

CHESAPEAKE Style

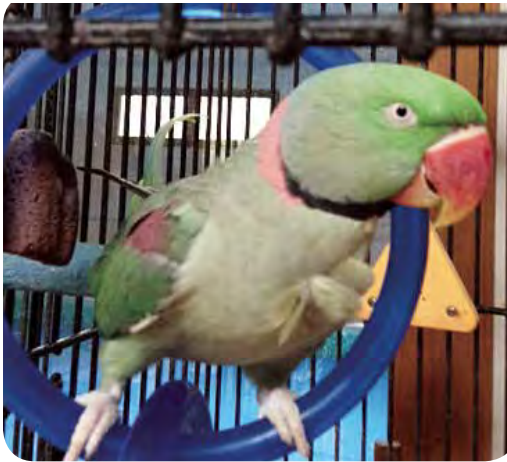
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PRICELESS
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Serves and Celebrates the Chesapeake Bay Region and its People, Past, Present and Future

Fast Times on the Rivers



It was a sunny October Saturday in 1988. Both of my children came to visit me. Their father was to be remarried the next day.

We wandered into a shop where the proprietor raised and sold birds. My son had raised canaries when he was in graduate school. There were young birds in the back. I thought I was looking at conures...the birds climbed on my arms, up to my shoulders, nibbled on my earrings. All the birds in the shop were outside of their cages during the day.

I went home with two young mustached parakeets. Later I went to a bird show, and fell in love with an Alexandrian parakeet. She was green, with some rose colored feathers, and a red beak, and extra long tail feathers. I named her Alexia. The breeder suggested I get a male, because they are more colorful. So when his next clutch hatched, I

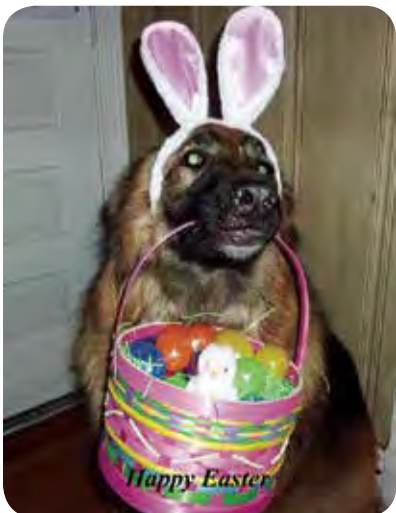


added Ziggy to my family. A Moluccan cockatoo, Colby, and an African grey parrot, Zaney Grey completed the family.

The six parrots, two dogs and two cats and I moved to the Northern Neck in 1993. About five years ago it was time to find new homes for the parrots. Today two are still living, Ziggy and Zaney Grey. Ziggy recently moved into his new home, here in the Northern Neck. I am thrilled to be able to have current updates and to know he is a happy bird and well loved.

Like potato chips, can't stop with only one...
Until the salt is too much!

Athena is ready for Easter
Joy Brenda Burch photo



CHESAPEAKE *Style*

Editor, Publisher, Chief
Cook & Bottle Washer
Janet Abbott Fast

Writers & Photographers

Corinne Becker, Mari Bonomi, Carol J. Bova, Joy Brenda Burch, Susan Camp, Ellen Dugan, Jean Duggan, Ann Eichenmuller, Eric Eichenmuller, Deborah Figg, Ruth E Forrest, Bill Graves, Martha M. Hall, Torrence Harman, Elizabeth Harper, Melissa Haydon, Wendy Hyde, Spike Knuth, Becky Latne, Don Loop, Laurie McCord, Kenny Park, Joe Phillips, Chelly Scala, Nancy Shelley, Marie Stone, Gerhard Straub, Hannah Wilmer, Susan Williamson

Ad Sales, Distribution

Carol J. Bova, Susan Christopher, Willis Croxton, Deborah Figg, Bill Graves, Martha Hall, Florine Headley, Jackie Ingram, Tracy Lanum, Joanne Hunter, Nancy Shelley, Marie Stone

Proofreader

Marie Stone

Ad Composition, Graphics, Layout
Janet Abbott Fast, Deborah Figg



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Chesapeake Style

P. O. Box 802

Warsaw, VA 22572

804-333-0628

chesapeakestyle@hughes.net

www.chesapeakestyle.com

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Chesapeake Style

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About the cover~

Pictured here are Virginia Waterman Bailey Hall, and Richard Bonneville along with Captain Willie Bristow. The boat is *Privateer*. Coming in after having harvested seed oysters on private ground in the Great Wicomico River.

In previous years shells were planted on areas of private ground where oysters strike well. Once oysters have struck on the shell and grown a little they are taken back up by dredge and transported to other

shores and replanted where they can grow to market size and be harvested.

Photo by Larry Jenkins Jr., a native of Northumberland County, loves capturing the life of the local waterman and the beauty of the Chesapeake Bay region through his lens. To see more photos or to order a print check out the Facebook page Images by Larry Jenkins Jr or send an email to Imagesbylarryjenkinsjr@gmail.com

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ACROSS FROM TRI STAR

Gardening in *Style!* Hellebores



sunlight and prefer an evenly moist location. Planting under deciduous trees is a perfect location.

More positives about hellebores are that deer and voles do not like them. That is a huge benefit in our area. Maintenance is very low, only requiring removal of dead leaves or spent blooms and a light fertilizing in early spring with a general fertilizer. They don't like extremely acid soil and can benefit from a little lime if your PH is high in acid.

Considering all the positives with hellebores, you may be wondering if they are the perfect plant. After all, you have a shade loving, winter blooming, deer resistant, vole resistant, low maintenance, evergreen, perennial plant. That is a lot of wonderful traits, however, there are just a few little negatives associated with hellebores. Slugs can be an issue in spring and all parts of the hellebore plant are poisonous if ingested.



By Nancy Shelley

Hellebores are beautiful perennials that offer so many positives for your flower garden. They grow in areas of your garden and in conditions where few other bloomers survive.

Hellebores are among the first flowers to bloom in the season. They start blooming in late winter and may be a beautiful sight peeking through a light snow. Bloom times vary by variety, but most bloom for a couple months. They thrive in shady areas that only have an hour or two of dappled

Hellebores can be started from seed, but germination can be a bit tricky and new plants will take several years to bloom. They are most often purchased as plants from your local garden center and are steadily growing in popularity. Many gardeners like to collect different varieties as they do vary quite a bit. They are generally a little more pricey than average perennials, but a very worthy investment. Plant several varieties and enjoy fresh blooms early in the season while waiting for your other Spring favorites to bloom.
Wendy Hyde photos.



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Of Kids and Boats

By Ann Eichenmuller

Warmer weather is here, and you know what that means—the houseguests are coming. Children, grandchildren, nieces, nephews, extended cousins and out of town friends all descend on Rivah Country, looking forward to forward to spending time on the water. In an effort to help you prepare for these happy events, avoid family squabbles, and forego the occasional rush to the ER, I have a few suggestions—borne of uncomfortable experience—for hosting kids on boats.

► Purchase comfortable Coast Guard approved personal flotation devices.

Yes, you have a locker full of chunky orange tie on life jackets. Honestly, no one wants to wear them. Go out and purchase vest style youth jackets in a range of sizes, and keep

them clean and mold free. If you will have small children aboard, buy infant/toddler jackets designed to keep little heads out of the water.

► Give the kids a boat of their own.

I'm not suggesting you buy a dozen Carolina skiffs. For children ten and under, a paddleboat or rowboat are good choices. For older children, try a small sailboat—like a Sunfish—or a kayak. Keep them at the dock to familiarize children with basic boat handling techniques and give them the freedom to explore without adults constantly telling them



what to do.

► Go over the rules in advance.

This goes for rowing around the creek, but also for family cruises. Once the motor has started, no one can hear you, and even if they could, they

will be too distracted by the scenery whooshing by. Keep it simple. If you use the name of a piece of equipment, make sure everyone knows what you are talking about. And remember, if you say no one is allowed on the bow, that is the only place they'll want to be.

► Bring water toys on longer cruises and make time to use them.

Choices abound. If you don't have the space to stow much, a remote control boat, an inflatable paddleboard, or inflatable floats will work. Tie floats on long ropes so they don't drift away. You can also tow a larger tube or dinghy.

► Invest in kids' water shoes.

I speak from personal experience. We spent a wonderful day with the grandkids last fall that ended with stitches because our grandson was wading in ankle deep water wearing flip flops. He stepped on a piece of driftwood, the sandal slipped, and his foot slid onto an oyster shell. A mad dash to the hospital is not how you want to end your family outing.

Planning ahead will lead to bigger smiles and better memories for everyone.

Eric Eichenmuller photo of the author's grandchildren learn boating basics.

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Style Spotlight~Comfort Marries Style At The Shoe Clinic



By Mari Bonomi

“Comfort, quality, and style,” Rob Akers says, “that’s what people come to us for.”

For so long, people who need support or correction in footwear have been forced to give up other elements to find relief. But when Rob joined his father in the family shoe repair business, he brought new elements to the merchandising equation.

Rob didn’t really start out to be a shoe merchant. Although he worked weekends and summers in one of his father’s Tidewater repair shops, he majored in process engineering, working with metal fabrication.

During college and after graduating, he worked in companies making turbines and aircraft components, winding up in Ohio. “I wanted to get back to the East Coast,” Rob said, and returned to Virginia, becoming chief operating officer for a trade association. In that capacity he worked to help small companies grow.

“But I always thought,” Rob said, “that if my dad would integrate orthopedic elements into his shoe repair business, it would grow and thrive.”

“I couldn’t go back to engineering at that point,” he continued, “and I did not want to be a consultant because that involves far too much travel. I wanted to be home to see my kids grow up. So in 2013, I decided to incorporate orthopedics with shoe repair and find footwear brands that supported this goal. I wanted to change what people think about orthopedic footwear—it doesn’t have to be ugly. People can have both fashion and comfort.”

The primary question Rob wants customers to answer is “what will you be doing in the shoes

you wear, and what foot problems do you have?” He explained that while the Virginia Shoe Clinic offers well made and stylish shoes, “we’re not about trendy—we’re about function. We pick shoes to offer that are for the person, rather than for the style.”

Rob’s vision for the business worked—within one year he tripled the space of the business in Tappahannock. In late 2015, he opened the Kilmarnock location.

And in April of 2018,

Rob had the chance to purchase the last operating shoe repair shop in Fredericksburg, which he’s in the process of converting to a comfort foot store as well. And he is adding space for both retail and repair. All repair is sent to Tappahannock.

He also purchased the entire strip center where his original Tappahannock business is located. “I’m thinking of what sorts of businesses I can offer patrons, beyond shoes,” he said.

Repair remains a central part of the business, even though, as he said, we’ve become “a more throwaway society now. We no longer do much resoling and heel replacement.

“Where once we’d add taps to shoes to make heels last longer, now we repair rips, separated soles, and other problems with less well made products. But we still do get to work on really nice dress shoes and work boots.” Among the other repairs Virginia Shoe Clinic offers are for purses, handbags, zippers in jackets, and other adjustments such as building up one shoe of a pair for clients with uneven leg lengths.

And the business remains in the family, three generations of it—Rob’s dad, Bob, and son, Josh, continue to handle the repair business, and his mother, Nancy, handles the bookkeeping. He has a total of five full time repairers.

Rob’s mind never stops whirling with ideas to improve his business. “The business is consistently transforming,” he said. “I’m looking forward to where it goes next!”

He now has a seamstress in the Tappahannock location. The website offers customers the ability to order repairs online and then send the damaged

items to Tappahannock and get them back by mail.

The business now has customers all over the US and even worldwide since one of the brands he carries recommends The Shoe Clinic for repair of their shoes. And Rob has contracts with regional utility companies, government units, and amusement venues. “We sew the leather and ballistic collars for a company making GPS tracking devices for wild and predator animals,” Rob said. “We’re always looking to diversify.”



Virginia Shoe Clinic has been voted best shoe store in several polls over the past few years, a testament to the service and quality of what the business provides.

Business hours are 10 a.m. to 6 p.m. Monday through Friday and 9 a.m. to 3 p.m. Saturdays. Tappahannock address, 1269 Tappahannock Avenue. Phone 804-443-2373. Kilmarnock address, 453 North Main Street, Chesapeake Commons Mall. Phone 804-577-4012. The Facebook page is Virginia Shoe Clinic, the website is <https://vashoeclinic.com>.

