



High Tide News

Local news for the people, by the people

Bridge-Tunnel Long Overdue?

Is it time to revisit the feasibility of a bridge-tunnel between Cape May, New Jersey and Lewes, Delaware?

TWO HUNDRED and fifty years ago if you wanted to go from Cape May, New Jersey to Lewes, Delaware you may have rowed a canoe or small shuttle boat across the Delaware Bay. This would have taken you approximately five hours with two people rowing. Today it takes two hours on the Cape May-Lewes Ferry counting the wait time...to go fourteen miles. There are only fourteen miles stopping the development of hundreds of new jobs, increased tourism and countless other opportunities. If we could drive across the Delaware Bay in 15 minutes our world and opportunities for growth would be doubled.

Can you imagine driving from Bethany, Delaware to Avalon, New Jersey for dinner... in one hour? Can you imagine driving to Rehoboth, Delaware from Atlantic City, New Jersey to go shopping at the outlets... in one hour? Can you imagine a bridge from Cape May County to Sussex County? This is the most important project needed to keep both counties from reaching pov-

erty levels during the fall and winter months. Sussex and Cape May counties provide New Jersey and Delaware great vacation destinations for over 1 million tourists each year. It's time for both counties to be bumped into the twenty first century.

The Cape May-Lewes Ferry opened in 1964 by buying ferries that had been used to cross the Chesapeake Bay. The Chesapeake Bay Tunnel-Bridge had just opened a few months earlier. Unlike most ferries that provide an efficient means of transportation for commerce and trade, the Cape May-Lewes Ferry is used mainly as a pleasure boat. It is probably the only form of transportation you will ever be able to drive onto, have a couple of beers and drive off of. You can get married on the ferry or book a birthday party. The ferry is nice if you have the time but it is not helping Sussex or Cape May counties the way a bridge could.

If you're thinking that a bridge from Cape May County to Sussex county would cause a lot of traffic

problems, crowded restaurants and stores you're probably right. Can you imagine the amount of jobs that a bridge would create during and after the bridge was built. It would attract new business in the entire region. If you're thinking that someone who uses Interstate 95 to travel north or south will change their route...that is doubtful if you think about it.

People living in Sussex and Cape May counties would benefit the most. Yes, there would be more traffic and just think about the jobs that would be created just designing and building more roads and everything that goes with that. This would be positive growth for the region's infrastructure.

As someone who does business

in Sussex and Cape May Counties, I have always envisioned the great opportunities for all business if we could just connect the 14 miles that separate us. Cape May and Sussex Counties have several common challenges, such as both being represented the least in there state's congress. Both have a major decline in population every fall and winter. Times have changed. Connecting Cape May and Sussex Counties with a bridge is long overdue.

To drive across the Delaware Bay on a bridge would take 15 minutes, to go across the bay on the Cape May Lewes Ferry plus getting to the terminal early takes around 2 hours. I have met many people in Cape May and Sussex Counties

that have never been across the bay mainly because of the cost and time it takes. I have personally travelled on the Cape May-Lewes Ferry over nine hundred times. No one loves the ferry more than I do but it's time to move on.

A bridge would benefit future generations as well as the present. The Chesapeake Bay Tunnel Bridge took four years to complete (1960 to 1964). It also took private, federal, and state funding to get the job done. After talking to many people with many different interests they all agree it's long overdue. If you would like to see a bridge across the Delaware Bay built it would help if you let your state representative know.

High Tide Staff



The Delaware Bay, then and now

Each year 5 million tons of sediment is dredged out of the Delaware Bay channel to maintain the 40' depth. It seems apparent that the channel needs to be dredged to 70' deep by 1000' wide to allow access for newer and larger ships.

The Delaware Bay has as many as three thousand ships pass through each year which makes it the second busiest river in the United States, the Mississippi River being number one. The Rivers and Harbor Act of 1899 provided a 30' deep by 600' wide channel from Philadelphia to the Atlantic Ocean. World War 2 brought the

need for a deeper channel and in 1940 the channel was dredged to 40 feet. Each year 5 million tons of sediment is dredged out of the channel to maintain the 40 foot depth. The channel will soon be dredged to a 70 feet deep by 1000 feet wide to allow newer and larger ships access to ports up river. The overall length of the

Delaware River is 300 miles starting in the Catskill mountains in New York and spilling into the Atlantic Ocean between New Jersey and Delaware.

Have you ever thought about the history and the people who discovered the Delaware Bay? While doing the research for this story on the Delaware Bay I real-

ized how little I actually knew about the Delaware Bay and River. I knew Henry Hudson sailed into the Delaware Bay in 1609. What I didn't know was that Henry Hudson was trying to find a shorter path to Asia and was working for the Dutch East India Company. It was his third try when he first mentions the Delaware Bay

Olde South BBQ and Smokehouse

"Fast food isn't any good and good food isn't fast"

Originally from Annapolis, Maryland, D. Scott Sorrell attended college in Oklahoma and then spent many years as a professional, commercial photographer. Now Olde South BBQ and Smokehouse owner and chef, Scott has definitely found his true passion..... *food!*

About 24 years ago he started in the catering business and then opened a restaurant in Annapolis, MD. He moved to Delaware ten years ago and after missing the restaurant business so much, three years ago he opened a small restaurant in nearby Dagsboro. He quickly outgrew it and has opened a new restaurant at 36169 Zion Church Road on Route 20 in Frankford, Delaware. Chef Scott Sorrell has been providing Sussex County, DE with a unique and truly sensational dining experience that can

only be learned from living the southern food culture in Louisiana and Florida. Chef Sorrell and his staff are attentive to the small details that separate great chefs from the rest. Chef-Owner D. Scott Sorrell and wife Julie prepare all of their delicious recipes from scratch each day... the rubs and seasonings are the base of absolutely wonderful tastes and smells that provide you with a truly wonderful culinary experience at Olde South BBQ.

Countless awards have been won by Olde South Catering including 1st place in the Chili Cookoff in Rehoboth Beach with his Smoked Brisquet Chili; also won "Best Over All, People's Choice" for four years in a row for catering items in the Taste of Southern Maryland contest. Olde South Catering does more than just great Barbecue. For over 24 years they have been

providing a variety of delicious menus for special events of all kinds. Olde South BBQ will be happy to assist you in customizing a menu to fit your needs, including Barbecues, PigRoasts, Luau's, Weddings, Wedding Cakes, Banquets, Sit-down Dinners, Cocktail Parties, Hors d'oeuvres, Golf Outings, Open Houses, Anniversaries, Graduations or whatever event you may be celebrating!

