

ISSUE NO.



AUGUST-SEPTEMBER 2022

SOBO EVENTS

Your guide to what's coming up on the South Baltimore peninsula. For updates and links to more information, visit sobopost.org/events. Compiled by Alyssa Oliveri.

8/6 – **Skate Day at the BMI Farmers' Market**, Baltimore Museum of Industry, 1415 Key Hwy. 9am-1pm.

8/6 – **Music: Better Off Dead and The Jerry Tripsters**, The 8x10, 10 E. Cross St. Doors 6pm. \$

8/7 – **Weekly Group Rides**, Trek Bicycle Federal Hill, 1414 Key Hwy. Advanced/intermediate riders (40-50 miles, avg. 18 mph) at 7:45am, beginner riders (12-15 miles, avg. 10 mph) at 8:45am.

8/7 – **Waterfront Wellness: Riot Squad Run Club**, Rash Field Park, 201 Key Hwy. Weekly free outdoor fitness program. 8am.

8/7 – **Inner Harbor Kayak Tour**, Maryland Science Center, 601 Light St. Three-hour weekly kayak tour. 9am or 1pm. \$

8/7 – **Farmers' Market**, Cross Street Market, 1065 S. Charles St. 10am-2pm.



8/7 – **Street Food Sundays**, 809 Light St. Pop-up food truck event featuring chefs from around the DMV. 3-7pm.

8/8 – **Wellness on the Waterfront: Boot Camp**, Port Covington, 101 W. Cromwell St. Weekly free outdoor workout series. 6-6:45pm.

8/8 – **Mission Fit Boot Camp**, Rash Field Park, 201 Key Hwy. Weekly free kid-friendly outdoor fitness program. 6pm.

8/9 – **South Baltimore Book Lovers Community Cookout**, SBLC Learning Works, 28 E. Ostend St. Free celebration of National Book Lovers Day. 5:30-8pm.

8/10 – **Music: The True Hearts**, Cross Street Community Social, 42 E. Cross St. Weekly outdoor event featuring music, food, and fun. 5:30pm.

8/10 – **Wellness on the Waterfront: Yoga**, Port Covington, 101 W. Cromwell St. Weekly free outdoor workout series. 6-6:45pm.

8/10 – **Sunset Booze Cruise**, Sagamore Spirit Distillery, 301 E. Cromwell St. Guided whiskey tasting and Baltimore Water Taxi cruise. 6:30pm. \$

8/11 – **Open Community Run**, Diamondback Brewing Company, 1215 E. Fort Ave. Weekly informal group run, 3-6 miles. Sponsored by Bmore Running. 6:30pm.

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Scan for the latest SoBo Events updates



NEXT ISSUE: OCT. 6

THE SOUTH BALTIMORE PENINSULA POST

FREE

Connecting the communities of the South Baltimore (Md.) peninsula

YOUR SOBO SUMMER FAVORITES

You can't beat the South Baltimore peninsula as a great place to live, even during the challenging swelter of a Baltimore summer. In July we asked SoBohemians to tell us about their favorite outdoor spots, fun activities, and culinary delights that make a summer here special. Here's what your neighbors had to say in our latest "Pulse of the Peninsula" online survey.

Riverside Park Concerts

It's nice to socialize with neighbors and have a picnic with the food trucks! – Megan in Riverside

Just hanging out outside with music and Miss Twist. Kids get to hang with friends. – Jana on William Street

A chill, convenient event. – Amy on Hull Street

Love live music and the community coming together! – Rhianna on William Street

Good music, free, and so many people participate. – Andrea on Randall Street

Fort McHenry

It's always a bit cooler and breezier there, and it's beautiful too. – Cathy on Riverside Avenue

Farmers' Markets ...

A perfect weekend morning by the water at the Baltimore Museum of Industry with our dogs getting some treats for them and some iced coffee for us. There is an awesome feeling of community when you're there. – Drew on William Street

Going to the BMI Farmers' Market on Saturday mornings and following it up with breakfast at MindPub. I love the combination of peak season produce, a great breakfast, and how you can feel the heartbeat of the community throughout the whole journey. – Kellyn on Birkhead Street

My favorite things are the Farmers' Markets at BMI and Cross Street and concerts at Riverside Park. Love the musical acts, the ease of access, and the way these events bring people together. – Molly on S. Charles Street

... and Riverside Pool

My favorites are swimming in Riverside Pool and walking to the weekend Farmers' Markets. Relaxing exercise to beat the heat. And I enjoy support-



Hanging out with friends and neighbors at the monthly summer concerts in Riverside Park is a summer highlight for many peninsula residents. Photo by Mary Braman.

ing local farms and small business. – Amy on E. Fort Avenue

Kayaking

You get to see the city in a whole new way kayaking with the Canton Kayak Club. – Rob from Federal Hill

Exploring the Restaurant Scene

So many delicious and always rotating menus and I can support the local community. – David on Henry Street

Playing Tennis at Latrobe Park

I treat myself with a snowball after! – Abby on Light Street

Ice Cream & Snowballs

Bmore Licks, Ice Queens, and walks in Federal Hill Park! The best treats and lots of dogs. – Elizabeth on Sumwalt Court

Ice cream with my kids because it's hot and something cool always cheers me up. – Amornrat on S. Charles Street

Moo Moo Cows snowballs. We finally

have snowballs in Federal Hill. – Carol from South Baltimore

Can't Pick Just One!

Miss Twist and the Under Armour dock. Delicious ice cream for a great price! I love supporting local small businesses. Love sitting in the evenings at the UA dock too. – Abby on Hull Street

Bmore Licks ice cream, Flicks on the Hill, and Riverside Second Sunday concerts! The whole community is invited. People of all ages coming together is beautiful! – Beth from Federal Hill

Live music in Riverside Park, the BMI and Cross Street Farmers' Markets, and walking to Orioles games at Camden Yards. It's community! All wonderful ways to meet your neighbors. – Kate from Federal Hill South

We just moved to Baltimore, so discovering so many interesting things within walking distance has been great! We love that so many places are dog-friendly. – Stacy from Otterbein

Outdoor festivals and concerts. I love them! – Sandra on S. Charles Street

Popular 'Parklet' Dining in SoBo Streets Here to Stay

Dining in the street became a thing in Baltimore two years ago when Covid shut down indoor dining citywide. City officials quickly put together a temporary, emergency policy to help restaurants stay afloat, allowing them to convert parking spaces outside their businesses into dining areas and reimbursing them for the permit fee.

