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# Shore First

July 2025  
Vol. 9, No. 3

**FREE  
TAKE ONE**



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A great listing in Onancock | Page 8



**CHECK IT OUT:** Carmelita's in Cheriton offers Mexican cuisine | Page 10

## Ways for children to enjoy 100th annual Pony Penning

Get the youngsters in on the action | Page 6

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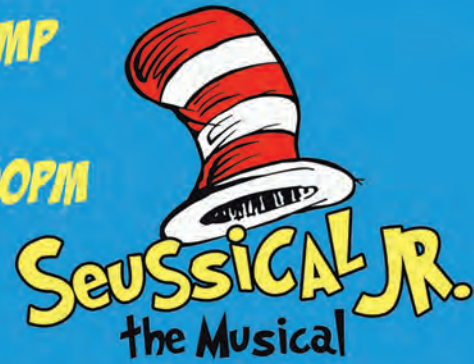
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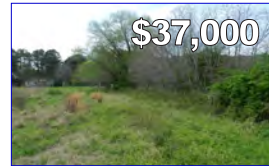
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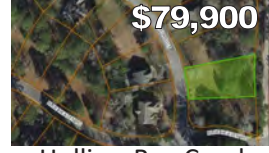
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Information contained herein believed accurate but not warranted.  
Owner/Agent Properties are included in this advertisement



## July 10, 11, 12 | Parksley Christmas in July event

**CHRISTMAS IN JULY:** On July 10 from noon to 6 p.m., July 11 from 9 a.m. to 2 p.m., and July 12 from 9 a.m. to 2 p.m., Grace United Methodist Church, 18484 Wilson Ave., Parksley, will host Christmas in July. It will feature trees and tables decorated for the holidays, Christmas carols, baked goods and chicken salad for sale, and vendors. Thursday tickets are \$10 but are good for Friday and Saturday as well.



## July 11 and July 25 | Tasley No Limits hot dog cart

**HOT DOG CART:** 11 a.m. to 1:30 p.m., No Limits Eastern Shore, 24546 Coastal Blvd., Tasley. No Limits will have its hot dog cart open.



## July 2, 3, 4, 5 | Wachapreague Volunteer Fireman's Carnival

**VOLUNTEER FIREMAN'S CARNIVAL:** 7 p.m. on July 2, 3, 4, and 5. Enjoy games, rides, food, and entertainment during the last week of the Wachapreague Carnival for 2025.



## Friday, July 4

■ **PARADE:** Line up 9 a.m., kickoff 10 a.m., the Town of Accomac is hosting its annual Fourth of July Parade. Following the parade, there will be a program on the town green.

■ **PARADE:** Line up 9:30 a.m., parade begins 10 a.m., Robert Reed Park, Chincoteague. The Chincoteague Island Library is hosting a non-motorized parade in honor of Fourth of July. Anyone who wants to join the parade can bring a wagon, a bike, or just their own two feet. There will be prizes for the oldest participant and youngest participant, as well as for the largest family group. Uncle Sam will be there and there will be lollipops and water available.

■ **FOURTH OF JULY:** 10 a.m., Cape Charles will host its annual Fourth of July celebration. A parade will kick off at 10 a.m. and go from Bay Avenue to Mason Avenue, followed by a street fair on Bay Avenue with vendors, cornhole, youth basketball, and face painting. The Tidewater Concert Band will perform at the gazebo on Bay Avenue from 11:30 a.m. to 1:30 p.m. "The Sandlot" will show at the Palace Theatre from 2 to 4 p.m. From 2:30 to 5:30 p.m. DJ Set it Off will perform at the gazebo. A fireworks show will begin at dark on Bay Avenue. The rain date for the fireworks is July 5.

## Saturday, July 12

■ **ICE CREAM SOCIAL:** 11 a.m. to 2 p.m., Eastern Shore Railway Museum, 18468 Dunne Ave., Parksley. The museum is hosting an ice cream social. There will be free ice cream with toppings and music by DJ Terry Collins.

## Thursday, July 17

■ **STREET FAIR:** 5 to 7 p.m., Main Street, Chincoteague. Chincoteague's Third Thursdays features extended shopping hours at downtown businesses.

# Shore First | Entertainment calendar

## Friday, July 18

■ **BOOK SALE:** 10 a.m. to 4 p.m., corner of Mason Avenue and Pine Street, Cape Charles. The Friends of Cape Charles Memorial Library group is hosting a book sale.

## Saturday, July 19

■ **PONY CRAFTS:** 3 to 5 p.m., Chincoteague Cultural Alliance, 6309 Church St., Chincoteague. Joann Stratakos and Cheryl Taylor will teach crafters how to make a pony sculpture out of shells. All materials are provided. The cost is \$45. This is a 16 and up class. To register visit <https://tinyurl.com/epd7pbzy>

## Sunday, July 20

■ **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.

## Monday, July 21

■ **POETRY AND PROSE NIGHT:** 6:30 p.m., Morphosis, 33 Market St., Onancock. Morphosis is hosting a poetry night in the Listening Room. Authors will share their work and coffee and desserts will be available. Tickets are \$7. To make reservations call 757-710-8718.

## Friday, July 25

■ **JAZZ STORYTIME:** 10:30 a.m., The MarVa Theater, 103 Market St., Pocomoke City. The theater is hosting storytime, complete with songs, stories, and crafts related to the arts.

## Thursday, July 31

■ **FARMERS MARKET:** 3 to 6 p.m., Captain's Cove Marina Restaurant parking lot, 3323 Dock Court, Greenbackville. Shop for fresh produce, baked goods, meat, crafts, and more.

## July 4, 5, 11, 12, 18, 19, 25, 26, 28-31, Aug 1-2 Chincoteague Volunteer Fireman's Carnival

**CHINCOTEAGUE VOLUNTEER FIREMAN'S CARNIVAL:** July 4, 5, 11, 12, 18, 19, 25, 26, and July 28 through Aug. 2. It runs from 7 to 11 p.m. each day. Enjoy rides, games, bingo, raffles, seafood sandwiches, pizza, desserts, and much more.

## Wednesday, July 30 | Chincoteague 100th annual Pony Swim

**PONY SWIM:** Between 7 and 9 a.m., near Chincoteague Veterans Memorial Park, the Chincoteague Ponies will swim across the channel from Assateague Island to Chincoteague Island. The swim is always held at slack tide — the time at tide change when the direction reverses, there is no movement in the tidal stream, and the water is unstressed. Ponies will rest for about an hour before the Saltwater Cowboys lead them to the carnival grounds. They will parade south on Ridge Road, west on Beebe Road, and north on Main Street. Spectators will line the route to see the ponies.

## Thursday, July 31 | Chincoteague 100th annual Pony Auction

**PONY AUCTION:** 8 a.m., Chincoteague Carnival Grounds, 36458 Main St., Chincoteague. Watch the pony auction, which raises money for the Chincoteague Volunteer Fire Company by selling foals and buyback ponies, which will return to live on the island.



