Committee Discusses Impacts of Poultry Houses on Groundwater

by Sue Mastyl

At their March 21 meeting, the ESVA Groundwater Committee discussed several issues relating to the increasing number of industrial-scale poultry houses.

Lack of Coordination with Accomack County

Shannon Alexander of the Accomack-Northampton Planning District Commission (A-NPDC) reported that she had asked Accomack in April 2016 to include language, during the next amendment of the poultry ordinance, referring to the need for a Department of Environmental Quality (DEQ) Groundwater Withdrawal Permit. She noted that the county has now begun the process of amending the ordinance, without including this language, and that it would be costly in terms of staff time and resources to ask them to start the process over in order to include this language.

During discussion, it was also noted that the county has declined to include any mention of the Groundwater Withdrawal Permit in their poultry application packet, with the result that building permits are being issued without a withdrawal permit. In fact, no poultry houses on the Eastern Shore have Groundwater Withdrawal Permits, although Matt Link of DEQ noted that he is following the applications in order to encourage permits to be obtained. There is no fee for the permits; unpermitted withdrawals can be fined up to $25,000 a day.

Once all the additional poultry houses are in operation, this could represent an additional one to two million gallons a day in withdrawal.

Tracking Groundwater Usage

Groundwater Withdrawal Permits are required for any operation that withdraws more than 300,000 gallons of water per month (either single or combined wells). Joe Betit, a resident of Pungoteague, noted that the 24-house operation in Pungoteague will have individual wells for each house, with an average withdrawal of 70,000 gallons a month, but they will be cross-tied to prevent any catastrophic die-off if a well fails. Link noted that the threshold for requiring a permit is generally four to six poultry houses on a site.

Britt McMillan, principal hydrogeologist, Arcadis-Malcolm Pirnie, and consultant to the Groundwater Committee, presented an overview of groundwater use trends in both counties from 2007 to 2015 and 1981 to present. He noted that actual usage for permitted sites – industrial (mainly the Tyson and Perdue plants), agricultural (irrigation), and public water supply – totaled five to six million gallons a day (MGD) from 2009 to 2015, and was stable. He noted, however, that unpermitted withdrawals from individual residences, based on a 2009 U.S. Geological Survey study, was estimated at one to three MGD, equivalent to the usage from permitted public water supply.

It should be noted that, once all the additional poultry houses are in operation, this could represent an additional one to two MGD, based on an estimated total of 600 poultry houses yielding 42 million gallons a month, or 1.4 MGD. This is equivalent to withdrawals from the permitted public water supply or the agricultural permits.

Upcoming Events

Alexander also noted that the A-NPDC is working on a Second Annual Well & Septic Forum for October or November, and a Water Clinic on October 11, to train residents in sample collection for determining household water quality.
The Eastern Shore of Virginia, and most especially the Seaside with its wild and remote barrier islands, lost one of its most passionate conservationists with the recent passing of M. Lee Payne of Norfolk, VA. Lee, a successful banker and businessman, played a pivotal but mostly unacknowledged role in assisting The Nature Conservancy in protecting the barrier islands and establishing the Virginia Coast Reserve, the longest stretch of wild coast left on the Atlantic.

Lee had already purchased a small farm on the Seaside for a retreat when real estate interests began eyeing the barrier islands for high-density second home and resort development in the late 1960s. He led the effort to establish the Folly Creek Corporation and its ownership of the former Coast Guard Station on north Cedar Island, where his family and friends from Norfolk could enjoy the island and “wander in paradise.” Whether following a bird dog through the briars, sitting in a duck blind at sunrise, or drifting lazily for flounder in one of the many island creeks, Lee was a keen observer of nature and an excellent amateur naturalist.

Lee quickly became an advocate for the Conservancy’s efforts to protect the barrier islands from unwise and unsustainable development. Along with some friends and investors, he purchased Cobb Island in 1969 and held it until its sale to the Conservancy in 1973. When the owner of Metompkin Island was adamant in selling his island for development, Lee assisted the Conservancy in establishing a dummy corporation, Off shore Islands, Inc., which purchased the island in 1976 and turned ownership over to the Conservancy.

