HILTON HEAD • BLUFFTON • BEAUFORT

July 2019

local life

crabsolutely



ONE 'SHELL' OF AN ISSUE + FIREWORKS & FASHION + WARM WEATHER RUNNING

KAENON®

BUILT FOR OUTSIDERS™





PINT NIGHT July 12th, 2019 from 5:30-8:00p.m.

Come Experience the Best Polarized Lens on the Planet.

Beer, Food, Music

KAENON PROMOTIONAL ITEMS TO BE GIVEN AWAY ALL-NIGHT



40 YEARS outside™ 1979 2019

The Plaza at Shelter Cove and Wilson Village, Palmetto Bluff
843.686.6996 | shopoutside.com







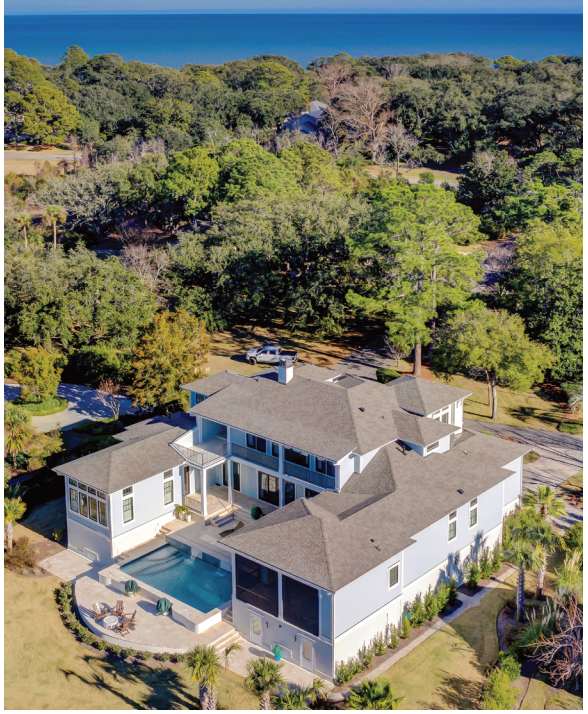


31 Baynard Park Road $5,250,000
Private waterfront peninsula property is sited among the trees and faces the inlet leading to Calibogue Sound.

LOWCOUNTRY
AT ITS BEST

8 Everglade Place $3,499,000
A masterful combination of luxury design, exceptional craftsmanship and ultimate privacy in a beach front community.













Carolina
REALTY GROUP

The Dollenberg Team leverage years of industry expertise with a true passion for Hilton Head Island and the surrounding area.

www.ERICDOLLENBERG.com

Hillary 843.290.3063
Eric 843.816.6489






HAIG POINT
— DAUFUSKIE ISLAND —
leave
– THE MAINLAND BEHIND –
You don't dare use the "T" word here.
Typical just isn't part of the language. Instead of cab rides and daily car commutes, it's a ferry ride between islands. Thirty minutes of decompression, to relax and catch your breath through the Atlantic breeze. Instead of the stress of grocery shopping, it's the Haig Point valet service, a crew that loads your bags from the store onto the ferry and delivers them to your doorstep. And shopping means hopping into a water taxi to Harbour Town on Hilton Head, seen just above the horizon, or a 45-minute ferry ride to glorious Savannah, Georgia.
haigpoint.com
REAL ESTATE | MEMBERSHIP | STAY & PLAY | WEDDINGS | CORPORATE EVENTS


Biological Center for Dentistry
A NATURAL APPROACH
Laser Dentistry
Total Body Health
Aesthetic & Integrative Dentistry
Safe-Mercury Amalgam Removal Technique
BPA Free Composite Fillings
Reconstructive Dentistry & Smile Design
Biological Implant Alternatives
Red Light & Ozone Therapy
Dr. Richard F. Porcelli
ARTIST OF THE SMILE
PHYSICIAN OF THE MOUTH
you are your environment
Biological Center for Dentistry
29 Plantation Park, Suite 303
Bluffton, South Carolina
843.593.8123
biologicalcenterfordentistry.com
Rejuvenation Dentistry
New York City & East Hampton, New York
844.735.8863
rejuvdentist.com

The Back Door
Located in lovely Sea Pines Center



VANELi®

BACKDOORHILTONHEAD

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 DO YOU WATCH FIREWORKS ON JULY 4?

"We love to sit on my sister's dock at Point Comfort. You can see Harbour Town, Tybee and Bluffton."
- LORI

"A top secret spot near Shelter Cove Marina. Only my family and mosquitoes go there."
- LANCE

"My neighborhood. We put on our own fireworks extravaganza."
- JEREMY

"From Seabrook Farm, towards Skull Creek."
- CHARLES

"Skull Creek is always a great time with an amazing show."
- ASHLAN

"From any boat that I can stowaway on at Shelter Cove."
- LISA

"Anchorage Point on Broad Creek, overlooking the marsh, Sea Pines and Calibogue Sound. Great views!"
- BRUCE

"Parris Island, when we were there."
- LEAH

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

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

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

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

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

PHOTO EDITOR
Lisa Staff *(Local since 2003)*
lisastaff@hargray.com

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

SUBSCRIPTIONS & FINANCE
Leah Ortega
leah.ortega@wearelocallife.com

PHOTOGRAPHERS Arno Dimmling + Michael Hrizuk + Curt Jacobi + Jackie Maloney
Mike Ritterbeck + Kim Smith + Lisa Staff + Mark Staff + Maddie Terry

WRITERS Lisa Allen + Terry Cermak + Collins Doughtie + Denise Doucette Friday + Eddy Hoyle
Laura Jacobi + Barry Kaufman + Hilary Kraus + Carolyn Males + David Martin + Robyn Passante
Jeremy Press + Michele Roldán-Shaw + Luana Graves Sellars

CONTRIBUTORS Rachel Acquaviva + Roxanne Gilleland + Kevin Horton + Abbey Phillips
Emily Stine + Jean Meaney Wheatly

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

VOL. 3, NO. 7

LOCAL Life is published monthly by Momentum Media Group, Inc. 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.

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



JULY JUMPSTART JUICE CLEANSE

JUICE TILL DINNER + JULY JUMPSTART PACKAGE
4 PRESSED JUICES + SIGNATURE SALAD- ONLY $30!



If you are new to cleansing this is the juice cleanse for you! Juice till Dinner includes our primary cleanse juices as follows: Detox, The Cure, Heart Beet, Revitalize + a signature grain bowl of your choice for dinner.

LET'S TALK JUICE

Healthy Habit provides pressed juice which is always bottled fresh at our facility. It delivers amazing health benefits, as well as providing both energy & balance in our lives. What else would you expect from pounds of fresh fruit and produce in every juice?

Now it shouldn't come as a surprise that eating things like kale, romaine, spinach, carrots, lemons, apples, beets and ginger is good for you— But what you might not know is that these very ingredients, brought together in exceptionally, tasty pressed juice, can actually be the first step towards changing the course of your life.



LET'S TALK CLEANSING

Some call it a reboot, we call it a jumpstart to kick start your healthy habits for summer 19'. Cleansing is about getting rid of the old & replacing it with something fresh, clean and incredibly nutritious.

And we're not just talking about cleaning out the digestive system, we're talking about resetting our taste-buds, clearing our minds and our thoughts. We all can use a do over every now and again and a juice cleanse is the perfect place to start. Here's the really good part, the Healthy Habit July Jumpstart cleanse is simple to follow and won't disrupt your life.

HEALTHY HABIT
Chopped Salads

Grab this awesome deal all month long at our current Mathews Drive location before we move to our brand new flagship store located in Park Plaza come August 2019. Get to feeling good again and **#kickstartyourhabit** today!

#KICKSTARTYOURHABIT

HEALTHY HABIT

NOW SERVING BREAKFAST ALL DAY

843.686.5600

New Breakfast Menu

NEW ORGANIC COFFEE
NEW ACAI POWER BOWL
NEW EGG SANDWICHES
NEW BREAKFAST TOASTS
NEW COFFEE SMOOTHIE
NEW ORGANIC COLD BREW

Locations

NORTH END
55 Mathews Drive
Suite 116, HHI 29926

Coming Soon

SOUTH END
33 Office Park Road
Suite 227, HHI 29928

WWW.HEALTHYHABITHHI.COM

July features



The Crab Issue

Despite their fearsome appearance and aggressive nature, crabs are greatly cherished here in the Lowcountry. This special summer issue dives deep into their fascinating lives and honors their importance to our ecosystem.

©MAE MU

BLUE PLATE SPECIAL The Lowcountry has plenty of species of crabs, but when it comes to eating them, it really boils down to two (pun intended) — the blue crab and the stone crab.

18
Feeling crabby
Crustations you'll find crawling around the Lowcountry

56
Crab health benefits
Are crabs good for you? The answer is a big juicy 'yes!'

66
Crab jewelry
You won't be able to keep your claws off these gems

76
Hand picked
Exploring the legendary art of crab picking

80
Deviled delights
No need to get crabby over a Daufuskie Island secret

84
Cooking with crabs
Local chefs share their mouth-watering recipes

106
Crab decor
Discover crab accessories for your nautical themed home

122
Where to crab
Identifying the best crabbing locations in the Lowcountry

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

July contents

12
Publisher
This issue is focused on crabs. We hope it will fuel your love for the Lowcountry and our beloved sideways-walking shellfish.

14
Contributors
Meet the locals behind this issue

16
Links
Special video and bonus content you can find online at locallifesc.com



98
A vision realized
Tour a Palmetto Bluff home built on a foundation of inspiration 30 years in the making.











19
Blend
Identifying a few noteworthy crustaceans

27
Mensa Quiz
Challenge your brain with a new set of questions

40
Celebrity
Comedian Henry Cho goes for clean and clever, never crass

46
Business
Business tips and advice from a proven leader

52
Wellness
Whew, it's sweltering out there, and you want to run?

58
Style
Patriotic ware for celebrations all month long

68
Shopping
His and hers accessories from local businesses

72
Eats
Going deliciously gluten-free with Nicole Gardner

110
Outdoors
Steps we can take to take the bite out of bugs

128
Destinations
Discover the soft side of the Grand Strand

136
Culture
On the creative edge with photographer Marge Agin

140
Scene
Photos of parties and events happening around town

144
Happenings
Festivals and events happening around the area

160
Porchin'
Party on the porch of a beautiful Oldfield home





red fish

HILTON HEAD

The freshest cuisine

AND

A GREAT

WINE SELECTION.

843-686-3388 • **REDFISHOFHILTONHEAD.COM** • 8 ARCHER RD, HILTON HEAD ISLAND



Feeling the pinch

Crabs are an essential part of life here in the Lowcountry



WISE CRACKER Publisher Lori Goodridge-Cribb enjoys stone crab claws at Hudson's Seafood House on the Docks. Only the claws of stone crabs are harvested. The crab is put back in water alive, where it regenerates a new claw.

Many of us locals began as childhood visitors and still have fond memories of those vacation days. My best childhood memory is of my dad and I chasing ghost crabs at night with a flashlight. It made me a good crab spotter and a great crab picker. In fact, I am proud (and a wee bit ashamed) to say that my love and skill with the tasty crustaceans helped me eat 25 jumbo crabs to win a crab-eating contest back in the early '80s. Yes, 25, but I did not eat the claws.

This issue is focused on crabs. We hope it will fuel your love for the Lowcountry and our beloved sideways-walking shellfish. Inside, you will find tons of fun and interesting crab-related content, including the different types of crabs we have here, the crabbers who collect them and local scientists that study them. We note the health benefits of crab, feature crab jewelry, and offer tasty crab recipes from local restaurants and chefs.

We share the backstory of Daufuskie Island Deviled Crab, we "Follow the Fiddlers" in Old Town Bluffton, we showcase cool crab accessories for your home and we highlight crab art from local artists and galleries. Want to go crabbing? We tell you where to go and how to do it. We also identify the top crab tours and adventures available.

If crabbing isn't your thing, we have plenty of other content to enhance your summer, including warm weather running advice from Palmetto Running Company, gluten-free cooking tips from The G-Free Spot and details on all of the upcoming festivals, events and summer camps.

There is a saying in Baltimore that crabs can be prepared 50 different ways and every one of them is good. I feel the same is true of our lives here in the Lowcountry. There are so many fun and exciting ways to pass your time. If you're not enjoying yourself, you're not doing it right. **Happy Fourth of July!**

"The crab that walks too far falls into the pot."
- HAITIAN PROVERB

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



Gotta crab it

*Crab tastes great and is a wonderful source of protein. Here is the recipe I use to make **crab cakes** at home.*

INGREDIENTS
1 pound lump crab meat
1 egg
2 tablespoons mayonnaise
1 dash lemon juice
1/4 cup bread crumbs
Old Bay, to taste
1 tablespoon butter

DIRECTIONS Fold together all ingredients and form cakes. Heat an iron skillet over medium heat and brown each side (around 4-5 minutes, depending on thickness). Serve with potato salad, oven-roasted vegetables or a fresh green salad.



ONE DOOR OPENS Have you seen the LOCAL Life Jeep around town? This month, we rolled up next to ***Melissa Mittag***, the director of brand management for J. Banks Design Group. Be sure to **follow @LocalLifeSC on Instagram to see all of the #LocalswithaJeep photos**.

BWA

Quality appliances for every home since 1972

CAFÉ

DISTINCT BY DESIGN™





DEFINITELY NOT A WALLFLOWER

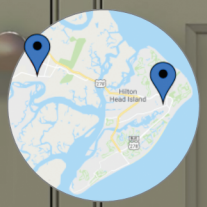
Available in our Bluffton and Hilton Head Island Showrooms

We're Open!

BILLY WOOD APPLIANCE

1223 May River Road
Bluffton, SC 29910
843.707.2332

Now 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

EXPERIENCE MATTERS.
WE GET RESULTS.



Board Certified, **Frederick G. Weniger, MD, FACS** has 19 years of experience providing cosmetic plastic surgery and is a member of American Society for Aesthetic Plastic Surgery, American Society of Plastic Surgeons and Fellow of the American College of Surgeons. Author of *Facial Rejuvenation: Surgical and Non-Surgical Procedures for a Younger Looking You.*

FACE
BREAST
BODY

WENIGER
Plastic Surgery

350 Fording Island Road,
Suite 200 Bluffton SC

Call Today!
843.757.0123
wenigerplasticsurgery.com

contributors

MEET OUR WRITERS + PHOTOGRAPHERS + PEOPLE BEHIND THE SCENES



Michael Hrizuk *Photographer*

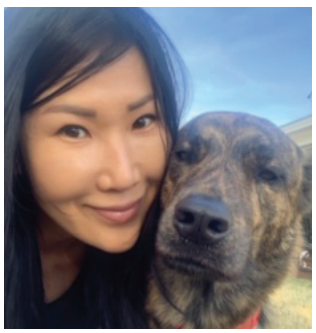


OTHER CREDS: Discovery Channel, Science Channel, HGTV, Food Network, Garden & Gun, Southern Living, Whiskey Advocate, Eater: Charleston **FOR THIS ISSUE:** Cover **HOMETOWN:** Pen Argyl, Pennsylvania **CURRENT HOME:** Bluffton/Charlotte, North Carolina **LOCAL SINCE:** 2012 **HOBBIES:** Fly fishing (salt and freshwater) **FAVORITE CRAB:** Steamed. There's nothing better than a backyard party with great friends, a few bushels of fresh blues steamed in Old Bay and cold local beer to wash them down. **GOT ANY GOOD CRAB STORIES?:** The first time I had steamed crabs was when I lived in Maryland and had an agency party at Cantler's, a small crab shack, just outside of Annapolis, Maryland. **FAVORITE FIREWORKS SHOW:** 2015, Hudson's, watching from our boat. **SUMMER VACATION PLANS:** Every weekend during the summer is vacation when we're on Daufuskie. **WHAT DO YOU LOVE MOST ABOUT JULY?:** Fireworks and backyard grilling.

Emily Stine *Intern*

OTHER CREDS: Student at UNC (University of National Champions!) **FOR THIS ISSUE:** Crazy Crabs, Bauble Bauble **HOMETOWN:** Raleigh, North Carolina **CURRENT HOME:** Sea Pines, HHI **LOCAL SINCE:** I've been coming here since I was 1 month old (if that counts). **HOBBIES:** Hiking, reading, yoga. **WHAT IS SOMETHING ABOUT YOU MOST PEOPLE DON'T KNOW?:** I was on a National Geographic-sponsored archaeological dig last summer. The dig was the largest child sacrifice site in the world and it was featured in National Geographic this past February. **FAVORITE CRAB:** Ghost crabs because they're everywhere. **GOT ANY GOOD CRAB STORIES?:** I spent my childhood ghost crab hunting with my family. Some of my favorite memories growing up visiting Hilton Head were out on the beach with a flashlight trying to catch a bigger ghost crab than my siblings. **FAVORITE FIREWORKS SHOW:** 2004, Harbour Town. My entire family was in town and we all took the trolleys over. Everyone is always so fun and friendly on the 4th but I'll never forget trying to get all of my cousins, aunts, uncles and grandparents on the same trolley. **SUMMER VACATION PLANS:** Does this internship count? **WHAT DO YOU LOVE MOST ABOUT JULY?:** I love how everyone is a little more excited to be alive. There's something magical about the sun shining high and the blue skies that make people their best selves.





Alex Turner *Professional makeup artist*

OTHER CREDS: Licensed esthetician **FOR THIS ISSUE:** Make the models in our fashion shoot look their best. **HOMETOWN:** Daegu, South Korea **CURRENT HOME:** The Gates at Savannah Quarters **LOCAL SINCE:** 2010 **HOBBIES:** Fishing and listening to music. **WHAT IS SOMETHING ABOUT YOU MOST PEOPLE DON'T KNOW?:** I am a shy person but most people don't know that. **FAVORITE CRAB:** King crab because they have all-you-can-eat at the buffet. **GOT ANY GOOD CRAB STORIES?:** When I first moved to the United States, I didn't know how to say crab in English so I use to say, "I want some crap." **FAVORITE FIREWORKS SHOW:** Our friend's house on Lake Oconee. **SUMMER VACATION PLANS:** Scotland and Ireland. **WHAT DO YOU LOVE MOST ABOUT JULY?:** Celebrating 4th of July.



BETTY ANGLIN SMITH



Betty Anglin Smith | *Coastal Light* | 40" x 40" Oil

Celebrating 50 Years of Fine Art in the Lowcountry.

THE RED PIANO ART GALLERY

The Red Piano Art Gallery

40 Calhoun Street • Suite 201 • Old Town Bluffton

843.842.4433 • redpianoartgallery.com

EXPERIENCE MATTERS.
WE GET RESULTS.



Carmen A. Traywick, MD • Frederick G. Weniger, MD, FACS

As your premier medical spa in the Lowcountry, we make it possible to have and maintain a more youthful appearance with the use of clinical procedures and spa treatments.

BOTOX / DYSPORT
DERMAL FILLERS
COOLSCULPTING
LASER TREATMENTS
SKIN CARE

Let us bring out your natural beauty today by scheduling a complementary consultation!

COMING SOON TO SHELTER COVE TOWNE CENTRE HILTON HEAD, SC

350 FORDING ISLAND ROAD
SUITE 101 | BLUFFTON, SC
843.781.6672 | LUXHHI.COM

LUX
A MEDICAL SPA

LUX, LLC is owned by Carmen A. Traywick, MD of May River Dermatology and Frederick G. Weniger, MD, FACS of Weniger Plastic Surgery.

links

LOCALLIFESC.COM + BONUS CONTENT + DIGITAL OFFERINGS

online exclusives

LOCALLIFESC.COM

Town of Bluffton launches citizen reporting tool

The Town of Bluffton has implemented a new citizen tool and program using a mobile application called "SeeClickFix." The app allows citizens to request town services and report service issues. Read more online.

Online video: Behind the scenes

Feeling crabby? Check out the story on Beaufort crabber **Melanie Padgett Reynolds** on page 36, then watch video of the photo shoot coming together.





Photos from around town

Look at photos from **Outside's Ladies' Night**, the groundbreaking ceremony for **Lowcountry Celebration Park** and more online.



Sign up for LOCAL Life newsletters

Want more LOCAL Life? Have our three newsletters delivered to your inbox each month.

- ***The Nest*** *Home trends and tips*
- ***The Dish*** *Best local bites for the weekend*
- ***The Buzz*** *LOCAL Life's latest must-reads*

About the Cover

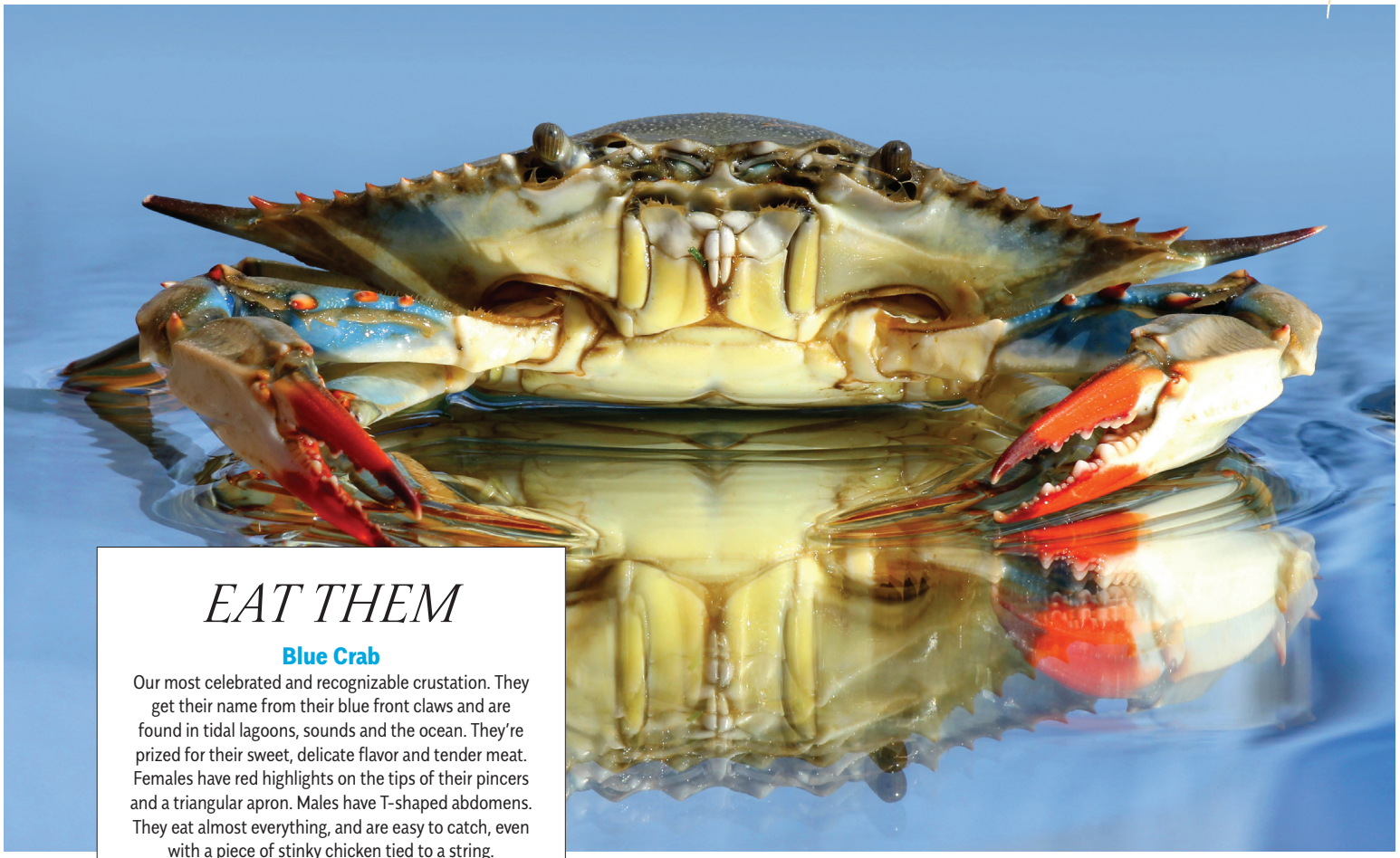


The crabulous cover image was captured by photographer **Michael Hrizuk** in his home studio. He purchased the tasty crustaceans from the Bluffton Oyster Company's Family Seafood House for a backyard party. "They were caught just a few hours before, along with a bushel of oysters, and a few pounds of fresh shrimp," Hrizuk said. "Needless to say, we had a true Lowcountry feast to kick off our weekend of summertime fun." When available, you can purchase a dozen local blue crabs and two sides at the restaurant for $40. *Find more of Hrizuk's work online at hrizukcreative.com.*


PLAY WHERE THE PROS PLAY.
HOST OF THE 2019
PGA PROFESSIONAL
CHAMPIONSHIP
PGA
PROFESSIONAL
CHAMPIONSHIP
Discover Belfair
in the heart of the Lowcountry
The charm of the Lowcountry and the South Carolina Coast welcomes you. Enter Belfair under the half-mile Avenue of Oaks, and quickly realize this unique place is filled with natural splendor and lush coastal beauty. With every trip through the stately oaks, every swing on the Tom Fazio designed championship courses, and every evening with friends at the clubhouse, you will be part of a community like no other.
Discovery Package
Includes a two night stay in one of our cottages, two rounds of golf on either of our Championship golf courses, dining at the 1811 Grille and access to our world-class Golf Learning Center and Sports & Lifestyle Campus. *
*Package subject to availability
1811
BELFAIR
Bluffton, SC • 843.757.0700 • Discover@Belfair1811.com • www.LifeAtBelfair.com

local blend

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



EAT THEM

Blue Crab

Our most celebrated and recognizable crustation. They get their name from their blue front claws and are found in tidal lagoons, sounds and the ocean. They're prized for their sweet, delicate flavor and tender meat. Females have red highlights on the tips of their pincers and a triangular apron. Males have T-shaped abdomens. They eat almost everything, and are easy to catch, even with a piece of stinky chicken tied to a string.

Feeling Crabby

COMMON CRUSTATIONS YOU'LL FIND CRAWLING AROUND THE LOWCOUNTRY

PHOTOGRAPHY BY MADDIE TERRY

Pea Crab

Measuring about the size of a pea, these are the tick-like surprises you find crawling inside of fresh oysters. Many first-timers are weirded out by the sight of them, but as a local, you should be proud. In many coastal areas, finding a pea crab in an oyster is like finding a pearl. They're common here, and eating them is said to bring good luck. No need to wash or cook them. Just eat them whole, straight from the oyster shell.

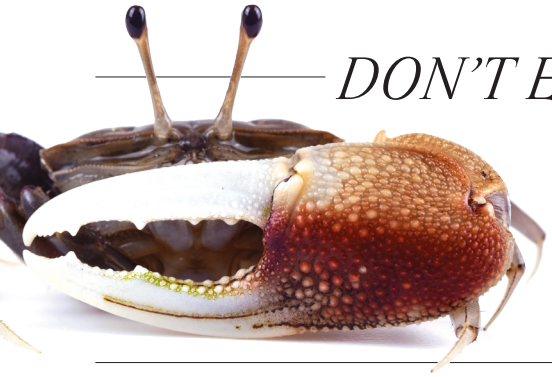




Stone Crab

These prized crabs can be found around local salt marshes and dock pilings. They are brownish red with gray spots and a tan underside, and have large and unequally sized claws with black tips. Those claws are filled with light and succulent meat. Crabbers snap off a single claw and throw the rest of the crab back into the water so the missing claw can regenerate.

DON'T EAT THEM



Fiddler Crab

These cool-looking crabs grow up to two inches and can be found along our beaches, marshes, lagoons and brackish inter-tidal mud flats. They are most well known for their sexually dimorphic claws; the males' major claw is much larger than the minor claw while the females' claws are both the same size.



Squareback Marsh Crab

These small crabs grow to about an inch long and do not need seawater to survive. As a result, you see them crawling all over the Lowcountry, including marshes, wharfs, docks, wooded areas, beaches and other tidal zones. They're also called wharf crabs and box crabs, due to the rectangular shape of their shells.



Ghost Crab

These incredibly quick and agile crabs dig deep burrows on our sandy beaches to protect themselves from predators. The burrows have a small opening about the size of a nickel and run as deep as four feet. They come out at night to wet their gills and scavenge for meat and vegetable matter they find on our beaches.



Aquatic Hermit Crab

Unlike the terrestrial hermit crab people keep as pets, our aquatic hermit crab gets its oxygen from the water. Don't be tempted to take one home. It has very specific requirements it needs to survive, plus removing live beach fauna is prohibited. See tons of them in the water along Calibogue Sound.



Atlantic Spider Crab

You find these slow-moving crabs in all sorts of odd places. For example, the spider crab pictured here had burrowed itself into a dead cannonball jellyfish washed up on the beach. All jellyfish-eating animals are OK in our book.



Horseshoe Crab

The largest "crab" we have here in the Lowcountry isn't actually a crab at all. Despite their crabby look and name, they're actually closely related to arachnids. The earliest horseshoe crab fossils are found in strata from the late Ordovician period, roughly 450 million years ago. They're a common sight on local beaches.



Noteworthy Crustaceans

*We couldn't print a crab issue without paying our respects to these **legendary figures**.*

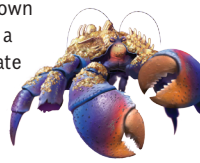


KARKINOS In astrology, Cancer is the cardinal sign of the Water trigon. Those who are born from June 22 to July 22 are born under Cancer. The sign is represented by Karkinos, a giant crab that harassed Heracles during his fight with the Hydra.



MR. KRABS Eugene H. Krabs (aka Mr. Krabs) may be greedy, hard-sighted and cheap, but he makes his daughter happy. Plus, he sells the best burger on Binkini Bottom and owns an underwater flame thrower. How cool is that?

TAMATOA This gargantuan coconut crab is known as a "beady-eyed bottom feeder" in Lalotai, a social reputation he greatly despises. To elevate his status, he covers his shell in gold, rare artifacts and treasures as a means to elevate his status, making him super shiny.





SEBASTIAN Horatio Thelonius Ignatius Crustaceus Sebastian (aka Sebastian) dropped a dime on Ariel after she saved Eric from drowning, resulting in King Triton destroying her collection of human things in a rage. Not cool. He more than made up for it later though.



EBIRAH This giant crustacean (aka Horror of the Deep) was the minion and guardian of an island controlled by the Red Bamboo, an evil terrorist organization. It destroyed all ships that got too close to the island until it met its match — Godzilla's atomic breath.



Crabbing Carols

*Crabbing off a dock is one of the most satisfying activities locals can do. Pack up your favorite bucket, drop net and Bluetooth speaker and rock out to these dozen crabby jams as you collect blue and stone crabs from local waters. Find this and other LOCAL Life playlists by searching for **locallifetunes** on Spotify.*

"I'm Into Something Good" — Herman's Hermits
"Crabsody In Blue" — AC/DC
"(Sit-in' On) The Dock of the Bay" — Otis Redding
"Crab Rave" — Noisestorm
"Underwater Love" — Smoke City
"March of the Crabs" — Anvil
"She's Got Claws" — Gary Numan
"Fishermen, Strawberry and Devil Crab" — Miles Davis
"Walking Sideways" — Hamlin Star Blues Band
"Old Red Eyes is Back" — The Beautiful South
"Claw Hammer" — Elton John
"Mmm Mmm Mmm Mmm" — Crash Test Dummies

LOWCOUNTRY IN NATIONAL NEWS



WHO'S TALKING: *Travel Channel*
DETAILS: Listed Hilton Head Island among the "Best Beaches for Memorial Day" on its website, travelchannel.com.
THEIR WORDS: "Two mostly sunny days with highs near 85 degrees make up for the light rain that's predicted on Saturday in Hilton Head. Luckily, the island has plenty of activities to keep even the most fidgety kids (or adults) entertained on a rainy day — visit The Sandbox Children's Museum or the indoor Island Playground if the kids get stir-crazy."



WHO'S TALKING: *Southern Living*
DETAILS: Announced the sea turtle nests spotted on Hilton Head Island, the first in South Carolina, on its website, SouthernLiving.com.
THEIR WORDS: "If you've planned a vacation around watching newly hatched sea turtles crawl into the sea, or love the sage reptile, perk up your ears. A rare Kemp's Ridley sea turtle emerged on the beach of Hilton Head Island and laid the second nest of the season."

WHO'S TALKING: *The Points Guy*
DETAILS: The travel website and blog featured what to see and where to stay on Hilton Head Island.
THEIR WORDS: "Active families (or those who just want to relax on a porch swing) who enjoy the beach in comfortable climates will have a blast exploring miles of shoreline on beautiful Hilton Head Island."

PRO TIP

BEACH COOLER FROZEN BOTTLES

Upgrade your next beach day by packing your cooler with frozen water bottles rather than ice. You'll be able to pack the frozen bottles around your contents, and they don't leak, meaning no more soggy beach snacks! Best of all, you've got ice cold water to rehydrate with at the end of a long and draining day on the sand. Say goodbye to that nasty water at the bottom of your cooler once and for all!





