President’s Message

After an active and successful year in 2015, we are off to a running start in 2016 with our newly configured board. At our annual elections meeting in December we installed and welcomed three new board members: Sally Lewis, Bob Lowe, and John Conley. Each will be assuming active roles on our committees. We also announced a major change on our leadership team. Frank Frohn has assumed the duties as our new vice president. Long-serving board member Nancy Cook is shifting to the position of Kent Island Day coordinator. We can’t thank Nancy enough for her many years as our president and, more recently, as vice president. We look forward to her energy and passion as our new Ki Day leader.

As our new vice president, Frank is working to re-energize and staff up our various committees. Please review our committee list in this newsletter. You’ll see some new names in new positions. This is a work in progress and we encourage you to consider joining one of our committees where you might have a special talent or passion. Frank is also working to coordinate and prioritize our ongoing list of maintenance challenges and projects. Our focus this year will include: continuing improvements to the Kirwan House; renovating the Kirwan farm shed to be a farm implement display venue (Eagle Scout Project); removal and rebuilding of the Kirwan storage shed; and repainting of the Cray House. We thank Frank for bringing his talent and passion to the table in his new VP role. Frank and Donna, our recording secretary, attended this year’s Small Museum Conference and came back with a bundle of ideas and information. Check out their article.

Meanwhile, in Stevensville, where we have leased the old Historic Bank for the last decade to operate it as a historic site, the owner, Mr. Bob Marsteller has a new dual use plan in mind for the future. The bank will continue to be opened and shown by our docents as a historic site when our other sites are open. However, on a regular basis it will be leased to an artisan business for display and sale of their products. We will be relocating the historic artifact display cases from the back room to other sites, including the train station and the County Heritage and Visitor Center at Kent Narrows. Thus, we will be adjusting our presence at the old bank. Final details are still being worked out as of this newsletter.

This year Kent Island Day, our signature annual event, will be held on Saturday, May 21. We hope to make it bigger and better than ever. We plan to revamp the location of various Ki Day venues. The changes will include expanded food vendors and choices and a dining tent near the entertainment area. The artisans and crafters tent
will be relocated to the Cray House Green area near the train station. We are also working to include more historical displays and demonstrations and more special kids’ activities. If you would like to be a part of Kent Island Day, contact our KI Day Coordinator Nancy Cook or check out our website, kentislandheritagesociety.org

This spring, on April 30, the Kirwan House will be featured on the Maryland Garden Club tour. This is a special annual event which will also serve as a fundraiser to help meet some of the expenses in keeping Sen. Kirwan’s old place well preserved. We appreciate this honor by the Maryland Garden Club and congratulate our Kirwan Curator, Linda Collier, for helping to bring this about. Please check out the details in the article in this newsletter.

In March we will hold our first major event of the year. Our general meeting will feature a return appearance by historical actress, Mary Ann Jung. We hope you’ll plan to join us to celebrate Women’s History Month on March 16, at Historic Christ Church in Stevensville, when Ms. Jung will perform as the famous American Aviation pioneer, Amelia Earhart. We hope to see you then.

Jack Broderick

Society Members Attend Small Museum Conference in Ocean City

The Small Museum Association drew over two hundred members from around the mid-Atlantic region and beyond to share their experiences and information about their museums, heritage and historical societies. “It was a perfect fit for our society,” said Frank Frohn our newly elected VP, “Every session dealt with topics that directly impacts our organization.” With 34 sessions spread over three days, the attendees had a bevy of areas to choose from plus two keynote speakers. Topics included, grant writing, fundraising, websites, managing collections, designing exhibits, and museum management. “It was a hectic three days,” said Donna Frohn, our recording secretary, “but well worth the time. It was great meeting the people and building relationships.” In addition, there was a resource center with vendors offering goods and services to the museum industry. “We brought back a lot of information,” Frank said, “to help us make the Heritage Society even better.” Next year the conference will be held in College Park, MD where we plan to have more of our board members attending.”
Lynnda S. Kratovil was born in Baltimore and graduated from Towson High School. She earned her undergraduate degree from Western Maryland College (now McDaniel College) in sociology and biology then earned her Master’s degree from the Schools of Social Work from the University of Pennsylvania and Howard University.

