



# “Caring for our Community”

*Published for the communities we graciously serve.*

**SUMMER 2009**

## Features

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## CHANGES TO THE ROCK HALL AND CHESTERTOWN FUNERAL HOMES



*I*t comes as no surprise that today’s economy requires critical thinking. At Fellows, Helfenbein and Newnam Funeral Home, we’re committed to defining the highest standard of care for families in our community. Making improvements in the service we provide has become a way

of life for those of us who have dedicated our lives to serving Chestertown, Rock Hall and the surrounding communities.

Today, we are proud to announce that we are consolidating our locations in Chestertown and Rock Hall. Renovations and the addition of a reception center for family gatherings will commence within a few months at our Chestertown location. The expansion is necessary to accommodate those families we presently serve from our Rock Hall location, which will close as the renovations are completed.

With the consolidation of the two locations we will be able to expand the level of service and care your family receives, while reducing the cost of doing business from two locations. Actually, we’ll be able to offer families the best service in the Kent County area – while reducing the charges to families below the level of other neighboring funeral providers.

Families in Rock Hall and Chestertown deserve the best service at the best value, and we are pleased that they are able to look to FHN for the best in both service and value.

Since our families joined together in 1996, Fellows, Helfenbein, and Newnam is the area’s most trusted family owned and operated funeral care provider.

Should you or your family have any questions, concerns, or would like to speak to us please do not hesitate to call 410-778-0055, 410-639-2811, or email [kirk@fhfuneralhome.com](mailto:kirk@fhfuneralhome.com).

If you would like to subscribe to our complimentary newsletter, please email us at [newsletter@fhfuneralhome.com](mailto:newsletter@fhfuneralhome.com) or call us at **410-758-3987**.



## EMPLOYEE SPOTLIGHT

*Kerry Nagle was born and raised on the family farm in Millington, Maryland. After graduating from Kent County High School, she spent 12 years with SunTrust Bank as the Assistant Manager in both, Chestertown and Annapolis locations. With the birth of her second child on the horizon, she decided to be a stay at home mom to daughter, Kendall and son, Conlan. She, her husband, Ralph, Kendall and Conlan, now make their home just outside of Centreville.*

*Kerry joined our Advanced Planning and Family Services Division in January 2009. She now serves as Family Services Counselor, offering protection from financial hardships that often occur when a loss of a loved one is experienced within a family. She will be able to design financial coverage so that your family will have immediate funds available when they need it the most!*

*If you would like more information on how Kerry can assist in protecting your family from the immediate financial burden, please contact her at 410-758-3987 or [kerry.nagle@fhfuneralhome.com](mailto:kerry.nagle@fhfuneralhome.com)*

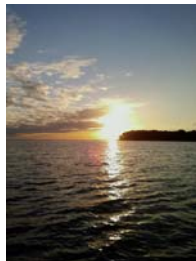
## *Congratulations!!*

**Congratulations to Ryan Helfenbein & his family on the birth of their second son, Chase Ryan Helfenbein. Born on July 1st, 2009 at 7:15 AM. Weighing 8lbs 9oz and 20 inches long.**



## COMMUNITY EVENTS

HOSPICE OF QUEEN ANNE'S, INC.  
255 COMET DR.  
CENTREVILLE, MD 21617  
443-262-4100



### ~ Camp New Dawn

August 17 - 19 at Camp Pocometh in Centreville, MD

Annual weekend bereavement camp for children and teens who have experienced the death of a loved one.

Day Camp for 4 to 6 year olds

Overnight camp for 7 to 17 year olds

\*\*Preregistration is required

### 2009 Sunset Celebration - Fundraiser ~

Saturday, September 12, 2009 at the waterfront home of Jane and Bart Donohue in Queenstown.

Casual Attire - live music, great food, open bar, both live and silent auctions.

## COUNTY FAIRS

### Talbot County Fair

July 8 - 11

Talbot Agriculture Center  
10659 Hiners Lane  
Easton, MD

### Kent County Fair

July 23 - 25

Tolchester Fairgrounds  
Chestertown, MD



### Queen Anne's County Fair

August 10 - 15

Queen Anne's County 4-H Park  
Centreville, MD

### Anne Arundel County Fair

Sept. 16 - 20

Anne Arundel County Fairgrounds  
Generals Highway  
Crownsville, MD



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**Chad Helfenbein competed in the 2009 Newport to Annapolis Race aboard a 36' Dahler "Huck's Finn" skippered by Jeff Leigh. They finished 28 out of 63 boats.**

*The Annapolis to Newport race is one of the most historic and well-known of the US East Coast blue water races. Linking two seaports dating from our nation's birth, Annapolis and Newport, the race provides a contrast between the country's largest estuary, the Chesapeake Bay, and the Atlantic Ocean. Such a challenge is the Chesapeake, that the 1997-1998 Whitbread Round the World Race for the Volvo Trophy added it to the course, as did the Volvo Ocean Race in 2002 and 2006.*

*The course heads south for 120 miles from Annapolis to the Chesapeake Bay Bridge Tunnel, then east to the Chesapeake Light and hence northeast to Newport. After navigating the shallows and currents of the Bay, navigators have to decide if they want to sail the rumblin' line to Newport, go in towards the shore or head further into the Ocean. The record time for the race is held by Carrera, Joseph Dockery's Farr 60 skippered by Chris Larson, which set a new course record in 2001 of 42 hours, 58 minutes, 12 seconds. This broke the previous record set by Chessie Racing, George Collins' Santa Cruz 70, in 1999 at 47 hours and 45 minutes, which in turn had beaten a 12 year old record (53 hours and 31 minutes) of Starlight Express, a ULDB 70.*



