



## At Vaux Hall, a public farm market and so much more

Ten short-term rentals and event venue highlight historic farm | Page 6



La Paisanita brings spice to Nassawadox | Page 8



## Aug. 8 | Kiptopeke State Park Beginners catch and handle crabs

**NATURE PROGRAM:** 1 to 2 p.m., Kiptopeke State Park Fishing Pier, 3540 Kiptopeke Drive, Cape Charles. During this beginner-friendly lesson, visitors can learn to catch and handle blue crabs. The cost is \$2 per person.



## Aug. 11 | Parksley Yarn club meets

**YARN CLUB:** 5:30 to 7:30 p.m., Eastern Shore of Virginia Regional Library, Parksley. Crafters can bring their knitting or crochet projects and chat with other fiber artists while working.



## Aug. 14 | Melfa Benefit pulled pork sale

**PULLED PORK SALE:** 11 a.m. to 6 p.m., Melfa Volunteer Fire Company, 28328 Hatton St., Melfa. The fire company is hosting a pulled pork sale. The cost of a sandwich is \$9, a pint of pork will be \$14, a quart will be \$22, and a pulled pork plate with coleslaw, baked beans, chips, and a drink will be \$14. Dine-in and take-out are available.



## Friday, Aug. 7

■ **WATCH PARTY:** 8 p.m., El Soul, 225 Mason Ave., Cape Charles. Amy Decker, a contestant on the Food Network Show “100 Cooks” will be on scene for a re-watch of the show and a live Q&A.

## Saturday, Aug. 8

■ **LIVE MUSIC:** 7 p.m., Cape Charles Central Park, Cape Charles. Full Moon, a Tom Petty tribute band, performs live as part of the Concerts in the Park series.

■ **CONCERT:** 7 p.m., Historic Cokesbury Cultural Center, 13 Market St., Onancock. The Colonial Singers of Williamsburg will perform and share historic anecdotes.

## Thursday, Aug. 13

■ **CHILDREN’S PROGRAM:** 10 a.m., Christ United Methodist Church Social Hall, Chincoteague. Young Explorers is a Chincoteague Island Library program for children age 5 and up. On Aug. 13 children can learn about the Virginia Spaceport Authority.

## Friday, Aug. 14

■ **STREET FAIR:** From 5 to 8 p.m., Second Friday will be held in downtown Onancock. The Southern Fog Band will perform live on North Street, and shops and galleries will have extended hours.

## Saturday, Aug. 15

■ **COMMEMORATION:** 10 a.m. to 2 p.m., Eastville Courthouse Green, Eastville. Eastville is commemorating the day the Declaration of Independence was originally read on the courthouse green in 1776. At noon Traci Johnson, clerk of the court, will read the Declaration of Independence on the steps of the 1731 courthouse. Other historic buildings on the courthouse green will be open for viewing. There will also be music, food, and activities.



## Sunday, Aug. 16

■ 1 p.m., Roseland Theatre, Onancock. Eastern Shore Community Services Board is screening “Screenagers Under the Influence.” It examines teenagers’ relationship to vaping, drugs, and alcohol in the digital age.

## Wednesday, Aug. 19

■ CHILDREN’S CONCERT: 7 to 8 p.m., Chincoteague Cultural Alliance, 6309 Church St., Chincoteague. The alliance is hosting a free music and movement concert. Young children and their families are encouraged to sing and dance along.

## Friday, Aug. 21

■ DINNER CRUISE: 6:30 p.m., 2246 Curtis Merritt Harbor Drive, Chincoteague. The Kiwanis Club of Chincoteague is hosting a dinner cruise aboard a tiki boat. Tickets include dinner and a sunset cruise. Complimentary water, tea, and sodas will be provided. Guests may bring their own beverages. To reserve a seat visit <https://tinyurl.com/3tvpzky9>

## Saturday, Aug. 22

■ FESTIVAL: 8 a.m. to 2 p.m., Samuel Outlaw Blacksmith Shop Museum, 5 Boundary St., Onancock. The annual Shoebox Lunch Festival celebrates the culinary and industrial history of Virginia’s Eastern Shore. The event will kick off with a 5K at 8 a.m. There will be a ribbon-cutting for the newly-renovated blacksmith shop, as well as tours and live demonstrations. There will also be live music and local speakers. Shoebox lunches will be available for \$20 and can be ordered here: <https://tinyurl.com/3nf9vskz>  
■ ICE CREAM SOCIAL: 4 to 6 p.m., Eastern Shore Railway Museum, Parksley. The museum is hosting an ice cream social. There will be music, sprinklers, free ice cream, and a time capsule opening at 3:30 p.m.

### Tuesday, Aug. 18 | Cape Charles Info session on menhaden

LECTURE: 5:30 to 8 p.m., Cape Charles Brewing Company, 2198 Stone Road, Cape Charles. The Chesapeake Bay Foundation is hosting a lecture on the importance of menhaden to the health of the bay, as well as challenges facing the species and conservation efforts. There will be a reception prior to the lecture.



### Friday, Aug. 21 | Melfa Shore Fest golf tournament

GOLF TOURNAMENT: Shotgun start at 1 p.m., Eastern Shore Yacht and Country Club, Melfa. The Eastern Shore of Virginia Chamber of Commerce is hosting its annual Shore Fest golf tournament. The cost is \$150 per person and includes greens fees, a cart, lunch on the course, beverages, and an awards reception. To register visit <https://tinyurl.com/pkucs9wk>



### Saturday, Aug. 29 | Melfa Car show

CAR SHOW: 10 a.m. to 2 p.m., Eastern Shore Community College, Melfa. The community college is hosting a car show. There will also be food trucks and music.







**The Vaux Hall Farm Market, set along an open stretch of Bobtown Road west of Melfa, stocks fine meats, cheeses, food, gifts, beer, and wine — and offers beer and wine by the glass. “The market is the public face of Vaux Hall. Everyone is welcome here,” said Jeremy Ware, the general manager. The market is open to the public. It is open from 10 a.m. to 6 p.m. Sunday through Thursday and 10 a.m. to 8 p.m. on Friday and Saturday.**

SHORE FIRST/  
TED SHOCKLEY

## At Vaux Hall, a perfect place to enjoy the farm

Food, shopping, lodging, events all are featured in bucolic setting

**BY TED SHOCKLEY**  
Eastern Shore Post

It is a farm quite unlike any other on the Eastern Shore.

