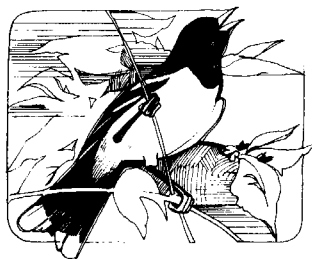
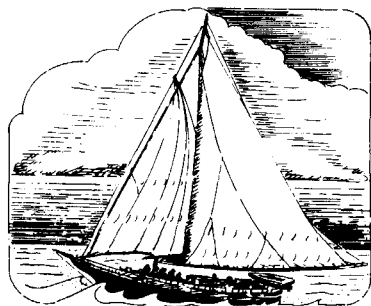


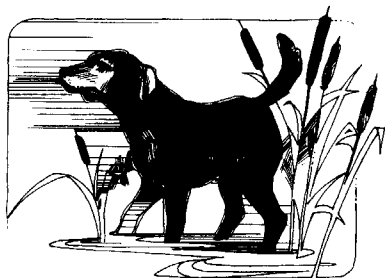
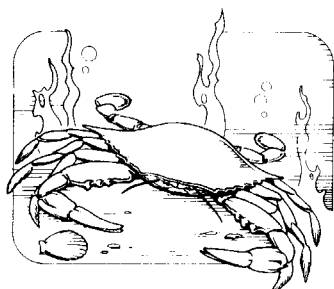
STATE BIRD. The Baltimore Oriole (*Icterus galbula*) is the official Maryland bird (Chapter 54, Acts of 1947). Special provisions have been made for its protection (Chapter 154, Acts of 1882; Code State Government Article, sec. 13-302). The oriole's plumage of black and gold, the same colors as in the Calvert shield, led to its early association with the name of the proprietor. In 1698, "Baltimore Birds" were among the "Beasts of Curriosity" ordered sent from Maryland to grace the royal gardens (*Archives of Maryland* 23:455-56).



STATE BOAT. The skipjack became the State Boat in 1985 (Chapter 788, Acts of 1985; Code State Government Article, sec. 13-312). Named after a leaping fish, skipjacks are the last working boats under sail in the United States. In winter, they dredge oysters from the floor of the Chesapeake Bay. "Drudgin," as watermen call this process, is hard, cold, dirty, sometimes dangerous work. The skipjack originated on Maryland's Eastern Shore in the 1890s and was better known as a small "two-sail bateau" with a V-bottomed hull. The craft evolved into a larger, hearty skipjack with a reputation for speed. In 1957, more than 80 skipjacks plied the waters of the Chesapeake Bay. Today, disease and environmental hazards affecting the oyster, and the prevalence of powerboats, present an uncertain future for commercial skipjacks. Periodic restoration preserves working skipjacks and their 100-year history. Despite these efforts, the skipjack fleet has diminished sharply in recent years.



STATE CRUSTACEAN. In 1989, the Maryland Blue Crab (*Callinectes sapidus*) was designated the State Crustacean (Chapter 724, Acts of 1989; Code State Government Article, sec. 13-301(b)). Integral to the State's economy, the Maryland Blue Crab harvest is carefully nurtured and eagerly anticipated. The meat of the Blue Crab is sometimes compared to the sweetness of a lobster's; the flavor best appreciated by cracking and eating steamed hardshells or feasting on softshells. Crab is prepared in restaurant and home kitchens in innumerable ways: from the famous Maryland Crab Cakes and Crab Imperial, to crab soup and crab dip. With waters of just-right salinity, the Wye and Chester Rivers and Eastern Bay frequently produce harvests of giant males, called "jimmies." The efficient crab pot is the main means of commercial crab harvesting. The trotline preceded this method and served well for many years; a few stalwart recreational fishermen still prefer crabbing the old-fashioned way, with a net.



STATE DOG. In 1964, the Chesapeake Bay Retriever, named after the famous bay region of the breed's origin, was declared the official dog of Maryland (Chapter 156, Acts of 1964; Code State Government Article, sec. 13-303). A working dog bred to recover waterfowl for hunters, the Chesapeake Bay Retriever is one of only a few breeds actually developed in the United States. Retrievers excel in field and obedience trials. These dogs are characterized by their versatility, strength, endurance, and loyal devotion. Chesapeake Bay Retrievers are found working with drug enforcement agencies, as service dogs, and visiting hospitals and nursing homes. Some are trained for search and rescue work, even as avalanche or sled dogs.