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Local news for the people, by the people

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Scrapple: Going Whole Hog in Sussex

...The Story of *The Rest of the Pig*

By Sandie Gerken

The weather is getting cooler. Mark your calendar for the Apple Scrapple Festival in Bridgeville on October 9-10, 2015. The event began 24 years ago to celebrate Bridgeville's agricultural heritage of apple orchards and scrapple manufacturing. Many of the events and contests help to raise funds for local non-profit civic organizations. The streets are lined with crafters and food vendors selling apple dump-

plings, fritters, scrapple sandwiches, oyster sandwiches, and other local favorites. The event features live band music, carnival rides, Hogg Jogg 5K, ladies' skillet toss, kids' apple toss, a scrapple toss, the mayor's RAPA scrapple sling. Free transportation is provided for a tour, wagon ride, and goodies at T.S. Smith's Orchards. And, there's more!

As for Scrapple, today most of us get our favorite breakfast meat from the grocery

store, made commercially by companies, like RAPA, that specialize only in scrapple production. Making scrapple down on the farm on "hog killing" day is seldom done in Sussex County anymore.

I had the pleasure of talking scrapple with Betty Ann Adams of the Dagsboro Family Butcher Shop, located at 27617 Dagsboro Road. Donald Adkins started the original butcher shop. By the time Wilbert and Marie Adams of Laurel bought the business in 1992, Donald was doing less retail and mostly custom butchering. The whole

Adams family worked in the new venture, learning to butcher as they went along. About ten years ago, son Mark Adams left his job at Verizon and he and Betty Ann took over the operation of the store. The store is just like an old-fashioned butcher shop, lined with meat cases, plus a deli meat section, fresh local produce and various other country food items. It is a "no frills" store with quality meats and great service.

Scrapple is one of the most popular items made on site in their shop. While using

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The Ultimate Road Trip

Memories: My wonderful family and my niece's beautiful wedding... Wanting to buy one of the floating houses in Portland, Oregon... beautiful Multnomah Falls in the Columbia River Gorge... Climbing giant rocks in the Pacific Ocean... Staying the night at By the Sea - A Bed & Breakfast complete with cashmere sheets and the sunset from a hot tub overlooking the rocky Oregon coast... Route 101 through the giant Redwoods in northern California... The anticipation of the Golden Gate Bridge... kayaking with sea otters and seals in Monterey Bay... Oh, and the odor of Elephant Seals... the rolling hills of grapes in the Sonoma Valley... the giant tumble weeds in the Mojave Desert... Hinckley, California... Death Valley... ending it all with The Beatles "LOVE" Cirque du Soleil in Las Vegas... yes it was the Ultimate Road Trip!...

Route 1 and 101 down the Pacific Coast... That was the original plan. Ok, if this is something that you haven't done or thought of doing... Add it to your bucket list and make sure you do it! It is worth every penny and every minute.

When my niece invited my husband and I to her wedding we started thinking about extending the trip and making a vacation out of it since we were flying all the way to the West Coast anyway. And so the plan-

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LIVE  VIDEO!

By Judy Layman

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LIVE  VIDEO!

Scrapple...The Story of The Rest of the Pig

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modern equipment, they still make scrapple the old fashioned way in a big pot, stirred with a paddle. Betty Ann said that they use only boneless meat, fatback, liver, hearts, but no snouts or tails. They rely mostly on sugar, sage, salt, and pepper for their spices, using cayenne pepper for their hot version. They use regular flour and cornmeal for the binder ingredients. The process takes place in a 900 lb. pot. They sell their scrapple only out of their own shop. Betty Ann says that the locals who winter in Florida buy enough scrapple to last those months, slice it, and freeze it. You must put the frozen slices into the hot skillet to fry up crispy just like fresh. Thawing will make it crumble. Dagsboro Family Butcher Shop's motto is "We're not fancy, but we're good."



