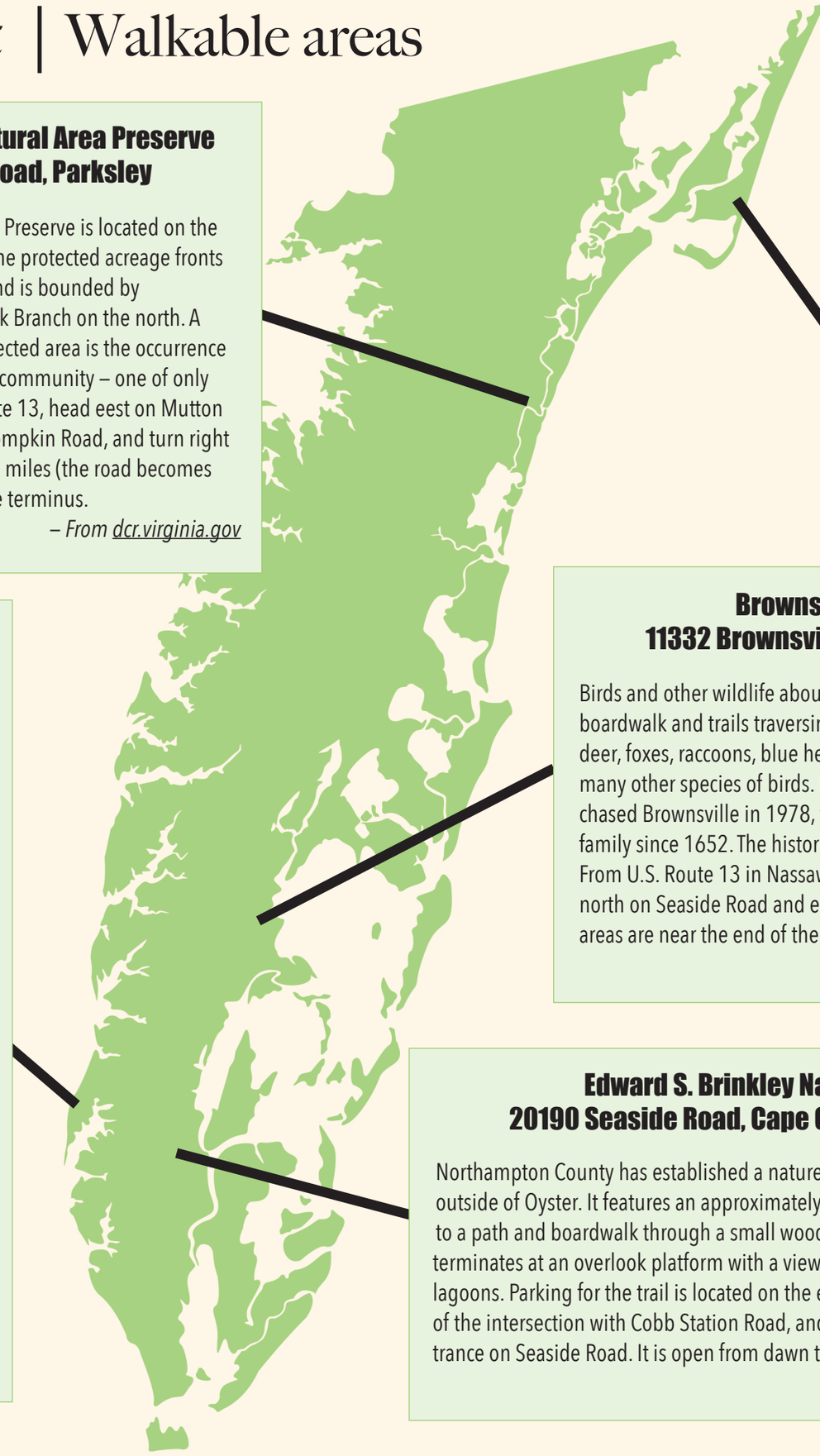
Henry David Thoreau, who is among my favorite writers, described his walk as a saunter.

"I think that I cannot preserve my health and spirits, unless I spent four hours a day at least — and it is commonly more than that — sauntering through the woods and over the hills and fields, absolutely free from all worldly engagements," he wrote in his essay "Walking," written in 1851.

(Three years ago, I walked around Walden Pond, near the replica of Thoreau's cabin, in Massachusetts. Living at the cabin inspired Thoreau to write "Walden," whose themes of solitude, independence, and natural beauty provide a perfect preface for a nice walk.)

Thoreau, I think, would have enjoyed the accessibility and abundance of the Eastern Shore's natural areas.

At Savage Neck Dunes, he would have delighted in the unspoiled bay beachfront, noted the obscure shapes and angles of the driftwood, and dug his toes in the sand before sauntering back down the path.



Mutton Hunk Fen Natural Area Preserve
28583 Baker Road, Parksley

Mutton Hunk Fen Natural Area Preserve is located on the seaside of Accomack County. The protected acreage fronts on Gargathy Bay on the east and is bounded by Whites Creek and Mutton Hunk Branch on the north. A conservation focus of this protected area is the occurrence of a globally rare sea-level fen community – one of only four in Virginia. From U.S. Route 13, head eest on Mutton Hunk Road, turn right on Metompkin Road, and turn right onto Baker Road. Continue 1.2 miles (the road becomes gravel) to the parking lot at the terminus.

– From dcr.virginia.gov

Chincoteague National Wildlife Refuge
8231 Beach Road, Chincoteague Island

The Chincoteague National Wildlife Refuge's trail system offers an interconnected, 15-mile network of immersive nature exploration. Visitors will wind through forests, shrub-thicket, and wetland habitats, each of which is home to a unique set of wildlife.

– From www.fws.gov

Savage Neck Dunes
2186 Savage Neck Drive, Cape Charles (near Eastville)

This 298-acre preserve contains a Chesapeake Bay beach; dune and maritime forest areas; migratory songbird habitat; and a large population of the globally rare and federally protected northeastern beach tiger beetle. The preserve is open daily to the public. From the north end of the Chesapeake Bay Bridge-Tunnel, follow U.S. 13 north. Take Business Route 13 into Eastville. Turn left onto Savage Neck Drive. Follow about 2 miles and bear left to stay on Savage Neck Drive. Continue another 1.5 miles.

