



CITIZENS FOR A BETTER EASTERN SHORE SHORELINE

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Broadband Service on the Shore: An Interview with Patrick Coady

By Sue Mastyl

One of the issues that has been highlighted by the pandemic is the lack of reliable, affordable internet service in many areas of the Shore. This has affected everything from distance learning to telemedicine and teleworking. And, as with so many issues, low-income and Black and brown communities have fared worse.

Earlier this year, CBES formed a Committee on Internet Access, to assess the current situation and evaluate ways to accelerate the process. In October, the Committee interviewed Patrick Coady, who served as the first Executive Director for the Eastern Shore of Virginia Broadband Authority (ESVBA), from 2008 to 2011. The following is an edited version of that interview.

What are the current companies providing internet service on the Shore?

The main players are ESVBA (a public entity laying fiber to each customer), Neubeam (a wireless provider using ESVBA's fiber to supply their towers), and Charter Spectrum (a private company laying their own fiber). Verizon is making no effort to move beyond their DSL service.

Charter Spectrum will be providing TV and entertainment in addition to internet service; they are making a major investment on the Shore, mostly in the towns. [Author's note: according to an announcement on November 11,¹ Charter Spectrum has invested \$20 million in phase 1, with services

now available for almost 7,000 homes. They expect their buildout on the Shore to be finished by early 2021, with service to more than 17,500 local homes and businesses (the latest U.S.

“The fiber network is very expensive to put in, but relatively inexpensive to run.”

Census Bureau data show 28,759 homes and 1,032 businesses [total 29,791] on the Shore.)]

The 2 counties recently signed a new franchise agreement with Charter Spectrum; although negotiation for a franchise agreement is the usual opportunity for localities to provide any leverage over the communities to be targeted, this did not occur.

What is the biggest stumbling block standing in the way of 100% connectivity on the Shore?

It's a combination of politics (state/county leadership), money, and inertia. There are 3 ways to get the Shore built out – through a regulated utility, a cooperative, or a public entity such as ESVBA.

It should be done in the same manner as we did rural telephone and rural electrification – with 30- to 50-year bonds at 0% to 3% interest. This was how ANEC was formed in the late 1930s and 1940s; it wasn't until the early 1960s that they issued

the first dividend checks.

The ESVBA Board has been reluctant to incur long-term debt. Charter Spectrum, Verizon, and Neubeam are not going to go where it's not economically feasible, unless forced by regulation or contract.

ESVBA can access limited funds through USDA's Rural Utility Service (RUS). The private trade associations have threatened to sue if they apply for funds through the Virginia Resource Authority (VRA), the central bonding agency for Virginia.

The fiber network is very expensive to put in, but relatively inexpensive to run. Once the capital expenditure has been made, every added customer contributes a large percentage to the bottom line. For private companies, the issue is always return on investment – how long they are willing to wait for their money, and where they could better invest.

See **Broadband**, cont'd on p. 2

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Broadband, cont'd from p. 1
Some communities have 3 or 4 providers competing for customers, while many other areas have no planned service. Is there anything ESVBA or a governmental body can do to coordinate the rollout among ESVBA and the private companies?

The private companies don't want to give up their plans, even to governmental officials. They're going to look at the return on their investment, so they'll go to Chincoteague instead of Saxis, for example.

When ESVBA was founded, we knew the problems of public versus private would exist. The hope was that private providers (wired and wireless) would be able to deploy more quickly, and cover remote areas that would take ESVBA years to reach without significant outside funding.

Although private companies have said that ESVBA doesn't want them to compete, they absolutely have every right to compete. ESVBA has supported them; a large portion of the cost of bringing fiber to new wireless towers fell on ESVBA, and ESVBA has provided special low-cost Internet Portal pricing to wireless providers.

However, there are holes in the wireless services, and the radio frequencies can quickly get overloaded. We can easily have 3,000 students online at once, which this system

isn't equipped to handle. And the newer, 5G service will use a higher frequency, with shorter service-able distances and more interference from buildings and trees. Loblolly pine trees are the most troublesome, because the needle length is exactly a fraction of the wavelength of the common fixed wireless signals.

