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Features

12 Kitchens Make the Home

These cooks agree that no matter what the kitchen style, good light, a great Island, and a smart plan make a kitchen fun to work in.

BY MOLLIE DOYLE

18 What's Cooking in Cottage City

A sneak peek at four new favorites in Oak Bluffs

BY HEATHER HAMACEK

22 Lost and Found

The treasure hunt may be thrilling, but curating a collection of Vineyard memorabilia is good for the soul.

BY SUSIE MIDDLETON

Departments

4 Editor's Note

5 On the Rock

Eat, Drink, Read

9 Vine and Dine

Carry Out or Cook In: Crabcakes from Shepherd's Provisions

26 Q&A

The Estate Sale Guys An Interview With Tom Fisher and Tim Rush

27 House Talk

Creating Outdoor Rooms in the Spaces In Between

29 Insta Island

The Window Box Gram

30 By the Numbers

The Money Market

Cover photo: Michael Holtham of Oak Bluffs Fish Market. Photo by Jeanna Shepard. Story on p. 18

Editor's Note

The Backstage Tour

We like looking at other people's houses. Especially right after an addition or renovation. We're curious. It's the same curiosity that makes us want to peek behind that swinging door and see what's going on in the restaurant kitchen. We also want to know where you found all that sea glass...and where you got that delicious cheese.

Going behind the scenes or discovering someone's secrets is thrilling. You might feel a little guilty, like you're getting away with something. But not for long. In a heartbeat, you're dashing off to tell a friend what you've found.

Human nature. Easy to poke fun at, but everything has its purpose. On the Vineyard, we get our good ideas from each other. I'd be surprised if you didn't take away three solidly smart tips from our cooks' kitchens on p. 12 or find a new restaurant to try on p. 18.

You should also feel free to follow our collectors (p. 22) in their pursuit of Vineyard memorabilia. Enjoy the hunt. But don't reveal all your sources. And stay away from my favorite beach plum bush.

—Susie Middleton

THE VINE

Vineyard Gazette Media Group

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Eat, Drink, Read

Stay thirsty (and hungry), my friends

BOTTLED UP Kombucha Kicks In

Getting your probiotics just got a whole lot easier—and tastier. Kombucha, the fermented sweetened tea drink, is available this summer on tap at Morning Glory Farm stand, and at the West Tisbury Farmers' Market, thanks to Becky Bonds of Head High Kombucha.

Bonds is brewing and bottling her kombucha in the certified kitchen at The Larder in Vineyard Haven, and she'll have a variety of flavors—Lemon-Ginger,

Strawberry-Mango, Blackberry, and a “wild card” — at the Wednesday market. (A 12-ounce bottle of Head High is \$4.)

Morning Glory's Simon Athearn noticed kombucha on tap at Bartlett's Farm on Nantucket last year and thought it would be a great idea for Morning Glory. He found an organic brand, Aqua Vitea, to source regionally (made in Vermont). On tap: Blood Orange, Hibiscus Ginger Lime, Turmeric Sunrise, and Blueberry. Grab a cup (16 ounces, \$4), fill a bottle (16 ounces, \$5.50), or fill a growler (\$21.50, refillable at \$15).



Becky Bonds



Susie Middleton

COW BOW

New Raw Milk Mermaid Farm Cheeses

Many thanks to the hardworking (four-legged) milk producers at Mermaid Farm, and creamery manager and cheesemaker Jessica Miller for two new delicious raw milk cheeses—Gosnold Gouda and Carling Mill Blue—now for sale at the farm's Middle Road stand in Chilmark. The mild, creamy Gouda is delicious in a grilled cheese, with fresh asparagus in a risotto, or on a grilled pizza with cremini mushrooms. The Carling Mill Blue has a texture that balances perfectly between creamy and crumbly and a distinctive smoky flavor that should hang out with grass-fed burgers at your Memorial Day barbecue. Carling Mill will also pair perfectly with

the deep umami flavors of a ripe beefsteak heirloom tomato (a Mermaid Farm specialty) later in the summer. Gosnold Gouda, \$26.50 per pound; Carling Mill Blue, \$26.50 per pound.



Susie Middleton



Susie Middleton

#BEAUTY

That Vase, Yes Please

It's a terrible thing to come home from the market or the florist (or the garden) with an armful of beautiful flowers, only to look around futilely for something suitable to put them in. That pitcher is too short, the Mason jar will fall over, and the cat might decide to share the Chinese urn. This summer, be prepared to live with beauty every day with this appropriately shapely ceramic vase by Island artist Leslie Freeman in one of her dreamy blue glazes. \$120. Visit leslifreeman.com for more information on plates, mugs, bowls (top), and more.

BOOK IT

Read Now, Festival Later

You might want to put Julie Buntin's first novel, *Marlena*, at the top of your summer reading list. Not only is this haunting story of adolescent friendship being called “nearly perfect in its execution” by *The Boston Globe* and perhaps the best debut novel yet this year (*Rolling Stone*), but Buntin will also be on the Vineyard later this summer, participating in the Martha's Vineyard Book Festival, August 5-6. So you can read now, ask questions later. The festival is free and open to all. For more information: mvbookfestival.com.

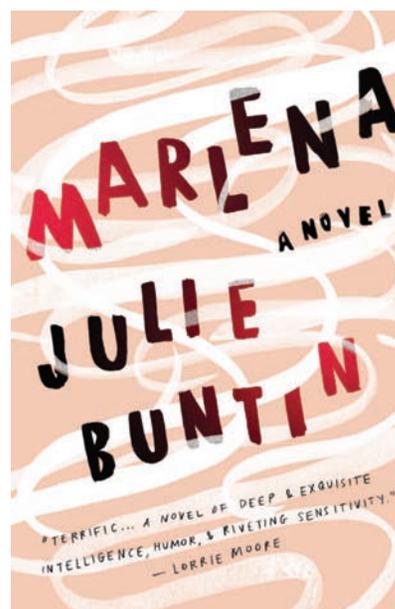


Anne-Marie Eddy

DIY BYOP

Take Two, With Paint

If a major home improvement project isn't in the cards this year, you can still add some much needed life to a living room, bedroom, or porch by giving a piece or two of furniture a paint makeover. Anne-Marie Eddy's Vineyard Haven business, Refabulous Décor, is now holding “BYOP” (Bring Your Own Piece) classes, where you can work on your own small piece of furniture with Annie Sloan Chalk Paint®. The paint is easy to use and gives quick results. The next class is on June 8 at The Pebble Gallery at Featherstone Center for the Arts (\$40). Stop by the store at 29 Main Street to inquire about custom work or future classes (508) 338-2358.



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Susie Middleton

Carry Out or Cook In: Crabcakes (and more) from Shepherd's Provisions

BY LOUISA HUFSTADER

Whether you're eating in, grilling out or picnicking, a stop at Shepherd's Provisions in Tisbury will significantly expand your dining options. The shop, open just since last fall, has already earned a loyal following for its carry-out crab cakes, beef shepherd's pie and roasted chicken salads.

Former Island restaurateurs Kira and John Shepherd, who owned Ipanema in Vineyard Haven and have worked at other Island eateries over the years, opened Shepherd's Provisions last September after a three-week summer try-out "to sort of figure everything out," Kira told the Vine.

Retail catering makes for a better work-life balance than restaurant work,

she added. "John was always in restaurants when our children were little, and they wouldn't see him Thursday through Sunday." Now that the couple's two boys are teens, "I need Dad around for backup sometimes," she laughed.

So different is Shepherd's from a restaurant that there is not even a menu. The "grab and go" cooler always has a variety of roast chicken salad, Kira said, and customers can usually count on finding the couple's popular beef and mushroom shepherd's pie, turkey chili and lump crab cakes.

