

**FREE
TAKE ONE**



Taco Bravos brings flavor to Onley | Page 12



Clam chowder an Eastern Shore staple | Page 14

A REVOLUTIONARY TOUR OF THE EASTERN SHORE

Hallmarks of semiquincentennial are hidden in plain sight | Page 6

FREE

UPCOMING CONCERTS

IN THE PARK
CAPE CHARLES CENTRAL PARK



Friday
**JUN
19**



TFC BAND

TFC Band delivers a high-energy masterclass in soul, funk, Motown, and modern dance hits.

Saturday
**JUN
27**



CAN U DIG IT

Specializing in Classic Funk and Rock, this versatile powerhouse guarantees a party.

Saturday
**JUL
11**



THE DELOREANS

The ultimate 80s nostalgia trip, known for their flashy costumes and infectious retro energy!

Saturday
**JUL
18**



ROBERTA LEA

This rising CMT star delivers a captivating blend of country-neo-pop and soulful storytelling.

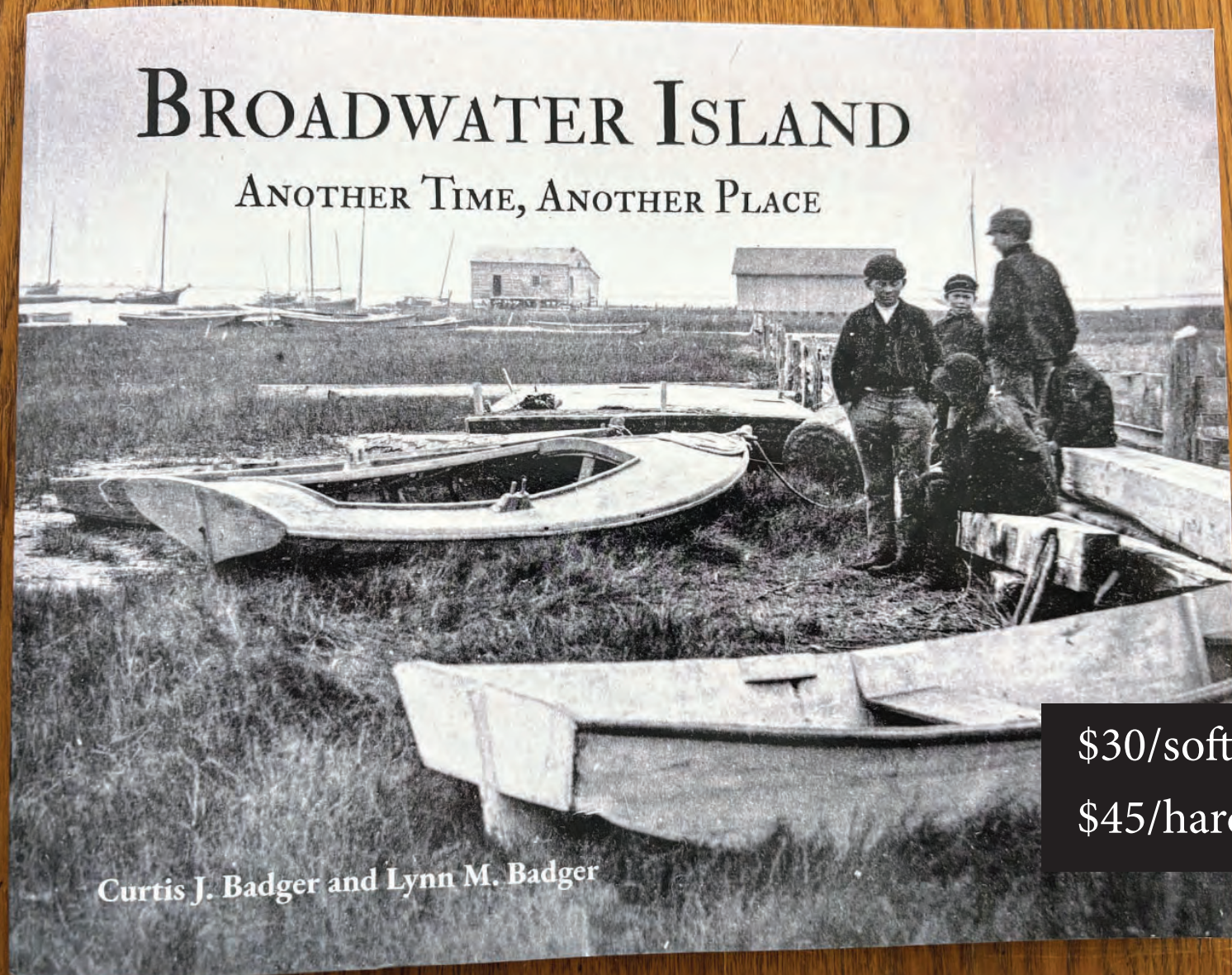


CITIZENS FOR CENTRAL PARK



@CENTRALPARK_CAPECHARLES

BROADWATER ISLAND — ANOTHER TIME, ANOTHER PLACE



A Timeless New Look at the Eastern Shore's Past

Recently discovered photographs from the 19th century bring Broadwater Island back to life.

In the 1890s investors from Philadelphia bought most of Hog Island, changed the name to Broadwater Island, and began a coast-to-coast publicity campaign to sell beach property. They arranged presidential visits, the University of Pennsylvania football team came for summer practice, and a famous architect designed a beach cottage like none other.

What remains of Broadwater Island today lies under the sea, but a treasure of photographs has been found that brings the island development back to life. Curtis and Lynn Badger spent two years researching legal documents and newspaper archives, and they have created a written narrative that couples with the photographs to provide a fascinating account of another time and another place on Virginia's Eastern Shore.

Copies of *Broadwater Island – Another Time, Another Place* are available directly from the publisher, Salt Water Media in Berlin.

Visit the website at www.saltwatermedia.com. Copies also are available at local book retailers.

Softcover copies are \$30 and hardcover editions are \$45. Copies purchased online are personally signed by the authors.

June 11 to 14 | Onancock Onancock Sails Forward

AMERICA'S 250TH BIRTHDAY: A four-day Onancock Sails Forward event will include performances, children's activities, live music, and an appearance by the 104 foot Chesapeake Bay schooner Lady Maryland. For more, visit www.onancocksailsforward.com



June 19 to 21 | Cape Charles SailFest Cape Charles

AMERICA'S 250TH BIRTHDAY: The three-day SailFest Cape Charles will include historians, live music, children's activities, and four tall ships for touring. For more information, visit the website www.sailfestcapecharles.com



June 17 to July 4 | Wachapreague Volunteer Firemen's Carnival

FIREMEN'S CARNIVAL: The 72nd Wachapreague Volunteer Firemen's Carnival will take place Wednesdays through Sundays from June 17 to July 4. Rides open at 7 p.m. Enjoy games, live entertainment, and more.



Friday, June 5

■ **CONCERT:** 7:30 p.m., Market Street Methodist Church, Onancock. The Orchestra of the Eastern Shore presents "Unfinished Business." The program will include Charles Ives' "The Unanswered Question," Carl Stamitz's "Concerto for Viola and Orchestra" with Celia Daggy viola soloist, and Franz Schubert's Symphony No. 8, "Unfinished." Admission is free.

Saturday, June 6

■ **CASH BASH:** Noon to 5 p.m., Girdletree Volunteer Fire Company, 2739 Snow Hill Road, Girdletree, Md. The fire company is hosting its annual Cash Bash. Tickets include all-you-can-eat food and sodas, live entertainment by the Rhythm Section, a chance to win a 2026 Harley-Davidson Street Glide, a chance to win \$250 every 15 minutes, a chance to win \$1,000, raffles, a silent auction, and special prizes. To purchase tickets visit <https://tinyurl.com/22vjku9t>

Sunday, June 7

■ **COMMUNITY PICNIC:** 4 to 7 p.m., 1734 Savage Neck Road, Eastville. Citizens for a Better Eastern Shore is hosting its annual Picnic at the Barn. Barbecue will be provided by Small's Smokehouse with all the fixings, and Heather and Nathan will perform live. Tickets are \$35 for adults and \$15 for children ages 5 to 10. Children under age 5 are free. For tickets visit <https://tinyurl.com/2upfuh9t>

Friday, June 12

■ **STREET FAIR:** From 5 to 8 p.m. Second Friday will take place in downtown Onancock. North Street will be closed to traffic, there will be live music, and shops and galleries will feature extended hours. Melinda and the Speakeasies will perform on North Street beginning at 5:30 p.m.