With its well-stocked market, 10 homes available for short-term rental, and a venue for weddings and other

special events, Vaux Hall Farm near Melfa is a retreat that combines rural, historic, and stylish.

Visitors can spend an hour or two at the market, shopping for everything from freshly cut meats to jewelry and apparel.

Or they can spend the weekend

at one of the cozy rentals overlooking the creeks, fields, and pastures that give Vaux Hall — Vaux is pronounced “vawks” — a special serenity.

“We are very fortunate to have a lot of people who supported us in this journey,” said Jeremy Ware, the gen-

eral manager of the 513-acre farm, which was purchased almost four years ago by owners Eric Olson and Cat Kaisler.

They had a vision for an accessible but exclusive place — where locals could gather for an afternoon for music and a glass of wine, or visitors could stay for a quiet weekend.

The vision included keeping the farm charm — on a recent day, bushy green soybeans grew in one field, and tall stalks of field corn grew in another plot. Chickens and sheep occupied pastures.

**(Continued on page 5)**





SHORE FIRST/TED SHOCKLEY

Vaux Hall Farm Market stocks an array of fine foods and gifts. It also includes a section with women's apparel, shoes, perfume, and jewelry.

## Vaux Hall

(Continued from page 4)

"One of the things we don't want to lose is the fact that this is a working farm," said Ware.

### Visiting the market

The market, situated along an open stretch of Bobtown Road, is easily noticed, open to the public, and hosts everything from live music to seasonal events.

"The market is the public face of Vaux Hall. Everyone is welcome here," said Ware.

It is designed as a place to linger. Craft beer is available on tap, and wine is sold by the glass. On weekends, the market sells grab-and-go foods made by the Wachapreague General Store.

Live music and trivia contests highlight the weekends.

But the groceries sold are far from ordinary. Meats come from Haass' Family Butcher Shop, of Dover, Del., and include everything from thick ribeye and New York strip steaks to special-recipe sausages.



SHORE FIRST/TED SHOCKLEY

Pictured is one of the Vaux Hall rental cottages with plenty of windows and deck space to enjoy the scenery.

"They're ready for the grill," said Ware of the steaks. "They're beautiful pieces of meat."

The butcher also processes Vaux Hall's own organically raised lamb, which is popular with customers.

Never had lamb? Ware suggests starting with ground lamb or lamb sausage.

"People don't realize how mild and delicious it is," he said.

The market also sells produce,

(Continued on page 6)



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# Vaux Hall

(Continued from page 5)

seafood, oils, spices, chips, and more. There is a wide beer selection and a wine room — packaged beer and wine purchased on premises also can be consumed on premises.

Cheese and ice cream from Chesapeake Bay Farms in Pocomoke City also are sold.

A seating area — complete with a fireplace for chilly winter days — provides an area to gather and enjoy beverages and fellowship.

Upstairs, the market includes a boutique with women's apparel, footwear, makeup, perfume, and jewelry.

## Staying overnight

Vaux Hall's 10 short-term rental homes come in a wide variety — including two farmhouses straight from yesterday but completely restored.

There also are black-exterior, slope-roof cottages with large decks designed to let in light and allow occupants to enjoy the waterfront views.

Then there is the famous and historic Vaux Hall manor house, the oldest part of which dates to around 1710.

The elegant home provides a commanding waterfront view.

With five bedrooms, four full bathrooms, and one half bathroom, it is the central structure for weddings at Vaux Hall — the bride emerges from the front door and walks down the aisle through the beautifully maintained grounds to the awaiting groom and guests.

The manor house even has a massive room for the bride to prepare for the ceremony.

For the groom, there is a former shed adjacent to the home that has been made into a lounge, complete with a television, bar, and restroom.

At all the homes, there are fire pits, and the property includes a small, sandy beach perfect for launching kayaks.

## Special events

Many on the Eastern Shore have enjoyed the Vaux Hall experience at one of several special events, including benefit oyster roasts and the Riverside Shore Memorial Hospital Auxiliary hospital ball.

At the center of it all is the pole barn — a 100-foot by 40-foot rustic building with glass doors, providing a perfect venue for any season.

Added to the pole barn is a large area for a bar and buffet.

The setup can easily hold 250 people. Parking is out of sight on a nearby lawn.

Ware said he has had 11 weddings on the property this year, and another dozen are scheduled for next year.

For one, a bride and groom rented all the buildings on the property — the facilities and all short-term rentals — which provide lodging for about 50 people.

Vaux Hall has become a popular destination for everyone — from those seeking a little shopping to those seeking a special wedding.

"People come to the Eastern Shore for its nature and we honor that," he said.

The Vaux Hall Farm Market is open from 10 a.m. to 6 p.m. Sunday through Thursday and 10 a.m. to 8 p.m. on Friday and Saturday. For more information, visit [vauxhallfarm.com](http://vauxhallfarm.com)



SHORE FIRST/TED SHOCKLEY

**Vaux Hall Farm general manager Jeremy Ware stands in front of the stage — built from hay wagons — at the Farm Market. Pictured below, clockwise, are the pole barn for events, the Vaux Hall manor house, and the wedding green in the manor house's front yard.**





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# Shore First | The Monthly Shore Taco Truck Tour

## La Paisanita brings spice to Nassawadox

The little truck named La Paisanita is hard to miss in Nassawadox. Both it and the market next to it are bright yellow, a beacon for hungry travelers at the corner of Franktown Road and U.S. Route 13.

A peek at the menu reveals a little

bit of everything, from dressed hot dogs to empanadas, quesadillas, and tacos.

Patrons have to head into the well-stocked store to place an order at the counter, where a variety of sodas and chips line the shelves.



Sarah Barban

La Paisanita popped up relatively recently, but the business has hit the ground running with big portions, affordable prices, and supremely spicy sauces.

I've been lucky enough to dine at a dozen or so taco stands and trucks on the Eastern Shore, and I can say I have never experienced hotter sauces.

Typically, I get green sauce with my tacos because it packs a little less heat, but at La Paisanita even the creamy green sauce had me sweating.

The red sauce was smokey and fiery hot, like tongue-numbing-level hot.

I was excited to see empanadas on the menu. I don't often run across them at taco trucks.

An empanada is a handpie with a filling. La Paisanita offers beef or cheese. I chose cheese because I fell in love with spinach and cheese empanadas in Spain.



SHORE FIRST/SARAH BARBAN

**Pictured from left are beef, chicken, and al pastor tacos from La Paisanita in Nassawadox.**

My empanada came dressed with lettuce, tomato, queso fresco, and pickled red onions. The shell was crisp on the outside but tender and moist on the inside, with just enough richness.

