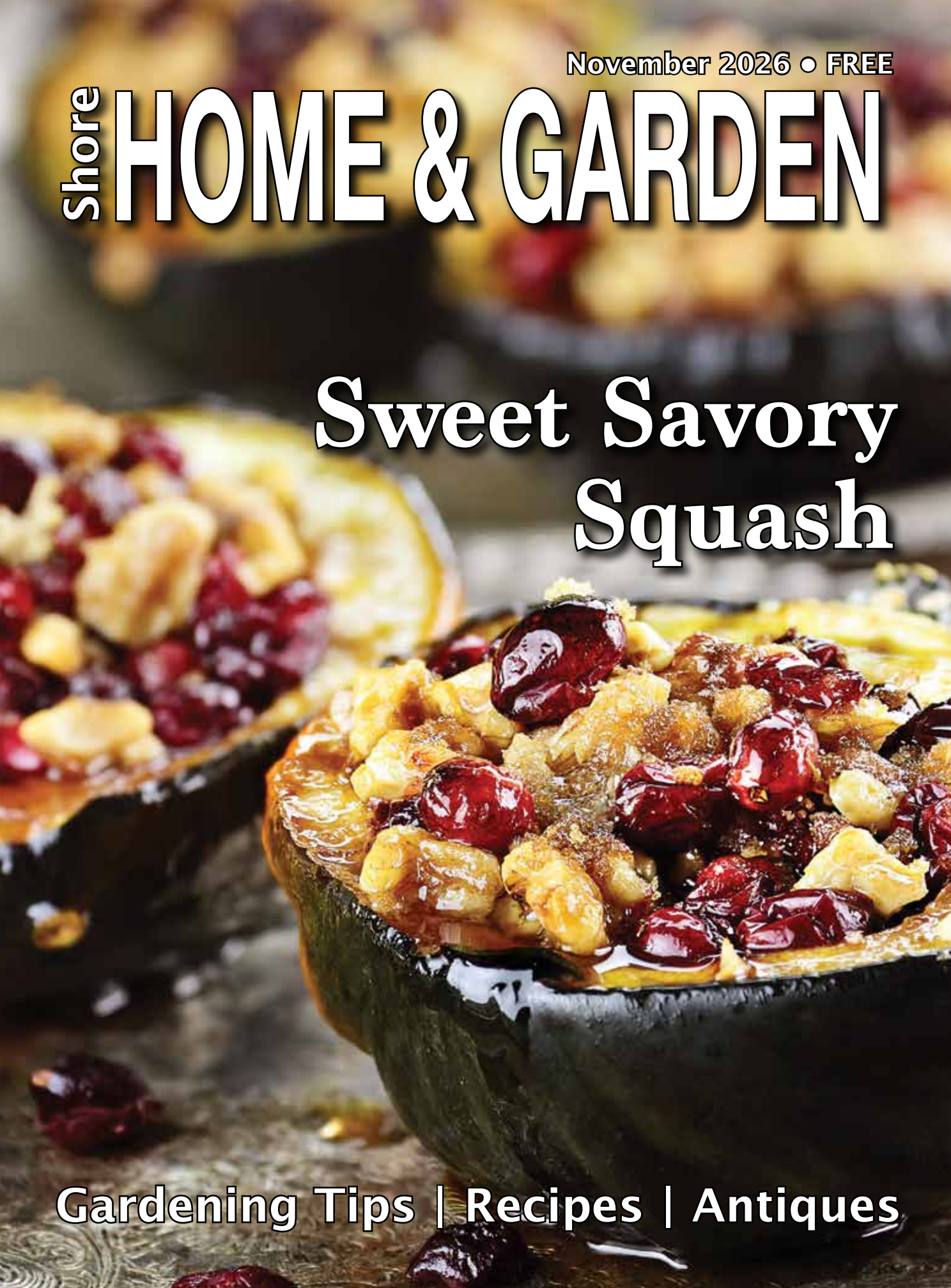
November 2026 • FREE

Shore HOME & GARDEN



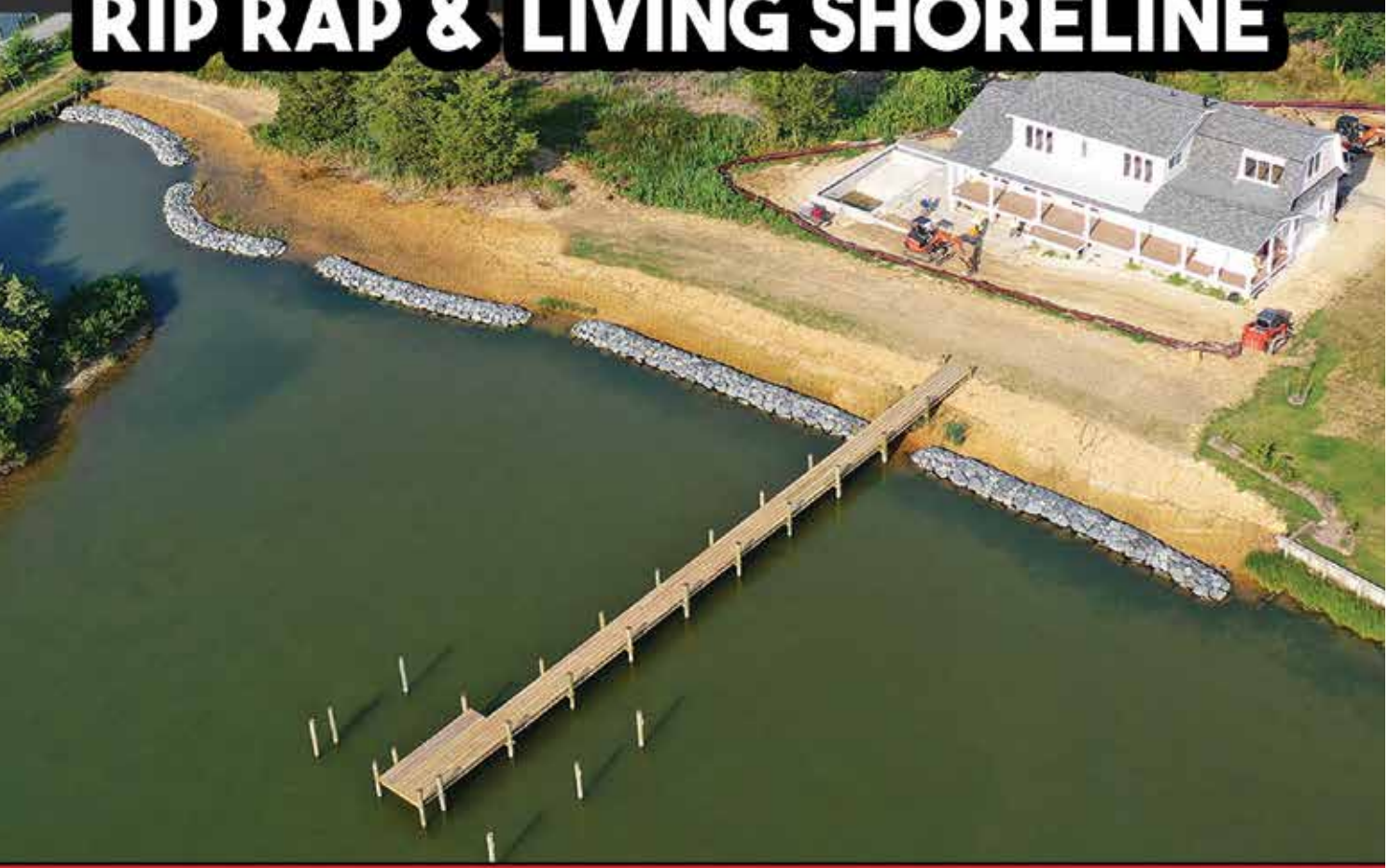
Sweet Savory Squash

Gardening Tips | Recipes | Antiques

SLAYDEN'S

EXCAVATING & HAULING LLC

RIP RAP & LIVING SHORELINE



CALL TODAY FOR A QUOTE

410.310.4516



slaydens.com | slaydensllc@gmail.com

MHIC #133669 | MD Marine Contractor #366(E)



Give Thanks for Checking That Rewards You.

With QRewards Plus and QRewards Cash Back checking, we have two ways your checking account can reward you.

Include a QRewards Savings account and add to your rewards!

To learn more, visit us at QueenstownBank.com, visit any of our nine Eastern Shore branches or call us, we pick up the phone!

QUEENSTOWN BANK

(410) 827-8881
www.QueenstownBank.com

Member FDIC

Shore
HOME & GARDEN
November 2026

12 Your yard for the birds?

Want to make birds happy without lifting a finger? A yard that hasn't gone through fall clean-up offers numerous food and habitat resources, which help migrating and residential birds through the winter.

18 Christmas by the bushel

From crab pot trees to bushel baskets to PVC trees – Maryland lights up for the holidays like no other. This holiday season, bundle up and take a stroll after shopping or dining to take in the unique festive atmospheres all over the Shore.

24 Dividing perrenials?

If your spring and early-summer perennials are overgrowing their spaces, blooming less, producing smaller flowers or flopping over, they're telling you they want to be divided.

Departments

Sweet Simplicity — Page 6
Ken-Do Attitude — Page 8
Gardening Tips — Page 10
Events — Pages 26, 36-38, 45-47
What's Behind the Name? — Page 33
Backyard Birds — Page 42
How Enlightening! — Page 54
Antique Discovery — Page 50
Food For Thought — Pages 52-53
Recipes — Pages 56-57



30 Mast is in session

Every fall, forested areas begin producing mast. Some years it's light but this year on parts of the Mid-Shore, it's heavy, raining nuts and acorns from the branches.

Want to subscribe?

It costs just $25 per year (including postage). Just call 410-822-4025 or e-mail circulation@americanfarm.com.

Volume 19, Number 4
November 2026

Shore Home & Garden
P.O. Box 2026, Easton, Md. 21601-8925
410-822-4025; Fax: 410-822-5068
www.shorehomeandgarden.com

Vice President: Reneé Van Pelt
renee@shorehomeandgarden.com
Manager: Sheila Brittingham
sheila@shorehomeandgarden.com

Managing Editor
Sean Clougherty
sean@shorehomeandgarden.com
Graphics/Copy Editor
Kevin George
editorial@shorehomeandgarden.com

Staff Reporter: Makayla Patterson

Contributors
DeeDee Wood,
Kristine George, Leslie Milby, Ken Morgan,
Ginny Rosenkranz, Deborah Walker, Ron Ketter

Advertising Account Executives
Sheila Brittingham
sheila@shorehomeandgarden.com
Caitlin Towers
caitlin@shorehomeandgarden.com
Circulation:
circulation@americanfarm.com
Bookkeeper: Lori Hawkins
accounting@americanfarm.com

Copyright 2026 of advertising and editorial content by American Farm Publications, Inc. All Rights Reserved. NOTE: All advertising layouts, designs and portions of the same that are produced by American Farm Publications, Inc. are the sole property of American Farm Publications, Inc. and may not be reproduced in any form unless written authorization is obtained from the publisher.

Please send us your events and press releases by the 15th of the month prior. Placement is considered by our editorial department.

Christmas Gift Ideas for the outdoors lover.



Windone RM7 Trail Bike
Top Speed :37 MPH
Range : 45 Miles
Payload: 265 lbs.
Hydraulic disc brakes and much more



HiBoy EX6F Fat Tire
Top Speed: 25MPH
Step-thru design
Range: Up to 75 Miles
Hydraulic Disc Brakes
Foldable & much more



HiBoy P7 Street & Commuter
Top Speed: 25MPH
Range: up to 68 miles
27.5X2.2 Mountain tires

Sales, Parts & Service

HIBOY

ESC EASTERN SERVICE CORP

106 Washington Street, Cambridge, MD
www.easternservicecorporation.com
410-228-0300

FOR A LIMITED TIME GET UP TO A

$250 INSTANT REBATE

WHEN YOU TRADE-IN YOUR OLD MONITOR HEATER.

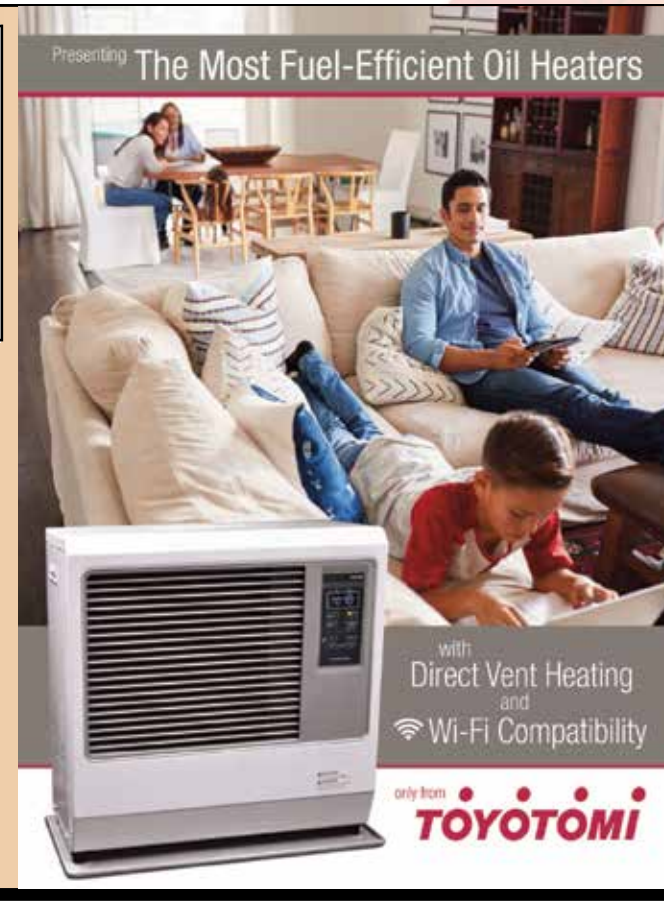
Terms and Conditions Apply

- The most fuel efficient energy saving heaters available
- High tech features
- Safe reliable operation
- Easy installation

ESC EASTERN SERVICE CORP

Family owned and operated since 1938

106 Washington Street
Cambridge, MD
(410) 228-0300
EASTERNSERVICECORPORATION.COM



Give more joy, not more stuff

Sweet Simplicity



By Kristine George

November has arrived, and somehow the holiday season is already knocking at our doors!