Shore First | Entertainment calendar

Saturday, June 13

■ **LIVE MUSIC:** 7 p.m., the Historic Cokesbury Cultural Center Free Concert Series in Onancock presents “Nostalgie,” a performance by Anna Sterrett. Located at 13 Market St., Onancock. Donations are welcome.

Saturday, June 20

■ **JUNETEENTH:** 11 a.m. to 3 p.m., Mary N. Smith Cultural Enrichment Center, Accomac. The NAACP of Accomack County is hosting a Juneteenth festival. There will be vendors, water ice, and activities for children.

■ **FOOD TRUCK FESTIVAL:** 11 a.m. to 6 p.m., Great Pocomoke Fairgrounds, 2037 Broad St., Pocomoke City. The fairgrounds is hosting a food truck festival.

■ **CELEBRATION:** Noon to 4 p.m., Cape Charles Central Park, Cape Charles. The community is gathering to celebrate Thomas George and Juanita Godwin’s 65 years of community service. To RSVP visit <https://tinyurl.com/8zujjarh>

■ **JUNETEENTH:** Noon to 4 p.m., Sturgis One Room School Museum, 209 Willow St., Pocomoke City. The museum is hosting a Juneteenth celebration. There will be food vendors, children’s activities, museum tours, street vendors, live entertainment, a bounce house, and more.

■ **JUNETEENTH:** From noon to 4 p.m., downtown Exmore will host a Juneteenth Celebration with music, contests, food vendors, voter registration, health screenings, and more. The annual Juneteenth Parade will be held at noon, starting from the former grocery store parking lot at the corner of Lankford Highway and Main Street.

Friday, June 26

■ **WALKING GROUP:** 9 to 10 a.m., Island Community House, 6246 Mumford St., Chincoteague. Island Community House hosts a weekly 1.5-mile walk around downtown Chincoteague.

■ **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.



June 13 | Nassawadox Antique tractor show

ANTIQUA TRACTOR SHOW: 10 a.m. to 2 p.m., Nassawadox Sawmill, 10150 Mill Street, Nassawadox. The Peninsula Tractor Organization is hosting its rescheduled antique tractor show.



June 24 | Chincoteague Game night

GAME NIGHT: 5:30 to 7:30 p.m., Island Community House, 6246 Mumford St., Chincoteague. The community is invited to a game night at Island Community House.



July 2, 3, 4, 10, 11, 24, 25, 27, 28, 29, 30, 31, and Aug. 1 | Chincoteague VFC Carnival

FIREMEN’S CARNIVAL: The famous Chincoteague Volunteer Fire Company Firemen’s Carnival will begin July 2 with rides, games, live music, and great food.

A revolutionary summer

The Eastern Shore has places where history-minded observers can reflect on the birth of a brand-new nation

BY TED SHOCKLEY
Eastern Shore Post

The grave is in a small family cemetery in Northampton County, well away from paved roads.

It has brick walls, a concrete top, and a plaque that denotes that the interred, Robert Trower Jr., fought in the American Revolution.

The Declaration of Independence was signed 250 years ago, and it is easy to miss some of the Eastern Shore of Virginia's connections to the time of the American Revolution.

Unlike Yorktown and Valley Forge, where the American Revolution is writ large, the Eastern Shore's artifacts of the country's birth are more subtle.

There are not colonial costumes and replica battle flags. Like the Eastern Shore itself, the links to the country's founding are understated.

They are hidden in plain sight, but they make a unique tour.

The Eastern Shore is blessed with a striking number of historic homes and buildings. Court records in Northampton and Accomack counties have been continuously kept for almost 400 years. Area museums and the Eastern Shore Public Library are great resources for historic references.

But a quieter trail includes Trower's grave, the stately Eastville courthouse green, where the Declaration of Independence was read shortly after it was signed, the Revolutionary War cannons near the Accomack County Courthouse, the Bicentennial Sycamore in Accomac, and the historical marker for Onancock, which mentions the American Revolution's last naval battle.



The gravesite of Robert Trower Jr., who fought for the Northampton County Militia as a Revolutionary War soldier, is adorned with flags in its small cemetery in lower Northampton County.

SHORE FIRST/JIMMY SHOCKLEY





The historic courthouse, at right, and the clerk's office, at left, are featured components of the courthouse green in Eastville. The Declaration of Independence was read from the steps of the courthouse on Aug. 3, 1776. At the time, the courthouse was positioned in another spot on the green.

SHORE FIRST/JIMMY SHOCKLEY

The cannon on the historic Accomack County Courthouse green, in Accomac, is from the American Revolution. There is another cannon across the street. One of the Accomack County court record books now being housed in Richmond contains old graffiti: "God Save the King," and under it, "God Damn the King," showing the colonists' mixed emotions with England.

SHORE FIRST/JIMMY SHOCKLEY

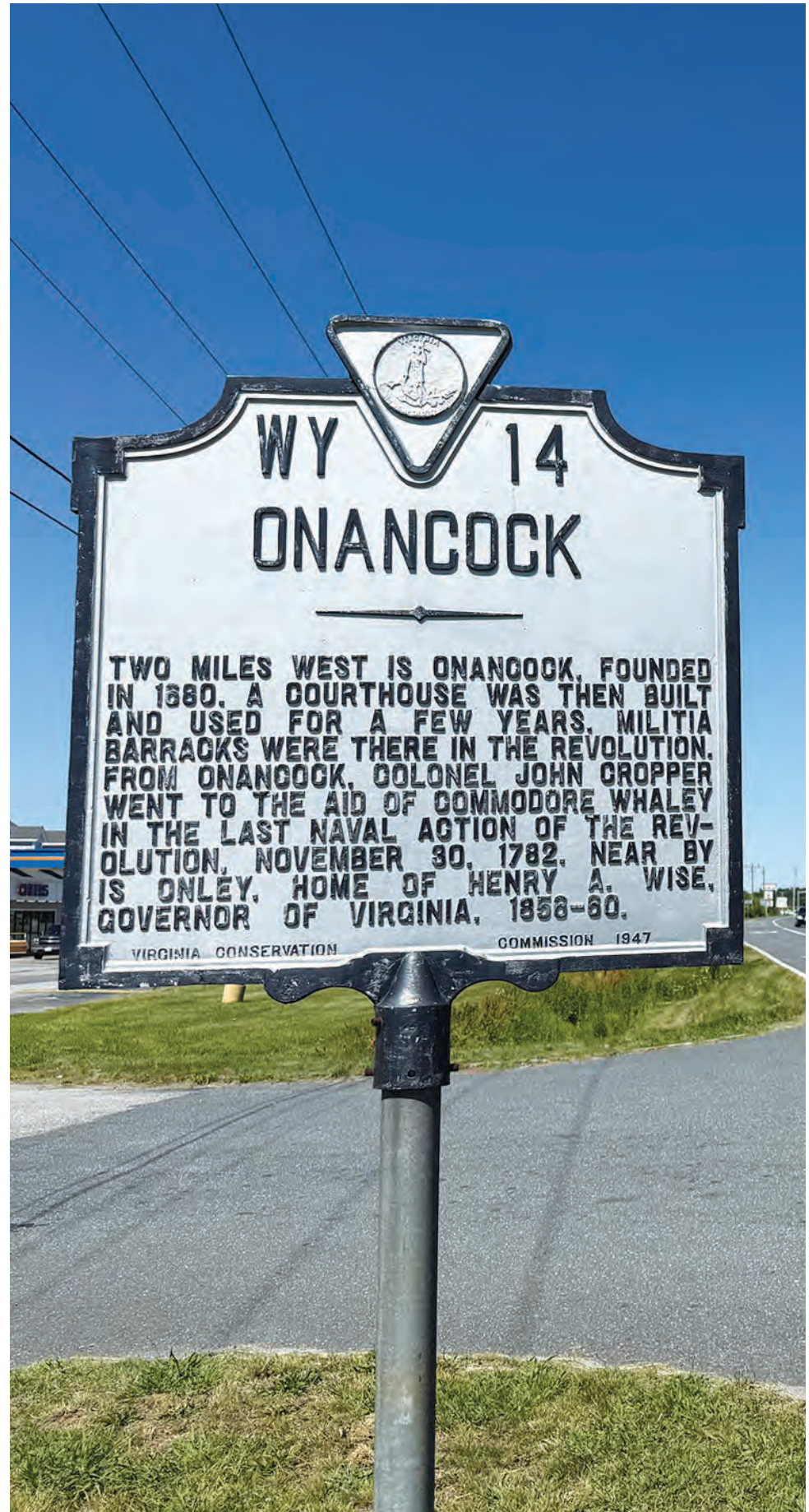




The Bicentennial Sycamore, on Back Street in Accomac, was planted in 1776. Until recently it featured a plaque at its base. But bark and growth have covered the plaque.