The crab cakes are one of John's specialties, with a high proportion of crab meat that requires careful handling. In the shop, they come in packages of four

John Shepherd's Crab Cakes

For this recipe, look for 1-pound cans of pasteurized jumbo lump crab meat (pictured below) in Island fish markets (not cheap, but worth it). Lump crab cakes can be tricky to hold together; chilling the mixture helps if you've got time. When shaping, use your hands to cup and press into a ball, then flatten gently.

Makes 8 medium crabcakes (or 16 mini crabcakes)

INGREDIENTS

Olive or canola oil

½ cup finely diced red bell pepper (about ½ medium-large pepper)

½ cup finely diced green bell pepper (about ½ medium-large pepper)

½ cup finely diced red onion (about ½ small onion)

1 ½ teaspoons Old Bay Seasoning

¼ cup mayonnaise

¼ cup whole grain mustard

¼ cup Dijon mustard

1 large egg

2 cups panko, more if needed

1 pound jumbo lump crabmeat

DIRECTIONS

In a nonstick skillet, heat 1 tablespoon oil over medium heat. Add the red bell pepper, the green bell pepper, and the red onion, and cook, stirring until the vegetables begin to soften, about 2 to 3 minutes. Stir in the Old Bay Seasoning and sauté for 2 more minutes. Transfer to a plate to cool for a few minutes.

In a mixing bowl, combine the mayonnaise, the whole grain mustard, the Dijon, and egg. Whisk well. Add the sautéed veggies and crab meat. Stir gently to combine, taking care not to overmix so that the crabmeat keeps its integrity. Stir in between ½ and ¾ cup panko, depending on how wet the mixture is.

If possible, refrigerate the mixture to chill for a couple hours; it will be easier to shape.

Heat the oven to 375°F. Line a

sheet pan with parchment paper or aluminum foil.

Spread the remaining panko on a plate. Using your hands, form a portion (about 1/3 cup, or 3 ounces if you have a scale) of crab cake mixture into a ball shape, pressing it slightly. Transfer to the plate of panko. Repeat with 3 or 4 more balls and add to panko. Gently press down on each ball to form a hockey puck and coat thoroughly with panko.

Heat 2 tablespoons oil in a non-stick skillet over medium heat. Add the crab cakes and sauté until deep golden and crisp on one side, 5 to 7 minutes. Carefully flip with a spatula (don't worry if they break apart) and cook until the second side is golden, another 4 to 5 minutes. Arrange the crab cakes on the sheet pan.

Repeat with remaining crab mixture until all of the crab cakes are on the sheet pan. Transfer to the oven and bake for 10 to 15 minutes, until heated through.

Serve right away.



Susie Middleton



John and Kira Shepherd stock picnic provisions and take-out meals.

Alison L. Mead

two-ounce cakes, but the Shepherds will take special orders for bite-size appetizer cakes or burger-size dinner cakes. Or you can follow John's recipe (on page 9), which he generously shared with the Vine, and make your own. The crabcakes would be great as either a starter with a light green salad, or as a main with crushed potatoes and sautéed spinach.

This Memorial Day weekend, if you're

thinking of spreading out on a picnic blanket instead of eating in, pick up some of Shepherd's housemade pickles and preserves or something from their variety of sweet and savory treats such as biscotti, coconut haystacks, chocolate-covered marshmallows, macaroons, cheese straws, Sriracha maple almonds, and lighter-than-air crackers. Pimiento cheese is another Shepherd's specialty.



Add Shepherd's pickles and preserves to the picnic hamper.

Alison L. Mead

John comes from Georgia, where the tangy cheese blend is a well-known regional dish.

To round out your summer cooking kit, you can also get a box of flaky Maldon sea salt, a bottle of aromatic truffle seasoning, a variety of oils and vinegars, and Italian 00 flour for pasta and pizza.

And stand by for more prepared items from John this summer—vegetarian

dishes, salads, kimchi and more.

"We just keep adding things," Kira said. "The busier we get, the more variety we can make."

Shepherd's Provisions, 395 State Road, Vineyard Haven, 508-693-1548.

Louisa Hufstader is an Edgartown-based writer and social media manager.

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The Cooks



Gina Solon and her husband, Davis Solon, are making progress with a kitchen renovation.



Laura Silber, of Demolition Revival Furniture, made her own kitchen cabinets.



Eric and Molly Glasgow of The Grey Barn wanted their kitchen to be the heart of the home.

KITCHENS MAKE THE HOME

These cooks agree that no matter what the kitchen style, good light, a great island, and a smart plan make a kitchen fun to work in.

BY MOLLIE DOYLE • PHOTOS BY JEANNA SHEPARD

A kitchen can make or break a house. Even if it's a lovely house in a great neighborhood, if the kitchen isn't well designed, something feels off—particularly if the space is dark and hard to navigate.

Sometimes it's hard to put a finger on exactly what's wrong, but often we know what we like when we see it. Ask a friend to tell you about a kitchen she loves or has admired in a magazine, and she can instantly describe it. Julie Flanders, principal broker for Flanders Up-Island Real Estate, explains, "Kitchens are psychological. They are tied up in memory and possibility. People's faces change when they walk into a clean, light-filled kitchen with great flow. They are inexplicably happy. They can envision themselves in the space, cooking and spending time with their families and friends." Flanders pauses and then adds, "A great kitchen makes a huge difference."

Russell Maloney, principal broker for Russell Maloney Real Estate, concurs. "A house can be sold because of a particularly wonderful kitchen," he says.

So what makes a kitchen great? Are there universal key elements? Is it counter space? Storage? Do appliances matter? The Vine set out to find out. And who would know better than private chefs and cooks about their preferences for their home kitchens? We talked to and looked in nearly all the drawers of Molly and Eric Glasgow's stunningly beautiful kitchen. (The Glasgows own and operate The Grey Barn in Chilmark.) We visited Edible Vineyard's Test Kitchen Manager Gina Solon's kitchen, which is in the process of getting a facelift and reveals the power of windows and a well-designed island. Finally, we visited professional chef and Demolition Revival Furniture proprietor Laura Silber in her magical kitchen, which she built (along with her entire home) by herself. These cooks all made it clear that delicious food begins

with a well-planned kitchen. While you may not want to sell your home or even renovate your kitchen, we hope their wisdom inspires you with fresh ideas—from a new way to store knives to the possibility of open (or closed) shelves.

More light, bigger islands

What was most striking in our conversations was that all the cooks universally agreed that their first priority for their kitchens was light! "Light is essential," said Laura Silber who, beyond cooking for a living for more than 20 years, now also helps clients design kitchens. "Light just makes everything better," she says. Silber even went so far as to give her stove light. After a serious amount of research, she found a hood that would work with her large commercial range and allow for her to have a window above it so she could look out as she worked. She said, "I spend so much time in front of a stove. I didn't want to be staring at a wall all the time." Likewise, the motivation for Solon's family's entire kitchen renovation was to bring more light into the room. "Seeing it now, I can't believe how dark it used to be. It feels so much better," she says. With the addition of a wall of windows and a few skylights, the kitchen feels spacious and engaging. And the Glasgows' kitchen is flooded with soft, warm light.

Molly Glasgow expands on their initial goals for their kitchen. "When we were designing our house, the first priority was to have the kitchen be the actual, physical center of the house because it is where everything happens," she says. She points to the dry island (no sink, no stove) in her kitchen (she has another facing it that has a sink) and says, "That is where my kids do their homework. That is where I'm working on farm stuff today. The kitchen is where we talk, spend time with friends, and have our family meals.

The Light-Filled Spaces

We even have Thanksgiving in here even though we have a dining room. It is the most used, most important room in the house.”

Silber agrees, “My son Isaac does all his homework at the kitchen island as well. I want him there because I can see what he is doing while I cook. We can talk. I can offer help if he needs it. It just works so well.” When asked if her kids do their homework in the kitchen as well, Solon says, “That’s so interesting; since we increased the size of the kitchen and the island in particular (it was 58”x60”and is now 4½’x8½’), I’ve noticed that my daughter Isla has started doing her homework here.”