Could ESVBA work with ANEC to complete the buildout?

There has been interest in this in the past, and I still think this is not a bad idea. Merging with the Cooperative would take the public/private argument for ESVBA off the table, and make more resources such as RUS available. Sen. Lynwood Lewis co-sponsored a bill that passed during the latest General Assembly, making it easier for cooperatives to run their own fiber using their existing easements.²

What are the major roadblocks for ESVBA in its full buildout on the Eastern Shore?

A major roadblock is that ESVBA cannot access grant money from the state, because industry grants/interests have forced restrictions on this money. Access to long-term, low-interest bond funds, such as otherwise offered by RUS and VRA, would allow ESVBA to proceed at full speed to complete building out the remaining unserved or underserved areas.

On the economic development front, if the Economic Development Authorities for Accomack and Northampton Counties were to declare the 2 counties "gigabit-ready" to attract new business and entrepreneurs needing that level of service, there is nowhere that ESVBA couldn't bring the service to the company faster than they could set themselves up for operation.

What is the current status of the buildout for ESVBA?

They're moving as quickly as possible to bring fiber everywhere. The current \$5 million buildout will bring fiber within 500 feet of the home for

60% of Shore residents; to date, 170 of the 200 miles of this expansion (and 17 of 19 towns) have been completed. Once the current buildout is finished, they will have built 550 to 600 miles; for comparison, ANEC has 1300 miles of lines.

The most expensive part is getting service to private communities with underground utilities, which costs about \$40,000 to \$50,000 per mile. ESVBA is working with these areas to develop micro-community programs; with a commitment from enough residents, the service becomes economically feasible.

What can we do moving forward to encourage ESVBA to be more aggressive in their expansion?

Several members of the ESVBA Board are willing to incur more debt; our best tactic is to encourage action from the ESVBA Board, the Boards of Supervisors for both counties, and our state and federal elected officials, and let them know we expect them to make it happen. 

ShoreLine comment: *A critical issue is that the funds available for expanding broadband are mainly available for private entities, blocking ESVBA from accessing those funds as currently structured. The challenge is that private companies will not commit to full broadband coverage of all Shore residents. Universal coverage in rural areas, just as with electrical hook-up, is the appropriate model for this new "utility" called broadband access. We hope that all the parties involved can continue to work quickly to achieve this on the Shore.*

¹ Northam, Spectrum host event on high-speed internet expansion throughout Virginia's Eastern Shore. WAVY.com, November 11, 2020. <https://www.wavy.com/news/virginia/northam-spectrum-to-host-event-on-high-speed-internet-expansion-throughout-virginias-eastern-shore/>
² Cash C. New Virginia easement law reduces costs, delays for co-op broadband. Cooperative.com, June 9, 2020. <https://www.cooperative.com/news/pages/new-virginia-law-aids-electric-co-ops-building-broadband.aspx>

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Black Farmers Embrace African Practices as Empowering

Many Turn to Sustainable Methods With Roots in Their Cultural Heritage

By Jeremy Cox

Excerpted and reprinted with permission from The Bay Journal, October 2020

Thelonius Cook's 7.5-acre farm on Virginia's Eastern Shore is part of a growing movement of Black-owned agricultural operations that embraces organic practices that can be traced to African cultures. "Everything I do, I try to encourage a natural ecosystem, a closed loop," said Cook, founder of the Mighty Thundercloud Edible Forest.^{1,2} At Thelonius Cook's farm, roots aren't just connected to crops and orchards. They're also connected to history.

Cook uses certain plants to attract pests and keep them away from his crops. He also avoids tilling the soil and sows "cover crops" in the fall to reinvigorate fields – all techniques drawn from his African ancestors. In such ways, Cook said he is honoring his heritage while protecting the environment. Cook is part of a small but growing movement within the Black agricultural community that recasts farming – which, for African Americans, has long been associated with forced labor – as a path toward dignity, empowerment, and greening the Earth. They are writing a new history, one newly sprouted farm at a time.