– From dcr.virginia.gov

Brownsville Preserve
11332 Brownsville Road, Nassawadox

Birds and other wildlife abound at Brownsville Preserve. From the boardwalk and trails traversing this historic farm, visitors may see deer, foxes, raccoons, blue herons, bald eagles, wild turkeys, and many other species of birds. Until The Nature Conservancy purchased Brownsville in 1978, the farm had remained in the Upshur family since 1652. The historic Brownsville House dates to 1803. From U.S. Route 13 in Nassawadox, turn east on Rogers Drive, north on Seaside Road and east on Brownsville Road. Parking areas are near the end of the road.

– From www.nature.org

Edward S. Brinkley Nature Preserve
20190 Seaside Road, Cape Charles (near Oyster)

Northampton County has established a nature preserve at the site of the landfill outside of Oyster. It features an approximately 3/4 mile hike along a mowed trail to a path and boardwalk through a small wooded area. The 1/4 mile boardwalk terminates at an overlook platform with a view of the barrier islands and seaside lagoons. Parking for the trail is located on the east side of Seaside Road, just south of the intersection with Cobb Station Road, and just north from the landfill truck entrance on Seaside Road. It is open from dawn to dusk.

– From co.northampton.va.us





COURTESY PHOTOS

An Eastern Shore staple for almost a quarter-century, Dawn, the Onancock apparel and home shop, is closing with the retirement of proprietor Dawn White, pictured at right.

Dawn, the acclaimed Onancock shop, will close after 25 years

'The process of making a decision was agonizing'

BY TED SHOCKLEY
Shore First

In September 2001, Dawn White opened a shop that long had been a dream of hers — a women's apparel store that also sold home goods and had a welcoming aura. Her grandmother once had a shop and White wanted to follow in her footsteps.

However, work on White's store and its concept actually began years earlier, when she began the development and design necessary for success.

"I started scribbling notes out on three-by-five cards," said White.

That was more than 25 years ago. The eponymous Market Street, Onancock, shop, called "Dawn," with the slogan, "a unique shop for women and home," became part of the community's fabric.

There have been a lot of customers since then. It was well-known for its trendy offerings and welcoming and helpful staff.

The relationships created by the shop made retirement difficult, White said. The shop is offering discounts to clear its inventory and will close at an undetermined date this spring.

"The Eastern Shore embraced me and my dream," said White, who called closing the store "very bittersweet for me" and thanked her customers, saying "gratitude doesn't begin to describe it."

"The process of making a decision was agonizing for me."

"Women who became customers not only became customers — they became friends."

White said the main reason for closing was that she and the staff had reached chapters in their lives in which they were needed in other areas.

"The time has come where we need to focus our attention in other directions," she said.

"It's an intersection of time in my life and the lives of the amazing women who have been managing the store for me."

Dawn the shop opened first in the town of Onley, where it drew dedicated

(Continued on page 9)



COURTESY PHOTOS

Dawn, the apparel and home shop in Onancock, is going out of business. Items including these furnishings have been discounted.

Dawn White

(Continued from page 8)

customers for more than six years before moving to Onancock.

Her concept was to be open for all seasons, not just the summer season. She achieved it.

"Our commitment was to be there and be open all the time, cultivating relationships," she said. "That was a vision of how I wanted it to be and it absolutely came true."

In the years since, White said the store has had several generations of customers — grandmothers, mothers, daughters, all shopping at the same place.

For now, the mission is selling the inventory and furniture, and bringing to a close a quarter-century of service.

It has been a rewarding journey that fostered deep, personal relationships.

"It's a part of my life that gives me great joy," she said.



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Fecal Immunochemical Test (FIT) – every year
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riversideonline.com/coloncancer



Waterfront decks and a waterfront screen room highlight the outdoor areas.



Situated on a canal near Oyster Bay, the home is the perfect spot for docking a boat or kayak.



The large family room includes a fireplace and is big enough for a pool table.



This four-bedroom, three-bath home at 5504 Amrien Drive, Chincoteague Island, is listed for sale at $995,000. The listing agent is Bob Faith of Dockside Properties, Chincoteague.

COURTESY PHOTOS

On Chincoteague Island, a large home with canal access for sale

> 'It checks all the boxes,' said Bob Faith, listing agent, of home

About this series

This is part of a monthly series on the Eastern Shore's most captivating and unique homes for sale. This property at 5504 Amrien Drive, Chincoteague Island, is listed for sale at $995,000. The listing agent is Bob Faith of Dockside Properties, Chincoteague.

BY TED SHOCKLEY
Shore First

On Chincoteague Island, it is all about the water — fishing excursions, beach days, sunset boating trips.

It is also rare that a home comes up for sale on the island with the water literally accessible from the back yard.

The home at 5504 Amrien Drive, Chincoteague, is built for the water enthusiast. It is for sale and listed by Bob Faith of Dockside Reality.

Want your own waterfront sanctuary? Check. Want your own boating access? Check. Want enough bedrooms to invite the family? Check.

Want to create income by using the home as a short-term rental? While it is not currently a short-term rental, it has been — generating more than $60,000 in income annually.

"It checks all the boxes," said Faith, who said Dockside Properties has sold properties in Northampton and Accomack counties, the Eastern Shore of Maryland, and even Hampton Roads.

Like all real estate since the COVID-19 pandemic, Chincoteague has seen sale prices increase. But the quaint, walkable island, which the nearby beach, boating opportunties, unique shops, and a variety of restaurants, is a sought-after place to buy a home.

"It's always someone's first choice," said Faith. "Being on the island is the first thing you shoot for."

The home at 5504 Amrien Drive is 2,547 square feet with four bedrooms and three full bathrooms.

The home stands in Richardson Landing, about a mile north of Chincoteague High School and just off Main Street.

It is located on a canal just off Oyster Bay and is perfect for docking a boat or kayak.

The home includes a separate guest suite located over the one-car garage. There are plenty of decks and a screen room overlooking the water.

There is a fireplace and a family room that is big enough for a pool table.

Recent upgrades include a new septic system, new Trex decking, a new roof, and more.

With plenty of bedrooms and stunning decks in a modern home on a large lot, it combines spaciousness and location — a rare combination.

"This is a rare treat," Faith said of the home.

ESCADV seeks Richmond funding

Local Virginia agencies providing essential services for victims of sexual assault, domestic violence, stalking, and human trafficking are facing an unprecedented financial crisis.

Ongoing cuts to the federal Victims of Crime Act program have led to a $22.5 million reduction in federal awards to Virginia over the past five years, including a 54% decrease in funding for frontline agencies that include the Eastern Shore Coalition Against Domestic Violence.

Rapidly eroding the community safety net for victims, these drastic cuts have left many without critical support.

To address this, ESCADV joined the Virginia Sexual and Domestic Violence Action Alliance in Richmond on Jan. 30 to urge state lawmakers to allocate $8.25 million in additional funding.

