

Let it bee

The Eastern Shore of Virginia has a guild of beekeepers who give firsthand advice for those thinking of beginning with bees, page 16

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Shore First

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Share First | Education



COURTESY PHOTO

Pictured from left are Angel Velasquez-Roblero, Julius Newsome, Hermy Rodriguez, Dillon Ruane, and Osiris Gomez-Tinoco.

ESCC construction class builds and donates doghouses

Eastern Shore Community College offers a National Center for Construction Education and Research Core Construction class, which is an introduction to construction.

For the spring 2024 semester, students decided to build doghouses as one of their major projects.

The class is co-taught by Julius Newsome and Cindy Stevens.

As the instructors, their goal was to have the students engaged in projects that benefit the community.

"It's important for the students to take some ownership of the project and in the process earn the recognition for their efforts," Stevens said.

"Seeing the students grow with their abilities and confidence is a huge part of reaching additional levels and abilities in this field," Newsome said.

Members of the class learn about opportunities in the field of construction, in addition to basic safety, communication and employability skills, construction math and drawings, and material handling.

"Learning to use hand and power tools safely is always a popular part of our classes," Newsome said.

"Walking by the window of our flex lab, I joined everyone on campus in enjoying watching the progress of these doghouses," said college President Jim Shaeffer.

The social media postings of the builds making their way towards completion garnered quite a bit of community attention as the students added the final touches in late spring.

Osiris Gomez-Tinoco, Hermy Rodriguez, Dillon Ruane, and Angel Velasquez-Roblero constructed two 3-foot by 3-foot doghouses, one of which the students decided to donate back to the college for an upcoming fundraising event for scholarships.

Last year's project of student-built bird houses were auctioned off at the annual college foundation oyster roast to an extremely captivated audience.

In the interest of a high-profile location to showcase their work, the students decided to donate their second doghouse to the Onancock Dog Park.

Onancock Town Manager Matt Spuck accepted the donation and thanked the students for their efforts and contribution.

Gomez-Tinoco, Rodriguez, Ruane, and Velasquez-Roblero are very excited for the community to stop by and see their newfound craftsmanship being put to good use.

For those interested in upcoming installments of the NCCER Core Construction Class, please contact ESCC Workforce at 757-789-7979 or email workforce@es.vccs.edu.



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Share First | The arts Encore performances for 'Fantasticks'

After a very successful run at the beginning of May, Arts Enter will present "The Fantasticks" at the Historic Palace Theatre in Cape Charles the weekend of June 28 and 29 with performances at 8 p.m. on Friday and Saturday nights.

"The Fantasticks" is a musical about illusions: the illusions of the young lovers, the illusions of the parents, and the illusions of the old actors.

But most of all, it is about the theatrical illusion itself, that tacit agreement between the artists and the audience to create an imaginary world together, to draw forth moonlight from a cardboard disc and, by the act of mutual magic, to transform a few bubbles into gently falling snow.

Local actors are playing all of the roles. Clelia Cardano Sheppard directs the play and Megan Cartwright is the musical director. Tickets will be available at the door.

"The Fantasticks is wonderful music and theater. Emma (Philpot's) voice is amazing, the entire cast is talented, and staging by 'the wall' (Lucy Watkins) is not only entertaining but also makes the play flow seamlessly. We highly recommend it," said Bob and Diane Burns.

"The Fantasticks," which has book and lyrics written by Tom Jones and music by Harvey Schmidt, is the longest running musical and the longest running legitimate show in any category in American theater history.

The play, which opened on Broadway in 1960, presents a saga of youthful exploration, rebellion, and romance. A compelling story for all generations, "The Fantasticks" delivers the message that although life is complex and full of obstacles, it is possible for people to persevere and find their way.

What makes it so timeless is that everyone of all ages and situations can take something away from the musical. The play is an exquisitely craft-



COURTESY PHOTO

After a very successful run at the beginning of May, Arts Enter will present "The Fantasticks" at the Historic Palace Theatre in Cape Charles the weekend of June 28 and 29 with performances at 8 p.m. on Friday and Saturday nights.

ed, primal theater ritual — a beloved experience that audiences of all ages come together to share again and again.

The simple musical fable of a boy, a girl, and the pain of growing up is told by eight actors on a bare wooden stage that is as full of theatrical magic as any in American musical theater history. The modern tale is told through a score that is as wry as it is rhapsodic. "The Fantasticks" is a symphony of human experience that sparkles from the first note to its last as its characters exchange their illusions for a few precious grains of truth. This unique work has not only worked its spell in America, but it is also adored around the world.

At any given moment, there are dozens of productions taking place, some in English, some in a wide variety of foreign tongues.

The cast is very excited to be performing again. Tickets are available through the Arts Enter website or in the Lemon Tree Gallery.

Fall Classes Begin August 26th!



Eastern Shore Community College, 29316 Lankford Highway, Melfa, VA 23410 (757)789-1720

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How to Find, Catch, and Cook Them

Curtis J. Badger

YOUR GUIDE TO CLAMS! CLAMS — HOW TO FIND, CATCH, AND COOK THEM BY CURTIS J. BADGER

A new revised edition!

Clams — How to Find, Catch, and Cook Them by Curtis J. Badger was first published in 2002 and has been out of print for about 10 years. A new, revised edition was recently published by Salt Water Media of Berlin, Md. Like the original, the new book leads the reader through the process of finding, catching, and cooking clams. But it also is a book about the places where clams live — the barrier islands, salt marshes, and bays of the seaside.

The new edition also discusses the tremendous growth of clam aquaculture, a tribute to aquaculture pioneer Mike Castagna, and even more clam recipes and cooking tips.

Copies are available from Salt Water Media 29 Broad Street, Suite 104, Berlin, MD 21811. Price is \$12.99 plus tax and shipping www.saltwatermedia.com

Share First | Laura Davis Chesapeake Bay Bloody Mary a twist on an old favorite

I'd never been a fan of Bloody Marys for the most part.