Growing Food and a Movement

Cook grew up across the Chesapeake Bay in Hampton. Agriculture was in his genes. His family raised a garden of green beans, collard greens, and other vegetables. His father once grew flowers for his own florist business. But Cook wound up heading in another direction, studying information technology at James Madison University and jetting off to East Africa to work for an international development organization. In places like Tanzania and Mozambique, he worked closely with farmers, showing them ways to run their businesses more efficiently. Along the way, those farmers gave him informal lessons in the region's homegrown agricultural practices.

Many of those practices have survived for centuries. For instance, because many African farmers lack capital to buy tractors or other large pieces of equipment, tilling – churning the soil to spread oxygen and nutrients throughout the root zone – simply isn't possible on a large scale. So, they turn to compost and animal manure to revive their soil.

"Everywhere I've travelled, I've loved picking farmers' brains," Cook said.

After getting a master's degree in sustainable development from Royal Holloway, University of London, he

returned to Hampton Roads in 2014. When not working as a freelance web developer, he started preparing a new life for himself and his father's old flower field in Northampton County on the Bay's Eastern Shore. The family had leased the 7.5-acre plot to farmers for decades. The relentless rotation of wheat and soybean crops had left the soil nearly exhausted, Cook said. "You couldn't take a hand tool and break it."

With little expectation beyond growing some food for himself, he began applying the farming lessons he had acquired overseas to his own acreage. Soon, he was growing enough food for his family. Then enough to sell. Then enough to make a living. You name it, Cook grows it: hemp, squash, ginger, callaloo (a leafy green from Jamaica), hibiscus, flowers, mushrooms, cucumbers, peppers, cherry tomatoes, watermelons, broccoli, pumpkins, black garlic, and kale.

Don't bother looking for neat rows of crops. Cook's planting beds are loosely organized. Weeds are given room to grow. The only structures in sight are 2 high tunnels (arched, greenhouse-like growing buildings) and a raised wooden workshop. If it looks more like a forest than a farm, that's the point, Cook said. "Any time you see a forest, it's usually a sustainable ecosystem," he said. "There are no pests out of control. The dirt is usually black earth."

With each passing year, the soil beneath Cook's crops gets darker and healthier. He sells food at 3 farmers markets on the Eastern Shore. And he participates in the community-supported agriculture program for the Hampton Roads region, which seems to be one of the best marketing avenues for local farmers: customers purchase advance subscriptions for regular food deliveries. About 3 dozen clients have signed up with Cook's farm.

He hopes to inspire other new and aspiring Black farmers. He speaks at conferences (virtually these days), hosts training events, and boasts healthy followings on Facebook and Instagram. 

Complete article found at: https://www.bayjournal.com/multimedia/mighty-thundercloud-edible-forest/video_f29115c8-1244-11eb-b319-3773c25f110d.html

¹ <https://www.facebook.com/mightythundercloud/>

² <http://thundercloud.farm/>

Project “Explore Our Seaside”

By Sarah Morgan, with source material from Alexandra Wilke, Coastal Scientist,
The Nature Conservancy's Volgenau Virginia Coast Reserve

The 80-mile-long barrier island chain that makes up the Atlantic Ocean side (aka “seaside”) of the Eastern Shore of Virginia (ESVA) is a series of beautiful, rugged outposts revered by a disparate group of people. Scientists, birders, recreational fishermen, and those in search of wide, unspoiled vistas of beaches and marshes visit the islands with increasing frequency. The region is recognized as a Man and the Biosphere Reserve by the United Nations Educational, Scientific and Cultural Organization; a U.S. Department of Interior National Natural Landmark; a National Science Foundation Long-Term Ecological Research Site; a Western Hemisphere Shorebird Reserve Network site of International Importance; and an Audubon Important Bird Area of Global status.

In order to protect and manage natural resources and habitats, while encouraging responsible uses of the area, a group of public/private partners collaborated in efforts to educate potential visitors and provide guidelines for the types of access and activities permitted in the various areas. To that end, the group undertook a series of initiatives.

