



Excited - Ocean City Elementary School (OCES) held a virtual Open House on September 3 to kick off the 2020-2021 school year. The art, physical education and

music teachers jumped for joy at how excited they are to welcome back all of the OCES students.

GM report highlights growth, promising returns

In his monthly report to the Ocean Pines Board on last Wednesday, General Manager John Viola highlighted several proposed new developments, and some promising economic returns based on the latest financial reports.

Viola said a work group was preparing information on long-range planning to help in the upcoming budget process, by working with both the Budget and Finance and Strategic Planning committees.

At the marinas, he said Dockmaster Ron Fisher, along with Recreation and Parks Director Debbie Donahue and Eddie Wells and Nobie Violante from Public Works, are looking into the viability of adding new T-docks.

"They're working with the county and we're put-

ting together a proposal for six slips down at the marina," Viola said. "They'll be nonrental ... for visitors."

Viola expects the addition to help boost food and beverage sales at the Yacht Club. The new slips are estimated to cost around \$30,000.

He said the team is also looking into adding a new court at the Ocean Pines Racquet Center.

"We are looking at what I call a combo court ... for four pickleball courts," Viola said. "They can play tennis in the morning, and then go and play pickleball in the afternoon. It's that simple."

Viola said the demand for more space was high, especially for more pickleball courts. The estimated cost was roughly \$40,000-\$70,000, but there is the

potential for grant assistance.

Additionally, Viola said the Association continues to "manage through the COVID-19 situation." He said that has included transparent communication and reporting of staff cases, as well as posting CDC and Worcester County Health Department guidelines and talking points.

While several major construction projects are finished, Viola said the Northstar software implementation is still ongoing. Viola called the effort "a project in of itself."

Areas like the marinas, Beach Parking and Racquet Sports have finished moving over to the new systems, while others like Recreation and Parks, Membership, Aquatics, Public Works and Finance are nearly complete.

He noted that Northstar is "highly customizable" and has required a great deal of attention and effort,

please see report page 15

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Ocean Pines offers update on drainage improvement projects

Ocean Pines officials last Wednesday night supplied an update on proposed drainage improvements related to a recently received grant from the Maryland Department of Natural Resources.

The presentation occurred during a regular Board meeting in the community center. Along with Ocean Pines staff and Board members, those present included Worcester County Commissioner Chip Bertino, county Chief Administrative Officer Harold Higgins, county Director of Environmental Programs Bob Mitchell, and officials from Vista Engineering.

General Manager John Viola said the Ocean Pines team is "very excited about this project." He said Director of Amenities and Operational Logistics Colby Phillips, Public Works Director Eddie Wells and Public Works Operations Manager Nobie Violante, in particular, put a lot of work into the proposal.

"This is a project that has been a long time coming," Phillips said, adding that local and county officials

had worked to improve flooding in the area of Bainbridge Pond for some two decades.

Phillips said the original project sent to the Department of Natural Resources in February would have cost \$2.2 million, with just over \$1.5 million sought in grant funding from the state. Ocean Pines and Worcester County would have supplied the remaining \$729,000.

"With this project, we were looking to put two more culverts under Beauchamp Road, as well as the addition to the stand-alone pond," she said. "When we submitted the proposal ... everybody loved it. Obviously, with COVID, it was scaled back. However, we still did receive one of ... the largest state grants."

Ocean Pines, aided by Worcester County and Vista Engineering, received \$549,000 in grant funding. In response, a scaled back flooding reduction plan was developed, to include several phases, or "sections" of work.

*please see **drainage** on page 14*



The Ocean Pines Chamber Presents

Our 2nd Annual Corn Hole Tournament

\$50 per team

Check in at 11am, bags fly at Noon

Register at OceanPinesChamber.org

Fall

is in the air

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8:30-9:15am
OR
Wed Sep 30-Nov 18
4:30-5:15pm
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\$40 OP residents | \$45 public
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Low-impact, high-energy aerobic exercise incorporating Latin rhythms, oldies and pop. Call 410-641-7052 to register.

FALL CRAFT TIME

**Sun, Sep 20
1-4pm
Ocean Pines Community Center
\$25 per participant**

Welcome the season by decorating a wooden porch sign. All materials and instruction provided. Call 410-641-7052 to register.

HALLOWEEN CRAFT TIME

**Sun, Sep 27
10-11am
Ocean Pines Community Center
\$5 per participant**

Kids can create a cute sign to celebrate Halloween. All materials and instruction provided. Call 410-641-7052 to register.

AQUA YOGA

**Wed/Fri thru Oct 17
8-8:45am
Sports Core Pool
Drop in: \$5 swim members
\$6 OP residents | \$7 public**

Get your 'om' on! This low-impact class uses the buoyancy of the water to remove pressure from the joints. Call 410-641-5255 for info.

FALL FLEA MARKET

**Sat, Sep 26
8am-12pm
White Horse Park
Free for shoppers**

Calling all bargain hunters! This year's event will be held entirely outside in White Horse Park. Call 410-641-7052 for info.

Get the latest info on events, activities & classes! Sign up for weekly emails at oceanpines.org.

OPA, COVID and masks

Commentary by **Joe Reynolds**

On September 3rd OPA announced a second Aquatics employee tested positive for the Covid-19 virus. As with the first case, OPA refuses to tell association members what pool or pools the employee was stationed. OPA cites employee privacy, and assures us with, "We understand that the employee had no close contact with residents and minimal contact with other employees."

"We understand" is not very reassuring with a disease that can kill you in a community with a large number of older individuals.

At the bottom of OPA news releases about Covid-19, one finds the following: "We continue to stress the need to practice sound hygiene by frequently washing hands thoroughly, maintaining 6 feet of separation between others, and wearing masks when indoors or social distancing is not possible."

The part about wearing masks is of some interest. Association member Laura Whitaker noticed that board members were not all wearing masks during board meetings. She wrote an email to the Board of Directors and asked why board members were not

wearing masks.

"I actually emailed my concern to them, but instead of addressing the issue, they blew me off and said their lawyer advised them it was ok to not wear a mask," she wrote on *OceanPinesForum.com*. "It really isn't ok. For their safety and the public participants. It's even on the Ocean Pines website."

An email inquiry to the Board of Directors about Whitaker's claim brought the following response from OPA President Larry Perrone: "We did not 'blow her off.' She was advised we were wearing masks into our meetings and once seated 6 feet apart they were removed. We have since received a notice from the county advising us of a complaint being made. We will be wearing masks even while social distancing going forward."

All board members apparently received a copy of Whitaker's original email, but whoever responded to Whitaker did not copy other board members. A reasonable assumption is Perrone responded. We do not know if OPA was provided a legal opinion on masks. Two board members say they know nothing of any such legal opinion.