"Hog Killing" Day has become a dying tradition in Sussex County. While some farmers still carry on this annual ritual, many of us don't remember the family communal event. It took all day from the slaughter of the pig until the last scraps of the pork were processed in the cast iron scrapple pot. This was a tradition passed down in families, generation to generation. It was all done outside, utilizing as much of the hog as possible to create a winter's supply of pork cuts from hams, roasts, chops, bacon, sausage, scrapple, lard, chitlins, and cracklins. A use was found for "everything but the squeal".

To my astonishment I have found that not everyone knows what scrapple is, nor how tasty. You either love it or loathe it. But, if you have never eaten it, try it! You live an area where scrapple is made, sold, and considered a traditional breakfast food.

Let me tell you the rest of the story about scrapple, the "rest of the pig"!

Scrapple isn't truly an American recipe invention. The Germans brought their recipe for "panhaaskroppel" to America in colonial times and our modern day recipes derive from those made by the Pennsylvania Dutch. "Panhaasskroppel" means slices of panhaas (pan rabbit). The Pennsylvania Dutch recipes called for the "off-fallings" of the pig, or the "offal". This may be why one

might get the mistaken idea that the "offal" is just "awful" and unsavory! Other countries have variant recipes, such as the liver pudding, hog or white pudding of the British Isles. North Carolina claims a similar recipe called "liver mush", served with eggs and grits. While slowly gaining popularity with U.S. gourmet restaurants as an artisanal dish, scrapple is strongly associated with rural areas along the Atlantic seaboard, and especially popular on Delmarva. Even Dog Fish Head Brewery made a scrapple flavored beer.

On "hog killing" day, one to five hogs were slaughtered, depending on the man-power available. Butchering was done in late fall or early winter depending on the weather. Temperatures need to be cold, but not bitterly so. A 250 pound, eight or nine months hog could yield about 142 pounds of meat product. Once the hog had been butchered into cuts of meat, hams and bacon cured for smoking, lean and fat trimmings used for sausage, the "scrap" meat to be boiled from the bone, fat, and organ meat were then placed into an iron pot hanging over a tripod and boiled with water until tender. Once done, the scrapple meat was removed from the broth and the bones

picked of meat. Then all meat was placed in a grinder. Cornmeal and flour (traditionally buckwheat) were stirred into the hot broth. The ground meat was returned to pot and seasoned. The seasoning ingredients vary, both most included sage, thyme, salt, pepper. A large wooden paddle was used to constantly stir the boiling scrapple until the paddle could stand up without being held. More cornmeal or flour could be added to make the desired porridge-like consistency, using "feeling" measurements, very unprecise, but carefully determined. The finished scrapple was poured into large loaf pans and set aside to cool in the evening air. Once the cooled scrapple had "set", it could be sliced into 1/4" to 1/2" slices, fried until brown and crusty. Scrapple can be deep fried, broiled, or even eaten cold. It is usually a breakfast side dish, eaten plain or with ketchup, syrup, apple butter, honey, or grape jelly. But, on Delmarva, we eat a scrapple sandwich any time of day. The secret to frying scrapple is have a hot skillet (cast iron is best) and cook the slices about 5-10 minutes on a side, turning only once. The scrapple is then brown and crusty on the outside, hot, soft and delicious on the inside.

While the hams, chops, loin roasts are "high on the hog" eating, sausage and scrapple are not low quality dishes, but just thrifty products made from whatever is left. Everything but the squeal is not exactly true. Scrapple recipes don't include the snout, eyes, ears, brains, feet, entrails, hair, bone, gristle, or tail. Some pork parts are used for pickled pig feet, brains scrambled with eggs, skin for pork rinds, face parts for souse or head cheese. The old adage "Waste not, want not" certainly applies to pork products.

Sussex and Kent Counties have several commercial scrapple manufacturers. Milton Sausage and Scrapple, LLC is managed by the Burnham family. Hughes Delaware Maid Scrapple is in Felton. The Kirby & Holloway brand is made in Harrington. The Jones Farms in Bridgeville make Habbersett brand. RAPA scrapple is made in the plant in Bridgeville, having been started in 1926 by Ralph and Paul Adams. The Apple Festival celebrates Bridgeville's local RAPA scrapple and T.S. Smith Apple Orchards. The Haas Family Butcher Shop in Dover makes and sells its own homemade brand, as does Dagsboro's Family Butcher Shop.