The filling was a salty, tangy, stretchy cheese. Together it made for an indulgent treat that didn't feel heavy.

I really like La Paisanita's use of pickled red onions, both on their tacos and on the empanada.

The bite of the red onion is mel-  
lowed out by the pickling, which also adds a nice hit of acid to their dishes.

For my tacos I got al pastor, asada, and chicken. The tacos are served with both cilantro and onions and pickled red onions.

The tortillas are thin and flexible, without breaking at all, which is good because La Paisanita packs its tacos with filling.

I particularly liked the al pastor. I like a good amount of pineapple in my

al pastor and La Paisanita delivers.

Rather than chunks of pineapple caramelized on the grill, their al pastor has a fine dice of pineapple all the way through. Combined with the subtly sweet red sauce on the tender pork and the freshness of the onions and cilantro, the result was a deeply satisfying taco I couldn't stop eating. The pork is so saucy and juicy that napkins are definitely required.

**(Continued on page 9)**

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 8)

The asada was tender and flavorful. I think I detected a little adobo for extra seasoning, which added a nice hint of garlic. The onions, cilantro, and pickled red onions added a nice freshness.

The chicken was stewed with that same deep red sauce, but that filling shines most not in a taco but in a que-

sadilla, loaded with gooey cheese, lettuce, cilantro, and onions.

La Paisanita offers a little bit of everything, from empanadas to sopes, huaraches, and burritos — and it's all worth exploring. If you're a spice lover, the sauces will take this truck's cuisine to the next level.

La Paisanita is open seven days a week from 8 a.m. to 7 p.m. The truck is located at the corner of Franktown Road and Lankford Highway in Nassawadox.



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# Pick up pickleweed and prepare pimento cheese

Pickleweed and pimento peppers are paired with cheddar to make this creamy cheese spread

One of my favorite things about calling this beautiful place home is watching the seasons change in the salt marsh.

From the vibrant green that the summer brings to the flowering



Laura Davis

and browning in autumn, the golden hue of the dormant grass in the winter, and finally the vibrant green peeking through the base again in the spring, it's a cycle that's happened for eons, and I'm

thankful I get to see those subtle changes every day.

Another change in the fall that's easier to take note of is the change of pickleweed (salicornia, sea beans, picklewort) from its plump, bright green state — when it's still so salty it's a little bit sweet — to a vibrant reddish-fuchsia before it begins its slumber for the colder months and it gets bitter.

My favorite and easiest way to use them is in this super simple pimento cheese. The salty, crunchy bites lend the perfect little something special to the creamy cheese spread.

(Continued on page 11)



PHOTO COURTESY LAURA DAVIS

Crunchy pickleweed adds a salty flavor to traditional pimento cheese spreads, which are typically served on crackers, vegetables, or sandwiches.

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.



# Pickleweed Pimento Cheese

## What you'll need

- 8 oz. extra sharp cheddar cheese, shredded
- 1/4 cup salicornia (pickleweed, sea beans), washed and chopped
- 4 oz. jar diced pimentos
- 3 Tbsp Greek yogurt
- 3 Tbsp mayonnaise
- 1/2 tsp hot sauce
- kosher salt

## What you'll do

- Combine yogurt and mayonnaise and mix well.

- Add cheese, pimentos, pickleweed, and hot sauce.
- Season to taste with salt, but remember the salicornia is salty.

## For finer spread

- Add the cheese to the bowl of a mixer fitted with a paddle attachment.
- Mix for about 30 seconds.
- Store in refrigerator up to a week.

(Recipe yields about 1 1/2 cups of cheese spread.)

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# Onancock: A bayside port town for almost 350 years

The old wharf at the head of the creek is still in use more than three centuries after the town's founding

Onancock is arguably the loveliest town on the Eastern Shore of Virginia.

Nearby Accomac boasts more historic architecture, and any number of towns on the Shore offer

equal views of the water. But Onancock joins these two assets as no other community on the peninsula does. This is a 300-year-old town beautifully situated on the waters of Onancock Creek, and it is one of the Shore's most



