



**FREE
TAKE ONE**



Hannah Parks opens a brand-new bakery in Bloxom | Page 12



Iconic Bay Creek home goes on the market | Page 14



Historic Garden Week on the Eastern Shore
Six properties grace this year's event | Page 6

ARTS ENTER CAPE CHARLES PRESENTS

CAPE CHARLES, VA

301 MASON AVENUE

757-331-4327

#SMALLTOWNBIGART

**MAY
2-4**



RODGERS & HAMMERSTEIN'S
Cinderella



at the Historic Palace Theatre | Cape Charles | Virginia
MAY 2 at 7:30PM | MAY 3 at 3:00PM & 7:30PM | MAY 4 at 3:00PM
Adults \$30 & Students \$15

**MAY
24 | 7:30
PM**



Historic Palace Theatre
**BRITAIN'S
FINEST**
A Beatles Tribute Band



Adults \$40
Students \$15



**JUN
21 | 7:30
PM**



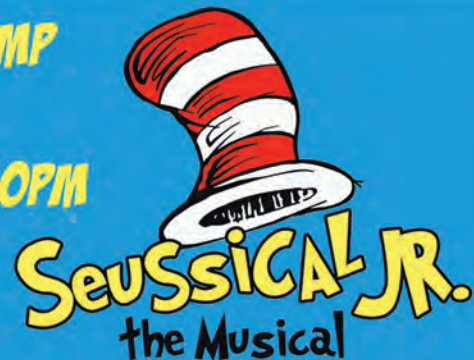
Adults \$40
Students \$15
ROLLING STONES TRIBUTE BAND
Historic Palace Theatre
Adults \$40 & Students \$15

**JUL
18-19**

**MUSICAL THEATRE SUMMER CAMP
STARS ON STAGE**
JULY 18 7:30PM | JULY 19 2:00PM



ADULTS \$20
STUDENTS \$10



WWW.ARTSENERCAPECHARLES.ORG



Looking for Prime Eastern Shore Property?

Call Blue Heron Realty Co. for a free copy of our Waterfront Catalog 757-678-5200 or 757-331-4885

Spring is here! A great time to get out and look at Property!

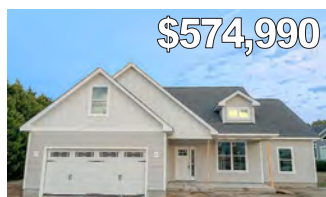
Beachfront



\$1,895,000

Spectacular 4 bdrm, 3 1/2 ba Beachfront Home on 5.51 acres with 200 feet of beachfront. Open floor plan w/views galore!

Tower Hill



\$574,990

Just outside Cape Charles, Newly constructed 3 bdrm, 2 bath home. Total living on 1 floor, open floor plan, fireplace, granite counters.

Cape Charles Condo



\$365,000

1 bedroom, 1 bath, condo with harbor and Bay views, high ceilings, plank pine floors, close to all town amenities.

New Construction



\$544,990

4 bdrm, 2 bath Total Living on 1st floor home with open floor plan. Community pool & tennis. Has Boat Slip!

Blue Heron Realty Co.

Best of Virginia Winner

Best of Virginia 5 years in a row!

2023 VIRGINIA LIVING BEST OF VIRGINIA WINNER

2022 VIRGINIA LIVING BEST OF VIRGINIA WINNER

2021 VIRGINIA LIVING BEST OF VIRGINIA WINNER

2020 VIRGINIA LIVING BEST OF VIRGINIA WINNER

Bayfront Cottage



\$309,000

Chesapeake Bay Cottage. Cute, cozy and furnished! Excellent opportunity to own a bayfront 3 bedroom, 1 1/2 Bath home directly on the Bay. 1,060 sf. Eastville.

Beachfront Lot



\$699,000

Beautiful beachfront 2 1/2 acre lot in very upscale beachfront area offering a mile & a half of very pristine beach. Located just south of Cape Charles.

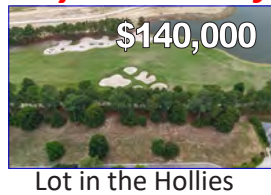
Beachfront



\$795,000

3 bdrm, 3 bath Beachfront home on a high bluff in quiet neighborhood, overlooking Chesapeake Bay. 15 minutes to Cape Charles. Large deck w/ steps to Beach. Must See!

Bay Creek Golf



\$140,000

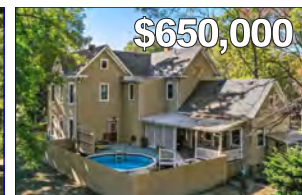
Lot in the Hollies



\$149,500

Marina Village East Lot

Featured Home – Town & Country



\$650,000



3 bdrm, 3 1/2 bath, 2,880 sf Victorian home in Cheriton. Thoroughly renovated and updated. Large rooms, high ceilings & plenty of charm! All on 1.2 acres. Great home!

GOLF-Bayside Village



1,075,000

Expertly designed 4 bdrm, 3 ba home in Bayside Village. Open floor plan, gourmet Chef's kitchen, lrg rooms. Close to amenities & Beach!

Acreage



\$795,000

187 Acres

A rare opportunity to own some of the best hunting land on the Eastern Shore of Virginia! Lots of wildlife!

Beachfront Lot



\$395,000

.8 acre lot w/spectacular & unobstructed views of the Chesapeake Bay, just south of Cape Charles. Great sunsets!

Commercial



\$349,900

Mason Avenue- Cape Charles

In the heart of the business district, 655 sf of retail, office or professional space. Recent & attractive. Great Location!

Beachfront Home



\$1,895,000

Exquisite Beachfront Estate! 5944 sq.ft, 5 Bdrm 4 1/2 bath home on 4 1/2 acres with 200 feet of prime, private beachfront in Bay Ridge, just south of Cape Charles.



Machipongo Office
7134 Wilsonia Neck Dr.,
Machipongo, VA 23405
757-678-5200

Licensed In Virginia



Cape Charles Office
113 Mason Avenue,
Cape Charles, VA 23310
757-331-4885



Blue Heron Realty Co.

"Specializing in Prime Properties
On Virginia's Scenic Eastern Shore"

www.BlueHeronVA.com

800-258-3437 757-678-5200 757-331-4885

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



Sunday, April 6 | Butlers Bluff Benefit by the Bay fundraiser

FUNDRAISER: 4 p.m., Villa on the Bay, 3274 Butlers Bluff Drive, Cape Charles. The Benefit by the Bay fundraiser for Arts Enter features an art sale, live music by The Blue Mile, complimentary champagne, and food. Tickets are \$60. To purchase tickets visit <https://tinyurl.com/myw7x3mc>



Saturday, April 12 | Cape Charles The Deloreans in concert

LIVE MUSIC: 6 to 10:30 p.m., Cape Charles Volunteer Fire Company, 501 Mason Ave., Cape Charles. Raise the Roof is a fundraiser for the fire company that will feature barbecue and live music by The Deloreans. Beer and wine will be for sale.



Monday, April 21 | Onancock Ballroom dancing

BALLROOM DANCING: 6 p.m., Holy Trinity Episcopal Church, 66 Market St., Onancock. 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.



Friday, April 4

■ **STREET FESTIVAL:** 5:30 to 8 p.m., Bank St., Exmore. Exmore's First Fridays Artisan Fair will bring artists, artisans, vendors, and musicians to downtown Exmore.

Saturday, April 5

■ **MUD HOP:** gates open 8 a.m., races start at noon, 316 Dirt Drags, 20305 Greenbush Road, Greenbush. The Old Fashioned Mud Hop is returning. Tickets are \$20 for adults, kids 10 and under are free. Tailgate spots are available for \$50.

■ **FESTIVAL:** 11 a.m. to 3 p.m., Downtown Pocomoke City. The Downtown Pocomoke Spring Festival features a community Easter egg hunt, a bounce house, petting zoo, car show, farmers and flea market, local vendors, food trucks, and visits with the Easter Bunny.

Thursday, April 10

■ **BOWLING:** 5 to 8 p.m., Eastern Shore Lanes, 1834 Market St., Pocomoke City. Bowling for Books is a charity bowling event for the new Pocomoke Library. The cost is \$10 per person and includes shoes and rentals.

■ **INTERNATIONAL MOVIE:** 7 p.m., Roseland Theatre, 48 Market St., Onancock. This month's international movie is "How to Make Millions Before Grandma Dies." Tickets are \$8.

Saturday, April 12

■ **LIVE MUSIC:** 5 to 8 p.m., Cape Charles Tiny Livin', 22102 S. Bayside Road, Cheriton. Newport Grooves performs live. Food and drinks will be available. Bring a blanket or chair.

■ **CONCERT:** 7 p.m., Historic Cokesbury Cultural Center, 13 Market St., Onancock. The Northampton Concert Choir performs live.

■ **LIVE MUSIC:** 7 p.m., ESO Arts Center, 15293 King St., Belle Haven. Corn Funk Review performs live as part of the ESO Live series. Tickets are \$20 in advance or \$25 at the door. Visit <https://tinyurl.com/yc27asd2>

Friday, April 18

■ **DECOY FESTIVAL:** April 18 from noon to 5 p.m., April 19 from 9 a.m. to 4 p.m., Chincoteague High School, 4550 N. Main St., Chincoteague. The 44th annual Easter Decoy and Art Festival is set to return with local and national carvers and artists displaying their work. Admission is \$5, children under 12 are free.