About 20 restaurants on the South Baltimore peninsula took advantage of the new "parklets" policy. There are over 100 citywide, according to the

Department of Transportation, with the highest concentration in Fells Point.

This June, with the Covid emergency fading in the rearview mirror, the City announced that the temporary parklets policy will end in December and a new, permanent policy will take its place in January. All indications are that this popular outdoor dining option is set to become a long-term feature of eating out on the peninsula.

"We've gotten a lot of positive feed-

back on the parklets," says Liam Davis, legislative affairs manager at the City's Department of Transportation, which administers the outdoor dining policy. "People like them. They help create a pedestrian-friendly environment and help create a vibrancy in a neighborhood that people often associate with walkable neighborhoods in places outside North America."

Most of SoBo's parklets are in the

Continued on page 4

From the Editor

AROUND THE PENINSULA

How Are We Doing? Let Us Hear from You.

We hope that you'll take a few minutes to fill out the Peninsula Post's first Reader Survey, which is now live online. All you have to do is flip over to page 7 of this issue, scan the QR code, and let us know what you think!

We launched this free newspaper just over a year ago with a specific mix of stories and columns in mind that we thought would help build stronger community connections across the SoBo peninsula. And for our first eight issues, we've been forging full steam ahead with local news and features, profiles of SoBo makers, deep dives into our area's rich history, regular updates from community groups, and a comprehensive listing of local events.

Now we're pausing for a moment to hear from you about how we're doing, to see what you like and don't like about what you've read in this newspaper, and to listen to your ideas for new things we could do. Are there specific topics you'd like to see covered in the Peninsula Post? If you could make one change to the newspaper, what would it be?

We're eager to hear your feedback as soon as possible so that we can use it in shaping our upcoming issues. The Reader Survey is open until August 26.

And to show how much we appreciate you taking the time to complete the survey, we will enter your name in a drawing for two \$50 gift cards to a SoBo eatery of your choice. Thank you! – Steve Cole, Editor-in-Chief

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Solo Gibbs Park Design Advances

A design concept for the section of Solo Gibbs Park north of W. Hamburg Street was presented at a community meeting on July 21, hosted by Baltimore City Rec and Parks at St. Barnabas and St. Susanna Coptic Orthodox Church on S. Hanover Street.

The design, which incorporates input from another public meeting in May, includes a playground, new loop path with exercise equipment behind the existing tennis court, a sports lawn/gathering space for informal games, and a new pavilion near the tennis court. During the meeting, park designers sought input on the specific type of playground favored by the community. Options include adventure play, sensory play, rope climbing, and traditional equipment. The current design does not include a dog park.

Park planners said a more detailed playground design is expected to be presented to the community at a public meeting in September. Once the design is set, the project moves to construction planning and selecting a contractor. Actual construction is expected to begin in early 2024. – S.C.

"Greenest Block" 2022 Winners

For the second year in a row, residents in the Federal Hill South neighborhood greened and cleaned their sidewalks and stoops for the "Green Our Blocks" competition, sponsored by the neighborhood association's Garden Club.

This year's winners were announced on June 18 at Henry Street Park. The 100 block of E. Gittings Street took first place, with second place going to the 1400 block of Riverside Avenue and third place to the 100 block of E. Clement Street. Several honorable mentions were also awarded by the three judges: Jennie Beecher, communications coordinator at Ace Hardware Federal Hill; Luke Clippinger, District 46 Maryland state delegate; and Brynn Smith, assistant principal at Digital Harbor High School. A hand-painted wooden sign for the winning block is now on display on E. Gittings Street, near William Street. – S.C.

Memoir Chronicles 1990s SoBo

The feeling of being out of place in an uninspired life and searching for connections drove Patrick McArdle to move to Baltimore in 1997, a pivotal year in his life which the peninsula resident chronicles in his new self-published memoir, *Wire to Wire*.

McArdle describes his search for belonging, fleeing the blandness of the Fairfax, Virginia, suburbs where he grew up and moving to Federal Hill after college at the age of 25. Here, he almost immediately found a sense of



Jamey Haley of the 100 block of E. Gittings Street (second from left) receives a flat of plants from "Green Our Blocks" judges (left to right) Luke Clippinger, Jennie Beecher, and Brynn Smith on June 18. The second annual neighborhood competition was sponsored by the Federal Hill South Neighborhood Association. Photo by Steve Cole.

community: the hubbub of the Cross Street Market, the friendliness of locals, and their love of the Orioles baseball team. Patrick was so excited to join the camaraderie that he signed his lease before even nailing down a job.

The easy-to-read memoir details McArdle's first year in Baltimore, where he quickly became immersed in the city's culture, from witnessing the arrabbers selling produce out of horse-drawn carts, to shucking oysters at Nick's Fish Market. He describes how he convinced college friends to visit and how they, too, fell in love with the city and its baseball team. There are also surprises and challenges, like the stress of finding a job, and the culture shock of being the only white person in an African-American barbershop. The book paints a picture of a city whose identity was under development, much like McArdle's own at that time.

The author juxtaposes his observations with a detailed account of the Orioles' 1997 season, touching on everything from the players' dispositions to the weather, and how their stellar game play captured the hearts of Charm City residents. McArdle brings the season to life, describing the palpable emotions experienced in each game.

McArdle credits family members as the inspiration for putting his story to

paper, to capture a point in time where a new generation was discovering Baltimore. He started writing in early 2022, and with the help of his wife, who designed the book cover, and friends and family acting as editors, he was able to publish the memoir in April. Additional help from the Baltimore Sun archives allowed him to pinpoint the fine details of Baltimore at that time. He would like to thank Chris at Mums and Sharon at Cheese Galore & More for their support.