It is probably because they had always been made with prefabricated mixes that just aren't very good to start with.

But once I mixed my own at home, I understood how awesome they could be.



Laura

Davis

I use simple ingredients — tomato juice, fresh lemon, vodka, or gin.

But the garnishes, that's where you can go crazy and have fun.

A celery stalk is essential, and also some sort of pickled vegetable — I went with dilly beans (which I shared a recipe for last year). But where I real-

ly go overboard is by topping with a handful of jumbo lump crab meat.

Some might find it strange but certainly not here on the Shore.

The sweet crab meat sits perfectly perched on top of the savory Bloody Mary.

It can be enjoyed before the cocktail, or let to steep in the tomato juice and absorb the delicious tomato flavor.

With the addition of the crab, it's really almost a meal as well.

Whether you buy some already picked at your local seafood market, or pick up a pack of chicken necks and some string and catch them yourself (like I did growing up), this cocktail is sure to make you less crabby!



With the addition of crab meat, the Chesapeake Bay Bloody Mary is a drink — and a meal.

Laura Davis, of Chincoteague Island, is a food writer and blogger at www.tideandthyme.com. Her recipes have been featured on Huffington Post and www.craftbeer.com, among other publications. She is a frequent guest on WBOC-TV's DelmarvaLife show, where she showcases her culinary talents for viewers. Her work appears monthly in Shore First.

Chesapeake Bay Bloody Mary

1 cup tomato juice

- 1/3 cup vodka or gin
- 1 tsp Worcestershire sauce
- \blacksquare 1/2 lemon, juiced
- \blacksquare 1/2 tsp Old Bay or other seafood seasoning
- \blacksquare Few dashes of hot sauce
- 2 celery stalks
- Lemon wedges
- Dilly beans or pickled okra
- \blacksquare 1/4 cup jumbo lump crab meat
- Ice

Fill two tall glasses with ice. Set aside.

Combine tomato juice, vodka or gin, Worcestershire sauce, lemon juice, Old Bay, and hot sauce in a carafe. Stir or swirl to combine. Pour into ice-filled glasses.

Garnish drinks with a stalk of celery, a lemon wedge, a few dilly beans or pickled okra, and a small handful of the crab meat right on top.

Sprinkle with additional Old Bay, if desired.



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Share First | Kirk Mariner On Tangier Island, who shot the shooter?

In May 1920 a "movie camera man" arrived on Tangier Island and had no sooner begun filming than he was so roughly handled by the islanders



Kirk Mariner

that he had to be rescued by the Methodist preacher.

He had the misfortune to discover that the recent incident he had come to publicize was not one that the island want-

ed broadcast abroad.

On Sunday, April 11, 1920,

Charles "Bud" Connorton, town sergeant and deputy sheriff, shot and wounded 17-year-old Roland Parks while trying to enforce a town ordinance that forbade "loafing on store porches and streets on Sunday."

Tangier then as now was a remarkably religious community, and citizens were required "either to be in church during the hours of service, or in their homes."

According to the report that made the local newspapers, Connorton discovered Parks on the street when he should not have been, was cursed by Parks when he tried to arrest him, and fired during a scuffle after Parks resisted arrest.

Many islanders insisted, however, that the newspapers had it wrong.

Parks, they contended, had gone to the store, which his family operated, to get some ice cream for his invalid mother when Connorton saw him open the store and warned him against it (stores were, of course, closed on Sundays).

Angry words were exchanged as Parks entered the store, got the ice cream, and walked home with it, the town sergeant at his heels. When he got to the door of his home at 16338 Main Ridge, Parks turned before entering it and taunted Connorton, daring him to shoot.

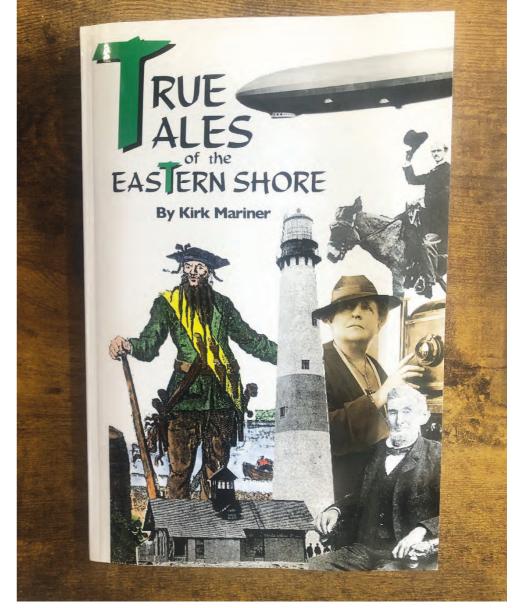
Connorton fired, and the bullet passed through the boy's chest and lodged in the front door.

The shooting electrified the community, and as news of it spread, many islanders became concerned that the publicity surrounding it gave a false impression of their community.

So when "a representative of a motion picture company" arrived a few weeks later to film the island where the shooting had occurred, "he was warned ... against taking any pictures, and when he ignored the warning was handled roughly. His camera was taken from him and destroyed, along with the reels of film he had taken," and "but for the intervention of Rev. W.F. Godwin, pastor of the only church on the island, [he] would have fared worse."

The cameraman was given until midnight to leave and promptly secured a boat to take him to safety on

(Continued on page 9)



COURTESY PHOTO This piece comes from "True Tales of the Eastern Shore," by Kirk Mariner.

The Rev. Kirk Mariner was an Eastern Shore author, historian, and United Methodist minister whose book, "Off 13: The Eastern Shore of Virginia Guidebook," is an indispensible volume for natives and visitors alike. Mariner died in 2017. His work appears in Eastern Shore First courtesy of Miona Publications. This story first appeared in his book, "True Tales of the Eastern Shore."

Mariner

(Continued from page 8)

the mainland.

Connorton surrendered to the county authorities the day after the shooting and on June 18 was sentenced to a year in prison.