Molly Glasgow laughs, “It’s funny because when we were talking about our kitchen, I really didn’t want an island. I loved my kitchen in New York — it was a galley kitchen, but it was the best kitchen to cook in. So when we designed this, we designed it with that galley and its dimensions in mind, but they gave me two islands! And we use them all the time.”

Solon chimes in, “Other than light, the main thing driving our renovation was making a bigger island. Our old one was too cramped.” There was just not enough room for both the stove (which is now set into the concrete counter top) and a large baking/chopping board. She says, “Now, I can take something out of the oven and turn around and I have a surface to put it on. Last night, I was making pizzas, and I can’t tell you what a pleasure it was to be able to do just that.” When Silber hears this story, she says, “Exactly. You want to turn around from your stove and have a wide, clean counter to work with.”

The cooks did choose different materials for their countertops. The Glasgows opted for black granite. Silber has a combination of stone and wood. All seem happy with their materials, but stress the priority that their surfaces be kept clean. At all times. Laura Silber says, “I have a very low tolerance for dirty dishes. No dishes can be left in the sink. Knives never go in the dishwasher. And spatulas must be hand washed and put away immediately.” Molly Glasgow agrees. She does not even have a dish rack on her counter. Dishes are either put in the dishwasher or washed and put away.

The great sink divide

What do these chefs wash their pots and pans in? Well, it’s divided. Two—Solon and Silber—prefer a divided (two-



The Solons opened up their kitchen with skylights and a bank of windows in a planned dining area. A bigger island was high priority, too.



Laura Silber found a professional, high-powered fan that she could mount high enough to fit windows in over her stove.



Southwestern-facing windows bring warm light—and a view of cows grazing on the farm—into the Glasgows' kitchen.

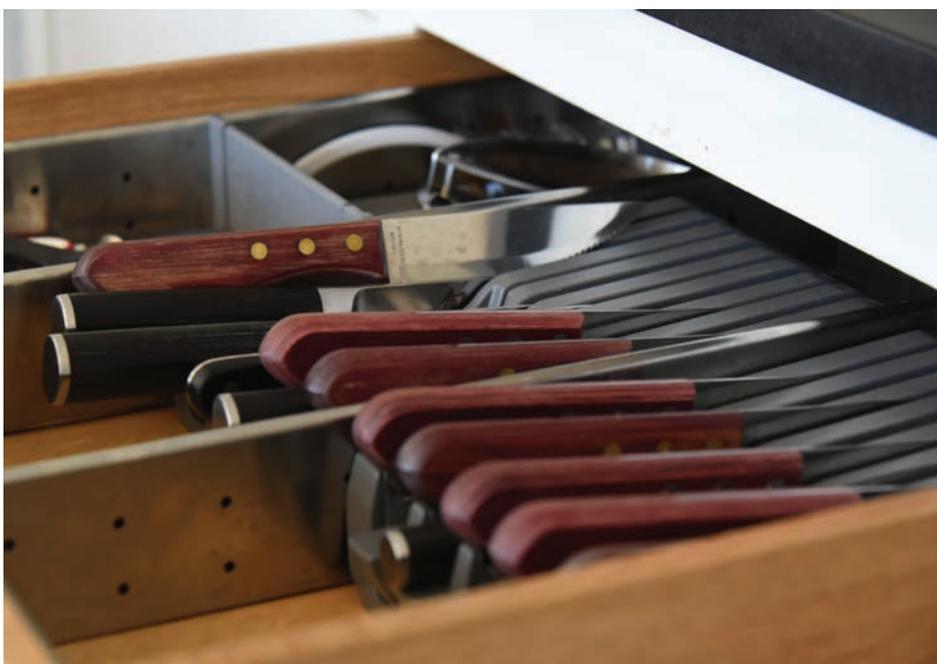
Storage Solutions



Teal, the French bulldog, approves of the Solons' new kitchen space, which includes extra storage tucked under the new island. The island has a concrete countertop.



Silber keeps frequently used pots, salad spinners and pans in one of her custom cabinets.



The Glasgows' knife blocks fit handily in custom drawers in the "dry" island.

basin) sink. And the Glasgows opted for one big basin. Of her porcelain Franke sink, Molly Glasgow says, "I love this sink. I can fit anything in here." Silber, on the other hand, says "I must have a two-basin sink. It's my training. I need to always have one clean sink. No matter what." That said, she added a separate kitchenette onto her house and it does have a large sink in it for pans that need a good overnight soak. Everyone but the Glasgows have stainless steel. But Solon bemoans the fact that her sink has hard right angles at the bottom, making it more difficult to clean.

While we're on the subject of dishes, all four cooks concur that the dishwasher make and model does not matter. "You just want one that is a workhorse," says Silber. The Glasgows have one regular dishwasher, but also installed a dishwasher drawer, which Molly Glasgow says she never uses and is planning on turning into a drawer for more dishes or pots. They all also agreed that refrigerators should be seen as a utility item. Not one had a fancy model Sub-Zero or Liebherr. They chose KitchenAid, Miele, Amana, etc., preferring models with deep shelves that can hold platters and salad bowls. Silber and Glasgow prefer bottom-drawer freezers, because freezers in a side-by-side unit can be too narrow.

And about that stove...

Of course, each cook's stove was the most personal appliance. All the cooks talked about their particular stove as though it were a dear friend. And indeed, since all three cooks spend hours with their stove every day, the stove is truly a companion. Molly's husband Eric Glasgow finally got his dream stove: a Cornue. Molly Glasgow says, "I had to learn how to cook in it. It has a stone in the oven that takes quite a bit of time to warm up, but then it is absolutely amazing. The heat is so even. It cooks everything beautifully." Silber has had a 48" Thermador stove for 19 years and has recently had to jury rig it to keep it going. She said there's no way she could afford to replace one like it these days and is dreading the day when she will have to "downgrade." Gina has a Thermador gas cooktop that includes a griddle, plus double wall ovens. One of her biggest complaints about her old kitchen was that she had a stove with a downdraft vent. "It never worked." And Molly Glasgow is thrilled with their overhead ventilation. "I have a grill on my stove

and I never have smoke; the kitchen never smells. It's amazing."

Open or closed shelves?

Ventilation takes the conversation to storage. Silber says, "I need to have as much closed off as possible. I have a big stove that gives off a lot of heat and I want to keep everything as clean as possible. I don't want dust or grease getting on my dishes." Silber uses a 1920's hutch that she got from her grandfather (he used to store his plumbing supplies in it) and transformed into a Victorian pantry for her nice dishes. Solon's kitchen has glass overhead cabinets to store their glasses and dishes. The Glasgows have closed cabinets. All talked about how people feel more at ease grabbing a glass or plate from an open shelf rather than opening someone's door. Solon said, "When you open a cabinet door—even if it is glass—It feels like you are going into someone's personal space." This is why she is considering taking her cabinet doors off. Regardless of a preference for open or closed shelves, all agreed that plenty of accessible floor-to-ceiling storage was ideal.

As they continued to wander around and show us their kitchens, the cooks discussed key appliances (coffee makers), the pots they use most (cast iron pans and Le Creuset Dutch ovens), the utensils they like standing by the stove, ready for action, spice storage—dark, cool and near the stove were priorities—and knife placement (near the stove or near the main cutting board). All three had specific knife storage: wall, butcher block, drawer. As for other kinds of storage, no one was completely satisfied. The Glasgows have a clever drawer for platters with dividers that allows them to rest on their side, which Molly loves. But her drawer for dishes in the island with the sink is too shallow because of the plumbing for the sink. Silber speaks to the sink in the island issue. "I always discourage clients from putting sinks in their islands as it does two things: It takes up valuable counter space and the plumbing takes up valuable storage. Sinks should always go near a corner." As each continued to share their experience, expertise and space, it sounded like they were talking through a recipe, tweaking it to make it better, which is what any good cook would do.