She retired in 2003 after working for 34 years at the Board of Child Care (of the United Methodist Church), an agency serving Maryland, Washington, D.C., Delaware, and three counties in West Virginia. During these years she was a social worker for adoption and provided counseling for young women considering placing their babies for adoptions. As Director of Social Work she supervised social workers in foster care, adoption, and residential treatment facilities for adolescents. She also set up emergency shelter for adolescents in Baltimore, Western Maryland and on the Eastern Shore. She provided parenting training and anger management training for groups throughout the state of Maryland.

Lynnda served as president of the College Park Business and Professional Women, an organization that was formed by two women in 1917, to promote women in the work place, gave scholarships to single mothers who were politically active where women’s issues were concerned.

Lynnda is married to retired Prince George’s County Administrative District Court Judge, Frank M. Kratovil, Sr. They have three children, Frank, Connie and Terri. Frank and his wife Kim live on Kent Island as does Connie; Terri is currently living in Divonne les Bains, France near the Swiss border.

She enjoys being involved in community activities and attending the many sports and school activities of her eight grandchildren.

We are fortunate to have Lynnda on the Heritage Society Board and serving as a docent in the Historic Stevensville Bank. She brings to us her up-beat personality and well-informed presentations.

Kent Island Day
Saturday, May 21, 2016

Parade: Call Jack Broderick at 410 643 6452 to advise of your entry
Meet at Kent Island Elementary School via Elementary Way off of Main Street at 9:30 for line-up
Step-off is at 10:30

Festival: Opening ceremonies will be at 10:00 in Stevensville.

Food Court: Will be in the entertainment area under a tent
There will be tables and chairs plus a variety of food vendors

Entertainment: New to the entertainment program will be a Doggie Fashion Show – Call Carole Frederick at 410 643 3776 for more information

Artisan Displays, Model Trains, Children’s Games and Entertainment Gift Shop, Historic Displays

Fun for the Whole Family
Glue together the serrated edges of two bottle caps with ¼ inch holes drilled through the middle, and you can have a fine wood duck call. Hold the caps against your teeth and suck in air.

This secret, and 160 others, are included in this collection from Ducks Unlimited. A chapter on retrieving dogs and their health is a particularly overlooked concern. Many secrets refer to the dangers of deep-winter hunting. Other chapters include duck blinds and concealment, boats, decoys, guns and loads.

The book is available at Kent Island Library — Good hunting, and stay safe!
First, I want to thank all who have researched Kent Island history and restored so many memories. You have done such a great job. I have a lot of memories of Chester as well as Stevensville. I love the way you have handled the Kirwan estate. Catherine Kirwan and I went to Chester Grammar School, grades 1 – 7 in the three room school near the corner of Route 18 and Dominion Road, next to Mrs. Mollie Benton’s store. Then we were in the same class at Stevensville High School (top floor, four rooms with a wooden fire escape) which is still standing. Ours was the last class to graduate there in 1931.

All of the present concern about mail delivery makes me think of how it was when I was young. There was a U.S. Post Office in Chester but it was too far away for us to walk, so those of us who lived on Piney Road had “Royals” Free Delivery (R.F.D.). Our mailman was Mr. Stevie Goodhand. He rode in what looked like a little white house on wheels and it was drawn by a horse. Mr. Stevie must have liked children. He always had time to talk to me. I was three-years old and waited at the mailbox by our gate. He had a special name for me. Mr. Stevie delivered the mail no matter what the weather. If the snow was too deep he would tie his horse and walk the rest of the way.

When I was four we moved further down the road and our mailbox was now further away from the house, down the end of our lane and past the barn. I missed Mr. Stevie. However, he still delivered our mail and left Montgomery Ward and Sears Roebuck catalogs from which folks did a lot of shopping. Things too heavy or too large came by train. Chester Railroad Station was located near Macum Creek with a lane from Route 18. Houses had no numbers in those days. Our address was simply Rt. 1, Box 116, Chester, MD.

Piney Road was always maintained by the county and ran from Route 18 all the way to Piney Creek, indicated on old maps of the county as Piney Landing. Small ditches at either side of the road carried rain water past the homes to the creek and were periodically cleaned and nicely maintained by the county. If there were ever a backup or clog in a ditch, my parents would contact the county office and they would send a crew. The road was sand and was also graded by the county.