OPA needs new policy in place that does not allow any director to respond to emails sent to directors@oceanpines.org without copying all other di-

rectors. More importantly, aside from issues allowed to be kept private under the Maryland HOA Act, all board emails should be available to the membership as they are a part of OPA's "books and records."

Further compounding the issue of masks in OPA buildings, OPA has held one or more event where elected officials, and attendees were without the required masks and in very close proximity to each other. We know this is the case as OPA provided photographs of the events.

There is no doubt some individuals oppose mandated wearing of masks. That is a political issue. The issue here is not political. OPA, as an entity, and all board members, and all employees, and all visitors to any OPA building accessible to the public are required at this time to wear a mask. OPA as an entity must enforce mask requirements.

This is surely true in light of the Worcester County Health Department recent reporting that the county's positivity rate for Covid-19 tests of county residents is now triple the state positivity rate!!!!!!

Current Maryland mask regulations mandate that everyone older than five must wear masks inside all

public buildings, including restaurants, houses of worship, gyms, casinos, stores and office buildings. Masks must also be worn outside when people are not six feet apart. Ocean City mandates masks must be worn on the boardwalk at all times.

Rather than Perrone just saying masks will be worn going forward, the only proper response for all involved is, "We used bad judgment, made a mistake, and this will not happen again."

Carry-out chicken dinner offered

The Bishopville Ladies Auxiliary will host a carry out only Chicken and Dumpling dinner on Saturday, October 10 from 5 p.m. to 7 p.m. Chicken, pint of dumplings, sweet potatoes (with our special sauce), green beans and a roll will be available for \$12. Additional pint of dumplings is \$5. Preorders must be made by October 8 by calling 619-922-9950. This will be curbside pickup. You don't get out of your car! Please help us raise some valuable funds for our local firefighters.

Courier Almanac

On September 16, 1908, Buick Motor Company head William Crapo Durant spent \$2,000 to incorporate General Motors in New Jersey. Durant, a high-school dropout, had made his fortune building horse-drawn carriages, and in fact he hated cars—he thought they were noisy, smelly, and dangerous. Nevertheless, the giant company he built would dominate the American auto industry for decades.

In the first years of the 20th century, however, that industry was a mess. There were about 45 different car companies in the United States, most of which sold only a handful of cars each year (and many of which had an unpleasant tendency to take customers' down payments and then go out of business before delivering a completed automobile). Industrialist Benjamin Briscoe called this way of doing business "manufacturing gambling," and he proposed a better idea. To build consumer confidence and drive the weakest car companies out of business, he wanted to consolidate the largest and most reliable manufacturers (Ford, REO, his own Maxwell-Briscoe, and Durant's Buick) into one big company. This idea appealed to Durant (though not to Henry Ford or REO's Ransom E. Olds), who had made his millions in the carriage business just that way: Instead of selling one kind of vehicle to one kind of customer, Durant's company had sold carriages and carts of all kinds, from the utilitarian to the luxurious.

Large school buses are not equipped with seat belts, but that doesn't compromise their ability to transport students safely to and from school. The National Highway

Traffic Safety Administration says that school buses are designed differently than passenger cars and light trucks. As a result of their unique design, as well as their size and weight, school buses distribute crash forces differently from other vehicles, utilizing a different kind of safety restraint system that is effective at keeping passengers safe. This system is known as "compartmentalization." The NHTSA says the interiors of large buses protect children without seat belts because of closely spaced seats that have energy-absorbing seat backs.

This compartmentalization will keep children from being forced out of their seats during an impact. However, in the United States, small school buses, or those with a gross vehicle weight rating of 10,000 pounds or less, must be equipped with lap or lap/shoulder belts in all seating positions.



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Special ingredients

Following publication of this column in last week's edition, I received considerable feedback on my

your granddaughter. The pepper and egg sandwich. I am very intrigued to say the least. But inquiring minds are really wondering what those few other ingredients that you are not at liberty at disclosing are.

A dear friend wrote: *Especially enjoyed this one, having had a number of pepper and egg sandwiches growing up with an Italian mom.*

Fred in Ocean Pines called first thing last Wednesday morning also asking for the recipe.

Even my mother called asking for the secret ingredients. "Sorry Mom. I can't tell you. It's on a need to know basis." Long silence. Painfully loooong silence. Not only did I tell her the ingredients, I fessed up to taking her car one night when I was teenager and pulling Michelle Black's hair in Kindergarten. Mothers and long silences.

Through the years I've adapted Gramps' recipe to my own tastes. Making a great pepper and egg sandwich is not a science, it's an art-form. Dare I write, a passion. So, for those of you who are interested, here is my recipe for a great sandwich. In the interest of full disclosure, my measurements are not exact, they're only "thereabouts."

This recipe is for one serving on a 12-inch roll. Before I begin, I can't overemphasize the importance of the roll. Great rolls are the foundation of all great sandwiches. I prefer an Italian loaf that is crusty on the outside and soft inside.



It's All About. . .

By **Chip Bertino**

chipbertino@delmarvacourier.com

story about pepper and egg sandwiches. Apparently my tale struck a chord and whetted reader interest.

One reader wrote: *It's not fair to show the darling picture of you and your granddaughter enjoying what looks like a yummy sandwich and then only share part of the recipe!! How are those of us who would like to try it supposed to re-create the experience?*

Another wrote: *I just read with much curiosity your story of sharing your favorite sandwich with*



with whom I shared my recipe last week wrote me about the results of their labor.

Jackie wrote that while enjoying a glass of wine, she prepared the meal for dinner for her and her husband. She opted not to include the red pepper flakes and used a red pepper instead of a green pepper. "This will definitely be in my repertoire from now on! Thank you for sharing your secrets."

Glen wrote to tell me he is now a fan of my pepper and egg sandwich. He used green and orange bell peppers and added grated parmesan cheese to the egg mixture. Nice touch.

Peppers and eggs bring people together.

Splash some olive oil into a pan. I cook in cast iron skillet. Adjust the heat to between low and medium. You don't want to burn the peppers.

Cut in lengthwise strips one green bell pepper and throw in the skillet. Be sure to stir and turn them over from time to time.

Slice up about half an onion. Add onions to the skillet when the peppers begin to soften.

While the peppers and onions are frying, scramble two eggs. Sprinkle in some hot pepper flakes (secret ingredient). Add between a half to a full teaspoon of minced garlic (secret ingredient).

When the peppers and onions are soft, pour in the scrambled eggs. Stir so the eggs don't burn or stick. Once cooked, turn off the heat. Spoon the pepper and eggs into the roll. It was Gramps' habit to create a valley in the roll by removing some of the breading. Salt and pepper to taste.

There you have it! A pepper and egg sandwich. Nay, a great pepper and egg sandwich! Enjoy!