Whether planning a party for 50 or a company picnic for 1,000, you will find Olde South Catering's staff capable of meeting your expectations for a well-planned event. They can also arrange for tents, tables, chairs, linens, bar service, bartenders, portable bathrooms, or any other needs for your special event. If you haven't had the pleasure of dining at this wonderful little treasure, plan



Chef-Owner D. Scott Sorrell and wife Julie stand proud in front of Olde South BBQ and Smokehouse on Route 20 in Frankford, Delaware.

a trip out to their new location on Route 20. Olde South BBQ offers you sensational taste and excellent value. "Put some South in your mouth!" There is plenty of parking and covered outdoor seating at their new location. Olde South BBQ and Smokehouse is located at 36169 Zion

Church Road on Route 20 in Frankford, Delaware. Visit then online for full menu at www.oldsouth.info

Enjoy this wonderful neighborhood restaurant and mention that you heard about Olde South BBQ in the *HighTide News!*

High Tide Staff

The Delaware Bay, Then and now, Continued

noting the possibilities for settlements. Never finding a shorter path to Asia he did help establish several Dutch settlements. I also learned that William Penn was given the land that is now Delaware and Pennsylvania but why? The land encompassing Pennsylvania and Delaware was payment owed to William Penn's father, Sir William Penn, by King Charles II for a war debt. William Penn was very fair to the Lenape Indians and to other settlers. Religious freedom was very important to him.

When William Penn died his sons took over the land and soon destroyed everything their father had accomplished as far as making peace with the natives. In 1737 William Penn's sons swindled the Lenape's living in the Lehigh Valley area out of thousands of acres with a fraudulent document. This was called the Walking Purchase. Land sales were measured by how far a man could walk in one day. The man the Penn's hired ran for 18 hours to mark the boundary instead of walking.

In 1776, thanks to the American Revolution the younger Penn's lost all rights to their fathers land.

We also know that the Lenape (the people) inhabited the area along the Delaware River from New York to the

Delaware Bay and had done so for centuries. The Lenape's had their own name for the Delaware Bay (Poutaxat) meaning the rapid stream of the Lenape. The Lenape's name was changed to the Delaware and the name for their river also was changed to the Delaware by the British settlers. The Lenape, like other early American Tribes were eventually relocated mainly to Oklahoma and are still known as the Delaware Indians. The Lenape's had lived on and controlled the Mid Atlantic coast for hundreds of years if not thousand's. Within less than seventy five years of William Penn stepping foot on American soil, the Lenape's way of life was destroyed.

Even Earlier

Going back a little earlier in time to the last Ice Age, 15,000 thousand years ago when the ocean levels were 200 feet lower than today, the Delaware Bay wasn't there. You could have walked across what is now the Delaware Bay. The Bay would have been 60 miles out in the ocean from the present location. If you can look at the Delaware Bay on a goggle map satellite search look 60 miles east you will see where the beaches were 15,000 thousand years ago. Around 8000 years ago there was a 1 to 2 mile wide river that flowed

through what is now southern Cape May County. Around 5000 years ago southern Cape May County was emerging from sand deposits from the glaciers melting blocking the river, causing a new path for the river to flow on what is now the Delaware side of the Bay. Around 12,000 years ago the earth started warming causing the ice to melt. The water from the ice raised the ocean level 20' every 1,000 years for the next 10,000 years raising the ocean level 200' feet Around 2,000 years ago most of the ice had melted and the ocean has remained around the same level as now. The remaining ice is still melting but is only raising the ocean level around 5' every 1,000 years or around 6" every 100 years. This will continue until the next ice age.

Our River, our Bay

The next time you're looking at the Delaware Bay remember this is our Bay and has been a different bay for different people at different times and constant change will continue. It is all of our responsibility to maintain the Bay so that our children and their children can benefit and enjoy the beautiful Delaware River.

This article was researched and written by the High Tide News staff.

Feature Story

If you have a topic or story you would like to learn about or share, contact us at news@hightidenews.com

High Tide News

Local news for the people, by the people

High Tide News is published monthly, year round, and delivered weekly to homes throughout Sussex County, DE.

Volume 1 Number 1 June 2013

Publisher: Layman Enterprises
Editor: Judy Layman
Article Contributor: Ron Ferrell
Article Contributor: Vincent Paez
Article Contributor: Claudia Alexi

Please send any correspondence to

**High Tide News
PO Box 870**

Oceanview, DE 19970

email:

news@hightidenews.com

visit us online at:

hightidenews.com

All content is the property of High Tide News and cannot be reproduced without prior written consent.

Mention High Tide News for any discounts!

www.hightidenews.com 



**EASTERN SHORE
PORCH and PATIO**

302-436-9520
P.O. Box 168, 17 Mason Drive
Selbyville Industrial Park, Selbyville, DE 19975

Expert installation or quality supplies for the Do-It-Yourselfers





Locally Operated With Over 20+ Years of Satisfied Customers

FENCE	RAILING	DECKS
<ul style="list-style-type: none"> • Vinyl • Aluminum • Chain Link • Custom Wood 	<ul style="list-style-type: none"> • Vinyl • Aluminum • ADA Approved 	<ul style="list-style-type: none"> • Wood • Composite

www.esvinylproducts.com bdouglas@esvinylproducts.com



!!! Never an overtime charge !!!

Gas Furnaces, Heat Pumps,
Geotherms, Air-Conditioners,
and Hybrids

**Toll Free
(866) 228-4822
Local (302) 436-2922**

Mention this ad and receive:

\$250 off *
any replacement

\$50 off *
service contract or service call
We service all brands.

* Not to be used with any other offer.
Financing Available with Approved Credit.

Sussex County, Cape May, and Kent County




Alesi INC.

Custom Builder and Renovators, Inc.

415 Rehoboth Avenue
Rehoboth Beach, DE 19971
(302) 227-0367

Free Parking

View photos of work at www.calesi.com



THE ELLEN RICE GALLERY

103 ATLANTIC AVE. (RT. 26)
COUNTRY WICKER SHOPPING VILLAGE
OCEAN VIEW, DE 19970

IN DELAWARE, CALL: (302) 539-3405 TOLL FREE OUTSIDE OF DELAWARE: (888) 355-7423

www.ellenrice.com

Mention High Tide News!

Target Year-Round Homeowners



Get more return on your advertising investment, online and in mailboxes, join our new family of advertisers.

To learn more, contact:
(302) 727-0390
email: ads@hightidenews.com
www.hightidenews.com

High Tide News

Local news for the people, by the people

OLDE SOUTH BBQ AND SMOKEHOUSE

"Put Some South in Your Mouth"

WWW.OLDESOUTH.INFO
302-436-5063

D. Scott Sorrell • Chef/Owner
Email: oldesouthbbq@gmail.com
36169 Zion Church Rd - Route 20 • Frankford, DE 19945
HOURS: Monday-Saturday 11am-8pm • Sunday 12pm - 6pm

Take-out Available
Plenty of parking and covered outside seating!

Full Service Catering also available

PIG ROASTS/ LUAUS
BARBECUES
WEDDINGS
WEDDING CAKES
CORPORATE EVENTS
BANQUETS
SIT DOWN DINNERS
GOLF OUTINGS
OPEN HOUSES
COCKTAIL PARTIES
HORS D' OEUVRES
ANNIVERSARIES
GRADUATIONS
HOLIDAY PARTIES

New Location!

See our full menu and catering info at www.oldesouth.info

Family History

AN ORIGINAL FENWICK ISLAND SALT POT

During the last quarter of the 18th century and the first half of the 19th century Fenwick Island was noted for its salt springs and for salt making or, as it was also known, mining. This activity was carried out by two young residents of the island, James and Jacob Brasure.

