

# DORCHESTER Currents

A monthly publication of Dorchester County Maryland

## TOP STORY

JANUARY 2018

### Cambridge Business Brightens State House Dome

The State House Dome in Annapolis is brighter than ever. Last summer iValue LED Light, LLC (An Eastern Shore Innovation Center Business) was awarded a contract to replace the lighting on the State House Dome.

The state-of-the-art lighting made its debut at sundown on January 10 on opening day of the 2018 General Assembly.

The lighting was custom built for the State House Dome provided by

iValue LED. The new system is automated and allows the lights to automatically adjust to various



situations including, day light savings, storms and overcast skies and will alert if maintenance is needed. The system was developed by G5 Smart that includes a control system for monitoring.

To learn more and see before and after pictures visit <http://news.maryland.gov/dgs/2018/01/10/maryland-department-of-general-services-upgrades-lighting-on-maryland-state-house-dome/>

To learn more about iValue LED visit [www.ivalueled.com](http://www.ivalueled.com).

### Community Seafood & Canning Show and Sale

In the heart of the land where canneries were situated at every crossroads, the Seafood and Canning Show and Sale will be held on Sunday, February 18th at the East New Market Volunteer Fire Department from 10 am until 4 pm. Vendors and displays from Havre de Grace to the Eastern Shore of Virginia will be on hand for this first ever agriculture and heritage related event. Collectors of canning and seafood related memorabilia as well as those who love the history, art and culture of this time period in Delmarva history must plan to attend.

Beginning as early as the 1850s, fruits and meats were being canned in tin cans rather than preserved in glass containers on the Eastern Shore with tomatoes, corn and peas being the most canned by 1870. The canning of oysters and fruits was highly profitable for the canning houses as well.

This history of the canning and seafood packing industry is interwoven with that of the farmers, watermen, their families and laborers of that same time period. A tremendous part of the population profited by the success of these farm goods processors and seafood houses. The entrepreneurial spirit of the cannery owners cannot be discredited in this story either.

The connection to this heritage is readily evident and collections began for many by simply storing away personal mementos from their own family story. Tokens, labels, crates, cans and much more help to put substance to this agricultural and seafood era which is enhanced by the stories of the workers themselves.

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[www.ChooseDorchester.org](http://www.ChooseDorchester.org)

**Currents** is the monthly newsletter of the Dorchester County Economic Development Department. For information or suggestions, contact [info@ChooseDorchester.org](mailto:info@ChooseDorchester.org) or call 410-228-0155.

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Quality exhibitors and dealers will be on hand at this event and can be expected to share the stories of the businesses and the families that relate to their offerings. To those who have not experienced this particular history or hobby, this will be a perfect time to become introduced.

For those who wish to have more information or to rent tables for this event, please call Ann at 410.228.7953/443.786.8522. Table rental is \$20/one, \$35/two. Admission to this event is free, although donations to the Dorchester County Historical Society, a qualified nonprofit organization, are appreciated.

To learn more about the Dorchester Historical Society please visit <http://www.dorchesterhistory.com>.

**Small Business**  
**C&K Lord Works with Green Giant**

Last October C&K Lord celebrated their 70th anniversary! Just one month later they finished fabricating a product for Green Giant (Subsidiary of B&G Foods)



that would hold the world's largest serving of Green Bean

Casserole. Green Giant set the Guinness World Record title for the largest serving of Green Bean Cassarole at Stella 34 Trattoria in New York City. The casserole was made with 780 cans of Green Giant Cut Green Beans, 53 cans of mushroom soup, 32 quarts of milk and 65 pounds of French fried onions. To learn more about C&K Lord please visit <http://c-lord.com>.

**Small Business**  
**Crabi Gras Transitions to Wholesale**

Crabi Gras has made the transition from a retail store to Wholesale!

**CRABI GRAS RETAILERS**



Owner Keith Graffius said, "One of the major frustrations our Crabi Gras customers have had over the years was the limited ways for them to purchase our products...now its become a lot easier!" Their products will be sold in 20 new retailers and by Memorial Day Weekend that number should be over 50.

Graffius said,"It's only because of our loyal Crabi Gras customers that we've made it this far. And now we look forward introducing Crabi Gras to a whole new generation of friends!"

To learn more visit [www.facebook.com/crabigras](http://www.facebook.com/crabigras).

**Workforce**  
**Paid Sick Leave**

Effective February 11, 2018

certain Maryland employers must begin offering paid sick and safe leave.



Businesses need to start making changes now to prepare for and be on top of policy compliance. The Maryland Chamber of Commerce is encouraging lawmakers to extend the effective date out another 60 days but businesses should prepare for February 11. For more information please visit

<http://mgaleg.maryland.gov/pubs/legislegal/2018rs-veto-override-01-12-2018.pdf>.

**Workforce**  
**Job Seekers**



For more information on the available jobs visit the Department of Labor, Licensing and Regulations Maryland Workforce Exchange at [mwejobs.maryland.gov](http://mwejobs.maryland.gov).