



THE CLAIBORNE CLARION

A NEWSLETTER FOR THE CLAIBORNE COMMUNITY
DECEMBER 2025
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JOHN SCOTT, DECEMBER EDITOR

BARBARA REISERT
CLARION FOUNDER/EDITOR EMERITA

ROB TODD
PRESIDENT, CLAIBORNE ASSOCIATION



DECEMBER BIRTHDAYS

Liz Fellinger.	6
Lida Klunk.	8
Jess Murphy	9
Cecilia Boos	17
Edward Schaefer	22
Norm Haddaway	26
Owen Bond	28
Page Landsdale	30
Susan Cooper	30

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

WELCOMING FALL AND LOOKING AHEAD TOGETHER

A note from the Claiborne Association President



It's that time of year again! Our annual Holiday Potluck will be happening soon – Saturday, December 13. How fortunate we are to have the Claiborne Village Hall, an inviting place for all of us to gather for a potluck, a concert, Bingo nights, ladies Monday nights, movie nights, and even to get our mail. You might have recently received a request to contribute to our annual appeal, asking for enough money to maintain our Village Hall and to pay the bills – utilities, insurance, programs, and building and grounds maintenance. Our goal is to raise \$10,000 to pay for

what's needed. I hope you will consider making a contribution, no matter the size, to help us meet that goal.

To donate:

- Mail to: Claiborne Association, 10403 Claiborne Rd., Claiborne, MD 21624, or
- Drop your contribution in the donation box at the Village Hall.

Hope to see you at the potluck. Here's to 2026 and all the future happenings here in Claiborne at our wonderful Village Hall! Happy Holidays!

With warm regards,
Rob Todd, Claiborne Association President



A Note from Shauna Beulah, St. Michaels Branch Manager

St. Michaels Temporary Library Closure in Preparation to open the New Library!

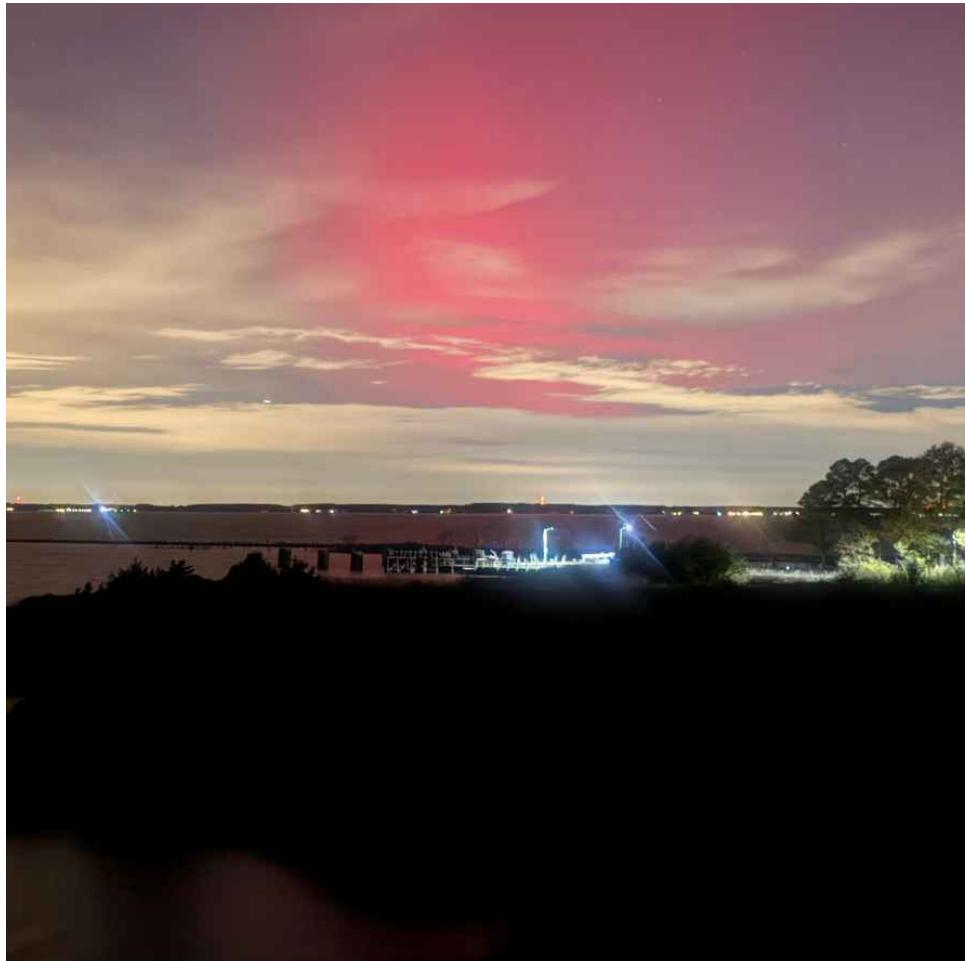
Our last operational day at the temporary location will be December 8, 2025. We will be closed from Dec 9, 2025 until we reopen on 106 Fremont St in the spring.