Now on display at the Fenwick Island Lighthouse is one of the two original iron salt pots used by the Brasures. The large, semi-spherical pots had an iron pin known as a trunnion extending from each side on the order of those on old-fashioned cannons. These enabled the pots to be suspended from a framework and to be tipped from side to side. The pots were set between brick walls suspended by trunnions.

The pots were filled with saltwater obtained by digging potholes in back of the sand dunes. Then, a brisk fire was built under the pots to boil away the water, leaving the salt at the bottom of the pot. This residue was placed in bins to dry. It had to be stirred frequently to keep it from caking into a hard mass. After the salt was dried sufficiently, it was put in wooden barrels or in bushel containers for shipment.

It was hauled by ox-cart (oxen being the primary beast of burden in the area at that time) to Sandy Landing on the south side of Indian River, to Millsboro at the head of the river, or in later years to the Kent County shipping town of Frederica which was served by steamboats. From those points it was shipped by boat to Philadelphia, where it was sold for two dollars per bushel or six dollars per barrel.

During some periods of scarcity, such as the years during the War of 1812, Sussex County salt brought as much as three dollars per bushel. In some few instances local salt makers carried their product all the way to Philadelphia by cart.

G. Luther Bennett, Jehu Bennett, Henry J. Williams, the Stephen Ellis Family of near Roxana (a few miles inland from Fenwick) and others worked at Fenwick making salt during the 1800's. Some of it was sold locally. With the passage of the years it came to be more and more of a locally consumed product as large deposits of salt were discovered elsewhere in the United States. Since it was much less laborious to mine salt from salt deposits than to boil it from salt water, the local salt makers were finally unable to compete and had to give up as their prices fell more and more.

Mr. G. Luther Bennett, Sr. made several trips to Frederica, carrying salt to be shipped to Philadelphia by boat. This was a three-day journey there and back during the mid-19th century. Sometimes the boat would arrive with a cargo of mules for Mr. Bennett. The captain of the vessel got paid for every mule that could walk off the boat without help. Mr. Bennett kept a few bushels of salt to put on the hay which was fed to the mules on their

journey south. By feeding them salt, he caused them to drink lots of water, which made them look better. The mules were driven as far south as Indian Town and Snow Hill in Worcester County, Maryland. They were sold to farmers along the way. If any salt was left over from the trip, it was used to preserve meat at hog-killing time in the late fall and winter.

One of the interesting things about the salt-making process is that the water, which was boiled, was not taken directly from the ocean. The water, which collected in the potholes behind the dunes or in the shallow salt ponds which occur naturally here and there along the coast, has a higher salt content than seawater, and high salt content was the key to success. Digging potholes in the proper location, where there had been enough washover of the sea, was also important because areas with less washover would produce water with less salt content.

When potholes had been dug, the traditional means of testing the salinity of the water was to float either an egg or a potato in it. If the egg or the potato floated out of the water high enough to make a circle at the waterline as large as a nickel, then the water was right for salt making. If it floated higher, so that the circle was larger than a nickel, the salt content was too great and the salt crystals would be too coarse. If it floated lower, indicating a lower salt content, the salt would be too fine and not enough salt would be collected from the water.*

Mr. Tunnell notes in his article that the water from the potholes averaged about 8.37% salt, making it three times as salty

as Atlantic Ocean seawater, which is 2.79% salt. The old salt pots, also known locally as salt pans, held about 125 gallons of seawater. When the salt was boiled away, the result was about 90 pounds of salt from the 125 gallons. Mr. Tunnell checked this out mathematically, based on the salt content and the weight of a gallon of seawater, and found it to be accurate.

The salt makers who used the salt pot on display at the lighthouse apparently used only two pots in their salt-making operation, but some early salt makers are said to have used as many as five or six pots. These were all mounted together into a crude, brick enclosure with a furnace at one end and a flue at the other. Thus, it was possible with a few hours of boiling the salt water to get as much as 180 lbs. to 540 lbs. of salt. The hardest part of the process, Mr. Tunnell noted, was to haul enough fuel to the salt-making site since places appropriate for salt making had little or no wood nearby.

When the salt making was discontinued (probably about 1875), the salt pots used by the Brasures and later the Bennetts were hauled to Lewes, at the mouth of Delaware Bay, where they were used for some years for cooking fish. When Mr. G. Luther Bennett, Sr., of Roxana, learned that the pots were no longer being used, he asked if he could get one.

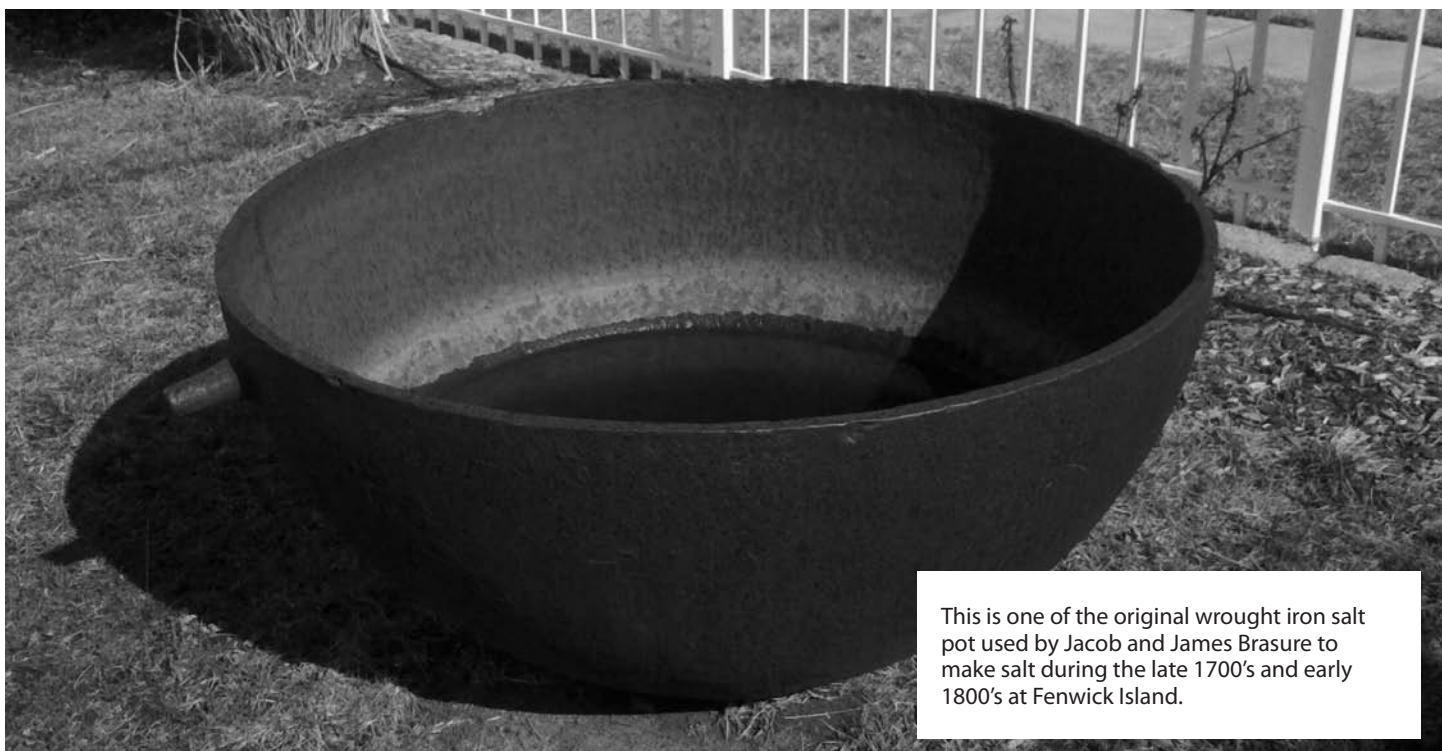
He was told that he could and drove his horse and wagon from Roxana to Lewes to pick up the pot. Since it weighs in excess of 500 lbs., this was a long and slow return journey. Mr. Bennett and his family have used it ever since for watering their livestock, until George L. Bennett, III donated it to the Friends of the Fenwick Island Lighthouse on May 1, 1986.