Saturday, April 26

■ **RUN:** 9 a.m., Cape Charles Beachfront, Cape Charles. Run or walk through Cape Charles during the Love Run. This color run has 5k, 10k, and one-mile routes. There will be a post-run party with live music, kids activities, and snacks. To register visit <https://tinyurl.com/yn6ezv4v>

■ **MEMBER APPRECIATION:** 9 a.m. to 1 p.m., A & N Electric Cooperative, 21275 Cooperative Way, Tasley. ANEC is hosting its annual Member Appreciation Day. There will be a seedling giveaway, as well as demonstrations, and giveaways.

■ **EARTH DAY CELEBRATION:** From 10 a.m. to 3 p.m., Exmore Town Park will host Return to Our Roots, an Earth Day celebration. The event will feature live music, information booths, food, speakers, health screenings, and activities for all ages. This is a free event.

■ **OYSTER ROAST:** 3 to 7 p.m., YMCA Camp Silver Beach, 6272 YMCA Lane, Jamesville. It is the 15th annual YMCA Camp Silver Beach Oyster Roast.

Sunday, April 27

■ **LIVE MUSIC:** 1 to 4 p.m., Cape Charles Brewing Company, 2198 Stone Road, Cape Charles. The Music Circle is a weekly open mic/jam session that raises money for charity. Tips and a portion of beer sales will be donated to the Eastern Shore SPCA.

■ **PANCAKE SUPPER:** 4 to 6 p.m., Emmanuel Episcopal Church, Jenkins Bridge, 26405 Horsey Road, Oak Hall. The church is hosting a pancake supper, bazaar, and bake sale.

Saturday, April 26 | Brownsville Open Farm Day

OPEN FARM DAY: 10 a.m. to 3 p.m., The Nature Conservancy, 11332 Brownsville Road, Nassawadox. The Nature Conservancy is hosting its annual Open Farm Day. There will be guided nature tours on land and by water, family activities, wagon rides, a picnic lunch, and live music. This event is free and open to the public.



Saturday, April 26 | Pocomoke City Country music star Josh Turner

LIVE MUSIC: 3 p.m., Great Pocomoke Fair, 2037 Broad St., Pocomoke City. The Pocomoke Stampede will feature the Bullride Mania Rodeo Company and live music by Josh Turner and Jess Kellie Adams. Visit <https://tinyurl.com/yna8nua4> for tickets.

Saturday, April 26 | Chincoteague Dinner under the stars

FUNDRAISER: 5 p.m., Museum of Chincoteague Island, Chincoteague. The museum is hosting dinner under the stars, which will feature a private showing of the museum, charcuterie, and wine, followed by dinner in the Legacy Pavilion provided by Bill's Prime Seafood and Steak. Tickets are \$75. Call 757-336-6117 for tickets.



Shore First | Historic Garden Tour

Six Eastern Shore sites on Garden Week tour

Garden Club of Virginia's annual event set for May 3

Much more than a fundraiser, Historic Garden Week is a cherished springtime tradition for both Garden Club of Virginia members, who come together to create it, and for over 24,000 people who attend the statewide event.

Proceeds are used to preserve and restore historic public gardens in Virginia.

Over 120 private homes and gardens will be part of 29 distinct tours taking place April 27 through May 3, showcasing communities both big and small across the commonwealth.

On the Eastern Shore's tour, the properties include Oakwood Farm, Onancock; Vaux Hall Farm, Melfa; Chatham Flower Farm, Painter; the Virginia Institute of Marine Science, Wachapreague; Harbor Point Station, Quinby; and Eyre Hall, Eastville. It is hosted by the Garden Club of the Eastern Shore.

Every year, the properties that are opened and the tours

When you go

■ **WHAT:** Historic Garden Week tour on the Eastern Shore, hosted by the Garden Club of the Eastern Shore.

■ **WHEN:** Saturday, May 3, from 9:30 a.m. to 4:30 p.m.

■ **TICKETS:** \$40 in advance; \$50 on the day of the tour. Tickets are only sold online. Visit vagardenweek.org to purchase tickets.

offered are different, making each year a unique touring experience.

"Not only is HGW an opportunity to enjoy the beauty of Virginia's homes and gardens, but it's also a significant economic driver to the state's economy," said Virginia Gillock, Historic Garden Week's chair.

"After recently completing a third study with our consultants

at Chmura, we are thrilled to announce the cumulative economic impact over the last 55 years of this fundraiser to be \$679 million," Gillock said.

"Since 1920, the Garden Club of Virginia's mission has been focused on conservation, restoration, and the love of gardening," said Kris Carbone, the GCV's president. "We hope to encourage future generations to build on this heritage," Carbone said.

From an 18th-century garden at Stratford Hall to restoring a walk and statuary at Belmont, a full diversity of gardens is represented in the Garden Club of Virginia's projects.

This annual event funds a historic landscape research fellowship program that is building a comprehensive library of Virginia's important gardens and landscapes, too.

Visit VAGardenWeek.org for a complete schedule and descriptions of each of the 29 upcoming tours.

Shore First | Garden Tour



OAKWOOD FARM

24105 Oakwood Drive, Onancock

Oakwood Farm, located on the north side of Onancock Creek, occupies 22 acres of pasture and gardens including a large number of mature trees, especially magnolias. The land was originally part of a patent for 400 acres awarded to John Nicholls in 1655. The house was built in the 1950s and was designed to resemble late 18th- and early 19th-century Eastern Shore domestic structures. There are five additional buildings: a smokehouse, storage house, and guest house, all of 18th-century construction and moved from other locations, a stable, and one additional guest house. The paneling, fireplace mantels and flooring in the principal rooms of the main house were salvaged from the Clayton house, near Parksley, which was built in 1778 and no longer stands. The house has a collection of historic maps including the Smith map of Virginia published in 1633 and the Willem Blaeu map of Bermuda published in 1638. Gardens include an herb and cutting garden, a formal perennial garden and seasonal vegetable garden. The property features a lane leading to the house flanked by oak trees and daylilies. The welcoming entrance is marked by a white gate and holly trees.

Mr. Conrad M. Hall, owner.

VAUX HALL FARM

16165 Vaux Hall Lane, Melfa

Located on the Whitsapenny Cove of Pungoteague Creek that leads directly to the Chesapeake Bay, Vaux Hall enjoys unobstructed waterfront views. As the cornerstone of the farm, the Vaux Hall manor house was built c. 1710 for John and Agnes Revell on land that John's grandfather Randall Revell patented in 1652. Once John Revell inherited the land from his father, he planned and executed the building of an estate home that shared the style and sophistication of the homes in Williamsburg. Proximity to the creek allowed the merchant-farmer Revell's family to transport goods by ship right to their property. The Georgian style home was built with bricks laid in the Flemish bond pattern and remains one of the oldest two-story homes on the Eastern Shore of Virginia. Two chimneys flank the hip-style roof, a rare design for the early 18th century. Today, the farm has renewed life and purpose, serving as a vacation, event, and wedding venue. The expansive 513 acres with many fully restored and newly constructed guest cottages offer waterfront accommodation for over 40 guests, along with an event pavilion. Vaux Hall Farm's grounds include mature trees, pristine lawns and stunning water views.

Mr. Eric Olson and Ms. Cat Kaisler, owners.



Shore First | Garden Tour



CHATHAM FLOWER FARM 31094 Boggs Road, Painter

An inviting escape for creatives and history lovers alike, Chatham Flower Farm occupies 3.5 acres in the center of the Eastern Shore peninsula. Originally owned by Rowland Savage, the larger farm known as Chatham was bequeathed to Frances Savage and her husband, Salathiel Milby, where it remained in the Milby family for many generations. The oldest part of the traditional Eastern Shore-style home dates to c.1690, with the newest section added in 1820. Central to the working flower farm's current day operation is the two-story barn, built in 1802. The barn's first floor features a flower workroom, walk-in cooler, and event space. Creativity abounds in the second-floor art studio. Predating the 1802 barn, the historic tobacco-drying shed is used to dry herbs, flowers, and bridal bouquets. Committed to sustainable farming, Chatham Flower Farm practices no-till farming and their flowers and herbs are Certified Naturally Grown. They have an active CSA program and sell cut flowers at their farm stand and local markets. The owners are pleased to honor the rich history of this farm, while promoting agritourism on the Eastern Shore and fulfilling their dream to grow beautiful flowers, perennials, and herbs.
Kate and John Fitzpatrick, owners.

VIMS 40 Atlantic Ave., Wachapreague

The Virginia Institute of Marine Science (VIMS) was founded as the Virginia Fisheries Laboratory in 1941 through the efforts of the College of William & Mary's Dr. Donald W. Davis. From the main lab on the York River, VIMS established the Eastern Shore Lab (VIMS ESL) in 1941 in the seaside town of Wachapreague for aquaculture, fisheries, and marine science research. VIMS ESL accomplished the research and development that sparked Virginia's multimillion-dollar clam industry, and today aquaculture remains a significant part of the Eastern Shore economy. VIMS' seagrass restoration efforts are lauded as the most successful in the world, with nearly 10,000 acres restored to Virginia's coastal bays along the southern Eastern Shore. Historic Garden Week visitors will have an opportunity to view displays focused on "marine gardens." Marine algae (seaweeds) diversity, the art of producing archival mounts of algae and plant specimens, oyster gardens, seagrass meadows, and salt marsh and barrier island plants will be on display as well as information about the lab, its history, and current efforts in aquaculture and marine ecology of the seaside environment Eastern Shore of Virginia. The tour will include flower arrangements set to appropriately complement the marine science education.