Before we know it, we'll be making lists, checking them twice, and trying to remember where we hid the gifts we bought back in September.

I love the magic of the holidays, but I also know how quickly gift-giving can turn into another overwhelming task that I get super anxious about doing right and being able to afford.

And if we're being completely honest, most of us probably don't need another coffee mug, decorative sign, or gadget that will eventually find its way into the back of a closet.

This year, I'm challenging myself, and you, dear reader, to approach gift-giving a little differently.

Less clutter, less pressure, and more thoughtfulness.

Because the goal shouldn't be to give more stuff.

It should be to give more joy.

Here are a few simple (and perhaps unexpected!) ways to make that happen.

Become a Gift Detective

The best gift ideas often come when we're not actually shopping.

Maybe your sister mentions a restaurant she's been wanting to try, your best friend talks about a book she can't wait to read, or your dad complains that his favorite slippers have seen better days.

Here's an easy hack: Create a secret gift list in the "Notes" app on your phone and add ideas whenever inspiration strikes.

You can even create a separate note for each person. *(PAGE 44)*

Evergreen Dreams

Fresh Wreath Workshop

Sunday, November 29th
1pm-3pm
$75.00 a ticket

Enjoy live Christmas music, holiday inspired cocktails and vendors.

Call to reserve your tickets, space is limited.

Monteray Farms
31693 Clarks Wharf Rd.
Trappe, MD



CHOPTANK SUPPLY, INC.

Power Equipment, Contractor Supply, Rental Equipment, Landscape Material, Gardening, Lumber, Electrical, Decorative Gravel, Hardware, Plumbing, Mulch/Stone, Footwear, Propane Filling Station

New Rental Mini Excavator with Hydraulic Thumb





Great price on Wood Pellets available by the bag or ton.

BEHIND EVERY PROJECT IS A True Value

NEW STORE HOURS
Monday thru Friday
6:00AM - 6:00PM
NEW WEEKEND HOURS
Saturday 7:00AM - 4:00 PM
Sunday 9:00AM – 3:00 PM

CHOPTANK SUPPLY, INC.
802 Crystal Avenue, Denton, MD 21629
410.479.1233 - www.choptanksupply.com
LIKE US on Facebook!



True Value RENTAL



Give us a call for pricing and rental reservations!









Spring flowering bulbs, such as hyacinths, seen above, alliums, crocus, daffodils and tulips can still be planted through November.

This is hardly the time to stop planting

Ken-Do Attitude



By Ken Morgan

The garden may be slowing down, but there's still plenty of activities to do and things to plant. Spring flowering bulbs, such as alliums, crocus, daffodils, hyacinths and tulips can still be planted through November.

Remember to make the hole two to three times as deep as the bulb is long, adding a tablespoon of Espoma's Bulbtone or Bonemeal in the bottom of the hole.

Plant the bulb with the pointed side up and cover with a mixture of compost and topsoil.

Be sure to sprinkle a weed preventer over the newly planted bed, then apply a layer of mulch to help prevent soil erosion and keep the weed preventer in place.

Be sure to irrigate the newly planted area, especially if there is no rain, as moisture is important for the bulbs, so they get rooted before the ground freezes.

Don't forget to dig-up frost tender summer bulbs and tuberous plants, to be stored indoors for the winter. Alocasia, Caladium, Canna, Colocasia, Dahlia, Gladiolus, and tuberous begonia, can all be dug up and wintered-over for next year planting.

Simply dig up the plants, remove all loose soil from the roots, the cut the foliage back to just above the bulb (be sure to leave 4 to 6 inches of stem for canna and *(PAGE 49)*



STYLE: LUXURIANT LIFE
COLOR: CHALET

STYLE: QUALITY LIFE
COLOR: ROCOCO

STYLE: LUXURIANT LIFE
COLOR: LAMB'S EAR

BEST BUY Supply Inc.

Your Best Buy for Home Interiors

Celebrating 40 YEARS IN BUSINESS Since 1984

410-228-3800
BestBuySupplyInc.com
3001 Ocean Gateway,
Cambridge, MD 21613

LICENSE #23572

Northwind a four-season sight for landscaping

Gardening Tips



By Ginny Rosenkranz

Panicum virgatum Northwind is a cultivar of switch grass, a native, clump-forming perennial ornamental grass that thrives on Maryland's Eastern Shore.

As a warm-season grass, it grows new foliage from its roots each spring as the soil warms, reaches its mature height during the growing season, and becomes dormant during the cold winter months. 'Northwind' typically grows 4-5 feet tall and 2-3 feet wide.

It prefers full sun and adapts to a wide range of soil conditions, especially medium to well-drained sandy soils.

Avoid overly rich soils with excessive nutrients, as they can encourage floppy growth rather than the strong, upright form that makes this cultivar so attractive.

The foliage grows in a dense, narrow column, with olive-green to blue-green leaves that create a strong vertical accent in the landscape.

In late summer, delicate, pink-tinged flower panicles rise above the foliage, creating an airy, cloud-like appearance.

These flowers develop into tiny seed heads that provide food for birds, especially during the winter months.



With its distinctive upright habit and four-season interest, 'Northwind' is a versatile addition to many landscape designs.

(*Photo by Ginny Rosenkranz*)

The flowers also attract butterflies and other beneficial insects.

As autumn arrives, the foliage turns yellow, adding seasonal color and texture to the winter landscape.

With its distinctive upright habit and four-season interest, 'Northwind' is a versatile addition to many landscape designs.

Plant it as a single accent to create a focal point or group several plants together to form an attractive screen or informal privacy hedge. It also works beautifully in meadow gardens, drought-tolerant landscapes, and along the edges of rain gardens where the soil is well drained. Maintenance is simple.

In early spring, cut back the previous year's foliage close to the ground before the new growth begins.

This allows fresh foliage to emerge and keeps the plant looking neat and vigorous throughout the growing season.

For gardeners seeking a native ornamental grass that provides structure, seasonal beauty, and wildlife benefits with minimal maintenance, Panicum virgatum 'Northwind' is an excellent choice for the Eastern Shore landscape.

(Editor's Note: Ginny Rosenkranz is a commercial horticulture specialist with the University of Maryland Extension.)

MATTISON SUNROOMS

Custom Spaces. Thoughtfully Built.

SCHEDULE YOUR
FREE
CONSULTATION
443-249-9906
mattisonsunrooms.com
30+ YEARS OF EXPERIENCE

Serving the Eastern Shore of Maryland and the Western Shore of Maryland, located on Kent Island.



OUR SPECIALTIES

- All-Season Sunrooms
- Three-Season Sunrooms
- Screen Porches
- Porch Conversions
- Decks

BEAUTIFUL DESIGN. HIGHLY RECOMMENDED.

"Ian created a beautiful design with lots of customizable options, and he even suggested some things that turned out better than imagined! If you're looking for professionalism, creativity and expertise, we highly recommend Ian and his team for your future projects!"

— Bill & Debbie, Centreville, Maryland

Mattison Construction LLC • MHIC #93621



Cindy King, with her dogs Arlo, left, and Rudder, has a yard that has been a Certified Wildlife Habitat for 22 years. It offers a variety of trees, shrub, and berry to offer a haven for birds.

(*Photo by Makayla Patterson*)

Experts explain how to prep a bird-friendly yard for winter

Story by Makayla Patterson

Want to make birds happy without lifting a finger? Skip cleaning your yard in the fall, and the birds will thank you.

A yard that hasn't gone through fall cleanup offers numerous food and habitat resources, which help migrating and residential birds through the winter.

Johnathan Irons, an avid birder who began birding at age 11, explained what to expect from birds this time of year.

"The fall and spring is when you'll see the most species in Maryland just because you have the resident birds and the ones that are migrating," he said.

As some birds fly through and others stay, having food and shelter available for them is important.

Cindy King, a Certified Professional Horticulturalist through the Maryland Nursery, Landscape and Greenhouse Association, Inc explained how her yard is set up for the birds this season.

"I have probably 8-10 feeders up at all times. As well as I plant vigorously for the birds, a lot of seed heads and different areas where they can hunt and pack," she said.

Some examples of seed head plants, according to King, are Rudbeckia, Helianthus and Echinacea.

Her yard, which has been a Certified Wildlife Habitat for 22 years, also offers a variety of trees, shrubs and berry plants.

This time of year, doing maintenance in her yard is not a priority.

"I don't clean up my yard at all," she said. "What you see is what will be here. The seed heads are here for the birds. The seed heads on the grasses are here. All the feeding stations are stocked full in the winter."

The practice of foregoing fall cleanup in a yard is not uncommon if someone wants birds to visit in the fall and winter.

"Most of my plants, if left up, offer something in the winter. Larvas, whether it's bee larvas, or caterpillar larvas, often what I call hunker down in the middle of plants for the winter. That's where their chrysalises are. That's where the larvas can go semi-dormant. And if you leave your plants there, the birds will hunt that duff area and get protein, which they need in the winter," she explained.

Irons also stressed the importance of this practice.

"You have a brush pile; don't remove it; that's really good cover in the fall," he said. "If you have some kind of a meadow or open space and it's grown up and not mowed, don't mow that in the fall; wait until about March or April to mow that because that provides a lot of natural seeds and also cover."



Johnathan Irons has done bird banding for Washington College, breeding bird surveys for DNR, and did a morning flight count for Maryland Biodiversity Project.

(*Photo courtesy Johnathan Irons*)

Irons said it can be frustrating seeing meadows mowed in the fall because it's a loss of resources.

"They're just destroying really good habitat," he said. "It would be the most beneficial throughout the fall and winter when these birds are a little bit more stressed for food and shelter and stuff when it gets colder, and there is less to eat around."

According to King, birds go for natural resources first.

"Birds will always eat natural resources first. Because they know in their minds that's what they are supposed to eat."

While food and shelter are crucial for birds in the winter, fresh water is also important.

"Water is essential," King explained. "They end up drinking that nasty stuff down the sides of the road if we have a freeze, and



Callicarpa Americana is one of the native plants that can be found in Cindy King's yard.

(*Photo by Makayla Patterson*)

that's not good for them."

She suggested having a heated waterer or putting water in a black container, which can help slow down water from freezing.

Besides needing water to drink, birds also need water to clean themselves.

"They have to keep their feathers clean because if they get sticky and dirty, then the air penetrates and they freeze," King said.

When it comes to bird seed, King suggested black oil sunflower seed.

"I prefer, myself, the black oil sunflower seed. High fat, good protein. Good things for them to maintain their body weight in harsh weather."

King sees numerous bird species in her yard throughout the winter such as cardinals, wrens, goldfinches, different types of sparrows, and towhees.

"Just being able to look out almost any window in my house and seeing the birds, that kind of thing is what I really like," King said.

While King's yard is 35 years in the making, she did have advice for those just starting.

"Start small. Take a 20 by 20 section. Plant it just in perennials that are great for the pollinators, but ones that provide seed heads for the birds."

King added that it is not too late to start planting. "You can plant any hearty perennial as long as the ground is not frozen more than three inches."

MEDICARE OPEN ENROLLMENT STARTS OCTOBER 15TH!!



Are you turning 65 soon or currently on Medicare?

As a patient advocate and educator, it is important to me that you not only understand your policies but also know how to utilize them to best fit your needs.

Let me answer all your Medicare questions.

MB

MidShore

BENEFITS

Michelle E. Christopher

Medicare Specialist

with 20 years experience

2201 Main Street, Suite 1J, Chester

410-924-8669

MidShorebenefits.com

mchristopher@midshorebenefits.com



CBMM members save with discounted pricing!

CHESAPEAKE BAY MARITIME MUSEUM

Eastern Shore Sea Glass & Coastal Arts Festival:
Holiday Edition

AT THE **CHESAPEAKE BAY MARITIME MUSEUM**



Saturday, Nov. 21
10am–4pm
213 N. Talbot Street
St. Michaels, MD

Learn more at **cbmm.org/SeaGlassFestival**

REYES CONSTRUCTION, LLC.

FREE ESTIMATES



- ROOFING
- SIDING
- WINDOWS
- DECKS
- GUTTERS
- BATHROOMS
- KITCHENS

...plus much more!

MHIC #153887

443-653-7832
410-725-8430

REYESCONSTRUCTIONLLCMD.COM

Outstanding Dreams Farm

Holiday Open House! December 5th and 6th
11 A.M. to 4 P.M.

24480 Pinetown Rd. Preston, MD
(Off Rt. 16 near Harmony)
410-829-4492 • 410-829-2012



FREE ADMISSION

Store Specials

FREE Tours that weekend

Light Refreshments

Book Your Farm Tours Online!

www.OutstandingDreamsFarm.com



Built the day after Thanksgiving, the bushel basket tree in Cambridge, at the corner of Race and Gay streets, will also ring in the New Year with a family friendly crab basket drop on the Dec. 31, usually around 9 p.m.