# Shore First | Chincoteague Pony Penning Centennial

## Enjoying the Pony Penning with children

The Chincoteague Pony Swim and Auction can be challenging for children because of the early mornings, hot sun, and time waiting. However, there are still fun ways for youngsters to enjoy the pony experience.

■ Buy a copy of the famous Marguerite Henry book "Misty of Chincoteague," or shop for other popular books about Chincoteague Ponies at Sundial Books on Main Street.

■ The Island Theatre offers free showings of the movie "Misty" during the month of July. Be sure to check out Misty's hoofprints set in concrete on the sidewalk.

■ Line the streets with others after the Pony Swim and watch the parade of Chincoteague Ponies walk from the swim area to the carnival grounds.

■ Enjoy the family-friendly Chincoteague Volunteer Fireman's Carnival, with its games, rides, and sweet treats. You might even see some ponies in the corral at the back of the carnival grounds.

■ Visit the Museum of Chincoteague Island and the Beebe Ranch to see memorabilia and photos about the Pony Penning's history.

■ The ponies' return swim to Assateague, set for the morning of Friday, Aug. 1, is customarily less crowded and a smaller event, which could be better for children.



SHORE FIRST/JIM RITCH

The parade of ponies from the swim site to the carnival grounds is a great way for children to enjoy the experience.

## Ways to enjoy the Pony Penning with young children

The 100th anniversary event features plenty for kids

The 100-year anniversary of the Chincoteague Pony Swim takes place in July. While there are many events commemorating the centennial of this world-famous event, the swim, and auction can be challenging for children because of the early mornings, hot sun, and long waits.

On Wednesday, July 30, the ponies will swim across the channel from Assateague Island to Chincoteague Island at an area near Memorial Park. The swim, which is always held at slack tide, will take place between 7 and 9 a.m.

On Thursday, July 31, the annual Pony Auction will be held at 8 a.m. at the

back of the carnival grounds. Seating opens at 6 a.m.

These events might be challenging for young children. However, there are many other ways for children to enjoy this historical celebration.

Everyone loves a movie and the movie "Misty" plays for free throughout the month of July at the Island Theatre on Main Street.

The movie was filmed on the island and scenes depict Chincoteague from days past.

Grab a some popcorn and a cold drink and enjoy the screening in the air-conditioned theater.

There are several boat tour companies that offer close-up views of the ponies in the wild. A boat ride is a fabulous way to spend a Chincoteague afternoon.

Children of all ages enjoy the family-friendly Chincoteague Volunteer Fireman's Carnival, with its games, rides, and sweet treats.

You might even see some ponies in the corral at the back of the carnival grounds.

Families and young children also will enjoy the Museum of Chincoteague Island and the Beebe Ranch, with their memorabilia and photos about the Pony Penning's history.



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COURTESY PHOTO

The screen porch stretches across the back of the home.



COURTESY PHOTO

The modern kitchen features plenty of cabinets.



COURTESY PHOTO

Views from the screen porch face the canal.

This home in Schooner Bay, near Onancock, is being listed by Robert Faith, of Dockside Properties. It is listed at \$625,000 and features a waterfront backyard on the canal.

COURTESY PHOTO



## In Schooner Bay, near Onancock, waterfront home with great views

Canal provides deep-water access at a property close to town

### About this series

This is part of a monthly series about the Eastern Shore's most captivating and unique homes for sale. This property at 20444 Baldpate Lane, Onancock, is listed for \$625,000. Contact Robert Faith, of Dockside Properties, at 757-894-1479.

**BY TED SHOCKLEY**  
Shore First

Many people on the Eastern Shore have a dream to live on the water and enjoy all the amenities that go with it.

Near Onancock, a home listed by Robert Faith, of Dockside Properties, is on the canal at Schooner Bay. It's a waterfront home perfect for the boater who enjoys an upscale neighborhood close to town.

The deep-water canal offers access to the Chesapeake Bay and the community has its own boat ramp, which is just around the corner from the property.

"The canal comes in off the creek and you've got space right behind the house where you can keep your boat," said Faith of the property at 20444 Baldpate Lane, Onancock. It is listed for \$625,000.

From the highest reaches of the

home, "you've got water views in three directions," he said.

The home, which has three bedrooms and two baths, includes 2,252 square feet and was built in 2006.

The ground floor first level includes a two-car garage, a workstation, and a room that can be used as a fourth bedroom, office, or workspace. There is plenty of storage space.

The raised first floor — it is on the second story — includes an open living room with a modern kitchen featuring plenty of cabinets.

The first floor includes two bedrooms, a full bathroom, and a utility room. A large screen porch encompasses the entire back of the house, offering a view of the canal.

A striking staircase goes to the second floor, where the large primary bedroom suite includes a bathroom with a shower and garden tub, a walk-in closet, and a balcony overlooking the water.

The back of the half-acre lot tapers down to the canal, offering a lawn beach perfect for entertaining.

At the top of the home is a widow's peak that offers sweeping views of the bayside.

"If you have really good eyes, you can actually see the western shore," Faith said.

The home includes a new dual-zone heating, air conditioning, and ventilation system and the porch screens were replaced this year.

The location of the home in the central Eastern Shore area means it is

**(Continued on page 9)**



COURTESY PHOTO

The rear of 20444 Baldpate Lane, Onancock, views the canal.

## In Schooner Bay, rooms with a view

(Continued from page 8)

close to the everything — shopping, restaurants, schools, doctors' offices, and Riverside Shore Memorial Hospital.

"It's just five minutes to town," said Faith of quaint Onancock.

The home's unique location provides perfect Eastern Shore of Virgin-

ia sunsets.

"You get good morning sun and nice sunsets," Faith said. "Not all the houses in that area have that."

For more information on the home, call Faith at 757-894-1479, email [robertmfaith@outlook.com](mailto:robertmfaith@outlook.com), or visit [www.bobfaithrealtor.com](http://www.bobfaithrealtor.com)

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COURTESY PHOTO

Enchiladas are a frequent special at Carmelita's.



EASTERN SHORE POST/JIMMY SHOCKLEY

Crispy quesadillas rellenas are a popular order.



COURTESY PHOTO

Tacos come with onion, cilantro, and a choice of meat.

At Carmelita's in Cheriton, patrons order food in the yellow store, which also features drinks, groceries, gifts, and more. Food is prepared in the white trailer and delivered to patrons.

COURTESY PHOTO



## Carmelita's, in Cheriton, has flavorful Mexican cuisine

Carmen Diaz's dream come true is oasis for tasty homemade food

### When you go

Carmelita's, an authentic Mexican food truck and convenience store in Cheriton, is located at 4297 Sunnyside Road. It is open Tuesday through Saturday from 10:30 a.m. to 6 p.m. It is closed Sunday and Monday. Check Facebook for specials.

BY JIMMY SHOCKLEY  
Shore First

The store, long forlorn and vacant, is now bright and well-stocked. The food trailer beside it is modern and spotless. Pink umbrellas provide shade over picnic tables. The food at Carmelita's, in Cheriton, is as vibrant and dynamic as the scene itself.