Piney Creek was a broad creek with small hollows around the marsh where peelers and busters crept to be safe. The place was like a nature school to us children with so many interesting things. Among the reeds were small snails we called pennywinkles. We’d try to make them come out of their shells so we could see; their “horns”. There was such a variety of flying insects unlike the butterflies inland. They flew around us and did not bite. We heard our older brothers call them “snake doctors.” There were large cattails that looked like big brown cigars on stems and **mercal (myrtle) bushes grew up the path. Their crushed leaves gave off a beautiful fragrance. There were minnows and sun perch that we kids tried to catch with a safety pin on a string. There were blackberries and huckleberries at the edge of the woods.

**Editor’s note: the common name is southern wax myrtle; the botanical name is *morella cerifera*, the leaves of which are used as the scent in bayberry candles (per Janet at Adkins Arboretum). The editor suspects that the colloquial name on Kent Island is *mercal, merkel, merkle*, etc.

Local people would keep live boxes in the creek to save peelers to slough into soft crabs or to use for fresh bait. Muskrats made their homes in the marsh. My bothers trapped them to sell their furs but they also provided food. Watermen anchored their workboats in the deep grassy center of the creek and tied their skiffs to the sticks driven at the edge of the marsh. Later, my brother, Orville Nash and his son, Captain Sonny Nash, built a pier there which lasted for many years before being destroyed in a hurricane (I think it was Hazel).

Mr. Tommy Elburn and other watermen in the area stretched their fish nets there to dry. Everyone left oars and oar-locks in their skiffs and boats without fearing theft. Everyone respected each other’s things. The watermen would help each other bring their boats on shore for paint and repairs. They’d roll them on logs. I still remember the smell of the coating (I think it was tar) that they would paint on their boat bottoms.

*Margaret Nash Whittle is a member of the Kent Island Heritage Society and mother of Janet Freedman who wrote “Kent Island: The Land That Once Was Eden”

***Margaret Nash Whittle departed this life in January, 2016. She was the longest surviving member of our society. Her story of growing up in Chester and Stevensville was published in our Summer 2012 edition of the newsletter and is intriguing every time one reads it.
I went on line to see if there were any mention of raccoons as “good-eatin’” and this is what I found:

Dan Rodericks in the *Baltimore Sun*, February 10, 2009, said he thought he saw raccoon for sale in the Lexington Market so “I checked back with Bill Devine, the owner of the famous seafood stand, and he verified it: Raccoons are $19.98 each, and the marsh rabbit - muskrat - is selling for $7 each. It’s the season for such victuals, and Devine still has customers for it, though not as many as he used to.” per Dan

As I read more, I found that the raccoon carcass is advertised “with claw” so one can be assured that it is not a cat or dog carcass.

Habitat for raccoons has been all over North America and in some of Central America. American Indians used the fur for winter warmth and ceremonies. Don’t forget Davy Crocket and the coonskin cap made popular by Fess Parker in the 50s and 60s.

Raccoons are nocturnal omnivores and have very few natural enemies. A group of raccoons is called a nursery and they have two to seven kits per year in the spring. The raccoon ranges from 12- to 28-inches in length with a weight between 12 and 35 pounds. They have amazing dexterity with their front paws and can open doors, jars, bottles and latches.

It is recommended that one hunt with a friend, back to back, because the coon can come down from almost anywhere and attack. It is also essential to have a good coon dog.

I had the privilege of talking about coon hunting with several people whom I thought would be well-versed in it. Mary Hampton told me she had been coon hunting with her brother, Abby, and that they rode mules when they hunted. That was a new one for me! Katherine Legg knew all about it because her husband Guinea was an avid hunter. She said they sold the furs to a man in Queenstown and that the meat was served at a wild game dinner in Price once a year. Katherine told me to call Jamie Tolson because he used to hunt with Guinea and could talk from first-hand experience.

Jamie and I had a wonderful conversation; he truly enlightened me about hunting raccoons. Coon dogs would track the scent of their prey and hover around the tree in which the coon was hiding (the dogs actually ran it up the tree to supposed safety). The hunters had to use a spotlight to see the glow of the raccoon’s eyes up in the tree. They tried to shoot the coon between the eyes or on the head so as not to ruin the pelt. The raccoon would fall to the ground if hit, but if it were only injured, the dogs would grab it around the neck and finish the job.
And yes, they used mules! He said not everyone did, but once you hunted with a mule you didn’t go back to walking – the reason … they could hang the bounty on the saddle and didn’t have to carry them. Coons could weigh up to 20 or so pounds. Some of the men Jamie hunted with were Chuckie Clark, Abby Hampton, Smitty Lister and of course Guinea Legg. There was no limit on the number of coons that could be caught, and the season was from October through January. They sold their furs to Tom-Cat (Tommy Capel) when there was a market for them. The market fell out after the 1980s, and one assumes that was when it was not in-vogue to wear furs.