Just go hog wild and enjoy some scrapple. It's not fancy, but it's good!

Sources:
 "Hog Butchering", www.backwoodshome.com, August 2013
 "Scrapple", www.wikipedia.org
 "Scrapple—Love or Loathe the Loaf",



Author, **Sandie Gerken** lives in Dagsboro, DE. As a native Sussex Countian, local history is one of her passions. Re-

tired now, she devotes her time to genealogy research (her greatest passion since 1978), watercolor painting, grandchildren, soccer for kids with disabilities, books, and things creative and historical. She recently authored the book **Memories of the Clayton Theatre** as a fundraiser to help the Clayton go digital. She is now exploring her writing skills with local history articles for **High Tide News**.

Patricia Talorico, News Journal, May 21, 2014
 "Enlighten Me: Delaware's love affair with Scrapple", Pam George, www.wdde.org, Dec 12, 2014

Interview with Betty Ann Adams, owner of the Family Butcher Shop, Dagsboro, DE
 Sussex County Apple-Scrapple Festival, www.applescrapple.com

"Everything but the Squeal", Matt Desiderio, Delaware Today Magazine, March 2007

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Publisher: Layman Enterprises

Editor: Judy Layman

Contributing Writers: Sandie Gerken, Vincent Paez, Eunice Carpitella, Ron Ferrell

Please send correspondence to:

High Tide News

PO Box 870

Ocean View, DE 19970

Phone: 302-727-0390

email: news@hightidenews.com

online: www.hightidenews.com

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Local Cancer Organizations Join To Honor Breast Cancer Survivors

October is Breast Cancer Awareness month.

The Cancer Support Community Delaware, Delaware Breast Cancer Coalition, American Cancer Society and Tunnell Cancer Center of Beebe Healthcare will honor breast cancer survivors in Eastern Sussex at a Pink Ribbon Brunch on Tuesday, October 13th at 10:00 am. This special survivor event will take place at the Cancer Support Community's facility at 18947 John J. Williams Hwy, Suite 312, Rehoboth. Join other survivors for a time of celebration. Brunch will be served. This event is free of charge, but seating is limited, so please call 645-9150 to register by October 6th.

The Cancer Support Community Delaware is part of a national nonprofit organization that provides support, education and hope to people with cancer and their loved ones. Through participation in profession-

ally led support groups, educational workshops and mind/body classes, people affected by cancer learn vital skills that enable them to regain control, reduce isolation and restore hope regardless of the stage of disease. At the Cancer Support Community Delaware, all programs are free of charge. More information about the Cancer Support Community is available on their website at [HYPERLINK "http://www.cancersupportdelaware.org"](http://www.cancersupportdelaware.org) www.cancersupportdelaware.org.

The Delaware Breast Cancer Coalition aims to create a community where every person diagnosed with breast cancer becomes a survivor, and fear and doubt are replaced with knowledge and hope. DBCC's peer mentor support program provides free one-on-one support and education to those newly diagnosed with breast cancer.

For further information visit their web-site at

[HYPERLINK "http://www.debreastcancer.org"](http://www.debreastcancer.org) www.debreastcancer.org.

The American Cancer Society is the nationwide community-based voluntary health organization dedicated to eliminating cancer as a major health problem by preventing cancer, saving lives and diminishing suffering from cancer, through research, education, advocacy, and service. For further cancer information, please call 1-800-ACS-2345 or visit the web-site at www.cancer.org.

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Submitted by Kay Webb



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“Innovation” Is the Theme for the 2015 Sussex County Today & Tomorrow Conference



Todd Lawson of Sussex County, Dr. Andi Richter of Savannah Animal Hospital and Hotel, and Dr. David Ring of Delmar School District participate in a panel discussion titled Selling at the 2014 Sussex County Today & Tomorrow Conference.