Beyond his interest in protecting the islands, Lee was a founder and director of the Barrier Islands Center and also helped establish the local Eastern Shore Land Trust, where he made sure his properties were protected in perpetuity by conservation easements. Lee wrote a series of self-published essays entitled “Wandering in Paradise” that chronicled his family’s adventures on the Eastern Shore.

Lee’s daughter Meriwether carries on the tradition established by her dad and is an active contributor to Eastern Shore conservation efforts, as well as serving on the CBES Board of Directors. CBES joins Lee’s many friends in expressing admiration for him and his many heartfelt and worthy actions to promote the preservation of unique natural areas that make the Eastern Shore special.
25th Anniversary Bike Tour Brings New “Oink & Oyster Roast”

October 28, 2017, will mark a quarter century of CBES Between the Waters Bike Tours. CBES is kicking it up a few notches to celebrate this milestone, with both a new location and an expanded oyster roast.

The start and finish line and yes, the oyster roast too, will be held at the Sunset Beach Resort, located on the Chesapeake Bay just a half-mile north of the Chesapeake Bay Bridge Tunnel. The new location is possible due to the generosity of Todd Burbage and Blue Water Development Corporation, owners of Sunset Beach Resort.

Sunset Beach, along with Coastal Virginia Magazine, are co-presenters of this year’s Between the Waters Bike Tour. Top sponsors are Busche Real Estate and Signature Family Wealth Advisors.

The location for this year's tour is fitting, considering the southern tip is the narrowest place on the Shore, a gull’s cry between the Bay and the Atlantic Ocean.

“The Eastern Shore’s brand is You’ll Love Our Nature,” said Bike Tour Coordinator, Sally Richardson. “And we are putting our visiting bikers right smack in the middle of it – 1,700 acres of protected, unspoiled lands. It’s a wonderful way to show off the Shore.”

Sunset Beach has other advantages, including providing the opportunity for Bike Tour attendees to stay onsite at the hotel or RV park, as well as plenty of space for parking and for the newly expanded oyster roast.

For the tour’s anniversary, CBES presents an Oink & Oyster Roast with Shore-made pulled pork barbecue with all the fixings, along with an authentic oyster roast by Eastern Shore Events & Rentals. The event will continue to feature fresh-from-the-tides Eastern Shore oysters, roasted under the stars. Also returning is a crowd favorite, foot-stomping music by the Shore’s own Pound Net band.

Traditionally, the event is capped at 150 attendees, but for the 25th anniversary of the Bike Tour, 400 tickets will be sold. “The popularity of the event has made it a lightning fast sellout, and with 1,000 riders we are always left with many bummed out bikers,” said CBES Director Donna Bozza. “It’s a special year, so we decided to try a bigger event – and to include some good ole Southern BBQ.”

With Bike Tour registration open for less than a month, the Oink & Oyster Roast is already half sold out. Tour tickets are going fast as well.

“The practice of no walk-ins will continue, as it has proved to provide a better overall tour experience for our riders,” said Richardson. Register now to save your spot and your oysters and BBQ too!
Capturing the Moment

We are proud to announce that Cecil Watts has graciously agreed to lend his photographic talents to CBES. He has already started covering events that CBES is involved in, such as the recent Community Health Care Fair.

Watts was born in Northampton County and is a lifelong resident of the Eastern Shore. He has taken photographs most of his life, but after retiring from the construction industry, he has been working on mastering the camera as a professional photographer. When he isn’t busy doing portrait work or covering events, Watts enjoys nature and landscape photography.

To further his love of both, he has traveled extensively, including trips to Alaska, Puerto Rico, British Columbia, and Hawaii. Within his diverse body of work, you will also find haunting photos of old houses caught between past lives and Mother Nature’s reclamation. Watts has handcrafted many frames from these abandoned places, adding to his work’s authenticity.