We are grateful to Mr. and Mrs. G. L. Bennett, III for bringing the original salt pot back home to Fenwick Island. It can be seen inside the lighthouse fence at any time.

By Paul and Dorothy Pepper (1986)

*(This information is contained in the most informative article, The Salt Business in Early Sussex County, Delaware History, Vol. IV, No. 1 (March, 1950) by James J. Tunnell, Jr. Delaware History is the journal of the Historical Society of Delaware. Mr. Tunnell was descended from Jehu Bennett.)

reprinted with permission



This is one of the original wrought iron salt pot used by Jacob and James Brasure to make salt during the late 1700's and early 1800's at Fenwick Island.


Family History

If you have a family history story you would like to share, contact us at news@hightidenews.com

Mention High Tide News for any discounts!

www.hightidenews.com














PROPELLER FELLERS
www.northbaymarina.com
 Route 54, West of Fenwick Island
 36543 Lighthouse Road
 Selyville DE 19975
 Fax: 302-436-0220
scottnorthbay@comcast.net

Since 1980 North Bay Marina has been a nationwide leader in sales and service for the complete line of pontoon and deck boats from Nautic Global Group. Continually one of the largest Honda dealers nationwide along with Mercury and Yamaha outboards. Complete propeller repairs are available on site at our in house prop shop. A large selection of new and reconditioned are available. Both indoor & outdoor boat storage are available, along with shrinkwrap and boat transportation services.

(302) 436-4211
 Open 9-5 Tuesday thru Saturday,
 10-3 on Sunday, Closed on Monday




Gift Certificates

Massage
 Energy Healing
 Facials
 Ionic Foot Detox
 Organic Sunless Tan
 Yoga
 Manicures & Pedicures
 All natural products

Free Parking

Spa Packages
 Ask about our group parties and spa packages
 Spend a day at the Oasis!
**415 Rehoboth Avenue
 Rehoboth Beach, DE 19971
 (302) 227-6260**
www.oasiswellnessspa.net
OasisWellnessSpa@comcast.net

Ageless Beauty... Naturally



Blue Collar

CUSTOM CYCLES

302.436.FAST

SERVICE ♠ REPAIR ♠ CUSTOMIZING

bluecollarcustomcycles.com

Mention High Tide News!



302.645.1535

FAX: 302.645.1570

OPEN 7 DAYS A WEEK
 Monday - Saturday 6am-4pm
 Sunday 6am - 3pm
SUMMER HOURS
 5am - 10pm 7 days a week

**18675 Coastal Highway
 Rehoboth Beach, DE 19971**

No preservatives added 100% Natural NO Fat & NO Cholesterol

OUR DELICIOUS BAGELS ARE ROLLED AND BAKED ON OUR PREMISES!

EXTREM

B & D No Job Too Small

FLOORING

Ceramic • Carpet
 Hardwood • Hardwood & Ceramic Inlays
 Vinyl • Repairs & Service on New &
 Ex Floors

Owner: Bradley Hall
 Cell: 302-236-9959
 Home: 934-6744

Licensed & Insured

Mention High Tide News!



Fireplace Specialties

38205 DuPont Blvd., Selbyville, Delaware 19975

**SALES, SERVICE AND INSTALLATION
 GAS • WOOD BURNING AND PELLET
 CUSTOM MANTELS AND ENTERTAINMENT CENTERS**

302-436-9250

fps-office@verizon.net Fax: 302-436-8866

Oasis Wellness Spa

By Claudia Alesi
Owner of Oasis Wellness Spa

Oasis Wellness Spa
302-227-6260
415 Rehoboth Avenue
Rehoboth Beach
Delaware 19971

Oasis first started as a bath and body boutique. I wanted to carry just all-natural products that were chemical-free and healthy for the clientele. Most skincare products contain chemicals and toxins. We kept growing and I then expanded into a wellness center.

I decided to go into this business because I am passionate about using healthy, all-natural products on my skin. I also believe in non-invasive services that keep us beautiful inside and out. Our health should be our first priority.

Some great moments in the development of our company is meeting so many amazing people; many who have become

friends. Just growing the business in general has been fun. We started with one idea that keeps expanding. We will always be looking for new and healthy alternatives for our clients.

Oasis Wellness Spa is still a relatively new business. All of our staff are licensed in the field that they work in.

Our business is successful because we care about each and every person that walks in our door. We want our clients to feel pampered and relaxed. We are always striving to learn about new products and services that will help our clients achieve a healthy lifestyle; from beauty services to ridding their bodies of toxins to stress reduction and energy healing.

We are different from others because we go beyond the typical spa. We offer facials, body care, skincare, massages and nail care, but we are also a wellness

spa. We offer "organic" airbrush spray tans, "botanical non-wax" hair removal, chemical-free nail polish, all-natural products, yoga and energy healing. We treat the whole person – mind, body and soul. We will be offering educational classes in the future.

We offer Reiki, Healing Touch, Energy Healing, Organic Airbrush Spray-Tans, Ionic Foot Detox, Facials, Skincare, Massages, Bellanina Facelift Massage, Reflexology, Botanical Non-Wax Hair Removal, Nail Care, and Yoga.

We carry Dead Sea Bath Salts, Essential Oils and all-natural skincare and bath products. We also carry accessories such as jewelry, handbags, etc.

Oasis Wellness Spa attracts customers who care about living a healthy lifestyle and who believe in staying beautiful from the inside and out. We want clients who like to have their faces and bodies nurtured and pampered,



Owner Claudia Alesi in front of Oasis Wellness Spa in Rehoboth Beach DE. Go to: www.oasiswellnessspa.com for a complete list of services.

while also pampering their mind and soul. We would like to attract customers who like to learn about using non-toxic, healthy alternatives to their skin and body care.

The benefits are numerous. Our products and services are chemical and toxin-free.