When combined with current state funds and VOCA resources, this would restore Virginia's funding for these critical services to $27.75 million annually.

"We must put victims first and ensure agencies can continue to provide frontline support and 24/7 crisis response," said Kasey Walter, ESCADV's executive director.

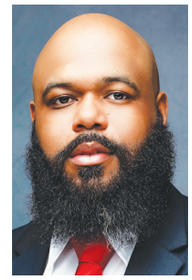
"I look forward to meeting with Delegate (Robert) Bloxom and Senator (Bill) DeSteph to address the funding crisis faced by ESCADV and sexual and domestic violence agencies across the state," said Kayla Gray, ESCADV's Fund Development Coordinator.

In 2024, ESCADV provided vital sexual and domestic violence support services to 223 residents of Virginia's Eastern Shore — of whom 73 were children. It expects to serve an even greater number in 2025.

Smith named OMS board director

Onancock Main Street has added Javon Smith to its board.

Smith is a dedicated community member and nonprofit strategist with a passion for community service.



Javon Smith

His experience includes fundraising, volunteering, donating professional services, and event planning for local nonprofits.

Smith grew up in the town of Onancock and continues to live in Onancock. As a proud, lifelong resident with a passion for community development, he looks to help develop new community partnerships, increase recreational activities, and add more diverse experiences to ensure the continued growth of the historic town of Onancock.

Smith earned a Bachelor of Science in accounting from Virginia State University and has 14 years of experience at certified public accounting firms, specializing in business and individual taxation and tax planning. He is actively sitting for the certified public accountant exam.

Smith joins five other board members for OMS, which is part of the Virginia Main Street Program. OMS is a volunteer-driven, nonprofit organization that works to preserve and revitalize Onancock's historic downtown. As examples, OMS has supported high-impact downtown revitalization projects such as assessing the feasibility of renovating vacant commercial buildings.

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Vegetable fried rice is one of the easiest dishes

Fried rice is one of the best quick and easy dishes out there. It's filling, economical, and versatile — and the perfect way to clean out the refrigerator at the end of the week.

I'll usually make this as a side dish whenever I make my mother-in-law's famous egg rolls. I always had leftover bean sprouts and I hated to let them go to waste. This was a great way to use them up, as well as being a way to fill tummies up that isn't deep fried, or as labor-intensive.



Laura Davis

You do have to think a bit ahead of time when it comes to the rice.

Using rice that has been chilled is key to a good fried rice.

If you use fresh, hot rice, you'll end up with a sticky ball of mess.

By using cooled rice, the grains of rice stay separated — creating the perfect fried rice. I also love the addition of egg to the mix. You don't see eggs in fried rice that often anymore, and it's something I always loved, so I knew I wanted to add that as well.

It makes a pretty large batch, enough to eat for dinner one night and a couple of extra servings for lunch. You could certainly add a protein as well if you wanted to make it a complete one-dish meal. Shrimp or chicken are my favorites.

Just saute in the pan and remove before cooking the veggies. Also switch it up with whatever veggies you like or have on hand.



PHOTO COURTESY LAURA DAVIS

Vegetable fried rice is a filling, economical, and versatile dish.

Laura Davis, of Chincoteague Island, is a food writer and blogger at www.tideandthyme.com. Her recipes have been featured on Huffington Post and www.craftbeer.com, among other publications. She is a frequent guest on WBOC-TV's DelmarvaLife show, where she showcases her culinary talents for viewers. Her work appears monthly in Shore First.

Preparing vegetable fried rice at home

Ingredients

- 2 carrots, cleaned and diced
- 1 cup frozen peas
- 1 cup bean sprouts
- 2 green onions, chopped
- 2 large eggs, lightly beaten
- 3 tablespoons vegetable oil
- 4 cups cold cooked rice
- 2 tablespoons soy sauce
- 1 teaspoon salt
- black pepper, to taste

Heat one tablespoon of oil in a wok or frying pan over medium-high heat.

When the oil is hot, add the eggs. Cook, stirring, until they are lightly scrambled but not too dry.

Remove the eggs and set aside. Wipe the pan clean with a paper towel.

Add the remaining two tablespoons of oil. Add the carrots and the frozen peas. Cook, stirring occasionally, until tender — about five minutes. Add the rice, green onions, and bean sprouts. Stir-fry for a few minutes, using chopsticks or a wooden spoon to break it apart. Add the soy sauce, and toss to combine.

When the rice is heated through, add the scrambled egg back into the pan. Mix thoroughly before serving.





Remembering the Ash Wednesday storm of 1962

On Chincoteague, devastating damage included the end of the island's storied chicken industry



