What do a 127 year old beach cottage and an ocean front breakfast and lunch counter have in common? Why it’s Peter deWitt. Peter was the youngest of the 10 siblings and the next to last living of all the deWitt brothers and sisters. He was born March 4, 1913, in their home on 12th Street and the Oceanfront. It was the first brick house on the beach and was originally named The Brick House, then renamed by the deWitts "Witzand," which is Dutch for "White Sand." After the birth of the tenth child the home was renamed "Wittenzand". After the death of both parents, it became known as the "deWitt Cottage." Peter never knew his father because his father, Cornelius deWitt, passed away while on a business trip to Michigan, shortly after Peter’s birth. Peter was a graduate of Maury High School and attended V.M.I, where he was a member of the ROTC. He was a member of the first squad of lifeguards in Virginia Beach and helped introduce surfing to Virginia Beach. He was one of the first judges of the E.C.S.C. Like his older brother Paul, Peter was a World War II hero. He was a second lieutenant with the 695th Armored Artillery and landed on Utah Beach on D-Day. He was in the Battle of the Bulge and went into Germany with the 3rd Army. After the war in 1946, he returned home to Virginia Beach and opened the Tidal House Restaurant on the corner of 31st Street and Pacific Avenue. The business survived there for more than a decade. Peter sold the business in the fifties and started a very successful career in real estate.

Here is a look at the original restaurant menu. The World War was still fresh in Peter’s mind, hence the theme of the then new menu.
## Menu

**REST CAMP**
- Fried Chicken 250 Guldens

**30 DAY LEAVE**
- Pork Chops 150 Franks
- Stew 100 Belgian Franks

### SANDWICHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hamburger</td>
<td>.25</td>
</tr>
<tr>
<td>(With Lettuce and Tomato)</td>
<td>.30</td>
</tr>
<tr>
<td>Cheeseburger</td>
<td>.30</td>
</tr>
<tr>
<td>Egg Salad</td>
<td>.30</td>
</tr>
<tr>
<td>Lettuce and Tomato</td>
<td>.30</td>
</tr>
<tr>
<td>Bacon, Lettuce and Tomato</td>
<td>.35</td>
</tr>
<tr>
<td>Fried Ham and Egg</td>
<td>.45</td>
</tr>
<tr>
<td>Bacon and Egg</td>
<td>.45</td>
</tr>
<tr>
<td>Fried Egg</td>
<td>.25</td>
</tr>
<tr>
<td>Chicken Salad</td>
<td>.40</td>
</tr>
<tr>
<td>Tuna Salad</td>
<td>.35</td>
</tr>
<tr>
<td>Corned Beef on Rye</td>
<td>.30</td>
</tr>
<tr>
<td>Hot Dogs</td>
<td>.20</td>
</tr>
<tr>
<td>Steak Sandwich</td>
<td>.35</td>
</tr>
<tr>
<td>(With Lettuce and Tomato)</td>
<td>.40</td>
</tr>
<tr>
<td>Bacon Sandwich</td>
<td>.30</td>
</tr>
<tr>
<td>Sausage Sandwich</td>
<td>.35</td>
</tr>
<tr>
<td>Boiled Ham (Lettuce &amp; Tomato)</td>
<td>.40</td>
</tr>
<tr>
<td>Ham &amp; Cheese Combination</td>
<td></td>
</tr>
<tr>
<td>with Lettuce and Tomato</td>
<td>.45</td>
</tr>
<tr>
<td>American Cheese</td>
<td>.25</td>
</tr>
<tr>
<td>Grilled Cheese</td>
<td>.30</td>
</tr>
<tr>
<td>Fried Ham</td>
<td>.30</td>
</tr>
<tr>
<td>Corned Beef (Lettuce &amp; Tomato)</td>
<td>.40</td>
</tr>
</tbody>
</table>