Top, l, Bob Akers, center, Rob, lower, r, Lynn Brownley and Dianne. Mari Bonomi photos.



The Old Man...

By Joe Phillips

I don't know why he came to mind today, after all these years. I remember him as a frail, soft spoken old man. He must have been in his eighties. Never said much to anyone, but to me he was always a kind and good hearted old gentleman.

In my mind's eye, I can see him now, heading out to work his trot line. He always left later in the morning than all those other guys. He wasn't trying to keep up with or follow anyone, he just seemed content following his own path.

I can see his friendly, weathered, craggily lined face. His fine white hair ruffled by the breeze. Steering that scruffy ole tuck stern boat of his, laying his trotline in nearly the same spot every day.

The boat was surely an antique, but you could tell she was well cared for. Sure, she could use a coat of paint maybe, but there was still plenty of life in her.

There was a "Palmer one lunger" gas engine for power. A real museum piece even back then! It was loud! No muffler, just an open pipe poked out the side of the engine box.

There was no transmission or reverse gear, when he got where he wanted to go, he just killed the engine and let her drift.

I was always fascinated by the lines of that boat, she had that low slung *hunting* cabin complete with those little portholes on the sides. She was built during the time when engine began to replace sail. She would have looked perfectly normal with a mast and a bowsprit.

There was a transom hung rudder with a rusty steel steering quadrant open on the aft deck. The tiller ropes—leftover, scrap pieces of trot line—by means of pullies and fairleads ran all the way around the boat. First to a small galvanized ship's wheel with wooden handles and a wooden spool for the ropes to turn on,

this was mounted on the aft bulkhead of the cabin. The lines then led further aft to a homemade wooden tiller.

This simple design completed the steering apparatus. The boat could be easily steered while working his trot line or when running back to port. He had an ancient box compass to steer by in case the fog set in.

Wooden running light screens sat on top of the cabin, wires poked up through them to reach the fixtures. I'm quite sure those lights hadn't worked in years! The old man, he always left the dock in daylight and was always back in well before dark.

Sturdy looking tongue and groove doors on the back of the cabin opened to the gloomy interior. The cabin really wasn't big enough to sit in, just a place to keep your lunch dry, maybe stow your oilskins and an extra jacket. There was a couple of those old timey cork life vests in there and a glass gallon jug for drinking water. An aged wooden toolbox with some rusty tools completed the picture.

He had rigged an awning made from canvas and some poles. This stretched out the length of the cargo hold, providing shade both for him and for the crabs he caught. The summer sun glaring off the calm river could be brutal at times.

He kept his trotline in a wooden pickle barrel. A *cotton line* we always called it. Much lighter than what the other crabbers would use. He would cast a slipknot in it every fathom or so to hold the chopped up eels we used for bait. The trotline was about three furlongs in length and weighted at each end. Bleach jugs for buoys marked each end of the line.

The roller that hung over the side of the boat was fashioned from some 2 X 4 lumber and the rollers out of a cast aside wringer washing machine. They made the best rollers!

The trot line was hooked on the rollers as the boat slowly steered along. Them big ol' Jimmy crabs would hang on until they got up

close where you could dip 'em. With a hand dipnet they were scooped up and deposited into the boat.

We'd always watch out for him, puttering on out to the river in the mornings. He'd catch a few bushels of crabs, then head back in in the afternoons. He would load his catch onto a rusty and creaky old Ford pickup and haul up to the Packing Company to sell.

After the day's work the line was carefully baited, salted and faked—coiled—down into the barrel just so, ready for the next day's work.

In his day he was a tough old bird. It was said the old man was one of the last Schooner men. He was a Captain, spending his youth at sea. He had hauled cargo up and down the East Coast, New England and New York right on down to the islands of the Caribbean. He even ran watermelons and produce up and down the bay on the Bugeyes when they roamed the bay.

He sailed for the Merchant Marine in the Great War and even had a ship blown out from under him once. The story was that he spent a week or so drifting in a raft before he was finally picked up. He stayed at sea until the threat was gone, until his

country no longer needed him.

So, we watched over this old man until one day we found that old boat adrift. The engine was shut down and everything aboard was in place. The old man was nowhere to be seen.

We all took to our boats to search for him, yet it was still several days before we could find his body, before the Bay would release him to us.

I realize now, what a treasure he was to our community. He had no family, but we were all his family.

He was laid to rest behind the old church. The whole island turned out to say their goodbyes to him.

We towed that old boat up back creek and left her there to die. Her planks and frames slowly returned to the bay that spawned her. Her bones make a home to all the creatures that call the marsh home. Yet that old man lives on.

I can see him now, steering that old boat out to the river, his white hair stirred by the breeze and his kindly, wrinkled old face looking back to me.

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Style Spotlight~Coan River Marina~A Marina to Call Home



By Joy Brenda Burch

Coan River Marina is in a lovely, peaceful area of the Northern Neck near Lottsburg. It is a good place to keep your boat. The owners, Matt Miller and Guy Nolan, provide active involvement in all phases of running a marina. Matt was an accountant and Guy is retired from the Coast Guard.

They both grew up around water, Guy in the Oregon area and Matt in Maryland. For both, their love of the water and boating, owning a marina was a natural extension. They bought it in 2015, rescuing it from non use and needing some repairs due to the previous owners financial problems. They worked together to bring it back too how it should be.

Now it provides boaters with a

good place in a nice location, whether they want to make it their boat's permanent or temporary home. They describe Coan River Marina as a nice quiet little marina with a good view and deep water. The view from the marina looks over quiet water and shows a gorgeous sun set every evening. The view within the marina shows many boats, large and small, sail and power.

It is located at Little Kilneck Creek, off the Coan River, a tributary of the Potomac River. It is just five miles from the Chesapeake Bay. There is good protection during stormy weather. It has served as a safe place for boats during hurricanes. For boating recreation, there are easy trips to nearby rivers and the Chesapeake Bay to explore.

With a mean water level of seven

feet, this marina can accommodate large and small boats. It has six acres, with 50 slips. In 15 of the slips a 50-foot boat can be moored. Electricity is available at all the slips. Boats can be stored on land on a trailer or on blocks. Whether on trailer or blocks, one also can choose that the stored boat can be outdoors or indoors. A 25-ton travel lift aids in moving boats on and off land.

Other services are fuel, non ethanol gasoline and diesel. If help is needed in getting there, they can haul your boat. Once your boat arrives, there are a variety of services. It can be pressure washed. The tanks can pump out your boat's tank and portable toilet. Do not have a boat? Want one? There are some boats for sale at the marina. Oh, let's not forget that the marina has wi-fi. Tired of cooking on your boat?

The area is peaceful and beautiful. The location is convenient to lovers of nautical and piscatorial activities. Especially those who appreciate that association being with good people who work together to make your experience the most satisfying and happy.

Matt Miller and Guy Nolan are those people. Owning a marina was a dream that came true for them. They strive continually to make Coan River Marina the answer to your boating needs. They work together and work with you. If you want to do the work yourself, there is a DIY area.

They enjoy it when you share your boating pictures. For more information about the marina, go to their website, www.coanrivermarina.com. Their services and rates are described. The site has nice pictures



There is a grill for your use. Lottsburg is just 11 minutes from the marina.

Slips can be rented by the month, year and transient. On site are a boat ramp and clean bathrooms. If you are interested in a short trip to explore the nearby area, kayaks can be rented. Want to go fishing? They can get ice and bait for you. There is good fishing in the area, spot, blue fish, Spanish mackerel, rock and red drum, to name a few. Do not forget the crabs.

The office area of the marina has a pleasant area to relax. There are books and comfortable seating by a window with a view of the boats and water.

Coan River Marina is a perfect second home for you and your boat.

too. Visit them on Facebook, Coan River Marina. Then, visit them in person. The office hours are 9 a.m. to 4 p.m. now. The times change when the season changes, so check for a visit. The marina is located on 3170 Lake Rd, Lottsburg,. The phone is 804-529-6767.

*Joy Guy Nolan and Matt Miller.
Joy Brenda Burch photos.*

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If Churches Could Talk~They'd Say Words Matter

By Torrence Harman

Awriter I recently heard speak at a large church in Richmond posed the question, “Have we lost faith in words.” An English professor at the U. S. Naval Academy and recently dubbed Poet Laureate of Annapolis Dr. Temple Cone offered a view of words under siege in our contemporary culture “where political doublespeak, advertising, social media and a general indifference to truth telling have laid waste to meaning and to the spiritual power of language.”

His audience was attentive yet relatively quiet. Was it because he was speaking a disquieting truth? This has disturbing consequences for communication which is an essential element to relationship, that basic connection needed for sustaining life.

The phrase “spiritual power of language” grabbed my attention as a pastor in a couple of Northern Neck churches. Realistically, churches in our area of relatively flat or declining demographics have become extremely sensitive to the ebb and flow of the surrounding population. How can churches, as historic places of belonging and community, better connect to those around us seeking any amount of spiritual power in a contemporary culture?

After hearing Dr. Cone, I started thinking seriously about the words we use in and around churches and how they might be turning on or turning off folks who otherwise might be seeking spiritual consolation and a community in a culture where communication is becoming more text to

text than face to face. My heart aches when I see a family sitting around a table in a restaurant not interacting with each other, but busily texting others—on their one for every member of the family individual devices—outside the family with abbreviations and symbols, without pause before hitting the send button.

I have always loved words. I grew up around family that wrote a lot, talked a lot, valued good conversation at mealtime and anytime they were around each other and were interested even in what the kids had to say. Using words is just in my bloodstream. Words have been critical tools of the two vocations I located myself as an adult, law and then ministry. In both I have seen the powerful truth of words at work in people’s lives.

I believe that the biggest challenge to churches for those who stand in a pulpit or sit in the pews is not the big

fancy words that separate insiders from outsiders, but the simple ones. Words that so easily spill out of our mouths but have become so familiar we don’t bother to pause before hitting the Send button. Not pausing to consider what they might really mean to someone if and when that someone is listening. Words such as: heaven, hell, love, grace, sin, salvation and even the word God.

Just what does the grace we talk about mean? What does it look like? And love—isn’t that just the stuff of the most current song in popular culture? And the words hell and God—don’t we hear them most often when folks cuss out something or someone?

I don’t want us to lose our faith in words. I haven’t lost either my faith or its words in a contemporary culture that seems bent on having me do both. But Dr. Cone’s question poses a truth that confronts those of

us who use words that operate both in a spiritual, church speak context and in everyday life. We need to live into ways to rebirth meaning in the words we do use. We need to *walk the walk* more and more, not just *talk the talk*. In other words, maybe we just need to Be The Word we’re trying to communicate. Defining it by showing what it looks like as we try to tell someone about love, grace and God. Isn’t there some quote that suggests “Seeing is believing”?

P. S. Dr. Cone will be coming to the Northern Neck for a speaking engagement at St. John’s Episcopal Church in Warsaw in the near future. Watch for further details. *The Rev. Torrence Harman is the Priest in charge of Farnham Episcopal Church and St. John’s Episcopal Church in Warsaw.*



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Style Spotlight~Allison's, Expanding Good Ol' Fashioned Service



services during the expansion construction. The service department offers professional quality full service on any type of small engine. Whether it's compact tractors, zero turn lawn mowers, push mowers, weed eaters or chain saws, Allison's service department will handle routine maintenance like oil changes and hydraulic and radiator fluid changes. When a tire goes flat or a

belt breaks, the service department will take care of it, and if any major name brand engine's not running, they'll find the problem and fix it.

The expansion is expected to be completed by mid-spring, and the new facility is going to have professional lifts for heavier equipment. A new professional hydraulic hose fabrication department is in the works too.

But Allison's service covers more than engines. Joey said, "We'll still do all the service work we've always done, from rescreening down to a lamp repair. We are working to brand all our departments with distinct logos."

Joey's brother Greg is the store manager. He'll help you find what you need, whether it's a tool or something to take care of your car or boat.

Happy Plants is Allison's seasonal greenhouse and uses natural rainwater collected and pumped through an irrigation system Joey designed. Nancy Shelley has extensive knowledge of native plants that will thrive in your garden. Plants for house or garden include a large selection of native plants grown on

the Northern Neck. Chris Bundy's in the Lawn & Garden Department and can help with weed and pest control products, and he knows the Automotive section too.

Robert Allison is the third generation of the family involved in the store, and his specialty is paint. The Paint Department has paints, stains, driveway sealer, roof paint and all the supplies you need for your painting project.