McArdle lives with his wife and daughter in Locust Point and works in the computer science industry. *Wire to Wire* is available on Amazon. – J.T.

Latest New SoBo Businesses

Several new businesses opened on the peninsula since our last issue. Below we bring you our first regular listing of new additions to our community.

Copper Shark (921 E. Fort Avenue). Restaurant featuring classic cuisine, charcuterie, and oak-aged bourbon; open for lunch and dinner. 410-202-2268

Eastern Watersports (321 E. Cromwell Street). Rent kayaks, paddle boards, and sailing catamarans at Port Covington Marina; open through August. 443-730-0302

Krishna Aunty (Cross Street Market). Food stall featuring nutritious, home-style Indian food with a modern twist. 443-983-8821

N Nails & Spa Lounge (1102 S. Charles Street). Salon featuring manicures, enhancement nails, pedicures, waxing, and more. 410-204-8968





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The brewery floor at Checkerspot Brewing Company was extra busy on the July morning when the Peninsula Post visited: a new batch of beer was just getting started, while a finished beer was heading toward the canning line.

Owner and brewer Judy Neff and her crew are deftly juggling an array of tasks, gliding back and forth and beneath the canning line that snakes along the front of a towering range of gleaming tanks.

"I try not to schedule brewing and canning on the same day, but sometimes it happens," says Judy.

She climbs the few steps to the control panel of the mash tun, a tank where crushed grain is mixed with hot water, to check the temperature of the mash in this first brewing step that will yield 15 barrels of Checkerspot's Zicke Zacke Oktoberfest.

Ryan Creel concentrates on the control panel of the canner as cans are filled with beer, sealed, and labeled, occasionally walking over to the ladder alongside a tower of unfilled cans and climbing to the top to make sure the cans keep moving down the line.

At the other end of the line, Rich Parker assembles four-packs of Under the Over Kolsch, loads them into cardboard boxes, and neatly stacks the boxes one by one on a pallet.

Judy, now behind the wheel of a forklift, picks up a low, empty dumpster and drives it over to the mash tun, carefully positioning it alongside a small door in the base of the tank.

Ian Noronha steps over to the tank, opens the small door, and begins shoveling out the spent, steaming mash, filling the brewery with a sweet, oatmeal scent as he gets the tun ready for another batch of Oktoberfest.

"Busy" is now pretty familiar to Judy and her crew at Checkerspot, which turned four this summer. At 1,500 barrels a year, output is nearly triple what it was in 2018 when the brewery opened on the western edge of the SoBo peninsula, tucked between the I-395 overpass and the CSX tracks at the end of S. Sharp Street. Production capacity jumped last year with the arrival of two massive, 30-barrel tanks. And Checkerspot sales outside of its taproom are set to expand soon into the D.C. market.

This SoBo beer story began with a deep dive into microbiology and a visit to a major craft brewery in San Francisco. Judy came to Baltimore in pursuit of a doctorate in microbiology, which she received from Johns Hopkins University. After taking a tour of Anchor Brewing Company with her husband, Rob Neff, around 2005, Judy recalls, "I got excited enough to come home and buy a little home brew starter kit, and I just kept on going."

Checkerspot's frequent release of small-batch, experimental beers and even some of its perennial favorites owe much to Judy's years as a home brewer. "In home brewing, you're always trying out different things. To me it's a lot like cooking. You get to know your ingredients. Then you say maybe this will go well with this, and you try putting different things together."



Checkerspot Keeps It Fresh with Variety, Creativity



Above: Checkerspot owner and brewer Judy Neff grew her love of home brewing into a SoBo brewery that is now producing 1,500 barrels a year. Below: Ian Noronha shovels spent grain out of the mash tun as a new batch of Zicke Zacke Oktoberfest is born. Bottom: Ryan Creel and Rich Parker (far right) work the canning line to produce fresh four-packs of Under the Over Kolsch. Photos by Mary Braman.

Variety is key to Checkerspot's approach to brewing, says Judy. "Not everyone likes hoppy beers or sour beers. There are so many styles out there that we wanted to offer a range of beers that people can pick from and learn about what they like and don't like."

Judy and her assistant brewers regularly create one-barrel pilot batches of about 35 gallons to test new ingredients and flavor concepts. "We use pilot batches to see what a new hop or different grains really taste like and to just try some wild stuff. These batches stay in the taproom so we get direct

feedback on them. A few kegs of anything is always interesting."

One of Checkerspot's topsellers – the Juniperus IPA – is a beer Judy started working on as a home brew. "That's sort of my baby. It's my favorite flavor combination: piney and a little bit of dank flavor but also this bright candy flavor that isn't too sweet. Finding that balance was challenging."

Experimenting with new ingredients and flavors is part of the fun of craft brewing, says Judy. "This year I did a beer for the Kentucky Derby that played off of a mint julep. It was IPA-inspired but wasn't overly hoppy. It



had a little sweetness, a little mint, some bourbon-barrel aged wood. It was something totally different."

Judy encourages her two assistant brewers to explore similar creative experiments. Ryan Creel came up with a Cucumber Pepper Kolsch using fish peppers from Maryland's One Straw Farm. Ian Noronha drew on his heritage and experience with Indian flavors to make a pilot batch of Life of Chai, an Amber with Ian's own masala spice blend and black tea.

"It's fun when a great beer opens the door to potentially more great beers," Judy says.

For its first two years, Checkerspot beer could only be enjoyed in its S. Sharp Street taproom, in crows filled in the taproom, or as drafts from bars and restaurants that purchased kegs. Adding a canning line to its operation was something they planned to do down the road, but then Covid hit and changed everything.

"We had always planned on canning, but it definitely became much more urgent with Covid," Judy explains. "With bars and restaurants closed, kegs were not selling. Liquor stores were doing very well, so the demand was there for cans but not the kegs."

"We were worried about having to dump beer and beer getting old," recalls Judy's husband Rob, Checkerspot co-owner and head of sales and distribution. "But that didn't really happen, which was lucky."

Their luck came in the form of a strategically placed, five-head canning machine. "We found the type of canner we wanted available on this side of the country, which was very fortunate," says Rob. "That saved us a ton on shipping, and we got it in three weeks." Checkerspot started canning by the summer of 2020.