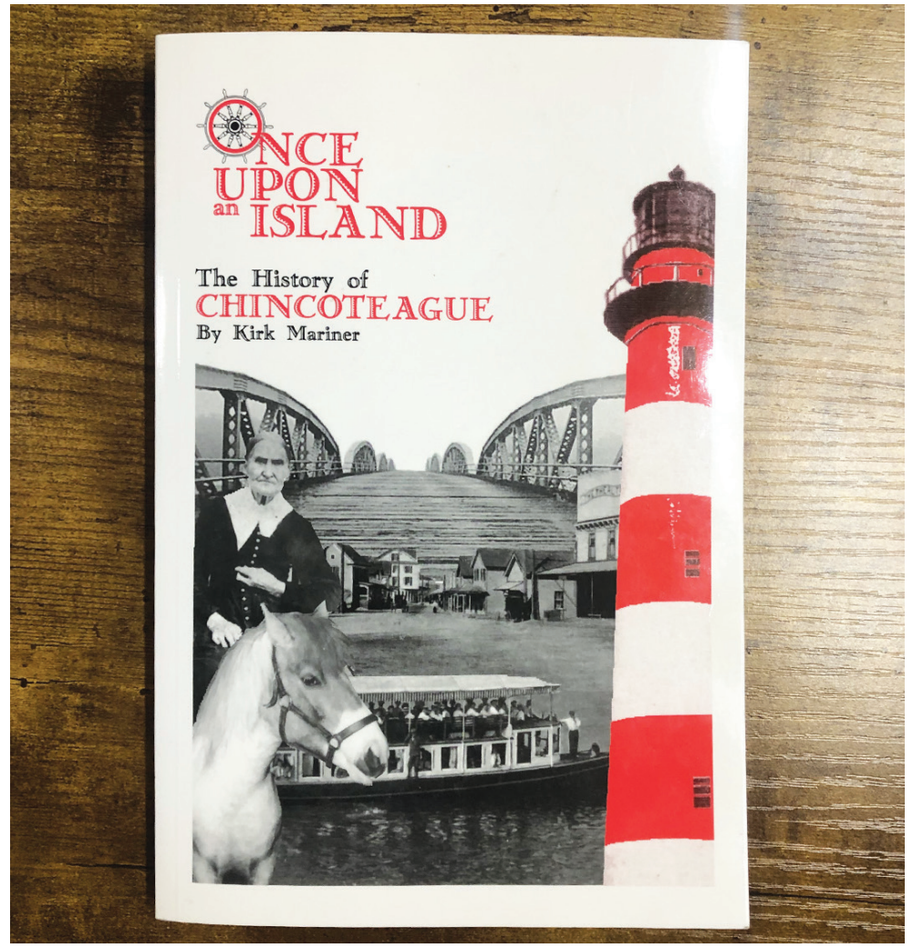
Kirk Mariner

The "Ash Wednesday Storm" of March 6 to 8, 1962, so named because the brunt of it fell on the first day of Lent, began like many another "nor'easter," but as one resident later recalled, "It was one of them days that gets meaner all day."

At the very time of the new moon, when tides were already higher than normal, an atmospheric low pressure system stalled just east of Wallops Island and remained stationary for a day and a half, lifting the waters of the region even higher.

When the storm whipped up winds of 60 miles per hour, gusting to 70, tides rose to enormously high levels. Giant breakers crashed across Assateague Island, flattening the oceanfront dunes and filling Chincoteague Bay and the waterways around the inner island, where then the outward flow was slowed by the causeway, which functioned as a partial dam.

By Tuesday night it was obvious that this was no ordinary nor'easter. The causeway was under water, 30 vehicles abandoned on it, electricity and telephone connections to the mainland were severed, and with water in their yards and homes as high as waist-deep, islanders were hunkering down in second-story bedrooms or seeking refuge with their neighbors.



This story is taken from Kirk Mariner's "Once Upon an Island: The History of Chincoteague."

By noon on Ash Wednesday, March 7, 95% of the island was flooded. Water stood six feet deep on Main Street, and waves churning in from Chincoteague Bay were splashing to the roof of the new high school.

It was a day of dramatic scenes all over the island, as 11 military helicopters and a U.S. Army amphibious vehicle rushed to remove 1,400 people to safety.

Though the tides began to recede by mid-afternoon, many islanders spent the night at the firehouse and at Union Baptist Church. Several hundred stayed at the armory in Onancock, 900 stayed at "the Base," and still others sheltered at the Methodist church in Oak Hall or among relatives and friends up and down the Eastern Shore.

Thursday morning found the island still flooded, dramatic rescues still in progress, and the wind still strong from the northeast. On this day, the National Guard was called in to prevent looting from the abandoned homes and businesses of the island.

The damage was immense. Almost 1,000 homes had been swept through by water, 26 suffering major damage and five destroyed. With the exception of the store at the corner of Cropper and Willow Streets, every business facility on the island was damaged, many of them severely.

Boats swept from anchor in Chincoteague Channel and rammed into the back of stores on the western side of Main Street, destroying a number of them. Every oyster-shucking house on the western side of the island was damaged, those on the east side less so.

Water had risen 16 inches inside the bank, to the tops of the pews inside the Methodist church (where the pipe organ was ruined), and in Charlie Gall's

(Continued on page 15)

The Rev. Kirk Mariner was an Eastern Shore author, historian, and United Methodist minister whose book, "Off 13: The Eastern Shore of Virginia Guidebook," is an indispensable volume for natives and visitors alike. Mariner died in 2017. His work appears in Eastern Shore First courtesy of Miona Publications. This first appeared in his book, "Once Upon an Island: The History of Chincoteague."

Mariner

(Continued from page 14)

store, where in 1933 it had stood 18 inches deep, it reached four feet.

In all, 95% of the automobiles on the island were damaged or ruined, as well as two-thirds of the boats, many of which were found lying helter-skelter in streets and yards.

The causeway was damaged and parts of Main Street above the high school washed away. Thirty-one cemetery vaults were washed out of the ground and strewn around like small boats; one was washed out of its grave, flipped over, and swept back in upside-down.

Miraculously, few human lives were lost, but the loss in animals was great: between 250,000 and 350,000 chickens, almost 100 ponies, plus many other animals, livestock, and pets.

Congressman Thomas N. Downing rode in to survey the damage. Then just as it seemed the islanders would be able to return home, the local Civil Defense authorities declared Chincoteague an "absolute health hazard," and ordered the total evacuation of the island.

The danger was no longer wind and tide but the risk of disease from a water supply contaminated with raw sewage, hundreds of thousands of dead chickens, and dozens of dead ponies.

The clean-up that followed involved local, state, military, and federal personnel and stretched over days.

Damage to the island's poultry industry was devastating. Not only were hundreds of thousands of chickens drowned, but also the buildings in which they were raised were destroyed. Growers who might otherwise have been able to withstand the loss of their flocks could not also afford to rebuild the chicken houses, particularly since for many of them it was a sideline occupation.

As a result of the storm, the poultry industry on Chincoteague Island virtually disappeared.

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Benefit by the Bay helps Arts Enter Cape Charles

Event on Sunday, April 6, will raise money to continue 25-year arts mission on the Eastern Shore

Twenty-five years ago, a seed was planted and an arts community began to grow in the heart of Cape Charles. Arts Enter Cape Charles is now established but continually needs nurturing and nourishment.

Slogans such as "Small Town, Big Art" and "Honor the Heritage and Enrich the Future" have inspired audiences, donors, friends, and students since the beginning.

In 1997, Clelia Cardano Sheppard and a small group of art enthusiasts created Arts Enter Cape Charles, a nonprofit fine and performing arts center.

Under the direction of London-born actress and playwright, Sheila Mullin Cardano, Arts Enters' theater season flourished with memorable productions such as "Magia," "Once Upon a Time," and "Piece of Eden."

A dream was envisioned and that dream became a reality.

There are dance and art classes for children and The Historic Palace Theatre, in a state of disrepair in 1997, has been restored.

The Historic Palace Theatre, the home of Arts Enter, along with The Lemon Tree Gallery, which is again under the Arts Enter non-profit umbrella, stands proudly on the corner of Strawberry Street and Mason Avenue, and provide music, art, theater, dance, and all aspects of the fine and performing arts to our small rural community.

Both of these unique spaces connect the community to art, friends, performances, and events. The door between the Lemon Tree Gallery and the Historic Palace Theatre further enables exchanges with all disciplines under one roof.



COURTESY PHOTO

The Benefit by the Bay garden party will be on Sunday, April 6, from 4 to 8 p.m.

