

BOMBASH

“Exploring Southern Maryland”

September 30 - October 2, 2011

This Fall come with ECWG to Calvert and St. Mary's Counties in southern Maryland. Bounded by the

Patuxent and Potomac Rivers and the Chesapeake Bay, this is the birthplace of Maryland. The area is rich in history and flavor, home to many historical landmarks, lighthouses and quaint waterfront towns. We shall begin on Saturday morning with a tour of the Calvert Marine Museum, reputedly the best of its type in the state. Our visit will include an hour boat tour of the area around Soloman's Island. We'll then drive south to Historical St. Mary's City. Established by English colonists in 1634, this was the capital of Maryland until 1695 and an early site of religious freedom. The fourth oldest permanent English colony in North America and the only 17th-century settlement site remaining largely undisturbed by subsequent development, much of St. Mary's City is now designated as a national landmark. On Sunday morning, we will tour Sotterley Plantation, the only remaining Tidewater Plantation in Maryland that is open to the public. Then enjoy an afternoon of multiple wine tastings, live music, great food, exhibits and demonstrations, artisans, and more in a breathtaking setting at the annual wine festival at Sotterley.



The price is **\$130.00 per person**, which includes a guided tour of the **Calvert Marine Museum** and the **Drum Point Lighthouse** a cruise on the *Wm. B. Tennison* and a guided walking tour of **Historic St. Mary's City**. Saturday box lunch on the grounds of St. Mary's and dinner at Lenny's Restaurant are also included. A Sunday tour of **Sotterley Plantation House** and admission to the **Riverside WineFest at Sotterley** are also part of the package.

Note that we are not providing a local tour bus. You are responsible for your own accommodations and travel to and from St. Mary's County. Room reservations must be made directly with The Sleep Inn (see next page) by September 1 to get our group rate.

Please plan to join us on Friday evening, September 30, for a casual “Dutch treat” dinner at Cafe' des Artistes in Leonardtown. (see next page). Directions and maps for Saturday and Sunday will be distributed.

2011 Bombash Itinerary

Friday, September 30

Arrive in California, MD on your own
Block of rooms reserved for ECWG @

Sleep Inn & Suites
23428 Three Notch Rd.,
California, MD, US, 20619
* Phone: (301) 737-0000
* Fax: (301) 737-4426



Group Rate is \$89.00 per night per room plus tax. Continental breakfast is included.

The Sleep Inn® is locally owned and conveniently located on Route 235

Contact hotel directly to make individual reservation – Reservations must be made by September 1 to get Group Rate. Ask for Explorers Club Rate.

Directions from Washington D.C to Sleep Inn: Take Beltway I-495 exit 7A to merge onto MD-5 S/Branch Ave toward Waldorf. Continue to follow MD-5 S 12.7 mi. Turn left onto MD-5 S/Mattawoman Beantown Rd. Go 3.2 mi. Turn left onto MD-5 S/Leonardtown Rd. Continue to follow MD-5 S. Go 17.6 mi. Continue onto MD-235 S/Three Notch Rd. Go 13.3 mi Sleep Inn is on the left side of the divided road so you will have to make a U-turn. Total about 47 miles from I-495.

1800 Informally gather for dinner (Dutch treat) at
Cafe' des Artistes
41655 Fenwick Street
Leonardtown MD 20650
301/997-0500.

Leave hotel parking lot and head northwest on Three Notch Rd to the first traffic light and make a U-turn and return past the hotel 1.0 mile. Turn right onto MD-4 S/St Andrews Church Rd. Go 6.1 mi. Turn right onto MD-5 N/Point Lookout Rd. Go 0.5 mi. Turn left onto Fenwick St. Go 0.4 mi. Restaurant will be on a street corner on the left total 8.1 mi



Café des Artistes, located on the square in Leonardtown, is a classic upscale bistro where we can share a true elegant country French meal that is moderately priced. The original Chef/Owner Loïc Jaffres, Académie Culinaire de France & Commanderie des Cordons Bleus de France, has brought his dedication to the profession and commitment to culinary excellence to this historic town square for more than 11 years.

Saturday, October 1 (complete Directions and maps will be provided)

Breakfast on your own. The Sleep Inn includes a good complementary continental breakfast.

0930 Depart motel for Calvert Marine Museum on Soloman's Island.

1000 Meet inside the exhibition building at the Calvert Marine Museum for a guided tour of its galleries that focus on regional paleontology, estuarine life of the tidal Patuxent River and adjacent Chesapeake Bay, and maritime history of these waters.. The heart of the Paleontology exhibit is a life-size recreation of the world of the Miocene with a 35" skeletal restoration of the extinct giant white shark.



Next we'll inspect the Drum Point Lighthouse that dominates the museum's waterfront. This screwpile, cottage-type light is only one of three remaining from forty-five that once served the Chesapeake Bay at the beginning of the twentieth century.

1130 We will board the *Wm. B. Tennison*, that was built as a nine-log sailing bugeye in 1899 and converted to an oyster buy-boat in 1906-07, for a leisurely hour sightseeing cruise through busy Solomons inner harbor, underneath the Governor Thomas Johnson Bridge and back to Pt. Patience and the Naval Recreation Center. The Tennison is reputed to be the second oldest licensed passenger vessel in the United States. It was listed as a National Historic Landmark in 1994.