(*Photo courtesy Cambridge Main Street/Downtown Cambridge*)

Rock around the bushel basket Christmas tree

Story by Leslie Milby

Hallmark movies always feature a picturesque town strung with Christmas lights, but even with all their television glamour, they don't hold a candle to a charming and crabby Eastern Shore Christmas!

From crab pot trees to bushel baskets to PVC trees — Maryland lights up for the holidays like no other.

This holiday season, bundle up and take a stroll after shopping or dining to take in the unique festive atmospheres all over the Shore.

One spot to visit is the cluster of bushel basket trees in front of the Fisherman's Crab Deck in the



Crab baskets decorated for the holidays formed the 2020 Christmas tree in Grasonville, Md.

(*Photo courtesy Will Parson/Chesapeake Bay Program*)

Kent Narrows of Grasonville.

The trees feature painted bushel baskets that have been purchased and painted by community members and local organizations and businesses to create a work of art.

Now in its seventh year, the fundraiser for the Queen Anne's County's Watermen's Association has quickly gained popularity, reaching 300 baskets.

Want to be a part of the festivities but a little intimidated? L&M Design Studio will be holding a workshop at the Grasonville VFW on Tuesday, Nov. 17 where you can purchase a basket and decorate it there with all the supplies!

Or design and paint on your own — the baskets are due back the week before Thanksgiving.

The official Crab Basket Tree Lighting and Vendor Fair will be Saturday December 5th.

Talbot County Waterman's Association has bushel basket trees on both Tilghman Island and Talbot Street in St. Michael's, benefiting the Aaron Correa Memorial Fund for watermen in need due to injury or illness.

Check out the small town fun festivities of "Christmas in St. Michaels" from Dec. 10-13, featuring a jolly boat parade on the 12th at 6PM that will wind through the Miles River, to Fogg's Cove, through the harbor and back to the Miles River.

Even if you aren't much of a night owl, the bushel basket trees are as fun to see during the day as the evening, and you'll see lots of local names, workboats and local lore featured.

Down the road a bit, Oxford Business Association heads up "Christmas on the Creek," with more than 70 lit Christmas "trees" on the docks along Trippe Creek.



Rock Hall's bushel basket tree on Main Street will be lit on Dec. 5 at 6 p.m.

(Photo courtesy Town of Rock Hall)

Volunteers assemble the structures, with 10 foot high PVC pipes and strings of white lights to give off the perfect nautical Christmas feel. For the best views during the lighting ceremony at sunset, try Cutts & Case Shipyard and Campbell's Town Creek Boatyard.

Later in the evening, the Oxford Bellevue Ferry will be lit up for the holidays, with Santa Claus himself turning on the twinkle.

Head to Oxford earlier in the day and peek at the holiday trains and "Grammy's Nutcrackers" exhibits at the Oxford Museum. Follow the Port of Oxford website for final information on the tree lighting and other festivities from Dec. 4 through Jan. 9.

The bushel basket tree in Cambridge at the corner of Race and Gay street isn't painted, but the 20 foot high beauty is festive just the same with lights and buoys.

Built the day after Thanksgiving, it'll also ring in the New Year with



Talbot County Waterman's Association has bushel basket trees on both Tilghman Island and Talbot Street in St. Michael's, benefiting the Aaron Correa Memorial Fund for watermen in need due to injury or illness.

(Photo courtesy Talbot County Waterman's Association)

a family friendly crab basket drop on the Dec. 31, usually around 9 p.m.

Rock Hall's bushel basket tree on Main Street will be lit on Dec. 5 at 6 p.m., complete with a crab in lieu of an angel on top, benefiting Rock Hall Parks & Recreation. Santa will also visit by boat at the public bulkhead.

Nearby, catch Chestertown's Dickens of a Christmas on Dec. 4-5 which will be more olde town London than Eastern Shore, but delightful all the same.

Up for a mini but still in Maryland adventure?

Head up north to Chesapeake City for its crab pot tree, lit up in green with a star on top.

Their boat parade will take place on December 5th, while the Poplar Hall Christmas Parade of Horses and Market is on De. 12.

Crisfield also has excellent eats and a crab pot tree at the city parking lot.

On the Eastern Shore, getting crabby at Christmastime carries its own meaning.

Tuckahoe Treasures



Alpaca & Yarn Barn

Glenn & Elaine Orme



We also have a wonderful store stocked full of great gifts for your family and friends. Sweaters, yarn, socks, scarves, nesting balls, felted soap and even finger puppets and stuffed animals for the young ones.

Gift certificates are available if you can not decide.



Be sure to call first to schedule.

We'd like nothing better than to help you enjoy your visit!

The alpacas and us can't wait to see you!

8955 Tuckahoe Road, Denton MD
410-479-2971

"Leave" your cleaning to us!

TIDEWATER
CLEANING SERVICE

Reliable & Flexible • Locally Owned & Operated • Background-Checked
Security Cleared • FREE ESTIMATES • Excellent Customer Service

410.251.2838
Tidewatercleaningservice.com

BIG ROOSTER MALL
Antiques · Vintage · Local Artisans · & More



Over 100 Vendor Spaces
Spaces Available For Rent

125 Kemp Lane Easton, MD 21601
Open Tues - Sat | 10:00am - 4:00pm
(410) 936-7400 @bigroostermall

Maryland Clock Company

GRANDFATHER CLOCK REPAIR | We also fix wall & mantel clocks
Celebrating 75 Years!

www.marylandclockcompany.com

301-262-5300 | 410-798-6380

4379 SOLOMONS ISLAND RD
HARWOOD, MD 20776
marylandclock@gmail.com



• GRANDFATHER
• WALL
• MANTEL
• ANTIQUE
• MODERN
• BATTERY
One Year Warranty!



Professional Service Worth The Drive!

TOWERS CONCRETE PRODUCTS, INC.

"A Towers Family Business"

Serving Maryland's Eastern Shore for over 50 years.
A NPCA Certified Precast Plant.

PRE CAST
- Septic Tanks
- Pump Tanks
- Holding Tanks
- Grease Traps
- Septic Pipe & Supplies



Norweco Wastewater Treatment Systems & Service

Visit our website for a complete list of products & services.

26425 Hobbs Rd. I Denton, MD
1-800-773-9128 - 410-479-0914 - Denton, MD
Hours: Monday - Friday 6 am - 5 pm.

Crab Pot
Trees not just for Christmas

Pre-Lit Crab Pot
Christmas Trees for display
Indoors or Outdoors

- Made from pvc-coated crab pot wire
- Folds flat for storage
- Great for docks & piers
- 11/2' - 8' Clear & Multi in stock



the LumberYard
LUMBER • MILLWORK • HARDWARE
1206 Talbot St., St. Michaels • 410-745-2533
MHIC#120126



An overgrown sedum with a hole in its center, a telltale sign that a plant is in need of division.

How, when and why to divide perennials for better blooming

Story by Jessica Damiano
Photos courtesy Associated Press

If your spring and early-summer perennials are overgrowing their spaces, blooming less, producing smaller flowers or flopping over (possibly with a hole in their centers), they're telling you they want to be divided.

Crowded plants often struggle because they must compete for limited water, nutrients and sunlight, and the diminished airflow between them also increases their risk of contracting mold and fungal diseases.

To avoid their inevitable decline, it's best to divide them every three to five years.

As a bonus, the practice will reward you with free plants for your garden.

Not every perennial, however, appreciates division.

Plants with woody crowns or deep taproots, like lavender, Russian sage, butterfly weed and Baptisia, downright resent it.

As a rule of (green) thumb, gardeners should intend to divide late-summer and fall bloomers in the spring, just after they emerge from the ground, and spring — and early-to-mid-summer bloomers in the fall, when the plants no longer need their energy stores for active growth and flower production.

In colder climates, fall divisions should be completed four to six weeks before the ground freezes to allow sufficient time for each replanted segment's roots to establish before dormancy.

How to do the dividing

Watch the weather report and plan the task for a cool, cloudy day. Water the plant deeply one or two days prior to give it a hydrating boost and moisten the soil.

Cut plants down, if necessary, to better expose their crowns, or the junctures where their top growth meets their roots. That will also make them easier to work with.

Plunge a garden fork into the soil, about a foot away from the base of the plant. You can use a spade instead, but I prefer a fork because it minimizes damage to the root ball.

Apply pressure to the tool's handle to raise a section of the clump, then remove the fork, step over to the next section of root, and insert and raise it in the same manner.

Repeat all around the plant until you have loosened the entire root system and can easily lift it out of the ground.

Gently remove enough soil from the roots to enable you to better see the base of the plant's shoots.

Small plants with loose roots can often be pulled apart by hand, but this won't likely be the case if they are already overgrown and crowded, which is why we're here in the first place.

So, grab a second fork and place it back-to-back with the first into the center of the root clump. Pull the handles in opposite directions toward the outside of the plant until the clump separates into two pieces. Very large clumps can be divided into three or even four plants, as long as each section has healthy roots and at least three strong shoots above it.

Plant immediately

To minimize the roots' exposure to the dehydrating air, dig holes for your new plants immediately. Better yet, prepare the holes before digging up the plants, if possible.

Make each hole wider than the clump, but only deep enough to ensure the top of the root ball lands at or very slightly above the soil line when planted.

Cover with soil and tamp firmly to remove air pockets, then water well, but don't fertilize.

Apply a layer of mulch over the bare soil around plants to retain water, discourage weeds and reduce soil temperature fluctuations over winter.

In spring, your new, free plants will begin their second acts as healthier, more vigorous plants with plenty of room to grow.

Until the next time.

(Editor's note: Jessica Damiano writes weekly gardening columns for the AP and publishes the award-winning Weekly Dirt Newsletter.)



Gently remove enough soil from the roots to enable you to better see the base of the plant's shoots.

Sea glass festival at CBMM on Nov. 21

ST. MICHAELS — The Eastern Shore Sea Glass & Coastal Arts Festival will be held on Saturday, Nov. 21 from 10 a.m. through 4 p.m. at the Chesapeake Bay Maritime Museum.

Craftspeople will sell everything from major murals to bespoke jewelry to charming ornaments.

When someone gifts one of these creations, they will know they are giving your loved ones a true original, as no two sea glass pieces are alike.

Sea glass crafting is one of the most environmentally friendly art forms in the world.

Bottles that were discarded into the sea have been tumbled in waves before arriving on the shore as perfectly polished gems.

Artists scour the coastline, collecting these pieces with the intention of giving them a new life.

The Eastern Shore Sea Glass and Coastal Arts Festival is rounded out with live music, wine and beer tents and, of course, great food, much of which reflects the best of the Chesapeake Bay.

Santa to arrive in Kent County Holiday Parade on Nov. 27

CHESTERTOWN — Chestertown's holiday season officially kicks off on Friday evening, Nov. 27 when Santa presides over the Annual Kent County Holiday Parade, beginning at 5:30 p.m. on High Street.

This popular holiday event features marching bands, classic automobiles, various floats, and family fun for everyone. Participation in the parade is open to everyone.

For those interested in entering a float or group, e-mail downtownchestertown@gmail.com.

Santa is scheduled to arrive by fire truck at the end of the parade and will visit with children in his house in Fountain Park until 8 p.m.

Santa will be in his house again on Saturday, Nov. 28 from 10 a.m. to noon and then on the ensuing Saturdays from 10 a.m to noon on Dec. 5 — which is Dickens of a Christmas weekend — and on Dec. 12 and Dec. 19.

Children will receive gift bags from Santa courtesy of Twigs and Teacups.



Residents and visitors are encouraged to celebrate Small Business Saturday on Nov. 28, by shopping in Downtown Chestertown.

This nationwide event spotlighting independently owned shops and businesses provides an opportunity to reinvest holiday shopping dollars into the local economy and find some unique gifts.

Builders FirstSource | BMC
Combining to serve you better

CUSTOM-MADE, HIGH-PERFORMANCE WINDOW AND DOOR PRODUCTS TO MEET YOUR NEEDS



Open to the public, stop by and ask our specialists for assistance!

8401 Ocean Gateway, Easton, MD | 410-822-4880
Hrs.: 6:30 am- 4 pm Mon-Fri

VIWINCO WINDOWS DOORS
ANDERSEN WINDOWS & DOORS
Mi WINDOWS and DOORS



Events!

Please send us your Events

Do you have an event you'd like to share with our readers? Send them along!

BUT DON'T FORGET
We need them by the 15th of the month prior to your event, in order to make press deadline

Send to:
Sheila@shorehomeandgarden.com



A Local Family Business

info@talbotwaste.com

410-829-8644



HOLIDAYS IN EASTON



HOLIDAY SHOPPING IN EASTON
SATURDAYS IN DECEMBER
DEC. 5TH, 12TH, & 19TH



EASTON'S OLD FASHIONED HOLIDAY PARADE
DECEMBER 5TH, 5PM-7PM



CHESAPEAKE FIRE & ICE FESTIVAL
FEBRUARY 19TH & 20TH

EASTON ECONOMIC DEVELOPMENT CORPORATION

DISCOVER MORE AT **DISCOVEREASTON.COM**

Thank you to our 2026 Community Event Sponsors

PRESTON Automotive Group · SECURITY SAFE · SOISTMAN FAMILY DENTISTRY & ASSOCIATES

DISCOVER EASTON maryland

Friends of Hospice Presents 41st Festival of Trees

A Holiday to Remember
The Tidewater Inn, Easton
November 28 - December 1, 2026

Preview Gala
Tidewater Inn's Gold Room
November 27 • 6 pm
$125 per per person or $200 per couple

Festival of Trees
Tidewater Inn's Gold Room
November 28 - December 1
Saturday, November 28 • 10am -8pm
Sunday, November 29 • 11am – 8pm
Monday, November 30 • 10am – 8pm
Tuesday, December 1 • 10am – 6pm
Tickets: $10/person, Children 6-12: $5, Under 5, free

Santa 5K Fun Run/Walk
Idlewild Park, Easton
November 28 • 8 am Reg. 9 am Start
Register online or the day-of at the park.
Age division awards. $40 per person.