He continues to hone his skills with photography workshops and classes at Norfolk Botanical Gardens and Eastern Shore Community College, and is an active member of the Hampton Roads Digital Photography Club.

Watts often exhibits his work at local venues. His studio, Watts Photography, is located in Franktown, VA.

Volunteers keep CBES moving forward, and we thank Cecil Watts for leading the way.

Strawberries are in season

Strawberry Cake
serves 10-15

(Adapted from chef Jacques Pepin’s famous orange cake)

1 quart (or more) strawberries (from local strawberry fields or farmer’s market, if in season)
8 oz. mascarpone cream (cream cheese with a bit of sour cream may be used as a substitute)
1 tablespoon sugar
Sour cream or Half & Half
1 pound cake (homemade or store-bought)
¼ cup fruit liqueur such as Grand Marnier, Triple Sec, Cointreau, etc.
½ cup strawberry jam
Mint sprigs for garnish

Whirl a few washed strawberries in blender; add a bit of fruit juice, honey and lemon juice to reach consistency of heavy cream. Slice pound cake, trim and closely pack to cover bottom of 3-3.5 qt. baking pan; sprinkle cake with liqueur. Spread strawberry mixture evenly on cake and allow to absorb. Slightly warm cheese to soften; add sugar and sour cream or Half & Half and briskly whisk until spreadable.

Gently spread cheese over cake taking care not to disturb moist cake and strawberry mixture. Hull and cut remaining strawberries in half; place cut side down over cheese to cover. Warm jam slightly, add a few drops of liqueur and carefully glaze the strawberries. Sprinkle finely torn mint sprigs over center of cake. Don’t heat the oven; don’t set the timer. You’re done. Serve with large spoon at room temperature.

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Northampton County

Health Care Fair Wrap-up
ShoreLine Staff Report

Cheerful EMS professionals and their ambulance marked the entrance to the Health Care Fair at Northampton County High School in April. Inside, volunteers from health providers, volunteer service groups, recreational resources, public agencies and nutrition experts filled the cafeteria with colorful displays, handouts and information about their services. Health care professionals and volunteers offered free tests for vision, hearing, hypertension and blood glucose levels. Participants were provided with information on understanding test results and advice about follow-up care. The health and wellness providers themselves were able to network, get to know each other, and learn more about the wide variety of services available for their clients and patients.

The 2017 Directory of Medical/Community Providers, a directory of health and wellness sources available in Northampton County, was published for the Health Care Fair. A copy of the Directory can be found at the CBES website, www.cbes.org.

2017 ESVA Household Hazardous Waste Collection
SATURDAY MAY 6

10am-2pm Rain or Shine!

3 LOCATIONS:

Central Accomack
Fisher's Corner Convenience Center

Southern Accomack
Painter Convenience Center

Northampton
Eastville Convenience Center

Up to 50 lbs. discarded for free!
Keeping Track

Northampton Budget Balancing Act

Every year, localities create a budget for the next fiscal year. Calculations are done to see what various funding scenarios, salary increases, Staff upgrades, new computer systems, etc., will cost. These are very preliminary figures and often don’t make it into the final Budget document. Budgets for county operating expenses are separated from school operating expenses, although both sets of expenses rely on the Board’s allocation of total revenue.

The FY18 requests for salary and benefit increases for county Staff, including increases in health benefits, the operation of the regional jail, replacement of the computer system for the Sheriff’s Department, and increases in the EMS budget for a garage and other expenses, are the biggest ticket items. Materials, supplies and contractual services cost requests for many departments have generally increased. Increased requests, including capital outlays for everything from new green boxes to new vehicles and heavy equipment, total $1,662,848. The school district has received additional State funding but is still requesting an increased contribution from the county.

Requests by county departments have created a $1.36 million deficit, Board Chairman Spencer Murray said. Funding all would require a 9-cent increase per $100 valuation of real estate.