The Gutter Department not only offers seamless gutter sales and installation, they have several kinds of guards. They also offer a gutter cleaning service.

Videos on the website help homeowners learn more about the products available. Allison's Awning has the largest selection of window and patio awnings in the Northern Neck. Joey has computer software that allows him to show how fixed and retractable awnings will look on your home or business to make it easy to choose what you'll like best.

With all the special departments, they do have a nuts and bolts person, Floor Manager Eugene Brown, who knows their inventory and will help you find what you need. Warehouse Manager Alex Pridgen also has extensive knowledge of Craftsman and Echo outdoor equipment. Albert Balderson's the man to see in the Electrical & Plumbing Department.

Customer service is built into the fabric of Allison's, and Ricky Hinson, Dennis Streets, and Buddy Woodlee are on hand to help you. Cashiers Stacey Powell and Melissa Traylor greet customers with a smile and

direct them to the place or person in the store they need to assist them. If you need an appointment with Joey, or help with billing, Office Staff Kristin Shahan and Kaki Light are ready to help! Lucille Huffman works behind the scene, but she helps get the word out about what Allison's offers the community.



Check the website www.allisonsacehardware.com for links to every department and Red Hot Buys! Free store pickup is available if you buy online too.

Allison's Ace Hardware is located at 3010 Northumberland Highway in Lottsburg. Hours are Monday-Friday 7:30-5 and Saturday 7:30-4. The Service Department is open Monday-Friday, 7:30-5. You can call 804-529-7578, email at customerservice@allisonsace.com, and like them on Facebook, Allison's Ace Hardware! *Top, l, Nancy Shelley, above, Robert Allison. Marie Stone photos.*



Chesapeake Style Magazine

By Carol J. Bova

Since Nancy Allison Fisher and her late husband Ira Vernon Allison started the store with their name 48 years ago, Allison's Ace Hardware has been a neighborly hometown business. More than a nuts and bolts hardware store, it's always been a home enhancement business as well, with a friendly, knowledgeable staff.

Each of Allison's departments meets a different need for homeowners. The latest expansion is underway now to build a new 2,000 square foot facility for the service department. As soon as the weather allows, building will be underway, and owner Joey Allison is anxious to see his plans for the buildout take shape.

Joey said, "I'm excited because our area has a need for this kind of department. Several local individuals who used to do this are no longer available, and people need a way to get their equipment fixed."

Bill McKenney will manage the entire service department and continue to provide the usual

Spring Time

Spring is the true reconstructionist.

– Henry Timrod

By Bill Graves

I just love this time of year. With it comes a time of renewal and a whole lot more. Springtime is when we finally get outside and start on the chores of getting things back in their place. If you're like me it begins with cutting and pruning. There are butterfly bushes, the weed wall and grasses to cut back. Then there is trimming a half a dozen trees, not to mention a growing burn pile that will have to be lit under the supervision of the Rescue Squad.

Next will be the ruts in the yard from my firewood deliveries. This will entail a couple yards of topsoil to be spread out along with grass seed and straw. Winter's been an absolutely muddy mess. Once we get that out of the way we start planting a dozen flower pots. Then it's out to the vegetable garden. It needs a ton of work for sure. It's all good though, these tasks will take a few weeks with some lucky dry weekends.



Then it will be on to power washing the vinyl siding on the house. I've never seen so much green as this year, and my house is yellow. I'll also wash the windows, but that's always a losing battle when you live on the Chesapeake. On to

the cars which need a serious spring makeover. A coat of wax to protect them from the summer sun is a good idea too.

If that's not enough, we've got a boat and trailer to get ready. I could write 1000 words about what it takes to get that beast ready. Suffice it to say, it's a nasty task, especially the bottom painting. It's worth it though, because we'll enjoy 50 trips to the beach and a thousand miles of Bay cruising this season. It's why we live on the Northern Neck. Another great thing about the spring is that I don't have to mess with opening the pool. That's next month. I have clients with reverse mortgage credit lines that pay people to do their chores. They actually enjoy spring.

Bill Graves Your Reverse Mortgage Expert 804-453-4141 (Toll Free) 866-936-4141 bgraves@va.metrocast.net.

Bill Graves photo.



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Style Spotlight~Riverview Inn, Phoenix Revisited



By Martha M. Hall

Colonial Beach has a long, colorful history. Originally settled as Monrovia in 1650, it was the birthplace of James Monroe in 1758, and it has been home since then to famous artists, writers, and inventors.

Known as the Playground of the Potomac, it was the favorite resort town for residents of the Northern Virginia area for years, until the completion of the Chesapeake Bay Bridge made ocean beaches on the Eastern Shore of Maryland more accessible to visitors from Washington, D.C.

Oyster farming, off shore gambling venues, and a vibrant summer life characterized the tiny town for years, but over time its popularity and ability to sustain an active tourist trade declined, and the extensive devastation caused by Hurricane Isabel affected many local merchants, seafood houses, and the casino for years. Determined to bounce back,

there are signs that the beloved Playground of the Potomac is experiencing a resurgence of interest and commerce.

I love come back stories. I also love a good remodel. Imagine my delight when I visited Colonial Beach to talk with the owners of the newly remodeled Riverview Inn, and I got both. A 1950's era motel, previously

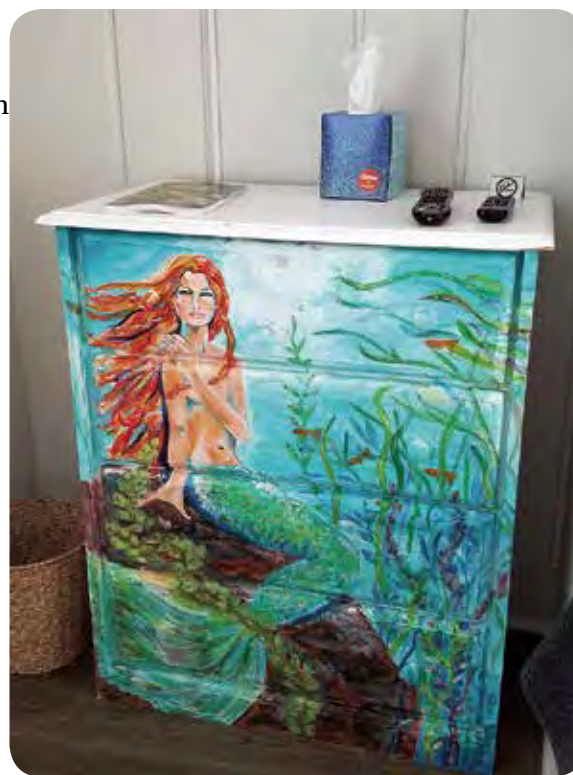
known as the Westmoreland Motel & Efficiency, had fallen into disrepair as a result of years of neglect and eventual abandonment. Enjoying an ideal location close to the head of the Municipal Pier and only a half block from the Potomac River, the Inn was in need of creative restructuring.

Enter Kelly and Bob Vaughn, a professional couple from Northern Virginia who had spent many happy vacations in Colonial Beach, and in fact have owned a weekend place there since 2003. "My husband likes projects but I'm usually the one who says "what would you think about..." Kelly said. "This time, he was the one who called and said 'What would you think?' Before I knew it, we were inn owners!"

Their decision to take on the task of giving new life to an old landmark was also sparked in part by a party they had hosted in the recent past, attended by many family members and friends. "A lot of them had trouble finding a place to stay in the area,

which pointed out a real need for accommodations in the town," Kelly said. "We thought remodeling the Inn would meet some of that need."

The Vaughns tackled the old Motel in January 2017, and by October 2017, the Riverview Inn was ready for business. Keeping the vintage exterior true to its beginnings, the Vaughns gave the Inn a facelift by repainting, installing new windows, and creating walkways, sitting areas, and garden spaces. A central gathering place,



the enlarged lobby holds brochures about sight seeing opportunities in the area, directions to the area's vineyards, and menus for local restaurants. An iconic landmark, the Inn now presents a fresh but familiar welcoming face to the neighborhood.

It is in the guest rooms themselves, however, that Kelly and Bob's true creativity comes out—the once dark walls are now painted breezy white, and carpeting that held years of sand has been replaced by weathered grey laminate floors. Queen sized beds with rattan headboards boast luxury blue and grey linens, and the cabinetry is painted with scenes

that reflect the theme of each room—the Mermaid Room, the Blue Crab Room, the Coral Room.

Old window air conditioning units and space heaters have been replaced with mini split units that allow individual climate control of each room. The bathrooms are delightfully retro, as the Vaughns retained the original black and white tile and lighting fixtures. They added towel racks, and in a sensible decorating decision, Kelly decided on

black wash cloths embroidered with the word Makeup. "Getting makeup out of white cloths can be difficult, so I decided to go with black. Problem solved, and they go with the décor!"

The Vaughns realized that the bathroom doors took up too much space, so they replaced them with sliding barn doors. Each of the rooms contains a coffee maker and a mini refrigerator, with coffee, tea, and water provided. The wall mounted Smart HDTVs and the free WiFi ensures that travelers have modern accommodations.

"Bob and I recreated the Inn," Kelly said. "But our staff is what really ensures our success. They are the key to making it work, every day." Committed to the Inn's customers, Kait Weston,

General Manager, sends monthly emails, advising of upcoming events in the town and surrounding area and encouraging a return to Colonial Beach to enjoy all that the Playground of the Potomac has to offer. With the fresh, renewed comfort of the Riverview Inn awaiting, that is an invitation too attractive to pass up.

Contact Riverview Inn at 804-224-4200, visit it at 24 Hawthorne St, Colonial Beach, or check out the website at www.colonialbeachriverview.com Martha Hall photos.

Spike's Wildlife Almanac~Great-Horned Owl

By Spike Knuth

The largest of Virginia's eared owls is the heaviest and most powerful. Also known as hoot owl, cat owl, it is often referred to as the *tiger of the sky*.

They measure 18 to 25 inches long, with a wing span up to 52 inches. It is basically dark sooty brown above and lighter buffy and brown below, all with variable markings or barring of black, dark brown, and reddish brown. It has a white bib and large ear like tufts and the feet are fully feathered. The horned owl's call is a hoarse "oot-too-hoo, hoo-hoo" or simply a deep guttural hooting. It's a sound often likened to a distant pack of baying hounds or even the cooing of a dove. The call is most likely to be heard in January when the birds are mating and nesting.

During courtship, the male moves

its head up, sideways, then down; sideways again and then back up again, repeating the motion a number of times. It is reminiscent of the head motions of some Asian or Middle Eastern dancers. They nest in late January in swamps, or dense dark forests, choosing old hawk, crow, or even heron nests, and hollow trees.

Sometimes

they may build on a rocky ledge. They



use twigs, stalks of old vegetation and feathers added to the old material. They lay two to five dull white eggs and young hatch at a time in spring when plenty of prey is available. Horned owls defend their nest with ferocity and will attack any intruders.

Like all owls, they are

in daylight. They stay in the shadows during the daylight and come out at dusk to hunt. It is a bold and fearless hunter. It is also a stealthy hunter because of its soft body and wing feathers that are almost silent when they pounce on their prey.

They will prey on animals larger than themselves such as geese and the wild turkey. Also on their menu are grouse, opossums, wood chucks, rabbits, house cats, ducks, squirrels and other small rodents, bats, other hawks and even fish. Horned owls are the mortal enemy of the crow and any time a flock of crows detects an owl during the day they will harass it continually. Sometimes they will only devour the head of their prey, especially the brains.

Original art by Carl "Spike" Knuth.

mainly nocturnal, but are able to see

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Style Spotlight~Coggin Furniture, A Tradition of Service In The NN



By Carol J. Bova

Located in an historical section of Warsaw, Coggin Furniture opened in 1945. The building is structurally unchanged, and it has been in the family ever since. Chris Sanders carries on the family tradition of his mother Mazie Sanders as owner and manager. Chris said, "Offering quality products for the best price has contributed to the store's longevity. We insisted on high standards then, and we stand by those same standards today."

Chris said his favorite part of working at Coggin Furniture is "People! People become customers. Customers become friends." Part of the family tradition is providing service for people of

the Northern Neck. "We adjust our furniture based on the new trends and new introductions in fabrics and try to keep up with what will sell in our marketplace."

His focus is on "Northern Neck style"—upscale, traditional furnishings with a hint of the comfort of a beach vacation. His first priority in choosing each piece the store carries is quality. "The Northern Neck is a completely different market than Richmond and Norfolk, so we offer completely different styles. We have a complete selection of furniture made in Virginia." Coggin Furniture offers stationary and reclining sofas in all different sizes to fit all kinds of different people.