Mollie Doyle is a Chilmark-based freelance writer and yoga instructor.



Stoves, Sinks, and Defining Details



TOP LEFT: Gina Solon loves being able to pull a hot pot from the oven and turn around and put it down. The wide surface of her new Island allows the room. **TOP RIGHT:** Solon's daughter Isla makes the most of the blackboard message area. **MIDDLE LEFT:** Laura Silber's custom island is close enough to her stove for staging and prep. **MIDDLE RIGHT:** Details like these painted steam valve handles are a signature look in Silber's design. **BOTTOM LEFT:** Molly Glasgow loves her big porcelain sink, into which she can fit just about anything. **BOTTOM RIGHT:** Eric Glasgow dreamed of having a Cornue stove; Molly loves that the oven heats so evenly, but says the slow warm-up time took some getting used to.





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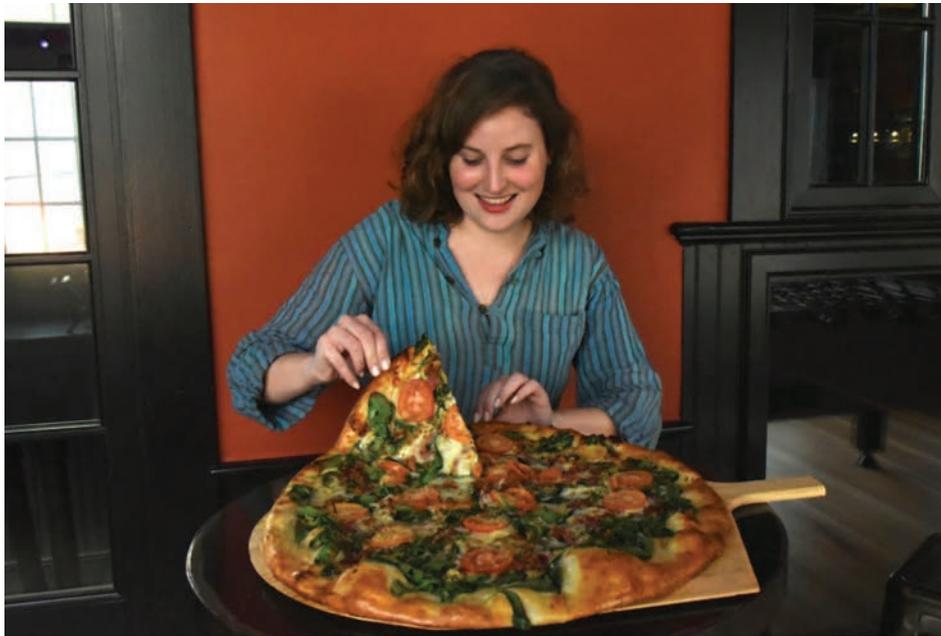
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What's Cooking in Cottage City?

Brunch, Pizza, Dinner, Fish! Finding 4 new favorites in Oak Bluffs

BY HEATHER HAMACEK • PHOTOS BY JEANNA SHEPARD

When it comes to food, I like it local. And by local I mean in my neighborhood. If I can't walk there, I'm not going. Luckily, I live in Oak Bluffs, a town so packed with dining options I probably couldn't name them all; trust me, I just tried. But with four places updated and opened recently, I decided to get friendly with some of the newest additions to the Oak Bluffs dining scene: the new kitchen concept at the Ritz, a Neapolitan pizza place that moved from Edgartown to the Loft, the fine dining staple that reopened with a hip young couple at the helm, and the only fish market in the harbor town.

So I packed my notebook and pen, enlisted the help of friends and trekked the streets of OB looking for a new favorite meal. (I know, but someone had to do it.)

Grits at the Ritz

The Ritz SoulKitchen and Barbecue opened a few months ago as a new concept in an old dive bar. Created in partnership with Ben deForest, chef at the Red Cat, and building owners Larkin and Jacqueline Stallings, the menu has been revamped and then revamped again. Delving into soul food made for Oak Bluffs,

the newest chef, Dan Kelleher, takes feeding people seriously. In his own words, he strives to, "make delicious food, work with good people and have fun."

I had two friends (Helen Petty and Kateri Donahoe) visiting from Boston on a recent weekend and used them as an excuse to try out Chef Kelleher's take on brunch. We showed up on a Saturday at noon. I'm used to seeing the Ritz at night for the music scene, but I have to admit, it cleans up nicely in the morning. Sitting near one of the big windows looking out on Circuit avenue, we examined the menu.

TOP LEFT: All for me? Nah. Heather Hamacek shares a big slice of "the Loft," made by Pizza DiNapoli in its new home at the Loft **TOP RIGHT:** Best brunch excuse—Our Benny at the Ritz SoulKitchen **BOTTOM LEFT:** Just opened! Hal and Erin Ryerson take the helm at The Sweet Life **BOTTOM RIGHT:** The Oak Bluffs Fish Market reopens for its second season

While the breakfast options were limited (though we could also order off the full menu), it didn't matter to me, or my friends, because everything looked so good.

I got the Omelette Today, Kateri, the Your Name Here, and Helen, the Our Benny, plus a bowl of cheesy grits to share and three perfectly spiced Bloody Marys.

More than anything, the cheesy grits spoke to Chef Kelleher's mission of serving food for the soul. They were bathed in butter and we battled with our spoons for the last bite. Our Benny featured



TOP: An order of cheesy grits is a great share; then it's a spicy Bloody Mary and an order of Your Name Here, featuring a linguica and sweet potato hash

crispy grilled corn bread that was somehow creamy in the middle. A linguica and sweet potato hash in the Your Name Here was new to the menu, an idea Chef Kelleher whipped up that morning.

My omelette was made with root vegetables and white cheddar. Buttery, just-cooked chunks of carrot nestled in fluffy egg proved carrots aren't just for salads anymore.

"Carrots have a natural sweetness, they are one of my favorite vegetables," Chef Kelleher told me. "Growing up I was always chomping on carrots; I try and sneak carrots into everything."

After that omelette, I don't blame him.

Firing up pizza at the Loft

Pizza DiNapoli changed the slice game on the Island. When operating in Edgartown, their bigger-than-your-head sized slices were a lunchtime draw. But after last summer, DiNapoli moved to Oak Bluffs in the Loft at Dreamland. Loft owner JB Blau said Pizza DiNapoli was his go-to pizza night spot last summer so he jumped at the chance to bring Joe Monteiro's 18-inch pies to Oak Bluffs.

"In Oak Bluffs in the winter there's no



LEFT: Chef Dan Kelleher takes the range at the Ritz SoulKitchen.

real pizza place, no take-out available," said Blau. While seasonality won't interrupt slice service, DiNapoli does have something most pizza places don't—an age limit. Because the Loft is a bar, eat-in customers must be 21 and over. But underage pizza-lovers can always order take-out.

I stopped by to satiate a 'za craving with my friend and co-worker, Graham Smith, one evening. Pizza DiNapoli now opens at 5 p.m. and continues serving late night.

Kitchen manager Nick Berntson, whose been working with Monteiro since the beginning, has been heading the kitchen at the Loft.

"Nick is the man," said Blau.

I asked Nick to make us the best pizza, and he chose the one named after the sign on the building, the Loft. He topped hand-tossed dough made with garlic and Shipyard ale with a garlic paste, piled on a mountain of spinach, added a lib-

eral amount of pancetta and prosciutto, sprinkled it all with mozzarella, laid out sliced fresh tomatoes and finished with parmigiano-Reggiano.

The Loft pie is not for those watching their sodium intake. With pancetta and prosciutto it's certainly on the salty side, but the sliced tomatoes cut through the savory slice with a burst of freshness.

It's a slice made for folding. The slices are large. The crust is thin, crispy on the outside, light and airy on the inside. Even after giving away a few slices, Graham and I weren't able to eat the whole pie. Good news though, a DiNapoli pizza slice is just as good the next morning, eaten cold right out of the fridge.