Update – Several people



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New hours, special discount coming to Yacht Club

The Ocean Pines Yacht Club will say “thank you” to customers by offering 30% off entire checks on Sunday, September 27.

The Yacht Club will also transition to new fall hours, starting next week.

Hours Monday through Wednesday, September 14-16, will be 3 p.m. to close. Hours from September 17-20 will be 11 a.m. to close.

Starting on September 21 and continuing until May, the Yacht Club will be closed from Monday through Wednesday. Thursday through Sunday hours, each week, will continue to be 11 a.m. to close.

Ralph DeAngelus, cofounder of the Matt Ortt Companies that runs the Yacht Club, said the customer appre-

ciation day is both a way to thank loyal patrons for supporting the restaurant, and a way to help transition to the new fall menu, set to launch on October 1.

The 30% off special is good for all food, beverages and alcohol for lunch and dinner.

“It was a challenging year because of everything that happened with COVID, but people in Ocean Pines stuck with us. They not only kept us in business, but they really went above and beyond,” DeAngelus said. “We couldn’t be more grateful for their support, so the 30% off is a great way for us to show our gratitude.”

For more information on the Ocean Pines Yacht Club, visit www.opyachtclub.com.

Clubs committee suspended by Board vote

Ocean Pines Board members on Wednesday voted unanimously to suspend the activities of the Clubs Advisory Committee.

Directors agreed that the committee, tasked with advising the Board on matters related to food and beverage operations, was unnecessary at the moment because an outside group, the Matt Ortt Companies, currently runs the food and beverage operation.

Association Vice President Colette Horn said the committee could be restarted, if it is needed in the future.

Director Tom Janasek, who was the committee liaison, said he had nothing but gratitude for the hard-working committee members.

“I appreciate all the things they’ve done and all the information they’ve given to the Ortt group, and [to others] well before that when Ocean Pines was running ... the Yacht Club and the Beach Club,” he said. “It’s just the matter of the fact that we have a professional organization running [the operations] and they have their own ways of running it.

“I want to thank Gary Miller, who is the chairperson of that committee, and the rest of that committee very much for putting in their time,” Janasek continued. “They were very dedicated ... this is no reflection on them at all, it’s just the simple fact that we have a management company that we brought in.”

Association President Larry Perrone echoed Janasek’s comments.

“This really has nothing to do with the Clubs Committee not doing it a good job. It really has to do with the fact that Matt Ortt Companies are running our food and beverage operations,” he said. “I’m sure all the members of the Board want to thank Gary Miller for his hard work, and the rest of the members of the committee.”

Also, on Wednesday, Board members voted 7-0 to approve revisions to Resolution C-01, on advisory and other committees.

Horn said the revisions “add a charging document that is meant for use by advisory committees and the Board to articulate to each other specific tasks and requests that they have.”

“These revisions also set forth a suggested outline for advisory committee meeting minutes, so that they’re standardized,” Horn said.

A first reading for the revisions was held on March 7. A motion to adopt the changes passed without further discussion.

To view a video of the meeting, visit <https://youtu.be/lnysDVimLEw>.



365 opportunity - The local Kiwanis Club of Greater Ocean Pines- Ocean City will be at the Ocean Pines Farmers Market on Saturdays from 8 a.m. until 1 p.m. selling tickets for their Lottery Raffle Fundraiser. Tickets cost \$20 and are valid for all 365 days of year 2021 based on the Maryland “Pick 3” daily evening number. That’s less than five cents a day for 365 chances to win. This can be a gift for birthdays, Christmas or any occasion. All sales must be done by December 31. All proceed benefit local youth. Above: (L-R) Kiwanians **Jackie Dubin** and **Tom Southwell**.

Groups keep Anna’s dream alive

Every year Anna Foults looked forward to collecting gifts for the military. This year AARP and Kiwanis have stepped up to carry on her tradition. Generous neighbors are asked to help make this drive as successful as last year’s drive.

On October 7, 14, 21, and 28 volunteers will be in the Community Center parking lot from 9 a.m. until noon to accept donations.

To donate just drive up, stay in your car, pop the trunk and volunteers will pick up your donations. Volunteers will be wearing masks

and gloves for your safety and theirs.

Some of the items needed include baby wipes, bodywash/shampoo (men’s/women’s), dental hygiene products, razors, deodorant (non-aerosol), gum, Granola bars, small bags of peanuts, packs of hot chocolate, instant oatmeal, 5 oz. Chef Boyardee pasta, powdered drinks, trail mix, beef jerky, Ramen noodles bricks, sunflower seeds, lip balm, Kleenex, pens, cards, and puzzle books.

Dems campaign HQ open

The Worcester County Democratic Campaign Center invites you to visit the office at 220 N. Washington Street, in the Snow Hill town business district. Sponsored by the Worcester County Democratic Central Committee, the hours are 9 a.m. to 5 p.m. Monday through Saturday, closed noon - 1 p.m. for lunch. November 2020 Election information and materials are available. Volunteers are welcome. CDC health guidelines are being followed. Visitors are required to wear a mask. One will be furnished, if needed. Calling ahead helps to confirm access: 410-629-9107.

If you live in Ocean Pines, be sure to contact The Courier if you want the paper each week in your driveway.

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MD #2294

Five questions to help you prepare for your dream retirement

Presented by **Mark E. Engberg, CFP**

During this ever-changing environment people may be rethinking retirement. Company lay-offs, downsizing or closure can force people into retirement. Some people are close to retirement age, but are reconsidering because of the current uncertainties, or they are afraid to give up a paycheck.

When it comes to retirement, “how much money you need to retire” is not the only question you should be asking – and not even the initial one. I encourage people to determine what “retirement” means to you and that will help paint a clearer picture of that magic savings number. Before you pull out your calculator, consider these questions:

Have you considered a “second act” career in retirement? According to a 2019 Charles Schwab survey, more than 40% of people within five years of retirement said they want to continue working in retirement. Whether you’re scaling back hours at your current job, planning to embark on a new career, or pursuing a passion project, this has some advantages when it comes to retirement

planning. Along with the benefits of staying active, by continuing to earn a paycheck you mitigate the need to start depleting existing savings.

Would you rather take “mini-retirements” and postpone long-term retirement? Most people envision full retirement as a point in life when they stop working altogether. However, the idea of taking time off from work for extended periods – to travel, accomplish tasks you’ve been putting off, volunteering or to simply take a break is becoming more common. If this sounds appealing, it will require some diligent planning, work flexibility, and possibly some additional savings before full retirement.

How important is it to leave a financial legacy? Ask yourself, would you rather spend every penny or leave money to family, friends or a charity after you’re gone? This answer will impact your financial decisions in retirement. Estate planning isn’t just for the ultra-wealthy – most people should create a basic estate plan, including a will that outlines how you would like your assets to be distributed.