They have an extensive range of flooring—wall to wall carpet,

luxury vinyl floor covering, and area rugs. They'll take measurements in a customer's home and advise what will work best and what will fit their budget. Chris has said, "We are committed to pleasing our customers. We want to keep our customers happy and will do what it takes to make sure of it!"

Recently, a customer wanted to change from a water bed to a regular mattress and keep their custom headboard. Coggin staff took measurements so the customer could then go into the store and lie on several types of Beautyrest mattresses to see how they felt and know what size to order.

Chris said, "If someone has built in appliances, like a wall oven they need to replace, we'll measure to see if we can recommend a new product that will go in without any renovation."

They offer Energy Star products and carry a full range of Whirlpool branded appliances—Maytag, KitchenAid, and Amana. Coggin Furniture also provides service for all the appliances they sell.

The others who work with Chris at Coggin Furniture are Lowery King, who is the store manager and selects the inventory for the store. He's been with them for 46 years. Secretary Jane Cash has been with the store for 58 years. Brandon Simpson, who sets up delivery schedules, and Tyler Dufore, who does deliveries, round out the team that works to keep everything running smoothly and meet their customers' needs.

Chris is supportive of a number

of community organizations. He is a past President of Warsaw Rotary Club which was founded by his grandfather, Rodney Coggin. He has served as President of Richmond County Little League and coached and managed teams and has served as Fire Chief of the Richmond County Fire Department.

You can see a video of their new inventory on their Coggin Furniture Inc. Facebook page.

Coggin Furniture is located at 150 Court Circle in Warsaw. They are open 8:30 a.m. – 5 p.m. Monday – Friday and 8:30 a.m. – 3 p.m. on Saturday.



You can reach them by phone at 804-333-3700. They're always glad to answer questions and help you find what you'd like. Their email address is cogginfurniture@gmail.com. Visit their Coggin Furniture Inc. Facebook page and Like them there, and visit them in person at the store and get to know them! *Marie Stone photos.*

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Chesapeake Style Magazine

Brain Injury~5 Myths That You Should Know

By Martha M. Hall

Brain injuries happen every 18 seconds. With such a frequent occurrence, it would seem that true facts about brain injury would be commonplace, but in fact, those injuries that we label as mild—also known as concussions—are difficult to diagnose, and therefore are often the subject of misunderstanding and mistreatment. Here are 5 myths about mild brain injuries:

1. *If you don't lose consciousness, you don't have a brain injury.* Certainly a loss of consciousness is a very good indicator that a person has suffered a mild brain injury, but the vast majority of concussions do not involve any loss of consciousness. Because a person can suffer a brain injury without any blow to the head at all, as in a whiplash or a fall which does not involve the head, the

possibility of damage to the brain is frequently overlooked, especially if the person remains conscious.

2. *If there is no bleeding, you do not have to worry about having a brain injury.* The absence of blood proves only that the skull has not been cracked or damaged in some visible way. It does not mean that the brain itself has not been injured. Often there is bleeding or bruising inside the brain which can create a whole host of issues for the person even though there is no outward indication of injury.

3. *If the person looks fine after an impact, then they are fine.* Concussions are tricky—often the symptoms do not appear at first, and it may take several weeks or even months before the person begins to experience issues with memory, agitation, sleeping disturbances, or the ability to focus on a task at hand or to follow through on

a plan or school assignment.

4. *Mild brain injuries are not that debilitating.* Issues resulting from concussions can be very debilitating, particularly if the person or his associates are unaware that an injury has occurred.

Symptoms such as persistent headaches, extreme fatigue, or sensitivity to light or noise, or a change in the ability to concentrate can be very disturbing for the person and are often treated as efforts by the person to get special treatment or unusual accommodations at work or at school.

It is a scenario that many brain injury survivors face, and is the source of the frequent complaint, "They don't believe me".

5. *Recovery from TBI is a straightforward, quick process.* Because every brain is different and every injury unique, the recovery process is very individual, and it is

difficult to predict how long it will take a person to recuperate. For most, recovery is measured in terms of returning to normal activities without symptoms, whether that is playing sports, running a business, managing a household, or any of the many activities that help a person define his own wellness.

Knowing the facts about brain injury can help family, friends, and employers better understand the issues faced by someone who has experienced one. *For more information on brain injury, contact the Brain Injury Association of Virginia at 800-444-6443 or at www.biaav.net. The Northern Neck Brain Injury Support Group meets on the second Tuesday of each month at the Bay Transit building in Warsaw from 10:30-12:00. All are welcome!*










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Garden Week in Dunnsville, Essex County



brick church to be built. Visitors will have access to brochures, tickets, maps, complimentary refreshments 2-4 p.m., vendor marketplace and facilities.

Rose Hill at 305 Dunnsville Road was built by James Dunn c. 1790 and the

By Elizabeth Harper

Drive back into history to Dunnsville in the lower part of Essex County to see five homes, four of them examples of the Tidewater South vernacular dating to the 18th century and one a reconstructed farmhouse.

You will start at the historic Rappahannock Christian Church, at 339 Dunnsville Road, Headquarters for this event. In 1858 the congregation commissioned this

Dunn family lived here for 190 years. You enter the original home into a broad hall with a story and a half addition built in 1843. The home has five original fireplaces and many of the windows retain the hand blown window panes. There is an addition at the rear in keeping with the style of the home built by the present owners, Scot and Elizabeth Katona.

Woodland Manor at 26275 Tidewater Trail c.1790 is a two story brick home over an English

basement, one room deep on each side of a wide hall. It retains the original mantels and heart pine flooring. For a few years in the 1840's it functioned as a girls' school. Today it is a venue for weddings and special events and owned by Linda Ludeke.

Riverside is located in Ware's Wharf along the Rappahannock River. The original home c.1900 was substantially renovated in 2016 creating a combination of modern convenience with a traditional style, containing a lovely collection of antique furniture and eclectic artwork. It is a welcoming family home and a river getaway for the children and grandchildren of Patsy and Spotswood Taliaferro who reside there year round.

Aspen Grove at 1234 Wares Mill Road, was built by James Cauthorne c.1721. It started as a hall and parlor with an upstairs room and was enlarged in 1810. In 1993, a 1770's home from Sperryville Virginia was dismantled and reassembled as an addition to the home and in 2016 the present owners, John and Paige Garrett, added an addition in keeping with the style. It has a number of dependency structures dating to the 18th century and gardens.

Ben Lomond at 269 Ben Lomond Road is a stately brick home c. 1730 and added to in the 1840's to make it a foursquare Georgian with a wide center hall and English basement that was in the Garnett Family for 114 years. It is beautifully furnished by owners Craig Shirley, Reagan



biographer and historian, and his wife and editor, Zorine. The dining room mural and the memorabilia of our first and fortieth Presidents add to the interest of this beautiful home.



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Advance tickets for the tour are \$30 thru www.vagardenweek.org and \$35 on tour day at the Headquarters only. The homes are not handicap accessible except for Rappahannock Christian Church. Hosted by The Garden Club of the Middle Peninsula Top, I, Rose Hill, Riverside, Woodland Manor, Ben Lomond, above, Rappahannock Christian Church, Aspen Grove. Elizabeth Harper, Ellen Holt and Alice Sheley photos.

Writers in *Style*~A Typical Day in the Life of a Writer

By Susan Williamson

Some old friends and a few new ones have asked about my typical day as a writer. First of all there is no typical day in my life, but there are a few constants.

Number one: the dog. As I start to become conscious, I will hear yawns, scratching and whimpers from our canine companion. We no longer have a fenced yard or a doggie door, so someone—usually me—must take the dog to his outdoor business. Most days I take him for a walk at least as far as our common area if not farther down the street. Only in heavy rain or extreme cold or once in a while do I let him out behind our house in the woods.

Once said dog is back in the house, he demands breakfast. He may or may not eat it then, but he expects it to be delivered. Then I look around

for my breakfast, usually cereal with blueberries or yogurt and fruit. I brew hot tea unless it is hot summer in which case I follow breakfast with a Diet Coke. I can function early in the morning, but not well.

I use my “waking up time” to start laundry, unload the dishwasher or other mindless chores. Eventually I go to my office, turn on the computer and check email, unless I am on deadline for something.

Now if I am working on an ongoing novel or other fiction, I go to the last page and try to remember what I had in mind to come next. Sometimes I have an idea flash, sometimes I need to do research and sometimes I’m stuck, in which case I leave for *Jeopardy* online or social media. But if I am in the flow, so to speak, I might write ten pages before stopping to walk the dog, eat lunch, go to exercise class, swim or

treat myself to a trip to a thrift store.

And then some days, my husband and I run away to go explore a new museum or park or nearby town.

If I am working on a magazine feature, I reread my notes, then the article and then revise.

Twice a month I send work to my critique group, an essential writing aid. We meet to discuss and also send online critiques. While I may not always agree with what they say, having their opinion is invaluable. If one person didn’t understand a passage, that might not be a problem, but if no one got what I was trying to say, I need to say it differently. Our discussions are lively and always enjoyable.

Now that I have several published books, I spend a lot of time on marketing—looking for marketing venues and ideas, posting on social media, reading

articles. I also submit to contests, magazines and anthologies.

The constant is, that either in my mind or on my computer, I am writing, always.
Susan Williamson is a Board member of Chesapeake Bay Writers. To learn more go to www.chesapeakebaywriters.org and the Facebook page, Chesapeake Bay Writers (CBW) Facebook Group.

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Pest-Busters

By RuthE Forrest BCTMB

It's been a wet winter and April showers are landing on pretty swampy grounds. We Virginians know that all that water means a powerful crop of skeeters' will soon be bugging to get at us! What you may not know is what you put onto your skin is absorbed into your body in just about the same time it takes for that mosquito bite to itch the scratches right out of you!

Commercial repellants are notoriously toxic, containing nasties like Malathion, DEET and pyrethrums. The least toxic most natural approach includes lightweight clothing with long sleeves and pants tucked into socks and a big hat as standard yarden attire. Also vigilance with removing any standing water—good luck with that.

There are as many folk remedies for bug bites as there are recipes for

repellants. Some work, some don't. The adventure is in finding the one that's right for your body, same as any cure. The Environmental Working Group (www.ewg.org) is a wonderful resource for rating the toxicity of your current products, and offers options.

Essential Oils are nature's best defensive and offensive strategy. The distilled essence of a plant, these gems are real knockouts. Use with caution, they're powerful. Bugs hate citrus oils such as grapefruit and lemongrass. Mixed with herbs like rosemary and thyme and combined with citronella geranium they're an effective weapon.

Ten to 15 drops of oils mixed into a spray bottle full of distilled water—with a pinch of vinegar or grain alcohol to disperse the oils and keep it fresh—will keep flying nasties at bay. You can spray this on most anything, but test fragile finishes like natural

wood or fabrics. Some oils can make skin sun-sensitive, so test on a small patch of skin before topical use.

If you're not a kitchen chemist and don't want to spend a fortune on oils you'll only use in summer, there are reasonably priced natural alternatives. Aubrey's Organics makes Bug Be Gone, and NOW Organics' Bug Ban can be found locally at Higher Health on Main St. in Kilmarnock.

Yard applications and landscaping can also help. All mints are pest busters, likewise citronella geranium and marigold. Plant in containers around a patio, in the yarden or near your home. In *Old Time Gardening Wisdom*, Master Gardener Jerry Baker's bug busting recipe for yard spray includes 1 tbsp. Fels-Naptha Soap mixed in a gallon of warm water with 1 tbsp. Epsom salts and 1 tbsp. tea water. Sprayed onto

the lawn with a hose end sprayer it'll knock down most bugs. He says "it gives them the runs" so they stop coming to your buffet.

Original Listerine is effective sprayed full strength from a sprayer bottle around patios, doors and window frames—not wood—even dog houses. It works on bites too. Rubbing alcohol also works well on skeeter bites, but essential oil blends are even more effective at stopping the itch and quelling inflammation.

My favorite is by Living Libations. com called Every Body Loves the Sun oil blend. Made for après sun, it calms hot skin and heals bites pronto. Detox your sun and fun program and your body will thank you with longevity and vigor. *For more information on body detox strategies call me at Spa 2 U 804-453-5367.*

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Pearl of the Chesapeake~The Reedville Fishermen's Museum



By Maureen Gillmer

It was a vision, held by a number of Reedville natives—a museum filled with artifacts that would preserve the rich fishing history of their town, many of which they knew existed in the homes and sheds of their neighbors.

