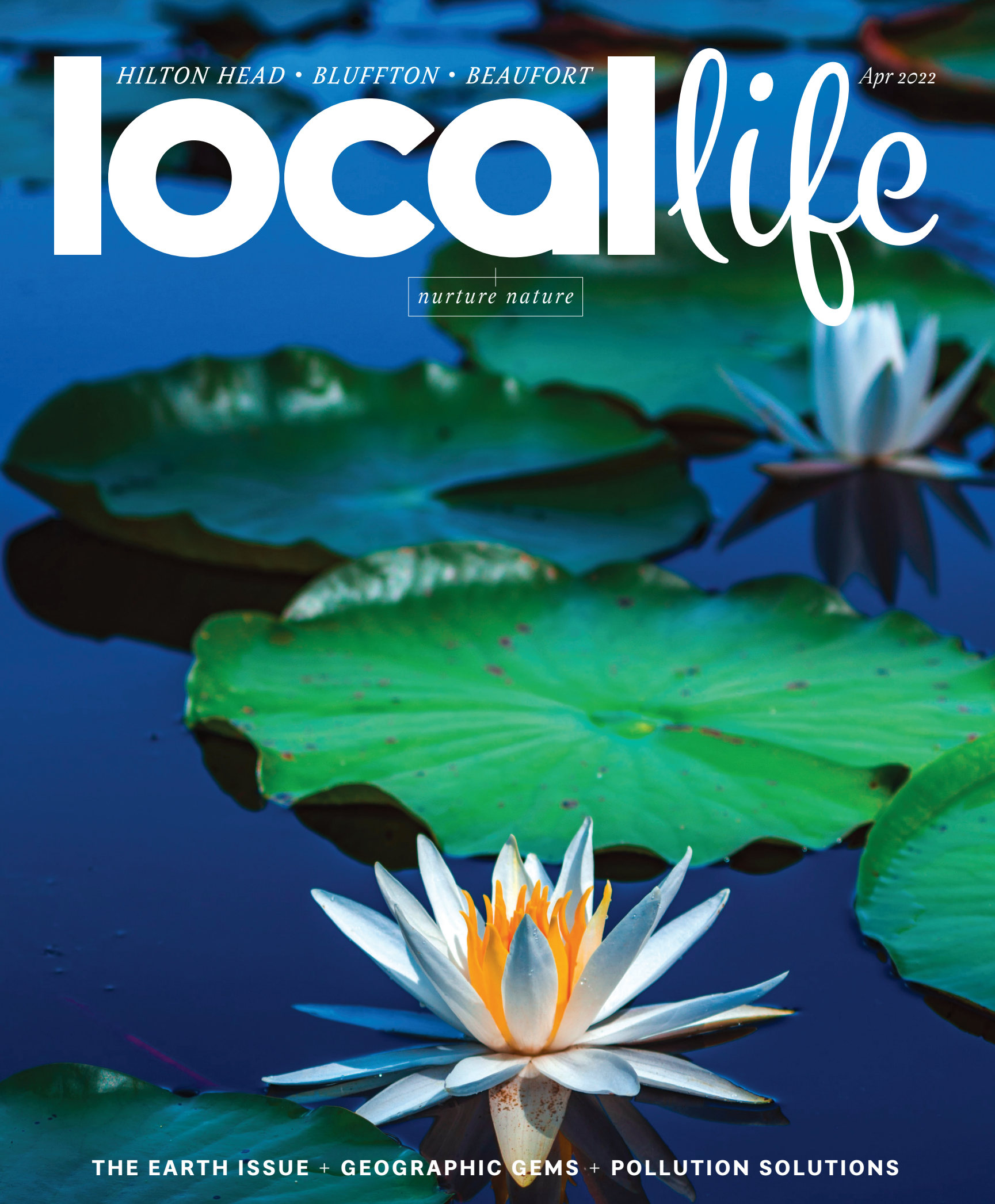
HILTON HEAD • BLUFFTON • BEAUFORT

Apr 2022

local life

nurture nature



THE EARTH ISSUE + GEOGRAPHIC GEMS + POLLUTION SOLUTIONS


KÜHL®
Gear up for adventure.
Outside™
The Plaza at Shelter Cove • Hilton Head
Wilson Village • Palmetto Bluff
Plant Riverside District • Savannah
www.shopoutside.com | 843.686.6996


TOHATSU











Catherine Donaldson has represented the Sotheby's International Realty brand for nearly 15 years. Her commitment to the brand is FIERCE. Call her today to discover why.



THE DONALDSON GROUP *offers*

PREMIER OCEANFRONT



28 Wood Ibis Road, Hilton Head Island, SC
$6,500,000

Premier oceanfront location in Sea Pines. Nestled on arguably one of the most desirable streets on Hilton Head Island, 28 Wood Ibis is being offered to the market as ONE of only TWO actively listed oceanfront homes in Sea Pines. Rich with a history dating back to its initial construction in 1960, the home was lovingly restored and expanded in the early 2000's. Enjoy beachside breezes from the oversized deck and pool, a backyard oasis for generations to come. With two owner's suites and an additional three ensuite bedrooms, expansive great room, screened porch, wet bar, and an abundance of storage, the home is a classic Sea Pines oceanfront gem.



CATHERINE DONALDSON
Principal Partner - The Donaldson Group
Catherine.Donaldson@SothebysRealty.com
danielravenelsir.com
843.338.2069

Daniel Ravenel | Sotheby's INTERNATIONAL REALTY

49 Boundary Street
Bluffton, SC 29910 | 844-836-3900

Each office is independently owned and operated


exquisitely designed in the
LOWCOUNTRY
SPARTINA449.COM

Photographed in Old Town Bluffton at Wright Family Park.







spartina 449®

DAUFUSKIE ISLAND

ACCESSORIES • CLOTHING
HANDBAGS • JEWELRY
RESORT & TRAVEL • GIFTS

SPARTINA449.COM

Visit us in store:

Hilton Head
SHELTER COVE TOWNE CENTRE
HILTON HEAD SC

Old Town Bluffton
32 CALHOUN STREET
BLUFFTON SC



BOARDANDBASKETHHI@GMAIL.COM

BOARD & BASKET HHI



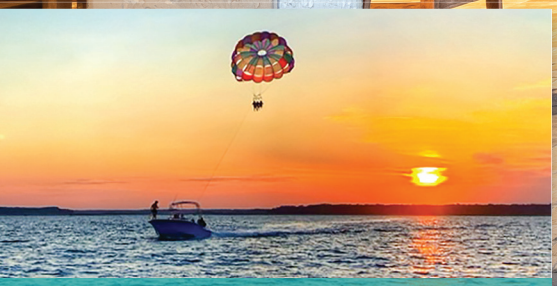
MAKING VACATION MEMORIES

BEACH PLAY COMPANY • 843.384.3670



THE YOGA CO-OP • 843.816.3777

PILATES/SALSA DANCE • 917.363.0578



PREMIER WATER SPORTS & FERRY SERVICE

ISLAND HEAD • 843.686.4386

ENJOY THE ISLAND'S BEST VACATION WITH OUR FAMILY OF LUXURY CONCIERGE VENDORS.

REAL ESTATE · 843.785.7111
HILTONHEADPROPERTIES.BIZ

VACATION RENTALS · 843.785.2242
HILTONHEADPROPERTIESRANDR.COM

Paradise Found.



KNEAD A MASSAGE BY DENISE PHILIPPI

MOBILE MASSAGE THERAPIST • 843.816.9969



HIGH CHAIRS • CRIBS • PLAYPENS

BABY'S AWAY • 843.681.8722



FAMILY AND BEACH PHOTOGRAPHY

WILLIE J. RICE PHOTOGRAPHY • 843.298.7423



GOING ABOVE AND BEYOND

HH PROPERTIES R & R • 843.785.2242

Hilton Head Properties
Realty & Rentals



Our greatest amenity ISN'T

- A private 18-hole golf course on the marsh
- An expansive golf practice facility
- Indoor and outdoor pools
- Gourmet and casual dining
- 7 lighted Har-Tru tennis courts
- 4-court lighted pickleball complex
- A state-of-the-art fitness center
- Exceptional member events

Our greatest amenity IS our people

A team of dedicated professionals
who truly enjoy providing
an exceptional member experience

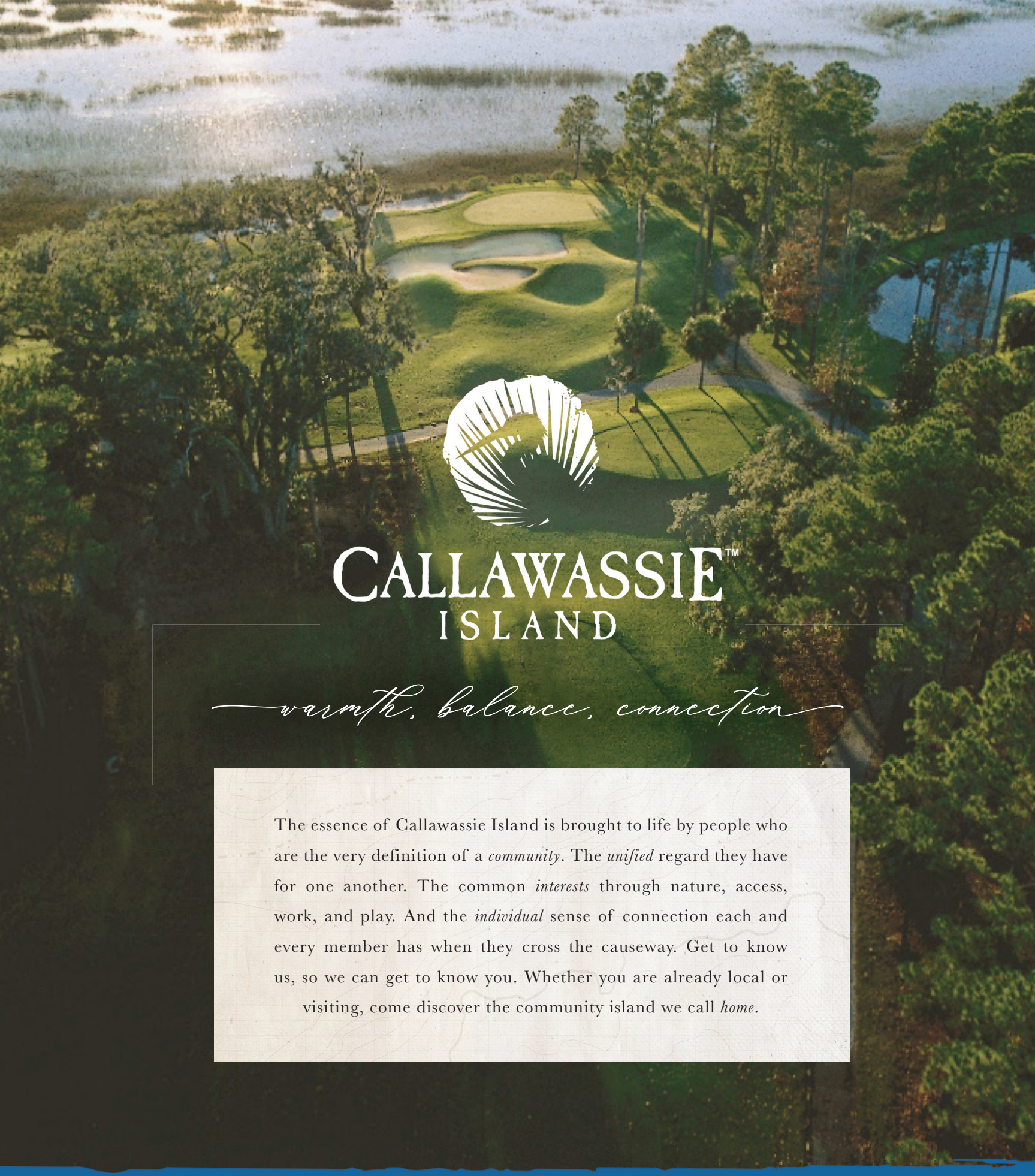
And friendly, welcoming members
immersed in everything
the club life has to offer

SEA PINES COUNTRY CLUB

Visit seapinescountryclub.com



Sea Pines Country Club • (843) 671-2345 • seapinescountryclub.com



CALLAWASSIE™ ISLAND

warmth, balance, connection

The essence of Callawassie Island is brought to life by people who are the very definition of a *community*. The *unified* regard they have for one another. The common *interests* through nature, access, work, and play. And the *individual* sense of connection each and every member has when they cross the causeway. Get to know us, so we can get to know you. Whether you are already local or visiting, come discover the community island we call *home*.

TourCallawassieIsland.com







com·mu·ni·ty *{ noun, often attributive }*

pronounced [kah-luh-wa-see]

Definition of *community*

1) a group of people living in the same place or having a particular characteristic in common.

"the Callawassie Island community"

2) a feeling of fellowship with others, as a result of sharing common attitudes, interests, and goals.
"the sense of community that Callawassie Island can provide." a similarity or identity.
"people who shared a community of interests across the causeway"



176 Callawassie Drive | Okatie, SC 29909 | 843.940.7213

The Back Door
Located in lovely Sea Pines Center



The Shops at Sea Pines Center
71 Lighthouse Road #215
843.671.3677
Hilton Head's foremost and most fun fashion boutique.

the team

WHERE IS YOUR FAVORITE PLACE ON EARTH?

"My favorite place on Earth is anywhere my family and grandkids are." - LORI



PUBLISHER
Lori Goodridge-Cribb *(Local since 1986)*
lori.goodridge@wearelocallife.com

"The mountains around Asheville in early November." - LANCE



EDITOR-IN-CHIEF
Lance Hanlin *(Local since 2007)*
lance.hanlin@wearelocallife.com

"The beaches of Turks and Caicos." - JEREMY



ART DIRECTOR / DESIGNER
Jeremy Swartz *(Local since 2003)*
jeremy.swartz@wearelocallife.com

"Savannah. It has everything I want and need." - CHARLES



DESIGNER
Charles Grace *(Local since 1997)*
charles.grace@wearelocallife.com

"Put me on any beach." - ASHLAN



AUDIENCE & CONTENT DEVELOPMENT
Ashlan Saeger *(Local since 2016)*
ashlan.saeger@wearelocallife.com

"35.865410030418644, - 81.47201024462254." - BAILEY



EDITORIAL ASSISTANT
Bailey Gilliam *(Local since 2020)*
bailey.gilliam@wearelocallife.com

"Charleston will always have my heart." - MELISSA



ACCOUNT DIRECTOR
Melissa Page *(Local since 2015)*
melissa.page@wearelocallife.com

"Maui's North Shore." - REBECCA



ACCOUNT DIRECTOR
Rebecca Kerns *(Local since 1999)*
rebecca.kerns@wearelocallife.com

"Home is where the heart is." - LISA



PHOTO EDITOR
Lisa Staff *(Local since 2003)*
lisa@lisastaffphoto.com

"I'd have to say New York City. Hilton Head Island comes in a close second." - BRUCE



DISTRIBUTION & LIST STRATEGIST
Bruce Wolff *(Local since 2002)*
info@wearelocallife.com

"Beach or mountains anytime." - LEAH



SUBSCRIPTIONS & FINANCE
Leah Ortega *(Local in spirit)*
leah.ortega@wearelocallife.com

locallife
800 Main Street
Hilton Head Island, SC, 29926
843-802-2258 + **LocalLifeSC.com**

VOL. 6, NO. 4

All contents are copyrighted by Momentum Media Group, Inc. All rights reserved. Nothing may be reprinted in whole or in part without written permission from the publisher. For back issues or advertising information, call 843-802-2258. Publisher is not responsible for claims and contents of advertisements. Product submissions should be mailed. *LOCAL Life* is not required to use your submission in any manner and whether anything from your submission is included in our magazine is in our sole discretion. *LOCAL Life* Issue 4 Volume 6 (USPS #22-840) is published monthly by Momentum Media Group Inc 800 Main Street, Hilton Head Island,SC, 29926. Periodicals postage paid at Hilton Head, SC and additional offices. POSTMASTER: Send address changes to LOCAL Life, 800 Main Street, Hilton Head Island, SC, 29926.

Momentum MEDIA GROUP
CRMA PROUD MEMBERS OF THE CITY AND REGIONAL MAGAZINE ASSOCIATION
CIRCULATION VERIFICATION COUNCIL

The Back Door
Located in lovely Sea Pines Center



The Shops at Sea Pines Center
71 Lighthouse Road #215
843.671.3677
Hilton Head's foremost and most fun fashion boutique.

the team

WHERE IS YOUR FAVORITE PLACE ON EARTH?

"My favorite place on Earth is anywhere my family and grandkids are." - LORI



PUBLISHER
Lori Goodridge-Cribb *(Local since 1986)*
lori.goodridge@wearelocallife.com

"The mountains around Asheville in early November." - LANCE



EDITOR-IN-CHIEF
Lance Hanlin *(Local since 2007)*
lance.hanlin@wearelocallife.com

"The beaches of Turks and Caicos." - JEREMY



ART DIRECTOR / DESIGNER
Jeremy Swartz *(Local since 2003)*
jeremy.swartz@wearelocallife.com

"Savannah. It has everything I want and need." - CHARLES



DESIGNER
Charles Grace *(Local since 1997)*
charles.grace@wearelocallife.com

"Put me on any beach." - ASHLAN



AUDIENCE & CONTENT DEVELOPMENT
Ashlan Saeger *(Local since 2016)*
ashlan.saeger@wearelocallife.com

"35.865410030418644, - 81.47201024462254." - BAILEY



EDITORIAL ASSISTANT
Bailey Gilliam *(Local since 2020)*
bailey.gilliam@wearelocallife.com

"Charleston will always have my heart." - MELISSA



ACCOUNT DIRECTOR
Melissa Page *(Local since 2015)*
melissa.page@wearelocallife.com

"Maui's North Shore." - REBECCA



ACCOUNT DIRECTOR
Rebecca Kerns *(Local since 1999)*
rebecca.kerns@wearelocallife.com

"Home is where the heart is." - LISA



PHOTO EDITOR
Lisa Staff *(Local since 2003)*
lisa@lisastaffphoto.com

"I'd have to say New York City. Hilton Head Island comes in a close second." - BRUCE



DISTRIBUTION & LIST STRATEGIST
Bruce Wolff *(Local since 2002)*
info@wearelocallife.com

"Beach or mountains anytime." - LEAH



SUBSCRIPTIONS & FINANCE
Leah Ortega *(Local in spirit)*
leah.ortega@wearelocallife.com

locallife
800 Main Street
Hilton Head Island, SC, 29926
843-802-2258 + **LocalLifeSC.com**

VOL. 6, NO. 4

All contents are copyrighted by Momentum Media Group, Inc. All rights reserved. Nothing may be reprinted in whole or in part without written permission from the publisher. For back issues or advertising information, call 843-802-2258. Publisher is not responsible for claims and contents of advertisements. Product submissions should be mailed. *LOCAL Life* is not required to use your submission in any manner and whether anything from your submission is included in our magazine is in our sole discretion. *LOCAL Life* Issue 4 Volume 6 (USPS #22-840) is published monthly by Momentum Media Group Inc 800 Main Street, Hilton Head Island,SC, 29926. Periodicals postage paid at Hilton Head, SC and additional offices. POSTMASTER: Send address changes to LOCAL Life, 800 Main Street, Hilton Head Island, SC, 29926.

Momentum MEDIA GROUP
CRMA PROUD MEMBERS OF THE CITY AND REGIONAL MAGAZINE ASSOCIATION
CIRCULATION VERIFICATION COUNCIL

.59	1	300+	4,760	Unlimited
Total Acres	Walk-Out Basement	Feet Long Dock	Square Feet	Shrimp & Crab



146 Bull Point Drive
Seabrook, SC

Offered for $1,700,000

Your next move can be next level.

Nothing Compares

146BULLPOINT.COM

Experience the best of the Lowcountry without ever leaving home from this serene Huspah Creek Retreat. Exemplary craftsmanship and unparalleled design make this a one-of-a-kind, turnkey offering, set amidst an unspoiled marsh front landscape. Rustic elegance is on full display featuring an original fossilized fish inset in the kitchen's travertine backsplash, handcrafted red oak mantel, solid rock columns, Englert metal roof, natural wood beadboard wainscoting, and custom maple cabinetry. Immerse yourself in nature's beauty by serving shrimp and crab caught from your own dock, cozying up by the fireplace, or unwinding in the infinity spa.

The numbers speak for themselves.

Daniel Ravenel | Sotheby's INTERNATIONAL REALTY

49 Boundary Street, Bluffton, SC • 843.836.3900

Each office is independently owned and operated

THE NICKEY MAXEY TEAM



Nickey Maxey 843.247.0001

nickey.maxey@sothebysrealty.com

Apr features



The Earth Issue

Be the change you want to see in the world: Reduce, Reuse, Recycle. Use the Earth Issue of LOCAL Life as your guide for living a more planet-friendly lifestyle here in the Lowcountry.

©JOHN MCMANUS

MARSH MADNESS Three-quarters of the 3.8 million acres of salt marsh in the U.S. are located in the Southeast, including a vast one-million-acre stretch from North Carolina to Florida. The National Oceanic and Atmospheric Administration estimates the U.S. loses 80,000 acres of coastal wetlands each year, mostly due to development and sea-level rise.

26
Geographic gems
Lesser-known preserves and nature trails worth exploring

28
Green tech
Eco-friendly gadgets to save the environment and your wallet

92
Waste not, want not
Innovation makes composting easier than ever

94
Every drop counts
Easy solutions for saving water in your yard and garden

104
Trash talk
Smart ways to cut down on that stream of waste

108
Food for thought
Planet-friendly tips to make fine dining even finer

110
So fresh, so clean
Replace virtually every cleaning product with four ingredients

120
It's in the bag
Transform your old T-shirts into handy produce bags

Ben Ham Gallery



Inspired by Nature
Captured on Film





Ben Ham Galleries

210 Bluffton Road
Old Town Bluffton, SC
843.815.6200

416 King Street
Charleston, SC
843.410.1495

www.benhamimages.com

Apr contents

18
Publisher
If you are concerned about the environment and would like to reduce your carbon footprint but don't know where to begin, this issue is for you. It's easier to make a difference than you might think.

20
Contributors
Meet the locals behind this issue

22
Links
Special content you can find online at locallifesc.com



70
A tale of two elevations
This iconic Spring Island retreat rises on a narrow home site with wide water views, so the architect seized the opportunity to create a doubly rewarding floor plan.











32
Blend
Adopt a loyal 8-year-old Lab mix named Tulsi

42
Faces
Meet locals who help keep the Lowcountry beautiful

56
Celebrity
Hilton Head has always been a special place for Stewart Cink

64
Wellness
Find inner peace through local Qigong sessions

76
Living
The perfect tablescape for your next spring soiree

98
Outdoors
Reduce bugs by attracting Eastern phoebes to your yard

122
History
Learn the geological history of Hilton Head

124
Style
Looks that can transform from day to night in a flash

132
Eats
Add in-season strawberries to your fruitful routine

152
Libations
Spice up your Heritage party with creative Bloody Marys

156
Sports
The world's best golfers return for the RBC Heritage

170
Destinations
Art and beer lovers: The Midwest is calling

174
Culture
Step into Martha Worthy's airy Sea Pines studio

188
Happenings
The top performances and events planned for April

200
Parting shot
A stunning wildlife image from J. Lanning Smith



Mark Kelvin Horton *See You In September* 16" x 20" Oil



Mark Kelvin Horton *Big Sky* 30" x 40" Oil

MARK KELVIN HORTON

Celebrating over 50 Years of Fine Art in the Lowcountry.

THE RED PIANO ART GALLERY

40 Calhoun Street • Suite 201
Old Town Bluffton
843.842.4433 • 843.247.2049
redpianoartgallery.com

A paradise worth protecting

Here in the Lowcountry the environment is everything.



WHERE THE HEART IS Publisher Lori Goodridge-Cribb is shown with granddaughters, Emma and Kinsley. "My favorite place on Earth is anywhere my family and grandkids are," she said.

As novelist Wendell Berry once wrote, "The earth is what we all have in common." Back in 1970 Earth Day was created to raise awareness and take action to protect our shared home planet. The movement has grown rapidly over the years, with more than one billion people from 190 countries expected to take action on April 22 for Earth Day 2022.

Here in the Lowcountry we have plenty to protect. We picnic under postcard-worthy oak trees draped in Spanish moss. We hike through pristine forests and salty marshes to observe an amazing array of plants, birds and other wildlife. We sun ourselves, walk our dogs and ride our bikes on the most beautiful beaches. We boat, fish and watch sunsets on gorgeous creeks and rivers. We are home to incredible golf courses, tennis centers and parks that allow us to make the most of the 215 days of sunshine we are blessed with each year.

Here the environment is everything. So what are you doing to preserve it?

This "Earth Issue" of LOCAL Life is full of small changes you can make for a big impact. If you are concerned about the environment and would like to reduce your carbon footprint but don't know where to begin, this issue is for you. It's easier to make a difference than you might think.

Our complete guide to an eco-friendly lifestyle shares ways to cut down on waste, shows the right ways to recycle and makes suggestions for earth-friendly living — all from a local perspective.

You'll be inspired by locals who are leading the charge, making a difference through their recycling and conservation efforts. You'll discover pristine preserves and walkable wonders you might not be aware of — places like Crystal Lake, the Cypress Wetlands and Victoria Bluff Heritage Preserve.

In addition to all of the earth-loving content, you also will find plenty on the upcoming RBC Heritage Presented by Boeing. The Lowcountry's biggest event is back to full capacity this year, a sure sign that things are finally returning to normal as this nightmare of a pandemic slowly fades.

As locals know, it is much more than a golf tournament. Millions of dollars have been distributed to local charities and pumped into the local economy. Plus, it just makes us proud. There are many coastal communities on the East Coast, but not many are home to a PGA Tour event.

We live in a special place, indeed. We hope this issue inspires you to help keep it that way for generations to come.

LORI GOODRIDGE-CRIBB
PUBLISHER
lori.goodridge@wearelocallife.com

"Like music and art, love of nature is a common language that can transcend political or social boundaries."
- JIMMY CARTER

SCAN TO SUBSCRIBE
Don't miss an issue of LOCAL Life. **Scan this QR code** to subscribe to the upscale lifestyle magazine of Hilton Head Island, Bluffton, Beaufort and beyond.

Baby, you can drive my car?



*We've all heard stories about babies being born in a car or in the back of a cab on the way to the hospital. Add my cute new grandson, **Luke**, to the exclusive club. My daughter, Brittany, and son-in-law, Jeff, raced out of their house after her water broke, but little Luke just couldn't wait. He was born a healthy 7 pounds and 9 ounces in the passenger seat of their SUV as Jeff sped through the streets of Charlotte. You hear about babies like this being named after the vehicle they were born in, but Luke was born in a Volkswagen. Not much you can do with that. Plus, I think the name Luke is just perfect! Everyone is happy and healthy, and the vehicle is back to normal, following a good deep clean.*



KEEPING IT REAL Have you seen the LOCAL Life Jeep around town? This month, we rolled up next to ***Clay*** and ***Ken Oliver***, real estate professionals with Dunes Real Estate. Clay was born and raised here, and Ken has been here for 40 years, establishing himself as one of the top Realtors on the island. Learn more at **oliver.dunesrealestate.com.**

BWA

Quality appliances for every home since 1972

Thermador



Spring Feast

Available at both BWA Showrooms

BILLY WOOD APPLIANCE

1223 May River Road
Bluffton, SC 29910
843.707.2332

Two Convenient Showroom Locations

6 Marshland Road
Hilton Head Island, SC 29926
843.681.8441

Showroom Hours: M-F 8AM-5PM. Saturday by Appointment.

www.billywoodappliance.com

FINE CRAFT · JEWELRY · ART
FRAMING · TOYS



Wooden Cutting Boards and Utencils made from Sustainable Domestic Hardwoods



Golfer Dog Recycled Steel

Knit From Pre-Consumer, Recycled Cotton Yarns





Recycled Chopstick Baskets

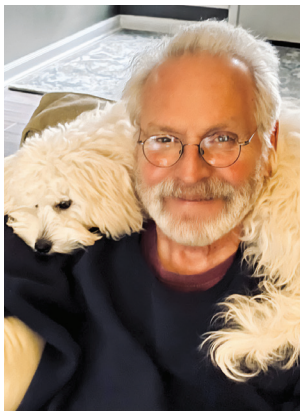
The Island's premier gallery of contemporary American fine craft and art.

Smith Galleries

Upper Level, Village at Wexford
1000 William Hilton Parkway, J11
Hilton Head Island, SC
843.842.2280
smithgalleries.com

contributors

MEET LOCAL CREATIVES BEHIND THE SCENES



John Crum *Artist*



OTHER CREDS: Papa (grandfather) and Dad **FOR THIS ISSUE:** Created the local art "Swept Away" **HOMETOWN:** Bay Village, Ohio **CURRENT HOME:** Hilton Head Island **LOCAL SINCE:** 2001 **HOBBIES:** I have been in some form of art my entire life so no need for hobbies. Being a part of the group at Pluff Mudd Art Gallery in Old Town Bluffton and working on my website. **WHAT IS SOMETHING ABOUT YOU MOST PEOPLE DON'T KNOW?** To quote my 2-year-old granddaughter when she didn't understand something: "Papa, I can't know that." **WHAT ARE YOU READING?** Mark Twain's "Eve's Diary Complete" **WHAT ARE YOU LISTENING TO?** Classic Blues Radio **WHAT ARE YOU WATCHING?** My grandbabies and children growing **FAVORITE EASTER BASKET CANDY:** Anything made by Reese's **WHAT DO YOU LOVE MOST ABOUT APRIL?** The arrival of spring

Bailey Gilliam *Editorial assistant*



©LISA STAFF

OTHER CREDS: Bachelor of Music in classical piano performance from the University of Alabama at Birmingham, various awards and performance credits in classical piano, summa cum laude at Indiana University and a degree in professional and technical writing, poetry published in Indiana Arts Journal Tributaries **FOR THIS ISSUE:** What's fresh: Grasping at strawberries, Down to earth, Fresh catch: Wahoo, All your eggs in one basket, Frequent flyer: Eastern phoebe, Celebrity connection: Stewart Cink, The boys are back in town, Hunting with a camera, Style: Night & day. **HOMETOWN:** Hickory, North Carolina **CURRENT HOME:** Hilton Head Island **LOCAL SINCE:** 2020 **HOBBIES:** Reading, studying languages, cooking, volleyball, tennis, video games, collecting, visual arts **WHAT IS SOMETHING ABOUT YOU MOST PEOPLE DON'T KNOW:** I've played piano since I was five and attended the University of North Carolina School of the Arts in high school, majoring in classical piano performance, and practiced upwards of seven hours a day for over 10 years. **WHAT ARE YOU READING?** LOCAL Life magazine! And "Wildlife Rehabilitation: A Comprehensive Approach" (for a Wildlife Rehabilitation Certification course) **WHAT ARE YOU LISTENING TO?** "Drop It Like It's Hot" by ***Snoop Dogg*** **WHAT ARE YOU WATCHING?** Storage Wars, a guilty pleasure of mine. **FAVORITE EASTER BASKET CANDY:** Jelly beans. The big, fat ones. But not the purple or black ones. **WHAT DO YOU LOVE MOST ABOUT APRIL?** April 13 is my grandmother's birthday. Even though she's gone, I still make a cake and blow out candles for her, cook her favorite meal for dinner and write a birthday message to her.





Other creators of this 'Earth' issue ...

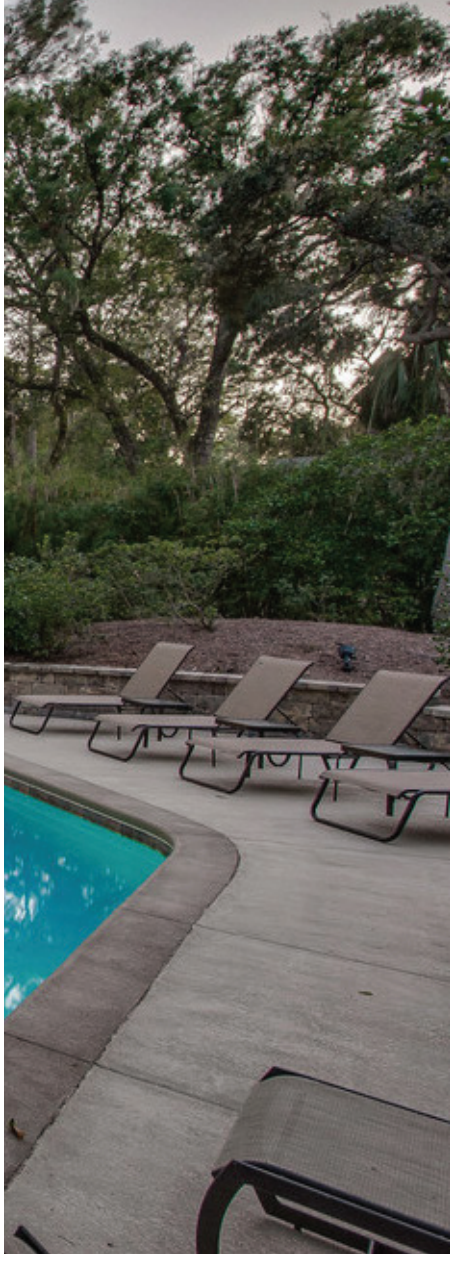
PHOTOGRAPHERS Arno Dimmling + Collins Doughtie + Timothy Dykes + J. Savage Gibson + Roger Lee + John McManus Gustavo Rattia + Mike Ritterbeck + J. Lanning Smith + Lisa Staff + Jay Wooster

WRITERS Lisa Allen + Lisa Carroll + Daisy Dow + Ava Gassel + Becca Edwards + Denise Friday + Barry Kaufman Paula Magrini + Carolyn Males + Lynn Michelle + Libby O'Regan + Margaret Pearman + Michele Roldán-Shaw B.C. Rausch + Michaela Satterfield + Kristie Smith + Leslie T. Snadowsky + Richard Thomas + JoJo Woodward

CONTRIBUTORS Marcia Cornell + Megan Goheen + Kevin Horton Dario Iudica + Carly Schultz + Jean Meaney Wheatly



4TH ROW OCEAN IN SEA PINES



Fabulous 5BR/5.5BA Sea Pines home, just four rows from the beach! Private pool & spa!

Thinking of selling your home or buying a piece of paradise? Get in touch with Karen today to buy or sell in the Lowcountry.

12 Sand Hill Crane, Hilton Head, SC | Just Sold
Offered for $3,000,000







KAREN RYAN

karen@weichertcp.com • 843-422-1101

karenryanrealtor.com

Weichert REALTORS® | Coastal Properties

Leading REAL ESTATE COMPANIES OF THE WORLD®

LUXURY PORTFOLIO INTERNATIONAL®

6 Year Board Member | Hilton Head Island/Bluffton Chamber of Commerce
Past Realtor® of the Year & Past President | Hilton Head Association of Realtors®

Investing is not a **PUZZLE,** if your Advisor knows how to **FIT** the pieces together.





Bruce Brenner Wood Managing Partner/Investment Advisor Representative
Robert Schaff, CFP, MBA Executive Vice President/Investment Advisor Representative
Thomas Fox, CFA Investment Manager & Strategist Consultant, Waterstreet Research Partners
Doug Wilson Fair, JD, CRPC Retirement, Estate & Insurance Strategist, Successful Seniors of the Lowcountry

HILTON HEAD
CAPITAL PARTNERS

HILTON HEAD CAPITAL WEALTH ADVISORS, LLC
HHCP INSURANCE SERVICES, LLC

A Registered Investment Advisory Firm
Custom portfolio management and design since 1987

Hilton Head Island, SC • Charlotte, NC
7 Lafayette Place, Suite B, Hilton Head Island, SC 29926
843.790.7573
hiltonheadcapitalpartners.com

links

LOCALLIFESC.COM + DIGITAL OFFERINGS

Digital issue: An enhanced experience

LOCAL Life has unveiled an interactive digital platform to take your reading experience to the next level. **Scan this QR code** to see all of the cool new features. Highlights include:



Search bar: Jump to your favorite section of the magazine.
Contents: Automatically return to the table of contents.
Save my place: A digital bookmark.
Download PDFs: For reading offline and archiving.
Headphones: Listen to articles instead of reading them.

ONLINE EXCLUSIVE

Zoom backgrounds

Promote the health of our planet in your next Zoom meeting by downloading an earthy virtual background at ***LocalLifeSC.com***.



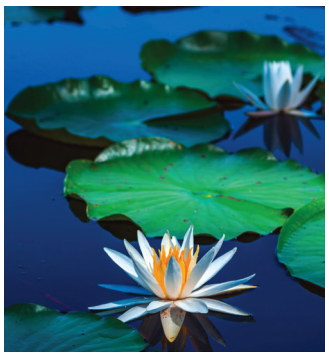


Sign up for LOCAL Life newsletters

Want more LOCAL Life? Have our three newsletters delivered to your inbox each month.
The Dish *Best local bites for the weekend*
The Buzz *LOCAL Life's latest must-reads*
The Nest *Home trends and tips*

About the Cover

The cover features lilies and lily pads floating on the water at Savannah Wildlife Refuge in Hardeeville. The image was taken by photographer ***Timothy Dykes****. Several threatened and endangered species are protected on the 31,551-acre refuge, including the American alligator, flatwoods salamander, bald eagle, wood stork, shortnose sturgeon and Florida manatee. To see more of Dykes's work, visit his website (timothycdykes.darkroom.tech) or follow him on Instagram (@timothycdykes).*



Think about every place you've lived.









Now picture yourself building a forever home in a private escape set amidst Lowcountry tidal marshes and moss draped Live Oaks. This spectacular community offers two world-class Signature golf courses, Southern hospitality and a premier lifestyle that's calling you home.

We invite you to see why living here is so exceptional.

Colleton River Club®

843.836.4466 | info@colletonriverclub.com | colletonriverclub.com

COMMUNITY FOUNDATION OF THE LOWCOUNTRY

Community Focus On Philanthropy

INVESTING IN THE PROMISE OF OUR REGION

When Wayne Zanetti, of Sun City, speaks of his passion for investing in the youth of Jasper County, you'll notice he frequently uses the word "promise," not "need." It's why he and his wife, Mary, set up the Mary and Wayne Zanetti Scholarship, benefiting public high school students in Jasper County who seek to enter trade professions.

"There's a lot of potential here in Jasper County, and a lot of promise," says Zanetti. "Often, all these students need is that first step, but sometimes that first step is blocked by a lack of financial resources – even when it comes to technical and trade schools."

Like the Zanettis, we use the word "promise" at the Community Foundation, too. We see the vast potential not only in southern Beaufort County, but throughout our service area, which includes all of Beaufort County, as well as Colleton, Hampton and Jasper Counties.

Recently, we had the privilege of partnering with Dave and Trish Rapp, of Hilton Head Island, in creating an endowment scholarship for the four-county region: *Promise of the Lowcountry Endowment Scholarship.*

Dave Rapp says that he and his wife, Trish, started recognizing that investing in our region's future would involve looking beyond just Beaufort County – although certainly not excluding it.



"We would look around us and realize that every day we were coming into contact with residents from the other counties, as they provided services through their jobs here on Hilton Head Island," says Rapp. "They're not out of sight and out of mind. They're part of our community, and we should invest in them."

That sentiment gets to the broadening sense of community that local families like the Rapps and the Zanettis have developed – one that extends throughout the region.

"We just feel very strongly that all of the four-county region is our community," says Rapp.

Zanetti agrees. "Technically, Mary and I live in Jasper County, so we've started identifying with this area more and more. I would challenge people to look around and consider, 'What is my community?' Better yet, I would challenge them to look west."

In reaching outward to assist students in these areas of the Lowcountry, both the Zanettis and the Rapps chose to partner with Community Foundation of the Lowcountry – not only because of our reputation for providing scholarships to local students for more than 25 years, but also because we help donors customize scholarships to reflect their wishes.

In the Zanettis' case, their wish was to set up a scholarship for Jasper County public high school students who are seeking an education at a trade or vocational school. For the Rapps, it was an interest in a broader four-county scholarship that would be endowed for future generations.

In what specific way would *you* invest in the promise of the Lowcountry?

At the Community Foundation, we work with donors to create scholarships that reflect their unique vision for the future of our great region. You can learn more about our scholarship program by calling our office at 843.681.9100, or by visiting cf-lowcountry.org/about-scholarships.

- Scott Wierman
President and CEO





When You *Endow,* You Empower.

It's been said that a good teacher's legacy lasts forever.

The Foundation for Educational Excellence, an endowed fund of Community Foundation of the Lowcountry, supports this legacy by rewarding teachers with grants to implement innovative educational programs. In the past 12 years, the Foundation has awarded more than $300,000 in grants, impacting students with over 65,000 individual learning opportunities.

Rebecca Himes and Beth Simpson, at Red Cedar Elementary School in Bluffton, recently received a grant for their "Botley 2.0" program, which introduced the concept of computer programming in a fun and engaging way. The program also hones problem-solving and encourages teamwork, valuable skills that will serve these children well into the future.

A teacher's legacy lasts forever. So does the ongoing impact of an endowment fund.

What will you endow for future generations? Let's start a conversation today.

COMMUNITY FOUNDATION
OF THE LOWCOUNTRY

Life Changing and Everlasting.

843.681.9100 • cf-lowcountry.org

local blend

WORD ON THE STREET + COMMUNITY TIDBITS + FAST FACTS + LOCAL LANDMARKS



Geographic gems

MINE THE NATURAL BEAUTY BEYOND THE BEATEN PATH

STORY BY DAISY DOW

Think you have seen all the Lowcountry has to offer? With the region extending across four South Carolinian counties, it would be impossible to explore every square inch of it. If you are looking for some new sights and sounds of Southern wildlife, it might be time to venture down the road less traveled. **Check out a few lesser-known preserves and nature trails to explore this region to its fullest.** Whatever you are looking to get out of your time in nature, you will be sure to find sanctuary in the sweeping expanse of swamps, marshes and wetlands that define Lowcountry geography. Get your fill of the outdoors while working up a sweat with a nature run, or meditate in the symphonies of a swamp. For exercising with a bit of peace or studying ecological systems in situ, there are preserves, parks and trails aplenty waiting to be explored.

A restful refuge

AUDUBON NEWHALL PRESERVE

Location: 55 Palmetto Bay Road, Hilton Head Island

What makes it great: Boasting 50 acres of untouched forests within an interior section of the island, the Audubon Newhall Preserve is a hidden getaway within a moment's drive of some of the island's busiest resorts and restaurants. Close to 200,000 visitors from over 800 countries have been witness to the 140 species of birds that have been recorded within the preserve. Its wheelchair-accessible trails navigate through a mile of trails through trees and plants that have been planted by volunteers. It has an observation deck overlooking the pond and benches throughout the preserve. **Best time to visit:** The Audubon Newhall Preserve is open every day from sunrise to sunset. In the fall and springtime between October and May, you can take a weekly guided bird walk with a master birder.



Litsea aestivalis (pond spice)

Get a whiff of this!

VICTORIA BLUFF HERITAGE PRESERVE

Location: Sawmill Creek Road, Bluffton

What makes it great: This 977-acre preserve retains the ecological essence of the region as more areas are developed for an ever-growing human population. It is known for supporting the pine-saw palmetto flatwood ecosystem, which was once one of the dominant ecosystems in the Southeast. The preserve also features the somewhat rare plant called pond spice. While not usual to find in South Carolina, this plant gives the preserve its distinct smell. **Best time to visit:** In the spring, wildlife will be the most vibrant. You are likely to spot tanagers, white-eyed vireos and many species of warblers. Between mid-September through the end of deer season, archery hunting is permitted within the preserve, so be careful and wear the appropriate clothing if in the area in the fall.

Two-in-one win CYPRESS WETLANDS

Location: 1700 Paris Ave., Port Royal

What makes it great: When the Town of Port Royal began efforts to preserve the wetlands in 1999, the area was created to double as a recreational space for residents but also as a tool for stormwater drainage. Its contribution to the town's stormwater management plan helps to naturally remove pollutants from water. The preserved area is referred to as the Rookery, and it is half a mile's walk to get all the way around it. The Rookery supports a community of alligators that have made "gator holes" that function as their own small-scale ecosystems where fish and turtles like to hide away.

Best time to visit: In the spring and summer months, you likely will come across increased numbers of white ibis, black-crowned night herons, snowy egrets, anhingas, great egrets, yellow-crowned night-herons and green herons as they breed in the wetlands.





Winding walks

SPANISH MOSS TRAIL

Location: Northern Beaufort County
What makes it great: Featuring 10 miles of trail, and soon to be 16 miles, this paved trail is ideal for walking, running or biking under Spanish moss-draped trees. The path is 12 feet wide and does not allow for any motorized vehicles other than wheelchairs to preserve the peace of the area. The path crosses through marshes and features expansive coastal views. There are recreational fishing trestles along the trail where visitors can fish at their leisure. **Best time to visit:** The trail is open from dawn to dusk.



The new park on the block

CRYSTAL LAKE

Location: 124 Lady's Island Drive, Lady's Island
What makes it great: This intimate park that opened in 2020 features 25 acres of preserved forests and salt marshes. The park's main attraction is man-made, seven-acre Crystal Lake. An elevated boardwalk across the salt marshes juts off, with several docks overlooking the water. Catch-and-release fishing is allowed so visitors to the park can get up close and personal with the redfish and mullet that populate the lake.
Best time to visit: Early mornings in the summer are the prime time to spot aquatic wildlife moving about.

OTHER PRISTINE PRESERVES AND WALKABLE WONDERS

- *Coastal Discovery Museum (HHI)*
- *Jarvis Creek Park (HHI)*
- *Pinckney Island National Wildlife Refuge*
- *Hunting Island State Park*
- *Sea Pines Forest Preserve (HHI)*
- *The Sands (Lady's Island)*
- *Savannah National Wildlife Refuge (Jasper County)*
- *Blue Heron Nature Trail (Jasper County)*
- *Tillman Sand Ridge Wildlife Mgmt Area (Jasper County)*
- *Turtle Island Wildlife Management Area (Jasper County)*
- *Daw's Island Heritage Preserve*
- *Widgeon Point Preserve*





hot tech

Eco-friendly gadgets to save the environment and your wallet.



The green light

PHILIPS HUE SMART LIGHT BULB STARTER KIT

To help save money on electricity bills, try the Philips Hue Smart Bulbs. These bulbs are LED and use up to 75 percent less energy than incandescent bulbs and last 25 times longer. The Philips Hue bulbs also glow in millions of colors, including thousands of shades of white. They're easy to install and can operate using voice commands with your Echo. *Available at philips-hue.com and at major retailers. $139.99*



Leaked secret

MOEN FLO SMART LEAK DETECTOR

According to the EPA, everyday household leaks account for almost one trillion gallons of wasted water each year. That's about the same amount of water in more than 1,500 Olympic-sized swimming pools. A smart leak sensor, like this one from Moen, monitors and protects your home from leaks and water damage with a single smart-water valve. Simply install Flo on the main water supply line of the home and see live water use on the Moen app or online. If the smart water valve detects an issue, it will alert you through the app so you can fix it before that issue causes damage. *Available at moen.com and most home-improvement stores. $78.05*



A new leaf

CLICK AND GROW SMART GARDEN 9

Using just eight watts of power, the Smart Garden can grow your seedlings under its LED light. Utilizing its smart soil technology, the device distributes water to all the pods containing your plants, making sure they are taken care of and nourished at all times. Not only is this garden handy, affordable and saves you money on buying fresh herbs, but because the plants are nourished automatically, you have a better chance of having that coveted green thumb. *Available at clickandgrow.com. $229.95*



Rain check

RACHIO 3 SMART SPRINKLER CONTROLLER

Chances are, if you have a sprinkler system, it automatically turns itself on and off. Go the extra mile to prevent water waste with this nifty smart sprinkler controller. The Rachio 3 pulls weather data from the web and adjusts the water amounts and its scheduling based on that forecast. It's the best way to ensure you're not one of those people who waters their lawn right before — or even during — a rainstorm. *Available at rachio.com or other electronics stores. $279.99*



Face the music

HOUSE OF MARLEY NO BOUNDS PORTABLE OUTDOOR SPEAKER

The House of Marley No Bounds wireless speaker is not only waterproof but also sports an environmentally friendly build made from sustainably harvested cork, recycled plastics and recyclable aluminum. Besides its eco-friendly design, we appreciate the speaker's long 10-hour battery life and ability to float. It comes with a metal carabiner so you can attach the speaker to anything you can think of. *Available at crutchfield.com. $69.99*



Picture perfect

SMARTER FRIDGECAM SMART REFRIGERATOR CAMERA

This handy, small camera easily attaches to the inside of the refrigerator to give instant access to its contents. Every time someone closes the fridge, this camera takes and sends a photo of the refrigerator's contents to the Smarter App. It then creates an inventory of what is in stock to ensure users don't forget to restock on their favorite foods the next time they go shopping. Smarter's FridgeCam also identifies and keeps track of the expiration dates of the fridge's contents and alerts users when those dates are approaching, which makes food waste a thing of the past. *Available at homedepot.com. $176.51*



Just your type

TRIO-GATO WIRELESS BAMBOO KEYBOARD SET

If you're shopping for computer accessories, reduce your waste and create a luxury workspace with the Trio-Gato Wireless Bamboo Keyboard Set. While it's hard to avoid the traditional plastic and metal inner materials of the keyboard and mouse, both gadgets are made from all-natural and highly renewable bamboo. *Available at amazon.com. $48.90*



Let it flow

PUR BLUETOOTH ULTIMATE FAUCET FILTRATION SYSTEM

To ensure water quality and efficiency, try a bluetooth faucet filtration system. This system will remind you of your mom or dad, as it keeps reminding you not to leave taps running. It makes your tap water purer by filtering at least 70 harmful contaminants. It can be mounted on any faucet, and since it is Bluetooth enabled, it can keep you updated about water usage. *Available at Lowe's.com. $34.98*



ACT NOW!
OFFER EXPIRES SOON

SAVE
UP TO $587
Your first 12 mos.