Advertise your summer camp programs in the **Eastern Shore Post's** special section being published on **Friday, April 25th!**

KIDS SUMMER CAMPS

Summer Camps and Vacation Bible Schools will be featured in this section for **50% off** our regular advertising rates!

Let the Shore know what your programs offer and when so families can start planning for the summer.

Full, Half and Quarter Page ads available at affordable rates!

**Deadline to participate
April 18th**

**In the
April 25th
Issue**

Call our Advertising Manager for more information on advertising in this special section! **757-710-8426**



HARBOR POINT STATION 20252 Harbor Point Road, Quinby

Situated overlooking Quinby Harbor, Harbor Point Station's design is based on the Parramore Island Life Saving Station that once stood five miles east on one of the largest Eastern Shore of Virginia barrier islands. Constructed in 2005 as a guest cottage, the original ground floor included garage space with exposed block and rafters and a second floor living area with one bedroom and a bath, all conservation easement compliant. When purchased by the current owners in 2021, invasive bamboo and overgrown wisteria were present due to a period of vacancy. However, admiring the historically correct architecture, the radiant floor heat under the concrete floors and the church doors among other details, the current owners brought Harbor Point Station back to life. To maximize guest space, the north garage was transformed into a bunk room for six, with a children's crow's nest via the ship's ladder, plus an en-suite master bedroom. The main garage was converted into a large entertaining space with a bar and a pickleball court. Additional leisure features include the fishing pond and fire pit. Visitors to Harbor Point Station are sure to enjoy the home's nod to maritime history and the tranquil seaside views.

Laurie and Reid Pocock, owners.

EYRE HALL

3215 Eyre Hall Drive, Cheriton

Honored as a National Historic Landmark, this acclaimed ancestral property offers a rare picture of colonial plantation life. The key to Eyre Hall's remarkable preservation lies in its descent through eight generations of the same family. The gambrel-roofed manor was completed in 1758 by Littleton Eyre, who lavished his home with expansive spaces, superlative woodwork, and handsome furnishings. Before the end of the century, Littleton's son and grandson had, in their turn, inherited his masterwork, adding an eastern wing and laying out a grand rear garden. Happily for historians, the three early owners were succeeded by stewards who declined to gild their classic legacy with the passing fancies of later eras. Today, Eyre Hall visitors are delighted to find that the refined but soft-spoken style of its creators remains wonderfully in place. The past also lives in the garden, where venerable crepe myrtles tower above parterres enclosed by ancient boxwood and set off by colorful mixed borders. On the west, the recently stabilized remaining walls of an early orangery add a hint of romance to the garden scene. Beyond the house and garden, broad stretches of open fields and long views over Cherrystone Creek complete the placid panorama awaiting visitors to this perennial centerpiece of the Eastern Shore tour.

H. Furlong Baldwin, owner.



Welcoming New Patients!

Derek B. Clark, D.O.

Dr. Clark specializes in mental health, lifestyle medicine, wellness, diabetes and high blood pressure.

An Eastern Shore native, he takes pride in forming relationships and caring for his patients throughout their lives.



Shore Medical Center at Metompkin

17385 Lankford Highway
Parksley, VA 23421-3882

**Take care of your health and
schedule your appointment today.**

757-665-5996

riversideonline.com/dclark



Your Health. Your Journey. Our Commitment.

Start at the **LOVE** sign on Cape Charles beachfront - 9 a.m.



Cape Charles **LOVE Run 2025**

Run or walk through beautiful
historic Cape Charles, VA.

**5K, 10K, 1 MILE
COLOR RUN**



**APRIL
26, 2025**



**SCAN CODE
FOR REGISTRATION
DETAILS**



Hannah Parks, 19, is the owner and proprietor of Grace Galore.



The bakery opened in November 2024.



Cupcakes are among the offerings in the display case.

A sampling of cupcakes and sweet potato biscuits is plated at Grace Galore — a new bakery in Bloxom.

SHORE FIRST/
JANET BERNOSKY
PHOTOS



A dream fast-forwarded provides sweet treats for the community

Hannah Parks brings a passion for baking to Bloxom

When you go

Grace Galore is located at 26125 Shore Main Drive, Bloxom. Its hours are Monday to Saturday from 6 a.m. to 2 p.m. It is closed Sundays. For more information, call 757-894-3807 or visit its Facebook page.

BY JANET BERNOSKY
Shore First

When a hamstring injury brought her junior year softball season to a halt, Hannah Parks found herself watching baking videos online as a solace and to pass the time.

Soon, this turned into a passion that she began sharing with her parents and brothers, the very willing taste-testers of the sweet and savory

baked goods she created in the family kitchen.

Now, at age 19, Parks is the owner and proprietor of Grace Galore, a bakery in downtown Bloxom that opened in November 2024.

A 2023 Arcadia High School graduate, Parks attended Wilmington University in Delaware for a year as a business major. Deciding college life wasn't quite what she expected, she fast-forwarded her dream of opening

her own bakery after spying a “for rent” sign on Bloxom’s main drag last summer.

“I really wanted to get a degree to help me eventually have a bakery,” she said. “But, sometimes, plans change when least expected.”

The bakery’s moniker is a combination of her middle name, Grace, paired with “Galore,” both referencing her religious faith and a belief in life’s abundance.

Housed in the former bank building in town, the Parks family transformed the exterior, painting it a cheerful peachy-pink with sunny yellow trim.

Inside, display cases are filled with the day’s offerings. Besides baked goods, options include fresh fruit cups and açai bowls.

Breakfast sandwiches, egg cups, and homemade biscuits with sausage gravy are also on the menu. Freshly-baked sweet potato biscuits are offered on their own and sometimes in sandwich form with ham.

Her banana pudding cups have the creamy texture reminiscent of a no-bake cheesecake. Parks tops them with sliced bananas and strawberries, along with a traditional dusting of vanilla wafer crumbs. A surprise layer of bananas and more wafer crumbs is found at the bottom.

It’s just enough to be indulgent without leaving you feeling guilty.

On the walls, photos give a nod to Bloxom’s past. Part of the shop features a boutique section, offering items such as jewelry and purses by other small local businesses and artisans.

Whimsical crocheted creatures by 12-year-old Ellie Hockensmith are adorable and eye-catching in bright

(Continued on page 13)

Grace Galore

(Continued from page 12)

colors.

Kat Sumner and her mother, Deborah Doyle, both of Bloxom, are repeat customers. Sumner said she appreciates that Parks offers gluten- and sugar-free options that are also tasty.

"It's hard to get gluten-free right," said Sumner, "but what she makes is delicious."

Sumner was eager to try the gluten-free lemon blueberry bread.

"Last time, I ordered the strawberry cream cake, which was really good," she said.

Doyle planned to once again get the lemon pound cake, which reminded her of "a friend's family recipe" of which she was fond.

Pam Holley, of Hallwood, stopped by for the first time en route to volunteering at the library.

"I have been wanting to stop in for a while and decided today is the day," she said.

Holley left with some applesauce

cake and a peanut butter chip cookie.

"I will definitely be back soon," she said.

Parks, who is helped out in the bakery by her mother, Zina Parks, and friend Erica Steven, remarked "every day at Grace Galore is a surprise."

Arriving at 3 or 4 in the morning, long before sunrise, Parks literally decides what she will make that day when she walks through the door.

"When I tried to plan ahead, I would end up making something entirely different," she said.

Zina Parks is looking forward to soon picking strawberries with her daughter at Vessey Orchards in Somerset County, Md., curious to see what Hannah will end up creating.

Meanwhile, plans include making chocolate-covered peanut butter eggs for Easter. Parks also loves working on custom orders for clients.

"I enjoy working with customers to bring their plans to life for a special occasion," she said.

"Decorating what I bake is what I love best," said Parks. "It really lets me bring out my creative side."



SHORE FIRST/JANET BERNOSKY

Grace Galore is housed in the former bank building in Bloxom.

TAKE TWO



FREE SUMMER CLASSES!



Scan above or call
757-789-1720

2023-2025 High School Graduates & recent GED Grads can take 1 or 2 Summer Classes with FREE tuition, fees and books!



REGISTRATION RALLY DAYS

Wed. 4/16
Wed. 4/30
10am-7pm



Verandah Bay includes reclaimed wood floors from an 1890s-era Florida cigar factory.



Outdoor spaces at Verandah Bay include waterview areas.



The entrance of Verandah Bay includes a sweeping entry staircase.

This four-bedroom, 7,000-square-foot home at 2 Heron Court, Cape Charles, is listed with Luisa Gazzolo, of Chesapeake Properties, for \$1.99 million.