On the look out for opportunities that would make these dreams come true, they were able to act fast when the little Walker House, the oldest house in Reedville, was available for purchase. It was 1986, and several members of the newly formed Greater Reedville Association pooled their resources and bought the house and property for \$30,000, saving it from demolition.

Yes, it was historic, but it was also just plain old. Built in 1875, it needed a lot of everything, and so the work began. A community of people embraced the project and turned out over the next year to restore the building that would become Reedville's first museum. They

furnished and equipped it *to period*, gathered artifacts and photographs, and created beautiful exhibits. The doors opened to the public with a great deal of fanfare and ceremony in December, 1988. Five hundred



very proud people turned out.

Since that time, the Museum's reasons to be proud have increased ten fold and more. Through a combination of gifts, grants and bequests, their campus has grown

from that single little building to an array of charming others that provide enriching, fun, and educational opportunities for the community.

Now, there is the beautiful Covington Building, acquired thru a generous gift from Frank Covington in 1995 in memory of his wife, Dorothy. This building houses the museum exhibits, with three separate gallery areas,

meeting areas, and a KidsKorner where children can learn through many hands on experiences. There is also a gift shop, a kitchen, and a large new balcony overlooking

of the fishing industry in Reedville.

The Butler House was acquired next, on the adjacent property. It had been the home of Mr. and Mrs. George Butler, the renowned wooden boat builder whose son and namesake carried on his legacy at the Reedville Marine Railway. It is currently the administrative and research center of the museum.

Next came the Pendleton building, made possible by the Ken Pendleton Trust, where the Boat Shop and the Model Shop exist. Both shops draw volunteers, as well as visitors to see the products of their labors. Family Boat Building Weekend is a highlight of the Boat Shop's year, while the running of the trains—through to scale villages of the Northern Neck—draws thousands of people to the campus during the holiday season.

Connecting the two buildings, a large covered pavilion was erected (c 1999) and dedicated to Wendell Haynie, one of the original founders. Here, many important museum events take place—ceremonies, receptions, Independence Day celebrations, summer concerts,

the annual Oyster Roast, Family Boat Building Weekend, and more.

Most recently added (2008) to the Museum's buildings is Festival Halle, at the top of Main Street, a gift from Ralph Berkel, given in honor of his parents. It was once Reedville's school house, many of its former students, teachers and principals still live in Reedville! It is now used for many Museum events, and it is rented out to the community for weddings, family reunions and the like.

On the same waterfront grounds of the Walker House, there are a number of special monuments and smaller exhibits that have been added over the years. Among them,

sunset views of marshland and the creek. The Walker House remained opened—and is to this day—as a vital part of the museum, set up to reflect the way people lived at the turn of the 20th century, the heyday



deck boat, *The Elva C.*; and the 60 year old round stern, chunk built Chesapeake dead rise, *The Foggy River*.

All of this expansion has made The Reedville Fishermen's Museum proud! Hosts of volunteers maintain these assets, exhibiting a "can do" attitude and a forward thinking spirit reminiscent of the Founders.

To think it started with a vision...and that charming little Walker House! Could the Founders ever have imagined these grand examples of growth, pride, dedication, perseverance, and foresight?

Please help celebrate the progress and pride of the last 30 years at RFM's biennial GALA Benefit

Auction, Pearl of the Chesapeake, on Saturday, April 27th. And please do visit the Museum! \$60 includes full bar, fresh oysters, and elegant fare! Call soon for reservations!

The RFM opens for the season on March 30, Friday, Saturday and Sunday through April. During spring break in the County, the Museum will be open Monday, April 1 through Sunday, April 7 with our model

trains running daily! Starting May, hours are Tuesday - Saturday 10:30 a.m.-4:30 p.m.; Sundays 1-4 p.m.

For more information, please visit www.rfmuseum.org, or call 804-453-6529. Photos Courtesy RFM Archives and Maureen Gillmer.



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Easter Egg Hunt: April 20, 2019

James Monroe Birthday Celebration and
Grand Opening of the Memorial Home: April 20, 2019

Spring Rockfish Tournament: April 26-27, 2019

Member Social Networking Event: May 16, 2019

BAMM Concert/Event: May 25, 2019

68th Annual Potomac River Festival: June 7-9, 2019

Northern Neck Beer and Wine Festival: June 15, 2019

Father's Day Classic Car Show: June 16, 2019

July 4th Fireworks

Colonial Beach Regional Artist Guild Show: July 12-14 and 20-21, 2019

Member Social Networking Event: July 24, 2019

40th Annual Rod Run to the Beach: August 17-18, 2019

5th Annual Colonial Beach Water Fest: August 24-25, 2019

53rd Annual Arts and Crafts Show: August 31-September 1, 2019

Northern Neck Beach Music Festival: September 14, 2019

Volunteer Appreciation Event: September 22, 2019

6th Annual Bike Fest: October 10-13, 2019

6th Annual Fall Festival and Golf Cart Parade: October 26, 2019

Member Social Networking Event: November 5, 2019

25th Annual Fall Rockfish Tournament: November 8-10, 2019

Santa's Wonderland and Winter Festival: December 7, 2019

Colonial Yacht Club Lighted Boat Parade: December 7, 2019

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By Kenny Park

He looks like he could be my older brother. In fact, he is six years younger than I am. A life of working outdoors, in the fields, daily exposed to the sun and the elements will do that to you. He has four children. His oldest, his son, who is 15, is here with him. They came together. They haven't been here long. They came last fall, in late October or early November.

He has been working his whole life. And I mean his *Entire* life as an able bodied person. School was not practical for him when he was a child. There was too much need growing up. There were fields to plant, crops to harvest, necessary, life sustaining responsibilities.

Sitting in a classroom learning to read and write were too much of a luxury, so as soon as he was able to move and work and help with what needed doing, that's what he did.

His son was able to get a little more education. He realized that it does help, in the long run, to be able to read and write. The last grade his son completed successfully was the third grade. He went to classes through his fourth and fifth grades but wasn't able to finish them because he may suffer from a learning disability and, more directly, because of things that needed to be done at home, helping his mother and father care for his brother and sisters. They were in an area that is relatively quiet, but the gangs still made themselves known, still recruited new members at gunpoint.

Coming, they presented themselves at a port of entry and requested asylum. Since they are from a Central American country, they were allowed in. They wear ankle bracelets, and he has to check in every two weeks at an office on Midlothian Turnpike in Richmond. They have yet to secure an attorney.

They are not supposed to work, since they don't have a work permit yet, but they came to help their family get ahead back home. Their network of friends amounts to three people.

So they found work with a local employer, who doesn't ask too many questions, and is generous with his workers in sometimes surprising ways. But having to take a day off every couple of weeks was problematic. And the ICE agents had told them that they would

check in on them at their trailer on any given Friday, with no notice, so that knocked them out of working any more than three or, at most, four days a week, and eventually the employer let them go.

They found other work, but that only lasted until ICE came to the workplace and told them to go home, and get the boy enrolled in school.

He did have work, back there. On a banana plantation, he described the work as "keeping things neat and clean". Some weeks he would work two or three days, other weeks not at all. He was paid \$5.00 a day. There is a 99% probability that they will be returned to their home country.

Abject poverty is a reality that is unrecognized as a valid reason to claim asylum at present.

Kyrie Eleison. Christe eleison.



Reedville Fishermen's Museum



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1973 14' Butler Flat Bottom skiff and trailer. Refurbished by the RFM Boat Shop. Asking \$1500



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Sunfish, needs minor repair, rigging good. Asking \$550

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Por Kenny Park

Parecería ser mi hermano mayor. De hecho, él tiene 6 años menos que yo. Una vida de trabajo pesado, al aire libre, en los campos, expuesto diariamente al sol y a los elementos, te envejecen. Tiene cuatro hijos. Su hijo mayor, de 15 años, está aquí con él. No hace mucho que vinieron juntos. Llegaron el otoño pasado, a fines de octubre o principios de noviembre.

Ha trabajado toda su vida. Y me refiero concretamente a su vida entera – desde que podía caminar. Para él, cuando era niño, la escuela no era una cosa práctica. Había demasiada necesidad. Había campos que cuidar, cultivos para cosechar, responsabilidades necesarias para mantener la vida.

Sentarse en una sala y aprender a leer y escribir era un lujo. Así que, tan pronto como podía moverse y trabajar y ayudar con lo que había que hacer, eso fue lo que hizo.

Su hijo obtuvo algo más de educación. El se dio cuenta de que, a la larga, el poder leer y escribir ayuda. El último grado que su hijo completó con éxito fue el 3º. Asistió a clases en los grados 4º y 5º, pero no pudo terminarlos porque puede que tenga una discapacidad de aprendizaje y, más directamente, por las cosas que se tenían que hacer en casa, ayudando a su madre y su padre a cuidar a su hermano y hermanas. Vivían en un área relativamente tranquila, pero las maras todavía se dieron a conocer, aún "reclutan" nuevos miembros (a punta de pistola).

Llegando, se presentaron en

un puerto de entrada y solicitaron asilo. Como son de un país de América Central, se les permitió ingresar. Llevan grilletes en los tobillos, y él tiene que presentarse cada dos semanas en una oficina en Midlothian Turnpike, en Richmond. Todavía no tienen abogado. Se supone que no deben trabajar, ya que todavía no tienen un permiso de trabajo, pero vinieron para ayudar a su familia a volver a casa. Su red de amigos suma a un total de 3 personas.

Así que encontraron trabajo con un empleador local, que no hace demasiadas preguntas, y es generoso con sus trabajadores en formas a veces sorprendentes. Pero el tener que pedir un día libre cada dos semanas resultó problemático. Y los agentes de ICE les habían dicho que los pasarían a visitar a su "trailer" cualquier viernes, sin

previo aviso, por lo que les impidió trabajar más de 3 o máximo 4 días a la semana, y al final el jefe los corrió.

Encontraron otro trabajo, pero eso solo duró hasta que ICE llegó al lugar de trabajo y les dijo que se fueran a casa y que inscribieran al niño en la escuela.

Él tenía trabajo, allá en su pueblo, en una plantación bananera. Describió el trabajo como "mantener las cosas limpias y ordenadas". Algunas semanas trabajaba dos o tres días, otras semanas nada. Le pagaban \$ 5.00 por día. Hay una probabilidad de un 99% de que serán devueltos a su país.

La pobreza extrema es una realidad que no se reconoce como una razón válida para solicitar asilo en la actualidad.

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Playground on the Potomac, Colonial Beach



bedroom guesthouse with pool, and a space designated specifically for teens. The property was purchased in 2011 by the current owners and they have been updating its spaces to suit their ever growing family ever since. They enjoy wonderful water views from various perches in the house and views of beautiful grass plantings and interesting borders. The family loves Colonial Beach for its warmth, small community events, and cultural offerings. Jon and Robin Redman, owners.

Starfish Cottage,
1203 Irving Avenue

This quintessential 1930's style beach cottage is whimsical and welcoming starting with the yellow swim suited diver on

121 Irving Avenue

This property offers a main house and cottage both painted in the tones one would expect in a beach community. The main two story frame house is circa 1886 and shows influences from Queen Anne, Folk Victorian, and Stick style throughout. The home was built by noted early developer John B. Hammond who also built its sister house, The Bell House, former home of Alexander Graham Bell. The cottage was built in the Katrina shotgun style, one that evolved after the hurricane devastated much of New Orleans. Neil Austriaco and Terry Miller, owners.

Duff House, 910 Bryant Avenue
Don't judge this book by its



the patio or screened porch.

James and Brenda Duff, owners.

Sweetwater Hall,

1109 Irving Avenue

The Victorians were not the only homeowners driven by detail. This Victorian style home was built in 2010 with the detail orientation of a true Victorian. From the footprint to the matching paint colors of the original home the owners recreated the unsalvageable structure into today's beauty. Light and water views dominate the house and allow anyone on the upstairs veranda and wide porch to while away the afternoon enjoying life at the beach. Thomas and Julia Savage, owners.

Becky Latane photos.

For more information go to the Facebook page, Historic Garden Week in the Northern Neck.

Tour Information: This is an escorted shuttle tour beginning at headquarters: Colonial Beach Community Center, 717 Marshall Avenue. Shuttles depart 10 a.m. to 3 p.m. Parking is only at headquarters, No parking at tour homes.