HIGH SPEEDS. LOW PRICES. MORE FUN.

SAVE BIG
on the **Fastest Internet in Town**

- 30-Day **Money Back Guarantee**
- **FREE Installation** (A **$50** value.)
- **First Month FREE***
- **Save up to $587***

200 Mbps Internet
for only

$55/MO. for 12 mos.

3 Months **FREE** Speed PowerBoost

TRY US **FREE** FOR A MONTH!*

NEED MORE SPEED? Upgrade to **Gig** Speed Today!

NO CONTRACTS • **NO** DATA CAPS • **NO** THROTTLING

Limited Time Offer!
Call **843.929.5036**
or visit **hargray.com/local-life**

HARGRAY

Limited time offer. Advertised price does not include equipment fees, taxes, surcharges or any other regulatory or governmental charges. Hargray does not require a contract for residential services. Additional Hargray services are allowed for additional monthly cost per service. Hargray Internet service plans feature unlimited data with no data caps, no overage charges, and no service throttling. Intentional speed reductions may be triggered at the customer-level when an individual customer drives network congestion that negatively impacts other customers. 30 Day Money Back Guarantee applies to subscribed service and installation fees if removed within 30 days after installation. Refunds are not applicable for long-distance, Video-on-Demand (VOD) or PPV Charges. Up to $200 credit for Early Termination Fee requires final competitor's statement with early termination fee displayed. Broadband speeds may not be available in all areas, are not guaranteed, are subject to a number of factors and are measured via direct connection (not via Wi-Fi). Total savings up to $587 the first 12 months includes Free Installation ($50 value), up to $200 Early Termination credit, monthly Internet promotional savings of $21/month the first 12 months, 3 months Optional PowerBoost ($30 value) based on service availability, and first month free on 200 Mbps for $55/month plan ($55 value). Promotion is for new residential customers only, adding Hargray services for the first time. Promotion cannot be combined with any other promotional offers or Hargray Rewards. ©2022, Hargray Communications Group, Inc.; logos are registered trademarks and as such, protected property of their respective companies; all rights reserved.

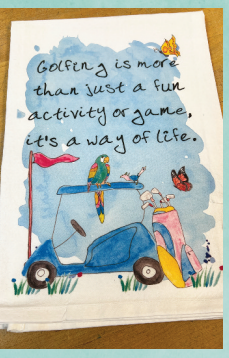
Happy Heritage!
Having a party?
We've got you covered!



VOTED BEST GIFT SHOP
11 YEARS IN A ROW!









ALWAYS FREE
GIFT WRAP.

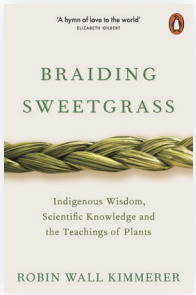
PLEASE
SHOP LOCAL!

Outstanding gifts
at unbelievable prices!
GIFTED
HILTON HEAD
SUITE J2, VILLAGE AT WEXFORD
MON.-SAT. 10AM-5PM | 843.842.8787

Planet-focused nonfiction

BOOKS FOR EARTH DAY AND BEYOND

SELECTIONS BY DENISE FRIDAY



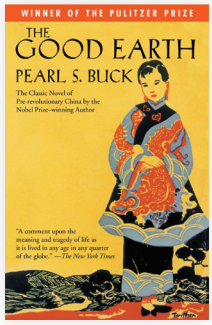
BRAIDING SWEETGRASS: INDIGENOUS WISDOM, SCIENTIFIC KNOWLEDGE, AND THE TEACHINGS OF PLANTS

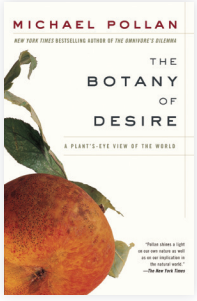
BY ROBIN WALL KIMMERER

Kimmerer, a member of the Citizen Potawatomi Nation and a botanist, narrates the idea that plants and animals are our oldest teachers. She weaves scientific fact with indigenous knowledge to explore our relationship with the earth and our responsibility to nurture and give back at least a fraction of what we receive. A new world is opened once we stop seeing plants as our subjects and start seeing them as our educators.

THE GOOD EARTH BY PEARL S. BUCK

Buck won the Pulitzer prize for this book back in 1932. This poignant tale is still relevant today in the nurturing of the earth. Wang Lung is a farmer in old agrarian China. He is humble and takes pride in the soil he works, caring for the land as it nurtures him and his family. The nobles of the House of Hwang consider themselves above the land and its workers, which becomes their downfall. A wonderful classic if you have never read it before.



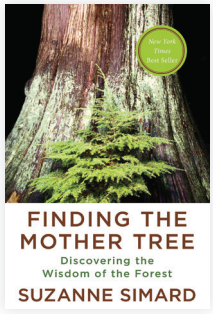


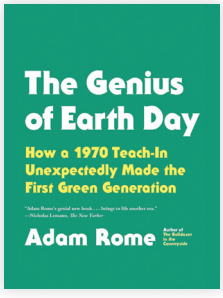
THE BOTANY OF DESIRE: A PLANT'S-EYE VIEW OF THE WORLD BY MICHAEL POLLAN

The author demonstrates that people and plants have formed a symbiotic relationship through historical facts and science. He links four fundamental human desires — sweetness, beauty, intoxication and control — with four plants: the apple, the tulip, marijuana and the potato, and suggests the possibility that these plants have manipulated humans, as well as insects and other animals, to ensure their continued survival.

FINDING THE MOTHER TREE: DISCOVERING THE WISDOM OF THE FOREST BY SUZANNE SIMARD

Simard writes of her own life, raised in a logging world in the rainforests of British Columbia, and her days as a child spent cataloging the trees from the forest and how she came to love them. Beautifully written to help us understand that scientific inquiry exists beyond data, she rationalizes that trees are not simply a source of timber or paper but are interdependent entities that communicate with each other in a complex system.





THE GENIUS OF EARTH DAY: HOW A 1970 TEACH-IN UNEXPECTEDLY MADE THE FIRST GREEN GENERATION

BY ADAM ROME

The first Earth Day is the most famous little-known event in modern American history. The author offers a gripping account of the rise of the environmental movement. Drawing on experience as a journalist and scholar, Rome explains why the first Earth Day was so powerful, creating one of the greatest political events of the 20th century.



BEVERLY SERRAL
Properties
REAL ESTATE | RENTALS | RENOVATIONS

Happy Heritage from our house to yours!

Don't have a house on Hilton Head? We can help with that. Just buzz us!

bestnest by Beverly Serral
CONSISTENTLY AMAZING VACATION RENTALS

bestnest luxe
BY BEVERLY SERRAL
AN ELEVATED EXPERIENCE IN VACATIONING

7 New Orleans Road, Hilton Head Island, SC | 61 East 77th Street, New York, NY

www.BeverlySerral.com 843.341.3600 www.BookaBestNest.com

WELLS FARGO Advisors



Depth & Experience

is what we believe distinguishes us from other financial advisors. Our knowledge and planning-based approach are what makes us an exceptional choice for those interested in responsible investment planning. As PIM Portfolio Managers we have fiduciary responsibility.

Contact us for a comprehensive second opinion review of your retirement and investment strategy.

www.bezillakinneyphiferwmg.com

BEZILLA KINNEY PHIFER
WEALTH MANAGEMENT GROUP
of Wells Fargo Advisors

SAVANNAH	HILTON HEAD ISLAND	BEAUFORT
912.921.3422	843.681.1400	843.982.1506

Investment And Insurance Products:

NOT FDIC Insured	NO Bank Guarantee	MAY Lose Value

The PIM program is not appropriate for all investors. Please carefully review the Wells Fargo Advisors advisory disclosure document for a full description of our services. The minimum account size for this program is $50,000. Wells Fargo Advisors is a trade name used by Wells Fargo Clearing Services, LLC, Member SIPC, a registered broker-dealer and non-bank affiliate of Wells Fargo & Company. CAR-1221-03630

VODKA for DOG PEOPLE

SPONSORED BY TITO'S VODKA



Adopt this Pet:

Tulsi

THIS PUP WILL DO ANYTHING FOR PUPPERONI.

Tulsi is a loyal 8-year-old lab mix with a beautiful soft black coat who is looking for his family of new best friends to spend his golden years with. He enjoys a nice relaxing day but also loves adventuring. He is 55 pounds and came to Hilton Head Humane from another shelter as a stray. He has gone through heartworm treatment. He loves everything and everyone. Look into his big brown eyes and tell him all your secrets. He promises to tell no one. A loyal friend like that just can't be beat!



MORE ABOUT TULSI

Colors: Black
Age: 8 years
Weight: 55 pounds
Likes: "I'm a laid-back guy. I love a good snooze, but I also love a walk with my fam. I love humans, animals and, most of all, Pupperoni." ***- Tulsi***
Dislikes: "Any situation where treats are not involved. I love treats. Especially Pupperoni. Did I already say that?" ***- Tulsi***
Adopt him: Due to Covid, all Hilton Head Humane adoptions are by appointment only. Call 843-681-8686 or visit hhhumane.org.

Official Mensa® Challenge

Answers are available on LocalLifeSC.com/Mensa



Do you know the answers to this Mensa quiz? Go on, hop to it!

1. If a bottle with a deposit costs $1.10, and the bottle costs a dollar more than the deposit, how much is the bottle worth?

2. Which of the scrambled words below is least like the others? (The difference has nothing to do with vowels, consonants or syllables.)

NNGPAITI SCLPUTREU SIMUC LLWA

3. Karen, an only child, went skating with her husband's only brother-in-law's only mother-in-law's only husband's only daughter. What relationship is she to Karen?

4. The 21 letters below can be anagrammed into the last five words of a cowboy movie script. What are the five words?

D E E E F F H I I N N O O R S S S T T T U

5. Find the word in the bottom row that best completes the following sequence. ABRUPT DEFEND STAR _____

a) SKIN b) TUITION c) BREAK d) FIND

[LAST MONTH'S ANSWERS]

1. *Good things come in small packages.* ***2.*** *Megan is two, Kevin is four.* ***3.*** *I never liked curds and whey to begin with (Code: 1 = A, 2 = B, 3 = C, etc.)*
4. *8 (8¢ + 40¢ + 80¢ = $1.28)* ***5.*** *Look before you leap, but he who hesitates is lost.*

ARE YOU READY FOR MENSA?

American Mensa is where brilliance belongs – it's where friendships are forged for life, business connections and opportunities are made, and where brilliant minds find the chance to engage with others in an intellectually stimulating environment. **Just for LocalLife readers:** Take the Mensa Practice Test for just $5! **Visit americanmensa.org/mht and use offer code: Local21.** Quiz © 2018 Dr. Abbie F. Salny

Mensa provides official tests and answers to LOCAL Life as part of an exclusive license agreement. Answers are available on LocalLifeSC.com/Mensa



Feel confident about the choices you make—let us be your guide on the path toward preserving your family's future.

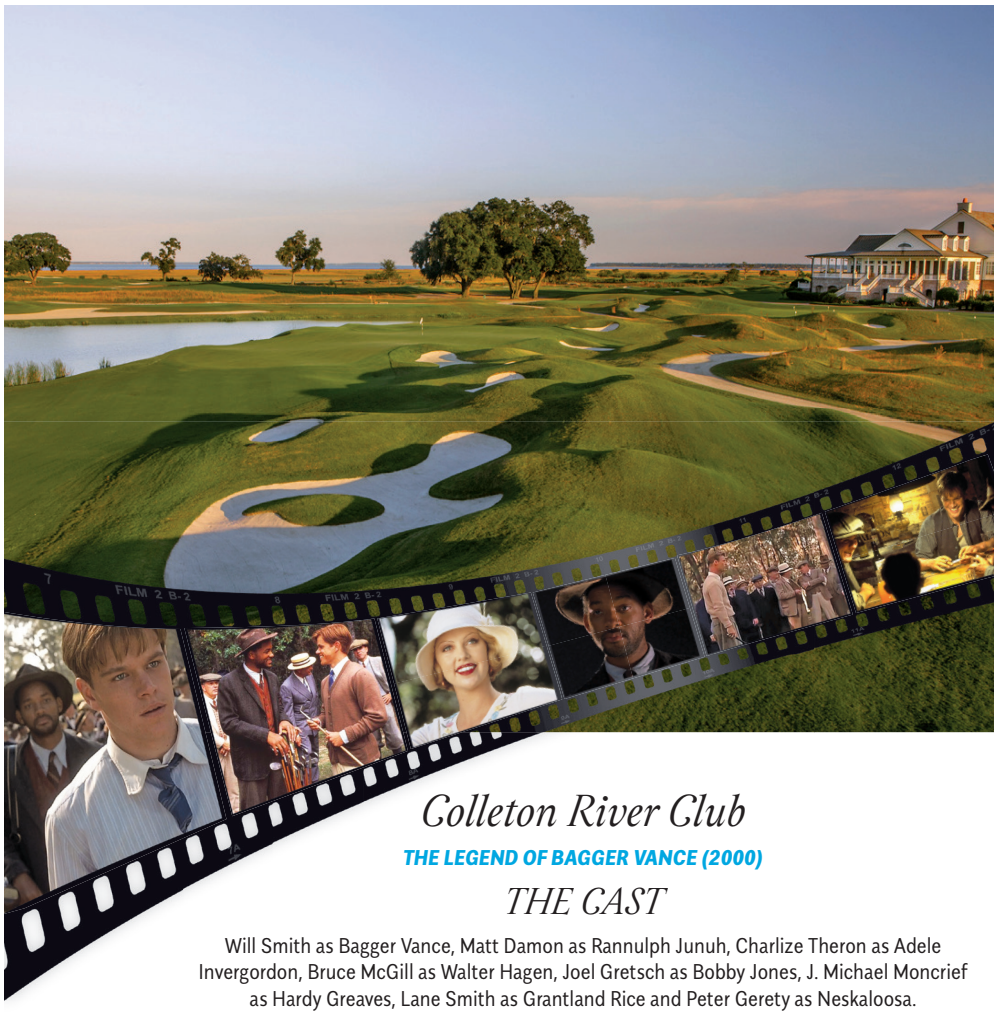
Offering FREE monthly in person seminars & online webinars on a wide variety of topics including ***Wills & Living Trusts***, ***The 5 Myths of Estate Planning***, ***Estate Tax Planning***, and many more.

Contact our office and mention LOCAL Life for more information.

843.815.8580
montgomeryestateplanning.com

On location

A LOOK AT THE LOWCOUNTRY'S STARRING ROLE IN THE MOVIES



Colleton River Club

THE LEGEND OF BAGGER VANCE (2000)

THE CAST

Will Smith as Bagger Vance, Matt Damon as Rannulph Junuh, Charlize Theron as Adele Invergordon, Bruce McGill as Walter Hagen, Joel Gretsch as Bobby Jones, J. Michael Moncrief as Hardy Greaves, Lane Smith as Grantland Rice and Peter Gerety as Neskaloosa.

DETAILS

Though this movie about golf in the 1930s takes place in Savannah, many of the golf scenes were filmed at the Pete Dye Course at Colleton River Club in Bluffton. The late Tim Moss, a PGA Master Professional and local legend, was hired by director Robert Redford to train Matt Damon, who had no previous golf experience. Moss also served as a technical advisor for the film.

"In order to present Matt as a legitimate player, I had two choices: I could make him a cosmetic player, or I could teach him to really hit the golf ball," Moss said after filming. "Since there were so many golf shots to be played, I decided the best thing to do would be to teach him exactly as I would anyone else, to turn him into a fundamentally sound player. I believed that with the fundamentals under his belt, the cosmetics would naturally follow, and that's exactly what happened. I have never seen anyone take to the game as quickly as he did. Matt is a good athlete. His hand-eye coordination is just phenomenal, and he worked very hard."



THE PLOT



During the Great Depression, Georgia socialite Adele Invergordon (Charlize Theron) announces a publicity-garnering high-stakes match at her struggling family golf course, featuring the greatest golfers of the era. Once-promising local golfer Rannulph Junuh (Matt Damon), whose career and life were derailed by World War I, is brought in to play alongside the stars, but his game is weak — until the enigmatic Bagger Vance (Will Smith) offers to coach him back into being the great golfer he once was.

FILM FACTS

- Brookland Plantation on Edisto Island was the home of Matt Damon's character. The home was previously owned by politician and reality TV personality Thomas Ravenel and sold for $3 million in 2021.
- Certain segments of the movie were filmed in Savannah. The Lucas Theatre, West Congress Street, the Federal Building, City Market and City Hall were all used for shooting. The home of Charlize Theron's character was at 26 E. Gaston Street, near Forsyth Park.
- Originally, Redford was going to cast himself and Morgan Freeman for the film but decided to cast younger actors (Will Smith and Matt Damon) instead.
- The plot is loosely based on the Hindu sacred text, the Bhagavad Gita, part of the Hindu epic Mahabharata, where the Warrior/Hero Arjuna (R. Junuh) refuses to fight. The god Krishna appears as Bhagavan (Bagger Vance) to help him follow his path as the warrior and hero that he was meant to be.

REVIEWS

"The real sparks are between Damon and the mischievously enigmatic Smith, who dispenses wisdom like a cross between Krishnamurti and Uncle Remus."

— David Ansen, Newsweek

"Another lusciously produced, emotionally clammy Redford enterprise — forced, phony mythmaking filled with tinged sunsets and full moons."

— Peter Rainer, New York Magazine

WATCH IT

amazon prime video

HBOmax



WILLS • TRUSTS • ESTATE ADMINISTRATION • IRA & RETIREMENT PLANNING



Guarding Your Legacy



W. A. Hunter Montgomery, Esq.

Guarding the legacy and wealth of over 1,000 SC families since 2002.

AMERICAN ACADEMY of Estate Planning Attorneys Since 1993

Making an estate plan is a big and important step; a step that no one should take without being fully informed.

Our mission and our passion is to make a difference, one family at a time.

MONTGOMERY LAW FIRM, LLC

10 Pinckney Colony Road | Suite 402 | Bluffton, SC

843.815.8580

montgomeryestateplanning.com

Charity Spotlight

HELP of Beaufort

MISSION

To provide food, clothing and short-term assistance to our neighbors in need.



HERE TO HELP HELP of Beaufort offers free food, free clothing, financial assistance, mobile meals for the homebound, mobile pantry for the homebound and more.

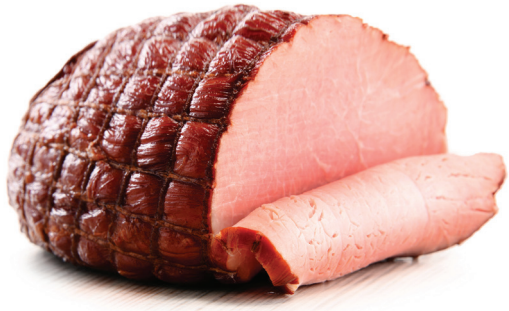
HISTORY

Started in 1973 by the church women of the First Presbyterian Church of Beaufort as Mobile Meals, it provided meals to those who could not get out of their homes and could not cook for themselves. Wanting to meet other needs of the community, they started HELP of Beaufort in 1987 to provide additional assistance, including free food and free clothing programs. HELP has continued to grow and evolve with the times and now offers financial assistance as well as a Mobile Pantry program that caters to people who cannot leave their homes but have the means and ability to cook.





SPECIAL DELIVERY HELP of Beaufort volunteers pick up the meals or groceries and deliver to those who are homebound. With a cost of $3 per meal, each client costs $60 a month to feed.



SUCH A HAM Order a Sea Eagle Market smoked Easter ham for $40 online at helpofbeaufort.org. Pick up from 9 a.m. to noon on April 9 at HELP of Beaufort.

WHOM IT HELPS

Any South Carolina resident, but primarily Beaufort County and surrounding counties. Anyone needing food or clothing, whether short or long term. HELP also offers financial assistance when it can through area grants. Its Mobile Meals and Mobile Pantry programs cater to those who cannot leave their homes.



HOW TO HELP

There are many ways to assist, such as volunteering, monetarily, donating stocks, helping with its new building campaign, joining the fundraising committee and more. Visit its new interactive website to learn more about ways to help. *LL*

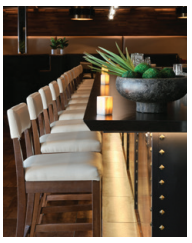
FOR MORE INFORMATION ON HELP OF BEAUFORT Visit **helpofbeaufort.org** or call **843-524-1223**.

KELLY CARON
DESIGNS

Your Vision. Brought to Life.



BANNER ELK • BLUFFTON • PALM BEACH



KELLYCARONDESIGNS.COM

LETTER TO THE EDITOR
LOCAL Life asked ***JoJo Woodward*** to share his thoughts on what it means to be local. Woodward is chairman of the Bluffton-Hilton Head Ducks Unlimited Chapter. He most recently worked with the 14th Circuit Solicitor's Office as a career criminal unit investigator, where he helped prosecute the circuit's most violent and habitual offenders. LOCAL Life welcomes letters to the editor and comments to our website. **Write to info@wearelocallife.com.**

What makes it local



'80s Baby The '80s were an interesting time serving the Lowcountry.

adjective. lo·cal | lō-kəl

1: *characterized by or relating to position in space: having a definite spatial form or location* ***2:*** *of, relating to, or characteristic of a particular place: not general or widespread: of, relating to, or applicable to part of a whole* ***3:*** *primarily serving the needs of a particular limited district of a public conveyance: making all the stops on a route*

Lowcountry living is outdoor living

BY JOJO WOODWARD

Recently I returned to my home in Bluffton from a duck hunting trip to Alexandria, Louisiana, where my boys and I bonded over canvasback and conversation in the reeds of Catahoula Lake. It was a great trip and something I look forward to each year. Sometimes we stay close by and explore the Savannah and New rivers. The trip also made me think of my dad, a guy who had a profound respect for the land and proudly protected it and its laws as a commissioned constable with the S.C. Forestry Commission.

He long ago planted the seed of the love of being outdoors. That's one of the many things I love about living here — Lowcountry living is outdoor living.

Dad insisted on leaving your surroundings the way you found them or, if at all possible, better. That adage stuck with me and has colored many of my life's most important decisions — both professionally and personally. I can only hope that my beloved wife, Tracy, and I have instilled the same respect for our surroundings in our four children and 10 grandchildren. I imagine they too revel in the beauty of our surroundings every time we take a boat ride out to the Bluffton sandbar, go red fishing in the Colleton River or sit quietly up in a deer stand. And while I don't personally golf, my son tells me there are plenty of world-class courses throughout our beautiful county.





PROTECTING AND SERVING When he's not enjoying the outdoors, you can find JoJo Woodward serving his community. He attends Lowcountry Community Church and co-chairs the Lowcountry Human Trafficking Task Force. He lives in Rose Hill with his wife, Tracy, and their two dogs and two cats.

Overall, it's my hope that I have helped people along the way and perhaps left them a little better than when we first met — even for those who might have ridden in the back of my patrol car on the way up to the Beaufort County Detention Center.

Protecting the land and protecting its people runs in the family. After my brother, Sam, became a sheriff's deputy in Jasper County, the pressure was on — especially by Lt. Lucas, a guy who would later become Beaufort County sheriff and for whom I worked.

He said to me, "You need to come work for me." Every day, while at the fire station on Hilton Head Island, the lieutenant had something to say about it. Finally, I took the plunge and became a sworn officer and have never looked back. More than 30 years later, my goal is to still leave things a little better off in the Lowcountry. *LL*



Have the smile you've always wanted!

Dr. Rothwell is an accredited member of the American Academy of Cosmetic Dentistry, and offers you the skill, compassion and dedication to help you have the smile you've always wanted.

AACD American Academy of Cosmetic Dentistry® ACCREDITED

Bonnie J. Rothwell, *DMD, AAACD*



Bonnie J. Rothwell, DMD, AAACD

11 Hospital Center Common, Suite 200
Hilton Head Island, SC
843.342.6900
hiltonheadcosmeticdentist.com
smilesyoulove.com

Call for your complimentary cosmetic consultation.

SUPPORTING *Hospice* THROUGH *Yacht Hop*

HOW THE PERSONAL EXPERIENCES OF LOWCOUNTRY BUSINESS OWNERS IMPACT ONE LOCAL NONPROFIT IN 2022

ARTICLE & PHOTOGRAPHY BY KACEY FLOYD

It's no secret that who we are is shaped by the experiences that impact us. Past experiences have an impact on how we view life, how we view each other, and how we view the world around us — From how we connect to the people around us, to the ways that we conduct our business.

Such is the same for Hilton Head Island business-owner, Richard Winslow. Richard owns and operates Winslow Design Studio & Custom Homes alongside his wife, Charmayne Winslow. In 2022, Richard and Charmayne Winslow decided to be VIP Sponsors of the Yacht Hop, presented by Hospice Care of the Lowcountry — A decision made, in part, due to their individual and personal experiences with hospice in their lives.

Regarding hospice care, Richard says, "Hospice was on-site almost immediately after a call. My late mother-in-law lived with me during her final days. It came to the point I simply became unable to take care of her needs; hospice was guiding me through."

Charmayne Winslow's personal experience with hospice care with her late husband — and prior experiences as a healthcare professional — adds a unique perspective: "A diagnosis of pancreatic cancer brought hospice in my life, as my husband was losing his. In my 30 years as an emergency and ICU RN, I learned the quality of death matters just as much as one's quality of life. Hospice helped in providing that and more to his life and mine as the caregiver."

The purpose of Yacht Hop is to raise funds to support the comfort and care of patients nearing the end of their life. Sponsors and guests of the 2022 Yacht Hop aren't hopping from yacht to yacht just for the fun of it, though the event is sure to dazzle first-time attendees and Yacht Hop veterans alike. The stance of not-for-profit Hospice Care of the Lowcountry, the creators of Yacht Hop, is that hospice is not just about dying — It's about living.

"Because of the care, compassion, and understanding, they will always have a place in my heart," continues Charmayne about hospice. "The team at Winslow Design Studio & Custom Homes is honored to support Hospice Care of the Lowcountry."

Richard adds, "End of life does matter, not only for the one that's leaving, but even more for those that are left behind. Hospice was the emotional support and professional guidance needed for all during this difficult time."

Hospice care has not only touched Richard and Charmayne Winslow. When local business-owners — Jim and Sue Hall of the Hilton Head Bicycle Company — learned about Yacht Hop, they jumped at the opportunity to get involved.

"My wife and I are both personally connected to Hospice Care of the Lowcountry, so when we saw an opportunity to give back, it was an easy decision," says Jim Hall. "Plus, we get to hop yachts all while supporting a phenomenal organization."

The generosity and support of local business-owners like the Winslows and the Halls are what makes each Yacht Hop a huge success, and this year — the 16th year of Yacht Hop in the lowcountry — is no different.

"Hospice Care of the Lowcountry is committed and connected to our community," says James Dismond, the Director of Business Development at Hospice Care of the Lowcountry. "Yacht Hop is a great event for our supporters to come together and enjoy themselves, all while supporting Hospice Care of the Lowcountry."

To buy tickets for Yacht Hop, or to inquire about sponsorship support, visit hospicecarelc.org/sponsor-yacht-hop — Or contact jdismond@hospicecarelc.org.



Richard & Charmayne Winslow, *Winslow Design Studio & Custom Homes*

"[Yacht Hop] is no longer just a special event, it's an experience."

- Cindy Creamer

Hospice Care of the Lowcountry Board of Directors Member & Yacht Hop Committee Chair

PO Box 3827,
Bluffton, SC 29910

(843) 612-8612

hospicecarelc.org



Jim & Sue Hall, *Hilton Head Bicycles*

YOUR NON-PROFIT COMMUNITY HOSPICE SINCE 1982

40th ANNIVERSARY

HOSPICE CARE OF THE LOWCOUNTRY


THE UPCYCLING COMPANY











Find additional images from these photo shoots online at **LocalLifeSC.com**

Faces of sustainability

Decades from now, when you're standing on a spit of Hilton Head Island beach or kayaking through crystalline lagoon waters, you can thank these locals for keeping nature beautiful.

STORY BY BARRY KAUFMAN
PHOTOGRAPHY BY LISA STAFF

Nature is temporary. Always has been.

Especially on Hilton Head Island, where the natural course of tide and current would have rewritten the borders of the island again and again if we hadn't intervened. But not everything we do to our environment is for the greater good. We think nothing of the items we toss into landfills, never thinking of what more they could do for us. We supplant nature's habitat with our own, turning forests into beachfront condos.

It's a necessary evil at times, but there's always room for us to do more. There are always opportunities to conserve the natural environment while preserving our way of life. These three locals are showing us how.



Chris Fisher

This local business owner upcycles trash into treasure.

Across 35 acres of land, past fields and streams and down back-country roads, lies a manufacturing facility that just might hold the future within its 84,000 square feet. Perhaps the first sign of the promise this facility offers lies in the glittering fields of glass all around it. Sparkling in the Beaufort sun, these wine, liquor and beer bottles from all over one of the state's hardest-drinking counties come here to be upcycled instead of wasting away in a landfill.

Here at GlassWRX Chris Fisher is transforming this trash into treasure.

"The goal is to see how much glass we can upcycle in Beaufort County," he said. Then, pointing toward a field of bright blue and green steel boxes, he added. "We want to put these containers all over."

Anyone who has driven by the Shops at Sea Pines Center will have seen one – bearing the inspired catchphrase, "Stay Glassy, Beaufort County." These containers can be found across the lower 843, collection sites for the glass Fisher needs to produce his upcycled goods. His firm, The Upcycling Company, the collection arm of GlassWRX, is responsible for these bins. "Beaufort County collected 953 tons last year, and we're going to try and get it to 1,500 tons."

Collecting the glass is just the half of it. Once it arrives at GlassWRX, Fisher's team of 23 employees gets to work transforming this translucent gold into something new. Chugging past crushers and tumblers and kilns and conveyor belts, these bottles are broken down into bricks of a material that is both firm and malleable. So far, GlassWRX has begun using this material as supportive substrate beneath new roads, but there's far more that can be done with it as the facility ramps up production.

"We're taking this material that was going to wind up in a landfill and turning it into products that can be used all over," he said.





GLASS-EYED Chris Fisher is the president and CEO of GlassWRX, a one-of-a-kind advanced technology and materials science company in Beaufort that produces recycled glass products and other materials. He hopes the company will upcycle 1,500 tons of glass in Beaufort County this year.

Turning discarded bottles into treasure is nothing new to Fisher. In 1992 he launched his first recycling business up in Charleston, collecting from area restaurants with his wife, Elizabeth.

"We were selling T-shirts in the market downtown, and I noticed Mark (Cumins) and Jerry (Scheer) from TBonz were the only ones taking their bottles for recycling," said Chris. "So I bought a $1,500 pickup and went door to door collecting bottles."

That company would evolve over time from one that simply collected bottles to one that upcycled them. Their Glasseco Surfaces counters blend composite materials with jeweled pieces of milled glass for a stylish hard surface used in kitchens and baths across the Southeast.

Elizabeth still runs the Glasseco Surfaces side of the operation, and with GlassWRX Chris is bringing his unique knowhow in upcycling glass south of the ACE basin. And within this facility, he's taking upcycling in wild new directions, with new products ready to be revealed over the next few years.

"Beaufort County has been great to work with. This is a great place for business," he said. "And the quality of life here is incredible."

VINEYARD
Assisted Living & Memory Care



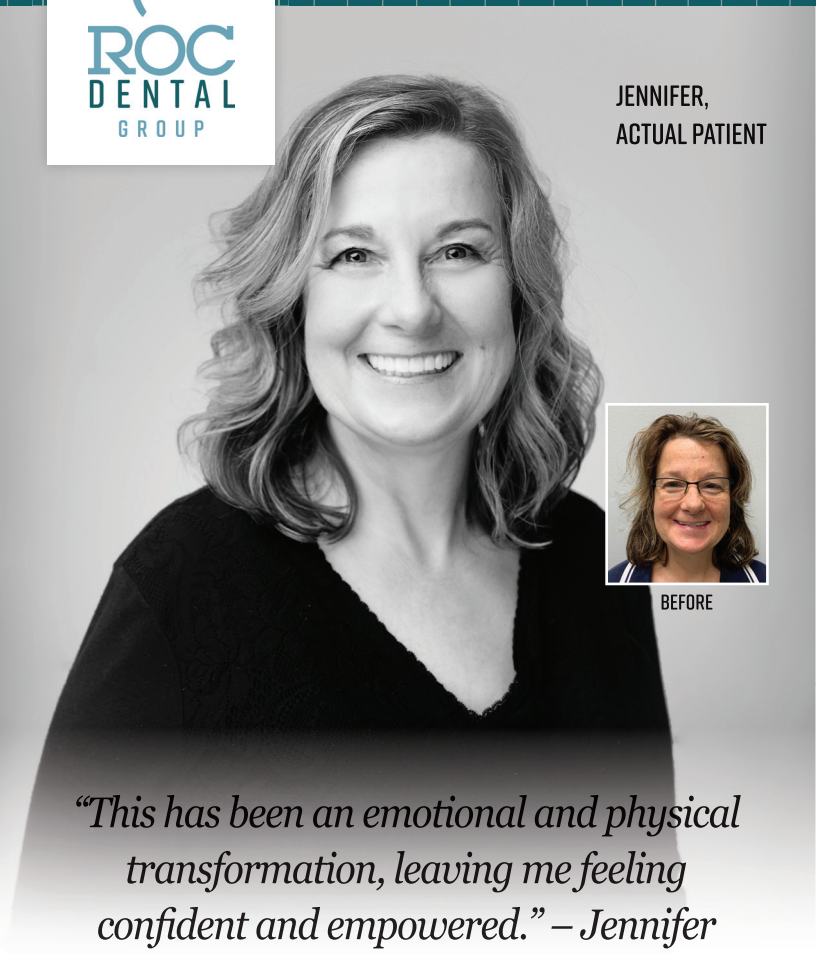
Our Vineyard team is excited to serve you and your family!

At Vineyard, we don't just care for you, we care about you. Which is why we personalize our programming to each resident's passions and pursuits that nurture the mind, body and soul. With fresh, chef-prepared meals that are as delicious as they are nutritious, ours is a community where you or your loved one can thrive.

Call to schedule your visit today.

Call 843.547.9989 vineyardbluffton.com

ROC DENTAL GROUP



"This has been an emotional and physical transformation, leaving me feeling confident and empowered." – Jennifer

Transforming More Than Smiles

We see it every day. Healthy, beautiful smiles improve our patients' self-esteem and overall health. Schedule an appointment to learn how Dr. Caskey, Dr. Haire, or Dr. Mastrorocco can help you achieve your smile goals.

SCAN TO SEE JENNIFER'S STORY

VOLUNTEERS IN MEDICINE CLINIC IS THIS MONTH'S ROC STAR CHARITY: VIMCLINIC.ORG.

LL0422

Advancing Wellness Since 2000

ROCDENTALGROUP.COM
25 CLARK SUMMIT DRIVE, BLUFFTON | 843-706-3800
4101 MAIN STREET, HILTON HEAD | 843-682-4601



Important notes for recycling glass

Glass can be easily recycled not only into new glass but into all sorts of products. Chris Fisher has been in the recycling business for years, and he has a few things you might want to note before your next post-party trip to the convenience center.

First off, you don't need to worry about steaming off labels or anything that might be stuck to the bottle (other than the cap, of course). However, that trash bag you've used to haul the bottles to the dump should find its way into a trash bag.

"It's pure contamination," said Fisher. "I plead with people not to use plastic bags to recycle their bottles. It's one of our biggest contaminants."

LEADERS IN NON-SURGICAL DISC DECOMPRESSION

HILTON HEAD ISLAND

FOR OVER 30 YEARS

Each year Dr. Brad Fraum, D.C. and Dr. Brian McGinnis, D.C. treat thousands of patients suffering from neck, back and other pain associated with spinal disc related issues. Many of these patients drive over an hour to use the DRX-9000® machines located in the Fraum Center for Restorative Health office on Main Street, Hilton Head Island.



BACK AND NECK PAIN

The DRX-9000® is used to treat patients suffering with incapacitating lower back pain, spinal stenosis, and sciatica caused by herniated discs, degenerative discs, posterior facet syndrome, and much more.

NON-SURGICAL

Spinal decompression therapy is safe, effective, painless and easy. It works by actively decompressing the disc using computer controlled algorithms. All you have to do is lie comfortably on one of our state-of-the-art decompression tables.

ONLY AVAILABLE ON HILTON HEAD ISLAND

Patients drive from all over the Lowcountry and Coastal Empire to the Fraum Center for Restorative Health located on the north end of Hilton Head Island for access to the DRX-9000®. The only facility in our area to offer this innovative service.

LEARN MORE

To learn more about the DRX-9000®, scan this QR code with your phone's camera and open the link to watch the video and book your first session.

FRAUM
CENTER FOR RESTORATIVE HEALTH

Located at
1403 Main Street Village
Hilton Head Island
843-612-1820
www.FRAUMDRX.com

Kay Grinnell

This powerful businesswoman retired early and is now a tireless advocate for environmental responsibility.

From the open-floor plan great room of her Hilton Head Plantation home, Kay Grinnell can see multitudes. In both the main living space and in a cozy den off to the side, every chair is situated to soak in a mesmerizing view framed by a wall of sliding glass.

Rolling away toward the horizon from her home is a diorama of the Lowcountry's lush natural majesty. A maritime forest, all twisting live oaks and palmettos, gives way to a marsh bustling with spartina grass. And when the tide recedes away from the home and backs into the waters of Port Royal Sound, it reveals a sprawling oyster bank teeming with life.

And where there is life in the Lowcountry, you'll find the birds that have fascinated Grinnell since she first called Hilton Head Island home.

"I moved to Hilton Head because I love this kind of stuff," she said. "But the more I started to volunteer and learn, the more interested I became in nature. And the more interested I became, the more involved I got."

Nearly 15 years later she's become pretty involved. Having retired at 46 from a high-powered consulting career, Grinnell originally had no intention of becoming a tireless advocate for environmental responsibility. But you know how these things go.

"I retired at 46, and my colleagues didn't believe I was really retiring – they thought I would go to a competitor or start my own firm. I remember someone saying 'there's only so much Oprah you can watch.' At that time I really didn't have any idea what I was going to do with my time other than travel and find some ways to volunteer."



That volunteering took the form of nature tours, igniting a love of nature she never knew she had. It ultimately led to service as president of Hilton Head Island Audubon, treasurer and board member for The Nature Conservancy's South Carolina chapter and occasional volunteer tour guide for both the Coastal Discovery Museum and the accessibility tours on Pinckney Island.

"It was a little bit of an evolution for me," she said. "When I started getting to know people and getting more involved, I started giving tours. And then I discovered that I could have more of an impact on a board than taking seven tourists on a tour. It's a way to use my background, and it's very rewarding."

And having taken the Master Naturalist course twice ("I figured there was a lot I didn't learn the first time around") and immersing herself in the myriad groups looking to protect and preserve our environment, Grinnell has become a tireless force in fighting habitat destruction across the Lowcountry.

"The solutions are, of course, complex, but I think so much starts with awareness and education," she said. "The world doesn't have to be people or money versus the environment; there are so many solutions that work for everyone."



FREE AS A BIRD Since her retirement at age 46, Kay Grinnell has embraced her long-time love of nature by serving on environmentally oriented boards, including the Marine Conservation Institute, the Low Country Master Naturalist Association, the Nature Conservancy S.C. chapter and Hilton Head Audubon. She and her husband, Phil, enjoy walking, bird-watching and boating.



Angele Barker Bryant | Kevin Clegg | James Julian | Diana Rideout | Kymberley Tadlock | Terry Tadlock | Kassie Williams

At Correll Insurance Group, community matters.

Correll Insurance Group of Hilton Head has been a proud sponsor of South Carolina's largest event, the RBC Heritage tournament. Each year we look forward to showing our appreciation to our clients and business partners at our hospitality tent.

The RBC Heritage reflects our love of community, as they are a major contributor to the local economy, bringing in almost $100 million dollars annually to this beautiful state we call home. The Heritage Classic Foundation donates nearly $3 million each year to our local charities.

We are so excited to continue our support of this community event. Come help us celebrate the RBC Heritage Classic, sponsored by Boeing. We can't wait to see you! Look for the Correll Insurance Group tent located at the 18th tee box.

Member of Correll Insurance Group
30 Locations across South Carolina, North Carolina and Tennessee

Locally Owned & Controlled
We don't send our money to a home office, it stays right here in the Lowcountry.

Education is Key
Keeping current with an ever-changing industry.

CORRELL
INSURANCE GROUP
OF HILTON HEAD

Trusted Choice®

Two convenient locations to serve you:

15 Bow Circle, Suite 101
Hilton Head Island SC 29928

8 Arley Way, Suite 101
Bluffton SC 29910

1.888.668.8082 www.correllhhi.com

"Insuring the Carolinas since 1931"



We LIVE for Golf.

No matter which of our championship, Fazio-designed courses you choose to play on any given day - Devil's Elbow South or Devil's Elbow North - you'll soon discover that it's in the details, and the immaculate and immediate attention our professional crews pay to each and every one of them, that combine to create an unparalleled Lowcountry private golf lifestyle experience. Perfected practice facilities, a professionally staffed and fully-equipped Golf Shop, and member tournament events are a matter of course when you live and play in Moss Creek.

MOSS CREEK

WE LIVE HERE.

The best value in private club living is at MossCreek-HiltonHead.com

1523 Fording Island Road, Hilton Head, SC
843-837-2229





Where are the best places for birding?

Apart from her own yard, Kay Grinnell has a few places she loves to scan the skies for the Lowcountry's many feathered friends.

- **The Audubon Newhall Preserve:** A nearly 50-acre, mostly wooded nature retreat just off Palmetto Bay Road with trails and a lagoon.
- **The Mid Island Tract:** 103 acres off Union Cemetery Road and formerly known as the Planters Row Golf Course. A variety of habitats: grasslands, wooded areas, lagoons. The city of Hilton Head is working with consultants to determine the design of a future park (hopefully mostly undeveloped and with few structures) to inhabit this space.
- **Mitchelville Freedom Park:** Great for marsh and shorebirds.
- **Jasper Creek Park:** Trees, open areas and the lagoon are all great for various kinds of birds. It's also a great place to find spring- and fall-migrating birds.
- **Pinckney Island National Wildlife Refuge:** Varied habitats allow for great birding all year long.



Welcome to an exceptional homeowner partnership

Island Time is pleased to introduce its luxury division of vacation property management... The Icône Collection.

We painstakingly curated an exclusive collection of only the finest vacation homes and villas on Hilton Head Island. We assess architecture, design, technology, and views, selecting nothing but the truly spectacular to bear our golden mark. Our team impeccably honors the integrity of your home, while simultaneously enhancing and monetizing its appreciation as a real estate asset.

ICÔNE
COLLECTION

Island Time's distinctive collection of luxury homes

HILTON HEAD ISLAND | SOUTH CAROLINA

Contact us today to be considered. info.TheIconeCollection.com/join | (843) 891-5783

Jean Fruh

Hilton Head's 'Queen of Sustainability' is passionate about being outside and connecting with nature.

On an island so dedicated to environmental responsibility and conservation, it takes a lot to earn the title of Hilton Head Island's "Queen of Sustainability." So how did Jean Fruh wind up with this moniker? Like many strong women, her regal lineage was passed down on the maternal side.

"I got my love of nature from my mother," she said. "So it's always seemed to me like kismet that I walked into Outside Hilton Head because I didn't have a job, and I didn't have a job because I was caring for my mother."

A tenured professor of kinesiology and a frequent island visitor, Fruh walked away from her academic career when her mother was diagnosed with advanced Alzheimer's. "While she could still enjoy life and be out and about, we made the decision that the best thing for her was to bring her here," said Fruh.

Here meant Hilton Head, hundreds of miles from upstate New York where Fruh grew up. The lack of opportunities in higher education at the time led Fruh to follow her other lifelong passion, one born of a self-described "wild" childhood spent outdoors. Then, as now, Outside Hilton Head was the first name in getting out and about on the island.

"One of my former students was working there, and I thought to myself, 'Well, I can kayak. Maybe I can teach from a kayak.'"

Embracing Outside Hilton Head's environmental stewardship, Fruh emerged as one of the biggest environmental activists in a company full of them. When CEO Mike Overton launched the Outside Foundation, Fruh was a natural fit to lead it.

And thus, the island's Queen of Sustainability was crowned.

"The queen? That's not me," she said with a laugh. "It's the work of the foundation and the small army of volunteers who make things happen."





ON THE OUTSIDE Jean Fruh is executive director of The Outside Foundation, a local nonprofit with a mission to get kids outside and protect and preserve our local environment. In her free time, she enjoys reading, golf, tennis, travel and Orioles baseball.

And what they make happen is having a massive impact on the island's future. The primary goal of the Outside Foundation is getting young people out on the water, working with area schools to facilitate kayak trips.

"It's always been our signature program," she said. "Looking at the next generation, if we don't get them to care about what's out there, it's going to be hard to get them to protect it."

It may be its signature program, but it's certainly not its only program. The Outside Foundation partners with groups like Turtle Trackers and Palmetto Running Company for regular beach cleanups. And thanks to generous support from Patagonia, the Community Foundation of the Lowcountry and the Pew Trust, they are now giving the island's torrent of discarded oyster shells a new purpose through an extension of the SCDNR's program for oyster enhancement.

"It's a small program, but it drives the recycling of shells commercially and through restaurants," she said. With help from i2 Recycling, the Outside Foundation is collecting oyster shells – nearly 100 tons of them over the last four years – and giving them a new purpose as artificial reefs. These blocks of compressed and sanitized shells not only provide shelter for the young fish, shrimp and crab that power our fishing industry, they help fight erosion on our shorelines.

"It's a natural solution, and it doesn't cost the taxpayers a thing," she said. In fact, it saves participating restaurants money they would otherwise spend to haul the shells to a landfill.



Allow us to help you navigate this difficult path.

Dealing with sorrow is overwhelming. Atlantic Investment Advisory Group can help new widows and widowers demystify their finances during this most fragile time in their life.

WEALTH MANAGEMENT. RETIREMENT PLANNING. RISK STRATEGIES.



2 Park Lane, Suite 203
Hilton Head Island, SC

843.341.3300
AtlanticInvestorsHHI.com

Atlantic Investment
ADVISORY GROUP

Financial Advisor offering securities and advisory services through Cetera Advisor Networks LLC, a Broker/Dealer & Registered Investment Adviser, member FINRA/SIPC. Cetera is under separate ownership from any other named entity.

Beach PROPERTIES

Luxury Home & Villa Vacation Rentals



Kick Back & Relax

Offering full service property management with a personalized touch.

Call us today to set up a confidential analysis of your island retreat!

1-843-671-5155
www.beach-property.com



What can I do with my oyster shells?

We've all stared down at that mass of shells left over after a roast and wondered what to do with them. The "Queen of Sustainability," Jean Fruh, has just the ticket. "Throw them in a bucket," she said. "And when you get a chance, load them up and drive them over to the Coastal Discovery Museum."

Just inside the gates of Historic Honey Horn, you'll notice a sign on the right for "Shell Recycling." Head up that dirt road on your left with your oyster roast castoffs and drop them off at the shell dump. You can't miss it. Beaufort County offers several oyster drop-off sites, too.