Carmelita's opened two years ago

and offers authentic, flavorful homemade Mexican food that satisfies customers for less money than a trip to a fast-food restaurant.

It is all the work of someone who puts her heart into her work — and put her name on the business.

"I love it — it's my passion," said owner Carmen Diaz. The suffix on Diaz's first name — meaning little or tiny — is the impetus for the name.

For newcomers, here's the process: Food is ordered in the store — check out a menu and make selections. The order is taken to the kitchen in the trailer, where Diaz works her culinary magic.

Diaz is originally from Mexico but has been a Cheriton resident for the last 33 years.

She was ready for a career change and wanted her own business.

"I talked to God and I said, 'Show me what to do,'" she said on a recent day, standing beside her food trailer.

"God showed me."

She found a building for sale at 4297 Sunnyside Road in Cheriton and felt it would be a good location for her to finally do what she truly enjoyed.

The result is both a stop-in for regulars and a destination for foodies.

Today, there is an outside kitchen in a food trailer. Inside the building customers place orders and can shop for groceries, gifts, drinks, and other items.

The most popular item is the quesadilla rellena, and Carmelita's also offers daily specials to keep the experience as fresh as the food.

Regular menu options include tacos for \$2.50 each, gorditas for \$3.50, tostadas for \$3.50 each, and quesadillas rellenas for \$3.50 each.

There are also burritos for \$12.99 and bowls for \$11.99. Selections come with a choice of meat — carne asada, carnitas, chorizo, and chicken.

The food is fresh and flavorful, served with a smile. It is special when a customer gets to interact with the

(Continued on page 11)

Carmen Diaz, owner of Carmelita's in Cheriton, pauses for a minute next to her food truck. "I talked to God and I said, 'Show me what to do,'" she said on a recent day, standing beside her food trailer. "God showed me."



EASTERN SHORE POST/  
JIMMY SHOCKLEY

## Carmelita's

(Continued from page 11)

family who owns a restaurant.

Every day Diaz and her staff arrive to work early to make beans and rice and to prepare for the day.

Two of her daughters, Marisol and Sarai, work with her. She also is quick

to discuss her pride in her other children: Gloria, Eddie, Cendi, Yuridia, and Juana.

Diaz said running her own business often isn't easy. But she said following her passion is worth it.

It also helps when you get to work with your kids almost every day.

"I have a good family," she said.

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COURTESY PHOTOS

From left, the Sweet and Sour at Pony Pop, Tristen Lange in front of the Maddox Boulevard food truck, and the Tidepool, which has blue raspberry and coconut flavors.

The Oreo Ocean at Pony Pop, on Chincoteague Island, is a flavored shaved ice with fresh strawberries, whole and crumbled Oreos, an ice cream sandwich, and a chocolate drizzle.

COURTESY PHOTO



## Pony Pop puts the chill — and flavor — in an island summer

Family-owned food truck gets creative and cool with its offerings

### When you go

Pony Pop is located at 7059 Maddox Blvd. on Chincoteague Island, across from the Refuge Inn. Summer hours are 7 days a week, from 1 to 9 p.m. This is its fourth summer of business on Chincoteague. The full menu is available at [www.ponypopva.com](http://www.ponypopva.com)

BY JANET BERNOSKY  
Shore First

Pony Pop, a family-owned-and-operated food truck with a menu featuring one-of-a-kind beverages and ice cream desserts, has carved out its own special niche in the ever-vibrant Chincoteague Island food scene.

The friendly face in the window of Pony Pop belongs to Tristen Lange, while the friendly face on the food

truck, and available as a stuffie, is pony mascot Spirit.

Lange said Pony Pop is bustling and will get even busier as summer heats up and crowds start flocking to the island.

The family's story began, Lange said, when his parents honeymooned on Chincoteague. As their family grew, the island became their favorite vacation destination. Soon they bought a house on the island and even-

tually relocated from Maryland to live on Chincoteague full time and to open their dream business in July 2022.

Several of Pony Pop's offerings are themselves inspired by the family's love for Chincoteague and Assateague islands, such as Tidepool, Ocean Blue, and the Frozen Palomino.

The extensive menu includes shaved ice, smoothies, shakes, flavored sparkling water, custom sodas (including sugar-free options), frappes, and floats.

Pony Pop also offers ice cream desserts, such as sundaes and "nachos," made with homemade waffle cone chips.

"Elevated" is an often-used adjective on the menu, meaning that Pony Pop's offerings are unique and "taken to the next level," said Lange.

This, he said, is due to the creative use of flavor combinations and toppings. Some, like their fruit purees and whipped cream, are also homemade.

Customers, too, have the opportunity to choose a base, flavors, and toppings to invent their own bespoke beverage or ice cream dessert.

Several new offerings are planned to celebrate the 100th anniversary of the pony swim and auction.

Misty's Prints is an ice cream dessert featuring brownies, peanut butter cups, and a chocolate drizzle, topped with whipped cream and a cherry.

The Herd is a shake celebrating the colors of the Chincoteague ponies, with toasted marshmallow, chocolate and caramel drizzles.

It's this creativity that drives the

(Continued on page 13)

# Pony Pop

(Continued from page 12)

Lange family forward.

“What we might do next is often the focus of our conversations at the breakfast table,” said Tristen.

Now starting its fourth summer season, Pony Pop has cultivated a local, repeat following.

Robbie Fetterman, of Greenbush, and Autumn Patton, of Wallops Island, shared the Shark Bite while relaxing in Pony Pop’s shady seating area.

This elevated shaved ice with blue raspberry flavors is adorned with gummy sharks, sour belts, and sour laces. It’s then topped with Pixy Stix powder and Nerds candy.

“I come here when I can,” said Fetterman. “I’ve tried a bit of everything.”

It also attracts vacationers in search of cooling beverages after a fun-filled day.

Heather Ziener and Steve Hammond were visiting from Crofton, Md. She had the Mango Misty, while he had the Strawberry Surprise.

“We really enjoyed our shakes,” said Ziener. “They were certainly refreshing after a walk on the Bivalve Trail and the beach.”

Sometimes it even attracts locals who bring vacationers along for the ride.

Jenny Miller, of Atlantic, stopped in with sis-



SHORE FIRST/JANET BERNOSKY

**Pony Pop is located on Maddox Boulevard, Chincoteague Island.**

ter Julie Eaton and nephews Reid and Tyler, visiting from Charlotte.

This was their first visit, but they insisted it won’t be their last.

“It just might become a new tradition,” said Julie Eaton.

While her son Reid enjoyed a more traditional Orange Creamsicle shake with a Sprite base, younger son Tyler went all out for a huge, flavored shaved ice, which promptly gave him a bright blue raspberry smile.

“This is my special treat for them before they head home,” said Miller. “This place is just so fun.”



SHORE FIRST/JANET BERNOSKY

**From left, Jenny Miller, of Atlantic, recently visited Pony Pop with family members, Reid, Julie, and Tyler Eaton, of Charlotte, N.C.**

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# Fresh peach cupcakes bring the flavor of summer

Peaches, for me, are the epitome of summer. Am I right?