Murray reminded everyone that for the 2017 budget the appraised real-estate property value is down 18% from the previous year and that the county has cut the capital budget contribution from $700,000 per year to $350,000 each year, keeping the budget revenue neutral. Proposed cuts to reduce the $1.36 million deficit and achieve a balanced budget include delays in Facilities Maintenance, the purchase of new vehicles and equipment, website redesign, and reducing some funding requests to FY17 levels.

The Board will continue its work until the budget is balanced and the tax rates are set. VA Code states that every locality must adopt a budget and set its tax rates by June 30 of a given year, unless the locality is also responsible for a school division. For localities with schools, the school portion of the budget must be finalized no later than May 15. A Public Hearing will be scheduled for May 22.

Dredge Spoils, Borrow Pits and the CBBT

The Chesapeake Bay-Bridge Tunnel (CBBT) is constructing a new tunnel. They need a place to dump the 700,000 yards of excavated dredge spoils material from under the Bay. The most practical disposal method, they decided, was to truck it to Northampton County and bury it in an existing borrow pit on Rt. 13, not only filling the 18-acre pit, but creating a 31-foot hill. After hours of debate and discussion, the Board of Supervisors voted 4-1 to approve this use, with 11 conditions to provide environmental protection and highway safety, as well as to safeguard neighboring homes from noise, hazardous substances and damage to shallow wells.

The county has a zoning Use called “Dredge Spoils Disposal Site (from local waters)” to help assure the county would be able to handle necessary dredging, but not become a regional disposal site. Since the existing borrow pit is also considered a mining operation, and can be refilled, the issue was not the actual permitting of the dredge spoils disposal, but rather how to mitigate adverse impacts – hence the 11 conditions on its Special Use Permit. The facility is exempt from stormwater regulations and the county’s Soil and Sediment Control Ordinance.

The operation will continue at least through 2019. Fifty to 100 truck trips per day are projected, each truck carrying about 18 yards of dredge spoils, according to industry source calculators. That is estimated to be about 38,800 round trips through 2019.

Disposal of local creek and harbor dredge spoils will be an ongoing activity in the county. In May, the Board will consider its own application for a Code permitted “Dredge Spoils Disposal Site (from local waters)” in the Working Waterfront District of Willis Wharf. The site will receive dredge material from the nearby harbor dredging project.

Solar Facility Starts Construction

One year ago, the county approved a Special Use Permit (SUP) for a 20 megawatt utility-scale solar farm on a 180 acre parcel near Eastville. The farm, previously assessed at about $800,000, was recorded as sold on March 7, 2017, for $2.3 million to KAWA Seaside Road LLC, a one-month old Florida corporation. The SUP had been negotiated with the county by Hecate Energy LLC, a Chicago corporation. A 35-year, $784,500 lease between KAWA Seaside Road, LLC, the “Tenant,” both Delaware corporations, have also been recorded. A condition of the SUP was a one-time payment to the county of $200,000 and a decommissioning payment procedure, both of which have been received, and the assurance of minimum amounts of real estate tax payments until 2051. The farm is currently assessed at $2.3 million – real estate taxes, at $.88/$100, would be about $20,000.

Construction of the facility has begun on Seaside Road; Depcom Power, Inc, of Scottsdale, Arizona, has been selected by Hecate Energy to provide engineering, procurement and construction services for the facility.

See Keeping Track, cont’d on page 7
Keeping Track, Cont’d from p. 6

Accomack County Budget Funds Education, Holds Off on EMS

The Accomack County Board of Supervisors approved the 2018 budget at their April 5 budget meeting, with total estimated expenditures of $61.1 million. Real estate and property tax rates will remain unchanged, at $0.49 and $3.63, respectively, per $100 of assessed value. The operating budget reflects a 2.6% increase from 2017; the budget for capital projects is up 72% from last year, partly due to a one-time cost of $2.2 million for closure of a cell at the landfill.

The budget includes $17.3 million for the School District, or approximately 28% of the county’s total budget. The School Board budget totals $52.2 million, with state and federal aid ($31.6 million and $2.4 million, respectively) making up most of the difference.