LEFT, SHORE FIRST/TED SHOCKLEY

BOTTOM, SHORE FIRST/JIMMY SHOCKLEY



SHORE FIRST/JIMMY SHOCKLEY

The town of Onancock played a little-known but significant role in the American Revolution. The last naval battle of the war included ships from the town.

WE CELEBRATE YOUR SERVICE

The Eastern Shore Post
wants news about our
military men and women
serving our country.

ENLISTMENTS | GRADUATIONS
PROMOTIONS | ADVANCEMENTS
DEPLOYMENTS | HONORS | AWARDS
RETIREMENTS | ACTIVE DUTY
RESERVE | NATIONAL GUARD

Tell Us:

- **Name of service member** and the news to be shared
- **Military Branch | Rank** | Names of parents/guardians (and their hometown) | High school and/or college graduation years and schools

Send Us:

A head-and-shoulders photograph (or a photograph from which a head-and-shoulders photograph can be taken.



Send to:
editor@easternshorepost.com

Mail to: P.O. Box 517
Onley, VA 23418

Hand-deliver to: 3257 Main St.
Exmore, VA

Eastern Shore Post

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

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

1015001



COURTESY IMAGE

Eastern Shore Community College announces, from left, new engineering, dental hygiene, and unmanned systems.

Growth and opportunities at ESCC

Eastern Shore Community College continues to expand offerings to students in 2026.

Two prominent additions to the college's programs include an associate of science degree in engineering available beginning with the fall semester and a new dental hygiene program that will debut in 2027.

They join the announcement of a comprehensive unmanned aircraft systems program aligned with regional industry demand and statewide aviation strategy, resulting in a multitude of opportunities.

ESCC's new associate of science in engineering degree will provide students with a rigorous academic foundation in engineering, mathematics, and science, preparing them for seamless transfer to four-year institutions where they may pursue specialized engineering disciplines.

The program is strategically aligned with workforce needs in aerospace, civil engineering, advanced manufacturing, and related technical industries. With close proximity to NASA Wallops Flight Facility, the Mid-Atlantic Regional Spaceport, and growing regional industry partners, ESCC is uniquely positioned to connect students with experiential learning opportunities, internships, and direct pathways into high-demand careers.

The launch of the program was made possible

through a transformational \$1.25 million lead gift from Jane Batten, establishing the Batten Engineering Fund at the Eastern Shore Community College Foundation.

This extraordinary investment reflects a shared commitment to expanding access to engineering education and creating meaningful career pathways for students on the Eastern Shore.

The dental hygiene associate degree program will begin in January 2027. Through a partnership with Germanna and Piedmont Virginia community colleges, students will learn in a distance education classroom at the ESCC campus and receive hands-on instruction at Eastern Shore Rural Health System, Inc., sites, taught by licensed local health professionals.

A dedicated dental hygiene coordinator will support and guide them throughout the program. This partnership offers an exciting career path for students and helps meet the growing need for oral healthcare professionals in Virginia.

The application period is now open and students interested in applying to the dental hygiene program should begin preparing their application materials now, by visiting <https://es.vccs.edu/admissions/how-to-apply/> or by contacting ESCC Student Services at 757-789-1720.

Eastern Shore applicants must have applications on file with both Germanna and Eastern Shore community colleges.

This past spring, ESCC received a \$788,700 GO Virginia grant to establish an unmanned aircraft systems workforce and business development program that will expand credentialing opportunities, develop new engineering and electronics curricula, and provide hands-on training through real-world applications, building a scalable workforce pipeline for Virginia's growing aerospace and unmanned systems sector.

The program will establish a living laboratory for real-world UAS missions in partnership with the U.S. Navy, NASA Wallops, research institutions, businesses, and local governments. Students will gain hands-on experience through internships and coursework in UAS operations, electronics, and more. The initiative will also expand STEM pathways and improve healthcare access and medevac capabilities in rural communities on the Eastern Shore.

The fall semester begins on Aug. 17 at ESCC and registration is underway.

Visit campus on Lankford Highway in Melfa, call 757-789-1720, or visit es.vccs.edu for more information.

**"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



LOCALLY OWNED AND OPERATED

**RECYCLING
12-15 TONS OF
CARDBOARD
EACH WEEK**

PAINTER, VA | www.davisdisposal.esva.net

CALL 757-442-7979



**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



ESCC

WE CAN HELP YOU GET READY!

**FALL CLASSES
BEGIN AUGUST 17TH**



**YES!
OUR
EASTERN
SHORE**

REGISTRATION EVENT TUES-WED 6/9-6/10

Eastern Shore Community College- 29316 Lankford Highway, Melfa VA (757)789-1720 es.vccs.edu

Tacos Bravos balances the flavors

Good food is all about balance. Chef Samin Nosrat contends that delicious food is made by balancing four things: salt, fat, acid, and heat. The food at Tacos Bravos has so much balance. It is 100% worth stopping for, but bring cash.



Sarah Barban

The truck, located in the parking lot of the Regal Inn in Onley, was started by Dilma Velasquez, who came to America from Guatemala more than two decades ago.

She did a little bit of everything along the way, cleaning

houses, maintaining gardens, but all along she dreamed of opening a food truck.

Roughly a year ago that dream became a reality with Tacos Bravos. “Bravos” means “brave” in Spanish, so in addition to being the family’s last name, it is also an appropriate for a new venture.

Velasquez comes from an entrepreneurial family, her daughter, Keyli Morales Bravo, said.

“My whole family, they’re into business,” Morales Bravo said. “She has brothers and sisters into business, too. At first she was really nervous how it was going to come out but finally she just said, ‘I’m going to do it. No matter what, I’m going to keep on going. I want to accomplish a dream I’ve always dreamed about.’”

On my visit to Tacos Bravos I got three tacos: chorizo, barbacoa, and

alambre. The chorizo taco is a perfect example of why I say Tacos Bravos is great at balance.

The chorizo has an amazingly deep chile flavor. It’s not spicy, just deeply flavorful. It has an almost chargrilled flavor that must come from a well-seasoned flat top grill.

When you pair that well-seasoned base with their citrusy, spicy green salsa and the pop of cilantro and onions it is truly a symphony of flavors.

Let’s talk about the green sauce at Tacos Bravos for a second. It’s a creamy taco truck green sauce, rather than a salsa verde. It’s fantastic — nice and spicy without being overwhelming and it packs a nice limey acidic punch. There’s also a big splash of savoriness so it hits all the spots on your tongue at once.

Then there’s the barbacoa. It is so unctuous and tender, with a mild sweetness and hints of coriander and cumin. The richness of the saucy shredded beef mellows out any spice in the green sauce and that extra pop of lime takes what could be a really rich filling and makes it more than the sum of its parts.

With the cilantro and onions, it is a perfect yin and yang of fresh and luxurious.

The tortillas at Tacos Bravos are also a thing of beauty. They are so tender — no crumbling at all. They have great color from the grill, which makes them especially delicious and shows an appreciated level of care. They wrap their tacos in double tortillas and I personally love the extra hint of rich sweetness from the masa. I would pay cold, hard cash just for those tortillas.

Anyone who loves a super beefy

(Continued on page 13)



SHORE FIRST/SARAH BARBAN

Tacos Bravos serves quesobirria, corn tortillas filled with braised beef that are fried until crispy and served with consomé.



SHORE FIRST/SARAH BARBAN

Pictured are the alambre, chorizo, and barbacoa tacos from Tacos Bravos in Onley.

The Eastern Shore of Virginia is home to a number of taco trucks producing delicious fare that you might not have tried. Sarah Barban of the Eastern Shore Post and Shore First staff is going to find them and report back monthly on what she ate. She expects to see readers more frequently at our local bonanza of taco trucks.

Taco truck

(Continued from page 12)

rich cheese steak from B & B Market or Stuckey's needs to try the alambre at Tacos Bravos. Alambre was unfamiliar to me until I started writing this column. It's a combination of beef, bacon, bell peppers, onions, and cheese. I got mine served in a ta-

co. It's so meaty and satisfying, but the peppers and onions add a nice sweetness and a depth of flavor. The sauce from the braised meat blends with the cheese for a super decadent experience.

I also treated myself to an order of quesobirria, corn tortillas stuffed with braised beef and cheese that are fried crispy and served with a side of braising liquid from

the beef, which is called consomé. Birria is a nice treat that you don't see at every taco truck. The popularity of birria has really exploded in America, so I think it's getting easier for us to find here. The birria at Tacos Bravos is super sumptuous, especially when dipped in to consomé, and the tortillas have a great crunch. Three tacos come in an order and it truly feels like a treat

yourself type of meal.