Georgetown – Community leaders, educators, businesspeople and elected officials will join together to raise public awareness regarding current economic issues at the 22nd Annual Sussex County Today & Tomorrow Conference. The event will be hosted on Wednesday, Oct. 28, from 7:15 a.m. to 1 p.m. in the Carter Partnership Center at Delaware Technical Community College in Georgetown.

Following welcoming remarks by Sussex County Council President Michael Vincent, Delaware Tech President Mark T. Brainard, and Vice President and Campus Director Ileana Smith, the morning will include a wealth of information important to Sussex County employers. The conference will include a statistical update by Workforce Analyst Ed Simon of the Delaware Economic Development Office, and a keynote address by Sam Calagione, founder of Dogfish Head Brewery.

There will also be an hour reserved for Delaware Tech’s 1 Million Cups initiative,

a partnership effort with the Kauffman Foundation to support entrepreneurship nationwide. The two presenters will be Rob Rider of Body & Soul Fitness, and Katey Evans of The Frozen Farmer.

There will also be a panel discussion entitled “Innovation” that will include Eric Christianson of Perdue, Marnie Oursler of Marnie Custom Homes, Dr. Jeffrey Cooper of Enhanced Dental Care, Lisa St. Clair of Tailbangers, Bryne McDowell of DENTSPLY International, and Stephen Holmes of Discover Bank.

Attendees will also have the opportunity to choose two of three breakout sessions,

which will be led by Valery Cordrey of East Coast Garden Center, Wrede Petersmeyer of Airbnb, and Jack Berberian of Delmarva VOIP.

Tickets for the conference are \$30 for the general public and \$25 for members of the sponsoring chambers. The fee for late registration after Oct. 25 is \$40. Seating is limited, and the conference is expected to

sell out. A continental breakfast and networking lunch are included.

For more information or to purchase tickets, visit the website at www.sussex-countyconference.com or contact Jackie Berger at (302) 259-6090 or jberger2@dtcc.edu.

Delaware Tech -- the First State’s only community college -- offers academic, technical,

community education, and workforce development comprising more than 100 associate degree, diploma and certificate programs. The College is accredited by the Middle States Commission on Higher Education. Delaware Tech has four campuses across Delaware in Georgetown, Dover, Stanton and Wilmington. For more information about Delaware Tech, visit www.dtcc.edu.





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Breads From Around the World

By Vincent Paez

Author, Vincent Paez is a chemist and international businessman. He has a B.S. in Chemistry from Stony Brook University and an M.B.A. from UCLA. He speaks five languages



Apparently, I inadvertently hit a nerve last month, when I wrote a column honoring my father for all that he has done as an immigrant. The topic of immigration is a very sensitive one, so I have chosen this month to be far less controversial and talk about a more neutral topic: bakery goods. I have traveled the world and have experienced croissants, rolls, baguettes, biscuits and buns. There are so many different flavors that I'll choose to talk about one: buns.

Buns are used in so many ways around the world. Some are big, some are small. Some can be carried in your pocket or purse, and some are so big that you have to take them home in a case. While it is a great

feeling to have a bun once in a while, there are some inherent risks with eating buns. They can carry dangerous chemicals, like pesticides, which are inherently designed to kill. Regulation of buns and their contents varies from country to country. Most developed countries have strong regulation, limiting dangerous chemicals and buns. In some countries, like Japan, from where I am writing this article, it very hard to get a bun, as the Japanese do not have a palate for buns anyway. China, Europe, and other regions regulate buns strongly. Our country does not have strong regulation at all on buns. You can buy these bread products virtually anywhere. The bread

distribution industry has been thriving in the USA for several years, making the high calorie products with their dangerous contents very easy and profitable to sell.

We all love to eat buns, but I wonder if their proliferation is too wide and rampant. It seems every week you can find a story in the news in the USA about someone who got a bun and terrible things happened. I don't need to eat buns all the time, and would not miss them if they were gone. I'd be perfectly happy to have a croissant or Kaiser Roll instead. I hear the Spanish empanadas are far less dangerous. But the availability of buns doesn't seem to be helping anybody. Tonight in Tokyo, I

and has lived/worked on four continents for three Fortune 500 companies. He is also a passionate musician and loves the music scene, especially in the Ocean City area. He lives in Massachusetts and spends much time in Ocean City. He has two sons attending Florida State University. ... "Go 'Noles!"

will have Kashi Pan, a sweet bread, which should be danger free, before I head out to the movies.