### BREAKFAST SERVED AT ANY HOUR

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Frozen Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Prune Juice</td>
<td>.20</td>
</tr>
<tr>
<td>V-8 Juice</td>
<td>.20</td>
</tr>
<tr>
<td>Two Eggs any Style, with Toast and Jelly</td>
<td>.35</td>
</tr>
<tr>
<td>Sausage and Eggs, with Toast and Jelly</td>
<td>.55</td>
</tr>
<tr>
<td>Ham and Eggs, with Toast and Jelly</td>
<td>.55</td>
</tr>
<tr>
<td>Bacon and Eggs, with Toast and Jelly</td>
<td>.55</td>
</tr>
<tr>
<td>Hot Cakes, with Syrup</td>
<td>.25</td>
</tr>
<tr>
<td>Hot Cakes, with Ham, Bacon or Sausage</td>
<td>.45</td>
</tr>
<tr>
<td>Cheese Omelette, with Toast and Jelly</td>
<td>.45</td>
</tr>
<tr>
<td>Cereals with Milk</td>
<td>.25</td>
</tr>
</tbody>
</table>

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**VA. NAT. GD. F.A. 29 DIV – 695 F.A. 1st Army, 3rd Army, 9th Army**

**OMAHA BEACH – NORMANDY – UTAH BEACH – LeHAVRE**

Page 2
Menu

G. I. DREAM
Hamburgers .......... 20 Franks

FOXHOLE VISION
Ham-Eggs .......... 50 Marks

GOOD DEAL
Steak .......... 200 FR

PROHIBITONIST'S DREAM
Coffee ......................... .10
Milk ......................... .15
Chocolate Milk .............. .15
Special Cream Buttermilk .......... .10
Tea, Hot or Iced .......... .10
Hot Chocolate ................ .15

BEVERAGES
Coca Cola .................... Small .05 Large .10
Root Beer .................... Small .05 Large .10
Limeade (Fresh) ..................... Large .15
Fresh Lemonade ............ Large .15

ICE CREAM SUNDAES
Chocolate .......... .20
Chocolate Fudge ...... .25
Chocolate Fudge Nut .. .35
Strawberry .......... .25
Pineapple .......... .25
Caramel .......... .25
Butterscotch .......... .25

MILK SHAKES With Ice Cream
Vanilla ...................... .25
Chocolate ................ .25
Strawberry ................ .25
Cherry ..................... .25
Pineapple ................ .25

PLATE LUNCHES
Cubed Steak with French Fries, Lettuce and Tomato ........ .85
Combination Cold Plate .......... .85

ESSEN - ELBE - AACHEN - COBLENZ - COLOGNE - METZ

ICE CREAM SODAS
Chocolate ................ .20
Strawberry ................. .20
Cherry ..................... .20
Vanilla ..................... .20
Pineapple ................ .20

RHINE - "THE BULGE" - FULDA - LUXEMBURG - TRIER

Hangover SPECIAL
Large Tomato Juice
Two Raw Eggs
Couple of Aspirin and Our Sympathy
Upcoming Guild Events:

01/03, 10, 17, 24, 2022: de Witt Garden Club
  10:00 am, at the museum
  Meets every Monday
  Bring your work gloves and tools

01/18/2022: Board Meeting
  6:00 pm in Person or Virtual

02/07, 14, 21, 28, 2022: de Witt Garden Club
  10:00 am, at the museum
  Meets every Monday
  Bring your work gloves and tools

02/15/2022: Board Meeting
  6:00 pm in Person or Virtual

Save these Dates

No plans until we see what happens with
The Omicron Variant of Covid

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Edward “Ned” Burgess
10/16/1868 - 10/13/1958

Born in Duck, NC and raised in Currituck County NC. Ned was a prolific decoy carver and carved more decoys in his lifetime than anyone in North Carolina. Ned was orphaned as a young boy and had to fend for himself by hunting, fishing and trapping. He also became a sailor at the young age of nine years old. He began carving decoys on the long voyages to pass the time. Ned was injured by a neighborhood girl who threw sand in his face and caused him to lose eyesight in one eye.

Ned was a man of modest means who never owned a band saw but used simple tools to carve his decoys including a hatchet and a rasp. His style remained constant throughout his years of carving into his 80s and it is estimated that he carved five to ten thousand decoys in his lifetime. He retired in Waterlilly, NC in a simple tar papered home which was said to be covered with wood shavings scattered everywhere.