COURTESY PHOTOS



Verandah Bay, a classic home in Bay Creek, is up for sale

Showcase home features rare amenities and sweeping views

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 2 Heron Court, Cape Charles, is listed for sale at \$1.99 million. Contact listing agent Luisa Gazzolo at 757-635-6407 or luisa23310@gmail.com

BY TED SHOCKLEY
Shore First

Sometimes a house is so notable that it defines an era on the Eastern Shore. Verandah Bay, in the Cape Charles community of Bay Creek, is one of those homes.

Twenty years ago, the elegant, timeless home was among those featured at VisionFest, a 10-day Bay Creek promotional event that drew

visitors from all over the country.

Verandah Bay was the home Bay Creek creator Dickie Foster and his wife built for themselves. Now, as then, it is a showplace. It's also for sale.

It is 7,000 square feet with sweeping views of the Chesapeake Bay. Downstairs flooring is hardwood rescued from a Florida cigar factory built in 1890.

Each of the bathrooms — four

full, three half — have custom mosaic tile patterns from New Ravena of Exmore, which markets its tile worldwide.

It was built as Bay Creek was solidifying its reputation as one of the region's premier golf and residential communities.

It still sets the standard for opulence — a grand home that played a role in marketing a grand neighborhood.

"There's a lot to say about this house," said Luisa Gazzolo, of Chesapeake Properties, who is the listing agent for the home.

The home stands on three-quarters of an acre with views of the second and third holes of the Arnold Palmer signature golf course.

It was designed to have the look and feel of an Eastern Shore manor house. But while the architecture harkens to a bygone era, the amenities are distinctly modern.

There is more than 3,000 square feet of decking overlooking the elegant yard. There is a large kitchen featuring Viking appliances. The third level leads to a functional widow's peak.

The home features geothermal heating and cooling and a 75-year slate roof.

The layout of the rooms makes it perfect for hosting friends and groups. It is filled with grand spaces.

"It would be suited for someone who likes entertaining," said Gazzolo. "There's a lot of beautiful flow in this house."

The buyers have the option of buying sports or golf memberships at Bay

(Continued on page 15)

Home

(Continued from page 14)

Creek.

The current owners reduced the selling price to \$1.99 million, down \$500,000.

When it was first built, the original sale price was \$4.5 million.

“I think this is an amazing deal,” said Gazzolo.

The home’s impressive reputation is widely known. It has been on the cover of several magazines, most recently in 2022.

Other remember it as the shining example of what Bay Creek was becoming.

Of the four homes that were part of the VisionFest two decades ago, it was the star of the show.

“It was the best of the four,” Gazzolo said.

CAPE CHARLES CHRISTIAN SCHOOL

CALL NOW TO SCHEDULE YOUR TOUR!

Experience the JOY of Learning!

MONDAYS-THURSDAYS 3:15-6:00PM

OPEN HOUSE
by appointment

COME LEARN ABOUT:

- SMALL CLASSES
- MISSION WORK
- FIELD TRIPS
- SCHOLARSHIPS AVAILABLE
- COMMUNITY PARTNERSHIPS
- EXPERIENTIAL LEARNING
- ENRICHING ACADEMIC FOCUS

Multiple payment plan options

237 TAZEWELL AVENUE, CAPE CHARLES, VA 23310
CALL 757-331-1717 OR EMAIL DEBBIE@CCCSVA.ORG

Return to Our Roots



Free Admission

A Day of Family Fun & Environmental Education
Saturday, April 26, 2025 - 10 to 3 at Exmore Town Park



whro

HEADLINER Bobby “BlackHat” Walters!!!

Food Vendors
Games
Resource Booths
Local Business Booths
Health Screening

For more information or to reserve a booth space contact:
Jane Cabarrus 804-513-0532 janeCabarrus@aol.com
Jane Berge 757-710-1211 eulaland@verizon.net

Your **local, family-owned-and-operated** dealer, servicing residential, commercial, and agricultural accounts with propane gas delivery in:

New Church
Oak Hall
Chincoteague
Temperanceville
Greenbackville
Captains Cove
Parksley
Onley
Onancock



Propane Delivery - Install and Service of:
GAS FIREPLACES • WATER HEATERS
HVAC • AUXILIARY SPACE HEATING

MROHS GAS, INC.
Propane Sales & Service
Heating & Air Conditioning

Local: 410-968-0252
Toll Free: 888-775-7427
mrohsgas.com

Chicken Chesapeake has the taste of the Shore

We put our crab pots in last weekend. While they haven't been extremely fruitful yet, we caught a couple dozen that have been a nice first taste of the year.

And so the saga begins with what to do with all the fresh-

picked crab-meat around here. It's a dirty job, but someone has to do it.

Chicken Chesapeake has long been one of my favorites.

You can find it on many restaurant menus in our area.



Laura
Davis

It is usually a chicken breast stuffed with crab dip or crab imperial, then baked.

I like to make it a little more indulgent with the addition of bacon and cheddar cheese.

Since the chicken is stuffed, you don't need a ton of crabmeat.

A small amount goes a long way in this dish.

It's a great way to have an elegant dinner for family or friends, but not break the bank.

It's delicious, relatively easy and quick to throw together, and impressive. That's always a winning combination in my book.



Chicken Chesapeake includes a chicken breast stuffed with crab dip or crab imperial.

PHOTO COURTESY LAURA DAVIS

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.

Chicken Chesapeake

- 4 boneless, skinless chicken breasts
- 5 strips thick-cut bacon, sliced
- 1 Tbsp seafood seasoning (such as Old Bay)
- 4 oz sharp cheddar cheese, shredded
- 1 tsp kosher salt

For the filling:

- 3 oz cream cheese, softened
- 1 Tbsp sour cream
- 1/4 tsp Worcestershire sauce
- juice of 1/2 lemon
- 1/2 tsp kosher salt
- 4 oz lump crab meat, picked for shells

Preheat oven to 375. Spray a 9" by 13" baking dish with cooking spray and set aside.

In a medium skillet, crisp the bacon in a 12-inch skillet until starting to crisp.

Remove to paper-towel-lined plate to drain, and set aside.

Prepare the filling by combining cream cheese, sour cream, Worcestershire, lemon juice, and salt. Carefully fold in crab meat until combined.

Season chicken breasts with seafood seasoning.

Using a paring knife, cut a pocket into the center of each chicken breast — about 2 inches long by 1 inch wide.

Place 2-3 tablespoons of the crab filling into the pocket of the chicken breast, tucking the top back over the filling and securing with a couple of toothpicks.

Repeat with remaining chicken breasts and filling.

Bring the pan with the bacon drippings back to medium-high heat.

Carefully add the chicken breasts, cooking for about three minutes on each side — until brown.

Off heat, remove the chicken to the baking dish.

Top each breast with cheddar cheese and crumbled bacon.

Place in oven and bake for about 25-30 minutes. A thermometer should register 165. Let cool for 5 minutes before slicing and serving.



PHOTO COURTESY LAURA DAVIS

A basket of crabs, steamed and picked, yields the meat for Chicken Chesapeake.

When 'oystering' was Chincoteague's main job

Early aquaculturalists, islanders cultivated oysters as much as they cultivated crops on the land

For more than a century after it was settled, Chincoteague Island drew its livelihood from the land, not from the sea. The chief business was livestock, and most of the families also engaged in a little farming on the side.



Kirk Mariner

To feed their families, islanders raised their own corn, wheat and rye, apples and pears, supplementing them with the seafood that was all around them.

Seafood was plentiful and easily accessible, and anyone who did not bother to gather it for him-

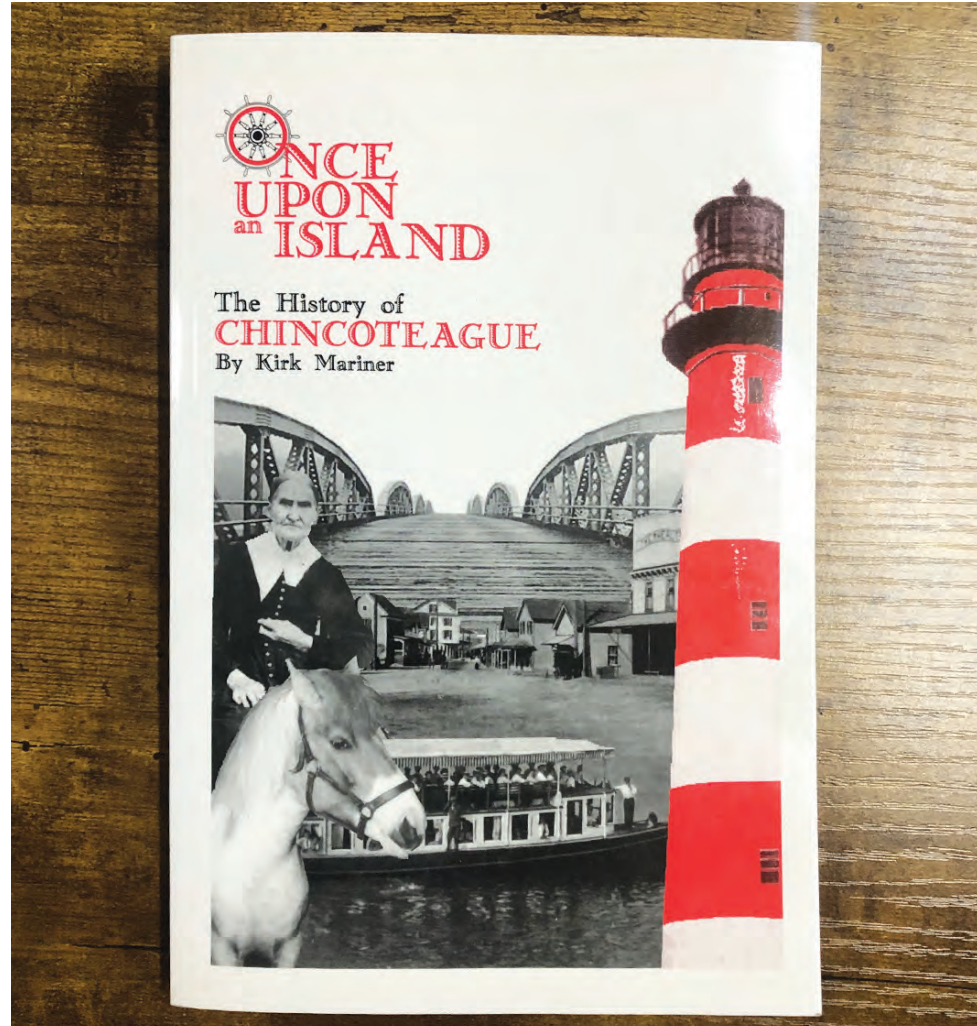
self could purchase it from someone else for a few pennies.