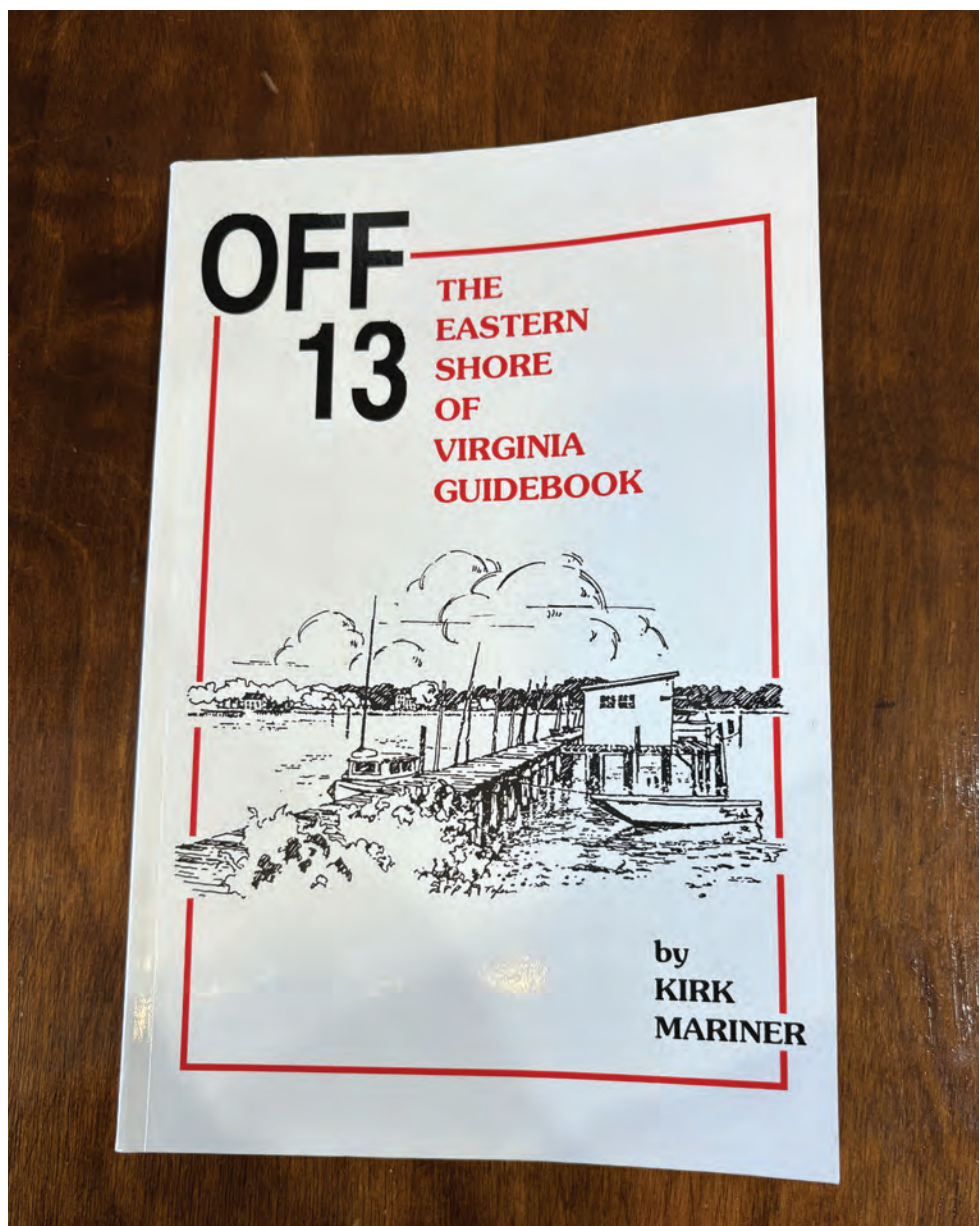
Kirk Mariner

pleasant places.

In the language of the Indians, Onancock means "Foggy Place," and there was an Indian town near here when Europeans first ventured into the area.

In 1680 the Virginia Assembly authorized the creation of a port town in each county, and Onancock is one of five towns in Virginia that survives from that legislative directive, predating the famous Williamsburg by 19 years.

The site for Accomack County's new town was the small peninsula at the head of Onancock Creek, where four or five Indian families lived. Daniel Jenifer was paid 540 pounds of tobacco for "laying out



SHORE FIRST/TED SHOCKLEY

This excerpt is taken from Kirk Mariner's "Off 13: The Eastern Shore of Virginia Guidebook."

the towne," and Port Scarborough was born, named for Charles Scarborough, from whom the land was purchased. In time the new Port Scarborough became known as Onancock.

Once established, the town grew slowly. From 1680 until 1693 the county court was located here, and there was an Anglican church. In the early years, Quakers lived in Onancock, and the town was home to the Presbyterian pioneer Francis Makemie. But no permanent church was established until Francis Asbury, the Methodist bishop, preached there in 1788 and a Methodist congregation was founded.

It was from Onancock that the combatants in the last battle of the American Revolution sailed. In November 1782, a full year after the surrender of the British at Yorktown, a Marylander named Zedekiah Whaley put into Onancock seeking aid against the Tory ships that were still marauding up and down the Chesapeake — and which had just been sighted at the entrance of Onancock Creek.

Colonel John Cropper and 25 of his men from the Accomack militia volunteered to lend a hand, and they set sail from Onancock on board Whaley's fleet of barges. On Nov. 30, 1782, the very day that the articles of peace were signed in Europe, the "Battle of the Barges" took place in Kedge's Straits above Smith Island in Maryland.

At the first sign of battle, all

(Continued on page 13)

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 12)

the American barges fled except Whaley's vessel, Protector, which thereupon bore the brunt of the fighting. When an ammunition chest aboard the Protector exploded, members of the crew who were not killed outright were thrown overboard or jumped into the water with clothes ablaze.

The British easily had the better of the engagement, and among those who died was Commodore Whaley. Cropper, though defeated, arranged an exchange of prisoners, and the Americans put back into Onancock with 25 drowned or killed, 29 wounded, and only 11 unscathed. Whaley was buried in Onancock, and in Maryland an official government investigation of the cowardice of the other American commanders was launched.

By the beginning of the 19th century, Onancock was outgrowing its original boundaries and push-

ing eastward. In 1826, a post office was established, and in 1832 there was a ferry to Norfolk. A number of homes in town today date from the first half of the 1800s.

When the Union army occupied the peninsula during the Civil War, they singled out Onancock as the place that had "concocted more mischief ... in the way of blockade running and disloyalty" than any other community on the Shore.

After the Civil War, Onancock became one of the major stops for the colorful steamboats that ferried both passengers and freight up and down the Chesapeake. This direct link with the larger cities of Virginia and Maryland boosted the town's prosperity and growth, and much of the town dates from this period.

The town was incorporated in 1882. Two years later, the railroad lines missed Onancock by about two miles, but the town, which lies four miles inland from the bay, benefited from its presence and became even more important as a commercial center and port.



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# Barrier Islands Center a vital resource for students

Museum in Machipongo offers a variety of programs about the history and culture of the Eastern Shore

The Barrier Islands Center in recent years has quietly become a vital part of the school systems of both Eastern Shore counties.



Curtis Badger

During the summer, the BIC hosts a variety of day camps for kids ages 4 to 12, and during the school year the staff goes on the road to visit schools and talk about the history of the barrier islands. The BIC

also welcomes students of all ages for field trips at its campus, the historic Almshouse Farm in Machipongo. The programs are varied, ranging from a Pirate, Prince, and Princess Camp for 4- to 7-year-olds to art classes and agricultural programs for older campers.

My wife, Lynn, and I have been involved in an innovative program to produce books for young readers that deal with the human history and natural history of the islands. So far, we have done books on the history of Cobbs Island, Hog Island, and Assateague. And just recently a new book came out titled "Birds of the Barrier Islands."

Books are given to fourth graders in the school systems of both counties, and when school groups



COURTESY PHOTO

Lynn and Curtis Badger's "Birds of the Barrier Islands" was recently released as part of an innovative program to produce books for young readers that deal with the human and natural history of the Shore's barrier islands.

visit the BIC campus, each student leaves with a book at no charge.

This program is especially dear to me because I grew up on the Eastern Shore and spent many Saturday afternoons fishing and clamming with my father and friends, and it never occurred to me that I was experiencing anything out of the ordinary. I simply took all of it for granted.

I went to Onancock High School,

which was at the headwaters of Onancock Creek, a nursery for striped bass and numerous other examples of marine life. But there was never any recognition in school that Onancock Creek might be of value.

We filled in the marsh to make a football field, the creek was a convenient receptacle for our waste, and when we studied biology, we dissected frogs purchased from a

biological supply house in North Carolina. The tide comes in, the tide goes out.