Jamie said a coon could drown a dog if the dog came upon him in the water. He knew about that because his dog got in a fight with one under just those circumstances. The coon would keep itself between the dog and the shore and the dog would swim out deeper and deeper to get away from the coon—then eventually drown. Luckily, that didn’t happen to Jamie’s dog but he didn’t know until his dog made it back to shore. These were some very tense moments, for sure.

Jamie and his friends hunted just about everywhere on Kent Island where there was woodland and all over Queen Anne’s County as well. There were many people who ate the meat. In fact there were many people who might have eaten the meat without even knowing it. According to one site on line, meat packing plants used to buy the meat and use it in many of their multi-meat mixtures. Who knows? We all have probably had a bit of raccoon meat … maybe that tasty sausage …
Kirwan House Update by Linda Collier

2015 was a very good year for the Kirwan House. Our budget allowed for some much needed maintenance on the exterior. Ray’s Painting of Grasonville won the bid to power wash and paint the entire outside of the house. We did hear him mumble a couple of times that he may have slightly underestimated, but, cheerfully he and his gang completed the job in record time for our annual picnic. It looks great and hopefully in the coming year we will be able to repair and reinstall the shutters and lightning rods, returning the house to its original Victorian charm.

The gingerbread on the front porch was carrying many, many layers of paint. It was so labor intensive and so costly to have it done professionally, that we had to rely on some volunteer labor: Nancy Cook, Cameron Sewell and my husband, Butch Collier and I worked tirelessly at this job. The porch scraping crew had eventually mutinied as I decided that the front door needed to be taken down to bare wood. The only thing left to do was to channel my grandfather, Will Livingston (who used to paint for the Kirwans) and the mission was accomplished.

We had enough left in our budget to hire Tom Willey to install a new front porch floor and we have plans to restore a shed in the back yard. A Kent Island Eagle Scout has taken on the carpenter shed as his Eagle Scout project, so that will be a much needed improvement also.

Wreaths were placed on the porch railings this past Christmas just as the Kirwans used to do and it looked almost as good as it did when the Senator was in residence.

We also had a wonderful stroke of luck last year when the Queen Anne’s Country Garden Club chose the Kirwan House to be the recipient of the proceeds from the 2016 Queen Anne’s County Garden Club House and Garden Tour (part of the Maryland House and Garden Tour) that will be held on April 30th. They will apply these funds to the many interior cosmetic issues that need addressing. I am asking that we all support this event. There will be some fabulous homes and gardens in the county on the tour.

For more info about the tour you may go on the web at www.mhpg.org and click on Queen Anne’s County. There you will see the sites for touring and a brief history of each. Among them are Talents Cove and Bowlingly of Queenstown and Wharf House and Possum Point of Centreville plus several more. You may also order your tickets from that site. If you don’t have access to a computer get tickets by calling Ann Foss: 410 827 8618.

In Memoriam

Charles Zacharian (1926 – 2015)
Margaret Nash Whittle (1914 – 2016)

“The heart hath its own memory, like the mind. And in it are enshrined the precious keepsakes, into which is wrought the giver’s loving thought.”

H.W. Longfellow

Welcome New Members

Rev. Mark Delcuze
Mary Hampton
Carol Tulip
Sandra and Orlin Mullen
Tracy and Bill Tucker
Nancy Patrick - Life Membership
Alva Hutchison - Life Membership
Kirwan House and Farm ... Recipient of Maryland House and Garden Pilgrimage
By Linda Elias, President, Kent Island Garden Club

The Maryland House and Garden Pilgrimage is returning to Queen Anne’s County on Saturday, April 30, 2016. The Queen Anne’s County Garden Club will host the event, which will provide the public access to eight homes and gardens in the towns of Queenstown and Centreville. Tickets are $30.00 in advance or $35.00 at the door.

The purpose of the Maryland House and Garden Pilgrimage has remained constant throughout its existence. The organization was formed in 1930 as a committee of the Federated Garden Clubs of Maryland. Now a separate corporation, its primary purpose was then and continues to be the preservation and restoration of architecturally and historically significant properties in the State of Maryland. The Pilgrimage has raised and distributed well over one million dollars over the past 74 years.