Bon appetit.

Sussex Academy Middle School Band Honored with Special Guest

(Georgetown, DE) On September 22, saxophonist Cody Leavel visited Sussex Academy. Leavel, who is a graduate of Cape Henlopen High School and Shenandoah Conservatory, is currently the lead tenor saxophonist for the world famous Glenn Miller Orchestra. Following a brief question and answer session with the middle school band, Mr. Leavel worked with the sax section. Band director Jerry Birl said, "It was an honor to welcome such a high-caliber performer. I was thrilled to have Cody come and work with the students. I have watched his progression from student to professional over the last decade, and he sets a great example for our young musicians."

Sussex Academy is a public, tuition free charter school that serves grades 6 to 11. Grade 12 will be added in fall 2016. For information about the school contact Gina Derrickson at gina.derrickson@saas.k12.de.us or 302-856-3636.

PHOTO: Kneeling (left to right) - Lilly McAroy, Camila Yunis
Back Row - Nick Ferri, Gigi Farro, Ben Sala, Cody Leavel, Tyler Hudson, Kenny Cay, Turner Lee



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LET'S TALK BUSINESS

Starting Over

by Richard Stutz

You could make the argument that it's time to start all over. By that I mean, all the necessary ingredients for a well run country are already in place: the office of the president (but he or she has got to be a leader, not just a talker; same is true in the world of business), a representative legislature (2 houses was a good idea then, and it rings true now). The Brits, the Italians, they have more than two political parties, and to the exclusion of a direct vote for their president-equivalent (the occupant of the Office of the Prime Minister), a selection of the top guy or gal is made by members of their legislature who are members of the majority political party in one house of their parliament (amazing they get anything accomplished). And then there is the judicial branch of government, that non-political branch that gets involved when the executive and legislative branches can't agree. That non-political requirement, is that too much to ask? And then there is the largest number of unelected government: the bureaucracy. Our founding fathers could not have foreseen the complexity of the modern world, when they were organizing things for the government of today. They gave us a wonderful foundation, but they could not have imagined the things that government has felt a reason in which to get involved.

Now at this point, you're going to expect me to give you a lot of examples, but you're wrong . . . you already know a lot of them, so I'll get right down to brass tacks, so to speak. Bu maybe that's not a good metaphor to use because it serves to remind me of class action legal suits, the kind you might have if a manufacturer of brass tacks were to claim that his product was "Made in the USA", and although it was, he couldn't actually claim that to be the case, if let's say the lacquer used to finish those little nails was produced in another country. And you do know there are members of the bar who make a living getting courts to agree that a "Made in the USA" claim is not valid should that be the case, and that customers who purchased that product were deceived to get them to open their wallets, and that they need to be recompensed for said deceit, as long as any court-agreed settlement (less legal fees of 40% plus expenses) is delivered to wronged parties. Do you see anything wrong with such a situation . .

. maybe it's just me. I'd like to think that the market has a role to play to play in setting wrong situations right. If we have a press (nowadays, you'd have to include social media), with proper and accurate reporting of wrongs, even perceived wrongs, the word would get out, and buyers would look elsewhere for nails and screws. But know we've got to governmentalize things that don't have to be done that way. If you are of the belief that more regulatory requirements has got to be better that fewer, regardless of costs, then you know which way government is going to be tempted to go.

OK, you got me talking about reform of our federal government. We've been less than successful by relying on self-interested politicians. A president worried about his legacy, a congressperson concerned about his healthcare plan so much that he makes sure that the Affordable Care Act (Obamacare), is not something in which he and his staff will participate; fine for everybody else, but not for him. How do you get up in the morning and look in the mirror? Tea Party, a modern movement whose name dates from the founding of this country. A group of Bostonians who protested an import tax on tea (the coffee of its day). It amazes me that so many people I know protest vehemently that its members are misguided at best, and criminal at worst. Did I miss something? Don't even joke about it! These interested citizens are carrying the water for the rest of us. It's long past the time that we can expect our elected representatives to always make the right decisions, all the time. We've got the structure of government in place; now we need to do our work as citizens to make sure it's done right. Look at the roster of candidates very carefully, asking questions, offering your thoughts to help them. That will be a "starting over".