I grew up blithely unaware that I had experienced anything of value, but the landscape imprinted itself on me and became part of who I am.

I realized this one day when I was in Anchorage, Alaska, serving in the U.S. Air Force as a photographer. I had just received the Eastern Shore News in the mail, and the lead story, in ominous black headlines, announced that a New York developer had bought three islands and planned to build golf courses, hotels, restaurants, and residential communities for thousands of people.

Often, we don't adequately assess the value of life until that life is threatened. My heritage was about to feel the blade of the bulldozer.

The developer's plan, for a variety of reasons, did not succeed, but it assigned value to what I had taken for granted. The islands of the Eastern Shore were coastal wilderness, it was all we had left, and if it were to be taken, it would be gone forever.

So, I hope that what the staff at the BIC is doing — whether through camps, programs, films, or books — will teach our young people that we live in a landscape that is rare and valuable, and our history as a people is a product of where we live.

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.



Eastern Shore Community College will offer classes at the Impact Center in Cape Charles this fall.

COURTESY PHOTO



## ESCC and Impact Center partner on opportunities

For nearly a century, the historic Cape Charles Elementary School was a place where education changed lives.

Today, thanks to an expanding partnership between the Impact Center and Eastern Shore Community College, that tradition continues as the building once again opens its doors to learners — this time through adult education, workforce training, and career services.

For many adults in lower Northampton County, transportation can be one of the biggest barriers to going back to school, learning new skills, or preparing for a better job.

By bringing these programs directly to the Impact Center, the partnership makes education and career development more accessible — right in the heart of the community.

Originally built in 1929 as a Washington-Rosenwald School, the building served for decades as the only school for Black children in Cape Charles.

Today, after a remarkable restoration, the Impact Center once again fulfills its original purpose as a place where education creates opportunity, strengthens families, and brings the community together.

While these programs are offered through ESCC, they are designed for everyone.

You don't have to be a college student — or even plan to

attend college — to participate.

Whether your goal is to learn English, earn a GED, prepare for a new career, build workforce skills, or simply gain confidence, there is a place for you.

The adult education mission says it best: adult education builds skills, creates pathways, and expands opportunities for every learner, regardless of where their journey begins. That belief is at the heart of this partnership.

Beginning this September, residents can enroll in English as a Second Language (ESL) and GED classes at the Impact Center.

Workforce offerings this fall include food service management, ServSafe food manager certification, hair braiding and weaving, workforce readiness, and digital literacy.

ESCC Career Services will also offer workshops on resume writing, cover letter writing, interviewing, and exploring employment opportunities to help participants connect their new skills with meaningful careers.

Nearly 100 years after this building first opened its doors to students, it is once again creating opportunities through education.

Together, the Impact Center and Eastern Shore Community College are honoring the building's remarkable history while investing in the future of our community — one learner, one family, and one opportunity at a time.

### Upcoming Adult Education and Workforce Opportunities at the Impact Center

#### Adult Education English as a Second Language (ESL)

- Registration: Aug. 24 and 26 from 3 to 7 p.m.
- Classes: Tuesdays and Thursdays from 5:30 to 8:30 p.m.
- Classes run from Sept. 15 to Dec. 10

#### GED preparation

- Classes: Tuesdays and Thursdays from 1 to 4 p.m.
- Call 757-789-1794 to schedule registration
- The cost is \$20 per semester

#### Coming this fall

- Food service management
- ServSafe food manager certification
- Hair braiding and weaving
- Workforce readiness
- Digital literacy
- Resume writing
- Cover letter writing
- Interview skills
- Exploring employment opportunities

**For workforce class schedules, registration, pricing, and financial assistance information, call 757-789-7979 or 757-789-1794.**

**Many Virginia residents may qualify for financial assistance for workforce training.**



# Sponsors needed for 30th anniversary season

Arts Enter Cape Charles has concluded another successful season with “Newsies Jr.” Young performers filled the Historic Palace Theatre stage after two weeks of musical theater camp, highlighting Arts Enter’s continued commitment to arts education.

The organization also recently celebrated a successful fundraising effort, thanks to Tankard Nurseries’ donation of hydrangeas for a sold-out plant sale.

Planning is now underway for Arts Enter’s 2026–2027 30th anniversary season.

The organization is creating a commemorative coffee-table book chronicling its first 30 years, and all are invited to share stories and photographs.

The book will debut during the red-carpet celebration on June 12,

2027, featuring a student reunion, live music by The Christian Mitchell Project and Wonderland, and a look back at three decades of community arts. Auditions for the emcee of this event will be announced soon.

Arts Enter has already secured 27% of its sponsorship goal for the anniversary season.

The organization thanks its two Legacy Diamond Sponsors, Chesapeake Properties and Virginia Eye Consultants, for transformational \$10,000 sponsorships.

Additional support has been committed by Blue Heron Realty and Hotel Cape Charles at the Mainstage \$4,000 level, and Baker Tilley, Rayfield’s Pharmacy, and Bay Creek, at the \$1,000 Spotlight level.

Dr. Mark Clarke, the Hitchings

Family, and Terri and John Birtles are sponsoring at the \$500 level.

The organization is seeking sponsors for three tribute bands, Man in Black (Johnny Cash Tribute Band) on Feb. 19, Who’s Bad (Michael Jackson Tribute Band) on March 6, and Diamond Sky (Neil Diamond Tribute Band) on May 29, and two Arts Enter productions, “Present Laughter,” a comedy on Nov. 20 to 22 and “The Little Mermaid” in the spring, as well as other programs in the new Candlelight and Spotlight series. Sponsors make arts programming possible.

An anonymous donor has pledged a \$2,500 matching gift for Arts Enter’s scholarship program so that every student can experience the joy and confidence that the arts inspire. \$500 has

been matched so far.

Registration is now open for Arts Enter’s fall dance program, with an expanded lineup of instructors including Amy Watkins, Lisa Brasch, Mara Ifju, Chloe Harper, Ashley Antunes, and Holiday McCormack offering ballet, jazz, modern, hip-hop, and more. A free Friday evening youth Theatre Club is also offered from 5 to 6 p.m. by instructor Clelia Cardano Sheppard.

Free Fridays at Lemon Tree concerts continue with live music and art from 6 to 8 p.m. on Fridays.

Businesses interested in sponsoring performances or purchasing playbill advertising for the anniversary season are encouraged to contact Arts Enter before the Aug. 20 deadline.