There is nothing quite like plucking a fresh peach off of a tree, still warm from the sun, and biting into it. It doesn't get any better than that.

We're fortunate to have several old local orchards up and down the Eastern Shore that offer pick-your-own peaches and many wonderful roadside stands that have baskets and bushels of them available for purchase.



Laura Davis

Make sure to get your fill now because peaches are so important to enjoy in season. Get while the getting

is good.

For this month's recipe I have taken my favorite vanilla cake recipe and added chunks of fresh peaches, then topped with a fresh peach buttercream — which I made with fresh pureed peaches.

And a garnish of a fresh peach slice right before serving really sets off the gorgeous blush hue of the frosting.

The resulting cupcakes are bursting with sunny peach flavor and are tender and moist from the addition of the peaches to the batter.

It's perfect for a 4th of July celebration or any summer soiree. This is definitely one I will be looking forward to making again next summer!



PHOTO COURTESY LAURA DAVIS

**Fresh peach cupcakes are a summer tradition and perfect for any summer soiree.**

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Laura Davis, of Chincoteague Island, is a food writer and blogger at [www.tideandthyme.com](http://www.tideandthyme.com). Her recipes have been featured on Huffington Post and [www.craftbeer.com](http://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.



### Fresh peach cupcakes

- 3 cups cake flour (or 2 3/4 cups all-purpose flour)
- 1 tbsp. baking powder
- 1/2 tsp. salt
- 16 tbsp. unsalted butter, at room temperature
- 2 cups sugar
- 4 large eggs, at room temperature
- 1 1/4 cups buttermilk, at room temperature
- 1 tsp. vanilla extract
- 1 cup fresh peeled peaches, roughly chopped

For the frosting:

- 1 cup unsalted butter, room temperature
- 4 cups confectioner's sugar, sifted
- 1 cup fresh peeled peaches
- 1 tsp. vanilla extract
- Pinch salt
- Fresh peach slices, for garnish

To make the cupcakes, preheat the oven to 350. Line two cupcake tins with paper liners, set aside.

In a medium bowl, combine the flour, baking powder, and salt. Whisk to combine and set aside.

In the bowl of a stand mixer fitted with a paddle attachment, cream together the butter and sugar until fluffy, about three minutes. Add the eggs one at a time and mix until incorporated. Scrape down the

sides of the bowl after each addition.

Combine the buttermilk and vanilla extract in a liquid measuring cup. With the mixer on low speed, add the dry ingredients alternately with the wet ingredients, beginning and ending with the dry ingredients and mixing just until incorporated. Scrape down the sides of the bowl and mix for 15 seconds longer. Gently fold the chopped peaches into the batter.

Fill the cupcake liners 2/3 of the way full with batter (I like to use a large cookie scoop). Bake until golden and a toothpick inserted into the center comes out clean, about 18 minutes. Let cool in the pan about five minutes before removing to a cooling rack to cool completely.

For the frosting, puree the peaches in a small food processor until smooth and set aside.

In the bowl of an electric mixer fitted with a paddle attachment cream the butter on medium speed for one minute. Reduce speed to low, and carefully add in the confectioners sugar and the pinch of salt. Add the vanilla extract, as well as the peach puree. Increase speed to medium, and beat until smooth and well combined.

Frost cupcakes as desired (I used Wilton 2D) and garnish with a fresh slice of peach before serving.

Makes about 24 cupcakes

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# Did the ponies really swim ashore from a shipwreck?

Written records provide a less romantic origin for the famous Chincoteague pony herd

In the late 1600s, Chincoteague Island, little more than a thick mixture of tall pines, salt marsh, and freshwater glade, was a highly desirable pasture, especially since the livestock left to forage there

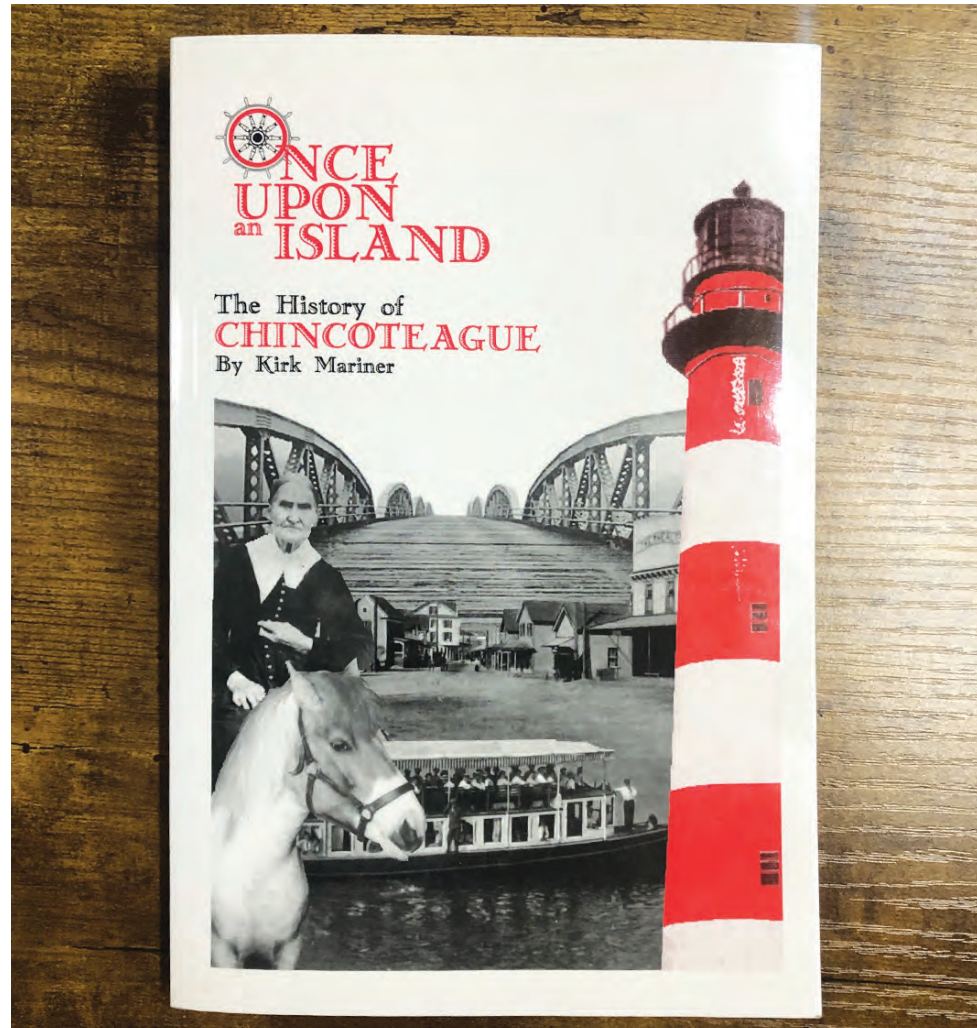


Kirk Mariner

were naturally “fenced” by the surrounding waters. Its usefulness as corral and pasture is demonstrated by the fact that the descendants of some of the colonial livestock — the famous Chincoteague ponies — still feed there.