Despite his appeal to the State Supreme Court, he was taken to the state penitentiary in October but served only a brief time before being pardoned by the governor. He returned to Tangier and resumed his old position as deputy sheriff.

Roland Parks, meanwhile, had sur-

vived his wounds. He spent the rest of his life on the island and for many years ran the family store at 16315 Main Ridge. He served on the town council and died peacefully in 1973 at the age of 70.

Connorton had much less time on the island. Months after his return from prison, he was seated in an oyster house (located in the front yard of 16126 Main Ridge) when he was fatally shot through an open window.

His murderer has never been identified. His is one of the few murders ever to occur on Tangier Island and the only one still unsolved.

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EASTERN SHORE POST/TED SHOCKLEY The Tangier Island School and water tower are two of the more recognizable structures on the Chesapeake Bay island.



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Share First | Curtis Badger It is strawberry season on the Eastern Shore

One of the most important crops on the Eastern Shore a century ago was the strawberry. Berries were an early crop, and many farmers had a strawberry patch that was counted on to re-



juvenate a bank account that had lain dormant all winter.

At the height of the strawberry boom, the Eastern Shore was known nationally for its berries. The NYP&N railroad opened in 1884, and in 1900 the

Eastern Shore

Curtis Badger

of Virginia Produce Exchange was founded. The railroad and the produce exchange created a marketing tandem that revolutionized the local economy.

When refrigerated railroad cars were introduced around 1900, it meant that local farmers could take their crop to market on Monday afternoon, and restaurants in New York City would be serving strawberry shortcake at lunch on Tuesday.

Shore farmers not only grew strawberries, they became strawberry propagators. Growers would compete to produce plants that had large fruits but still retained their sweetness and gentle texture.

In May 1897, a Strawberry Exhibi-



PHOTO COURTESY CURTIS BADGER

This photo of a strawberry auction was taken in Hallwood in May 1927.

tion was held at the Onancock Academy, and the brothers A.J. and George W. McMath took first place.

Soon the McMaths began a successful nursery business in Onley, shipping strawberry plants to growers around the country.

Strawberries were a labor-intensive crop that had to be picked, sorted, and packed by hand. The berries were picked mainly by women and children and taken to strawberry bowers, temporary shelters in strawberry fields where the berries could be handled in the shade.

Quarts of strawberries would be packed into 32-quart crates, which would be loaded onto trucks or horse carts for transport to the auction block.

At the peak of the season, farmers would gather in railroad towns such as Onley, Exmore, and Hallwood, lining the streets as they waited to get their crop to the auctioneer.

As soon as the berries sold, they

would be loaded onto rail cars and within hours would be in markets in New York and Boston.

Several towns had auction blocks, but the epicenter of the Shore strawberry industry was Onley, home of the produce exchange.

The old exchange building still stands. It's the still-impressive brick structure just east of the railroad tracks across the street from Marvin Giddens' computer shop.

At the peak of the season in 1938, 65 refrigerated railroad cars loaded with strawberries were shipped from Onley in a single day.

During that season, nearly 5 million quarts of strawberries were shipped to market by the exchange.

During the May-June season, NYP&N operated its Peninsula Strawberry Express, a daily stream of 150 railcars heading north to Delmar, where the berries would be distributed around the country by NYP&N's parent company, Pennsylvania Railroad.

May and June are still strawberry season, but the tradition lives on more in memories than in fact. A few growers, such as William Baines, of Machipongo, who has a farm market on U.S. Route 13, keep the tradition going.

At the peak of the season, local folks and travelers alike line up to buy freshly picked quarts. And as the fragrant berries are taken to the car, few of us can resist the urge to sample just a few before we get them home.

Curtis J. Badger is a Delmarva native who majored in English at Salisbury University and, with the exception of four years traveling as a U.S. Air Force photojournalist, has enjoyed a career photographing and writing about his native coast. His books include "Salt Tide: Cycles and Currents of Life Along the Coast," "Bellevue Farm: Exploring Virginia's Coastal Countryside," and many others. He lives in Accomack County.

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Share First | 'Living Shoreborn' with Barry Mears **'Arsters' or 'oysters**,' they're a local delicacy

The industry of harvesting salty treats has changed dramatically over the years.

Tiny canoes have been replaced by giant vessels. These crews venture out into the Atlantic

Ocean from Chincoteague Island. ST. INT

Sometimes the trip lasts as long as a week. They are in search of solid gold treasures like scal-

lops, conchs, and fish. The variety of species in the Delmarva region makes us a major player in the global seafood market.

It goes without saying that I had to add the "arster" when talking about popular seafood on the

Eastern Shore.

Barry

Mears

If you have never heard of this, you are probably just pronouncing it wrong.

President George H.W. Bush once penned a letter home while he was stationed on Chincoteague in the 1940s. He wrote about his new love for the salty seaside ovster.

In his writings, he joked about how the locals referred to them as "arsters" and the harvesters as "arstermen."

Whatever you call them, they are one of the most sought-after meals in our area.

The ovsters flourish in both the Chesapeake Bay and the seaside creeks. These creatures act as filters, another marvel of nature. They naturally remove impurities from the water.

The methods of retrieving them date back centuries. One practice that is still alive and well today consists of a hammer, a basket, and a hardy

soul in a pair of hip boots.

The young ovsters, known as spats, attach themselves to structures like rocks. The skilled oystermen use their hammers to gently tap on the adult oyster, breaking the bond while keeping its framework intact.

Naturally, this method of harvesting must be accomplished in shallow water. Most of the time, the activity is planned around the low tide cycle; however, when that cycle moves west, the baysiders do it a bit differently.

On the Chesapeake Bay, the oyster boats vary in size. One thing they all have in common is a crab dredge on deck, which is attached to a cable on a reel.

Once the dredge has been lowered to the bottom, the skilled captains will drag it for a distance.

When the time is right, a hydraulic lever is held to bring the heavy dredge back to the hoist. When the catch returns to the boat, the contents are emptied onto the culling board and the crew begins sorting through the catch.

