Happy Earth Day!

The Claiborne Clarion

A Newsletter for the Claiborne Community
MAY 2025
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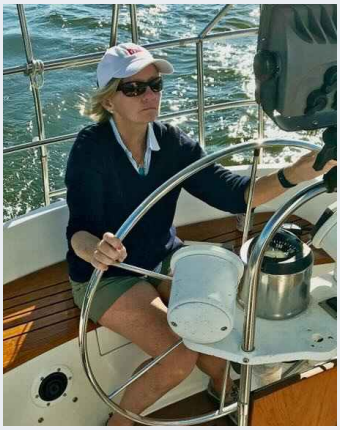

MAY BIRTHDAYS

Audrey Noyes	1
Abby West	2
Peter Bruns	2
Jamie Frailey	3
Tom Beaver	5
Lynn Marr	7
Jane Nigra	9
Alice Sewell	11
Barbara Reisert	14
John Fellinger	17
Laura Boecker	20
Carrie Gould-Kabler.	26

If you'd like to add your **name to the birthday list, please contact Pat Flory at patflory@gmail.com**

PRESIDENT'S MESSAGE

A Century Apart
Jennifer Shea

On April 12, 2025, Claibornites gathered to take a communal portrait, echoing the century old photograph hanging in the Village Hall, as a part of our spring meeting and potluck dinner. What a wonderful image of our incredible community! What a testament to how we have evolved over the past century! Trees and color! What a celebration of Claiborne's culture and spirit!

Thanks go to all the many people who made it possible: Suzanne Todd for pursuing the idea of a new village portrait; our Neavitt neighbor John Rock for sharing his photographic skills; the Program committee for setting up and organizing

PROGRAM NOTES

Our traditional Cinco de Mayo potluck will be held on cuarto de Mayo - Sunday, May 4 - at 6:00. Check out and add your name to the sign-up sheet at the Hall so that we are sure of covering all the requisite taco/ burrito bases. Paul Cooper will be the margarita master, following in the Kuperberg's (slightly sticky) footsteps.

GET INVOLVED, STAY INFORMED

Lots of things are happening for the Claiborne Association and you are always invited to hear first-hand what is being planned and to express your ideas. All are welcome when the Association Board meets; usually on the second Thursday of the month at 7 p.m.

For more about Claiborne and the Association, check out:

https://www.claibornemd.org/

the delicious feast; and Mike Kuperberg for leading his final, and delightfully brief meeting before heading west and passing his presidency on to me. As I said that night, I do feel rather like the understudy stepping into a role, excited and privileged to have the opportunity to work for this amazing community. Thanks to Mike and Jeanne for all they have done and given to Claiborne. As the new photographs will document, they remain part of our community- at least for the next century!

You can read about the Kuperbergs' cross-country journey to Washington State's San Juan Islands in the report Mike has sent us. You can also learn more about the Claiborne History Project in Marty Bollinger's article. Participants invited!

And please note, at our brief meeting we approved the nominating committee for the Association's officers for next year- Pat Flory, Kirk Harper, and Mary Gregorio. They will bring their proposed slate to the Association's Summer Picnic. The next Claiborne Association Board Meeting is May 15th in the Village Hall. See you then!

CLAIBORNE HISTORY PROJECT

"A Century Apart – A Century Together"
By Marty Bollinger

Last week, our village created a photograph of our current residents in front of the village hall, mimicking a similar photo taken one century ago. This brings to mind how much our village has changed across that century, but also how much of the culture and spirit of that earlier period remains with us today.

With this in mind, a group of Claiborne residents has been exploring the history of our community, going in back in time across this past century (and beyond). This builds off much work that has been done over the decades to prepare oral histories and to collect historic photographs. It also aligns with the forthcoming book, *When Claiborne Bridged the Chesapeake: The Rise and Fall of the Ferry Era*, to be published this September.

We are on a mission to both document and depict the history of our village, so that current villagers, future residents, and others will understand its heritage, its evolution, and its importance to the broader community.