Santa's Workshop
Tidewater Inn's Ballroom Garden
November 28 • 10 am-4 pm
Children's event with lots of activities and photos with Santa. Free with Festival of Trees admission.

Scan the QR code or visit festival-of-trees.org to purchase poinsettias, luminaries, quilt raffle tickets, and Preview Gala tickets.

Christmas Shop Is Open!

Everything you need for decorating inside and out.

Come Experience All That Is New For the Holidays!

Don't Forget To Order Your Thanksgiving Centerpiece.

ROBIN'S NEST Floral & Garden Center

9399 Ocean Gateway
Easton, MD 21601

410-822-8700

WWW.ROBINSNESTFLORAL.COM

Summer Hours: Monday-Friday 8-6, Saturday 8-5, Sunday 10-4

MUST HAVE ASE CARD FOR SALE PRICES. NOT VALID WITH ANY OTHER PROMOTION. NOT VALID WITH ORDERS FOR FRESH FLOWERS OR DELIVERIES. NOT VALID ON HOUSE ACCOUNT. VALID WITH CASH, CREDIT, CHECK. MHIC 3132241

DISNEY CRUISE? EASIER THAN SHOPPING AND A GIFT THEY'LL NEVER FORGET!

Call Now To Book A Disney Cruise For Christmas

Before you go plan with a PRO!



BUCKET LISTER TRAVELS



LINDSAY LISTER - INDEPENDENT TRAVEL AGENT
443.786.5335 | EASTON, MD
LINZYBLISTER@GMAIL.COM | LINDSAYLISTER.INTELETRAVEL.COM

Mast season in Maryland

It's a feast for wildlife and a vital part of the forest

Story by Sean Clougherty

Every fall, Maryland's forested areas begin producing one of their most important natural food sources: Mast.

Some years it's light, and some years — like this year on many parts of the Mid-Shore, it's heavy, virtually raining nuts and acorns from the branches.

Lou Meyer, arborist for Davey Tree, recalled an earlier heavy mast year near his home in Howard County where three massive oak trees unloaded over his roof.

"I thought we were under attack, it was incredible," Meyer said. As a tree lover, he still has a hint of glee in his voice. "It was non-stop machine gun fire above my head."

While the bumper crop may be eerily entertaining for some to witness, it's a grocery windfall for the wildlife who rely on the nuts and acorns to survive.

When production is low, wild-





life must work harder to find food, potentially changing where animals live, what they eat and how they behave.

A year with abundant acorns may mean fewer animals traveling into fields in search of food.

A poor mast year can increase pressure on alternative food sources, forcing them to venture out into farm fields, residential areas and along roadways, which often spells trouble.

A heavy year also means a bump in those animal populations in years to come is more likely, which could also put pressure on the overall ecosystem.

"Anytime there's an abundance of food, whatever's feeding on that food will have more offspring in nature," said Meyer.

Hard mast is particularly important going into winter because it provides energy-rich food for white-tailed deer, wild turkeys, squirrels, black bears and numerous other wildlife species.

Birds and small mammals also depend on these resources, while some animals will "squirrel away" nuts for later consumption.

For residents, landowners and farmers, understanding mast season offers a reminder that wildlife behavior is closely connected to forest conditions.

Andrew Kling, University of Maryland Extension natural resources agent associate, said oak trees and song birds have a symbiotic relationship.

More oaks growing in an area means more of the foliage certain native caterpillars like to munch on and those caterpillars are a good food source for native song birds and their young.

While it's not a predictable phenomena, weather, tree health and tree's natural reproductive cycles all factor in to how large a masting will be.

A nut or oak tree's mast can vary considerably from year to year, but it usually runs on a loose cycle of two to five years between heavy masts, also referred to as mast years.

Some tree species also exhibit synchronized reproduction, producing unusually large seed crops in certain years.

"Trees communicate, they communicate in different ways," Meyer said. "It's not out of the ordinary that they can kind of coordinate a masting."

Mast production also affects forest regeneration.



Mast season is a natural cycle that helps sustain wildlife, renew forests and shape the relationship between woodlands and surrounding communities.

Oak trees produce enormous numbers of acorns, but only a small fraction survive to become seedlings.

A bumper crop creates a better chance that at least some of the seeds escape hungry animals and insects.

For oak trees especially, that's important, Kling said.

"They are definitely a challenging species to grow in the wild right now," he said.

Deer prefer oak saplings to many of the invasive and non-native plants that have invaded forests.

"They'll ignore the Japanese stilt grass and they'll ignore the mile-a-minute because they don't have a taste for them, which allows the non natives to crowd out the native plants in the understory," Kling said. "So it's kind of a vicious circle."

The more oaks growing gives them all a better shot they have to make it out of the deer's browsing line and outcompete with other plants in the understory.

Ultimately, mast season is much more than an mesmerizing shower of nuts.

It is a natural cycle that helps sustain wildlife, renew forests and shape the relationship between Maryland's woodlands and surrounding communities.

"A lot of folks look at nature as just this thing that's out there and, 'Well, the trees always leaf out and always drop nuts," Meyer said. "But it's dynamic. There are changes that are happening all the time."

What's behind the name?



A ferry hasn't been there since 1952, but Romancoke Pier is still a popular location for sight-seers and fishermen.

Linked to Claiborne, Romancoke's name also means 'circling waters'

(Editor's note: When it comes to historical significance, Maryland's Eastern Shore can stand with just about any other area of the United States. It's carried through today in the names given to towns, rivers, streets and creeks, but more than 200 years later, their origins may not be so widely known. Drawing from "Discover Why It's Called ...," a 1990 booklet by John Dexter Nilsson, here is one of those stories.)

Romancoke, at the southern end of Kent Island, was the name of William Claiborne's plantation.

He used the same name in Virginia where he was known as Claiborne of Romancoke.

Dependent upon which Indian derivation you may prefer, the name means "circling waters," or where there is low-lying ground.

The name was also given to a ferry that ran between Romancoke and Claiborne, a town across Eastern Bay in Talbot County, west of St. Michaels.

That ferry ran until 1952.





GAY'S SEAFOOD & DELI

SEAFOOD MARKET
Monday - Sunday
10-6

STEAMED CRABS
Oysters, Shrimp,
Soft Crabs, Scallops,
Clams, Fish,
Homemade Crab
Cakes



DELI HOURS
Monday - Saturday 6-5
DINE IN or
CARRY OUT

Subs - Salads
Sandwiches
Fresh Baked Desserts
and Daily Specials

410-822-5019

1021 N. Washington Street, Easton, MD 21601

A Detailed Cleaning Service

800-482-8009

443-867-7330

EFFECTIVE AND TRUSTWORTHY FOR OVER 30 YEARS!

√ RESIDENTIAL & COMMERCIAL CLEANING

√ CONSTRUCTION CLEANING

√ WINDOW CLEANING

√ * Specializing in AirBnB and VRBO Units *

CUSTOMIZE A SCHEDULE THAT'S RIGHT FOR YOU!

ONE TIME - WEEKLY - BI WEEKLY - MONTHLY

No Contracts! • FREE ESTIMATES • Bonded & Insured

OWNER: CHRIS MACMILLAN

CLEANINGBYDETAILS@GMAIL.COM

HUMIDIFIERS • PROGRAMMABLE THERMOSTATS • AIR CLEANERS

STEELE'S

REFRIGERATION ♦ HEATING AIR CONDITIONING, INC.



Lic # MD MASTER 01-4795

CARRIER RESIDENTIAL FACTORY AUTHORIZED DEALER Carrier

Turn to the experts

FINANCING AVAILABLE!
Payments as low as $76 /month

UNIT BROKEN?
Get FREE 2nd Opinion

Steele Dilling (owner) has been servicing the Eastern Shore for 40 years and counting!

LOCALLY OWNED & OPERATED

When experience matters – call Steele

NOW HIRING

Installers & Service Techs

Call now or email resume

$1,000 OFF
INSTALLATION OF NEW SYSTEM
Call for details!
Not valid with any other offer. Exp. 11/30/26

$25 OFF
ANY SERVICE CALL
Must be presented at time of service.
Not valid with any other offer. Exp. 11/30/26

$300 OFF
DUCTLESS SYSTEM
Call now for details.
Not valid with any other offer. Exp. 11/30/26

sales@ steeleshvac.com WWW.STEELESHVAC.COM 410-643-0005 / 410-479-5560

Denton Turkey Trot set for Nov. 21, rain or shine

DENTON — Runners are encouraged to participate in the 41st annual Turkey Trot on Saturday, Nov. 21, rain or shine.

This event is a 2-mile walk, run, or jog for all ages from Denton Elementary School to Martinak State Park and back, and includes free gifts to the first 75 registrants.

Registration check-in begins at 8 a.m. and the race starts at 9 a.m.

After the race, join in for light refreshments and family friendly fun!

Admission fee is $20 per person or $72 for a group of four if registered by Nov. 14.

It's $25 per person and $90 for a group of four after Nov. 14.

For more information, visit www.bit.ly/CCRPturkeytrot, or call 410-479-8120.

Annual Taste of St. Michaels scheduled for Nov. 28

ST. MICHAELS — The annual Taste of St. Michaels is scheduled for Saturday, Nov. 28, from 11 a.m. to 4 p.m.

Visitors are invited to savor the flavors and stroll the town for the annual townwide tasting experience — a delicious way to explore the charm and local flavors of St. Michaels.

Gather friends, wander our historic streets, and enjoy tastings at participating locations along the way.

Save the date and make a day of it. Follow along for participating locations and event details.

No tickets are necessary.



Mid-Atlantic Symphony Orchestra to play in Easton

EASTON — The Mid-Atlantic Symphony Orchestra continues its 2026–27 season, "New Worlds, Timeless Wonders, with Mary Howe Rediscovered, "a concert program that shines a spotlight on a pioneering American composer whose contributions helped shape the musical landscape of the Baltimore-Washington region.

The orchestra will present three performances, beginning Thursday, Nov. 5, (7:30 p.m.) at Easton Church of God.

The series continues Saturday, Nov. 7, (7:30 p.m.) at Epworth United Methodist Church in Rehoboth Beach, Del., and concludes Sunday, Nov. 8, 3 (p.m.) at Community Church in Ocean Pines, Md.

Although her name may be unfamiliar to many concertgoers today, Mary Howe (1882–1964) played an important role in the development of American classical music, both as a composer and as an advocate for the arts.

Kent Island Yacht Club pairs oyster stories, dining

CHESTER — Kent Island Yacht Club's quarterly Tide and Table Talks speaker series will bring together three perspectives on the Chesapeake Bay's oysters for "The Chesapeake Oyster: Heritage, Habitat, and Hope" on Saturday, Nov. 14, from 4 to 7 p.m. at 117 Yacht Club Drive in Chester.

The series pairs elevated dining with conversations exploring the Chesapeake Bay's culture, history, and stewardship, connecting members and guests with regional leaders.

The Nov. 14 event will feature presentations from Peer to Pier, Oyster Recovery Partnership, and Harris Seafood, followed by a meal featuring creative, chef-inspired oyster dishes. A portion of ticket sales will benefit Oyster Recovery Partnership.

The program will explore how shoreline stewardship, restoration science, and the seafood industry contribute to the Chesapeake oyster's future.

Peer to Pier will share how a grassroots network helps waterfront homeowners, businesses, and community piers establish oyster-growing environments. The presentation will connect private shoreline stewardship with broader efforts to restore the Bay.

Oyster Recovery Partnership will discuss the science and progress behind large-scale Chesapeake oyster restoration, including hatcheries, shell recycling, sanctuary reefs, and public fishery reefs.

Harris Seafood will offer a firsthand look at the oyster's journey from harvest to market, sharing the perspective of one of the region's remaining packing houses and the people who help sustain the Chesapeake's working waterfront.



Oysters take center stage at Kent Island Yacht Club's "The Chesapeake Oyster: Heritage, Habitat, and Hope" on Saturday, Nov. 14, from 4 to 7 p.m. along the Kent Narrows. The event pairs presentations from Peer to Pier, Oyster Recovery Partnership, and Harris Seafood with a chef-inspired oyster dinner. A portion of ticket sales benefits Oyster Recovery Partnership.

Doors will open at 4 p.m. for a social hour, with complimentary champagne upon arrival and a cash bar available. Featured speakers will present from 5 to 6 p.m., followed by dinner from 6 to 7 p.m. The menu will include oyster dishes, sides, and an alternative for guests who prefer a non-oyster meal.

Tickets are $40 for Kent Island Yacht Club members and $50 for nonmembers. Seating is limited, attire is casual, and tickets are nonrefundable.

Tickets are available at bit.ly/oysters-nov14. Questions may be directed to marina@kiyc.org.

RiverArts' annual Holiday show, sale set to go

CHESTERTOWN — Chestertown RiverArts will hold its annual Holiday Show & Sale from Nov.13 through Dec. 19.

It will take place at 343 High St & 200B High St

Tasteful, inspired, creative, and affordable; these words best describe the range of fi ne arts and crafts that will be available at the Chestertown RiverArts Holiday Show and Sale. Every year these guidelines serve the customer well as RiverArts provides works that are beautifully hand-crafted and mostly one-of-a-kind. There will be paintings, photographs, pottery, prints, jewelry, textiles, hand-made books, metal art, wood art and silk fl ower and holiday arrangements.