©MIKE RITTERBECK

Adopt this Pet: Congaree

LOVABILITY METER

IT'S HARD TO BE GRABBY WITH THIS CAJUN HOUND AROUND

Congaree is seeing spots, all over him! This fun and energetic 2-year-old male temporarily living at the Hilton Head Humane Association is a Catahoulas Leopard Hound mix. The hard-working breed is the official canine of Louisiana, and was developed to catch and drive wild hogs and cattle to market. When they're off-duty, the breed is an excellent family dog that is both protective and affectionate. Congaree possesses those wonderful traits and more, making him the perfect companion for both individuals or families. If you're in the market for a new furry friend, go visit this special animal and *laissez les bon temps rouler!* LL

MORE ABOUT CONGAREE

Color: Black and brown
Age: 2 (around 24 in human years)
Likes: Jazz music, voodoo dolls, the fleur de lis, party beads, Fat Tuesday, The Princess and the Frog. "Disney finally recognized that every little girl, no matter her color, represents a new marketing opportunity." ***— Congaree***
Dislikes: When you're about to sneeze but it goes away. "You make that weird face so everyone is looking at you, but then nothing happens." ***— Congaree***
Adopt him: Hilton Head Humane Association, hhhumane.org, 843-681-8686



BEVERLY SERRAL
Properties

REAL ESTATE | RENTALS | RENOVATIONS

5 Office Way, Hilton Head Island, SC | 80 Madison Avenue, New York, NY

843.341.3600

www.BeverlySerral.com www.BookaBestNest.com

We've reimagined the vacation rental — and the vacation rental ownership — experiences.

Allow us to amaze you."

— Beverly Serral

Photographed at the new
BESTNEST
26 Tupelo Road, Sea Pines

bestnest
by Beverly Serral

Forbes
Real Estate Council

hot tech

Enhance your summer with these smart gadgets and accessories.



GOSUN SPORT SOLAR OVEN

This smart oven allows you to cook food without flames or extra fuel. Bake, roast or steam a meal for two people in minutes. The oven can reach up to 550 degrees in full sunlight. *Available at gosun.co. $249.*



FLEXSAFE TRAVEL SAFE

This portable safe is slash-resistant, water resistant and features a combination lock. Fill it with your valuables, then lock it to a bike, beach chair or patio umbrella. *Available at theaquavault.com. $70.*



POWER VISION POWERRAY UNDERWATER DRONE

Explore the underwater world with this drone capable of diving almost 100 feet in amazing 4k video. It's great for fishing, exploring, mapping, treasure hunting, studying marine life and recording for film projects. *Available at bhphotovideo.com. $1,199.*



BIXPY JET PROPULSION SYSTEM

Seek more adventure with your paddleboard. This electric outboard motor is designed to fit any paddleboard or inflatable watercraft. Now you can fight wind and current, explore new places and even extend your paddleboard trips with an extremely light, powerful, efficient and portable water propulsion system. *Available at liquidsurfandsail.com. $999.*



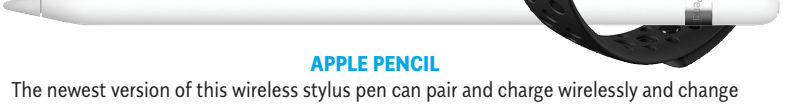
AIRDOG ADII DRONE

This waterproof drone offers advanced high-precision tracking in the most challenging elements and is fully autonomous from takeoff to landing. It has a built-in gimbal for a GoPro HERO 5 Black camera. *Available at airdog.com. $1,599.*



HP SPROCKET PLUS PHOTO PRINTER

Make time with friends more memorable with the world's thinnest portable photo printer. Instantly print sharable 2.3 x 3.4 inch snapshots or stickers without needing to refill ink cartridges ever! *Available at Staples. $199.*



APPLE PENCIL

The newest version of this wireless stylus pen can pair and charge wirelessly and change tools, like a pencil to an eraser, with a simple double-tap. Use it to jot down notes, paint a watercolor or design a building onsite. *Available at apple.com. $99.*



ICEWATER SMART WATER BOTTLE

This water bottle is the perfect beach accessory. The top is a glowing, color changing water bottle to remind you to stay hydrated, and the bottom is a water resistant, wireless Bluetooth speaker. *Available at amazon.com. $20.*



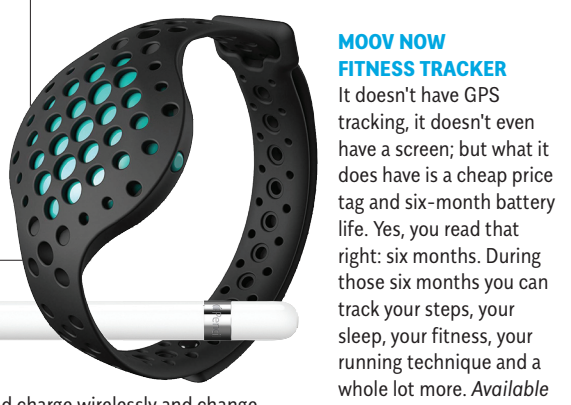
PROCONNECTED ROLLER SUITCASE

This carry-on smart luggage is TSA-approved and has enough reserve power to charge a MacBook and includes two additional USB ports to keep the rest of your technology charged and ready for action. When it's time to board, pop the battery out to continue powering up at cruising altitude. *Available at incase.com. $400.*



RACHIO 3 SMART LAWN SPRINKLER

This smart sprinkler automatically creates watering schedules that lower your water bill and ensure a beautiful yard, while the mobile app lets you manage your sprinkler system from anywhere. It's like having a personal watering assistant. *Available at rachio.com. $229.99.*



MOOV NOW FITNESS TRACKER

It doesn't have GPS tracking, it doesn't even have a screen; but what it does have is a cheap price tag and six-month battery life. Yes, you read that right: six months. During those six months you can track your steps, your sleep, your fitness, your running technique and a whole lot more. *Available at welcome.moov.cc. $58*

TRUST THE DISTINCTIVE *EDGE*

Ogee Edge



Half Bullnose Edge



Mitered Edge



Double Ogee Edge

EUROPEAN STONE CRAFTSMANSHIP IN THE LOWCOUNTRY

In stonework, precision matters. Which means equipment matters. We've invested in $5 million in imported Italian stone-working equipment that no other Lowcountry competitor has, giving us the *Distinctive Edge.* Our stonework has the highest quality angles, our edges have the finest detail and our surfaces are cut with laser-sharp precision resulting in better quality that you can see. Add to that unparalleled personal service and competitive pricing, and there's no reason to trust anyone else with the stonework in your home. *Visit your local Distinctive Granite and Marble showroom today.*

DISTINCTIVE
GRANITE AND MARBLE

www.DistinctiveGraniteandMarble.com

Hilton Head Island (843) 689-3237 **Riverwalk** (843) 379-3237 **Beaufort** (843) 379-5012 **Pooler** (912) 450-3400



Hair and Makeup by Dylan and Josie of Salon Karma

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

We will reimburse your gate fee upon purchase!

Great books with local ties

STORY BY DENISE DOUCETTE FRIDAY

Sunglasses? Check. Swimsuit? Check. Book? Here are three great suggestions for your beach bag and one coffee table book that would look great, right next to this issue of LOCAL Life!



For your next beach read

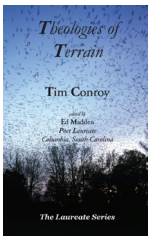
BY INVITATION ONLY

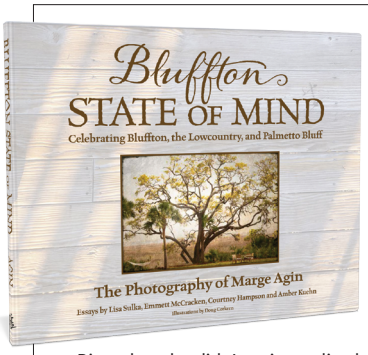
Sullivan's Island native ***Dorothea Benton Frank*** lends a Southern persona to her characters in this family drama where a pending wedding will join a wealthy Chicago family to humble South Carolina peach farmers. The stress of planning a wedding turns out to be the least of anyone's problems. From snow storms to crop damage to jail time, and everything in between, this book will keep you on your toes till the sweet conclusion of love, friendship, family and kindness conquering all. Frank uses humor and humility to show us you may not get the life you planned, but sometimes you get the life you need. Frank is the author of 20 books set in the Lowcountry.

For the poets among us

THEOLOGIES OF TERRAIN

Tim Conroy finds spiritual meaning in the natural world, and what better backdrop than the beauty of the Lowcountry. The death of his famous brother spurred him to pursue his first book, and in its lovely language he juxtaposes the everyday marvels found in nature with the pain and complexities of growing up in the Conroy household. Readers get a glimpse of the love and pain of his younger years as well as his keen sense of wonder and healing. Tim Conroy is a graduate of University of South Carolina.





For your coffee table

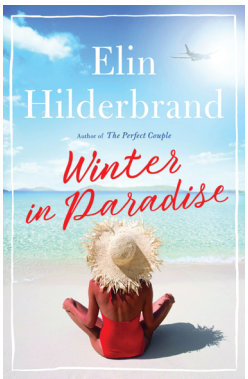
BLUFFTON STATE OF MIND: THE PHOTOGRAPHY OF MARGE AGIN

If you haven't yet fallen in love with Bluffton, you will after you see ***Marge Agin's*** photography. Images from the spectacular to the simple intersect with sketches by local ***Doug Corkern***. Agin captures the personalities of Old Town Bluffton as well as the luxury of Palmetto Bluff and the simple pleasures of the May River. An added bonus are the personal essays from several locals including Bluffton Mayor Lisa Sulka, friends Emmett McCracken and Courtney Hampson. The most touching though are the heartfelt words of Amber Kuehn, owner of Spartina Marine Education Charters. Amber writes of her magical childhood on the banks of the May River that she didn't quite realize how special it was until she left for school. Lucky for us she returned, not only to call Bluffton home again, but also to lead the charge in protecting the area loggerhead sea turtles. Marge Agin has published four books featuring photographs of Bluffton and the surrounding area.

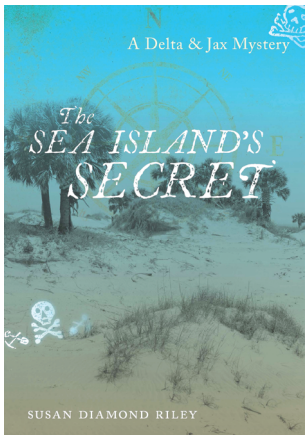
For chasing away cold weather day blues

WINTER IN PARADISE

Elin Hilderbrand is the darling writer of another island, Nantucket. Her first winter series was so well received she has embarked on another, this one set on the U.S. Virgin Island of St. John. Irene Steele, A Midwestern editor of a small magazine has her life upended when she receives a call that her beloved husband, Russell, has been killed in an accident at work. More shocking, she finds out he was on business in the Caribbean. She and her two sons, perplexed as to what Russell was doing on St. John, fly down to investigate. The unraveled tale exposes a mysterious plane crash, a secret life, and the alluring beauty of the island and its inhabitants. The three remaining Steele family members must confront Russell's scandalous secrets and the state of their own lives and happiness. As usual, Hilderbrand delivers family drama, romance and beautiful beaches in the first installment of her Paradise series. Elin Hilderbrand lives on Nantucket and has a son attending the University of South Carolina.



MUST READ



Children's historical fiction

THE SEA ISLAND'S SECRET: A DELTA AND JAX MYSTERY

A fistful of bones and a mysterious treasure hunt—not quite what twelve-year-old Chicagoan Delta Wells is expecting when she arrives on Hilton Head Island to visit her grandparents for the summer. But when Pops tells her that his beloved Island History Museum might be demolished to make room for a golf resort, Delta visits the museum property and discovers a skeleton hidden in the marsh. The bones and a long-secret message from the past send Delta and her younger brother, Jax, on a race to unearth the island's secrets, save their grandfather's museum, and help complete a mission someone started more than 150 years ago. From the Civil War ruins of Hilton Head, to the site of the H. L Hunley submarine in Charleston and the University of South Carolina's historic Horseshoe in Columbia, Delta and Jax's vacation is an exciting and educational adventure through local history.



Author ***Susan Diamond Riley*** is an award-winning author and editor, and a general lover of books. She has worked in the fields of publishing, journalism and education for more than 30 years, and has taught and tutored writing at the middle-, high-school and college levels. She holds a master of arts degree in children's literature from the University of North Carolina—Charlotte, and is a member of the Society of Children's Book Writers & Illustrators, the Island Writers Network, and the South Carolina Writers Association. Now that her three children are all grown, she lives on an island in the sea with her husband/fellow adventurer, Steve, and their spoiled Weimaraner pup, Pippa.

REVIEW

"Buckle up for some Lowcountry adventure: a spooky mystery seasoned with history dug straight out of the pluff mud and saltwater shore of Hilton Head island! Tremendous fun."***— New York Times bestselling author AJ Hartley***



OAK ADVISORS MMV LLC

John Chiacchiero & Michelle Myhre, CFP®

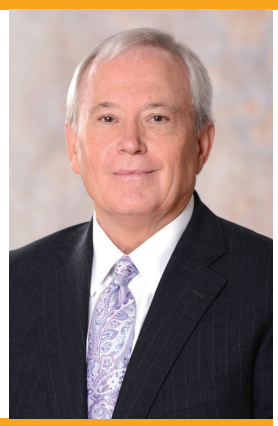
843.757.9339
www.OakAdvisors.net

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.



William C. Clark, Partner

Clark & Stevens
ATTORNEYS AT LAW

clarkandstevens.com

PERSONAL INJURY • ESTATE PLANNING & PROBATE

Bill Clark practices in the fields of family law, personal injury, medical malpractice, construction litigation and civil litigation. He earned his Juris Doctor from the University of South Carolina and was admitted to the South Carolina Bar in 1974.

He is a member of the National Trial Lawyers Association, graduate and Fellow of the National Litigation Academy, member of the Multi-Million Dollar Advocates Forum, Christian Legal Society, SC Association for Justice, American Society of Legal Advocates and the Beaufort County Bar Association.

Bill is admitted to practice before the District Court for the Fourth Circuit and U.S. Supreme Court, among his many outstanding credentials.

ADDITIONAL CREDENTIALS INCLUDE:

- Certified Circuit & Family Court Mediator
- Certified Circuit & Federal Court Arbitrator
- Fellow of the National Litigation Academy

Proven & Compassionate Lowcountry Attorneys

843.842.3500

60 Arrow Road, PO Box 7788
Hilton Head Island, SC 29938

NONPROFIT SPOTLIGHT



The Outside Foundation

MISSION

To get kids outside and protect and preserve our local environment.

HISTORY The **Outside Foundation** was formed by a group of Outside Hilton Head employees on a mission to reduce the company's carbon footprint. In 2014, TOF received its 501(c)3 nonprofit status and began work on child- and environment-centered projects. The foundation is operated by executive director Jean Fruh, program director Adam Weatherford, and marketing coordinator Jessie Renew. The signature program operated by TOF is **Kids in Kayaks**, which has the mission to get every 7th grader in Beaufort County out kayaking. The Foundation reorganized the existing program, rewrote the curriculum and enlisted a group of Master Naturalist volunteers to run the dockside portion of the program. Currently all "South of the Broad" middle schools participate in the program, with an average of 900 students attending each semester. Kids in Kayaks costs students $20 each. The Outside Foundation covers that cost for any student who cannot afford it. In 2017, TOF was awarded a grant from Patagonia to begin a community oyster habitat program called **ORRBI** (Oyster Recycling and Reef Building Initiative). In partnership with SC Department of Natural Resources, TOF created a oyster shell recycling drop off at The Coastal Discovery Museum at Honey Horn, enlisted 13 local restaurants to have their shells collected by i2 recycle, hosted volunteer shell baggings and built an oyster reef in the Cooper River. The Outside Foundation also hosts an annual event called The Keep the Broad Creek Clean Festival. Since its inception, TOF has organized trash collection and recycling efforts in the area.





GET OUTSIDE The Outside Foundation gets kids outside through several programs, includingw Kids in Kayaks and the Oyster Recycling and Reef Building Initiative.

WHO IT HELPS **Local children** and the **local environment**.

HOW TO HELP Various volunteer opportunities are available every year including **facilitating** the Kids in Kayaks program, participating in **oyster shell baggings** and **reef builds** (July 2 and 30), and volunteering to **collect litter** on a kayak-based cleanup (Aug. 13) or **beach cleanup** (July 6 and Sept. 7). **Attending and contributing to one of its fundraisers**, which provides financial support for its programs (Lowcountry Boil Paddle Battle Sept. 7 and Page Island Oyster Roast on March 1). Direct donations can be made through the Outside Foundation website, by shopping on Amazon smile or by dining at Dockside on Skull Creek this summer and "rounding up" your bill. *LL*

MORE INFORMATION ON THE OUTSIDE FOUNDATION

Call **304-642-1820** or go to **outsidefoundation.org** and sign up for the email list. **facebook.com/outsidefoundation**

excellence
ON HILTON HEAD



DAVID S. REID IV, MD
25-YEAR BOARD CERTIFIED
PLASTIC SURGEON
Exceptional education, expertise and commitment

MEDICAL DEGREE
Bowman Gray School of Medicine, Wake Forest University

RESIDENCIES
Bethesda Naval Hospital & Walter Reed Army Medical Center

SERVICE
Captain, US Navy; Operations Desert Storm & Iraqi Freedom

Excellence in cosmetic & reconstructive surgery

Specializing in face, body, hand & skin cancer surgery

▶ VIEW ALL SPECIALS & EVENTS AT MYHHPS.COM

35 BILL FRIES DR. | BLDG. E
1-843-252-0608 | MYHHPS.COM

HILTON HEAD PLASTIC SURGERY AND MEDSPA LLC

Mensa® Moment / Official Mensa Mini-Quiz

Answers are available on LocalLifeSC.com/Mensa

31. What is the five-digit number in which the first digit in one more than the second, the last is four less than the first, and the fourth is one more than the last. The sum of all the digits is 35.

32. An interesting point is coiled in the **grid on the right**. Start at the right letter and move in any direction to find the saying. (Hint: start with Y.)

E	E	D	A	O	D	M	E
N	T	S	G	O	V	A	M
O	N	E	I	R	E	H	O
D	U	E	M	O	G	O	R
Y	O	M	D	O	O	T	Y

33. Find a word that means the cause – change the first letter and find a word that means part of the year.

34. Find a word that means walk heavily – change the first letter and find a word that means to do monotonous work.

35. Find the word that fits the definition of the words on each side of the line.

Part of a human	___	Pay attention
An animal	___	Put up with
A geographical term	___	A piece of clothing

R	O	S	E
O	V	E	R
S	E	E	R
E	R	R	S

***[LAST MONTH'S ANSWERS]* 26.** *See grid on right.* **27.** *aspired, diapers* **28.** *This is a simple cryptogram. (Move down one letter.)* **29.** *4. Multiply the number on the right and the number in the middle to get the first number.* **30.** *A New York Minute*

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: Local19. 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

Dr. Drabik Will Shed Light on Low Vision Eye Care.



Carole Drabik, OD

As Bishop Eye Center's low vision specialist, Dr. Drabik understands just how frustrating this condition can be, and she is here to help. After evaluating the nature and degree of your vision loss, Dr. Drabik will work closely with you to discover the best options for maximizing your remaining vision.

Help for incurable partial vision loss is available now.

BISHOP EYE CENTER

The Leading Center for Cataract Surgery

Hilton Head • Okatie • 843-689-3937 • BishopEye.com

The Southern Lights

THE CRACKLE OF PYROTECHNICS AND THE JOY OF A SUMMER NIGHT SPENT UNDER THE STARS, A FOURTH OF JULY TRADITION.

BY BARRY KAUFMAN

The annual detonation of color and thunder that marks the Fourth of July - it's as much a rite of summer as it is a celebration of America's struggle for independence. Not to undermine at all the patriotic underpinnings of the display, but the true joy of these pyrotechnics comes from sitting back with family and allowing yourself to be wowed by flashing colors that sparkle and sizzle across the night sky.

Here in the Lowcountry, that tradition comes with its own wrinkles. Ours is not to enjoy these fireworks from a sprawling, blanket-strewn Midwestern field or from a lively tailgate atop a big-city parking garage. Ours is to get out on the water, whether by paddle or by outboard. Ours is to sit among the lanterned patios of waterfront restaurants or on the docks of a harbor. Ours is to hear the crash of fireworks to the tempo of the ocean's waves as they crash on the beach.

We do Fourth of July a little differently here. If this is your first time, consider this your intro to enjoying the Lowcountry's many fireworks displays. LL



Shelter Cove

You'd expect that the site of the Tuesday Harbourfest fireworks would go all out for the Fourth of July, and you'd be correct. As with the weekly celebration, Shelter Cove Harbour gives you a great place to bask in the booming fireworks with plentiful space along the water and at the outdoor dining restaurants. Shannon Tanner will be on hand with his lively kid-centric shows prior to the fireworks. The Palmetto Dunes Buggy will be in operation until the display is finished, but Shelter Cove offers plenty of spaces to park. **[PRO TIP]** Kayakers can enjoy the show from the water, enjoying a rising tide throughout the show. Put in at Marshland and let the current take you to the fireworks. Just save your strength for the trip back – the tide will reach its peak around 11 p.m.

Harbour Town

The circular port that has served as an icon of Hilton Head for generations also happens to be one of the best places to take in some fireworks. Pay your $8 to get into Sea Pines and enjoy free shuttle service down into Harbour Town itself (trust us – parking close to Harbour Town is going to be non-existent) and be sure to get there early to take in a lively festival with live music, food and drink and activities for the kids. **[PRO TIP]** Stake out your spot early – the fireworks are launched from a barge in Calibogue Sound, so you should be able to get a decent sightline just about anywhere, but expect a crowd. If you really want an unfettered view of the whole thing, join the crowd of boaters out on the Sound. Sure, you miss out on all the fun in Harbour Town but you'll have the best seat in the house.

Skull Creek

Launched from a barge on the ICW, the Skull Creek fireworks are a great pick for families who want to ensure the kids stay fed and within easy reach to a restroom. That's because you have your pick of restaurants from which to enjoy the show – Hudson's Seafood House on the Docks, the Skull Creek Boathouse or Skull Creek Dockside. Let the rugrats run around on the playground while you enjoy a cold drink and tasty seafood, then grab your spot for the show. **[PRO TIP]** Kayakers take note – tides will be rising throughout the show, with high tide around 10:30 p.m. Plan your put-in site accordingly.

The Sands, Port Royal

If North of the Broad is more your speed, head to the historic town of Port Royal for a street celebration featuring food vendors, entertainment and tons of activities for the kids, including face painting and bounce houses. The Sands offers free public parking or you can grab a spot along one of the city streets if they're available (and that's a big if). **[PRO TIP]** Bring a lawn chair and stake out a good spot. A note for the BYOB crowd: coolers are prohibited.

MCRD Parris Island

The place where America's elite fighting force is forged is also a great spot to take in some patriotic pyrotechnics. Gates open at 5 p.m., with the Parris Island Marine Band starting at 6:30 p.m. amid a carnival atmosphere with food and drink, a kids' zone and tons of patriotic glow sticks for sale. **[PRO TIP]** You'll need to present an ID at the gate, so be prepared. Semper Fi(reworks)!



NOT SURE WHAT TO DO WITH YOUR ANNUAL IRA DISTRIBUTION?

If you're age 70 ½ or older, you can transfer up to $100,000 annually from your IRA to a qualified charity, tax free.

Yes, tax free.

If you're charitably-minded, give us a call. We're happy to talk with you about how your IRA charitable rollover can be used at Community Foundation of the Lowcountry to set up a charitable fund in your name or for other causes you care about. Contact Emmy Rooney at 843.681.9100.

COMMUNITY FOUNDATION
OF THE LOWCOUNTRY

843.681.9100 cf-lowcountry.org

LETTER TO THE EDITOR
LOCAL Life asked Hilton Head Island resident **David Martin** to share his thoughts on what it means to be local. Martin is the owner of the family-owned Piggly Wiggly store in Coligny Plaza. LOCAL Life welcomes letters to the editor and comments to our website. **Write to lance.hanlin@wearelocallife.com**

What makes it local



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*

We look after each other

When I was asked to participate in a column about local life, the first words that came to mind were "community" and "gratitude." This community is special — it is resilient, it is strong, it is tight-knit but welcoming, and it is rooted in its natural surroundings.

Moving to a small town can be isolating, but contrary to what an island with 2,000 people may seem like on the surface, Hilton Head in 1969 was the opposite of that. My family moved here from Allendale, S.C., after buying the Red & White Supermarket that year on a hope and a prayer. The community welcomed us in with open arms; they shopped with us and they helped us when we were struggling. The native islanders took us in and connected with us. Because we were given so much during our early years here, my father humbly made it his mission to express his gratitude by giving back to the community. He allowed people to pay their grocery bills on a monthly basis, he helped families who couldn't afford the most basic items, he donated to the local sports leagues and Deep Well, among so many other things.

Throughout my lifetime here, I have been blessed to witness some of the greatest examples of generosity. When I battled addiction in my 20s, this community stepped in, picked me up, and willingly accepted me back. When a series of brand new, massive grocery stores began opening up across the island, this community continued to shop with their local, family-owned Piggly Wiggly. When the high school girls soccer team wanted new uniforms or a youth group planning an overseas mission trip needed supplies, I invited them to bag groceries for donations and welcomed a sea of local customers who were willing to chip in. When a hurricane brushed our island and we opened the store for those left behind, I witnessed people beyond happy to lend a hand as they paid for the groceries of strangers who had no cash on them, led others around the store by flashlight, kept those waiting in line entertained by singing, and offered to help clean up those properties that sustained the most damage.

As my family and our business celebrate our 50th year here, I cannot help but be grateful to this community. Grateful to live in a place that is invested in helping its people. Grateful for a community that still inspires me to remain true to my roots, and to lend a hand even when I think it's not possible. Grateful to have raised my own children here. Grateful that my children, who may live in Washington, D.C., and Texas, feel blessed enough and connected enough to still call Hilton Head home. Grateful for the opportunities I continue to have to give back to those around me.

Hilton Head was built on generosity and a sense of community, and I sincerely hope these roots continue to shine and grow through those who call this place home, for the next 50 years and beyond. *LL*





LOCAL SINCE 1969
David Martin is the owner of Piggly Wiggly, a family-owned grocery store that has served Hilton Head Island for more than 50 years. Find fresh local and out-of-area crabs there.



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

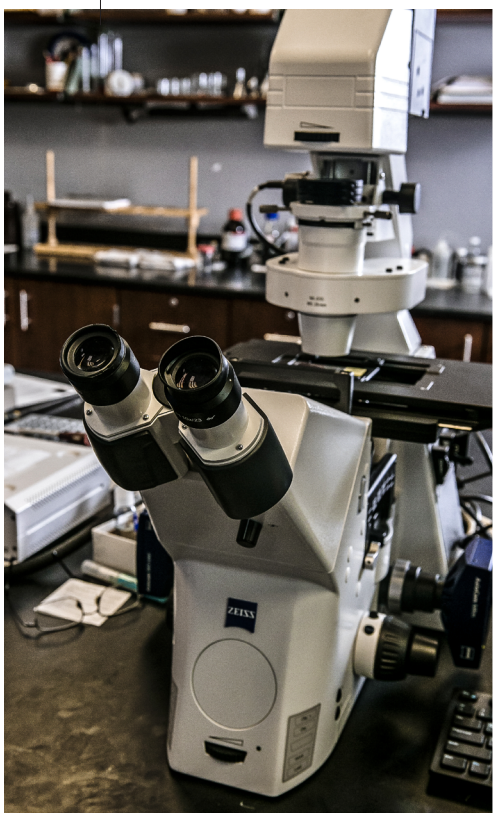
Bonnie J. Rothwell, *DMD, AAACD*



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.


ZEISS

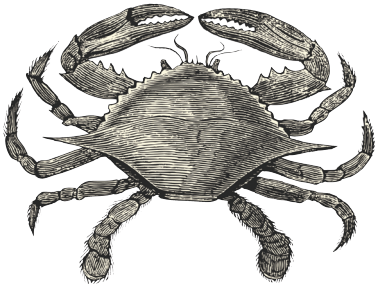



SHE CRAB


USCB




COUNTRY
Soup
UP TRUCK
SHE CRAB SOUP



Crabsolutely fabulous

MEET THREE LOCALS WHO KNOW THE LOWCOUNTRY'S FAVORITE DEGAPODS INSIDE AND OUT.

STORY BY BARRY KAUFMAN
PHOTOGRAPHY BY LISA STAFF

When you think of enduring symbols of the Lowcountry, there are a few that have clearly benefited from some extensive PR. Dolphins? Sure, they're pretty and it's always magical to see their fins knife up above the water, but they're really creatures of the open sea with limited forays into the inland waterways that define much of our area. A golf ball? True, the Lowcountry is something of a mecca for hackers and pros alike, but ask anyone local about the last time they played golf and odds are good you'll hear more sputtered excuses than solid answers.

But the crab, now there's a symbol of the Lowcountry we can all get behind. Whether skittering among the spartina stalks in a marshy field of pluff mud, emblazoned in vivid blues on a piece of locally produced art, or steaming in succulent flavors on a plate, the crab is truly the symbol that unites us. This month, we introduce three locals who have devoted themselves to these amazing crustaceans.

Let's get crackin'...



Browse and find:
YourHiltonHeadAgent.com
843.816.6388



Susan OCHSNER
Your Hilton Head Agent

SeaPines Real Estate
BEACH CLUB

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

Joe Staton

RESEARCHING CRAB ECOLOGY AND EVOLUTION

To some, a crab is the elusive bounty of the deep, skittering about in its realm and just waiting to be captured. To others, a crab is the key ingredient to a seafood sensation.

To Dr. Joe Staton, dean of science and math at USCB, the crab is an enigma, a puzzle of tightly entangled genetic markers just waiting to be solved. Throughout his career, Staton has made unraveling these mysteries his driving focus. And through his efforts, we're closer than ever to unlocking the puzzle box that is the crab.

"We have three species of fiddler crab out there. The East Coast is one of the few places that has three that co-occur within the same estuaries.... If you look at their larvae, they're indistinguishable from one another," he said.

That posed a problem for researchers who were attempting to track the movement of different species of fiddler crab larvae after they make their way to the water column. "The question was, 'How do they get back to where the adults are?' You have different habitats, so do they come back and seek out those habitats? Do they land everywhere and are only successful in the one where the





LOCAL SINCE 2003 Joe Staton moved here from Blythewood, S.C. He now lives on a farm in Sheldon. Hobbies include tending to his farm animals, playing guitar and home brewing.

adults already are? We can do some real ecology on the larvae, figuring out where they went and how successful they were in becoming adults back in the new habitat."

To do this, Staton leaned heavily on his background studying marine life at University of Maryland and University of Louisiana at Lafayette. One of the techniques he'd seen used to great effect was BLASTing, extracting DNA from marine life and comparing it against a national database of DNA strands. "This approach had never been done with fiddler crabs," he said. "We were the first ones to use it wholesale for an ecological study anywhere."

Executing on this meant developing an assay that could extract DNA from a fiddler crab larva – no small feat, since they were less than 1 mm large. "Based on that, you could tell what species it was because it's the same DNA as in the adult. We could look for certain regions of that gene, markers that were consistent within species but different between species. It was essentially a DNA barcode."

The development of that barcode allowed for more precise monitoring of fiddler crab populations, letting researchers know which were more robust and diverse and which were more isolated and vulnerable. "If some oil spill came and wiped them out, they might repopulate, but they wouldn't be the population they were before."

It's a small step to unlocking a larger mystery, but it's one that has been solved thanks to the Lowcountry's own crab doctor. *LL*



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

Melanie Padgett Reynolds

CRAB GIRL OF THE LOWCOUNTRY

If you've ever seen the pink markers that dot the Lowcountry's waterways, you've born witness to a great local crabber at work. Those pink balls, chosen specifically because "no man would want a pink ball," mark the spot where Melanie Padgett Reynolds drops her crab pots.

It's a seafaring tradition she carries on from her father, Racine Padgett. "He used to say I'm his only boy," she said with a laugh. "I loved shrimping; I was on the back of my dad's shrimp boat every summer growing up... My family's been selling to Hudson's since I was 5. They used to sell to Benny. I remember when Andrew was little."

She moved from shrimping to crabs, but she still delivers to Hudson's, pulling her catch right up to the dock, where she enjoys a sweet tea and a burger and the staff all call her "crab girl."

"This is probably the furthest thing from what my parents ever thought I was going to do," she said. "I did great at school, I just wasn't an inside kind of person."





LOCAL SINCE 1985
Melanie Padgett Reynolds works out of the Chechessee River and lives in Beaufort. When she's not crabbing, she enjoys bowling and spending time with her family.