The tortillas are tender, the fillings are rich without being greasy, and the salsa game is strong at Tacos Bravos. It's totally worth a trip to the ATM to get these tacos.

Tacos Bravos is located in the parking lot of Regal Inn at 25597 Lankford Highway, in Onley. They are open Tuesday through Saturday 9:30 a.m. to 8 p.m. Tacos Bravos is cash only.



BAYSIDE
CHIROPRACTIC

YOU'RE INVITED TO OUR

BTL BUS

Tour!

EXPERIENCE THE FUTURE OF WELLNESS & BODY TRANSFORMATION

BETTER HEALTH. BETTER LIFE.





DATE:
MONDAY,
JUNE 15, 2025

TIME:
10:00 AM –
12:00 PM

LOCATION:
BAYSIDE CHIROPRACTIC
117 MASON AVE SUITE F
CAPE CHARLES, VA 23310

EXOMIND™
FEEL BETTER. THINK BETTER.
Neurological Disorders
Sleep Disorders
Post Stroke
Post Concussion
Dementia
Parkinson's
MS



IMPROVE FOCUS

REDUCE STRESS

ENHANCE MOOD

BOOST WELL-BEING

EMSCULPT®
BUILD MUSCLE. BURN FAT.

Simultaneously build muscle and reduce fat with the most advanced technology available.

**REAL RESULTS.
REAL CONFIDENCE.
REAL YOU.**



BUILD MUSCLE

BURN FAT

TONE & SCULPT

NO DOWNTIME NON-INVASIVE

JOIN US FOR:

- ✓ Live Demonstrations
- ✓ Expert Consultations
- ✓ Special Pricing



BAYSIDE
CHIROPRACTIC

117 Mason Ave Suite F
Cape Charles, VA 23310

(757) 331-1190

MOVE BETTER. FEEL BETTER. LIVE BETTER.

**CAPE CHARLES CHRISTIAN SCHOOL IS GREAT!
REGISTER NOW BEFORE ITS TOO LATE!**

**LOW TUITION AND SCHOLARSHIPS TO HELP YOU PAY,
DON'T LET MONEY KEEP YOU AWAY!**

**OUR ACADEMIC PROGRAM IS TRIED AND TRUE
YOUR KIDS WILL LOVE OUR SCHOOL AND SO WILL YOU!**

ENROLL NOW!





CAPE CHARLES
CHRISTIAN SCHOOL

757-331-1717
website- cccesva.org or
email office@cccesva.org

CONTACT US

Accredited By
VAIS
VIRGINIA ASSOCIATION OF INDEPENDENT SCHOOLS

Manhattan clam chowder, simple but irresistible

Bacon, potatoes, celery, onions, tomatoes, and clams. This dish is basic but oh so delicious!

Living on the joyous little island of Chincoteague on the wonderful Eastern Shore, you're sure to eat your fair share of clam chowder.

For me, there's nothing more fun than strapping on a pair of old canvas sneakers, finding a muddy

sandbar at low tide, and digging your toes around in the mud until you fill up your bucket with fresh quahogs.

Or as we all call them, "chowders."

The big guys aren't good for much besides soups and clam

strips, so I'll usually make a batch of chowder when we come across some. About two dozen will be more than enough to make a large pot of chowder.

There are a couple ways you can go when it comes to clam chowder. The most well-known is the New England variety, which is cream-based.

That's the husband's favorite, and I plan on sharing that recipe with you soon. But today I'm sharing my recipe for Manhattan, which is tomato-based and my personal favorite.

(Continued on page 15)



PHOTO COURTESY LAURA DAVIS

Manhattan clam chowder is a relatively easy-to-prepare savory soup that is served in restaurants across the country.

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 WBOCTV's DelmarvaLife show, where she showcases her culinary talents for viewers. Her work appears monthly in Shore First.

Manhattan Clam Chowder

What you'll need

- 24 large chowder clams*
- 4 slices bacon, chopped
- 1 Tbsp olive oil
- 4 carrots, peeled and chopped
- 4 stalks celery, chopped
- 2 small onions, chopped
- 1/4 cup tomato paste
- 4 cups chicken or vegetable broth
- 1 (28 oz) can diced tomatoes
- 2 lbs red potatoes, peeled and cut into 1-inch chunks
- 1 tsp dried thyme
- 2 bay leaves
- kosher salt
- black pepper

* If fresh clams are not available, substitute 2 (10 oz) cans of chopped clams and 2 (14 oz) bottles of clam juice or broth.

What you'll do

- Scrub the clams clean using a clean scrub brush.
- Place clams into a large pot and add 2 cups of water.
- Bring water to a boil over medium-high heat and cover.
- Steam the clams until they have all popped open, about 15 minutes.
- Remove the clams from the pot and set aside to cool.
- Strain the clam steaming liquid

- through cheesecloth or a fine-mesh strainer to remove any grit and reserve the liquid.
- Remove the clams from the shells and chop well. Set aside.
- Heat olive oil in a large dutch oven or stockpot (I use the same one that I use to steam the clams).
- Add the bacon and cook over medium-high until the bacon is crispy – about 5 minutes.
- Remove the bacon from the pot to a paper towel-lined plate and set aside to drain.
- Add the carrots, celery, and onion, and cook until soft,

about 5 minutes.

- Add in the tomato paste and cook until starting to brown, about 3 minutes longer.
- Add the broth, diced tomatoes, potatoes, thyme, bay leaves, bacon, chopped clams, and reserved clam juice.
- Stir to combine, cover, and bring to a boil.
- Reduce heat to medium-low and simmer for about 45 minutes, until potatoes are tender.
- Remove bay leaves.
- Season to taste with salt and pepper before serving.



Fil Rhythm
★ **BAND** ★

Upcoming Performances:

June 13th Sail 250 at the Historic Onancock School

July 3rd at Blarney Stone Pub, Onancock, VA

August 1st at Mallards at the Wharf, Onancock, VA

September 12th at Vaux Hall Farm, Melfa, to Benefit the Special Olympics

October 2nd Harvest Season Show at Vaux Hall Farm, Melfa, VA

Email to Book  Like us on Facebook

Filrhythm@gmail.com • Filrhythm.com

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

Since 1948



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

Serving the Shore!

**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

'Seating' of Chincoteague hotly contested in late 1600s

Prominent landowners Thomas Welburn and William Kendall both laid claim to the island

On Jan. 20, 1680, five men stepped out of a boat on the western side of Chincoteague Island and hauled ashore a number of axes, wedges, hoes, and tools.

They had crossed Chincoteague Bay from what is today Horntown Landing and had come to lay claim to what looked to Englishmen like an uninhabited island just waiting for someone to make use of it.



Kirk Mariner

In those days, the way to get title to unclaimed land was to obtain a grant of land, or "pat-

ent," from the colonial authorities, then to build upon it a house at least 12 square feet, fence in an acre for an orchard and a garden, and have someone live in the house for a year.

Thomas Welburn, a prominent and well-to-do landowner and merchant who lived just across the bay from the island, held one such patent, conveyed to him by Daniel Jenifer, his wife's stepfather, to whom it was issued in 1671. It was by virtue of that patent that Welburn and four employees — Tobias Bull, Joseph Matthews, Joseph Thorns, and an Indian named Pinato — set out to "seat" Chincoteague Island by building a house there.

Somewhere on the western side of the island, Welburn's men began by



PHOTO COURTESY EASTERN SHORE PUBLIC LIBRARY

Pictured is Church Street on Chincoteague, said to be the dividing line between the two portions of the land patent granted to John Robins and William Kendall by the General Court at Jamestown.

felling trees to clear the ground. The actual construction of the house fell to Bull, who cut planks from the timber and built "a house 15 foot long and 12 foot broad, 7 foot and half high from the ground to the walplate."

By the middle of February, when his work was virtually finished, the other workers had cleared "a piece of

ground adjudged to be one whole acre," and surrounded it with "a stout brush fence." Once the fence was complete, they planted tobacco, apple trees (Welburn had been growing 100 or more for the island), and corn. Welburn himself dropped the seed kernels into small holes which "the two Josephs" had made in the ground.

Bull was skeptical about the chances of corn planted in February, and he suggested to his employer that it was liable to rot.

"Lett it rott if it will," replied Welburn. "I'll only be planting it again." For Welburn intended his ownership of the island to be permanent.

(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)

The first resident of this small and lonely outpost, and thus the first white man to live on the island, was Robert Scott, whom Welburn installed as a tenant. Scott lived there, apparently, only the one year required by the law. The apple trees flourished, the corn survived and by June 1681 stood knee high, but after that the saplings, grapevines, and corn grew wild, and the occasional visitors who stopped by the island found the little house still standing but deserted.