# CELEBRATING 30 YEARS



**DONATE NOW TO KEEP  
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**VA 250**



100 years ago  
August 1926

## Thousands of hens drown in storm

With the seaside marshes of Northampton and Accomack counties strewn with thousands of dead marsh hens, drowned as a result of the recent north-east storm that swept the Eastern Shore coast from Saturday until Monday with heavy rains and exceptionally high tides, the many sportsmen of the two counties who look forward to the marsh hen season, which opens on Sept 1, as the best gunning of the year, fear a short season and almost empty bags of their choice birds.

Seaside workmen and those who frequent the marshland between the beach and the mainland report dead hens throughout all sections of the many thousands of square miles of marshes, where the best gunning grounds are located, and state live birds are very scarce in the aftermath of the storm.

It is estimated that 10,000 of these birds are bagged annually in both counties. They are considered the choicest of any fowl that visit the Eastern Shore.

— *The Richmond News Leader*

## Concrete highway in three states

In a few months' time Lewes, Del., and Chincoteague will be connected by a concrete road.

The Ocean Boulevard from Lewes south will be about 66 miles long and will cost no less than \$2 million, which will be furnished by three states. The cost per mile will be approximately \$30,000.

Delaware will have 16 miles of road to lay and will be obliged to furnish bridges and culverts for streams. Maryland will have about 35 miles of road to lay, which will cost \$810,000. Virginia will have five miles of road, which will cost \$150,000.

When construction is complete, Ocean Boulevard will be very much like the DuPont Highway through Delaware.

— *The News and Advance*

## Parksley forfeits 20 games for violation

Parksley was found guilty of violating the class player rule of the Eastern Shore League at a special meeting of the directors in Salisbury today and forfeited 20 games.

The forfeiture resulted in manager Winn Clarke's Spuds dropping from a tie with Dover for first

place, with a record of 49-24, to fifth place in the race, being just in front of Easton.

Parksley was the second club convicted within a week for class violation. A week ago, Easton, leading the wheel by three games, was penalized 34 games, falling from first place to last, with no hope of getting out of the cellar this season.

Salisbury proffered the charges against Easton a week ago, while today it was the Dover club that brought the charges against Parksley.

Charles W. Boyer, president of the Dover Dobbins, presented the evidence against the Spuds. The charges declared that Firth, Walker, Crump, Coleman, Marable, and McDougall had played with the Spuds at various times.

Parksley admitted that three of the mentioned, besides McDougall, played together at one time or another during the season.

But Parksley did not admit that McDougall was a class man. Evidence was offered by Walter B. Miller, president of the league in 1922 and now a vice president, that the league had gone on record in 1923 that McDougall, then a member of the Milford club, was adjudged a class man.

McDougall, it seemed, played with a Southwestern League club in 1922. That league, then in Class D, was raised to a Class C affiliation. That made McDougall a class man, it was contended.

After all the evidence was presented, J. Harry Rew, president of the circuit, whose home also is in Parksley, sustained the protest against McDougall. He then ordered the games forfeited.

When the case was closed, M.B. Thawley, president of the league in 1923 and now a vice president, threw the meeting almost into an uproar.

Delegated by the Crisfield club, Thawley was instructed to admit that that club was also guilty of violating the class rule. He stated that Crisfield had used four class men in six different games and gave the names of the players and the dates on which the violations occurred.

But Crisfield, after being duly found guilty upon its own admission, forfeited only one victory because that was the only contest that it won out of the games played. Incidentally, the win happened to be against Parksley.

— *The Baltimore Sun*

## Crabbing war continues

Further outbreaks in the crabbing war at Smith Island were predicted today by Thomas Anderton, captain of the Virginia State patrol boat Marguerite, which twice within the last fortnight has exchanged shots with Maryland crabbers at the state line.

The Marguerite remained away from the scene of the recent conflicts today upon the orders of Harry M. Houston, commissioner of fisheries in Virginia. Houston issued the order at the request of Swepson Earle, state conservation commissioner of Maryland, who asked that the move be taken in order for the engineers from the two states, who are now marking the line with buoys, might not be endangered by bullets fired either by the boat or the crabbers.

In the absence of the Marguerite, the Maryland crabbers from Smith Island took their boats well below the line and commenced working in Virginia waters. It was reported to Anderton today that, in some instances, the Smith Islanders took their boats more than a mile into Virginia waters in the direction of Tangier Island. Anderton said that he fears crabbers of Tangier Island will take the matter of enforcing the laws into their own hands, bringing about border warfare.

Reports have already been received that the Tangiermen are arming themselves.

Every effort will be made to prevent the outbreak of hostilities, said Anderton.

Shortly after the engineers began work on the boundary line at Smith Island, W. Wallace Evans, a resident of the northern part of the island, came out to their boat to ask that the dispute be settled by compromise. The boundary line cuts Tyler's Creek into almost equal parts. Evans suggested that residents of Maryland and Virginia be allowed to crab throughout the entire length of the creek.

A majority of the people at Smith Island, he said, do not wish to crab in Virginia waters. He attributed the recent gunfire and hostile attitude toward the Marguerite to the younger radical element on the island. Their attitude is not approved by their elders, he said.

— *The Baltimore Sun*

75 years ago  
August 1951

## Sunrise eclipse this Labor Day weekend

Even the sun is going to take a holiday here during the Labor Day weekend.

It's going to rise — almost, not quite — Sept. 1. The occurrence is being described as a once-in-a-lifetime event. And it's not costing anyone anything except maybe a few hours of sleep.

The sun will rise in eclipse Saturday morning at about 6:35 a.m., and at 7 a.m. the greatest totality will occur. Here, 94% of the sun's surface will be covered by the moon.

(Continued on page 18)



## Yesteryears

(Continued from page 17)

Ocean City, Md., is being boomed as the best location from which to witness the spectacle. Since the eclipse occurs at sunrise, spectators on the beach will be able to view the phenomenon from the moment the sun appears above the horizon.

After the sun has risen, instead of getting lighter, the sky will darken. The moon will rise at the same instant and same spot as the sun and move across the sun's surface.

The eclipse won't be total at any place on the Earth's surface. However, at Cape Charles the annular effect will be observed. That means 98% of the sun will be blacked out by the moon.

Since the moon is farther than usual from Earth at this time of the year, the moon's diameter will not be great enough to cover all of the sun. A tiny rim around the edge of the sun will be visible.

The sun will rise from the ocean looking more like a new moon than its usual giant orb of fire. Shadows will have a curved, eerie appearance and cloud effects will be unusual.