And since the oyster shells get recycled into reefs upon which future generations of oysters can grow, every shell you drop here adds about 10 more oysters to the population. *LL*



"There are no strangers here.
Only friends you haven't yet met" —*William Butler Yeats*

We invite you to discover the robust lifestyle at Hampton Hall.









HAMPTON HALL CLUB

(843) 815-9343 LINKS.HAMPTONHALLCLUBSC.COM BLUFFTON, SC

CELEBRITY CONNECTION

Stewart Cink

HILTON HEAD HAS ALWAYS BEEN A SPECIAL PLACE FOR THIS FAN FAVORITE.

STORY BY BAILEY GILLIAM

Professional golfer Stewart Cink is coming back to defend his title at this year's RBC Heritage Presented by Boeing (April 11-17). No stranger to Hilton Head, this will be Cink's 23rd consecutive year competing in the event. He's won it three times. LOCAL Life caught up with Cink at Media Day to get his thoughts on all things Heritage, his favorite moments and memories, favorite local spots and tips for anyone playing Harbour Town Golf Links.



©HERITAGE CLASSIC FOUNDATION





©PHOTOS BY ARNO DIMMLING

LIKE A CHAMP Defending RBC Heritage champion Stewart Cink speaks with tournament director Steve Wilmot at Media Day in February. His champion's portrait by local artist West Fraser was unveiled.

[LOCAL Life] Is your son going to caddy for you again? **[Stewart Cink]** Yes. My son, Reagan, is my full-time caddy. He caddied all last season, is going to caddy this season and then we'll go from there. But it looks like he's probably going to stop at the end of this year.

[LL] Why do you think you've won this tournament so many times? **[SC]** When people ask me my favorite places to go on tour, I usually name Harbour Town. And they used to say, 'well, of course, you got three wins there.' But actually, it works the other way. I think I have three wins here because it's my favorite place to go. I love it after the Masters because it is the anti-Masters. The Masters is incredibly intense. Playing the Masters is a privilege, but the golf course never lets you feel comfortable. It's really challenging mentally. It's exhausting. Coming here, I feel like it's like putting yourself back on recharge. I love the feeling of being here relaxing. People are very friendly and welcoming. It just feels like a really nice place to come. Therefore, I think because of that state of mind and state of my heart, I think it's produced good play over the years.

[LL] Is there one hole on this course that you can lose it? **[SC]** Probably 12 is the hole you can lose it on. There are the obvious holes where you can cost yourself strokes fast, and those are the par threes: 4, 14 and 17. Seven can be irritating too because you can hit a good shot, and the ball hits that tree on the left side. But especially you can lose shots on 4 and 14. Mentally you can go bananas on 12 because you can hit good shots and be kind of stymied. It's so easy to get bad yardage on that hole where you don't have a comfortable shot to the green, and short is no good and long is no good. You have to figure out how to do the right distance. There are just a lot of places that drive you crazy here because you think you hit a pretty good one, and a tree has other ideas.

WHAT IS RESTORATIVE MEDICINE?

Restorative medicine involves using Human Cellular Tissue Products (HCTPs) to help the body heal itself. Through restorative medicine, damaged tissue in joints are supplemented with healthy structural tissue to provide an opportunity to restore from within.

KNEES, SHOULDERS, AND HIPS

Dr. Heather Hinshelwood M.D. has helped thousands of patients with knees, shoulders, hips and more. The procedure takes only 30 minutes and allows the patient to leave with a simple Band-Aid over the site.

RESULTS ORIENTED

Many patients experience a significant reduction in knee pain within 48 hours due to the reduced inflammation. With restorative medicine therapy, most patients feel maximum results within 10 to 12 weeks and up to 95% within 6 months.

CONSIDERING A **KNEE OR JOINT REPLACEMENT?**

THE LEADERS IN **RESTORATIVE MEDICINE**

HILTON HEAD ISLAND **FOR OVER 30 YEARS**

Over one million joint replacements are performed in the US each year and according to the Cleveland Clinic, over 85% of knee replacements need to be redone within 15 years. Since 2018 the Fraum Center for Restorative Health has been offering a non-surgical alternative to joint replacement that is **Beyond Stem Cells**™. This cutting edge technology helps patients get back to living the life they love.



DR. BRAD FRAUM DC
DR. HEATHER HINSHELWOOD MD

PRESENTATION SCHEDULE:

MON APRIL 4TH	**6PM**
TUES APRIL 12TH	**NOON**
MON APRIL 18TH	**6PM**
TUES APRIL 26TH	**NOON**

*ALL PRESENTATIONS INCLUDE COMPLIMENTARY LUNCH OR DINNER

CALL 843.612.1345
FOR MORE INFO
OR SCAN THIS
CODE TO REGISTER:

FRAUM
CENTER FOR RESTORATIVE HEALTH

1403 MAIN STREET VILLAGE / HHI, SC 29926 / INFO@FRAUM.COM / WWW.FRAUMCENTER.COM

[LL] Do you have any tips for an amateur playing this course? **[SC]** I'm a terrible teacher, so I can't give you any tips on how to play better golf. I think this course is so iconic because of the 18th hole. You get to 17 and 18 it's like, 'ahh the last,' but the holes before that are all so incredible too. I mean the trees, and it's just such a beautiful place that I feel like people play here and they just spend their whole day anticipating that 17 and 18 when you just have to pay attention along the way too. There are some really neat holes out there.

[LL] Have you played any other courses on the island? **[SC]** Yeah a lot because I played here in junior golf, and I played here in college. There used to be a big tournament in Palmetto Dunes. I played one of my earliest pro tournaments before even minor leagues. I've been coming here a lot. I feel very, very at home.

[LL] Where do you like to go out to eat when you're here? **[SC]** Charlie's (L'Etoile Verte) is great. And then there's also that little local place where you have to stand in line (The Sea Shack). And Chow Daddy's. We love all the restaurants.

[LL] How is this tournament different than other PGA Tour tournaments? **[SC]** Most of them are in big cities. We have the sports crowd, which is like the same crowd that goes to their NFL or NBA games; they're just like sports fans. And here it feels a little bit more like the people who come to this tournament are Hilton Head fans. And I mean that in a great way. The people really love it here. You see the same faces year after year. I've gotten to know people in the crowd just because I see them so much. And so it's a little different. It's not necessarily as raucous as some of the other sports crowds out there. Nowadays, it's big, it's got a lot of fans and it's awesome that it's that way. But here, the crowd is a little different, the tournament feels a little bit more quaint. Here the golf course is a little more quaint, and the crowds are a little more polite. It's nice to be in front of crowds like the Phoenix Open where you have crazy showers with beer when somebody does something great, and it is exciting, but it's also really nice to play in front of the same people year after year. I feel like it's a family tradition.



©ARNO DIMMLING





©HERITAGE CLASSIC FOUNDATION

[LL] What are some of your favorite moments here? You've won this tournament three times. Was the first one your biggest moment or a more recent one? **[SC]** They're all great, but the first two have been so long ago now that I think the most recent one with Reagan caddying. I built a big lead, and I just kind of stayed out in front and was the leader the whole way. That was probably the best. The 2004 playoff was a long playoff, and then we had a controversial finish, which kind of tarnished it just a little bit, but a win's a win. And then in 2000 it was my first time ever playing here. So I think last year though, being able to get a win like that, winning with an exclamation point, that was probably the best. It doesn't happen very often in careers. And for me, it was only the second time I had a really big lead coming up to the last hole and got to enjoy that walk.

[LL] How do you feel heading into this year's tournament? **[SC]** There's always the question of when you're the defending champion, the schedule is a little different because you've got a few more obligations. So coming off of the Masters, we're going to have to be doing some pretty disciplined scheduling and making sure I can be around for everything I want to be at, like the cannon, the opening ceremony, and all that. So I'm looking forward to it. I just love coming back here every year. And this year is even more special being defending champion and with Reagan caddying. It's such a family place. And I'm way older than most golfers on tour, so I just cherish events like this even more than others because of recent wins and some of the memories we've built here. *LL*

PGA TOUR WINS (8)

- Canon Greater Hartford Open *(1997)*
- MCI Classic *(2000)*
- MCI Heritage *(2004)*
- WGC-NEC Invitational *(2004)*
- Travelers Championship *(2008)*
- The Open Championship *(2009)*
- Safeway Open *(2020)*
- RBC Heritage *(2021)*

All grown up

"My first Heritage as a marketing and communications director was in 2004 – the year Stewart Cink won his second Heritage. After the final round, he was in the media center doing his post-round interview, while his youngest son, Reagan, was flying around the adjacent tennis courts on his Heelys sneakers. It was fun to see both of them all grown up and Reagan caddying for this dad at the 2021 tournament. No Heelys sneakers this time."

— Angela McSwain, Heritage Classic Foundation

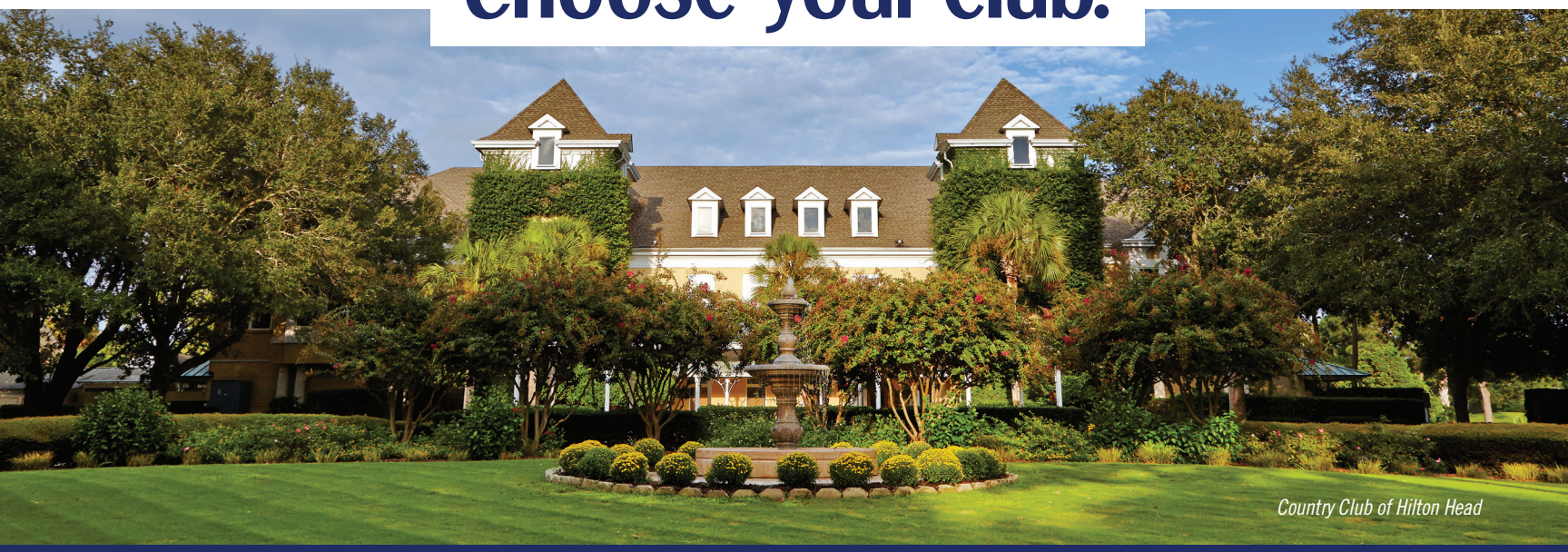
Interesting facts about Stewart Cink

- *Born in 1973 in Huntsville, Alabama*
- *Lives in Duluth, Georgia*
- *6-foot-4, 205 pounds*
- *Took up the game when his parents, single-digit handicappers, left him at a driving range before he was old enough to go on the course.*
- *Was a husband and a father while still at Georgia Tech.*
- *Member of East Lake GC, host venue of the Tour Championship.*
- *Outdoor enthusiast who loves hiking, camping, biking and skiing.*



The Golf Club at Indigo Run

Choose your club.



Country Club of Hilton Head

Choose from two distinctly different private club experiences, each tailored to your personal lifestyle. Enjoy amenities including 54-holes of golf, practice facilities, tennis, pickleball, fitness, indoor and outdoor swimming pools, and award-winning cuisine. Build lasting relationships around a buzzing social calendar. Come visit and see for yourself. The choice is yours.

The Golf Club
At Indigo Run

Country Club of Hilton Head

Resident and Non-Resident Memberships Available

843.342.2988

stephanie.mensing@clubcorp.com

Your choice. Our pleasure.









Your favorite local business could win a $10,000 business makeover

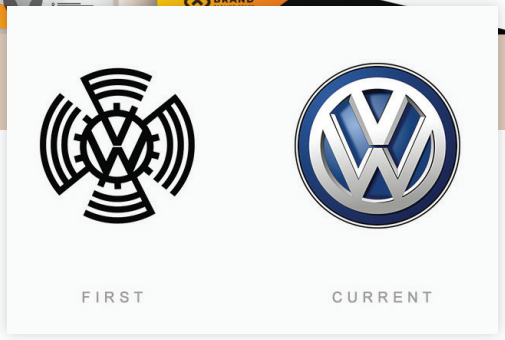
STORY BY LOCAL BIZ

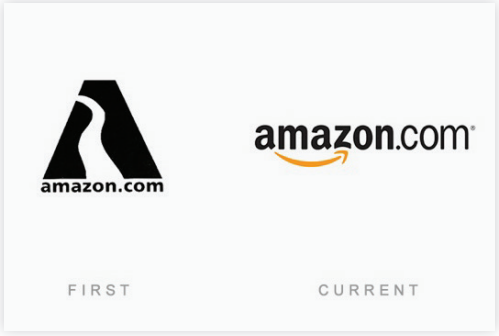
More than ever, local businesses need our help. Business owners and staff work so hard to serve us in their business that they often don't have time to work on their business. When business owners are doing sales calls, managing staff, dealing with broken equipment and running payroll, they may not have time or money to invest in their branding and marketing. That means their signs, flyers, interior décor, menus and business cards may not reflect the great business you know they are.

You can help!

Tell them about this contest if you know a business that needs a brand makeover. Simply scan the code below and send them that link, or tell them to visit localbizsc.com. They can win a makeover valued at over $10,000 including design, printing, publicity and advertising.

AlphaGraphics has partnered with LOCAL Biz magazine to offer over $10,000 in printing and design value to one local business. Barry Wilson, who owns AlphaGraphics with his wife, Rita, believes that "once branding elements are established, it's important to make sure they are reinforced at every customer touchpoint, including business cards, promotional materials, menus, labels and more. We will work with the contest winner to create a brand they will be proud of."







THEN AND NOW Look at the humble roots of these iconic business logos. A well-designed logo builds trust by validating professionalism.



WE'LL **LOVE** YOUR CAR LIKE IT'S OUR OWN

A-1 Auto Detailing & Car Storage ALWAYS takes pride in your vehicle. That's why we are Hilton Head and Bluffton's premier automotive reconditioning specialists. Whether it's Auto Detailing, Paint Correction, Ceramic Coating, Headlight Restoration, Paintless Dent Repair or Car Storage, we make sure your unique needs and requests are our #1 priority.







Proudly Offering
LLUMAR PAINT PROTECTION FILM
AND **CERAMIC PRO 9H**

LLumar®

CERAMIC PRO

843.689.2221 / **A1AutoDetailingHH.com** / info@A1AutoDetailingHH.com

MON - FRI 8:30am - 5pm, SAT by appointment / 33 Hunter Road, Hilton Head Island, SC





Come see why so many residents love calling WaterWalk at Shelter Cove home:

"Honestly I feel as if we have arrived at the place we want to call home for a long time. The staff have a genuine commitment to making WaterWalk as stress-free living as possible, and the joy they demonstrate in providing that is palpable."
-Sonia, Modern Message

"This is resort living at its best. We have everything we need in walking distance. We have been living at WaterWalk for a year and a half and looking forward to many many years."
-Judy, Modern Message

"I love to wake up every morning and see Broad Creek. The sunsets and sunrises are beautiful."
-John, Modern Message

"Living at WaterWalk is like being on vacation at a five-star resort. Our apartment is spacious, quiet, and the screened-in porch is a game changer. We and our dog are very happy living here and appreciate it every day."
-Verified Resident, ApartmentRatings

Schedule your tour today and take in the stunning views from our brand new East Building - now available for move-in!

WaterWalkHHI.com | 843-258-4436

Regardless of size, every business needs to refresh its brand to reflect the changing marketplace and consumer. Unlike big companies like Apple and Volkswagen, smaller local companies don't always have a marketing team or designer. That's where The Business Makeover Contest can step in.

Expert designers at LOCAL Biz and AlphaGraphics will give their talents to create a logo, ads, brochures, business cards and more. AlphaGraphics will produce the printed materials to bring those designs to life.

"LOCAL Biz magazine was born during 2020 when many local businesses did not know how to navigate through the unchartered waters of a pandemic. LOCAL Biz shares ideas and inspiration to help businesses with everything from social media, to hiring, to financial planning and more. When AlphaGraphics suggested we co-host The Business Makeover Contest, we jumped at the opportunity because it is a natural extension of the original mandate for LOCAL Biz – to help local businesses thrive," states a LOCAL Biz editor.



Signs that a business needs a brand makeover

STUCK IN THE '80S: *If the logo and marketing materials are the same as when orange shag carpeting was trending, it might be time to refresh.*

THE BUSINESS HAS CHANGED: *If your favorite HVAC company now offers plumbing, but no one knows about it, it's time to update the branding and marketing.*

NO CURB APPEAL: *Business branding is similar to home decorating – branding needs a cohesive look that is attractive and reflects the business's personality.*



ENTER TO WIN
Scan this code to enter, or share the link with a business you love! ***localbizsc.com/Makeover***

MIND YOUR BUSINESS
LOCAL Biz is LOCAL Life's sister B2B magazine. It's a business magazine by business people for business people and is filled with expert advice, tech tips, entrepreneurs' inspirational stories and financial information. Visit ***localbizsc.com*** to check it out.

22 HAMILTON RESIDENCES ALREADY UNDER CONTRACT!

Location, location, location ... but also, luxu

This is where the riverfront meets refinement in residence.

THE HAMILTON
401 UPPER EAST AVENUE

DOWNTOWN SAVANNAH, GEORGIA

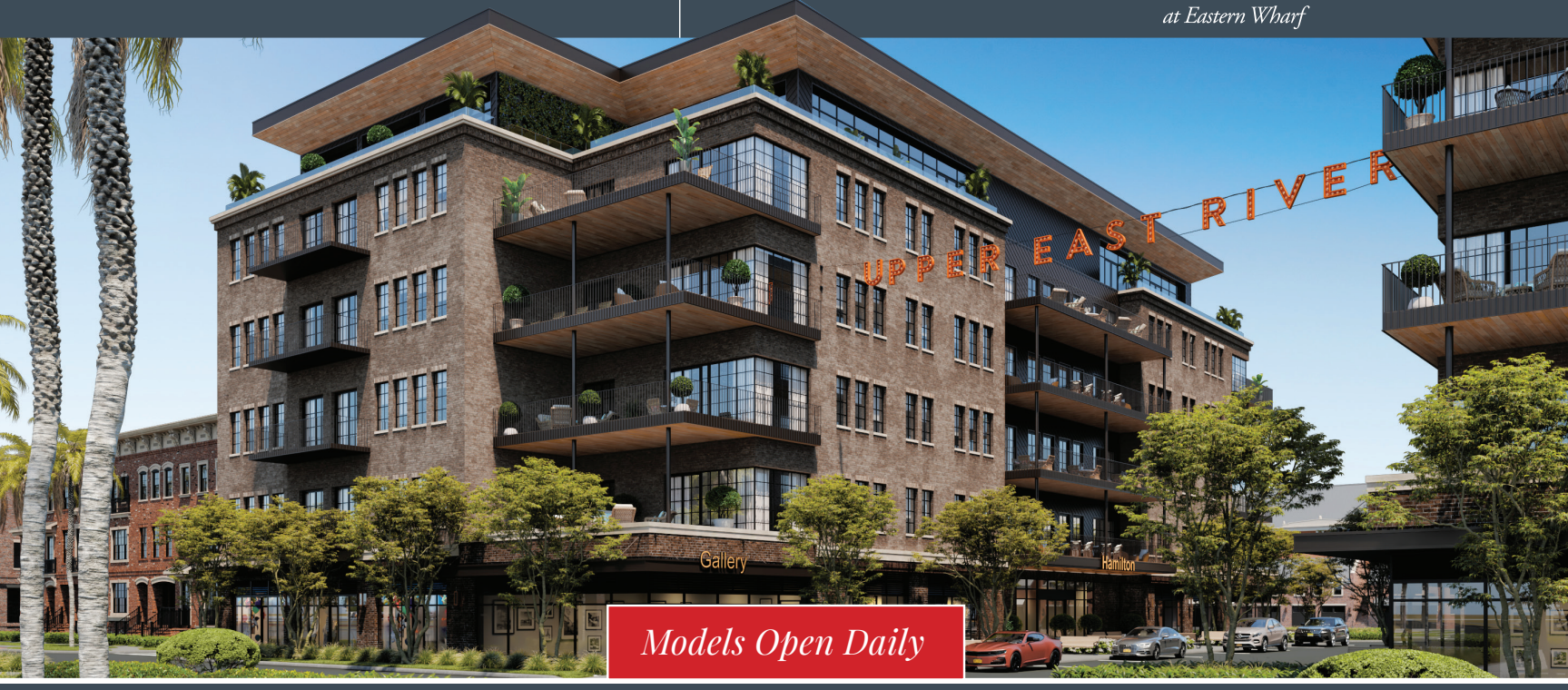
THE DETAILS

- 800 to 2,880 square feet
- One to three bedrooms
- Select penthouse residences available
- Reserved, on-site parking for some residences
- À la carte fixtures and finishes
- Expansive outdoor terraces

Enjoy jewel-box luxury and an inimitable location from which to enjoy everything Savannah has to offer. The heart at the center of Upper East River, on the final stretch of Savannah River to be developed, The Hamilton is the perfect place for those who seek a lock-and-leave lifestyle central to the action.

FROM THE $500,000s*

UPPER EAST RIVER®
at Eastern Wharf



Models Open Daily

Visit www.UpperEastRiver.com to explore all FIVE unique home styles for purchase within our neighborhood and to learn why so many have already selected the Upper East River at Eastern Wharf lifestyle!

PATRICK MALLOY COMMUNITIES

UPPER EAST RIVER THE HAMILTON SAVANNAH, GEORGIA

UPPEREASTRIVER.COM
912-800-1885

Read the Property Report before signing any documents. No federal agency has judged the merits or value of this property. This print ad is not an advertisement or solicitation to purchase or sell property in states where prohibited by law. Site plans and descriptions are subject to change without notice. Renderings are for illustration purposes only, not intended to portray exact layouts, dimensions or details. The Upper East River name and logo are registered trademarks of Patrick Malloy Communities and may not be used without written permission of Patrick Malloy Communities. • Starting price as of 10/12/2021 and is subject to change.

Qigong at Jarvis Creek

DISCOVER THE BENEFITS OF THIS ANCIENT CHINESE HEALING PRACTICE

STORY BY BECCA EDWARDS





©PHOTOS BY TIM JAYNES



HEALING ARTIST Colon Chambers, Jr. uses Qigong to control his weight, reduce pain and improve mobility. Experience it for yourself with weekly classes at Jarvis Creek Park and All Saints Episcopal Church.

Did you know you can push up the heavens, separate the clouds and move mountains from 11 a.m. to noon every Saturday at Jarvis Creek Park? The Hilton Head Island Qigong Practice Group leads a Qigong session there, as well as at the All Saints Episcopal Church Mondays and Thursdays from 9-10 a.m. *(Note: The classes at Jarvis Creek are free, and masks are optional. The classes at All Saints are $2, and masks are required.)*

Qigong (pronounced chee gong) is an ancient Chinese health-care system that was developed before the written word in Chinese monasteries, hospitals and imperial courts. "Qigong integrates movements, breathing techniques, focused attention and self-applied massages," said local Qigong leader **Colon Chambers, Jr.** "Qigong means cultivating or working with energy and is practiced for good health, increased vitality, relaxation and inner peace."

Chambers began practicing Qigong in 2010. "A friend told my wife about the classes, and my wife said, 'He'll love it,' and I did. I enjoyed it so much I started teaching it." Since becoming a student and a teacher of Qigong, Chambers says he has noticed positive changes in his overall physical health. "I was overweight, but Qigong helped." Plus, Chambers said, "I used to have problems twisting to the side. It was painful but cleared up with Qigong. Since doing Qigong, I have less overall pain and more mobility."

As for the mental and spiritual aspects of Qigong, Chambers said, "A lot of people do not know how to meditate or relax. My family always talked about praying, and I had a problem with that. But with meditation you are not asking for help or for someone to save you. You're connecting with your inner self to help you deal with life. Qigong is very powerful and will help you relax your mind."

Because Qigong activates the acupuncture points and meridians, it is often referred to as "acupuncture without needles." ***Qigong is also believed to:***

- *Reduce stress*
- *Strengthen the immune system*
- *Increase energy*
- *Improve flexibility and balance*
- *Improve respiratory, circulatory, cardiovascular and lymphatic functions.*

A NEW *Solution* FOR JOINT PAIN

THE LATEST ADVANCEMENT **in hip and knee replacements**



Mako® Robotic-Arm Assisted Surgery

If hip or knee pain is keeping you from doing the things you love, it may be time to consider joint replacement surgery.

To help you heal faster and get back to life more quickly, Beaufort Memorial surgeons are skilled in minimally invasive joint replacement procedures using the advanced Mako SmartRobotics® system. They use 3D technology to model your joint and customize a surgical plan unique to your distinct anatomy, then guide the robotic arm to implant the prosthetic components with greater precision.

Benefits include:

- Faster recovery
- Less post-operative pain
- Increased longevity of the implant
- More natural feeling joint movement

Learn more by visiting BeaufortMemorial.org/MAKO

NOW OFFERING MAKO® HIP REPLACEMENT

After almost two years of highly successful knee replacements with the Mako® system, these Beaufort Memorial orthopedic surgeons are now offering the leading-edge technology for hip replacements, too:

- **Edward R. Blocker, M.D.**
- **H. Kevin Jones, M.D.**
- **Vandit Sardana, M.D.**
- **Leland C. Stoddard, M.D.**

Beaufort Memorial

HOW OLD YOU ARE IS YOUR BUSINESS.

HOW YOUNG YOU LOOK IS OUR BUSINESS.

Pure Med Spa is here to assist you in achieving your skincare goals.



Hydrafacial Is For Everyone

Fine Lines | Wrinkles | Elasticity | Firmness
Even Tone | Vibrancy | Skin texture
Enlarged Pores | Oily or Congested skin

DR. KLENKE'S APPROACH



"At Pinnacle, we want our patients to feel like they are part of our family and we strive to treat them that way from the first time they visit. We pride ourselves on the customer experience. It is important to always keep up with the latest advances, but our practice uniquely separates the gimmicks from the options that produce results. It is our philosophy to listen first to our patients' goals and then help guide them to the treatments and procedures that will help us all work toward that shared goal. Your inner and outer you should be in harmony."

Dr. Audrey Klenke, MD, FACS, Board Certified

Call to schedule your consult today!

PINNACLE | PURE
PLASTIC SURGERY | MEDICAL SPA

843.815.6699
PinnaclePlasticSurgery.com



One misconception about Qigong is that it is too "New Age-y" or is for people "who are out there." "There's no voodoo. No rituals," Chambers said. "It is a 360-degree approach to the space around us, to our body and to mind consciousness." Qigong is for all ages and stages of fitness. "Qigong's great appeal is that anyone can benefit from practicing it, from the very young to the very old. The movements are easy to learn. They can be performed standing, sitting or lying down and can be adapted for physical limitations. No special equipment, clothing or practice areas are required," he said.

"Numerous studies indicate that more than 80 percent of all disease is caused by stress and, therefore, preventable," Chambers said. Qigong, which can be done anytime, anywhere by anyone is a proven method for reducing stress, strengthening the immune system and activating the "healer within." ***Chambers said you can incorporate Qigong into your daily routine; he gives the following tips to making it a way of life:***

- *Remember to take a deep breath and then a few more. Filling and emptying the lungs has an immediate, positive effect on health.*
- *Practice mindfulness, experiencing life as it happens, moment by moment and living in the "now."*
- *Use self-applied massage to increase blood and lymph flow and to activate acupuncture points in the hands, ears and feet.*
- *Remember to stretch and relax.*
- *Practice the inner and outer smile, which produces endorphins.*
- *Tap the body and bounce or shake to raise energy.*
- *Practice modified forms of "The Flow" and other movements.*
- *Align and relax the body, deepening the breath and quieting the mind.*
- *Use visualization or guided imagery to relax.*
- *Practice Qigong lying in bed, as you begin and end the day.*
- *Take responsibility for your well-being.*

For additional information or to find an instructor in the area, Chambers recommends contacting The Institute of Integral Qigong and Tai Chi at www.IIQTC.org or emailing Chambers at colonchambers@att.net.

"Our Qigong group is very inclusive and is very close, like a family," Chambers said. "We invite anyone to join us, and we often go out for coffee afterward to share things and help each other." *LL*

PLAY THROUGH PAIN FREE

Now Open
in Hilton Head
and Pooler



"It's always exciting to partner with a company when you've experienced first-hand the quality and effectiveness of their products".

– Emmitt Smith, QC Kinetix Spokesperson, Pro Football Hall of Famer and Dancing with the Stars Champion.

Enjoy a higher quality, joyful life by providing pain relief with regenerative treatment options sourced from your body's own biology. Natural biologic therapies repair or heal damaged tissues and joints instead of relying on steroids, surgery, or pain meds.

QC Kinetix®

NON-SURGICAL REGENERATION

912.349.8470

QCKINETIX.COM/SAVANNAH

Request your FREE Consultation

SHOULDER PAIN · ELBOW PAIN · KNEE PAIN · HIP PAIN · LOW BACK PAIN

The Right Choice Starts Here



For lovers of golf, Berkeley Hall offers two Tom Fazio-designed golf courses, a celebrated 33-acre golf practice and learning facility, and a community of golfers always ready to welcome new players. Resting on the banks of the Okatie River in South Carolina's Lowcountry, we're an intentionally small community with the grandeur and amenities of a luxury resort. The right size. The right location. The right community for you and your family.

We invite you to choose from our exceptional inventory of new homes, or select a homesite on which to envision the custom home of your dreams, and join our family of Members at Berkeley Hall.



BERKELEY HALL

A Private Golf Club Community

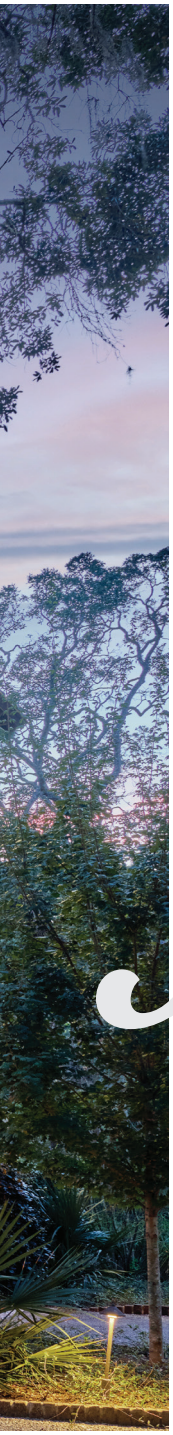
843-815-8423 · BERKELEYHALLCLUB.COM · BLUFFTON, SC







A SIGHT TO BEHOLD Tucked along the lowlands of Spring Island, both wings of this coastal retreat offer spectacular dusk views. (Left) Cascading terraces, spa and infinity pool shape the home's rear oasis. (Middle) The central glass dogtrot-style hallway connects the east and west wings, offering a grand entrance. (Right) The master suite's sitting area promises tranquility and rare wildlife views.



HOME SHOWCASE

A tale of two elevations

THIS ICONIC SPRING ISLAND RETREAT RISES ON A NARROW HOME SITE WITH WIDE WATER VIEWS, SO THE ARCHITECT SEIZED THE OPPORTUNITY TO CREATE A DOUBLY REWARDING FLOOR PLAN.

STORY BY PAULA MAGRINI
PHOTOGRAPHY BY J. SAVAGE GIBSON

Founding principal architect, William Court, of ***Court Atkins Group*** faced a dilemma when bringing Carol and Brian Eidt's home vision to life. Their Spring Island home site is large and secluded, with spectacular southern water views as well as western sunset glimpses of a tidal cove. However, the site is also long and narrow. "What this means is that the process of the 'arrival experience' had to be carefully considered," Court said.

A win-win solution

Court and team focused on an engaging flow, offering a floor plan that unfolds with an intriguing sequence of spaces. At the same time, they attempted to maximize privacy while capturing sweeping glimpses of the lush coastal habitat that is synonymous with Spring Island.

"We decided to split the home in two parallel, linear wings with an enclosed 'dogtrot' space between them," Court explained. "The dogtrot concept allows for a shallow space that both visually and physically connects the arrival courtyard with the rear outdoor living terraces via a glass-filled foyer space," he added.

The eastern wing of the home is the more private side of the home. It juts forward toward the water and provides amazing views from the owner's suite while creating privacy for the rear terraces. "The western wing is where all of the magical entertaining happens," Court noted. "It's a combination of indoor and outdoor gathering areas that focus on the coveted deep-water views and dramatic western skies."



East meets West

The Eidts embraced the dual aspect of the design, pointing out that the strategically elevated plans also allow them to enjoy the breathtaking backdrop of the low-lying floodplain without concerns over King Tides or severe storm surge. "Views in the lowlands of Spring Island are unmatched," Brian said. "That's what drew us to this home site in the first place."

The eastern master suite has become one of Carol's favorite private spaces for reading and reflection. "We're remarkably close to nature and island wildlife," she shared, adding that she's seen Lowcountry neighbors who remind her that's she's no longer dwelling in metropolitan Houston (Carol and Brian both worked in the energy industry). "One morning we were up early preparing for travels, and as I gazed out the window, I saw an unfamiliar creature which I later learned was a bobcat!"

Carol and Brian also savor the five-star views from the western wing, particularly in the glass-encased dining nook and expansive screened porch. "Because the western wing is just one story, opportunities opened for wonderful dormer lighting in the gathering spaces and stunning vaulted spaces with exposed structural elements," Court said.









The common thread

The volume of vertical spaces along with the open floor plan in the main living areas were major considerations by the interior design team as they determined the scale of furnishings for the Eidt residence. "Through the use of printed linen fabrics, rich textured textiles, beautiful hardwood floors, luxe finishes and natural stone features, we created a Lowcountry nuance which feels refined, relaxed and inviting," said Design Director Deb Van Plew.

Like the architects, Van Plew and team were committed to blending the Eidts' lifestyle with island nature. "Throughout the home native materials provide a sense of place and support the idea of bringing the outside in," explained Van Plew. "Nickel gap wood walls, Savannah gray brick, natural wood finishes, hardwood floors and tabby...all reflect textural materials thoughtfully composed to hint at a sense of history and surrounding habitat," she added.

Finding new balance

Transitioning to their new Lowcountry retreat has inspired a welcome shift in lifestyle for the fast-paced energy industry couple. Brian and Carol are spending more time within the Spring Island community, meeting neighbors and immersing themselves in resources provided by the island's trust. "We are involved in the Spring Island Trust bluebird monitoring program to observe the routines and rituals during the spring hatch," Carol said. "It's been refreshing to apply our professional skills to a whole new set of experiences."

The Eidts are about to embark on another new adventure, wedding planning. One of their two daughters will marry her fiancé at a local church this December with the reception on Spring Island. Club support and insight from members regarding their own Spring Island wedding experiences have been invaluable. They anticipate a steady flow of traffic and excitement through the eastern and western wings of their home this fall. Yet that will be accompanied by memorable family moments amid the consummate backdrop for the upcoming Eidt nuptials. *LL*


DESIGN THAT ENGAGES.
RESIDENTIAL & COMMERCIAL ARCHITECTURE • INTERIOR DESIGN
HILTON HEAD | BLUFFTON | SAVANNAH
courtatkins.com | 843.815.2557
COURT
ATKINS
GROUP

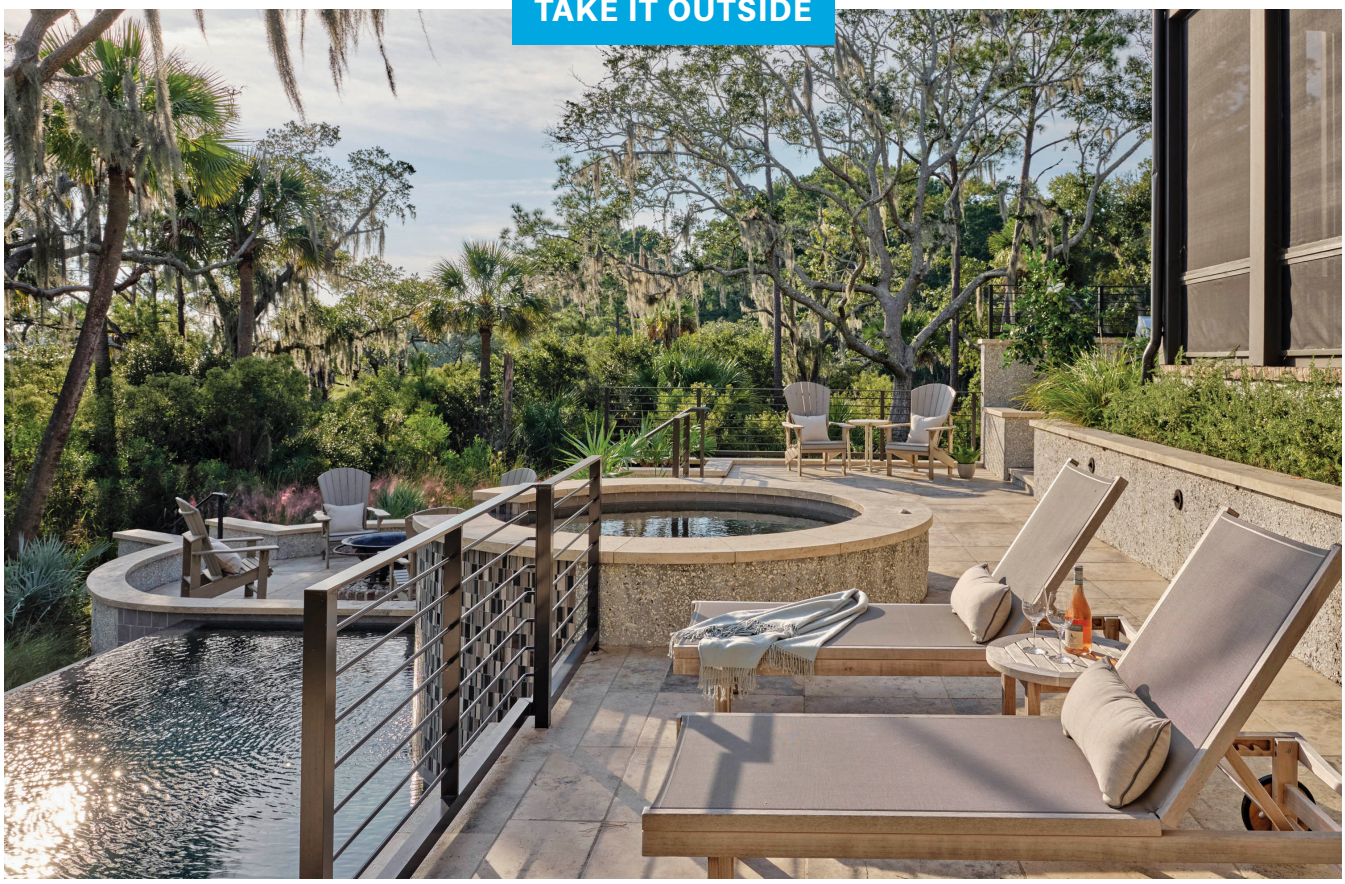
The perfect outdoor oasis

WHEN AN INTIMATE INFINITY POOL AND SPA AND SURROUNDING TERRACES ARE TIERED TO EMBRACE SOUTHWESTERN COASTAL VIEWS, PARADISE PREVAILS ON EVERY LEVEL.

STORY BY PAULA MAGRINI + PHOTO BY J. SAVAGE GIBSON

Whether entertaining friends, hosting a family celebration or simply relaxing alongside water views, the style and functionality of your outdoor spaces matter. With these intuitive suggestions from ***Court Atkins Group****, discover how to optimize your outdoor living experience.*

TAKE IT OUTSIDE



ENGAGE THE ENVIRONMENT

Iconic outdoor living spaces require careful planning, with attention to community setbacks, location of trees and other natural Lowcountry treasures. Rather than treating these factors as obstacles, we've suggested a harmonious approach. "We wanted the house to unfold on the site as you experience it," said Court Atkins President William Court. "But we also wanted to maximize privacy while capturing the best possible views of the natural surroundings that bless Spring Island in abundance." Hence the home is strategically tucked among native trees. Its two secluded wings rise gracefully above the island's lowland terrain, embracing views with plentiful interior windows and this expansive, yet protected, outdoor living oasis.

ELEVATE THE VIEWS

Our Spring Island clients selected their home site with waterfront in mind. Brian and Carol Eidt imagined floor plans with panoramic water views as the centerpiece. Breathtaking sunsets determined the orientation of outdoor living spaces, resulting in a unique tiered terrace design. Each tier offers the homeowners a different perspective of their coastal enclave. In efforts to optimize each tier, we placed the premium outdoor living space on the top level where an outdoor chef's kitchen and herb garden connect to gracious seating and lounging areas, complete with stunning views that linger even as the sun dips below the horizon.

INTRODUCE AMBIENCE

Because most Lowcountry homeowners are focused on outdoor living spaces, outside amenities are a priority. The goal at the Eidts' island retreat was to keep comfort, convenience and Lowcountry nuance in the waterfront mix. Our builder partner, Element Construction, described how exterior features accomplished this. "Each level of the tiered outdoor living spaces was specifically designed by function with a purpose," said Element Partner Andrea Eldred. "We included a state-of-the-art cascading pool and spa, upper-level grill station, built in planters for seasonal blooms and greenery, plus an iconic lower-level fire kettle for evening gatherings and glimpses of the bucks and does grazing at dusk," she added.


Constructing Elements of Inspiration.
element
CONSTRUCTION
ELEMENTCP.COM | 843.837.9300
29 PLANTATION PARK DR, SUITE 404 | BLUFFTON, SC 29910

INSPIRATION BOARD

Pretty in pink

A TABLESCAPE FIT FOR A SPRING SOIREE



The Greenery Garden Center Gift & Home Shop *created a delightful tablescape for your next spring soiree and just in time for Easter. If you're looking for special gifts any time of the year, you'll fall in love with its one-of-a-kind gift and home décor shop, located in a historic 1873 church building that was moved to Hilton Head Island in the 1970s.*



©GUSTAVO RATTIA, OCEANO BLUE PHOTOGRAPHY

1. PINK PEONY PLACEMATS

Don't forget to incorporate a little floral flair into your tablescape with these eye-catching pink peony placemats from Hester & Cook. The placemats can be layered with additional items from the Hester & Cook Pink Peony line, like place cards and table runners.



2. SILVER PEDESTAL

Bring a touch of elegance to your tablescape with this timeless Napa Home & Garden Silver Pedestal. Use it to elevate a sweet treat or display a fun floral arrangement.

3. SILVER MINT JULEP CUPS

Hold your florals in high style with these classic mint julep cups from Two's Company. Spring is synonymous with color, and these silver-plated bar glasses are sure to make a vibrant floral arrangement stand out.

4. SILVER-FACETED GLASSWARE

Sip on something sweet with these darling Two's Company wine and flute glasses. These elegant glasses are etched with a silver honeycomb pattern that brings a playful texture to your drinkware.



5. CACHE POT

Add a contemporary touch to your tablescape with these square white ceramic cache pots. The faux bamboo edges create a unique look that will make your fresh greenery or florals stand out.



6. CLEAN, CLASSIC SALAD AND DINNER PLATES

When in doubt, start with white dinnerware, like these neutral Two's Company Melamine salad and dinner plates. White dinnerware can create a clean and classic look that will work with a variety of other elements on your table setting.

7. FLOCKED BUNNY PLANTER

Add a touch of whimsy to your table with these darling Flocked Bunny Planters. This bunny's sweet basket can be filled with fresh flowers to add a pop of color to your tablescape.



PEARCE
SCOTT
ARCHITECTS

ARCHITECTURE • INTERIOR DESIGN

6 State of Mind Street, Suite 200 Bluffton, SC

843.837.5700

www.pscottarch.com

info@pscottarch.com



WHAT'S OLD IS NEW As described by writer Emma Bazilian, who invented the term, grandmillennials range in age from mid-20s to late-30s and "have an affinity for design trends considered by mainstream culture to be 'stuffy' or 'outdated' — Laura Ashley prints, ruffles, embroidered linens."





ROOM OF THE MONTH

Move over mid-century

GRANDMILLENNIAL STYLE IS HAVING A MOMENT

The grand millennial look is all the rage these days; bright and colorful with traditional elements. Think Gloria Vanderbilt's NYC apartment, or if Kate Spade and Ralph Lauren fought over the design of your living room. This look is fresh and updated, and yet has a nostalgic nod to traditional designs and heirlooms. In a season post-pandemic people are looking for comfort, hope and excitement. Pieces that take us back to what once was, but an overall look that looks freshly to the future.

This design by ***Sharon Cleland of J. Banks Design Group*** combines fresh and modern colors with timeless silhouettes, quilted sofas with coastal blue velvet exude a playful sophistication. The art is simple and modern, but with silhouettes and shapes that lend a retro feel. This is the hallmark of today's style. This is a marriage of looks with something old and something new. The sea grass walls are a classic coastal wall covering, but gets updated with a multicolored styling. Often when we think of coastal we think blue and white; sleek and clean. But what is oft forgotten is texture, nostalgia. Design elements that make us not only think of a place, but a lifestyle, and a look built around it. *LL*



ARLENE WILLIAMS

KITCHEN DESIGN

843.308.1282

arlenewilliamskitchendesign.com

65 ARROW ROAD,
HILTON HEAD ISLAND
SC 29928



Beach villa remodel

INTERIOR REMODEL OF AN OUTDATED SEA PINES VILLA COMPLETELY TRANSFORMS THE SPACE INTO A DREAM GETAWAY

STORY BY LIBBY O'REGAN + PHOTOS BY JOHN MCMANUS



When these semi-retired owners of a Beachside Tennis Villa hired ***Group 3 Designs*** for their renovation architecture and interior design, they had two goals in mind: modernizing the space and taking advantage of the stunning views. This oceanfront condo was outdated and lacked a luxury feel. With simple updates to the floorplan, enhanced finishes, new cabinetry and furnishings, the new open-air updated condo was a dream come true for these owners and their guests.



Let there be light (and space)

Group 3 transformed the dark and cramped kitchen by opening it up to the rest of the living space. Incorporating a peninsula island maximized storage while gaining additional seating. A custom bench seat was built-in to create a cozy lounge spot, capitalizing on the view.







Come together, right now

The living room did not need much structural change, but rather, a face lift. Adding new furniture, artwork, and lighting allowed this design to make the room feel much bigger than before. A modern fireplace and large screen TV make the condo feel comfortable all year round.



Create YOUR OWN LIFESTYLE







CARPET • HARDWOOD • LAMINATE • TILE & STONE
VINYL • AREA RUGS • GRANITE & QUARTZ

Floors To Go®

(843) 681-4925
123 MATHEWS DRIVE • HILTON HEAD ISLAND
HILTONHEADISLAND.FLOORSTOGO.COM

Spa-like bathroom

Revamping an existing vanity with freshly painted cabinets, new countertops, and plumbing fixtures revitalized the guest bathroom. The Spricher floor covering (available at Pyramids Hilton Head) is a fun, durable way to add color and design to a room without getting moldy or being hard to clean.









Master retreat

Plantation shutters were added to existing windows allowing for a perfect combination of natural light and privacy when needed, while maintaining the view of the ocean. New bedding featuring layered textures and pops of color offers a luxury feel.



Custom touch

Shiplap ceilings and exposed beams add a coastal custom home touch. An existing wall between the entry and kitchen was partly removed and partly angled away, opening the whole space and view as one enters the villa. *LL*



Distinctive
Granite and Marble

distinctivegraniteandmarble.com

Elevate Your Space.

Distinctive Granite and Marble is built on a strong 40+ year old foundation of integrity, commitment to excellent products, staff development and security, and exceptional customer service. Call your nearest DGM location to set up your private appointment.