Richard Stutz is a commercial and residential Realtor with Berkshire Hathaway Gallo in Bethany Beach. He is member of the American College of Healthcare Executives and the Medical Group Management Association. Reach him at Richard@RichardStutz.com, or at 302-537-2616.



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The Ultimate Road Trip

...continued from page 1

ning began! We started planning in July and we were smart enough... For a change... To purchase our airline tickets first. So the vacation was set by doing that. We were leaving on Sept. 12th, and returning on Sept. 22nd. We decided to take 10 days for the entire trip and were going to fly into Portland, Oregon, rent a car and drive the Coastal Highway.

Multnomah Falls

We flew into Portland, rented a Jeep for the next 10 days and had our first breakfast the next morning at Multnomah Falls about 30 miles East of Portland. Multnomah Falls is one of a kind. It is the 2nd highest year-round waterfall in the U.S. Multnomah Falls plummets from Multnomah Creek 620 feet. The steep cliffs and cool misty climate around Multnomah Falls create just the right environment for plants and animals that are found nowhere else in the world. Some of those species are the Larch Mountain Salamander or a Howell's Daisy or a Pika!

Columbia River Gorge

When we flew into Portland airport we had seen a row of houses that looked as if they were built right on the water in the Columbia River. So on the way back from Multnomah Falls we searched for the boat houses.... We found them and had to walk on the docks. They were really cool! I am ready to move. We actually found one for sale at a reasonable price!

Next Day: Brookings, Oregon

Ok, so we spent 2 days in the Portland/ Vancouver area and after attending a beautiful wedding in the Washington hills, and a wonderful time with family, we were off on our journey. It was a beautiful day and of course as soon as we got to the ocean we had to stop!

We could see the giant rocks in the water and were anxious to see and touch them... the one thing that is noticeably different from the East coast is the smell of the ocean... it has a wonderfully salty oceanic smell that we don't get very often from the Atlantic. And the sand was coarse and dark gray. And the water was cold and the beaches were almost empty except for a few... 2 sisters on the beach spreading their mother's ashes in the ocean... (I took a photo for them, it touched my heart).... a couple of fishermen and a lone lady walking her dog. We walked for a ways and then got back in the car to head for Brookings! We stayed in a bed and breakfast high on a cliff overlooking the beautiful Pacific Ocean. *BY the SEA* came with all of the amenities you could ever want... right down to cashmere sheets and beautiful sunset from the hottub on the deck! I would recommend this lovely home a thousand times over! Even now that our journey is over ... this was my favorite stop...



Day #4: Redwood National Park and Point Arena, California

We left Brookings mid-morning and drove into California along Route 101. The highway was high above the ocean and you could see for miles. Then we inadvertently took Alternate Route 101 through the Redwood National Park in northern California. It proved to be a good mistake! The trees were nothing short of amazing. The road was windy and fun. The weather was beautiful. We pulled into our hotel overlooking the pier at Point Arena late afternoon. Another beautiful room and view and we walked outside and out on the pier with a glass of wine where we talked with some locals and then sat on some rocks near the pier to watch the sun set. (That video of the sunset is viewable on this page if you scan the page with your AR app!)

We had a lovely supper of clam chowder and returned to our room to rest for our next leg of the trip!

Day 5 & 6: Golden Gate Bridge and on to Monterey Bay

The next morning we drove for a few hours along the high cliffs of California overlooking the ocean. It was a bit cloudy but still absolutely beautiful... The highway wound round and round the high mountains overlooking the ocean. I never realized that it was like this for the entire coast! Then all of a sudden we were at the Golden Gate Bridge and San Francisco loomed before us! Well... we tried to absorb it all as we drove through, but it was way too much to absorb. San Francisco was bigger than I imagined. The houses were all pastel colors and very clean on rolling hills and you could see the city... it was a place I would like to return to.