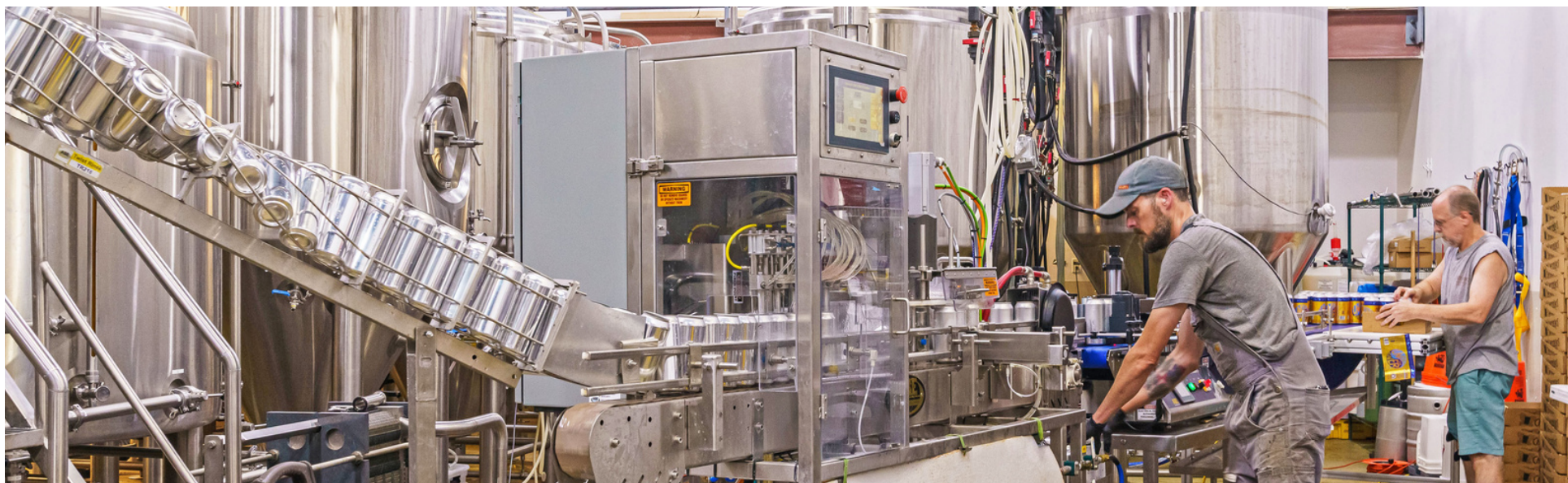
"The canner really helped us out. We were able to sell a lot of cases that supplemented the draft beer loss," he says. Checkerspot now sells up to 10 different beers in cans at any one time.

Sales have rebounded to pre-Covid levels, Rob reports, with growth in both taproom sales and distribution. Taproom sales account for about two-thirds of Checkerspot's business.

In addition to brewing beer to benefit its own bottom line, Checkerspot regularly collaborates with area nonprofits to brew beers for good causes. "It's been really amazing to see the good you can do with beer," says Judy. "We've had a lot of fundraiser beers and raised thousands of dollars for different nonprofits. It's been really cool to get to know all these different people who run these organizations and dedicate their lives to doing good for others."

This fall Checkerspot brings back its fundraiser beer to benefit the Baltimore Animal Rescue and Care Shelter (BARCS) in Cherry Hill. "Barctoberfest" is a special batch of Checkerspot's Oktoberfest canned with a label depicting the dog of the winner of a raffle drawing, proceeds of which go to BARCS.

The same Oktoberfest beer that Judy and her crew started on that busy morning in July will be ready for you to drink in September. – Steve Cole



'PARKLETS', continued from page 1

business district around Cross Street Market. According to Hank Shofer, president of the Federal Hill Business Association, they have benefited the whole neighborhood. "The parklets have been a great help to our neighborhood restaurants. With all of the Covid restrictions, it allowed many restaurants to keep their businesses going. It also brought a number of diners to the sidewalks of Federal Hill, which can only have a positive impact on the neighborhood."

SoBo restaurant owners report that their patrons enjoy this new option. "While we have a handful of people that still don't want to sit indoors, people just really enjoy sitting outside when the weather's nice," says Anna Leventis, owner of SoBo Café on E. Cross Street.

"Dining outdoors is where it's at," says Dave Rather, owner of Mother's Federal Hill Grille on S. Charles Street. "People want to be outdoors now."

The popularity of parklets has brought a new clientele to 1157 Bar & Kitchen on Haubert Street in Locust Point, according to owner Jason Ambrose. "Before Covid, we were much more of a bar. Now we're more of a restaurant. You see more families, more kids, grandmas, dogs. We have a much more neighborhood, family feel."

The parklet at Wiley Gunters on E. Fort Avenue is the favorite of Locust Point's Vicky Booze and her family. "We love the parklets," she wrote in response to a Peninsula Post Facebook post. "We have a two-year-old pandemic baby so we are big fans of outdoor dining. We feel safer sitting outside, and it's easier to handle meltdowns."

While there have been some complaints about the parklets, from their takeover of needed parking spaces to accessibility for disabled customers to



some unattractive designs, the response has been overwhelmingly positive, says DOT's Davis.

Before Covid, the City approved parklets for a few special occasions lasting just days or weeks. "People thought they were cool, but there wasn't a push for widespread use of them until the pandemic," says Davis.

Even before the City releases a draft of its new parklet policy for public comment (expected by August), some restaurant owners have moved ahead with implementing or planning upgrades to their parklets.

In May, Mother's Federal Hill Grille constructed a seven-booth wooden parklet complete with a curb-level floor, corrugated roof, and string lights. "We wanted to make the new parklet a little nicer and more attractive than just eating on the street," says Rather.

In June, nearby SoBo Café upgraded with a four-table wooden platform



parklet with latticed walls, plants, and string lighting. The curb-level platform floor is safer for her customers, says Leventis. "The street was uneven and some people were having trouble getting their footing. We also added concrete jersey barriers after a hit-and-run driver struck our parklet in late 2020. Now I feel comfortable that my guests are safe."