Complimentary cookies and lemonade are served at the newly renovated Riverview Inn between 10:30 and 4:00 p.m. 24 Hawthorne Street. Bus And Group Tour Information/ Lunch: Contact Gail Sigler, GSigler@toast2.net or 804-472-2409.

By Laurie McCord

The Garden Club of the Northern Neck invites you to make a trip to the Playground on the Potomac, Colonial Beach.

The five homes open on May 1 will feature different designs and flavors but will collectively offer a sense of living in a waterfront town whose past was based in the steamboat era and whose present enjoys mural painted buildings, seafood galore, and a beach that anyone can appreciate.

Redman House, 943

Bryant Avenue

Enjoy this beach themed property consisting of three buildings, a six bedroom family home, a three



the front porch. The high, exposed rafter ceilings offer an expansive feeling and the large six over one windows invite the views of the river and the Maryland shoreline. The gardens in the rear of the cottage boast perennials, hydrangeas, hostas, and a lovely magnolia. Glenn and Teri Lewis, owners.

Wideriver,

cover. It's a beach cottage by all appearances but what a difference inside. The owners found the interior perfectly suited to display their extensive collection of American and European paintings, watercolors, etchings, lithographs, and Japanese woodblock prints. The exterior also features marvelous collections—some four hundred shrubs, trees and perennials. The resulting year round structure and seasonal color of the gardens offer a relaxing and beautiful environment for living, dining, or napping on



These Flecks of Color: by Carolyn Kreiter-Foronda

Reviewed by Susan Camp

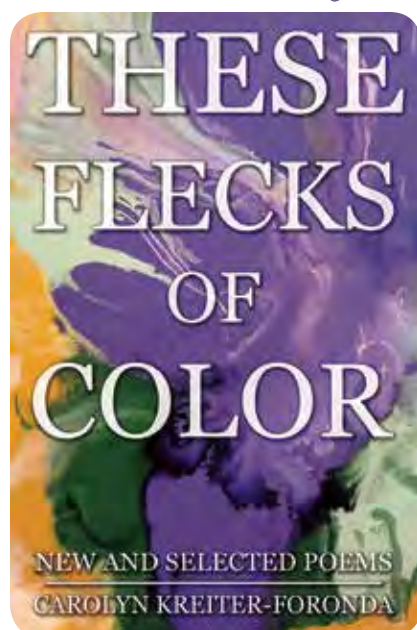
In her latest volume of poetry, *These Flecks of Color: New and Selected Poems*, Carolyn Kreiter-Foronda once again lures us into her magical universe of color and light, painted, not with oils or watercolors, but with the lyrical voice for which she is so highly regarded. Her words transport us and hold us enraptured in a shimmering net that beguiles us to stay and read one more poem.

The first six sections of the volume contain poems from earlier works. The final section is a twenty four poem collection titled simply *New Poems*.

A world traveler, Kreiter-Foronda takes us to England, where she helps the blind boy in "Touching a Stained-Glass Window in Gloucester Cathedral" to "see" the colors of the panes as he experiences feelings of serenity, anger, and power.

In other poems we join her in France, Kenya, Bolivia, and the Ghost Ranch in New Mexico where Georgia O'Keeffe explains how to see the flower in her painting, "Red Poppy." She tells us, "Relax. Try not to stare so hard."

Eerie, atmospheric poems like "Ice Maiden," based on the discovery of a 500-year-old mummy in Peru and "Elena Mesa," the true tale of a beautiful young woman in Key West whose doctor exhumed her body



and kept her mummy in his home until his secret was discovered, make fine reading on a stormy night.

Kreiter-Foronda wisely selected the series of poems "Four Wives" and the poem cycle "The Two Fridas" from *The Embrace: Diego Rivera and Frida Kahlo* (2013) to introduce the tangled and tragic love story of the powerful and controversial artists.

Poems originally published in *River Country* (2008), including "The Jenny Dawn" and "Dragon Run," reflect Kreiter-Foronda's love for the bays, marshes, and coves that surround and enfold all of us who live near the Chesapeake Bay.

Lighter reading includes "Elves," a delightful depiction of the mischievous and naughty inhabitants

of her garden, "tricky thieves of light" that find their way into her paintings.

"George Washington: Mount Vernon" from *New Poems* was written after Kreiter-Foronda had visited Washington's home and consists of four separate poems, each describing an event in Washington's life. The fourth poem, "The Final Battle, 1799," which depicts the death of the First President from epiglottitis, is especially moving.

These Flecks of Color is a collection to cherish and read again and again. You will find a poem for every occasion of joy or sadness in your life.

A native of central Virginia, Carolyn Kreiter-Foronda served as state Poet Laureate from 2006-2008. She holds

a B.A. degree from the University of Mary Washington and M.A., M.Ed., and Ph.D. degrees from George Mason University. Kreiter-Foronda has published seven other books of poetry and has co-edited three poetry anthologies. Her poems appear in a number of literary publications, and she has won numerous awards for her poetry. Kreiter-Foronda also is a painter and sculptor. She is a member of the Chesapeake Bay Branch of the National League of American Pen Women. *These Flecks of Color: New and Selected Poems*, by Carolyn Kreiter-Foronda, is available from San Francisco Bay Press 2018 and on amazon.com.

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Flying Cow Falls from Sky...Sinks Trawler

By Ellen Dugan

In perhaps a failed attempt to jump over the moon or to find the dish that had run away with the spoon, it was reported in 1997 that a 1,500-pound cow had, in fact, fallen from the sky and struck a Japanese fishing trawler amidships, sinking it.

When the ship's crew was pulled safely from the sea and later questioned by a Russian patrol boat, the stunned fishermen, who themselves could hardly believe what had happened, each said that "a cow fell from the sky and sank us." They were immediately detained.

Then arrested, and jailed. Two weeks later an embarrassed member of the Russian Air Force informed Japanese authorities that a Russian crew member had stolen a stray cow for its beef and taken it aboard his flight.

The kidnapped cow had apparently

never flown before. Nor had it ever been in a cold, noisy, enclosed space with insufficient leg room. It soon broke free and attempted to escape by rampaging through the cargo hold.

The pilot and crew, not knowing what else to do and fearing their plane would become unstable, somehow managed to open the cargo door and shove the poor cow out sans parachute while crossing the Sea of Japan at 30,000 feet.

The odds of it actually hitting a fishing vessel from that height never crossed their minds. And it's just as well.

Because after appearing in the *New York Times Magazine*, and German, Scottish, and Russian newspapers, the flying-cow-sinks-trawler story had to be retracted. Thankfully—for the cow—it never happened. An early example of fake news, the story has subsequently been banished to urban legendhood where it now resides

among elderly alligators said to be living in the sewers of New York.

However, there is a true, non fake news, semi cow related story about something other than rain, snow, or sleet that did fall from the sky.

It happened in 1969 when Cremora, a non dairy product, rained down on the folks in Chester, South Carolina. When the white powder fell from the sky, settling on houses, cars, trees, lawns, and anyone standing outside with a coffee cup, it landed "on your windows and you couldn't see out" according to one homeowner, who perhaps fearful of being accused of neglecting domestic cleaning chores, noted that it looked like you hadn't washed them "for a hundred years."

The white powder began raining on the town shortly after Borden started production of the corn syrup based creamer in its Chester plant. Whenever the plant's exhaust

vents clogged, Cremora spewed up into the air with great force and was carried by prevailing winds and breezes over the town.

Although basically harmless, the non dairy creamer was never designed as a landscaping aid. When mixed with dew and rain instead of hot coffee, it becomes a sticky mess. So annoying to town folk that Borden was eventually fined for having released it beyond plant boundaries.

Happily, the only cow involved was Borden's spokescow, Elsie, who is said to prefer real cream in her coffee and has declined further comment.



Chesapeake Style Magazine

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• Wine, Brew & Spirits Fest

11 a.m. - 4 p.m. • Savor the flavor of local wines, beer & spirits. \$10 fee includes tasting glass.

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Look for these sites on Route 360 in Heathsville. Rice's Hotel / Hughlett's Tavern is located at 73 Monument Place, which is just off Route 360 behind the old Northumberland Courthouse. For more information, visit www.RHHTFoundationInc.org or call 804-580-3377.

The Ire of March

By Gerhard Straub

As I sit to write this, I look at the calendar and it is March 4. Not a day that is fondly remembered, but a day that hits pretty hard every year. In 1977, Thompson Wallace was captain of the skipjack *Claud W. Somers*. She was based out of Deal Island back then and was still in the business of “drudging” for oysters.

March 4 was windy, and it was a Friday. Sailors know that starting a voyage on a Friday is a risky proposition at best, but there was more than superstition brewing on that day. Unlike those of us that ply the waters for recreation, those that work the water to pay the bills do not have the luxury of bowing to superstition or a bit of a breeze, especially if the season has been on the light side anyway, and apparently the oystering

season that year was not very good as it was plagued by lots of ice.

So, with a crew of five, most of them family members, Wallace headed out that day to do his job. That Friday breeze continued to freshen until it became a full fledged storm. It was clear that this was no day to be on the water. Like all skipjacks, *Claud W. Somers* had no inboard engine.

She was required to dredge for oysters under sail, and her only mechanical propulsion was in a push boat, or yawl boat, that she carried in davits on her stern. If you are a sailor, you can appreciate how a skipjack could be a handful in a blow even with reefed sails, and even if she can be handled, she cannot sail against the wind.

So the crew lowered the push boat with the intent of heading home under power, but it would not start. She went down near Hooper Strait, and her crew never made it home.

Claud W. Somers was raised quickly and put back in to service dredging for oysters. Now out of the dredging business, she is owned by the Reedville Fishermen’s Museum and still sails the waters of the bay as a working museum exhibit.

Last year, on March 3, Janie Meneely and Rob van Sante debuted a song about that fateful day, *Claud W. Somers, 1977*, at a benefit concert for the vessel. On March 2, a day before the concert, a major wind storm ripped through the region causing major damage and power outages forcing a change of venue at the last minute.

It was as if Mother Nature was listening and wanted to make the point that even 41 years later, she was still in control, but it only made the words of that song and the events of that long ago day even more powerful.

March is a beautiful month. Winter relaxes its grip. The spring flowers

start to bloom, our Osprey friends return home, and the anticipation of summer warms us up. We sigh a sigh of relief, and Mother Nature pounces. Beware the ire of March.

See you on the water.

Gerhard Straub is master of the skipjack Claud W. Somers which is owned by the Reedville Fishermen’s Museum.

Gerhard Straub photo, A calmer day underway

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6,300,000 Meals!

By Jean Duggan

Since 1981, Bay Aging volunteers and staff have provided over 6,300,000 nutritious meals to homebound seniors through the Meals on Wheels program! Throughout the Northern Neck and Middle Peninsula these dedicated individuals have not only provided meals but also been friends and providers of safety checks for the people they have served.

Additionally, Bay Aging advocates and raises awareness for the growing number of seniors facing hunger and isolation, both serious problems impacting our communities and the nation at large.

Bay Aging depends on volunteers and donations to accomplish Meals on Wheels' critical mission. Stories about dedicated volunteers and appreciative seniors abound at Bay Aging. Carol Hamlet started

volunteering with Meals on Wheels in November 2012 and has been a blessing to the program ever since. "I've been a Meals on Wheels Volunteer going on seven years and it continues to be one of the most rewarding experiences of my life," Carol noted.

"I never imagined what a reciprocal benefit volunteering would be. The special bonds I have formed with people like Florence [Holmes] are very important to me. I thoroughly enjoy visiting with Florence and draw inspiration and wisdom from this wonderful, "98 years young" friend every time I see her."

Florence Holmes, who began receiving Meals on Wheels in May of 2017, feels much the same. "Meals on Wheels affords me with much more than food," she said. My visits with Carol provide sustenance for both body and soul. I always look forward to the time Carol and I spend together.

Meals on Wheels and my visits with Carol have allowed me to continue to live in my home," Florence added.

Tom Grimes, who resides in Mechanicsville, makes the drive to King William to deliver meals each week. Like other volunteers, this labor of love, pays big dividends for Grimes. "Delivering meals is only a part of my experience. The wonderful people I deliver meals to give me more than I could ever give them," Tom said.

After moving back to Virginia from Georgia, Tom was looking for something to do during retirement. He had been active in Scouting and Junior Chamber International as a young man and volunteered as an adult through his church and children's schools. "It's more than I ever bargained for as far as fulfillment," Tom added.