The island legend is, of course, that the original ponies of Assateague came from a ship that wrecked offshore. It is said that the legend was current among islanders in the mid-1800s, and that John Birch (1865-1945), the lighthouse keeper, was able to point out the place on the beach where his father had shown him the “bones” of the wreck.

There are differing versions of the legend. One holds that the ship was British, on its way to one of the Virginia settlements, that the sailors were rescued by the Indians, and that the ponies were already there when the island’s first settlers came in the early 1700s. Another holds that the ship was a



This excerpt is taken from Kirk Mariner’s “Once Upon an Island: The History of Chincoteague.”

Spanish galleon, and that the shipwreck occurred after the island was already settled.

Yet if the ponies were there before the coming of the White set-

tlers, why did the Indians not take advantage of a resource so rare and valuable and use them for their own purposes?

Or, if the shipwreck occurred

later, after the islands were already settled, it seems highly unlikely that such an event would have escaped the notice of the islanders. A shipwreck was a memorable event for the islanders because the cargo of a wrecked vessel was fair game for anyone who could salvage it, and a shipwreck could often mean an economic windfall for those near at hand.

It is known that there were wrecks on Assateague in 1755 and 1758 and that the locals could still name their captains and crewmen almost a decade later, perhaps because sailors and islanders had lived together as the islanders offered refuge. Had the salvage from a wreck included a herd of ponies, wouldn’t that have left the islanders with more than a vague “legend” of their origin?

And why, if the presence of ponies requires a shipwreck, were there ponies on more than one island — not simply Assateague (and Chincoteague and Morris and Marsh and Piney Islands, to which they could easily have swum), but also on Wallops Island, more than a mile distant across a deep-water inlet? Indeed, further down the coast is another island known as Hog Island — does the origin of that name also require a shipwreck?

The written record makes it virtually certain that the origin of the ponies is much more prosaic: They are simply descendants of those

(Continued on page 17)

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 16)

turned loose to graze by the islanders' early owners.

It was, in fact, to take care of livestock that the first permanent settlers came to Chincoteague. Neither William Kendall, owner of the northern half of the island, nor John Robins, owner of the southern half, ever lived on the island, and it is possible that they rarely even visited after obtaining possession of it. They had other plans for the island, as Robin's lengthy will, recorded on May 28, 1709, makes clear:

"To my five sons, Obedience, Edward, Littleton, John, and Thomas [I bequeath] my land on Jingoteague Island ... where my man and woman George Blake and Hannah look after the stock ..." In other words, Robins had livestock on the

islands and had installed tenants to look after them.

To another heir, Robins willed a horse "out of my stock upon Gingoteague Island ... [the] horse to be breakable." In other words, the livestock grazing on the island definitely included horses.

It is noteworthy, but not atypical, that "Chincoteague" is spelled a few different ways in this one document.

The spellings of proper names, English as well as Indian, did not become fixed until relatively late in the Eastern Shore's history.

The older spellings of Chincoteague as Jingoteague and Gingoteague probably indicate that the island's name was originally pronounced with a soft G sound and not the SH sound that is used by islanders today.

How Jingoteague eventually morphed into Chincoteague is an interesting linguistic story for another day.

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# Livestock roundups an 'ancient' Shore custom

Chincoteague pony event is world-renowned, but there were also sheep penning on barrier islands in the past

This is the year of the centennial of Pony Penning, the one-hundredth year ponies on Assateague Island will be rounded up, corralled, and swum to nearby Chincoteague. For the 100th year, ponies will be sold at auction,

with proceeds going to support the local fire department. The event will bring thousands of pony lovers to the islands.

But it also is a good time to recognize Pony Penning as something other than a fundraiser for the fire company. Livestock

roundups have been at the core of the history and traditions of the Eastern Shore dating back to colonial times. Our forefathers caught fish, distilled salt from sea water, and pastured livestock on seaside and bayside marshes. Annual roundups began with the first settlers on the Shore, and they didn't involve just ponies.

"Virtually every island of the Shore was acquired for this purpose," wrote Kirk Mariner in his 1996 history of Chincoteague, "Once Upon an Island." "By the end of the (17th) century, hogs, sheep, and horses were roaming most of the island marshes of the peninsula."

Waterfront property in those days was highly valued not because of the views it offered, or its access to water,



PHOTO COURTESY BARRIER ISLANDS CENTER

**Sheep used to be rounded up and penned annually on Hog Island. In this 1924 photo a man stands outside a corral full of Hog Island sheep.**

but because it was valuable grazing land for livestock.

The early owners of Chincoteague were Thomas Welburn, William Kendall, and Major John Robins. Mariner wrote that all three of the men were wealthy individuals who owned large tracts of land on the mainland, owned slaves, and lived on lavish plantations. Why did they want a remote marshy island that was difficult to reach? Because Chincoteague Island would provide excellent pasture for their livestock.

Welburn, Robins, and Kendall received title to the land in 1691. If they moved expeditiously to pasture livestock there, the first pony penning

could date to the late 1600s. If not, then certainly it would date to the early 1700s.

The first pony roundups were part of the business of keeping livestock as a money-making enterprise. It was necessary, at least once a year, to round up the animals and cull the herd, selling some and branding new additions. Over the years, pony penning became an occasion to have a celebration, a great gathering. By 1835, pony penning had been going on for so long that one writer termed it an "ancient" custom.

Roundups were not limited to Chincoteague, nor did they involve only

ponies. Sheep roundups were held on nearby Wallops Island and farther south on Parramore and Hog islands. Cattle, hogs, and goats were pastured on Hog, and feral livestock was encountered there until the 1980s, when The Nature Conservancy, owners of the island, conducted a roundup and removed the animals.

The annual sheep roundup was Hog Island's version of Chincoteague's Pony Penning. L.E. Doughty wrote a small book called "A Narrative About Life on Hog Island, Va." In it, he describes the annual sheep roundup. According to Doughty, young men would gather at one end of the island carrying pots and pans or other noise-making hardware. They would slowly make their way down the length of the island, shouting and making as much noise as they could. The idea was to herd the sheep along in front of them to an open area where a corral had been built.

The next day the sheep would be sheared and the wool sold. The event became a social gathering, with many people coming from the mainland to watch the festivities and celebrate with friends.

It's too bad no one has ever written a book about the wild sheep of Hog Island. If they did, perhaps it would deal with a Spanish galleon loaded with sheep that is shipwrecked in a storm off the coast. The ship would be lost, but the sheep would swim ashore and establish a population of wild Hog Island sheep that would live on the island and become famous ... Nah, nobody would ever believe 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.



COURTESY PHOTO

On May 31 at Eastern Shore Yacht and Country Club in Melfa, the Eastern Shore Community College Foundation held a sold-out dinner and fundraiser in honor of retiring ESCC President Jim Shaeffer. The event recognized the impact of his six-year presidency and also provided the launch of a new student scholarship, the Jim Shaeffer YES! Fund for Student Success. Virginia Space Authority and MARS Chief of Education and Intern Development Sidnee McGee presented Shaeffer with a VSA coin box and jacket to recognize his support of the entities.