We kept going for a few more hours to Monterey Bay where we stayed for two days. We ate on Cannery Row and mingled with the locals. We walked on the docks and through the town... we liked Monterey! We stayed at the Monterey Plaza right on the water and kayaked with the sea otters and seals. At one point I had a seal following me quite closely. ...I think I got too close to her babies! You could look straight down into the water and see giant red crabs and huge starfish and schools of sardines flashing in the sunlight. What a great place to kayak... the ocean tide was very gentle in the bay which made paddling very easy.

Day 7: Carmel, Cambria, Sonoma Valley, Tehachapi

After two days in Monterey we woke up early and headed south to Carmel to visit the Carmel Mission Basilica before continuing our journey. Our reservations in the Sequoia National Park for the next night were cancelled because of the forest fires so we headed for Tehachapi, California instead. We ate lunch in the little town of Cambria... at the Moonstone Cafe on the ocean. We said goodbye to the Pacific and headed inland. We were surprised to see all of the wineries and hills full of grapes. We didn't realize that was on our agenda! So that was a pleasant surprise to see Wine Country in California!

What a beautifully rich part of the country... I mean the soil and things that grow. Palm trees and pine trees and Eucalyptus trees, not to mention all of the things we find on our tables on a daily basis. And the grapes! They were huge and healthy! I don't remember even seeing any bugs in California!

We continued through Bakersfield and on to Tehachapi, CA! We spent the night in the little town of Tehachapi, got up the next morning and made our way to Hinkley, CA, you

know the town that won Julia Roberts an award for playing Erin Brockovitch in the movie with the same name! Well, my husband's childhood town of Hinkley was a sight for sore eyes. A sad, sad town. Most of the residents walked away from their homes years ago when the contaminated water was discovered. It was my husband's first time back since he was a child. It was almost a ghost town. His childhood home was wrapped in yellow crime tape and had an 8 foot chain linked fence built around it. Very strange scene.

Well, back on the highway with the giant tumbleweeds, and through the Mojave desert and north through Death Valley. We just drove on and on and now we understand where it got its name. We then turned East toward Las Vegas and soon saw the skyline! We came down through the parched mountains, and into the city of Las Vegas.

Days 8, 9, 10: Las Vegas! The Mirage and Cirque de Soliel "LOVE"

We checked into the Mirage for the last three days of our vacation. We went to the old town of Las Vegas, looked at the city from the top of the Stratosphere, took in the dancing waters of the Bellagio and then went to bed!... The next day we hiked in Red Rock Canyon, just outside Las Vegas and went to the Museum in Henderson Nevada. We went to The Pawn Shop that is so popular on television. We had wonderful dinners and as a grand finale to our vacation we saw The Beatles "LOVE" Cirque du Soleil.

What's on your Bucket List?

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Delaware Facts and Trivia

Did you know?

By Sandie Gerken

The oldest bridge in Delaware is located on Old Lancaster Pike, Southeast of Hockessin. It is a stone arch bridge, built in 1808.

The New Indian River Inlet Bridge's dimensions are: Total length: 2600 feet; Clear span over the inlet: 950 feet; Bridge height over the inlet: 45 feet; Pylon Tower Height: 233.5 feet above the ground.

The new bridge near St. George's, the Chesapeake & Delaware Canal Bridge is officially named the William V. Roth Jr. Bridge. Roth was instrumental in getting federal funds for the bridge project.

The Delaware Memorial Bridge is the only toll bridge in Delaware. The current toll is \$4 for passenger cars. The toll is paid crossing the bridge from New Jersey to Delaware.