Materials and resources include a website, explore-ourseaside.org, as well as interpretive kiosks installed at 7 seaside boat ramp locations in both counties (from south to north: Wise Point, Oyster Harbor, Willis Wharf, Wachapreague, Folly Creek, Gargatha, and Queen Sound). The kiosk information is also available in poster format for local businesses to display. In addition, the group printed a brochure characterized as “at-a-glance information about access and visitor use policies for seaside properties.”

Exploring the Website

The new website was designed to serve as an “online visitor center” for the Virginia Eastern Shore seaside. Visitors to the site are greeted by an aerial photo by local photographer Gordon Campbell of At Altitude Gallery. A wide expanse of beaches, marshes, and meandering waterways gives viewers an overview of barrier island geography as it is today on many of the islands.

Further exploration of the site’s home page yields links to visitor guides as well as resources on subjects ranging from the barrier islands themselves, to salt marsh and coastal lagoons; migratory birds; oysters; eelgrass; and an additional section devoted to other seaside plants. Photos and other information aid in identifying species and understanding the ever-changing landscape of these special places. Visitor information is prominently featured on

the site, and is excerpted below:



“Recreational opportunities abound on Virginia’s seaside for the adventurous visitor, but exploring this remote region must be done respectfully, responsibly, and safely.

“Most barrier islands are open to the public for low-impact, recreational day use, such as hiking, bird watching, surf fishing, and photography. Visitation policies vary, depending on island ownership and management, time of year, and activity.

“Camping, campfires, vehicles, and pets are prohibited on most islands and seasonal restrictions and closures are in place in many areas to protect sensitive resources.

“Explore the Virginia Eastern Shore Seaside using our interactive map or site directory to learn more about individual islands and specific visitor use policies.”

In addition, the visitor’s guide section of the site contains information on Virginia Certified Ecotour Guides, who offer a wealth of knowledge for interested explorers. Contact information for several such guides is listed here.

A helpful “Frequently Asked Questions” (FAQs) link is provided on the left side of the home page. It covers a variety of information, e.g., facilities available (or not) on each island; what can and cannot be collected; hunting regulations; swimming; camping; and other recreational uses and guidelines.

Additional Cross-Project Initiatives

Part of the Explore Our Seaside project built upon past investment by the Virginia Coastal Zone Management Program’s (VCZMP) Seaside Heritage Program in developing interpretive kiosks on Virginia’s seaside. Four of the 7 boat ramp locations that received new interpretive kiosks under the Explore Our Seaside project were already established by VCZMP and only needed revised panels. Three of the locations were brand new and were installed new under a grant from VCZMP to the Accomack-Northampton Planning District Commission.

The Explore Our Seaside project was also able to link to and contribute to an effort to install interpretive signage at the new Seaside Walkway public access point that was established near the Northampton County landfill. Funds and the project designer from the Explore Our Seaside project were used to design the signage for the walkway with a consistent theme and look as the other Explore Our Seaside products. Partners in that project included Birding Eastern Shore and Northampton County.

See Project Seaside, cont’d on p. 5

Pumped-up Performance: Oysters' Filtering Feat Overstated

By Timothy B. Wheeler

Reprinted with permission from the Bay Journal, May 2020

Oysters are filter feeders that can help clean up the Chesapeake Bay, right? Many have seen the various web videos showing a dozen or so bivalves clearing a murky fish tank in just an hour. But are they such ecological superheroes that each one can siphon 50 gallons of water in a day?

That's what's often said by restoration advocates. It's found on websites for the federal-state Chesapeake Bay Program and the nonprofit Chesapeake Bay Foundation, among others. It's also been stated in countless press releases and news stories, including those published by the Bay Journal.

Is it true? Well, yes, but not so much in the real world, according to Matthew Gray, a scientist at the University of Maryland Center for Environmental Science's Horn Point Laboratory. "[50 gallons per day] is about the near maximum rate at which the Eastern oyster will filter under laboratory conditions at optimum temperatures and very high-quality diets," said Gray, whose specialty is the study of oysters, clams, and mussels. In reality, Gray said, under average conditions in the wild, an oyster will more likely siphon 3.0 to 12.5 gallons of water per day.