Eclipses at sunrise occur once every 200 to 300 years.

— *The Daily Times*

## Dolphinfish being taken off Wachapreague

Over at Wachapreague they have been trying something new in fishing, and it has been paying dividends. Some of the enterprising fishermen over there have been taking out cheaply constructed rafts and anchoring them in outside waters. The object is to attract dolphinfish, and the scheme has been quite successful.

For some reason or other, it is a characteristic of the dolphinfish that he will hang around under anything floating that he can find on the water.

The open sea off Virginia's coast is mysterious and inviting. The fishing opportunities, even close inshore, have never been adequately explored. It is probable that too much emphasis has been placed upon the white marlin, which comes and goes apparently according to whim. While you hook a marlin only once in a while, there is no trick to catching dolphinfish and bonito under normal conditions.

It has appeared, from reports all up and down the coast, that dolphinfish have been particularly

numerous this year. Whether there are more of them or they have just been feeding closer to shore, fishermen have had the finest luck with dolphinfish in years off the Virginia coast.

A particularly interesting fish, few are swifter in the water, and frequently the dolphinfish will put on about as spectacular a performance as any fish that one may hook. Many people think, due to its vivid colors, that the dolphinfish is the prettiest in the ocean. They are also excellent table fare.

These fish vary greatly in size in our waters. Occasionally one will be caught weighing 20 pounds or more. But the beauty about them is that they are frequently numerous and afford plenty of sport.

— *Richmond Times-Dispatch*

## Tangier Island prepares for annual homecoming

For the first time in 40 years, band music will enliven the narrow streets of Tangier Island during the annual three-day homecoming, beginning Aug. 9.

The Crisfield band will visit the island on Saturday, Aug. 11, and give a concert.

Mrs. Anne H. Jander, homecoming chairman, said the grown-ups and children alike are looking forward to the big day.

More than 40 years ago, a man named Stevenson settled on the island and started a town band. About 25 islanders contributed their share to the music. But when Stevenson left the island a few years later, the band was given up.

"Not one of the instruments remains on the island," Mrs. Jander said. "But the memory of their music stays in the hearts of those islanders who are old enough to remember the early days."

Those were the days of visiting steamers, showboats, and even merry-go-rounds that came to the island on the Fourth of July.

The homecoming attracts many tourists as well as former residents. A special boat will leave Saxis Island daily at 10 a.m. and return each night after the program. Boats from Crisfield will leave at 11:30 a.m. daily.

Dinner will be served each day in the Daughter's Hall, with plenty of chicken and crabs on the menu. Sandwiches, soft drinks, and other refreshments will be on sale.

There will be a baseball game each day at 2:30 p.m. and a religious hour from 6 to 7 p.m.

On opening day, there will be a costume parade of Tangier's children; an honoring of the island's great-and great-great-grandmothers; a fashion show; and a skit, "Settling of Tangier," by John Crockett and

family.

A baby parade, with perambulators decorated with crepe paper and wheeled by mothers, will start Friday's program at 11 a.m. An amateur hour will be the highlight at 7:30 p.m.

Saturday morning will be free for visits with old friends. After the religious hour, an evening's program is planned to include the band concert, the Dixie Quartet, Colonial Pantomime, and fireworks.

— *The Daily Times*

50 years ago  
August 1976

## Descendants of signers coming to Shore

Five descendants of the signers of the Declaration of Independence of 1776 have been located and are residents and natives of the Eastern Shore of Virginia.

They have been issued invitations to attend a bicentennial program on Friday in Eastville.

A public reading of the historic document will be read at 4 p.m. on the courthouse steps, 200 years ago to the day that the Eastern Shore first heard the news of the split from Great Britain.

The reader of the order will be Commander John A. Upsher, a Shoreman who is a descendant of Griffin Stith, the clerk of court who originally proclaimed the news in Northampton County on Aug. 13, 1776.

Others expected to be present for the ceremony are direct descendants of the signers of the Declaration of Independence.

The family of one signer, Benjamin Rush, is represented by Mrs. Theron Bell, of Machipongo, her sister, Mrs. William Gladden, of Exmore, and Mrs. Bell's son, Holland, of Greenbush.

Mrs. Anna Parker Hampton, the great-great-great-granddaughter of a former Virginia governor who signed the Declaration, will also be present. Her ancestor is Thomas Nelson, who served in the Revolutionary War as a general and was later governor of Virginia. She says, "I'm very proud to have an ancestor who signed the Declaration of Independence and who was instrumental in seeking freedom for our country."

Another family on the Shore who descends from a signer is that of Col. E.V. Needels, of Accomac.

In connection with the celebration in Eastville, a historic bell has been found in the yard of the courthouse. Housed in a brick platform, the bell

(Continued on page 19)



## Yesteryears

(Continued from page 18)

dates back to court days when it was rung to call court to session. Court days were festive occasions for greeting old friends and exchanging news in the rural county.

The bell will peal again during Friday's program from 4 to 5 p.m. The public is invited to the celebration.

— *The Daily Times*

### Duck hunting inquest to begin

A Norfolk federal grand jury is expected to begin hearing testimony Sept. 13 in what one investigator called "probably one of the biggest and baddest" cases of duck hunting violations in the nation.

Lawrence Thurmond, federal fish and wildlife agent in charge of the investigation, said the jury would hear testimony based on a raid by federal agents on Tangier Island Jan. 17.

He said hunters from 15 states have been interviewed about hunting on the island after the agents confiscated records of the Pruitt's Paradise, Inc., hunting club.

Tangier Island lies near the Chesapeake Bay's eastern shore, about 14 miles south of Crisfield, Md.

During the raid, the agents collected bags of feathers and heads from Red Head ducks, a species protected from hunters, and other evidence of illegal hunting activities, as well as records from the island's tiny airfield, agents said.

Edward R. Baird, the United States attorney conducting the probe, said investigators started screening more than 4,500 names of hunters. However, neither he nor Thurmond could say how many hunters would be prosecuted.

It was reported at the time of the raid that as many as 25 persons, including hunters and guides, might be prosecuted.

"It's a long, hard investigation, but my plan is to get some of these people in front of the grand jury Sept. 13," Baird said.

"A lot of people thought we sort of dropped the case," said Thurmond. "But we've interviewed hunters in 15 states who have hunted at Pruitt's Paradise."

More than 30 U.S. Fish and Wildlife agents fought rising winds and freezing temperatures during the January air and sea raid. The raid was based on information gathered over a period of more than a year by undercover agents working for the

wildlife service.