Two additional positions are included in the budget: an additional school resource officer and an information technology specialist. No funding was provided for additional emergency services (EMS) personnel. The Board indicated that EMS staffing will be evaluated next year, to reflect any change in response times or call numbers with the relocation of the hospital.

Original painting by Bethany Simpson

Shopping For a Good Cause

CBES 2nd Bidding for a Better Eastern Shore Online Auction will run Friday, May 19, through Sunday, May 28.

Get ready for more foodie fun with Shore seafood and gift certificates to your new favorite places, beach escapes, original art, handcrafted jewelry, seaside adventures and so much more. Items start at $25.

Relish the thrill of an auction and help CBES Mission - protecting this awesome place we call home!

Details on www.cbes.org and Facebook Event Page “Bidding for a Better ES”

Virginia Master Naturalists of the ESVA

A Volunteer Perspective.

Members of the Virginia Master Naturalists, Eastern Shore Chapter provide a diverse, talent-rich base of 115 volunteers to the Shore’s natural areas and communities. Chapter members annually contribute more than 5,000 hours of volunteer service in the areas of education/outreach, citizen science, stewardship, and administrative services. Their efforts are organized around more than 60 projects and have yielded positive outcomes across a wide spectrum of naturalist areas, including migratory songbird habitat restoration, watershed walks for school kids, maintenance of nature trails, bird counting and banding, oyster reef construction, seagrass restoration, and ongoing stewardship visits to several of Virginia’s Natural Area Preserves located here on the Eastern Shore.

The chapter invites the public to an informative talk and presentation by Frank Renshaw, Past President of the ES Chapter. Learn how to become a Virginia Master Naturalist, and about all the good things in store for those who do, by attending the program on Saturday, May 20, 10:00 - 11:00 AM at the Eastern Shore of Virginia National Wildlife Refuge Visitor Center, 32205 Seaside Road, Cape Charles, VA 23310. This talk is FREE and open to all ages.

CBES Membership 2017

New ____ Renewal ____ ShoreLine by email only______
Name ________________________________
Phone __________________________________
Address ______________________________________
City_____________________ST________ Zip________
______ 1 yr. Regular Membership (includes ShoreLine) $25
______ Life Membership (includes ShoreLine) $500
______ Optional add’l tax-deductible contribution of $______
______ 1 yr. Gift Membership (includes ShoreLine) $25

Send to CBES, PO Box 882, Eastville, VA 23347 • Join online at www.cbes.org
**Citizens for a Better Eastern Shore**  
P. O. Box 882  
Eastville, VA 23347-0882  
*Address Service Requested*

**ShoreLine**

**Community Calendar - May 2017**

*Note: Please verify times and places prior to attending meetings.*

<table>
<thead>
<tr>
<th>CBES and Other Activities</th>
<th>Accomack County</th>
<th>Northampton County</th>
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| **May 3** VIMS Public Seminar  
7:30 PM, Wachapreague | **May 10** Planning Commission  
7 PM, Sup. Chambers | **May 1** Board of Zoning Appeals  
1 PM, Conference Room |
| **May 6** Hazardous Waste Collection  
10 AM-2 PM  
Eastville, Parksley, Painter | **May 16** School Board  
7 PM, Sup. Chambers | **May 2** Planning Commission  
7 PM, Sup. Chambers |
| **May 11** Shorekeeper Meeting*  
3 PM, Barrier Islands Center | **May 17** Board of Supervisors  
5 PM, Sup. Chambers | **May 9** Board of Supervisors  
7 PM, Sup. Chambers |
| **May 16** ES Groundwater Committee  
10 AM, Accomac | **May 17** Board of Zoning Appeals  
10 AM, Sup. Chambers | **May 17** Wetlands Board  
TBA, Conference Room |
| **May 16** CBES Board Meeting  
7 PM, Eastville | **May 25** Wetlands Board  
10 AM, Sup. Chambers | **May 22** BOS Work Session  
7 PM, Sup. Chambers |

* Alternating between the ES Chamber of Commerce and the Barrier Islands Center

**www.cbes.org**