We are seeking additional volunteers to assist in this effort. There are many ways you can participate. Here are our objectives:

1. Document via video and oral histories the memories and insights of our longest-serving residents.
2. Collect, record and preserve artifacts, photographs and other items that help tell our history.

AS WENDY SAID TO PETER -- "IT'S TIME FOR SPRING CLEANING!"

All able hands are invited to help polish up our lovely Village Hall on Tuesday, May 6 (rain date May 7) at 10:00. Bring your favorite cleaning or gardening tools & supplies. Chores include, but are not limited to, power-washing the stairs, deck & railings; window washing; floor cleaning; weeding & mulching; and shed organizing. Maybe you can think of something else? Those who last until afternoon might be treated to lunch!

A NIGHT FOR THE ARTISTICALLY TIMID

Cathy Evans will lead a fun night of art for all, but especially the least talented of us, a relaxed evening where nobody fails, it all looks great in the end, and then we rip it into pieces and share the bits! For now, just save Thursday, May 29, and we'll let you know more when the time comes nearer.

3. Fill in some of the gaps in our current historical understanding of Claiborne and its development.
4. Prepare materials that will welcome newcomers to our community and help them understand Claiborne's heritage, culture, and current residents.
5. Create a set of physical markers that visitors and villagers can use to better understand the history and regional relevance of our village.
6. Enhance our current Claiborne Association website to tell the story of Claiborne even more fully to virtual visitors.
7. Celebrate our community and have fun.

Our approach is designed to be collaborative. Volunteers can pick and choose in which areas they want to contribute. Come join us! If you have an interest, please contact Suzanne Todd, Maura Bollinger, Jennifer Shea, Kirke Harper, Barbara Haddaway, or Marty Bollinger.

SORRY BATCHELORS OUT THERE. ABBY'S TAKEN

Claiborne's own, Abby West, celebrated her engagement to Andrew Bauer with a reception at the Hall so that Abby's Talbot County community could meet her western shore fiancé! They will be married in October (verdict: Andrew held his own).

CRAB SEASON'S COMING
Celebrate it with Renny's Famous Soft Crabs
By Renny Johnson

Finding good soft crabs is the temporal experience… as soon as they shed to become soft crabs, they start to become hard crabs again…. quickly, within several hours. when you see Soft Crabs are available in your local seafood haunt. You must change your dinner menu and strike quickly like a blue heron… make new dinner plans, and invite me over… I like to buy my live crabs between two and four in the afternoon for dinner that evening…When I arrive home, I refrigerate the crabs 15 minutes to make sure they're cold when I clean them. I like to think it's more merciful.

Cleaning the Crabs …
With a sharp knife in one hand and the crab, in the other, you have to cut away is face which includes his eyes and mouth area. Then you must pull up each side of the shell and expose the lungs, which you scrape off with

your knife and discard… (this part is optional If you have a female crab there's the white dot underneath the Cartlidge of where the lungs were… With the point of your knife, you can reach up under there and pull this little oval white sack out and discard it. There's one on each side.)

You must turn your Crab upside down and remove the apron in the middle of the crab near the back of the shell… A wide apron is a female Crab, and a narrow one is a male Crab… well it looks like a male part… I set them in a chafing dish on top of some paper towels to absorb the Crab fluid… And I put paper towels on the top to absorb any moisture that's on the top… This helps prevent them from popping and spitting grease when you put them in the hot oil…

In a medium size paper bag, put a cup of all-purpose flour
3 teaspoons of salt
One to 2 teaspoons of
Freshly ground black
Pepper… close the bag
And shake it up… (let your Crabs warm up close to room temperature… They cook faster and crispier)

I put three Crabs in the bag at a time, close it up, shake it up gently…

In a frying pan with a half inch of canola oil or peanut oil or corn oil (each oil has a little bit of a different flavor and cooking characteristics) heat to 360° and put the Crabs in … the white side down with the shell up… Don't crowd the crabs in the pan… you need a splatter screen to cover the frying pan… when the Crabs are brown on the bottom turn them over with tongs if you have them… don't poke them with a fork to prevent splattering caused by interior liquid hitting a hot oil…
They take less time to cook once you have turned them over and usually active frying quiet down in the pan…