Do you and your spouse or part-

ner have the same retirement lifestyle vision? If you are in a relationship, it’s a good idea to get on the same page when it comes to retirement. Do you want to be active? Are you planning to stay in your current home or retire elsewhere? These questions will not only help determine how much you need to save, but also can inform whether you will merge your finances or keep some separate to meet differing goals.

Do you have a plan for funding your retirement once you decide to tap your savings? You’ve spent most of your life saving, so before flipping the switch, make sure you have a plan in place for how to make those savings last. To do this, consider consulting a professional to create a retirement income plan.

An interesting life consists of re-making ourselves many times throughout this journey. Change is good. It fuels excitement, imagination and energy; it helps keep us motivated. Embrace change, stay enthused and enjoy every mile of this

journey called life. Never look back.

Schwab has created a card game called “The Next Chapter” with more retirement questions to explore. Visit : www.schwab.com/thenextchapter

For help thinking through these questions, reach out to us at the Charles Schwab Rehoboth Beach, DE branch and ask to speak with a Financial Consultant.

Mark E. Engberg, CFP is the Branch Leader at the Charles Schwab Independent Branch in Rehoboth Beach, DE. Call 302-260-8731 or visit www.schwab.com/rehobothbeach

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Students earn special distinctions

In spite of the mandatory Maryland school shut-down last March to contain the spread of COVID-19 and a subsequent scramble to prepare Stephen Decatur High School students for Advanced Placement examinations, fifty-seven students earned special College Board distinctions following the 2019-2020 school year. The College Board AP Program recognizes high school students who have demonstrated outstanding college-level achievement through Advanced Placement courses and exams.

“This is a testament to the hard work of our teachers and the determination and focus of our students,” Principal Tom Sites said.

The distinctions include: AP Scholar (granted to students who receive scores of 3 or higher on three or more AP exams); AP Scholar with Honor (granted to students who receive an average score of at least 3.25 on all AP exams taken and scores of 3 or higher on four or more of these exams); AP Scholar with Distinction (granted to students who receive an average score of at least 3.5 on all AP exams taken and scores of 3 or higher on five or more of these exams); and National AP Scholar (granted to students who receive an average score of

at least 4 on all AP exams and scores of 4 or higher on eight or more of these exams).

AP Scholars: Philip Becnel, Sydney Boger, Nathaniel Bradford, Silas Cascio, Aiden Cieurca, Luke Davis, Annabelle Derby, Earl Detter, Macy Dill, Eric Gwin, Kiley Hamby, Sarah Haskell, Erika Holdren, Shazeen Ishfaq, Lauren Kemp, Nicole Kornetti, Adham Labwam, Samuel LeKites, Josselyne Maza-Chavez, Mary Mer-gott, Adalberto Navarrete, Ella Peters, Michael Schworn, Alexis Sherrard, Summer Vorsteg, Matthew Wrench, Joshua Zamm.

AP Scholars with Honors: Caela Berrie, Noah Carpenter, George Cheynet, Gavin Conner, Maeve Donahue, Maxwell Ewancio, Kennedy Hamby, Erin Hurley, Gabrielle Izzett, Kayla Janek, Michael Kerns, Zehra Mirza, Katherine Mitchell, Alyssa Romano, Karsten St. Amant, Amber Whittaker, Abigail Yesko. AP Scholars with Distinction: Madison Birckett, Mikayla Denault, Caroline Gardner, Drew Hauelsen, Isabelle Kristick, Amelia McKahan, Madison Munn, Prutha Patel, Richard Poist, Erin Trask, Melis Unal, Grayson Wolf.

National AP Scholar: Erin Trask.





Active - Even with the lockdown from COVID-19, Quilters by the Sea of Ocean Pines has been busy making quilts at home for those in need. The group recently donated quilts to Believe in Tomorrow, Davita Dialysis, Bebee Cancer Center, Coastal Hospice and The Woodlands in Ocean Pines. The group is also making seat belt covers for cancer survivors that will be donated to Women Supporting Women. The volunteer program is chaired by sisters **Stephanie Dilworth** and **Jo Anne Donnelly** shown above holding their quilts.

Fifth OPA worker tests positive for COVID-19

Ocean Pines Association General Manager John Viola on Thursday issued a statement last Thursday about a third Aquatics worker who tested positive for COVID-19.

In total, this is the fifth Ocean Pines staff member to test positive, following reported positive tests by workers in the Aquatics Department on September 3 and August 21, Public Works on May 5, and Golf Maintenance on April 21.

The statement follows:

“Another worker in the Aquatics department tested positive for COVID-19. The employee has not returned to work and will not until it is safe to do so consistent with CDC protocols. We notified the local health department of the situation and will cooperate fully with public health officials. We understand that the employee had no close contact with residents or other employees.

“We continue to stress the need to practice sound hygiene by frequently washing hands thoroughly, maintaining 6 feet of separation between others, and wearing masks when indoors or social distancing is not possible.”

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Catching tautog

Fishing Report: Flounder fishing is still good in the bays. It should improve again as the water clears after all the Labor Day weekend boat traffic. I have had some reports of nice catches in the East Channel, South Bay and the Inlet around the Rte. 50 Bridge. Pearl White Swimming Mullet Gulp and live spot seem to be the hot bait for big flounder. Off shore the Morning Star and Angler have both reported some good fishing when the weather permits. Many have limited out on sea bass with a few flounder being caught at the wrecks. Now that summer is winding down its time to start thinking about doing some tog fishing.

Catching Tautog: I continue to underscore how important it is for you to understand the fish before you can really be good at catching them. The tautog or (tog) also known as a blackfish is an ugly fish with large teeth which it uses to crush the shells of crabs, barnacles and other shell fish that it normally feeds on. At times the tog will also bite on squid when available but it is not my bait of choice. It is pretty much a bottom feeder, and likes to hang around rock piles, wrecks and piers making it a difficult fish to catch since it also likes to dart into the rock piles after grabbing the bait and snagging the fishing line unless you set the hook and pull them out quickly, avoiding the snag. They pursue their prey a great deal by scent unlike flounder who are site feeders.

Fishing Equipment: I recommend a 6' to 7' stiff rod as you will need this to set the hook and pull the fish out of the rocks quickly. The gear can be spinning or level wind which ever you prefer. Use at least a minimum of 20lb test line of your choice. I prefer monofilament. Also, the bite of a Tog is light so you must pay attention.

What type rig should I use? Use a length of mono or fluorocarbon usually 40-50lb. test with a dropper loop in the middle and a perfection loop at the end for the sinker. A hook usually a J-hook from 1/0 - 4/0, is attached to the dropper loop. The finished rig is usually 20-24" long. This is attached to the main line via a barrel swivel.