Our facials, body care, hair removal, organic airbrush tans and nail care focus on beautifying the outside, while our energy healing, massages, reflexology

and yoga treat the mind, body and soul. Our Ionic Foot Detox helps rid the body of toxins, and our clients can then leave with our Dead Sea Bath Salts which promotes the healing of skin tissue, soothes skin, relaxes body muscles, relieves stiffness and muscle cramps and tranquilizes nerves.

Call for an appointment. Mention that you read about Oasis Wellness Spa in the *HighTide News!*

"Tiki Bars" Are they the same everywhere?

By *High Tide News'* contributing writer Vincent Paez

I'VE BEEN blessed in life in two special ways, opportunities to travel internationally and music. As an international businessman, I have traveled to fifty-four countries and lived on four continents. As a guitarist and singer, I have played with local bands all over the world. Although my band days are over, I still enjoy sitting in with a rock band now and then, especially in Ocean City, MD, where the concentration of great musical talent is the highest I've ever seen.

Every once in while I get to experience how music brings people from different cultures together. This was the case in my last trip to Beijing China. One night after a busy day of business meetings, I grabbed a cab and went to Hou Hai Bar Street. This bar district sits on two large lakes, which were dug out centuries ago to transport goods from adjacent canals to the Emperor in the Forbidden City.

In the last twenty years, China's

economy has exploded, bringing from the West brand name shops, restaurant chains, and even Tiki bars. As a Floridian, who spends a lot of time in Ocean City, I have a special preference for Tiki bars, so when I found one on the Hou Hai Bar Street, I immediately sat at the bar and ordered a rum and coke. The bar was small with only five tables and three bar stools.

It was decorated exactly how any Tiki bar in America would look with palm fronds, rustic wooden furniture and a thatch roof. The bar was packed with young Chinese people, who looked like they were either university students or young professionals.

There was a young man, who was playing guitar singing songs by the Eagles, Beatles, and Jimmy Buffett with a Chinese accent. He apparently was hired by the bar and had his friends and fans in the audience, who cheered his every song, as did I. When he took a break, I invited him for a drink, because I just had to find out how

he learned all of these songs.

In surprisingly good English, he explained, "Ever since China has opened up to the world I have had great exposure to Western music through the internet and music stores."

"And the guitar? How did you learn to play?" I asked.

"My cousin learned to play and taught me. He plays in a band in nightclubs here in Beijing," he replied. "Are you American?"

"Yes, I'm from Florida, where we have Tiki bars just like this," I commented.

"And do you play an instrument?" he asked.

"Yes, I play and sing the same songs that you do apparently. But I haven't been in a band for many years." We were really hitting it off.

"Well then, why don't you play a few songs, while I take a break?" he said. Now this was getting interesting.

"Well, why not?"

He passed me his guitar and introduced me to the crowd,

which received me very nicely with polite applause. I began to play "Take it Easy" by the Eagles and much to my surprise, the entire audience started singing along. As I went into the second verse, I looked around me and realized that I was playing my guitar and singing in Beijing, China with about forty young Chinese people singing along amidst the Tiki bar and the other restaurants around us.

I caught a glimpse of the adjacent restaurant with golden dragons and the old Chinese boats on the lake. I saw a kiosk in the street selling Chinese delicacies, like shrimp and scorpions. Passersby stopped in to see what all the excitement was about. For a moment, it seemed almost surreal. The reality was that the two countries and cultures came together with an American and Chinese singing together.

After I finished the song, the entertainer asked me to play a set. I believe he wanted to take a



Vincent Paez

break and talk with his friends, so I played another four songs. Upon leaving, we exchanged cell phone numbers and promised to get in touch if we were ever in each other's home cities. The world is a big place, but moments like that one make it seem so much smaller. I encourage everyone to experience other cultures, whenever possible. You'd be amazed at how small and warm the world can be.

Mention High Tide News for any discounts!

www.hightidenews.com



Mention High Tide News!

DryZone™ Your Home Your Lifestyle
We have the solutions! 

\$500 OFF Any CleanSpace CrawlSpace Sealing System

The real solution to dirt crawl spaces!

- Get rid of mold & musty odors
- Repair rotting floor joists, sill plates and flooring
- Fix cold, drafty, or bowed 1st-level floors



1-855-DRYZONE
www.dryzone.com

Valid on \$3500 or more and must present at time of estimate. Limit one coupon per customer. Cannot be combined with any other offer or Same as Cash Financing Option. No cash value.

DryZone LLC - Expiration Date: June 30th, 2013



Brasure's®
PEST CONTROL, INC.
"Established 1971"

(800) 908-1000 (302) 436-8140

www.brasures.com

302-539-2468
thebirchtreecafe.com

the **Birch Tree Cafe**
a Gluten Free Restaurant
located inside

Organic, farm-to-table dining options available year-round

Espresso Bar & Bake Shoppe

Good Earth Market & Organic Farm
The largest health food store on the shore!

Visit our beautiful, organic garden, find us at farmers markets or stop by to shop local!

Rt. 26, 4.5 miles west of Bethany Beach
Clarksville

302-537-7100
goodearthmarket.com

Now booking for 2013

302 539 5211



COASTAL
tented events

TentedEventsDE.com

**35283 Atlantic Ave
Millville, DE 19967**

We've got you covered!
Call to hear about the new additions to our inventory and see how we can make your next event one that everyone will be talking about.

Mention High Tide News!

Linda Karen

Sweet Disposition



302-436-3616
Sweetdisposition.com
sweetdisposition1@yahoo.com

DELAWARE 2010 BEST OF Delaware

Specialty Desserts



!!! Never an overtime charge !!!

Gas Furnaces, Heat Pumps, Geotherms, Air-Conditioners, and Hybrids

Toll Free (866) 228-4822
Local (302) 436-2922

Mention this ad and receive: **\$250 off*** any replacement

\$50 off* service contract or service call

We service all brands.

* Not to be used with any other offer. Financing Available with Approved Credit.

Sussex County, Cape May, and Kent County

Church Directory

BLACKWATER FELLOWSHIP CHURCH

302-519-0713
Corner of 17 & Daisey Rd.
Roxana, DE

Sunday Service

8:30 am Early Morning Worship
10:00 am Sunday School (all ages)
11:00 am Morning Worship
11:00 am Children's Church
6:00 pm Evening Worship

Wednesday

7:00 pm Prayer, Praise, & Lesson

CALVERY BAPTIST CHURCH

302-856-3773
318 S. DuPont Hwy
Georgetown, DE

Sunday Service

9:30 am Sunday School
10:30 am Worship Service

Wednesday

7:00 pm Prayer Meeting

LEWES CHURCH OF CHRIST

302-645-0327
15183 Coastal Highway
Milton, DE

Sunday Service

9:00 am
11:00 am

LEWES PRESBYTERIAN CHURCH

302-645-5345
133 Kings Highway
Lewes, Delaware

Sunday Service

8:00 am
9:00 am
11:00 am

LUTHERAN CHURCH OF OUR SAVIOR

302-227-3066
20276 Bay Vista Road
Rehobeth, DE

Sunday Service

8:00 am
9:45 am
11:15 am

ST. MARTHA'S EPISCOPAL CHURCH

302-539-7444
StMarthasBethany.org
Maplewood & Pennsylvania Ave
Bethany Beach, DE

Sunday Service

8:00 am
10:00 am
10:00 am Children's Class

MARINER'S BETHEL

302-539-0713
MarinersBethel.org
Rte. 26 & Central Ave.
Ocean View, DE

Sunday Service

8:00 Casual Traditional
9:30 Extreme Praise & Worship and
Children's Church
11:15 Traditional with Choir