Starting at 20, she began crabbing professionally in the waters around here, eventually growing her operation to the point where in 2005 she was running her haul, as well as crabs purchased from other crabbers, up and down the eastern shore with stops in Pennsylvania, Maryland and D.C. These days, she's narrowed her territory to the waters around here, from Lemon Island down around the Calibogue Sound and into the Colleton. "I just like to keep my circle small. I don't stretch myself too thin."

Throughout the year she'll transition from stone crabs to softshells, crabbing six days a week in the winter and then for 47 days straight during softshell season. "I take a month off after that and sleep for about a week." She buys her softshells from exactly one other crabber, her husband Jim. While they work the same job in adjoining waters, you won't see much teaming up from the couple. "You can't put two captains on one boat," she said. "To stay married, we stay on different rivers."

For her, it's not just a job. Whether she's fending off shrimp boats that destroy her pots, competition from crabbers who come in from out of state, raccoons pilfering her catch or hailstorms that catch her by surprise on open waters, she pursues every day's catch with the same enthusiasm today as she did at age 5 on her father's boat.

"It's a hard job," she said, "but you have to love it." LL

PYRAMIDS
MADE IN THE USA
SALE
JULY 1 THRU JULY 6
20% OFF
ON OVER 50 FEATURED VENDORS WHO MAKE THEIR PRODUCTS HERE IN THE USA
JEWELRY
FASHION ACCESSORIES
HOME ACCESSORIES
BATH AND BODY
GOURMET FOODS
CANDLES AND SCENTS
MAIN STREET CLOSED ON THE 4TH
SEA PINES OPEN THE 4TH 11AM-4PM
pyramids
gifts • accessories • furnishings
1600 Main Street | 843.689.6367 | Mon - Fri 10 am - 6 pm Sat 10 am - 5 pm
71 Lighthouse Road #316C | Shops at Sea Pines Center | 843.363.2040
Mon - Sat 10 am - 6 pm
"We will gladly reimburse the Sea Pines Gate Pass fee with a qualified purchase"
Call us with your phone order
www.pyramidshiltonhead.com
Visit us on
In stock items only, no special orders. Prior sales excluded

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

Hank Yaden

INSIDE SCOOP ON SHE CRAB SOUP

Over the course of his lengthy culinary career, there have been several pivotal moments for Hank Yaden. There was his first job in a kitchen, making sushi and prepping dishes at the age of 13. There was his hiring at Charleston's The Fish Market, his first job in the South. He'd moved here to chase a Southern belle named Wanda Sue, and had married her. There was the shock of losing his restaurant, The Queen Street Seafood Inn, to Hurricane Hugo.

But perhaps no moment was as pivotal as the day in 1985 he was handed a recipe. At that point he'd taken a job as a sous chef in a restaurant in Mount Pleasant, and thus did not have the seniority to make changes to what was, by all accounts, an appalling She Crab Soup recipe. Made of evaporated milk from a can, machine-picked claw meat and lacking the necessary crab roe, this was not so much a soup as it was a liquid tragedy. "Two ladies called me out into the dining room and told me it was the worst She Crab Soup they'd ever had. It wasn't even close to She Crab Soup."

They then handed him a family recipe that changed his life, even if he didn't know it at the time. "It sat on my dresser for a month."





LOCAL SINCE 2013 Hank Yaden moved here from Irmo. He now lives in Pigeon Point in Beaufort. Hobbies include fishing, shark tooth hunting, martial arts, wine dinners and entertaining.

The recipe, as Google search years later would prove, was the original recipe as set forth by the creator of She Crab Soup, William Deas. Boasting ingredients from heavy cream and sherry to crab roe, the recipe was so authentic it didn't even include Old Bay, since the spice hadn't been invented yet. "I didn't even know what I had all those years."

But once he discovered the historic roots of his She Crab Soup recipe, he took it on the road. "We had an opportunity to sell my soup at the local farmer's market," he said. "The first Saturday, I made eight gallons and we sold out in an hour and a half. We were very happy with that, so the second week I made 14 gallons of soup. By the time the market ended we sold out... Every time we went back, we sold more and sold more."

And thus, Hank's Lowcountry She Crab Soup was born. A staple of the local festival scene, it quickly gained a following at farmers markets from Beaufort to Bluffton to Hilton Head. Within a few months, both Hank and Wanda Sue were able to quit their jobs and devote themselves full time to their burgeoning soup empire.

That empire will gain its next stronghold this summer with the opening of a full-fledged restaurant in Beaufort. "(The restaurant will be) all locally sourced ingredients, and I'm going to be using 3-4 local farmers in the area," he said in late May. "We just finished the flooring and drains so they're picking up momentum."

In the meantime, you can still enjoy Hank's She Crab Soup at the farmers markets on Hilton Head, in Bluffton and in Port Royal. *LL*

Retirement. Peace of Mind. Travel. Legacy.

What does Financial Freedom mean to you?






Let Polaris Capital Advisors work with you to help you realize Financial Freedom on your terms.

What is your answer for financial freedom?
Share it at info.polariscapitaladvisors.com/qa

POLARIS
CAPITAL ADVISORS, LLC

23B Shelter Cove Lane, Suite 401
Hilton Head, South Carolina 29928
ph **843.686.2425** *fx* **843.686.2476**
polariscapitaladvisors.com

ONLINE: POLARISCAPITALADVISORS.COM



Emily A. Johnson, CFP, ChFC, CLU, CDFA
Founder/Managing Director
Casey J. Bateman, CPC, MHA
Director

Polaris Capital Advisors, LLC. is a registered investment advisor. Information presented is for educational purposes only and does not intend to make an offer or solicitation for the sale or purchase of any securities. Past performance is not indicative of future results. Investments involve risk and unless otherwise stated, are not guaranteed. Be sure to first consult with a qualified financial adviser and/or tax professional before implementing any strategy discussed here.

Q+A
Henry Cho

Compassionate humor



CHANNEL SURFER Henry Cho appeared on many television shows in the late 1980s and early 1990s, including The Arsenio Hall Show, Bob Hope's Young Comedians Special, MTV's 1/2 Hour Comedy Hour and VH-1's Stand-Up Spotlight. Other TV credits include guest roles on various sitcoms such as Designing Women, Lenny and The New WKRP in Cincinnati.

Celebrity Connection

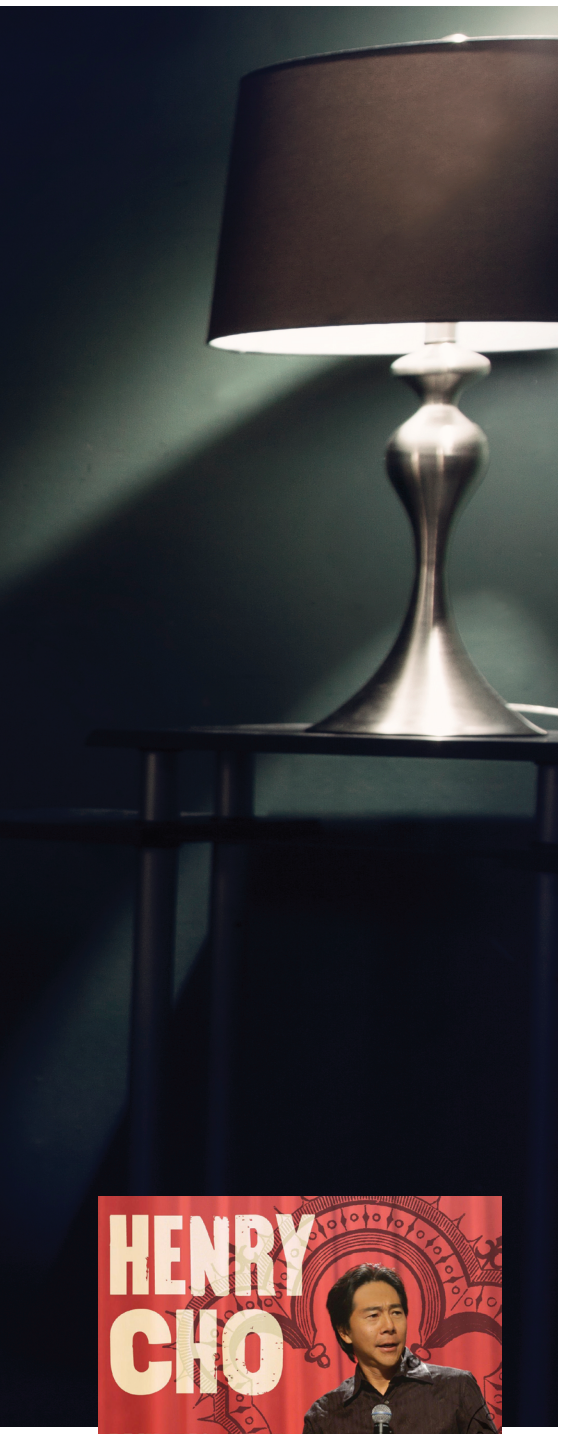
COMEDIAN HENRY CHO GOES FOR CLEAN AND CLEVER, NEVER GRASS

STORY BY LISA ALLEN

Henry Cho didn't struggle to become a comedian. He got a job after appearing just once on stage. Thirty years later, the 56-year-old hasn't stopped since.

Today, his comedy can be heard nationwide several times weekly on XM Radio's Channel 151, Laugh USA, Sirius Radio's Blue Collar Radio Channel 103, and Pandora Radio's PG Comedy Radio Channel. He appears regularly at the Grand Ole Opry and appeared on several television shows and in films, including "Revenge of the Nerds," "McHale's Navy," "Say It Isn't So" and "Material Girls."

He and his wife and three children live in his home state of Tennessee. He's touring constantly.



THE 'CHO'SEN ONE Henry Cho's one hour Comedy Central Special, "What's That Clickin' Noise?" is currently available on Netflix.



Terry has been in the insurance industry since 1979. He joined the Correll Insurance Group of agencies as the President of Coastal Plains Insurance (CPI) and South East Coastal Underwriters (SECU). Terry is part owner and responsible for the day to day operations.

Prior to joining CPI Terry was owner of an insurance education and consulting firm.

Terry continues to accept national and international speaking engagements. In his spare time Terry is also recognized by Federal and State courts as an expert on insurance coverages and serves as an expert witness.

Terry holds the following professional designations; Certified Insurance Counselor (CIC), Chartered Property and Casualty Underwriter (CPCU) and Construction Risk and Insurance Specialist CRIS).

Terry Tadlock, *President*

EXPERIENCE THE DIFFERENCE

Contact one of our sales associates for a complete review of your insurance needs, then you will "Experience The Difference."

Angele Barker Bryant, Ext. 23260
Harrison Dolyniuk, 23264
Jim Hudson, Ext. 23265
Ernie Hess, Ext. 24240
Jeff Halseth, Ext. 23253
Kevin Clegg, Ext. 23258

Member of Correll Insurance Group

22 Locations across South and North Carolina

Locally Owned and Controlled

We don't send our money to a home office, it stays right here in the Lowcountry.
Committed to serving the Community

Education is Key

Keeping current with an ever changing industry.

COASTAL PLAINS INSURANCE

a member of Correll Insurance Group

Trusted Choice®

Now with 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.coastalplains.com

"Insuring the Carolinas since 1931"

"We're delighted he's back," said Andrea Gannon, marketing director for the Arts Center or Coastal Carolina. "He appeared a couple of years ago and he immediately sold out. We know our audiences will love him."

[LOCAL Life] Why comedy?
[Henry Cho] When I was in college I wanted to try standup comedy so on a whim I signed up for a comedy competition at the local comedy club. I'd never set foot in the place beforehand. It ended up being a major competition with working comedians so I told my pals that I was going to go up and try not to bomb too badly and then I'd never talk about doing comedy again. Fortunately, I did great, got a standing ovation and I won the competition that night. The owner of the Funny Bone Comedy Club chain happened to be there. He hired me on the spot that Monday night. I started working as the emcee that Wednesday and I dropped out of college on Friday. That was over 33 years ago.

[LL] What's the biggest surprise of your career? [HC] Besides getting hired the first night, I think the biggest surprise is that I've been able to do this for over three decades. I ran into fellow comedian Paula Poundstone in the Minneapolis airport recently and she asked me, "Did you ever think we'd get to do this for this long?"

[LL] What topics do you avoid in your comedy and why? [HC] I don't talk a lot about politics and religion because I figured why split my crowd if I don't have to. I'm also very clean, so there's no vulgarity or foul language in my act. I fancy myself as a man of faith so I try to reflect that in everything I do.

[LL] What is it about the South you like so much? [HC] Nice people and a better moral compass than Los Angeles.

[LL] Have you had a chance to spend some time on Hilton Head? [HC] I played in the Hilton Head Island Celebrity Classic Golf Tournament for about 15-20 straight years so I'm very familiar with the island. My pal's dad used to rent a place in Sea Pines back in the late '70s so that was the first time I came to Hilton Head. My college girlfriend had two summer internships at the hospital in the '80s so I spent almost two straight summers here back in those days.

[LL] What do you do to relax?
[HC] Golf, golf and more golf!

[LL] Tell us about your family life. How do you keep it real? [HC] We moved from LA years ago once my oldest started kindergarten. I adjusted my priorities once the kids started school. I try to keep it faith, family then fame so we raised our kids in Tennessee to try to keep it as real as possible. I missed out on a lot of business situations by leaving Hollywood but I think it's more important for my kids to be in a grounded environment than for me to be in TV all the time like I used to be. We live in the Nashville area, still a showbiz kinda town but on a much lower key, so it's been a great fit for our family.

[LL] Would you encourage your sons or daughter to pursue a career in entertainment? [HC] I encourage them to do whatever they want to pursue. We have a room full of different musical instruments and my kids can play many different ones. My wife told me years ago that they can grow up and have 'normal jobs' too and I said, "I know that, but why would you if you don't have to?" My daughter had her first scene a couple weeks ago. I did a low budget Hallmark movie and part of my deal was that she had the opportunity to play 'teenager #1". She did great, nailed it and got a taste of how it all works. She was an extra in another faith-based film I did three years ago, but this was a much bigger deal.

[LL] What question do you wish I had asked? [HC] I'm not sure, those are all great questions. I guess what do I have planned in the future? I'm supposed to shoot another standup special towards the end of the year but not confirmed yet. I'm shooting a television pilot (more like a presentation as the producers don't have a network attached yet) in July. Once my next oldest son graduates high school in two years, I'm going to be super mobile and will able to pursue projects I had to turn down over the past 10-14 years. *LL*

Henry Cho at the Arts Center of Coastal Carolina

When: Monday, July 15 (5 and 8 p.m. shows) **Cost:** $46
Why you should go: "I'm an Asian with a Southern accent," Cho says. "To a lot of people, that right there is funny."



CAREER HIGHLIGHTS

- **TV credits** include appearances on NBC's The Tonight Show, CBS's The Late, Late, Show, and NBC's Young Comedians Special. He served two years as host of NBC's Friday Night Videos and had many guest roles on various network sitcoms.
- Co-creator, co-producer and co-writer of **"The Henry Cho Show"** on GAC.
- Can be heard daily on **Sirrus XM**, **Blue Collar Radio** and **Pandora**.
- A regular performer at the **Grand Ole Opry**.
- Film credits include Universal's **McHale's Navy** with Tom Arnold and David Allen Greer; **Say It Isn't So** with Heather Graham and Sally Field; and **Material Girls** with Hilary Duff and Angelica Houston produced by Madonna.
- Filmed the Faith-based Indy film **"Saving Faith"** in which he co-starred and co-produced.
- Nominated for **Best Supporting Actor** in a Feature Film by the International Christian Film Festival.
- Keynote entertainer for The **59th Annual Radio & Television Correspondents' Dinner**.
- Has worked extensively with **Vince Gill**, **Amy Grant**, **Willie Nelson**, **Carrie Underwood** and **Reba McEntire**.

We Believe... in Community



The HHCA community recently celebrated the groundbreaking for our new campus in Bluffton. We look forward to becoming a valued community partner and impacting lives for generations.



Did You Know?

We have five bus stops in Bluffton to transport our Eagles safely to and from the nest.

Several classes are nearing capacity for the upcoming school year.

To learn more or schedule a tour, visit hhca.org or email dwood@hhca.org.



Hilton Head Christian Academy 843.681.2878 | hhca.org

WIN UP TO $5,000

LOCAL LIFE PRESENTS

CRAFTED IN THE LOWCOUNTRY

EST. 2019

AWARDS

IN PARTNERSHIP WITH

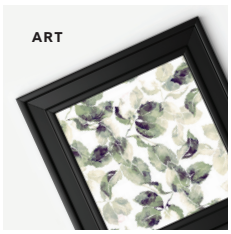
HARGRAY

If you are a Lowcountry business owner or artisan that makes and sells handcrafted items, here is your chance to win a prize valued up to $5,000!













Categories include: **Food, Drink, Art, Style, Home** and **Crafts**.

For more information and to enter, visit **CraftedinTheLowcountryAwards.com.**

SHOW US YOUR BEST!

★

BUT HURRY! THE CONTEST CLOSES JULY 31.

★

If you are a Lowcountry business owner or artisan that makes and sells handcrafted items, here is your chance to win a prize valued at up to $5,000!

LOCAL Life and Hargray want to recognize and reward local businesses who produce goods that reflect the Lowcountry tastes and lifestyle. Any Lowcountry artisan or business can enter, as long as their item is made in the area and is already sold here.

THE CRAFTED IN THE LOWCOUNTRY AWARDS PRESENTED BY HARGRAY CATEGORIES AND JUDGES ARE:



FOOD: Lloyd Alberson, chef at the popular Red Fish restaurant and known for bringing world flavors to life with a local twist.



DRINK: Terry Cermak, Spirit Specialist at Rollers, writer and creator of celebrated local cocktails including The Coligny Cooler cocktail.



HOME: Kelly Caron, of Kelly Caron Designs, an award-winning interior designer and recognized by the Home Builders Association and Houzz.



STYLE: Roxanne Gilleland, professional fashion stylist and seasoned fashion retail expert, currently at Shop! boutique on Hilton Head.



CRAFTS: Wendy White, Manager at Pyramids Home Store and experienced professional buyer of home goods and gifts.



ART: Ben Whiteside, a licensed auctioneer and owner of The Red Piano Art Gallery where he presents artists' and sculptors' best work.

To enter, visit CraftedintheLowcountryAwards.com

Wall to Wall - the fastest Internet in town



Hargray

Wall to Wall Wi-Fi

A multi-room Wi-Fi system specifically designed to give you seamless coverage throughout your home.

Complete Coverage - The Wall to Wall Wi-Fi access points are designed to work with your modem to bring the full power of your Hargray Internet service to every inch of your home. The perfect solution for homes that are 1200+ sq. ft. or have more than 1 story.

Wall to Wall - Provides 2 or more Wi-Fi access points in your home to provide great coverage and performance where you want it.

Professional Install - Our technicians will evaluate your home and customize your Wi-Fi experience to fit your family's needs.

Get the fastest Internet in town

Internet Plans starting at

$50/mo. for 12 months

Wall to Wall Wi-Fi starting at **$10**

Call 843.686.5262 | hargray.com

HARGRAY

Limited time offer. Promotion on Hargray Internet is for new customers only, adding Hargray services for the first time. Promotion of 200 Mbps Internet starting at $50 per month applies to the first consecutive 12 months. Additional Hargray services may be added for an additional monthly cost per service. Promotional offer cannot be combined with any other promotional offers or Hargray Rewards. Advertised price does not include equipment fees, taxes, surcharges or any other regulatory or governmental charges. "Fastest Internet" claim is based on the download and upload speeds of Hargray's 1000 Mbps tier compared to the download and upload speeds of the fastest Internet tier offered by competitors as of January 14, 2019. 1000 Mbps download speeds are typically between 945 Mbps and 950 Mbps due to overhead capacity reserved to deliver the data. Upload speeds are typically between 50 and 54 Mbps. 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). Promotional offer to add Wall to Wall Wi-Fi starting at $10 per month is for 2 access points. Customers must maintain a minimum service level of 30 Mbps over DSL and 50 Mbps over HFC and FTTH. Wi-Fi coverage contingent on the size of the home and number of Wi-Fi access points installed and is best effort. Additional restrictions may apply, see representative for details. ©2019, Hargray Communications Group, Inc.; logos are registered trademarks and as such, protected property of their respective companies; all rights reserved.

Five tips from a successful businesswoman

ACCOMPLISHED EXECUTIVE ORYSIA MEYERS OFFERS ADVICE FOR SUCCESS

STORY BY EDDY HOYLE









LOCAL SINCE 2017 Orysia Meyers and her husband, Jeff, have had a vacation home here since 2000. They became full-time residents in 2017 when Orysia began to wind down her career. Photos from top left. Visiting her daughter, Stefanie, in New York City. Preparing for a media interview as executive for Nationwide. Painting at home.

Orysia Meyers recently retired from her second career as senior regional vice president of Nationwide Insurance. She was responsible for all activities that drove profit and loss in the Central Atlantic Region, including oversight of several hundred personnel and several thousand independent sales contractors. She transitioned to a consultative role in 2017 prior to her retirement. In her first career, she was a practicing attorney. Meyers earned her law degree from Widener University in Delaware and her bachelor's degree at St. Catherine's University in St. Paul, Minn.

She hails from, well, everywhere. Her family relocated frequently due to her father's career – East Coast, West Coast, Montana, you name it. Meyers is a first generation Ukrainian and a self-taught artist. Her first projects were painting Ukrainian Easter eggs as a child. She and her husband, Jeff, became permanent residents of Hilton Head in 2017. Their daughter, Stefanie, also is an attorney. **Here are her tips for success:**

Keys to Success

1. Be "insanely inquisitive"

"Knowledge is a powerful tool that keeps the brain muscle flexed," Meyers stated. It's empowering to learn not just your role, but also how other areas in your company operate and what to take away from their successes. Learning what your competition is doing is a must. In both law and insurance, Meyers had assignments that required research and learning that often ended with opportunities. She said, "Prioritize, but learn!"

2. Please don't ... send in the 'Clones'

A leader should build a very diverse team that is different from you, Meyers explained. "When everyone looks like you and thinks like you, you miss a diversity of perspectives." Inclusivity and diversity build a better data pool that is much bigger and helps to broaden your perspective as a leader and learn new things.

3. Be nimble and ready to change

Business and industry change at a rapid pace today due to technology, so you must have a willingness to look from a different perspective. "Change can sneak up on you, so be ready to pivot," Meyers said. "Know changes will come, so ask how can you play a role in this new environment."

4. Communicate wisely

Technology allows us to communicate quickly without hearing or seeing people. "The peril is that when you aren't looking someone in the eye, it's easier to be blunt or unkind. I believe in being direct and letting people know where they stand, but remembering a human quality, empathy, in which I try to stand in the recipient's shoes. Be kind, open and honest." When there are disappointments or bad news, be open, transparent and give regular updates.

5. Meyers' rules to live by:

Find your passion. You job should give you such joy that you're giddy driving to work on Monday. + In every role and assignment "Leave more than you take and make it a better place." + Frequently revisit your goals against where you stand. Don't be so busy that you forget what you're running toward. + Believe in seeking compromise. Every battle doesn't have to be won or lost. You may be right, but that may not be what matters. + Strive for a healthy work/life balance and be clear about what you're willing to sacrifice because you can't turn the clock back. + Start prepping yourself for your next role. Think like a leader. LL

A team of investment professionals aimed at your goals.



C. Troy Shaver Jr.
Chief Executive Officer



Ying "Susie" Wang
Co-Chief Investment Officer



Alan E. Johnson
Sr. Portfolio Manager



James Haley
Sr. Portfolio Manager



Peter G. Gerry III
Portfolio Manager



Rachel L. Stanley
Client Relationship Manager

Thanks for the first fifteen.

For fifteen years, we have built client investment portfolios around companies that are consistently increasing their dividends. Whether you are growing assets for retirement, currently living in retirement or saving for your children's financial future, dividend-paying companies can provide both increasing income and asset growth.

Dividend Assets Capital strives to meticulously develop investment strategies to meet a variety of goals, desires, and investment-time horizons based upon dividend income, growth and total return.

Past performance is not indicative of future results. Investing in securities involves risk of loss that clients should be prepared to bear. All investment programs have certain risks that are born by the investor. The opinions expressed herein are those of Dividend Assets Capital, LLC ("Dividend") and are subject to change without notice. This material is not financial advice. Dividend reserves the right to modify its current investment strategies and techniques based on changing market dynamics or client needs. Dividend is an independent investment adviser registered under the Investment Advisers Act of 1940, as amended. Registration does not imply a certain level of skill or training. More information about Dividend including our investment strategies, fees, and objectives can be found in our ADV Part 2, which is available upon request.

DIVIDEND ASSETS CAPITAL, LLC

INVESTMENT ADVISORS

Dividend Assets Capital is 100% employee owned and was locally formed in 2003.

dacapitalsc.com | 843.645.9700

Clarity • Power • Simplicity

COOL JOB

Nothing up his sleeve

THERE'S MORE TO BEING A MAGICIAN THAN SIMPLY DOING TRICKS. GARY MAURER HAS BUILT HIS CAREER ON THE BUSINESS BEHIND BLOWING PEOPLE'S MINDS.

STORY BY BARRY KAUFMAN + PHOTOGRAPHY BY MIKE RITTERBECK



MAGIC MAN Gary Maurer has been entertaining audiences of all ages with his unique blend of comedy and magic since 1986. He was named South Carolina Magician of the Year in 2010 by the South Carolina Association of Magicians.

A funny thing happens to reality whenever Gary Maurer is around. Whereas it tends to proceed at a fairly ordinary pace for the most of us, around Maurer it bends and sways, creating impossible situations that leave you stunned. And just as you've come to grips with this new reality, one where a playing card can turn from a king of clubs to a four of diamonds in the blink of an eye, one where your very thoughts can be plucked from your head, it's on to the next illusion.

Gary Maurer is a magician, and a good one at that. And for 17 years, he's mystified the Lowcountry, building a business and a brand around his personal brand of prestidigitation. As we begin our look into the coolest jobs in the Lowcountry, there's no better place to start than with our resident wizard.

"It is a cool job," he said. "Where else do you get a chance to constantly have fun with people, have people laugh, have people be amazed? If you have a job that you love, it's not work."

FOR MY FIRST TRICK...

Being a magician is one of those career choices most of us entertain at a young age, shortly after receiving our first box of simple tricks. We wow our friends with some slight of hand and some disappearing scarves, and we tell ourselves one day we'll stand on stage and make magic.

Gary Maurer was not one of those kids.

"I liked magic, I always enjoyed watching magic, but I was not that little kid sitting in his room with a deck of cards learning how to do finger-flicking," he said.

Instead, he embarked on a career as a teacher, leading art classes in Pennsylvania. He didn't pursue magic until he was 35 years old, and even then it was only something he did as a side hustle.





"When I first got started, it was learning a trick or two and doing it for friends," he said. "Then it turned into, 'I'm hosting a party, would you come do some magic,' then another person would say 'There's an arts festival coming up, could you perform.' I slowly put it all together."

He finally went full time in 1998. Four years later, Hilton Head Island was calling him.

"That first year was a tough year," he said. "I think I had two shows in the spring, and maybe eight shows during the summer."

Just as he had before, however, he started putting it all together. Regular shows at Pineland Station led to regular offers for birthday parties, and eventually a residency at the island's Marriott properties that still make up the bulk of his regular shows. That's not to say they're his only shows.



ABRACADABRA The real secret of magic lies in the performance. Gary Maurer takes his audience into a world of magic, comedy, mentalism and audience participation.











SEE HIM LIVE
Check out Gary Maurer's magic show at 8 p.m. on Mondays at the Comedy Magic Cabaret. He also performs shows for guests at several local resorts. Check out his performance calendar online at hiltonheadmagician.com.

"It is a cool job; where else do you get a chance to constantly have fun and laugh with people? If you have a job that you love, it's not work."

"The weird thing about being a magician is when you do it for a living, you have to take all the shows--kids shows, bar mitzvahs, arts festivals, fairs--because you have to generate the income. As you get older, you like to get a little more selective."

CHARMED LIFE

As far as his natural stage presence and exceptional skill have taken him, a huge part of Maurer's success lies in the fact that he treats it as both business and passion.

"When you do this for a living, it becomes all-consuming from when you wake up in the morning until you go to bed at night. If you go to a Dollar Store or go to Home Depot, you're thinking, 'I wonder what I can do with that.' You're thinking about it all the time."

And there are the usual trappings of the solo entrepreneur that no one thinks about: Insurances, taxes, visits to conventions, and competition from other acts. It's no hobby.

"When you tell them you do magic, they ask, 'Well, what's your day job?' When I explain that this is my day job, they can't believe that sometimes."

THE PRESTIGE

"I remember my dad, before he passed away, saying, 'I can't believe you're doing this for a living,'" said Maurer. And it seems like at times Maurer can't believe it himself.

For him, even after all these years, it's the coolest job in the world. Whether he's performing for family crowds at his Monday evening shows at Comedy Magic Cabaret during the summer or adult crowds during his Bamboozled shows at corporate events, he's reminded with every show how cool that job is.

"I'm probably one of the luckiest guys in the Lowcountry. I have a great family, I have a wife who supports what I do, I get a chance to entertain people, make them smile and laugh, even if it's just for an hour," he said. "Now don't get me wrong, there are days I'm working my butt off, but I wouldn't trade it for anything in the world." *LL*

LOWCOUNTRY
SPEAKER SERIES

Join Us for Our Exciting Inaugural Season!



Condoleezza Rice
JANUARY 14, 2020



Sanjay Gupta, M.D.
FEBRUARY 11, 2020



Paul Nicklen
MARCH 10, 2020



Robert O'Neill
APRIL 7, 2020

Our Doors are Always Open to
Knowledge, Insight, and Perspective.

The Lowcountry Speaker Series brings audiences together with inspiring speakers, including world leaders, award-winning journalists, exceptional artists, athletes, entertainers, and military heroes, where exciting concepts are presented and explored for the intellectual enrichment of the local community.

We invite you to join us for our inaugural 2020 season on Hilton Head Island!

Tickets are sold as a 4-event subscription, instead of by individual lecture.

For more information and to purchase your subscription for the 2020 season,
visit LowcountrySpeakerSeries.com



Running hot

WHEW... IT'S SWELTERING OUT THERE, AND YOU WANT TO RUN?

STORY BY EDDY HOYLE + PHOTOGRAPHY BY HOPKINS STUDIOS



HOME STRETCH Ashley James and Leslie Esposito warm up before a beach run. To help prevent injury, incorporate walking, strides, lunges and leg swings into your prerun routine.

The dog days of summer are upon us ... heat, humidity, and scorching sun. So how in the world do you prepare for running events in July and August – a time that many Lowcountry residents actually leave town to escape the heat?

"Running is a sport, and you must respect that and treat it as such. Train for it and get the right accessories and equipment," said Rob Fyfe, co-owner of Palmetto Running Company. "The heat and humidity here takes a little getting used to," he said, "especially if you come from up north."

For both seasoned runners and those just getting started Fyfe had plenty of suggestions for running when it's a scorcher: wear light colored clothes; run early in the morning; plan a route on a shady trail; pour bottled water over your head; run through any sprinkler you can.



THREE'S COMPANY Brandon D'Arienzo, Ashley James and Leslie Esposito jog along the walkway at Shelter Cove Marina.

His best advice is to follow a plan, join a club, get a coach, and run with a partner. Fyfe said he gets up about 6 a.m. every Saturday in order to run with friends at 7 a.m. "My wife thinks I'm crazy, but I'm meeting my best friends. We run 6 or 8 miles and then we go to the local coffee shop. It's social and it's a lifestyle. That's what we do. Runners get it."

Hydration is everything



"Hydrate well and start hydrating the day before," Fyfe said. Drinking plain water isn't enough because sweat depletes electrolytes that must be replaced. Runners should carry hydration packs and drink on average 4 oz. of fluid for every two miles. It's also a good idea to carry electrolyte replacement supplements like ***NUUN capsules*** that offer more complete electrolytes. "If you feel thirsty, it's too late. You're already dehydrated." Dehydration causes headaches, muscle cramps, dizziness and nausea. Fyfe said if you start to feel dizzy or nauseous you should stop, but most runners want to finish the race, so they do what they can. "But if your body says stop, stop!"



Keep fuel in your gas tank

Runners burn 100 calories per mile and need to keep their bodies fueled. "Everyone is different," Fyfe said. "It's bio-specific." On average, however, runners should refuel with a ***energy gel pack*** every 45 minutes. This is a small, squeezable packet of gel that has carbs and vitamins and contains 100 calories. "You just squeeze it and swallow to get the calories you need to keep going," he said.