COURTESY PHOTO

Pictured are Robin Sexauer, left, of DARS, and Rachel Kellam, vice president of the ESCC Foundation Board, with Jim Shaeffer, retiring college president.



COURTESY PHOTO

Current ESCC students surround Jim Shaeffer, retiring college president, as Ma'Lique Gray presents him with an original painting.



COURTESY PHOTO

Pictured are Jim Shaeffer, left, retiring college president, with Scott Hall, the college's director of workforce development.

# 'Seussical Jr.' Films that Move come to Cape Charles this summer

Historic Palace Theatre hosts two popular events during month of July

Horton the Elephant, the Cat in the Hat and other favorite Dr. Seuss characters spring to life onstage in "Seussical Jr.," a fantastical musical extravaganza from Tony winners Lynn Ahrens and Stephen Flaherty.

Transporting audiences from the Jungle of Nool to the Circus McGurkus, the Cat in the Hat narrates the story of Horton the Elephant, who discovers a speck of dust containing tiny people called the Whos.

The Stars on Stage Musical Theatre summer camp will conclude with a production of "Seussical Jr." on Friday, July 18, at 7:30 p.m., and Saturday, July 19, at 2 p.m.

During the two-week intensive program, 40 students from the ages of 7 to 14 prepare for the big stage production.

The summer camp is always full and campers return year after year.

Stars on Stage, Arts Enter's yearly musical theater summer camp for children, provides a fun, engaging environment for young performers to develop skills in singing, acting, and dancing.

Campers participate and focus on these core areas, as well as exploring character development, stage presence, and musicality.

Camp concludes with a performance for family and friends, showcasing the skills learned throughout the program.

Stars on Stage incorporates a variety of activities, including vocal warm-ups, acting exercises, dance combinations, and rehearsals for a final production.

Campers develop confidence, teamwork, and performance skills while learning about different aspects of musical theater.

The camp strives to create a supportive and enjoyable atmosphere where children can explore their creativity and make new friends.

Megan Cartwright directs the



COURTESY PHOTO

The Stars on Stage Musical Theatre summer camp will have its performances in Cape Charles in July.

camp and is assisted by Morgan Garrett and Emma Philpot as well as other volunteers.

Cartwright is a professionally trained musician and currently teaches music at Arts Enter, Broadwater Academy, and the Eastern Shore's Own Arts Center.

She is also the director of the Shore Singers, based in Cape Charles.

Garrett has performed and sung on the Palace Theatre stage in many productions and is thrilled to be continuing as a director for "Seussical Jr."

Philpot has graduated from high school and is currently pursuing an education in music and theater. Philpot has been on the stage in Cape Charles and has also directed summer theater camps for the Cape Charles Christian School.

Another summer event, Films that Move, a Virginia Commission for the Arts award-winning "Exemplary Program and Pinnacle Event," is gearing

up for the 13th annual festival. It is supported by a Northampton County Tourism Infrastructure Grant as well as many loyal sponsors.

It is no small task for a nonprofit to stay afloat, offering a space for world-class artists to connect with the historical place that is the Eastern Shore of Virginia. The Global Exchange Arts Roundtable is proud to continue the legacy of this unique event.

The program will welcome 25 artists on July 20, culminating with the much-anticipated film premiere on Friday, Aug. 1, which will take place at the Historic Palace Theatre in Cape Charles. Tickets are available now online at [www.filmsthatmove.us](http://www.filmsthatmove.us) and at the Lemon Tree Gallery.

Films that Move focuses on the production of short films created in unique and historic small towns.

The universal language of dance meets the camera as stories are told through movement, rhythm, texture,

and music, made for the screen.

Films that Move attracts filmmakers, choreographers, visual artists, writers, actors, singers, musicians, and dancers, with opportunities for local talent, as well.

Several events are open to the public, encouraging exchange, networking, and collaboration. Those curious about being in front of or behind the camera are invited to join. Films that Move welcomes volunteers and will post open calls for extras or additional roles in the films.

"Small Town. Big Art," is the slogan for the nonprofit Global Exchange Arts Roundtable, or GEAR, the driving force behind Films that Move. This year an international cohort of artists will hail from all over the world and land in Cape Charles.

Information about the golf cart tour of the town and meet-the-artists events as well as opportunities to be in a film or help on set will be posted on [www.filmsthatmove.us](http://www.filmsthatmove.us)

100 years ago  
July 1925

## Cape Charles Boosters observe clean-up day

With more than 100 members of the newly organized Cape Charles “Booster Clubs,” composed of businessmen from all walks of life, including the mayor and town council, getting their overalls, wheelbarrows, and hoes in readiness for tomorrow afternoon, the business houses of the town will declare a half-day holiday for the club’s first move to boost Cape Charles by cleaning up and beautifying the beach front. The women’s organizations of the town will also lend a helping hand by serving lemonade and sandwiches while the men work.

The Cape Charles “Booster Club,” which was organized July 13 with 50 members, has increased to over 100 within a week. The purpose of the club is to advertise and boost Cape Charles, and for the time being the club expects to fulfill some of the duties of a chamber of commerce.

Cape Charles, which is the largest town on the Eastern Shore of Virginia, is the terminus of the Pennsylvania Railroad and is located on the shore of the Chesapeake Bay, which affords exceptionally good bathing and fishing. The town has developed a well-balanced system of public utilities under municipal ownership and owns and operates its own water plant, electric lighting, and sewer systems and boasts of having more paved streets than any other town of its size in the state of Virginia.

— *Richmond Times-Dispatch*

## Timely rain aids the truck grower

The State Division of Markets estimates that recent rains have saved small crop growers and truckers of Virginia many thousands of dollars. Especially has the timely rain brought salvation to the truck growers of the Eastern Shore, the division officials say.

In Northampton County, many farmers plant large acreages of tomatoes and butterbeans and other small crops for early shipping and canning. Canneries have been handling large amounts of these truck products and the yield has been largely increased by the rains. Especially has this been true of the late crops, the officials point out.

Reports from Northampton County indicate that the butterbean acreage will be from 300 to 400 acres larger than last year. A good portion of the crop was

planted with the use of water. Rains have now ensured good stands and a season from now until bearing time will spell good yields, the division men say.

Vast quantities of green tomatoes have moved from the Norfolk and Eastern Shore sections to markets in the northern and southern states. The ripe stock is being utilized by the canneries at home. The shipped stock is said to have brought almost double the factory contract price.

Sweet potatoes are beginning to move onto the markets from sections of the Eastern Shore and the Norfolk districts. The first shipment of the season from Accomack County was last week, when six baskets moved from Tasley.

— *The Roanoke Times*

## Del-Mar-Via baseball league organized

The Del-Mar-Via Baseball League has been organized, with Snow Hill, Newark, Dagsboro, and Chincoteague represented.