Anything other than a legal oyster is thrown overboard and this process is repeated until the legal limit of oysters is reached. This is a stark difference from those in the profession hundreds of years back.

Oystering on the Chesapeake Bay in the 1800s was not only backbreaking labor but also extremely dangerous.

A new style of boat was crafted just for the purpose of harvesting ovsters. These modern-day warriors, known as skipjacks, were built for a purpose. The sides were low to the water, making it easier to bring goods onboard. The deck was wide open to store the payload, a large pile of bayside oysters. The engine under the

(Continued on page 15)

RUE STORY TOLD BY COURTESY PHOTO

LIVING

SHOREBORN

This piece comes from "Living Shoreborn," by Barry Mears.

Barry Mears is the author of "Living Shoreborn," which was edited by his daughter, Kamryn Mears, and published in 2023. He is also the founder of the popular Shoreborn Facebook page, which delves daily into the history

and culture of the Eastern Shore of Virainia. Passages from his popular book, which is sold all over the Eastern Shore, will be printed monthly in Shore First.

Mears said the name "Shoreborn" actually came from a family member who during conversations guipped as an affirmation, "as sure as you're born."



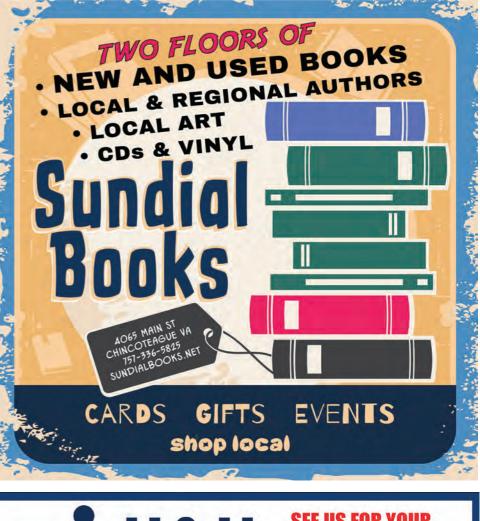
(Continued from page 14)

hood did not exist at the time, so the vessel's propulsion came from her sails and a little help from Mother Nature.

That may raise the question, "How do you go about retrieving an oyster from the bottom in 15 feet of water?" The answer is simple: there were tongs on deck. They had 20-foot-long handles and sharp metal teeth on each edge. A single soul would manually lower the device until it reached the bottom. The waterman would use a scissor-like motion to try to dislodge as many oysters as he could.

Once full, the 100-pound load was brought to the surface foot by foot. The next time you feel like you have had a hard day at work, consider what life must have been like hundreds of years ago on the Eastern Shore.









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Share First | Traditions Some tips on getting Started with bees

BY JANET BERNOSKY Shore First

Many people might like to become beekeepers but don't know how to get started.

Read as much as possible and arm yourself with knowledge. Check out online podcasts, webinars, or actual courses.

Join your local beekeeper's guild and learn firsthand from others with more experience.

Seek their advice about how to obtain bees. Perhaps they are splitting a hive or have extra queens and will sell or give you some to get started.

"Don't do what I did," advised Tara Southard, president of the Beekeeper's Guild of the Eastern Shore. "I bought my bees first, then figured everything else out."

Types of bees

When we talk about beekeeping, we are mainly referring to Apis mellifera or the western honey bee, one of only two types of domesticated honey bees.

Non-native to America, they were first brought here from Europe in the 16th century by early colonists.

When deciding what type of western honey bee you want to raise as a beginner, consider a calmer, gentler subspecies, such as Carniolan (also good for colder climates), Caucasian (great pollinators, too), or Italian honeybees (least likely to swarm and leave their hives).

Research and advice from your local guild may help you decide the type that's best for you and how to purchase them.

"Beekeeping is not for everyone," said Keith Tignor, a Richmond-based state apiarist and inspector with the Virginia Department of Agriculture. "They are insects that will sting you to protect themselves."

We have state apiarists on the Shore, like Angela Barnes, who inspects hives and also provides mentorship to new beekeepers.

In mid-April, I attended an open-hive event held at Southard's home near the Chesapeake Bay. With about

(Continued on page 17)



PHOTO COURTESY CHRIS KUTYLA Research and advice from your local guild may help you decide the type of bee that's best for you and how to purchase them.

Bees

(Continued from page 16)

15 people in attendance, and with experience ranging from none to a professional hive inspector employed by the commonwealth, we prepared to learn from this beekeeper — and each other.

With the hive

Ready to check off a bucket list item, I suited up and watched as Southard removed the top of one hive. Instantly, we were swarmed by thousands of bees. I was thrilled to have them dancing and buzzing all around me.

She quickly pointed out that buzzing meant they weren't happy with us. We had disturbed them — we were invaders. It also didn't help that I was standing too close to their entrance.

To express their contempt, they began swarming on my back.

She performed a wellness check on her bees in that hive and others, testing for mites and looking for signs of other illnesses, checking on the health of the queens and making sure they were laying eggs, and noticing if the other bees were doing their respective jobs.

She also talked about how to create more room in a hive, how to split a hive in two so they also have more room, which might prevent them from swarming (or leaving the hive), and what to do if they actually swarm.

It's fascinating to learn about the roles each bee plays in the hive, especially the female worker bee. In their short six-week lifespan, they begin as nurse bees to newborns, the workers being only a few days old themselves, and end it spending their last two weeks bringing nectar and pollen back to the hive.

Bee a good neighbor

When considering where you position your hives on your property, place them away from where you congregate. Likewise, take your neighbors into account in this regard.

Sometimes, though, your neighbor might be thrilled to have a beekeeper next door. Such is the case with parttime Accomack County resident Chris Kutyla, a guild vice president, and his neighbors, commercial farmers Lynn Gale and his son, Sands.

They reap the benefits of having Kutyla's bees pollinate their crops and the Gales, in turn, respect Chris and his bees.