Any holds that come in after our closed date will need to be picked up in Easton. All checked out items can be returned to Easton.

To help us during the move, please hold on to your items until we reopen! Please call the Easton library 410-822-1626 after our closing.

We appreciate your patience and support. We can't wait to reopen!

AROURA BOREALIS OVER CLAIBORNE



We can sometimes see the Northern Lights from Claiborne because, during periods of high solar activity, powerful geomagnetic storms push the auroral oval much farther south than usual. The Northern Lights are caused by charged particles from the sun colliding with gases in Earth's upper atmosphere, creating glowing curtains of light. When the sun emits strong solar flares or coronal mass ejections, the resulting influx of energy disturbs Earth's magnetic field enough for those colorful displays—normally limited to polar regions—to become visible in mid-latitude locations like Maryland.

The Eastern Shore's geography also helps make the display visible when conditions are right. The region's flat terrain and relatively low light pollution along the Chesapeake Bay and Atlantic coast provide clearer, darker skies than nearby urban areas. On nights with strong geomagnetic activity and clear weather, observers there can often see faint green, pink, or even purple auroral glows near the northern horizon. These rare events have become more common recently as the sun approaches the peak of its roughly 11-year solar cycle, when solar storms are both stronger and more frequent.

But why were Claiborne's view of the Northern Lights only visible through a camera?

The aurora's brightness varies from barely perceptible glows to dazzling curtains of color.

- Many displays are actually quite faint, especially those seen at lower latitudes (e.g., in the continental U.S.).
- Your eyes simply don't receive enough photons (light particles) to register the full color or detail.

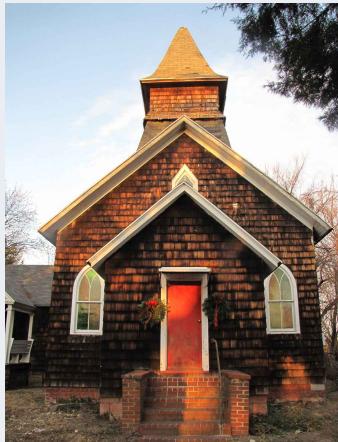
A digital camera (especially on "night mode" or with long exposure) can collect light for several seconds before producing an image.

- That means it's effectively "stacking" photons to brighten and saturate colors
- Your eyes, by contrast, refresh about every 1/10th of a second, so they never integrate light the way a camera does.

In other words: The camera sees the accumulated light; your eyes see only what's instantaneous.

NO LONGER IN "MAYBERRY" BUT NOT FORGOTTEN

By Kathy Bosen



Kathy [Bosen] and Kevin [Garber] moved to Claiborne in 2010, and while they didn't live in Claiborne proper for very long, have remained connected to the Claiborne community ever since. Kathy used to publish a blog called "A Chesapeake Journal" which highlighted everyday life in our village, which she referred to as "Mayberry." The blog has long disappeared into the ethers, with only a few photos and such left in Kathy's files. This was a submission she made to Orion Magazine's "The Place Where I Live" series, in early 2011.

For the past 25 years I lived in the American Midwest, and loved it. But it wasn't until I moved back to the Delmarva peninsula, land of my youth, that I truly felt "at home". Maybe it's the tidal waters of the Chesapeake Bay, sliding in and out, the crabs and fish and salty water, rising and dropping, that brings me home. Or the geese, flying in by the thousands to spend the winter here, just like me. Maybe it's the farty smell of the marsh, thick with life, that brings me home. I dunno. But I do know that this land sings in perfect pitch with my soul and I feel seated here, solid, like I belong.

I live on the eastern shore of the Bay - as the crow flies, only 30 minutes from the nation's capitol, but so quiet and rural that I can still see the milky way at night. In a county of only 30,000 people, my small town has 147 inhabitants (says Wikipedia, but I can hardly believe there's that much of a crowd here).