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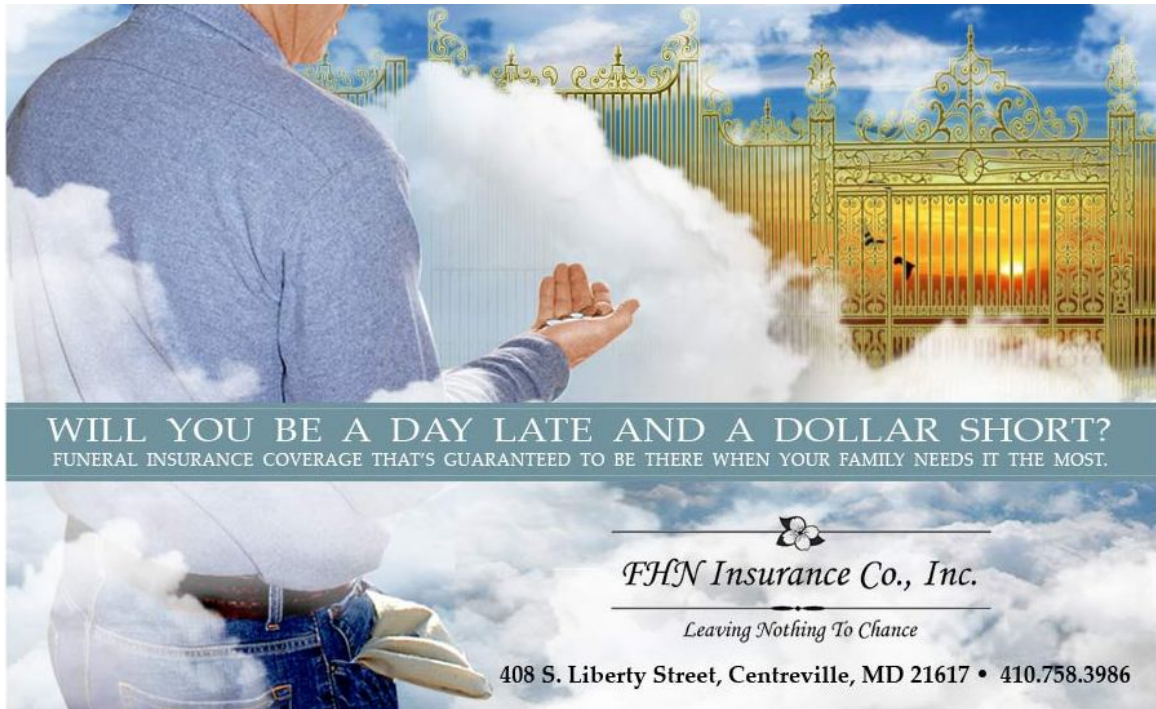
### *Kind Words From Our Community*

*"I purchased a ForeThought funeral plan in October 2005, and I was very pleased with the consultation and assistance provided by Ryan Helfenbein at the time of making my own arrangements. I am a very satisfied customer and thank you for your fine services." ~ H. Hope*

*"Our Family would like to extend a huge Thank you to everyone involved from the Funeral home . As unhappy a day it was it was made easier by all of you. Again Thank you for you giving and caring. You guys were awesome." ~ Jacquette & Cecil Family*

*"I want to express to all of you all our appreciation for the very professional and caring attention you gave our needs...you are outstanding in your service and we sincerely thank-you." ~ E. Kofron*





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**WILL YOU BE A DAY LATE AND A DOLLAR SHORT?**  
 FUNERAL INSURANCE COVERAGE THAT'S GUARANTEED TO BE THERE WHEN YOUR FAMILY NEEDS IT THE MOST.

  
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For more info. complete and return this card or Call us Today.

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Address \_\_\_\_\_ City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_ E-mail \_\_\_\_\_ Phone \_\_\_\_\_

FELLOWS, HELFENBEIN & NEWNAM  
 Advance Funeral Planning  
 408 S. Liberty St.  
 Centreville, MD, 21617

## Grilled Corn Salsa

### Ingredients

- ~ 10 large ears corn, husked
- ~ 1/3 cup extra-virgin olive oil, plus more for brushing
- ~ Salt and freshly ground pepper
- ~ 8 vine-ripened tomatoes, about 1 pound total
- ~ 1 cup diced red onion, 1/4-inch dice
- ~ 4 tablespoons red wine vinegar
- ~ 1/2 cup julienne fresh basil leaves



Prep Time: 37 minutes  
 Yields: 8 servings

### Directions

Brush the corn liberally with olive oil and season well with salt and pepper. Grill, turning every few minutes, until light gold all over and cooked, about 12 minutes. Let cool and cut off the kernels. Discard the cobs.

Core the tomatoes and cut a small X on the bottom of each. Brush with olive oil, season with salt and pepper, and place on the grill, X side down, away from direct heat. Cover the grill and cook until the tomatoes begin to soften but are not cooked all the way through (or they will melt through the grate!), about 15 minutes. Set aside until cool enough to handle, then peel. Cut the tomatoes in half crosswise and squeeze out the juice and the seeds through a sieve into a bowl. Reserve the juices and chop the flesh.

Put the onions in the non-reactive medium bowl and toss with 2 tablespoons of the vinegar. Let marinate until the color changes, about 10 minutes.

Add the chopped tomatoes, reserved tomato juice, onions, basil, and 1/3 cup olive oil to the corn. Toss well. Taste for seasoning and adjust with salt, pepper, and remaining vinegar. The salsa is best eaten the same day but will keep, covered and refrigerated, a day or so.

Serve with tortilla chips or as a topping for tacos.

  
*Fellows, Helfenbein & Newnam*  
**FUNERAL HOME, P.A.**

*Helping Families Heal*

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