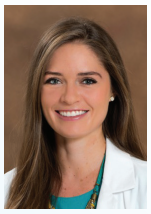
MOHS SURGERY & DERMATOLOGY



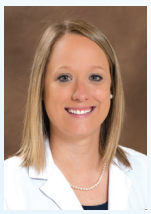
A. Thomas Bundy,
MD, FAAD, FACMS
Board Certified Dermatology
Board Certified Mohs Surgery



Emily Murphy,
MSN, FNP-C
Board Certified



Meghan Maloney,
MS, PA-C
Board Certified



Kristen Clark,
MS, PA-C
Board Certified



Lisa Redmond,
Licensed Esthetician
Board Certified



Amy Myers,
Licensed Esthetician
Board Certified

Advanced Fellowship Training Specializing in Skin Cancer

- Mohs Micrographic Surgery
- Acne, Rashes & Psoriasis
- IPL Photorejuvenation & Facials
- Fraxis & RF Micro-needling
- Laser Hair & Wrinkle Reduction
- Tattoo & Vein Removal
- Noninvasive Body Contouring
- Botox® & Fillers

HILTON HEAD DERMATOLOGY
SKIN CANCER CENTER, PA
A. Thomas Bundy, MD, FAAD, FACMS



BLUFFTON-OKATIE
4 Okatie Center Blvd. South • Legacy Center • Suite 202



HILTON HEAD ISLAND
15 Hospital Center Blvd. • Medical Quarters • Suite One

ACMS
American College of Mohs Surgery

843.689.9200
www.hiltonheaddermatology.com

MEDICARE CERTIFIED • STATE LICENSED • AMBULATORY SURGERY CENTER

Never buy a new pair of shoes the day before a race

Even shoes are bio-specific, according to Fyfe. It takes a couple of weeks to break in a pair of shoes, and it's important that runners get the right shoes for them. At Palmetto Running Company Fyfe says they ask customers a lot of questions about their goals. Are they a walker, a runner, or a marathoner? They also use their new Artex Albert 3-D digital foot scanning machine that measures foot size, weight distribution, arch structure and bio-mechanics to check out the ankle pronation and knees. This process eliminates nearly all shoe options in the store leaving the top three shoes for that particular person, guaranteeing the best choice for the customer.





Something for everyone

Running is a specialized sport and there are myriad products available to address various needs. If chafing and friction is a problem, there is a product called ***Glide*** which creates a slippery barrier between the skin and clothing. For plantar fasciitis there are special socks, shoes and sandals. Compression sleeves (for calves, arms or thighs) offer support and help increase blood flow. They help cut down on muscle fatigue and increase blood flow during the run, but can also be worn for a day or two after racing to help with recovery. *LL*



RUNNING ON THE BEACH Check the local tides (page 120) before your beach run. Ideally, you want to run at low tide or within an hour or two around the lowest point. Pictured from left are John Duberely, David Adams, Ashley James and Allie Maynard.



Award-winning store

Rob Fyfe and his son Christian of Palmetto Running Company traveled to Tucson in May to receive the 2019 Best Running Stores in America award. "It's like the Academy Awards of running stores," said Fyfe. Nominations for the award must come from the general public. This year 15,000 nominations were received and thoroughly vetted, then the top stores are put in the competition. The finalists are scored on stringent requirements including what the store does for the community in terms of charitable programs and sponsorship's; ratings provided by consumers and vendors; evaluation by a secret shopper; website and social media, and more.

Upcoming Running Events

Palmetto Dunes Turtle Trot 5K
Wednesdays in July and August, 8 a.m.

Firecracker 5000 HHI
July 4, 8 a.m., Jarvis Creek

Beach Bum Tri HHI
July 22, 8 a.m., Coligny Beach

Palmetto Bluff Rise & Run
Aug. 10, 7 a.m.

Bobcat Scorcher 5K
Aug. 17, 8 a.m., Hampton Hall

Palmetto Bluff Rise & Run
Sept. 7, 7 a.m.

Old Town Bluffton Oyster Run 5K/10K
Oct. 19, 8 a.m.

Tiger Bass Run 5K/10K
Oct. 26, 9 a.m., Hampton Lake

Palmetto Bluff Buffalo Run 10K/30K/50K
Dec. 15, 6:30 a.m.

Hood to Coast HHI "Mother of All Relays"
Feb. 1, 3 a.m., Beach House

Palmetto Bluff Marathon, Half Marathon and 10K
March 8, 8 a.m.



Congratulations!

TO PALMETTO RUNNING COMPANY

With over 15,000 nominations, **Palmetto Running Company is elated to have been named one of the 2019 Best Running Stores in America**!

"We're all thrilled to be a part of such an elite group of stores," said Co-Owner Rob Fyfe.

Winning stores were selected using scoring criteria including online ratings provided by consumers, a questionnaire completed by nominated stores, and sponsoring vendor feedback. Contest judges also executed a "secret shop" which analyzed the store's greeting, fitting process, sales associate knowledge, store appearance, store operations, purchase details, and the overall experience.



Palmetto Running Company's Rob and Christian Fyfe accepting the Best Running Stores in America Award in Tuscon, Arizona - May, 2019.

PALMETTO
RUNNING COMPANY

HILTON HEAD 28 Shelter Cove Lane | **BLUFFTON** 30 Plantation Park Drive
843-815-1718 | palmettorunningcompany.com

The health benefits of crab

THEY'RE PACKED WITH ESSENTIAL FATS, NUTRIENTS AND MINERALS

STORY BY JEREMY GRACE



©MAE MU

Are you getting enough seafood in your diet? Most of us aren't. Despite studies that show the benefits of putting seafood on the dinner table, more families choose to eat red meat or poultry instead. This is unfortunate since seafood is rich in nutrients and generally low in calories. One form of seafood that's particularly low in fat and calories is crab. Although crab meat is an important staple in some forms of cuisine such as Chinese food, it's not eaten as often in the United States. Maybe it should be. Especially when there is an abundant and healthy supply, like we have here in the Lowcountry. What are the health benefits of crab?

It's very low in calories and fat

Crab is a calorie counter's dream meat. A four-ounce serving of crab meat has only 98 calories, and with less than two grams of fat per serving, it's heart healthy. Despite its low calorie content, crab meat can be a filling and satisfying main course.

It's high in protein and has no carbs

Despite its low calorie and fat content, a serving of crab has a whopping 20 grams of protein. This makes it an excellent high protein alternative for the athlete or body builder who's tired of tuna. It's also carb free, which makes it a good choice for diabetics.

It's high in omega 3 fatty acids

Crab is a good source of heart healthy omega 3s, which help lower triglycerides and blood pressure along with reducing the risk of heart disease. Omega 3s are also thought to reduce inflammation, enhance immune function, and lower the risk of certain types of cancer. Most Americans don't get enough omega 3s in their diet and adding crab meat to the table is a good way to start.

It's low in mercury

One of the big concerns with eating a seafood rich diet is exposure to mercury. The good news is that mid-Atlantic blue crab is very low in mercury, making it a good seafood choice for the whole family. In fact, crab is considered to be one of the safest forms of seafood in terms of mercury levels.

Crab meat is also rich in vitamins and minerals with particularly high levels of vitamin B-12, a vitamin that's critical for healthy nerve function. It's also a good source of the minerals zinc and copper. *LL*



SKIP THE SALT

Because crabs come from the salty ocean, they do contain high levels of sodium. Those with high blood pressure should limit their intake of Alaska king crab and go with blue or Dungeness crab instead. Both have less than 251 milligrams of sodium. Skip extra salt by seasoning your crab meat with chopped herbs and fresh ***cracked black pepper***.



Amazing health benefits of eating crab

Nutritionists encourage people to consume at least two servings of crabs per week. **Health benefits include:**

- Nutrients such as protein, selenium and omega 3 acids **boost your immune system**.
- High content of protein, zinc and vitamin B-12 **speeds up wound recovery**.
- Selenium and copper in crab meat help **reduce bad cholesterol levels**.
- Eating crab meat can **improve cognition** and **concentration**.
- High levels of vitamin A can **improve weak eyesight**.
- For expectant mothers, crab meat helps **develop cell membrane** of the brain of the fetus.
- Crab meat's high dose of natural protein **speeds up your metabolism**.

EXPERIENCE THE PRIVATE SIDE OF SEA PINES

Find out
WHAT IT MEANS TO BELONG

SEA PINES COUNTRY CLUB



Becoming a member at Sea Pines Country Club means you have chosen the best of the Lowcountry lifestyle. You will become part of a close family that shares a love of social events, fitness, golf, tennis, dining and living well.

843-671-2335 | seapinescountryclub.com

RED, WHITE & BOLD

Beach days, barbeques and fireworks just about sum up the month of July in the Lowcountry. Independence Day tradition is to sport your best all-American red, white and blue attire, but it doesn't have to stop there. We bring you patriotic ware for celebrations all month long. LOCAL Life stylist Roxanne Gilleland scoured the racks of local shops and boutiques to find these festive outfits worthy of cuing the fireworks.

Stars, stripes & style





← Available at **GIGI'S BOUTIQUE** + Available at **ISLAND CHILD** →



Available at **COCOON**



← Available at **THE BACKDOOR** + Available at **COPPER PENNY** and **KNICKERS** ↑



Available at **CURRENTS**



Available at **SHOP!**





Julie Vos Bee Pearl Pendant
Available at Cocoon

Star-Spangled Style

Enhance your 4th of July outfit with these accessories that look good every day.



Julie Vos Honeycomb Cuff
Available at Cocoon



Julie Vos Bee Stacking Ring
Available at Cocoon

Available at **PALMETTOES**





Hand Bag
Available at S.M. Bradford



Square Scarf
Available at Spartina449



Amber Lynn Sandal
Available at S.M. Bradford



Bandwagon Raw Sugar-Ice Revo
Available at Shop!

Credits

PHOTOGRAPHY
Lisa Staff
STYLIST
Roxanne Gilleland
MODELS
Rachel Acquaviva, Eric Pettinato, Walker Benson, Emma Benson, Lou Benson
MAKEUP
Alex Turner
HAIR
Sunju Pitts
LOCATION
LOCAL Life headquarters

Available at **OUTSIDE HILTON HEAD**



KPM flooring

STONE ○ TILE ○ AREA RUGS ○ WOOD ○ CARPET

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

WWW.KPMFLOORING.COM

Bauble Bauble

YOU WON'T BE ABLE TO KEEP YOUR CLAWS OFF THESE LOCAL GEMS

Whether you need the perfect statement necklace or just a fun way to celebrate your favorite crustacean, we present these crab fashion items and accessories available at local businesses. It's OK to be crabby every now and then.





Walk this way

Coral crab charm

Fascination with this crustacean comes from its unconventional sideways tap-dance — a reminder that our path isn't always straight. In this charm's case, a golden gleam creates even more brilliant allure. Available at Spartina 449. $18



Treasure trove

Crab painted jewelry dish

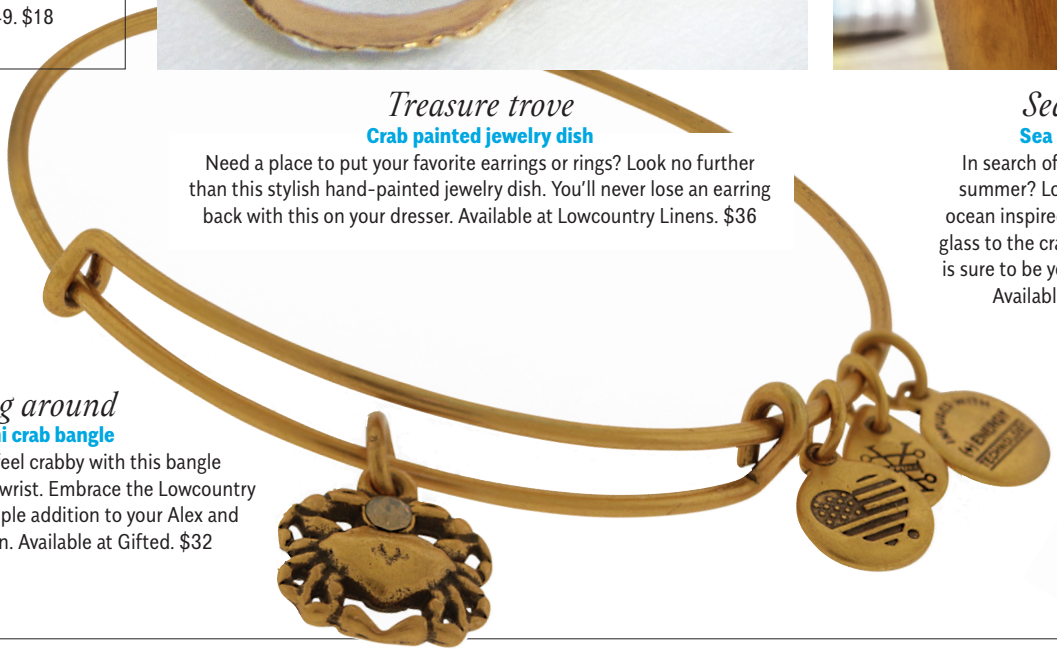
Need a place to put your favorite earrings or rings? Look no further than this stylish hand-painted jewelry dish. You'll never lose an earring back with this on your dresser. Available at Lowcountry Linens. $36



Seas the day

Sea glass necklace

In search of a unique piece for the summer? Look no further than this ocean inspired necklace. From the sea glass to the crab pendent, this necklace is sure to be your summertime favorite. Available at Gifted. $69.99



Bangling around

Alex and Ani crab bangle

You'll never feel crabby with this bangle around your wrist. Embrace the Lowcountry with this simple addition to your Alex and Ani collection. Available at Gifted. $32







Sandy dandy

Dune Jewelry crab bangle

Keep Hilton Head close by no matter where you go. This bracelet contains sand from the shores of Hilton Head Island so you'll always have a little bit of home with you. Available at Lettrs Gifts. $42.95





Great white

White gold and diamond crab pendant

This 18k white gold and diamond crab pendant by Italian designer Roberto Coin is sure to catch the eye of your friends. The pendant comes on an adjustable 16-18 inch chain and the diamond weight is .19 ctw. Available at Forsythe Jewelers. $980



Clasping for dear life

Yacht club charm crab

Looking for the perfect addition to your charm bracelet? This crab charm adds a pop of color, all while keeping your bracelet sophisticated. Available at Spartina 449. $16



Dainty darling

Small sterling silver cubic zirconia crab pendent

Frost yourself with this crab pendent. It's the perfect dainty pendent for a casual day out. Available at SM Bradford and Co. $52



Nora Fleming Serveware

Different looks, one platter with the switch of a mini!
Simplify your life and entertain with style!







Voted
Best Gift Shop
8 Years in a Row!

Outstanding
Gifts at
Unbelievable
Prices





GIFTED
HILTON HEAD

SUITE J2, VILLAGE AT WEXFORD | 10AM-6PM
MONDAY-SATURDAY | 843.842.8787

his

It's the month of barbeques, grilling and cracking open cold beverages. Here are our picks for all you patriotic men out there that are proud to be American.



CORKCICLE REGATTA CANTEEN

Stay hydrated this July with this prep-sport style 25 oz Corkcicle canteen. The high-performance bottle keeps your drink of choice cold for up to 25 hours or hot for 12. The pop of color is a fun twist on a classic style. The canteen is triple-insulated and BPA free.

Available at Le Cookery.



SMATHERS AND BRANSON AMERICAN FLAG NEEDLEPOINT BOTTLE OPENER & AMERICAN FLAG NEEDLEPOINT CAN COOLER

Crack open a cold one and keep it cool with these two stars and stripes gadgets.

Available at Knickers.



AMERICAN ALLIGATOR GLOSSY BELT

Match with your Mrs. in some blue gator print accessories. You'll be the most stylish dynamic duo at the party.

Available at Knickers



MARC JOSEPH NEW YORK RED GRAINY LEATHER LOAFER

Red alert! These firecrackers are designed in New York and handcrafted by artisans in Brazil. They are both classy and comfortable with genuine leather lining and a gel heel inset plus added arch support. The rubber sole lets you wear them when you're on the move all day.

Available at Palmettoes.



PATAGONIA FITZ ROY TROUT TRUCKER HAT

Keep the sun off your face with this trendy trucker hat while you fish, boat or walk the beach. This will be your best friend for all outdoor activities especially with the breathable back.

Available at Outside Hilton Head.



Hey, Lady Liberty, it's time to party like it's 1776! Shine bright this Independence Day whether you are hosting or attending this 4th.

hers



TERRAFIRMA CERAMICS TERRAFIRMA COBALT FLARED BOWL

Serve your guests in style with these beautiful ceramics. All the way from the Big Apple, these pieces are hand kiln-fired in New York City. Each piece is unique and durable.

Available at Pyramids Hilton Head.

MONSTERA LEAF EARRINGS

Earrings are the perfect way to add a touch of festive color to your outfit. These monstera leaf earrings are ultra-light making them comfortable to wear all day. These bold blue beauties are the perfect accessory for July.

Available at Lowcountry Mercantile.





MADHOUSE OYSTER SERVING BOWL

Present your oceanic hors d'oeuvres in this shell-of-a serving bowl. The best part about this bowl is that it is 100% melamine making it dishwasher safe so clean up is easy.

Available at Gifted.



DOCK CLEAT NAPKIN HOLDER

Store your festive cocktail and cookout napkins in this handcrafted holder made from reclaimed wood. Your guests will notice the attention to detail in your home décor.

Available through Buona Terra Woodworks.



PALM BEACH WELLINGTON HANDCRAFTED LEATHER SANDAL

Match your Mr. in blue croc. A couple that rocks crocodile together stays together. These navy crocodile sandals are to die for. They are unique and playful for all you style trailblazers. The platinum horse bit hardware is a very desirable detail for shoes right now.

Available at Scout Southern Market.



CANDY CANE FLUTTER BOWL

Red white and ooh la la! Look at this handmade blown glass bowl by Hudson Glass. Decorate your home with this waving flag bowl.

Available at Nash Galleries.







From this day forward

PHOTOS BY LISA STAFF





COURTNEY DEVOE & RON POWELL

Date: October 27, 2018
Location: Long Cove Club
Honeymoon: Los Cabos, Mexico
Wedding party: 80
On the location: "We wanted a place that had a connection to the beauty of nature while being a place that held personal memories. It is also a place that possesses the coastal elegance feeling of the Lowcountry that we were looking for in a location," Courtney said.
What made it unique: A "no-peek" private pre-ceremonial prayer between bride and groom, and the bride's brother officiating the ceremony.
What made it perfect: It was an intimate setting with a candlelit canopy of greenery filling the room, bringing together loved family and friends.

pyramids
Home Refresh

Do you love your home but find yourself thinking...

" My home has lost its luster! It needs some updating but I have no idea what it needs or how to go about achieving the new look I want."

There are endless ideas to share with you to achieve that new fresh look you're desiring...

We can simply rearrange your furniture, add some new art, update your accessories, maybe add new bedding or an accent pillow for a pop of color.

Pyramids can work together with you and simply Refresh!
Call us to speak with our consultant - Sandy Jordan



AVAILABLE SERVICES

* PERMANENT FLORAL DESIGNS *
* SPECIAL EVENT DESIGNS * COLOR CONSULTATION *
* ACCESSORIZING WITH OURS AND YOURS *
REARRANGING FURNITURE * WINDOW TREATMENTS

FULL ARCHITECTURAL AND INTERIOR DESIGN SERVICES AVAILABLE FROM OUR PARTNER, GROUP3 DESIGNS

Contact Sandy Jordan @
pyramids Home Refresh
1600 Main Street | Hilton Head Island | SC 29936
843.689.9060 Ext 229
sandy@group3designs.net

pyramids
gifts • accessories • furnishings
WWW.PYRAMIDSHILTONHEAD.COM

Rockin' in the free world

GOING DELICIOUSLY GLUTEN-FREE WITH NICOLE GARDNER

STORY BY ROBYN PASSANTE + PHOTOGRAPHY BY KIM SMITH PHOTO



MIXING IT UP Nicole Gardner's gluten-free journey started upon learning two people in her family were gluten intolerant. She then combined her passion for cooking and baking with a whole new set of rules.

When Nicole Gardner and her daughter, Hailey, were diagnosed with a gluten allergy eight years ago, the mother of three set about learning how to cook a new way, with new ingredients, that would leave her whole family satisfied and feeling well.

Gardner was already lactose intolerant and had a peanut allergy, so she was used to limiting her diet and finding workarounds. But this change was not without sacrifice.

"I'm Italian, so ..." says Gardner, leaving the sentence to be finished with the first image of Italian cuisine that pops into one's mind: A steaming bowl of pasta. A New York-style pizza. A hot, crusty loaf of Italian bread.

Gardner mastered gluten-free cooking and then moved on to gluten-free baking, and her treats were such a hit with friends and family that she opened The G-Free Spot — first online, and since January 2018, in Coligny Plaza. The gluten-free bakery satisfies countless cravings daily with its homemade, small-batch goodies.

The Right Chemistry

Baking without gluten isn't as easy as switching out wheat flour for a flour alternative. "Gluten does amazing things; it's elasticity, basically. It gives you that creaminess, airiness and fluffiness in breads and baked goods," she says. Luckily, Gardner majored in chemistry and business in college, and has put both to good use at The G-Free Spot. "Our goal was not to increase sugar content in our recipes, but to find different proteins that will make our traditional recipes act, look, feel and taste the same as they do with a regular flour."



NO TRICKS, ONLY TREATS The G-Free Spot specializes in gluten-free breads brownies, cookies, muffins and cheesecakes. They often add new and seasonal products to their menu.

Sometimes that means changing up the number of eggs, altering the baking soda and baking powder ratios, and using higher-fat milks like buttermilk and heavy cream. "Understanding what's actually happening on a physical and chemical basis is important. For instance, often if you mix baking soda with sour cream, it puffs things up; you get a chemical reaction."

Not-So-Slim Pickin's

The marketplace has changed dramatically in the eight years the Gardners have been on their gluten-free journey.

"I think more people are more aware and more subscribing to a gluten-free lifestyle. There are more eyes on it, more people experimenting, and companies are more aware and more inclined to produce products that are

"We've seen the most amazing responses from folks. They'll come in and say 'Is everything gluten-free?' We say yes and they're very emotional. We have seen just as many tears as we've seen smiles."



CHOCOLATE CANOPY



Hilton Head's
Finest Confections Since 1982



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!



LOVE YOU S'MORE The S'mores Brownie is a double fudge brownie with a meringue and lime topping. Pick one up for $4.25 at The G-Free Spot in Coligny Plaza. You won't regret it.



friendlier to people who can't have gluten." Pasta in particular has gotten leagues better, says Gardner, who goes straight to the source: "Italy is light years ahead of us in terms of understanding celiac disease." She recommends trying Italian brands Jovial or Le Veneziane. "In some cases I would tell you that the Italian gluten-free brands are better than the 'real stuff.'"

Mix It Up

"When people come in and tell me they're trying to do some gluten-free baking at home, I tell them to not use a single-source flour. Don't use just rice or just almond, unless the recipe specifically calls for it." Instead, Gardner says, use a flour blend or a one-to-one ratio of two different kinds of gluten-free flours to get a better taste and a better texture.

G-Free Spot Faves

Everyone has their personal favorite, but the biggest sellers at the bake shop are the cinnamon streusel coffee cake, carrot cake and the Brookie — a chocolate chip cookie bottom with a double fudge brownie top.

"Those are hard to keep up with keeping in the case," Gardner says. Making a coffee cake she could enjoy was a true labor of love for the baker.

"I grew up loving Entenmann's coffee cake, those and Devil Dogs," she says. "Those were my two guilty pleasures, and to not have anything out there like it was so sad. It was really sad."

Giving + Receiving

Gardner says her business is not just a bakery. "It's a purpose; it's a service" for those who, for medical reasons, have had to limit themselves from dinner parties and restaurant

outings, not to mention just from enjoying some of the decadent treats they once loved.

That's because the threat of cross-contamination from something as simple as a spoon or a measuring cup is stressful for people who medically need to have no gluten in their diet. Everything from The G-Free Spot is handmade and baked on-site in small batches, in a completely gluten-free kitchen.

"We've seen the most amazing responses from folks. They'll come in and say 'Is everything gluten-free?' We say yes and they're very emotional. We have seen just as many tears as we've seen smiles," she says. "It's amazing how much you miss things when they're taken away from you. ... To have a choice and know that there's variety, it's not just flourless chocolate cake or crème brulée — it's a pretty moving experience for a lot of people." *LL*



APPETIZER

THE G-FREE SPOT

Tomato, Cucumber and Avocado Salad

INGREDIENTS (salad)

1 ripe, large tomato cubed; variety is not as important as being ripe and firm
1/4 English cucumber diced
1 whole avocado cubed, ripe but not mushy
2 tablespoons of small diced red onion

INGREDIENTS (dressing)

Dressing: can be applied directly to salad and tossed at the end
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder
3 tablespoons extra virgin olive oil
3 tablespoons balsamic vinegar

DIRECTIONS (Serves 2) Combine all ingredients in serving bowl and toss to disperse dressing. Cool until ready to serve. Best if chilled for one hour.





THE LEGENDARY ART OF Crab Picking

STORY BY KERRY PERESTA



PICKIN' & GRINNIN' Although some think crab picking is a barbaric tradition, crab feasts can be fun when you know what you're doing. Lowcountry crab connoisseurs (aka old salts) only require one thing ... a good knife.



Enjoying steamed or boiled crabs, often referred to as "crab-picking," involves skill, diligence, tactile coordination, an ability to ignore the more indelicate aspects of crab innards, and a fiendish delight in pulling appendages off crustaceans. Some might call it an art form. Observing a crab-picking enthusiast in action is inspiring, and Hilton Head Island enjoys a hearty infusion of these folks year-round.

Identifying the avant-garde crab picker — as opposed to the amateur — is easy. It is worth a look if you stumble across one, as it prods the amateur to new heights of finesse. A beginner, especially, might want to cling to the shirttails of one of these connoisseurs to soak up his or her methods. **Here a few tell-tale signs of the crab-picking elite:**

The skilled and experienced crab connoisseur exhibits perpetual pruny fingers, a small canister of Old Bay spice stuffed prominently in his/her back pocket at all times, and the harsh complexion of someone who spends time on piers or boats staring with expectant, salivating anticipation at crab pots baited with fresh chicken neck or bull lips. (Bull lips? Yes. Gross.)

The crab connoisseur also carries a crab knife and crab mallet on their person. In the event said person happens to be in the vicinity of one of the many legendary fresh seafood restaurants of the Lowcountry, they will simply wave their hand nonchalantly when offered the restaurant's crab-picking tools and give them a pitying stare. Then they will gracefully extricate their personal (often monogrammed) mallet and knife. The crab connoisseur enjoys the sideways glances and murmurs of admiration when exhibiting personal crab-picking tools. Humility is called for on such occasions.





In practiced movements, the crab connoisseur first flips the crab on its back and inserts the knife, **carefully prying up the "tab"** (whatever that is) **in order to loosen (not break) the "lever"** (whatever that is). And voila! The top shell pops off. A few unleashed breaths of admiration puff from other tables around them, but they pretend not to notice.

Next, with their tidy little knife, they scrape off white feather gills, careful to avoid the yellowish, greenish, icky stuff known as "mustard." It goes without saying that crab connoisseurs suck this stuff up like toddlers suck up the last of their squeezy yogurts.

The next few steps proceed with measured concentration, and are a true test of crab-picking finesse. Using tools is one thing, but when it comes to uncovering the rich, meaty depths inside the shell, it is all about finger dexterity and practice, practice, practice.

The crab connoisseur proceeds, with great panache, by breaking the crab in half with their bare hands. Then they tear off the back around the legs and skillfully pick out the meat. Halfway through this part, the fingers begin to tingle from the sharp pricks of shell. Pruny fingertip syndrome accelerates. Crab connoisseur's mouth starts to water. Their eyes glaze.

Next, they deftly twist off the claws and snaps off the pinchers. Gently, tenderly, crab connoisseur lifts the crab mallet and whacks each piece to perfection. Fresh crab meat is now displayed and ready for full-on picking.

By now, diners all over the restaurant have stopped eating. A few hardy souls walk to their table and ask if they can watch them crab-pick the next one. Another bends down and asks for a selfie. Crab connoisseur picks up the fresh crab, holds it beside their face, and poses. They understand that the price of their skill is often celebrity.

The carcass pile grows, and soon, crab connoisseur rises in preparation to leave. A few diners clap, then return to their dinners. One rangy young man grabs crab connoisseur by the arm before he walks out. "Dude," he says. "Teach me how to do that."

Crab connoisseur smiles. "Some things can't be taught, son," he says, and walks out the door. *LL*

E8 | REVOLUTIONIZING COFFEE ENJOYMENT



jura®

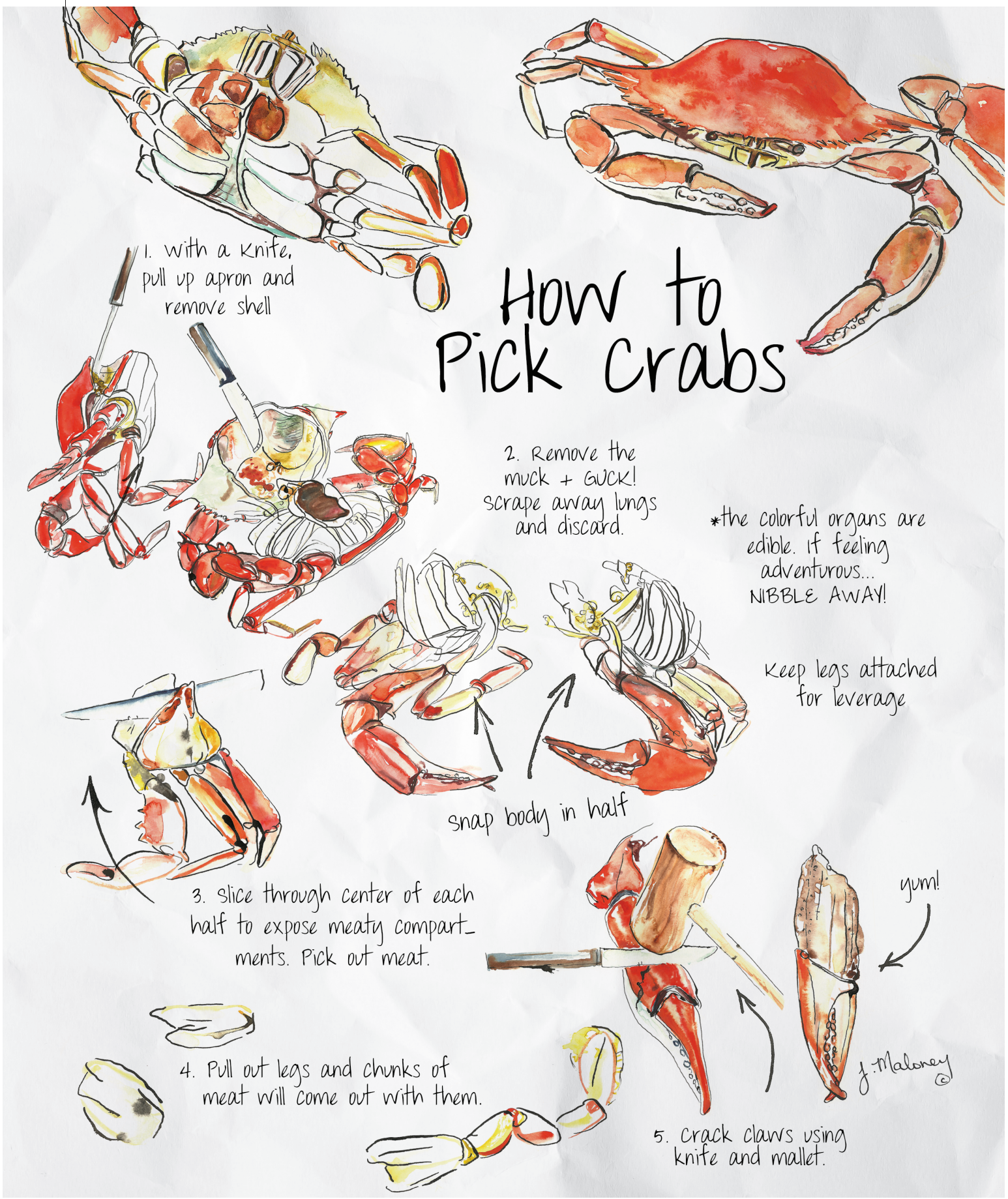
Come in to LeCookery to see the stylish E8 from JURA featuring exclusive technologies that create perfect coffee specialties. Coffee lovers can choose from twelve specialties brewed to professional barista standards.

Its modern TFT color display makes operation simple. The One-Touch Cappuccino function makes it easy to create specialty coffees from cappuccino and latte macchiato to the trendy flat white, all at the touch of a button, without moving the cup.

NOW AVAILABLE FOR PURCHASE AT

Le Cookery
Serving Your Kitchen and Tableware Needs

1000 William Hilton Parkway, Suite-B3
Hilton Head Island, SC 29928
843.784.7171 · LeCookery@Hargray.com · LeCookeryUSA.com



ARTWORK BY JACKIE MALONEY. FIND MORE OF HER WORK ONLINE AT JACKIEMALONEY.COM







28 Day Whiskey Aged Strip Steak

FROM SMALL PLATES TO *big STEAKS*

CHAUN BESCOS, EXECUTIVE CHEF

Born and raised in Kau on the big island of Hawaii, Bescos' foraged all through his childhood growing up on a little hog farm. "When I moved to South Carolina, I fell in love with the Lowcountry and the relaxed way of life that reminded me of my childhood. My passion is working with any of the old ways of preserving food in order to create new flavors for guests to enjoy at WiseGuys."