Usually, I can fill the pan up twice before I might need to change the oil… I removed the Crabs and set them on a ripped open brown paper bag to absorb some of the oil…

For me, summer peaks when I sit down with friends and have a fried soft crab dinner with sweet corn on the cob tomatoes with basil vinegar, and onions, coleslaw and of course, Kirke's peach upside down cake…

Dammit, I'm hungry now!

(Editor's note: Renny failed to describe the process or preparing your kitchen for making soft crabs. For this you'll need an entire roll of butcher paper and entire Sunday *Times)*

SHORERIVERS AND CLAIBORNE

By Maura Bollinger

May marks the start of many on-water activities for ShoreRivers and to properly kick it off join us at the State of the Rivers Report at the Chesapeake Bay Maritime Museum, Thursday, May 8 at 5:30pm. You will hear from our River Keeper Ben Ford on the results of the 2024 water quality testing for the Miles-Wye-Eastern Bay watershed. You can also learn about land restorations undertaken, from tree plantings to major wetland restorations. There will be local oysters and refreshments. If you would like to attend, register via the ShoreRivers website.

Many of the activities I do here in Claiborne for ShoreRivers are fed into the Report like the bacterial testing at our two beaches, video monitoring of the Tilghman Point oyster reef, SAV (Submerged Aquatic vegetation) monitoring and a few others. Soon I will be out in my kayak looking for SAV and making a note of where, when, how much I see. I survey the area from Tilghman Creek up to Tilghman Point. I am hoping to expand to Broad Cove with the help of a few stalwart Claibornites, who I will help get started. If anyone else is interested I can walk you through the training to be a SAV monitor.

The bacterial testing for E. coli at the beaches by the landing and by the old railroad jetty will start in time for Memorial Day weekend. The weekly results will be posted on the ShoreRivers website throughout the summer. Be sure to check the conditions before going for a swim. If you would like to support the testing for our two Claiborne beaches either by

becoming a ‘swim-tester’ or by sponsoring the testing, please let me or Ben Ford know.

Another exciting volunteer activity for the science-minded is a program with the Smithsonian’s Environmental Research Center called Chesapeake Water Watch. It involves using a phone app to record water turbidity which then ground-truths satellite imagery data. Sites can be off a dock or on a boat. It is fairly easy to do. So again, if anyone is interested in finding out how to do this, just drop me a line.

SUPPORT YOUR LOCAL MARKET
The St. Michaels Farmers Market is now open for its 28th Season
By Elizabeth Beggins

Grab your tote bags, grab your baskets and head over to the St. Michaels Farmers Market. With its traditional Community Bell Ringing celebration, the market reopened for the 28th season on April 12th. The producer-only market serves as a seasonal weekend ritual and community gathering place, bringing the freshest fruits, vegetables, eggs, meats, seafood, flowers, baked goods—even booze—to the Bay Hundred community and beyond. It operates rain or shine on Saturday mornings between 8:30 and 11:30 a.m. through November 22 from the public parking lot at 206 S. Talbot Street.

The SMFM distinguishes itself from other markets in three key ways:

1. As one of the region’s few authentic producer-only farmers markets, every item available for sale is grown or produced within 60 miles of St. Michaels. Customers can feel confident that the

2. Tomatoes in their baskets, flowers in their bouquets, eggs in their cartons or rum in their bottles all come from the Delmarva Peninsula—with annual site visits conducted to verify the products of each producer or farm.

3. Despite federal cuts, the SMFM remains a SNAP-friendly market. In addition to accepting important fresh food vouchers supplied by The U.S. Department of Agriculture's Supplemental Nutrition Assistance Program for low-income individuals and families, the market also provides matching dollars that help the goodness go farther.