The Chesapeake Bay is polluted, no question. Some 12 million people live within its watershed, from northern Pennsylvania, through Baltimore, Washington DC, most of Virginia. But I'm a radical optimist, and believe that it will survive and live well again, like so many people – once sick, then healed. Gazillions of tiny actions in support of this ecosystem, from individuals, communities (whether forced, by EPA lawsuits, or chosen) are making a difference. I can look at what's working, or not – my choice. I choose the beauty of the moving water, fly in my heart with the migrating birds and dig deep into the Bay's bottom in winter, with the crabs....anticipating the spring's warmth and the turning globe to pull us out once again. Thinking of this land around me brings tears. How wonderful, what a gift – to know (finally) where I belong.

Back by Popular Demand: “ASK NORMAN”

By Norm Haddaway



Photo by Josh Galicki

I wanted to talk to you about the geese and the lack of...

I grew up in St. Michaels. My parents owned Carpenter Street Saloon. My brother built Bob Todd's house and he lived in Claiborne, so I spent a lot of time here when I was a kid. I learned how to drive a truck down here.

Traditionally, geese have always been here by this time of year. The government calls them Atlantic Population Migratory Waterfowl, but we just call 'em wild geese. There's a lot of factors why there not here now in numbers as they used to be. Number one is weather. Number 2 is global warming, and each year gets warmer. Also, they're planting tens of thousands of acres of corn in upstate Pennsylvania and low-state New York than they ever did before. So, there's 100,000 more acres of corn for the geese to eat when they come down from Canada. And those geese are not going to leave until they're shot-the-hell-out-of, or the weather runs them, or they eat it up.



Note for TV watchers: The Maryland Oral History Project is home to stories and reflections from inspirational figures across our state. The achievements of extraordinary Marylanders - whether in business, the arts, education, athletics, or advocacy - are collected here, in their own words.

<https://www.mpt.org/moralhistory/>

There are other reasons, more local. Waterfowl are in one place for only 2 reasons: food and rest. But from Tilghman Point to the end of Tilghman's Island, there's not a damn piece of grass. Not one. In Broad Cove years past, the grass was real thick. In 1957, the grass went out to about 6 or 7 foot of water, and it was so thick you couldn't run a boat through it -- I know it was '57 because we had a DeSoto Firefly, which was the 1st year of that big hemi and it was the most expensive car in the United States. That year my father had it in the bar. He had the best car in St. Michael's 2 or 3 years -- anyway, the erosion of Rich Neck In the last 18 years, has probably killed all the grass, I don't know if you can see it now, but during storms it looks like chocolate milk swirling around the jetty and then into holler and goes around Wave's point. And the cow nose rays tear up the grass terribly. There's a lot of those in there.

So, I've talked to the river keepers. Yeah. And they're very aware of what the erosion and the silting is doing out here. But there's not a damn thing they can go about it.

WHEN CLAIBORNE BRIDGED THE CHESAPEAKE



Claiborne hails its own, and, per usual, Claibornites turned out in number at Marty's lecture last month at the Maryland Center for History and Culture

As reported in the October 2025 Clarion, Claiborne's own, Marty Bolinger, introduced his new book, *When Claiborne Bridged the Chesapeake*, that highlights the role our community played in Eastern Shore history. For four decades, our village of Claiborne served as the vital hub for cross-Chesapeake travel. Marty's book captures that history and uses it to describe the broader evolution of transport operations across the Chesapeake from the Civil War to the Cold War.

Marty promised a special presentation early next year at the Village Hall. So, stay tuned.



Thanks to Susan Cooper for organizing Claiborne's first annual chili cook-off. Nine contestants and 40 tasters participated, and Rob Todd's entry won first prize... he got bragging rights and a kiss from his wife. Over \$1,000 was raised and will be donated to the Bay hundred Food Pantry.

CLAIBORNE'S FAREWELL TO DIANE KEATON

In November Claiborne Movie Goers continued their heartfelt tribute to recently departed film stars with a screening of *Annie Hall*, the 1977 classic that helped launch Diane Keaton's celebrated career. Before the film rolled, movie goers enjoyed four delicious soups and a tempting array of desserts, each one as memorable as the movie itself.



As reported in the October *Clarion*, Renny's Niece and her parents marched in this year's Macy's Thanksgiving Parade. Did you see them?