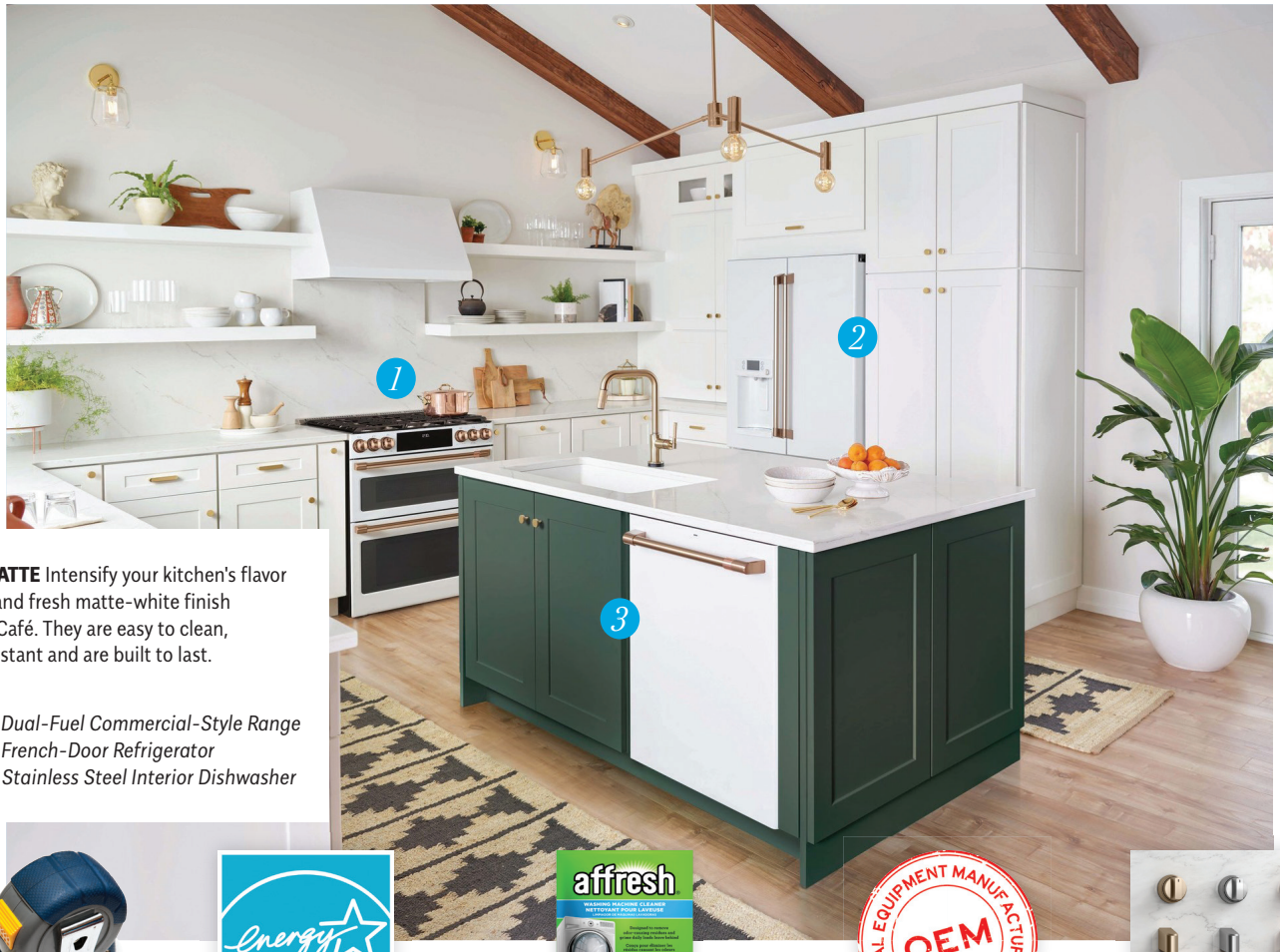
RIVERWALK	HILTON HEAD ISLAND	BEAUFORT	POOLER
843.379.3237	843.689.3237	843.379.5012	912.450.3400

EXPERT ADVICE

Choosing the right home appliances

KNOW YOUR SPACE, KNOW YOUR BUDGET AND KNOW WHAT'S OUT THERE.

With so many styles, features and technology options available, selecting the best appliances for your home can be overwhelming. Pete O'Reilly of ***Apple Appliance Center*** *offers a few tips for making the right choices and extending the life of your current appliances.*



GO TO THE MATTE Intensify your kitchen's flavor with timeless and fresh matte-white finish appliances by Café. They are easy to clean, fingerprint resistant and are built to last.

APPLIANCES

1. *Café Smart Dual-Fuel Commercial-Style Range*
2. *Café Smart French-Door Refrigerator*
3. *Café Smart Stainless Steel Interior Dishwasher*



ABOUT THE SIZE OF IT

On selecting the perfect appliance: "Measure, measure, measure," O'Reilly said. "As appliance design evolves, it's incredibly important for you and the appliance provider to understand the dimensions of the space. Knowing this, you can zero in on the appliance with features that are most important to you. We offer measurement services to ensure your project gets off on the right foot."

REACH FOR THE STARS

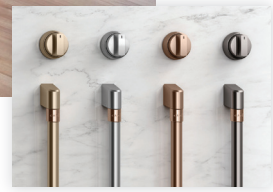
On energy-saving appliances: "Who doesn't want to save a buck?" O'Reilly asked. "When replacing older appliances, always look for the Energy Star logo. Energystar.gov offers numerous resources to find energy-saving appliances and rebates."

MAKE IT LAST

On extending the life of appliances: "We all lead hectic lives, but it only takes a few minutes to do simple routine maintenance to extend the life of appliances," O'Reilly said. "Affresh is great for cleaning dishwashers, washing machines and disposals. Dryer vent cleaning once every six months maintains efficiency and reduces risk of fire. Don't forget to replace your refrigerator water filter every six months."

THE BEST PART

On replacement parts and repairs: "Authorized appliance dealers and technicians use OEM (original equipment manufacturer) parts when repairing appliances," O'Reilly said. "This ensures the parts meet the manufacturer's specifications, and they come with a one-year warranty. Non-OEM may work but risks a much higher likelihood of failure."



PETE'S PICK

Café Customizable Professional Collection: When you've put your own unique style into every detail of your kitchen, you don't want your appliances to look like everyone else's. You want to make a statement. O'Reilly recommends the distinct Café Customizable Professional Collection. Add your choice of either brushed copper, brushed bronze, brushed black or brushed stainless hardware, and your kitchen becomes unforgettable.



Waterfall Audio, a French company born from a passion for music and beautiful objects, is the showcase of more than 20 years of experience in acoustic research and glass cutting technologies.

From the start, Waterfall positioned itself in a niche segment of the market with its innovative concept of a speaker made of glass. Waterfall has transformed the loudspeaker into a rare work of art, with glass speakers that blend seamlessly with any decor and offer a special, distinctive touch.

Utilizing award-winning, patented technologies they deliver exceptionally pure and natural sound free of distortion and capable of effortlessly exploring all music registers.



Mention this LOCAL Life ad and receive a 10% discount.

WATERFALL AUDIO

AIC
ADVANCED INTEGRATED CONTROLS
CONNECTING YOU TO THE WORLD

Serving Bluffton, Hilton Head & Palmetto Bluff
843.836.5700
365 Red Cedar St, Suite 301 Bluffton, SC
HiltonHeadHomeTheater.com

HOW TO



Fresh coat of paint

PICK THE RIGHT FINISH FOR YOUR NEXT PROJECT

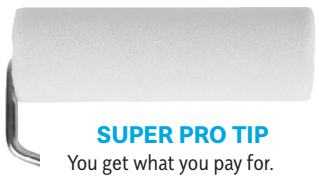
If you ask at a paint store, they may understand you if you ask for "really shiny," "medium shiny" or "not shiny," but to be sure you select the correct finish for the intended application. ***This chart should simplify your choices.***

	DURABILITY	SCRUBABILITY	HIDES IMPERFECTIONS	SUITABLE OBJECT/ROOM
gloss	high	high	low	trim, cabinets, doors and furniture
semi-gloss	high	high	low	kitchen, trim, cabinets and doors
satin	medium	medium	medium	bathroom, family room, laundry room, toy room and children's room
eggshell	medium/low	medium/low	medium/low	bedroom, living room and dining room
matte or flat	low	low	high	adult's bedroom and ceilings



PRO TIP

It never hurts to get a sample can to try your paint selection before you commit. Apply the paint to a large enough area and let it dry. This will let you see the color variations and sheen in different lighting and from different angles.



SUPER PRO TIP

You get what you pay for. You may save a few bucks with a cheaper brand or level of paint, but you will pay more in the long run. Low-quality paints often take an extra coat to achieve the desired color, they are harder to clean and, believe it or not, they fade.



GROUP3







More Than Architecture.

Group 3 Designs has been designing residential architecture, interiors, and renovations for nearly 30 years. Our award-winning portfolio showcases our clients unique projects.

Come see why we are more than just architecture with interior design & renovation projects. You will see why Group 3 is the Lowcountry's luxury all-in-one home design firm.

GROUP3
INTERIOR DESIGN / ARCHITECTURE / RENOVATIONS

Inquire about your project today
843.689.9060

Visit our unique portfolio at **www.group3designs.com**

Create the ultimate craft studio

PERFECT YOUR CRAFT IN A HAND-TAILORED SPACE MADE JUST FOR YOUR HOBBY.

STORY BY MICHAELA SATTERFIELD

Calling all painters, potters, scrapbookers and sewing machine masters (plus every creator in between): it's time to take your scattered supplies and put them in their place. Creating a dedicated space to perfect your craft is an important part of the creative process. All that time spent digging for your favorite paintbrush or packing up your project when it's time to set the table for dinner adds up. It's time to roll up your sleeves and get creative – as a crafter, we know you're good at that. Streamline your process with your own craft studio so all you'll have to worry about is finding inspiration. ***Here are our 10 tips to create the ultimate craft studio.***



1. Assess your space

The first step is to decide which space in your home would be the best spot for a craft studio. A key factor is lighting. Natural lighting creates the ideal situation for crafting, so a space with lots of windows would work the best. If options are limited, make up for the lack of light with plenty of lamps. As a bonus, this will give the space a cozy touch that will make you want to spend hours there.

2. Make a plan

Don't start without a plan. Once you've decided on the perfect spot for your studio, start thinking of where you might want to place certain supplies or workspaces. Take pictures of the space to reference if you decide to buy any new furniture or storage. Explore the internet for pictures that inspire you. Draw a few sketches of your ideas. Finally, get ready to make a list of everything you will need. Stumped on how to actually design a good layout and figure out what you'll need? Read on.



3. Split it up

To get started, make a list of all the different tasks you complete for any given project. Assign each task its own workspace, then arrange the workspaces in an order that makes sense to you. This will help you decide where to place your tools. For example, if your hobby is sewing, you may have one table for cutting fabric where you'll keep your scissors, another for your sewing machine and another space with a mannequin to use when making adjustments.

4. Storage suggestions

Once you've planned the workspaces, it's time to decide on the details. What does each workspace need? Some may need a shelf, while others will need a table or desk and chair. Not only will you want to make sure each task has its own workspace, but give each material its own space. Stock up on containers, jars and drawer organizers to fill with supplies. Clear options make it easy to locate supplies.



HARTLEY BOTANIC

HANDMADE WITH PRIDE SINCE 1938

SPRINGTIME EVENT



VICTORIAN MANOR
Virginia, USA



VICTORIAN LODGE
Sweden



MODERN OPUS
RHS Chatsworth Flower Show, UK - 2018



HERITAGE HARTLEY HIGHGROW
Massachusetts, USA

Discover the secret of Hartley Botanic by calling 781 933 1993 or visit www.hartley-botanic.com

RHS
Inspiring everyone to grow

HANDMADE IN ENGLAND
TRUSTED FOR OVER 80 YEARS

THE QUEEN'S AWARDS FOR ENTERPRISE: INTERNATIONAL TRADE 2021

HANDMADE IN ENGLAND, CHERISHED IN AMERICA

The only aluminium Glasshouses and Greenhouses endorsed by the RHS

® The Royal Horticultural Society. The Royal Horticultural Society, and its logo, are trade marks of The Royal Horticultural Society (Registered Charity No 222879/SC038262) and used under licence from RHS Enterprises Limited.

5. The perfect fit

To take your space to the next level, consider adding in custom shelves or cabinetry. If you can fit this in your budget, it's a great way to guarantee your space will be put to maximum use. Contact the professionals if you decide to take this route. If your crafting hobbies change with the weather, you may want to opt for more temporary options.

6. Check the labels

For quick crafting, labeling is essential. Order custom-printed labels for a professional look. Alternatively, chalkboard labels add a handmade touch and are easy to change up. If you don't like the look of labels, place your supplies in clear glass or plastic containers for easy browsing.



7. True colors

In addition to making sure everything is in its place and labeled, arrange certain supplies – such as pens, markers or paper – by color. For example, placing your blue markers together ensures you can quickly find the right shade without having to look at every single color or risk accidentally grabbing the wrong color when you're in a rush. Small steps like these make a surprisingly big difference when it comes to efficiency.



8. Inspiration is everything

A craft studio's usefulness can be measured by its ability to inspire you. If the space doesn't foster new ideas, then it isn't serving its purpose. This step is up to you. Be sure to fill your studio with colors, photos, textures and objects that make you curious or please your creative eye. One idea is to display a mood board, which is a bulletin board pinned with snippets of magazines, fabric swatches, art prints, quotes or anything that gets your creative juices flowing.



9. Repeat the past

There may be nothing as inspiring as your own past work. The best way to grow in your craft is to compete with your former self. Don't stash it all in a drawer or a stack under your bed. Incorporate a way to display past work in your studio. Seeing your past accomplishments will remind you of your talent and inspire you to keep getting better.

10. Crafty collaboration

If you like to share your hobby with others, a craft studio can be a great space to invite others to collaborate. Working with other crafters can provide new inspiration or simply good conversation while you work. A large table with plenty of seating options is essential for inviting guests to work in your studio. LL

DON'T SWEAT THE SMALL STUFF

Working with a smaller space? Don't worry. Even if you don't have an entire room to dedicate to your hobby, you can still get organized and maximize the space you do have.



CORNER DESKS

Even setting aside a single corner in your home can make you feel like your hobby has a place to belong. You'd be surprised how much easier it is to craft when you have two desks to work with instead of just one.



HUTCHES

Placing a hutch on your desk or table is a simple way to add more convenient storage. Choose one with lots of small compartments to stash supplies, or add your own jars and containers to open shelves.



STACKING CONTAINERS

Stock up on several of these to store supplies in closets or under beds. These are easy to take out when it's time to craft. They also keep everything in one spot without taking up too much space.

De-stress While You Dress.



40% off *plus Free Installation**

Ask your designer how to save even more!

*40% off any order of $1000 or more; 30% off any order of $700-$1000. Free installation on any order of $600 or more.



Call for a free in-home design consultation and estimate.

closetsbydesign.com 843-225-6725 LL

Closets byDesign

Personalized solutions for any budget.

Custom Closets Pantries Laundry Rooms Home Offices Garages Wall Beds

HOME TECH

Waste not, want not

INNOVATION MAKES COMPOSTING EASIER THAN EVER

Composting dates back to 2350 B.C., and modern advancements have made it much easier for us than in the early civilizations. However, not as many people compost as could. Whether you live in an apartment or on a farm, by composting you can do good for the environment, not to mention grow better plants and vegetables.

Whether you go low tech or higher tech, composting is a win-win: you get beautiful gardens and are doing something for the environment.

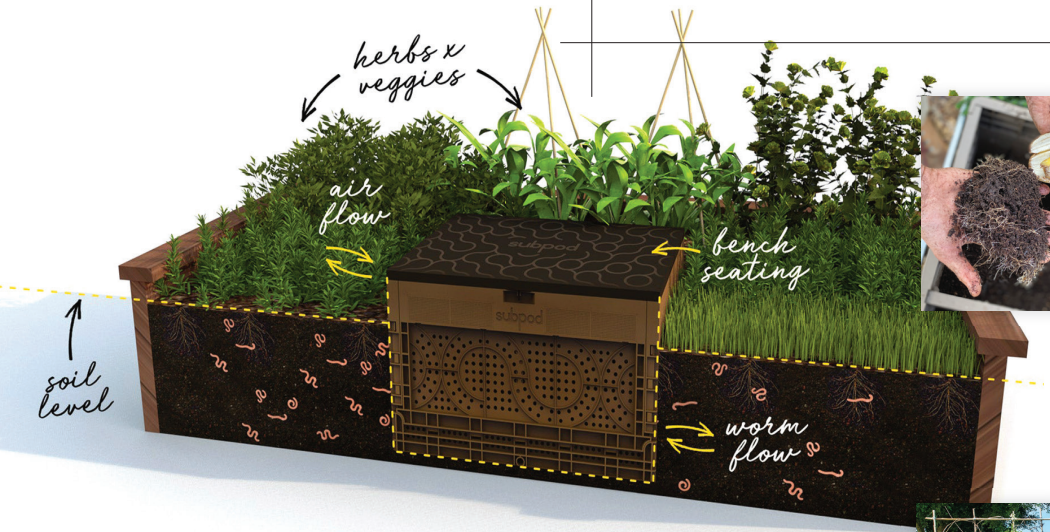


PRO TIP
Most experienced composters agree that ***bones and meat should not be included*** *in compost waste as they attract animals.*

Traditional, or low tech, composting works

There is nothing more low tech than putting your food waste back where it came from – the ground. **The Zero-Waste Chef follows these steps:**

1. Throw kitchen scraps on the pile. These are called green materials.
2. Throw a handful of brown materials on top, such as leaves, shredded corn stalks or hay. By creating air pockets, brown materials prevent your pile from becoming a soggy, smelly mess.
3. Add moisture to the pile. Compost will dry out in the summer so ideally situate your pile in a shady spot.
4. Turn the pile every few days to inject it with air, which helps speed up decomposition.
5. Once the first pile becomes large and breaks down and cooks, create a second pile. The heat means it's working.
6. Remove the compost from the first pile, pull out any noticeably large pieces that haven't broken down, and throw them on the second pile. Work the compost from the finished pile into your soil where desired.
7. After using up the first pile, let the second pile cook. Throw scraps where the first pile began.



What makes Subpod unique? Subpod's unique design lets worms live in the soil, safe from the sun. More common composting does not include the worms, which is nature's best-kept secret. The worms work to make your garden like a forest floor by aerating the soil.

Will the Subpod compost smell? The pros at Subpod say odors are not an issue because of the 360-degree ventilation system that lets fresh air flow in and stale airflow out before it ever turns sour.

High-tech composting isn't really high-tech; it's science

We have not tried **Subpod** yet but can't wait to dig in to this new way to compost. Subpod is an in-ground compost system and worm farm. Compost worms and microbes live inside Subpod and turn all the materials you feed them (food scraps, paper, coconut peat) into rich compost. Over time, nutrients from the compost will provide your garden soil and help your plants thrive.



IMAGE AND CONTENT SOURCE: SUBPOD.COM

Aren't composts ugly? Subpod is definitely not ugly. Its in-ground design means it can seamlessly blend in with any environment.

Plan now, enjoy all year long





It's always a good time to start planning an outdoor living area complete with audio, video and lighting options that are attractive, easy to manage and designed to endure the elements. Custom Audio Video has the products and service you need to transform your current outdoor space or create a new one that your family wll love.

Schedule a consultation with Custom Audio Video today!

Review the possibilities with one of our experts.

Call. Click. Or Come In.

843.815. 5130

www.custom-audio-video.com

CUSTOM AUDIO VIDEO

Expert Team - Smart Solutions

48 Pennington Dr., Suite B | Bluffton, SC

Five ways to conserve water when you garden

STORY BY KRISTIE SMITH

Water conservation is more important than ever, especially with the way the planet is changing. From shorter showers to conserving water when washing dishes, water conservation is something we should all be aware of and take steps to conserve water in our yards and gardens. But conserving water doesn't mean you can't have a beautiful, bountiful garden. You just need to do things differently to reduce water use. Water conservation is an important aspect of any garden. Not only will it save you money on your water bill, but conserving water also helps keep the environment clean and healthy. Here are a few ideas:

Grow drought-resistant plants

One way to conserve water is to change the types of plants you grow. There are many drought-resistant plants that thrive with little water. These plants require little more than occasional watering during dry spells and can produce an abundant harvest. Some plants are naturally drought resistant, while others are bred to withstand hot weather and little water. To ensure your garden has enough water, choose more drought-resistant plants. **Here are a few examples:**



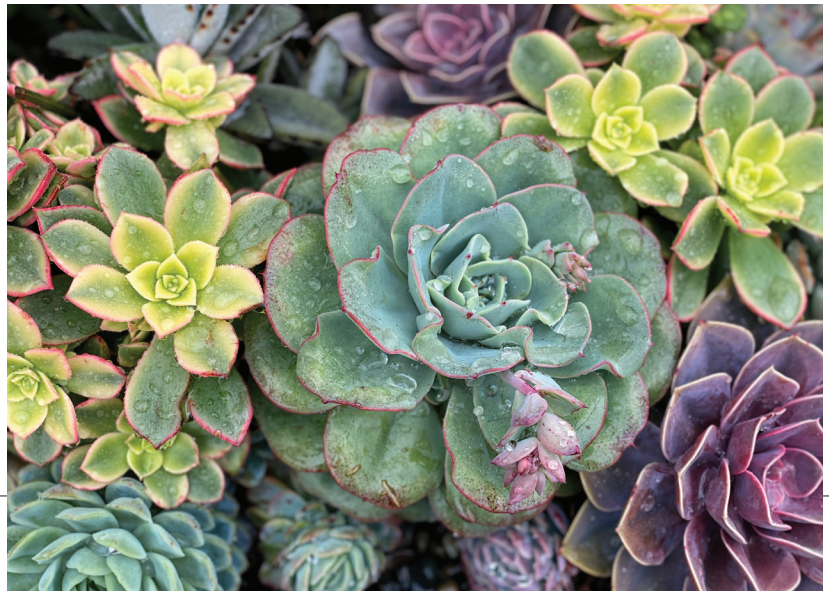
CACTI The most popular varieties of cacti include the saguaro, prickly pear and barrel cactus. You can grow cacti from seed or cuttings and enjoy their beauty for years. These succulents are well suited for sunny, dry areas of your landscaping due to their high tolerance to drought.



FERNS These plants have large leaves and need little water to survive. They make excellent ground cover and are easy to grow from spores or stem pieces. Ferns can handle both full sun and partial shade, making them ideal for a variety of spaces.



AGAVE Agave comes in various species. One of the most water-efficient is called compacta, or Queen Victoria agave, because of its shorter leaves. Agave is drought resistant and may live as long as 30 years in the right environment.



SUCCULENTS Cactus is one type of succulent but there are others in assorted sizes, shapes and colors. Some you can even grow in containers. Succulents make excellent ground cover, especially in dry conditions.


EST 1996
SAVANNAH
SURFACES
INTERIOR
The Lowcountry's Premier
Provider of Interior and Exterior
Surfacing Materials
SAVANNAHSURFACES.COM | (843) 256-4107 | TILE BY ONYX FRANCE



Use mulch to retain soil water

Mulching helps retain moisture in the soil and prevents weeds from sprouting between planting rows. It will help protect your seedlings from extreme temperature variations between day and night, which can occur if you do not mulch them properly.

Mulch works best if you apply it after you've planted your garden. Ideally, you should wait until after a good rain, then spread 2 inches of mulch around each plant. The mulch works like a blanket, retaining moisture in the soil for future use by your plants.



Use a soaker hose rather than a sprinkler

Soaker hoses are easy to install, inexpensive and more efficient than sprinklers. Plus, they reduce the amount of water you use because they're drip irrigation systems that deliver moisture directly to the roots of plants — where it's needed most. A soaker hose is like a big sponge that you bury underground. It works like a normal hose, except it emits tiny, thin streams of water that soak into the ground rather than spraying onto your plants. This means you don't have to worry about getting your plants wet, which leads to rot and disease. Plus, this approach conserves water.

You can find soaker hoses at most gardening centers or home-improvement stores. The porous hose releases water along its length rather than sending it out in bursts from sprinkler heads, so water goes directly to the roots of your plants instead of evaporating into the air. Some newer systems even have built-in timers that allow you to set them to water for a specific amount of time and then shut off automatically.

Choice

"In 1968 there was no choice of pest control companies. Hilton Head Exterminators was the first choice... and the only choice. Today, there is a choice, but we remain the first choice of more homeowners and businesses than any other pest control provider."

Hayden Daley
Resident Services Technician



HILTON HEAD EXTERMINATORS

HILTON HEAD: 843-681-2590
BLUFFTON: 843-706-9933

WWW.HILTONHEADEXTERMINATORS.COM

The FIRST and BEST Pest Control Provider Since 1968



Use a drip irrigation system

Water is essential for any garden, and if you don't have a green thumb, a **drip system** could be the answer to your prayers. You can install drip irrigation in any garden, even if it's just in a pot on your balcony. They're simple to use and have advantages over traditional sprinklers or soaker hoses, which waste water by oversaturating the ground.

Drip irrigation is a type of irrigation that uses tiny holes in pipes or emitters to deliver water directly to the roots of plants in small quantities. This is done instead of watering plants by pouring the water directly onto the soil. The benefits are many with this type of system, including:

During normal watering, soils can become saturated, and excess water will be released into the air as steam, evaporation or runoff into nearby waterways. Drip irrigation delivers only the amount of water your plants need, so there's no runoff of wasted water.

Drip irrigation also allows you to fill up every part of your garden with water instead of just wetting the surface. Drip irrigation is better for plants because they get more water directly to their roots. You'll save money because this system uses as little as half the water of other methods.



Pick your watering times

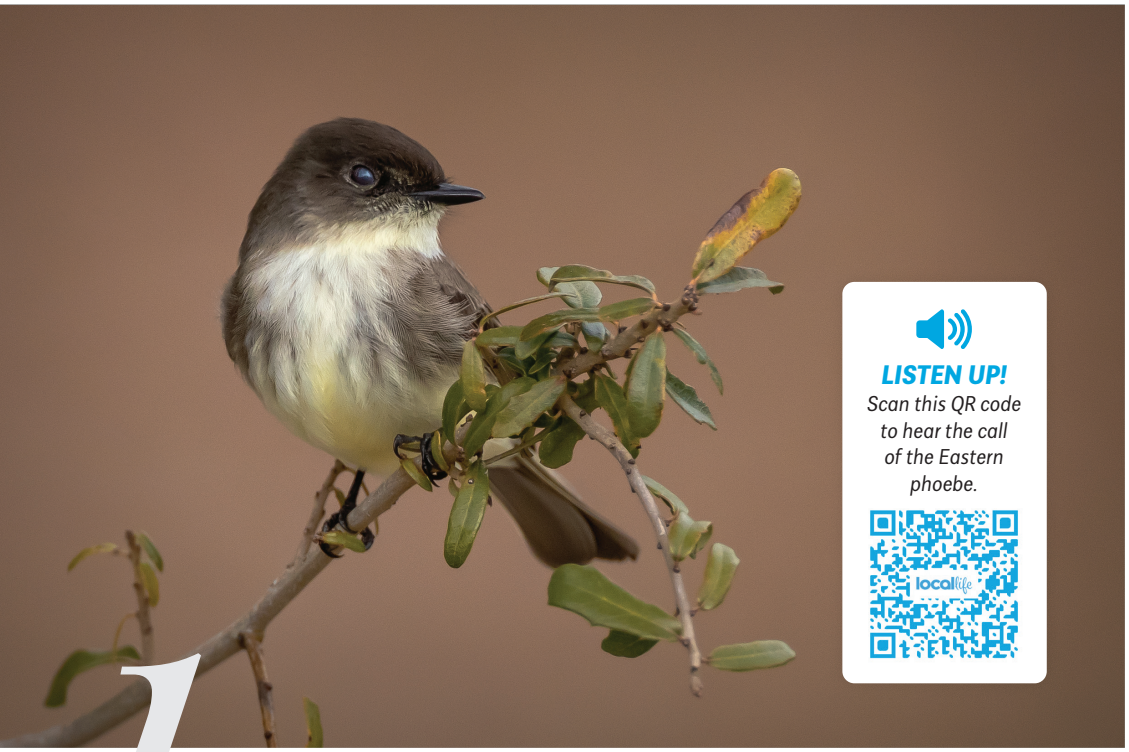
Water in the **early morning** or **late evening**. Watering at these times helps avoid evaporation, so it conserves water. Plus, it will allow the water to soak in more deeply. *LL*



FREQUENT FLYER

Eastern phoebe

PREFERRED PEST CONTROL



LISTEN UP!
Scan this QR code to hear the call of the Eastern phoebe.

STORY BY BAILEY GILLIAM + JAY WOOSTER PHOTOGRAPHY

Keep unwanted bugs out of your backyard by attracting these adorable little raptors. Despite the Eastern phoebe's plain appearance of a dark head, a brownish-gray and off-white midsection, a dusky wash to the sides of the breast and an occasional faint yellow underneath, this bird of prey is often a favorite among eastern birdwatchers.

This flycatcher is among the earliest of migrants, bringing hope that warmer weather is just around the corner. Seemingly quite tame, Eastern phoebes often nest around buildings and bridges where they can be easily observed. Best of all, their gentle tail-wagging habit and soft "fee-bee" song make this bird easy to identify, unlike many flycatchers.

If you encounter one of these birds in your backyard, you're in for an acrobatic show. They make short flights swooping down to catch their food and often will return to the same perch, low in trees or on fence lines. They watch their prey while wagging their tails up and down, similar to that of a cat about to pounce. Common prey includes wasps, beetles, dragonflies, butterflies and moths, flies, midges and cicadas. They also eat spiders, ticks and millipedes, as well as occasional small fruits or seeds, and they prefer dried meal worms, bugs and bits or bark butter in bird feeders.

Unlike most birds, Eastern phoebes often reuse nests in subsequent years, and sometimes barn swallows use them in between. In turn, Eastern phoebes may renovate and use old American robin or barn swallow nests themselves. If they aren't in the mood for a fixer-upper, the female will build a nest by herself, often while the male accompanies her. She constructs the nest from mud, moss and leaves mixed with grass stems and animal hair.

There's a good chance you can see chicks because these birds usually build their nests less than 15 feet from the ground in niches or under overhangs, where the young will be protected from the elements and fairly safe from predators. From acrobatic fly catching to territorial scuffles, you'll rarely see a dull moment if your backyard is chosen as a nesting site for an Eastern phoebe. *LL*

Fun Facts

- *The Eastern phoebe was the first bird to be banded in North America. In 1804 John James Audubon used a silver thread attached to its leg to note when the bird would return each year.*
- *Unlike most songbirds who must hear other birds to hone their vocalizations, an Eastern phoebe raised in isolation will still sing a perfect song.*
- *A group of flycatchers has many collective nouns, including an "outfield," "swatting," "zapper" and "zipper" of flycatchers.*
- *The Eastern phoebe is a loner, rarely coming in contact with other phoebes. Even members of a mated pair do not spend much time together. They may roost together early in pair formation, but even during egg-laying the female frequently chases the male away from her.*

Essentials

Find a full line of feeders, seeds and accessories for backyard bird feeding at ***Wild Birds Unlimited*** in Festival Centre at Indigo Park on Hilton Head Island.



FEEDERS
- Tray feeders
- Quick-Bites feeders
- Bark Butter feeders
- Nest boxes
- Nesting shelves
- Birdbaths

J. BANKS

DESIGN GROUP

Hilton Head Island · Charleston · Denver



Fabric | J Banks Collection by Kravet

Timeless Design for 35 years

jbanksdesign.com | 843.681.5122 | info@jbanksdesign.com | @jbanksdesign
Retail Store: 35 N. Main Street, Hilton Head Island, SC | @jbanksretail

Woohoo for wahoo!

THE GULF STREAM BRINGS THIS REWARDING GAME FISH CLOSER TO SHORE THIS TIME OF YEAR.

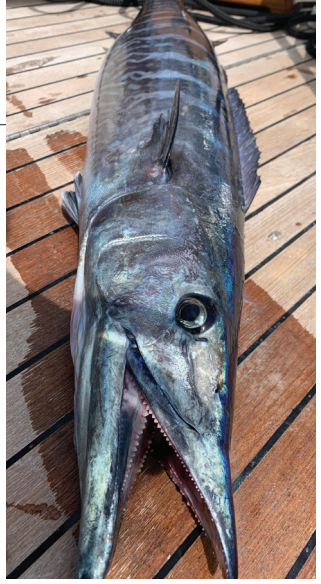
STORY BY BAILEY GILLIAM + PHOTOS BY COLLINS DOUGHTIE



FRESH CATCH

REEL LEGEND Dr. Ben Parker shows off a wahoo he reeled in during the S.C. Wahoo Series Tournament. The final fish day for the series is April 17. The awards ceremony is April 23 at Skull Creek Dockside. Learn more at scwahooseries.com.

Wahoo may seem like an expression of excitement, not the name of a delicious fish, but wahoo, or ono, means "delicious" in Hawaiian. Also known as the Pacific kingfish or the ocean barracuda, the wahoo is a pelagic, hard-to-catch, highly prized game fish. One of the fastest fish in the world, wahoo can travel up to 60 miles per hour. And now is the perfect time to catch and eat one, since they move with the Gulf Stream and are swimming closer to Hilton Head this month than they will be all year. The 2022 South Carolina Wahoo Series fishing tournament takes place through April, so you're likely to enjoy wahoo's firm flesh and sweet, delicate taste at local restaurants.



Catch of the day

"Wahoo can be the toughest fish to find, next to the bluefin tuna and the black marlin," said local Hilton Head fisherman Roger Lee. "If you have all your ducks in a row, as well as a lucky horseshoe, you can have the best fishing experience of your life."

Due to the speed and size of wahoo, these fish have to be trolled. If high-speed trolling, you troll with only a lure, no bait attached, at around 15-17 miles per hour. The advantage to high-speed trolling is that you can cover a lot of areas, but you can only have a few lines out at a time. Dead-bait trolling involves trolling at around seven to eight miles per hour with a horse ballyhoo with a lure in front of it. The lure should be blue and white, or orange, black and purple. These are the colors of the fish that wahoo eat. Dead-bait trolling allows for more lines out but doesn't cover as wide of an area.

Grant Kaple, general manager of The Hilton Head Boathouse, said the rod and reel have to be of a certain caliber to handle wahoo and recommends using between a 50-wide rod with a 60-pound test to an 80-wide rod with an 80-pound test.

Jason Bullock, owner of Bubba's Cabin Lowcountry Outfitters, said it's important to have at least a 50-reel that is 100 percent metal because a composite reel will explode. "We carry a couple of these large reels in stock at Bubba's and can special order different colored reels or up to 130-wide," said Bullock. "We also have spools of various pound and color braid large enough to spool without having to splice. We also have a few trolling rods in stock and can order any specific things those who want to fish wahoo are looking for."

"The wahoo is capable of swimming at speeds of 40-plus miles per hour, and this puts the pressure on the fisherman and also the boat captain," said Lee. "It is a must to keep pressure on the fish with steady reeling as well as boat speed."

A sight to behold

"Wahoo have amazing color when they first come out of the water, said Bullock. "The shades of blue and gray are like nothing else you have seen, absolutely beautiful."

Atlantic wahoo is steel-blue above and pale blue below. They are covered with small scales and have a series of 25 to 30 irregular blackish-blue vertical bars on their sides. Their snouts are about the same size as the rest of their head, and their large mouths house strong, triangular, compressed and finely serrated teeth, allowing them to tear through fish bigger than their own size. These fish grow fast, up to 8 feet and 158 pounds, though they are commonly between 3.3 and 5.4 feet long.

"These fish have a severe set of teeth, they are razor-sharp," said Kaple. "If the teeth so much as brush up against your skin, you will get gashed."

Introducing...

COAST





RICK
SABA
843-683-4701
RICK@THERICKSABATEAM.COM

TRISTAN
O'GRADY
843-301-3333
TRISTAN@TRISTANOGRADY.COM

OVER 200 MILLION CLOSED SINCE 2020

Real Estate Professionals

REALTOR®

brokered by EXP

Fathom the depths

It's no surprise that to find wahoo, you have to find their food source. Wahoo eat bottom fish like mullet and ballyhoo as well as vermillion snapper and grouper. These fish are generally found near ledges.

"Wahoo are driven by a northern migration that starts in February," said Kaple. "They are following the Gulf Stream, and as the southeast breeze hits the Gulf Stream in the spring, the stream starts to get closer to the ledges, which brings the fish in."

Kaple said the main ledges are the South Ledge, the Triple Ledge, the Deli and Edisto Banks. These ledges go from about 180 feet to 250 feet very quickly, which seem to hold the fish. These are all about 50-70 miles off the Port Royal Sound, so you will need a boat to find them.

Market fresh

When in season, you can find fresh wahoo at South End Seafood, Barnacle Bill's Fresh Seafood and Benny Hudson Seafood. When buying fresh wahoo, make sure it has a mild sea breeze aroma and not a "fishy" odor. Fillets should have a distinct red bloodline with opaque white flesh, and a whole fish should have bright, clear and shiny eyes. Scales should be shiny and cling tightly to the skin, and flesh should spring back when pressed.

Surf's up

Wahoo is an incredibly versatile fish. It can be eaten raw as sashimi, grilled, seared, baked, steamed, barbecued, smoked, fried, baked or sautéed. Local home cooks and fishermen weighed in on their favorite ways of cooking this delicious fish.

"It doesn't freeze well, so you have to eat it fresh," Kaple said.

Wahoo also has a meaty, substantial quality that separates it from the rest of the school. Wahoo dishes deserve wines that will stand up to their special flavor profiles. These fish will cook and firm up quite nicely. If marinated or cured beforehand, the added spices on the fish will allow for a darker wine, although an oaked chardonnay, sauvignon blanc or dry rosé would be fitting in most situations.



HEAT AND SERVE Wahoo can be cooked in a variety of ways and still taste great. Its meaty texture makes it easy to grill, bake, broil or sear.

How locals eat it

- **Simple sear:** It is great sashimi and is better if cooked medium-rare. When cooking, it will go from medium rare to overcooked instantly. Get a cast-iron skillet, set the oven to 400, sear one side, turn it, put it in the oven for 3 minutes, and it's done. It's good eating with yellow grits with stewed tomatoes. **– GRANT K.**
- **Wahoo tacos:** 3/4-inch-thick slices of wahoo, blackened fish magic seasoning, cast-iron skillet: sear slices in butter, serve with black beans and rice and place on taco shells. **– DALE S.**
- **Sashimi:** Sashimi-style on a slice of cucumber topped with a little avocado, wasabi, ginger and a soy sauce dip. **– LARRY N.**
- **Sriracha seared wahoo:** Very lightly seared, rubbed in sriracha. Slice and serve. **– MIKE R.**
- **Creative seasoning:** Cut 2-inch steaks and cover with olive oil. Coat all sides with Everything Bagel Seasoning. Heat oil in a cast-iron skillet and cook 1-2 minutes per side. Slice thin as you can and serve with ginger and soy sauce. **– ROGER L.**
- **Bite-sized wahoo:** Cut 1/2-inch pieces of wahoo and season with 'Season All.' Place bites in an egg batter then cover with House Autry Seafood Mix. Place in hot cast-iron pan with peanut oil just long enough to brown and turn. If using a deep fryer, the fish will start to float in the oil. Do not overcook. Serve with your favorite coleslaw and hush puppies. I tend to like a light dip of tiger sauce. **– ROGER L.**

"The key to success is when you're gaffing, you go straight to the box and wait until it starts jumping up and down before you try to get the hook out."

– GRANT KAPLE

Local restaurants serve wahoo in many ways:

- **Alexander's:** Blackened wahoo served over a Yukon potato croquette, asparagus, heirloom tomato, Applewood bacon and finished off with a grilled lemon beurre blanc.
- **Black Marlin Bayside Grill & Hurricane Bar:** A char-grilled piece of wahoo paired with a cucumber and chili pico, sweet potato puree, fire-roasted squash and drizzled with cilantro oil.
- **Charbar Co.:** Blackened wahoo grilled and topped with tomato, arugula, balsamic and toasted focaccia.
- **Charlie's L'Etoile Verte:** Wahoo, bacon grits and charred Roma tomatoes.
- **Frankie Bones:** Char-grilled wahoo with vegetables and potato roulette.
- **Poseidon:** Charcoal-grilled local wahoo topped with grilled watermelon salsa.
- **The Salty Dog:** Fresh Atlantic wahoo with tomatoes and rice.
- **Skull Creek Boathouse:** Local wahoo with peppercorn demi glacé.
- **Skull Creek Dockside Restaurant:** Hawaiian wahoo, sesame rice, braised baby bok choy and pineapple glaze.
- **Wiseguys:** Wahoo piccata with crispy capers.
- **ELA's On The Water:** Bacon and shallot-encrusted wahoo over mango purée and wilted arugula finished with crispy beet chips (photo below).



HOO WITH A VIEW Enjoy fresh wahoo with exceptional views of Broad Creek at ELA's On the Water.



A smile on every face –
all because of you.

Montage
PALMETTO BLUFF

It only takes one ride around property to notice something very telling - everyone's happy. At Montage Palmetto Bluff, we believe in a better way to serve our guests. And it starts with treating our associates the exact same way.

We're hiring for all positions in the following areas:

Food & Beverage
Culinary
In-Room Dining
Stewarding

Spa
Guest Services
Guest Reception
Reservations
Housekeeping
Retail

Recreation
PBX
Banquets
Facility Maintenance

Interested in learning more?

Scan the QR code to explore our current openings.

MONTAGE.COM (843) 706-6553



Down to earth

A COMPLETE GUIDE TO LIVING AN ECO-FRIENDLY LIFESTYLE IN THE LOWCOUNTRY.

STORY BY BAILEY GILLIAM

The lengths to which Hilton Head goes to retain its natural beauty is readily apparent. No high-rises, neon or bright lights here, thank you very much. Bluffton is pretty darned protective of the May River, and Beaufort just nabbed some prime real estate on the Beaufort River for a park.

We wouldn't have it any other way. After all, sea turtles and dolphins make us swoon, and bird watching is nearly a competitive sport in these parts. Every community has some sort of walking/biking path where we can quickly immerse ourselves in forests, beaches or marshes. It is on those paths and the ever-expanding county park and preserve system that we can relish the world in which we live.

Our ecosystem is one of a kind. Its miles of marshes are scoured twice daily by an enormous 8.5-foot tide, keeping our waters clean for marine and shoreline creatures. The deep Port Royal Sound provides an ideal nursery for every link in the food chain, from plankton to birds to sharks, providing food, water and places to hide from predators. It's not just a haven for native species but also for birds, fish and sea mammals traveling between South America and Canada. A lot is resting on our shoulders.

The Lowcountry deserves our every effort, from small to large, to keep it clean, healthy and thriving for all living things for years to come. It's easier to make a difference than you might think.

Waste no time

While we weren't paying attention, our global trash problem has gotten out of hand. The Great Pacific Garbage Patch, its official name, is twice the size of Texas. It is mostly comprised of plastic from material that was useful for a nanosecond but then never goes away. For example, that plastic cup for your soda was helpful for about 15 minutes, but it will still be around (but not useful) for your grandchildren. Here are some ways to cut down on that stream of waste.

RECYCLE AND RECYCLE AGAIN



As much as we would love to recycle everything plastic, paper or metal, we can't. The reality is we've found ways to reuse only a smidgen of our waste. For example, the different kinds of plastic seem infinite, but at Beaufort County Convenience Centers you only can recycle bottles and jugs (not fruit containers) labeled #1 or 2. However, if you live in the City of Beaufort, curbside recycling will accept plastics #1 through 7. As you can see, what can be recycled varies by area and service provider and can change over time. Make sure you know what can be recycled in your area. If you aren't sure, it's better to put it in the trash than ruin an entire bin of recyclable material. Really.

FOR THE LOVE OF PETE, NO BALLOONS!

If you want to see a turtle patroller break into hives, just mouth the word "mylar." Abby Morris of Beaufort, who has been patrolling Pritchard's and Capers islands for years, has made it her personal mission to document how many mylar and latex balloons she finds in the marsh, on the beach, in the water, in trees, alongside the road or in fields. It's thousands. Every year. Like plastic bags, turtles mistake those ubiquitous balloons for jellyfish, eat them and die. Please, for the sake of the turtles, find another way to be celebratory. Cake is always good. (Image: A balloon totem created by Abby Morris of Beaufort. She's a turtle patroller and has picked all these up in the past year.)



Scan this QR code *to download Beaufort County's handy Recycling & Waste Disposal Guide.*



Earth Day

APRIL 22 Show your support for environmental protection by participating in the Great Global Cleanup. Learn more at **earthday.org**.

HERE'S THE *Beauty* OF IT.

We're #1 again this year for one reason, and that reason is you.

Once again, the readers at *Travel + Leisure* and *Condé Nast Traveler* magazines have voted Hilton Head Island the #1 Island in the Continental United States.

Of course, awards and accolades don't make us who we are; but they are a reflection of the world-class Hilton Head Island brand we have all helped to create.

And for that, we should all take a bow.

They call it America's #1 Island.
And we get to call it home.



We Call It Home.

For more information on tourism and its impact on Hilton Head Island go to
HiltonHeadChamber.org/Tourism-Transparency



The world is your oyster

Oyster roasts are wildly popular here in the Lowcountry. And why wouldn't they be? We have the tastiest, saltiest oysters around. Now, about those shells. Little baby oysters, called spat, need those shells to attach to and grow. If spat can't find a shell, they perish. Oyster shells also slow down waves breaking on the shore, reducing erosion. So we need to return to the marshes the shells we take for our oyster roasts. Luckily, there are plenty of recycling spots in the area to take your shells. Take them there instead of throwing them back in the water yourself. The shells need to be aged for several weeks to ensure any bacteria on them dies. That way they don't contaminate existing oysters. Also, the shells will be placed where they will do the most good.



OYSTER SHELL RECYCLING LOCATIONS

- ***Coastal Discovery Museum, Hilton Head***
- *Trask Boat Landing, Bluffton*
- *Edgar Glenn Boat Landing, Okatie*
- *The Sands Boat Landing, Port Royal*
- *St. Helena Island Convenience Center*
- *Beaufort County Public Works, Beaufort*
- *Russ Point Landing, Hunting Island*



Charity starts at home

Remember that old slogan, "reduce, reuse, recycle?" It's in that order for a reason. First, try not to buy more than you need. Does anyone really need a dozen pairs of jeans? Yes? Well, if you do, think about the second word, reuse. Buying gently used jeans is a great solution. Not only are you adding longevity to something already made, but you are saving a TON of money. And in this area, the land of charity-benefiting thrift shops, you're helping our community. Wins everywhere you look. Then, as you tire of a garment, donate it to those same thrift stores so someone else can enjoy it and it doesn't end up in the landfill.

LOCAL THRIFT STORES THAT GIVE BACK

- *Goodwill stores in Bluffton, Hilton Head and Beaufort help fund education and job training programs.*
- *At **Hilton Head Humane's The Litter Box Thrift Store**, all proceeds go to improving the lives of animals.*
- ***Off Island Thrift Stores** in Bluffton, including its furniture store and Crazy Beach Boutique, help cancer patients. They also accept donated cars, boats and RVs, too.*
- ***The Bargain Box** has been awarding grants to local nonprofits since 1970.*
- *By supporting **St. Francis Thrift Shop**, you are helping over 25 charities in the surrounding community.*
- ***Osprey Village Thrift on Main** donations will lead to building the homes for our adult children with disabilities.*
- *The money raised by **Habitat ReStores** helps families build decent and affordable places to call home.*
- ***God's Goods Thrift Store** supports mission and outreach in the local community, regionally and abroad.*
- *When you donate goods to **The Salvation Army**, the proceeds fund Adult Rehabilitation Centers, where those struggling with drugs and alcohol find help, hope and a second chance at life.*
- ***Palmetto Animal League Thrift Store** supports Palmetto Animal League's life-saving animal rescue programs, giving abandoned and neglected animals a second chance at life.*
- ***The FRIENDS of Caroline Hospice Thrift Store** benefits FRIENDS of Caroline Hospice, and proceeds help with the care of our patients and their families.*



- *Proceeds from **The Church Mouse Boutique Thrift Shop** go to Second Helpings, a non-profit food rescue, and a number of other local charities such as Pockets Full of Sunshine, a program for adults with disabilities.*
- ***The Cancer Thrift Store of Beaufort** is a nonprofit organization whose mission is to support the local community, especially those affected by cancer.*
- ***Veterans First Thrift Store** provides free furniture and household goods for veterans transitioning from homelessness to residences.*
- ***Tulips Thrift Store** helps fund the Brillo de Mujer Home, a home for women survivors of physical and mental abuse.*
- ***Capa's Closet** in Port Royal helps fund Open Arms Children's Home and other Child Abuse Prevention Association programs.*
- ***The Barkin' Basement** is a nonprofit resale store that supports the Jasper Animal Rescue Mission to benefit homeless and neglected dogs and cats of Jasper County.*



AGM IMPORTS
GRANITE & MARBLE



THE **AGM ADVANTAGE**



A KNOWLEDGE BASE TO MATCH THE EXPANSIVE SELECTION.