If they must spray an herbicide (never an insecticide), the Gales spray at optimal times (early or late in the day when bees are less active) and never in the direction of the hives on a windy day.

They also happen to have some high-tech machinery that sprays close to the ground between the rows where the weeds grow, not on the leaves or blossoms.

In the garden

This time of year, honeybees have a smorgasbord of plants from which to gather nectar and pollen. They are truly busy feeding their hives after a long winter and preparing for the next and have many options.

A perfect plant to add to your garden for bees and other pollinators is borage. This little powerhouse replenishes its nectar in just a few minutes, whereas most plants take around a full day.

A pretty addition to any garden, its gorgeous true blue flowers are also edible and are wonderful in a salad, tasting a bit like a cucumber.

Nectar is ingested through the honey bee's proboscis and digested in a special honey stomach, or crop, and later stored in the hive where it will become honey. Pollen, gathered on the back legs and looking like two orange dots, is important food for the queen and bee larvae.

The worker bees return home and do a special dance, resembling a shimmy, to tell the other bees where to find those particular flowers. This was something truly special to witness at Southard's home when she took a hive apart.

If you have bees, or if you are just

a gardener who loves bees, it's prudent to keep in mind plants for honeybees and other pollinators as the growing season dwindles in autumn.

Traditional fall-blooming plants like goldenrod, mums, and asters fit the bill perfectly. However, here, we can continue to deadhead our roses until even late November and be rewarded with new blooms for bees. This still will allow plenty of time for rose hips to form once we stop so the plant can go dormant before our worst winter weather.

Another great tip, though tedious, is to meticulously trim out spent lavender stems (they smell great inside when dried), which allows the plant to blossom here until late November. It truly is a lovely sight to see honey bees and bumblebees alike appreciating this gesture by the way they flit all over it.

Take but give back

Most people keep honey bees to

harvest honey, but bear in mind, this is also their sustenance.

Some beekeepers will harvest and freeze the honeycombs to thaw and put back into the hive as winter food.

However, there are a great number of videos online showing how to make a homemade simple sugar syrup to set up in the hive to feed your bees during winter. It's most likely that you will need to feed them as they will hibernate through the coldest part of winter, and this is a great option.

When I had four pet farm geese, I noticed on some warm winter and early spring days when nothing was in bloom but the temperatures were high enough that the bees ventured out, my neighbor's honey bees would travel to my yard and crawl around in the geese's bowl of cracked corn, gathering the dust just like pollen, to take back to the hive.

I liked to think I was doing a wee bit to help them get through winter.







100 years ago June 1924

Eastern Shore schools give diplomas to 202

Two hundred and two girls and boys from Accomack and Northampton county high schools were awarded their diplomas at commencement exercises Friday night. One hundred and thirty-two graduated in Accomack County and 70 in Northampton. Franktown-Nassawadox, the upper end of Northampton County, has a class of 26, while Parksley in Accomack County was second with 20. Girls led boys in number by more than two to one. It is said that approximately half of those graduating will enter college in the fall.

At the various schools numerous parties and social affairs were given.

Harry R. Houston, of Hampton, delivered the commencement address in Cape Charles.

- Ledger Star

Confederate reunion

At the reunion of the Confederate Veterans of the Eastern Shore, held last week at the Rural Hill Tea Room in Accomac, there was a genuine friendly, homelike atmosphere for the veterans who were guests at the banquet, given by the Jefferson Davis Chapter, U.D.C. The last survivors of the "thin gray line" felt that time had not cost them any of the affection of the younger generation.

Former State Senator G. Walter Mapp made the address of welcome. There was music aplenty and the old time songs of Dixie were sung with fervor.

- Ledger Star

Smallpox victim hides on vessel

While not aware of the fact, approximately 220 passengers and crew of the steamer "Maryland" made the trip from Cape Charles to Norfolk Wednesday afternoon with a man aboard with a severe case of smallpox.

The man had recently arrived from Portsmouth to pick up potatoes on the farm of Edwin Nottingham. He was visited Wednesday morning by one of the local doctors who pronounced the case smallpox and cautioned him not to leave the farm. However, later in the day, he was discovered missing. Upon investigation, after the steamer had left for Norfolk, it was found that he was on board. The Health Department at Norfolk was advised and the man was not permitted to land there.

After the railroad officials learned of the case, they called out relief steamer "New York" and had their regular steamer, "Maryland," cut off to be fumigated, returning the smallpox patient to Cape Charles, where he was transferred from the boat to one of the company's bunk cars. The car was switched to a spur track across the dock to the south of the town, where it is being guarded by the town authorities until other arrangements can be made to take care of the patient.

After the return of the steamer "Maryland" Wednesday night, Drs. Lynch and Richardson vaccinated the entire crew of the steamer.

- The Daily Times

Student at Onancock High holds unusual record

Adrienne L. Richards, a student at Onancock High School, made an unusual record for this county. Her fifteenth birthday arrived a week before she received her diploma. She won the McMaster "Old Home" prize for a four-year average of 98 plus, another medal for English, and another medal for history. There were no other medals offered. She expects to enter Farmville.

- Richmond Times-Dispatch

One dead, \$200,000 storm loss in Va.

One man was killed, numerous others injured, and more than \$200,000 damage was done to property and crops in Accomack and Northampton counties Thursday during the worst series of electrical storms ever experienced on the Shore.

The storm lasted from 6 p.m. until after midnight, with tornado winds in spots, hail said to be as large as baseballs, and a cloud burst of rain that did untold damage to crops, especially strawberries, which were at the peak movement.

The dead man is John H. Parks, at Parksley, Accomack County, who was caught between two beams of his barn when the building was wrecked.

His wife and children in the dwelling nearby stood horrified on the lower floor of their home while the roof was blown away. Parksley was the hardest hit spot. Beautiful homes, trees, and outbuildings were blown over and several automobiles wrecked by falling trees. The loss was more than \$50,000, and it will take 15 years to replace the trees destroyed. Potato fields were washed and laid flat by the cloud burst of rain, and the damage to strawberries, at their peak movement, was unusually heavy.