Sunday School

8:30 am Open Door Adult
9:30 2 Adult Classes
10:45 3 Adult Classes, MS & HS
11:00 Young Adult Class
6:00 p.m. C.R.A.S.H. Youth

NEW LIFE BIBLE FELLOWSHIP CHURCH OF DELMARVA

302-945-8145
Longneck, DE

Sunday Service

9:00 am Sunday School
10:00 am Worship Service

WESTMINSTER PRESBYTERIAN CHURCH

302-227-2109
King Charles Ave.
Rehobeth, DE
Sunday Service
10:00 am

OCEAN VIEW CHURCH OF CHRIST

302-539-7468
OceanViewChurchofChrist.com
Corner of Rt. 26 & West Ave.

Sunday Service

9:00 Fellowship Breakfast
9:30 Bible School
10:30 Morning Worship
7:00 pm: Evening Worship

Wednesday

6:00 pm Mobile Outreach
7:30 pm Adult Bible Study

PENINSULA COMMUNITY CHURCH

302-436-4522
www.pccministry.org
pccministry@verizon.net
28574 Cypress Road
Selbyville, DE

Sunday Service

9:00 am Discipleship & Coffee
10:00 am Celebration Worship

ST. PETER'S EPISCOPAL CHURCH

302-645-8479
2nd & Market St.
Lewes, DE

Sunday Service

8:00 am
10:00 am

SAINT JAMES ANGLICAN CHURCH

Rectory 302-238-7364
23269 Park Avenue
Georgetown, DE
Sunday Service
8:00 am
10:00 am

THE BIBLE CHURCH OF CHRIST, INC.

302-732-3351
Diamond Acres
Dagsboro, DE
Sunday Service
10:00 am Sunday School
12:00 noon Worship Service
Wednesday
7:00 pm Prayer Service

THE FATHER'S HOUSE YOUR CHURCH FOR LIFE

302-381-3362
TheFathersHouseDE.com
7 Main Street.
Frankford, DE
Sunday Service
10:30 Frankford Fire Hall

If your church would like to be listed,
please email your church listing to
news@hightidenews.com

High Tide News

Local news for the people, by the people

What \$36 a week buys at High Tide News:

Your ad will include:

- Printed newspaper reaching 2500 new readers in Sussex County every week for 1 month or 3 months (delivered directly to mail boxes each week by the US Post Office)
- Website exposure featuring your 4-color ad, including direct links to your website and email, your own advertising video (we will record and put it on YouTube)...see samples at www.hightidenews.com
- Only 36 advertisers per issue (your ad won't get lost among hundreds of ads in other newspapers)
- 3 month contract (for continuous exposure)
- Year-round exposure to homeowners and residents in Sussex County, Delaware
- Advertiser directory on back page of print edition and home page of web edition (for quick reference)
- All ads equal size (4 7/8 inches wide x 3 3/4 inches high), equal price, (maximum exposure)
- You provide ad, or we will design for free (you provide logo and info)
- We offer over 50 combined years of expertise in design and advertising
- Pay by credit card, check, or 6-month financing is available

High Tide News

Local news for the people, by the people

actual size: 4.875 x 3.75 inches

To advertise with *High Tide News*, call
(302)727-0390

or email: news@hightidenews.com

www.hightidenews.com

What \$36 a week buys at most other papers:

- No Website exposure
- Your ad gets lost amidst hundreds of advertisers
- No directory listing
- No free design
- No Postal Mail box delivery
- Very small ad

approximate size

www.hightidenews.com



Mention High Tide News for any discounts!

www.hightidenews.com 

'BOUT TIME AUTO

OVER 20 YEARS EXPERIENCE

Foreign & Domestic Repairs
Specializing in Highline Models

ASE Master ~ Deltech Alumni
Factory Trained

302-988-8226

Leonard & Anne Henry
www.bouttimeauto.com



32971 Lighthouse Rd
Selbyville, DE 19975

Mention High Tide News!



Rehoboth Beach
8 North 1st Street
(302) 227-6211 or
(800) 640-4906

Rehoboth Beach
71 Rehoboth Ave
(302) 226-1393

NICOLA PIZZA®

www.nicolapizza.com

www.nicolapizzaontheavenue.com

Home of the famous Nic-o-boli®

Mention High Tide News!



Selbyville Pet & Garden Center

38205 DuPont Blvd., Selbyville, De
(302) 436-8286 fax 436-8866
www.selbyvillepetandgardencenter.com

- * full service garden center
- * companion pet feed & supplies
- * wild bird feed & supplies
- Dog Grooming
- * equestrian feed & tack

we deliver!

302-436-8286

800-444-8012

www.selbyvillepetandgardencenter.com



Water Conditioning • Goulds Pumps • Winterizing

Office: (302) 732-9117
Fax: (302) 732-3438

31892 Elizabeth Drive
Dagsboro, DE 19939

Mention High Tide News!



Hair Depot

Hair Styling For The Entire Family

111 Railroad Avenue
Millsboro, DE 19966

Kimberly Hall-Owner

934-6124

Specializing in Custom Cabinetry



Chris Farlow: 410-430-7409 Tom Taylor: 410-430-0058
Office/Fax: 302-436-9660

#7 Discovery Lane • Selbyville, DE 19975
Email: farlowtaylorwoodworks@verizon.net



THE FLORIDA KEYS

Islamorada and Key West

When the weatherman announced that the temperatures will be in the teens for the next week in the middle of January..., that’s we needed to hear to make the decision to book a quick trip to Florida. The thought of palm trees, blue sky, turquoise water and warm ocean breezes lured us to the internet to find airline tickets, a rental car, and a place to stay for week.

We had never been to the Florida Keys, and we really weren’t sure what to expect, except that we would still be in the United States and it would be warm. The 10 day weather prediction ranged in the upper 70’s and low 80’s.

We flew into Ft. Lauderdale (we were able to get very decently priced airline tickets, as we booked only two weeks in advance, for the third week in January, obviously a good time to travel.) Flying into Fort Lauderdale and renting a car was very easy, very economical and took very little time. We upgraded to a convertible since the rental price was so low. We stuffed the winter coats in the trunk, tied the hair back and we were off to the Keys. After fighting a bit of traffic near Miami we started seeing a lot more palm trees and a lot less congestion. About two hours later with 107 miles behind us we arrived at our private cottage on the water in Islamorada mile maker 80.