Then in the second quarter of the 19th century, islanders began to look upon the products of the sea not simply as food for their own tables but also as a source of income.

By then, the cities of the North, in particular New York and Philadelphia, had outgrown their nearby sources of seafood and were reaching further afield to supply their tables.

By 1833, the livelihood of the island depended upon the sale of seafood, if the "petition" submitted to the state legislature in that year was not overstating the case.

The petition, signed by almost 80 islanders, sought the reversal of a law



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

that prohibited the sale of oysters to "shallopers" — dealers who would purchase oysters straight from the boats of those who had gathered them.

The census of 1860 suggests why

the island was so concerned about the rules and regulations that surrounded the harvesting of seafood: There were in that year 126 islanders who listed their occupation as "oystering," 20

as "sailing," and one as "waterman." Clearly seafood was, by 1860, the chief occupation on Chincoteague.

The person most associated with the emergence of the seafood industry on Chincoteague was a native of the island, Mr. John A.M. Whealton, and the crown jewel of the emerging industry was the oyster, which grew in abundance around the island and up and down the coast.

At first the islanders simply gathered the oysters wherever they were found, and "the oysters multiplied the best way they could." But it soon became clear that this natural bounty was not infinite, and it was not long before the islanders were aiding nature by "cultivating" oysters much as they cultivated crops on land. The practice is said to have been introduced to Chincoteague and encouraged by Whealton in 1864.

It took from two to three years to cultivate an oyster suitable for marketing. The waterman first gathered small "seed" oysters from the public beds, or "rocks," then transplanted them to his own beds, first in shallow water for 12 to 18 months, then in deeper water for equally as long.

The oysterman needed three "beds" for the whole process, one in shallow water for the oysters' first year, a second in deeper water for the second year, and a third to "rest," for experience soon taught that oysters grew better on a bed that was allowed to lie fallow.

In time the waters in and around

(Continued on page 19)

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 18)

Chincoteague Bay were staked out into private oyster beds, leased from the state at 50 cents a year, and the state had set aside public beds, accessible to all, from which oysters intended only for seeding could be removed.

The "rocks" on which they were planted could greatly affect the oysters' size and taste. A muddy surface would produce a soft but not very fat oyster, but a shell bed would produce a much larger one. If an even larger oyster was sought, one of "barrel stock" size, it could be left in the deep water bed for an additional year.

The sandy waters of Tom's Cove at the southern end of Assateague produced an oyster unmatched for taste, but using a sandy bottom meant risking that storms and shifting sands would bury the oysters beyond the reach of the planter and kill them.

Once ready for market, oysters could also be "plumped" by replant-

ing them briefly in fresh water shortly before shipment. Even just one night in the fresh waters of "the Glade" or in one of the small mainland creeks that emptied into Chincoteague Bay could make an oyster almost visibly larger.

Most of this work occupied the seasons from fall to spring during those months with names containing the letter "r," which are traditionally the only good months for eating oysters.

Though in later years the islanders would use the intervening months for clamming or fishing, in the mid-to late-1800s that practice seems not to have developed, nor to have been necessary.

It was a poor return that did not yield a bushel and a half of oysters for every bushel planted, and sometimes the ratio was three or four bushels to one.

With an acre in which to work and a little luck in the fluctuations of the seafood market, an oysterman could make a good living even without working through the summer.

**Average savings of \$500*
is just one phone call away.**

Switch to State Farm Car Insurance.

Give us a call to get a quote, and start saving today.



Bart Holland III
7352 Lankford Highway
Nassawadox, VA 23413
Bus: 757-442-9011



JT Holland
10219 Rogers Drive
Nassawadox, VA 23413
Bus: 757-442-6100

**"Shore pride
in every
pick-up"**



Offering commercial waste
receptacles, roll-off containers
and residential services
on Virginia's Eastern Shore
and Pocomoke City, Md



PAINTER, VA | www.davisdisposal.esva.net

CALL 757-442-7979

LOCALLY
OWNED AND
OPERATED

RECYCLING
12-15 TONS OF
CARDBOARD
EACH WEEK

Like a good neighbor, State Farm is there.®



State Farm

statefarm.com

*Average annual per household savings based on a national 2012 survey of new policyholders who reported savings by switching to State Farm.
State Farm Mutual Automobile Insurance Company, State Farm Indemnity Company - Bloomington, IL

1005001

Learning Eastern Shore history from food we eat

From boiling terrapins and butchering hogs to entertaining guests, seminal volumes show how life was lived

Want to brush up on Eastern Shore history? The bookshelves are bulging with local history books, whether your interest is in the colonial period or more recent happenings such as the opening of the railroad.



Curtis Badger

Ralph T. Whitelaw's two-volume set, "Virginia's Eastern Shore," is the go-to standard when it comes to land transfers and architecture.

Susie May Ames' "Studies of the Virginia Eastern Shore in the Seventeenth Century" covers

the early days of settlement.

Our local public libraries offer a wide range of texts on the history of our peninsula.

But sometimes it is rewarding to look at history from a different perspective. For example, you can learn a lot about history by considering the food we eat and how we have prepared it over the years.

To do so, you don't need to dust off some scholarly tome from the dark recesses of the reference section. Just find a few good cookbooks covering a span of many years, and you will discover how food reflects our history. Call it history on the half-shell.

Recipes have traditionally been passed along from generation to gen-



Bessie Gunter, left, and Fairy Mapp White each authored well-known Eastern Shore of Virginia cookbooks.

eration in many families, but the first published cookbook was "Housekeeper's Companion," which came out in 1889.

The book was compiled by Bessie E. Gunter, of Accomac, and it made her one of the best-known women on the Eastern Shore. The book was widely known as the "Bessie Gunter cookbook," and it was passed along for generations in local families.

Many of the recipes in the book pre-date the Civil War, and most were contributed by local women and some men. Proceeds from sales of the book benefited the Drummondtown Baptist Church in Accomac.

The Bessie Gunter cookbook demonstrates that in her era, people lived much closer to the land. They ate what was local, abundant, and in season.



Providing food for the family was often a gruesome affair, at least from our modern perspective. Families raised poultry and animals for slaughter to feed the family.

Housewives of the period were not just cooks, but skilled at butchering and even in veterinary practice. The farm wife often aided in the delivery of livestock.

Bessie Gunter's cookbook was the standard text for nearly seven decades. In 1958 it was joined by the "Foolproof Cookbook," by Fairy Mapp White, of Keller.

Bessie Gunter's cookbook was a compilation of recipes and procedures from many contributors. Mrs. White's book likewise was a collection of recipes (some from Bessie Gunter's book), but it added a more per-

sonal approach to food and cooking, dispensing friendly advice along with recipes.

Over the generations between Bessie Gunter and Fairy White, cooking had progressed from survival to style. Bessie Gunter taught you how to boil a terrapin and butcher a hog. Fairy White taught you that food was a medium for entertaining. Mrs. White was president of the Eastern Shore Garden Club and the Accomack County Woman's Club, and she wrote that "being a housewife is a woman's number one job."

Her brother, George Walter Mapp, served in the Virginia Senate and ran unsuccessfully for governor twice (1925 and 1929), so Mrs. White was used to entertaining and being entertained.

In 1959 the women of Hungars Church in Bridgetown published the prototype of church and civic club recipe books, "The Parish House Cook Book."

About 75 women and one 9-year-old girl wrote recipes by hand on heavy cardboard and used key rings to bind the pages together.

On the cover was a painting of the church done by one of the women, and the title page points out that the book "is not a reservoir of basic culinary lore, but a collection of choicest recipes of a group famed as providers of Memorable Foods."

The memorable foods included "Garden of Eden Eggplant" and "Scalloped Scallops." There were no instructions for boiling terrapins or rendering lard. You would have to consult Bessie Gunter for that.

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.