The agents went ashore from a half-dozen high-speed outboards, a helicopter, and a fixed-wing aircraft. A swift winter storm caught the agents, and they were stranded for a while at the port of Ewell on Smith Island.

— *The Evening Sun*

### Coast withstands Hurricane Belle

Virginia's coast weathered the passing of Hurricane Belle with relatively light damage and no injuries Monday, but cautious tourists fled coastal resorts and the U.S. Navy flew aircraft inland before the storm arrived.

The storm was 85 miles out at sea when it passed Virginia's coast Monday afternoon, so the state didn't feel the full impact of the 110 mile-per-hour winds near its center.

The highest winds recorded in Virginia were 66 mph at Chincoteague, said Coast Guard Lt. Robert Sitton, and the National Weather Service said winds reached 63 mph at the south island of the Chesapeake Bay Bridge-Tunnel.

Winds must reach 74 mph to be considered hurricane velocity.

Belle came closest to land at Chincoteague and Assateague islands off the Eastern Shore but still did little damage.

Patrolman R.L. Butler, of the Chincoteague police, said little property damage was reported except for boats swamped by choppy water and heavy rains that cut visibility to almost zero.

Signs were blown off service stations and stores in the resort town of 4,000, and the U.S. Coast Guard there dispersed its boats so not all would be affected by Belle's force at the same time.

Butler reported two minor storm-related traffic accidents in Accomack County, but there were no injuries.

The famed herd of 120 to 130 wild ponies on Chincoteague was left to its own devices as the storm passed because "it's just safer to let them roam," said Larry Malone, a spokesman for the U.S. Fish and Wildlife Service.

"We have found them to be normally better off on their own when they can seek higher ground as needed," he said.

About 300 permanent families and many campers evacuated the area, but other campers chose to weather the storm.

— *The Daily Progress*

25 years ago  
August 2001

### Saxis finds economy is no pearl

Once, the oyster was their world.

Since the 1800s, men in Saxis, on the bay side of Virginia's Eastern Shore, have made their living harvesting oysters. In bad years, they turned to clamming, fishing, and crabbing, but they always went back to oysters.

Saxis looks sleepy and idyllic, the kind of place for which city workers dream of chucking their ties and briefcases. A few pleasure boats bob in the marina at the quiet harbor, and yellow-haired boys ride their bikes in lazy circles on streets named for firemen — Charley's, Dennis', Sonny's. Families gather for ice cream socials at church.

Come December, the town of just more than 300 people will once again draw gawkers from miles around with its spectacular Christmas decorations.

"This is paradise," said Mayor Charles Tully. But there's trouble in this paradise at the end of the road.

In the 1970s, oysters fell prey to disease. Clams met a similar fate. As for fishing, today it doesn't pay a commercial fisherman to go out for the croakers in Pocomoke Sound.

That leaves crabbing. Fortunately, it's a good year for crabs. But every season brings worries.

"We're trying to save a way of life here," the mayor said. "I'd like to preserve the way of life, working on the water, that's been handed down from father to son."

Watermen like Keffer Linton say the outlook for the next generation is dim. The state sets stringent limits on commercial fishing and crabbing, and watermen feel the pinch.

And so, Saxis only looks placid. People face anxieties about their future as wrenching as any in the city.

The town's pride, a new 200-foot fishing pier, sits on sunsplashed shoreline that is eroding at a perilous rate. The mayor is working on grants for shoreline restoration and restrooms at the marina and pier. "I go after every grant I can get," he said.

Saxis can be a peninsula or an island, depending on who is asking, Tully said. "We call it a peninsula, but if we want grants, we call it an island."

— *Potomac News*





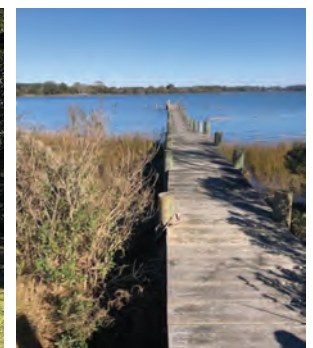
**S#23 Duck Hunter Alert:** 22.71 marsh and uplands at the marsh's edge; birds of every description provide daily entertainment. Approximately 18.27 acres of marshlands and 4 acres of uplands are a haven for avian enthusiasts: Peregrine Falcon, Piping Plover, Osprey, graceful long-legged Herons, and various ducks. **\$200,000**



**B#14 Country Seaside Estate:** Gargatha and Metompkin Bay, easily at hand, for the county boat ramp is just down the street. All the benefits of navigation of the Virginia Inside Passageway, where fishing is the only life, yet you'll have no flood insurance requirements. Bonus room, 4 bedrooms, 3 bathrooms, sitting room, dining room, fully equipped kitchen, along with a 2-car garage with a workshop area and a shed, with lovely gardens and 3.14 acres of level grounds. Built in 2007 with 2066 sq' with new heat pumps with gas pack backup. No HOA. **\$378,000**



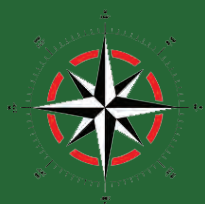
**P#6:** Captain and first mate, the wife, sailed into Onancock on a catamaran, in search of a home site with deep-water anchorage. We had just the ticket at Schooner Bay, a deep-water canal. They proceeded to build their home. Open concept, kitchen, dining, and sitting room, with a 1st floor bedroom, ensuite, 2 1/2 baths, and 2 spacious bedrooms 2nd floor. Bulkhead replaced, 100' of waterfrontage. 2-car garage and massive workshop. **\$380,000**



**S#10 Rose Lawn on the Pungoteague.** Circa 1885. Elegant 2940 sq'. Set apart is a 500 sq. ft. 1-bedroom guest cottage. The main home includes a foyer, formal dining room, kitchen, breakfast dining room, family and sitting room, 1/2 bath and front and back porches. 2nd floor has 4 bedrooms, 2 baths, and a sitting room. Dock with 4' at MLW. Beautifully maintained home and gardens, with respect to the original architecture. Located in the peaceful bayside town of Harborton, with its boat ramp and well-marked channels to the Chesapeake Bay. **\$650,000**



**S#18:** Northwesterly views over an expanse of marshlands and the serpentine Parkers Creek, which leads to the Virginia Inside Passaway. 1.10 acre on a high bank nestles in Indigenous woodlands in a well-established neighborhood. Around the bend is the county boat ramp. An ornithologist and ethologist haven. **\$62,000**



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