The Holiday Show Opening Party will be held on Friday, Nov. 13, from 5-7 p.m., when the show will open to the public, and run through Dec. 19. In addition, there is a First Friday reception on Dec. 4, from 5-7 p.m..

The wide range of gifts for men women, children, pets and the home are reasonably priced, with most under $100.

Painters and photographers have been asked to bring in miniatures – small pieces that make original art an affordable present.

Previous years had more than 1,000 gifts for sale and organizers expect a large turn-out again this year.



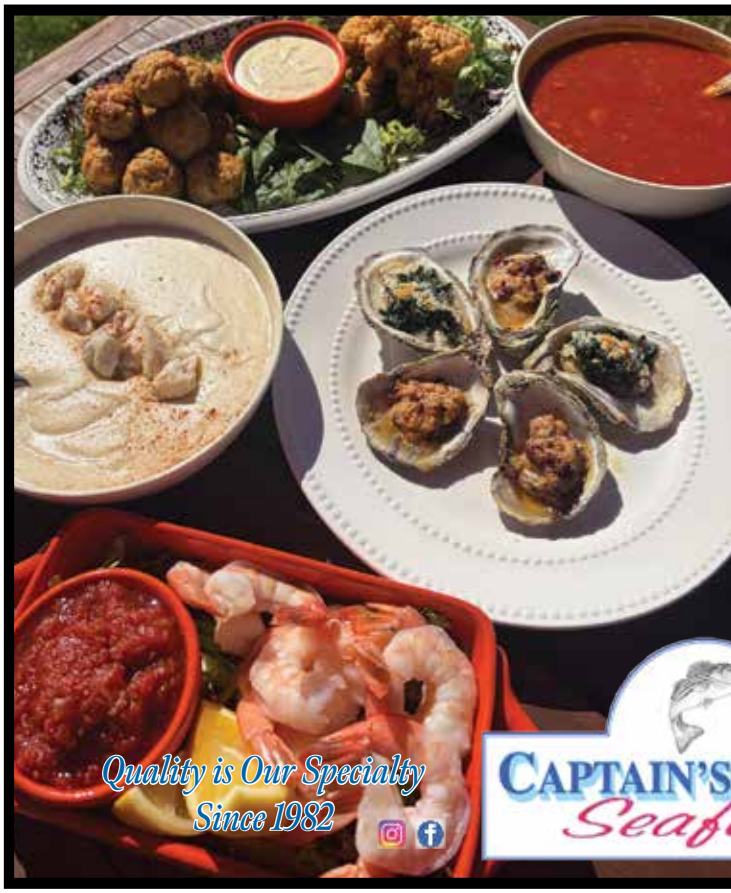
Learn to make a whimsical fabric Christmas tree

CAMBRIDGE — Participants are urged to learn how to create a whimsical fabric Christmas tree on Nov. 12, either at 3 to 4:30 p.m.., or 5:30 p.m. to 7 p.m. The workshop will be at the Dorchester Center for the Arts, 321 High Street

The final product would be ideal for a table top display.

No experience is necessary and the class is for ages 14 and up.

The material fee is $15 per person. It may be paid directly to the instructor at the beginning of class to cover supplies.







CAPTAIN'S KETCH
Seafood INC

Grateful Hearts, Full Plates, Ocean Flavors

We also offer: Classic Side Dishes, Smith Island Cakes, Classic Baked Goods, Party Platters, Fresh Fish, and much more!

Pre-Order Your Holiday Catch Today!

316 Glebe Rd., Easton, MD
office@captainsketchseafood.com
410-820-7177

THE 2026 TOWN OF HURLOCK CHRISTMAS PARADE

WILL BE HELD SATURDAY, DECEMBER 12, 2026

DOWN MAIN STREET STARTING AT 5:00 PM

CHRISTMAS FAIR - Dec. 12th from 11 am to 3 pm

Craft and Vendor Tables - Food and Drinks

Unity-Washington United Methodist Church
112 N. Main Street

TOWN OF HURLOCK 410-943-4181
PARADE COORDINATOR
JOHN STICHBERRY
410-463-3740





Cawley Family Farm

EXPERIENCE A FAMILY TRADITION

Choose and Cut trees • Fresh Cut Fraser Firs
• Fresh-made wreaths & garland
Visit our Indoor Pre-Cut Tree Pavilion
We sell the freshest pre-cuts on the Shore.

BRING THE ENTIRE FAMILY TO BEGIN OR CONTINUE A FAMILY TRADITION!

Come Visit Santa!

November
27, 28, 29
from
10:00 to 1:00



Opening Nov 21 & Nov. 22

Our Pre-Cut Pavilion will be open 10-6:00pm!
After opening, hours will be Friday, Saturday & Sunday 10-6 until sold out!
Our Cut Tree Open Lot will be open 10-4:30pm!

24320 WILLOW POND ROAD, DENTON, MD
443-569-8126 • WWW.CAWLEY.FARM

OPEN MON-THURSDAY
BY APPOINTMENT ONLY!

RACHEL FRANKLIN

SONOS



NOVEMBER 20TH
7:30PM
TICKETS $50

COMING TO AMERICA:
A 250-Year Musical Journey

"The SONOS trio provides an intimate listening experience that is almost magical. The blend of jazz, classical, and folk music spans continents, cultures, and time in a truly unique way."
Michael Kurtz, President Emeritus, Friends of the Annapolis Symphony Orchestra.

SONOS is Chamber Music with a Twist. Led by acclaimed pianist Rachel Franklin and featuring the consummate talents of violinist Christian Tremblay and fretless bass player Jonathan Miles Brown, their programs explore the cross-pollination between different musical art forms, with compelling stories of how these musical cultures intersect.

Oxford Community Center

FOR TICKETS AND MORE INFORMATION VISIT
OXFORDCC.ORG
AN OXFORD COMMUNITY CENTER PRODUCTION



Ball Greenhouses

Opening Black Friday!

THIS SEASON WE WILL OFFER

Poinsettias, fresh greens, wreaths, planter boxes and foliage boxes, cemetery pieces.

20981 Hog Island Rd. • Preston, MD

410-673-7361

Hours: Thursday-Saturday 9-5 • Sunday 10-3

JOIN US! FOR OUR *Holiday Market* SAT DEC.5 10-3PM!

*** IF INTERESTED IN BEING A VENDOR CALL BETH AT 410-253-0112 ***





TALBOT
LAND MANAGEMENT
Easton, MD

- Septic Systems
- Sewer Connections/ Repairs
- Demolition
- Driveways
- Lot Clearing
- Grading/Drainage
- Roll Off Dumpsters

410-463-9770

alex@talbotlandmanagement.com

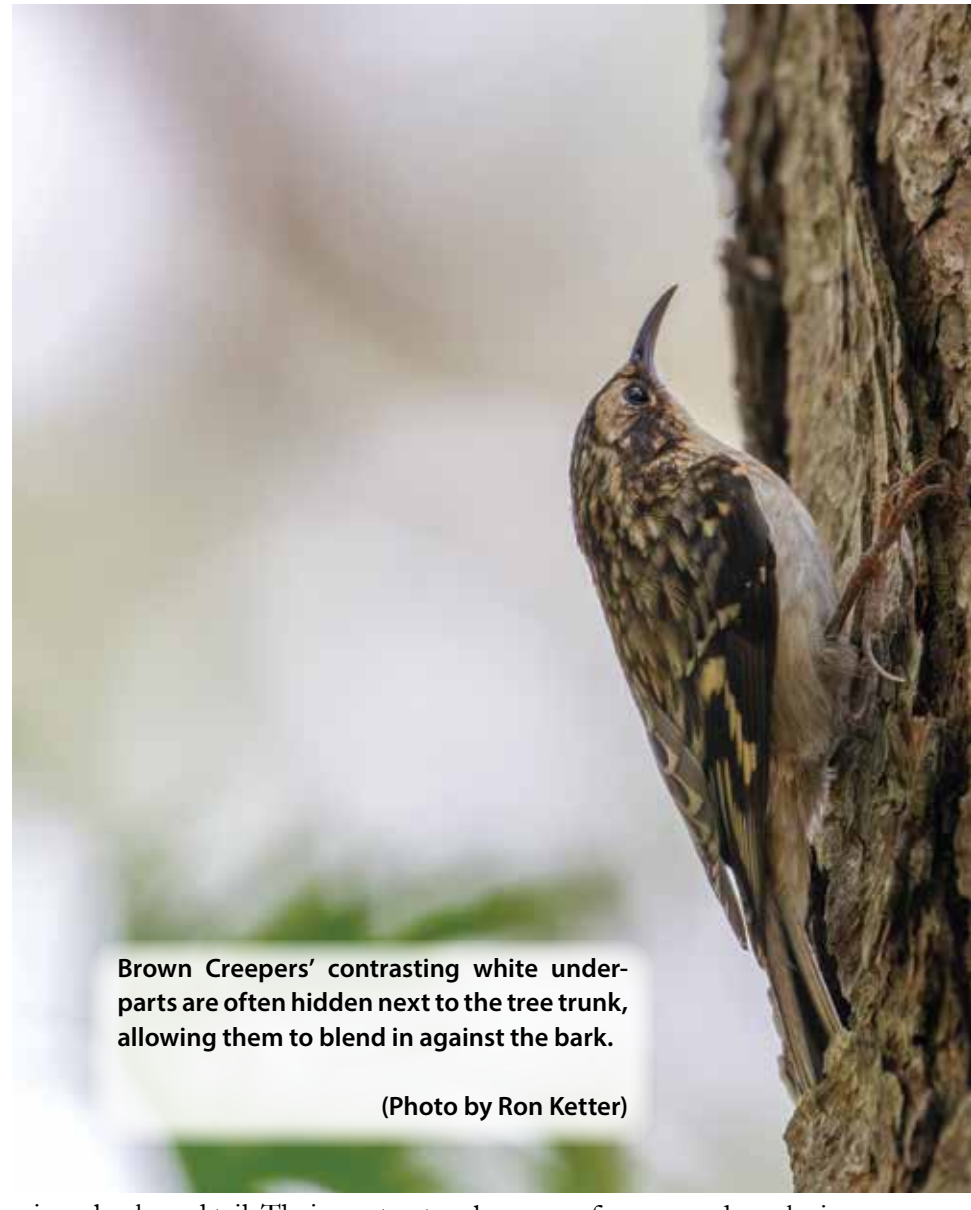
Backyard Birds



By Ron Ketter

Brown Creeper

(Editor's note: Ron Ketter is a member of the Talbot Bird Club and a Maryland Ornithological Society board member.)



Brown Creepers' contrasting white underparts are often hidden next to the tree trunk, allowing them to blend in against the bark.

(Photo by Ron Ketter)

Brown Creepers are tiny birds that visit our area during the fall and winter months. They are well camouflaged, blending in as they creep along tree trunks, exploring crevices in the bark for food.

The Brown Creeper is one of nine species found in the genus Certhia and is the only one of the nine species found in the Western Hemisphere. Its range covers most of the U.S., extending to the southern half of Canada and southeastern Alaska. Their southern range extends into the central parts of Mexico and Central America.

Brown Creepers are quite small. They are about five inches long and weigh less than one-third of an ounce, or slightly less than the weight of two nickels. Despite their small size, they seek out the largest trees and limbs they can find.

These birds have slim bodies, streaked brown and buff on their wings, back, and tail. Their contrasting white underparts are often hidden next to the tree trunk, allowing them to blend in against the bark. They have a long downward-curved bill, well designed for probing in and under bark crevices in search of insects and spiders.

They have very short legs. This, combined with their long, spiny tails used to brace them against the tree, allows them to blend into tree trunks as they probe for food.

One of the best ways to identify Brown Creepers is by behavior. Look for a small bird that flies to the bottom of a tree and works its way up the tree trunk. After moving up to the tree, often reaching near the top, they will fly down to the base of a nearby, or sometimes the same, tree and repeat the process again.

Both Brown Creepers and the similarly sized Nuthatch species climb along tree trunks and large branches probing for insects, larvae, spiders, and spider eggs.

However, they differ in how they forage. Nuthatches start higher on the tree with their head directed toward the ground and they move down the tree.



Brown Creepers start at the base of the tree and work up the trunk, zig-zagging or spiraling as they work the bark. Their unique anatomy makes it difficult for them to move backwards or sideways. Instead, they may hop to the side.

If a Brown Creeper and a Nuthatch are on the same tree, you might see them passing in opposite directions as they forage along the tree trunk.

Although both species are seeking the same food sources hidden in bark crevices, by inspecting the bark from different angles they don't compete for the same morsels of food.

Other than in some isolated areas in Worcester County, Brown Creepers are unlikely to be found on the Eastern Shore during the summer. They tend to relocate to western Maryland and other parts to breed.

During the breeding season, they prefer mature coniferous or mixed forests, with a concentration of large live trees for foraging and large dead or dying trees with loose bark for nesting.

The female builds the nest, typically located between a loose piece of bark and the tree trunk.

Nest construction consists of two stages. The first stage is building a foundation that resembles a hammock. The female uses sticky insect cocoons and spider egg cases to attach twigs and small bark strips to the inner part of the loose bark. Once that is completed, the female then makes an inner cup using fine material such as animal hair, feathers, grass, lichens and mosses.

The female lays five or six eggs, either all white or sometimes white speckled with pink or reddish brown spots. The female is responsible for incubation duties, lasting an average of 15 days. Nestlings fledge after around 17 days.

According to data from the Breeding Bird Survey, the Brown Creeper population has been stable with even a slight increase over the last 50 years.

This is especially true in the eastern part of North America due to reforestation efforts. The story is more complicated in the Western states due to timber harvesting, especially in old-growth forests where large diameter trees have been removed. Removing dead and dying trees also affects their population since they rely on these trees for breeding habitat.