Community College Month recognized by ESCC, partners

Annual acknowledgment is a grassroots education and outreach campaign across the United States

Eastern Shore Community College is the “best decision ever,” according to many who have attended and acquired a high-quality higher education with little or no student debt.

ESCC is encouraging current and former students, supporters, business partners, and the community to join the 2025 Community College Month campaign to bring attention to the value and importance of the college to our community.

This annual acknowledgment is a grassroots education and outreach campaign across the United States every April with the primary goal of improving awareness of the economic, academic, and employment advantages of attending community colleges. The campaign counters the common misconceptions of public two-year colleges.

Along with substantial savings, ESCC positions students for successful careers plus guaranteed transfers to four-year colleges and universities.

ESCC Workforce Development Services also provides many unique partnerships with local businesses designed to equip students to fill in-demand jobs that pay gainful wages.

ESCC is taking the opportunity this month to celebrate the importance and value of the college to the community and to demonstrate how it is cultivating skills for the future by sharing various student success stories in the local media and online.

“Consistently I am told by current and former students that selecting Eastern Shore Community College was one of the best decisions they ever made,” said ESCC President Jim Shaeffer. “Students share with us about the opportunities ESCC gave



COURTESY PHOTO

Eastern Shore Community College President Jim Shaeffer awards a diploma at a recent college graduation.

them and how the individual attention and connection to faculty made a difference in their lives and careers.”

ESCC provides a college experience students won’t find anywhere else — a high-quality, low-cost educational

offering, guided by excellent faculty, student services experts, and talented career coaches.

Its “YES!” focus (“YES” stands for “Your Eastern Shore”) is a culture of learning, caring, and hospitality that

is unique to the institution.

Take the opportunity this month (and beyond) to share, listen to, and celebrate the many successes of ESCC students.

Arts Enter

(Continued from page 22)

Finest, Jay Nixon (Paul McCartney) got his start as a Beatle super fan around 2009 when he convinced his mom to buy him The Beatles Rock Band video game to play with his friends.

Ruben Amaya (John Lennon) has always been a John Lennon fan and enjoyed singing along to Lennon songs.

Robert Bielma (George Harrison) has been an avid Beatles fan as far back as he can remember.

Brendan Peleo-Lazar is a talented Ringo Starr impersonator.

Hotel Cape Charles is the presenting sponsor for the Britain's Finest Tribute Band. David and Kathryn Gammino have been loyal supporters of the arts for many years.

Tickets are \$40 for adults and \$15 students.

For ticket information visit www.artsentercapecharles.org

8th OPEN FARM DAY

at The Nature Conservancy's
Brownsville Preserve

**FREE and open
to the public!**

11332 Brownsville Rd
Nassawadox, VA

**Saturday, April 26th
10:00 AM - 3:00 PM**



¡Se habla español!

*Enjoy family activities, guided nature tours,
wagon rides, picnic lunch, and more!*

The Nature Conservancy 
Protecting nature. Preserving life.

For more info, please contact:
Margaret at mvanclief@tnc.org
or 757-414-9227

Amazing SEASIDE COMPOUND



COASTAL SHORE REAL ESTATE
COASTALSHORESALES.COM





CONTACT JENNY BARKER
C. 917-612-8799
O. 757-336-5100

26172 SEAVIEW STREET
ACCOMAC, VA.
OFFERED AT \$1,250,000

Three locations serving the Eastern Shore of Virginia

 Chincoteague Island 6426 Maddox Boulevard 757.336.5100	Captain's Cove 37054 Stateline Road 757.824.5195	Cape Charles 300 Mason Avenue Suite A 757.331.2500	
---------------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------	-------------------------------------------------------------------	-------------------------------------------------------------------------------------

H&H PHARMACY **SEE US FOR YOUR CHINCOTEAGUE GIFTS!**

Caring for You Since 1929



CHINCOTEAGUE ISLAND
757-336-3115
Mon-Sat 9-7
Visit our gift shop!

HHPHARMACY.NET

100 years ago
April 1925

Former prohibition agent arrested in liquor raid

Arthur W. Rayfield, ex-prohibition officer for Northampton County, and James Bell and Joseph Winder were arrested yesterday by Constable W.H. Dix, of Cape Charles, in a woods nine miles from Cape Charles, and two whiskey stills, one of 30-gallon capacity and the other of 40-gallon capacity, both of which were filled with mash all ready for distilling, were also located.

The arrest was occasioned by a “tip” received by Constable Dix that automobiles were seen congregating in that section of woodland. While making a search, much to his surprise he found ex-Officer Rayfield, whose resignation as prohibition officer took effect the first of this month, and two other men in the act of moving the stills.

The three men, together with the stills, were taken to Eastville, the county jail, where Rayfield waived a preliminary hearing and was released on a bail bond of \$1,000 until the next grand jury of the Circuit Court.

— *The Roanoke Times*

Campaign commences combating typhoid fever

The campaign to make Accomack County 100% free from typhoid has been launched with every indication pointing toward the success of the drive, the state board of health announced tonight.

Citizens of the county rallied in fine spirit, the officials said, to the series of meetings held there early this month in the interest of the campaign and it is believed that the efforts of the state board together with the county board of health will result in a sweeping victory against future fear of typhoid prevalence.

While the officials further point out that Accomack has not shown a much larger percentage of typhoid than many other sections of the state, the topography of the Eastern Shore is such that conditions are more conducive to typhoid than in sections that have better drainage and higher altitude. The swamp lands and pools in many parts of the Eastern Shore need constant attention, they point out, in order to ensure that typhoid-bearing mosquitoes do not

breed. It is against these breeding places of the mosquito and toward the stricter sanitation of the county that the anti-typhoid campaign is being directed.

Accomack County will be used as a “norm” in the work of driving typhoid from Virginia. From the results obtained there, it is the intention of the health department to carry the campaign to many counties in the state.

The department has laid particular praise at the door of the oystermen of Accomack County who, they say, have responded with promptness to the plan for cooperative effort to rid the county of typhoid. It is hoped that the oyster industry in general will benefit from the certificate of health a typhoid eradication campaign will give to Accomack.

— *The Roanoke Times*

Tangier Island chief shot while eating

Charles Connorton, chief of police of Tangier Island, was shot Thursday night by an unknown assailant and is thought to be mortally wounded.

The chief was standing before an oyster bar in the store of Arch Crockett when the shot crashed through a window, entered Connorton’s back and penetrated his stomach. He was taken to a hospital in Crisfield, Md., but is not expected to recover.

Several years ago Connorton was connected with the shooting affair in which Roland Parks was wounded. It was reported at that time that Connorton ordered the Parks youngster to go to church, and when the boy refused Connorton shot him. Connorton was sentenced to a short penitentiary term for the shooting. His term expired about a year ago and he returned here and was again appointed chief of police. It is not thought that the shooting had any connection with that case.

The only clue so far obtained in the unfortunate affair was given by Arch Crockett, who said he was standing by the restaurant door when a shot was fired into the air. The night was dark, but he saw two men and heard them say as they spied Officer Connorton in the store, “There he is now; we’ll get him.”

A few minutes later, a shot entered a rear window of the store and the policeman fell to the floor.

It is thought that the first shot was fired with the intention of bringing Connorton out of the store, where he could be readily killed.

The officer paid no attention to the pistol shot, however, and continued eating oysters.

The gunmen, it is believed, seeing their scheme did not work, found their way to the window, where they picked off the officer with ease.

The authorities will probably have detectives and hounds on the scene in an effort to arrest the assailants, who are still on the island, it is believed.

All boats leaving the island are being watched, so that all persons sailing for the mainland can be accounted for.

— *The Daily Review*

75 years ago
April 1950

Veterans pilot train ferries across capes

Did you ever hear of a seagoing Casey Jones? There are lots of them at Cape Charles. So come aboard for a trip across the mouth of the Chesapeake Bay and back with these waveriding railroaders.

When you climb on a train, you hear the conductor yell, “All aboard!” So do these captains. Beyond that, however, these salt-encrusted railroaders are quite different from their dry land brethren.

The lingo isn’t the same, for one thing. Aboard the train the engineer eases open the throttle after getting a flag wave from the conductor. Here Captain C.S. Diggs sticks his head out of the pilothouse of the Pennsylvania Railroad’s Elisha Lee and shouts, “Turn me loose!”

Then to the man at the wheel, “Slow ahead,” and the helmsman rings it up on the communicator to the engine room. Down below the indicator rings up “slow ahead” and a seagoing Casey Jones moves the throttle out slightly. The Elisha Lee — 316 feet long, carrying as many as 1,300 passengers — swings away from the Cape Charles railroad wharf on her run to Old Point Comfort and Norfolk.

The Casey Jones, in this case, is Chief Engineer W.M. Sparrow, 62, of Onancock, who has been a porthole railroader for 36 years. Another ring from the indicator and Chief Sparrow throws one engine in reverse and the other in forward. Then finally comes the “full speed ahead” and he can settle back and watch the shining piston rods turn out a creditable 17 knots.

(Continued on page 25)

Yesteryears

(Continued from page 24)

Captain Diggs “69 years young,” he says, has been with the Pennsylvania Railroad for 44 years now. He, too, hails from Onancock.

His first mate, W.F. Brownlee, lives at Cape Charles and has been in the boating end of the railroad for 40 years.