AGM Imports takes pride in the the 20,000 slabs imported from around the world, but more importantly, takes pride in their knowledgable staff that understands clients design vision. Our ability to source the highest quality stones from exclusive quarries around the world is complimented by our industry knowledge and unique ability to finish the stone to each customers desire. Visit a showroom today to experience the AGM advantage,

HILTON HEAD | 843.784.4400 | INFO@AGMIMPORTS.COM

AGMIMPORTS.COM

Pay your way

Shopping habits can be hard to break, but helping our world might be the incentive you need. Here are some suggestions to shop more smartly.



INDISPOSED

Pay attention to packaging at the grocery store. Those single-serving packages of rice, nuts, shortening or soup are convenient, but they create a lot of trash. That's especially true of soaps and cleaning materials. Buy the large size and use it to refill a smaller container you use at home. And here in Beaufort County, thanks to a single-use plastic bag ban in place since 2018, we're in the habit of bringing our own reusable bags. Do the same at the clothing store, hardware or restaurant. You also can bring your own containers to the deli and fish counters. Staff will gladly weigh your purchase ahead of time without the weight of a reusable storage container.

SHOP AROUND



When shopping, try to consider the source of the items and where they might end up once you're finished with them. Opt for sustainable purchases made out of recyclable and or biodegradable materials. And purchase locally to help reduce the carbon footprint caused by transporting things to the area. While it's convenient to order several sizes and colors of that dress or shirt online and return what doesn't work, it has a hefty environmental cost in transportation and packaging. Go to a local store and try on clothes to find the perfect match. You'll be supporting a local business too.

Food for thought



With the plethora of top-notch restaurants in the area, how can we not eat out as much as we can? Here are some tips to make fine dining even finer. By finer, we mean more earth-friendly.

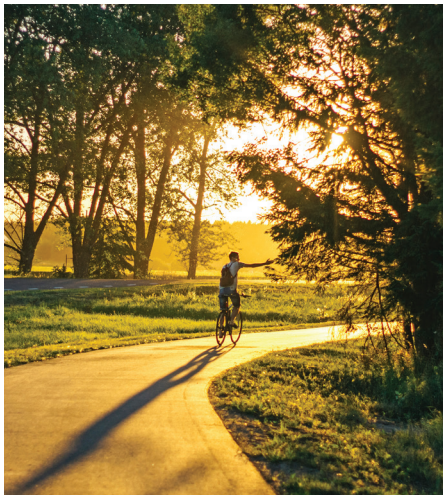
LAST STRAW

Throughout the area you will notice alternatives to plastic straws and styrofoam to-go containers. If you don't want a straw in your drink, tell the server when you order it. And if there might be tasty leftovers you want to bring home, bring your own reusable container.

EAT WHERE IT GROWS



On a positive note, America's industrialization of food production has enabled us to feed the world. However, that scale is taking a toll on the planet. Do your part by buying your food locally, whether plants or meat. Fortunately, our local farmers markets are year-round, so you can always find something delicious, fresh and in season, from collards to chicken and the freshest of eggs to pasture-raised beef. You haven't lived until you've tasted our local goat cheeses. And try new things. Every vendor can give you great recipes to try. You won't know if you like it unless you try it. The Farmers Market of Bluffton is open from noon to 5 p.m. on Thursdays. Receive market updates, weather cancellations and more by texting the word 'FARMER' to 484848.



Take the road less traveled

Yes, America is vehicle dependant. It's a big place with a vast road system. But, luckily, here in the Lowcountry there are alternatives to firing up that SUV.

I WANT TO RIDE MY BICYCLE

Bike trails are becoming more and more common in our area, with bike lanes added to nearly every road project. Plus, Hilton Head has 117 miles of pathways, Bluffton has the New River Linear Trail, and Beaufort has the Spanish Moss trail. You can get quite a few places without taking a car.

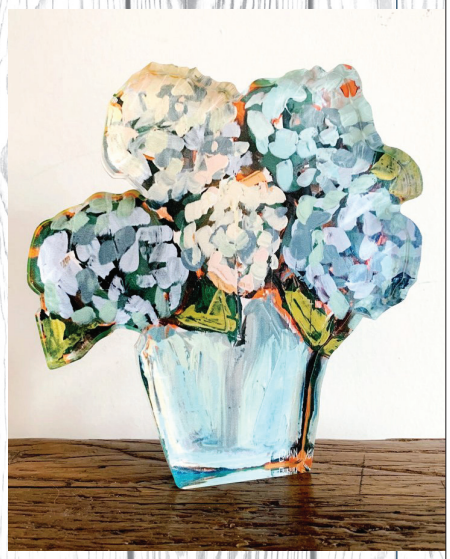
LIVE WHERE THE ACTION IS

Hilton Head long ago created clusters of homes near where people shopped, played and ate. Beaufort's The Point has always been just a stroll away from Bay Street's shops and restaurants. Bluffton's new developments also are more walkable. If a move is in your future, choose a place where day-to-day errands are right in the neighborhood. If you do need to drive to procure necessities, consolidate trips so you're driving less.



(843) 987-2200 | 38 Mobley Oaks Lane | Okatie, SC | www.springisland.com









A Thoughtful Collection of Goods for the Well-Appointed Home

Vibrant Accessories • Colorful Ceramics
Local Art & Artisans
Luxurious Bedding • Beautiful Lighting
Interior Design Services

MARSH ON THE MAY

STYLISH HOME DÉCOR & DESIGN

43 Boundary Street, Bluffton, SC 29910
marshonthemay.com

ON-SITE PARKING AVAILABLE

So fresh, so clean

Keeping a clean home is a priority for most of us. Did you know you can replace virtually every cleaning product with four earth-friendly ingredients? Hydrogen peroxide can replace bleach in your bathroom. It, too, disinfects but without harmful fumes. For the rest, baking soda, vinegar and salt in various combinations are all you need. For example, instead of oven cleaner, use a razor blade to scrape off grease, then sprinkle salt on the bottom and scour with a damp rag. For tougher spots, sprinkle some baking soda and spritz some white vinegar on it. See that foaming action? It's doing the work for you and saving your lungs.

DIY CLEANING SOLUTIONS THE PROS SWEAR BY

- ***Bathroom cleaner:*** *Fill a jar with 1.5 cups of baking soda, 1/2 cup of warm water, 1/2 cup of liquid soap and 2 tablespoons of white distilled vinegar for a bathroom cleaner that works on all surfaces. Add lemon juice for extra power.*
- ***Toilet bowl cleaner:*** *Mix 1 cup of baking soda with 15 drops of tea tree essential oil and 15 drops of lemon or orange essential oil. Let the mixture sit in the toilet for 30 minutes before scrubbing and flushing.*
- ***Laundry detergent:*** *For a single load combine 2 tablespoons of Sal Suds and 1/4 cup of baking soda to create a natural laundry detergent that's safe for HE machines. Add 1/4 cup of vinegar to brighten whites.*
- ***Carpet cleaner:*** *For pesky carpet stains, mix 1 teaspoon of clear dish soap and 1 cup of warm water in a bucket. Blot dry, pour the soap mixture on the stain and sit for 10 minutes. Gently scrub, repeating until clean.*
- ***All-purpose cleaner:*** *Mix 13 ounces of hot water, 1/2 cup of white vinegar, 15 drops of grapefruit essential oil, 10 drops of lavender essential oil and 7 drops of lemon essential oil in a spray bottle for an all-purpose cleaner that will clean any surface.*
- ***Gentler all-purpose cleaner:*** *Combine 1/4 cup of vodka, 2 3/4 cup distilled water, 1/4 teaspoon lavender essential oil and 1/8 teaspoon tea tree essential oil in a spray bottle to create a less acidic, gentler all-purpose cleaner.*
- ***Window and glass cleaner:*** *In a bowl combine 1 cup of hot water and 1 cup of rubbing alcohol. Then whisk in 4 tablespoons of cornstarch. Transfer to a spray bottle and spritz on windows, mirrors or glass before wiping clean with a microfiber cloth.*
- ***Hardwood floor cleaner:*** *Mix 2 tablespoons of dish soap with a gallon of water to mop your hardwood floors clean.*
- ***Stainless steel cleaner:*** *Mix a little dish soap and water into a spray bottle and clean appliances with a microfiber cloth in the direction of the grain.*



RAGS TO RICHES

Swiffers are great, but they produce an enormous amount of waste. Opt for a mop with a reusable pad and toss it in the washing machine. Skip the paper towels and use rags or old clothing. And buy biodegradable cleaning brushes that won't spend eternity in the landfill.



Make yourself at home

Home is where the heart is, and there are plenty of loving things you can do at your house to help keep our planet clean.

THE SUN ALSO RISES

Solar panels are a great option to reduce energy demand. You can add enough for specific needs, like charging an electric car or a panel of electronics, or more to power your entire house. Tesla's "Smart Walls" will even store energy that can be used as a backup generator if you lose power. You also can get credit from your energy company if you generate more energy than you use.

NEGATIVE ENERGY

Install an energy monitoring system in your home to see how much energy you're using. Many electronics and appliances use energy even when you aren't using them. A smart plug can help you know which devices are causing wasted energy. Be sure to turn off lights when you aren't using them, and only charge completely dead electronics.



IN HOT WATER

The average American wastes 9,400 gallons of water a year, according to the US EPA. To help reduce those numbers, be conscious of your at-home water use. For watering plants and your yard, collect rainwater and feed it through a soaker hose. When washing dishes, fill up the sink with soapy water, wash dishes, and try to rinse as many at one time as possible. Only run the dishwasher when it's full. When showering, turn off the water while lathering up. And try to reduce the number of laundry loads you do each week by only washing completely full loads.



Hatch little turtles, hatch and be free!
Hatch little turtles and run to the sea!



Join Myrtle on her adventure of survival from Hilton Head Island to the Sargasso Sea and back!

"The melodic refrain on each page is a lyrical reminder that nature is rooting for Myrtle's return home. This engaging story, in the tradition of award-winning children's books, draws the reader deeper into the drama of one of the most miraculous migrations on earth."

— Todd Ballantine
Environmental scientist, writer, and artist

Purchased your first edition signed copy now.
Go to myrtletheloggerheadturtle.com.

A percentage of every book sale goes to the Sea Turtle Patrol of Hilton Head Island.

Your own backyard

Your backyard has plenty of opportunities to help the earth. From gardening to wild neighbors, keep things eco-friendly.

GREEN THUMB

Skip pesticides and go organic. You can grow fruits, vegetables, flowers and even your lawn in a more organic manner by avoiding chemical pesticides and fertilizers. The Clemson Cooperative Extension has tons of information to ensure success. And if you really want to go green, eliminate a lawn altogether. Put in a native-plant bee garden instead.

WHERE THE WILD THINGS ARE

Because we work so hard to preserve the natural beauty around us, it only stands to reason that we'll come in close proximity to the critters that live here. Sometimes we think they're a little too close. But shoo them away gently. There is always a way to dissuade that squirrel from taking up residence in your attic or for that deer to leave your garden alone without harming it. Do you have mole tracks? They are helping aerate the soil. Consider them a badge of environmental-friendly honor. And the number one rule: do not feed or harm the alligators. They got here first.

Life's a beach

It seems like there are a lot of rules posted at some beaches, but if you think about it, they just make sense to those of us who are attuned to the wildlife around us. For people new to the area, they just might not realize what ramifications their actions might have.

ACE IN THE HOLE

When digging in the sand, be sure to fill any holes you create. Sea turtles need smooth paths to navigate. If you see any holes left by other beachgoers, fill them in.

TRASH IT

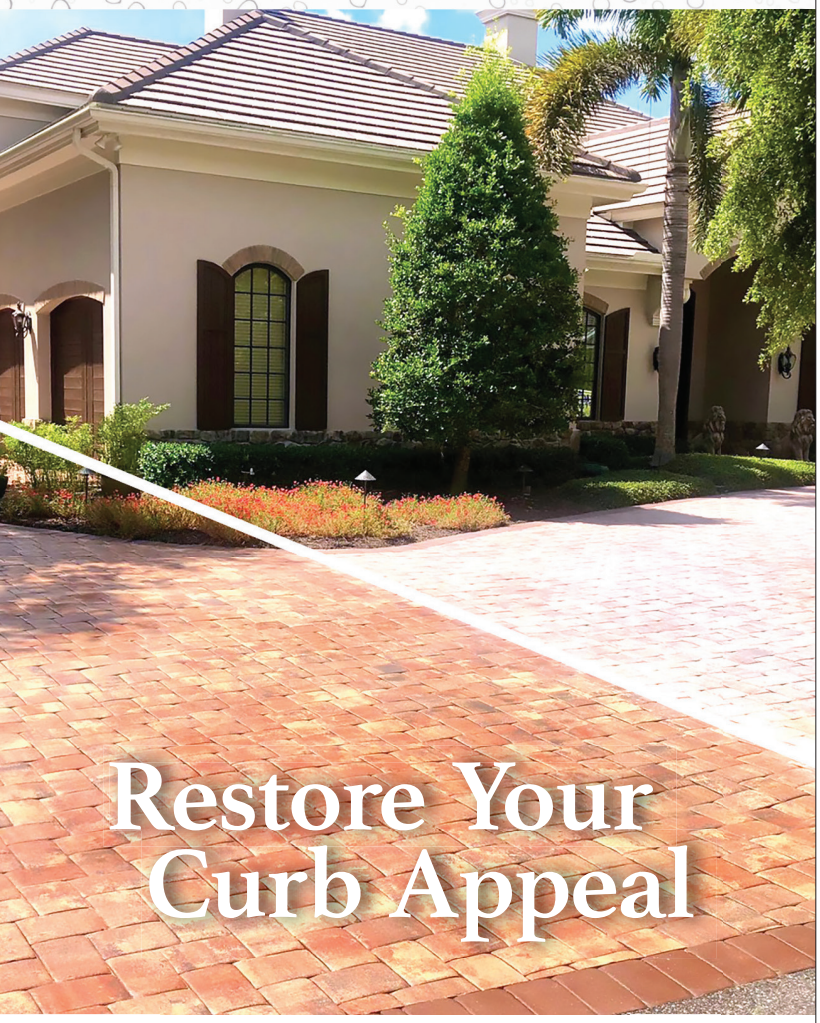
If you see any trash, pick it up. Trash is harmful to ocean life, including sea turtles. Do regular beach sweeps with a volunteer group or while you're walking your dog.

LET IT BE

Leave it alone if you see a sand dollar or shell with a living creature inside. In some areas, you could receive a $1,000 fine. And as tempting as it is to see birds come close, don't feed them. And don't chase them either, even if it makes for a great photo. During migration season, they're running on fumes in their journey between continents.

LIGHTS OUT

Turn off all outside lights near the beach during turtle season from May through October. When baby turtles emerge from the nests, they head toward the first light they see because they are genetically programmed to head toward the moonlit ocean. If that light is your house, a flashlight or a lantern, they'll head away from the ocean. It's a fatal mistake. Help them get to where they need to be. Lights out!



Homeowners have increasingly chosen pavers as the preferred building material for their driveways.

However, our Lowcountry coastal climate impacts your pavers in an extreme way due to high humidity, seawater salt-spray, and intense UV rays.

These harsh environmental conditions accelerate their discoloration, deterioration, and joint instability, affecting their appearance and functionality.

If your paver driveway has seen better days give us a call to schedule your free estimate.

Seacoast
DRIVEWAYS

843.707.6043
SEACOASTDRIVEWAYS.COM

RESTORATION / ENHANCEMENT / PROTECTION



Give back

You're not alone in your love for the great outdoors. There is a long list of programs that need your volunteer help to make our world healthy.

TURTLE PATROL

Virtually every SC barrier island, inhabited or not, has a turtle patrol program supervised by the SC DNR's Marine Turtle Conservation Program but staffed almost entirely by volunteers. You can even buy a sea turtle specialty license plate, which benefits the program. On Hilton Head, Turtle Trackers, with six chapters and 350 volunteers, patrol nests and educate the public about protecting sea turtle hatchlings. To learn more, visit turtletrackershhi.org.

PROTECTING OPEN LANDS

Is preserving historically significant and environmentally critical parcels of land in the Lowcountry important to you? If so, join many other like-minded and dedicated volunteers at area land trusts, which are organizations that use donated dollars to buy land to prevent future development. Check out Hilton Head Island Land Trust and Beaufort County Open Land Trust.

COASTAL CONSERVATION LEAGUE

The Coastal Conservation League works to protect the health of the natural resources of the South Carolina coastal plain and ensure a high quality of life for all of the people who live in and love this special place. For more information, visit coastalconservationleague.org.

THE OUTSIDE FOUNDATION

The foundation's Kids in Kayaks program aims to get every seventh-grader in Beaufort County out kayaking so they can learn about the natural world around them. The foundation also creates outdoor programming for local schools and clubs. Its Oyster Recycling and Reef Building Initiative created an oyster recycling drop-off location for restaurants and collected over 52 tons of oyster shells. It also arranges beach and waterway cleanups and the annual Keep the Broad Creek Clean Festival, an educational fair for families. Visit outsidefoundation.org to get involved. *LL*



OAK ADVISORS

John Chiacchiero & Michelle Myhre, CFP®

843.757.9339
www.OakAdvisors.net

Post Office Box 7318
Hilton Head Island, SC 29938

Your portfolio shouldn't quit working because you do.

At Oak Advisors, we make sure that your funds stay actively managed in an ever changing financial environment. We ensure that your financial needs are met while you sit back and take it easy.

Oak Advisors, LLC is a federally registered investment advisor.

FINANCE of AMERICA – MORTGAGE –



Residential Investment Property **Financing Solutions**

Short-Term Financing

- Cosmetic Rehab and Extensive Rehab loan options
- New Construction for build-ready infill, tear down, & spec homes
- 12 and 18 month loan terms with drawn balance options available
- NO experience required for Fix & Flip and Bridge
- 1 experience (build) in the last 36 mos. required for New Construction

Long-Term Financing

- Asset-based loans with no personal income verification
- 180-day seasoning requirement
- 5, 7, 10, and 30-year portfolio rental loan terms
- Foreign Nationals eligible
- Non-recourse Portfolio loan options available
- 30-year fixed single rental property loan terms

Product not directly offered by Finance of America Mortgage LLC. See your advisor for details. Product offered through Finance of America Commercial LLC I Equal Housing Opportunity I NMLS ID# 1133465 I Product not offered in all states. I Exposure limits and property loans are subject to investor and business credit approval. appraisal and geographic location of the property and other underwriting criteria. Loan amounts, options, and rates may vary depending upon loan type, LTV, verification of application information and other risk based factors. Application fees, closing costs and other fees may apply. Each loan is subject to property approval under Finance of America Commercial terms and conditions. Each property has an individual secured loan. Loans made or arranged pursuant to a California Finance Lenders Law license.

Contact us today at FOAmortgage.com.



Jimmy Atkins
Regional Manager | Mortgage Advisor
NMLS-133206
c: (610) 212-5390
jatkins@financeofamerica.com
FAMadvisor.com/jimmyatkins



Marielena DiMatteo
Mortgage Advisor
NMLS-1981464
o: (843) 949-4027
marielena.dimatteo@financeofamerica.com
FAMadvisor.com/marielenadimatteo

©2022 Finance of America Mortgage LLC is licensed nationwide I Equal Housing Opportunity I NMLS ID #1071 (www.nmlsconsumeraccess.org) 11 West Elm Street, First Floor, Conshohocken, PA 19428 I (800) 355-5626 I AZ Mortgage Banker License #0910184 I Licensed by the Department of Financial Protection and Innovation under the California Residential Mortgage Lending Act I Georgia Residential Mortgage Licensee #15499 I Kansas Licensed Mortgage Company I Licensed by the N.J. Department of Banking and Insurance I Licensed Mortgage Banker -- NYS Banking Department I Rhode Island Licensed Lender I Massachusetts Lender/Broker License MC1071. This is not a commitment to lend. Prices and guidelines are subject to change without notice. Some products may not be available in all states. Subject to review of credit and/or collateral; not all applicants will qualify for financing. It is important to make an informed decision when selecting and using a loan product; make sure to compare loan types when making a financing decision.

Hunting with a camera

WILDLIFE PHOTOGRAPHY TIPS FOR STUNNING RESULTS

STORY BY BAILEY GILLIAM + PHOTOS BY ARNO DIMMLING







Wildlife is abundant in the Lowcountry. Its beauty can pop up at any moment, and capturing beautiful photographs is within your reach. Thanks to tips from photographer Arno Dimmling, you too can take beautiful pictures of local wildlife with relative ease.

Dimmling settled on Hilton Head upon retirement because he wanted an anchor location for his kids and grandkids. "Hilton Head met all of the criteria," he said. "Whatever they wanted to do, they could do here. There's good weather, beaches and pools, hiking and wildlife."

Though he has been taking photos most of his life, retirement, combined with the perfect location of the Lowcountry, sparked a revived interest in photography. "When I retired, I decided I wanted something else to do in my life," he said. "And taking photos was something that I enjoyed doing. So I began to get back into it more seriously. The island here is great for that. There are great wildlife opportunities."

Tips and tricks for shooting wildlife

Always have your camera with you. "If you want to catch wildlife, you have to have a camera with you. It sounds funny, but it's true. You know, people say, 'gee, how'd you get all those photos?' Well, I happen to always have a camera with me."

"I keep a camera right on the table in my den with a long lens on it because I never know what's going to appear. Just three days ago I heard a bunch of crows. Crows usually make a lot of noise when they chase hawks or ***eagles***. So I just looked up, and this eagle was just sitting in the tree in my backyard."

"Those opportunities happen all the time, but you just have to be prepared for it. In my backyard I was sitting with a camera in my lap, and a ***hummingbird*** came by. So it's not staged. It's just that you're ready for it."

You have to be patient. "I think you have to be patient and quiet, and if you generally know the area of what you're expecting to appear, it'll come back. It'll be there, but you have to wait. Or if you see a bird that you want to photograph, you just have to wait for it. I mean, if it's a bird in a tree and you want it to take off, you have to wait there until it does, and you have to concentrate on it."

"I was walking with my wife and I had my camera with me, and a great ***blue heron*** flew by. So, you know, you just have to be prepared to be patient."

Respect the wildlife and the environment. "When you're taking pictures of wildlife, you need to have a certain level of respect for the wildlife and the environment. You don't get too close to them. You don't want to do anything that's going to change their habits. As an example, you're taking a picture of a heron fifty feet or a hundred feet away, and you have a lens that maybe isn't as telephoto as you would like. The bird is just sitting by the water waiting to feed. That's the picture you want. If you say, 'well, I need to get closer,' and you start to infringe on their personal space, that bird will start to move.."

Welcome Home...

CENTURY FURNITURE



We appreciate you buying local.

843.785.2227 | johnkilmer.com
Fresh Market Shoppes | 890 William Hilton Parkway | Hilton Head Island

jk John Kilmer
FINE INTERIORS

Know your camera and equipment well. "I took a photo of a wolf at Yellowstone. At Yellowstone the wolf-sighters come out every morning at dawn. You can go along the road and find 20 or 30 of them with their scopes sitting there looking, trying to find the wolves and see where the wolves are. So I was out there one morning. I had my camera with me and, just to see what was going on, I was looking and looking, and everybody's out here looking far away through their lenses. This ***wolf*** comes walking right behind me, and I just grabbed my camera. Because the camera was set the way I wanted, I was able to take that picture before he went down and I didn't see him again. I got a laugh out of it because here everybody's looking a mile away with their long, long telescopes, and I'm looking at this wolf right next to me thinking, 'man, he could have bitten me in the rear end, and nobody would have even known about it.' So you have to know your gear."

Buy a telephoto lens. "If you're going to shoot wildlife, you have to have something that's going to give you some reach. Nowadays people use their phones and zoom in, but as soon as you do that, you're degrading the photograph because you're spreading out the pixels. When you're trying to print it, you're just going to get junk. So a telephoto lens is necessary for wildlife. You don't have to spend a lot of money for something that might not be great in low light, but it'll do the job at certain times of the day."

Shoot wide open with your lenses. "Learn to shoot wide open with your lenses. It tends to separate the subject from the background. If you're shooting a bird and you're shooting it at a very wide aperture, the bird will be in focus, but the background will be blurred. It gives that visual separation."

Focus on the eyes. "A big thing with any wildlife is focusing on the eyes. Don't just focus on the animal or the bird but focus on their eyes because any good photograph of an animal brings the eyes sharp. If the animal is sharp and the eyes are out of focus, it's a crummy photograph. Nobody will ever want to see it. It's the same thing with people. If the eyes aren't sharp, it's just not a good photo of a person. That's the key."



HOT SPOT Yellowstone is Arno Dimmling's favorite place to take pictures. "I try to get there at least once a year," he said. "There are just a lot of opportunities to photograph there."

Set up your photo in camera, not in Photoshop. "If I'm taking an environmental photograph, let's say I'm taking a picture of a ***bear*** with a scenic view behind it, I'll try and get the bear in one of the four quadrants or intersections, part of the rule of thirds, just for aesthetics. People like to see photos that way, and the mind thinks that way. I think it's important that when taking a photograph, that framing is in your mind because saying, 'well, I'll take the photograph and I'll crop it and frame it later;' doesn't really work. It diminishes the quality of the photograph in terms of making it smaller in its size and density."



Palmetto Bluff, a 20,000 acre community deeply rooted in conservation, offers something for the curious-minded. Here, pristine landscapes and 32 miles of riverfront invite you to amazing daily discoveries – and a new release of Moreland Forest homesites invite you to call this sanctuary home.

Stay for a little or stay for a lifetime. **It never leaves you.**

For real estate inquiries: 843.612.8566 | palmettobluff.com/local

PALMETTO BLUFF

Obtain the Property Report required by federal law and read it before signing anything. No federal agency has judged the merits or value, if any, of this property. This does not constitute an offer to sell or a solicitation of any offer to buy where prohibited by law. The complete offering terms are in an offering plan available from sponsor. File no. H-110005



Lowcountry Mercantile
by Lowcountry Linens

435 William Hilton Parkway • Suite K
Hilton Head Island, SC
843.785.2425

A few doors down from Home Goods!





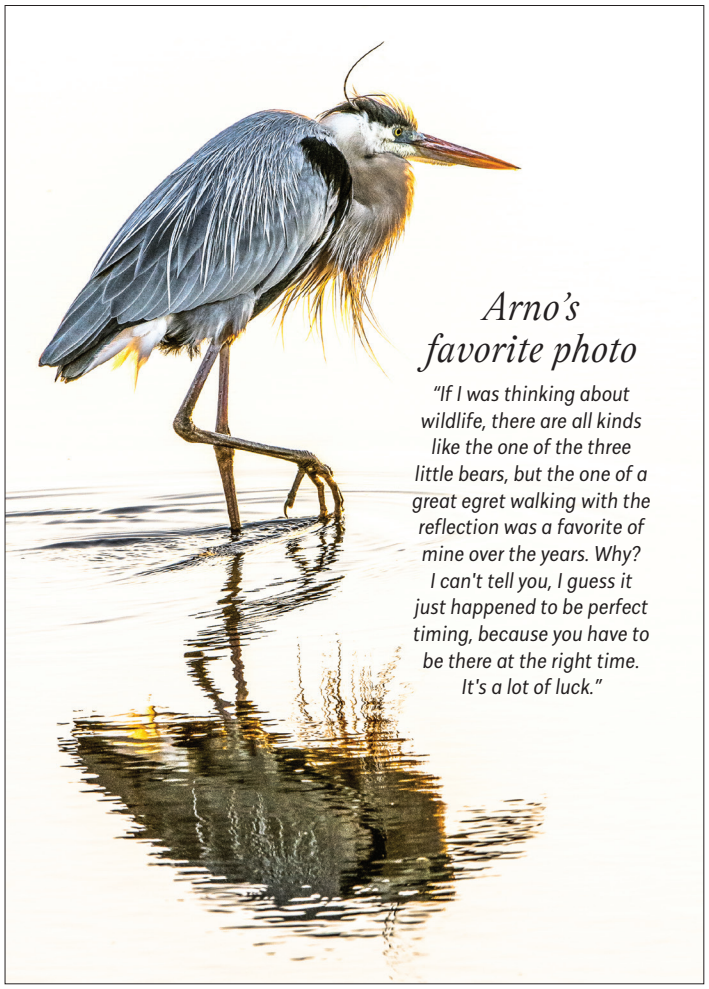


Get the pet in their natural habitat, like you would a wild animal.
"Pets are difficult because a pet wants to be in your space. I bring up my camera, and the dog comes right into the lens. It's difficult to control. The best thing to do is to get them in their natural environment, like you would with a wild animal. With my daughter's dog, I'll throw a ball. And when he's running back with the ball, I'll be there shooting as fast as I can to get him running toward me, but he's a distance away. I can still focus and get him coming in."

Only edit wildlife shots for straightness and contrast.
"If I'm taking wildlife, I don't really do any edits. In terms of changing the photograph, wildlife is wildlife. So if there happens to be a branch that comes down and I look at it and say, 'I don't really like that branch,' I won't remove that branch. It's what it is. It's in the wild. It's part of the photograph.

"The only thing that I will change is if it's a little too dark, I might brighten it a little bit. I might give it a little more contrast. But those are the kinds of things that you would normally do in a dark room; they're not changes to the photograph, but they may brighten it or darken it. Just give it a little bit more zap or pizzaz, but I don't structurally change the photograph in any way."





Arno's favorite photo

"If I was thinking about wildlife, there are all kinds like the one of the three little bears, but the one of a great egret walking with the reflection was a favorite of mine over the years. Why? I can't tell you, I guess it just happened to be perfect timing, because you have to be there at the right time. It's a lot of luck."

Try to photograph when the light is best. "The best light for wildlife photography is from dawn until about maximum of two hours after dawn and two hours before sunset. That's a little bit earlier than the golden hour, but that's when animals are most active and that's when they feed. That's when they get ready to bed down."

Print your own photos. "I enjoy printing. It's just another skill set that you get to learn and is part of the hobby. I'm in control of the print. If I do a test print and I think it needs a little more highlight here, or a little darker in this area, I can control that through Photoshop or some other mechanism and get it to just where I want it. The final print that I make is how I believe the photo should be displayed. In fact, a lot of times your print is a little bit darker than what you see on the screen because most of the screens are backlit. You adjust the brightness. If you had it brighter than what would be normal in an ambient setting, your print is going to come out darker. It's going to come out the way the digital negative is rather than what your monitor is showing because your monitor is adjustable anytime you want. I calibrate the monitors to make sure that what I'm getting is pretty close to the print." LL

Pretty Fly!

Join the new owners of **Wild Birds Unlimited Hilton Head** for every aspect of backyard birding. From equipment and outings, to solutions and resources.

The Eastern Phoebe is found in open woodlands usually near a water source.

As a flycatcher, Phoebes specialize in flying insects.

They can augment their food intake with berries, fruits, suet, and even sunflower hearts or peanut bits.

Eastern Phoebe

CELEBRATING
40 YEARS
OF SAVING
SONGBIRDS

Wild Birds Unlimited®
Nature Shop

45 Pembroke Drive, Suite 130 Hilton Head Island
843.802.2010 • hiltonhead.wbu.com

T-Shirt Produce Bag

Need: 1 t-shirt · liquid stitch glue · scissors
It's that simple!

1

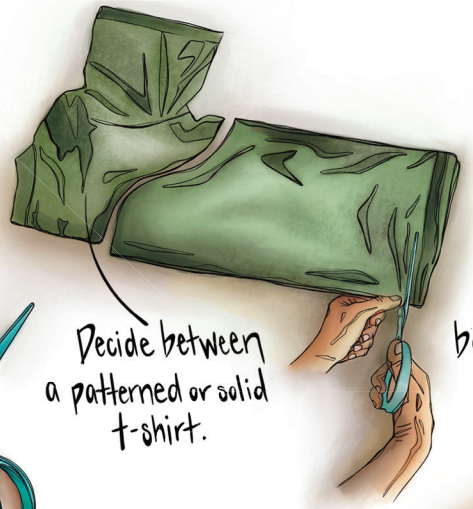
Gather all of your supplies. You probably already have them around the house!



2

Cut the t-shirt carefully. Remove the sleeves and the bottom seam.

Decide between a patterned or solid t-shirt.



3

Turn the shirt inside out and lay it flat on a table.



4

Add fabric glue to the bottom of the bag. Press gently together.



5

Wait for the glue to dry, and then turn the bag right side out. Fold it in half. Cut slits and handle.



6

Now you are ready to go to the store. You will be the most stylish in the produce department!



©MEGAN GOHEEN

ART THAT ELEVATES



"Bright January Moon"

Featured Artist | Dottie Leatherwood

CamelliaArt

Fine Art Gallery
Custom Picture Framing

CamelliaArt.com

1 Office Way | 843 785 3535 & 35 N. Main Street (Inside JBanks Design Retail Showroom) Hilton Head Island, South Carolina
45 Calhoun Street | 843 757 3530 | Bluffton | South Carolina

5-MINUTE HISTORY

The geological history of Hilton Head

STORY BY RICHARD THOMAS + ILLUSTRATION BY CARLY SCHULTZ



The term "Mother Earth" has a history as long as motherhood. The source of our sustenance and of all life on the third planet from the sun has been given an anthropomorphic identity in every human culture because of its significance to our lives.

The same is true on a local level. The earth in our vicinity has everything to do with our sustainability and our lifestyle as Islanders, and it has distinctive qualities that relate to its natural, geological history. Because of these qualities, Hilton Head as a landmark, and Port Royal Sound as a host watershed, were the primary strategic targets for Western expansion and settlement by all European powers in the late 16th century. To this day it retains its unique appeal, strategic and otherwise.

The Port Royal Sound is unique among all the harbors on the Southeast Atlantic Coast in its size and depth. The pitch of the coastal plain and the contour of the shorelines in the area give us tidal fluctuations among the most extreme on the East Coast. The volume of ebb tide outflow in the center of the natural channel at the mouth of the Sound reaches 2.2 million cubic feet per second and carries silt and sand over seven miles out to sea, forming protective shoals near its entrance and keeping the channel center clear to a depth of well over 30 feet at low tide.

The proximity of the local area coastal plain and of the Port Royal Sound headwaters to the mountains is the nearest of any point in the Southeast. This allowed the melting glacial flow of the last ice age to deposit an unusually thick layer of 95 percent quartz-composition sand below the soil accumulation that followed. This sand now forms the bottom of the Port Royal Sound and creates a water filtration capacity that exceeds that of other natural harbors along the coast south of the Chesapeake Bay, making the purification power of the Port Royal Sound substrata unique in that regard. Another significant feature of the Port Royal Sound and local area waters is their relatively tight and stable salinity range. In the Port Royal Sound, salinity ranges from 23 parts per million (ppm) at the eastern tip of Daws Island to 35 ppm in the channel at the mouth of the sound, and this creates an exceptional ecological equilibrium especially conducive to marine and bird life. An unusually abundant shellfish population further enables the purification of local waters to support the sustainability of our special maritime environment.

About 12,500 years ago sea levels began to rise with the acceleration of the ice melt, and the coastal plain extended nearly 75 miles further east than it does today. Glacier-melt rivers flowed from the retreating ice mass across the coastal plain to the sea and formed river valleys which gradually deepened as the sea crept closer to the mountains. Today's Broad River is where one of those river valleys was formed. Over 10,000 years ago Native Americans from



Port Royal Sound

the interior followed the rivers to the coast, hunting for various species of megafauna and game not found in the uplands, and they roamed the river valleys as nomads. Slowly the lower ridges of the parallel sand hills that had lined the bottom of the ocean along the Southeast coast prior to the ice age began to be covered, and the game and pursuing Native American hunters began to converge on the higher ground of what became the sea islands. About 5,000 years ago a sudden sea level rise inundated the Broad River valley and formed Port Royal Sound, while water levels reached their approximate current level over the next 1,000 years.

Then reachable only by water, the sea islands, with their bountiful fisheries and plentiful game, continued to attract Native Americans from the interior. These indigenous people began to stay longer on hunting trips and about 4,000 years ago started to establish permanent villages on island shores in the area. In the early 16th century, the number of villages and physical condition of the natives in the local area is what first attracted the Spanish to the Port Royal Sound. As they learned more about the Sound's location and its strategic advantages, the Spaniards' attention to the area caused other European powers to assess its potential as a site for their colonies, and eventually the English secured the land then known as Carolina.

The strategic qualities of the Port Royal Sound, due in great measure to the unique character of its natural and geological history, continued to command the attention of military powers. This area was as central to British strategy in the Southern Campaigns of the Revolutionary War as it was to the federal government in the American Civil War and the United States government in the Spanish-American War. In certain ways the environmental uniqueness and attention to the area during periods of war is what brought Northern awareness to the sea islands and specifically to Hilton Head in the 1900s. That awareness finally culminated in the development of Sea Pines in the 1960s and spurred a mass migration of retirees from North and Central states to retirement-resort communities in the area during the last four decades of the 20th century, an event which still shapes our character. *LL*

Richard Thomas is an owner and guide for Hilton Head History Tours and is the author of Backwater Frontier: Beaufort Country, SC at the Forefront of American History.

NOW ACCEPTING CONSIGNMENTS FOR OUR UPCOMING AUCTIONS

Everard Auctions is always accepting quality consignments, from single items to large estates and collections. Send photos of your items to amanda@everard.com or call to schedule an appointment.

Moving? Send us your realty listing.
Our online format allows your items to reach a global audience.

CONTACT US FOR MORE INFORMATION.



EVERARD
AUCTIONS & APPRAISALS

2436 WATERS AVE., SAVANNAH, GA 31404
912.231.1376 | GAL #AU004095
EVERARD.COM



We custom design and build new construction, additions along with complete home, kitchen, and bath renovations.

BEST 2021 WINNER

Steven W. Jeffcoat Construction Inc.

843.686.3226 · stevenwjeffcoatconstruction.com

Night & day

PHOTOS BY LISA STAFF

Stand out from the Heritage crowd with these carefully curated looks that can transform from day to night in a flash.



style

afternoon delight

A sunny day on the golf course requires cool comfort. Wear something versatile that allows your skin to breathe but protects you from the sun. ***PRO TIP: Don't forget the sunscreen!***

AVAILABLE AT
Spartina 449 (hers)
Knickers (his)
and Island Child



night moves

When the sun goes down, it can get a little chilly out there especially with the wind coming off the water. Layer up with a jacket and don't forget an extra pair of shoes for dancing.

PRO TIP: A hand bag isn't just fashionable, it's essential for your wardrobe change.

AVAILABLE AT
Spartina 449 (hers)
Knickers (his)

Which type of Heritage spectator are you?

The crowd at the RBC Heritage comes in all forms. ***Find your look here.***

Day & Night



The fashionista

Available at ***The Back Door***

The traditionalist

Available at ***Southern Tide***





The party animal

Available at ***Palmettoes***

The local

Available at ***Quiet Storm Surf Shop***



The socialite

Available at ***Cocoon***



The pro

Available at ***John Bayley Clothier***



The too cool to care

Available at ***Outside Hilton Head***



EYELAND
OPTIQUE



EXAMS | EYEWEAR
SUNWEAR | CONTACTS

Fresh Market Shoppes
890 William Hilton Parkway | 843.681.2020
EyelandOptique.com

OLIVER GOLDSMITH

BEAUTY ESSENTIALS

Have fun in the sun with the most important accessory: *protective beauty solutions. Protect your best features with these must-have local prodcuts.*



UV Protect Sunscreen
Available at ***LUX***



Sunscreen + Primer
Available at ***Pinnacle Plastic Surgery***



Facial Sunscreen
Available at ***Vitality Med Spa***



Hair Shield
Available at ***Whip Salon***





Roberto Coin Collection
Available at ***Forsythe Jewelers***

JEWELRY

Lowcountry designer jewels
Available at ***Heritage Fine Jewelery***



EYEWEAR

Your Heritage future is so bright, you've got to wear these shades! ***Stay stylish and protected from the sun in these amazing frames.***

Available at ***Eyeland Optique***



MEET THE MODELS



Yvette Hyndman Simmons

Local since: 2018
Hobbies: Tennis and swimming. I played tennis at the University of Georgia, and I've played in all four junior grand slams: The U.S. Open, the French Open, the Australian Open and Wimbledon.
Reason for moving to Sea Pines: My family lives in Sea Pines and we moved here for the beach and to be outdoors with the kids.
Reason for attending the Heritage: I go to meet up with friends. We have some friends that play, and we watch them as well. We watch the Georgia golfers. Daniel and I both went to the University of Georgia, so we definitely follow the Georgia players.



Daniel Simmons

Local since: 2018
Hobbies: Trying to play golf every now and then and Peleton.
Reason for moving to Sea Pines: We moved here because it's fantastic to have the boys be near the beach and for them to have such a natural setting. It was an opportunity that we felt was a once-in-a-lifetime opportunity, so we are excited to be a part of this community.
Reason for attending the Heritage: I love to go just to see the top-tier golfers that are playing on such a beautiful and amazing course.



Mason Simmons

Local since: 2018
Hobbies: Tennis, golf and swimming at the pool
Reason for attending the Heritage: Kids day!
Fun fact: He attends Hilton Head Prep



Ford Simmons

Local since: 2018
Hobbies: Paw Patrol and monster trucks
Reason for attending the Heritage: Kids day!
Fun fact: He attends Sea Pines Montessori

FASHION CREDITS

Photography: *Lisa Staff* ***Fashion editor:*** *Bailey Gilliam*
Makeup + Hair: *Courtney Marine* ***Location:*** *Sea Pines Country Club*

pyramids
gifts • accessories • furnishings

Your Outdoor Oasis
DISTINCTIVE FURNISHINGS & ACCESSORIES








Always open online!
www.pyramidshiltonhead.com

1600 Main Street, 843-689-6367
316C Shops at Sea Pines Center, 843-363-2040
info@pyramidshiltonhead.com
Open Monday - Saturday, 10-5 pm

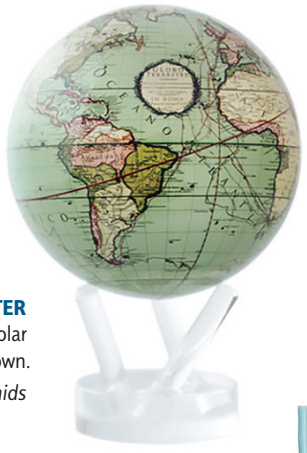
A Group 3 Designs Company

Local Love

EARTH DAY. This April, show appreciation for the Earth and its natural inhabitants with these beautiful pieces from local stores.

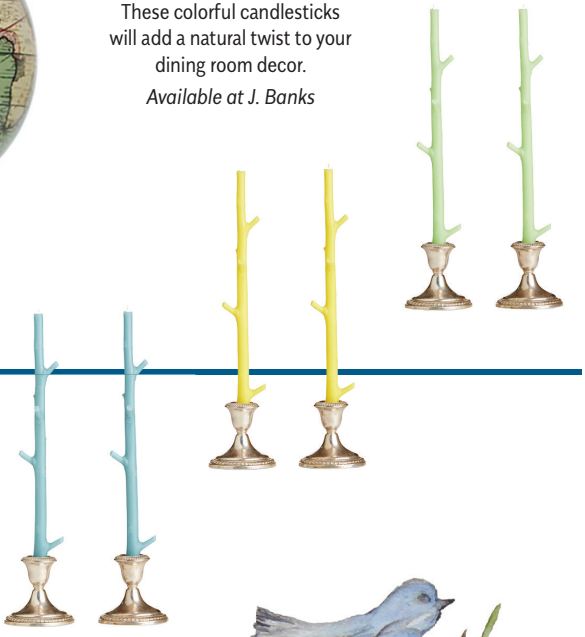


BIRDWATCHING
Invite these cute birds into your home. They won't destroy anything!
Available at Spirited Hand



GLOBE TROTTER
This revolutionary globe uses solar power to turn on its own.
Available at Pyramids

STICKY WICKS
These colorful candlesticks will add a natural twist to your dining room decor.
Available at J. Banks





BISCUIT VASE
Give your best friend a special place for their treats!
Available at Marsh on the May



TURTLE TOUR
Show your love for Hilton Head with this canvas exhibiting local wildlife.
Available at Coastal Treasures



MAMA BIRD
Compliment your home with this family imagery on some linens.
Available at Lowcountry Mercantile



RELAX HERON THE COUCH
Refresh your pillow collection with this Lowcountry native.
Available at Gifted



HOME TREE
Show some family appreciation with this wooden plaque.
Available at Smith Galleries



KPM flooring

STONE ○ TILE ○ AREA RUGS ○ WOOD ○ CARPET

35 MAIN STREET, SUITE 110 ○ HILTON HEAD, SC 29926 ○ (843) 342-4955

WWW.KPMFLOORING.COM

WHAT'S FRESH IN APRIL?

Grasping at strawberries

LEARN HOW TO GROW, WHERE TO FIND AND WHAT TO MAKE WITH THE BEST FRUIT EVER.

BY BAILEY GILLIAM



Jellies, salad dressings, muffins, smoothies, ice cream and even face masks. Strawberries are back in season and it's time to incorporate America's favorite berry back into your fruitful routine. From its bright red, juicy appearance to its versatility in preparation, strawberries' flavor and fragrance are so alluring, they have become a popular choice for bath products, candles and even whimsical scratch-and-sniff stickers.

The strawberry originated in Europe in the 18th century, but what we eat today is a hybrid of two wild strawberry species from North America and Chile. Technically strawberries are an aggregate accessory fruit, meaning that the fleshy part is derived not from the plant's ovaries but from the receptacle that holds the ovaries. Each "seed," or achene, on the outside is one of the ovaries of the flower with a seed inside.

Strawberries are most often consumed fresh and raw or made into jams or toppings. They make a great addition to smoothies and beverages, salads, salsas, waffles and pancakes, oatmeal and cereal and baked goods. To ensure your strawberries don't go bad, don't cut them until you are ready to use or eat them. You can eat the stem too, but if that's not your style, save the stems for infusing drinks and sauces or blend them into a smoothie.



Balsamic strawberry pizza with chicken

Move over pineapple! Strawberries are the new fruit to add to your pizza. Strawberries, chicken and basil go so well together, you'll forget all about Hawaiian pizza.

INGREDIENTS

*1/2 cup **strawberry preserves** or jam*
1/4 cup balsamic vinegar
1 teaspoon Sriracha chili sauce
1 ball prepared pizza dough
Cornmeal
1 grilled chicken breast, cut into bite-sized pieces
1 cup shredded Italian blend cheese
Burrata cheese
1/4 cup basil leaves
1/4 cup fresh strawberries, sliced

DIRECTIONS [1] Place the pizza stone or pizza pan in the lower middle of the oven and heat to 500 degrees. **[2]** Bring the balsamic vinegar to a boil in a small saucepan. Reduce the heat and simmer until reduced to half and the mixture thickens, about 4-5 minutes. Stir in the strawberry preserves and chili sauce. Mix well; set aside to cool. **[3]** Roll out pizza dough to a 12-14 inch circle. Transfer to a piece of parchment paper lightly dusted with cornmeal. **[4]** In a small bowl, combine the chicken with 2 tablespoons of the balsamic mixture and stir to coat all of the chicken. Spread the rest of the sauce over top of the pizza dough, leaving about a 1-inch border around the edge. **[5]** Sprinkle 3/4 cup of the shredded cheese evenly over the sauce. Scatter the chicken pieces on top. Sprinkle on the remaining cheese and add some burrata cheese in larger dollops on top. **[6]** Transfer the pizza with the parchment paper onto the preheated baking sheet or stone and bake for 8-10 minutes, or until the cheese is melted and the crust is golden. Remove from the oven and let cool slightly for 1-2 minutes. Top with fresh strawberries and basil. Drizzle with balsamic if desired. Serve hot.