What about bait? The popular baits

are green crab quartered, sand crabs which I prefer, or clams. Keep in mind that your bait when fishing for Tog should always be fresh as frozen baits do not provide the scent necessary to attract tog. I would also recommend that if you are new to tog fishing that you ask the salesperson at the tackle shop where you purchase the bait to demonstrate how the bait is to be hooked. This is very important as the hook must be hidden for Tog fishing.

Did you know? Tog can grow up to 35" in length and weigh up to 25 lbs.

Where should I fish for Tog? If you are in a boat seek out rocky structure such as the inlet jetties or tie up to some pilings and fish right down along the piling. This is done best at slack tide. If you are bank fishing there is some great fishing along the inlet jetties but I prefer the bulkhead from 2nd to 4th streets in Ocean City. Charter boat fishing is also great as the tog bite is hot at the wrecks.

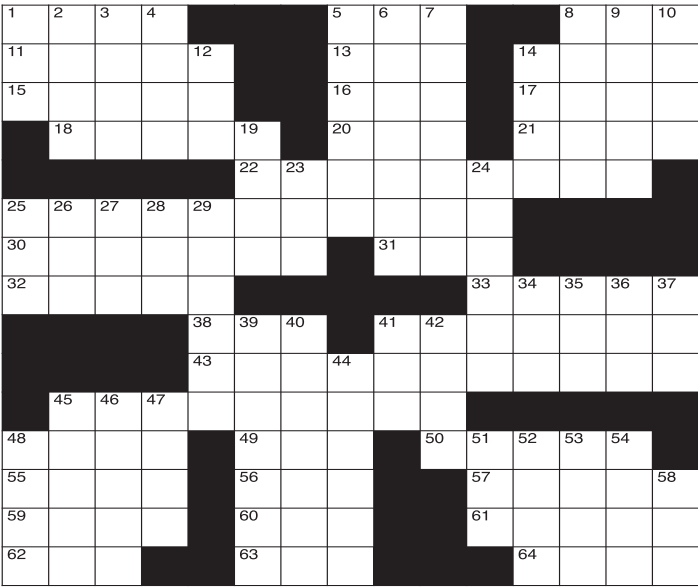
Are tog good to eat? They are an excellent eating fish. Here is one of my favorite recipes.

- Tautog Chowder:**
1 lb. Tautog fillets
1 bay leaf
¼ tsp. black pepper
2 cups water
4 tbsp. butter
1 medium chopped onion
4 tbsp. flour
2 ½ cups evaporated milk
1 ½ cups fish broth (reserved after cooking fish)

¼ tsp thyme leaves
¼ tsp. oregano leaves
1 tsp. parsley
4 oz. grated Monterey Jack Cheese
In a medium saucepan add fillets, 2 cups water, bay leaf and black pepper, cover, cook on low heat until fish flakes easily. Remove from heat, drain and reserve 1 ½ cups of broth.

In another medium saucepan sauté butter, chopped onion and stir in flour. Add evaporated milk, stirring constantly, then add 1 ½ cups of reserved fish broth. Add flaked fish, thyme, oregano and parsley, and grated cheese. Simmer at least 15 min; add salt and pepper to taste. Enjoy.

Remember to take a kid fishing,
Capt. Ron



CLUES ACROSS

- 1. Greasy powder (abbr.)
- 5. Rural Free Delivery (abbr.)
- 8. Amount of time
- 11. Greeting
- 13. Form of "to be"
- 14. Israeli diplomat
- 15. Outfit
- 16. The 13th letter of the Hebrew alphabet
- 17. Deceptive movement
- 18. Anxious
- 20. Popular Letterman guest
- 21. Saints' signal caller
- 22. Intoxicate
- 25. Relationship
- 30. Ask for one's hand in marriage
- 31. Popular Will Ferrell film
- 32. Gargle
- 33. Warning sensation before migraine
- 38. Returned material authorization (abbr.)
- 41. Erases
- 43. At ease
- 45. Small branch of an artery
- 48. Mother of Hermes
- 49. Body part
- 50. Cavalry sword
- 55. Wellness chants
- 56. Helps little firms
- 57. Afflicted
- 59. Peep
- 60. Nellie __, journalist
- 61. Spiritual leader
- 62. Doctor of Education
- 63. Affirmative
- 64. Cheek

CLUES DOWN

- 1. Popular kids' game
- 2. Away from wind
- 3. Round water pot
- 4. Drink quickly
- 5. A simple type of jet engine
- 6. Something for nothing
- 7. Painkiller
- 8. Siskel's pal
- 9. Strong spirit distilled in Turkey
- 10. Again
- 12. Imitate
- 14. Icelandic poems
- 19. Jacob __, American journalist
- 23. No (Scottish)
- 24. Newborn
- 25. Credit term
- 26. Nonprofit research group in CA
- 27. Male offspring
- 28. Important baseball stat
- 29. A way to compel
- 34. Fiddler crab
- 35. Jewish equivalent of "Sir"
- 36. Every
- 37. Midway between east and southeast
- 39. Anti-slavery treaty
- 40. A friendly manner
- 41. Military figure (abbr.)
- 42. Area units
- 44. Sudden incursions
- 45. Expressed pleasure
- 46. Covered with hoarfrost
- 47. Job
- 48. Donkey
- 51. Swiss river
- 52. Prejudice
- 53. Actor Idris
- 54. Light dry-gap bridge (abbr.)
- 58. Criticize



Answers for September 9

Review of

The Glass Castle

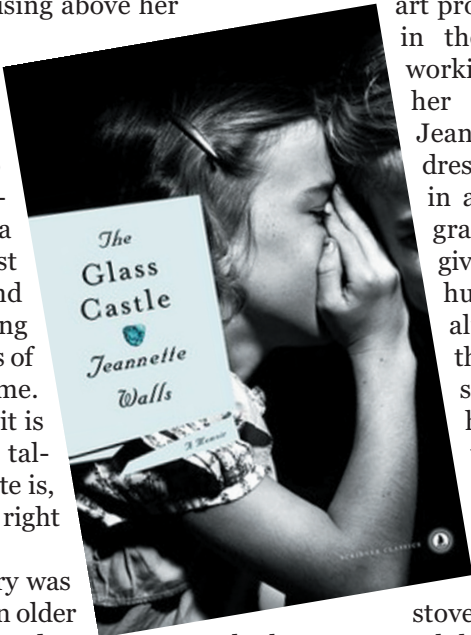
By **Jean Marx**

Jeannette Walls has written a remarkable true story of her family's upbringing in "The Glass Castle," published in 2005. Rising above her extremely humble beginnings, she goes on to move to New York City in her teens, win herself a scholarship to attend Barnard College, and become a renowned journalist who interviewed and wrote articles featuring the movers and shakers of the city at the time. Throughout the book, it is easy to see just how talented a writer Jeannette is, as her story hooks you right from the start.