Other SoBo restaurant owners are already planning upgrades for their parklets. Wyatt Mackie, owner of Wiley Gunters, wants to build a curb-level platform when he is allowed to move his parklet back into the parking lane after a weeks-long move to the sidewalk to make way for utility work on E. Fort Avenue. "It will be nicer and more long term than what we did originally, when we didn't know how long the program would last," Mackie says.

Many SoBo restaurants took advantage of the City's temporary Covid policy and created "parklets" by placing tables directly in the parking lane, such as the ones above at Blue Agave. Upgraded structures, like the one at left in front of SoBo Café, are starting to appear. Photos by Mary Braman.

Ambrose at 1157 Bar & Kitchen has begun to plan his parklet upgrades for later this summer. "We're updating our computer system to make it more friendly for outside service using handheld devices, and we're looking at different options for seating and new furniture."

Davis says the City is focused on making parklets a strong, permanent program. The draft policy is currently undergoing scrutiny by city agencies, he reports. "There will be minimum standards in terms of their strength, how much weight they can support. We want to make the structures safer for diners but also not block vision for drivers using the road alongside them." Structures will also have to be able to be dismantled easily for utility or road work, if needed.

"A lot of cities across the country are looking at parklets and actively working on new policies," says Davis. "That's what cities do: we innovate when problems come up. This is just an example of Baltimore innovating."

The City's draft policy will be posted on the DOT website (transportation.baltimorecity.gov) for review with a 30-day public comment period. — Steve Cole



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SOBO525

Baltimore's Immigration History Preserved in Locust Point

For nearly half a century, Baltimore-bound immigrants from Europe first set foot in their new land just a few blocks from the current-day Silo Point condominiums in Locust Point. One million people – an average of 20,000 a year – started their lives as Americans arriving at the B&O Railroad Immigration Pier between 1868 and 1914.

Although that pier is long gone, the history of immigration through Baltimore is preserved at Locust Point's **Baltimore Immigration Museum** (1308 Beason Street). The museum, which opened in 2016, is operated by Baltimore Immigration Memorial, Inc., a nonprofit that also maintains the Immigration Memorial on the Under Armour campus at the end of Hull Street.

It's a modest museum by Baltimore standards, occupying part of the first floor of an historic, three-story brick house owned by neighboring Locust Point Community Church. The museum's largest artifact is, in fact, the house itself. "This is one of the last remaining buildings in Baltimore that was directly connected to immigration in this period," says museum president Brigitte Fessenden.

The house was built in 1904 by the church next door, then the German United Evangelical Christ Church, to aid immigrants and sailors. Similar "immigrant houses" operated by different denominations could be found all over Baltimore at the time. This one provided temporary housing to 3,700 people before it closed in 1915 after the United States halted immigration at the outset of World War I.

The first floor of the house was devoted to office space, common areas, and lodging for the family of Reverend Otto Apitz, who ran the immigration house. The second and third floors

had 20 rooms for immigrants, each large enough to hold a family of five.

"Rent was \$2 a week," says Nick Fessenden, the museum historian and Brigitte's husband. "Immigrants could cook their own meals or purchase meals that the house would provide. The house eased the transition for people who didn't have a place to stay. It also offered job placement services and English lessons."

The museum's main exhibit area is in two rooms on the first floor, which contain panels describing U.S. immigration in this period and the different ethnic and religious groups that immigrated to Baltimore: Germans, Irish, Jews, Poles, Lithuanians, Czechs, Italians, and Greeks. Period photographs and maps show the immigration pier, the location of other Baltimore immigration houses, and immigrants arriving on steam ships.

Displays also describe more recent waves of immigrants, including Asians, Latinos, and the African-Americans who moved to Baltimore from the rural South during "The Great Migration" of the mid-twentieth century.

The living quarters of the Apitz family have been recreated in a room at the rear of the house. The bedroom's original furnishings were provided by Reverend Apitz' great-granddaughter, who drove them to Baltimore from storage in Atlanta.

The vacant upper floors of the building are not open to the public. "The original rooms there are largely untouched, with paint peeling," says Brigitte Fessenden. "We would like to eventually restore one or two of them and set them up to look like the rooms the immigrants would have used as guests."

The most thoroughly researched item at the museum is not on display, but



The Baltimore Immigration Museum chronicles the influx of immigrants who first set foot in America at Locust Point between 1868 and 1914. The museum's largest artifact is the historic three-story building it occupies: an "immigrant house" built in 1904 by the German United Evangelical Christ Church. Photo by Mary Braman.

ask volunteer Jim Neill and he'll gladly open it and give you a personal tour. Neill, a SoBo native and Locust Point resident, has painstakingly created a database of 150,000 names of immigrants who came to Maryland, using ship logs and other documents. (Before the Locust Point pier opened in 1868, most Baltimore-bound immigrants landed in Fells Point.) Neill will offer to do a search on your family name when you visit the museum.

The free museum is financed largely by donations from visitors, according to the Fessendens. Before Covid, about 1,500 people visited the museum each

year, including groups from schools, genealogical societies, and civic organizations.

"People tell us we are one of the best kept secrets in Baltimore," says Brigitte Fessenden. She began advocating for the museum along with others in the late 1990s, she recalls.

The Baltimore Immigration Museum is open from 1 to 4 pm on Saturdays and Sundays (March through November) and by special appointment.

Group tours can be arranged by calling 443-542-2263. For more information, visit immigrationbaltimore.org. – Steve Cole



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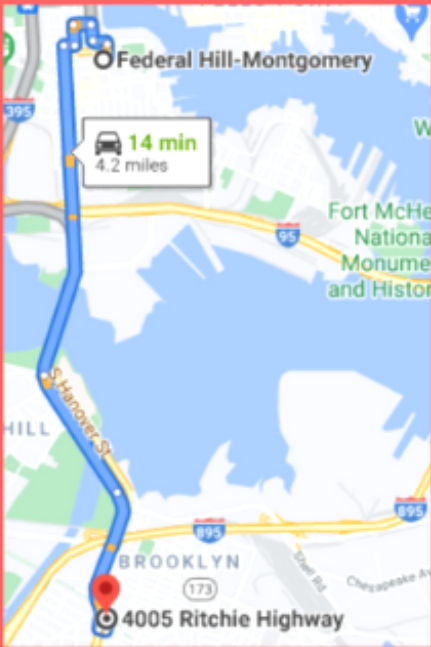
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New Trees, Election Results, and Latrobe’s ‘Duffey Way’



The South Baltimore peninsula has many neighborhood groups working to make our part of the city a great place to live. **SoBo 2Gether** is a regular column of updates from these organizations on community projects that you can get involved in.