The Ned burgess drake mallard pictured is extremely rare and only two drakes are known at this time in collections. The only other one is on the cover of the book Gunnin’ Birds by Kroghie Andresen. The Burgess mallard has a special look, the head pattern is short but upright. The bodies are generally thicker with a straight tail.
PRESIDENT’S MESSAGE

As the newly elected president of the Back Bay Wildfowl Guild and Atlantic Wildfowl Heritage Museum, I am looking forward to working with all of you to continue the good work that has already been completed.

First, I want to thank Jason Seward for guiding us through the pandemic years. We should all be thankful for his tireless efforts. Also, Lynn Hightower, our Director, continues to effectively maintain our day-to-day operations.

My visions for the future are to increase membership and to create a more robust museum that draws increased attendance and revenue.

Actions are already underway to make this happen. The foundation is poured for a new gazebo and construction will begin shortly. This will become the centerpiece for hosting outdoor events. Our events coordinator has established a framework for attracting events and we will continue to build on that good work. The Surfrider Foundation recently provided a $5000 donation which we are all most thankful to receive. Partnerships like this are wonderful and we will continue to pursue more.

I do hope we can have all of our members visit the museum and become more active in what we are doing, and I hope that all of you will help to increase our membership.

Thank you for your support and I look forward to working with and serving you.

Sincerely,

Phil Davenport
President, Back Bay Wildfowl Guild
And Atlantic Wildfowl Heritage Museum
FROM THE DIRECTOR

I want to thank everyone that came out on December 7th for our annual Christmas Party. I feel incredibly blessed and thankful that we were able to sneak it in between the Covid Variables and people felt safe enough to attend. I think everyone had a great time, the food was wonderful, the band was great, and the venue was absolutely beautiful. I have not been informed of a single person being exposed at this event. I am praying that we can defeat this whole pandemic and get back to a more normal schedule of events and meetings.

In light of this new Omicron Variant we have suspended all of public gatherings and meetings until we are sure we will not contribute to the spread of this virus. We have cancelled all membership meetings and all social activities for the time being. The museum remains open Wednesday through Sunday, 10:00am until 5:00pm as we keep an eye on the spread of this disease.

We have broken ground on the construction of our Gazebo. The framing should start next week and we anticipate a steady and quick construction project. We believe this feature will enhance our venue and make it more attractive for weddings, reunions, graduations, anniversaries and other potential gatherings. This in turn will enhance our revenue and make our museum more financially sustainable.

New Year means renewal; and that means it is time to start renewing your memberships to the museum. I will be sending out renewal notices in the near future depending on when you renewed last year. All you have to do is wait for my notice and then renew your membership. Don’t worry, we won’t forget about any of you. I promise! Happy New Year!

Below are some pictures of some of the items we have for sale in our giftshop. Please pay us a visit!
Please understand that we depend on every dollar to operate the museum. Beginning January 1, 2022, Membership cards will have an expiration date. Each member will receive an invoice from the museum director requesting payment of their annual dues after the expiration date. Memberships run for 12 consecutive months from the date annual dues are paid.

**2022 DUES**

$35/YR INDIVIDUAL  
$100/YR BRONZE  
$500/YR GOLD  

$50/YR FAMILY  
$200/YR SILVER  
$1,000/YR PRESIDENTS CIRCLE

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**BACK BAY WILDFOWL GUILD**

**2022 MEMBERSHIP RENEWAL FORM**

NAME:_____________________________________________  AMOUNT PAID____________

ADDRESS:_________________________________________________________

CITY:______________________________ STATE:_____ZIP CODE___________

EMAIL ADDRESS:____________________________________________________

TELEPHONE NUMBER:_______________________[CELL]____________________

January 1, 2022 kicked off our Annual Membership Campaign. Each member is encouraged to find one new member to join the Back Bay Wildfowl Guild. Our very existence depends on growing the membership of the Guild. Please encourage everyone you know to become a member!

Please pass this newsletter on to any potential new member!