Berry healthy

Strawberries are low in calories, have ample health benefits and still have that delicious flavor sweet enough to satisfy even the sweetest of sweet tooths. They are an excellent source of vitamin C and manganese and also contain vitamin B9 and potassium. Small amounts of iron, copper, magnesium, phosphorus and vitamins B6, K and E are also present in this wonder fruit. Rich in antioxidants and plant compounds, which may have benefits for heart health and blood sugar control, strawberries may improve blood antioxidant status, decrease oxidative stress, reduce inflammation, improve vascular function, improve your blood lipid profile and reduce the harmful oxidation of bad cholesterol. They also may decrease your risk of heart disease and cancer. In the 18th century, strawberries were believed to treat depression.





Harvest time

The June full moon is called the Strawberry Moon because when this moon appears, it signals that it's time to start harvesting. Strawberries are easy to grow in almost all climates and soils across the United States and Canada, as long as they are planted in locations that get full sun, as strawberries require six to 10 hours a day of direct sunlight. Strawberry plants come in three types: June-bearing, ever-bearing and day-neutral. For the home garden June-bearing varieties are the easiest to grow. They will grow in any soil type, but they prefer loamy soil that drains and raised garden beds. Space the plants 18 inches apart and leave four feet between rows. Be careful not to plant them too deep. The roots should be covered, but the crown should be right at the soil's surface. To ensure that the roots are settled, water right at the time of planting.

It is important to be diligent about weeding your garden when dealing with strawberries. Add mulch to your strawberry beds with any type of mulch, and gritty mulch with sand can deter slugs and bugs. Harvesting can be done four to six weeks after blossoming. Only harvest fully red berries and pick them every three days. Be sure to cut them by the stem and avoid pulling, as this could damage the plant. For June-bearing strawberries the harvest will last for up to three weeks.

Growing your strawberries can be very rewarding because the taste is far more flavorful than what you'll ever find in grocery-store strawberries. The sugar in berries converts to starch soon after they're picked. Unwashed strawberries can be stored in the refrigerator for three to five days. Whole frozen strawberries will last for about two months. LL



Strawberry mango salsa

Add some sweet and spicy to your salsa. Strawberries and mangos combined with jalapeno make a glorious salsa taste that you won't even need chips for you to enjoy.

INGREDIENTS

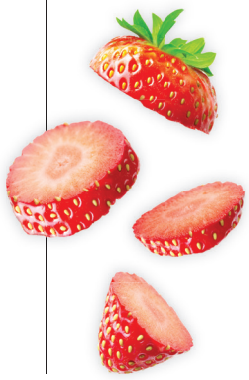
3/4 cup diced strawberries
3/4 cup diced mango
1 jalapeno, seeded and minced
2 tablespoons diced red onion
2 tablespoons chopped fresh cilantro leaves
2 teaspoons honey, or more to taste
Juice of 1 lime

DIRECTIONS [1] In a large bowl, combine strawberries, mango, jalapeno, onion, cilantro, honey and lime juice. **[2]** Serve immediately.



PLENTIFUL PICKINGS

- ***Farmers Market of Bluffton:*** *Purchase locally grown strawberries from noon to 5 p.m. on Thursdays in Old Town Bluffton. Tuten Farm, Adam's Farm, Wills Lowcountry Produce and the Schuler Peach Company (which sells exclusively strawberries and peaches) are just a few of the vendors that could have some of the freshest strawberries you'll ever taste.*
- ***Strawberry patches:*** *If you're willing to make a small road trip, hit up some strawberry patches and pick your own. Dempsey Farms U-Pick or Barefoot Farms on St. Helena Island, John Marti in Rincon, Bamboo Farm & Coastal Gardens in Savannah, Geechie Boy Market & Mill on Edisto Island, or L&R Farms Produce in Guyton are just some of the patches nearby.*



STRAWBERRY FIELDS FOREVER

Try planting different varieties of strawberries. Each will respond differently to conditions, and you will have a range of fruits to enjoy.

- ***Sable:*** *Best suited for early season and has great flavor*
- ***Primetime:*** *Best adapted to the mid-Atlantic, disease resistant and has a mild flavor*
- ***Cardinal:*** *The most popular variety in the South*
- ***Camarosa:*** *The most popular west coast variety*
- ***Tristar:*** *A day-neutral variety that's well-suited for hanging baskets*

After you pick them, clean strawberries with vinegar. Vinegar destroys bacteria and mold spores and keeps the berries fresher for longer. Mix three cups of cold water and one cup of vinegar in a large bowl. Let it sit for five minutes. Add the whole strawberries and soak for five minutes. Rinse and drain them thoroughly with cold tap water. Pat dry with a clean towel. You won't need to rinse them again before using or eating them.



Spaghetti ice cream

We know it sounds disgusting, but hear us out. It's a delicious ice cream concoction made to look like spaghetti made popular in Germany. You may not be able to travel there to get your fix, but we've got a recipe that comes pretty close.

INGREDIENTS

Cake batter or vanilla ice cream
Fresh strawberries
Strawberry sauce
Shaved ***almonds***
Whipped cream



DIRECTIONS [1] To prepare, place serving bowls and a potato ricer (or spaetzle maker if you have one) in the freezer for 15-20 minutes. Let your ice cream of choice sit out for a few minutes to get slightly soft. **[2]** Remove your bowls and potato ricer from the freezer. Spray or dollop whipped cream on the base of the bowl. **[3]** Make your noodles by spooning ice cream and pressing it through the potato ricer onto the pile of whipped cream. Repeat until the whipped cream is completely covered and it looks as though you have a pile of pasta noodles. **[4]** For the spaghetti sauce, pour strawberry sauce on top followed by fresh strawberries. **[6]** For the Parmesan, sprinkle shaved almonds on top. Serve immediately.

SINCE 1967

A Hilton Head Island
TRADITION



OPEN DAILY AT 11 AM SERVING LUNCH AND DINNER
BRUNCH ON SUNDAYS AT 10 AM

@hudsonsseafood

1 Hudson Road, HHI, SC • 843.681.2772 • hudsonsonthedocks.com

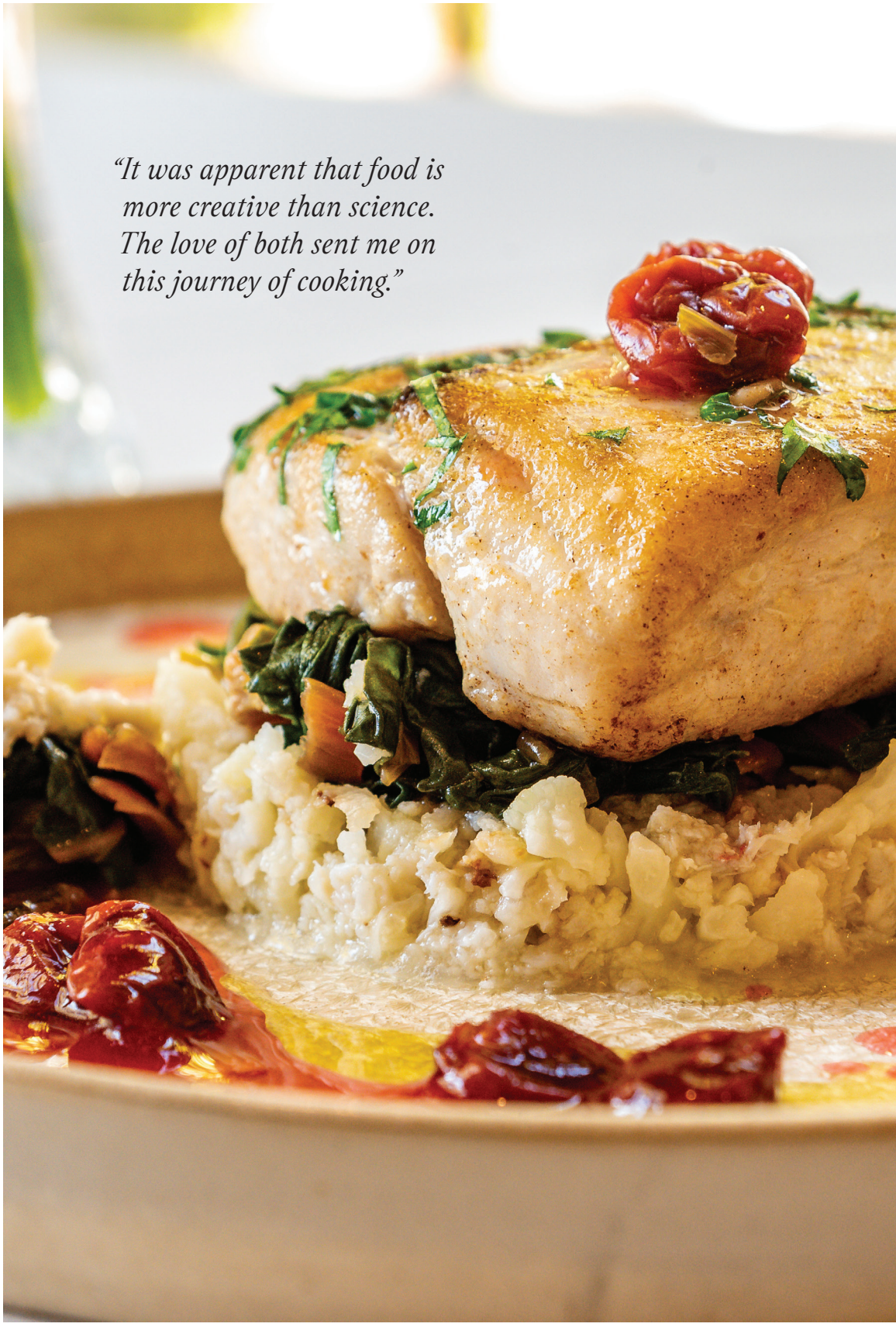
HUDSON'S™

Cooking from the heart and the head

CHEF JOSH GOETZ TAKES A GLOBAL APPROACH TO SOUTHERN CUISINE, BLENDING HIS SCIENTIFIC ACUMEN WITH INFLUENCES FROM AROUND THE WORLD.

STORY BY BARRY KAUFMAN
PHOTOGRAPHY BY MIKE RITTERBECK





"It was apparent that food is more creative than science. The love of both sent me on this journey of cooking."

There are two ways to cook. The first is with your head. You follow the recipe the same way you would any scientific formula, mixing ingredients in the precise combination of proteins, acids and minerals to illicit the desired taste. As someone who earned a degree in biochemistry and genetics from Whitman College in Walla Walla, Washington, ***Wexford chef Josh Goetz*** certainly understands that systematic approach.

However, he'll be the first to tell you that you need to cook with both your





PERFECT FOR EASTER AND EVERYDAY

SIMON PIERCE PITCHER

JOIN US ON APRIL 15TH FOR OUR 1 YEAR ANNIVERSARY!

SIMPLE. CLASSIC. TIMELESS.

CASSANDRA'S KITCHEN

258 Red Cedar Street, #17, Bluffton
(around the back!)
843.815.3500
cassandraskitchen.com



We offer a variety of educational and recreational programs and exceptional events for all ages that are sure to enlighten, inform and delight.

HAPPY CAMPER

PORT ROYAL SOUND FOUNDATION
PORT ROYAL SOUND *maritime center*

310 Okatie Highway, Okatie SC
843.645.7774

SPRING BREAK CAMP

AT THE MARITIME CENTER

April 12-15th • 9am – 3pm • $250/Camper • 3rd-5th Grade
Information & Application at portroyalsoundfoundation.org

head and your heart, your creative left brain and your analytical right brain.

"I transition between the two," he said. "Coming up with a dish, that's more left-brain creativity. But when it comes to the how and the why, I switch brains. I start thinking of how we can make it more flavorful, so I look at the makeup of each ingredient. The proteins, muscle fibers and myoglobin help me understand the animal or plant."



His academic background gave him the fundamentals of how food works, but it was his adventures around the globe, sampling culinary styles along the way, that gave him an appreciation for what food could do. In Europe he saw the reverence with which ingredients are sourced from markets on a daily basis. In Asia he toured the wet markets and tasted what a difference it can make when seafood is plucked right from the water and prepared in front of you.

"Seeing this and having that unique experience taught me a lot about food," he said. "It was apparent that food is more creative than science. The love of both sent me on this journey of cooking."

That journey brought him from a two-year stint cooking at the Grand Hyatt Kauai in Hawaii to the New England Culinary Institute, from Tuscany to New York to Beijing to Hong Kong in a global tour of what makes food such an indelible part of a culture. And now it has brought him to Wexford.

"When someone asks me to describe my cuisine, it's definitely a world cuisine," he said. "I bring all those experiences to the table when I cook and develop food and menus for our guests."

While the world is his influence, perhaps no culinary tradition speaks to Goetz like the flavors of his native Pacific Northwest. In those flavors he sees a certain kinship with Lowcountry cuisine and an avenue for expanding what that cuisine can taste like.



"My formal training wasn't in the Pacific Northwest, but my childhood roots are there," he said. "Looking at the roots of Lowcountry cuisine and looking at the roots of the food I grew up with, there are similarities."

Growing up an hour from the shore, where ingredients from his grandfather's ranch informed the seafood that came in regularly from the coast, had as much impact on Goetz's culinary upbringing as the scientific knowledge he gained at university. And both can have a unique impact on the influences Goetz is bringing to Lowcountry cuisine at Wexford.



WEXFORD

Skillet-roasted Corvina

INGREDIENTS
(cauliflower rice and pickled crab)

2 pounds local Corvina, cut into 6-ounce portions
1 head cauliflower, grated
4 tablespoons butter, salt and pepper
1/2 pound picked crab meat (backfin crab
1/2 cup tarragon vinegar, pickled thyme)

INGREDIENTS (vegetables)

4 pounds Swiss chard, shredded and stems diced
1/2 pound slab bacon, diced

INGREDIENTS (sauce)

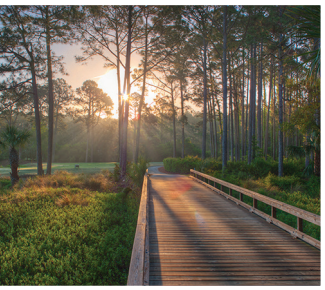
*1 pound **sour cherries***
1 cup raspberry vinegar
1/4 cup chopped tarragon
1/2 cup local honey
8 grams Xantana Powder
1/2 cup extra virgin olive oil
1 pinch sea salt

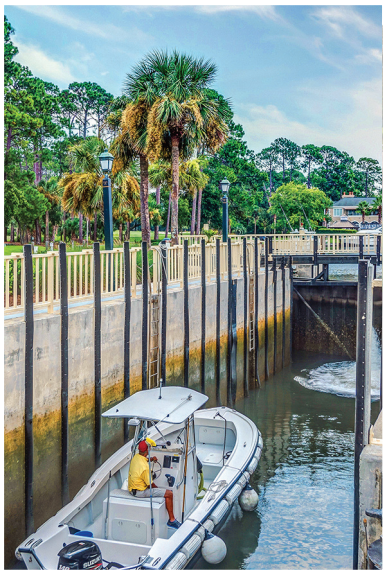


DIRECTIONS [1] Start by making the sauce so it can sit and marinate. Whisk the honey and vinegar together. Add a pinch of salt. Add chopped tarragon and Xantana (this is a thickener that is available from Bob Red Mill). Pour this over the cherries and let sit. Reserve the olive oil for the platting of the dish. **[2]** Prepare the vegetables. Shred the chard and start by sauteing the diced bacon olive oil. When the bacon is rendered and starting to look crispy, add the stems. Once those are soft, add the leaves and cook until just wilted. Season with more salt as needed for your taste and reserve on the side and keep warm. **[3]** Sauté the cauliflower rice in butter until that is tender and cooked. Add a pinch of salt and pepper. Keep that warm on the side. **[4]** Next the fish. Always cook the fish last as it will overcook quickly if you let it wait while you prepare other things. Season the fish with salt and pepper on both sides. Get that skillet or nonstick pan really, really hot. Add a bit of oil and gently lay the fish in the pan. Let it get color and start to caramelize. Turn the fish over and add 2 big spoons of butter, fresh thyme and a garlic clove. Now tilt the pan with one hand and baste the butter over the fish until the fish is just done. Don't overcook it. Remove the fish onto a napkin. **[5]** Plate the cauliflower rice, spoon the pickled crab over the rice, then arrange the Swiss chard on top the rice and around the plate. Next dress the edge of the plate with cherries and sauce. Place the fish on the stack of veggies and drizzle olive oil around the sauce and on top of the fish. Serve as warm as possible.



WHERE LUXURY MEETS THE LOWCOUNTRY









Wexford

A Private Waterfront Community

Visit www.wexfordhiltonhead.com or call 843-686-8810 to learn more.

FRESH FISH FOR YOUR TABLE TODAY,

FOR A SUSTAINABLE EARTH TOMORROW.

Your local fishmonger at Russo's Fresh Seafood Bluffton offers the freshest fish caught daily.





Find a variety of local fish, clams, scallops, mussels, shrimp, crabs and more.

Plus, choose from a hand-curated selection of specialty items to make your meal even more delicious.

Wickles Pickles · Savor the Flavor Rice
Seaside Grown Products · Cocktail Sauces & Wasabi
Blood Mary Mix · Seafood Seasonings & Breaders

RUSSO'S FRESH SEAFOOD

Tuesday-Friday
8:30am - 4:30pm
Saturday
8:30am - 2:30pm

246 Red Cedar Street
Bluffton, SC

843.837.7000

RUSSOSFRESHSEAFOODBLUFFTON.COM

"I'll take a recipe and isolate components, then deconstruct it, if you will, swapping out ingredients that might be like for like," he said. That can mean remixing the classic Lowcountry boil to include Pacific Northwest-inspired ingredients like Dungeness crab, elk sausage and mushrooms. "It adopts a different flavor that represents the Pacific Northwest but is still Lowcountry."

Joining Chef Goetz in the kitchen, sous chef and Savannah native Colby Todd has been instrumental in grounding the food at Wexford in Lowcountry tradition. When Goetz wanted to add crispy Brussels sprouts to the menu, for example, it was Todd who recommended adding corn chow chow. It was the first time Goetz had ever heard of such an ingredient, but it turned out to be the perfect addition.

"He's an excellent resource. He's taught me a lot about the cuisine of the South," said Goetz. "It becomes our cuisine, the cuisine of Wexford. Not mine or his, it becomes a thing in and of itself."

It's an entirely new style, one whose roots can be found in Oregon, in the chemistry lab and markets across the world. Chef Goetz is creating it one dish at a time at Wexford, cooking with his heart, his mind and his soul. *LL*



WEXFORD

Pecan salad dressing

INGREDIENTS

*1 **bulb fennel***
1 Vidalia onion
1/4 cup toasted pecans
1/2 cup apple cider
1/4 cup apple cider vinegar
1/2 cup extra virgin olive oil
1 teaspoon salt
1 teaspoon cracked black pepper



DIRECTIONS [1] Slice the fennel and onion paper-thin on slicer, mandolin or very carefully with a knife. The thinner the better. Dress the veggies with the pecan cider dressing and let sit a few minutes to macerate.



WEXFORD

Beaufort County honey-braised pork belly sandwich



INGREDIENTS (braised pork belly)

2 pounds pork belly without skin
*1 cup **honey***
1/2 tablespoon soy sauce
1/2 tablespoon liquid smoke
1 tablespoon salt
1/2 teaspoon nutmeg
1 teaspoon dried thyme
1 teaspoon allspice
1 cup water
2 tablespoons apple cider vinegar

DIRECTIONS [1] Cut the pork into 6-inch square blocks. No need to trim anything. **[2]** Mix all ingredients and place in a baking tray, topped with foil in the oven at 300 degrees for 2 hours. **[3]** Let cool in the liquid. Remove and chill the pork. Once chilled it is easily sliced into thin slabs for this sandwich.



INGREDIENTS (sandwich)

4 hoagie rolls or baguette, cut 6 inches
Butter for bread
*16 large belly **oysters**, as local as you can find*
Buttermilk for oysters
Cornmeal, salt, and fine black pepper for breading
1/2 cup thick mayonnaise for slathering on the sandwich

DIRECTIONS [1] Building a sandwich takes thought and engineering skills. If the food slides out the back, it is not designed properly. If the ingredients are out of proportion, then it changes the flavor. Decide how you want it to taste and proceed as planned. I like a lot of oysters and a little pork, so it tastes like a po' boy. **[2]** Take the oysters and soak in buttermilk. Start by cutting the bread and slathering it with butter and toasting it in a skillet. **[3]** Once toasted, remove the bread and use the same pan to fry the oysters, dredge the oysters in cornmeal and salt, test the oil with a drop of water to see if it splatters. If so, then it is hot enough. **[4]** Remove the oysters and let rest on a napkin. **[5]** Return to the bread and slather the bottom bun with mayo, then slice pork belly, then top it off with a nest of shaved veggies, then place the oysters in that nest like a momma bird would. **[6]** Put the topper on the sandwich and slice using a serrated knife. Toothpicks help this one. I like to serve my sandwiches with salt and vinegar chips, but a little of the extra shaved salad would be nice as well.



Kilwins® is your Easter Headquarters!



Kilwins®

Kilwins Shelter Cove Town Center
28 Shelter Cove Lane unit 112-B
Hilton Head Island
843-785-2727

All your eggs in one basket

REGREATE EGGCELLENT RECIPES AND LEARN THE TRICKS OF THE EGG TRADE

BY BAILEY GILLIAM

Easter Sunday isn't complete without eggs — and we're not just talking about the chocolate, dyed and plastic varieties (those are must-haves as well). Celebrate the holiday in style with a boss breakfast bake, an outstanding omelet, a tempting torte or a heavenly shrimp hash. Local chefs were kind enough to share their favorite ways to cook and bake with the incredible, edible ingredient, so hop to it!



THE G-FREE SPOT

Breakfast Bake

INGREDIENTS

5 eggs
1/2 cup milk (or heavy cream or half and half)
*1/2 cup **spinach** (frozen, thawed and drained or fresh)*
2 slices bacon, chopped
1/2 cup mozzarella, shredded
1 cup bread pieces, cubed



DIRECTIONS [1] On the stovetop, cook bacon and spinach in a small pat of butter together until soft. **[2]** Scramble eggs and milk. Add bacon and spinach mixture, cheese and bread to eggs and mix gently until bread is moist. **[3]** Line an 8-by-8 pan with parchment paper and fill with mix. Bake at 350 degrees for 30 minutes until a toothpick comes out clean. **[4]** Cool slightly, cut and serve.

BAKE IT UNTIL YOU MAKE IT

For a quick egg dish for a large group or for leftover lovers, this breakfast bake from Nicole Gardner at the G-Free Spot is the perfect meal. Scramble and bake your leftover eggs and whip them up into this light and delicious dish.

LOVE YOUR MOTHER

You can't make an omelet without breaking a few eggs. Make this healthy and delicious version from the team at Nectar Farm Kitchen with egg whites, broccoli, tomatoes, spinach and avocado. Spice things up with an egg and herb salad on top.



NECTAR FARM KITCHEN

Mother Earth Omelet



INGREDIENTS

3 local eggs, whites only
2 ounces roasted ***broccoli***
2 ounces diced tomatoes
1 ounce fresh spinach
1 ounce vegetable oil to heat nonstick pan
2 ounces fresh avocado, sliced
1 ounce goat feta, or normal feta

DIRECTIONS [1] Heat a nonstick pan on medium heat and add oil. Add broccoli, tomatoes and spinach. Season with salt. **[2]** Sauté until spinach is wilted and then add egg whites. Sauté and flip until the omelet is cooked to your liking. **[3]** Slide the omelet out of the pan and add the goat cheese before folding it onto the plate. Place sliced avocado on top of the folded omelet.



Herb Salad

INGREDIENTS

1 ounce arugula
1 ounce sliced ***radish***
1/2 ounce celery leaves

DIRECTIONS [1] Toss the herb salad into a bowl and mix well with all of the ingredients. Place a little bit of the herb salad on top and serve with freshly made hash browns or local grits.



From specialty coffees to specialty cakes – we specialize in special.





THE
G-Free Spot
Gourmet Goodies
Gluten Free Specialities



Breakfast? Lunch? or Dessert?… Why choose, we've got them all!

1511 Main Street • Suite 1511 • Hilton Head Island, SC

843.802.4411 • thegfreespot.com

Michael Anthony's
CUCINA ITALIANA
A Culinary Destination
RESTAURANT
MARKET CAFE
COOKING SCHOOL
2021 Travelers' Choice
Tripadvisor
www.MICHAEL-ANTHONYS.com
Orleans Plaza . 37 New Orleans Road
Hilton Head Island . SC
843 . 785 . 6272

FLASH IN THE PAN

Besides the heavenly buttermilk biscuit, what makes the breakfast sandwiches at Odd Birds Cafe so amazing are the eggs. They are soft and creamy but firm enough to slice, making breakfast sandwiches a snap. Mix and match the add-ins to create your own.



ODD BIRDS CAFE

Baked Pan Eggs

(Makes 9 egg squares)

INGREDIENTS

12 eggs
1 cup half and half
3/4 teaspoon kosher salt
1/2 teaspoon mustard powder (optional)
1/4 teaspoon hot sauce (optional)
1 tablespoon butter, melted
1/4 teaspoon fresh cracked black pepper
1/4 teaspoon red pepper flakes
1 tablespoon chopped fresh chives
1/4 cup chopped sun-dried tomato
1/4 cup chopped ham or bacon
1 cup shredded cheese of your choice or 9 slices American cheese for topping

DIRECTIONS [1] Heat oven to 325 degrees. Pour the melted butter into a 9 x 9 non-stick metal baking dish. Brush to coat the bottom and sides of the pan. **[2]** Whisk the eggs, half and half, salt and seasonings, if using. An immersion blender also works great for this. Stir in any add-ins. **[3]** Pour the egg mixture into the pan and bake for 18-20 minutes or until the eggs are set in the middle but still slightly jiggly. **[4]** If topping with cheese, cover the top with the shredded or sliced cheese and return to the oven until melted, another 1-2 minutes. [5] Let the eggs cool in the pan for 5-10 minutes and then slice into squares and enjoy!



NEST EGGS

Make your eggs a delicious nest out of shrimp hash. This recipe from Leslie and Paul Stewart of Palmetto Bay Sunrise Cafe is a delicious way to cradle your beloved Easter eggs.



PALMETTO BAY SUNRISE CAFE

Shrimp Hash

INGREDIENTS

2 cups refrigerated hash browns
*2 tablespoons chopped **bell peppers***
2 tablespoons chopped red onion
2 tablespoons chopped blanched broccoli
12 shrimp, peeled and deveined
4 ounces homemade hollandaise
4 eggs

DIRECTIONS [1] In a hot sauté pan with butter and olive oil, sauté hash browns, peppers, onions and broccoli until crisp. **[2]** Pan sauté the shrimp and toss into the hash brown mixture. **[3]** Cook eggs to any style preferred. **[4]** Plate hash brown mixture onto two plates topped with two eggs on each plate. Finish with 2 ounces of hollandaise on each plate.



HANDY HINTS

- When cooking fried eggs, remember "low and slow."
- Use a nonstick pan.
- Metal fish spatulas are best for getting underneath eggs.
- Check the Julian date on the carton, not the expiration date.
- For scrambled eggs, pass them through a fine-mesh strainer.
- For poached eggs, don't crack them directly into the water.
- Older eggs are easier to peel when boiled than fresh ones.
- Always cook eggs straight from the fridge, not from room temperature.
- To easily peel boiled eggs, drop them in an ice bath right away.
- Store leftover poached or boiled eggs in water.

APPLE
Appliance Center

Your Locally-Owned & Authorized Appliance Dealer Since 1993



Appliances • Delivery & Installation • Service & Repairs

Visit Our Showroom!



20 Capital Drive, Hilton Head Island, SC
843.681.8234 appleappliancecenter.com



fresh, simple, and local

View menu & event details at
nunziohhi.com

N

NUNZIO
RESTAURANT+BAR

Follow us on:

For reservations call **843.715.2172**

18 New Orleans Road • Hilton Head SC

BOIL WITH HUNGER

Ditch the boring salad and try Crab Louis with boiled eggs. This recipe from the culinary team at Indigo Run is delicious and the perfect post-Easter dish if you prefer to dye boiled eggs – as long as you don't mind green eggs and crab!



INDIGO RUN

Crab Louis with Boiled Eggs



INGREDIENTS (dressing)

1 cup mayo
1/4 cup tomato chili sauce
1 tablespoon lemon juice
*1 tablespoon **sweet relish***
1 tablespoon chopped cornichon (pickled cucumber)
1 garlic clove minced
1 tablespoon hot sauce
1 teaspoon Worcestershire sauce
1 teaspoon smoked paprika
1 tablespoon minced chives
1 tablespoon chopped tarragon
Fine sea salt and fresh ground black pepper to taste

INGREDIENTS (salad)



3 Belgian endive
*1/2 pound **asparagus***
4 tablespoons olive oil
2 teaspoons red wine vinegar
1 European cucumber
4 large radishes
12 cherry tomatoes
3 soft-boiled eggs
1 lb Dungeness crab meat
Fine sea salt and fresh ground black pepper to taste

DIRECTIONS [1] To make the dressing, combine all ingredients in a large mixing bowl, season with salt and pepper; let stand at room temperature for 15 minutes. **[2]** To make the salad, start by halving the Belgian endive lengthwise, brush with 2 tablespoons of olive oil, season with salt and pepper, char-grill for 15-20 seconds over high heat and lay on a tray to cool. **[3]** Trim asparagus 2-3 inches from the bottom, mix 1 teaspoon of vinegar and 1 tablespoon of olive oil, marinate asparagus, season with salt and pepper, and char-grill over high heat 30 seconds to 1 minute until tender and lay on a tray to cool. **[4]** Halve cherry tomatoes, cut the cucumber lengthwise, and cut slightly to make bias-cut half-moons. Combine and marinate with remaining olive oil, vinegar and salt and pepper. **[5]** In a small pot of boiling salted water with a touch of white vinegar, place eggs below water, boil for 8 minutes, remove from water and shock in an ice bath, let rest for 5-7 minutes, remove the shell and halve. **[6]** To compose the salad, place endive flat grilled side up, decorate the asparagus, egg, tomato and cucumber around the plate, place 2 1/2 ounces of crab meat on top of the lettuce and top with dressing.



CHOC FULL OF EGGS

The egg in cooking is one of the most versatile ingredients and is used in so many ways without acknowledgment. At Lulu Kitchen, they use 45 dozen eggs a week on average and are only open two days for brunch. This chocolate Godiva torte recipe is the perfect example of egg versatility.

LULU KITCHEN

Chocolate Godiva Torte



INGREDIENTS

1 cup flour
2 tablespoons + 1/3 cup sugar
2 tablespoons vegetable oil
3/4 cup unsalted butter
1/2 whipping cream
*1 pound **bittersweet chocolate***
1/3 cup Godiva liquor
6 large eggs, separated

DIRECTIONS [1] Heat oven to 350 degrees. Butter and sugar four 6-ounce ramekins, shake out excess. **[2]** Combine 1/2 cup of flour and 2 tablespoons of sugar in a processor until combined. Transfer to a mixing bowl. Combine remaining flour and oil until blended. It should have a peanut butter consistency. **[3]** Stir butter and half of the whipping cream in a large heavy saucepan over medium heat until butter is melted and smooth. Stir in both flour mixtures and cool slightly. **[4]** Beat egg whites until soft peaks form. Gradually add 1/3 cup of sugar and beat until stiff peaks form. **[5]** Beat egg yolks in another large bowl until very pale and thick, about 5 minutes. Gradually beat the chocolate mixture into egg yolks. Fold in egg whites in 3 additions. **[6]** Evenly distribute mixture into ramekins and bake for 22-25 minutes or until the center is soft and fudge-like. Serve with vanilla gelato or mascarpone sorbet.



RESTAURANT news

FRESH FOOD + NOW OPEN + HOT PRODUCTS



Rodney Strong Reserve Wine Dinner

Don't miss the upcoming wine dinner on April 21 at Alexander's Restaurant & Wine Bar. Enjoy a selection of wonderful wine, spectacular food, live music and lively conversation. **alexandersrestaurant.com**.

UPCOMING WINE DINNERS

May 19: *A Night in Napa* ***June 16:*** *Orin Swift* ***July 21:*** *Duckhorn Winery*



Cooking demo: Authentic tacos

On April 24 gather around the table for a cooking demonstration at Alexander's, led by resort executive chef Charles Pejeau. Have fun, learn something new and give back to your local community. All the money collected will be given to the Palmetto Dunes Employee Assistance Program. To help you get ready for Cinco de Mayo, you will learn how to make authentic tacos. Tacos feature chicken tinga, pico de gallo, chorizo mix and other fixings. All demonstrations include a glass of sparkling wine and a culinary gift to take home. **alexandersrestaurant.com**.

UPCOMING COOKING DEMOS

May 22: *Spring Rolls + Poke Bowls* ***June 26:*** *Burgers Clinic with Chef Charles*
July 17: *Chef Fabian's Grandma's Jamaican Jerk Chicken*



RBC Heritage hosts delicious concessions

The SERG Restaurant Group of Hilton Head will provide food for the concessions at the 54th annual RBC Heritage to be played April 11-17 at Harbour Town Golf Links in Sea Pines. The local chain of restaurants plans to introduce menu items from a number of its restaurants. See the RBC Heritage Facebook page for sneak peeks at upcoming menu items.

MAKIN' BACON
SIDE HUSTLE
BREWING CO.

New home for Side Hustle

Side Hustle Brewing Co. will move from Arrow Road to the former Hilton Head Island Bank of America building on 59 Pope Ave. this summer. The 17,000-square-foot building will include indoor seating, an exterior beer garden with additional patio seating, 20 Side Hustle craft brews on tap, a merchandise shop and four dining options: Taco Bills, Bank Burgers, Pizza Co. and Benjamin's food truck. The two new restaurant concepts, Taco Bills and Bank Burgers, are from restaurateurs Marshall Sampson and Bill Alberts, co-owners of Santa Fe. Side Hustle Brewing Company's logo and can design have changed too. Just as the name implies – whether it is making ends meet or saving for something special – the brewery's brand celebrates those who go above and beyond for their "side hustle." The logo now features a money-scripted font, and the marketing materials, including can design, will highlight the fictitious Benjamin Banker, CFO of Makin' Bacon. The Side Hustle Brewing Company Arrow Road location will become a canning and brewing hub to support distribution and canned beer to-go.

Salty Dog events

Be sure to frequently check Salty Dog's website and Facebook for upcoming events since they have so many things going on. Here are a few April happenings to look forward to.



***April 16:** Easter Eggstravaganza & Waterfront Breakfast*
Celebrate Easter at 8 a.m. at the Salty Dog Café. Hunt for thousands of eggs featuring loads of fun treats and prizes, visit with Jake the Salty Dog and the Easter Bunny and enjoy a waterfront breakfast.



***April 23:** Grilled Cheese If You Please Celebration*
It might be a little cheesy, but it's going to be grate. Celebrate National Grilled Cheese Month at 12 p.m. at Salty Dog.



***April 30:** Burger Bash*
Salty Dog celebrates this American staple by showing off its burger skills with tons of mouth-watering variations at noon. Complete with waterfront live music.



BREAKFAST | SPECIALTY COFFEES | LUNCH | SMOOTHIES
Scratch Made. Always Fresh. Perfectly Delicious



843.707.9927 | 1536 Fording Island Road, Suite 107, Hilton Head Island
In the Bridge Center, across from Moss Creek

Tuesday-Friday 7:30am-3:00pm
Saturday 8:30am-2:00pm

Find us on Facebook & Instagram @oddbirdshhi



ORDER CURBSIDE PICK-UP!
Individual & Family-Style Meals | Fresh Daily Market Provisions

Call or go online to reserve a table or order to-go:
843.785.9277 **CharliesGreenStar.com**

8 NEW ORLEANS ROAD HILTON HEAD, SC



Quick bites





Thank goodness it's Friday

*Fish Fry Fridays are back at **One Hot Mama's**. Every Friday during Lent, it will be serving fish sandwiches, fish platters and fish tacos. Don't miss out.*

It's almost time

*Projects appear to be wrapping up at Port Royal Plaza. JKA Restaurant Group plans to open **KINYA Ramen**, Kung Fu Tea and Angry Crab Cajun Seafood next to Planet Fitness. Follow them on Facebook to stay up-to-date.*





Music to our ears

*Head to the Rooftop Bar at **Poseidon** for some good music. **April 8:** La Bodega, **April 22:** Tru Gentlemen and **April 29:** The Spazmatics, **April 30:** Latin Night with Savannah Latin Swing. Check its Facebook page for more information.*

APRIL FOOD HOLIDAYS





April 1: ***Burrito Day***
April 2: *Peanut Butter & Jelly Day*
April 3: *Chocolate Mousse Day*
April 4: ***Carrot Day***
April 5: *Deep Dish Pizza Day*
April 6: *Carbonara Day*
April 7: *Beer Day*
April 8: *Empanada Day*
April 9: *Gin & Tonic Day*
April 10: *Cinnamon Crescent Day*
April 11: *Cheese Fondue Day*
April 12: *Grilled Cheese Sandwich Day*
April 13: *Peach Cobbler Day*
April 14: ***Pecan Day***
April 15: *Glazed Spiral Ham Day*
April 16: *Eggs Benedict Day*
April 17: ***Cheese Ball Day***
April 18: *Animal Cracker Day*
April 19: *Garlic Day*
April 20: *Lima Bean Respect Day*
April 21: *Tea Day*
April 22: *Jelly Bean Day*
April 23: *Picnic Day*
April 24: *Sauvignon Blanc Day*
April 25: *Zucchini Bread Day*
April 26: ***Pretzel Day***
April 27: *Prime Rib Day*
April 28: ***Blueberry Pie Day***
April 29: *Shrimp Scampi Day*
April 30: *Bubble Tea Day*







Opening for the Season on June 1st!
Monday - Saturday • Open at 5pm
Wednesday & Saturday • Live Music
Piano Lounge, Charcuterie & More!

Something to
satisfy
all your cravings.

PORTER & PIG

In The Village at Wexford
1000 William Hilton Parkway, Suite J7C, HHI
Reservations Strongly Recommended
TEXT: 310.409.7560 | porter-pig.com

Try these

***Hot picks** from the local food scene.*



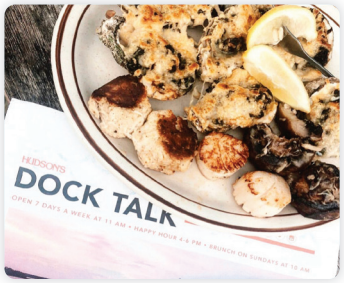
SWIM UPSTREAM Salmon Rockefeller is a must-try dish at ***ELA'S On the Water***. Pan-seared Atlantic salmon stuffed with spinach, bacon and Parmesan topped with jumbo lump crab is accompanied by Yukon gold mashed potatoes and asparagus. The magnitude of ingredients paired together in one dish will please your taste buds.



FISH FRENZY ***Poseidon*** features only the freshest fish on its menu. Be sure to check out the "Poseidon's Fresh Catch-Style" section on the menu when choosing a dinner entree. It will come charcoal grilled with extra virgin olive oil, lemon, cracked pepper & sea salt served with a baked sweet potato and roasted vegetables.



GET WISE Next time you go to ***Wise Guys***, order the Porterhouse. The steaks are hand selected from Sterling Silver Premium Beef, aged for a minimum of 28 days for maximum flavor and tenderness, seared to your temperature preference in its Montague Steakhouse Broiler to seal in natural juices and flavor and are gluten free.



DECISIONS ARE HARD If you are hankering for some delectable seafood, try the Can't Decide Sampler at ***Hudson's On The Docks***. It comes with two of each of the following: oysters Hudson, oysters Rockefeller, beer-battered shrimp, mini crab cakes and blackened scallops.



SPICE IT UP
For a Latin twist on seafood delicacies, try the Acapulco Mahi Mahi at ***Holy Tequila Mexican Kitchen***. This dish is packed with flavor and consists of blackened mahi mahi, Spanish rice, pineapple salsa, citrus adobo sauce, crispy tortilla strips and fresh lime.



LETTUCE EAT
For a fresh salad that fills you up and tastes amazing, look no further. ***Sprout Momma*** offers a variety of delicious salads. Try the Burrata Salad with lettuce, tomato, onion, cucumber and roasted garlic dressing.

Alexanders™
RESTAURANT & WINE BAR



RODNEY STRONG WINE DINNER
THURSDAY, APRIL 21 • 6:00 - 8:30 P.M.
Five Course Prix Fixe Menu
(Advanced reservations & payment required.
Visit: AlexandersRestaurant.com/wine-dinner)

ASK ABOUT UPCOMING COOKING DEMOS

Open 7 nights a week
Dinner 5:00 - 9:00 p.m. • Early Dining 5:00 - 5:45 p.m.
Reservations recommended, call 844.627.1665
after noon daily or visit: AlexandersRestaurant.com

Located in Palmetto Dunes
76 Queens Folly Rd • Hilton Head Island

Every Bloody needs somebody

SPICE UP YOUR HERITAGE PARTY WITH THIS NEXT-LEVEL RECIPE FROM A PRO.

BY LYNN MICHELLE

Sports fans know that there are some gameday essentials you just can't throw a watch party without. For March Madness, it's printable brackets. For the Super Bowl, it's lots of cheesy, barbecue-covered snacks. And for RBC Heritage, it's Bloody Marys (and lots of them).

Like most Southerners, I take my Bloody Marys seriously. While cocktail experts can't agree on the true origins of the Bloody Mary, it's such a fixture at Sunday brunches and tailgates that it may as well have originated here. And like most Southern drinks, this seemingly simple cocktail is actually quite complex, with an ingredients list that includes celery salt, horseradish and Worcestershire sauce, among other mix-ins. But don't let the ingredients list throw you off. While vodka and tomato juice are musts, the beauty of this strong, spicy and tad-bit-sour drink is that few Bloody Marys are ever made the same way twice, giving you some leeway with the seasonings.

After a pitcher of my fan-favorite Bloody Mary recipe, your guests won't stop talking about your Heritage party (in a good way).





HOSTESS WITH THE MOSTESS
Chef Lynn Michelle is a personal chef located on Hilton Head Island who serves the entire Low-country. Whether it's preparing healthy, gourmet family-style meals or expertly creating elab-orate dinner parties, Chef Lynn and her team do it all — planning, shopping, cooking and cleaning up. Cheflynnmichelle.com.

HOT SPOTS FOR BLOODY MARYS

Lulu Kitchen
Palmetto Bay Sunrise Cafe
Big Jim's
The Dunes House
ELA's On The Water
Salty Dog Cafe
Hilton Head Distillery
Nectar Farm Kitchen
Frankie Bones
Giuseppi's
Marley's Shrimp and Burger Shack
Black Marlin
Holy Tequila
One Hot Mamas
Skull Creek Dockside
Poseidon
Skull Creek Boathouse



CHEF LYNN MICHELLE

Heritage Bloody Mary

INGREDIENTS

2 29-ounce cans tomato puree
4 limes, squeeze juice
2 tablespoon Worcestershire sauce
1/2 teaspoon hot sauce
2 teaspoons sugar
2 tablespoons salt
1 tablespoon ground black pepper
1 teaspoon celery seed
2 tablespoons horseradish
Dash crushed red pepper
20 ounces of water
Optional:
Fresh, shucked oysters for oyster shooters
Clam juice instead of water

DIRECTIONS [1] Combine tomato puree, lime juice, Worcestershire sauce, hot sauce, sugar, salt, black pepper, celery seed, horseradish, crushed red pepper and water in a tall container. **[2]** Stir well to combine. The mixture will be a little thick. Once you add ice and vodka, it will thin out. Using the hot sauce and crushed red pepper will not make this spicy or hot, the mix will be flavorful. Add your desired heat to the mixture. **[3]** Fill a glass with ice, vodka, Heritage Bloody Mary Mix and stir once again. **[4]** Garnish with a piece of celery, candied bacon in the glass, chunks of pickles, cherry tomatoes green olives, pickled okra, fresh shrimp and freshly shucked oysters, if desired. CHEERS!



QUICK FIX

HILTON HEAD DISTILLERY

Bloody Mary Morning

INGREDIENTS

1 1/2 ounces Aermoor Vodka
6 ounces Bloody Mary mix

DIRECTIONS [1] Mix ingredients, pour over ice and garnish with olives, pickled okra and whatever else you have around.

Bloody great variations

Use these ingredients to customize the classic cocktail.



FOR THOSE WHO LIKE SPICE

Hot sauce
Chili powder
Horseradish
Spicy V8



FOR THE MEAT LOVER

Bacon
Barbecue rub
Bacon-infused vodka
Barbecue Bloody Mary mix



FOR THE TRADITIONALIST

Celery
Olives
Tomato vegetable cocktail juice
Lime



FOR THE TEX-MEX ENTHUSIAST

Tequila
Corn
Jalapenos
Pickled red onion



FOR THE SALTY DOG

Clam juice or clamato
Cocktail shrimp
Old Bay
Oysters

Getting to the Bloody Point

Local mixologist Justin Johnston of Bloody Point Mixing Co. has plenty of info for Bloody lovers — and haters — alike. ***Scan this QR code for his tips and recipes.***

LET THE GOOD TIMES ROLL!

Huge Selection of Wine & Spirits
Three Certified Sommeliers!
Vast Array of Limited Release Beers
Wine Bar (Wine, Beer & Small Plates)
Wine Tastings Every Tuesday
Walk-in Humidor & Cigar Patio
Cheese Plates - Delivery Available
Gift Baskets -Delivery Available
Wine Cellar with Rare Finds
Private Parties & Wine Dinners





ENJOY 10% OFF
MIX & MATCH WINE CASES
(ANY 12 BOTTLES)

ROLLERS
WINE & SPIRITS

9 Palmetto Bay Rd
843-842-1200

ROLLERSWINEANDSPIRITS.COM



"One of the Best Breakfasts on Hilton Head"
SOUTHERN LIVING MAGAZINE

Palmetto Bay
Sun Rise Cafe

INDOOR & OUTDOOR DINING AVAILABLE

CELEBRATING 20 YEARS

6am-2pm Wednesday Thru Sunday • Palmetto Bay Marina
843.686.3232 • PalmettoBaySunRiseCafe.com







WWMD
What would Margaret drink?

Margaret Pearman *is a certified sommelier under the Court of Master Sommeliers and is responsible for curating the award-winning wine list at Charlie's L'Etoile Verte.*
Here is her sipping suggestion for April:

A vision for our future

Avignonesi winery is situated in the hills of Tuscany in the Montepulciano appellation. Here the winery has been revered for its expression of the noble Sangiovese Grosso clone (the same one used in Brunello di Montalcino) for over a hundred years. Since 2009 the winery has gained recognition not only for its beautiful wines but for how it has led the charge to completely transform winemaking and farming practices as one of the largest landholders. A Belgium lawyer, Virginie Saverys, purchased the winery. She has a forward-looking vision to create "healthier wines for healthier people, but also a healthier land and a healthier environment to pass on to future generations."

If Mother Nature were to write a prescription, it would simply state "biodynamics." Even though a move to biodynamics was viewed as impossible for a large-scale operation like Avignonesi, Virginie was determined. Biodynamics originated in the 1920s when a scientist and philosopher named Rudolph Steiner married scientific understanding with recognition of spirit in nature. It's a holistic approach to farming that treats the farm as a large living organism. Instead of spraying chemicals, the approach cultivates biodiversity and the health of the soil to create ideal conditions. In a nutshell, biodiversity takes organic farming to a completely different level.

Da Di Sangiovese from Avignonesi is an excellent example of a biodynamic wine to try as the weather warms up. It's a no-intervention, light expression of Sangiovese made in terra cotta vessels and aged in amphora. Baked cherry and essence of orange peel make a perfect pairing for light grilled meats or barbeque. The meaning of Da Di in Chinese translates to "Mother Earth" or "all great," but the label says it all!



Water of life

A LITTLE H20 GOES A LONG WAY IN THESE BETTER-FOR-YOU COCKTAILS.

Not only does vodka contain water, but the name even comes from it. When the alchemists of the middle ages discovered how to distill alcohol from wine, they named this new liquid "aqua vitae," Latin for "water of life." The Russians concocted their version of aqua vitae sometime in the 14th century and opted to call their drink "dear little water," "vodka" being a diminutive form of "voda" (pronounced vah-DAH), the Russian word for "water." Water is used in creating vodka and is also used in vodka drinks. Drinking vodka with water is an amazing way to drink healthier while still getting that vodka taste and still enjoying the feeling from it. So do your part to keep our water clean and treat yourself to one of these creative cocktails.



Tito's Rose Water

It's time to see the world through rose-colored glasses – well, rose-cocktail glasses. Infuse your Tito's with a floral flavor and sweeten it up with a splash of grenadine.

INGREDIENTS

1 1/2 ounces rose-infused Tito's Handmade Vodka
4 ounces sparkling water
1/4 ounce grenadine
1 lemon slice

DIRECTIONS [1] Add all ingredients to a glass with ice. **[2]** Squeeze lemon slice and stir.