Federal Hill Main Street business district
fedhill.org
gschiche@gmail.com

Join us for a weekly **Community Social** every Wednesday from 5:30 until 9:30 pm on E. Cross Street! Come out and meet your neighbors, take part in drink and food specials from local businesses, bring the kids for chalk and games, and shop Federal Hill retail.

Our upcoming events feature STEM crafts for kids from Digital Harbor Foundation as well as musical performances from the following artists: August 10, The True Hearts; August 17, Open Mic Night with Zeke Frampton. – Submitted by Meg Murray, Board Member

Federal Hill Neighborhood Association
federalhillbaltimore.org
ehillsider@gmail.com

Although FHNA enjoys a break from formal meetings in July and August, our committees are still busy attending to day-to-day challenges and opportunities and planning fun events for the fall!

In September you’ll find us cheering

on the Orioles, and in October we will be hosting our inaugural **home brew contest**. If you want to showcase your brewing talent, we’d love to talk to you! Keep an eye on our Facebook page or email us to learn more. – Submitted by Beth Whitmer, President

Federal Hill South Neighborhood Association
federalhillsouth.org
federalhillsouthna@gmail.com

The **election results** are in! FHSNA has new board members for 2022. We welcome Meg Murray as the new president and thank Rich Schechinger for the three years he led our association. Moving forward, Rich will serve as school and business liaison. Estella Martinez will serve as secretary, and Cindy Spearman will continue to serve as treasurer. Brand new board members include Max Vandewiele as at-large member and Kim Watkins as social media chair.

Our first **community social** is scheduled for August 17 at Don’t Know Tavern (1453 Light Street). Stop by between 5 and 7 pm to meet our new board members and make new friends.

Be sure to connect with FHSNA on Facebook and Instagram. – Submitted by Jarret Cassaniti, Communications Chair

Key Highway Community Association
keyhca.org
keyhca@gmail.com

Fort Avenue Bridge Underlighting Project Completed – KHCA announced that the Fort Avenue Bridge Underlighting Project has officially been completed. The lighting project was designed and



New and expanded tree pits are coming to the South Baltimore neighborhood, thanks to a grant from the South Baltimore Gateway Partnership. Photo by Mary Braman.

installed by Gable, a Baltimore-based design firm known for the redesign of Baltimore’s Domino Sugars sign.

The project includes the installation of colorful and unique LED lighting under the bridge which will be visible every night from Key Highway, where many pedestrians walk and commuters travel on their way in and out of the city. The lights change colors for different local occasions, such as orange for Orioles opening day or purple for Ravens games.

The underlighting is the first item completed through the Key Highway Beautification Project. As part of the plan, KHCA hired Baltimore architect-

ture firm Ayers Saint Gross to develop beautification projects from the Rusty Scupper restaurant in the Inner Harbor to South Baltimore’s Interstate 95 exit. The continuous support from Councilman Eric Costello was crucial in getting the effort accomplished.

“The Fort Avenue Bridge lighting creates a unique visual threshold to the Key Highway neighborhood precinct,” said Jack Hulme, Creative Director, Environmental Graphic Design Studio at Gable. “The soft glow of the underpass portal creates a soothing sense of arrival.” – Submitted by Janan Broadbent, President (adapted from CityBiz article, June 29, 2022)

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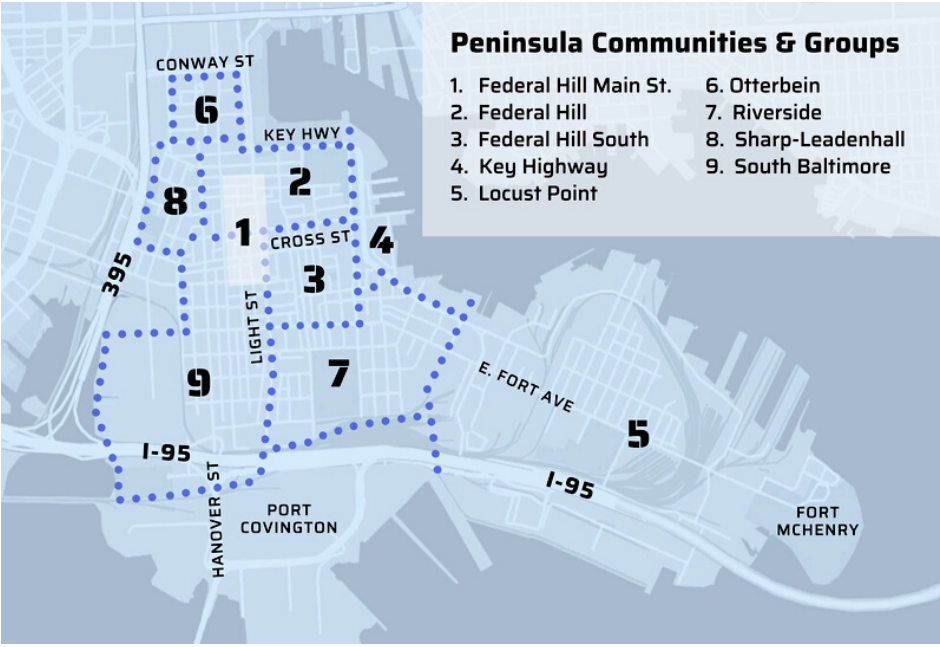
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Locust Point Civic Association
mylocustpoint.org
contacts@mylocustpoint.org

LPCA worked with the Baltimore City Department of Transportation to dedicate the portion of E. Fort Avenue at Towson Street to Cheryl and Hap Duffey for all their efforts toward beautifying Latrobe Park and the Locust Point community. The “**Duffey Way**” sign was installed on June 11 at the main entrance to Latrobe Park. Congratulations to Cheryl and Hap, and thank you for all that you do for the neighborhood!