Her earliest memory was at age three. She had an older sister named Lori and a younger brother named Brian. Her mother, Rose Mary Walls, was home but her father, Rex, was out of the house. Throughout the book, Jean-

nette reveals that her mother was very lax when it came to discipline or looking after the children but was always passionate about her art projects. She was in the living room working on one of her projects while Jeannette, who had dressed herself, was in a pink tutu her grandmother had given her. She was hungry and had already learned that she and her siblings often had to fend for themselves for their meals.

Jeannette pulls a chair up to the stove and turns on the burner to cook herself hot dogs for lunch. She does not realize that the skirt of her tutu begins to catch fire from the burner, and so her earliest memory is of literally being on fire.



Upon hearing her screams, her mother dashes into the kitchen and returns with a heavy blanket to wrap Jeannette in to douse the flames. She then calmly goes next door and asks the neighbor who is hanging out her wash to give them a ride to the hospital. The doctors end up taking skin grafts from Jeannette's upper thigh to repair the extensive damage to her abdomen. When the nurses asked how the fire occurred, Jeannette told them how she was watching the water boil so that she could drop the hot dogs into the pot. She went on to tell them, "Mom says I'm mature for my age, and she lets me cook for myself a lot." When she was finally due to be released after six weeks, her father showed up and told her they were going to check out "Rex Walls-style," bolting out of the hospital without paying.

A few months later, her dad woke all the kids up to do the Walls "skedaddle" that became commonplace for them. He was a larger-than-life type of character who was convinced the

please see **review** on page 15

Tides for Ocean City Inlet

Day	High /Low	Tide Time
Th 24	High	2:03 AM
24	Low	8:01 AM
24	High	2:46 PM
24	Low	9:14 PM
F 25	High	3:13 AM
25	Low	9:05 AM
25	High	3:57 PM
25	Low	10:22 PM
Sa 26	High	4:26 AM
26	Low	10:11 AM
26	High	5:04 PM
26	Low	11:25 PM
Su 27	High	5:28 AM
27	Low	11:13 AM
27	High	5:59 PM
M 28	Low	12:17 AM
28	High	6:18 AM
28	Low	12:09 PM
28	High	6:44 PM
Tu 29	Low	12:57 AM
29	High	7:00 AM
29	Low	12:56 PM
29	High	7:24 PM
W 30	Low	1:32 AM
30	High	7:39 AM
30	Low	1:38 PM
30	High	8:01 PM



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Free vascular ultrasound screenings offered

Vascular disease can be a silent killer, and older adults are most at risk. That's why TidalHealth is offering free vascular screenings available for both men and women over the age of 55, by appointment.

Twelve to 20 percent of Americans older than 65 have peripheral arterial disease, but only one-third show symptoms; many people mistake the symptoms of PAD for something else. People over 55 who are at higher risk for vascular disease should be screened to detect these vascular problems before they develop into something much more serious.

Risk factors for vascular disease include smoking, high blood pressure, high cholesterol, diabetes, sedentary lifestyle, obesity, heart disease and a family history of vascular disease.

Symptoms include leg pain when walking, numbness in the leg or foot, stroke-like symptoms (numbness, weakness, dizziness and difficulties with speech or vision), a family history of aneurysm and unexplained abdominal or back pain.

The screenings include ultrasound testing for carotid artery blockage and abdominal aortic aneurysm, and ankle-brachial index tests for peripheral artery disease.

If you are 55 or older, please call TidalHealth Guerrieri Heart & Vascular Institute at 410-543-7123 to find out if you qualify for the free vascular screenings and to reserve a date and time. No insurance or payment is needed.

Healthy cooking series offered

Worcester County Health Department is pleased to announce the production of a new cooking series titled, What's Cooking in Worcester? The program will feature delicious, nutritious takes on some of our favorite recipes including meals, snacks, and desserts.

What's Cooking in Worcester will premiere on Friday, September 18 at 5 p.m. on Facebook and will be posted to Worcester Health's YouTube channel and website, WorcesterHealth.org. Videos will air every other Friday at 5 p.m.

"We're looking forward to sharing simple, healthy and nutritious recipes with our followers. These dishes are some of the same recipes we provide our Worcester Wellness Weigh and Lifestyle Balance - Diabetes Prevention participants," said Mimi Dean, Director of Prevention Services for Worcester County Health Department.

The series will feature trained nutrition educators who will show you how easy and quick it is to make your favorite recipes and comfort foods both tasty and healthy. If you have a recipe you would like to submit to be featured on the series, please email it to crystal.bell1@maryland.gov.

Diabetes prevention program offered

Small changes often lead to major results and the Worcester County Health Department's Lifestyle Balance: Diabetes Prevention Program aims to help residents eat healthy, be active and lower their risk for type 2 diabetes with easy-to-follow tips and tools.

If you have been diagnosed with prediabetes or have a history of gestational diabetes, this program is proven to help you improve your eating habits, increase your daily activity, lose weight and reduce your chance of developing type 2 diabetes. On average, participants lose between 5 -7% of their body weight.

The Lifestyle Balance - Diabetes Prevention Program will allow you to learn about healthy eating, exercise, and weight loss. It is a year-long, group program that will run October 6 through October 5, 2021 at the Pocomoke Health Center located at 400 Walnut Street Suite A Pocomoke, MD. We are offering the program at two different times. You can join the group that meets from 10 a.m. to 11 a.m. or the group that meets from 3:30 p.m. to 4:30 p.m.

You will participate in 16 weekly sessions followed by once a month support sessions for the remainder of one full year. In addition, you will receive one-on-one coaching and support, learn about healthy eating and active living, lose weight, earn

weekly prizes, improve health, and participate in group discussions with others to help encourage them during their healthy lifestyle journey!

"People with prediabetes have an increased risk of developing Type 2 Diabetes. The good news is that it can be prevented." We are excited to be able to provide the Diabetes Prevention Program in our county in partnership with Chesapeake Healthcare to help our residents prevent the onset of these conditions." Research has proven that healthy eating, physical activity, and a 5-7% weight loss can prevent type 2 diabetes in those with prediabetes or those who are 'at risk' for the disease," said Mimi Dean, Director of Prevention Services at the Worcester County Health Department.

Funding for this program provided through the Maryland Department of Health Center for Chronic Disease Prevention and Control.

Please call 410-632-1100 ext.1108 or email crystal.bell1@maryland.gov to discuss program enrollment, eligibility, and to request a registration packet. Space is limited and CDC safety precautions will be followed. Participants will be required to participate in a health screening questionnaire, wear masks, and practice social distancing. Pre-registration by September 25, 2020 is encouraged.