Pickleball Demonstration at Rehoboth Beach Museum

Rehoboth Beach, DE - Join members and friends of the Rehoboth Beach Museum on Sunday, October 11, 2015 from 1 p.m. to 3 p.m. for a demonstration of Pickleball. Over the years, there have been many sports played in Rehoboth Beach, starting with bowling at the beachfront Casino hotel at the turn of the century, and continuing at Dolle's lanes where the Dolle's candy store is now. Rehoboth Beach participated in The Eastern Shore Baseball League with its Pirates baseball team, which was a farm team for the Philadelphia Phillies. Volleyball continues to be a popular beach sport, including Rehoboth Beach's famous drag volleyball games. While relatively new, pickleball is a popular sport that is gaining in popularity in the area. With that in mind, the Museum is hosting a pickleball demonstration. Pickleball combines all the racket sports and is played with a paddle and a whiffle ball on an area the size of a badminton court. It attracts players of all ages and skill levels, especially seniors appreciative of the smaller court. Its popularity stems from a fast learning curve, a great workout, and an infectious good time.

Interested folks are invited to "get off the couch, lose the grouch," and come out and discover why your neighbors are lining up to play Pickleball at so many communities in the Delaware Beach resorts. Pickleballers involved in the demonstrations are from the First State Pickleball Club, the only public facility in Delaware solely dedicated to Pickleball, and is located in Frankford, DE, behind the John M. Clayton Elementary School. More information about Pickleball is available from the website delawarepickleball.com. Reservations are required and a \$5 donation is suggested. Light refreshments will be served. The museum is located at 511 Rehoboth Avenue, Rehoboth Beach, DE. Please call (302) 227-7310 to make a reservation. The museum is handicap accessible. Hours are Monday through Friday 10-4, Saturday and Sunday 11-3 through the end of October. On view are the Women of Rehoboth, Jazz Festival and Sea Witch Festival exhibits.



Pearl Morris, Georgia Billger, Diane Milan, Cheryl Martin

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LEWES DRAGON BOAT FESTIVAL ANNOUNCES BEST MERCHANT STOREFRONT

(Georgetown, DE) To help promote the third annual Lewes Dragon Boat Festival, Downtown Lewes merchants decorated their storefronts. Lewes Dragon Boat Festival organizers announced that Blooming Boutique was the winner of the Best Merchant Storefront.



Photo: Event Organizers: Stuart Griffin, Krista Griffin, Blooming Boutique staff members Alyssa Durney, Amy Perkins and Blooming Boutique owner, Michiko Seto.

Kindness Matters

Insights by Nancy

I recently had an encounter while standing amid a crowd at a food festival in what I thought was the end of a line. As I stood there a moment I looked at the man behind me and asked if he was in line. He looked at me with dismay and said with anger, "YES, I AM!". Embarrassed, I said, "Sorry", and walked away. I have to admit it took me awhile and some thought to not let it ruin our outing.

It got me thinking about how I've responded in similar situations. I know I have acted with such manners at times.

There are days when I'm in a hurry and traffic, cashiers, and people just don't move fast enough to please me. It occurs to me that no matter my mood whether good or bad, in a hurry or not, the things around me still move at the same pace. Traffic jams are still jammed, long lines are still long. I've found small acts of kindness go a long way and have a ripple effect. Also true, being considerate and even looking for opportunities to act with kindness sure make waiting in lines more pleasant.

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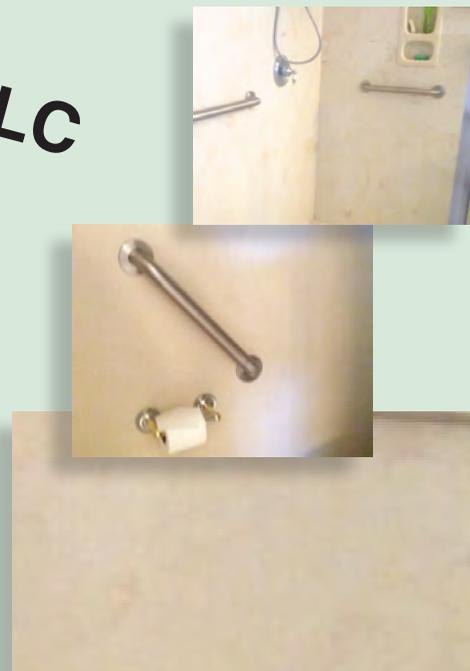


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