Oysters feed on algae and other organic particles by pumping water through their gills. Gray said research he and others have done shows that an oyster's filtration rate depends on a lot of environmental factors. "They don't feed much at very low temperatures and get stressed out at super high temperatures," he explained. They tend to be hungriest when the water is in a 10-degree range from the high 60s to high 70s Fahrenheit. Consequently, he pointed out, Bay oysters don't eat or filter water year-round – not when a frigid winter sets in or when summer turns blistering.

Salinity matters, too. Oysters feed less, or not at all, when the water becomes really fresh. Turbidity also can make a difference. While oysters can clear up cloudy water, Gray said that "if there's a lot of sediment and dirt in the water column, they'll spend more time sorting that than just ingesting it. And if it's really, really bad they'll just stop feeding. They'll close up."

Furthermore, the quantity and quality of food matters. Certain kinds of harmful algae, like the ones that produce brown or red tides, can turn off an oyster's appetite. Finally, Gray pointed out that oysters stop filter feeding and "clam up" in the presence of crabs and other predators. If that happens often or long enough, it can alter how much water they process over the course of a day.

In other words, an oyster's propensity to filter anything close to 50 gallons a day is a little like Goldilocks in the classic fairy tale: Everything has to be just right.

And in the wild, that sweet spot is hard to find. That's not to say oysters don't play an important role in the Bay. They're "powerful ecosystem engineers," he said, building reefs with their shells that provide habitat for fish, crabs, and other marine creatures. And when conditions are optimal, he added, "they can really have transformative effects on water quality and clarity.

"But they are not a silver bullet," he said. "Like any animal on Earth, there needs to be some baseline level of environmental quality in which they can function and live before they can have a major role in improving environmental health."



Project Seaside, *cont'd from p. 4*

The project has been a great example of inter-agency partnerships in coastal Virginia working together towards the common goals of protecting natural resources, increasing the resiliency of natural systems, and better connecting human communities with nature.

Funding for the project was provided by The Nature Conservancy with support from The Volgenau Foundation and the VCZMP led by the Virginia Department of Environmental Quality through Grant #NA17NOS4190152 of the U.S. Department of Commerce, National Oceanic and Atmospheric Administration, under the Coastal Zone Management Act of 1972, as amended. All Explore Our Seaside partners contributed significant time and effort to the project.



Photo: Alex Wilke, TNC

ShoreLine Comment. *We applaud the extensive efforts made by this diverse group of organizations to create the website and other materials. Such initiatives will help to guide ESVA residents and increasing numbers of visitors to our area in the exploration of our coastal wilderness. Equally importantly, this information provides for responsible and safe use of the seaside, serving to protect both visitors and the fragile ecosystem.*

RECYCLING CORNER

Donate Your Stuff

In addition to local thrift stores, there are many charities that will gladly take your working, slightly used possessions, including:

- **Medical supplies:** Both Project Cure (<http://projectcure.org/>) and Advocates for World Health (<https://awhealth.org/>) will take medical gear and unused supplies for use around the world.
- **Computers:** Globetops (<http://www.globetops.com/>) will send your laptop to someone in need here in the U.S. or abroad, including a COVID-19 initiative to provide laptops to students in New York. The National Cristina Foundation (<https://cristina.org/>) will search for charities in the area in need of donated equipment.
- **Appliances:** Donate small appliances, construction supplies, and other household items to the Habitat for Humanity ReStore in Exmore (<http://www.eastern-shorehabitat.org/habitat-restore.html>), or call for pick-up of large appliances (757-442-3500).
- **Hearing aids and eyeglasses:** Both the Starkey Foundation (<https://www.starkeyhearingfoundation.org/Take-Action>) and the Hearing Aid Project (<https://hearingaidnations.org/>) accept hearing aids for recycling. Chesapeake Bay ENT (757-442-7040) will also accept these. Local optometrists accept eyeglasses and lenses for recycling.
- **Musical instruments:** Donate used instruments to Hungry for Music (<https://hungryformusic.org/>) or Guitars 4 Vets (<https://guitars4vets.org/>).
- **Phones:** Donate cell phones to Cell Phones for Soldiers (<https://www.cellphonesforsoldiers.com/>) to fund overseas calls for deployed military; donate cell phones to Medic Mobile (<http://medicmobile.org/>) to support health care in 26 countries.
- **Books:** Ship books to service members with your taste through Books for Soldiers (<http://booksforsoldiers.com/>) and Operation Paperback (<https://operationpaperback.org/>).