At a meeting in the municipal building, Snow Hill, an organization was effected and officers elected. D. Frank Fooks, of Snow Hill, was elected president, and Benjamin T. Truitt Jr., also of Snow Hill, was elected secretary.

The affairs of the league will be controlled by a Board of Arbitration composed by the president, who will act as chairman, with John L. Mason, of Newark, and the Rev. L.E. Windsor, of Dagsboro, as associate members.

John S. Whaley was made financial manager of the Snow Hill Club. H.S. Hall was named manager of the club and a member of the executive committee, the other members being C.M. Hudson and Eugene W. Pruitt.

It is proposed to play two games a week, one at home and one away. The season started Wednesday, July 1, when Chincoteague played at Snow Hill and Newark played at Dagsboro. The playing season will extend through July and August. Each team is limited to 12 players and any change in the personnel of the members must be submitted to the president of the league and approved by him.

— *Worcester Democrat and the Ledger-Enterprise*

75 years ago  
July 1950

## Migratory workers prove boon to farmers

When a farm owner declared here last week that his migratory workers proved more satis-

factory than his handpicked local employees, he seemed to be voicing the opinion of most of the employers.

It was explained that the reason for the superiority of the migrant workers was that they had become particularly skilled in farm labor through their work in the fields year round. These transported laborers are also able to adjust quickly and easily to any type of living conditions. The majority of the migrants are from Florida or its neighboring states.

During July, the peak of the crop season on the Eastern Shore, over 10,000 transported workers are employed annually. The majority of the workers are under the direction of a crew leader or labor contractor.

Most of the field workers will leave for New York during the first week of August to do similar work. On their way back to Florida, some will again stop in this area to harvest late crops.

The typical reaction to the influx of seasonal farm workers was voiced by George Henry Jones, a retired farmer and now a prominent citizen of this community. He explained that the attitude of the citizens was one of tolerance. “We can’t do without them, and they can’t do without us,” he said.

According to George V. Tinkham, a farm owner and employer of several hundred workers, migratory labor has proven very satisfactory. His dealings are generally directly with the crew leader.

Although the way of the migrant laborer is hard, most of the workers are not resentful. If they could, most said they would prefer a steady year-round job. “When you only average \$5 a day — and then not steadily — you can’t do very much,” one of the men confided.

— *New Journal and Guide*

## Watermelon free-for-all after truck-car crash

More than 500 watermelons were strewn across the highway at Melfa last night after a freak head-on collision between a northbound truck and a car belonging to a migratory worker.

Traffic was slowed down to a crawl for several hours while a dozen men shoveled up the broken melons. Curious travelers and hundreds of spectators feasted on the melons until Virginia State Troopers dispersed the midnight picnickers.

Damage to both vehicles was slight and no one was injured. The car overturned the heavy truck and only

(Continued on page 22)

## Yesteryears

(Continued from page 21)

received a dented fender. Principals involved in the crash could not be learned immediately.

— *The Daily Times*

### Nancy Evans hurls Bank girls to win

Nancy Evans hurled a one-hitter last night as the Salisbury National Bank softball misses trimmed Sharptown, 7 to 1, at Sharptown.

Madge Oliphant poled out the only hit for the losers to ruin the pitching masterpiece by the former Onancock High athlete.

The Sharptown damsels gave the locals quite an argument for six innings, trailing by a 2 to 1 margin. Betty Willey capped a six-run seventh inning by chasing across three runs on a bases-loaded triple. Dottie Wright was the losing hurler.

— *The Daily Times*

### 200 monkeys get health cure at wild animal farm on Shore

The Eastern Shore has a wild animal farm.

Henry Trefflich, president of Trefflich's Bird & Animal Co., Inc., of New York, importers and exporters of mammals, birds, and reptiles, has set up a new animal conditioning center at Walston Farm, three miles east of Accomac.

Two hundred monkeys, shipped from Calcutta, India, arrived July 14 for a "health cure and rest" after being flown into New York City from the Far East, where they were captured.

Theodore R. Freitag, father-in-law of Mr. Trefflich and an associate, who now lives on the 65-acre farm, is convinced the Shore is an ideal spot to raise transient animals because the climate is a happy medium between the tropical south and the colder north.

Pointing to a new \$12,000 building that he designed and built, Mr. Freitag says he hopes "this will be a place where monkeys, too, can take life easier, a little slower, and regain their health."

At present, the Walston Farm is a monkey reconditioning center. However, Mr. Freitag says that leopards, zebras, elephants, pythons, wild birds, and many other species may be added to the stock.

Mr. Trefflich said, "If the public supports our efforts to establish a small zoo in Accomac, we shall be happy to stock many species that are rare in many zoos in the country."

The building housing the monkeys is about 75 by 30 feet. It has 12 wire cages that measure 8 by 6 feet. The roof is open to the sunlight and monkeys may be seen busily scratching themselves or each other as they bask. Each cage is equipped with a drinking fountain, feeders, platforms, and a weather hutch opening to the inside by a trap door and to the outside by a hinged door cover. The building can be heated electrically by thermostat control. Each cage will comfortably hold 100 monkeys, Mr. Freitag said. At present, there are about 15-20 to a cage depending on their health and condition.

The Walston Farm expects to turn over between 10,000 and 15,000 monkeys a year. Most of them will be shipped to universities for experimental work with infantile paralysis. Some will go to zoos, some to circuses, and some will be sold as pets. Pointing to "Leo," Mr. Freitag said he would sell for about \$100.

Visitors will be welcome and already hundreds have peered through the wire at the antics of the animals.

— *The Daily Times*

50 years ago  
July 1975

### Nature Conservancy acquires 30,000 acres

The peninsula's barrier reefs seem to be safe for posterity. Some 30,000 acres are now in the hands of the prestigious Nature Conservancy, a national organization dedicated to the preservation of ecologically and environmentally significant land.

An overview of the conservancy's program was presented at the Rotary Club here the other night by a couple of scientists now involved in the Virginia Coast Study. The reason for the study is to determine how best to preserve these lands so that their natural functions may go on.

Rod Hennessey, one of the two men based at Wachapreague, presented a slide show of the conservancy's work around the country. James McFarland, the other man, said the conservancy is not opposed to development per se. Certain things may be permitted in certain areas, he noted.

"It's basically a real estate organization with conservancy aims of operating within the framework of the world," he said.

The preservation of wetlands where the need is indicated is vital. How the residents of an area under study feel about it is important. Whatever uses that can be allowed should not destroy the biology.

The conservancy now has title or rights to some \$6 million worth of barrier reef lands off the eastern coast

from south of Assateague Island to the tip of the peninsula near Cape Charles.

As an example of their value, the conservancy notes that the barrier dunes serve as buffers to the mainland and the marshlands are vital breeding grounds for ducks and geese and other birds, as well as shell and fin fish.

One of these islands, Parramore, is recognized as the "crown jewel" of this stretch of islands. It now seems assured that it and its neighboring islands will be spared commercial development that has overtaken the rest of the Delmarva Coast. Indeed, the Virginia barrier reefs represent the last such chain on the entire East Coast. How to best manage them is now under study.