While Brown Creepers rarely come to feeders, they are often found near species that do, such as Carolina Chickadees and Tufted Titmice.

If you have some nearby trees with large trunks, keep an eye out for Brown Creepers and their unique behavior. You can also try to entice them by spreading suet on the bark of a tree or mounting a suet feeder directly on a tree trunk.

(FROM PAGE 6)

By the time the holidays arrive, you'll have a collection of thoughtful ideas instead of a last-minute guessing game.

Give Something That Disappears: This might be my favorite clutter-free gift-giving trick: Give something that can be eaten, used up, or enjoyed without needing a permanent home.

Think gourmet coffee, homemade cookies, specialty olive oil, a favorite lotion, or a gift certificate to a local bakery.

These gifts feel indulgent and special, but they won't become another item someone has to dust, organize, or find room for.

Bonus points if it's something the recipient loves but wouldn't normally splurge on for themselves!

Upgrade Something They Already Love: Instead of buying someone something completely new, consider upgrading something they already use.

Does your favorite cook have a worn-out oven mitt?

Replace it with a beautiful new one.

Does your coffee-loving friend use the same travel mug every day? Find a better insulated version.

Does someone you love have a favorite blanket that's seen better days?

It's practical, personal, and much less likely to end up in the donation pile.

Give a Gift That Comes With a Date: Experiences always make wonderful gifts, but here's a little twist: Don't just give someone a gift card or promise to get together someday.

Put an actual date on the calendar!

Instead of saying, "Let's go to lunch sometime," give a card that says, "Lunch together on January 17. My treat!"

It could be a movie afternoon with your grandchild, a coffee date with a friend, or a trip to a favorite local spot with your kids.

Sometimes the most meaningful part of a gift isn't what you're giving.

It's the time you're setting aside after the chaos of the holidays to spend together.

Try the 'One In, One Out' Gift Rule: This is an especially helpful idea for families with young children whose gifts tend to take up a ton of space!

Before bringing new toys, games, or other belongings into the house, encourage everyone to choose a few gently used items to donate.

This is a great way to declutter and teach your kids to enjoy giving to others!

No tiny humans at home? This still checks out!

A little pre-holiday decluttering can make the season feel lighter before the first present is even unwrapped.

Make the Wrapping Part of the Gift: Here's a clever way to cut down on holiday waste and make your gift even more useful: Skip traditional wrapping paper whenever possible.

Wrap a cookbook in a pretty kitchen towel, tuck bath products into a reusable basket, or package a cozy gift inside a soft scarf.

Even a simple reusable shopping bag can become part of the present.

It is thoughtful, It is practical and it will save your back from all that wrapping!

(Editor's Note: Kristine George is a freelance journalist who resides in Easton.)

Gift it outside the box

The $5 Favorite Things Gift: Choose one little thing you absolutely love — a favorite lip balm, seasoning blend, chocolate bar, or hand cream — and pair it with a handwritten note explaining why it's one of your favorites.

It's a fun way to share a little piece of yourself without spending much.

The Recipe With a Memory: Share a favorite family recipe on a pretty recipe card, along with one or two of the ingredients needed to make it. Add a little note about why the recipe is special to you.

It's especially meaningful when the recipe has been passed down.

The Gift of an Ordinary Day Made Special: Put together a simple "coffee on me" or "movie night at home" gift. A $5 coffee gift card with a handwritten invitation to catch up, or a bag of popcorn and a favorite candy, can turn an inexpensive present into a meaningful memory!

The Thrifted Treasure: Browse a local thrift store for a beautiful basket, vintage serving dish, or unique picture frame. Add homemade cookies, a family photograph, or a small treat. A thoughtful secondhand find can feel much more personal than something purchased in a rush.

—Kristine George

Pleasant Holidays Tricky Tray on Nov. 22

CAMBRIDGE — The third annual Pleasant Holidays Tricky Tray will be held at Pleasant Day Medical Adult Day Care on Sunday, Nov. 22, at 2474 Cambridge Beltway from 2-4 p.m.

Handmade wreaths will be featured along with centerpieces and tabletop trees. Gift certificates, gift baskets and items donated by area businesses will accompany the selection of handcrafted items. A sheet of 20 tickets costs $5. Some very special items will also be available with separate raffles.

Pleasant Day Medical Adult Day Care provides an environment that allows people to remain as independent as they can for as long as possible.

Nursing care under a physician's direction, increases the quality of life for participants by allowing them to remain at home or with family members longer.

The goal of this fund-raiser is to make the holidays brighter for Pleasant Day participants. As the holidays near, participants make a "wish list" and Santa brings each one a wrapped gift from their list.

For more information, call Erin Windsor at 410-228-0190.

Arts & Crafts Sale set for South Washington St.

EASTON — Third Haven Friends Meeting is presenting another Arts & Crafts Sale on Saturday, Nov. 7 from 10 a.m. to 3 p.m., located at 405 South Washington St.

There will be paintings, collage, glass, photography, poems, pottery, jewelry, puzzles, gifts and more.

Baked goods will also be available for sale.

It's that time of year again, when gift giving is in the air. At the Arts & Crafts Sale, visitors may find the perfect handmade gift for someone special, or discover a unique piece of artwork for their personal collection.

In addition to visual arts offerings, there will be books and live typewriter poetry!

By making a purchase at this one-day event, you will be helping to support local artists as well as the community.

This event is free, open to the public, rain or shine, with on-site parking.









St. Michaels' WinterFest scheduled for Dec. 3-6

ST. MICHAELS — Winter Fest is back, bringing four days of holiday cheer to downtown St. Michaels. Dine. Shop. Celebrate.

Visitors are urged to stroll the historic streets, dressed in their winter best, and shop and dine their way through downtown.

Stop by favorite spots for special offers, festive touches, and holiday surprises all weekend long, as each business hosts its own event throughout the weekend, from cozy dinner specials to shopping deals to seasonal surprises around every corner.

The event is scheduled for Thursday, Dec. 3 (4-8 p.m.), Friday, Dec. 4 (4-8 p.m.), Saturday, Dec. 5 (10 a.m. to 8 p.m.) and Sunday, Dec. 6 (10 a.m. to 8 p.m.).



Local Still Waters Trio to perform on Nov. 15

CAMBRIDGE — The Still Waters Trio will perform on Nov. 15 at 4 p.m., at the Christ Episcopal Church on 601 Church Street.

Admission is free

Flutist Ashley Watkins, cellist Denise Nathanson and pianist Veronica Tomanek formed the Still Waters Trio in 2023.

The Eastern Shore-based group features dynamic musicians with a keen interest in performing works by underrepresented composers.

They have performed throughout the Eastern Shore including several appearances on the Peter and Judy Jackson Chamber Concert Series at Salisbury University.

The trio will present New Moon Shimmer, an internationally diverse program featuring works from the 20th and 21st centuries by American composers Willam Grant Still and Eric Ewazen, Englishman Frank Bridge, Slovenian composer Blaž Pucihar, Argentina's Astor Piazzolla, and Australian composer Elena Kats-Chernin.

Their program New Moon Shimmer features works by living Australian composer Elana Kats-Chernin (Green Leaf Prelude) and African American composer William Grant Still (Miniatures).

In addition the trio will be performing works by living composers American Eric Ewazen (Diamond World) and Slovenian Blaz Pucihar (Full Moon Trio). Rounding out the program are works by Frank Bridge (Miniatures) and Astor Piazzolla (Oblivion).

Join Still Waters trio for an hour of music that shimmers with folk songs, tango and miniatures.

Festival of Trees set for Nov. 27 to Dec. 1

EASTON — The Festival of Trees committee works all year to ensure the fundraising event is a huge success.

The 41st Festival of Trees, held the first weekend after Thanksgiving, rings in the holiday season for hundreds of those eager to get the holidays under way.

This year's series of events begins on Friday, Nov. 27 and runs through Dec. 1.

Festival of Trees is spearheaded each year by a group of volunteers under the auspices of Friends of Hospice. All proceeds, nearly $3.9 million to date, directly benefit Talbot Hospice.

This year's theme, "A Holiday to Remember," is inspiration to tree and wreath decorators. Leading the charge this year is chairman Dale Jafari and co-chairman Gail Shorter, each a long-time Festival of Trees volunteer.

For Jafari, volunteering to support Talbot Hospice is personal.

"I have spent over a decade volunteering with the Festival of Trees because it gives me the opportunity to strengthen the vital services Talbot Hospice provides," Jafari said.

Co-chairman Shorter said, "I have been honored to be a volunteer for the Festival of Trees for the past several years. I was welcomed into this supportive family, everyone dedicated to the same cause - providing support to individuals and their families through this end-of-life transition."

The Festival of Trees is truly magical. Walking into the Gold Ballroom of the historic Tidewater Inn is a beautiful sight as 100 trees of varying sizes, all twinkling in lights, is the maker of memories each holiday season.

The Preview Gala, which serves as the official launch for the Festival, will be held on Friday, Nov. 27 from 6 to 8 p.m. Advance tickets will be sold only. Held in the Gold Ballroom of the historic Tidewater Inn, it's the first opportunity to view the trees and wreaths. Additionally, Dale Jafari and Gail Shorter have decorated and donated the 4.5-foot Northern Lights Magic tree valued at $650 for silent auction during the 2026 Festival of Trees.

The Festival of Trees is then open to the public from Saturday, November 28 through Tuesday, December 1. Tickets cost $10 for adults, $5 for children 6 to 12, and free for those 5 and under. The 12-foot Poinsettia Tree will be on full display - adorned with 'White Marblestar' and 'Prestige Red' plants. The poinsettias are purchased in advance, on show for all during Festival of Trees, then available for pickup to enjoy during the holidays. Talented local musicians will perform throughout the Festival, adding to the beautiful ambiance.

Don't miss the Mistletoe Marketplace again this year where carefully curated items, including custom ornaments and notecards, are perfect for gifting or adding a touch of festive charm to your home.

To volunteer, sponsor, or learn more, visit festival-of-trees.org, ot e-mail talbotfestival@gmail.com or call 410-819-3378.



The Festival of Trees offers an opportunity for family and friends to remember or honor loved ones in a special way by purchasing beautiful poinsettia plants.


RAILROAD MEMORIAL PARK,
RIDGELY, MD
CHRISTMAS IN RIDGELY
WINTER FESTIVAL
Experience the Magic of Winter Like Never Before!
FREE ACTIVITIES:
ICE SKATING * TRAIN RIDES * INFLATABLE AMUSEMENT PARK * HOLIDAY CHARACTERS * FIREWORKS AT 8PM
Step into a breathtaking winter wonderland filled with sparkling lights, festive music & unforgettable experiences for everyone!
RAIN DATE DECEMBER 19, 2026
DECEMBER 12, 2026
4:00 – 8:00 PM
FOOD TRUCKS & VENDORS
THANK YOU TO OUR SPONSORS
FOSTER'S MINI MART
PRESTON Ford
Tri Me FOOD WAREHOUSE
EXXON RIDGELY EXXON
BILENOUGH'S ELECTRIC
PG PIERSON'S COMFORT GROUP, LLC
Doug's
Tuckahoe DINER
MAORC
Gray's Gas 410-422-6551
QUEENSTOWN BANK
AMERICAN LEGION
400
WWW.CHRISTMASINRIDGELY.COM

(FROM PAGE 8)

dahlia), then spread the plants out to cure in a dry area for one to three weeks.

Store the bulbs in a breathable container, such as a paper or mesh bag, cardboard box or nylon stockings.

Cover or layer the bulbs with peat moss, perlite, vermiculite or shredded newspaper. Be sure to store in a cool (40 to 50 degrees) dry place, and check periodically for shriveling or decay.

Ornamental trees and shrubs can still be safely planted now as the ground temperatures will still allow for good root development. It is also a good time to transplant other trees and shrubs that are in the wrong location, or ones that have outgrown the area.

Be sure to use Biotone root starter and a good compost like Leafgro when planting.

Pansies can still be planted now and can overwinter and return with early spring color.

Ornamental cabbages and kales can still be planted and will give more intense colors as the temperatures drop.

Consider replanting your porch or patio planters for the fall using pansies, ornamental cabbage or kale, heuchera, or ornamental grasses.

Even evergreen plants like arborvitae, boxwoods, dwarf Alberta spruce, and hollies can add a welcoming entrance to your home and can be used to begin your holiday decorating.

Continue to harvest your fall vegetable crops from the garden.

Greens like chard, collards and kale, as well as, turnips, broccoli, cauliflower, and Brussel sprouts will continue to produce in the cooler temperatures. If a threat of frost is coming, simply cover your plants with a frost cover or old bed sheets to prevent any freeze damage.



If a threat of frost is coming, simply cover your plants with a frost cover or old bed sheets to prevent any freeze damage.

Cut back asparagus growth down to a 2 inch stub after the first frost. Apply a layer of mulch 4 to 6 inches deep to help control weeds, as well as gradually adding some organic matter and nutrients to the soil.

Be sure to insulate fig trees from sub-freezing temperatures with a layer of leaves, mulch or straw. Exposed wood is vulnerable to winter damage, when temperatures fall below 20 degrees for an extended period, so the mulch will protect the plants.

Any other area of your vegetable garden not planted, consider planting a cover crop of crimson clover or winter rye. You can also cover the beds with leaves or mulch to minimize the risk of soil erosion, nutrient runoff and weed germination.

One final job would be to gather a soil test from all areas of your vegetable garden and fill a ziplock sandwich bag. Take the sample to your county cooperative Extension service.

They will test for important information like pH levels, levels of nutrients, organic matter and lead.