Arts Enter will survive through the dedication of donors, presenting sponsors, and with the hard work and unfailing commitment to the mission of providing the fine and performing arts to the community.

The Benefit by the Bay is an annual fundraiser for Arts Enter created for that purpose and for gathering like-minded friends who understand the necessity for securing funds to continue the mission.

This year's garden party will be on Sunday, April 6, from 4 to 8 p.m. Overlooking the Chesapeake Bay, the event will feature a complimentary champagne toast, delicious food, and an art sale of items generously donated by Lemon Tree Gallery artists.

To enhance the gathering, several plein air artists will be on site and inspired to capture the fresh images of the sunset, the dunes, the glistening water in the bay, and friends who have gathered to support and pay tribute to the arts.

The music for the afternoon will be provided by the popular three-piece blues and jazz band The Blue Mile. There will be a full cash bar.

The Benefit by the Bay is a popular event and all community members who are interested in continuing the arts legacy are encouraged to gather with friends and enjoy the afternoon and a glorious Eastern Shore sunset. Tickets are $60 for adults.

Sponsorship tickets with additional perks are available for $500. Visit www.artsentercapecharles.org or call 757-331-4327.

Onancock parade is set for March 15

On Saturday, March 15, the Onancock Business and Civic Association in Onancock, will present the 10th annual O'Nancock St. Patrick's Parade.

It is a day filled with small-town America celebration, including the widely anticipated annual parade, shopping, dining, and music. Visit Onancock restaurants, galleries and shops all day. This year's theme is, "Lucky Onancock."

The always popular Classic Car and Tractor exhibition will precede the parade starting at noon.

The Parade starts at 3 p.m. on Market Street.





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Eastern Shore Post

Important people read it.

ESCC to hold U.S. Chess Federation-rated tourney

Locals can get a chance to earn a rating from chess group at March 22 event at community college

The Eastern Shore Community College, in conjunction with its chess club student group, the Melfa Monarchs, will hold a tournament on Saturday, March 22, from 8:30 a.m. to 6 p.m.

It will be a rated tournament under the auspices of the U.S. Chess Federation, giving locals the chance to earn a rating from the organization.

This is the first such tournament ever held on the Eastern Shore of Virginia, with the aim of it becoming an annual event.

It will take place in the Great Hall of the Workforce Development Building.

The competition will consist of three rounds in the quad format, meaning that players will be grouped into fours, with each competitor playing each of the other three.

"Odd people out" will be accommodated. The prizes are $50 for first in each quad and $25 for second place.

The entrance fee is $5 for Eastern Shore of Virginia residents and $20 for nonresidents who pre-register.

Pre-registration is strongly encouraged, as there will be an additional $5 fee for on-site registration.

Eastern Shore Community College students, faculty, and staff may take part for free.

All participants, including those paying no fee, should pre-register by emailing ESCC Chess Club coach Mark Nuckols at nuckols@hotmail.com or the club's faculty sponsor, Christina Duffman, at cduffman@es.vccs.edu.

Payments are to be made only in cash and only at the event registration, which will run from 8:30-9:20 a.m. that Saturday.

As this is a rated tournament, players will be required to notate their games.



COURTESY PHOTO

The Eastern Shore Community College, in conjunction with its chess club student group, the Melfa Monarchs, will hold a tournament on Saturday, March 22, from 8:30 a.m. to 6 p.m.

Games will be played on clocks with a G75d5 time control (75 minutes for each player with a five-second delay). Some boards, clocks, and notation sheets will be available, but players are encouraged to bring their own.

All players must be members of the USCF. One-year memberships can be purchased at new.uschess.org for $54 for adults, $48 for ages 65 and older, $33 for under age 24 at expiration, and $24 for under age 19.

Participating ESCC students can have their dues covered by the sponsoring foundation with advance notice.

The Melfa Monarchs thank the community college administration and the buildings and grounds personnel for making the event possible.

Additional thanks goes to Eastern Shore Scholastic Chess, a private, nonprofit initiative supporting chess programs in local schools, and its parent organization, the Landsberger Foundation, Inc.

Scrapple, due for a name change, sees renaissance

Is it pig pâté? Boutique scrapple, produced by small farms using old recipe, draws aficionados

Scrapple and raw oysters have a lot in common. Both are dull, gray foods that do little to please the eye. And both generate strong opinions. Either you love them or you hate them.

I happen to love both. I love raw oysters because they transport me to a cold, gray salt marsh in winter — spitting snow, brant gathering in the bay, calling to each other in a soft, whistling trill.



Curtis Badger

Scrapple takes me back to my grandparents' farm and December hog killing, hams and sausage links hanging in the smokehouse, a pudding of pig parts and corn meal bubbling on the stove.

It soon will cool into loaves, then be sliced and browned in the cast iron skillet.

Oysters and scrapple differ in that oysters have achieved a certain star power in restaurants. A dozen freshly opened on the half-shell, presented on a bed of crushed ice, will set you back two bucks a pop.

Scrapple, however, can't seem to shake its farm country roots. After all, it is made of scraps, the parts left over once everything has been used but the squeal. Right? Not really.

Scrapple is made from liver, heart, and other bits and pieces that are rich in iron and other nutrients. Scrapple is good for you, and when cooked to a crisp on the outside, yet creamy and warm on the inside, it can make you turn your back on bacon forever.

Scrapple needs to polish its image. Let's start with the name.

Scrapple is made from liver, and when the liver of the chicken or goose is used to make a loaf it is called pâté, pronounced pah-tay. Pig pah-tay.



PHOTO COURTESY CURTIS BADGER

Scrapple with eggs and toast is a familiar Delmarva breakfast.

Sounds better already.

Actually, brighter days may be ahead for scrapple despite its pedestrian name.

Real country sausage, roughly ground and fragrant with sage, has become very popular, and it clearly outshines the stuff in the plastic tubes made by a Chinese company and named for a dead country music star.

Likewise, old fashioned scrapple — heavy on meat and light on filler — wins points over good old Rapa, the brand most of us grew up with.

We are seeing a renaissance in boutique scrapple, produced by small farms using recipes similar to the ones used by farmers generations ago.

It is a movement fostered by the Internet, where scrapple aficionados share discoveries of small-batch scrapple purveyors. One of the best known is Kirby Holloway of Harrington, Del., whose scrapple and country sausage are deliciously reminiscent of earlier times.

Hughes Delaware Made also ranks highly, but you have to make a pilgrimage to Delaware to get it. A new local contender comes from Salt and Arrow Ranch in Machipongo, where hogs are pasture raised.