The men lament the passing of the steamship. All can recall those days when Hampton Roads was abustle with river and bay craft. Now only a few are left.

Eight seagoing tugs, six huge bay car floats, and two harbor floats move the freight traffic across the Chesapeake and Norfolk harbor. Four lanes of railroad track are laid out on these flat-bottomed car ferries. The largest, built at a cost of half a million dollars, will carry up to 32 cars and is 418 feet long. Five smaller ones, 350 feet in length, carry as many as 24 cars.

When a tug and its car float hit open water, a lot can happen. The 1,000-foot-long, inch and a quarter-thick steel cable can break. In bad weather, this could mean drifting on a powerless barge for hours while the tug makes port for new cable. Fog can slow down and disrupt the barge schedule. A tow line may become fouled with a propeller of the pulling tug. And sometimes the high waves and winds make it unsafe to attempt a crossing.

“But,” says Captain C.T. Crosley, 64, a native of Accomack County, “it has to be pretty rough to stop us.” Captain Crosley’s been in the water railroading business for 42 years and is now the skipper of the tug Cheriton.

Fast, modern tugs horse the car floats along the 29-mile haul at close to 10 knots with a fair wind. The water jump operation has been greatly expedited since 1944, when the railroad purchased five new tugs from the U.S. Army. All of them have been renamed with Eastern Shore names: the Tasley, the Exmore, the Bloxom, the Dover, and the Cheriton. Three of the older tugs are the Pocomoke, the Parksley, and the Cape Charles.

A load of 50 to 100 cars can be shipped the 26 miles from Little Creek to Cape Charles, formed into a northbound freight, and be under way up the Eastern Shore for Wilmington in less than five hours after loading.

— *Richmond Times-Dispatch*

Brass asked to save base

Nearly every day the Eastern Shore of Virginia is gaining new allies in Maryland in the battle to keep the Chincoteague naval base open.

The latest to join the fight is the Eastern Shore of Maryland voiture of the 40-and-8, a branch of the American Legion.

The voiture is sending letters to high brass in Washington pleading for help.

Over the signature of Victor W. Buhr, of Salisbury, Md., chef de gare of the voiture, letters went to Secretary of Defense Louis Johnson, Secretary of the Navy Francis P. Matthews, U.S. Senators Millard E. Tydings and Herbert R. O’Connor and Congressman Edward T. Miller.

It’s an open secret on the Eastern Shore of Virginia that the big base is scheduled to be deactivated by October.

Several hundred civilians and service personnel are on the base payroll that is somewhere in the neighborhood of \$380,000.

Fear of the loss of such a sizable payroll has stirred Virginians and Marylanders to action to attempt to halt the closing.

Maryland Legion and Veterans of Foreign Wars posts are being asked to go on record opposing a shutdown of the base. So are civic clubs and business organizations.

Already the Salisbury Chamber of Commerce is committed to help Virginia in the struggle. Part of the Navy payroll finds its way to Salisbury cash registers.

In its letters, the 40-and-8 said: “The Chincoteague base is the major military establishment on the Delmarva Peninsula. Its proximity to southeastern Maryland provides an essential facility for the military security of this area. The impact of the Chincoteague base has been absorbed by the surrounding communities and the majority of civilian personnel reside in Maryland. The economic stability of the entire Eastern Shore will be affected adversely by the closing of this facility.”

Word circulating freely on the Eastern Shore is that the operation will be moved to a location in Florida. The base at Chincoteague would be placed on “mothball status.” Only a skeleton force of civilian and service personnel would be retained.

— *The Daily Times*

Tangier, in Chesapeake Bay, cited for its unique charm

Lapped on every side by the waters of the Chesapeake Bay, little Tangier Island offers a charm uniquely its own to twentieth-century visitors.

Nearly three centuries of isolation midway between the mainland and the Eastern Shore has left its mark in the self-sufficiency of its inhabitants, and they chart their lives on a quiet pattern still largely unaltered by modern hustle.

The island, some three-fourths of a mile wide by two and one-half miles long, boasts no automobiles. And indeed the main street of Tangier, the town, would not tolerate them. About eight feet wide and a half-mile long, it has to accommodate only an occasional motor scooter and bicycle.

A few stores dot the scene. The island got a modern electric power plant in December 1947 to replace the worn out one that had supplied direct current only and for only a few hours a day.

But the sea is still the major industry of the inhabitants, who are of Cornish ancestry. Fishing provides the livelihood of most of the island population of less than 2,000. Rowboats ply the canals that flow behind the homes. The island is one of the chief producers of soft-shell crabs in the East.

— *Richmond Times-Dispatch*

50 years ago
April 1975

Air crash probed

Authorities have begun investigating the crash of a small plane near here on Virginia’s Eastern Shore that seriously injured the pilot.

The Federal Aviation Administration said the cause of the crash wasn’t known, but an FAA aviation safety officer from Richmond would investigate.

“I’m in a spin and I don’t know why,” the pilot radioed shortly before the plane was lost to radar at 9:06 a.m. and crashed into a field near the tip of the Delmarva Peninsula, according to the FAA.

The four-passenger Piper Tri-Pacer was piloted by Fred Schwartz, of Brooklyn, N.Y., the

(Continued on page 26)

Yesteryears

(Continued from page 25)

U.S. Coast Guard said, on a flight to Kennedy airport in New York City. He was the only person aboard the plane.

Schwartz was taken from the plane's wreckage by the U.S. Navy and Coast Guard rescue units and Chesapeake Bay Bridge-Tunnel police and sent to Norfolk General Hospital, authorities said.

Hospital officials said he was in serious but stable condition Saturday afternoon with a broken right leg and left forearm and serious lacerations to the face and head.

— *The Daily Progress*

Chance visit gets dentist for island

A chance visit last fall by a pleasure-boating dentist has led to the establishment of the first dental clinic ever to serve the 700 inhabitants of Smith Island in the Chesapeake Bay off Somerset County.

Dr. Henry W. Deutsch, of Clinton, Md., merely wanted gas for his 26-foot cabin cruiser that day when he and his family pulled into the harbor at Ewell, one of the island's three communities.

But he got to talking to Tom Evans, a storekeeper, who told him how the islanders had been trying for years to find a dentist to serve them.

"I sort of joked at first about helping them," recalls Dr. Deutsch, "but when I got back home, the more I thought about it, the better I liked the idea of trying to do something."

In the meantime, word of his visit had spread around the island, and soon he got a call from the Rev. John D. Burbage, pastor of the island's three Methodist churches.

"We told him we'd be delighted to have a dentist, and if he would be willing to do something, we'd do all we could to help," Mr. Burbage said.

That led to a joint effort by the islanders and Dr. Deutsch. Through the churches, \$3,500 was donated to remodel a little-used library building at Rhodes Point as a clinic combined with a small apartment.

For his part, Dr. Deutsch contacted a colleague, Dr. William Yavorsky, of Oxon Hill, Md., and they began a search for equipment. Gradually, donations for a completely modern clinic were received from dental supply compa-

nies and other dentists. All of it was used, but several dental repairmen refurbished it for free until it was "just like new," Dr. Deutsch said.

Much of it has now been transported to the island, and dedication ceremonies for the clinic are scheduled for 2:30 p.m. Sunday, April 27. Dignitaries will be invited to the ribbon cutting.

Once open, the nonprofit clinic will operate four days a month. Dr. Deutsch will put in three of them, staying over in the apartment. Dr. Yavorski will go for the fourth day.

Both men will be donating their time. An island girl, Kathy Marsh, 18, will be trained as a dental technician.

Patients will be charged \$15 a visit.

The money will go toward supplies, utilities, the technician's pay, and the personal expenses of the doctors. Anything left over will go to reimburse the churches.

"We hope it will eventually just be self-supporting," said Mr. Burbage.

— *The Evening Sun*

25 years ago

April 2000

Eastern Shore native brings 'Porgy' home to Va. opera

Cheriton produces more farmers and watermen than opera singers. But Alvy Powell fell in love with "Porgy and Bess" there.

Growing up in this Eastern Shore town near Cape Charles, Powell stumbled upon a recording of the American opera in his junior high school library. It starred William Warfield and Leontyne Price, and Powell remembers being captivated by the cover picture of Warfield on his knees as Porgy.

"I had never seen anyone Black in something so classical," Powell recalls. "I knew it was right for me. I said I was going to sing it someday."

Today, Powell has not only sung it, but he's taken the role to the world's great opera houses. On Friday he brings it home in the production of "Porgy and Bess" being presented at Virginia Opera.

"It's wonderful to have the opportunity to have people whom I grew up with come and hear me sing," he says.

Though he first heard the opera at age 14, it was a long journey before ever singing it on-stage. As a young man, Powell sang with his parents and four sisters. "A big part of my in-

fluence to become a singer came from one of my older sisters," he says.

He also sang in his high school and church choirs and at other social occasions.

"I had to deal with the nervousness of singing as a child," he says. "You get popular and people expect you to perform well. And after a while, my emotions started to come through the music. I was able to connect the voice and the soul."

He left the Eastern Shore to study at Virginia State University for a year, then put in three semesters at Indiana University before marrying and moving to New Jersey. There he met the celebrated Black tenor singer George Shirley, who convinced him to study at the University of Maryland-College Park, where Shirley taught.