A soil test should be done every other year and can be done anytime as long as the ground is not frozen.

When doing the final cleanup of your flower beds, consider leaving some leaves, dead plant stalks, stems and branches as they provide much needed winter habitat for butterflies, moths, fireflies, native bees and other beneficial insects that provide pollination and natural pest control.

A little mess can be a benefit to your garden for the next growing season.

However, be sure to remove any diseased plant debris, to take away the chance of having any overwintering plant diseases or fungus.

In your foundation planting beds, it is a good idea to remove all plant debris and leaves.

Consider taking a soil test if it has been a couple of years and be sure to add a little organic compost like leafgro or manure, as well as holly or plant tone at seasonal rates.

Check for and adjust soil pH and apply a weed preventer.

Apply a 3- to 4-inch layer of mulch on top to keep the additives in place, prevent erosion and protect the plant roots from extreme cold.

Enjoy your Thanksgiving holiday and Happy Gardening!

(Editor's Note: Ken Morgan is the owner of Robin's Nest Floral and Garden Center in Easton, Md.)



Antique Discovery

The lost art of the formal dining room service

(Editor's note: DeeDee Wood is the owner of Black Cat Curiosities, an online antiques research and sales venue.)

Antique Discovery



By DeeDee Wood

Thanksgiving is coming soon, and during this time period, more formal dishes might come out of the pantry and grace tables with dishes only used during holidays, like stuffing or cranberry sauces.

There was a time that formal dining services had a dish or a plate for everything, including foods and garnishes we may no longer consume, but once were thought unusual or exotic.

A few of these dishes that might have been used are things like celery vases, salt cellars, gravy boats, bread plates, asparagus servers and butter dishes with ice compartments, just to name a few.

In the 19th and early 20th century, keeping food hot, cold and protected from insects and smoke was a common kitchen issue. Some containers had lids for such requirements, or slots for spoons to be utilized with the dish to serve. Many items ended up never being used, and might be deep back in the cabinet and serve other uses today.

If you regarded a large formal dining service from earlier times, you would find a few unusual side dishes that have lost meaning. Some of them included a crescent shaped dish that would be a on the side of a plate. Known as a bone dish, it held bones from the meat course you were consuming. Oysters were served at many special holidays, and there were fancy oyster plates that held individual oysters in their own slots. Tiny plates held butter and were called butter pat plates, given the name for the task of holding just a pat of butter for bread of the individual. Other dishes have uses and shapes a modern household may not recognize today, but are fairly obvious by their names. Fish platters, soup and sauce tureens for keeping both warm at old fashioned tables, and cheese dishes are a few examples.

Vegetables had their own category of dishes. Asparagus dishes contained an elongated design

that also had drainage chambers to remove liquid from the often steamed vegetable. Celery vases stood upright and held long stalks of celery. Pickle dishes and servers held pickles, often times suspended in their brine. Covered vegetable dishes usually had heavy duty lids that would hold in the heat if the item was taken off of a pan from a hot stove and put inside, like corn, okra, potatoes, mixed vegetables, or greens.

Often times Victorian rooms were cold, even with a fire going, so it was imperative to trap the heat in a dish to enjoy hot. Many mystery dishes with divided compartments were actually divided to serve a variety of vegetables on one presentation platter.

Marrow dishes need their own category. Eating bone marrow is rarely done today. The fatty cream paste inside of larger bones was once removed by diners with a marrow spoon and enjoyed as a delicacy. A fancy 19th century china service would have options to have accompanying pieces purchased in addition to the standard set one could buy, and it included a marrow dish, which was more of a platter with a deeper recess in the middle to hold the bones once the center heart of the bone was enjoyed. Today, they can easily be mistaken for a standard platter, and older catalogue drawings of service sets can identify marrow plates or more unusual pieces.

Salt cellars should also be discussed through the lens of the use of salt. Salt cellars held individual salt servings for food. Salt can absorb moisture and was often times hard to shake through antique salt shakers with smaller holes. The cellar allowed the diner to take a tiny spoon and disperse the seasoning on their food with ease. Salt, once a rare commodity in earlier centuries, became more readily available during industrial times, as trade markets opened.

Next time you take out the complete set of antique serving pieces that lurk in your closet and come out once or twice a year, consider the crescent shaped bone plate that is now used for hummus, or the vase that now holds flowers that was once a celery container, or the strange shallow bowl that you toss a salad in that once held a marrow delicacy.

Knowing their uses and the enjoyment of dishes and tastes from the past help you connect to your roots, and the simple joys of enjoying the holidays at the table, as tastes and times change and grow.



Uniqueness distinguishes chefs apart

Food For Thought



By Deborah Walker

(Editor's note: Deborah Walker is the author of "An Eastern Shore Special: Recipes from the Heart." She has written about food and recipes for 15 years, She resides in Ocean City.)

One of my greatest pleasures is teaching young children the art of cooking. Their passion and imagination are sincere and there is no limit to their wonderment.

The cooking classes are broken down into three sections: the little chefs taste the individual ingredients, make the recipe according to their own preference, and create a stunning presentation. After all, a chef is not only a cook but also an artist.

My aspiring chefs also learn the rules of plating. The first thing one's eyes notice is height. Color comes in second, and texture is the last thing one distinguishes when tasting a dish. In addition, they learn the importance of "details."

I truly believe individualism is the most important aspect of the class. Uniqueness is what distinguishes one chef from another.

And with that thought in mind, we will deconstruct this week's recipe which consists of an acorn squash that is embellished with a wild rice, pistachio, and dried fruit stuffing.

By explaining the thought process behind a recipe, one understands the choices and has a better point of view.

Most recipes call for one to cut the acorn squash lengthwise.

Personally, I think it is more pleasing to the eye to cut the squash widthwise.

If you do cut it width-wise, make sure you level off the top of the squash so that half of the squash sits evenly.

This subtle detail makes a big difference when plating.

I am a huge fan of wild rice; it's nutty, earthy, and chewy texture is

Acorn Squash Embellished with a Wild Rice, Pistachio, and Dried Fruit Stuffing

Acorn Squash

- 4 acorn squashes
- 16 tablespoons unsalted butter

Instructions

1. Preheat oven to 400 degrees.
2. Cut squashes in half (lengthwise or widthwise) and remove seeds. If you cut the squash widthwise, do not forget to even the top so the squash will stand upright and not at an angle.
3. Place 2 tablespoons of butter in each half and bake until fork tender, about 60 minutes.
4. Remove squashes from the oven, and using a fork, blend the butter into the flesh of the squash. Then set aside.

Wild Rice, Pistachio and Dried Fruit Stuffing

- 2 cups wild rice blend
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 scallion, finely chopped
- 1 small carrot, peeled, and finely chopped
- 1 stalk celery (including the leaves), finely chopped
- Half poblano pepper, stem removed, seeded, and finely chopped
- Half-yellow pepper, stem removed, seeded, and finely chopped
- One third-cup chopped pistachios
- Half-cup dried cranberries
- Quarter-cup yellow raisins
- Kosher salt to taste

Instructions

1. Follow instructions on the package for preparing the wild rice. When it is done, place rice on a sheet pan, add salt, and stir to cool down the mixture. Set aside.
2. In a large sauté pan, melt butter over medium-low heat and cook vegetables until translucent, about seven minutes. Strain any excess liquid through a mesh sieve.
3. In a large bowl, combine rice, sautéed vegetables, pistachios, cranberries, raisins, and check for afinal tasting of salt.
4. Using an ice cream scoop, place a mound of the rice mixture into the center of the squash. Take a minute to arrange the rice mixture so it is even and looks attractive.
5. Microwave until entire squash and filling is hot. Time for microwaving will depend on the size of the squash and how much filling you add. Serve immediately

Secret Ingredient: 'Learning.'

"Any fool can know. The point is to understand."

— Albert Einstein

one of a kind.

However, it can overpower other ingredients so I prefer a blend of wild rice for this particular dish. Wild rice blends can vary but it generally consists of basmati rice, wild rice, brown and red rice.

Wild rice blends can be found in the rice section of your favorite supermarket.

After you have cooked your rice, place it on a sheet pan, salt it, and keep stirring it until there is no more steam. Overcooked, mushy rice is not appealing and must be avoided at all times.

Also, there are going to be several ingredients added to the rice, and overcooked rice will not be able to stand up to the other flavors and textures.

The next subject at hand is nuts.

Walnuts, pecans, hazelnut and pistachios are all possibilities.

Fall is synonymous with nuts and there is no such thing as making a wrong decision.

Make sure you lightly toast them; raw nuts will get lost in the wild rice mixture.

As with every set of rules, there is always an exception. If you decide to use pistachios, there is no need to toast them. Most bagged pistachios are already dried and roasted.

Gorgeous yellow bell peppers, fresh scallions, and fiery orange carrots are indicative of the fall season.

These natural goodies add an array of color, texture, and taste.

Some of these vegetables contain a substantial amount of natural juices. After sauteing them, strain through a mesh sieve to remove any excess liquids.

Acorn squash embellished with a wild rice, pistachio, and dried fruit stuffing is a stunning side that will wow your guests during the fall season.

It is also a great dish for those who are vegetarians.

Whenever possible, take advantage of the foods that are indicative of a particular season. It is a natural way to beautify your table and make your menu more memorable. Enjoy!

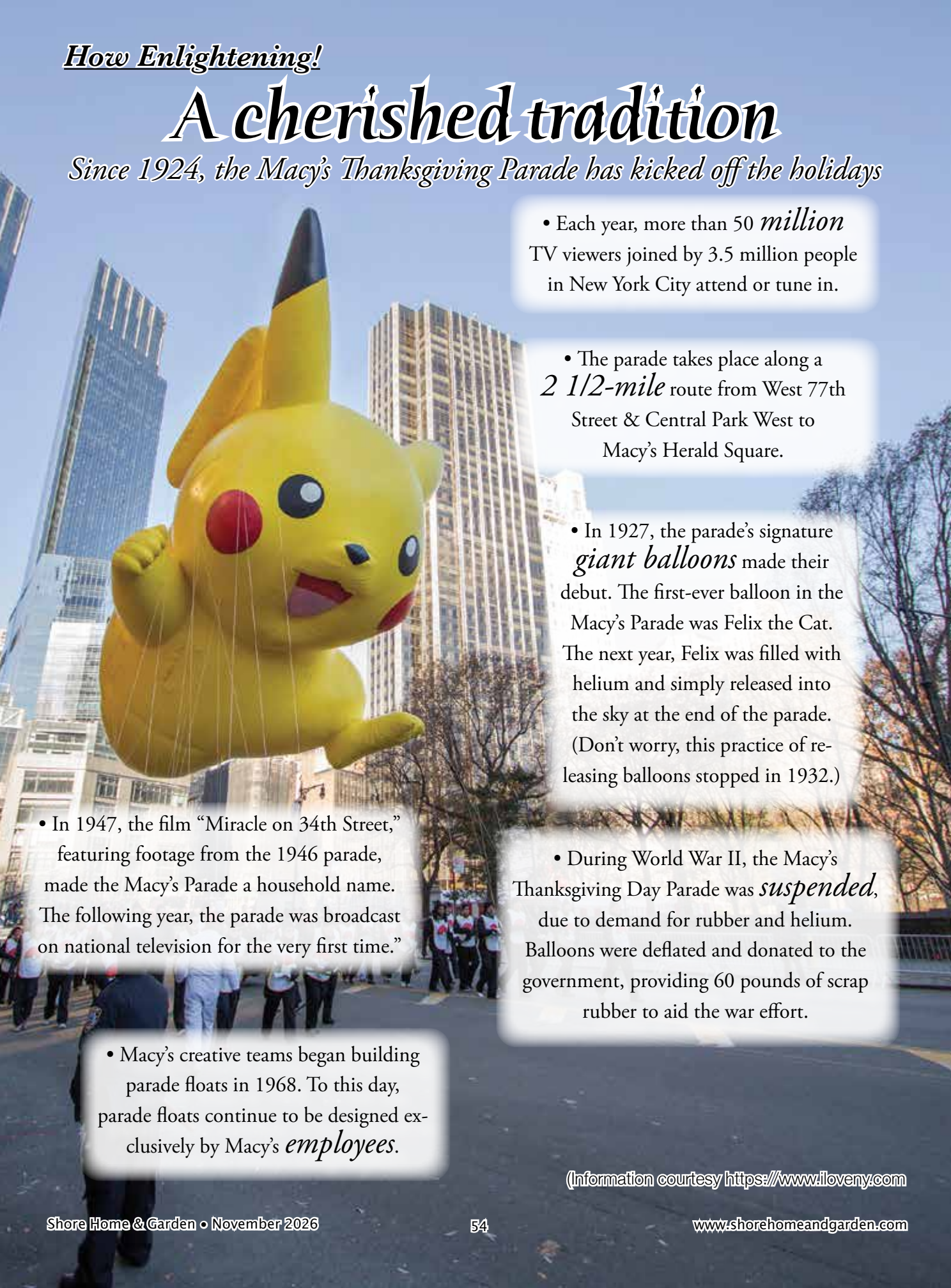
(Editor's note: Deborah Walker is the author of "An Eastern Shore Special: Recipes from the Heart." She has written about food and recipes for 15 years. She resides in Ocean City, Md.)



How Enlightening!

A cherished tradition

Since 1924, the Macy's Thanksgiving Parade has kicked off the holidays



• Each year, more than 50 *million* TV viewers joined by 3.5 million people in New York City attend or tune in.

• The parade takes place along a *2 1/2-mile* route from West 77th Street & Central Park West to Macy's Herald Square.