Ask and ye shall receive -- here are the soup recipes:

Suzanne Todd's Smoky Corn and Shrimp Chowder
(recipe by Jill Melton)

Ingredients

4 ears fresh sweet corn
4 bacon slices
1 medium white corn, chopped
1 teaspoon salt
1 teaspoon smoked paprika
1/4 teaspoon cayenne pepper
2 tablespoons flour
2 medium baking potatoes, chopped
5 cups 2-percent reduced-fat milk
1 pound shrimp, peeled (deveined, if large)

4 cups baby arugula or other peppery greens such as mache or chopped and stemmed mustard or turnip greens

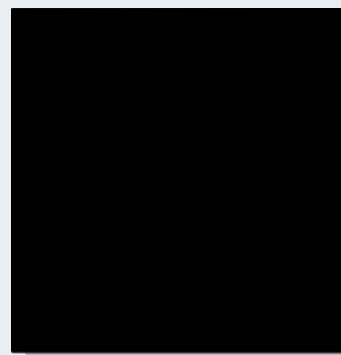
1. Cut corn kernels from cob. Scrape cobs with back of knife to release milk. Set aside.
2. Cook bacon in a large Dutch oven. Remove from pan, drain and crumble. Add onions, corn, salt, smoked paprika and cayenne pepper to bacon drippings. Sauté 10 minutes.
3. Add flour, whisking well; cook 2 minutes. Add potatoes and milk. Cook until thick and creamy, about 10 minutes. Add shrimp and cook until pink. Stir in arugula. Serve with crumbled bacon.

Serves 6

Susan Hoyer Cooper's Thai-inspired Butternut Squash Soup with Coconut Milk
(recipe by Jennifer Segal)

Ingredients

- 2 tablespoons vegetable oil
- 2 medium yellow onions, roughly chopped
- 3 cloves garlic, very roughly chopped
- 2 tablespoons roughly chopped fresh ginger, from a 2-inch (5-cm) knob (see note)
- 2 1/2 lb. pre-cut butternut squash or one 3-lb (1.3-kg) butternut squash, peeled, seeded and cubed
- 3 large carrots, cut into 1-inch cubes
- 6 cups chicken broth
- 1 1/2 tablespoons fish sauce
- 3 tablespoons sugar
- 2 to 3 tablespoons Thai red curry paste (recommended Maesri Thai Curry paste)
- 1 14-oz (400-ml) can unsweetened coconut milk (preferably not low fat)



If you are saddened that the sun goes down in Claiborne at 4:43 PM, think of our friends in Utqiagvik, Alaska. On November 18th their sun set at 1:36 PM. It will not rise again for 67 days!

- Juice of half a lime, plus more limes for serving
- $\frac{1}{4}$ teaspoon salt

Optional Garnishes

- Sriracha sauce, for drizzling
- 4 scallions, thinly sliced
- $\frac{3}{4}$ cup salted peanuts, roughly chopped
- $\frac{1}{3}$ cup chopped fresh cilantro

1. Heat the oil in a large soup pot over medium heat. Add the onion, garlic, and ginger and cook, stirring frequently, until softened, 6 to 8 minutes. Do not brown; reduce heat if necessary.
2. Add the squash, carrots, broth, fish sauce, sugar, and 2 tablespoons of the curry paste. Bring to a boil, then lower the heat
3. and simmer, covered, until the vegetables are tender, about 20 minutes.
4. Using a hand-held immersion blender, purée the soup until silky smooth. (Alternatively, cool the soup slightly, then purée in a blender in batches, making sure to leave the hole in the lid open to allow the steam to escape.) Stir in the coconut milk, lime juice, and salt (if the coconut milk is solidified, use the immersion blender to mix it in). Bring to a simmer, then taste and adjust the seasonings, adding the remaining tablespoon of curry paste if more heat is desired. Ladle the soup into bowls. Drizzle with the Sriracha and garnish with the scallions, peanuts, and cilantro, if using.

Marty Bolinger's Crab Bisque (recipe by Marty Bolinger)

The key to this dish is a smooth bisque base, without any bits of vegetables or grainy texture.

We make this dish in the winter with crab meat that we have frozen.