The scrapple is meaty and rich, seasoned with sage and black pepper, and each bite leaves a tingle on the palate.

The conventional wisdom is that scrapple is a Pennsylvania Dutch tradition, but there is convincing evidence that Eastern Shore scrapple has its roots in England, where many of the original settlers came from.

An old dish native to Lincolnshire called haslet is much like the scrapple made today. Organ meats such as liver and heart are chopped up and cooked with corn meal or breadcrumbs and seasoned with black pepper and sage. When thoroughly cooked, the porridge is placed in a container and chilled. It is then cut into thin slices and fried until brown.

Haslet is mentioned in Bessie Gunter's Housekeeper's Companion, published in 1889. It was used as a flavoring agent in the making of scrapple.

Curtis J. Badger is a Delmarva native who majored in English at Salisbury University and, with the exception of four years traveling as a U.S. Air Force photojournalist, has enjoyed a career photographing and writing about his native coast. His books include "Salt Tide: Cycles and Currents of Life Along the Coast," "Bellevue Farm: Exploring Virginia's Coastal Countryside," and many others. He lives in Accomack County.

100 years ago
March 1925

Fireman killed as steamer hits barge

James Jones, fireman on the tug Cape Charles, was crushed to death on a Pennsylvania Railroad car barge when the latter craft was rammed by the steamer Pennsylvania, of the same line, off Thimble Shoals at 6:45 yesterday morning. The collision occurred in a fog while the steamer was bound to Norfolk. The barge was not underway at the time. The skipper of the Cape Charles, which was alongside, decided to await the lifting of the fog before proceeding to Cape Charles.

The barge was badly damaged on her port side and several cars were knocked overboard. The Pennsylvania's bow was crushed for about six feet. Jones, who was on the tug just before the crash, saw the sharp bow of the steamer coming through the fog, and fearing she would strike the Cape Charles, jumped onto the barge. He was caught between two cars, which were knocked off the track on the barge, and was crushed to death.

The Pennsylvania had about 100 passengers on board and most of them were at breakfast when the collision occurred. The impact shook the steamer from stem to stern and the passengers rushed up on deck. Several grabbed life preservers on their way to the deck but were soon assured that the steamer was in no danger.

The Pennsylvania's bow jammed in the hole it made in the barge and was not liberated until the Cape Charles shoved off from her damaged tow and went to the steamer's aid.

The Pennsylvania continued on to Norfolk, where her passengers were discharged. The steamer later went to Newport News, where she will go into drydock for repairs.

Capt. R.A. McGuire, master of the Pennsylvania, said he did not see the Cape Charles and the barge until he was almost upon them. Then he ordered his engines reversed, but the steamer could not be stopped in time to avoid the collision.

The Pennsylvania was proceeding at half speed at the time of the accident, and this accounts for the comparatively slight damage done to the steamer.

Passengers on the steamer were high in their praise of Captain McGuire and his crew for the excellent manner in which they manned the ship and the consideration shown to those on board.

The damaged barge was towed to Cape Charles by the tug. The cars on board were landed at that place and the vessel will probably be towed to Newport News for repairs.

— The Virginian-Pilot

Urges step to save Assateague port

The rapid closing of the mouth of Assateague harbor by constantly shifting sands has created a serious condition for thousands of persons in the Chincoteague section, and emergency relief should be given at once by the government, William T. Edwards, fertilizer manufacturer, said yesterday.

The matter is of vital importance to Maryland and Virginia, Mr. Edwards said, as the harbor can be saved only by immediate and efficient action by the government. The seriousness of the situation should be brought to the attention of the representatives of both states in Congress, Mr. Edwards asserted.

For many years the channel leading into Assateague harbor has been the only navigable means of communication between Chincoteague Bay and the Atlantic Ocean, Mr. Edwards explained, but this channel has been shoaling at such a rapid rate that it now is considered too dangerous to navigate except by boats of light draft.

"Chincoteague Bay contains thousands of acres of the finest oyster beds in the world," Mr. Edwards asserted, "and all of these undoubtedly will be lost or ruined if Assateague harbor is allowed to close." He declared the situation serious not only to the thousands of oystermen and fishermen in the Chincoteague section, but also to Marylanders and Virginians who have large investments in coast-wise oyster, fishing, and trading vessels.

The town of Chincoteague, he explained, is a thriving oyster and fishing center. It ships large quantities of oysters and fish annually, he said, but if the harbor is allowed to close, this business will be ruined.

"Assateague always has been the only possible harbor between the Delaware Bay and the Chesapeake Bay, a coastal stretch of approximately 120 miles," Mr. Edwards pointed out. "More commerce is carried over this route by coastwise vessels and barges than over any similar stretch on the Atlantic seaboard.

"In a storm at sea, 120 miles is a long way, and unless Assateague harbor is preserved to the trade that has used it as a haven of refuge for these many years, this section of the Atlantic surely will take a heavy annual toll of lives and ships. And for Assateague Light, the sailors will soon find a name as sinister as 'The Smokestack of Hell,' which now is applied to Hatteras.

"Even if the millions of dollars in shipping, oystering, and fishing, made possible by the existence of Assateague harbor, were not sufficient reason for the government to render emergency aid and permanent relief, the thousands of lives that have been saved in the past and the thousands of lives that may be saved in the future are sufficient justification for a governmental expenditure of almost any amount."

— The Baltimore Sun

Women's Club to plant trees along roadway

The Woman's Club of Northampton and Accomack counties has started on a praiseworthy movement by planting trees along the Eastern Shore state highway.

Starting at Eastville, the county seat of Northampton, the club will set out crepe myrtles on each side of the new hard surface road coming south to Cape Charles, a distance of nine miles. The trees will be preserved and cared for so in years to come travelers may pass between a green arch for many miles on the Eastern Shore.

The work of planting the trees will not take place until fall, at which time the Virginia State Highway Commission has offered to cooperate with the club and will send engineers to supervise the work.

—The Roanoke Times

75 years ago
March 1950

Virginia farmers using irrigation for better yield

Boosting nature's sometimes-spotty water supply with irrigation is an increasingly important farm practice in Virginia.

And J.A. Waller, associate agricultural engineer at VPI, believes more and more farmers will turn to irrigation as an insurance for their crops.

In a recent survey of irrigation systems in Virginia, Waller found that:

There are 90 irrigation systems in use in Virginia; 18 permanent and 72 portable. In addition, there are about 1,000 rotary head garden hose units.

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Yesteryears

(Continued from page 20)

The permanent type generally is used on relatively small areas of garden vegetables. Most of these systems are found near the larger centers of population such as Danville, Norfolk, Portsmouth, Roanoke, and Washington. There are about 136 acres irrigated by this method.