It was nearing evening and we were getting tired and hungry.... so we asked for recommendations for dinner from the front desk at the Pines and Palms resort where we stayed. They recommended a great restaurant where we watched as people brought in their day’s catch (Islamorada is noted for it’s fishing outings) and the restaurant cooked it for them. This was very nice for fishermen. Though we didn’t have catch to cook, we still ordered popular local catch of the day and totally enjoyed it. It was a very good first night.

We got up the next morning and headed to Key West. It is another 82 miles from Islamorada to Key West, so it took about 2 hours, stopping every once in a while to snap pictures or get a snack. We were amazed at how many islands were actually part of the Keys

and found the trip extremely interesting.

One the way we talked about and learned a bit about the history of the region stopping at the 1935 hurricane memorial on Overseas Highway mile marker 82 in Islamorada. The category 5 hurricane that struck in 1935 did disastrous things to the islands completely devastating the island and killing veterans from World War 1 that were working on a new highway connecting Miami to Key West killing at least 425 without warning. There have been other major hurricanes and there will continue to be major hurricanes so plan your trip carefully during hurricane season. Florida’s hurricane season is from June 1st to November 30th.

Just as squids fly....

The Florida Keys are the first venue in the United States where vacationers can have a jet pack experience. Visitors looking



for an unforgettable adventure in the sky should not pass up this exhilarating flight. While we were walking on a marina behind the Brazilian Steak House at mile marker 83 we noticed what looked like James Bond with a rocket pack on flying over the water.

Investigating a little further to see what was going on we discovered it is one of the newest attractions that anyone can learn in around 15 minutes depending.

The Participants strap on a pack that is tethered by a hose to a small watercraft with a high-volume propulsion pump using sea water as the propellant to provide lift. Hand held flight controls allow individuals to pilot their own water-powered jet pack, learning to take off, fly, make soft turns, hover and land. I regret not trying it I wasn’t dressed for it and it was just a little cold. The average cost is around \$160.00 per person next time I go I’m doing it.

Key West

The word key was first seen in the 1700’s the British pronounced it Cay the Americans pronounced it Key. The Spanish in the 1600’s had adapted the word Cayo Hueso from the Taino Indians meaning small islands. Before the Europeans Key West had mainly been used as a common burial grounds by native Indians. There is no record of any European settlements until the early 1800’s. During the 1800’s key west was the most populated city in Florida. In 1830 Key West had a population of 517 66 being slaves by 1870 Key West population was 5,675 non being slaves.

Most of us are unaware that during the Cuban Missile Crises October 23, 1962 that Key West was taken over by the United States Military including the airport. This included anti aircraft missiles on the beach, barbed wire, troops every where. One month later President Kennedy toured Duval Street in a motorcade.

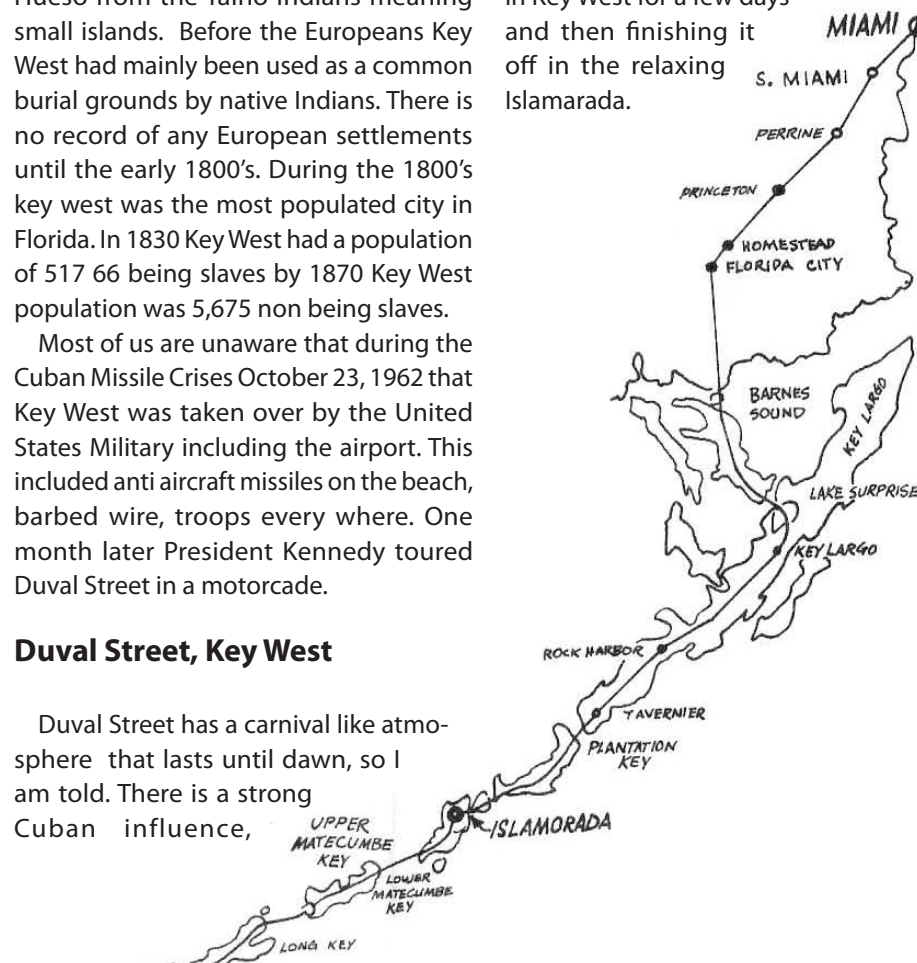
Duval Street, Key West

Duval Street has a carnival like atmosphere that lasts until dawn, so I am told. There is a strong Cuban influence,

which means some very good restaurants and hand rolled cigars and great coffee. Even Jimmy Buffet mentions Duval Street in three different songs. So if you like to eat, shop, drink, and dance then you will like Duval Street. Warning don’t start drinking too early! It’s very easy to over do it. Try waiting until after dinner before having your first drink.... you’ll have a lot more fun! Believe me, I know what I’m talking about.

Duval Street was designated a GREAT STREET by the American Planning Association in 2012. In 1971 the National Park Service Of Historic American Buildings designated 6 blocks of Duval Street as a Historic district.

I would definitely recommend the Florida Keys as a “spur of the moment” vacation destination and I can only imagine the trip if you took the time to plan it out beforehand. I would recommend splitting up the trip, staying in Key West for a few days and then finishing it off in the relaxing Islamorada.



Travel Destination

If you have a travel destination story you would like to share, contact us at news@hightidenews.com



Mention High Tide News for any discounts!

www.hightidenews.com 



Alesi INC.
Custom Builder and Renovators, Inc.

415 Rehoboth Avenue
 Rehoboth Beach, DE 19971
 (302) 227-0367

Free Parking

View photos of work at www.alesi.com

Mention High Tide News!

FAMILY BUTCHER SHOP

"We're Not Fancy But We're Good"

- Homemade Scrapple - Hot & Mild
- Sausages, Fresh Choice Angus Beef & Cheeses
- Fresh Chitlins • BBQ Hogs Available

Major Credit Cards & EBT Accepted
 Open Every Day

(302) 732-6524
 Rt 20 - Dagsboro



Mention High Tide News
 and receive 1 pound of Homemade Scrapple FREE!!