Tito's Guava Water

Put the Tito's in the coconut and stir it all up. Add guava and a splash of bubbles? Now, we're talking.

INGREDIENTS

2 ounces Tito's Handmade Vodka
2 ounces coconut water
1 ounce guava juice
1 ounce soda water

DIRECTIONS [1] Add Tito's Handmade Vodka, coconut water and guava juice to a glass with ice. **[2]** Stir and top with sparkling water. **[3]** Garnish with a lime slice.





Tito's Texas Water

This classic twist on the "vodka soda" is as tried-and-true as its Texan signature. Simple, refreshing and the perfect way to quench any thirst, from the bar stool to the back porch.

INGREDIENTS

1 1/2 ounce Tito's Handmade Vodka
4 ounces soda water
2 orange slices, quartered
2 lemon slices, quartered

DIRECTIONS [1] Slice oranges and lemons. **[2]** Muddle slices and Tito's Handmade Vodka in a glass. **[3]** Add ice and top with soda water.



Tito's® Sour

2 oz Tito's Handmade Vodka
1 oz fresh lime juice
1 oz simple syrup
1 egg white
1 dash of bitters

Add all ingredients to a shaker and dry shake for 10 seconds. Add ice and shake again for 5 seconds, or until the shaker becomes cold. Strain into a martini glass. Top with a dash of bitters.

Tito's Handmade VODKA AUSTIN ★ TEXAS

AMERICA'S Original CRAFT VODKA

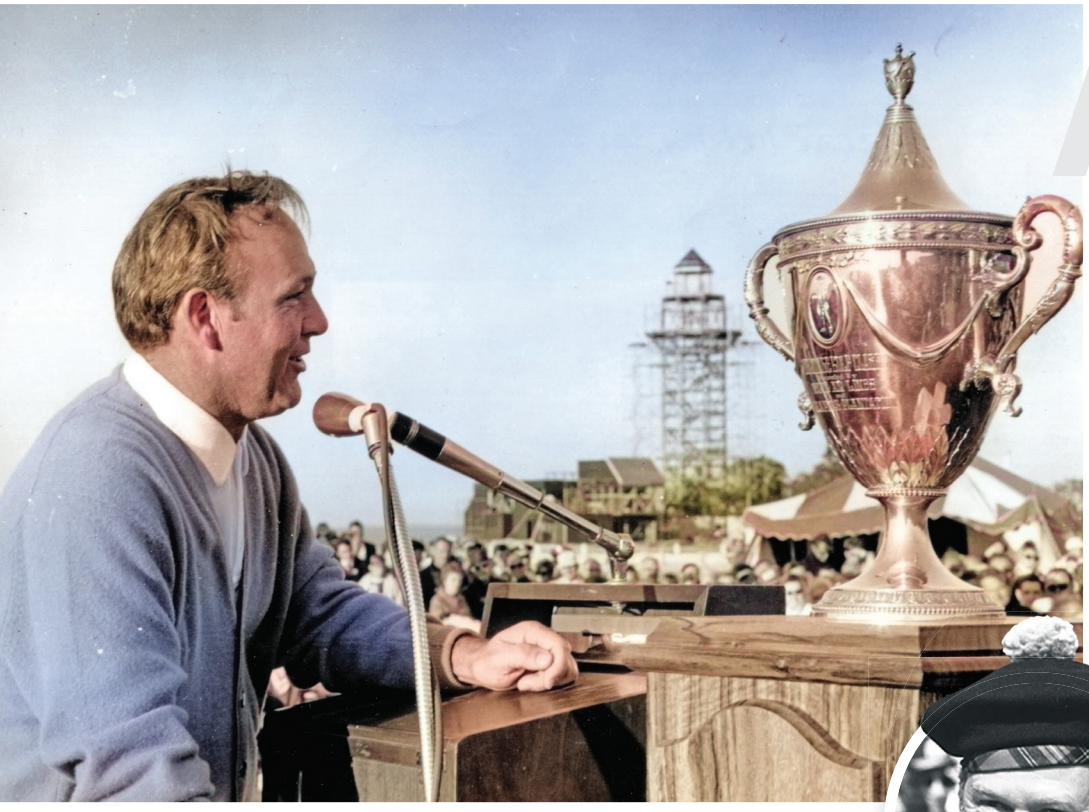
★ TitosVodka.com ★ Crafted to be savored responsibly.

DISTILLED & BOTTLED BY FIFTH GENERATION INC. AUSTIN, TEXAS 40% ALC./VOL. © 2022 TITO'S HANDMADE VODKA.

The boys are back in town

THE WORLD'S BEST GOLFERS RETURN FOR THE RBC HERITAGE, CONTINUING A 54-YEAR TRADITION.

STORY BY BAILEY GILLIAM + PHOTOS COURTESY OF HERITAGE CLASSIC FOUNDATION AND SEA PINES RESORT



FAMOUS FIRST Arnold Palmer won the first Heritage Classic, cementing the future of the tournament, a fledgling resort called Sea Pines and the prosperity of the then-unknown island.

Hilton Head Island's status as a world-class golf destination can be traced back to 1969, when Sea Pines developer Charles Fraser announced a PGA Tour event would be held at the newly created Harbour Town Golf Links. Fraser knew his new course was special. He just needed to get the world's best players here to experience it.

When both Arnold Palmer and Jack Nicklaus committed to play in the inaugural event, the golf world took notice. An army of journalists and commentators showed up to watch Palmer earn his first victory in 14 months. Their stories and broadcasts did more than document The King's performance; they also wrote and spoke glowingly about this new masterpiece created by legendary designer Pete Dye, located in a first-of-its-kind resort, on an island no one had heard of. The golf world was intrigued.

For the past 54 years the Heritage has continued to define Hilton Head Island, drawing millions of spectators for "Heritage Week" — our take on Spring Break. After two years of limited or no capacity, the tournament is returning to full capacity for 2022.

Here is your guide to good times at the 54th RBC Heritage Presented by Boeing, set for April 11-17 at Harbour Town Golf Links.







DREAM TEAM Left: Charles Fraser laughs with Jack Nicklaus, Pete Dye and Donald O'Quinn in 1969 at Harbour Town Golf Links. Center: Fraser fires the first cannon, marking the official start of "Heritage Week." Right: Crowds gather around the 18th green to watch the completion of the tournament in 1980.

Players to watch



STEWART CINK The defending champion will be competing for a chance to take home his fourth plaid jacket. He won his first in 2000, his second in 2004 and his third in 2021. Last year Cink shot a 16-under 126 in the first two rounds, shattering the lowest 36-hole score at Harbour Town of 13-under 129 shared by Jack Nicklaus and Phil Mickelson. Cink added a 69 to reach 18 under, two better than Justin Leonard's recording-breaking 54-hole score in 2002. Cink hugged his son and caddie, Reagan, after he closed out his four-shot victory with a par on 18. His wife, Lisa, and their other son, Connor, were in the gallery cheering him on. The 48-year-old has earned eight victories on the PGA Tour and has competed in every RBC Heritage since 2000.



WESLEY BRYAN Bryan was born and raised in South Carolina and played golf at the University of South Carolina. He grew up attending the RBC Heritage and watched his dad compete in 2004. He also competed in the Sea Pines Junior Heritage and the Players Amateur. The 2017 tournament was Wesley's first start at Harbour Town, and he began the final round three shots out of the lead. He edged Luke Donald by one shot to become the first South Carolinian to win the RBC Heritage in its then-49-year history. He was only the sixth player to win the tournament on his first attempt.



JIM FURYK This two-time RBC Heritage champion served as the U.S. Ryder Cup Team captain for the 42nd Ryder Cup. He also was an assistant captain on the winning 2017 Presidents Cup team. The University of Arizona graduate has won 17 PGA Tour titles and was the 2010 Player of the Year and FedEx Cup Champion. He earned three victories on the Champions Tour in 2020 and will be making his 22nd start at Harbour Town this April, thanks to a sponsor's exemption.



BRIAN GAY Gay won the 2009 RBC Heritage by a record 10 strokes, topping Davis Love III's seven-stroke win in 1998. His 20-under 264 total broke Loren Roberts' tournament scoring record of 19-under in 1996, Webb Simpson broke that record with his winning 262 in 2020. Gay has won five times on the PGA TOUR, most recently at the 2020 Bermuda Championship, and will be making his 21st start at Harbour Town.



SATOSHI KODAIRA Kodaira made a 25-foot birdie putt on the third playoff hole of the 2018 RBC Heritage to defeat Si Woo Kim after coming from six shots behind in the final round for his first PGA Tour victory. It was the Tokyo native's first start at the RBC Heritage and made him the seventh player to win on his first attempt.



C.T. PAN Pan earned his first PGA Tour victory at the 2019 RBC Heritage. He entered the final round trailing Dustin Johnson by two strokes and posted a 4-under 67 to win by one stroke over Matt Kuchar. The University of Washington graduate finished with a winning score of 12-under 272. He was a member of the International Team at the 2019 Presidents Cup, making him the first to represent Chinese Taipei in that competition. He also won a bronze medal at the Olympic Games in Tokyo in 2020. He will be making his 6th start at Harbour Town.

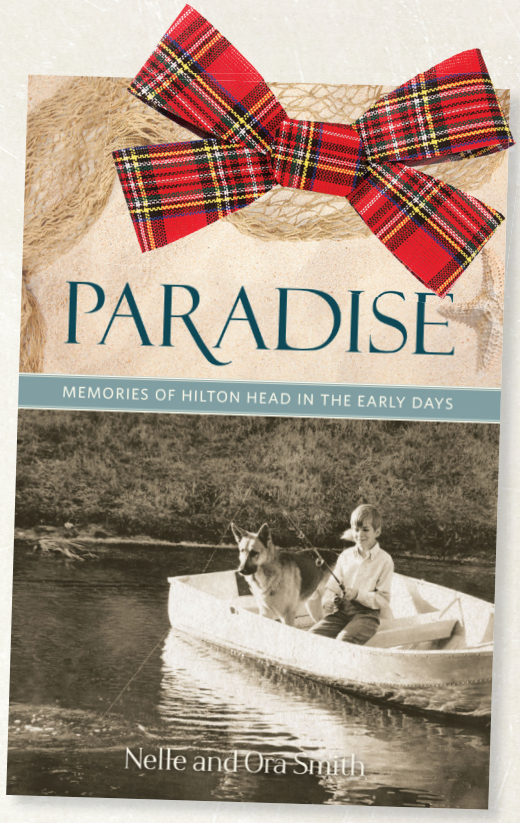
A Tee-rific good read!

Whether you're new to the Lowcountry or an old-timer, you'll love Nelle and Ora Smith's book *Paradise: Memories of Hilton Head in the Early Days*. And be sure to get a copy for your RBC Heritage guests!

Delight your book or civic club by booking Nelle and Ora as guest speakers for an insider's view of Lowcountry life.

Available this year and beyond!

Pick up a copy at your favorite local store, call 843.575.2222, or email Ora at oraesmith07@gmail.com



The Greenery is in Full Bloom

One Shop & Garden for Everything Heritage, Spring and Easter!



the greenery, inc.®
— EMPLOYEE OWNED —

GARDEN CENTER
GIFT & HOME

960 William Hilton Pkwy • 843-592-3759
www.thegreeneryinc.com
Mon-Fri 9-5 • Sat 9-4:30 • Sun 10-4:30



Par for the course

The Harbour Town Golf Links course is known for its narrow and tight fairways, abundant water and sand hazards, small greens, winds through pines, palms and oak forests and fronts on the Calibogue Sound with views of the marsh and Harbour Town Yacht Basin. Designed by Pete Dye with Jack Nicklaus, this is considered one of the most beautiful courses on the coast. There are a few changes to the course this year that may affect pars and players' scores throughout the tournament. "There has been yardage added on number two and to hole number five, which are both par 5s," tournament director Steve Wilmot said. "On one par 3, seventeen, we've added some yardage. But it's more or less in the line of what Pete Dye envisioned. It's how the original golf course was somewhat set up to be and play. It's not trying to toughen it up or anything — it's really trying to get it back to where it was."



Mitchelville by ***Lisa Gilyard Rivers***

Get your plaid on

The Heritage Classic Foundation is dedicated to supporting educational and charitable initiatives to enhance quality of life and economic vitality by hosting the RBC Heritage Presented by Boeing. Registered charities also have the opportunity to be honored by the PGA Tour each year. ***The Mitchelville Preservation Project*** was named a 2021 Charity of the Year finalist. Its mission is to replicate, preserve and sustain a historically significant site and to educate the public about the sacrifice, resilience and perseverance of the freedom of Mitchelville, which in 1862 was the first self-governed town of formerly enslaved people in America. The award comes with a $5,000 grant from the PGA Tour that will be used to help the Mitchelville Preservation Project create a commemorative park on the site where the town of Mitchelville once stood. When you purchase a ticket, you help the Heritage Classic Foundation support its educational and charitable initiatives. Learn more at rbcheritage.com.

A word from the sponsors

The RBC Heritage wouldn't be possible without its numerous sponsors. Here's a quick look at some of this year's official sponsors and what they're bringing to the event.



BOEING Boeing will present the tournament for its 11th consecutive year. "We have been involved since 2012," said Lindsey Leonard, senior director of national strategy and engagement. "We are particularly proud of the work that's done through the Heritage Classic Foundation. We have supported them through scholarships and through some of the education initiatives. To date I think we have given over $64 million to nonprofits in South Carolina and work hard to continue to best that every year and find new partnerships. We're thrilled to be here. We're grateful for the tournament, and we are grateful for the state of South Carolina." Boeing will do a flyover this year as it has in the past.

PETER MILLAR

Peter Millar has a long history with golf and is featured in the Harbour Town Golf Links pro shop. RBC Heritage past champion Brandt Snedeker is one of the brand's ambassadors. PGA Tour professionals Kevin Kisner, Lee Westwood, Bill Haas, Chesson Hadley, Chez Reavie, Hudson Swafford and Johnson Wagner are also on the Peter Millar team.



MAESTRO DOBEL

Maestro Dobel Tequila is the "Official Tequila" of the RBC Heritage. In 2021 Maestro Dobel signed a multi-year deal with the PGA Tour with the goal of sharing with golf fans across the country its commitment to mastery and excellence. The tequila will be poured across hospitality venues, at spirits bars on course and at a dedicated Maestro Dobel bar experience at the Heritage Lawn, near the 18th tee.

Hire the Service, Experience, and Results You Deserve

Sea Pines
36 E Beach Lagoon Drive
SOLD $8,500,000

Collins Group Realty

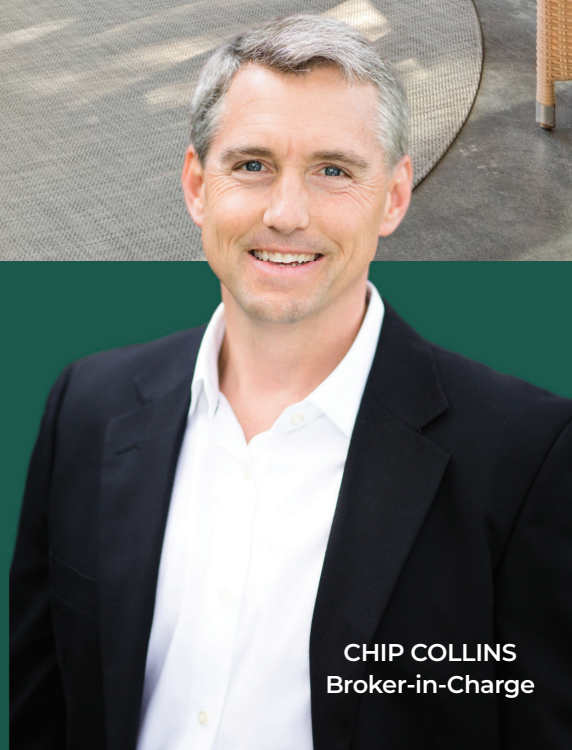
STRUCTURED TO SERVE

Celebrating 20 Years of Results

Lowcountry's Luxury Leaders & #1 Producing Team

Interview Us for Your Important Sale (843) 341-6300
CollinsGroupRealty.com

EQUAL HOUSING OPPORTUNITY



CHIP COLLINS
Broker-in-Charge



H&D HERMAN AND DAVIS PROPERTIES

LONG COVE
12 COMBAHEE ROAD

Situated on over ½ an acre overlooking the 15th fairway with distant lagoon views, you will find this charming home in a "park like" setting offering wonderful privacy. This home features 4 bedrooms, 4 baths, crown molding, porcelain tile flooring, cook's kitchen, wet bar, current owners added family room off of dining room, 5yr roof, 2 spacious Master suites, 2 car garage w/plentiful storage, and amazing outdoor deck for enjoying the infamous Pete Dye golf course. Enjoy the incredible lifestyle in Long Cove to include amenities such as golf, marina, playground, heated/chilled pool, gardens, tennis, pickleball/bocce, and dog park. **Offered for $989,000.**

Faces You Know. Results You Trust.



BECKY HERMAN
843.301.3355
Becky@BeckyHerman.com

MONICA DAVIS
843.384.4473
Monica@MonicaDavis.com

CHARTERONE REALTY
WHO'S WHO IN LUXURY REAL ESTATE

www.HermanAndDavis.com

Something to retire on

For the past 34 and 22 years respectively, ***Stan Smith*** and ***Thomas Reilley*** have been the RBC Heritage co-tournament chairmen. After this year, they will be stepping down.





©ARNO DIMMLING

LIKE FATHER, LIKE SON RBC Heritage tournament director Steve Wilmot and defending champion Stewart Cink unveiled the latest champion portrait by local artist West Fraser at Media Day.

Get the picture

Head to the clubhouse to see the latest and greatest champion portrait of ***Stewart Cink by West Fraser***. Though Cink has a few portraits around the clubhouse, this latest one will be visible when you first walk in. This portrait is a bit different than the usual champion portraits, as it features Cink's son and caddy, Reagan. "I would like to thank West for tying in family," Steve Wilmot said. "Usually, it's normally just the champion, but I love what he did this year."



Loosen your purse strings

Speaking of champions, another change to come this year is the prize money. The purse for the RBC Heritage will increase to $8 million in 2022, up from $7.1 million last year. When the tournament started in 1969, the purse was $100,000. The winner this year will receive a check for ***$1,440,000***.

See and be seen

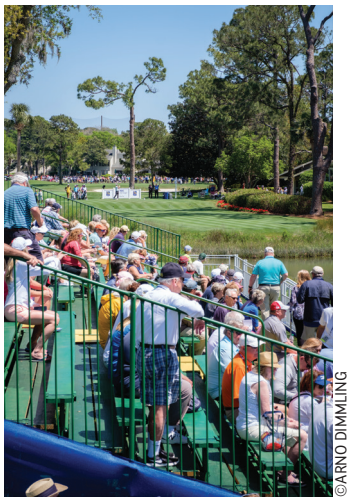
There are several vantage points from which to watch the tournament, each with its own vibe.

BLEACHERS Bleachers are located throughout the course. Access is on a first-come, first-served basis and is free for all spectators. Wheelchair-accessible viewing areas are located at the 9th, 13th, 15th, 17th and 18th greens.

HERITAGE LAWN The Heritage Lawn is a popular and fun spectator area that starts just past the 16th green and ends along the 18th fairway. It's a great location to meet up with friends to watch the Golf Channel and CBS Sports broadcasts on a large video board. A variety of activities are offered on the Heritage Lawn.

LIBERTY OAK EXPO The expo area is located in the marina, next to the Harbour Town Lighthouse. Spectators can visit the display tents to view and interact with promoted products.

MERCHANDISE PAVILION The pavilion is located between the 1st and 9th holes. Additional pop-up tents can be found on the Heritage Lawn (Peter Millar tent) and at Liberty Oak.



©ARNO DIMMLING

Eat, drink and be merry

Some might say the Heritage is a golf tournament surrounded by a party. Others might say it's a party with the added bonus of a golf tournament. Everyone is correct.

- **The Quarterdeck** is on schedule to be open for the tournament.
- **Fraser's at the Pavilion** is open to all spectators and is located under the clubhouse, adjacent to the 10th tee.
- The **Ultra Club** sells food and beverages behind the 18th green.
- **Tito's Stillhouse** on the Heritage Lawn offers cocktails for spectators.
- **Maestro Dobel** on the Heritage Lawn, offers specialty tequila cocktails for spectators.
- **1 & 9 Village** is an open-air venue that features wine and whiskey bars located between holes 1 and 9. It features a large video board and golf viewing areas.
- **Concession stands** are located in the following areas, featuring specialty items from the SERG Group and staffed by volunteers from local civic and nonprofit organizations:
  - *Between 1st and 9th fairways*
  - *2nd green/7th tee*
  - *8th green*
  - *10th fairway*
  - *13th green*
  - *15th green*
  - *18th fairway*
  - *Heritage Lawn/17th green*



- Clubhouse Ticket Pack holders may purchase food and beverages at the **Clubhouse**, the **8th green OASIS** and the **15th green Clubhouse II**.



Bloom this Spring

LUX
A MEDICAL SPA

LUX~A Medical Spa is the premier choice for medical aesthetics, skin enrichment and the ultimate anti-aging experience. Our caring and educated staff are dedicated to making each visit LUXurious!

LUX is owned by Board Certified Dermatologist Carmen A. Traywick, M.D. and Board Certified Plastic Surgeon Frederick G. Weniger, M.D., F.A.C.S.

843.781.6672 | www.luxhhi.com
350 Fording Island Rd, Ste 101, Bluffton | FB.com/LUXHHI
24 Shelter Cove Lane, Ste 50. Hilton Head Island | @lux_a_medical_spa

SCAN FOR SPECIALS


©ARNO DIMMLING

Safety first

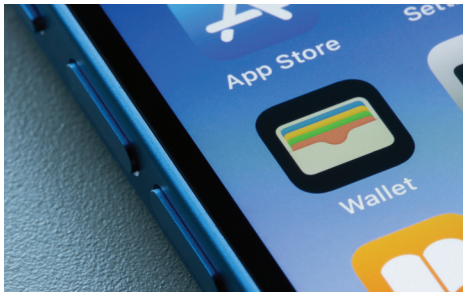
Full crowds are back. While there aren't strict mask mandates, there are some guidelines to keep in mind when preparing to hit the crowds this year.

- All individuals over the age of 2 are encouraged to wear a mask while indoors or in fully enclosed spaces unless actively eating or drinking. While outdoors, fully vaccinated individuals are not required to wear a mask. Social distancing is encouraged.
- Autographs can be obtained only at designated Autograph Zones. On-course autographs are not permitted. This includes, but is not limited to, tees, fairways, greens and practice areas during practice rounds and tournament rounds.
- Those who feel ill or are experiencing symptoms of COVID-19 will not be admitted. Check your temperature before arrival to confirm you do not have a fever of over 100.4 degrees.
- Upon arrival at the event, each guest must acknowledge that they are not experiencing any symptoms of COVID. Once an admissible response is received, guests will proceed through standard security checks and bag searches.
- Limited "Will Call" may be available. Guests are strongly encouraged to distribute tickets, digital or otherwise, in advance of the tournament so as to minimize "Will-Call" interaction.
- The tour has worked to enable contactless payments across the key point of sale locations on-course so guests can make purchases using a safer cashless method in a clean environment. Guests are encouraged to "tap-and-go" with their contactless credit card at checkout at applicable events and vendors.



- The tournament will have ***enhanced sanitization*** protocols in place to ensure all areas are routinely cleaned and sanitized. Sanitization and handwashing are encouraged throughout your time on-site. Guests are permitted to bring their own sanitizer from home.
- If you begin to feel ill on-site, please return home or seek medical attention at the First Aid Tent.

That's the ticket



For the first time, the RBC Heritage will be using only ***digital tickets***. Guests are required to present a valid digital ticket to enter tournament grounds and may proceed through the gates once a valid scan has been registered. Each spectator will receive a ticket to wear. Guest Services is in the clubhouse parking lot and is designed for answering digital ticketing questions. Lost and found and bag checks are also located inside Guest Services.

"The big thing this year is digital tickets," Wilmot said. "We are going all digital for the first time. It's been about a five-year process to get us here. We're unique in the fact that we are not in an arena or stadium, so it's not like there's one way in and one way out, but it's going to be a big undertaking by the staff, by the team, working with Ticketmaster, working with the tour, working with other tournaments. The digital side of things is the biggest undertaking we've ever had at the tournament."

Attend the tournament for a day or the whole week, on the grounds or in private viewing areas and suites around the course. There's a perfect ticket for every schedule and budget. ***Tickets can be purchased at rbcheritage.com/tickets.***



The same wavelength

Don't miss a birdie by keeping your TV tuned into the tournament all week long.

THE GOLF CHANNEL

Thursday, April 14 (3-6 p.m.)

Friday, April 15 (3-6 p.m.)

Saturday, April 16 (1-2:30 p.m.)

Sunday, April 17 (1-2:30 p.m.)

CBS SPORTS

Saturday, April 16 (3-6 p.m.)

Sunday, April 17 (3-6 p.m.)

PGA TOUR LIVE

April 14-17 (7:30 a.m.-3 p.m., 3-6 p.m.)



At Your Service





2015 Custom-built fabulous home on a panoramic Lagoon-Golf homesite.





"We serve our clients as well as our community."

Long-time realtor Richard MacDonald and Joey Doyle have enjoyed another very successful year together. Richard's wealth of knowledge and Joey's natural people skills have helped create the perfect team. Richard is a dedicated professional with over 41 years of real estate experience here on Hilton Head Island and Bluffton. Richard and his wife Janet are true South Carolina Natives and raised all three sons here.

Joey, originally from Oklahoma, has called the Lowcountry home for over 17 years. Real estate is a family affair as her husband Chad has been in real estate for many years as well. When not working with clients, you can find them enjoying all things Lowcountry with their two children.

Richard MacDonald
Richard@RMacDonald.com
843.384.8797

Joey Doyle
JoeyDoyle@CharterOneRealty.com
843.290.5055

CharterOne Realty

Who's Who in Luxury Real Estate



For off-shore fishing or cruising with family and friends you'll love the quality, reliability, and performance of a Grady-White Boat. The Boathouse Hilton Head makes boat ownership a pleasure.

It's the ultimate boating experience!

See this amazing boat, the Grady-White flagship *Canyon 456*, on display in Harbor Town during the Heritage Golf Tournament.

THE BOATHOUSE HILTON HEAD SALES EST 1987 SERVICE

The Boathouse Hilton Head
405 Squire Pope Road
Hilton Head Island, SC 29926

Tel: 843-681-2628 hhboathouse.net



Park it

While there is no general spectator parking within Sea Pines, there are a few options for getting to the tournament.

General parking at the Coastal Discovery Museum at Honey Horn
Complimentary parking with motor coach service to and from Harbour Town Marina (approximately a 20-minute ride), 6:30 a.m.-9:30 p.m. Tuesday through Sunday.

Official tournament shuttle from Coligny Beach parking lot
Complimentary shuttles to a drop-off near Harbour Town, 6:30 a.m.-9:30 p.m. Thursday through Sunday. Bicycle parking is available in the Coligny Plaza area. Parking is first-come, first-served.

Bicycle parking at Harbour Town
Complimentary bicycle parking is available inside Sea Pines at the tennis courts next to the Harbour Town Golf Links Clubhouse parking lot. Owners are responsible for locking their own bicycles. All cyclists must show a digital ticket or a volunteer badge to be admitted through the gates of Sea Pines. Cyclists may enter Sea Pines at the Ocean Gate on South Forest Beach Drive or at the Main Gate on Greenwood Drive.



Designated parking for people with disabilities
Designated parking for people with disabilities will be located close to the shuttle loading area at The Coastal Discovery Museum at Honey Horn. A Disabled Person Parking Identification Placard must be visible entering the lot. Wheelchair-accessible buses will be available.

Ride share app & taxi policy
During tournament hours the taxi and Ride Share App designated pick-up and drop-off location is The Shops at Sea Pines Center. After hours, taxis and ride shares will be able to pick up at locations around the Harbour Town Golf Links once tournament play has ended.



©ARNO DIMMLING

Heritage Week events

MONDAY, APRIL 11

Pro-Am Presented by Boeing (11:30 a.m.-6 p.m.)

TUESDAY, APRIL 12

Opening Ceremonies, 18th green (noon)
Kick off the 54th annual RBC Heritage with the tradition of opening ceremonies and a parade beginning at Liberty Oak at Harbour Town Yacht Basin and ending on the 18th green. Defending Champion Stewart Cink, Heritage Classic Foundation board members, volunteers and state dignitaries will march in the parade around Harbour Town Yacht Basin to the sounds of the Citadel's Regimental Pipe Band.

Pro practice rounds (all day)
PGA Tour professionals are invited to play at their discretion. No advance starting times are available. A pairings board is located by the first tee and is continually updated as players begin their rounds.

Coca-Cola Youth Day Putting Contest, Putting Green (2-3 p.m.)
Children 15 and under are invited to putt alongside the pros at Harbour Town Golf Links. Registration is in the tent next to the Clubhouse.



WEDNESDAY, APRIL 13

RBC Heritage Pro-Am (7 a.m.-6 p.m.)

THURSDAY, APRIL 14

RBC Heritage Presented by Boeing, 1st round (7:20 a.m-5 p.m.)

FRIDAY, APRIL 15

RBC Heritage Presented by Boeing, 2nd round (7:20 a.m-5 p.m.)

SATURDAY, APRIL 16

RBC Heritage Presented by Boeing, 3rd round (8:30 a.m-5 p.m.)

Plaid Nation Games, Heritage Lawn (noon-2 p.m.)

SUNDAY, APRIL 17

RBC Heritage Presented by Boeing, final round (8:30 a.m-5 p.m.)

Sunrise Easter service, Liberty Oak (7:30 a.m.)

All are invited to enjoy Sunrise Service. The ceremony will feature local ministers, music and nondenominational prayer. A PGA Tour professional also will speak. No ticket is needed. *LL*

You deserve life on the water.





Many makes and models

Reciprocity makes boating available anywhere, all year long

Unlimited usage

CAREFREE BOAT CLUB

The affordable alternative to boat ownership.

86 Helmsman Way | Hilton Head Island, SC

843.684.2628

carefreeboats.com/locations/hilton-head-sc

Hitting the links at Harbour Town

LOCAL LIFE JUNIOR DESIGNER CARLY SCHULTZ MADE THE MOST OF HER CHANCE TO PLAY THE LOWCOUNTRY'S MOST FAMOUS GOLF COURSE.

PHOTOGRAPHY BY ARNO DIMMLING





Harbour Town Golf Links is one of the most celebrated courses on the PGA Tour. Many of the world's best golfers come to relax with their families following an exhilarating week at the Masters. But the easygoing atmosphere doesn't mean the golf is easy, by any stretch. Harbour Town consistently ranks among professional golf's most challenging layouts. Its narrow fairways, overhanging oaks and dark lagoons demand that each shot be executed properly. To win a plaid jacket, every stroke requires thought.

It's a course where shot-makers such as Jim Furyk, Luke Donald and Matt Kuchar thrive. While it is one of the shorter courses on the PGA Tour, many world-class players are frustrated each year with its difficult angles and challenging pin positions.

LOCAL Life's ***Carly Schultz***, an avid golfer, was offered the chance to tee it up on the famed course for the first time as part of RBC Heritage Media Day. Here are a few of her thoughts on the experience.

Expectations versus reality

Prior to playing the course, I definitely had some reservations about my ability to succeed. Since the PGA Tour found this course to be satisfactory for pro-level play, I expected to be in the water at least every other hole and have a triple bogey standard on my scorecard. However, I believe it was truly the character of the holes that drew the PGA Tour to this course. It's less about driving the ball hundreds of yards and more about focus and aim. So actually being able to play this course at an amateur level was very enjoyable. Curving around the trees and staying out of the marsh was the most exciting part.

Celebrity sighting

With three people in our group, we were moving along at a considerable speed. With our exceptional forecaddy clearing the way for us, aiming our shots and providing expert advice, we finished the front 9 in approximately 87 minutes. However, this was not fast enough for the seemed-to-be pro golfers behind us. Their impeccable aim and ability to stay out of the traps allowed them to waste no time. Around the bend to hole No. 10, they respectfully passed us to get a head

CARLY SCHULTZ



Reported handicap: 36
Scorecard: 99 (par 71)
Playing partners: Rick Snow, Ian Guerin

What was in your bag?
Ball: Top Flite 2020 Gamer
Driver: Titleist TS1
5 wood: Callaway Big Bertha
5-hybrid: TaylorMade Rescue
Irons: Callaway Big Bertha RCH 75i
Putter: Wilson TPA XX
Wedges: Ping G LE



PLAYING THROUGH Don't worry about the group behind you when playing golf. Instead, worry about what's ahead. Unless the group behind you is Darius Rucker and his drummer, Jeff Marino. The famous musicians passed Carly's group on hole No. 10.

start and tee off on hole No. 12. If you're like me, you expect them to be professional tour players or just two average guys with superb golf games. Except neither of those proved to be true. The duo was the famous country singer/songwriter Darius Rucker and his drummer, Jeff Marino. What an honor to be playing on the same course as a Lowcountry star who appreciates the intricate course at Harbour Town. He was on Hilton Head to host and perform at his own 10th annual Darius Rucker Intercollegiate Golf Tournament going on that day at Long Cove Club. Our photographer riding alongside us asked permission and was able to take some incredible shots of them playing. Needless to say, we didn't see too much more of them as they sped through the back nine.





Electric Recreation Is Our Path Forward

Whether it's for Easter, Mother's Day or any day, give the gift of an experience! Street legal on roads 35mph or less, sight seeing, shopping and dining just became more fun! Call Carolina Rides today to rent or test drive a Moke!

Carolina Rides

59B NEW ORLEANS RD, HILTON HEAD | CAROLINARIDES.COM | (844)378-6653

WHIP SALON

NOW OPEN ON HILTON HEAD ISLAND

FULL SERVICE SALON • ONLINE BOOKING • OPEN 7 DAYS A WEEK

BRING IN THIS AD FOR
15% OFF YOUR FIRST SERVICE



FOLLOW US ON INSATGRAM @WHIPSALON

1040 WILLIAM HILTON PKWY, SUITE 101
HILTON HEAD ISLAND, SC 29928
843.842.5517 WWW.WHIPSALON.COM

HILTON HEAD DISTILLERY

EXPERIENCE
Our Craft!

Smell the cane, feel the heat of the still and grab a drink from one of our amazing mixologists. Tours, Cocktail Bar & Mixology Emporium open daily. There are endless ways to have fun at Hilton Head Distillery.











Reserve Your Spot Today!

14 CARDINAL RD | 843.686.4443
@HILTONHEADDISTILLERY WWW.HILTONHEADDISTILLERY.COM

Favorite hole

It would have to be the signature hole, No. 18, with the lighthouse and marsh view. Coincidentally, just as we were taking in the scenery, two fighter jets soared past us above the Calibogue Sound doing twists and turns, almost like a staged performance. Even though the weather brought us a mixed bag of clouds, wind, rain and sunshine, moments like that made it all so worthwhile. Thankfully, the last hole was especially kind to me as I hit my best drive of the day over the marsh and landed in the perfect spot for an easy chip up to the green.

Least favorite hole

I would have to put hole No. 17 on the chopping block. Don't get me wrong, it is such a beautifully designed hole with a shot over the water, but it doesn't allow for any leeway for error. Hitting a little past the green leads you straight into the marsh. Hitting to the left or short puts you in the water. Hitting a smidge to the right places you in a tiny sandtrap. This hole calls for extreme accuracy.



PLAY IN THE FOOTSTEPS OF LEGENDS Put your game to the ultimate test at Harbour Town Golf Links, a public golf course inside of Sea Pines Resort. It is both the crowning achievement of famed designer Pete Dye and design consultant Jack Nicklaus and a perennial favorite among PGA Tour players. Reserve tee times online at seapines.com.



HARBOUR TOWN ACCOLADES

- Home to the RBC Heritage Presented by Boeing golf tournament, South Carolina's only annual PGA Tour event.
- Ranked No. 21 among Golfweek's Best 2022 list of top resort golf courses in the United States.
- 18th hole was selected among Golf Digest's "The Best 18 Holes in the World."
- No. 9 on PGATour.com's list of "Toughest Courses on the PGA Tour."
- Named No. 2, second only to Augusta National, by PGA Tour players in a Golf World survey regarding "Top PGA Tour Courses."
- Course record: 61 (David Frost, Troy Merritt)

In review

Playing the famous 18 holes at Harbour Town Golf Links will be a story I tell for years to come. Besides the tournament-ready breathtaking conditions of the course and clubhouse itself, it was the people who made the experience so memorable. For those of you who are considering playing the course, I would suggest practicing your shots out of tough and various terrain. Since the course is known to be very narrow, you may end up in the trees, pine straw and sand traps. Definitely warm up those sand wedges and low irons before you head out. *LL*



Tips from the pros

"You use every club in your bag. You've got to hit all different types of shots. It's tree-lined, so you've got to shape it around here. If you hit a lot of greens, you're going to play well."

— Dustin Johnson



"Finding fairways is such a key out here. The wind picks up and starts moving your ball around, and if you're not finding fairways, you're just trying to get something near the green to save par. If you can find fairways you'll at least have a chance."

— Matt Kuchar



"I think you have to do everything well. You can't just say the long hitters or iron players will do well. You have to hit it in the fairway, you have to be in the proper position in the fairway to be able to attack the flag. And you obviously have to putt well. You have to have everything clicking to play well here."

— Davis Love III



"It's target golf. You can't hit it too far, but you've got to hit it far enough."

— Boo Weekley

ESTABLISHING A NEW HILTON HEAD TRADITION FOR DISTINCTIVE MEN'S CLOTHING

JOHN BAYLEY
Clothier



MONDAY-SATURDAY 10AM-6PM
VILLAGE AT WEXFORD, SUITE J4B
HILTON HEAD ISLAND
843-715-0713

NONSTOP ADVENTURE

Even though we live in paradise, the occasional out-of-town excursion is a treat. From Hilton Head and Savannah, we're fortunate to have nonstop flight options that afford exploration of many popular North American destinations rich in abundant sights, sounds and flavors. **LOCAL Life** brings these nonstop cities to you through the eyes and recommendations of local foodies, shopaholics, sports fans and cultural aficionados who will ensure that your next out-of-town adventure is just that — nonstop.



Grand Rapids

NONSTOP FLIGHT

Savannah Hilton Head International Airport (SAV) to Gerald R. Ford International Airport (GRR)
Duration: 2 hours, 12 minutes
Airline: Allegiant

ART AND BEER LOVERS: THE MIDWEST IS CALLING.

BY B.C. RAUSCH

Grand Rapids, Michigan, is a three-time winner in USA Today's best beer-city poll. These accolades, coupled with the Beer City Ale Trail featuring more than 40 breweries including **Founders Brewing**, makes a strong case for a visit to "Beer City USA."

Other beverages are making their mark here as well. An emerging distillery scene is highlighted by **Eastern Kille** on the eastern banks of the Grand River, which makes bourbon, gin and whiskey with water from the Great Lakes and Long Road, producing vodkas and botanicals, whiskey, brandy, and liqueurs. And only a little less potent are craft coffee options including Madcap, Ferris, Sparrows and Rowsters.

Once a conservative, somewhat sleepy town famous for furniture, Grand Rapids now boasts a diverse population of nearly 200,000 and the ever appealing combination of big-city excitement with small-town community pride and closeness.

Where to go

A robust annual lineup of events brings in visitors and residents, notably **ArtPrize**, the world's most attended public art event. Every fall more than 500,000 visitors come to see hundreds of artists display their works throughout downtown. This "radically open" art competition always finds new ways to connect people with art.

Another art-lover's stop is **Frederik Meijer Gardens & Sculpture Park**, a combination of sculpture park and botanical garden. One of the world's 100 most visited art museums, it's the perfect half-day immersion, which can go longer in summer when they stage a series of concerts.



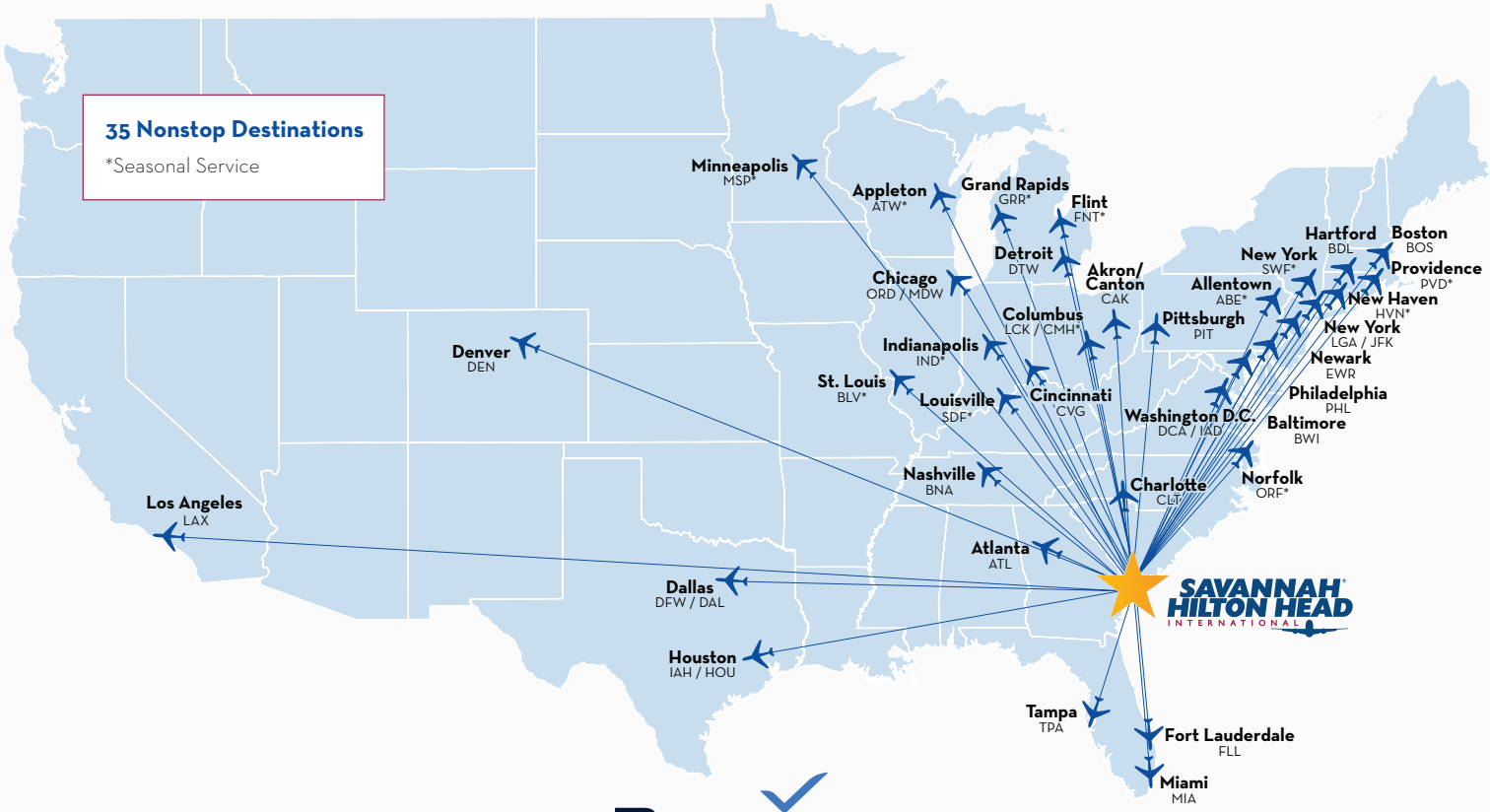
ArtPrize



Frederik Meijer Gardens & Sculpture Park

Start Your Journey Here

11 AIRLINES • **35** NONSTOP DESTINATIONS



Breeze

NEW SERVICE **COLUMBUS** (CMH) • **HARTFORD** (BDL) • **NORFOLK** (ORF)
PROVIDENCE (PVD) • **LOS ANGELES** (LAX)

avelo AIRLINES NEW SERVICE **NEW HAVEN** (HVN)

BOOK NOW!

SAVANNAH HILTON HEAD INTERNATIONAL

flySAV.com

Condé Nast Traveler READERS' CHOICE AWARDS 2021 — WINNER • TOP AIRPORT IN THE U.S. • WINNER • TOP AIRPORT IN THE U.S.

TRAVEL+ LEISURE WORLD'S BEST AWARDS 2021

allegiant · American Airlines · avelo · DELTA · Breeze · FRONTIER AIRLINES

jetBlue · Silver AIRWAYS · Southwest · sun country airlines · UNITED

From Travel + Leisure, © 2021 Travel + Leisure Holdco, LLC, a subsidiary of Wyndham Destinations, Inc. All rights reserved. Used under license.



Luna's



Max's South Sea Hideaway

Like many cities Grand Rapids is defined by its neighborhoods. Among the most popular stops for locals and visitors alike is **Eastown**, a 70-square-block district that's been transformed from a commuter suburb to a walkable, mixed-use neighborhood rich with businesses, retail and restaurants.

Donkey Taqueria, a one-of-a-kind Mexican street-food restaurant located in a former gas station, occupies a prime spot in the heart of Eastown. If it's too crowded, walk across Wealthy Street to **The Winchester**, where pub food and handcrafted cocktails are served among exposed-brick walls. Go on weekends for the Bloody Mary bar and live jazz.

Inside Eastown's historic Windmill Building, the **Brown Butter Creperie** offers a taste of France with gourmet Belgian waffles and sweet-and-savory crêpes spun to perfection on steaming griddles.

Wilcox Park hosts various outdoor activities, including kite-flying, kickball and tennis. Coldbrook Creek divides the park from Aquinas College, one of seven colleges in town.



A few other "must stops" during your time here:

- **The Gerald R. Ford Presidential Museum,** located in the city's northwest quadrant, is also the burial site for our 38th President and his wife, Betty.
- **Heritage Hill Historic District**, one of the nation's most enchanting old-house neighborhoods, is an easy walk from downtown. Among the 1,300 19th- and early 20th-century houses is nearly every style of American architecture, from Greek Revival to Prairie, some dating back to 1844.
- **Frank Lloyd Wright Meyer May House** is a meticulous restoration. Complete with original furnishings and faithfully executed reproductions, it provides a rare opportunity to experience a Prairie house exactly as Frank Lloyd Wright intended.
- Grand Rapids **Downtown Market** boasts 24 retail shops and thousands of square feet of market space, with something to satisfy every appetite. It's also the first LEED-certified market in the country.
- For an authentic fresh market experience, head to the **Fulton Street Farmers Market**, which first opened in 1922. More than 100 food, produce, flower, craft vendors, and artisans display their wares. Wander around the **Fulton Heights** neighborhood to enjoy cocktail bars (Buffalo Traders Lounge and Post Off) and cool shops (The Blue Door, Blue Bridge Games, The Petrichor Market).



The Gerald R. Ford Presidential Museum



Frank Lloyd Wright Meyer May House

Where to eat and drink

For dining downtown, don't miss **Luna's** for Mezcals and food that its website describes as "the love child of Latin American and West Michigan cultures." Or seek out the always entertaining **Max's South Sea Hideaway**, which features one of the world's largest Tiki glass collections, set in a two-story urban, immersive dining and drinking experience. Also on your list should be **Butcher's Union – Meat & Whiskey**.

New on the scene is **Social Misfits**, which serves 12 scratch-made waffle dishes, along with artisanal coffee from **Great Lakes Coffee Roasting Company** and craft cocktails. The most popular downtown breakfast spot is **Little Bird**, a European café that's an easy walk from most of the city's major hotels.

Where to shop



Gemini Handmade



Clothing Matters

Grand Rapids has many stellar retail establishments, locally owned and operated boutiques and storefronts that can be found in almost every neighborhood.

You're sure to find favorites of your own as you stroll, but keep an eye out for **Counting House** (home store and lifestyle items), **Gemini Handmade** (a family operated, handcrafted-leather-goods studio and gift shop), and **Clothing Matters** (featuring local, regional and international designers, with a focus on responsible manufacturing and eco-friendly apparel).

Have a little more time? It's only 13 miles to **Ada**, which has come a long way since its founding in 1821 by fur trader **Rix Robinson**. Known for its iconic covered bridge and as the world headquarters of **Amway,** Ada has been gentrified. Nestled near the convergence of the Grand and Thornapple rivers, **Ada Village** offers a varied mix of retail, dining and creative businesses. Walk, poke around the shops, stroll the river path and be sure to stop at **Nonna's: The Trattoria**.