When Edward Hammond, of Maryland, went fishing in that region in the fall of 1681 he spent one night in the abandoned building after first finding Indians enjoying the use of both the house and the corn.

By the summer of 1684 the fence was burned, the corn had disappeared, and the cleared acre was a tangle of underbrush, but the abandoned house that Bull built was still standing, and Welburn still considered himself owner of Chincoteague Island.

What Welburn perhaps did not yet know was that on April 6, 1684, the colonial authorities had issued a new patent to the island. According to their information, Jenifer had never bothered to “seat” his patent, and so it was declared legally “deserted” and conveyed to a man named Thomas Clayton. At some point thereafter Clayton conveyed his patent to Col. William Kendall, of Northampton, who, Welburn notwithstanding, now considered himself the lawful owner of Chincoteague Island.

Kendall was even more prominent and affluent than Welburn. A large landowner and slaveholder, he was in 1685 speaker of the House of Burgesses in Jamestown and a rich and influential man joined by marriage to some of the most illustrious families of the Shore. It was he who gave the significant sum of £1,000 for the building of Hungars Church, and in 1687 he gave land for the building of a new courthouse at Eastville. In a day when most people on the Eastern Shore possessed few luxuries, his sword, cane, and tobacco box were all made of silver.

In the fall of 1685, Welburn learned

that Kendall was making preparation to “seat” Chincoteague for himself. He furiously threatened to shoot anyone who ventured to his island for such a purpose. Kendall, unmoved by threats, insisted that if Welburn attempted to intervene they would restrain him, “tye him and bring him off,” and even use him as a “good evidence that wee built a house there.”

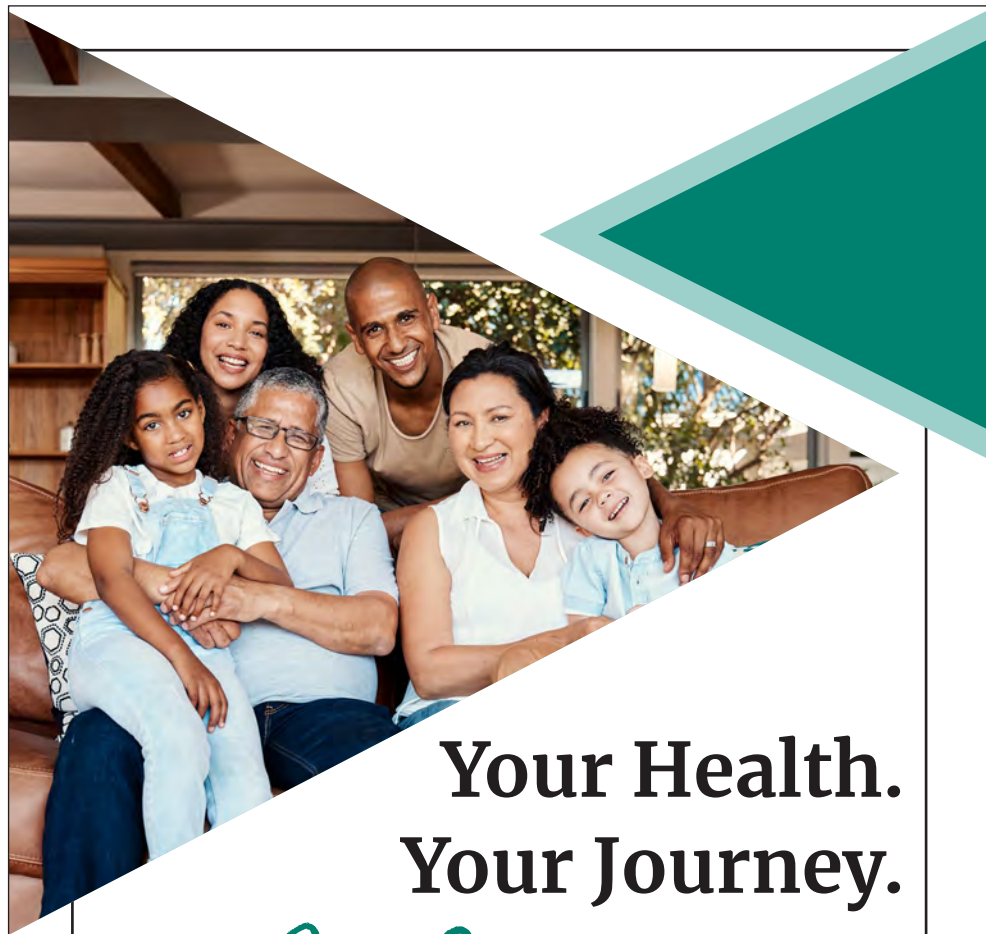
On Jan. 12, 1686, Kendall set out with a party of about a dozen men to stake his claim to the island. With him went Major John Robins and Thomas Eyre, two of the foremost citizens of Northampton, plus, since “they expected and heard Thomas Welburn was coming,” at least three men who were armed.

There, under the watchful eyes and ready muskets of Henry Towles and John and Francis Stockley, they erected what sounds to modern ears like an “A-frame” building: “a small house about 10 foot long like ye roof of a house upon ye ground.” Six months later, Peter Walker, while fishing in the bay, went aside to visit the site of Welburn’s “seat” and found the earlier house burned.

Despite threatening violence, Welburn chose legal action, and in March hauled Kendall, Robins, Eyre, the two Stockleys, and the others before the court, “complaining of a forcible entry and riot lately done and perpetrated upon Gingoteague Island.” Legal depositions were taken from participants on both sides, but for three years the matter dragged on unresolved. Eventually the local justices, uncertain how to handle it, referred the matter to the General Court at Jamestown.

Though the records of what happened in Jamestown have not survived, it is known that Welburn lost the case, for in 1691 the General Court vacated Jenifer’s 20-year-old patent and issued another, awarding half of the island to Robins and half to Kendall. Today’s Church Street is said to be the dividing line between the two portions. Kendall promptly sold his portion to Robins, and it was probably soon afterwards that permanent settlement of the island began.

The first white man to take up residence on Chincoteague on his own land was probably Towles, one of the men who had stood guard for Kendall in 1686.



Your Health. Your Journey.

Our Commitment.

Family & Internal Medicine | Specialty Care & Services
Award-Winning Hospital & Facilities
At Home Services – Home Health & Hospice Care
24/7 Emergency & Medical Care



riversideonline.com/medical-services

If Cap'n is 'three sheets to the wind,' carry him home

Living on the water has influenced the language and culture of generations of Eastern Shore people

I was reading a book recently on the history of coastal transportation, and it reminded me of the many ways living on the water has influenced our language.



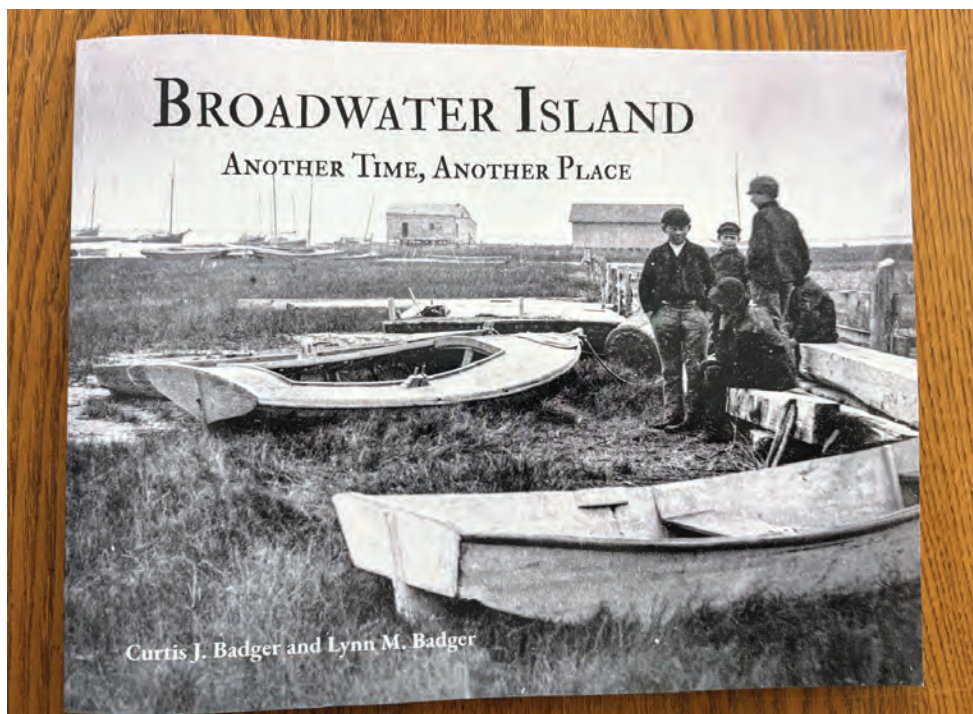
Curtis Badger

For the land-bound, the word "carry" means to pick something up and move it from one place to another. In a nautical sense, it also means to move something, but it is used in a much

broader context. In the days of steamships and sailing vessels, to carry meant to move cargo from one port to another. They used ships to do this, but they didn't call it shipping. It was carrying. Cargo aboard a ship was carried from one port to another.