Call or visit us online to reserve a table, and experience why Chef Chaun Bescos is one of the leading Chefs of the Culinary South.

Top Ranked on Trip Advisor | 2018 Wine Spectator Award of Excellence
Award Winning Steaks | Craft Cocktails | Rare & Hard to Find Whiskey

wiseguyshhi.com | 843.842.8866 | 1513 Main Street, HHI, SC 29926



koji "One of my new loves is working with a wonderful fungus "aspergillus oryzae" used to make sake and miso for a couple thousand years in Asia. I've used it for anything from making my own prosciutto to creating things like my very own black eyed pea miso. A wonderful ingredient that changes the sugars & proteins of an ingredient and turns them into more complex and umami like flavors. This is why I love being able to be a chef. The ability to create new flavor combinations using techniques of old in a new light!"

Chaun Bescos, Executive Chef

big wines • small plates
WiseGuys
aged steaks



©MICHAEL HRIZUK

One 'shell' of a delicacy

NO NEED TO GET CRABBY OVER A DAUFUSKIE ISLAND SECRET

STORY BY HILARY KRAUS

Open wide and take a bite out of a perfectly prepared Daufuskie Island Deviled Crab cake. Savor the delicious delicacy that only is available beginning in late spring into summertime when the crabs are caught in the Lowcountry's warm, brackish and high salinity ocean waters.

Enjoy every morsel, down to wiping the crab baking shell clean, because when it comes to getting the recipe, the Daufuskie Island cooks' lips are sealed.

"I cannot give you a recipe on that one," said Sallie Ann Robinson, when delicately asked how to make her version of the regional specialty. "It's a family secret and from my understanding, deviled crab was started here and everyone who does it may have a little different recipe."

Ingredients may vary — perhaps a special spice, or the type of breading (Ritz crackers?) — but the keepers of the recipes are all on the same page otherwise.

SINCE 1967

A Hilton Head Island TRADITION

MELANIE'S DAD DOCKED AT HUDSON'S. MELANIE DOCKS AT HUDSON'S.



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

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

"If I tell you what's in it, everyone would make it," said Ernestine Smith. "It's a recipe you grew up with, like a fried chicken recipe. The people have to decide what makes it different from the others."

Smith, a fourth-generation Gullah, cooks at Old Daufuskie Crab Company. She's been there for about 15 years, but has been the keeper of her family's recipe much longer. She said the recipe has been passed down from her grandmother to her mother to her. Memories date back to childhood when she was first taught the tedious task of picking the crab meat out of the shell. Today, Smith prepares about six dozen crab cakes in the restaurant's kitchen every other day during the season.

Robinson, a sixth-generation Gullah, tells a story that dates back in the '60s and '70s. She said her mother raised the family from the money she earned making and selling deviled crabs and baking them in a wood stove. After leaving home and finding her way back to Daufuskie, Robinson said people would ask her to make deviled crabs. "You make them like your momma," she heard time and time again.

Robinson's customers include locals, tourists and have expanded well beyond the Lowcountry boundaries, just by word of mouth. She either meets her customers with the delicacy, or they come by her house. Orders can be as large as five dozen, which was a recent request by a man who was transporting them up north. In this case, Robinson had to freeze the order, but keep the word "frozen" out of the equation.

Robison gets the crabs from various crabbers, but said as recreational crabbing has become more popular, crabs have gotten sparser.



RED HOT Crabs have a pink pigment in their meat and shells that is released by heat, turning them into the ruby-hued tone we know so well once they are cooked.





And then comes the picking of the white, dark and sweet claw meat. "It's a job and you gotta have a love for it because it ain't something you do for fun," Robinson said. As for passing the recipe down to the next generation, Robinson's oldest son, Jermaine, holds the keys to the vault.

"All others are different from ours," Robinson said. "I tell folks, 'If you had a recipe and made it, it still won't come out the same way.' I say, 'Honey, that's because you don't hold your head right.' "

Ellie Mae Jenkins, born and raised on Daufuskie, also creates a popular version of the dish. She prepares them for family and friends with no advertising whatsoever, said her oldest son, Ricky Stevens.

Stevens said the recipe is in good hands for the future because his sisters have learned how to make deviled crab. When asked to compare variations of the dish, Stevens didn't hesitate and said, "I only eat my mom's crabs. People love my mom's. Everyone's got a different taste, but I love the way she makes them. It's as simple as that." LL

Although we couldn't crack open how to prepare Daufuskie Island Deviled Crab, we didn't want to leave you hungry. Here is a recipe to get you started.

LOCAL LIFE TEST KITCHEN

Daufuskie Deviled Crab

INGREDIENTS

2 pounds crab meat
10 crab shells
1 red bell pepper, chopped
1/2 Vidalia onion, chopped
2 celery stalks, chopped
1/4 cup mayonnaise
1/4 teaspoon hot sauce
1 teaspoon mustard
1/2 cup ketchup
6 eggs, beaten
2 cups Ritz crackers, crumbled
2 teaspoons salt
Old Bay seasoning

DIRECTIONS [1] Heat oven to 350 degrees. Mix all ingredients and stuff back into crab shells. **[2]** Season mixture with more Old Bay. Bake for 30 minutes. **[3]** Create a funny name and voice for your deviled crab before eating it. We like Shell-don.





Photography by M.Kat

INSPIRED
COASTAL
CUISINE

all summer long!

open for lunch
Thurs. 11-5pm . Fri. & Sat. 11-2pm

THE PEARL
KITCHEN & BAR

55 calhoun street, bluffton, sc
843.757.5511 | thepearlbluffton.com

Cooking with crabs

LOCAL CHEFS AND RESTAURANTS SHARE THEIR MOUTH-WATERING RECIPES

Crab meat from your favorite seafood counter is the perfect ingredient to provide a touch of elegance and coastal flavor to meals while keeping things simple. The flaky, supple meat adds a delicately sweet richness to everything from soups and salads to dips and sauces. Of course, crab meat is arguably showcased at its best when formed into a classic crab cake. We have included a few different crab cake recipes along with a few other crab dishes to try the next time you find yourself in a crabby mood.



POSEIDON

Maryland Crab Cakes

INGREDIENTS

4 eggs
1 cup mayo
1 tablespoon lemon juice
1 teaspoon Old Bay
1 teaspoon kosher salt
1/2 teaspoon ground black pepper
1 tablespoon Worcestershire sauce
1 tablespoon parsley, chopped
*1 tablespoon **chives**, chopped*
2 pounds jumbo lump crab meat
1 pound lump crab meat
1 pound claw crab meat
1 cup panko bread crumbs



DIRECTIONS [1] In a large stainless bowl add all ingredients except crab and panko. Whisk until smooth. **[2]** Add crab meat, gently fold with hands so everything is incorporated and the crab does not break down. **[3]** Add panko and again fold gently. **[4]** Leave in bowl and refrigerate at least 1/2 an hour before portioning. **[5]** Spray 1/2 sheet pan with pan spray. Using your hands or a large scoop, portion the crab mixture into 4 ounce cakes. **[6]** Bake in a preheated oven at 400 degrees for 12-15 minutes. The top of the cakes should brown just a bit , that's the hint when to pull them and serve. Enjoy!

— Recipe by executive chef Christopher Carge

CHATTING CRABS WITH CHRISTOPHER CARGE

How do you cook with crabs? We cook with crab various ways everyday from soups, garnishes, crab cocktails, crab cakes, whole blue crabs. The list goes on.

How do you get your crabs? We have a guy. His name is Charles Russo. He's opening a retail store in Bluffton very soon. Tell him I sent you!

How do you use it the most? Most of our crab goes into our crab cakes. Next would be our crab stuffing and cioppino.

Crab cake advice: When you mix the crab into the wet ingredients, be gentle. The crab is delicate and you want to see those nice pieces of jumbo lump. We finish ours with a little chive and Old Bay. Who doesn't like Old Bay?

HUDSON'S SEAFOOD HOUSE ON THE DOCKS

Stone crab claw sauce

INGREDIENTS

2 cups mayonnaise
4 tablespoons heavy cream
2 tablespoons dijon mustard
1 tablespoon Worcestershire sauce
1 tablespoon A-1 Steak Sauce
1 tablespoon Hudson's Cajun Seasoning
1 lemon, juice

DIRECTIONS Whisk mayonnaise, heavy cream, mustard, Worcestershire sauce, steak sauce, Hudson's seasoning and lemon juice in a bowl until smooth and chill. Serve as a dipping sauce with stone crab claws.





SAVORY CAFÉ AND PROVISIONS

Savory crab cakes

(Makes 8 cakes)



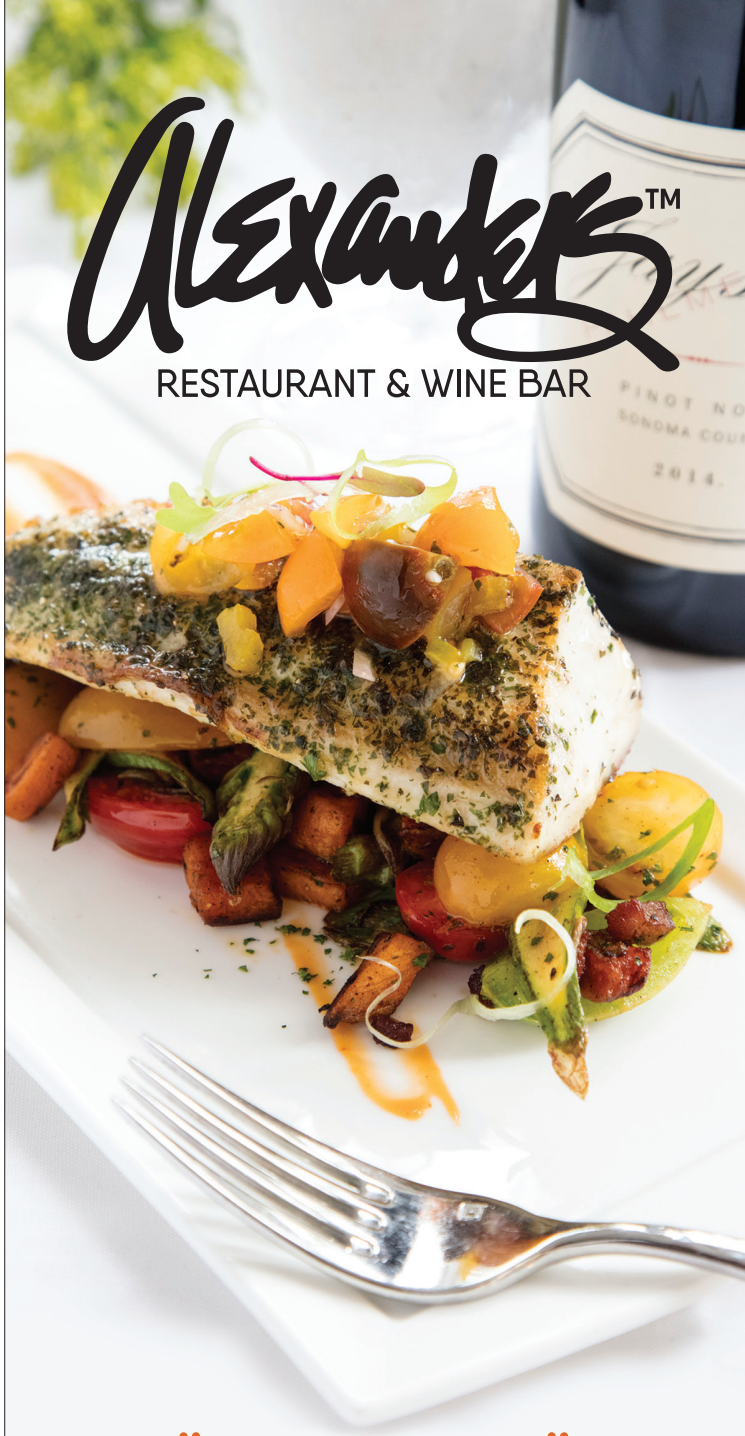
INGREDIENTS

2 whole eggs
1/2 cup mayonnaise
2 ounces Worcestershire sauce
2 tablespoons ***dijon mustard***
1 lemon juice and zest
1 tablespoon Old Bay seasoning
1 pound crab claw meat
1 cup panko breadcrumbs
Oil and butter for frying

DIRECTIONS [1] Mix the first six ingredients together, add the crab meat, fold in gently. **[2]** Sprinkle in the panko and gently fold again. **[3]** Place in the refrigerator for 2 hours, remove and shape the patty to your preferred size. **[4]** Pan fry with a mixture of oil and butter, over medium heat. Turn over when brown, cooking the other side in the same manner. **[5]** Remove and place crab patty on your burger. Serve with the condiments of your choice. Bon Appetit!

— Recipe by executive chef Pascal Vignau

Alexanders™
RESTAURANT & WINE BAR



NOW SERVING
SUMMER MENU SPECIALS
SUNDAY BRUNCH
10:00 a.m. - 2:00 p.m.
$20++ per adult • $10++ kids 12 & under

Open 7 nights a week
Early Dining 5:00 - 5:45 p.m.
Dinner 5:45 - 10:00 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

The **best** confections you will ever enjoy!



Kilwins®

CHOCOLATES • FUDGE • ICE CREAM

Kilwins Shelter Cove
28 Shelter Cove Unit 112B
Hilton Head, SC • (843) 785-2727



CHARLIE'S L'ETOILE VERTE

Classic Southern crab salad

INGREDIENTS

1 pound blue crab meat
1/4 onion, finely diced
1/4 cup celery, finely diced
1/2 cup Dukes Mayonnaise
1/2 lemon
Dash Worcestershire sauce
Dash Tabasco sauce
Salt and pepper

DIRECTIONS [1] On a small sheet pan, dump out the crab meat, and carefully pick through, discarding any small pieces of shell. **[2]** Place cleaned crab meat in a small mixing bowl. **[3]** Gently toss together the crab meat with the onion, celery, mayonnaise, juice and zest of 1/2 lemon and all remaining ingredients. Start by adding a 1/4 cup mayo and add more until you have achieved your desired wetness. Old Bay seasoning can also be added for an extra kick.

— Recipe by chef Palmer Golson

"Our recipe is super simple classic style of crab salad. We serve ours with sliced avocado and homemade remoulade sauce. This makes a great appetizer with crackers for a group, or you could turn it in to a lunch entree over greens with the addition of some tomato and avocado. I also like to wrap mine up in romaine leaves with avocado and a little remoulade."

— Margaret Golson Pearman



SPROUT MOMMA

Vegan crab cakes

INGREDIENTS

3 cups cooked ***chickpeas***
1 1/2 cup gluten free crackers, ground up
2 green onions, finely chopped
1/2 cup red bell pepper, diced
3 tablespoon red onion, diced
2 tablespoons fresh parsley, chopped
1 tablespoon wasabi mustard
1 tablespoon fresh lemon juice
1/4 cup ground flax seed
1 teaspoon garlic powder
1 teaspoon dulse flakes or powder (use 4 tablespoons rough chopped capers if you can't find dulse flakes)
1 teaspoon salt
10 turns freshly ground black pepper
1/2 cup grapeseed oil

DIRECTIONS [1] Place the crackers in the food processor and process until they are ground up, resembling flour. Measure out 1/3 of a cup and set aside. **[2]** Place the chickpeas in the food processor and pulse several times until the beans are processed but not smooth like paste. Even if you have a few whole beans, that is OK. **[3]** In a large bowl, place the chickpeas processed crackers, green onions, red bell pepper, red onion, parsley, mustard, lemon juice, ground flax seed, garlic powder, dulse or capers, salt and pepper. **[4]** Stir ingredients together. The mixture will be on the dry side- this is a good sign. It's easier to mix everything together with you hands. **[5]** Form the mixture into 6 equal patties. Make them fat and round. **[6]** Heat the oil in a larger pan to hold all 6. When the oil is hot, add a drop of water. When it sizzles, your oil is hot enough. **[7]** Place the crab cakes in oil and allow to cook until the underside gets brown, about 5 minutes. Flip and cook until crab cake is brown on the other side. Serve with a chipotle mayo on Sprout Momma bread!





Sprout Momma

LOCAL ARTISAN BAKERS CREATING CUSTOM CAKES AND PERSONALIZED CATERING EVENTS

21 Cardianl Road HHI, SC

843.683.0827
843.715.2649

THE FINEST ITALIAN CUISINE



RESTAURANT

Acknowledged by food and wine enthusiasts and critics alike, the restaurant presents a fine-dining experience combining an award-winning wine list, exquisite food, and attentive service.

COOKING SCHOOL

Classes are held several days each week in our Tuscan inspired state-of-the-art culinary center designed to provide the environment for learning skills and techniques for both novice cooks and culinary enthusiasts.

THE MARKET

In addition to our Pomodoro Sauce and Bolognese Sauce, our shelves are stocked with over 25 different olive oils, 18 balsamic vinegars, 45 varieties of dried pastas in all shapes and flavors.

Michael Anthony's
CUCINA ITALIANA

Orleans Plaza | 37 New Orleans Road | Suite L
Hilton Head Island
843.785.6272 | michael-anthonys.com



HEALTHY HABIT

Spicy kimchi crab cakes with Asian-style slaw

INGREDIENTS (crab cake)

8 ounces lump crab meat
3 ounces prepared kimchi,minced (store bought works)
*1/2 ounce **gochujang** (Korean chili paste)*
1 egg
2 ounces panko bread crumbs
1 ounce scallion, chopped
4 ounces mayonnaise

INGREDIENTS (Asian-style slaw)

2 cups coleslaw mix
2 ounces rice wine vinegar
1 ounce soy sauce
1/4 cup sugar
1 teaspoon toasted sesame oil

DIRECTIONS [1] Combine all ingredients for Asian-style slaw in a mixing bowl and toss well. Set aside and let the vinegar break down the cabbage as this will make the slaw taste better. **[2]** In a separate mixing bowl combine kimchi, gochujang, mayonnaise, egg, scallion and panko. Mix well. **[3]** Carefully fold in crab meat so that the crab is not breaking apart. **[4]** Form four five-ounce cakes and place on a baking sheet. Place in refrigerator for at least 30 minutes to let cakes set. This will help the cakes keep shape and not break apart. **[5]** Preheat oven at 375 degrees. When cakes have set, place baking sheet in oven for 20 to 30 minutes. Occasionally check for color on the crab cakes. When crab cakes are golden brown, remove from oven. Serve with slaw and enjoy!

— Recipe by Kevin Yeung





RED FISH

Blue crab dip

INGREDIENTS

1 pound blue crab claw meat
1 cup heavy cream
1 pound cream cheese, softened
1/4 cup white onion, chopped
2 tablespoons butter
2 tablespoon prepared horseradish
1 tablespoon Worcestershire sauce
Salt and pepper to taste

DIRECTIONS In a sauce pot, heat butter and sweat onions until translucent. Add Worchestershire, horseradish and heavy cream and reduce by 1/4. Take off heat and mix in cream cheese. Fold in crab meat and season with salt and pepper. Serve with tortilla chips and pressed Cuban bread.



ELA'S ON THE WATER

ELA's crab cakes

INGREDIENTS

1/4 cup diced red pepper
*1/2 cup finely chopped **parsley***
2 cups bread crumbs
1 cup mayonnaise
1/2 tablespoon cayenne pepper
1 ounce lemon juice
1 ounce Worcestershire sauce
1 ounce Dijon mustard
4 eggs
2 pounds backfin crabmeat

DIRECTIONS [1] In a large mixing bowl, combine all ingredients except for the crab and mix well. **[2]** Fold in the crab meat, being careful not to break up the lump. **[3]** Using a mold, tightly press out 3 ounce crab cake portions. Again, being careful not to break apart the lumps. **[4]** Sear one side of the crab cake in a saute pan until golden brown. Turn the crab cake onto a sizzle platter and finish in the oven, seared side up, until done.



SALTY DOG CAFE

Maryland crab cakes

(Yields 10)

INGREDIENTS (CRAB CAKES)

2 pounds jumbo lump crab
1 pound special crab meat
1 cup mayonnaise
1 egg
1 tablespoon chopped ***parsley***
1/2 cup panko bread crumbs
1 tablespoon dijon mustard
2 teaspoons hot sauce
1 tablespoon Old Bay seasoning

DIRECTIONS Combine mayonnaise, mustard, Worcestershire sauce, hot sauce, egg, Old Bay seasoning and chopped parsley in a bowl and mix thoroughly. Mix crab meat and crab cake mix. Add panko. Allow to rest for 5 minutes, then pat into cakes and sauté in butter or bake until golden brown.

INGREDIENTS (GAZPACHO SAUCE)

1/4 cup red onion, small diced
1 clove garlic, minced
1 tablespoon olive oil
2 cups tomatoes, diced
2 cups Bloody Mary mix
1 teaspoon Worcestershire sauce
Salt and pepper, to taste

DIRECTIONS Heat olive oil in a sauté pan. Add red onion and garlic. Cook for 1-2 minutes, then add the remaining ingredients. Chill sauce until ready to use or use hot.

— Recipe by executive chef Herb Britton (hails from Annapolis, Maryland)







What's fresh in July?
Red snapper

STORY + PHOTOS BY COLLINS DOUGHTIE

Sure, kids are "Cuckoo for Cocoa Puffs" but when it comes to fish, folks go "Gaga for Red Snapper." If you are from this camp, then get ready because July is your chance to catch, and finally keep, these beautiful red bombshells.

Closed to harvesting for years now to allow red snapper populations to rebound from overfishing, the feds are opening red snapper for harvesting five days this month. For three days on July 12, 13 and 14 and then again on July 19 and 20, anglers can catch and keep one red snapper per person with no restrictions on size. Around here at least, there are more red snapper than you can shake a stick at and some are absolute brutes. Starting in water depths around 90 feet and on out to the Gulf Stream, red snapper are absolutely everywhere, especially if you can locate areas that have hard bottom with coral and ledges like the Snapper Banks, which is labeled as such on almost every chart or GPS plotter. *LL*



OH SNAP! Bill Sanderson and a nice red snapper. Colors on a snapper are amazing!



CLOSE BUT NO CIGAR Joey Cox with vermillion snapper.

Is it a vermillion snapper or red snapper?

Well, both are bright red but there is one difference that makes identifying them easy. Vermillion snapper, also called B-Liners, have very small scales and are long and slender while a red snapper is squatter like a bream for instance. On a genuine red snapper, the scales are large and their mouth has some pretty serious choppers while a vermillion's teeth are small. One thing to remember, a red snapper has needle-sharp spines all over as well as razor blades on the both side of their head on the gill plates. Take it from me, wear gloves because a painful infection is almost guaranteed if you get nailed by one. I carry a small squirt bottle of Clorox to put on any cuts made while snapper fishing.

Tips on catching red snapper

For tackle, I prefer a medium-heavy rod (20-50 pound class) and reel with 40-60 pound test line. The rig is simple. Use a 3'-4' of 60 pound test fluorocarbon leader with a stout swivel on top and a 5/0 or 7/0 Owner Muto Circle hook on bottom. Above the leader, depending on current and depth, anywhere from an 8 ounce to 14 ounce sliding egg sinker. Dead squid and cut fish will work but live bait like pinfish or menhaden are the ticket. When a snapper hits, do not set the hook! Instead, let the fish pull the rod tip down to water's surface and simply reel like crazy. A fairly heavy drag setting is suggested because a big snapper is so strong it can take a grown man to his knees.

Cooking snapper

Delicate white meat, you really can't go wrong. My favorite recipe is one I made up. I call it a whole stand-up, stuffed snapper. First debone it (or not), stuff it with Italian breadcrumbs and crab meat, bake very slowly and baste with paprika, redfish magic seasoning and butter, butter and more butter. Eyeballs are replaced with shrimp. OMG, what a presentation and delicious! Best set on a platter and let guests pick at it like a whole suckling pig. *LL*



THE RIGHT STUFF Collins Doughtie and his wife, Karen, admire their whole stand-up, stuffed snapper.



Wine pairing

Darioush Merlot 2013

Depth of flavor and aromatic complexity define Darioush Signature Merlot. It matches well with the sweet and super-versatile red snapper, which soaks up the flavors in which it's cooked. Available at Rollers Beer, Wine & Spirits. $65.99.



Get the Book!

Find seafood recipes from **local restaurants** and chefs in Local Flavor, a Lowcountry cookbook compiled by LOCAL Life magazine. Pick up a copy at LOCAL Life headquarters or purchase online at **LocalLifeSC.com.**





RESTAURANT news

FRESH FOOD + AWARDS + NOW OPEN



Sandbar Saturday Nights at Sonesta Resort

Sonesta Resort Hilton Head Island is hosting Sandbar Saturday Nights at its Sandbar at Marker 72 beach bar on most Saturday evenings throughout the summer. The event is from 6-10 p.m., July 6 and 13; and August 3, 10, 17, 24 and 31. The special nights also will be held on Thursday, July 4, and Sunday, Sept. 1. Each of the evenings will feature a live band, family-friendly games, drink specials and optional Lowcountry food stations.

New Italian restaurant opens in Beaufort

A new Italian restaurant has opened on **Ribaut Road** in Beaufort. Briciole Bistro and Bakery is located in the building where Bella Napoli used to be. In addition to Italian cuisine, the restaurant offers baked goods, salads and sandwiches.

Wine & cheese pairing

Cheese Recommendation

We reached out to local cheese expert Diane Rudolph for a good Fourth of July cheese suggestion. "Well, since we've had record heat lately, my pick is feta," Rudolph said. "It's so refreshing mixed with watermelon and a balsamic glaze. Serve with a crisp dry white like sauvignon blanc." Check out the feta spread along with the rest of the impressive cheese selection at **Murray's Cheese** inside of Kroger.





Wine Recommendation

Roth Sauvignon Blanc: If you're looking for a little wine with your feta cheese, Betsy Trish of Red Fish suggests this Bordeaux-style wine from Sonoma County, Calif. Wine aficionados report this particular blend offers notes of nectar and papaya, and a bright, crisp finish. "It's delicious," Trish said. You can pick up a bottle for $22.99 at the **Red Fish** retail wine shop.

Burnt Church Distillery breaks ground

Burnt Church Distillery hosted a groundbreaking ceremony May 30 at 120 Bluffton Road, the future home of the distillery. Founded by brothers **Billy and Sean Watterson**, the distillery will invest $10.3 million and provide 27 jobs in the community. "Our distillery was inspired by the mystery of Burnt Church Road. When I took it upon myself to search for answers on Google, the best I could find was old folklore, half stories and cloudy recollections. For some reason, I couldn't get the road out of my head and needed to know more," Billy Watterson said. "Our search for the truth has inspired our architecture, interiors, recipes and brands. It's almost like the road found us." The distillery is tentatively set to open in the summer of 2020.





HOT PRODUCT

Taggiasca Olive Spread

This is one of the best olive spreads you will ever have. Taggiasca olives are the sweetest olives of Italy, making this spread a unique black olive spread completely free of bitterness. It's ideal with soft, buttery cheeses. Find it in the Market at ***Michael Anthony's Cucina Italiana.***

Treat yourself: Toasted Coconut Fudge

Smooth toasted coconut flavor is laced with decadent fudge and sprinkled with coconut flakes for a satisfying crunch. Find it at ***Kilwins*** *Hilton Head located at* ***Shelter Cove Towne Centre****. Kilwins offers a variety of ice cream, cased chocolates, hand paddled fudges, caramels, corns and other confectionary creations.*



Must-try chocolates: Sammy the Sea Turtle and Grandpa Gator

Check out these cool critters done by the Lowcountry's chocolate queen, Nancy Paris. Sammy the Sea Turtle weighs in just over a pound and Grandpa Gator is just over half a pound. Find them both at the ***Chocolate Canopy*** *on New Orleans Road.*





SIP THIS

C'Mon Sunshine

This beer from ***Greenville's Birds Fly South Ale Project*** *is a blend of two open-fermented wild beers. One is Petite Galaxy and one is a Citra hopped pale ale. The result is a dry, fruity, slightly sour farmhouse ale that is perfectly refreshing for the hot summer months. Find it at* ***Rollers Wine & Spirits.***

Bring the beauty of Nature into your home



White Pelicans

Robert Rommel
GALLERY OF NATURE

14 Promenade St. Suite 301
Old Town, Bluffton, SC

843.949.7999
www.robertrommel.com

SELECT restaurants

LOCAL EATERIES YOU DON'T WANT TO MISS.