— The Free Lance-Star

Will present club charter

Over 25 members of the Portsmouth Rotary Club will go to Cape Charles tomorrow to attend the exercises that will accompany the presentation of the charter of the Cape Charles Rotary Club by District Governor Franklin G. Lenz. The audience will be composed of Rotarians from Norfolk, Newport News, Hampton, Elizabeth City, N.C., and other points in Tidewater, as well as Rotarians in this city.

A special boat will leave the N.Y.P. and N. dock, Norfolk, tomorrow afternoon at 4 o'clock to take the representatives from this section to Cape Charles. The returning boat will leave Cape Charles about 10 o'clock tomorrow night.

An effort is being made by the officers of the local club to have as many members as possible attend this meeting.

— The Portsmouth Star

Cannery aid to Eastern Shore

Northampton County has one infant industry that doesn't ask or need any government protection to make it grow, merely an active interest on the part of the farmers of the county, and Northampton will profit by the results.

The canning business, which is still in its swaddling clothes, requires but little nourishment to make the county proud of it.

The Webster Canning Company at Cheriton, five miles north of here, has 4,000 acres from which to draw this season. Peas, snaps, and lima beans are the only crops that will be handled this year. The method is a matter of agreement between the cannery and the grower. The land is either leased or the crop bought by the pound or ton, but in any event the grower isn't asked to gamble on a losing proposition.

As a result of the introduction of the cannery into the agricultural life of the county during the past three years, there has been a slow but perceptible change in the attitude of the more progressive farmers. They have realized that the county, with its demand for a variety of products, has weaned them away from Irish and sweet potatoes and with profit. Sooner or later every farming section that has staked everything on one crop has found it

Yesteryears

(Continued from page 20)

costly to carry all eggs in one basket.

Each season since the Cheriton plant opened, more farmers have been found following out diversification. In every way the cannery aids the growers as far as economic labor allows. The farmers have their seed delivered to them and any special machinery required in the working and harvesting of the crop are at their disposal, except tomatoes, which is a hand-picked job.

G.L. Webster, head of the Cheriton plant, considered the most complete and up-to-date cannery of the Delmarva Peninsula, is deeply interested in the welfare of the county and sees the possibilities of Northampton limited only by its acreage. With the long growing season of the lower county, nature has granted it not only many early crops, but the long, mild fall gives an opportunity for many more truck crops than are now tried. More than 5 million cans are expected to be put up at the Cheriton plant this season. Peas, the first canning crop, are now on.

— The Portsmouth Star

75 years ago June 1949

Elks to meet in Pocomoke

Elks from Maryland, Delaware, Virginia, and the District of Columbia are expected here this week for their annual tri-state convention.

The convention opens tomorrow evening with a party and dance in the National Guard Armory. It ends Sunday with a memorial service in Salem Methodist Church, beginning at 11 a.m.

Members of Pocomoke City Lodge No. 1624 are making arrangements for as many as 1,000 guests during the four-day convention.

Officers will be elected Saturday.

Other highlights of the convention program include a visit to the Chincoteague Navy base for a luncheon Friday. Then the delegates will go by boat to Wallop's Beach. There they will watch Navy aerial and ground maneuvers.

Earlier in the day Friday, visitors will tour the Birdseye-Snider chicken processing plant here. The grand ball will take place that night.

Business meetings, a golf tournament at the Winter Quarters Country Club, and a crab feast and a program of entertainment in the armory round out Saturday's schedule. Pocomoke Lodge is celebrating its 10th anniversary.

 $-The \ Daily \ Times$

Four truck drivers exceed load limit

Four truck drivers were fined from \$10 to \$100 this morning in Nansemond County Trial-Justice Court for hauling a load in excess of the legal limit.

Trial Justice Marshall Bowden levied the \$100 fine on Moody K. Miles Jr., Saxis, for carrying 14,600 pounds over the gross load maximum and 6,200 pounds beyond the second axle limit on May 13. Levi Calvin Corbin Jr., Messongo, was fined \$25 and costs for exceeding the load limit on May 19. William M. Myers and Elisha Williams, both of Williamstown, N.C., were assessed \$10 each for overloading their trucks on June 8.

For speeding up to 70 miles per hour on May 29, Robert D. Dean of Norfolk paid \$75 and costs.

- Suffolk News-Herald

Navy bombing exercises planned off Cape Charles

The Navy announced yesterday, through the Coast Guard, that bombing exercises on Ship Shoal Island, off the Virginia Coast east of Cape Charles, will be conducted each day beginning June 13 and extending through June 30. All vessels were urged to proceed with caution when in the danger area, described as latitude 37.13.50 north, longitude 75.45.27 west.

- The Virginian-Pilot

Southey B. Bull Jr., farm supply firm founder, dies

Southey Bowdoin Bull Jr., retired Norfolk businessman and resident of the city for more than 50 years, died in a Norfolk hospital yesterday. He had been in failing health for some years.

A native of Accomack County, his Norfolk residence was 516 West 36th Street.

He was one of the founders and first officers of the Norfolk Farm Supply Company. After 25 years with the firm, he became owner of the business. He retired in 1947.

A son of the late Southey Bowdoin Bull and Mrs. Florence Ames Bull, he was a member of Epworth Methodist Church.

Surviving are his wife, Mrs. Fannie Bowman Bull; two nieces, Mrs. George Tebault and Mrs. Fred Holland, of Newport News, and a nephew, Ryland A. Bull, of Cape Charles.

Funeral services will be conducted Thursday at 2:30 p.m. at the H.D. Oliver Funeral Apartments by the Rev. Joseph S. Johnston, pastor of Epworth Methodist Church. Burial will be in Elmwood Cemetery.

— The Virginian-Pilot

50 years ago June 1974

Mother, baby are killed in Virginia crash

A 23-year-old Accomac woman and her baby daughter were fatally injured Thursday afternoon when the car in which they were riding collided with a school bus here, critically injuring the woman's husband and sending five more to the hospital.