4. In a similar vein, through the market's Gleaning Program, farmers contribute to local food security by donating products earmarked for area food pantries.

Market customers say they can feel and taste the difference at the SMFM. With its distinctly welcoming atmosphere, visitors appreciate that each dollar spent is going directly into their community. By getting to know the market vendors, they are also educating themselves on the importance of fostering a local food system.

Following a long history of association with the revered FRESHFARM Markets, Inc, today, the SMFM operates as its own independent non-profit and welcomes more than 20 vendors and over 400 customers each Saturday. This hometown gem remains a unique asset for its Eastern Shore community.

In addition to local, seasonal produce, shoppers can expect to find pasture-raised meats, eggs, and dairy; sweet and savory baked goods; hot breakfast burritos and coffee; craft spirits, wine, and juices; handmade soaps; dried and fresh herbs; seafood; dog treats, and so much more!

As in years past, the SMFM is also seeking volunteers. Flexible shifts and varied responsibilities mean there are options for everyone, and there's no better way to make community connections than to spend a Saturday morning at the farmers market.

The market is also on the lookout for local musicians interested in offering live music, and for community and education partners to take part in its weekly pop-up tent, be it for hands-on learning, art-making activities, cooking demonstrations, or story time. Everyone is encouraged to join the Friends of the Market Program, where donations to support market programming yield perks like market-branded reusable tote bags and tickets to fundraiser events.

To keep up with the St. Michaels Farmers Market, follow along on Facebook and Instagram (@*loveyourfarmer*), check out the website via *stmichaelsfarmersmarket.org*, and sign up for the monthly newsletter for exclusive customer content.

COFFEE & GROUNDS

We've had three guiding lights in creating the landscape that surrounds our Village Hall. Patti Cruickshank-Schott left a loving bequest to be applied to clearing the wooded tangle that was behind the building when we acquired it, and to the establishment of an orchard. Dick & Katie Snowden have kindly allowed us the use of their agricultural reserve land - roughly two thirds of our backyard. And finally, Libby Moose has generously and consistently provided professional garden design, plantings and care for the front yard for the last many years. We are so grateful to all these kind and generous folks.

Now it is time for us to step up. The Association is looking to establish a group of gardening enthusiasts to build on what's been accomplished so far and to imagine, plan and oversee the future shape and care of the Village Hall grounds. To begin that conversation and to create some long-term goals, a brainstorming session will be held on Saturday morning, May 10:00. Come for coffee (understand the title now?) and maybe a bagel and we'll share our visions and expertise with one another and see what emerges.

PARTING SHOTS

Thanks to Renny for another wonderful Wednesday Night at the Movies

MORE PARTING SHOTS

Claiborne Says a fond farewell to Mike and Jeanne Kuperberg

A LETTER FROM THE NOT-SO-LONG-GONE – AND NOT FORGOTTEN PRESIDENT EMERITUS & FIRST LADY EMERITUS

Dear Claiborne,

The Clarion Editor has granted me special dispensation to post as the President Emeritus – thank you John.

Jeanne and I (and Karley) have arrived in Friday Harbor, Washington after a long, but uneventful drive cross-country. We have unloaded and are well into the unpacking part of the process. The house is beautiful, in a beautiful setting, and everyone has been welcoming and friendly.

Someone told me that you don't live on an island accidentally, you're here because you want to be. That thought resonates with us and our time in Claiborne – we were there because we wanted to be.

Jeanne and I think and talk regularly about our Claiborne friends and our time there. It is a special place, and you all are special people. You welcomed us to town, and (grudgingly) helped us pack up and leave. You threw us parties, dinners, and happy hours; and made us feel loved. You all have a special place in our hearts and in our memories. Thank you. Special thanks to Jennifer Shae for filling out the remainder of Mike's term as President!

Jeanne and Mike Kuperberg
Two pictures below:
Friday Harbor sunset through our trees
Front door – note the Kuperberg Koast sign

The Kraut

.....

Shhh. Hey Claiborne. We still have their boat