Tasting The Sweet Life

Calling the patio at The Sweet Life an oasis may seem dramatic. But after dining on layered, flavorful dishes surrounded by bushes that can only be described

as elegant, dripping in twinkle lights, shielded from the bustle of Circuit avenue, it also seems appropriate.

Recently taken over by Hal and Erin Ryerson, Sweet Life has long been a favorite for fine diners of note, like the Obamas. With Hal in the kitchen, the menu now focuses on freshly made pasta and seafood from nearby waters.

On a dinner date with Nicole Mercier, I decided to split three dishes with Nicole for maximum tasting ability. We ordered the grilled asparagus salad with burrata, the stuffed local squid, and the potato ricotta gnocchi. But first we started with house-made olive rosemary focaccia. We dragged it through olive oil and convinced our waitress to bring us a second round.

The asparagus salad found the balance between crunchy greens and cool, creamy burrata. Hal described it to me as "trying to capture spring in a salad."

The shrimp-risotto stuffed squid sat on a pile of rapini with three sauces dotting the plate to dip and swipe through: squid ink to give the dish depth, a salty cured Meyer lemon sauce, and a sweetly smoked tomato puree for relief. Hal originally dreamed up the dish as



ABOVE AND RIGHT: Nick Berntson brings his 18-inch Neapolitan style pizzas to the Loft this season.





LEFT: Heather Hamacek and Nicole Mercier try patio dining at The Sweet Life **TOP:** For a first course, an asparagus salad with creamy burrata "captured spring in a salad." **BOTTOM:** Chef Hal Ryerson is happy to be at the helm of his own kitchen.

chef de cuisine at Detente as a special. "It just sold and sold and sold, so we put it on the menu," he said.

The gnocchi took on a creamier texture with ricotta mixed in with the potato, and the dish got a burst of color and texture from brightly colored pomegranate seeds.

"It needed a little brightening and crunch on the plate," said Hal. I found the burst of juice a welcome and surprising addition to the pillowy pasta.

Hal promised me that pasta and seafood will continue to anchor the menu, but the options will change regularly to

keep the experience fresh for both the diners and kitchen.

"It's a terrible thing to get bored," he said.

Catching it fresh at Oak Bluffs Fish Market

As someone who is relatively new to fish, I must admit I find a fish market to be a bit intimidating. Luckily, Michael Holtham at Oak Bluffs Fish Market has a wealth of knowledge from what's fresh (all of it) to what to cook (for me, cod) and is ready to share.

Mike joined fish market founder Sandy Fisher this year as a partner and co-owner. Sandy opened Oak Bluffs' only fish market last summer. When I stopped in recently, I told Mike that I was new to cooking fish and that I preferred thin white fish. He directed me away from the flounder because of my limited fish-cooking experience and suggested an eight ounce piece of cod.

"Flounder is a great fish," he said, "But cod is more forgiving."

Mike used to work as a chef at State Road restaurant and was more than happy to share some suggestions for prepar-

ing my meal. He recommended I fold the fillet so it bakes evenly and holds more moisture, to season well, and to top with lemon.

I took the piece of fish home and confronted my pantry. Luckily, I had a bag of baby gold potatoes on hand and decided to do a baked-take on fish and chips. Halving the baby golds, I roasted them tossed in oil, salt and pepper. After about 25 minutes of roasting in a re-purposed brownie pan, I added the cod fillet (oiled, salted, peppered and lemon peppered), folded over three times, the way Mike showed me.

I added some minced garlic to the potatoes and baked the dish until the cod flaked (about 10 minutes), like Mike told me to. Out of the oven, I sprinkled lemon zest, and squeezed two slices of lemon over the whole plate. The silky slivers of cod had a delicate flavor buoyed by the seasoning.

Next time, I think I will try the flounder. After all, Mike had suggestions for preparing that as well: breaded and fried or rolled around a stuffing. Maybe I can even convince Hal Ryerson to share Sweet Life's shrimp risotto stuffing recipe.



RIGHT: Mike Holtham, of Oak Bluffs Fish Market, picks out a soft shell crab for his decidedly unsqueamish daughter Jolene



Heather Hamacek is a staff reporter for The Vineyard Gazette and a proud resident of Oak Bluffs.



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Albert O. Fischer Photos

Lost & Found

The treasure hunt may be thrilling, but curating a collection of Vineyard memorabilia is good for the soul

BY SUSIE MIDDLETON

Here we are at the top of the summer, staring down into the season of memory-making, wondering what it will be this year—which unforgettable Vineyard moment will be the one we wish we could bottle up and sip in February. Would that we could wrap our arms around a Menemsha sunset or an early morning swim in Ice House pond and never let it go.

That might not be possible, but we can still hold on to a little piece of the Vineyard. It's not just a sweet idea, but an imperative. Collecting a part of this place, whether it's sea glass or driftwood, paintings or old postcards, fishing lures or farm tools, is insurance against forgetting, forgetting how lucky we are to have this place. *This* place. A place that is still well defined by its topography, its people, its history.

On the Vineyard, every little thing has a story to tell, a tale that stretches back maybe 20 years, maybe 200,000. By reaching inside these stories, you get out of yourself for a while. Then, without re-

alizing it, you become part of the story. It is your island, your memories. You, and everything you've collected, are part of the puzzle.

If this is the summer you start a Vineyard collection, take inspiration from three veterans who've followed (yes, rather obsessively) their love of art and history and this Island to discover a pastime that is both relaxing and fulfilling.

The sea glass cure

After two traumatic brain surgeries five years ago, Paul Doherty could not get rid of ongoing migraines and debilitating vertigo, despite all kinds of prescribed treatments. He headed to the Vineyard to recover and found himself walking the beach every day, hoping the sea air might help. Looking down, what first caught his eye were beach stones, polished sleek by the frothy remnants of receding waves. Then he began to notice pearly bits of blue and vibrant slivers of

green among all that brown and tan. It was sea glass, and soon Doherty's pockets were so weighed down that he realized he had to bring a bag—and a camera—with him on every walk.

One day he realized something else: His migraines and vertigo were gone.

"I was focusing so hard one morning," Doherty said, "that I literally bumped into another beachcomber."

The almost meditative state of focusing soothed Doherty's brain then, and continues to be a way for him to shut out distractions. "It's my yoga," Doherty says of collecting sea glass. "At some point in every day, I have to be walking on the beach."

Collecting sea glass isn't just Doherty's meditation; it inspires and fuels the artistic part of his brain that switched on when Doherty's 27-year career as an actor in Manhattan was interrupted by a life-threatening condition called hydrocephalus.

LEFT: Paul Doherty displays sea glass in bottles and vases he finds in both thrift and antique stores. **TOP AND MIDDLE:** The oldest and most unusual pieces have the roundest edges, and often look like they've been dusted with powdered sugar. **BOTTOM:** Doherty turns photos of his sea glass collection into marble coasters.

"Coming to the Vineyard has allowed me to reinvent myself," says the high-energy fine art photographer, singer, artist, and gallery-owner (Behnke-Doherty, on Main Street in Vineyard Haven). At home, Doherty curates his sea glass collection by separating it into sizes and filling glass vases, which he picks up in thrift and antique stores, or even Home Goods. "The little ones make perfect gifts for friends to take home from the Vineyard." And he has turned his beach glass collection into a money-making venture by printing photos of it on marble coasters and note cards.

But friends only want to know one thing: What are Doherty's tricks for finding sea glass? He laughs and admits that he probably gives away too much information:

1. Always search near a harbor, where boats (and people dumping off the side of boats) have been for years. Forget looking on the south shore.
2. Hunt frequently; the more you do

it, the more you see. When hunting, walk in one direction, turn, and retrace your steps. The light will be different and you'll notice more.