Mrs. Rebecca Holland Galloway and six-month-old Wendy Galloway were dead on arrival at the Northampton-Accomack Memorial Hospital as a result of injuries received in the 3:50 p.m. accident, police said.

Tpr. I.T. Amadeo said an Eastern Shore Academy School bus from Hallwood, operated by 64-year-old Broadus Richard Young, of Onley, was southbound on Rt. 13 and slowing down to discharge some passengers when a northbound vehicle operated by William Milner Galloway Jr., 23, of Accomac, swerved across the highway and struck the bus head on. Galloway and his wife were both pinned under the car and were released by the combined efforts of the Onley and Melfa rescue squads.

Police have not determined whether or not the baby was thrown from the car.

Treated at the hospital for minor injuries and released were Young and Jeffery Lee, of Keller; Darryl Parks Mears, of Oak Hall; Edward Bruce Mears, also of Oak Hall; and Kenneth Wayne Carmine, of Sanford, all students on the bus.

Galloway was listed in satisfactory condition in the Virginia hospital this morning.

- The Daily Times

Va. man finally locates his daughter after long search

After 29 $\frac{1}{2}$ years of searching, an Onancock man has finally found his daughter.

The last time Percy F. (Slim) Strickland saw his daughter, she was just an infant of seven months. The next time he saw her, which was just recently, the

(Continued on page 22) EASTERNSHOREPOST.COM | JUNE 2024 | SHORE FIRST | 21

Yesteryears

(Continued from page 21)

infant daughter had grown into an adult woman, Mrs. Sandra Dvke.

A combination of several unfortunate circumstances and chance caused him to lose contact with Sandra.

While Mr. Strickland was in the service in World War II, he was married and Sandra was born. Later he and his wife were divorced.

"A little later after the divorce. I received a letter from my ex-sister-in-law. She said my ex-wife had married a minister's son. I didn't want to interfere with the child being brought up. I thought being in a minister's family was fine. Ten years later, I remarried and started looking for my daughter. I hit a dead end," Mr. Strickland explained.

His ex-wife's husband died and she remarried and moved to California. Mr. Strickland couldn't find out her last name and address, but he kept tracing and advertising over radio stations, trying to find his daughter. He had also spent thousands of dollars in long distance phone calls over the years in an attempt to locate her.

Finally he got the reward of his years of searching. This past February, through a relative of his ex-wife's, he found out his daughter was married to Staff Sgt. Sam Dyke and they were stationed in Madrid, Spain, with the U.S. Air Force. He sent her a letter and explained why he couldn't find her, why he didn't make an effort when she was really very young, and how he had such a difficult time getting her address.

Within just five days, he received her answering letter all the way from Spain. The letter said, "Dearest Father, I really don't know where to begin. I've waited so long to have a father. I'm so happy you have had a good life. You can't imagine how many times I've wondered about you, where you were, what you are like "

After waiting for years and years and finally reaching his daughter, the letter had a profound effect on the father. "It was rough on me. I was happy and shook up," he said.

Afterwards they exchanged pictures and letters. He wrote her at least once a week and they talked on the telephone.

Then Mr. Strickland sent her the money to come for a visit and she spent 45 days here. She arrived in Norfolk, and Mr. Strickland and his wife, Ethel, and two adopted sons, David and Tommy, went to meet her. "We were both shaky at first," Mr. Strickland explained. They didn't want to drive all the way home that night, so they all got rooms in a hotel in Virginia Beach, where they spent the weekend.

While Sandra was here, they became acquainted and

Mr. Strickland showed her the sights. They went fishing, he showed her the Eastern Shore, they went shopping in Salisbury and also took a trip to Ft. Lauderdale, Fla.

"She really likes the Eastern Shore," Mr. Strickland said. Sgt. Dyke has 12 more years in the service and they plan to retire on the Eastern Shore.

Mr. Strickland was almost overwhelmed after the great experience of being reunited with his daughter after so many years. "We had a good time," he said.

- The Daily Times

Sample's probation revoked by judge

The probation of former pro football player Johnny Sample, convicted of possessing and cashing stolen United States Treasury checks, has been revoked by a federal judge.

U.S. District Court Judge Daniel H. Huyett III ordered Sample to appear June 10 for sentencing. Judge Huyett said the government ordered Sample's arrest Feb. 27, charging violation of probation.

Sample was convicted by a jury in April 1972. He was placed on three years probation and fined \$1,000 by Judge Huvett in March 1973.

Sample, 36, a defensive back with the Baltimore Colts and New York Jets, retired in 1969.

A native of Cape Charles, Sample went from the old Maryland State College - now University of Maryland, Eastern Shore, to the pros.

- The Daily Times

Bagwell named to cooperative

Marvin Bagwell, 1972 graduate of Onancock High School and member of the class of 1976 at Harvard, has been named to the Board of Directors of the Harvard Cooperative Society. He is one of 11 student directors named to run this cooperative, which operates and owns five department stores in New England.

— The Daily Times

Virginia Shore due five boat ramps

The State of Virginia has agreed to build five boat ramps on the Eastern Shore within the next year.

Del. George N. McMath announced this after a series of meetings with top state officials.

He said plans have been approved for the first one at Folly Creek. Plans are under way for a second one at Morley's Wharf. Location of the other three has not been decided.

— The Daily Times

Missing man turns up safe

A 24-year-old Cape Charles man, missing in the lower Chesapeake Bay since midnight Thursday, turned up at his home Friday in good condition.

The wife of Richard B. Landon called the Coast Guard and said her husband had spent the night on Tangier Island.

Landon, who had been fishing crab pots in his 14foot outboard motorboat, sought refuge on the island in the middle of the bay because of bad weather conditions.

- The News and Advance

25 years ago June 1999

Va. teen dies in drowning

A 14-year-old boy died in an accidental drowning Sunday at Memorial Park on East Side Drive in Chincoteague.