— *The Daily Times*

### New cream pea named after Exmore

Exmore, a new cream pea variety of excellent quality and productivity, is being released by the Virginia Truck and Ornamentals Research Station.

It has been tested in Virginia and other areas as Va. 69-13 and is expected to find most usage as a home garden and market garden variety; however, its earliness, concentration of maturity, and freezing qualities make it suitable for processing production where a cream pea is desired. The selection is named after Exmore, a small town near the center of the primary vegetable-producing area of Virginia.

Exmore, the pea, originated from a cross between New Hampshire Z Cream and Va. 59-119, a cream pea selection from the Virginia Truck and Ornamentals Research Station breeding program. It is a medium small-seeded variety that produces seven to eight inch long, slightly curved pods that are borne on tall upright peduncles at or slightly above foliage level. Most pods are set during a short period of time and harvest period usually lasts about two and a half weeks. Pods are dark green when immature, yellow when fully mature, and straw color when dry.

Green pods in the early-mature and full-mature stage are easy to shell. First harvest can be expected 52 to 60 days after seeding. Dry seed weight averages 13 to 14 grams per hundred seed and green seed 40 to 50 grams per hundred.

Plants are erect and determinate in type when grown without excess nitrogen fertilizer. Plants range from 18 to 20 inches tall and they are 1.25 times as wide as tall. Pods are scattered over the top of the foliage.

Yields have been good to excellent in several years' testing in eastern Virginia. Limited quantities of foundation seed will be available for planting in 1976 from the Virginia Crop Improvement Association.

— *The Daily Times*

(Continued on page 23)

## Yesteryears

(Continued from page 22)

### Misty will soon be back at Chincoteague

Misty of Chincoteague, immortalized in literature and film, has been dead for more than two years, but thanks to the skill and patience of taxidermist Charles Oxenham, the wild pony will soon “live” again.

By far the most famous of the legendary breed of wild ponies that roam the wilds of Assateague Island, Misty will be ready to return home once again to the Beebe Ranch on Chincoteague in time for the annual pony roundup and swim July 31.

Misty, the subject of the famous children’s classic, died at the age of 27, and for almost a year Oxenham and his wife, Bea, have been mounting and stuffing the beast.

Oxenham, standing beside the lifelike pony, has been a taxidermist for 30 years, stuffing almost every animal imaginable. But Misty was his toughest challenge.

Placing his hand fondly on Misty’s head and caressing her mane, Oxenham said he first received the pony’s tanned hide in October and reconstructed her pose from a small black and white picture and some sketches of Misty’s foal Stormy.

“You’d better believe this is the hardest thing I’ve ever done,” he said. “It was nerve wracking. There was practically nothing to go by.

“But she’s quite a horse, I’ll tell you,” Oxenham said, gazing at the tan markings on the pony’s left flank, which according to legend, show a map of the United States in reverse.

Oxenham said most of his clients don’t care how a particular model is posed, but Misty’s owners knew every wrinkle in her hide, how her tail flipped and her ears wiggled.

“You know,” Oxenham said, “sometimes I think my customers want to put life back in an animal. We can’t do that.”

What he did do was to painstakingly weld a metal frame to support the hide. Misty’s head and face were specially molded from papier-mâché and clay.

Oxenham worked 14 hours a day for nine months, carefully molding and gluing each section of the hide. Each piece had to dry completely before the next one could be applied, he said.

At one point, concern over the position of the pony’s right foreleg prompted Oxenham out of bed to rebuild the section in the middle of the night.

All that remains to be done now is a rough stitch in the horse’s left gaskin and that perfect

line of white in Misty’s eyes. Then it’s home to Chincoteague, where visitors will be able to view the famous equine once again.

— *The Daily Times*

25 years ago  
July 2000

### Spain gets sunken ships, U.S. court rules

After nearly three years of legal battles, Spain has been declared the owner of two wrecked Spanish ships, the Juno and La Galga, and any remaining treasure that lies just off Virginia’s portion of Assateague Island.

“I was very surprised by the ruling,” said Ben Benson, president of Sea Hunt, Inc., and discoverer of the wrecks. “I don’t think they followed the case law.”

The ships were discovered in 1997.

The 4th U.S. Circuit Court of Appeals in Richmond last week affirmed the spring 1999 U.S. District Court decision awarding the wreck of the Juno to Spain, based on the 1763 treaty that ended the French and Indian War, and naming Spain as the rightful owner of any Spanish ships that sank off the U.S. coast after that year.

The court also reversed U.S. District Judge Calvitt Clarke Jr.’s ruling that La Galga belonged to Virginia, based on the same treaty.

The appeals court based its decision on a 1902 treaty between the United States and Spain, saying the pact is “essential to protecting United States shipwrecks and military grave sites.”

The court ruled the state could not claim a shipwreck not specifically abandoned by Spain.

The value of the Juno’s treasure was estimated at \$83 million when it sank in 1802, carrying over 400 people to a watery grave. Other reports estimate the worth to be more than \$500 million.

Since discovering the wrecks three years ago, Benson and Sea Hunt’s only progress in salvaging the ships has been the painfully slow process of dissolving the concrete-like black mud masses, called concretions, that were raised from the ocean floor in 1997 before Sea Hunt was ordered to stop its work.

So far the concretions have revealed Juno-era Spanish coins, jewelry, and other items. The recent discovery of the top of a pole ax, a long wooden-handled tool used to fight from ship to ship, was particularly exciting because the Juno was known to have been carrying 12 pole axes.

The court on Friday ordered Benson to turn over all such artifacts to Spain.

— *The Daily Times*

# Shore First

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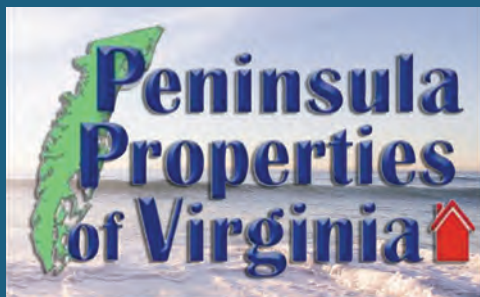
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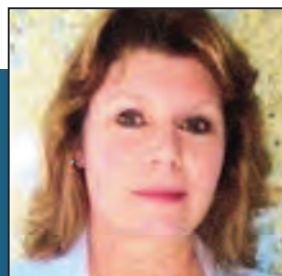
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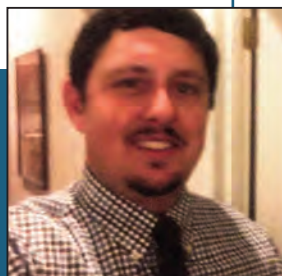


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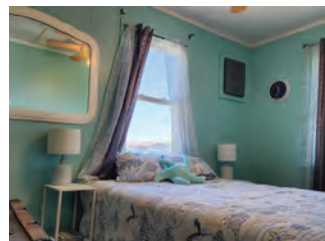
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