HILTON HEAD NORTH END

HEALTHY HABIT
Salad Farm-fresh chopped salads featuring locally sourced ingredients, including non-GMO produce, grass-fed beef, cage-free raised poultry and small batch dressings made from scratch. Each salad is chopped to allow its flavors and textures to envelop every bite. $
healthyhabithhi.com
55 Mathews Drive, Suite 116, Hilton Head Island
843-686-5600

HUDSON'S SEAFOOD HOUSE ON THE DOCKS
Seafood The Carmines family owns a fishing fleet and oyster farm. As a result, much of their seafood originates from local waters. Most tables feature incredible views of Port Royal Sound. This place is an institution. $$
hudsonsonthedocks.com
1 Hudson Road, Hilton Head Island
843-681-2772

RUBY LEE'S
Southern A hotspot for sports, blues and soul food. Owned by Hilton Head's former high school football coach, Tim Singleton. Great Southern-style food at an affordable price. $$
rubylees.com
46 Old Wild Horse Road, Hilton Head Island
843-681-7829
19 Dunnagans Alley, Hilton Head Island
843-785-7825

SPROUT MOMMA
Bakery Sprout Momma's flavorful and healthy artisan bread is a farmers market favorite in the Lowcountry. They recently opened a production bakery on Cardinal Road, offering breakfast and lunch items using their artisan breads. Other options include deli-prepared salads, vegan cheeses and soups. $$
sproutmomma.com
21 Cardinal Road, HHI
843-715-2649

BUCK MOON FULL MOON CRUISE ON JULY 15



©DIANA BOSSE

Hop aboard the Salty Dog, a 63-foot catamaran *with upper and lower decks, for a fun Lowcountry evening under a full moon from 6-9 p.m. July 15. Enjoy onboard celestial snacks and lunar libations from a full bar and galley kitchen. Live music from Dave Kemmerly. Purchase tickets online at cruise.saltydog.com. $30.*

HILTON HEAD MID ISLAND

ALEXANDER'S
Seafood One of the island's most beloved restaurants, now operated by Palmetto Dunes Oceanfront Resort. It is an upscale seafood restaurant and wine bar, featuring seasonally-inspired cuisine, locally-caught seafood and many locally-sourced ingredients. The menu pays tribute to many Lowcountry classics. The stuffed flounder is fantastic. $$$
alexandersrestaurant.com
76 Queens Folly Road, Hilton Head Island
843-785-4999

BIG JIM'S
BBQ, Burgers, Pizza A lively, casual American eatery at the Robert Trent Jones Golf Course in Palmetto Dunes offering pizza, drinks and more. Open seven days a week for breakfast, lunch and dinner serving signature Southern dishes. Enjoy big screen TVs and expanded outdoor seating. $$
palmettodunes.com
7 Trent Jones Lane, HHI
843-785-1165

THE DUNES HOUSE
American An eatery for Palmetto Dunes resort guests with American fare, live music and a beachfront patio. The Dunes House features an entirely outdoor kitchen offering fresh grilled hamburgers, chicken sandwiches, wraps, fish tacos and other fabulous dishes. $$
palmettodunes.com
14 Dunes House Lane, HHI
888-348-9300

ELA'S ON THE WATER
Seafood Exceptional water views, fresh catch seafood, prime cut steaks and a sophisticated atmosphere. Family owned and operated. $$$
elasgrille.com
1 Shelter Cove Lane, HHI
843-785-3030

OLD OYSTER FACTORY
Seafood A destination for locals and visitors for more than 25 years. Voted one of the "Top 100 Scenic View Restaurants" by Open Table. $$
oldoysterfactory.com
101 Marshland Road, HHI
843-681-6040

HILTON HEAD SOUTH END

CHARLIE'S L'ETOILE VERTE
Seafood, American A family owned and operated restaurant that specializes in fresh seafood, lamb and steak. The menu is written by hand each day. $$$
charliesgreenstar.com
8 New Orleans Road, HHI
843-785-9277

THE G-FREE SPOT
Bakery A Coligny Plaza gluten-free restaurant specializing in breakfast treats, sandwiches, anytime snacks, desserts, specialty items, coffee and cold drinks. Cupcakes, scones, bread — they make it all without gluten. The New York style cheesecake is a must try. Hours are 9 a.m. to 7 p.m., seven days a week. $$
thegfreespot.com
Coligny Plaza
1 North Forest Beach Dr., HHI
843-802-4411

MICHAEL ANTHONY'S CUCINA ITALIANA

Italian An island favorite for over 15 years. An authentic Italian eatery similar to ones found in the Italian neighborhoods around Philadelphia, where the Fazzini family moved from. $$$
michael-anthonys.com
37 New Orleans Road, HHI
843-785-6272

NUNZIO RESTAURANT + BAR

Italian Nunzio's classic and contemporary Italian dishes perfectly portray the harmony between South Carolina and Italy. By evoking the simplicity of southern Italian food and combining locally sourced ingredients, Nunzio's menu delivers a bouquet of regional flavors. $$$
m.me/NunzioHHI
18 New Orleans Road, HHI
843-715-2172

PALMETTO BAY SUNRISE CAFE

Breakfast, American Serving the island's most popular breakfast all day long. Benedicts, omelets, quiche and baked dishes are out of this world. Early bird special from 6 to 8 a.m. Great sandwiches for lunch as well. $$
palmettobaysunrisecafe.com
86 Helmsman Way, HHI
843-686-3232

RED FISH

Seafood, American A blend of housemade spices, tropical fruits and vegetables are combined with Lowcountry specialties at this local favorite. The restaurant uses produce from its own farm. $$$
redfishofhiltonhead.com
8 Archer Road, HHI
843-686-3388

SALTY DOG CAFE

Seafood Hilton Head's most famous restaurant. Serving seafood, salads and sandwiches at an incredible waterfront location. Eat inside, out on the deck or at the outdoor bar. $$
saltydog.com
232 S. Sea Pines Drive, HHI
843-671-2233
1414 Fording Island Road, Bluffton
843-837-3344

LET SPROUT MOMMA CATER YOUR NEXT EVENT



No party is too big or too small for the catering team at Sprout Momma. *The popular bread makers specialize in birthday parties, graduation parties, summer parties, weddings and business lunches. To create a custom menu, call 843-715-2649.*

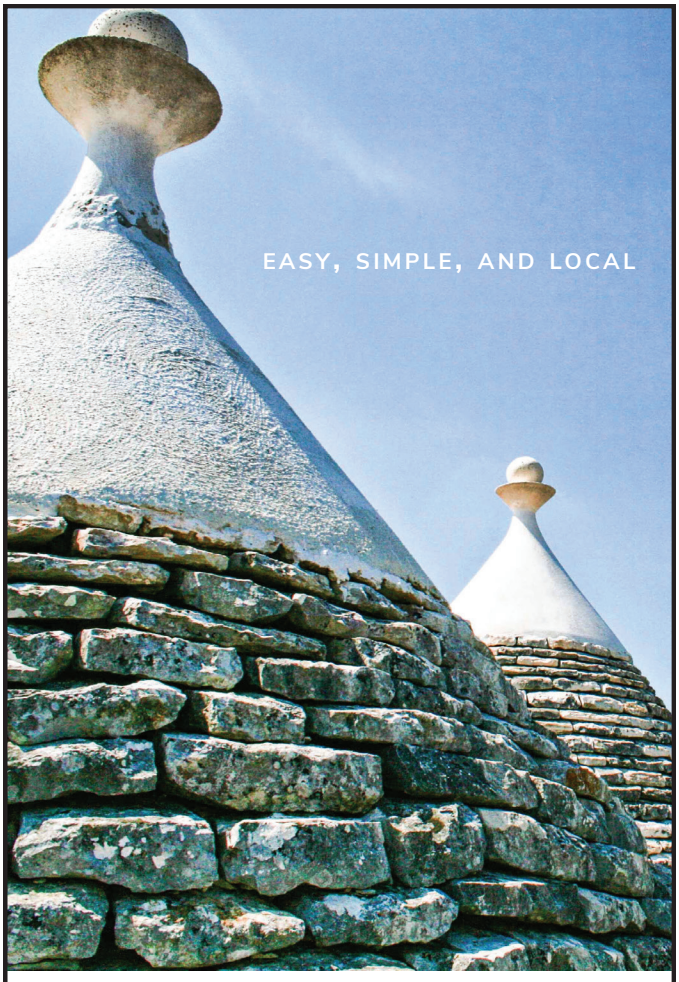
SAVORY CAFE AND PROVISIONS

French. Chef Pascal Vignau offers a variety of old world French cuisine combined with a Lowcountry twist. The warm berry crisp is simply not to be missed. $$
savorycafesc.com
1533 Fording Island Road, Ste. 302, HHI
843-837-3336

BLUFFTON

THE PEARL KITCHEN & BAR

Seafood, Steakhouse This romantic, boutique-style eatery fits in perfectly with its Old Town surroundings. Everything is bright, fresh and interesting. Seafood is the star here, but the steaks are great, too. $$$
thepearlbluffton.com
55 Calhoun St., Bluffton
843-757-5511



N

NUNZIO
RESTAURANT+BAR

FOR RESERVATIONS CALL
843.715.2172

VIEW MENU AND EVENT DETAILS AT
WWW.NUNZIOHHI.COM

FOLLOW US ON
FACEBOOK AND INSTAGRAM

RESY

18 NEW ORLEANS ROAD
HILTON HEAD ISLAND
SOUTH CAROLINA 29928

Local Cocktail



STORY BY TERRY CERMAK

Inspired by the enterprising big city bartenders who created iconic New York-centric cocktails (like the classic Manhattan), LOCAL Life and Rollers Spirits, Wine & Cheese have leaped to the challenge of creating and adapting cocktail recipes to celebrate Hilton Head-area landmarks, events and founding fathers. This month's inspiration comes from Coligny Plaza, one of the Lowcountry's most popular summertime shopping destinations. Celebrate Hilton Head's downtown with this beach-y, hammerhead delight. *LL*

LOCAL COCKTAIL

The Coligny Cooler

INGREDIENTS

1 1/2 ounces Tanteo Jalapeno Tequila
1 ounce Two Traditions Coconut Rum
1/2 ounce Patron Citronge Pineapple Liqueur
1/2 ounce orange curaçao
1/2 ounce apple pucker
1/2 ounce pomegranate liqueur or grenadine

DIRECTIONS Add all ingredients into a blender with two ice cubes and blend until smooth. Add additional ice, if desired. Pour into a tumbler garnished with ... well, whatever paper umbrella/palm frond/passion fruit-slice garnishes you desire.

©PHOTO BY MICHAEL HRIZUK

Puttin' on the spritz

WHAT'S THE PERFECT WAY TO START YOUR MEAL? WITH BUBBLES AND VODKA, OF COURSE.

A spritz is a bubbly, wine-based aperitif cocktail from Northern Italy that's commonly enjoyed before a meal. *The team at Tito's Handmade Vodka took the classic cocktail to their test kitchen and crafted three recipes that are so light and fizzy, they'll add a little pep in your step. Whether you're front porch sittin', in the company of your closest confidants, or just really excited to start dinner early, mix up a Tito's Spritz and start your night off right.*



Lime Mint Spritzer

INGREDIENTS

1 ounce Tito's Handmade Vodka
3 ounces white wine
3 ounces sparkling mineral water
1 lime
5 mint leaves

DIRECTIONS

Muddle mint leaves, lime and Tito's Handmade Vodka in a glass. Add ice and remaining ingredients.



Strawberry Basil Spritzer

INGREDIENTS

1 ounce strawberry infused Tito's Handmade Vodka (recipe below)
3 ounces white wine
3 ounces sparkling mineral water
2-4 basil leaves

DIRECTIONS Muddle basil leaves and Tito's Handmade Vodka into your glass of choice. Add ice and remaining ingredients.

STRAWBERRY INFUSION

INGREDIENTS

16 ounces Tito's Handmade Vodka
16 ounces strawberry

DIRECTIONS Drop sliced strawberries into a bottle or glass container of Tito's Handmade Vodka. Let sit in the refrigerator for 5-7 days. Once desired flavor is reached, remove fruit.



Blueberry Lemon Spritzer

INGREDIENTS

1 ounce blueberry infused Tito's Handmade Vodka (recipe below)
3 ounces white wine
3 ounces sparkling mineral water

DIRECTIONS Add all ingredients into your glass over ice. Squeeze one or two lemon slices and stir.

BLUEBERRY INFUSION

INGREDIENTS

16 ounces Tito's Handmade Vodka
16 ounces blueberries

DIRECTIONS Drop blueberries into a bottle or glass container of Tito's Handmade Vodka. Let sit in a cool dark place for 5-7 days. Once desired flavor is reached, remove fruit.





ROOM WITH A VIEW Sightlines were key to the design of this home, like this exquisite barrel ceiling that guides the eye out toward the river.



A vision realized

TOUR A PALMETTO BLUFF HOME BUILT ON A FOUNDATION OF INSPIRATION 30 YEARS IN THE MAKING.

STORY BY BARRY KAUFMAN + PHOTOS BY MARK STAFF

Many homes are built from a single vision. This exquisite Palmetto Bluff home, the residence of Kathleen and Paul Kaleta, was founded on two.

The first vision was 30 years in the making – decades in which Kathleen collected magazine clippings, gathered architectural photographs and pinned inspirational images on Pinterest, all of which would some day comprise her dream home.

The second vision is far older – namely, the view of the ageless May River that greets you the moment you walk in the door. "When we found this lot, we just fell in love with the view," said Kathleen. "From the time you stood in the door, I wanted you to see the water."

The view out over the water is as breathtaking as you'd imagine, framed by windows of tall glass that form the back wall of the home. In fact, nearly the whole of the house's rear is glass, two stories that enjoy uncompromised views of the water.

Standing in the foyer, soaking in that view, you're immediately struck by the way these two visions came together. There is the river, of course, sitting center stage in the panorama of the great hall entryway. But scanning from one side to the other, you see how the visual collage of 30 years spent preparing has informed the look of the home. To your left, one edge of a sleek and modern glass-enclosed wine cellar teasing past a dividing wall. To your right, a stately formal dining room that wouldn't be out of place in a centuries-old plantation home. Before you, guiding the eye to that river view, a European-inspired barrel ceiling flanked by neoclassical coffered ceilings.



"It's not your typical Lowcountry home," said Andrea Eldred, partner of Element Construction, the firm behind this luxurious residence. But that's somewhat the company's stock in trade. "We like to push the envelope a little bit, so we can make our own



SOLID AS A ROCK
The generously sized center island anchors the kitchen space, its beautiful granite butterfly-cut for a graceful symmetry that ties the space together.







LUXURY TOUCHES
Gleefully dancing between styles, this home incorporates the rustic charm of a farmhouse door with the modern chic of a glass-walled wine cooler and everything in between.







REAR WINDOWS The soaring windows and outdoor spaces of the home were designed to take full advantage of the mesmerizing May River scenery.

niche," said Brandon Edwards, also a partner with Element Construction. Element worked hand-in-glove with the Kaletas as well as architects Court Atkins Group to help realize 30 years of visioning.

"It was a fantastic opportunity to create a home with graceful proportions and a more refined sense of detail, in a perfect Lowcountry setting overlooking the May River," said CAG partner William Court.

The home's balance is struck by elements such as more casual furniture and reclaimed wood flooring, lending harmony to the dazzling variation of styles.

The vision board process of this home lends a sense of anticipation around each corner, with visual surprises and inspired points of interest at every turn.

The enlarged center island in the kitchen, the granite cut at a butterfly angle so the marbling guides the eye naturally to a dramatic cast stone range hood overlaid on a counter-to-ceiling slab of granite.

The back kitchen, with its built-in antique-inspired display cabinet. The downstairs half bath, where an antique dresser was ingeniously repurposed as a vanity. The elongated gallery off the front hall, bearing the couple's favorite works of art. The cavernous wine cellar, itself a misnomer as the glass which encircles it leaving it feeling like anything but a cellar.

That last item stands out as the home's signature piece, an expertly crafted space boasting imported Italian lights and backlit alabaster panels surrounded by mahogany shelving, is Savannah brick and towering wine racks that fill the front of the space.

"The spectacular result was well worth the numerous hours spent ensuring all the elements came together," Edwards said.

And with each, we find details that speak to the immense care that went into making this home. The double-sided mahogany barn doors in the upstairs den, designed to match both the formality of a front hallway and the casual elegance of the den. The built-in bunk beds upstairs, with trim details that were custom honed at the carpenter's home. The third-story den, added late in construction when Element realized finishing it off would add livable space with breathtaking elevated views. And, of course, the award-winning tile inset in the master bathroom.

"It was a splurge, but I'd fallen in love with it the first time I was in the tile store," Kathleen said of the dazzling tile work. "I spent months trying to talk myself out of it."

Fortunately, she didn't. Because much like the rest of the home, the tile was a part of a vision. And that vision helped create a truly stunning retreat along the banks of the May. *LL*

The home team

Builder: Element Construction **Architect:** Court Atkins **Cabinets:** Arlene Williams, Palmetto Cabinet Studio
Granite: Distinctive Granite & Marble **Windows & doors:** Grayco **Appliances:** Billy Wood Appliance **Lighting:** Circa Lighting
Tile: Savannah Surfaces **Wood Flooring:** Timberstone Antique Flooring **Plumbing:** Cregger



SANGER LARGE CHANDELIER BY AERIN
Large enough to hold court in a spacious room, particularly over a dining table, this classic chandelier brings elegance and sparkle to entertaining. Available at circalighting.com. $5,249

Get the look of this featured home

Here are a few home accessories you can purchase to help achieve the look of this beautiful Palmetto Bluff home.



BEVOLO ITALIANATE LANTERN
The vertical lines and curled bracket of this copper light add a European touch to any style of architecture. Available in natural gas, liquid propane, and electric. Available at bevolo.com. $1,400



BRIDGEWATER COVE CHAIR
You'll love your outdoors even more when you're seated in this teak lounge chair. Its sleek, uncluttered style is decidedly modern and inviting. Available at ethanallen.com. $1,031



SHORT AND SWEET WOODEN CANDLE HOLDER SET
Crafted from mango wood, this finished candle holder set adds a ravishing edge to your interior and living space. Available at overstock.com. $45

Five ideas for your home

MINOR ENHANCEMENTS & UPGRADES THAT MAKE A MAJOR DIFFERENCE.

SECRETS TO STEAL FROM OUR FEATURED HOME

1. MIX UP STYLES
Kaleta was fearless about switching up architectural styles as she worked with architects and builders to craft her dream home. Don't be afraid to pair Lowcountry elements with more formal European-inspired designs to make something truly your own.

2. CAPITALIZE ON A VIEW
The symmetry of the front hall and the barrel ceiling above it create a clear sightline out onto the river as soon as you enter. Find your view and frame your home to properly spotlight it.

3. GIVE YOUR PASSIONS A SPACE
The art gallery and the wine cellar put the Kaleta's passions front and center, imbuing the house with their personality and truly making it a home. Find ways to showcase your passions front and center.

4. GIVE EVERYONE THEIR SPACE
Between the den upstairs and the spacious office it leads to, the third-floor rec room and the plentiful outdoor spaces, this home gives everyone a quiet space to unwind and reflect on the scenic beauty along the river.

5. LET YOUR HOME REPRESENT YOUR JOURNEY
"I like to think that people feel the history of our family here," said Kathleen. "Our house might be new, but our home has been built and layered over time. Through the furnishings, the art, the accents there is a true combination of memories, some sentimentality and some new pieces chosen for this place and moment in time."











Constructing Elements of Inspiration.









Same Team. Same Attention to Detail. Same Client Relationships.

element CONSTRUCTION

a cameron & cameron company

ELEMENTCP.COM | 843.837.9300
29 PLANTATION PARK DR, SUITE 404 | BLUFFTON, SC 29910

Home Hacks

A LAUNDRY CHECKLIST

STORY BY JEREMY PRESS

Jeremy Press (aka the Appliance Whisperer) of Appliances by Design has agreed to provide home appliance tips and advice to LOCAL Life readers. Got a great home appliance tip? Contact him at jeremy@appliancesbydesign.com.

WAYS TO KEEP YOUR WASHER AND DRYER RUNNING AT THEIR BEST, WHEN YOU NEED THEM MOST

July days are hot and long. The great times outside just don't stop, and ultimately, our laundry can pay the price. With the added sand and other materials in our clothes, our washer and dryer are working harder on every load then they typically do during other times of the year. Keeping your clothes and towels clean without over stressing your machines can be done with just a couple of preventative steps.

Keep your washer washing

1. Keep sand out. Times are great when you are on the beach. Just make sure you shake out all the sand from your towels and clothes when you get home before loading them into the washer. If sand gets into your pump and builds up, it can completely stop your entire machine, causing a very costly repair. Simply shaking all the sand out of your items can save you hundreds of dollars down the road.

2. Make sure your washer tub is cleaned and clear of lint. It doesn't matter if you have a front load washer or a top load washer. Lint can build up and hinder performance. If you have a front load washer, lint will build up around the rubber gasket. In top load washers, the lint will be at the bottom of the tub. Like sand, lint can build up and block the motor from running efficiently.

***[PRO TIP]** Cleaning the tub and pipes in the washer is easy. Take some white vinegar (1/3 of a cup) and pour it in where you put your detergent. Run the shortest cycle your washer will allow without any clothes in the washer. The vinegar will break down the build up of detergent of fabric softener in the machine. This will keep mildew or bacteria from settling in the machine.*

WONDERFUL WASHERS



LG TWIN WASH WITH SIDEKICK
Wash small loads that just can't wait in the compact washer below while you do a bigger load up top. *Available at Appliances by Design.*



GE 5.0 TOP LOAD WASHER WITH STEEL BASKET
A wifi connection allows you to control and monitor your laundry from anywhere with a smart device. *Available at Appliances by Design.*



COOL COMBO

GE 4.5 FRONT LOAD WASHER AND GE 7.5 FRONT LOAD ELECTRIC DRYER
The washer's time saver function allows you to clean a full load in 37 minutes and the dry's steam refresh mode rejuvenates lightly worn clothes by getting rid of wrinkles and odors by using the power of steam. *Available at Billy Wood Appliance.*

Keep your dryer drying

Dryers require two things to work efficiently — a level of heat and air movement. Lint buildup in the dryer and the venting will impede the dryer from drying your clothes efficiently. During times of heavy use, especially with towels, the lint buildup will be dramatically increased in the dryer. Make sure you look at two places on your dryer to ensure the air flow is at its best.

1. Check the lint trap. Make sure it is truly clean before each use. Also check just behind the lint trap. Reach in and pull out any balls of lint you see. They will build up quick.

2. Check the back of the dryer, where the air is discharged from the unit. You will be able to pull the vent off the back of the dryer and check the 4-inch round duct that is there. Clear out any lint or materials blocking the air flow. If the vent pipes themselves are full of lint as well, cleaning them out will make a world of difference on how long your dryer has to run to dry the clothes, saving you lots of money in electricity.

***[PRO TIP]** Shake out your clothes when you remove them from the washer. It's kind of a hassle but it helps prevent wrinkles and cuts down on drying time. Also, don't add wet clothing to a partially dry load. It throws off the moisture detector, resulting in under and over dried clothing.*

village park homes

find your place to call home.



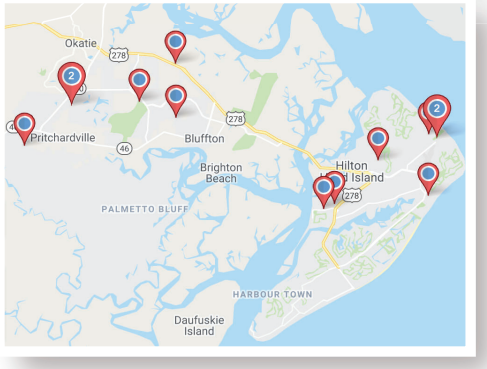
New Homes & Townhomes - $200's to $700's

Hilton Head Communities

Sandcastles by the Sea
Allenwood
Beach City Place
Beach City Commons
Tansyleaf
The Estuary
The Marshes at Broad Creek

Bluffton Communities

Rose Hill Plantation
Hampton Hall
Avondale at Lawton Station
Cambridge at Lawton Station
Alston Park at New Riverside
Hearthstone Lakes
Wellstone



Stay Connected: **villageparkhomes.com** YouTube (843) 836-9700

We are constantly updating our pricing and specifications to bring buyers the very best in quality and value. . This is not an offering in any state where prohibited by law, including, but not limited to New York, New Jersey Connecticut and California. Prices may not include lot premiums, upgrades and options.. Prices, promotions, incentives, features, options, amenities, floorplans elevations, designs, materials and dimensions are subject to change without notice. See Sales Representative for details. Sales and Marketing by Village Park Homes, LLC. 4454 Bluffton Park Crescent - Suite 101 Bluffton, SC 29910. Alison Rice : Broker-In-Charge. March 5, 2019

Crabtastic



HOME ACCESSORIES & FURNISHINGS

From plates to pillows you'll find plenty of home accessories to fill all of your crustacean needs. Check out some of these local merchants and their crabby collections.



CLAWS OUT CROCK Hand painted crab on reclaimed wood finished bowl. Available at Lowcountry Mercantile.



THE COORDINATED CRAB
Crab coordinates on heavy cotton canvas. Available at Lowcountry Mercantile.

INTO THE BLUE
Crab Tasca tray. Available at Coastal Treasures.





CARRIBEAN BLUES Crab on white flower sack towel. Available at Gifted.



THE CLEAN CRAB
Crab paper towel holder. Available at Le Cookery.



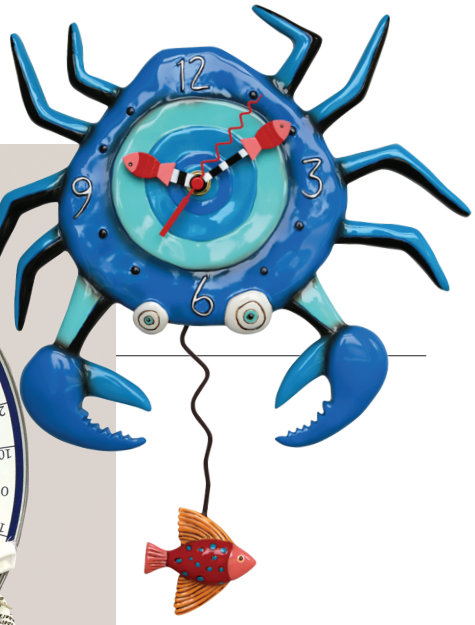
SERVES UP Crab Matteo tray. Available at Buona Terra Woodworks.

DECAPOD DISH Shane Greco crab plate. Available at Pyramids.



CHEERS! Kiss that Frog crab glass. Available at J Banks. Set of four.





CRAZY CRAB Blue crab clock. Available at ArtWare at Shelter Cove Towne Centre.



DIP YOUR CLAWS Blue Crab Dip Set. Available at The Spirited Hand.



shop



sip



create

Beaufort's Southern Lifestyle Store

Featuring the sweet tea bar™ and offering Interior Services

SCOUT
SOUTHERN MARKET
709 Bay Street
Beaufort, SC 29902

From Drab to Fab

STYLING AN ENTRY FOYER SHOULD BE EASY. HERE ARE A FEW TIPS FROM J. BANKS DESIGN GROUP'S JONI VANDERSLICE.

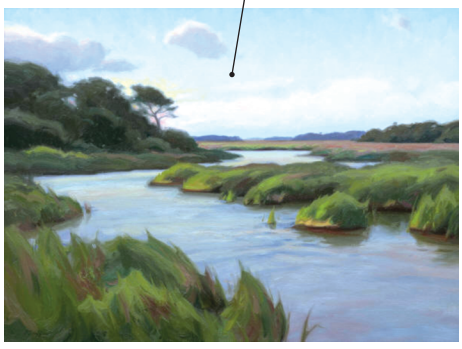




Bring the outdoors in with ***artificial greenery***.



Lamps are a great way to add height to an entry console, plus they add that extra light that may be needed in a hallway.



The entry foyer is the first impression of a home. Set the tone and show your style by showcasing a ***fabulous piece of artwork*** front and center.



Add interest to a console by adding decorative accessories like ***ceramic vases***.

RIVERFRONT PARADISE



155 Gascoigne Bluff Road | Bluffton
$4,995,000

An estate like no other along the banks of the May River. Located in the secluded enclave of Gascoigne Bluff, this nearly 7000 square foot manor home exudes true quality and luxury. With multiple opportunities for guests or a multi-generational family, the property spans nearly seven acres with an abundance of ancillary structures that include a poolside bar, additional garage with spacious apartment above, one-room historic schoolhouse that was lovingly converted into a guest home, and large pier head at the end of the deepwater dock. The main home itself underwent an extensive renovation in 2007 and is simply stunning...a must see.

There are over 15,000,000* million reasons to call Catherine Donaldson. She has been an agent with Celia Dunn Sotheby's for over a decade and her commitment to the brand is FIERCE. Call her today to discover why.

*Total single-side transaction volume that Catherine Donaldson has currently sold/contracted through 4/15/2019. Source: HHIMLS



CATHERINE DONALDSON
Catherine.Donaldson@SothebysRealty.com
celiadunnsir.com
843.338.2069

Celia Dunn | Sotheby's INTERNATIONAL REALTY

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

Each office is independently owned and operated



THE GENTLE GARDENER

Bugs & kisses to you

It's that time of year when we all love to venture outside in the evening to enjoy the beautiful sunsets – *only to be chased back inside by those pesky no-see-ums*. It's infuriating enough to make this gentle gardener want to break out a napalm bazooka.

But there are several steps we can take to take the bite out of bugs. Many naturalists promote the use of fragrant plants such as citronella, lemongrass and catnip to naturally deter these little pests. Unfortunately, the CDC has confirmed that these plants do as little to repel mosquitoes and no-see-ums as the sign on my refrigerator reminding me that I have to get into 'that' dress in two weeks' time. So, what can we do?

Depending on your environmental tolerance, I've listed the most natural all the way to the deadliest (for the bugs that is) ....

1. Install an outdoor fan. These little guys, like my husband, are extremely lazy and do not want to fight a strong breeze to get a bite at you.

2. Avoid alcohol. Studies have shown that no see'ums are as attracted to alcohol (and the scent it creates on our skin when ingested) as a college student. Not willing to give up your cocktail? See number 1.

3. Use cedar mulch in the gardens around your patio or deck. It can be purchased by the bag at the large box stores and its wonderful scent keeps the bugs at bay. Once the odor dissipates, see number 1.

4. Burn, baby burn. Any type of candle or fire will do – they simply do not like smoke. Once the fire dies out, see number 1.

5. Wear loose clothing (long sleeves, long pants) so the bugs bite air, not you. If you eat too much and your clothes become tight, see number 1.

6. Tuck a dryer cloth in your collar and hat. My grandmother taught me this years ago and I have no idea why, but it actually works. If you're unwilling to look ridiculous, see number 1.

7. Purchase a Thermacell Mosquito Repellent device. It creates a 15-foot protection zone through the use of heated mosquito repellent mats. Widely available, very affordable and they actually work. Be aware however, the repellent, allethrin, (a synthetic copy of a natural repellent found in chrysanthemum plants) might cause health hazards and complications in pregnant women. If you're pregnant, see number 1.

8. Use a spray with DEET or picaridin. According to experts, Picaridin is a little more effective than DEET. Concentrations of DEET range from 10 percent for about two hours of protection to 100 percent for up to 10 hours. Maximum protection is achieved at 30 percent DEET formulations — higher concentration levels simply make your protection last longer. Picaridin, effective against the greatest range of insects, is a synthetic version of a repellent found in pepper plants. Maximum protection is provided in formulations with 20 percent picaridin.

By following these guidelines, you should be well prepared for your next evening soiree. If not, I'll happily lend you my flame thrower. *LL*



Ask & Answer

DEAR GENTLE GARDENER:

My once beautiful gardenia is now looking rather sad and a number of the leaves are turning yellow! What's going on?!

— Watchful in Wexford

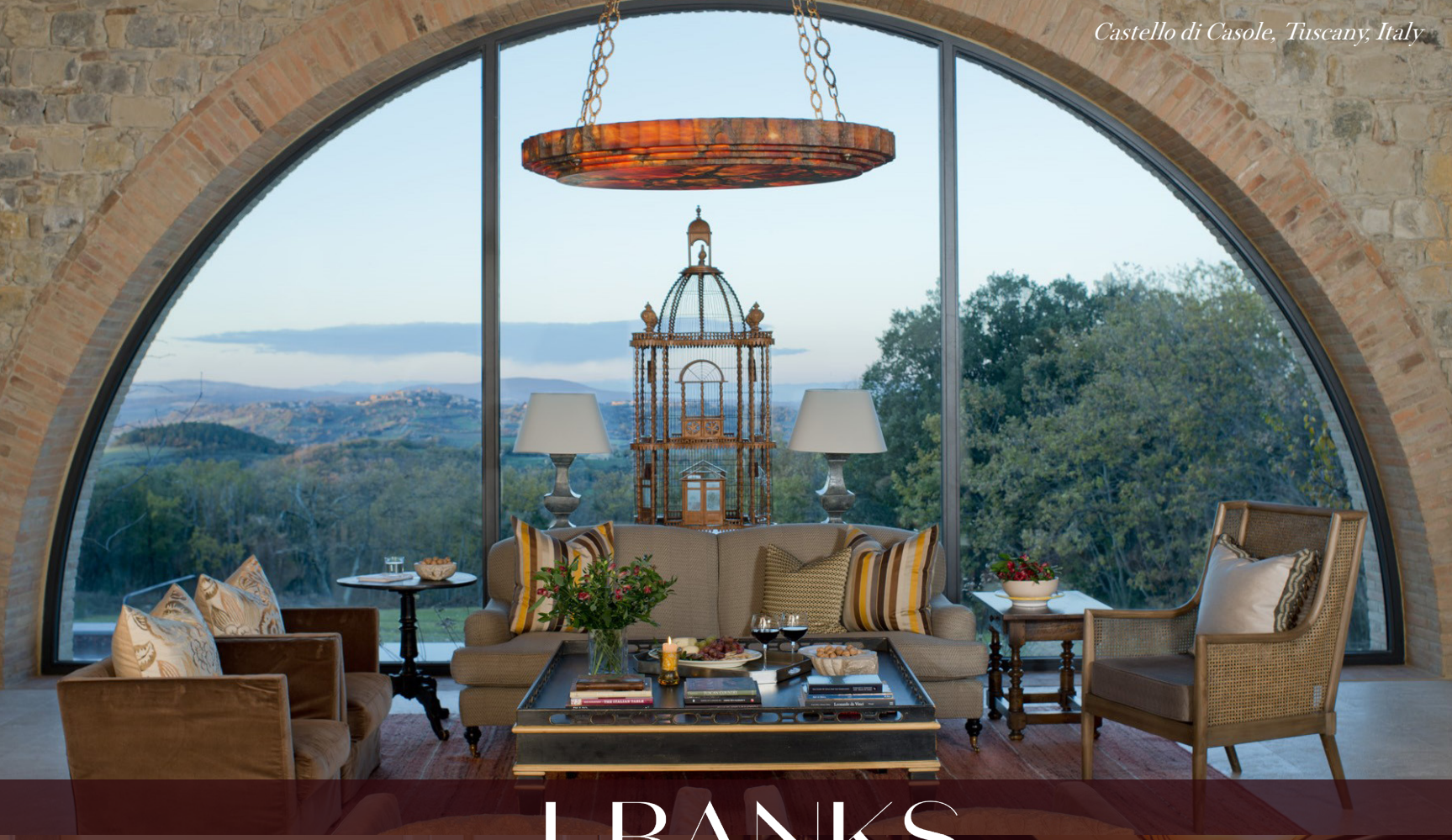


DEAR WATCHFUL:

Gardenias truly are one of the best ambassadors of the Lowcountry. Your yellowing leaves may be caused by several factors – too much sun, not enough water but without soil samples, I'd guess they are anemic. This condition, common to gardenias here, is easily remedied. Purchase some chelated iron and follow the instructions. Keep in mind that you will need to water the plant well before using and make sure you apply it **late in the day** or **on an overcast day** when the sun won't hit the leaves. Spray a generous amount on both sides of all the foliage. Your plants yellow leaves should return to green in no time at all.

Got a question for the Gentle Gardener? Email info@wearelocallife.com





Castello di Casole, Tuscany, Italy

J. BANKS

DESIGN GROUP



London, England



The Sebastian, Vail, CO

jbanksdesign.com | 843.681.5122 | 35 N. Main Street, Hilton Head Island, SC

Featured garden

IT'S ALL CAROL'S FAULT (OR MY HUSBAND SHOULD BE CANONIZED)

PHOTOGRAPHY BY MADDIE TERRY



Purple bee balm

EDITOR'S NOTE: Seven of the top gardens in the Lowcountry were showcased as part of the 2019 All Saints Garden Tour. LOCAL Life is featuring each garden through images captured by photographer Maddie Terry. First up is the garden of **Tru Dee** and **Michael Bamberg**.