The language of the coast gradually became part of our culture, and it expanded beyond the business of shipping. The verb "carry" earned its place in the lexicon of the coast and it had a meaning all its own.

Many years ago, when I was in college in southwest Virginia, I offered to carry my roommate to the grocery store. He thought it was incredibly funny, and he reminded me that he weighed well over 200



"Broadwater Island: Another Time, Another Place," by Curtis and Lynn Badger, was published by Salt Water Media last month. It is available online and at local stores.

pounds, and perhaps I would like to reconsider my offer.

I meant, of course, to give him a ride in my car, but the language of the coast had not yet made its way to Big Stone Gap.

Until the railroad began operating on the Eastern Shore in 1884, life centered around the creeks of the seaside and bayside. That's how we traveled and conducted business, and we made our homes in the necks of land that divided the waters.

My grandparents moved from the necks to the mid-woods in the early 1900s, but they did not leave coastal ways behind. We visited them on most Sunday afternoons and would sit on the big porch when the weather was good. If visitors stopped by, my grandfather would greet them loudly, "Come aboard!"

The coastal language extended to the dining table. "Would you like more mashed potatoes, Uncle Norman?"

"No, thank you, honey. I've about run aground."

The owner and operator of a ship was called a captain, but the title had another function as well. Used as a greeting, captain (pronounced cap'n) implied both respect and friendship. It had nothing to do with the military, and it had little to do with boats and shipping. It applied to older men who had achieved some sort of gravitas in the community, usually through business or farming, or both. The greeting was used with the first name, never the last, and it was deferential without being formal. "Good to see you, Cap'n George. How's the family?"

There are men in a nautical community you would never address by their first name without prefacing it with a Cap'n.

"Three sheets to the wind" is another nautical term, and most of us would assume that the sheets had something to do with the sails of a ship. Actually, the sheets refer to the lines that control the lower corners of the sails, and when the lines are "to the wind," the sails flap about and the ship loses control and becomes unmanageable. This happened to my old roommate one Saturday night. Three sheets to the wind, he was. So I treated him the way any good mariner treats his cargo. I put him in the car, carried him home, and put him to bed.

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.

Music, dance, film, visual arts coming to Cape Charles

On Saturday, June 27, at 7:30 p.m., Arts Enter Cape Charles presents *Jingo: The Heart and Soul of Santana Tribute Band* at the Historic Palace Theatre.

Jingo's musicians recreate Santana's signature sound with passion and authenticity, bringing a fusion of Latin, salsa, blues, rock, jazz, world beat, and Afro-Cuban music.

Arts Enter School of Dance takes the stage on Friday, June 5, at 5 p.m. at the Historic Palace Theatre with the Spring Dance Showcase, featuring choreography by instructors Amy Watkins and Lisa Brasch.

Also on June 5, Fridays at Lemon Tree Gallery features *Champagne*, an all-girl band, from 6 to 8 p.m.

Free live music continues with Boy Wells and the Originals on June 12, Two Bridges on June 19, and Melinda & the Speakeasies on June 26. Lemon Tree, located in the heart of Cape Charles, is open daily and features the work of more than 100 artists.

The Shore Singers, a community choir, returns to the Historic Palace Theatre on Sunday, June 7, at 4 p.m. for "Of Thee I Sing: A Concert Celebrating America," directed by Megan Cartwright, in commemoration of the nation's 250th

anniversary.

On Thursday, June 18, also at the theater, the Barrier Islands Center presents a free screening of "The Native Shore," a documentary by Jim Spione exploring Indigenous history on the Eastern Shore.

Artists are invited to participate in a Sailfest 250 plein air painting event on Saturday, June 20, led by Clelia Cardano Sheppard, capturing the tall ships in Cape Charles Harbor in the morning and exhibiting their work at Lemon Tree in the afternoon.

A free screening of the historical musical drama, "Piece of Eden: 1618-1776," will take place on Sunday, July 5, at 6 p.m. at the Historic Palace Theatre.

A few spaces remain in Arts Enter's summer musical theater camp featuring "Newsies Jr.," with performances scheduled for July 17 and 18.

Curio Cottage, Arts Enter's nonprofit vintage shop on Strawberry Street, is open Thursday through Saturday from 10 a.m. to 4 p.m.

For information on all events, visit artsentercapecharles.org or call 757-331-4327.



COURTESY PHOTO
Choreographer and instructor Amy Watkins coaches her students in preparation for the Spring Dance Showcase on June 5.

HISTORIC PALACE THEATRE



The Heart & Soul of SANTANA TRIBUTE BAND

Adults \$40 & Students \$15
JUNE 27, 2026 | 7:30PM



 305 MASON AVENUE | CAPE CHARLES, VIRGINIA | 757-331-4327
For more information about this show: artsentercapecharles.org 

The Eastern Shore's very own Declaration of Independence

250 years ago, the Founding Fathers created a new world order. Perhaps we can create our own.

In the course of human events, it becomes necessary for one people, like those of us on the Eastern Shore of Virginia ~ who are part of the United States but only really connected to a sliver of Maryland, of all places ~ to declare the causes which impel them to ask others to leave us alone.

At the 250th anniversary of the our country's declaration of independence from England, the Eastern Shore of Virginia fondly and admirably acknowledges this necessary separation and imagines its own glorious separation from the trifles and troubles of elsewhere.

We hold these truths to be self-evident:

That living here on this peninsula, we should not be bothered or hindered by the nonsense and strife of the rest of the continent or world. Those people should try to act more like we do.

That we can ably handle our own problems and issues and do not need input at all from our northern, southern, or western brethren, although they are welcome to send us money.

That those passing through should not drive stupidly or impatiently and those who stop and choose to live among us should

not try to change everything by next week.

We do things our way around these parts, and for those who do not and cannot adjust and understand, we hope and pray that you can find your happiness elsewhere.

We were here for most of two centuries before the colonies declared their independence from England. Our Native American friends have been here for eons. Please try your best to fit in. And don't be rude.

We welcome with open arms those who have chosen to vacation here while the rest of us attempt to scratch out a living. Please stay out of our way in your golf carts, motorcycles, watercraft, bicycles, campers, and convertibles, and be quiet and respectful while occupying your local Airbnb. Your short-term rental isn't a frat house, for God's sake.

We, the representatives of the Eastern Shore of Virginia, are in support of this declaration, with a firm reliance on the protection of divine providence, and we mutually pledge to each other our lives, our fortunes, and our sacred honor.

Your signature here

100 years ago
June 1926

Woman shot at Cape Charles

Police are investigating the shooting of Katie Ferguson, 28, of 939 Smith St., who was brought to Norfolk yesterday from Cape Charles. At the hospital, the woman said she was taking the wrapping from a revolver owned by Joseph Porter when it suddenly exploded. Her condition is said to be serious.

— *Ledger-Star*

Shore fishing lodge is destroyed by fire

Walke Inn, near Oyster, one of the best-known fishing lodges on the Eastern Shore, was recently destroyed by fire. The fire started in the kitchen, and within an hour and a half, the plant of five buildings was burned to the ground.

The plant was owned by Henry Walke Company, of Norfolk. Captain Isdell, who was in the kitchen at that time, escaped with only a few slight injuries, but a couple of dogs were burned to death. Fire extinguishers and a bucket brigade formed by a dozen Eastern Shore fishermen and clambers had little effect on the flames.

The loss is about \$10,000, and the insurance on the place is about \$6,000.

— *Richmond Times-Dispatch*

School's out for summer

The schools of Accomack and Northampton counties will come to a close this week. There are 18 high schools throughout the two counties, which are putting forth 185 graduates.

Under the leadership of superintendents Shue and Peters, they have done their best to make the high schools the best around here.

This is the most graduates the Shore has had for many years, and they are surely fitted for other schools of higher degree.

— *Richmond Times-Dispatch*

'Texas Slim' nabbed in Norfolk

Allen Harris, also known as "Texas Slim," was caught in Norfolk this week.

About two years ago Harris, it is alleged, shot Fred Johnson, who lives near Keller.