Planning is fully underway for the **2022 Locust Point Festival**, which will be held on Saturday, September 17. If you are interested in volunteering at the event, please email contacts@mylocustpoint.org. We hope to see everyone out in the park that day to celebrate our community and all the businesses and people that make it so great. Check Facebook and our website for more updates as the date draws nearer!

The next LPCA meeting will be August 10 at 7:30 pm at Good Counsel Hall (entrance on Towson Street). All are welcome, and we hope to see you there! – Submitted by Kate McComiskey, President

Riverside Neighborhood Association
riversideneighborhoodassociation.com
rnabaltimore@gmail.com

Election Interest: A Leading Indicator of a Healthy Neighborhood – With another election behind us, it’s worth noting that Riverside residents are among the City’s most likely voters. According to election data, Riverside is one of the most “vote-rich” communities in the 46th District and among several in the City favored by politicians in search of votes. It’s why a dozen candidates introduced themselves at recent RNA meetings, and it’s a point of pride, but it’s also a leading indicator of a healthy neighborhood.

A University of Maryland School of Public Policy study points to six

measures of civic engagement: service, including volunteering and working with neighbors to fix a community problem; political action, including voting and political activity; participating in a group, including membership in community organizations; social connectedness, including ways people interact with family, friends, and others; staying informed, which captures ways of accessing news; and trust and confidence in institutions, such as media, public schools, and private companies.

Strong participation in social and civic life strengthens social ties that encourage us to do things for and with each other. This is at the core of RNA and a reflection of Riverside’s vital, healthy community. – Submitted by Rich Badmington, President



Locust Point residents Cheryl and Hap Duffey were honored for their work in beautifying the neighborhood with this sign at the entrance to Latrobe Park.

South Baltimore Neighborhood Association
mysobo.org
executive_board@mysobo.org

SBNA has enjoyed the summer break, and we are excited for a busy fall! Our next **General Membership meeting** will be held on September 13 at 7 pm. We are continuing to meet in person upstairs at Delia Foley’s.

The Clean and Green Committee was awarded a grant from the South Baltimore Gateway Partnership for **tree pit creation and expansion** in the SBNA neighborhood. If you are interested in having a tree pit created or an existing tree pit expanded near your home or are interested in volunteering for other cleaning and greening initia-

tives, please reach out to cleanandgreen@mysobo.onmicrosoft.com.

The June Neighborhood Night at Camden Yards was unfortunately rained out, but we will be rescheduling it in the fall.

SBNA continues to work toward improving and reimplementing our memoranda of understanding with local alcohol-serving businesses, problem-solving neighborhood parking and traffic issues, planning cleaning and greening programs, and other issues as they arise. To keep up to date on these efforts and other information on SBNA activities and initiatives, follow SBNA on social media (Facebook, Instagram, Twitter), sign up for our emails on our website, or email us at the address above.– Submitted by Megan Spindler, Board Member



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If you are a reader of the *Peninsula Post* community newspaper, we want to hear from you!

Scan the QR code and complete our Reader Survey to be automatically entered in the Gift Card drawing.

Survey closes Friday, August 26.
Two winners will be announced Sunday, August 28.

Survey URL: poll.app.do/peninsula-post-reader-survey



Three issues of the Peninsula Post newspaper are shown: "Your Spring Guide to SoBo Outdoor Fun", "SoBo Cares: Meet Local Neighbors Meet Diverse Needs", and "Lots of Upgrades on the Way for SoBo Parks".



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South Baltimore United, Inc
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SOBO EVENTS