Vegetable base

4 tablespoons unsalted butter
 $\frac{1}{2}$ cup diced leeks
 $\frac{1}{2}$ cup diced carrots
 $\frac{1}{2}$ cup diced celery
1 tablespoon minced garlic
 $\frac{1}{4}$ cup tomato paste
 $\frac{1}{4}$ cup flour
1 cup white wine or chicken broth

Bisque

1 pint half-and-half
 $\frac{1}{4}$ to $\frac{1}{2}$ cup (good) sherry – you will taste the sherry
1lb crab (best is 50/50 mix of lump and jumbo lump, but anything will do)



Claiborne's Jamie Evans is a member of Rotary Club

[Sponsor a Crockpot and Help a Family in Need](#)

Food insecurity is a growing problem in Easton and Talbot County, and the number of kids and seniors who don't know when they'll get their next meal grows daily. Many times, kids come home from school while their parents are still at work, with no food in the fridge. For many seniors and families, warm meals are a luxury that they simply don't have time for or can't afford.

Your \$50 donation to Tidewater Rotary's FOLKS (Feeding Our Local Kids & Seniors) provides one family with a brand new 6-quart crockpot, ready-to-make meal packets and also funds the purchase of up to 100 lbs. of food for distribution through local food pantries.

For more info:
<https://tidewaterrotary.org/folks/>

Seasonings (to taste)

Salt (1 tablespoon?)
White pepper (½ teaspoon?)
Freshly ground nutmeg (½ teaspoon?)
Sriracha or other hot sauce (½ teaspoon?)
Old Bay (optional – 1 teaspoon?)
Fresh chopped tarragon or chives

1. Pick over crab to remove shells. Consider using an ultraviolet flashlight in a dark place. Crab meat will appear dull and pink, but shells will stand out as white and glowing. Set crab aside.
2. Melt butter in a saucepan. Add the leeks, carrots, celery, tomato paste and minced garlic. Sauté over medium heat for 7-8 minutes.
3. As the vegetables cook, slowly stir in the flour. Important: make sure the vegetables are cooked until soft.
4. Deglaze saucepan with wine or chicken broth, carefully scraping all bits off the saucepan
5. Put the contents in a blender and blend until very smooth. Important: make sure that the blended mixture is very smooth and not grainy.
6. Wipe out any remaining leftover bits of vegetables from saucepan and return contents of blender to saucepan.
7. Heat contents of saucepan under medium heat. Add half-and-half, sherry and crab meat to the base. Heat until hot but not boiling. Occasionally scrape sides and bottom of saucepan.
8. Add seasonings to taste. Serve in bowls topped with chopped chives or tarragon. Serve alongside crusty baguette or other bread.

John Scott's Butternut Squash and Eggplant Soup

(recipe by John Scott)

1 medium butternut squash
1 medium eggplant
1 medium yellow onion
5 cherry tomatoes
5 dried dates (if available), quartered then chopped
¼ head of green cabbage, shredded
½ cup red lentils
4 cups chicken broth
¼ cup olive oil
1 tsp turmeric
1 tsp sweet paprika
3 tbsp honey
2 tbsp rice vinegar
Salt and pepper, to taste

1. Dice onion and cherry tomatoes and sauté in olive oil for 4-5 minutes until tomatoes are dissolved
2. Chop dates and shred cabbage and add to the sautéed tomatoes and onions

3. Peel, seed and cut butternut squash and eggplant into 1/2" pieces (size by no means needs to be precise) and add to the pot.
4. After rinsing and culling lentils, add them to the mix
5. Add 4 cups of chicken stock (more if you want a more liquid soup
6. Place top on Insta-Pot and set for pressure cook at 11 minutes.

A REMINDER FROM ABBY

Great time to get in a litter pick up before it gets too chilly! Thank you!

- 1) - Jetty: grassy and rocky portion west of the Secret Beach (WEST)
- 2) - Secret Beach: & road to Post Office from Secret Beach (HAMILYN)
- 3) - Claiborne Rd: Public landing to Cockey Rd. intersection (SCOTT)
- 4) - Cockey Rd: down to landing (GREGORIO)
- 5) - Old Claiborne Rd: from Cockey Rd. intersection to Claiborne Rd. intersection (SEWELL)
- 6) - Claiborne Rd: from Cockey Rd. intersection to Old Claiborne Rd. intersection (FRIEDBERG)
- 7) - Claiborne Rd: from Old Claiborne Rd. intersection to Hwy 33 intersection (HARPER)
- 8) - Old Claiborne Rd: from Claiborne Rd. intersection to Hwy 33 intersection (COOPER)



“Claiborne Trash Pickup Challenge”. Susanne Scott throws down the gauntlet: “How many bags can you collect?”