Non-invasive Mexican petunia

These specimen gardens demonstrate the wonderful variety of flora and fauna that live and thrive on Hilton Head Island. With more than 150 different plants at last count, it is difficult to find room for new and exciting introductions, but Carol Guedalia, who orders all the plants for The Greenery Garden Center, continues to challenge these Hilton Head Plantation homeowners. **For those who missed it, here's a peek.**



Birch tree underplanted with radican gardenias and columbine flowers



Blue agapanthus



Variegated rose of Sharon, Blue Daze and Petite Pinkie spicy jatropha



Peach tree



Pink mandevilla, dipladenia and canna lilies

THE MAGNIFICENT SEVEN

1. July: It's All Carol's Fault (Tru Dee and Michael Bamberg)
2. August: Marsh Reflections (Karen and Dr. Barry Bittman)
3. September: Native Plants Garden (Waddell Mariculture Center)
4. October: The Outback Oasis (Lisa and Colin Swatton)
5. November: A Garden That Brings Home Full Circle (Peggy Parker)
6. December: Restore and Renew (Mark and Renee Woodruff)
7. January: A Work in Progress (Tom and Candi Hough)

Thinking of Selling Your Home?

Clark, Cramer and Frank is Selling
Many of the Island's Finest Homes



40 Brams Point, Spanish Wells $2,999,000



52 Hearthwood, Sea Pines $1,499,000

There are many reasons why people sell property. Some want to down size; some need more space, some need to relocate. Since 2007, Clark, Cramer & Frank has assisted hundreds of Hilton Head property owners negotiate the challenges of selling their property.

We would be honored to help you through the complex process of property sales. If you're thinking real estate, think Clark, Cramer & Frank. Hundreds of your neighbors already have.

CLARK, CRAMER & FRANK
Knowledge • Experience • Results

843-363-4523 Info@wesellseapines.com
South Beach Marina Village P.O. Box 3389, Hilton Head, SC 29928
www.WeSellSeaPines.com

Sea Pines Real Estate
SOUTH BEACH

Growing Up

THESE KIDS AREN'T JUST PLAYING IN THE DIRT

STORY BY EDDY HOYLE + PHOTOGRAPHY BY ARNO DIMMLING





CHEW ON THIS Brent Wearren, also known as Farmer B, teaches May River Montessori School children how to grow and sell vegetables from their gardens.

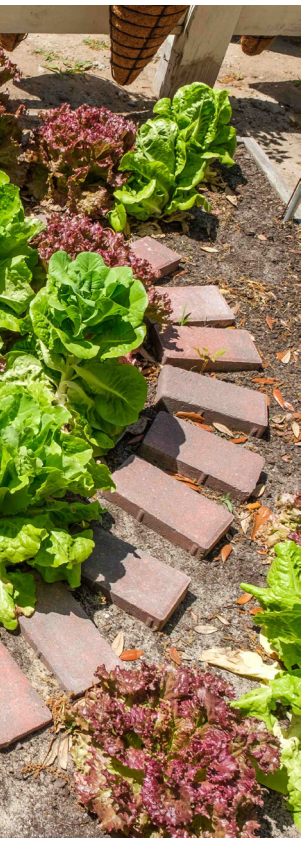


The May River Montessori School has its own Jolly Green Giant. Brent Wearren, fondly known as Farmer B, is a pied piper of sorts who leads cheerful children in the afternoon garden club and the classroom. Farmer B wants to teach the next generation about gardening, and they are excited to learn.

Farmer B is a new specialty teacher at May River Montessori School, and the results are stellar. "We had pretty ambitious goals for the first year," he said. First, the students learned how to germinate seeds, how to plan a garden, properly sow seeds, fertilize, and then plant. They also saved seeds from the harvest for next year.



"They are learning to be resourceful. They have to pull weeds and break ground. It's not always fun."



All with the goal of selling their produce at the Bluffton Farmers Market and use the profits to pay for the gardening program.

That's not all. To develop compassion and empathy, the students "pay it forward" by donating 25 percent of their weekly harvest to local food banks. And every student earns a bag of veggies to take home.

Developing entrepreneurial skills

Farmer B is teaching gardening, but more importantly, life skills and business and entrepreneurial skills. "Agriculture is a business," he explained. "The kids make all the decisions. They named their business 'Young Hope Production' — 'hope' stands for Healthy Organic Plants Evolving. They are working on a mission statement, a logo, marketing strategies, a germination schedule, and managing cash flow to pay back investors."

"They have to learn the plants," Farmer B said. "They've got to know their products to sell them. Who's our buyer? They learn target marketing at the farmers market. They have to be able to talk about their products because if you hesitate, you lose your buyer."

Each student has certain responsibilities and the job title to go with it — for example, hydration specialists, inventory specialists and germination specialists.



ARLENE WILLIAMS
KITCHEN DESIGN
843.308.1282 | arlenewilliamskitchendesign.com
65 ARROW ROAD | HILTON HEAD ISLAND SC 29928

Build the oasis of your dreams.
Grilling. Refrigeration. Storage.



APPLIANCES by DESIGN
1536 Fording Island Rd, Suite 104
Hilton Head Island, SC
843.505.3485 • appliancesbydesign.com
sales | service | repair









GROWING STRONGER Each one of Farmer B's classes has its own raised bed to grow herbs, lettuce, kale and heirloom plants. Children sell those items at the Bluffton Farmers Market. Profits help pay for the Young Hope Production gardening program.



TAKE IT TO THE BANK May River Montessori School students donate a portion of every harvest to Bluffton Self Help's food bank.

Students were given a "recipe" for a custom blend of organic mix to amend their soil with the understanding that organic means "of the earth." All classes are taught outside and involve some serious work. "You give a child responsibility and then you hold them accountable. They learn a real thought process when they have to measure space and decide on raw materials. They are learning to be resourceful. They have to pull weeds and break ground. It's not always fun," he said.

It's not always fun

Nor is it always easy. To create space for small greenhouses, students had to dig a French drain, fill it with gravel and level the area. Then they learned to construct 3' x 8' PVC greenhouses with the plastic pipes, painters' plastic mesh to use as a roll-up screen, and desk fans to keep the plants cool. Each greenhouse can accommodate 115 four-inch pots.

Each class has its own raised bed to grow herbs, lettuce, kale and heirloom plants. "They learn to water the toes, not the nose, and they love gardening," Farmer B said. "The first grade class laid stone pavers in their bed in a heart shape. I asked them what the heart meant and they said it's because they love gardening."

"I had one mother call me," he continued. "She said, 'My kid has never eaten a radish. What did you do?' I simply said, 'He grew it.' That makes all the difference."

The gardening program has lofty goals, but deep down inside Farmer B has his own goal: to find that one special student who shares his own deep passion and decides to be a grower. *LL*



FIVE THINGS YOU DON'T KNOW ABOUT FARMER B

1. As a kid growing up on a farm, he asked his dad for a small plot of ground to grow vegetables to sell on his paper route. His mom knew when he was a toddler that he would be a grower. He studied horticulture at Michigan State University.

2. Farmer B didn't know his grandfather was an organic gardener. "I thought he was just cheap because he'd use chicken droppings and manure as fertilizer. He used his car like a truck and it really smelled. Grandma wouldn't even ride in it."

3. Canning and "putting up" fruit and vegetables like spaghetti sauce, green beans and peaches has always been a way of life. Even today he and his wife grow their own edible garden and carry on this family tradition.

4. His tips for success in gardening: Perseverance, Patience, Persistence.

5. He was a grower for 34 years in Kentucky, retired to the Lowcountry in 2014, and is a consultant and personal grower to help homeowners create edible landscapes. He'll come to your home to educate you, but he warns that you must be committed on this journey from seed to harvest.







KNOW YOUR NATURE:

PRETTY BIRD
The male painted bunting is often described as the most beautiful bird in North America and as such has been nicknamed nonpareil, or "without equal."

Painted Bunting
(passerina ciris)

STORY + ILLUSTRATION BY MICHELE ROLDÁN-SHAW

A snatch of sweet warbling song. A flash of paint-box color through the trees. The crown jewel of Lowcountry birding is seen. Making their enigmatic journeys from points south, painted buntings arrive here in spring to nest and breed — midsummer is their peak season — then they fatten up on bugs and seeds before wintering away to the tropics.

A tiny but spectacular species, buntings weigh the equivalent of three quarters and pack all the colors of the rainbow. Blue head, red breast, yellow and green wings with tinges of semi-iridescent orange and purple where the lines blur...even the little red ring around their eyes is dramatic. People lucky enough to see this furtive species get a thrill.

THE SECRET LIFE OF BUNTINGS

There are two distinct populations of painted buntings. We claim the eastern group that breeds in the Carolinas, Georgia and North Florida, then winters in South Florida, Cuba or the Caribbean. The western population lives in Texas, Oklahoma, Louisiana, Arizona and Arkansas and winters in Mexico and Central America. Like all migrating songbirds, their brave journeys remain largely a mystery to us; they fly by night, unseen and undetected until making landfall again. It's hard to even imagine these tiny creatures crossing states and seas, but they do. Even when they stop and stay, their secretive ways make them hard to spot.

Here in the Lowcountry, painted buntings favor maritime forest with dense understory, or even thickly vegetated yards. Moving inland, especially along river systems like the Savannah and the Santee, they seem to do well on abandoned farms or where forests border agricultural lands. Ground-foraging seeds are their main food, but during the breeding season they also eat a lot of bugs, even diving at spiderwebs to rob the catch. A shy scrub-dwelling bird, buntings need cover. Backyard enthusiasts have successfully lured them by providing the right type of habitat around birdfeeders, with plenty of low perches and brushy concealment for their approach. Overly manicured yards don't suit them. I once lived in a country house where I shamefully let the grass grow so tall it started bending over with seed heads — and in came the painted buntings! I also left a paint tray out on the patio until the robin's egg blue paint in it dried up and the tray filled with rainwater, making a nice bath for them. I'm a lot tidier now, but I don't see any buntings.



THE MALE PERSPECTIVE

It is only adult males that sport the iconic colors. Females and immature males are nearly identical with uniform yellow-green plumage, pretty if less showy. Buntings are mostly monogamous and tend to be faithful to a territory, returning each year to a claimed spot that males fiercely defend. Their brutal contests of pecking, wrestling and beating each other with their wings result in missing feathers or death. Courting displays are equally fervent and have been described as the male fanning out his fluff and hopping around the female like a funny little windup toy.

BUNTING POWER

To describe the precious little nests that females build is poetry unto itself: a 2-inch cup molded out of leaf skeletons, rootlets, bark strips, grasses, Spanish moss and perhaps a scrap of tissue paper or rag, bound together with cobwebs and softly lined with animal hair, woven into the surrounding vegetation for support. They lay their tiny pale blue eggs finely speckled with gray or brown, then 12 days later the naked hatchlings emerge weighing a tenth of an ounce and utterly defenseless. Snakes prey on them sometimes; but here in the coastal region, habitat loss is the bunting's main threat, although statewide populations are considered stable or even increasing.

I'll stop short of saying let your lawn go to seed for the buntings ... but a feeder full of white millet and some native scrub might help keep our local population strong. *LL*



COLOR CODED While male painted buntings appear to have flown straight in from a children's coloring book, females are a distinctive bright green. Score one for the dudes!

Signature Closets Of The Low Country

Practical Storage Solutions & Unmatched Quality



Locally owned and crafted • Visit us today!

843.415.6069

SignatureClosetsAndCabinetry.com



Where the Locals drop anchor.

From Food, to Fashion, to Function and Everything in between.

PORT ROYAL PLAZA

95 Mathews Drive | Hilton Head Island

PORTROYALPLAZA.COM

RANDALL

JULY beach day



*With summer getting into full swing, a great beach road trip is **Jekyll Island** in Georgia. Located 1 1/2 hours south of Savannah, Jekyll Island is home to Summer Waves Waterpark and The Georgia Sea Turtle Center.*



TYPICAL DAYS

When planning your trip to Jekyll Island, make sure to take a look at the weather forecast before taking off. The island typically experiences around 15 rainy days during the month of July. With average highs in the upper-80s, the lows are a little bit cooler in the mid-70s, making it the perfect beach getaway.

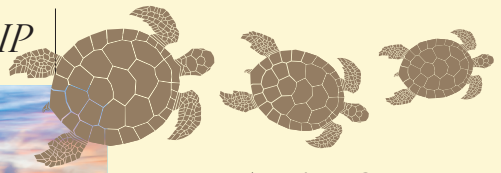


WORTH THE TRIP



JEKYLL ISLAND

Fun Fact: In 1886, Jekyll Island was purchased by the Jekyll Island Club. This club was a vacation resort founded by some of the nation's wealthiest individuals. Members included William Rockefeller, J.P. Morgan, and William K. Vanderbilt. In 1904, Munsey's Magazine referred to Jekyll Island Club as "the richest, most exclusive, most inaccessible club in the world." The Club Era came to an end when the state of Georgia purchased the island at the end of World War II to use as a state park.



PARKING

Vehicle entry onto Jekyll Island requires a **parking pass** that can be purchased at the time of arrival. A daily pass costs $6 and a weekly pass costs $28.



ACCESSIBILITY

On Jekyll Island, there are **three public beach access points** that are accessible to people with physical disabilities. You can rent a beach-going wheelchair for free so that everyone can enjoy their trip

THE RULES



If you plan to celebrate Independence Day on Jekyll Island, **leave the fireworks at home**. The island has strict rules on limiting the use of fireworks every day of the year.



What to bring.

Hat Fitkicks in gray, $9.99 (available at Gifted) **Sunscreen** Sun Bum Suncreen, $15.99 (available at Bennali's Coastal Wear) **Sunglasses** Maui Jim Ah Dang! in tortoise, $249 (available at Optical Solutions) **Tote** Bujibaja family beach bag in navy, $119 (available at Outside Hilton Head) **Book** In for a Penny by Kathryn R. Wall, $14.95 (available at Gifted) **Cup** Swig 18 ounce mug in diamond white, $28.95 (available at Lettrs)

LOCAL TIDES

MON, JULY 1	**WED, JULY 17**
L 01:31 AM	L 03:13 AM
H 07:31 AM	H 09:04 AM
L 01:37 PM	L 03:11 PM
H 07:55 PM	H 09:35 PM
TUES, JULY 2	**THURS, JULY 18**
L 02:22 AM	L 03:53 AM
H 08:21 AM	H 09:46 AM
L 02:29 PM	L 03:51 PM
H 08:44 PM	H 10:15 PM
WED, JULY 3	**FRI, JULY 19**
L 03:13 AM	L 04:32 AM
H 09:11 AM	H 10:29 AM
L 03:21 PM	L 04:30 PM
H 09:34 PM	H 10:55 PM
THURS, JULY 4	**SAT, JULY 20**
L 04:03 AM	L 05:08 AM
H 10:03 AM	H 11:11 AM
L 04:12 PM	L 05:08 PM
H 10:26 PM	H 11:36 PM
FRI, JULY 5	**SUN, JULY 21**
L 04:52 AM	L 05:44 AM
H 10:58 AM	H 11:55 AM
L 05:04 PM	L 05:46 PM
H 11:20 PM	
SAT, JULY 6	**MON, JULY 22**
L 05:42 AM	H 12:17 AM
H 11:57 AM	L 06:21 AM
L 05:58 PM	H 12:40 PM
	L 06:28 PM
SUN, JULY 7	**TUES, JULY 23**
L 12:17 AM	H 01:00 AM
H 06:33 AM	L 07:01 AM
L 12:58 PM	H 01:27 PM
H 06:55 PM	L 07:15 PM
MON, JULY 8	**WED, JULY 24**
L 01:14 AM	H 01:45 AM
H 07:27 AM	L 07:45 AM
L 01:58 PM	H 02:14 PM
H 07:56 PM	L 08:08 PM
TUES, JULY 9	**THURS, JULY 25**
L 02:11 AM	H 02:32 AM
H 08:23 AM	L 08:35 AM
L 02:56 PM	H 03:02 PM
H 09:00 PM	L 09:08 PM
WED, JULY 10	**FRI, JULY 26**
L 03:06 AM	H 03:21 AM
H 09:21 AM	L 09:29 AM
L 03:53 PM	H 03:53 PM
H 10:05 PM	L 10:10 PM
THURS, JULY 11	**SAT, JULY 27**
H 04:01 AM	H 04:14 AM
L 10:18 AM	L 10:25 AM
H 04:48 PM	H 04:46 PM
L 11:05 PM	L 11:11 PM
FRI, JULY 12	**SUN, JULY 28**
H 04:56 AM	H 05:09 AM
L 11:13 AM	L 11:22 AM
H 05:43 PM	H 05:42 PM
SAT, JULY 13	**MON, JULY 29**
L 12:02 AM	L 12:09 AM
H 05:50 AM	H 06:07 AM
L 12:05 PM	L 12:18 PM
H 06:36 PM	H 06:37 PM
SUN, JULY 14	**TUES, JULY 30**
L 12:54 AM	L 01:05 AM
H 06:43 AM	H 07:03 AM
L 12:55 PM	L 01:14 PM
H 07:25 PM	H 07:32 PM
MON, JULY 15	**WED, JULY 31**
L 01:43 AM	L 01:59 AM
H 07:33 AM	H 07:58 AM
L 01:43 PM	L 02:09 PM
H 08:11 PM	H 08:25 PM
TUES, JULY 16	
L 02:29 AM	
H 08:20 AM	
L 02:28 PM	
H 08:54 PM	

Tide data is collected for Port Royal Plantation location.

Jekyll Island Hotspots



DRIFTWOOD BEACH Located on the north end of the island, this natural beach of gnarled and weathered trees resemble a scene from another world. It's a wonderful location for photographs.



THE GEORGIA SEA TURTLE CENTER
Learn about sea turtles and see rehabilitation in action with a host of interactive exhibits and experiences. It is Georgia's only sea turtle education and rehabilitation facility.



SUMMER WAVES WATERPARK
Pirates Passage, a totally-enclosed speed flume, jets riders in darkness over three breathtaking humps. Grab a friend and ride double down the Force 3 inner tube flume. Or, ride the rolling wave pool or drift on an inner tube down Turtle Creek.

WHERE TO EAT
Breakfast: Palmer's Village Cafe
Lunch: Yellow Deli and Bakery
Dinner: Indigo Coastal Shanty

WHERE TO DRINK
Coffee: Daddy Cate's
Beer: Webers Growler Factory
Wine: Georgia Sea Grill

ROAD TRIP

Hilton Head Island to Jekyll Island, Ga.

Duration: 2 hours, 14 minutes (124 miles)



We at Evergreen Pet Lodge invite you and your pets to discover our animal facility:

THE ULTIMATE IN PET BOARDING.

Let your loved one(s) enjoy the pleasures of a carefree vacation at the year-round lodge, where red carpet treatment and comfortable surroundings await them.

EVERGREEN
PET LODGE
HILTON HEAD ISLAND

105 Dillon Road
Hilton Head Island, SC
843.681.8354
1.866.680.8354 *toll free*
EvergreenPetLodgeHHI.com



Best places to crab

THE MOST POPULAR CRAB QUARTERS IN THE LOWCOUNTRY

The best place to go crabbing is off a dock into a tidal creek. *You also can crab from the creek bank, but that is a bit more challenging. Our team has poured over the best places to crab in the Lowcountry, pulling together a good list of places to throw your crab pots.*



Burkes Beach inlet

Hilton Head Island

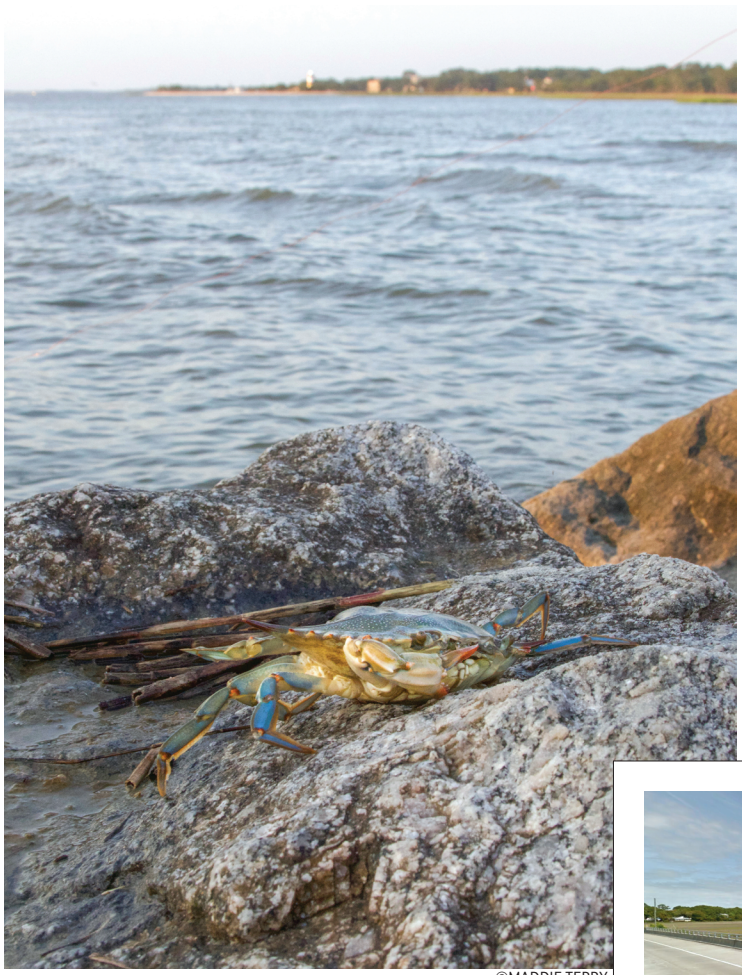
MARSHLAND ROAD PUBLIC BOAT LANDING
This spot is just before the Old Oyster Factory on Marshland Road. It is open 24 hours a day, seven days a week, however, overnight parking is not allowed.

BURKES BEACH INLET
On the access road from Burkes Beach Road, there is a small bridge perfect for crabbing.

PINE ISLAND
If you have access to Hilton Head Plantation or a boat, Pine Island is a great secluded spot to try your claws at crabbing.

SOUTH BEACH
Dip your claws into this island staple. This spot is popular among seasoned crabbers.

SHELTER COVE MARINA
If you're looking for a full day of adventure, drop a crab pot in the water while you explore Shelter Cove Harbour.



South Beach ©MADDIE TERRY



Pine Island ©MADDIE TERRY



Bluffton

C.C. HAIGH JR. FISHING PIER (above)
If you want to see what crabbing is like off Hilton Head, try your pots at the fishing docks near Pinckney Island. This is the most popular crabbing spot in the Lowcountry.

H. E. TRASH SR. BOAT LANDING
Also known as Sawmill Landing, this spot at the end of Sawmill Creek Road is perfect for crabbing.



St. Helena Island

JOHNSON CREEK (above)
Located under Johnson Creek Bridge, Johnson Creek is the perfect location to escape the hustle and bustle of Hilton Head Island.

STATION CREEK
Off of State Road S-7-477, Station Creek is a hidden gem when it comes to crabbing.



OTHER GREAT PLACES TO CRAB



Public boat landings

Alljoy Boat Landing, May River, 265 Alljoy Road
Bluffton Oyster Factory Park, May River, 75 Wharf Street
Brickyard Creek Boat Landing, Brickyard Creek, 275 Brickyard Point Road
Broad River Boat Landing, Broad River, 1050 Robert Smalls Parkway
Buckingham Boat Landing, Mackay Creek, 55 Fording Island Rd Extension
Buddy and Zoo Boat Landing, Station Creek, 40 Station Creek Drive
Butcher's Island Boat Landing, Wards Creek, 10 Butcher's Road
C.C. Haigh Jr. Boat Landing, Mackay Creek, 1640 Fording Island Rd Extension
Cross Island Boat Landing, Broad Creek, 68 Helmsman Way
Daufuskie Island Boat Landing, New River, 13 Haig Point Road
Eddings Point Boat Landing, Jenkins Creek, 511 Eddings Point Road
Edgar Glenn Boat Landing, Chechessee River, 305 Okatie Highway
Grays Hill Boat Landing, Whale Branch, 395 Clarendon Road
H. E. Trask Sr. Boat Landing, Colleton River, 325 Sawmill Creek Road
Marshland Boat Landing, Broad Creek, 97 Marshland Road
Paige Point Boat Landing, Huspah Creek, 99 Paige Point Landing Road
Parris Island Boat Landing, Battery Creek, 50 Marina Boulevard
Port Royal Boat Landing, Battery Creek & Beaufort, 50 Sands Beach Road
Russ Point Boat Landing, Fripp Point Inlet, 15 Russ Point Landing Road
Sams Point Boat Landing, Lucy Point Creek, 1009 Sams Point Road
Steel Bridge Boat Landing, Combahee River, 993 Charleston Highway
Sugar Hill Boat Landing, Sugar Hill Creek, 40 Sugar Hill Landing Road
Wallace Boat Landing, Capers Creek, 245 Sam Doyle Drive
White Hall Boat Landing, Factory Creek, 33 Sea Island Parkway
Wimbee Boat Landing, Wimbee River, 550 Wimbee Landing Road

Public beach access

Bloody Point, Daufuskie Island, Fuskie Lane
Lands End, St. Helena Island, Bay Point Road
New Daufuskie Beach Access, Daufuskie Island, Turtle Beach Road
Old Daufuskie Beach Access, Daufuskie Island, Beach Road

Bluffs

Bermuda Bluff, St. Helena Island, 110 Bermuda Bluff Road
Lands End Overlooks, St. Helena Island, Bay Point Road
Pappy's Landing, Daufuskie Island, Pappy's Landing Road

Piers

Bluffton Public Dock, May River, 113 Calhoun Street
Broad River Fishing Pier, Broad River, 1000 Robert Smalls Parkway
Camp St. Mary's Fishing Pier, Colleton River, 119 Camp St. Mary's Road
C.C. Haigh Landing Fixed Pier, Mackey Creek, 1640 Fording Island Rd Extension
Daufuskie Landing Fixed Pier, New River, 13 Haig Point Road
Factory Creek Fishing Pier, Factory Creek, Sea Island Parkway
Jenkins Island Pier, Skull Creek, Jenkins Road
Old House Creek Pier, Old House Creek, 50 Sterling Point Drive
Whale Branch Fishing Pier, Whale Branch, 216 Seabrook Road
Wimbee Creek Fishing Pier, Wimbee River, 550 Wimbee Landing Road



Experience the difference

Come out with your family or friends while visiting and explore Hilton Head with us. It will be a trip of a lifetime and one that you will never forget. Both style boats are fun and safe to drive while we navigate the back water creeks looking for dolphin and other wildlife.

HiltonHeadSpeedboatTours.com
IslandSkiffTours.com

Both boats are proudly located at
Broad Creek Marina 18 Simmons Rd. HHI 29926

How to catch crabs

CATCHING A CRUSTACEAN IS EASIER THAN YOU THINK

STORY BY LAURA JACOBI







GONE CRABBIN' Catching crabs is a popular activity here in the Lowcountry. All you need are a few basic tools and a little patience.

The Lowcountry offers a multitude of recreational water activities. One of the easiest pastimes to experience with the entire family is crabbing because it doesn't really take much skill or typically even a fishing license. It simply requires a little patience and a few basic tools.

License not required

The causal family or group of friends looking to catch their dinner while on vacation or during a relaxing weekend aren't required to get a fishing license. According to the South Carolina Department of Natural Resources, anyone fishing for crustaceans or shellfish doesn't need a Saltwater Recreational Fishing License if they're using three or fewer drop nets, fold-up traps or handlines. If using crab pots to catch their meal, a Saltwater Recreational Fishing License is required if the licensee uses no more than two pots. A commercial license and other gear are required if crabbing with more than two pots.

Go at low tide

The Lowcountry's saltwater areas are populated with blue and stone crabs, although the Atlantic Blue Crab is the most plentiful and easiest to catch. Blue crabs typically congregate near boat landings, docks or piers as well as tidal creeks – usually any open space near salt water. Although any time is good to spend quality time with friends and family to go crabbing, most research suggests the best time for successful crabbing is near low tide because crabs are closer to the shoreline and feeding.

Local hot spots

The Lowcountry is certainly not lacking in the number of spots available to go crabbing. A full list of public boat landings and piers is available online at bcgov.net.

Locals have their favorite spots accompanied by their favorite fishing or crabbing tales. Mandy Waite grew up on Hilton Head Island and has lived in Bluffton for the past 19 years. Many of her favorite Lowcountry memories include being on the water. According to Waite, Sawmill Landing in Bluffton is the best Lowcountry spot for crabbing, although the docks at the Hilton Head Island bridges are good too, she says. Waite doesn't know why the landing has brought her family such crabbing success, but she says maybe the open marsh area and lack of oyster bars are potential factors. "The landing has a great dock for crabbing," Waite says. "Any day of the summer you can find many people out there catching buckets full (of crabs)."

Use chicken as bait

The reason why crabbing is so popular is because anyone can do it. Just pick up a net or trap, some string and the bait of your

HOW TO PICK UP A CRAB

STEP 1 Have a friend **distract the crab** while you sneak up behind it.
STEP 2 **Pin the crab** to the ground, putting your fingers towards the back of its shell so that your fingers are out of reach of its claws.
STEP 3 **Pick the crab up** by putting your thumb under the shell and two fingers on top of shell
STEP 4 Immediately **flip the crab on its back**. This will get it to calm down and stop moving which lessens the chance of it pinching you.
STEP 5 **Take some pictures**, chase your kids around, and don't forget to put the crabs back.

NOTE: *These steps work for all types of crabs. Try bringing out a flashlight at night to go ghost crab hunting for a fun family adventure!*



choice. The type of equipment is determined by the level of time and money the crabber wishes to put into the experience. Options are drop nets, collapsible or fold-up traps or handlines. But one thing most Lowcountry residents agree on is that chicken makes for the best crab bait, especially chicken necks. Waite says any chicken that happens to go bad, just freeze it and use as crab bait. "Not sure why chicken is the best crab bait," Waite says. "But I've always used it."

Follow the rules

When hunting for blue crabs, South Carolina law requires crabbers to throw back any crabs that measure less than 5 inches across the back or any female crabs with an egg mass that indicates she is reproducing. Stone crabs aren't caught as often, but they can tend to hang out at the bottom of river beds. The claw meat can make for a hearty and delicious meal. However, there are restrictions when it comes to catching stone crabs. Only stone crabs with two claws can be caught. State law requires that the larger claw be broken off and kept, and the crab can then be tossed back. But no claws can be removed from female stone crabs with an egg mass. "It is unlawful to possess any stone crab body live or dead" according to SCDNR.

A last piece of advice for anyone planning to go crabbing, locals ask to toss back any crabs they don't plan to eat. *LL*

Try Waterfront Living
12 MONTHS AT A TIME.







Experience all that WaterWalk has to offer:

- Luxury one, two and three bedroom floor plans ranging from 1,054 to 2,121 sf
- Sweeping waterfront views
- Maintenance-free living
- Resort-style amenities
- Premium concierge services
- Walking distance to shopping, dining and entertainment

TOUR OUR MODEL HOME TODAY

WATERWALK
at Shelter Cove Towne Centre

WaterWalkHHI.com | 843-258-4436
47 Shelter Cove Ln, Hilton Head Island, SC 29928



STORY BY LUANA M. GRAVES SELLARS + PHOTO BY MADDIE TERRY

FEATURED BEACH

Burkes Beach

As traffic flows down Highway 278 on Hilton Head, one can't help but notice the street names that pop up along the way. Most of the streets, particularly on the north end of the island, trace back to their Gullah namesake; whether an individual or a family.

That's especially true as you drive mid-island. Each beach not only has a history, but a Gullah family with several generations behind its name. Hilton Head's Burkes Beach is no different.

Prior to the bridge, around 60 acres of beachfront property was owned by brothers James and Henry Ford, and Henry's wife, Nancy Burke Ford. It stretched from the ocean to Highway 278 and through Chaplin Park. Held by the family for generations, the land was eventually divided up into lots between their nieces and nephews as well as portions sold to the town.

Today, Hilton Head is well known for its beaches that run along the east coast of the island. However, in the 1950s when segregation was at its peak, there weren't a lot of places along the coast where blacks were allowed to go to the beach. Most of the island's waterfront became a destination for local Gullah and blacks who came to the island by the busload from Savannah and surrounding areas.



FIRST FAMILY Several generations of the Burke family are shown during a family reunion on Hilton Head Island.

Burkes Beach was made famous by The Hideaway, a local juke joint that opened daily to families who were looking for good music and food. Betty Burke Days remembers, "We didn't know who they were, but they came back every year. Everyone who came got served."

People "partied all day and night on the beach and went from one pavilion (on the beach) to another, depending on which one was jumping," says Days. "It was a place to take the whole family until it was time for the children to go home."

Derived from the Gullah word, "joog," which means disorderly, juke joints became a common source of daily adult entertainment on the island. The first Hideaway was a small pavilion that was run by Daniel and James Burke. Eventually, the pavilion was moved to a street that was once called Hideaway after the popular location.