The Chincoteague Police Department said the unidentified juvenile tied his bike to his wrist to avoid losing it about 5:50 p.m. While riding along a pier, he mistakenly rode off and was held underwater by the weight of his bicycle.

Officers and witnesses at the scene were able to rescue the teen in nearly 15 feet of water.

The Chincoteague Rescue Squad administered CPR and a Maryland State Police helicopter transported him to Peninsula Regional Medical Center, where he was pronounced dead, police said.

- The Daily Times

Drug task force probe nets 110 indictments

An Accomack County grand jury has handed down 110 indictments against 62 suspects on drug charges, Accomack County Sheriff Robert D. Crockett said Thursday.

The indictments were the result of a nine-month investigation conducted by the Eastern Shore Drug Task Force, which Crockett called "the largest investigation into the distribution of illegal drugs in Accomack County history."

Crockett said "thousands of dollars of crack cocaine" and an undetermined amount of money had been confiscated and 33 suspects had been arrested.

The suspects are being held in Accomack County Jail in lieu of bonds running from \$25,000 to \$30,000. Bonds have also been denied for some

Yesteryears

(Continued from page 22)

suspects.

Arrests are still being made, Crockett said.

- The Daily Times

Teacher bitten by HIV-positive pupil sues

An Accomack County substitute teacher who allegedly was bitten, scratched, and spat upon by an HIV-positive elementary pupil is suing the school board and three school officials for \$5 million for "gross negligence" because they failed to inform her of the 8-year-old's health condition and violent history.

Other officials named in the suit are Superintendent William Owings, Assistant Superintendent Richard Bull, and Margaret Miles, former principal of South Accomack Elementary School.

Miles is now principal of Metompkin Elementary School.

Vickie Ann Colonna brought the lawsuit against school officials May 25, stating the Nov. 1997 incident has caused her to live in fear of testing HIV-positive and has damaged relations with her family and friends.

The suit says Colonna "has been tormented since Nov. 18, 1997, and will remain so until medical professionals render her conclusively safe from HIV/AIDS."

Colonna maintains that she would have responded differently to the situation had she been informed of the student's condition and been given general instruction in handling AIDS and HIV students, part of an in-service training given to regular teachers on handling exposure to blood.

According to the suit, Colonna was called to substitute teach a special education class at South Accomack Elementary for six to eight weeks beginning the day of the attack, Nov. 18.

Colonna maintains she was only informed after the attack that the student, whose mother had died from AIDS, was HIV-positive.

However, Colonna was informed by another

teacher of the child's violent behavior a day prior to her teaching stint.

A month earlier, according to the suit, the child attacked teacher Kevin Haxter. Five days before Colonna's first day substituting, the student attacked Lori Peyton, another teacher at the school, who unsuccessfully urged Miles and Bull to tell Colonna, the suit alleges.

Other teachers at the school had been told of the child's condition and were given instructions on handling the pupil but were told not to reveal the child's condition, according to the suit.

Unaware of the child's HIV, Colonna rushed to the aid of a fellow teacher, who knew of the child's disease, when the 8-year-old began to attack her. Colonna was punched and kicked and her wrist was "deeply gouged."

The child then bit her on the arm, with "bleeding lips, spat in her face, hair, and mouth."

The suit contends Colonna's open wounds were directly exposed to the child's blood and saliva during the struggle.

When help arrived 25 minutes later, Colonna was treated by the school nurse and urged by "surprised, concerned, and alarmed" school officials to seek medical attention and testing.

Colonna has not tested positive for HIV/AIDS. However, "because Colonna has been told by professionals that HIV could appear years later and develop into AIDS," she will require "future extensive testing and observation," according to the suit.

Bull declined to comment Friday on the case, saying he is not permitted to discuss pending litigation.

According to Kate Ehlenberger, the Virginia School Boards Association director of Legal and Policy Services, parents or students are not required to disclose their medical conditions on registration forms unless they are suffering from contagious diseases.

However, HIV and AIDS are not considered contagious because they cannot be spread by exposure, like chicken pox or other similar contagious diseases.

The Virginia Department of Health Division of HIV/STDs states AIDS can be contracted only through the contact of bodily fluids such as semen, blood, breast milk, or vaginal secretion, not including saliva.

Protesting against Perdue Farms

About 20 people, including a man dressed in a yellow chicken costume, protested against Perdue Farms on the Eastern Shore.

The protesters from the group United Poultry Concerns picketed Monday outside Perdue's chicken processing plant in Accomack County. They then went to the courthouse in Eastville for a rally against a Perdue research facility under construction in Northampton County. Perdue company headquarters are in Salisbury, Md.

The chickens live under miserable conditions and are unhealthy, said Karen Davis, the group's founder and president. She runs a chicken sanctuary in Machipongo, a few miles north of Eastville. "They're innocent beings imprisoned, and that's wrong," Davis said.

The protesters chanted, "Peace — Not Perdue," and carried signs reading, "Misery is not a health food."

David Kabler, who filed a lawsuit against the Northampton County Board of Supervisors to try to keep Perdue out of the county, dressed as a chicken and paraded through Cape Charles, Cheriton, and Eastville. Kabler is appealing to the Virginia Supreme Court a Circuit Court decision to uphold a special-use permit for Perdue.

Clam grower Rudy Cashwell protested the protesters by eating his lunch of fried chicken during the rally.

Kabler "has a right not to eat the chicken," Cashwell said. "I don't think he should be able to stuff it down other people's throats."

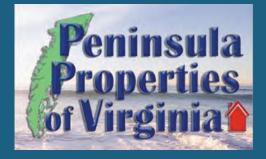
Tita Cherrier, a spokeswoman at Perdue headquarters in Salisbury, Md., said the company takes good care of its birds and makes sure they are healthy.

"If we didn't treat them properly, they would be underweight and that would not pass our quality inspection," Cherrier said. "It wouldn't make good business sense for us to treat them anything but very tenderly."

- The Star-Democrat

- The Daily Press

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