1230 Depart the Marine Museum for Historic St. Mary's City.

1300 Box lunch (included) on the grounds of St. Mary's City followed by a walking tour. Exhibits at the outdoor museum living history sites include the square-rigged ship the Maryland Dove, Town Center and the State House of 1676, and a Woodland Indian Hamlet. We will also see the Visitor Center and Exhibit Hall, and The Shop at Farthing's Ordinary. A healthy amount of walking is necessary to see the exhibit areas, so wear comfortable shoes!



1700 Return to hotel

1800 Drinks (cash bar) and dinner at Lenny's Restaurant St. Mary's Room (on the grounds of Sleep Inn) followed by a talk by Dr. Thomas Miller, Director and Professor at the Chesapeake Biological Laboratory, the environmental research facility of the University of Maryland Center for Environmental Science.



Saturday After Diner Talk
"The Status of Crabs in Chesapeake Bay"
Dr. Thomas Miller
Director and Professor, Chesapeake Biological Laboratory



Thomas Miller was appointed the Director of the University of Maryland Center for Environmental Science Chesapeake Biological Laboratory in July, 2011 after serving as its Interim Director since May.

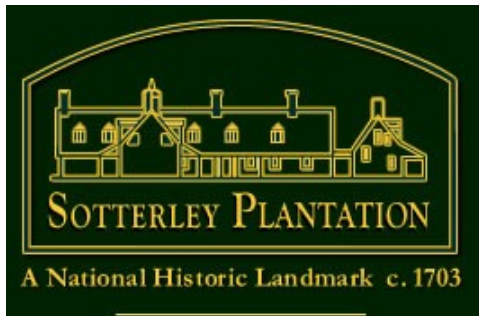
Dr. Miller has been a member of the UMCES faculty since 1994 where he studies the dynamics of fish species. He has been a leader in the development of approaches

to manage several Chesapeake Bay species, particularly recent efforts to ensure the sustainability of the blue crab population and fishery. He received his B.Sc. from the University of York in England as well as an M.S. in ecology and Ph.D. from North Carolina State University.

Chesapeake Biological Laboratory was founded in 1925 and has a long history of research excellence in fisheries, environmental chemistry, and coastal ecosystems by its 120 scientists, graduate students and staff. Fisheries scientists have developed management plans that led to the recovery of the striped bass, completed the most recent blue crab stock assessment and studying habitat use by tuna, sturgeon, white perch and other species. Research by environmental chemists focus on the impact of toxins on turtles, the movement of organic contaminants between the atmosphere, sediments and water, and carbon cycling in the Arctic. The ecosystem scientists work on large-scale nutrient dynamics and food webs.

Sunday, October 2

Breakfast on your own. Lenny's Restaurant has an excellent buffet brunch served from **0800** for \$9.99 plus juice and coffee.



1100 We will tour the early 18th-century Manor House at Sotterley Plantation. The is one of two surviving examples of post-in-ground framing in the Chesapeake region. Beginning in the late 1720s and again in the 1750s, 1760s, 1840s, and 1910s, Sotterley underwent a series of modifications and additions, which bear their own architectural significance. Most notable of these alterations are the decorative framing of the circa 1720s west wing and the installation in the 1760s of a grand Chippendale-style stair and a pair of intricately carved shell alcoves. Just after the turn of the twentieth century, the house underwent a significant



campaign of restoration according to the tenets of the Colonial Revival

movement. Sotterley also features a rare slave cabin and a full array of outbuildings set amidst seventy acres of rolling fields, gardens and riverfront. In 2000, Sotterley Plantation was designated a National Historic Landmark.



Noon – 6pm enjoy the **Riverside WineFest at Sotterley 2011!** with wine tastings (no tasting tickets required); live music; local artisans with fabulous hand-crafted items for purchase; food vendors featuring such Southern Maryland specialties as crab cakes, fried oysters, stuffed ham, pit roasted meats and freshly made ice cream; exhibits, demonstrations, tours, children's activities, and more in a breathtaking Patuxent riverside setting! (Admission is included)



Space is limited but guests are welcome

Contact Frank Power for details and reservations
301/294 – 9377 frankrpower@aol.com

Reservations must be RECEIVED before noon on Monday, September 12, 2011. RSVP to

Frank R. Power
13208 Glen Mill Road
Rockville, MD 20850
301/294-9377
frankrpower@aol.com

RESERVATIONS FOR BOMBASH, September 30 - October 2, 2011

Please reserve ___ places for "Exploring Southern Maryland"

Name _____

Guest(s) Name(s) _____

Tours & Dinners @ \$130.00 ____. Enclosed is my check for \$ ____ payable to ECWG. **No cancellations after September 12.**

Please indicate:

We will will not join for dinner (Dutch treat) on Friday, September 30.

Lunch choice for Saturday, October 1

- Turkey Sandwich
Freshly roasted breast of turkey & cheese
- Ham Sandwich
Honey cured Virginia ham & Swiss cheese

Dinner choice for Saturday, October 1.

- Prime Rib
- Stuffed Filet of Flounder

Dinner Menu

French Onion Soup

*Prime Rib Au Jus.
slow roasted and seasoned with
special spice blend.*

Or

*Broiled Filet of Flounder
stuffed with Crab Imperial.*

*Creme Brulee
A Chocolate Cup with
Caramelized Sugar*