The portable types of irrigation are found almost entirely in the Norfolk and Eastern Shore truck farming areas. Northampton County leads all Virginia counties, with 38 systems watering 3,300 acres of land. Accomack is second, with 20 systems irrigating 1,800 acres. Princess Anne is third, with four systems irrigating 700 acres. The total number of acres irrigated in this manner is 6,600.

Waller reports that Eastern Shore farmers, facing a growing scarcity of water suitable for irrigation, are developing ponds and lakes in an interesting way. They build an earth dam, except for about 25 feet in the middle, across the upper end of the creek, let the tide go out, and then complete the dam to trap the rising fresh water.

Over the rest of the state, many farmers are building farm ponds to store water for all farm purposes.

— *The News and Advance*

Navy transport lands safely after fire

U.S. Navy mechanics were checking today to determine what caused one of two engines on a big DC-3 transport plane to burst into flames on a flight from Chincoteague to Key West, Fla.

The fire broke out in the vicinity of Cape Charles, about 20 minutes after the plane took off with four men aboard from Chincoteague Tuesday. It was up at least 3,000 feet.

Lt. W.K. Otterley, the pilot, cut the fuel supply to the engine, feathered the propeller, and the fire went out. He turned the plane around and brought it back to the base at Chincoteague on one engine.

— *The Daily Times*

Missing fishermen found in blind

Frank and Lloyd Budd, elderly brothers from here, were found in a duck blind on the Pocomoke Sound about 8:30 a.m. today. They had been missing since about 1 p.m. yesterday, when they went out in the sound to put out a fish net.

The men, apparently suffering only from exposure, were found by other local fishermen aboard a boat owned by Warner Johnson.

The brothers told their rescuers their 24-foot fishing boat and a small skiff attached sank after running aground. They blamed high winds and rough water.

— *The Daily Times*

50 years ago
March 1975

Bay bridge-tunnel traffic up

For the third straight month, the Chesapeake Bay Bridge-Tunnel Commission reported record traffic and revenue for February.

Traffic was up 45% over last year's levels to 80,904 vehicles and revenue was up 50% to $615,670.

Commissioner Morris H. Rapoport, of Portsmouth, called the report highly encouraging, considering that tolls were raised in January.

Although tolls for passenger cars rose 75 cents to $6, traffic in that category was up 60%.

Executive Director J. Clyde Morris told the commissioners that last month cars and light trucks paid $353,553, trucks paid $183,667, buses $26,602, and through tickets $51,848 for passage. Last February the total was $410,500.

The daily average of traffic was 2,892 vehicles.

— *The Roanoke Times*

Disease strikes some ponies on Assateague Island

"We don't know what we're going to do with them," said a representative of the Chincoteague Volunteer Fire Department of 17 sick horses and wild ponies. "We're doing everything we can."

The infected animals won't be rounded up and sold in the annual Pony Penning Day roundup on July 30 and 31, sponsored by the fire department.

Harry C. Bunting said Tuesday that state-required tests of 50 of the 120-odd horses and wild ponies found equine infectious anemia, a sometimes-fatal viral disease, in 17 animals on Virginia's Assateague Island.

None of the infected animals has died, he said, and tests on the remaining animals are not yet complete.

The fire department is debating alternatives, and although Bunting wouldn't elaborate on what the alternatives are, he said there is "no chance whatsoever" that Pony Penning Day would be canceled.

Thomas Wilson, a spokesman for the park service, said it hasn't tested to determine whether the disease has spread to the Maryland part of the island.

"We take a more natural aspect to these things," he said. "If a moose herd in Grand Tetons National Park gets sick — well, that's Mother Nature's problem."

But Wilson said the park service will warn persons planning to bring horses to Assateague and Chincoteague this summer to ride on the beaches.

There is no known cure for the disease, known more commonly as "swamp fever," because of its origin in the Mississippi Delta.

Veterinarians say the disease poses no danger to humans or to any animals other than horses, asses, and mules.

Dr. John Keeler, a Potomac, Md., vet, said carriers of the disease become weak, develop a fever, and generally "look poor."

He said in many cases horses or ponies seem to throw off the disease but remain carriers for the rest of their lives and must be kept separate from other horses.

— *The Daily Times*

NAM Hospital LPNs score high

Graduates of the Northampton-Accomack Memorial Hospital School of Licensed Practical Nurses, class of 1973, scored higher than any mean grade for all other schools of practical nursing in the state of Virginia, according to Mrs. Georgia Mae Guy, director.

The notice received from the Virginia State Board of Nursing indicated that the mean score for the graduates of the NAM school was 516.2; the U.S. mean for the same examination for all students in the U.S. taking the examination was 516.1; and the mean for all schools in the state was 505.3.

The School of Practical Nursing at NAM Hospital is one of few in the state that provides

(Continued on page 22)

Yesteryears

(Continued from page 21)

live-in facilities for practical nursing students and attracts half of its students each year from areas off the Eastern Shore.

In addition to Mrs. Guy, the present faculty of the school consists of Mrs. Margaret Cramer, registered nurse/instructor, and Mrs. Patricia Diem, registered nurse/instructor.

— *The Daily Times*

Tug sinks in bay off Tangier

The 80-foot tug Holley S. out of Piney Point, Md., sank in 60 feet of water off Tangier Island in the Chesapeake Bay Friday, the U.S. Coast Guard said.

The Coast Guard spokesman said the seven persons aboard the vessel were rescued by a helicopter apparently owned or leased by the tug's owner, Steuart Transportation Co., of Piney Point.

The spokesman said the Holley S. was towing an empty, 300-foot barge at the time she sank. The cutter Point Highland was standing by the barge Friday afternoon.

The Coast Guard said it received a call from a private citizen at 8:42 a.m. reporting that a vessel was sinking about a mile east of Tangier Island.

"We had the Naval Air Station at Patuxent launch a helicopter, but it had to return due to icing," the Coast Guard spokesman said.

The Point Highland then was dispatched to the scene from Crisfield, Md., he said.

But by the time the cutter arrived, the tug had sunk and "apparently a 'copter owned or contracted for by the owner already had gone out and evacuated all seven aboard," the spokesman said.

The Coast Guard said two commercial tugs were en route to the scene Friday afternoon to take the empty barge in tow.

— *The Daily Times*

25 years ago
March 2000

One-armed carver maintains decoy obsession

A railroad accident that cost him an arm has not caused Danny Rasmussen to miss out on life.