Mention High Tide News!

dagsboro
paint
&
wallpaper inc.

dagsboro, delaware
 19939

(302) 732-6661
 or
(302) 732-3333

Specializing in Residential
 &
 Commercial Carpeting
 &
 Window Treatments

Mohawk Floorscapes
 Florida Ceramic Tile
 Armstrong Vinyl Flooring
 Congoleum Floors
 Laminate/Hardwood Floors
 Mohawk Ceramic Tile
 Hunter Douglas Window Treatments

Sales & Service

Authentic South Philadelphia food right here at the beach!



Summer Hours
 10am to 12am Daily

37031 Old Mill Bridge Road
Selbyville/Fenwick, DE 19971

fresh food for lunch and dinner • eat-in – take-out
(302) 988-1858 • local delivery • **(302) 988-1859**



**"WE DON'T WANT AN ARM & A LEG,
 WE JUST WANT YOUR TOWS"**

(302) 381-7654

LIGHT DUTY, MEDIUM DUTY, & RECOVERY AVAILABLE
 25 Hours a Day - 8 Days a Week - Licensed & Insured
 NOW OFFERING AUTO REPAIR SERVICES

Mention High Tide News!



Josh Norwood
 OWNER

302.524.9740
 37232 LIGHTHOUSE ROAD #474
 SELBYVILLE, DE 19975
 JENORWOOD@MODEYE.NET

SIGNS
 BANNERS
 LOGO/AD DESIGN
 WINDOW LETTERING
 VEHICLE LETTERING
 MOBILE DISC JOCKEY

SERVICE DIRECTORY

SAVE THIS SECTION!

Alesi, Inc.

Construction & Renovation:
415 Rehoboth Avenue
Rehoboth Beach, DE 19971
302-227-0367
www.calesi.com

B & D Extrem Floorng

Flooring, Carpet, Hardwood, Ceramic, etc.
302-236-9959
302-934-6744

Birch Tree Cafe & Good Earth Market

A gluten free restaurant
Route 26
Clarksville, Delaware
302-539-2468
www.thebirchtreecafe.com
birchtreecafe@yahoo.com

Blue Collar Custom Cycles

Service, repairs, customizing
32953 Lighthouse Rd
Selbyville, DE 19975
302-436-3278 or 302-436-FAST
bluecollarcustomcycles.com

'Bout Time Auto

Auto Repair, Foreign & Domestic
32971 Lighthouse Rd
Selbyville, DE 19975
302-988-8226
www.bouttimeauto.com

Brasure's Pest Control

Pest control
302-436-8140
800-908-1000
www.brasures.com

Coastal Tented Events

Tents and coverings
35283 Atlantic Ave.
Millville, DE 19967
302-858-7478
tentedeventsDE.com
Joe@TentedEventsDE.com

Dagsboro Paint & Wallpaper

Paint, Wallpaper, Flooring,
Window Treatments
Dagsboro, DE 19939
302-732-6661 or 302-732-3333

Dryzone, LLC

CleanSpace Sealing system, Mold removal
888-455-9658

Eastern Shore Vinyl Products

Fence, Railing, Decks
Selbyville Industrial Park
Selbyville, DE 19975
302-436-9520
www.esvinylproducts.com

Family Butcher Shop

Butcher, specialty items
Route 20
Dagsboro, DE 19939
302-732-6524

Ferrell Cooling & Heating

Gas Furnaces, Heat Pumps, Geotherms,
Air-Conditioners, and Hybrids
Sussex, Kent, Cape May
866-228-4822
302-436-2922
ferrellcoolingandheating@comcast.net

Fireplace Specialties

Sales, service, installation
38205 DuPont Blvd.
Selbyville, DE 19975
302-436-9250
fps-office@verizon.net

Hair Depot

Hair Styling for the Entire Family
111 Railroad Avenue
Millsboro, DE 19966
302-934-6124

K & H Hot Bagels

Bagels, rolled and baked on premises
18675 Coastal Highway
Rehoboth Beach, DE 19971
302-645-1535
302-645-1570

MAG Towing

Light Duty, Medium Duty, &
Recovery Available and Auto Repair Services
302-381-7654

Modern Eye Media

Signs, Banners, Logos, Ad Design,
Window/Vehicle Lettering
Mobile Disc Jockey
37232 Lighthouse Rd #474
Selbyville, DE 19975
302-524-9740
JeNorwood@modeye.net

Nicola Pizza

Pizza. Home of the famous Nic-o-boli
8 North 1st Street &
71 Rehoboth Ave.
Rehoboth Beach DE 19971
302-227-6211
800-640-4906
www.nicolapizza.com

North Bay Marina

Propeller Fellers
Route 54
West of Fenwick Island
36543 Lighthouse Road
Selbyville, DE 19975
302-436-4211
www.northbaymarina.com

Oasis Wellness Spa

Spa packages, Massage, Energy Healing, Facials,
Ionic Foot Detox, Organic Sunless Tan,
Yoga, Manicures, Pedicures, etc.
415 Rehoboth Ave.
Rehoboth Beach DE 19971
(302) 227-6260
www.oasiswellnessspa.com
OasisWellnessSpa@comcast.net

Ocean View Plumbing

Plumbing & Heating, Inc.
31892 Elizabeth Drive
Dagsboro, DE 19939
(302) 732-9117

Olde South BBQ & Smokehouse

BBQ and catering, menu online
36169 Zion Church Road, Route 20
Frankford, DE 19945
302-436-5063
www.oldsouth.info

Selbyville Pet & Garden Center

Pet feed & supplies, wild bird feed, dog
grooming, equestrian feed & tack
38205 DuPont Blvd.
Selbyville, DE 19975
302-436-8286 or 800-444-8012
www.selbyvillepetandgardencenter.com

Sweet Dispositions

Specialty Desserts, wedding cakes, and more
302-436-3616
Sweetdisposition.com
sweetdisposition1@yahoo.com

Taste of South Philly

Authentic South Philadelphia food
302-988-1858 or 302-988-1859
37031 Old Mill Bridge Road
Selbyville/Fenwick 19975

The Ellen Rice Gallery

Local artists
103 Atlantic Ave. (Route 26)
Dounry Wicker Shopping Village
Ocean View, DE 19970
302-539-3405 or 888-355-7423
www.ellenrice.com

Farlow - Taylor Woodworks, Inc.

Specializing in Custom Cabinetry
7 Discovery Lane
Selbyville, DE 19975
410-430-7409 or 410-430-0058
farlowtaylorwoodworks@verizon.net

High Tide News

Local news for the people, by the people

High Tide News is designed and distributed to meet the needs of our advertisers and interests of our local residents.

To advertise call
(302) 727-0390

or email:

news@hightidenews.com

or visit:

www.hightidenews.com



A POWERFUL, COST EFFECTIVE WAY TO MARKET YOUR BUSINESS BY MARKETING DIRECTLY TO NEIGHBORHOODS