Spirit award nominees sought

As part of History Week, the Ocean City Life-Saving Station Museum presents an annual Spirit Award. The Spirit Award recognizes a person or organization that has made strides in preserving Ocean City's cultural or natural history. Preservation can be in the form of written documents, structural preservation, artistic renderings, educational material, or interpretation.

Have you seen a historical building brought back to its original glory? Have you attended a special event or program that honors Ocean City's history? Do you know someone who has written a book about Ocean City's history? If so, the person or organization behind these projects are perfect candidates for the Spirit Award. Last year's

awardee was local author Hunter "Bunk" Mann, who wrote two pictorial history books "Vanishing Ocean City" and "Ghosts in the Surf."

Those who wish to send in a nomination please describe what the nominee has done to preserve Ocean City history in 500 words or less. All nominations must be sent in by October 1. To send in a nomination please visit www.ocmuseum.org/support-us/spiritaward. "This award acknowledges those who are honoring our town's history... the act of doing so is a form of stewardship" said museum curator Sandy Hurley.

The Spirit Award will be presented during a virtual fundraiser, Pieces of Our Past, live broadcast on Sunday, October 11.

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County honors service of retiring DRP deputy director

Phyllis Wimbrow, deputy director of Worcester County Development Review and Permitting (DRP) will retire effective September 18 after 36 years of public service to the community.

"Phyllis's leading role with the county inspired positive changes," Chief Administrative Officer Harold Higgins said. "She effected change because she knows who we are as a rural, seaside county and what we are about and what we value as we strive to balance the demands of growth and protection of our natural resources."

Wimbrow joined DRP in September 1984 as an economic development planner, reviewing and processing plans for commercial and multi-family projects. She was later promoted to the position of planner, where she took on responsibility for processing rezoning requests and amendments to the Zoning and Subdivision Control Article. In 2000, Wimbrow stepped into the position of DRP deputy director, where she played a key role in the overall management of the department.

"When I began working in DRP, I was one of only seven employees," Wimbrow said. "Even though I had earned a bachelor's degree in geography and regional planning, it was former DRP Director Hal Morris and former County Attorney Ed Hammond who mentored me in the early days. They taught me the real inner workings of the department and imparted the practical knowledge I needed to help DRP protect the health, safety, and welfare of the gen-

eral public."

Because of her planning knowledge and experience, she took a leading role during the comprehensive updating of the 1992 Zoning Code and Subdivision Control Article, the 2009 Zoning Code and Zoning Map Amendments, and the 2009 Design Guidelines and Standards for Commercial Development. She also processed Zoning Code text amendments, wrote numerous legislative bills, and assisted in the planning process for Samuel Bowen Boulevard, the U.S. Rt. 50 Service Road.

"I will truly miss Phyllis and hope she has a terrific retirement and enjoys the fruits of her labor," DRP Director Ed Tudor said. "She has been much more than just a colleague over the span of my career, but has been a true friend as well. I wish her all the best."

Wimbrow and her husband, Harry, own and operate Wimbrow Farms. In retirement, Wimbrow plans to take a more active role in the family business and will be out and about at area farmers markets from May through October.

She passes the torch of leadership to incoming DRP Deputy Director Jennifer Keener, a member of the American Planning Association and a certified planner (AICP). Keener brings 15 years of experience in planning and site plan review to her new position.



Dixon joins Wor-Wic

Wor-Wic Community College recently welcomed **Marlene Dixon** of Delmar, MD., as assistant professor of developmental mathematics.

She holds associate degrees from Eastern Shore Community College in Melfa, VA., and ECPI University in Virginia Beach, a bachelor's degree from Salisbury University and a master's degree from Regent University in Virginia Beach. Dixon has been teaching part time at Wor-Wic since 2010 and has also taught at the University of Maryland Eastern Shore and online for the University of Phoenix for several years.



Hopkins joins Wor-Wic

Wor-Wic Community College recently welcomed **Lisa Hopkins** of Salisbury as TRIO Student Support Services coordinator.

She holds a bachelor's degree and a master's degree in education from Salisbury University. Hopkins has been working in education since 1990, most recently as a supervisor for the public school system in Caroline County, where she was responsible for the federal Title I grant budget as well as the Every Student Succeeds Act master plan.



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Horses have played a key role in man's history

Dogs may be man's best friend, but horses have been companions and assistance animals for millennia. In fact,



archaeological evidence indicates that humans formed intermingled relationships with horses nearly 5,500 years ago.

Horses provided people with much of the essentials they required for group survival. Khan Academy indicates that the domestication of the horse ushered in an era of innovation in transport and communication. Horses also were invaluable animals on the farm or in early villages.

Horses still serve many practical functions, but they're more often than not companion animals or relied on for riding hobbies and sport. Horses are majestic and fascinating animals, and these 15 interesting facts show just how incredible these beautiful animals are.

1. Horses can sleep both lying down and standing up.
2. Horses have the largest eyes of any mammal that lives on land.

3. People once believed horses were colorblind. In fact, horses can see colors, but are better at detecting yellows and greens than purples and violets.

4. A horse's body contains 205 bones.

5. Because a horse's eyes are on the side of its head, it is capable of seeing nearly 360 degrees at one time.

6. The fastest sprinting speed ever recorded for a horse is 55 miles per hour, though they generally trot at around four miles per hour.

7. Horses evolved from a very small animal about the size of a dog or baby lamb that was called a hyracotherium. This ancestor lived in tropical rain forests in North America and ate leaves.

8. Hooves are made from the same protein that comprises human fingernails and hair.

9. The Przewalskis' horse is the only truly wild horse species still in ex-

istence. The last remaining wild population is in Mongolia.

10. A male horse is called a stallion, while a young male horse is a colt. A female horse is a mare, while a young female is a filly.

11. Ponies are not immature horses. They are a small variety of horse.

12. Estimates suggest there are around 60 million horses in the world.

13. Early civilizations used horses as a form of food. But in 732 A.D., Pope Gregory III said the ritual consumption of horse meat was a pagan practice and had to be abolished. Islamic and Jewish communities also advocated toward avoiding horse meat. Today there is no specific law in the U.S. banning horse meat, but most people still steer clear of it.

14. An adult horse's brain weighs 22 ounces, or about half the weight of a human brain.

15. Horses like sweet flavors, which is why you can tempt them with sweet treats like apples and sugar cubes.

drainage from page 3

These are not to be confused with the geographic sections of Ocean Pines.

Viola said the estimated total cost was now about \$805,000.

"The OPA expense for the fiscal year 2020/21 that we're in, we're estimating [to spend] somewhere around \$250,000-\$270,000. And we're conservative with that," he said, adding the money would come from the drainage reserve.

Viola said the scaled back project would tackle sections 1, 2, 3, 5 and 7 this year, with sections 4, 6 and 8 held off until the following year.