3. Search at low tide, especially after a storm.

4. Look at the top of a debris field, where waves deposit their goods on the sand.

5. Throw back pieces that aren't "cooked" yet—ones with edges that are still a bit sharp. And hold tight to pieces that look like candy, covered with "powdered sugar." They're the oldest.

Even if you don't find a lot, keep this in mind: "On a foggy day, there's nothing better than smelling the salt air, hearing the waves crashing, and discovering these nature's jewels. That's really what they are."

All in the family

For Vineyard native David Seward it wasn't a medical condition, but a brother's loss (and a family's history) that ignited his serious passion for collecting—especially of Vineyard art and books, Americana, and family mementos.

When David's twin brother Doug Seward lost his wife Barbara in 2000, David wanted to cheer him up. So he started spending more time with him again. The two brothers, 16th generation Islanders,

had grown up in Menemsha and spent every waking minute together as kids—playing baseball, roaming the beach, bouncing from one relative's house to the next and back to their parents' business, the Menemsha store. But life and families happen, and brothers see less of each other as adults.

After Barbara's death, David and Doug started collecting as a diversion for Doug. Doug wanted a '56 Thunderbird, and then he found a '63 Lincoln Continental Convertible for David. They built a garage to hold both, added bays and shelves, and soon were filling the space with collections.

"Our mother saved everything," David explains. "So at first our collections were childhood toys, baseball cards, and family treasures. We have a letter box that belonged to our great, great, great uncle William Henry Seward (U.S. Secretary of State during the Civil War). And we started our medallion collection with the one we got while attending J.F.K.'s inauguration as the guests of a summer Vineyard resident."

They settled on a "red, white, and blue" theme and went from there.

David's collections at home—paintings and rare books especially—also grew directly out of his unique experience as a small-town Island kid exposed to famous writers and artists who came

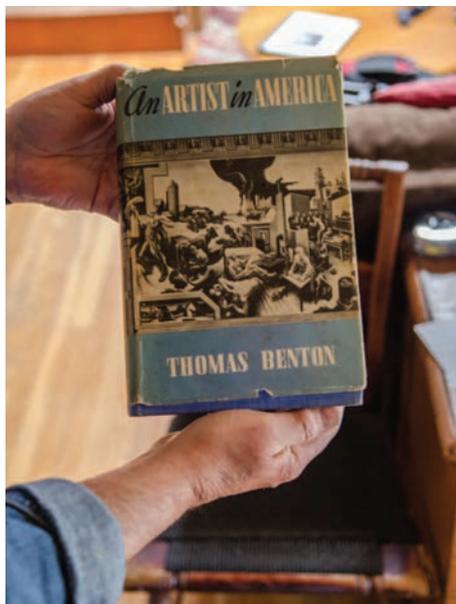
to the Island every summer. "They were just like regular people," David remembers. "They came into the store (bare-foot), because it was a community meeting place. We got to know them, and I learned a lot about art and literature. At the time we didn't think about how lucky we were. But it sort of rounded us out."

Among David's favorite paintings today are watercolors of Vineyard scenes given to his mother by painters who came into the store every summer. To those he's added ones he's procured himself all over the Island. His family also became friendly with artist Thomas Hart Benton, and one of David's treasures is a signed first edition of Benton's *An Artist in America* (1937). Benton was a founder of the Regionalist movement, known best for his murals and depictions of ordinary working people. "I liked him," David says, "He spoke his mind, but he was very down to earth."

David has other family treasures in his home, like the whalebone pieces—a letter opener, a fid, and a yarn shuttle—crafted by his great, great grandfather Franklin B. Hammett, Jr., who began his whaling career at the age of 15. Above David's mantel hangs a portrait of his first mother-in-law, Betty McKee Hydeman, painted by renowned Island artist Stanley Murphy. But he gets just as excited about things he has found himself—a Jules Feiffer doodle from the sixties



TOP: "Bill's Sea-Going Grocery-Menemsha," by Lester M. Peterson (1951) **MIDDLE:** "Menemsha Basin," by Ruth Hershey Irion (1963) **BOTTOM:** A fid, a yarn shuttle, and a letter opener crafted from whalebone by Seward's great, great, grandfather Franklin B. Hammett, Jr.



ABOVE: David Seward's signed first edition copy of Thomas Hart Benton's *An Artist in America* dates to 1937. **RIGHT:** Seward's favorite paintings include this portrait of his first mother-in-law, Betty Hydeman, painted by Stanley Murphy.



Albert O. Fischer Photos



FAR LEFT: Lucy Patterson Cox has been collecting vintage Vineyard postcards for more than 30 years **TOP:** Some of the most interesting cards feature short notes about daily activities. "Postcards were the social media of their day," Cox says. **NEAR LEFT:** Lucy keeps her collection of 1000 cards in 3-Ring Binders. **BOTTOM LEFT:** The handwriting on the top card begins, "The ice is smooth, fine skating. Can't you come?" Below it is a card by photographer J. N. Chamberlain which depicts the water-spout at Oak Bluffs, 1896.

Jeanna Shepard Photos



Susie Middleton

The deltiologist, and her ephemera

For someone as outgoing and friendly as West Tisbury's Lucy Patterson Cox, you'd never know she is a deltiologist. And that she has a fascination with ephemera. Sounds like a nerdy professor who spends hours in a dark laboratory studying specimens, right? Wrong. A deltiologist is just a name for someone who collects postcards. And ephemera is any type of written or paper collectible that was originally intended for a short-term use, like a ticket or a menu—or a postcard. (You can attend ephemera sales and auctions, both in person and online.)

Cox began collecting old Vineyard postcards more than 30 years ago.

Now she has 1,000 cards—no joke.

And they are carefully organized (and catalogued) in 3-ring binders. Cox claims she is just one of many postcard collectors on the Island, but it would be hard to find one as passionate.

Cox and her three siblings all grew up loving history; their father hauled them around to battlefield sites every vaca-

tion, but they didn't mind. Their great grandfather was a collector of rare Manhattan maps, so there is something in Cox's DNA that loves paper history. And summers in an old family home on the Vineyard (Cox and her husband Peter now live here year-round) rooted a fascination with the Island.

Cox began her collection by concentrating on Oak Bluffs, because those were the most available cards. (Well-known artist and photographer J.N. Chamberlain sold his high-quality postcards, some printed in Germany, from a studio he opened in Oak Bluffs during the turn of the century.) Some of Cox's cards are dated as early as 1906, but at least one—a black and white photo of a water spout that occurred off Oak Bluffs in 1896—is older than that. Some cards are painted or colored, some are even leather. But while Cox loves the scenes on the front side of the cards, the handwriting on the back (or even sometimes on the front) is captivating.

"Postcard writing was the social media of its day," she explains. "Often they're flirty. And sometimes sassy." Sending a postcard was sometimes the

quickest and cheapest way to express your feelings or to send word of your whereabouts. Hard to imagine that now.

Cox loves to imagine the card writers' lives. "I get lost in the story, and I start to think about where they were walking, what they were doing, what they were thinking. I loved fairy tales when I was a child."

And she loves a hunt. "I call it urban archaeology. When I go to an estate sale, I'm always looking for paper." And Cox says that while Ebay has made collecting Vineyard postcards a lot easier, you can still find them on the Island if you hunt around.

Happy hunting.

To get started on your own Vineyard collection, visit mvgazette.com/vine, where the online version of this article will include a complete list of antique shops and flea markets.

Susie Middleton is special projects editor for the Vineyard Gazette Media Group.

that was in the trash, a Reginald Marsh drawing he spotted at a flea market ("My brother missed that one," he says with glee), a signed copy of Capt George Fred Tilton's memoir.

In David's home, every piece of art or history has a perfect spot to rest...but maybe not for long. He and Doug are still at it, and they like to change things up.

"It's fun. It's something we can do together. And you know, as you get older, it's even more satisfying, because you can still do it!"