Source:

Money Saver: They want your stuff! AARP the magazine, Oct/Nov 2020.



Keeping Track

Court Approves HRSD Petition

Judge W. Revell Lewis III approved petitions from Accomack and Northampton counties in separate hearings on October 2, to add both counties to the Hampton Roads Sanitation District (HRSD). Judge Lewis noted that “the opportunity, although not quite once in a lifetime, is close to it.” Both counties reiterated their support for the petition; no objections were expressed from any of the towns.

In his ruling, Judge Lewis said, “The question is whether we’re going to be proactive, or wait and react once there are major health hazards.” He noted that “all septic systems are going to fail,” and with the soils on the Shore, new systems will cost \$20,000 or more.

There were several objections raised during both hearings, including the lack of transparency and concerns over the environmental impacts of the proposed system; these will need to be addressed through environmental impact studies and the permitting process. CBES will be following this process closely, including the following issues:

- Operation of the Riverside facility in Nassawadox remains unresolved.
- Outstanding requirements may remain for Onancock’s debt before any negotiations can begin.
- The Enabling Act for HRSD includes the ability to require mandatory hook-ups and loss of the use of individual septic systems, as well as the right to exercise eminent domain.
- The 8-member commission of HRSD, appointed by the Governor, has the authority to fix rates without supervision by any other entity.



CBES Adds Rail-to-Trail Page

Visitors to cbes.org can now find information on the proposed multi-use trail along the Shore’s former railroad line. In addition to a map, the page includes a photo of happy cyclists riding along a bayside creek, with this text:

“Imagine cruising along on your bike on a sunny day, humming a tune, with the breeze on your face. It’s April and gulls are laughing and swooping down behind a tractor in the distance. There’s traffic on Route 13 but not here on the trail, because this trail was the former railroad, and today you and your friends have it all to yourselves. You can go as far as your legs will take you.”

It ends with a note about the recent Virginia Department of Transportation (VDOT) study and an appeal to contact local elected officials to show support. Links are provided to access: 1) more detail on the VDOT study; 2) a short video about a similar project in North Carolina; and 3) the Facebook “Friends of the ES Rail Trail” group.

Oyster Stew at “the Candlelight”

By Mary Miller



Oyster Stew for Christmas Eve supper is a long Eastern Shore tradition. What could be more comforting, after the pre-holiday whirlwind, than a bowl of oysters swimming in cream, flavored with a little nutmeg, and topped with melting butter? And what could possibly be added to that elegant simplicity to make it any better? And who would want to disturb that beautiful balance anyway? Apparently, almost every home cook, restaurant, chef, and oyster purveyor on the Shore.

When I asked and searched around for the “original” Eastern Shore oyster stew, I was astonished at the variety of add-ins folks came up with. The basic ingredients stayed the same, but everyone from Martha Stewart to the Virginia Farm Bureau laid claim to an “authentic” version of the Eastern Shore classic. Highly prized family and chef recipes included everything from mashed potatoes, Old Bay seasoning, Worcestershire sauce, shallots, Smithfield ham, roasted garlic, hot pepper flakes, Tabasco, celery, evaporated milk, kosher salt, parsley, salsify, artichokes, Vidalia onions, red bell peppers, collard greens, bourbon, wheat germ, carrots, bacon grease, paprika, chives, grits, egg yolks, vermouth, thyme, corn, sherry, catsup, pickled leeks, sprouts, smoked sausage, flour, and chicken stock – to be made *only* in a soup pot, or in a double-boiler, or in a cast iron skillet.