While most young graduates begin the difficult path of establishing a singing career, Powell went in a different direction. He auditioned for the U.S. Army Chorus in 1983 and spent 10 years with the prestigious singing group.

"It's not easy getting your foot in the door of the opera world until your name becomes known," he says. "A lot of people join the Army. The service worked for me."

As a member of the chorus, Powell spent an exciting decade singing at the White House and for world leaders. He also played his first Porgy during those years. In 1987, while he was stationed in Washington, D.C., a production of "Porgy and Bess" was being rehearsed to take place in Melbourne, Australia. Powell auditioned and was hired, then took five weeks of leave to perform it.

But in 1993, he decided to make a change.

"After 10 years, I needed to push myself," he says. "I was starting to get job offers, and I was using my 30 days of leave to do jobs."

The move came when he was hired to sing Porgy in a European tour of "Porgy and Bess" mounted by a New York company. Following a year in Europe, Powell was hired to sing the role in a Houston Grand Opera production that played 10 U.S. opera houses, then Japan, Paris, and La Scala over a two-year period.

Powell calls "Porgy and Bess" America's greatest opera and "the only one that Europeans consider as grand as their own."

"Some people say it's folk opera, but that's what makes it so true." He credits composer George Gershwin with infusing blues and gospel in an operatic work so that "all the people of the world could identify with this piece."

— *Daily Press*

Q

I keep getting corrected on my pronunciation of Eastern Shore of Virginia towns and communities. I apparently am getting them wrong. Can you give us a pronunciation primer?

A

My friend and colleague, Ryan Webb, a linguist, did an excellent job writing about this two years ago.

I can try to help. Let's start with an easy one.

It's "Cape Chaws."

It's pronounced like that. No "R" sounds. No "L" sounds.

Now for a harder one:

It's "SHINK-tig." I've also heard it pronounced "shink-TIG" by someone who has lived around these parts for a while.

It's "NAN-cock." Customarily the "O" isn't pronounced.

A particularly tricky Eastern Shore place name is "Townsend," which is not pronounced "TOWN-sun," as some may expect.

It instead is pronounced "towns-INN."

Tasley starts with the sound "taz," like "Tasmanian." Some folks incorrectly pronounce it to rhyme with "paisley."

Many around here do not pronounce the long "I" sound in the word "island."

The word "island" runs together with the previous word and rhymes with "Collin," as in "Tangier-ollin," and "Smith-ollin."

(Ryan said that is a glide-weakened 'I' diphthong. "It's pretty common around these parts," he said.)

Not quite related, but still: I always call our area "the Eastern Shore."

I've found some folks increasingly call it "the Shore." But "the Shore" is a term for a beach in New Jersey.

This is the "Eastern Shore."

Q

I've always known the basic rules for left turns at signalized traffic intersections. But on the Eastern Shore of Virginia, there seems to be no real rule for making a left turn at a traffic light when there is green arrow.

What is your advice on making a left turn on the Eastern Shore at a traffic signal?

A

The best advice is: Good luck. Wear your seat belt. Keep your insurance card handy. Keep your eyes on the other cars.

On the Eastern Shore, there are some trends that have not caught on. Yielding to all traffic before making a left turn at a signalized in-



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.

tersection is one of them.

For example, if you are getting ready to make a left turn onto U.S. Route 13 at a four-way signalized intersection that does not have a left green arrow, you must yield to oncoming traffic.

Unfortunately, on the Eastern Shore, sometimes you get jumpers and cutters in these situations. They apparently do not know about the rule to yield.

Some people making a left turn won't wait for traffic to proceed and they will try to jump and cut in front of traffic.

They barrel into the intersection as you are accelerating and they turn in front of you, instead of yielding.

This causes you to apply brakes right after accelerating, which can be an obstacle to those following you.

Some people on the Eastern Shore do not yield to pedestrians or bicyclists, which also is dangerous.

So drive defensively. Watch out for jumpers and cutters.

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

The Eastern Shore of Virginia's
monthly newsmagazine

Published at the beginning
of each month
since May 2017

A PUBLICATION
OF CAPE MEDIA LLC

Physical address:
3257B Main Street
Exmore, VA 23350

Mailing address:
P.O. Box 517
Onley, VA 23418

TELEPHONE: 757-789-7678
FAX: 757-787-7681

JIM RITCH

Publisher

publisher@easternshorepost.com

WILLIAM E. SHOCKLEY III

Editor, General Manager

editor@easternshorepost.com

MEGAN LEWIS

Advertising Manager

ads@easternshorepost.com

CONTRIBUTORS

CURTIS BADGER

SARAH BARBAN

LAURA DAVIS

JONI HAMILTON

STEFANIE BOWMANN

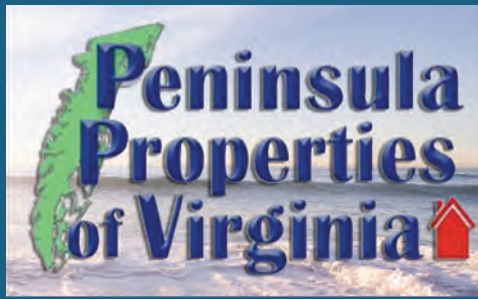
CAROL VAUGHN

JANET BERNOSKY

BETSY SEYBOLT

RYAN WEBB

KIRK MARINER (1943-2017)



Featuring the dual coasts of Virginia's Eastern Shore

28404 Woodland Ave. Suite B, Melfa, Virginia 23410

Call to Sell or Purchase property: 757-787-2618

Visit us: www.pprofva.com



COUNTRY CLUB RD MELFA

MLS 59929 \$157,500

Have your own private, wooded 21 acre estate and walk to the Country Club for dining, golf, swimming, tennis, so much more! NO HOA. Close to Onancock, and Hospital.

CHRISTINE FLYE 757-286-3569
JASON RESTEIN 757-620-1532



77 MASON AVE CAPE CHARLES

MLS 62372 \$749,000

Build your BAY VIEW COMMERCIAL/RESIDENTIAL Masterpiece on PREMIER VACANT PARCELS #75B & #77 fronting MASON & HARBOR AVENUE! The BEST undeveloped space left along Mason Avenue. And most proximate to the Bay! Alley access from rear.

JASON RESTEIN 757-620-1532



77 MASON AVE CAPE CHARLES

MLS 62374 \$749,000

Build your BAY VIEW COMMERCIAL/RESIDENTIAL Masterpiece on PREMIER VACANT PARCELS #75B & #77 fronting MASON & HARBOR AVENUE! The BEST undeveloped space left along Mason Avenue. And most proximate to the Bay! Alley access from rear.

JASON RESTEIN 757-620-1532



SEAY CT. MACHIPONGO

MLS 63436 \$364,900

6.60+/- ACRE "Harbour Pointe," on historic and picturesque Hungars Creek. Come build your dream home on this spacious waterfront farmette. Just a 2 minute boat ride to the Chesapeake Bay.

JASON RESTEIN 757-620-1532



LANKFORD HWY EXMORE

MLS 63875 \$195,000

Commercial/Business parcel fronting along Lankford Highway (340LF +/-) just south of the county line.

This listing includes parcel 37A (0.57+/-Ac) just across Lankford Hwy on Northbound land. Originally part of parcel 37 prior to construction of Route 13.

Great for signage etc. Subject parcel 37 includes 5.90+/- Acres located solely in Northampton County.

JASON RESTEIN 757-620-1532



LANKFORD HWY EXMORE

MLS 63876 \$195,000

Commercial/Business parcel fronting along Lankford Highway (340LF +/-) just south of the county line.

This listing includes parcel 37A (0.57+/-Ac) just across Lankford Hwy on Northbound land. Originally part of parcel 37 prior to construction of Route 13.

Great for signage etc. Subject parcel 37 includes 5.90+/- Acres located solely in Northampton County.

JASON RESTEIN 757-620-1532



FEATURED LISTING

Lot 5 KILLMON LANE HACKSNECK

MLS 63792 \$55,000

Level, cleared, deep (500 feet+) creekside lot, 1.24 acres, is just minutes to the Chesapeake Bay and the best boating, fishing and outdoor recreation available in the mid Atlantic Region. This buildable lot has a cert letter suitable to accommodate a 4 BR house. Within walking distance to the public boat ramp. PRICED TO SELL!



FOR RENT 60 KERR ST. ONANCOCK

MLS 61966 \$1,800/mo.

Bungalow@ 60 Kerr is a craftsman bungalow built circa 1925 on one and a half town lots. It is a short walk to the quaint and historic village of Onancock where you will find shops, galleries, excellent dining, a deep water marina, kayaking and biking. A fabulous bakery, Art Deco movie theater and a Saturday farmers market await you! Beautiful beaches and wildlife are within a short drive. This is a furnished, Town-approved vacation rental. This listing is for the off-season, to mid-May, preferably over 90 days so it is not subject to 5.3% state sales and use tax. Owners may consider a monthly rental as the shortest lease length subj to tax. Garage not available for tenant parking. 650 or better credit score to show. First month's rent and security deposit.



Whether it's a short- or long-term rental, vacation, residential or commercial leasing, Peninsula Properties of VA can help you manage your income property. Call Jen Siegrist, Property Management Certified REALTOR at 757-313-2627 or email her at jensiegrist@verizon.net.