Without Bay Aging, Meals on Wheels and their compassionate volunteers, there would be many

seniors in the Northern Neck and Middle Peninsula who wouldn't be able to live independently.

"The services Bay Aging delivers are a lifeline for seniors and the need is increasing," said Kathy Vesley, President and CEO of Bay Aging. "Together, we keep our senior neighbors well nourished, feeling safer and more connected to our community as they age."

Not surprisingly, we are always in need of Meals on Wheels volunteers. To learn more about volunteering opportunities with Bay Aging, please contact Ken Rogers, Bay Aging's Retired Senior Volunteer Program (RSVP) Director. Ken can be reached at 804-758-8853 or krogers@bayaging.org. *Carol Hamlet and Florence. Tom Grimes. Photos courtesy Bay Aging.*

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Tidewater & Timber~Prepare for Spring Outdoors

By Chelly Scala

As Spring and Daylight Savings Time have arrived, there are plenty of activities to prepare for in the great outdoors. These include, but are not limited to kayaking, new sunscreens, fishing and turkey Spring gobbler season. Involve a friend or children to share the experience and benefit from your knowledge and memories.

Clean off the kayaks, watch for wasp nests and prepare your gear. Check life jackets and emergency kits, including extra plugs. Always include a safety kit with a whistle, red or orange strip for emergencies, your identification card and sunscreen. Check to see if you have sunscreen that is up to date and provides the best protection.

De-winterize the other boats and prepare your gear, including anchor, ropes, life jackets and throw cushions, as well as extra dry clothes. Check how your license and registration is attached and secured. Have up to date sunscreen and don't forget the sunglasses.

For big boat and big water fishing, check and prepare the fishing tackle for the Maryland and

Potomac River striped bass trophy seasons. April is the month when striped bass are into their annual spawning cycle.

After traveling into the furthest tidal reaches and tributaries of the Potomac, Patuxent, Choptank, Chester and other rivers that feed into the Chesapeake Bay, mature striped bass will complete their annual spawning cycle and then head back down the rivers. Striped bass in the 20 to 40pound range will be looking for meals to match their size and appetites.

Have tackle ready, including big lures, tandem rigs and planer boards. Famous lures and tackle this time of year include parachutes, mojos and large banjo-eyed buck tails in 4 to 8-ounce sizes rigged with sassy shads in 6-inch sizes of yellow, chartreuse or white. Planer boards will keep these lures outside of the boat wake and shallow. This time of year, the fish are traveling in the upper water column, usually within 10-15 feet of surface. In the upper water column, the visibility is enhanced, and the water is warmer.



Places to fish should include the mid channel points where the major tributaries meet the Chesapeake Bay. Check the following website for the dates of the upcoming seasons, limits and boundaries for the Spring Trophy Seasons.

Visit www.eregulations.com/maryland/fishing/striped-bass or call 877-620-8DNR (8367)

for Maryland information. For Potomac River Fisheries Commission (PRFC) Recreational Striped Bass Season regulations visit the website at http://prfc.us/fishing_potomac.html or contact them by phone at 800-266-3904 or 804-224-7148.

Information on Virginia's Marine Waters of the Chesapeake Bay and Tributaries can be found at <http://mrc.virginia.gov/index.shtm>; or

at www.dgif.virginia.gov/fishing/ or by calling 757-247-2200.

Spring Gobbler Season is approaching and requires preparation. Prepare your hunting locations and gear. Scout the woods ahead of your hunting days to observe signs of travel areas, clearing tree debris from your hunting locations and watch for tracks and droppings. Make sure your permission from landowners is current and up to date. Carry a well charged cell phone and always let someone know where you will be hunting and the time they should expect you back. Before going into the turkey woods, share your knowledge and memories of previous spring gobbler hunts. *Scala photo of Craig Bolen and the late Wally King with a couple of big stripers from Southern Md. Chesapeake Bay waters.*

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Tickle Your Taste Buds or Bugs

By Joy Brenda Burch

I am a foodie. I am interested in new recipes, foods, ways of cooking. Also, because I was an RN for over 50 years, healthful food information is also interesting to me. Recently I did an internet search on unusual things that were good for us. Some I liked very much, some not so much. Here are a few from the list that are interesting, though some unappetizing.

There are a plethora of things people in other parts of the world eat that are disgusting to others. Surprisingly, some of the foods we like in this country others consider negatively. For instance, root beer, corn dogs, peanut butter and jelly sandwiches, grits and sweet potato casserole. For a full list, by Sarah Weinberg, do an internet search for 10 American Foods

Foreigners Find Disgusting.

People around the world find foods delicious most of us would shun. How about a fried brain sandwich (Ohio River Valley), tuna eyeballs (Japan), white ant eggs soup (Laos), jellied moose nose (Canada) and locust (Israel)?

Haggis is popular in Scotland. A pudding, made with sheep's lungs, liver, heart with oatmeal, onions, suet and spices mixed together and cooked in the sheep's stomach. It is said to have an excellent nutty texture and a delicious savoury flavor. (Wikipedia). Haggis can be bought canned on Amazon.

Interested in sustainable foods to help our planet? A group of foods, insects, are eaten by eighty-five percent of the people on the planet. They provide high quality protein, amino acids, vitamins, calcium, zinc, and iron. The sustainability is

not fully agreed upon, as it is said that wild harvesting could lead to overexploitation of insects.

Then we would have the same problem with insect farms that are now found with farmed seafood. That being said, there are cookbooks with insect dish recipes. A delightfully titled cookbook is *The Eat-a-Bug Cookbook, Revised: 40 Ways to Cook Crickets, Grasshoppers, Ants, Water Bugs, Spiders, Centipedes, and Their Kin*.

In this cookbook is a recipe for Deep Fried Tarantulas. A real turn off is that before preparing, the hairs have to be singed off with a crème brûlée torch or butane cigarette lighter. Another mouthwateringly titled cookbook is *Eat Grub: The Ultimate Insect Cookbook*. These books and others can be found on Amazon. They have a clever phrase for people

that are interested in this type of food, the entomological epicure.

Most of us are willing to pass on those food suggestions. Delicious dishes and snacks can be made with foods that we like and combinations that we might not have considered. For instance, hot sauce and cauliflower. The same sauce is used that many enjoy on buffalo wings. The same dipper, blue cheese sauce can be used.

Then there is chocolate covered avocado or chocolate on linguine. Most people like peanut butter and jelly, add to that a drizzle of sriracha and top with a fried egg. A list of these combos can be found at 18 Weird Food Combinations That are Actually Delicious, online. Bon Appetit!



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Make It a Heathsville Saturday



By Corinne Anthony Becker

There are always a lot of reasons to visit Heathsville, but Saturday, April 20 is one of the best days to Make It a Heathsville Saturday.

On this day, the entire Heathsville community is coming together to offer a variety of fun shopping and things to do. It starts with the season opening Heathsville Farmers Market, located at historic Rice's Hotel/Hughlett's Tavern (RHHT).

The Heathsville Farmers Market opens at 9 a.m., offering fresh Northern Neck produce, locally raised meat and eggs, canned items, flowers and nursery plants, bread and baked goods, oysters, and locally made handcrafts. The Northumberland Library's Tech Mobile will also be on site and open for tours.

In a field adjacent to the market, an Earth Day Celebration will take place, including exhibits, vendors and special activities for kids and adults, all with an environmental theme. This event is sponsored by NAPS (Northumberland Association for Progressive Stewardship).

Meanwhile, a Quilt Show & Sale will be taking place in the Tavern's Transportation Museum Building. Beautiful

and unique quilted items, made by the members of the Tavern Quilt Guild will be on display and for sale.

The day kicks off at 8 a.m. in front of the Northumberland Historical Society with a 5K Road Race, sponsored by the Northern Neck Running Club. The 5th

Annual Run NNK Earth Day 5K will be followed by a 100 yard Tot Trot for kids under age 4 at 9:15 a.m.

Inside the historic Tavern itself, the Heritage Arts Center gift shoppe will be open for business. Shoppers will find artists working in their studios, and one of a kind, locally made artisan wares for sale. The Tavern Cafe' will be serving light luncheon fare, all homemade by the volunteers of the Tavern's Culinary Guild. Special on Market Day, the cafe' makes glazed donuts, hot out of the fryer.

But by 11 a.m., it's time to start savoring the flavor of local wines and brews at the Tavern's annual Wine, Brew & Spirits Fest. Tickets will be sold at the gate for \$10, which includes a complimentary etched tasting glass. Five local wineries, a brewery and two distilleries will be pouring, plus the new Ditchley Cider

Works. Food and other beverage related vendors will be on hand.

The Farmers Market and the Earth Day celebration officially end at 1 p.m. The Wine, Brew & Spirits Fest and the Tavern Quilt Show & Sale will run until 4 p.m.

Dating back to the late 1700's, historic RHHT is home to four active artisan guilds, which will be on site that day, demonstrating and selling their wares. In addition to the Quilt Guild, there are the Blacksmiths working in the Tavern's Forge.

The Woodworkers have both a modern and a colonial era workshop in the Carriage House, which also houses a collection of antique carriages. The Tavern Spinners and Weavers gather in their studio on the second floor of the Tavern.

But elsewhere in the Heathsville community there are other big doings. You'll find interesting shops, attractions, eats and historical sites. Visit Ye Olde Book Shoppe, a used book store run by volunteers of the Northumberland Public Library. Browse classy church thrift shops run by St. Stephen's Episcopal and Light of Christ Anglican. Check out Kathy's Korner for unusual consignments. Heathsville United Methodist Church is selling homemade ice cream. Take a tour



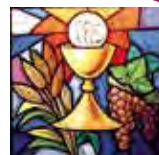
of the Old Northumberland Jail. Pick up your Historic Heathsville Walking Map, and wander past homes and structures from every century since the 1700's.

Make It a Heathsville Saturday will take place on the third Saturday of the month, April thru October. Each Farmers Market will have a different theme. Sonabank is the major sponsor of this community wide initiative.

Photos courtesy RHHT.



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Ditches of Mathews County~Why Keep Trying?



The Virginia Department of Transportation continues to ignore the impact of a lack of routine and necessary maintenance of pipes and ditches. This winter's flooding of woods and properties is worse than ever with more incidents of water over roads. Claims

By Carol J. Bova

After running since September, 2012, this column came close to ending. Why? For seven years, The Ditches of Mathews County shared information on drainage and watershed problems and solutions. The feeling of what's the use of investing so much time and effort reached an overwhelming level.

The Virginia Department of Environmental Quality has done nothing to protect our local streams or maintain their flow to the Bay. Our studies and grass roots research for the Piankatank, Milford Haven and Gwynns Island water quality improvement plan never got past a line in the final report.

that the flooding is the result of sea level rise ignores the simple fact it's fresh water, not salt water on the roads and in the ditches.

The Virginia Institute of Marine Science tested samples we collected from our ditches and identified potentially toxic cyanobacteria. Nothing happened because the level of microcystin toxins weren't as bad as in other areas of the state, and a follow up study result was blamed on excessive fertilizer from a church lawn—even though dozens of roadside ditches along land where no fertilizer was applied showed even worse concentrations of the blue green algae.

Last month, algae blooms showed up once again.

No one on the state level acknowledges that the cyanobacteria only survive when the ditches don't flow and dry between rains. They can overwinter and start growing again every spring from surviving algae in the sediment in the ditches, only to die back and release toxins in the summer dry spells before starting over when it rains again.

We got the attention of the Secretary of Transportation when we wrote a paper challenging the statements and conclusions of a Virginia Coastal Policy Center (VCPC) draft report. Our paper made it to the Office of the Commonwealth's Attorney General. He in turn, sent an Assistant Attorney General to a meeting called by Delegate Keith Hodges.

The A.A.G. acknowledged our work and told the assembled VDOT staff that VDOT owns and is responsible for state roadside ditches and its easements. VCPC never followed up with us as promised at that meeting to discuss points to correct and



finalize their report, which remains online as the same inaccurate draft.

As the despair of winter fades in the renewal of spring, we recognize that even if change takes longer than we want, we have to keep trying.

The consequences if we don't are too serious.

To learn more about the issues and obstacles The Ditches of Mathews County addresses, read Drowning a County: When Urban Myths Destroy Rural Drainage. It's an easy to read solid reference work. Available at Amazon.com, several local libraries, and the Library of Virginia. C. J. Bova photos.