Have a ball

Don't leave Grand Rapids without seeing the one-of-a-kind **Original Football Bowling Pin Game**. What started as a one-lane mashup of football and bowling is quickly becoming a national sensation. Throw a football at 10 bowling pins until someone knocks them all down. Drink. Repeat. *LL*



Considering A Realtor? Look No Further!

We Are Invested In:

- *Your Real Estate Needs*
- *Your Satisfaction*
- *Your Future*

Ken & Clay Provide:

- *Exemplary Service*
- *Integrity & Trust*
- *Commitment*
- *Dependability*
- *Support*
- *Knowledge*
- *Experience*
- *Competence*
- *Sincerity & Humility*
- *Sense of Humor*

KEN & CLAY OLIVER
YOUR PROVEN REAL ESTATE PROFESSIONALS

Don't Hesitate...Ken and Clay Are Just A Call Or Click Away!

OLIVER TEAM HONORS

• Dunes Real Estate's Top Producing Team for 2021 with 70 Happy Clients and over $43M in Sales!

• Dunes Real Estate's Top Listing and/or Selling Agent 36 out of 43 Years

• Have Assisted Thousands of Buyers and Sellers • Island Residents since 1977 & 1994

843.816.0167 Ken's cell . 843.422.8432 Clay's cell
Ken-Oliver.com . Ken@Ken-Oliver.com . Clay@Ken-Oliver.com

DUNES real estate

DUNESREALESTATE.COM

LUXURY PORTFOLIO INTERNATIONAL REAL ESTATE

Leading REAL ESTATE COMPANIES OF THE WORLD

FEATURED ARTIST

The Forest Council



Martha Worthy: The art of the wild

STORY BY BY CAROLYN MALES
PHOTOS BY BOB SPEARE

Step into Martha Worthy's airy Sea Pines studio, and you can almost hear the walls hoot, holler, chatter and hum. Here a woodland jury of a bear, a fox and a rabbit look out from a canvas as if considering the matter of our intrusion. Over on an easel a great horned owl perches on a tree branch while a fox pads below. From the looks of things, the duo seems in harmony, as if allowing each other their own private space. Meanwhile, on the walls a gallery of birds, butterflies and moths are captured mid-flight, resting on a branch or drinking in the scent of flowers. Above them an armadillo seems to be taking it all in stride.

Worthy's studio is a world where the Lowcountry meets the North Carolina mountains, the latter a favorite summer haunt for her and her partner, naturalist Bob Speare. But birds of Belize and the Southwest also share space along with a bat from Botswana that gazes at his colorful companions while hanging upside down. Meanwhile, composition studies on paper are pinned up for consideration.



Field Notes

There's so much to look at here that my attention ping-pongs from acrylic paintings and mixed media pieces (like her field notes series where Worthy has collaged groupings of painted birds and penciled in hand-written notes) to animal portraits to sculptures created from recycled materials.

We begin the studio tour with the paintings, some on canvas, some on board, and plant ourselves in front of the one that first grabbed my eye, titled "The Forest Council." I want to know the story behind that aforementioned unconventional trio—a bear, a fox and a rabbit — that she's assembled in some sort of judgment.

"The stories sometimes evolve," she said. "I'll pick some animals to paint. But it may take a while to figure out what's going on. Then it becomes like a little fable. Here they are staring at us, wondering what we're going to do in the way of conservation. You can see the intelligence too, especially in the bear." Indeed, the latter conveys both innate and learned knowledge in her clear gaze. "I read *In the Company of Bears* by Benjamin Kilham," the artist said, citing one of the many wildlife books in her studio library. "Bears have rules. And the matriarchs share food and help another mother with a cub if she has too many to handle."

Talking with Worthy, it turns out, is also a biology lesson. We work our way around the room, discussing various critters when we pause in front of a small portrait of a goat peering out from a lightly inked background of thistles, dandelions and Queen Anne's lace.







The Spirited Hand
A gift gallery

A GALLERY OF HANDCRAFTED GIFTS
Monday thru Friday 10-6 · Saturday 10-5 · Sunday 11-3
843.757.7300
1127 Fording island Road · Suite 103 · Bluffton
Near Hobby Lobby · Made in America





I'm immediately struck by the dark slits of his pupils in yellow irises. "We were petting goats at Lawton Stables, and I had never noticed their eyes before," she tells me. "It turns out these goats are prey for several animals, so when they're grazing, they use their peripheral vision to see what might be coming up to attack them."

Speaking of peripheral vision, what's been tugging at mine are those half-finished creatures perched amid scraps of copper, tin and wood pieces on the big worktable in the middle of the room. We go in for a closer look. "These sculptures are a totally different way of thinking from painting because you're translating this." Worthy holds up an odd-looking thingamajig. "And you're thinking 'what could it be?' A different part of your brain has to click in." She lifts another work-in-progress, a muslin-wrapped piece of taxidermy foam sculpted into a bird body. "This may be an owl." I tilt my head. Yes, I can see that wires jutting from it could extend into a wingspan.



Armadillo Skull



Armadillo

Now I point to another mysterious piece, this one painted dark and wrapped in wire. She smiles. "I was making a crow on wheels." She plops the body onto a wheeled base in illustration. "And I was thinking about the terracotta warriors of Xian, so he's armored like he's going into battle." Leaning in, she studies him. "But he's too skinny, so I may have to redo the body. He'll be finished one of these days, but these things just percolate for a long time."

This large worktable, I notice, is just one of several stations she's set up around the studio. Here sit scraps of metal, old shoe lasts (good for sculpture bases) and other finds she's unearthed in second-hand shops. "Every little pile is an idea that may or may not get finished," she said. I'm also intrigued by those other tabletops displaying her collections: feathers, rocks, bottles, bones, the dried inner core of a cactus and other ephemera. And then there are the skulls — some real but also some simulated ones: among them an owl, pelican, beaver and gator. "That's what I get for Christmas gifts!" she exclaims.

This trove of natural objects is made up of things she's picked up on walks here and in the mountains. So don't be surprised if you come across Worthy at the edge of a marsh or in the woods, cradling a raccoon skull she's discovered or carefully scooping up a dead butterfly or moth. Her eye is clearly sharper than ours. That's how she recovered the remains of a Bella moth, one she'd never seen before, lying on the ground. Now she pulls out a small Lucite magnifying cube where she's preserved the tiny insect. "I took a lot of pictures when I first found it — it was a lot brighter then," she says. Today its vivid orange wings and yellow spots live on in one of her small canvases.

Before I leave, I peek out her back door at the small stone patio where a green Adirondacks chair awaits, screened in by ginger, elephant ears, palms and other Lowcountry vegetation,. As if on cue, a pine warbler flits onto the bird feeder. Perhaps another subject for a painting. *LL*



SPRING TIME LIKE NEVER BEFORE

SPRING SHOP HOP

April 9th 2-5pm

Stroll your kids down the Village Bunny Hop Trail. The first 100 kids receive a basket they can fill with fun treats from our participating merchants.

• The Easter Bunny will be on the Island Child Patio for perfect photo ops
• Free crafts for the kids
• Spring specials offered throughout the Village

April 16th • 2-5pm
Visit with the Easter Bunny again on the Island Child Patio

VILLAGE at WEXFORD

1000 Wm. Hilton Pkwy., Hilton Head

A collection of 37 fabulous, award-winning, locally owned restaurants, shops & boutique services. To learn more, visit villageatwexford.com

CREATIVE CONVERSATIONS

Have a special artistic talent? Step into LOCAL Life's and the Hilton Head Island Office of Cultural Affairs' monthly Creative Conversations spotlight. Go to culturehhi.org/portfolio/artist-of-the-month/ to apply or scan this QR code.

Mary Sullivan: Abstract artist

BY CAROLYN MALES

No Better Place



Infinite Possibilities. Look deep into a Mary Sullivan abstract and prepare to enter a mysterious world. Or maybe a distant galaxy. Her poured ink paintings with their rivers of fine lines inscribed by the edge of a palette knife are invitations to discover and imagine. Sullivan's acrylic skin artworks, on the other hand, are pieces she's fashioned from dried leftover paint peeled from wax paper and manipulated onto canvas, paper, or board. These little gems often carry gestural images like dancers or sailors, conjuring up stories suggested by their titles while leaving us room to invent our own.

On a recent afternoon, I stopped by her Hilton Head studio to learn the secrets behind her ever-expanding explorations into abstraction.

[LOCAL Life] Before becoming an artist, you started off on two very different career paths.

[Mary Sullivan] For 27 years, I was a member of a religious order, Sisters of Mercy. After leaving the order, I became an addictions counselor in a hospital treatment program in Chicago. I liked working person-to-person with both families and one-on-one. But somehow I never felt I was in the right place. I was missing something.



Rhapsody In Blue

[LL] How did this lead to art making?

[MS] I fell in love with artists like Matisse and Cezanne — painters I'd seen in books. And I remember being in tears looking at Renoir's "Woman at the Piano" — those blues! I knew I wanted to be able to do that somehow. So I started taking classes at the Lincoln Park Studio, the Evanston Art Center, and the School of the Art Institute of Chicago. When I got a scholarship for five courses, I resigned from my job and told myself, 'Okay, I'm going to do this for a couple of months and then I'll look for another job.' I eventually retired. I knew that was coming.

[LL] You'd mentioned that one of the most profound influences on your career happened in San Miguel de Allende, Mexico, with its vibrant arts scene — paintings, sculptures, masks, rainbow-colored buildings...

[MS] Friends had told us, "You have to go to San Miguel." So we went in 2000 and I started taking classes there. I went to galleries like Fábrica La Aurora, an old converted textile mill where most of the people in San Miguel had once worked. I loved the weathered and distressed walls. I took so many photos there.

[LL] Yes, those walls are abstract works in themselves. But up until then you'd been working in oils and acrylics. Now you were moving more into abstract and different mediums. What changed?

[MS] One day I'd gone into a gallery there and saw what I thought were watercolors but then I realized they couldn't be watercolors because they were so bright and translucent.





KEEP SHINING



MAYA J
JEWELRY



JEWELRY, FINE GIFTS, TREASURES
FEATURING
Julie Vos • Ella Stein • Caspari • Le Cadeaux
John Medeiros • Crislu • Meghan Browne

Coastal Treasures
Elegant Living ~ Thoughtful Giving

HARBOUR TOWN | 149 LIGHTHOUSE ROAD
843.671.3643





Gravitas

It turned out they were permanent inks. I wanted to find out how to use them and took workshops with the artist. Later I did more research and discovered they were dye-based. That's why you get the clarity. Nothing interferes with any white you leave on the paper.

Inks are at least a three-day process. As with watercolors, you've got to wash the chemicals off the paper. Afterwards, I tape it to plywood covered with waxed paper. Then I pour the inks, tilting the paper from side to side to create shapes and colors. I may or may not get something I want to work with. Next, I let the piece dry. How long that takes depends on the kind of paper and amount of water I've used.

[LL] I love how you're always changing up what you're doing. In some of pieces you've pushed your abstracts into the realm of scribbles, graffiti markings, and lines.

[MS] When I looked back at my older work, I became aware of how full of mark making they were, so I decided to explore that a bit more. I'd been influenced by Helen Frankenthaler, who talked about happy accidents, the unexpected mark or stroke that invites you to go off in a new direction. It's 'Let's see what might happen.' Later I came across Cy Twombly's paintings. At first I found him hard to like but then I began admiring his boldness, his theme of making your own unique marks.

[LL] And you've grown bolder, too.

[MS] I like trying out different pathways. When I'm painting, I'll have an idea, go to execute it, and then there's vibrations — things happen that are not so much under my control. It's the uncertainty that appeals to me, not so much the certainty.

The inks changed my whole way of thinking and making art. I'm always seeing colors and shapes and it gets into your blood. For one Art Beyond Tradition abstract show I was in, I'd suggested the theme *Infinite Possibilities*. That's the way I see art. There's not a lifetime long enough. And more possibilities keep coming. Maybe you could say that's a form of addiction. [She laughs.] Back to my earlier profession! *LL*

See

*Mary Sullivan's work is on view at the **Hilton Head Island Recreation Center Gallery** from **April 5 through June 1**.*

Thank God for gravity

It keeps me here on earth.
Otherwise I would fly off into space.
Then what would I do? I have no friends out there.
They say the Venusians are a welcoming people.
But it's not easy breaking into a group
that has pre-existing social bonds.
Especially when they have more arms
and eyes and heads than you.
And at my age,
I could do without others gawking,
saying things like, "Don't turn around,
but guess who just walked in —
that guy with no antennae."

Besides, who wants to live where there's not
a single good sushi place within a billion miles.
Come to think of it, maybe that's a business opportunity —
a guy's gotta make a living even on Corona Borealis.
Though I wonder: Would you eat fish that's
been traveling for 40 light years?
How about I open a standup club.
"Welcome to Andromedy Comedy.
Ladies and gentlemen, put your
prehensile tentacles together for..."

No, I think I like it right here.
We have the loveliest flowers
of nearly any planet anywhere.
Despite what they say, there's still
plenty of fresh air around.
And I wouldn't want to live
if I could never hear again
the most beautiful sound in the universe:
A woman laughing.

— Barry Dickson

LOCAL ART & POETRY

Swept Away by **John Crum**





COCOON
WRAP YOURSELF IN LOWCOUNTRY STYLE
FINE APPAREL, SHOES & GIFTS
6 PROMENADE STREET, UNIT 1008 | PROMENADE | DOWNTOWN BLUFFTON
843.815.3315 • COCOONLOWCOUNTRYSTYLE



PALMETTOES

FINE APPAREL & ACCESSORIES
FOR FUN-LOVING MEN & WOMEN

The Shops at Sea Pines Center
71 Lighthouse Road, Ste 414
Hilton Head Island, SC

843 . 363 . 6800

Follow Us on Instagram and Facebook!



Hilton Head's Music Man

BY LISA CARROLL

TIM REYNOLDS SHARES FIVE PIECES OF WISDOM HE'S LEARNED AFTER 20 YEARS AS ARTISTIC DIRECTOR OF THE HILTON HEAD CHORAL SOCIETY.

This is the 45th season of music-making for the Hilton Head Choral Society – the Island's longest-running performing arts group — and the 20th year for artistic director Tim Reynolds. This will be the maestro's final season with the organization.

During Reynolds' tenure the group has taken two European concert tours, hosted a choral festival with choirs from throughout the USA, commissioned new works and expanded programming to include a Chamber Singers ensemble and the HHCS Youth Choir. This year is a celebration of these accomplishments and more as they celebrate "20 with Tim." LL





The job of a conductor goes beyond music.

"Because we work with people, we wear many hats. We have to be part psychologist, part shepherd, part parent, part colleague. A good choral director can balance all of these roles while keeping music at the forefront," Tim said, who has played these roles in the lives of hundreds of singers in the Lowcountry whom he has directed over his career.

Gentle humor often teases the best out of performers.

"One of the most important things is to always keep the music-making fun. That's why people want to be a part of it." Tim's success has been proven through the growth of the HHCS in the last 20 years as the size of the group more than doubled in just his first few years.

Good singing is good singing. You can put any style on it.

"Music is a universal language, regardless of its genre or its origin." After studying music in England and Austria, conducting and teaching groups in the Midwest and guiding singing groups throughout Europe, Tim believes that the commonality of it all is how the singers display their love of music through song no matter what type of music they are singing. That's what brings people together.

Life wouldn't be complete without music.

Tim's done it all during his tenure on Hilton Head, beyond directing the HHCS. He has taught private music lessons, led worship in churches, founded several singing organizations and established many new musical traditions on the Island. Since conducting his first choir at 16, Tim's life has revolved around music and will continue to do so after he steps away from the HHCS.

Music is a gift you can always offer.

During his tenure on the Island, Tim has witnessed hurricanes, tragedies and even a pandemic. Throughout it all, the HHCS has continued for more than 45 years to give the gift of song to Islanders and visitors alike. During the hard times and the good times, sharing the joy of song has been his present to so many. So many are grateful for his contributions – musically and beyond.

Upcoming HHCS events

April 1: *Twenty with Tim*
May 29: *America Sings*
Details: *Both shows are at 7 p.m. at First Presbyterian Church. hiltonheadchoralsociety.org*

Recycle, Reuse, Repurpose.
Shop Thrift!

A New Kind of Thrift Store!



Church Mouse
BOUTIQUE THRIFT SHOP
78 Arrow Road in Cypress Square
Tuesday-Saturday 10am- 3pm
843.785.2322 churchmousethrift.com

Teacher of the Year Laurie Biggs



Laurie Biggs was selected as Heritage Academy's Teacher of the Year for 2022 and will compete as a statewide finalist for teacher of year for South Carolina Independent School Association. She joined the staff in 2015 where she teaches middle and high school social studies. She is a S.C. certified teacher with 24 years of classroom experience. Laurie earned a M.A. from Shepherd University in Curriculum & Instruction and English as a Second Language. Her bachelor's degree is in Elementary Education and Special Education from the University of Maryland. She was a Fulbright Fellow for the U.S. Department of State's Teachers for Global Classrooms Program where she studied in India. She is a former Peace Corps volunteer and enjoys speaking Spanish.

The school and teacher every student deserves.

HERITAGE ACADEMY

Discover the benefits, flexibility and affordability of a Heritage education.

www.HeritageHHI.com | Admissions@HeritageHHI.com
843.842.8600 x3
11 New Orleans Road | Hilton Head Island, SC









The Scene

Better fish to fry

What: Hilton Head Island Seafood Festival
When it took place: February 21-27
Where: Hilton Head Island
Photographer: Melissa Marcarelli
Highlights: Over the course of seven days, guests expanded their culinary horizons with guest chef dinners, the best Southern pitmasters, local wildlife, cooking demos, wine tastings, mixologists, scholars and everything in between.













Like a wagon wheel

What: Darius Rucker Intercollegiate
When it took place: February 28-March 2
Where: Long Cove Club
Highlights: The 10th annual Darius Rucker Intercollegiate took place at Long Cove Club. This year the DRI made history by becoming the first all-women regular season collegiate event to be aired by the Golf Channel. The network carried live coverage every day as well as aired reruns for a total of 21 hours of coverage. Wake Forest swept the team and individual titles.



Daniel Ravenel | Sotheby's INTERNATIONAL REALTY





Nothing Compares.

As a 25-year Lowcountry resident and experienced real estate agent, Heather is driven to see that spark of excitement in each client. Known for her attention to detail and concierge level of service, she is committed to help her clients achieve their real estate goals. Whether seasoned sellers or buyers, savvy investors, or first-time home buyers, put Heather's extensive market knowledge to work for you.



Heather Nix, Realtor®

SERVING HHI & BEYOND

C. 843.384.4769
HEATHER@DANIELRAVENELSIR.COM
HEATHERCNIX.COM

FOLLOW ME @THEREALHEATHERNIX

YOUR LOWCOUNTRY LUXURY LIFESTYLE SPECIALIST

Each Office is Independently Owned and Operated.

VOTED BEST THRIFT STORE

POUNCE ON GREAT DEALS!

Hilton Head Humane's
The Litter Box
goods for people • great for animals
THRIFT STORE

All proceeds go to improve the lives of animals.



THANKS!

46 Old Wild Horse Road | 843.843.6369
Monday-Saturday 10am-4pm

www.hhhumane.org

Meow we're talkin'



Wine & dine

What: A Lowcountry Supper featuring La Crema Wines
When it took place: February 23
Where: Alexander's Restaurant + Wine Bar
Highlights: Alexander's presented an exquisite five-course Lowcountry supper, paired with delectable La Crema wines. Master Sommelier Larry O'Brien showed attendees through each wine pairing. He has been sharing his enthusiasm for wine for more than 25 years through positions around the country, as well as roles as a wine judge and board member of the Court of Master Sommeliers.











Whiskey business



What: Woodford Reserve Batch Whiskey Dinner
When it took place: February 24
Where: Sea Pines Resort
Photographer: Emily Adkins
Highlights: Sea Pines Resort hosted a dinner for all bourbon aficionados in the elegant Champions Ballroom of the Harbour Town Clubhouse. Attendees enjoyed a special dinner featuring tastings of each of the five Woodford Reserve Sea Pines Resort, paired with unique dishes from Sea Pines Resort chefs. Each single-barrel batch was a hand-crafted straight Kentucky bourbon exclusively created for The Sea Pines Resort and boasted a unique flavor profile that combined three single-barrel selections handpicked specifically for The Sea Pines Resort.









SOUTHERN TIDE

SOUTHERN TIDE SIGNATURE STORE
SHELTER COVE HARBOUR & MARINA
(Adjacent to Neptune Statue)

MON–SAT | 10AM–8PM
SUNDAY | 12PM–6PM

17 HARBOURSIDE LANE
HILTON HEAD ISLAND, SC 29928
southerntidehiltonhead.com | 843.686.9160

All aboard to laughter

THE DEATH OF A STREETCAR NAMED VIRGINIA WOOLF

BY CAROLYN MALES

Ladies and gentlemen, step right up. You're about to embark on a roller-coaster of a ride through hot, sultry... oh, let's face it, a very damp New Orleans, home of the muffuletta and birthplace of ragtime.

But if you've come here looking for a tour of historic sites and folksy tales about Mardi Gras, Scott Joplin and voodoo, then I'd suggest jumping off this streetcar right this minute because we're about to go clattering off the rails into a landscape of genuine eccentricity.

Well, then, if you're still aboard, *laissez les bon temps rouler*. Let the good times roll!

Meet your travel companions. A few of the most storied characters of American theater, birthed by a constellation of celebrated playwrights — Arthur Miller, Edward Albee, Thornton Wilder and Tennessee Williams, have hopped on for Lean Ensemble Theater's production of *Death of A Streetcar Named Virginia Woolf*.

However, for the record, let's just say these larger-than-life characters all seem to have been tippling a few too many Sazeracs or mint juleps on their way to the shambles of an old plantation house whose windowsills have gathered some moss.

[Sound of clanging as the streetcar rumbles to a stop.]

So who do we have here?

Stanley Kowalski, he of the sweaty torn T-shirt, renowned for caterwauling "Stellllllaaaaa!," like an alley cat Romeo, up to the wrought-iron balcony in an attempt to woo back a rather ticked off "Juliet." Meanwhile Blanche DuBois, his sister-in-law, languidly swans around, hand to brow, in pursuit of a fainting couch. Or maybe a kind stranger?

Then there are the bickering George and Martha, a tweedy New England college professor and his blowzy wife. They've ventured south, dukes up, ready to start their very own version of the Battle of New Orleans. Seems they have left their baggage, an imaginary child, at home.

The rumpled Willy Loman, fedora askew, has somehow managed to get here as well, sans GPS. Miserably alone with an empty sample case, he has no one at home to write a postcard to. But he's got dreams, big plans to revive his flagging sales career. You see, he's picked up a flier for a seminar that promises to put him on the road to success! *(Perhaps taught by a Nigerian prince with a fail-proof blueprint for prosperity?)*

Well, you get the idea. Will Willy find wealth? Will sexy Stanley howl his tortured way back to his Stella? Will Blanche recover from the vapors? And will Martha and George discover the joys of anger management?

Now, get your tickets ready, and don't be surprised if a few more refugees from Plays Past clamber up the steps and grab a seat. *LL*

EVENT INFORMATION

Evening performances at 7:30 p.m., April 21-23 and April 28-May 30. Matinees at 2 p,m, April 24 and May 1.
HHPS Main Street Theatre. Tickets: $40. Students and active military $15. Preview night (April 21 only) $25. Group rates available. Tickets and information: 843-715-6676 or ***leanensemble.org***



DEATH OF A STREETCAR NAMED VIRGINIA WOOLF
A Parody in One Act by Tim Ryder & Tim Sniffen for The Second City Theatricals, directed by Lean Ensemble's Blake White, features Jennifer Brown, Jerry Durkin, Alan Matthew Miller, J. Richey Nash, George Pate and Lean Ensemble member Peggy Trecker White.

Celebrate

When planning your next visit to Hilton Head Island and the Lowcountry, **include an HHSO concert on your itinerary.**

40 HHSO | 10 JMR

40 Years of the Hilton Head Symphony Orchestra
10 Years of John Morris Russell as Music Director
during our 2021-2022 Season!

HHSO
Inspiring, enriching and uniting the Lowcountry

SYMPHONY UNDER THE STARS

JOHNNY MERCER TRIBUTE

TUESDAY, APRIL 5, 2022 • 7:30 PM (gates open at 6:00 PM)
WEDNESDAY, APRIL 6, 2022 • 7:30 PM (gates open at 6:00 PM)

Coastal Discovery Museum at Honey Horn, Hilton Head Island

John Morris Russell, *Conductor*
The HHSO and The Fabulous Equinox Orchestra

In a large festive tent under the baton of John Morris Russell, patrons can enjoy the music and dinner with friends. A swinging evening of chart toppers from the pen of the Lowcountry's own Johnny Mercer in some fantastic new arrangements performed by JMR and your HHSO and featuring Savannah's big band, The Fabulous Equinox Orchestra.

DIVIDEND ASSETS CAPITAL, LLC
INVESTMENT ADVISORS



ORCHESTRA SERIES FINALE

DANCE PARTY!

SUNDAY, APRIL 24, 2022 • 4:00PM
MONDAY, APRIL 25, 2022 • 7:30PM

First Presbyterian Church, Hilton Head Island

John Morris Russell, *Conductor*
Featuring Dancers from Five Ensembles

Celebrate dance with orchestral classics from the Blue Danube Waltz to the Russian Sailors Dance, Tango, Jazz, Polka, Step-Dance, and Can-Can. Dance ensembles from across the region join in on the fun in an energetic and dynamic program of popular favorites. The HHSO will be hopping!

CHARTERONE REALTY



Photos by TheFrenchGuy Photography

See details and order Orchestra Series tickets at **hhso.org** or call **(843) 842-2055**

COVID vaccination proof required for all attendees.



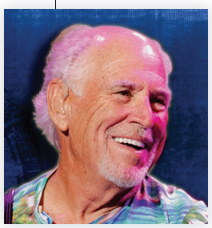
Old Town Bluffton Spring Fling Art Celebration

The Spring Fling Art Celebration is set for April 8-10 in Old Town Bluffton. Enjoy a Spring Art Walk from 5-7 p.m. on Friday, April 8. Refreshments will be served, and live music is planned. Enjoy Art in the Park from 11 a.m. to 4 p.m. on April 9 at Martin Park, and Sunday Brunch on April 10 at Old Town restaurants. **shopoldtownbluffton.com**.



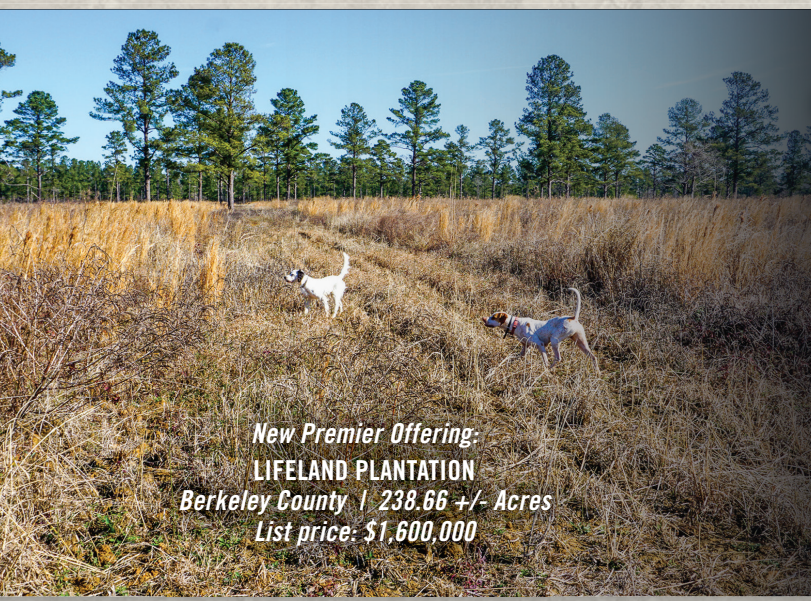
Wine tasting with charcuterie fundraiser

From 6-9 p.m. on World Book Day, April 23, support Libraries for Kids International at the Rotary Community Center. Libraries for Kids, recipient of the Greater Bluffton Chamber 2020 award for best local nonprofit, is hosting a wine tasting with charcuterie and dessert to benefit children in rural Kenya with little or no internet and no school libraries. The fundraiser will include a wine tasting, charcuterie, door prizes, raffles, a silent auction and special guests. **libraries4kids.org**.



It's 5 o'clock somewhere

Jimmy Buffett and the Coral Reefer Band will perform at Enmarket Arena at 8 p.m., April 21, as part of Jimmy Buffett's Life On the Flip Side Redux Tour 2022. The set list will include selections from Jimmy's latest releases, Life on the Flip Side (2020, debuted #2 on Billboard) and Songs You Don't Know By Heart (2020, inspired by fans, acoustic revisits of lesser-played songs) and, of course, all of the fan favorites. Get your tickets at **ticketmaster.com**.



Our agents are landowners. Unlike other agents, we live the lifestyle we are selling. With varying backgrounds in wildlife, forestry, agriculture, conservation, mineral rights, and timber rights, to mention a few of our disciplines, we as land brokers have a unique skill set that differs from that of other realty brokerages.

ANTEBELLUM PLANTATIONS | WATERFRONT | TIMBERLAND
CONSERVATION | RECREATIONAL PROPERTY

Our roots are in the land.





CROSBY
LAND COMPANY

843.782.5700 • CrosbyLandCo.com



©DOUG HERRICK

45th Annual NOGS Tour of Hidden Gardens

The Garden Club of Savannah will safely and securely celebrate the annual NOGS Tour of Hidden Gardens in 2022. This special tour unlocks the garden gates of selected private gardens and historic gardens for self-guided exploration. On April 22-23 ticket holders will enjoy springtime gardens located in Savannah's Landmark Historic District, which is the largest in the United States. All the gardens are located in the area North of Gaston Street (NOGS) to the Savannah River. As part of the tour, guests are invited to a Southern tea at the Green-Meldrim House, a National Historic Landmark and one of the South's finest examples of Gothic Revival architecture. Proceeds from the tour are donated to organizations throughout the Savannah area. **gardenclubofsavannah.org**.



Roberto Coin tent at RBC Heritage

Stop in to shop the new spring collections by Roberto Coin presented by Forsythe Jewelers during the RBC Heritage tournament. The tent will be located between holes 1 and 9 at the village.



Friday Speaker Series: A Year of Turmoil

The World Affairs Council of Hilton Head's Friday Speaker Series "A Year of Turmoil" continues with a strong roster of upcoming speakers. Events take place at First Presbyterian Church on Hilton Head Island. Purchase tickets at **wachh.org**.

SAVE THE DATES:

April 22: *Kevin Scheid, "The Cyber Threat Evolution: What comes next?"*
May 6: *Ambassador Earle Anthony Wayne, "The US & Mexico Relationship: It's Complicated."*

Simple. Seaside. Serenity.

Nestled between Savannah and Charleston, Fripp Island Golf & Beach Resort is situated on Beaufort's most beautiful barrier island. Swept by warm trade winds and soothed by the sound of the surf, we remain an escape for people of all ages and walks of life. Experience our two stunning golf courses, three and a half miles of unspoiled beach, and full-service marina. Discover the simple, seaside, serenity that can only be found here at Fripp Island Golf & Beach Resort.



833.625.1374 | FRIPPISLANDRESORT.COM

Fripp Island®
GOLF & BEACH RESORT
Simple. Seaside. Serenity.

quiet storm
hilton head
BILLABONG
Coligny Plaza
1 North Forest Beach Drive
Hilton Head Island
843.671.2551
QuietStormHHI.com



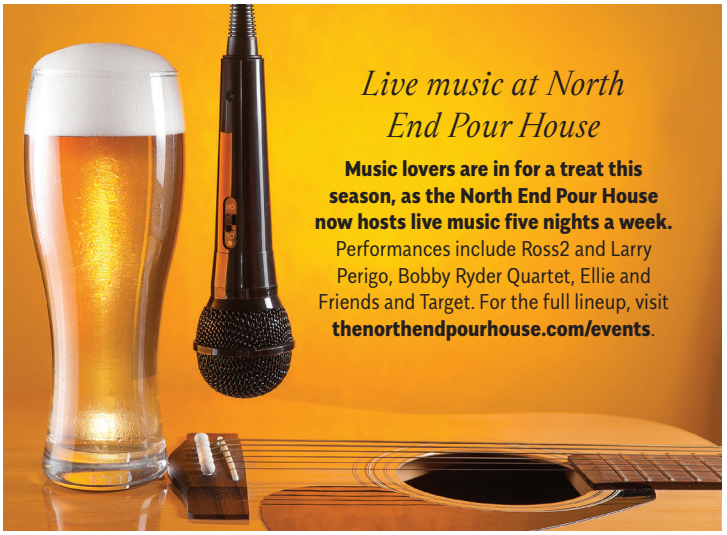
IACHH Bocce Tournament

Starting at 9:30 a.m. April 30, the annual Italian-American Club of Hilton Head Bocce Tournament will begin at the park at Shelter Cove Town Center. This single-elimination tournament kicks off the club's season of fundraising and includes a full day of bocce, beverages and lunch. To register your team of two and a chance to win a trophy for the first three places, visit **iachh.org**.



The Farmers and Makers Market returns

The Farmers and Makers Market at Shops at Sea Pines Center and the Art Market at Shops at Sea Pines Center are back in time for spring. Shop the farmers market from 10 a.m.-2 p.m. every Tuesday for local fruits and vegetables, freshly caught seafood, baked goods, barbecue and artisan crafts. The art market returns April 7 and will run from 4 to 7 p.m. every first Thursday of the month. Don't miss local artists and live music. For more information on either of these recurring events, visit **theshopsatseapinescenter.com**.



Live music at North End Pour House

Music lovers are in for a treat this season, as the North End Pour House now hosts live music five nights a week. Performances include Ross2 and Larry Perigo, Bobby Ryder Quartet, Ellie and Friends and Target. For the full lineup, visit **thenorthendpourhouse.com/events**.



Bluffton Farmers Market

Fresh, locally grown vegetables, fruits, flowers, plants and herbs abound at the Farmers Market of Bluffton, a weekly community event where locals and tourists gather not only to buy excellent produce but also to enjoy delicious food, listen to entertainment and relax with friends. Noon to 5 p.m. on Thursdays at Martin Family Park in Bluffton. **farmersmarketbluffton.org**



Hilton Head Distillery

hiltonheaddistillery.com

Tour & tasting: Tours available daily at 12:30 p.m., 2 p.m., 3:30 p.m., and 5 p.m. Learn about the amazing world of hand-crafted spirits and see it in action with informative guided tours, followed by a delicious tasting experience.

Cocktail classes: Join the distillery for an adventure into the world of mixology. Classes are available each month. Take your cocktail game up a notch with a mixology class (or two) that will leave you inspired to shake up delicious and creative sips like never before.

Cocktail bar & tasting room: Open daily from noon-6:30 pm. Stop by for unique, seasonal libations hand-crafted by our master mixologists.



Hilton Head Symphony Orchestra performance

Concert Dance Party!: 4 p.m. April 24 and 7:30 p.m. April 25. Celebrate dance with orchestral classics from the Blue Danube Waltz to the Russian Sailors Dance, Tango, Jazz, Polka, Step-Dance and Can-Can. Dance ensembles from across the region will join the program of popular favorites. **hhso.org**.

Stand out this spring with some colorful bling!



FAMILY OWNED AND OPERATED SINCE 1975

HERITAGE FINE JEWELRY

Hilton Head Island's Jeweler of Choice

843.689.2900 | heritagejewelershhi.com

28 Shelter Cove Lane, Suite 114, Shelter Cove Towne Centre • Tuesday - Saturday, 10 AM to 5:30 PM

CHOCOLATE CANOPY



Hilton Head's
Finest Confections Since 1982



Easter's on its way!

Our quality chocolates and confections are created by hand using the finest ingredients.

55 New Orleans Road, Hilton Head
843.842.4567

Order online at ChocolateCanopy.com
Don't forget we ship nationwide!



Taste the music

Dance the night away on Thursday nights in the spring at Shelter Cove Harbour & Marina, featuring local favorite bands, great food and all the dancing you can possibly do. This seasonal event returns this spring at the Neptune Statue, combining the best local bands with delicious food and drinks. This pet-friendly outdoor concert series features a variety of bands on select Thursday nights from 6-9 p.m. Featured Shelter Cove Harbour restaurants will set up as usual around Neptune and will offer a variety of specially priced light appetizers, wine, beer and cocktails.



SPRING SCHEDULE:
April 14: *Deas Guyz*
April 21: *Target the Band featuring Headliner Horns*
April 28: *Stee & the Ear Candy Band*
May 5: *Deas Guyz*
May 12: *Stee & the Ear Candy Band*
May 19: *Deas Guyz*





Grand opening event

X Golf's six-day grand opening event kicks off Tuesday, April 12 with an appearance by social media influencer Paige Spiranac, followed by long-drive world champion Wes Patterson, clinics and Heritage watch parties.
For more information visit **xgolfhiltonhead.com**.

Old Town Bluffton

Spring



FLiNG

Art Celebration

WEEKEND EVENTS

Friday April 8
Spring Art Walk
5-7 pm
Shops and galleries
open late
Refreshments served
New artists
Music

Saturday April 9
11am-4 pm
Art in the Park
at Martin Park
& downtown galleries
Live demos
Music

Sunday April 10
Sunday Brunch in
downtown restaurants
Live demos at galleries
Music

shopoldtownbluffton.com
bluffton arts district.com

The Lowcountry's Premier
Residential Seamless Gutter Company

SPARTINA
SEAMLESS GUTTERS
Seamlessly Protecting Your Home



Over 100 5 Star Reviews On Home Advisor



LEAF RELIEF®
GUTTER PROTECTION THAT REALLY WORKS

We're proud to be the only gutter company in Bluffton offering **Leaf Relief™** – the most effective gutter protection on the market!

FREE ESTIMATES

Contact us today for a FREE estimate. 843-227-2957
www.spartinaseamlessgutters.com

SPARTINA
SEAMLESS GUTTERS
Seamlessly Protecting Your Home

843-227-2957
www.SpartinaSeamlessGutters.com



Earth Day island-wide beach sweep

For the second year and in celebration of the 52nd anniversary of Earth Day, the Outside Foundation is calling on locals and visitors to join them in a monumental litter sweep of all of Hilton Head's 12 miles of beaches and other natural spaces. Community members, organizations, schools, clubs, neighborhoods, families and work colleagues are encouraged to organize a litter sweep at their chosen beaches or natural locations on Hilton Head on April 22. Groups can register their sweeps on earthdayhhi.com, where it will be listed. Those looking to join an existing sweep can find information and organizers' contact information on the site. Registered events will receive stickers and cleanup supplies from the Outside Foundation. The inaugural #EarthdayHHI event, held in 2021, drew 308 volunteers who collected a total of 712 pounds of litter. For more information, visit **outsidefoundation.org**.



Easter Eggstravagana

Every year countless Easter egg hunts ensue in April, but none quite like the Island Recreation Association's Easter Eggstravaganza. Hundreds of colored eggs are hidden all over Shelter Cove Community Park for kids of all ages to find. At 10 a.m. April 9, the search begins. In addition to the egg hunt, the Easter Eggstravaganza will have bounce houses, carnival games, zip lines, live music and a variety of concessions from different local shops and stores. All ages are welcome at the festival and with the help of the Easter Bunny, eggs are filled by Pockets Full of Sunshine, a local nonprofit employing adults with disabilities. Starting April 5, recycle your clean Easter eggs and drop them off at the Island Rec Center.





Lowcountry Derby Party for the Celebration Projects

The annual Lowcountry Derby for the Celebration Projects will be from 4–7 p.m. on Derby Day, May 7, at the Paddocks green overlooking the stables and horses. Attendees will enjoy live music by the Alan Price Trio, Derby-day-themed catering by the SERG Group, a best dressed contest, a best hat contest and giveaways. The benefit raises money for the Celebration Projects, which gives local children in need the gift of a birthday party. **Lowcountryderbyparty.com**.



Mayfest

Don't miss the 42nd anniversary of Mayfest, coordinated by The Rotary Club of Bluffton. The event will feature more than 150 artists and food vendors from 10 a.m. to 5 p.m. on May 7. Get ready for an outstanding event featuring local and regional arts and crafts, music, local foods up and down the street, an Ugly Dog contest and a messy, funny, pie-eating contest. It also will be the third year for the donut-eating contest for kids 12 and under. ***Kelly Logan Graham*** is this year's Mayfest featured artist. **blufftonrotary.org**.

INSURANCE AT THE HIGHEST STANDARDS

Getting Back To Normal

Things are returning to normal. The cars are turning yellow, the temperature is creeping up, and best of all, the RBC Heritage has returned in full strength! We have missed them all – welcome back! Kinghorn Insurance Agency serves southern Beaufort County and the South Carolina Lowcountry.

Kinghorn INSURANCE

Claims-Tested Experience You Can Depend On

BLUFFTON: 843.837.3911
HILTON HEAD: 843.686.3911
www.KinghornAgency.com



"Expressing oneself is a part of being human. To be deprived of a voice is to be told you are not a participant in society; ultimately it is a denial of humanity."

— Chinese artist, Ai Weiwei

FULL SPECTRUM STUDIO

HILTON HEAD ISLAND, SC

We are a studio and art center for lowcountry artists with disabilities

Are you, or is someone you know, ready to join us?

Stop by the studio, or give us a call!

At the **Full Spectrum Studio** we are giving our artists a voice, and their voices are extraordinary.





Welcoming full time, part time, and/or seasonal artists.
Now working in the mediums of:

pottery • painting • drawing
textiles • photography & more to come!

33 Bow Circle, Hilton Head Island, SC 29928

fullspectrumstudio.org | 786.371.5494

The FSS is a 501c3 organization



Lowcountry News news (yes, you read that right)

For decades local news stations have focused their news efforts on the largest city in the market, Savannah, leaving Beaufort County unserved or at least underserved ... until now. **WHHI Television has been growing by leaps and bounds over the last six months, including hiring a new general manager, rebranding and reworking programs, growing to a reach of 500,000, launching a new website, a new streaming agreement and now a daily newscast focusing its full attention on Beaufort and Jasper counties.** The highly anticipated newscast launches April 4 and is complete with headlines and weather and stories and reports from across the Lowcountry. Visit **WHHITV.com/news** to learn more.



©ARNO DIMMLING

SAVE THE DATES

May 14: The ***16th annual Yacht Hop of Hilton Head*** benefiting Hospice Care of the Lowcountry

May 14: Corvette Club of Hilton Head & Reichenbach Chevrolet 2nd annual All Corvette Show

May 21: All Saints Garden Tour

May 26: Hilton Head Big Band performance to benefit the Junior Jazz Foundation

May 28-29: Hilton Head Island Art Festival at Shelter Cove Harbour & Marina

June 8-18: Hilton Head Chamber Music Institute



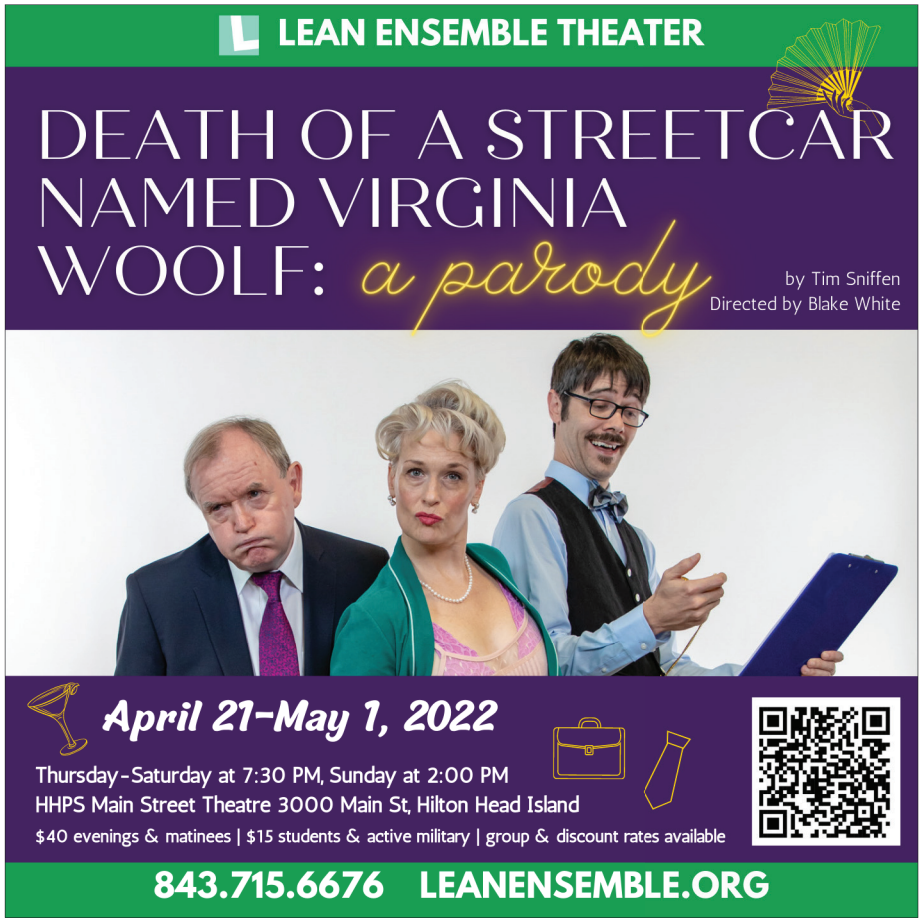
Bluffton Sunset Party
Earth Day concert

The Bluffton Sunset Party Series returns for the Summer of 2022 on April 22 with a special Earth Day concert featuring Tommy DeCarlo, lead singer of legendary band Boston, performing Boston hits and more. Local cover band CornBred will open the event. Purchase tickets at **blufftonsunsetparty.com**



Win a $10,000 brand makeover

Your brand is the face of your business and the first impression your company makes. If yours needs a refresh or a redo, this contest is for you. It's easy to enter, and all entries will receive a bonus gift from AlphaGraphics and LOCAL Biz. **The winner will receive a complete marketing re-brand with graphics and elements printed by AlphaGraphics.** It's easy to enter or to nominate a business.
LocalBizSC.com/Makeover





You got to hold on



Cypress Wetlands, Port Royal

"I loved the way this otter held onto the tree branch while giving me this great pose."

- J. LANNING SMITH, SUN CITY

HIT US WITH YOUR BEST SHOT **Have you taken a great local photo?**
Send your high-res image to info@wearelocallife.com or upload it at locallifesc.com/partingshot.



Your Local Hearing Experts

No Coupons. No Gimmicks. Just Sound Value.

J ★★★★★

After more than a year, I continue to be satisfied with the services provided by Randy Rose at Rose Hearing clinic. In particular, I have been pleased and impressed with the follow-up checks and adjustments. Randy's first business priority seems to be the successful adaptation by his patients to their new hearing devices. The Rose offices in Bluffton and Hilton Head are very pleasant to visit, and they have my highest recommendation.

D ★★★★★

The moment I entered the office it was clear that Rose Hearing cares about those whom they treat. They administer the hearing test and the fitting of the hearing aides in a comfortable and informative manner. I expect patients with Rose Hearing to be pleased with their overall experience.

H ★★★★★

From the first phone call I could sense the friendly, professional atmosphere. I was never rushed. These are not my first hearing aids but for those who are new to this experience please know that Steve will spend as much time with you as necessary to address all your concerns. They truly value helping you hear over selling a product.

Hearing loss is more common than you might think. It's estimated that 48 million Americans experience hearing loss due to noise, medical conditions, or just simply getting older.

WIDEX HIGH DEFINITION HEARING · ReSound rediscover hearing · signia Life sounds brilliant. · Starkey Hearing Technologies · oticon PEOPLE FIRST · unitron · PHONAK life is on

Make an appointment today for exact fittings of **state-of-the-art hearing aids** that will optimize your ability to hear. With exceptional follow-up care and service and over 40 years of helping the hearing impaired, you will see why we are the "Local Hearing Experts."

ROSE HEARING
HEALTHCARE CENTERS

RoseHearingHealthCareCenters.com

Hilton Head | 1505 Main Street | *Main Street Village* | 843.802.2957 ■ Bluffton | 108 Buckwalter Parkway, Suite 2G | *Berkeley Place* | 843.836.5554



Visit the Roberto Coin tent Presented by Forsythe Jewelers
RBC Heritage
Thursday - Sunday, April 14 - 17
Located between Holes 1 & 9 at the Village

FORSYTHE
JEWELERS • SINCE 1927
The Shops at Sea Pines Center
71 Lighthouse Road | Hilton Head Island
(843) 671-7070