"There is a possibility of future grants," Viola added. Phillips said that included working with Maryland Coastal Bays Program on a new grant application.

Phillips said sections 1 and 2 would address water quality improvements and flooding, by bringing Bainbridge Pond up to Maryland Department of the Environment standards and adding capacity through forebays, aquatic benches (or wetland plants), and outfall structures and improved dam embankments.

"This will help control water levels and can slow them down with the potential larger storms," Phillips said. For residents, she added section 1 improve-

ments could "help give some cushion to the water that flows in [residents'] backyards."

"Twelve percent of this community is affected by this pond," Phillips said.

She said work on sections 3, 5 and 7 would replace failing culverts and improve outfall channels, while sections 4, 6 and 8 would retrofit drainage swales, which help manage water runoff, filter pollutants and increase water infiltration.

All of the improvements would help reduce pollutants, including 1,535 pounds of nitrogen, 174 pounds of phosphorus and 90 tons of total suspended solids, each year.

"I just want to thank John for your support throughout this entire project. You've been unwavering in that," Phillips said. She also credited Board members, Vista Engineering and county officials with helping to address flooding in the community.

"Everybody's worked really hard on this and it's been a really great team effort, and I'm really proud of what we've put together," she added.

Viola added that Public Works would also continue regular maintenance of Ocean Pines drainage ditches, to help improve waterflow.

"It's a very well-planned-out project," he said.

As for next steps, Viola said sections of work would soon go out to bid, and

that Ocean Pines would seek a formal acceptance of the grant funds by the County Commissioners.

Association President Larry Perrone said the purpose of the presentation was to bring the other Board members, and the community, up to speed.

He said proposed sections 9, 10 and 11 of the work, focused on property on the other side of Beauchamp Road, would have cost "a significant amount of money."

"That, at this point, has been eliminated," Perrone said. "The cost for section 1 and 2 is down to about \$800,000 overall. With the grant money we received ... we're probably looking at \$250,000, maybe \$300,000 ... and that money is currently in our reserves."

Perrone said the county was looking for a sign that the Board endorsed the scaled back project. He asked for a show of hands, and all seven Board members raised their hands in support.

"I think you've got unanimous support," Perrone said, adding to Bertino, "I hope you guys will carry that back" to the County Commissioners.

To view slides from the meeting, visit <https://www.oceanpines.org/documents/10184/217738/9-9-20+Meeting+Power+Point.pptx>.

To view a video of the meeting, visit <https://youtu.be/lnysDVimLEw>.

Fire leaves family homeless

The Worcester County Fire Marshal's Office has investigated a fire which occurred on Monday, September 7 at 8336 Circle Road in Berlin. The fire was reported at 3:45 p.m.. Arriving firefighters found heavy fire showing from the single-story home. Firefighters from Berlin, Showell, Bishopville and Willards fought the fire. The home was owned by Burley Collins.

The fire was accidental and blamed on the improper use of a bar-b-que grill. The grill was located on a deck adjacent to the house and left unattended. Seven occupants of the home have been temporarily relocated by the American Red Cross. The family did lose the family pet in the fire.

Beach Club closed for season

The Ocean Pines Beach Club officially closed for the season as of Tuesday, September 8.

That includes the Beach Club restaurant and pool, and the bathrooms.

A port-a-potty will be available at the site until Wednesday, October 7. The Beach Parking lot remains open, but will not be staffed until next season.

report
from page 1

but that would have been true “no matter what [software] we went with.”

Viola said he’s working to help jumpstart the transition at CPI (Compliance, Permits and Inspections), while point-of-sales systems are about 75% finished. The website is 50% done, with the addition of a “private” side of the site to allow for member login, and the purchase of memberships and reservations for classes and events, still to come.

On the finance side, Viola said the month of July was roughly \$318,000 favorable to budget. Year to date, the Association is ahead \$931,000, largely because of forgivable loans received through the federal Paycheck Protection Program.

Despite the challenges of COVID-

19, Viola said there are some success stories, notably at the marinas and Golf operations.

“Everybody is coming out and playing golf,” Viola said. “I gotta tell you, they’re coming [and] they’re playing. The place is packed. And I hope it continues.”

Other amenities, including Aquatics, Beach Parking and Recreation and Parks, were limited by COVID-19 restrictions, which hindered revenues.

Director Doug Parks, during the monthly treasurer’s report, said the Association had roughly \$13.5 million in cash as of July 31, including \$7.1 million invested in FDIC insured CDARs and \$6.4 million in fully insured Money Market accounts.

He said assessment collections, as of August, totaled roughly \$8.4 million, or 92%. Current reserves total \$7.2 million, including \$4.4 million in replacement reserves, \$2 million in bulkheads, \$700,000 in roads and drainage, and \$100,000 in new capital.

To view slides from the meeting, visit <https://www.oceanpines.org/documents/10184/217738/9-9-20+Meeting+Power+Point.pptx>.

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review
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FBI was always on their tail and that they needed to be off the grid. Off the grid was more because they never had enough money to consistently afford rent, electricity, and/or food. While he and Rose Mary were completely cavalier about letting the kids fend for themselves (Jeannette remembers sleeping outside with her family in the Arizona desert), he was also brilliant. He read books on calculus, physics, and what he called the “symmetry of math.” He was an avid inventor, and Jeannette recalls his most complicated invention that he dubbed the “Prospector.” With an angled surface that was four feet high and six feet wide, it was surely going to help them find gold and strike it rich. His other favorite project that he always promised to build was a house all in glass that he would call “The Glass Castle.” Throughout the kids’ young lives and the places they lived, he carried around his hand-drawn floor plans that he eventually filled in with precise dimensions of each room’s layout.

Rex also loved regaling the kids with bedtime stories. His stories always featured him as a swashbuckling hero and usually he embellished the stories each time he told them. The family lives in various makeshift housing arrange-

ments in parts of Arizona until they move back to Rex’s hometown of Welch, West Virginia. This is where Jeannette and her siblings spend the rest of their childhood because the family’s luck was so low, they barely have enough to exist on. They typically lived without electricity or running water and buried their trash in the yard. Times were hardest on the family when Rex went on drinking binges, and in Welch, he did this a lot.

The Walls children often came up with their own ingenuity to survive and to plot and carry out how to escape their life of poverty. Jeannette Walls is also the author of “The Silver Star” and “Half Broke Horses.” In this book, she is often credited with having the storytelling ability of Frank McCourt of “Angela’s Ashes,” and I wholeheartedly agree.

Dem ‘Blue Wave’ set

Members and friends of various Democratic clubs in Worcester County will participate in a “Blue Wave” every Friday through the November 3 election at the West Ocean City Park & Ride. Those interested will gather along Route 50 from 3 p.m. to 5 p.m. each Friday. Bring signs, water, and a chair if you need it. Masks and social distancing required.

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