Six years after a 30-ton railcar severed his left arm below the elbow, Rasmussen still works as a conductor for the Eastern Shore Railroad, and he still carves decoys.

The dexterity he lost by having only one hand has been replaced by a patience for detail that Rasmussen says has improved his carvings.

"Before the accident, I was always in a hurry. I wanted to get done so I could see the end product," he said, picking up a pre-accident duck and a post-accident duck. "See here how the neck is just stuck on. Now I incorporate it into the body; I take more time to make the bird look more realistic. I'm a whole lot better."

Rasmussen took up carving in 1985 from Jimmy Pruitt, a Cape Charles carver and friend.

"Jimmy's a really good teacher," he said. "He'll help you out all he can."

Pruitt gave Rasmussen one of his own prized duck decoys the Christmas after the accident.

"He asked me if I was still going to carve, but he didn't push me."

Start back Rasmussen did, keeping track by numbering all the decoys he has made since he lost his arm — 24 to be exact — in a small notebook.

In his barn at any given time four vises hold up to that many decoys-in-progress. Rasmussen bounces back and forth between different birds he is carving to fend off boredom.

"If I get tired of messing with this one, I'll work on that one's head," Rasmussen said, pointing to a roughly shaped duck.

Watching him deftly work his carving knife, it's easy to forget his handicap. He had adapted his hobby as he has other aspects of his life, skillfully working with one hand.

The end product is a flock of ducks and several other shorebirds. A few have been painted in the inexact style of folk art, but his favorite finish is to polyurethane a bird to a high sheen.

"To me they look real pretty all shined up," he said.

By happy happenstance he developed another unique trait for his birds.

Observing how his detailer burned the wood on a decoy that he was writing his initials on, he now takes a butane torch and holds it two inches away from the wood. The effect is a darkening of the grain, an outlining that makes for an interesting look.

Rasmussen is at ease talking about his life-altering accident, which occurred in 1994 after he tripped in a hole while uncoupling railcars.

"I don't remember tripping. I just remember coming to and seeing my elbow," he said.

There was no pain and no blood when he called the engineer for help.

Rasmussen's first reaction was anger at himself. He takes a good deal of the blame for the accident.

"I took a chance," he said. "You do something for years and years and you take it for granted. You can't do that with railroading; it's a very dangerous job."

But self-pity never entered Rasmussen's mindset.

"I just told myself, 'It's gone. It's not coming back. Live with it.'"

— *The Daily Times*

Bloxom hopeful of funds for seafood warehouse

One legislative pitch for state money to construct a seafood warehouse at the Eastern Shore Farmer's Market here missed the plate, but officials remain hopeful that one more General Assembly funding might prove fruitful.

Del. Robert S. Bloxom said Monday that a bond bill to fund a $5.2 million Farmer's Market expansion recently was defeated by the state Senate. But Bloxom said the measure is still included in the budget bill. He said the bond bill's defeat was not out of the ordinary.

"The Senate didn't agree to any bonds last year," Bloxom said.

The proposed expansion would include increased cold storage capacity for the existing produce warehouse and a new seafood warehouse with a blast freezer. Blueprints for the projects have already been drawn and endorsed by the state Department of Agriculture.

The $5.2 million price tag would include everything from the building and blast freezer, which freezes seafood in a matter of seconds, increasing market options, to grading and paving.

Watermen would benefit from the seafood warehouse, which would allow them to meet new health department guidelines for handling seafood and provide a centralized place to market their products. The warehouse would lease space to brokers who would find buyers for the seafood.

— *The Daily Times*

Q I moved to the Eastern Shore of Virginia because of its incredible natural beauty. I am always confused and disappointed when I see so much litter lining some of the Shore's roads. People will pick up the litter along some roads and soon there is litter there again. Why does the Eastern Shore have a litter problem?

A The issue is a lack of home training. Let me explain a bit.

The late Odelle Collins, my seventh-grade mathematics teacher at Northampton Middle School, once told our class, which was engaged in a spree of misbehavior, that we had "no home training."

Some of my classmates remember it being our civics teacher, Delores Lindsey, who said culprits participating in some long-forgotten mischief had "no home training."

So there's some friendly disagreement about who might have said it first. Regardless of whether is was Ms. Collins or Ms. Lindsey, I have never forgotten the term, which applies well to the subject of Eastern Shore litter.

Unfortunately, for whatever reason, some people throw all manner of rubbish to our roadsides. I think young folks, seeing their elders do it, figure it is acceptable behavior. Or as Ms. Collins (or Ms. Lindsey) said, they have no home training.

This is my answer whenever people ask about the Eastern Shore's litter problem. Some among us have no home training. It's not a popular answer. But it's truthful.

From my observation, most of the Eastern Shore littering seems to be food trash. This can be avoided.

I can certainly understand hiding the packaging of the stuff we shouldn't be eating — for example, it is nobody's business but mine if I eat a box of Little Debbie Oatmeal Creme Pies in the car.

But when finished eating, one mustn't throw the box and all the wrappers out the car window.

Anyone who engages in covert eating-while-driving operations knows that you can simply pull over at any convenience store and throw the evidence in the trash cans beside the fuel pumps.

It takes 20 seconds to do, you're quickly back on the road, and nobody will ever find the empty Hardee's bag.

However, hauling out household trash to the nearby solid-waste receptacle presents its own challenges in a rural area.

Sometimes, I put the full trash bags in the back of the pickup truck but then forget about them for a day or two.

During this time, unbeknownst to me, somebody's kitty cat will conduct a nighttime investigation of the bag's contents and strew stuff around the bed of the pickup truck in search of the origins of tempting smells.



SHORE FIRST/JIMMY SHOCKLEY

This piece was written by Ted Shockley, pictured here on his Honda three-wheeler. Every month in this spot, he will offer tips for new arrivals and vacationers on how to best assimilate into the culture of the Eastern Shore of Virginia.

Then, when I am traveling down the highway, I will see old wrappers from Little Debbie Oatmeal Creme Pies fluttering in the breeze and flying out of the pickup.

When this happens, I curse the darned old kitty cat that trespassed into my trash and disgorged the contents and curse myself for not stopping earlier to throw it away.

I slam on brakes, pull over to the side of the road, and hurriedly grab from the ditch bank whatever flew out of the back of the pickup truck.

Littering is against the law. It's unsightly and shows a lack of community pride. There are groups that work hard to clean our roadsides. And if you see an empty Hardee's bag in a ditch, it's not mine. Fortunately, I received plenty of home training.

■ *Do you have a question about Eastern Shore of Virginia habits and hangups? Email your questions to editor@easternshorepost.com*

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