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Alison L. Mead

The Estate Sale Guys

WITH TOM FISHER AND TIM RUSH

INTERVIEW BY PAULA LYONS

NAMES: Tom Fisher and Tim Rush

PROFESSION: Estate Liquidators

JOBS IN A FORMER LIFE: Lantern Makers

FAVORITE SPOTS ON THE ISLAND:

Lambert's Cove (Tom)

Memorial Wharf, Edgartown (Tim)

FAVORITE ROOM IN THE HOUSE:

Study (Tom); Kitchen (Tim)

Tim Rush and Tom Fisher of Rush & Fisher Estate Liquidation are known to run some of the best estate sales on-island. And yet, on paper, they seem somewhat unlikely business partners.

Rush (on right in photo above), a wash-shore from Quincy, Mass., and Fisher,

an 11th generation Islander, met when Rush went to work for Fisher's uncle at the old Edgartown Hardware, "Back when it was a big store on Main Street and the center of the village," says Rush. They clicked, and together bought Fisher's father's business making brass and copper lanterns in Edgartown.

Q. What made you think you'd be good business partners?

A. TIM: We had the same work ethic. We believed in getting up early and working hard. We also had the same personal ethics. We trusted each other.

Q. And how did it go?

A. TIM: We had a really good (lantern) business. We were on the covers of lots of magazines. It was exciting and fun. And we also sold antiques in that shop. But after 18 years, we got kind of burned out making lanterns.

TOM: We were beginning to have problems with our hands, Tim from all the glass cutting and me from cutting and shaping metal. My clamping hand, for example, started freezing up.

Q. So how did Rush and Fisher estate sales start?

A. TOM: It really goes back to two women who had a business called The Good Riddance Girls. We used to go to their sales and buy a lot for our shop. And we would say to each other, you know, if they ever stop doing this, we ought to think about it.

One day one of them passed Tim on the street and said, "Did you ever think of doing something like this? We're thinking of getting out of the business." Before she could finish Tim said, "Yes!"

Q. Why do people turn to you for an estate sale?

A. TIM: It's governed by death, or real estate changing hands. In both cases, clients need the house cleared.

Q. You must see some unusual items, true?

A. TIM: We've found peoples' ashes! A lot of collies' ashes, but peoples' ashes too. Yes, in both cases, people "forgot" to bury them.

TOM: You never know when something will turn up. Last spring, I called a lady and said I think you left a very nice diamond ring. It was returned, of course.

Q. What goes into pricing an item?

A. TIM: We do 12 or 15 of these sales a year, so we know what the market will bear, and we follow the auction reports.

TOM: And we have to think in terms of emptying the house in one day.

Q. Is it more important to price at an established value or to price to move?

A. TOM: Price it to move, because on Martha's Vineyard, the prize is the real estate. What is in the house is usually pretty insignificant compared to the value of the real estate.

TIM: But we are not in business to give something away. If a rug, say, is worth \$1,000 in the second-hand market, I am not going to sell it for less. We have a responsibility (to our clients) to get the very best prices we can.

Q. How does that affect bargain-hunting buyers?

A. TOM: We don't play favorites. We want everybody to have the same chance. No insider deals. It's an even playing field.

Q. What gives you your greatest satisfaction?

A. TIM: When somebody finds a table they can use or a collector finds a piece that completes his or her collection or that they can simply cherish, all of that is satisfying. It's fun hooking people up with things.

Paula Lyons is a former ABC and CBS television consumer journalist who is now semi-retired. She lives in Vineyard Haven.

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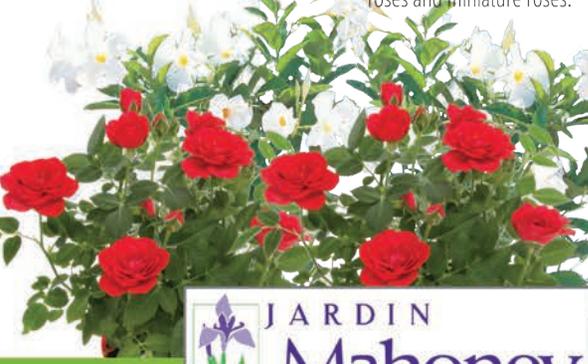
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Alison Shaw, from Sticks & Stones: The Designs of Lew French

Creating Outdoor Rooms In the Spaces In Between

BY KATIE HUTCHISON

Summer memories are made outdoors, where we can savor fragrant *Rosa rugosa*, the feel of grass between our toes, the song of the mourning doves or the squawk of gulls, and the sweet taste of corn-on-the-cob hot off the grill. It's the season to take living outside the confines of our homes into outdoor rooms.

Just like inside, the space outside can be shaped into rooms that serve different purposes, different moods, different degrees of privacy. They don't have to be strictly rectilinear, symmetrical, or formal. Some, like the series of outdoor rooms featured in the photo here by Alison Shaw from *Stick & Stones: The Designs of Lew French* are more informal or even somewhat organic in appearance. As with halls in a house, paths, like those

seen here, can link outdoor rooms and enhance the journey.

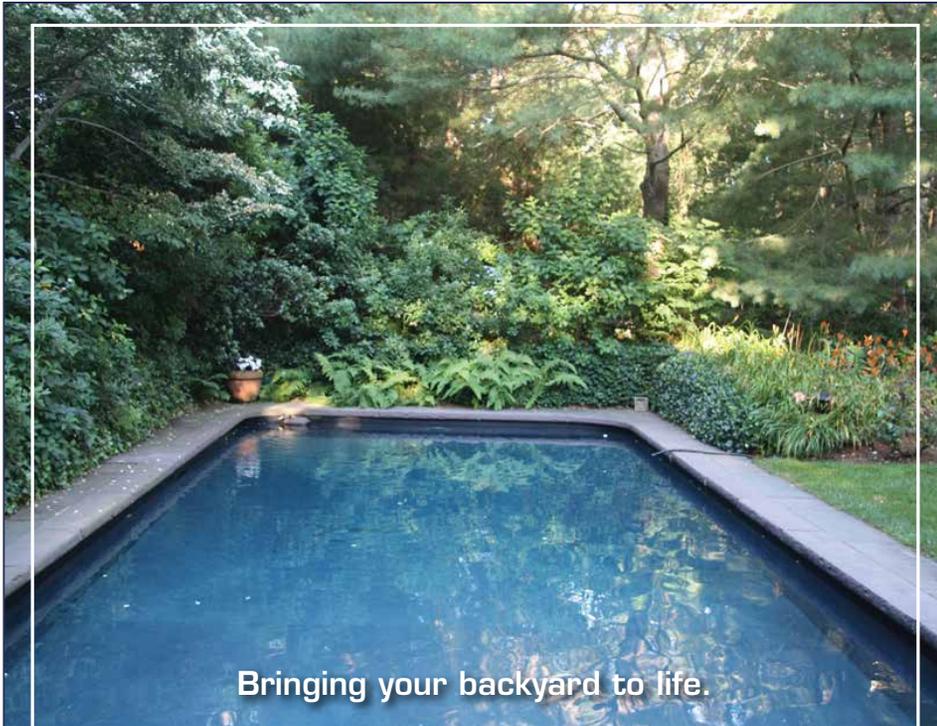
Often the most natural feeling outdoor rooms are those shaped by the house itself and an outbuilding or two. In the image above, Islander Lew French created a terrace in the crook of the ell of the antique house that you see to the left. Formed by a mix of large and small, irregular shaped pieces of granite and fieldstone expertly pieced together, the terrace is anchored on one edge by a robust elevated fire pit nestled between two impressive boulders. Though it's shown unfurnished, the terrace would be a wonderful setting for alfresco dining, not too far from the convenience of the kitchen and within sight of a fire in the pit, which would beckon after dinner as daylight dwindles.