Johnson is still carrying a bullet in his neck.

Commonwealth Attorney Jeff Walter was notified by Norfolk authorities that they had Texas Slim and wished to know if he was still wanted.

Arrangements have been made to bring Harris back, and he will be tried soon.

— *The Roanoke Times*

Magistrate is victim of poison whiskey

John B. Doughty, 49, magistrate of the Pungoteague district, was found dead in the office of Dr. Rooker J. White. The coroner's jury called by Commonwealth Attorney Jeff Walter rendered a verdict of death from poisonous whiskey.

On the certificate of death, Dr. White wrote diabetes as a contributing cause of death.

Doughty was left apparently asleep in Dr. White's office overnight.

At the inquest, R.G. Hickman, employed with Doughty at Keller, testified with Fred Mears, Jacob Levin, and Dr. White that Doughty had been drinking heavily the day before.

Authorities are seeking the source of the liquor Doughty is said to have drunk.

— *The Free Lance-Star*

Six caught in burning auto

Six people were caught in a burning automobile near Oak Hall, but they were lucky enough to escape with only slight injuries. They were returning to Parksley, but while coming through Oak Hall the car caught fire by a short circuit. The fire reached the gasoline tank, and in three minutes the car was a heap of ashes.

— *The News and Advance*

75 years ago
June 1951

Dazed cleric located in D.C.

The Rev. Daniel V. Young, 72, AME minister who disappeared May 19 after he boarded the Cape Charles Ferry to return to his home in Salem, was found two days later wandering around the grounds of Gallinger Municipal Hospital in

Washington, D.C.

He was described as being in a "quite disturbed" condition and was brought into the psychiatric unit of the hospital on May 21. On June 8, he was transferred to St. Elizabeth Hospital in Washington, D.C.

When found, reports state, the minister gave his address as 109 Water St., Salem, his age as 72, and described himself as a retired school teacher.

According to the minister's son, Daniel V. Young Jr., of Baltimore, the elderly preacher had gone to Cape Charles to take over the pastorate of a church there. His daughter, Mrs. Elizabeth Thrower, of Baltimore, said her father left Salem for Bridgetown on May 17 to arrange to move his family there. He left the Eastern Shore on the Cape Charles steamer for Norfolk to return home to get the family.

It was feared that he has met with some disaster, inasmuch as he was reported to be "a very devoted husband and father, who had never left home before and failed to return on schedule or without some word."

Mr. Young said his father was traveling with a briefcase and a dress suit case and carried between \$200 and \$300.

— *New Journal and Guide*

Shore weeklies to increase prices

Subscription price increases were announced by the Eastern Shore of Virginia's three weekly newspapers this week.

The three weeklies announced that the price of their papers would be seven cents per copy or \$2.50 per year by mail in Accomack, Northampton, and Worcester counties and \$3 elsewhere, effective Aug. 1.

The rise in price was attributed to the increased cost of newsprint, other materials, and wages.

— *The Daily Times*

Hill gives tips on raising chickens

So many people raise so many broilers on Chincoteague that they call one concentrated section of it "Chicken City."

Lloyd Hill doesn't live right there. His place is in a section called "Deep Hole." But it's perhaps fitting that he's a little apart.

He wasn't the first, but he's the only man still

(Continued on page 22)

Yesteryears

(Continued from page 21)

operating of the three whom the islanders credit with starting the broiler industry on Chincoteague.

Nobody makes anything of that, least of all Hill. But since he started some 20 years ago, the broiler business has swelled to the point that Chincoteague boasts now of raising more per square mile than any other place in the world. Of Accomack County's 9 to 10 million chickens raised per year, Chincoteague accounts for 3 million, and Hill produces 45,000 of those himself.

Hill keeps his chickens clean and comfortable. "I still follow the same rules I had when I started," he said.

One rule is to feed early so that the birds "eat out" by about 11 a.m., then hold off feeding again until 1 p.m. Hill says the break gives the chickens time to get hungry again, whet their appetite, and stay keen.

Another rule is to keep just 500 chicks to a pen. "You can lose a lot by crushing" in a big flock, Hill said. There's a stove for each pen. Hill prefers blue coal, the best for fuel.

For the youngsters, there's a rule that the low-powered lights stay turned on one or two nights in the pens, then off a night or two, then on again "so that you can work among them at night if you have to."

The troughs get washed and disinfected every morning. There's good ventilation.

Then there's the litter — or lack of it. Hill uses sand, and he's the only grower on the island who does. He has his houses jacked up to 24 inches above the ground to guard against happenings like the big storm of 1933, when one man lost his entire flock. And there's a 24-inch layer of sand under them.

"Never had shavings in my houses — messes up the feed," he said.

The sand provides good drainage and helps keep the house dry inside.

One other precaution Hill noted — until the chicks are a week old, he covers the sand with newspaper so they won't eat it and get "clogged up" before they learn to distinguish it from the feed.

Ultimately, "You've just got to give your birds care. We keep ours clean and comfortable, and that's about all you can do for them," said the dean of Chincoteague's chick-raisers.

"No, son, you can't learn anything about growing chickens," Hill smiled.

— *Richmond Times-Dispatch*

50 years ago
June 1976

More than just a fishing area

Virginia's Eastern Shore received its first "tourists" 368 years ago when Capt. John Smith, leader of the Jamestown colonists, sent 20 men to the narrow peninsula to catch fish and make salt for the mainland settlement. That was in 1608, a year after Jamestown's founding.

Ever since, fishermen have vacationed on the Eastern Shore. This year, in celebration of America's bicentennial, sportsmen will be joined by many families who will be "fishing" into America's past, as the Eastern Shore is almost as rich in Americana as it is in hunting and fishing opportunities.

The oldest continuous court records in America, dating from 1632, are preserved in Eastville, a small town only about 36 miles from Virginia Beach via the Chesapeake Bay Bridge-Tunnel, the 17.6-mile long span over and under the wide mouth of the bay. Here, too, in the musty files is the first recorded protest against "taxation without representation," made a decade or more before the Declaration of Independence was signed in 1776.

Keller, about 26 miles north of Cape Charles, the bridge-tunnel's northern terminus, was not always the quiet town it is today. More than three centuries ago, in 1665, "Ye Beare and Ye Cubbe," the first English-speaking play in America, was produced at Fowkes Tavern near the spot where, today, Virginia Route 180 intersects with U.S. Route 13. The play upset the community, and Accomack County court records tell of the trial and acquittal of the play's cast.

A few miles north on U.S. Route 13, the highway that bisects the Delmarva Peninsula, of which Virginia's Eastern Shore is a part, is Accomac, said to offer more variety of colonial architecture than any other place in America, with the exception of Williamsburg. Among the old buildings to be seen on a pleasant walking tour are the tiny Debtor's Prison, built in 1782, and the even smaller rectory for St. James Episcopal Church, which was constructed in 1811. The church itself dates from 1838, as does the Makemie Presbyterian Church.

— *The Daily Progress*

Virginians warned of terrorists

Residents of Accomack and Northampton counties were urged to be on the lookout this week for potential terrorist groups traveling in two vans.

According to the state police, the vans, bearing Colorado license plates, are reported to carry persons armed with shotguns and rifles.

In a statement released by the Washington, D.C., Bureau of Indian Affairs, two groups known as the American Indian Movement and Brown Berets are thought to be in the area. The group has planned a state-to-state campaign of terror particularly targeting police officers, it was reported.

Although the vehicles have not been spotted on the Shore at this time, citizens are alerted to report a gray van with Colorado plates AC 2086 and a Ford Econoline van with Wyoming plates 2915-A.

— *The Daily Times*

Watermen baffled by Shore crab shortage

In the port of Crisfield, billed as "the seafood capital of the nation," crab pots are empty, the harbor is quiet, and packing houses are idle.

"In 40 years on the water, I've never seen anything like it," said Merrill R. Parks, a Crisfield waterman. Parks was born on Tangier Island and has spent most of his life crabbing in the lower Chesapeake Bay.

"I've seen scarcity before, but in 25 years I've seen nothing like this," said James Ward, whose Crisfield packing company specializes in soft shell crabs for New York markets.

"A similar situation can't be recalled" when the scarcity of crabs has been as widespread as now, said Willard A. Van Engel, of the Virginia Institute of Marine Sciences at Gloucester Point. He is an estuarine biologist whose specialty is the blue crab. Watermen who say there is no such thing as an expert on the crab regard him as being as close to one as anybody.

He could offer no easy explanation why there should be a simultaneous shortage of crabs in the Chesapeake and along the whole coast from North Carolina to the Gulf of Mexico.