Gone, but not forgotten, is the very first place I ever tasted oyster stew. The long, low, white-painted restaurant in Birdsnest, on Route 13, was called the Candlelight. It had a small string of motel rooms alongside it, and a modest sign out front. When I got there, I noted that a freight train was idling on the single-line track across the four-lane – and I found the crew inside having supper. The place was crowded and steamy on a cold, dark winter evening. And on almost every table was at least one thick

white bowl brimming with a creamy soup, melting butter swimming on top, and oysters poking up through the surface. I didn’t even have to look at the menu. The recipe was sort of shared – “It’s just oysters with a little bit of milk,” and the waitress mentioned that it was the community’s traditional Christmas Eve supper.

After just a few comparison culinary tests, I concluded there may be very little that could improve on that original recipe from the Candlelight at Birdsnest.

OYSTER STEW AT THE CANDLELIGHT

- 2 1/4 cups milk/half and half/cream – mixed to suit taste
- Salt and pepper to taste – oysters are usually salty
- 1/4 tsp ground nutmeg
- 4 tbsp butter
- 1 pint shucked oysters, including liquor

Put milk/cream mixture, salt, pepper, and nutmeg in a saucepan – heat on low, stirring occasionally, until it gently simmers. **DO NOT BOIL.** Simmer for about 10 minutes to slightly reduce liquid, and skim if needed. In skillet over low heat, melt butter until it starts to bubble gently. Add oysters and liquor – cook until oysters just begin to curl at the edges. Transfer oysters and butter to pan of heated milk and cook for 2 to 3 more minutes. Divide into 4 bowls and top each with small pat of butter. Done! 

Living Over the Store?

A discussion at the November Board of Supervisors meeting in November centered around the question of residential uses in business/commercial districts. When the current Zoning Ordinance (adapted from the 2009 document) was being created, the need of new entrepreneurs for affordable spaces to work and live was considered. Whether the space was in a residential or business district, the need would be the same.

The planners attempted to provide flexibility with a single-family Live/Work use in most districts, permitting an owner or tenant to conduct business or provide a service in the same building as his/her residence. A second option, Mixed-Use, residential/commercial, permits up to 4 single-family dwelling units, *and* a commercial use in the same building, in business and commercial districts.

Like zoning in many rural areas, and in several towns on the Shore, these uses are intended to promote commercial opportunities and adaptive reuse of houses in commercial districts, and to provide additional residential options. The Board is currently proposing changes to these uses.

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EMPOWER**

our citizens as we work
together for a sustainable, a

BETTER EASTERN SHORE

Community Calendar*

**NOTE: For current status of public meetings, go to the appropriate website or contact by email or phone.*

Accomack County
757-787-5700

www.co.accomack.va.us

- 1st Wed **Board of Zoning Appeals**
10 AM, Accomac
- 2nd Wed **Planning Commission (PC)**
7 PM, Accomac
- 3rd Tues **School Board**
6:30 PM, Accomac
- 3rd Wed **Board of Supervisors (BOS)**
5 PM, Accomac
- 4th Tues **PC Work Session**
7 PM, Accomac
- 4th Thur **Wetlands Board**
10 AM, Accomac

CBES and Other Activities

- 1st Wed **VIMS Public Seminar**
7:30 PM, Wachapreague
- 3rd Tues **ES Ground Water Committee**
10 AM, Accomac
- 3rd Tues **CBES Board Meeting**
7 PM, Eastville or Belle Haven

Northampton County
757-678-0440

www.co.northampton.va.us

- 1st Tues **Board of Zoning Appeals**
10 AM, Eastville
- 1st Tues **Planning Commission (PC)**
6 PM, Eastville
- 2nd Tues **Board of Supervisors (BOS)**
6 PM, Eastville
- 2nd Thurs **School Board Work Session**
6 PM, Machipongo
- 3rd Wed **Wetlands Board**
Meets as needed, Eastville
- 3rd Wed **PC Work Session**
6 PM, Eastville
- 4th Tues **BOS Work Session**
5 PM, Eastville
- 4th Thurs **School Board**
6 PM, Machipongo

For membership and other
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www.cbes.org