- Continued from page 1
- 8/12 – **Wine & Dinosaurs**, Maryland Science Center, 601 Light St. Have a drink with the extinct and enjoy an exclusive look at the Maryland Science Center after dark. 7-9pm. \$
- 8/13 – **Farmers' Market**, Baltimore Museum of Industry, 1415 Key Hwy. 9am-1pm.
- 8/13 – **Boards & Breakfast**, Rash Field Park, 201 Key Hwy. Free skate workshop for kids only with Joey Jett. 9-11am.
- 8/13 – **Music: Deja Vu**, Pratt Library, 1251 Light St. Jazz, rock, funk, soul. 3pm.
- 8/14 – **Weekly Group Rides**, Trek Bicycle Federal Hill, 1414 Key Hwy. Advanced/intermediate riders (40-50 miles, avg. 18 mph) at 7:45am, beginner riders (12-15 miles, avg. 10 mph) at 8:45am.
- 8/14 – **Waterfront Wellness: Riot Squad Run Club**, Rash Field Park, 201 Key Hwy. Weekly free outdoor fitness program. 8am.
- 8/14 – **Inner Harbor Kayak Tour**, Maryland Science Center, 601 Light St. A three-hour weekly kayak tour of the Inner Harbor. 9am or 1pm. \$
- 8/14 – **Farmers' Market**, Cross Street Market, 1065 S. Charles St. 10am-2pm.
- 8/14 – **Street Food Sundays**, 809 Light St. Pop-up food truck event featuring chefs from around the DMV. 3-7pm.
- 8/14 – **Riverside Concert Series: Yutzi**, Riverside Park. Live band, food trucks, Miss Twist. 5-8pm.
- 8/14 – **Music: Tea Leaf Green**, The 8x10, 10 E. Cross St. Doors 8pm. \$
- 8/17 – **Music: Open Mic Night with Zeke Frampton**, Cross Street Community Social, 42 E. Cross St. Weekly outdoor event featuring music, food, and fun. 5:30pm.
- 8/18 – **Best of Baltimore Party**, American Visionary Art Museum, 800 Key Hwy. Best of Baltimore food, drinks, and music. 6-10pm. \$
- 8/18 – **Music: Julian Berkowitz Quartet**, Hemingway Room at Little Havana, 1325 Key Hwy. 7 & 9 pm. \$
- 8/19-21 – **Vegan Soulfeast**, Port Covington, 2600 Insulator Dr. A three-day celebration of culture and veganism. 12-5pm. \$
- 8/20 – **Farmers' Market**, Baltimore Museum of Industry, 1415 Key Hwy. 9am-1pm.
- 8/20 – **Whiskey on the Waterfront**, Sagamore Spirit Distillery, 301 E. Cromwell St. Live music, food trucks, vendors, and cocktails. 12-8pm.
- 8/21 – **Farmers' Market**, Cross Street Market, 1065 S. Charles St. 10am-2pm.
- 8/24 – **Music: Rock & Rhyme with Mr. Jon**, Pratt Library, 1251 Light St. A concert for the whole family. 10:30am.
- 8/24 – **Cross Street Community Social**, 42 E. Cross St. Weekly outdoor event featuring music, food, and fun. 5:30pm.
- 8/24 – **Sunset Booze Cruise**, Sagamore Spirit Distillery, 301 E. Cromwell St. Guided whiskey tasting and Baltimore Water Taxi cruise. 6:30pm. \$
- 8/26 – **Music: WAX, Palmer Squares, and the Grilled Lincolns**, The 8x10, 10 E. Cross St. 7pm. \$
- 8/27 – **Farmers' Market**, Baltimore Museum of Industry, 1415 Key Hwy. 9am-1pm.
- 8/27 – **Music: Eat Yer Meat, A Pink Floyd Tribute**, The 8x10, 10 E. Cross St. Free show. Doors 6:30pm.
- 8/28 – **Farmers' Market**, Cross Street Market, 1065 S. Charles St. 10am-2pm.
- 8/31 – **Cross Street Community Social**, 42 E. Cross St. Weekly outdoor event featuring music, food, and fun. 5:30pm.
- 9/1 – **Music: Jazzy Summer Nights**, Port Covington, 101 W. Cromwell St. Maysa Leak and DJ Big L. 5-10pm. \$
- 9/1 – **Music: Richard H. Semper Jr.**, Pratt Library, 1251 Light St. Inspired jam with steel drums. 6pm.
- 9/3 – **Farmers' Market**, Baltimore Museum of Industry, 1415 Key Hwy. 9am-1pm.
- 9/4 – **Farmers' Market**, Cross Street Market, 1065 S. Charles St. 10am-2pm.
- 9/7 – **Cross Street Community Social**, 42 E. Cross St. Weekly outdoor event featuring music, food, and fun. 5:30pm.
- 9/7 – **Sunset Booze Cruise**, Sagamore Spirit Distillery, 301 E. Cromwell St. Guided whiskey tasting and Baltimore Water Taxi cruise. 6:30pm. \$
- 9/7-13 – **Maryland Fleet Week**, Baltimore Inner Harbor and North Locust Point. Ship tours, flyovers, and special events.
- 9/9 – **Music: Start Making Sense, A Tribute to the Talking Heads**, The 8x10, 10 E. Cross St. Doors 8pm. \$
- 9/9-11 – **Defenders' Day**, Fort McHenry. Programs and demonstrations to explore the history of Baltimore's diverse community of defenders. 10am-8pm.
- 9/10 – **Farmers' Market**, Baltimore Museum of Industry, 1415 Key Hwy. 9am-1pm.
- 9/10 – **Boards & Breakfast**, Rash Field Park, 201 Key Hwy. Free skate workshop for kids only with Joey Jett. 9-11am.
- 9/10 – **Star Spangled Spectacular**, Fort McHenry. Buffet dinner, open bar, fireworks, and celebration of Defenders' Day. 5:30-9pm. \$
- 9/11 – **Farmers' Market**, Cross Street Market, 1065 S. Charles St. 10am-2pm.
- 9/11 – **Riverside Concert Series: Riverside Shakedown**, Riverside Park. Live band, food trucks, Miss Twist. 5-8pm.
- 9/14 – **Cross Street Community Social**, 42 E. Cross St. Weekly outdoor event featuring music, food, and fun. 5:30pm.
- 9/16-17 – **Music: Cabinet**, The 8x10, 10 E. Cross St. 7pm. \$
- 9/17 – **Farmers' Market**, Baltimore Museum of Industry, 1415 Key Hwy. 9am-1pm.
- 9/17 – **Locust Point Festival**, Latrobe Park. Family fun, music, vendors, and more. 11:30am.
- 9/17 – **Whiskey on the Waterfront**, Sagamore Spirit Distillery, 301 E. Cromwell St. Family-friendly event featuring live music, food trucks, and vendors. 12-8pm.
- 9/17 – **Music: Community Drum Circle**, Pratt Library, 1251 Light St. Community-building experience to reduce stress and anxiety. 2pm.
- 9/18 – **Farmers' Market**, Cross Street Market, 1065 S. Charles St. 10am-2pm.
- 9/21 – **Cross Street Community Social**, 42 E. Cross St. Weekly outdoor event featuring music, food, and fun. 5:30pm.
- 9/23 – **Grown Up Field Trip: Welcome to Hogwarts**, Maryland Science Center, 601 Light St. Explore exhibit halls, attend witchcraft and wizardry classes. 7-10pm. \$
- 9/23 – **Music: Joey Harkum Band**, The 8x10, 10 E. Cross St. 8pm. \$
- 9/24 – **Oktoberfest 2022**, Holy Cross Roman Catholic Church, 110 E. West St. Outdoor festival with beer, German food, polka music, kids' games, and more. 12-4pm.
- 9/25 – **Music: John Lamkin Favorites Jazz Quintet**, Baltimore Museum of Industry, 1415 Key Hwy. 4-5:30pm.
- 9/29-30 – **Music: Pigeons Playing Ping Pong**, The 8x10, 10 E. Cross St. 8pm. \$
- 10/6 – **Music: Jazzy Summer Nights**, Port Covington, 101 W. Cromwell St. The Panama Band and DJ Hi-Def. 5-10pm. \$
- 10/8 – **Charm City's Ya Gotta Regatta**, Downtown Sailing Center, 1425 Key Hwy. Live jazz, food trucks, and more. 3pm.

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