One possible reason, he said, goes back to the disappearance of the bay's characteristic submerged grasses, which concerned hunters began to connect last winter with the diminishing migratory waterfowl.

Van Engel pointed out that aquatic grasses provide a "very important nursery and hiding place" for crabs.

Still unknown is the effect of an oil spill in February near Smith Point, which sent 250,000 gallons of oil across the bay bottom and into the marshes along Virginia's Eastern Shore. Other

(Continued on page 23)

Yesteryears

(Continued from page 22)

unknowns are the effect of pesticides in farm runoff or chlorine from sewage treatment plants.

The scarcity and high prices of hard and soft shell crabs reported since the start of the season does not prepare the visitor for the scene around Crisfield harbor. Ten seafood houses, which were bustling centers of action five and sometimes six days a week this time last year, were in operation only a few hours last week.

Chas Howard, of the Maryland Crab Meat Company, Inc., had spent three days going up and down the Virginia and Maryland shores to collect enough crabs for half a day of picking at his plant.

Two of the watermen among his regular suppliers had come in Monday with only three bushels apiece.

The huge refrigerated storage room where metal baskets of steamed crabs are stored for picking was empty by 11 a.m.

Twenty-five pickers working with the deft skill they had learned in childhood had picked 425 pounds of crab meat, for which they are paid 75 cents a pound. A good picker can pick 35 or more pounds a day and do well in a season, but these pickers would have no more work for two or three more days.

Ed Heath, who deals in crab pots made to order and packs soft shell crabs, had shedding crabs in only eight of his 32 indoor tanks and none in the floats by his dock outside.

In his seafood house, Ward was doing his own packing of soft crabs in trays lined with eel grass for shipment to New York. There were crabs in only three of the 14 tanks in which he holds them for shedding. "After tonight and tomorrow, it will be pitiful," he said.

New York buyers last week were paying from \$9 per dozen for jumbo-sized crabs to \$5 per dozen for mediums. "I've never heard of such prices," said Ward.

Smith Island crabbers who usually sell to Crisfield packers were selling directly to aggressive New York buyers whose trucks waited at the harbor. Individuals going from one crab house to another were unable to buy even a pound or two.

Commercial crabbers near the island were either collecting their crab pots to put out in another spot or piling them on their workboats to take in.

A waterman with 125 pots costing about \$10 apiece to rig up cannot keep paying \$6 a bushel

for menhaden to bait them along with gas for his boat for only three or four bushels of crabs per day.

As for an explanation, watermen will say "pollutants in the bay" or "overfishing." Maryland watermen are quick to blame Virginia policy, which permits the taking of egg-bearing females, known as sponge crabs, and the dredging of hibernating crabs in winter.

"They are not left alone any time in the year," Parks said. They are dredged in Virginia in the winter and taken everywhere the rest of the year by scrape, pot, and trot line, he continued. "If we let them be just one season, they might come back."

— *The Baltimore Sun*

Man free on bond after chase

A young North Carolina man was charged this weekend with reckless driving and failure to stop for a police officer.

The arrest followed an early Saturday morning high speed chase from Chincoteague to New Church, which ended when the man's vehicle overturned.

The chase and subsequent investigation involved the Chincoteague Police Department, Virginia State Police, and the Accomack County Sheriff's Office, according to island police chief James N. Davis.

The driver of the vehicle, Otto Montague, 21, of Wanchese, N.C., reportedly refused treatment at Northampton-Accomack Hospital for injuries sustained in the accident. He was taken to the county jail. After being charged, he was released on a \$250 bond, police said.

Chief Davis said the incident began around 12:40 a.m. Saturday when a pickup truck owned and driven by James Meekins, 21, of Stumpy Point, N.C., was observed in a traffic violation in front of the Chincoteague police station. Both Meekins and Montague are part-time residents of the island who work on a fishing boat.

The vehicle was eventually stopped by police at the marine railway, where Davis said the driver at that point, Meekins, was charged with not having a driver's license in his possession. The chief said the man was persuaded to allow himself to be driven to a friend's house to spend the night.

His two companions, Montague and a Chincoteague youth, Elmer Johnson, declined similar offers and remained with the truck as police left the scene.

Ignoring a police order to park the vehicle for the night, Montague then allegedly took the wheel and left the scene with Johnson as a passenger. He was observed by police at the bridge exiting the island, and the pursuit began.

The chase, which reached speeds of 80 miles per hour, continued up from the island to T's Corner, where Montague allegedly ran through a red light and proceeded north in the south-bound lane of U.S. Route 13 for several miles. After crossing the median strip, Montague allegedly steered the vehicle west in New Church on state Route 707, police said.

Chief Davis said police continued their pursuit for just over a mile on Route 707, at which time they came up on the overturned vehicle. Montague was trapped inside, Davis said, and Johnson had "jumped out the window somewhere along the way." He was reportedly unhurt.

Police said Montague was trapped inside the wreckage of the truck for about 30 minutes before being freed. He was transported by ambulance to the hospital, but he refused treatment and had to be subdued.

— *The Daily Times*

25 years ago
June 2001

Chincoteague is Shore's biggest town

The town best known for its annual pony swim continues to have the largest population of all communities on Virginia's Eastern Shore, according to 2000 census figures.

The island's population of 4,317 far eclipses that of Onancock, the next largest town, with a population of 1,525.

Parksley, with 837 people, Tangier, with 604, and Accomac, with 547, round out the top five.

Chincoteague also has one of the oldest populations.

"Being a tourism-based community, a lot of people who come here year after year like it so much they end up moving here," said Mayor Jack Tarr, noting that many people who move to the island are retired.

The median age of Chincoteague residents is 46, while the median age across Virginia is about 36.

— *The Daily Times*



Captain and first mate, the wife, sailed into Onancock on a trimaran, in search of a home site with deep-water anchorage. We had just the ticket at Schooner Bay, a deep-water canal. They built a 2,149 sq. ft. home. 1st-floor bedroom en suite. Open concept, kitchen, dining, and sitting room, 1.2 baths, and 2 spacious bedrooms and a full bath on the 2nd floor. Bulkhead replaced, 100' of water frontage. 2- car garage and massive workshop. 10 minutes to the town center of Onancock.

\$498,000



Waterman's Cottage: Perched above the flood elevations with views of Chesapeake Bay tributaries, is this circa 1950 home. For well over 100 years, the neighborhood was well known for its crabbers. Independent folks, with respect for privacy. 1 1/2 acre conveys. A deck encompasses the home with a hot tub. Dining room, fully equipped kitchen, sitting room, full bath, 2 bedrooms and a full attic. Water views from the home. with boat ramp nearby.

\$225,000



Waterfront home, once part of Governor Wise Plantation, our first governor of Virginia. Massive views over Chesconessex Creek. This solidly built brick one-level home has a copper roof. 1.49 acres with an estimated 475' of creek frontage. 4' at MLW, within 50' of the bank. 3 bedrooms, 2 1/2 baths, dining and sitting room open to kitchen, Sun room, utility room and 2-car garage, 1985 sq', full attic too. The previous owner rescued dogs and cats, and the home reflects that. A lot of cleaning and painting is needed. Ceramic tiles throughout with radiant heating. Rinnai hot water on demand as well. The grounds have mature trees, figs, and mulberry trees, too. Offered below the county assessment.

\$398,000



Circa 1930, renovated to make a proper family home. New windows, heat & air (split systems), freshly painted. The grounds are cleared with mature plantings, and a doll house, 12 x 16 garden shed. There is a small portion of forest that appears to have been cared for by an arborist. Few neighbors with the countryside all about.

\$225,000



Emerge from winter doldrums with a latitude adjustment at Long 75 degrees 34' 53 47 "W Lat 37 degrees 44' 01 47 N, home site 8 will breathe new life into your everyday. There are 9 acres, an estimate of 4' at MLW on Assawoman creek, with average tidal changes of 6.5'. Navigable to the Virginia Inside Passage.

\$250,000



Hog Ridge on the West Ridge, is this Island beach home. Circa 1920. Well-maintained stick-built, with 1st floor bedroom and bath. Custom kitchen with gas cooking, open to a spacious dining area. There is an office and a utility closet, too. 2 bedrooms on the 2nd floor, with all the windows updated. A proper shed and an attached furnace room too. The Ditches, a body of water is navigable by shallow-draft vessels from the canal that fronts the back portion of the property. Best of Island life is right here: fish, crab, stroll on the beach, and stargaze with a bonfire on the beach.

\$180,000



Lewin & Carr Inc., Realtor
Explore the Possibilities

29 Market St | Onancock, VA

757-787-0901

lewininc@verizon.net

www.lewincarr.com