Beyond the terrace room, a stone path made of the same rugged terrace materials and patterning leads past a repurposed millstone that serves as a table of sorts or bench in-the-round and has been planted with sedums. The millstone is a pivot point between the route to the driveway courtyard on the far side of the hedges and the route to outdoor rooms that become increasingly private as you move away from the house. The first of these is a smaller grass room, edged by the stone path on one side and a more domestic brick path on the opposite side. The end of the house, softened by border plantings, and the hedge extending from the barn (on the right) form two taller walls completing the borders of the grass room. Here, you might set an Adirondack chair or two and a small side table to host glasses of iced tea while you and perhaps a companion linger with a book or magazine in a slightly softer, more intimate space, not too far from the house.

ABOVE: A series of outdoor rooms created and shaped by stonework, landscaping and existing structures invite you to experience a broader sense of home, each with a different feel and degree of privacy.

Venture further from the house, toward the top of the photo, and encounter French's standing rock wall which conceals an outdoor shower and a more removed, private outdoor room and garden shaped in part by the back of the barn. Outdoor rooms that are linked together like these invite movement through them so that you experience the different environment each has to offer. They inspire us to imagine a broader sense of home, one that encompasses the rooms we shape outdoors in the spaces in between.

Katie Hutchison is a New England architect with Vineyard family and clients. She's the author of The New Small House. More at katiehutchison.com



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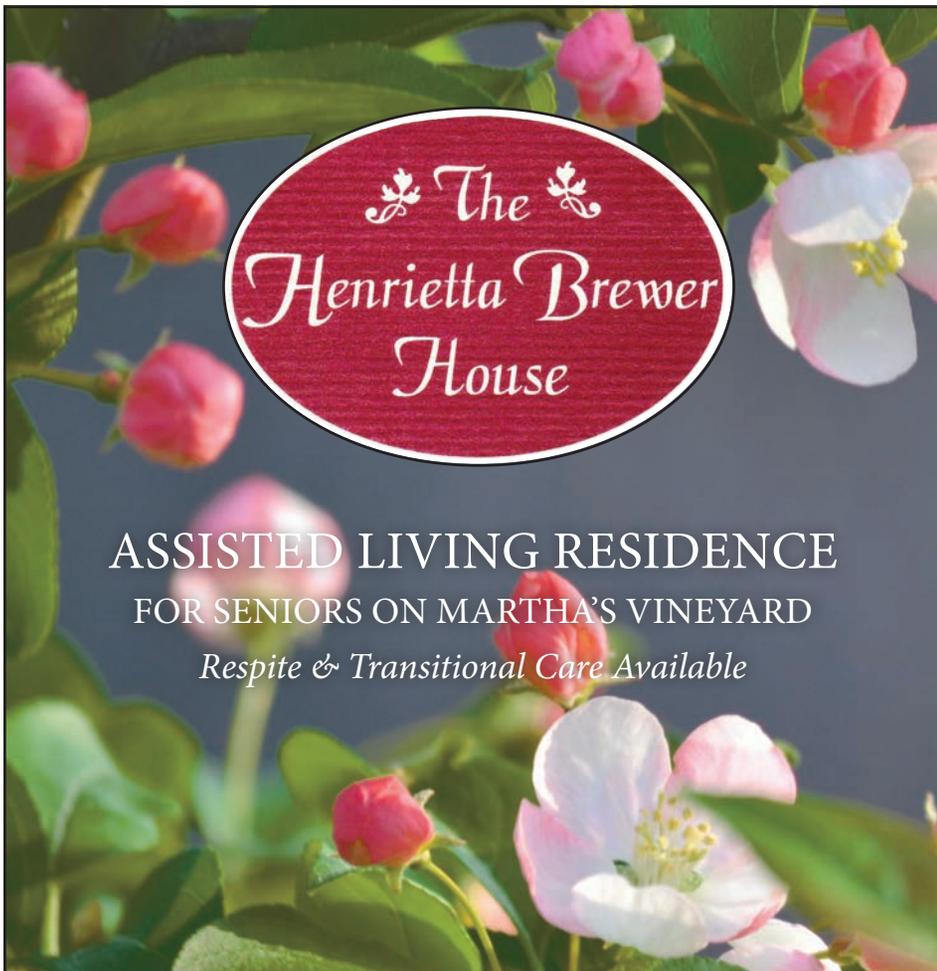
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The Window Box Gram

Each issue of the Vine features a different Instagram theme. In this issue, we celebrate the long-awaited appearance of flower-filled window boxes all over the Island, seen through the eyes of Island Instagrammers.

Next issue our theme will be fishing: fishing boats, fishing gear, fishing moments on the beach, catching the big (or small) one. Take your phone along on the boat, to the beach, or up to the docks of Menemsha and snap something fishy.

Win·dow box/'windō bāks/noun

1. A long narrow box in which flowers and other plants are grown, placed on an outside window
2. An opportunity for a miniature herb and vegetable garden
3. A house playing dress-up
4. A place to hide your keys

Tag your photos:

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Rainy Day, Vineyard Haven

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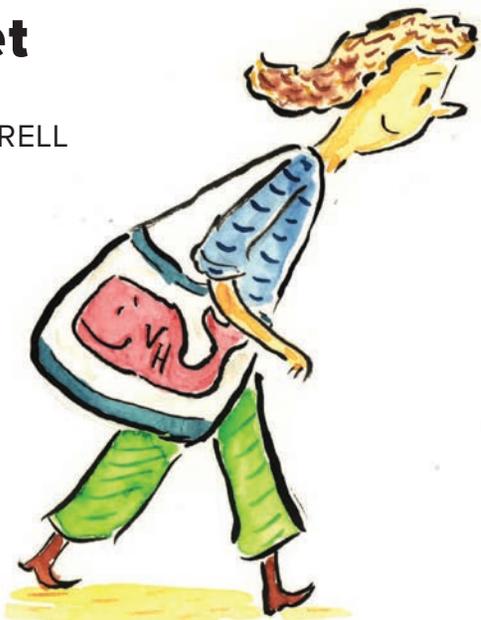
ALICE JUNE THOMPSON

The Money Market

BY NICOLE GRACE MERCIER
ILLUSTRATIONS BY CHRIS BURRELL

\$3,000,000

We'll take that. Edgartown voters overwhelmingly agree to buy or take the infamous Yellow House, located on Main Street, for \$3 million during the town's annual meeting.



95 STORES

Pink whale fever. Vineyard Vines purchases the old Midnight Farm location on Main Street, Vineyard Haven in March for \$1,275,000. This will become their third store on-Island and their 95th overall.

\$4.2 MILLION

Drink to that. Offshore Ale Company, the popular Oak Bluffs eatery, goes on the market in early April. For \$4.2 million you could own the building, beer business, brand and the fully staffed restaurant.



Nice view. The most expensive single-family home sold in the month of April is a 1.8-acre lot in Edgartown with four bedrooms, two baths and sweeping views of Katama Bay, all for the cool price of \$4.5 million.

1.8-ACRE LOT

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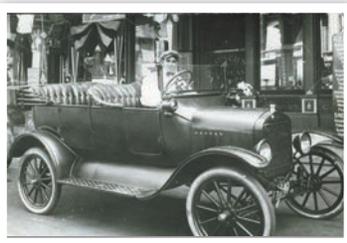
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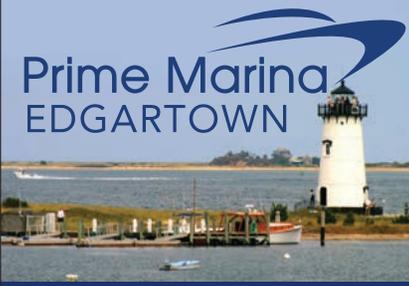


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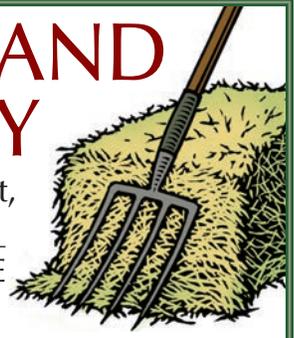
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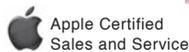
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