We are so excited to announce that Kirwan House and Farm will be the recipient of money raised from the 2016 Tour of Queen Anne’s County. Please mark this date on your calendars, buy tickets, support the event in any way you can (docents will be needed at homes and gardens) and be sure to tell your friends and family to join us that day to celebrate Queen Anne’s County and to support the effort of the QAC Garden Club to donate their hard earned proceeds to Kirwan House and Farm.

Editor’s note: Some of the homes on the tour will be Bolingly and Talents Cove of Queenstown and Wharf House and Possum Point of Centreville.
Pa rowed us out of Macum Creek, my brother Will and I
To watch Sultana pass, but she was gone,
chased home by silver fog and mist.

Then we heard voices on the beach near Chester’s Ferry Point.
Through lifting mist we saw a bedraggled lot
of raggedy men
around a single-masted barge.

They called to us, “halloed” us in then helped to beach our boat.
Will asked Pa if these were oystermen
or crabbers, we saw no fishing gear
or eel pots, no hauling nets.
Pa said “It’s a mystery, my son”.

They spoke to us a language strange with “prithee” this and “whither” that.
How came we here?
What ship we rowed from?

Pa asked about a man who sat apart
drawing with a feather pen
what looked like charts or maps.
“Why, that’s our Captain Smith, a proper Jamestown man,” they said,
“what brought us here to mark these shores.”

They shared their small food with us, a cake they called Plain Duff, a drink of very bitter beer they traded with the Matapeakes for button beads and bits of purple shell.

Pa gave a strange look that said “We best be shoving off.”
We made our good-byes and waved to our adventurous friends.

Halfway home I asked our Pa of these strange men we met.
He said we need to get school books
down from our high shelf and learn a long-ago day
When men explored the Chesapeake and lunched along the shores of our Kent Island home.
Rotary of Kent Island is pulling together contributions of recipes and tales that share the rich heritage, yesterday and today, of Kent Island.

The book will be available for sale starting with Kent Island Heritage Days held May 21, 2016 in downtown Stevensville.

Rotary fund raisers go towards supporting organizations and groups to better serve our community.

Send your recipe or tale via email to:
mlostrom@aol.com or mail to:
Martha Lostrom, 335 Tennessee Rd., Stevensville, MD 21666

Deadline is April 15 for consideration of all submissions - no pay but your name and/or organization in print. Tales should be no more than 500 words.

Questions? Call Martha at 443-249-0175

A book reflecting Eastern Shore Heritage in great eating as well as historical and curious tales
KENT ISLAND HERITAGE SOCIETY, INC.
POST OFFICE BOX 321
STEVENSVILLE, MARYLAND 21666

Address Service Requested

Dandelion Wine
"Katie Carville Norman’s recipe"
Katie and May Denny Price were first cousins as their mothers were sisters,
Ann and Catherine Sophia Eareckson
by Annie May Price

My mother, Mary Evelyn Price, was the daughter of May Denny Price. Due to the fact that my grandmother was not well and not able to take care of the house, my mother did all of the cooking and cleaning from the time she was 10 years of age. Mother told the story about the time she was put in charge of making the wine.

1 gal. Dandelion blossoms
1 gal. Boiling water

- Pour water over blossoms and let stand until blossoms rise, 24 to 48 hours. Strain into stone jar into which you add 4 diced lemons and 4 diced oranges.
- Add 4 lbs of granulated sugar, 1 cake Fleishman’s yeast. Stir well and let stand in a cool place.
- Stir five or six times a day until fermentation ceases. Keep well covered.
  In two weeks, strain and add a little bitter almond - then bottle.
- Cork very tightly and keep in a dark cool place.

Note: The wine may be improved by letting it stand in a jug for six weeks before bottling. You can either take rinds off of lemons and oranges or leave them on. *Katie lets it stand 24 instead of 48 hours.

Grandmother directed mother to go up to the attic, where the large crock with the ingredients was kept and stir it. Well, my mother would take a little taste each time she was sent to the attic. When grandmother determined that it was time to bottle it, she asked my mother to bring her some to sample. Mother, seeing that there was less liquid in the crock, and thinking it was because she had been tasting it, decided to add some water. She then dipped up a little and gave it to grandmother to taste and approve. Well, after grandmother tasted it, she said, she did not know what happened that year, but it was the worst tasting wine she had ever made!