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Poetry in *Style*~ Jimmy The Sassy Crab

By Don Loop

On the bed of the bay, in sand and the grass,
Where fishes and mantas so casually pass,
In the watery world of rivers and creeks,
The blue fin crab swims sideways and seeks
A meal of a minnow caught fast in its claw,
Which quite without manners, it stuffs in its maw!
Then when its belly is filled up and full,
And thinking his life is ever so dull,
He goes about looking for something to do.
Now this is how boys start trouble to brew.
And Jimmy's no different in this regard,
For finding excitement is not very hard!
So up to the beach where the water's not deep,
He swam very fast, then, slowed to a creep.

For there just before him was Suzy the sook.
Jimmy just sat there and did nothing but look!

For Suzy the she crab was pretty indeed,
As she swam around in the grass and sea weed.
Jimmy decided right then and right there,
He'd make her his own without further fanfare!

This, of course, is where trouble began,
Suzy, you see, had another great fan.
Who just about then appeared in the surf,
With large claws extended defending his turf.

So, Jimmy, outraged by this sudden intrusion,
Decided with claws to bring to conclusion
The challenge of Mickey, the big bully crab.
With blue fins aflutter he made a fast grab.

But Mickey was faster and clamped Jimmy's claw.

With a powerful grip and a smile on his jaw,
He flipped Jimmy onto his back on the sand!
And broke off the claw of Jimmy's left hand!

Jimmy retreated in disgrace from the fight,
Then noticed he had an impairment of sight.
Somehow in the scuffle his eye got a scratch,
Requiring now that he wear an eye patch.

Poor Jimmy was laughed at by other male crabs,
At whom, with his phantom claw, he made futile grabs.
Jimmy was sad and he stayed all alone
Until a new left claw his body could clone.

One day he was swimming right near to the beach,
When Mickey the bully swam up within reach.
Then Jimmy saw just why Mickey was there.
It was Suzy. Poor Jimmy could only despair.

Then suddenly, swiftly from out of the sky,
A large gull who was hungry our Suzy did spy.
It dropped down so quick, grabbed Suzy by claw.
But Mickey did nothing but stare up in awe!

Not Jimmy! He leapt up and with his right claw,
Clamped onto the leg of that foul airborne craw!
Flapping, and squawking it jettisoned Suzy,
Who swam fast to Jimmy, her brand new pal-woozi!

With pinchers upraised, the gathered crabs cheered.
While Mickey, rejected, just pouted and jeered.
His eye patch now gone, his claw in repair,
Jimmy and Suzy were a happy crab pair.



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Wild Style Cuisine~Greek Boar Gyros



By Wendy Hyde

Several years ago, my husband and I planned a trip to fulfill an experience on our bucket lists—a boar hunt. We booked a spring trip to Tennessee at a recommended lodge, the website looked promising, and we called for more information. We had a safe, successful hunt, but the experience reinforced the importance of hunting trip essentials worth repeating.

Define your expectations then talk to several references about the lodge or camp. Ask specific questions. Websites can paint a picture very different from the real experience.

Research what type of firearm or archery equipment is best for the game being hunted, and if the caliber, gauge or arrowhead is sufficient for an ethical, effective shot. Practice with the equipment before the trip to ensure you are competent and consistently accurate.

Your safety is *Your* responsibility and should be foremost in everything you do in the field. If circumstances don't feel right be proactive in

changing them. Our guide put us in a spot and assured us we were safely away from other hunters. Those others left their designated hunting area and walked dangerously close to us, seemingly unaware of us despite our blaze orange clothing. Their movement and loud conversation identified where they were. Their lack of awareness and failure to follow their hunt plan created an unsafe, uncomfortable situation for everyone.

If meat handling will be done by a butcher or processor, be specific about how it should be cut and make sure it is written down before you leave the facility.

If possible, look at the processing location before you hunt. Is it clean? Would you feel comfortable with them handling your butchering needs? Would you want to take that meat home to feed your family?

Plan Your Hunt and Hunt Your Plan. Investing time in preparation could make a significant difference in your overall experience.

This recipe for Greek Boar Gyros is well suited for both boar and domestic pork. The meat can be prepared on the grill or stove, and the toppings compliment the zesty garlic and lemon marinade. Welcome Spring with this bright taste of the Mediterranean!

Greek Boar Gyros

Boar

1 lb. boar chops or boneless loin, sliced very thinly (about 1/8" thick)
4 Tbsp. olive oil
4 Tbsp. fresh lemon juice
1 Tbsp. prepared mustard
2 cloves garlic, minced
1 tsp. dried oregano
For finishing the meat: juice of 1/2 lemon

Tzatziki Sauce:

1 c. plain Greek yogurt
1 c. peeled, finely chopped cucumber
1/2 tsp. crushed garlic
1/2 - 1 Tbsp. chopped fresh dill, to taste
Salt and pepper, to taste
Iceberg or romaine lettuce, thinly sliced
1 red onion, very thinly sliced
Crumbled feta cheese
1 tomato, thinly sliced
Pita bread, naan, or other flatbread

In a 4 cup container or resealable plastic bag, combine olive oil, lemon juice, mustard, garlic, and oregano and shake to combine. Add meat and refrigerate 1-8 hours.

Put chopped cucumber in a fine mesh strainer over a bowl and drain for at least 15 minutes, then stir and lightly press against strainer sides to remove any excess moisture. In a small bowl combine cucumber, yogurt, garlic and dill. Taste and season with salt and pepper, cover and refrigerate.

Remove meat from marinade and discard any remaining marinade.

Preheat grill to medium and cook in a grill basket until lightly browned. (Alternately, heat a large skillet over medium high heat on the stove and cook meat in two batches, coating the pan with 1 Tbsp. olive oil for each batch.) Remove from heat and toss with the juice from 1/2 lemon.

To build sandwiches, divide meat between four pieces of

bread, top each with sauce and garnish with lettuce, onion slices, tomato and feta cheese. Serves 4

Note: Be careful to cook wild boar thoroughly but not overcook. It is a lean meat and will dry and toughen quickly. "Cooking wild boar meat to an internal temperature of at least 140°F will make it safe from any potential trichinella. To provide a margin of safety, the USDA recommends the final temperature of cooked pork should reach 160°F. The internal temperature of meat cooked on a grill or in an oven will continue to rise 5-10° after cooking." *

* Gamble, H.R. "Trichinae, Pork Facts - Food Quality and Safety." USDA, Agricultural Research Service, Parasite Biology and Epidemiology Laboratory. https://www.aphis.usda.gov/vs/trichinae/docs/fact_sheet.htm. September 9, 2018. Photos by Wendy Hyde. All recipes included in this column are original by Wendy Hyde unless otherwise noted. She can be contacted at wildstylecuisine@gmail.com.



Books in *Style*~C. L. Howland's, *To Thee I Sing*

Review by Carol J. Bova

In *To Thee I Sing*, Elizabeth Wellman goes to Hawaii with her wealthy family to visit her brother Teddy who's in the Navy at Pearl Harbor. While Teddy would have liked a career as a musician, his father's plans are for him to take over the family's manufacturing business in Vermont after the war.

Elizabeth is musically talented, but doesn't like performing and prefers her life as a reserved academic. Her sister Katherine wants to be a singer, but her mother is set on having both her girls get a college education and have a career. Mrs. Wellman never had those opportunities—her father forced her to marry after she was involved in the movement for the right of women to vote.

The events at Pearl Harbor change the Wellman's lives forever. Elizabeth's selfless bravery saves

her sister's life, but Katherine can't face returning to her Vermont life and leaves Elizabeth on her own. Hiding her scars, Elizabeth retreats from the publicity and disappointments in her home town to what she believes will be a quiet life as a teacher in New Jersey.

Through one of her students, Elizabeth is introduced to the Italian community who gather each week at Port Johnson. After her initial shock at learning it's a prisoner of war camp, she agrees to teach English to the eager young men, some barely older than her own students. A wounded



American veteran, Dante Molinari, becomes Elizabeth's interpreter, and they grow close. But Elizabeth has no idea that she and Dante will become targets in a war between two rival mobs, a situation that brings them closer to death at home than they faced in the war.

The action in *To Thee I Sing* is more intense than in C.L. Howland's first two books, *My Mother Grows Wallflowers* and *Legacy of a Wallflower*. Those two books focus on the lives of Mina Mason and Sam Two Bears Miller who face and overcome difficult and tragic circumstances as they grow to young adulthood and become

best friends, and eventually, lovers. Howland takes a broader view in *To Thee I Sing*, deftly weaving the impacts of war into the lives of those at home.

Historical events and circumstances are the catalyst for Howland's imagination. Those who only know black and white photos of the WWII era will find full color, emotional vignettes of people in their realistic social settings in this book. Elizabeth Wellman is a heroine, not because she survived war, but for moving beyond grief and loss to live, love and find a way to change her corner of the world.

C. L. Howland has said she finds herself "drawn to stories of ordinary people in sometimes extraordinary situations." She is gifted in crafting stories of those people. *To Thee I Sing* is available in paperback and Kindle at Amazon.com. You can learn more about her at www.amazon.com/-/e/B007SOYI18.



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Served up with Love in *Style* by Melissa



By Melissa Haydon

This Cinnamon Coffee Cake recipe came from my mom's recipe box. It is an easy recipe that utilizes a cake mix to cut down on time. It's the perfect recipe to enjoy with a cup of coffee for breakfast or to serve as a dessert at any gathering.

Cinnamon Coffee Cake

1 box yellow cake mix
1/4 cup water
4 eggs, beaten
1 - 3 oz vanilla instant pudding
1/2 cup vegetable oil
1 cup sour cream
1/2 cup light brown sugar
1/4 cup ground cinnamon (yes 1/4 cup)

Preheat oven to 350 degrees. Mix

first 6 ingredients together. Pour half of the cake batter into a greased and floured bundt pan. In a separate bowl, combine brown sugar and cinnamon. Swirl half of the cinnamon sugar mixture into the cake batter. Add the remaining cake batter. Then swirl the



remaining cinnamon sugar mixture on top. Bake in a 350 degree oven for 50 minutes or until cake is done.

Cool on a wire rack.

To make a glaze. Combine 1 cup of powdered sugar with 1 to 2 tablespoons of milk. Mix until desired consistency. It will be thick. Drip over cake.

My cast iron skillet has become my most beloved kitchen tool. It is the pan I use almost every single day. These fajitas make a statement as it sizzles served in the skillet.

Place this in the middle of your table with all your toppings set out and let the fun begin.

Skillet Chicken Fajitas

1-lb boneless, skinless chicken breasts, cut into strips
1 medium onion, sliced
1 green, yellow, orange, and red bell peppers, each cut into strips
2 tsp chili powder
2 tsp cumin
1/2 tsp garlic powder
1/2 tsp oregano
1/4 tsp salt
2 Tbsp vegetable oil
12 flour tortillas

Place the onions, peppers, chicken, and oil into a skillet. In a small bowl combine the spices and add into the chicken mixture, tossing to coat completely. Cook on medium heat for 15 - 20 mins or until chicken is



done. The last 5 minutes of cooking place the tortillas in aluminum foil and place in a 400 degree oven or place on a microwave safe plate and cover with a damp paper towel. Heat for 10 - 20 seconds. Serve with sour cream, cheese, avocado, salsa, or any of your favorite toppings. *If you enjoy these recipes, find many more over on my website, Served Up With Love. Where I share easy, no-fuss meals to feed your family that satisfies the tightest of budgets. Please note, these recipes may not be 100% my own. I use many resources to make the recipes I share with you.*



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Moon, Tide and Fog

By Joe Phillips

The marsh is quiet tonight, just a gentle shush of the spent swells washing the edge of the shore.
The penny winkles sway on their slender green perch, just out of reach of any hungry fish that may happen by on high water.
A gentle rasping sigh as the slightest of hint of a breeze ruffles the tops of the bulrushes.
The fog closes in around everything, a soft damp cloak that covers land and water.
In its soft embrace it seeks to comfort all creation.
The moon peeks through the mist as if to say “Yes, I am here”; then she hides her face again.
She is the queen of the tides.
The mist; it sticks to one’s skin - a million little droplets.
Breathe in the moist, salt laden air; the fragrance of life.
Hear the sounds of the small ones as they scurry along their hidden pathways.
Fur, Fins and feathers; web foot and hoof; they are all here in this place they call home.
A place, mostly hidden from us; yet we are blessed with a fleeting glimpse from time to time.

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