• In 1927, the parade's signature *giant balloons* made their debut. The first-ever balloon in the Macy's Parade was Felix the Cat. The next year, Felix was filled with helium and simply released into the sky at the end of the parade. (Don't worry, this practice of releasing balloons stopped in 1932.)

• In 1947, the film "Miracle on 34th Street," featuring footage from the 1946 parade, made the Macy's Parade a household name. The following year, the parade was broadcast on national television for the very first time."

• During World War II, the Macy's Thanksgiving Day Parade was *suspended*, due to demand for rubber and helium. Balloons were deflated and donated to the government, providing 60 pounds of scrap rubber to aid the war effort.

• Macy's creative teams began building parade floats in 1968. To this day, parade floats continue to be designed exclusively by Macy's *employees*.

(Information courtesy https://www.iloveny.com

WINTER SQUASH VARIETIES

A Shoppers Guide

Acorn Squash

The slightly dry, orange colored flesh of the acorn squash have a definite nut-like flavor. Their large seed cavities are perfect for stuffing, and they are best when baked.



Butternut Squash

The flesh of the butternut squash is a deep orange color, with a distinctive butterscotch flavor that most people find delicious. They are quite tasty either steamed or baked and are excellent topped with maple syrup! The smaller squash tend to be the sweetest.



Buttercup Squash

Although it looks quite different from the butternut squash the buttercup has a very creamy, orange colored flesh much like that of the butternut. Its flavor is not as rich as the butternut, but is still quite sweet.



Delicata Squash

The delicata squash has a moist, creamy yellow flesh that tastes and smells like a blend of corn, butternut squash and sweet potato. It is often referred to as the sweet potato squash. They are best eaten when steamed or baked.



Golden Nugget Squash

The moist, smooth bright orange flesh of the golden nugget squash has a very mild squash flavor, which can range from very sweet to a more bland flavor. They can be scooped out and baked whole like pumpkins or split and baked.



Kabocha Squash

The mustard color flesh of the kabocha squash is very sweet and rich tast-ing. Its texture is floury dry, like a balance between a sweet potato and a pumpkin. It has the highest sugar content of any squash, and is excellent baked as a side dish or stuffed.



Hubbard Squash

The hubbard squash has a very sweet, dry orange flesh. They are excellent in pumpkin pies, and actually have a thicker, firmer texture than fresh pumpkin, they "set up" easier and require less sweetener than pumpkin.



Oranghetti Squash

The oranghetti squash is a hybrid variety of the spaghetti squash and can be used similarly to it. Once cooked, the strands of squash in the center can be scooped out and cooked up much like pasta.



Turban Squash

Although often used as a gourd for decoration purposes, the turban squash is very edible. Its orange-yellowish flesh is very sweet with a hazelnut-like flavor that most people find very delicious. Its texture is dry.



Spaghetti Squash

Once cooked, the creamy golden flesh separates into miles of swirly, crisp-tender, spaghetti-like strands. The taste by itself is rather bland, but used as a pasta substitute with your favorite sauce and this squash comes to life, with far fewer calories than pasta as well!



Sweet Dumpling Squash

The sweet dumpling squash, although small in stature, packs a wallop in the flavor department. The sweet, tender flavor of this squash coupled with its moist texture is a favorite of many.



Red Kuri Squash

The red kuri squash has a very rich, sweet flavor that almost has a spiciness to its taste. Although not as thick in texture as the kabocha, it still holds together well and is excellent either baked either whole or split.



Pumpkins

Generally thought of only as a cooked vegetable, pumpkin can be eaten raw and is delicious when very finely grated and served in combination with grated carrots and beets as a base for salads.



Marrows, squashes and gourds are all part of a large family of edible gourds that grow on vines. It is possible that squash was the very first food to be cultivated by Native American Indians; it seems at least to have been the first within what has been called the Indian triad - maize, beans and squash. Winter squash are slower growing than summer squash varieties, with months passing from the time they blossom until the time they are mature and ready to be harvested in the fall. Their dense sweet flesh reflects a whole summer of accumulating energy from the sun and soil.

A Savory Solution to Stretch Your Grocery Budget



Garlic-Rosemary Butter Roasted Chicken Thighs and Veggies with Mushroom Orzo Risotto

FAMILY FEATURES

In today's world, grocery shopping can seem more like a burden than an opportunity to gather supplies for your family's favorite meals. With prices of everyday ingredients fluctuating almost daily, it's important for many families to make their dollars go further at the store.

Easy ways to stretch your grocery budget, like using versatile ingredients, can make the checkout experience a little less impactful on your household's finances. Consider the benefits of mushrooms, which provide a delicious option to enhance flavor in favorite recipes while extending portions in an affordable way.

Save Money

Stretch your dollars by stretching your meals using a process called "The Blend." Blending finely chopped mushrooms with ground meat can extend portion sizes of your favorite meaty recipes and help your bottom line. Chop your favorite mushroom variety to match the consistency of ground meat, blend the chopped mushrooms and meat together then cook to complete the recipe. For burgers, use a blend of 25% finely chopped mushrooms and 75% ground meat. For tacos or chili, use 50% mushrooms and 50% meat or an even higher mushroom-to-meat ratio.

Savor the Flavor

The savory umami taste of mushrooms means a flavorful experience in blended recipes like burgers, where the chopped mushrooms help hold in the juiciness. Or, you can chop, quarter, slice or enjoy them whole in recipes like Garlic-Rosemary Butter Roasted Chicken Thighs and Veggies with Mushroom Orzo Risotto, Creamy Spinach, Mushroom and Lasagna Soup or Blended Pasta Sauce paired with your favorite pasta.

One Carton, Multiple Dishes

Thanks to mushrooms' versatility, you can buy one large carton of mushrooms to chop up then bulk up multiple dishes, from a morning omelet to hearty soups to blended burgers.

Serve Up Nutrition

Low-calorie, low-sodium, fat-free and cholesterol-free, mushrooms are nutrient rich and can play a starring role in a variety of meals. With an array of fresh varieties and nearly endless ways to prepare them, they can be your powerhouse from the produce department.

Find more recipe ideas and ways to make the most of your grocery store dollars at MushroomCouncil.com.

Garlic-Rosemary Butter Roasted Chicken Thighs and Veggies with Mushroom Orzo Risotto

Recipe courtesy of Emily Weeks, MS, RD, on behalf of the Mushroom Council
Prep time: 20 minutes
Cook time: 50 minutes
Servings: 4

Chicken:

- **8 boneless, skinless chicken thighs**
- **salt, to taste**
- **pepper, to taste**
- **6 tablespoons unsalted butter**
- **16 ounces mushrooms, such as white button, crimini or portabella, quartered**
- **3 zucchinis, sliced in half moons**
- **3 large carrots, thinly sliced**
- **4 sprigs fresh rosemary, leaves removed and roughly chopped**
- **4 cloves garlic, minced**

Orzo:

- **4 cups chicken or vegetable broth**
- **1 tablespoon unsalted butter**
- **1 tablespoon extra-virgin olive oil**
- **1 small yellow onion, diced**
- **2 garlic cloves, minced**
- **16 ounces mushrooms, such as white button, crimini or portabella, finely chopped**
- **1 cup uncooked orzo pasta**
- **1/8 teaspoon black pepper**
- **1/3 cup white wine**
- **1/3 cup shredded Parmesan cheese**

To make chicken: Preheat oven to 450 F.

Pat chicken dry. Season with salt and pepper, to taste. In large skillet over medium-high heat, melt butter. Sear chicken until brown on both sides, 4-5 minutes on each side.

In large bowl, toss mushrooms, zucchinis and carrots with rosemary and garlic.

On large baking sheet, spread vegetables. Nestle chicken into vegetables. Drizzle with butter and juices from pan.

Bake 20 minutes until chicken is cooked through and vegetables are tender.

To make orzo: In small pot over medium-low heat, warm broth.

Using skillet from chicken over medium heat, add butter and olive oil. Add onion, garlic and mushrooms. Cook, stirring occasionally, until onions soften, 3-4 minutes.

Add orzo and black pepper. Stir and cook orzo 2 minutes. Add white wine and cook until evaporated, about 1 minute.

Add broth to orzo, 2/3 cup at a time, stirring until liquid is absorbed. Repeat with remaining broth, waiting until last batch is absorbed before adding next. Remove from heat and stir in Parmesan.

Serve in individual bowls with chicken and roasted vegetables atop mushroom orzo risotto.



Blended Pasta Sauce

Blended Pasta Sauce

Recipe courtesy of the Mushroom Council

- **2 tablespoons extra-virgin olive oil**
- **1 medium yellow onion, finely chopped**
- **3 garlic cloves, minced**
- **1 pound mushrooms (such as white button, crimini or portabella), finely chopped**
- **1 pound 80% lean ground beef**
- **1 tablespoon Italian seasoning**
- **1 teaspoon kosher salt**
- **1 jar (24 ounces) marinara sauce**
- **cooked pasta**
- **salt, to taste**
- **pepper, to taste**
- **grated Parmesan cheese**

In large pot over medium heat, add oil and cook onions, stirring occasionally, until just soft, about 3 minutes. Add garlic and cook 1 minute.

Add mushrooms and cook 5 minutes, or until mushrooms are soft and reduced in size.

Add ground beef, Italian seasoning and salt; cook until browned throughout, about 6 minutes, stirring and breaking up lumps. Skim off fat, leaving about 2 tablespoons.

Stir in marinara sauce and reduce heat to low. Cook 10 minutes.

Serve over cooked pasta, season with salt and pepper, to taste, and top with grated Parmesan.

Creamy Spinach, Mushroom and Lasagna Soup

Recipe courtesy of Emily Weeks, MS, RD, on behalf of the Mushroom Council
Prep time: 10 minutes
Cook time: 30 minutes
Servings: 4

- **1 tablespoon extra-virgin olive oil**
- **2 cloves garlic, minced**
- **1 medium onion, small diced**
- **8 ounces mushrooms, such as white button, crimini or portabella, sliced**
- **1 jar (24 ounces) marinara sauce**
- **1 can (15 ounces) diced tomatoes**
- **2 tablespoons tomato paste**
- **2 teaspoons balsamic vinegar**
- **1 teaspoon granulated sugar**
- **1 tablespoon dried basil**
- **1/2 teaspoon salt**
- **1 teaspoon oregano**
- **1/2 teaspoon black pepper**
- **1 bay leaf**
- **3 cups vegetable broth**
- **6 lasagna noodles, broken into pieces**
- **1/2 cup heavy cream**
- **5 ounces fresh baby spinach**
- **1 cup whole milk ricotta**
- **1/2 cup shredded mozzarella cheese, for topping**

Heat large pot over medium heat. Add olive oil, garlic, onion and mushrooms. Cook, stirring occasionally, until onions and mushrooms soften, 4-5 minutes.

Add marinara, diced tomatoes, tomato paste, vinegar, sugar, basil, salt, oregano, pepper, bay leaf and broth. Bring to boil over high heat then reduce heat to low and simmer. Add lasagna noodles and cook, stirring often, until softened, about 15 minutes.

Remove from heat and remove bay leaf. Stir in heavy cream and spinach until wilted, 2-3 minutes.

Divide between bowls and top each with dollop of ricotta and sprinkle of mozzarella.



Creamy Spinach, Mushroom and Lasagna Soup

COLLINS TREE EXPERTS

- TREE REMOVALS
- PRUNING
- STUMP GRINDING
- EMERGENCY STORM RESPONSE
- CABLING AND BRACING,
- LIGHTNING PROTECTION
- FERTILIZATION
- PLANT HEALTH CARE:

including Disease diagnosis and management, Integrated Pest Management, and Pet friendly Mosquito and Tick control

Call For A **FREE CONSULTATION**

30+ YEARS EXPERIENCE IN TREE CARE

410-829-2799

We are a locally owned, family owned, and veteran owned company and we are focused on proper tree care, safety, integrity, and being a blessing to all our customers! - CTE Team



Collins Tree Experts

5.0 ★★★★★ 68 Google reviews

"We had both minor and major pruning done to about a dozen trees, plus one cabled. Rob, son Michael and the rest of the crew did a great job at a fair price. They executed the plan and even took care of additional items that they discovered. Cleanup was great and they were very respectful of the property. Office operations and communication were also great." - J_D

QUALIFICATIONS:

Maryland Tree Expert License # 2269 | International Society of Arborists #MA 6320A | Certified Tree Safety Professional #2805
Pesticide Applicator's License #33968-63473 | Tree Risk Assessment Qualified (TRAQ) | Certified First Aid/CPR

CTSP On staff

CERTIFIED ARBORIST ISA George R. Collins #MA 6320A

WWW.COLLINSTREEEXPERTS.COM

BEST OF coastal STYLE 2025
CRAWL SPACE ENCAPSULATION
DORCHESTER/TALBOT COUNTIES

BEST OF coastal STYLE 2025
INSULATION COMPANY
DORCHESTER/TALBOT COUNTIES

FREE ESTIMATES

Get Your Home Ready For The Cooler Months Ahead





From attic insulation to crawl space moisture control, get your home ready for cooler months ahead.

Save up to $15,000 with Utility Rebates

Basement Waterproofing
Air Sealing & Insulation
Energy Audits

Crawl Space Encapsulation
Heating & Cooling
Structural Repair

TOTAL home PERFORMANCE

8625 Brooks Drive, Easton, MD 21601
TotalHomePerformance.com
info@totalhomeperformance.com


Annual
BLACK
FRIDAY
SALE
SAVE UP TO
25% OFF
ON ALL COMPUTERS
FRIDAY
NOV 27TH
Spend the Holidays Locally with Us!
JASON'S
COMPUTER SERVICES
410.820.9467 | 9231 CENTREVILLE RD EASTON, MD