Accurately described in detail in the book "Gullah Cultural Legacies," by Dr. Emory S. Campbell, Burkes Hideaway was on the site of the present day Surfside Marriott. "(It) was a long concrete block building tucked away in a grove of sea pines fronting a marsh flat that extended to the dunes of the beach. Its long dance floor was perfectly suited for the "Continental" a 1960s line dance similar to today's "electric slide." LL

ABOUT THE BEACH

Located at the end of Burkes Beach Road, this popular mid-island beach is perfect for active residents. There are only 13 metered spaces in the parking lot, but plenty of parking is available at nearby Chaplain Community Park. The park also offers plenty of paved trails for bike riding, open fields for sports and kites, basketball courts, tennis courts and a nice dog park. It's a great family friendly stop before or after your beach day.

PURE
MEDICAL SPA

Turn Up The Heat

...Exilis/Skin Tightening

15% OFF
Exilis Packages



Exilis 360 The first and only device to simultaneously combine radio frequency and ultrasound to tighten skin and address body concerns.
Look Different, Feel Different

no pain | no downtime | non-invasive

843.815.6699 | www.PureMedSpaMD.com | Sheridan Park | 7 Mallett Way | Bluffton, SC 29910

Utilizing the latest proven hair restoration treatments to help renew your confidence.



MD

MINTON MD
hair restoration center

A comprehensive hair loss center lead by board-certified facial plastic surgeon Dr. Timothy Minton with services including:

Female & Male Hair Loss Treatments
Platelet Rich Plasma (PRP)
Compounded Topical Medical Therapy
Natural Hair Growth Vitamins & Supplements
Low-Level Laser Light Treatment
Scar and Reconstructive Hair Transplant
Offering the Latest Neograft 2.0 Device Hair Transplant Procedure

Timothy Minton, MD FACS

Savannah Facial Plastic Surgery
Timothy Minton MD, FACS
NeoGraft®

GEORGIAHAIRCLINIC.COM
SAVANNAHFACIALPLASTICSURGERY.COM

912.644.0744

Consult with Dr. Timothy Minton to see if NeoGraft is right for you.



ROAD TRIP

Hilton Head Island to Calabash, N.C.

Duration: 237 miles; 4 hours, 18 minutes

The soft side of the Grand Strand

Ocean Isle Beach



Southport

Brunswick Islands has a personality all its own

BY LISA ALLEN

Not to say that our area isn't wonderful — it truly is — but sometimes you just want to grab a group of your girlfriends, your golf clubs and get away.

A few hours north is the perfect change of scenery that's calm and classy: Brunswick Islands, which stretch from Calabash to Wilmington in North Carolina.

The region features nearly two dozen courses, beaches, waterside restaurants and excellent shopping. Do yourself a favor and make sure you stop at Lori's Golf Shop in Calabash. It's a treasure trove of the latest golf apparel for women, including the newest golf dresses. Honestly, what is cooler than a dress for golfing? Why didn't we think of this before?

For accommodations, the choices — and price points — are endless. We visited two locations that are sure to meet your needs. Packagers can tailor a combination of accommodations, golf and dining that cater to women golfers. After all, who wants to play a course where you lose balls to long forced carries and can never hit the greens in regulation?

WHERE TO STAY

The Winds Resort Beach Club, Ocean Isle Beach

The resort resides beachfront and spills across the street to offer a plethora of rooming options from a single room to a six-bedroom house. The resort is well appointed, using every available nook and cranny to offer two pools, a Jacuzzi, tiki bar, reception area, meeting rooms, outdoor event venues and a café serving breakfast. The resort's houses are perfect for golf groups. Single hotel rooms open into a shared living room and kitchen. There are ample porches, each with brightly painted rocking chairs for those who crave to be outside whenever possible.



Brunswick Plantation Resort and Golf, Calabash

New owners have breathed new life into the resort, adding a restaurant and elevating course conditions. The clubhouse is majestic, offering an enormous pillar-accented front porch that would be perfect for a cocktail party or nuptials. Inside, a matching pair of soaring circular staircases adds to the regal air. A variety of privately owned condos provide flexible accommodations for one to four people, perfect for a golf group.

WHERE TO SHOP

Lori's Golf Shop

At last, an extensive collection of women's golf apparel, including the newest golf dresses, a brilliant idea for warm weather golf. What could be cooler? Lori DeSimone, who earned an accounting degree from Boston College, took her career in a different direction, becoming the assistant golf pro at Arcadian Shores Golf Club. She got frustrated with the lack of options for women's golf attire and fixed it nearly singlehandedly, opening Lori's Golf Shoppe in 2003. The business has a powerful online order business from around North America that comprises the majority of her sales.

Callahan's of Calabash

The Callahan family has made Calabash into a destination, starting with Callahan's of Calabash, a 40,000-square-foot emporium of gifts, including a year round Christmas collection. There is something for everyone, including yourself. You could knock out your holiday list any time in one fell swoop.



Sunset River Marketplace

Its name is a bit misleading. This is a Carolinas' artists gallery stuffed with the work of nearly 200 artists from paintings to textiles to pottery. The former furniture store provides a vast canvas for a wide range of media, as well as space for art classes. The Watercolor Society of North Carolina's traveling show will reside there from July 14 through August 14, with an artists' reception from 5 to 7 p.m., June 21.

WELLS FARGO ADVISORS

We congratulate

Gary T. Bezilla, MBA

Managing Director – Investments

for being named to the

2018 and 2019 Forbes Best-In-State of South Carolina Wealth Advisor Ranking

At Wells Fargo Advisors, we recognize the importance of excellent service and trusted investment advice. Contact us to learn more about our focus on helping clients achieve their financial goals.



Gary T. Bezilla, MBA
Managing Director – Investments
400 Merchant St.
Hilton Head Island, SC 29926
843-681-1401
gary.bezilla@wfadvisors.com
bezillakinneywmg.com

The Forbes Best-In-State Wealth Advisors ranking algorithm is based on industry experience, interviews, compliance records, assets under management, revenue, and other criteria by SHOOK Research, LLC, which does not receive compensation from the advisors or their firms in exchange for placement on a ranking. Investment performance is not a criterion.

Investment and Insurance Products:

▶ NOT FDIC Insured ▶ NO Bank Guarantee ▶ MAY Lose Value

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.

© 2017 Wells Fargo Clearing Services, LLC. All rights reserved. CAR-0319-00502 IHA-581582



Tiger's Eye at Ocean Ridge Plantation

WHERE TO PLAY

Brunswick Plantation Resort and Golf, Calabash

Its three nine-hole Byrd and Johnson-designed courses are in their prime. Each round will be different, depending on whether you start with the open and inviting Magnolia nine, the tighter and more strategic Dogwood nine, or the varied, picturesque Azalea nine. The constant course rotation creates never-boring combinations. The staff is attentive and the course is in perfect condition.

Tiger's Eye at Ocean Ridge Plantation, Ocean Isle Beach

The Sunset Beach course is stunning. It's impeccably manicured and dramatically landscaped. Designer Tim Cate, on Ocean Isle resident, delights in bold landscapes. Without a doubt, he added considerably to the pricetag by hauling in truckload after truckload of boulders to line ponds and create theatrical golf cart entrances. The course is ideal for golfers who don't strike the long ball. It's a course that's fun and challenging for every level of golfer. There is a reason this course resides on "best courses on the Grand Strand" year after year.

Rivers Edge Golf Club, Shallotte *(pronounced Sha-LOTE)*

The Arnold Palmer-designed course along the Shalotte River is over the top in visual appeal and challenging golf. Each hole requires a plan before you pull your first club. The conditions were perfect and the vistas breathtaking. The ninth hole, Arnie's Revenge, would be better suited as a finishing hole. You won't forget the marsh carry into a sharply rising fairway, setting up a third shot to a narrow approach to the green.

WHERE TO EAT

Oyster Rock, Calabash

The brand-new waterside sprawling restaurant includes an oyster house built over the water with seating not just riverside, but over the Calabash River. It's spectacular in looks, ambiance, food and service execution. Every staff member wears an earpiece and mic, looking quite a bit like the Secret Service. The system enables staff to be in constant contact across the large endeavor. For example, because the oyster house is over water, state rules allow them to prepare only oysters in the facility; no shrimp, no condiments. So to serve the constant stream of steamed oysters, staff has to coordinate the oysters, cocktail sauce, lemon and plates to arrive at the table at the same time. The mics and earpieces come in handy. We feasted on oysters on the half shell, steamed oysters from Virginia at this time of year, and oysters Rockefeller.

The signature dish is the "Deep Treasure," scallops in a rich ginger cream sauce that surrounds a ricotta cake. You can tell this is a restaurant that draws people who want to celebrate something, whether it be out-of-town guests, a vacation or a Monday, which was our case. The 325-seat restaurant includes indoor seating, a three-season outdoor covered patio and al fresco waterside tables overlooking the Calabash River and its shrimping and fishing fleets.

Boundary House, Calabash

Also part of the Callahan family collection, this large, nautical themed restaurant has a broad menu that highlights local seafood, much of it served Southern style with sides of hushpuppies. The salmon topped with pesto and breadcrumbs was distinctively different.





Calabash Creamery, Calabash

With creamery in its name, you know this spot for daily made homemade ice creams is the real deal. It is. We tried Southern bourbon pecan, toasted coconut, and staples like mint chocolate and cappuccino crunch. You know this place gets busy on a summer night. Its list of 24 flavors changes daily.

Ocean Isle Fish Company, Ocean Isle Beach

For a casual, riverside venue that offers great seafood, check out the Ocean Isle Fish Company. With several tiers of outdoor decks and railing-side seating, it's a great place to hang out, peel some shrimp, and view the line of boats floating nearby. Try the daily catch OIFC style. For example, a fresh grouper filet came with a crabcake riding atop. At the base were red skin potatoes. All was lined with asparagus spears.

Silver Coast Winery, Ocean Isle Beach

If you haven't heard of North Carolina wine, you've missed out. While many of the grapes don't come from the immediate area, the brilliance of the wine makers does at Silver Coast. Right inside the door is the impressive collection of award-winning vintages. They produce everything from chardonnay to their holiday red and a half a dozen varieties in between. The winery also includes a local artists gallery, a gift shop and a perfect venue for weddings and special events.



Chemistry-teacher-turned-sommelier, Al, told us the room was the winery's aging room and people asked to stage festive events among the barrels. But large groups of gyrating humans drove up the temperate and imperiled the wine. The wine is now aged in a non-descript warehouse next door.

Brunswick Islands has 23 golf courses between Calabash and Wilmington. They're perfectly maintained with friendly staff and, most importantly, distances that compliment women's golf games. Pair that with miles of beaches, great restaurants and eclectic shopping, and you come back, year after year. LL



INSURANCE AT THE HIGHEST STANDARDS

Through some of the most challenging years in recent memory, Kinghorn Insurance Agency is proud to continue serving southern Beaufort County and the South Carolina Lowcountry. Together, our resolve, high standards, and our people have proven us to be a dependable, trusted, claims-tested member of our growing community.

Kinghorn INSURANCE

Claims-Tested Experience You Can Depend On

BLUFFTON: 843.837.3911
HILTON HEAD: 843.686.3911
www.KinghornAgency.com





Follow the Fiddlers

BLUFFTON'S HIDDEN CRAB HUNT PROMOTES AWARENESS OF PRESERVING LOCAL MARINE LIFE AND THE MAY RIVER.

STORY BY LAURA JACOBI + PHOTOGRAPHY BY CURT JACOBI

If you've visited Lowcountry marshes, you've probably seen the live versions of these creatures scurry around. If you've visited Old Town Bluffton in the past four years, you might have missed their bronze oversized counterparts hidden among the trees or landmarks.

Fiddler crabs might be one of the Lowcountry's smallest residents, but they are as valuable as any other. The Hilton Head Island-Bluffton Chamber of Commerce Leadership Class of 2015 developed the "Follow the Fiddlers" art project throughout Old Town Bluffton to honor these tiny creatures and educate the public. The group of Lowcountry professionals worked with Savannah artist Susie Chisholm, who crafted 8-inch, bronze versions of the quick crustaceans. The 10 statutes then were selectively hidden throughout Old Town Bluffton.



POLE SITTER Ten crab statues are hidden throughout Old Town Bluffton.

The art project creates a fun and educational scavenger hunt for locals and visitors alike.

According to Erin Schumacher, a member of that 2015 Leadership class and Town of Bluffton planner, the fiddlers idea was inspired by the "Mice on Main" in Greenville and the "Fairy Doors" in Ann Arbor, Mich.

"I had seen both projects and loved how they turned a typical central business district into a playful scavenger hunt for kids (and adults)," she says. "We chose the fiddler crab to draw attention to how one of the May River's tiniest creatures can play an important role in the whole ecosystem ... We discussed a number of different types of projects and the group kept coming back to this one."

According to Schumacher, the goal of the project was to educate the young and young at heart, while incorporating the art and charm for which Bluffton is known.

"It seemed like a fun, non-conventional means of engaging kids in the streetscape in an interesting way," Schumacher says.

While locals and visitors are exploring Old Town Bluffton's shops, restaurants, art galleries and community events, they can learn about fiddler crabs and try to find all 10 statues.





The hunt starts at the corner of May River Road and Bluffton Road where the curious adventurers can read the playful plaque and check out the map of statue locations. The plaque reads, "Ten fiddler crabs have lost their way, far from the May River they did stray, a map would help you look around, your first clue is here on the ground." From there, let the game of hide and seek commence.

Follow the Fiddlers

Where: Old Town Bluffton
Details: The hunt starts at the corner of May River Road and Bluffton Road in Old Town Bluffton. Read the plaque for your first clue.
How many did you find?
- **9-10:** Crab-u-lous effort
- **6-8:** Fit as a fiddler
- **3-5:** Just a little crabby
- **0-2:** Crawl back into your shell in shame!

And so far, Schumacher thinks the fun scavenger hunt has been a success.

Old Town Bluffton residents Michael and Kristy Gonzalez say "Follow the Fiddlers" is a fun weekend activity to do with their two boys on their golf cart.

"There is always excitement and joy when the boys spot one during our ride," Kristy says. "Even when we're not on the 'hunt' the boys are quick to point out the crabs and they love showing them off to visiting friends and family."

Kristy says their favorite crab is the one in the promenade near the community bulletin board. She says it's as if the crab is there to direct the townspeople toward all the unique and sometimes eccentric events that are part of Bluffton's DNA.

As locals and visitors tour around Old Town Bluffton soaking up the culture and views, they can check out the plaques on each end of Calhoun Street featuring a few interesting fiddler facts and illustrations created by Blake Lewis, which Schumacher adores. The project and accompanying story plaques are intended to get the attention of the kids, but can be used as a great educational tool for adults too.

"His witty and humorous perspective seems to resonate with children and adults alike," Schumacher says. Her favorite illustration is the image of the male crab playing the fiddle for his date. Female fiddler crabs have two small claws, but male fiddlers have one large and one small claw. According to the South Carolina Aquarium, the crabs got the name fiddler because "when the male waves his big claw, it looks like a person playing the violin or fiddle."

Schumacher says her favorite statue is the one swinging in the tree in DuBois Park because it's as if the crab is enjoying the playground just like the kids.

"We were hoping that "Follow the Fiddlers" would give the smaller visitors to Bluffton's Old Town a chance to discover something special in a whimsical and artistic way as they traveled around," she says. *LL*

Endless Possibilities
CARPET • HARDWOOD • LAMINATE
TILE & STONE • VINYL • AREA RUGS
Floors To Go
(843) 681-4925
hiltonheadisland@floorstogo.com
123 Mathews Drive • Hilton Head Island

Local crab tours & adventures

LEARN ABOUT CRABS AND CRABBING FROM LOCAL EXPERTS





The Outside Crabbing Experience

Departing from Palmetto Bluff, this crabbing adventure is offered as a private charter for up to 10 people. Enjoy a relaxing boat ride to the bountiful crabbing grounds where your captain will teach you the art of crabbing with a ring net. Easy to learn and easy to catch, you'll have a bushel full of Eastern blue crabs before you know it. Any crabs caught that meet legal fishery requirements are yours to keep. The trip is two hours or longer. Starting at $495.



Crabby Encounters

Spend your morning searching for and learning about the crabs of Hilton Head Island with this event hosted by Sea Pines Resort. Discover other beach creatures along the shore while trying the art of cast netting. Supplies provided; catch and release. 9-10:30 a.m., Tuesdays, Wednesdays and Thursdays. The cost is $18 for adults and $13 for ages 12 and younger. Reservations required. For more information, call 843-842-1979 or go to seapines.com.

Blue Crab Discovery

The Coastal Discovery Museum hosts Blue Crab Discovery at 9:30 a.m. every Tuesday and Thursday. As you visit the museum on Jarvis Creek, you will learn about the lifecycle and importance of the Atlantic Blue Crab. Participants in the program will have a hands-on experience of harvesting, cooking, picking and tasting. The program is $15 for adults, $10 for children (ages 4-12) and reservations are required by calling 843-689-6767 ext 223.





©LLOYD WAINSCOTT

Harbour Town Crabbing Cruise

Join the crew aboard the Tammy Jane for a Harbour Town Crabbing Cruise. This trip is fun and educational for all ages. Learn about the crabbing, fishing, and shrimping industry on Hilton Head Island and in the Lowcountry. Participate in pulling up a crab pot with the crew, and sorting out the day's catch. Learn about the local crabs, and their lifecycle from start to finish. Offered through Vagabond Cruise. The cost is $39.95 for adults and $25 for children. For more information, call 843-363-9026 or go online to vagabondcruise.com.

Crabber J II

After a short cruise from Shelter Cove Harbour, the Crabber J anchors up in the shallow saltwater marshes of Broad Creek. Each passenger is supplied with their own crabbing equipment. Whoever catches the most crabs by the time the bell rings wins an official Crabber J T-shirt. The cost is $22 for adults and $16 for children 12 and younger. Reservations required. For more information, call 843-422-5110 or go to cruisehiltonhead.com.



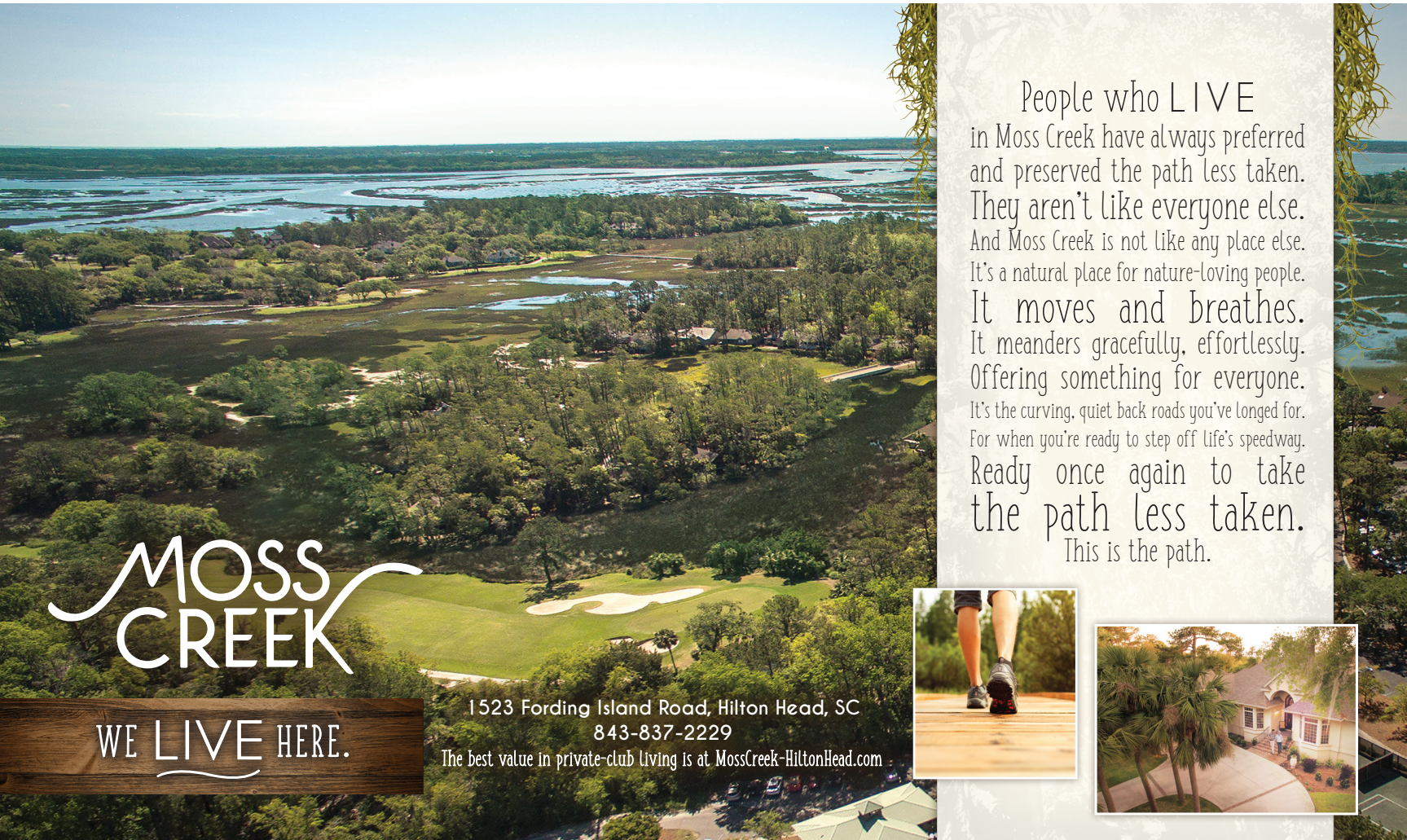
©ARNO DIMMLING





Learn to fish and crab with Mr. Ben Green

Learn to fish and crab and experience the living history and Gullah culture of Hilton Head Island each week with Mr. Ben Green on Saturdays at the Rowing and Sailing Center off Squire Pope Road. Volunteers are on-site to teach cast net throwing, fishing and other skills. All equipment is provided. Free and open to everyone. Donations of bait and line are always accepted. For more information, find "Learn to Fish and Crab with Mr. Ben Green" on Facebook. *LL*





Street Jazz



The Faith Express



Midnight Express

Find additional works of art online at **LocalLifeSC.com**

PHOTOGRAPHER MARGE AGIN: On the creative edge

STORY BY CAROLYN MALES



Lone Barn

In February 1982 National Geographic infamously moved the Great Pyramids of Giza, nudging two closer together for a more pleasing cover image. Controversy raged and apologies ensued. Altering a photograph was deemed a photojournalism no-no.

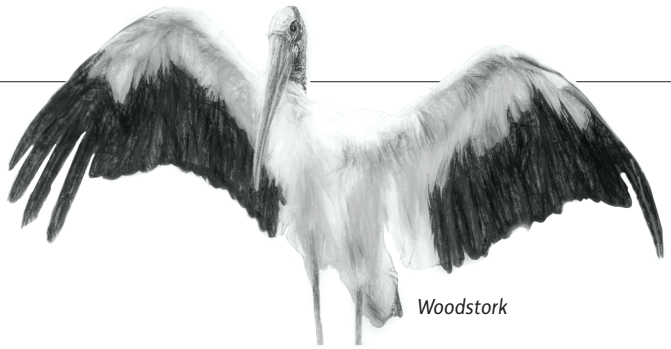
Fine art photographer Marge Agin works under no such constraints. And while she's yet to reposition an Egyptian icon, she's unapologetic about using digital tools to alter perspective, redirect our focus, and imbue reality with her own creative edge. "I'm not shooting in journalistic mode anymore," says the Palmetto Bluff resident. "My work is more painterly."

Indeed. Like a painter she'll remove a construction crane from an image she's shot of the Holy Temple Church in Yemassee and tidy up the bushes along the side of the old two-story building for an evocative image of rural life she's titled "Faith Express." Or she'll erase the background from a huge close-up of a wood stork and sharpen the details of its eye and feathers so that you'll feel as if you can touch him with your fingertips.

A petite woman, Agin totes two pro Canon EOS cameras equipped with fast heavy lenses. She takes aim at "anything in front of me that happens to interest me." Her first click is always on automatic in raw image format. Her philosophy? "Just get the shot." Then she brackets exposures and plays around with settings. "I'm a great believer in moving the dials." She doesn't use flash and rarely carts a tripod except when she's shooting birds with her massive 600mm lens.



The Heron



Woodstock

On her quest for interesting subjects, she'll lie prone on the deck of a boat, her wide angle lens tilted up to catch a shrimper's net mid-fling. Or she'll drape herself over a fence to capture a rustic red barn in a Kentucky field. For one of her photographic books, What It Means to Be Here, she and her husband, Norm, drove through tiny Southern towns and hung out in soda shops, chatting up locals who suggested spots to explore with her camera.





Amber

Then it's back to her "digital darkroom," a Mac computer loaded with Photoshop. Here, she explains, is where the magic happens. "I never know what the image will be until I get into it. It's a process of discovery." She is fearless as she experiments with filters and layers, saturating or changing colors, adding or subtracting texture, removing or replacing backgrounds, blurring or sharpening. Finishing a single image can take a day, month or more. Then she prints them up large scale.

When asked how many steps she takes to create a particular photo, she answers with a shrug. "I don't duplicate a process so each image is an experiment—much like painters do."

For example, while in New Orleans a trombone player in the French Quarter caught her eye. In the original shot, he's flanked by a window, a vertical pole, and a bicycle. As a journalistic photo it's good but when she painstakingly erased the background, bumped up the texture of the musician's skin, and toned down the overall color, she transformed it into a great picture. With the peripheral distractions removed, our gaze now focuses on the man and his horn and catches details like metallic reflections and the tape he'd wrapped on the slide.

Ditto for the Kentucky barn photo. Agin concedes that the original she took was a nice picture of a red barn but nothing special — at least not yet. In fact, everyone in her car was moaning, "Do we have to wait while you take that?" Once home, she wiped out the mundane background, replacing it with a misty gray morning sky, and then kicked up the red of the wood planks for a striking image of a lost way of life.

When asked for advice, Agin offers up her own philosophy. "You can really have fun with photography. You don't have to be so serious. Don't worry if it isn't perfect. How many times have you had a picture that was underexposed or overexposed that you got it home and said 'oh, that's pretty good? I can do something with it.'" She smiles. "It happens all the time." *LL*



Find more at ***fourcornersgallerybluffton.com*** *&* ***margeagin.com*** *or check out Agin's art at the Spa Montage in Palmetto Bluff*





We are offering a gift with a purchase of $75.00 of Tommy Bahama. Your choice between the classic Tommy Ball Cap or the Canvas Beach Tote.

KNICKERS

In the Shadow of the Lighthouse

HARBOUR TOWN

843.671.2291

Crab art

Crabs are fascinating sea creatures that have significant symbolical and spiritual importance to humans, especially those of us who live by the sea. The strange-looking animal represents patience, harmony, success, progress, protection and transformation. Crab motifs are often featured in traditional and contemporary art. **Here are a few crab pieces created by local artists.**

Find additional works of art online at **LocalLifeSC.com**











*Metal sculptor **Chase Allen** lives on Daufuskie Island, where he operates The Iron Fish. Find more of his work online at ironfishart.com.*







***Margaret Golson Pearman** grew up on the May River and paints lively expressions of crabs and other local fixtures. See more of her work at Eggs N Tricities in Bluffton.*

*Bluffton resident **Hailey King** has been creating steel art since 2017. She operates HK Steel Art. Find more of her work online at hksteelart.com.*









Julie Jones *is a Hilton Head Island native. She prefers to paint with oils for their smooth, blending quality but occasionally paints in acrylics as well. See more of her work online at juliejonesartwork.com.*















Arts and crafts

What: Hilton Head Art Festival Hilton Head
When it took place: May 25-26
Where: Shelter Cove Harbour and Marina
Photographer: Maddie Terry
Highlights: More than 100 artists of different media came together to present works in pottery, glass, wood, jewelry, metal, painting, photography and more.







Homespun Southern festival

What: 41st annual Mayfest
When it took place: May 11
Where: Calhoun Street, Bluffton
Photographer: Tucker Photo & Film
Highlights: Many Lowcountry residents walked Calhoun Street for the annual Bluffton Village Festival (aka Mayfest). The event featured distinctive art and crafts, live music and scrumptious food. Other highlights included the Ugly Dog Contest, the Children's Doughnut Eating Contest and the Pie Eating Contest.





Surf's up

What: Fun in the Sun for Everyone
When it took place: June 7
Where: Beach in front of Marriott's Surf Watch, Hilton Head Island
Photographer: Ryan Greco (main group shot by Cat Runyan)
Highlights: More than 220 people participated and gave special needs children, adults and their families the opportunity to enjoy the beach in a safe and inclusive setting. Activities included paddle boarding, boogie boarding, surfing, beach games and face painting. Find more information online at pocketsfullofsun.org.







Eating good in the neighborhood

What: Jackson McDonald's private summer dinner party
When it took place: June 6
Where: Lynesland (Point Comfort), Hilton Head Island
Highlights: Aspiring chef Jackson McDonald hosted an impromptu summer dinner party at Lynesland. With the help of sous chef David Cribb, Mike Lynes and Kevin Lawless, the Hilton Head Island resident presented several friends a Lowcountry menu that included triggerfish, venison, lamb, octopus, frog legs and other exotic local foods.



Dancing the day away

What: Hilton Head Island Shag Club's Re-Up Party
When it took place: May 22
Where: Omni Hilton Head Oceanfront Resort
Highlights: Members of the Hilton Head Island Carolina Shag CLub enjoyed the ocean breeze, a buffet dinner and dancing at Shorehouse Pavilion. The evening included a sit-down dinner and beach and shag music from DJ Tom Sorrell of Mount Pleasant.







JACK SPARROW GOES HOME



THE LITTER BOX
VOTED HILTON HEAD'S FAVORITE THRIFT SHOP

EVERY DAY
we provide safe haven for the abandoned cats and dogs of the Lowcountry.

EVERY DAY
a wonderful and healthy animal is ready to enrich your life as a beautiful new family member.

Come see who's waiting for you.

HILTON HEAD HUMANE ASSOCIATION

10 Humane Way | 843.681.8686
www.hhhumane.org

Class of 2019

What: Beaufort County high school graduations
When they took place: May 25-June 6
Where: Battery Creek High School, Beaufort High School, Bluffton High School, Hilton Head Christian Academy, Hilton Head Island High School, Hilton Head Preparatory School, May River High School, Whale Branch Early College High School
Highlights: Graduation day brought with it a roller coaster of emotions for grads and their families across Beaufort County. It was a time of celebration and achievement with reflections on past trials and successes, as well as hope for the future.
Best of luck to the Class of 2019!


2


3


5


6


7


8













Beaufort High School: 3
Bluffton High School: 7
Hilton Head Christian Academy: 5, 6
Hilton Head Island High School: 2
Hilton Head Prepatory School: 1, 4
May River High School: 8







Stars come out

What: 2019 Juneteenth Celebration
When they took place: June 15
Where: Mitchelville Freedom Park
Photographer: ForeSight Communications/ Historic Mitchelville Freedom Park
Highlights: Former American Idol winner Ruben Studdard and Grammy-nominated R&B singer Alvin Garrett were on hand for a celebration of food, art and music. A good time was had by all!

optical solutions
THE ISLAND'S FRAME SPECIALIST
Dr. Michael Campbell and Associates



WE TREAT YOUR EYE CARE AND EYE WEAR WITH GOLDEN GLOVES.
COME VISIT US AND SEE FOR YOURSELF.



DRMICHAELCAMPBELL.COM

THREE LOCATIONS TO SERVE YOU BEST!

Hilton Head North End
10 Hospital Center Commons, Suite 100
843.681.6682

Hilton Head Mid-Island
50 Shelter Cove Lane, Suite G
843.785.8008

Bluffton
27 Dr. Mellichamp Drive, Suite 100
843.706.0607

OVER 33 YEARS SERVING THIS BEAUTIFUL LOWCOUNTRY.

JULY calendar

July is the perfect time to celebrate with family and friends. With summer in full swing, there are a plethora of events to keep you entertained in the Lowcountry. Here are our top picks, along with days of national and international interest.

Cut this page out and stick it on your fridge!

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 **Gingersnap Day** International Joke Day **Canada Day**	**2** **World UFO Day** Kerry Pollock at the Comedy Magic Cabaret I Forgot Day	**3** **Stay Out of the Sun Day** Compliment Your Mirror Day International Plastic Bag Free Day	**4** ***Independence Day*** Fireworks Displays: *Harbour Town, Shelter Cove Harbour, Harbour Town, The Sands of Port Royal, Parris Island* Firecracker Run Parade at Sea Pines	**5** **Shelter Cove Park Concert: *Cranford Hollow*** Jazz Corner: *The Fabulous Equinox Jazz Band* National Bikini Day Work-a-holics Day	**6** **Big Bamboo: *Jupiter Coyote*** International Kissing Day **Learn to Fish and Crab with Ben Green**
7 **Tell the Truth Day** Chocolate Day Strawberry Sundae Day	**8** Hilton Head Jazz Camp Improv and Acting Camp **Video Games Day**	**9** Tiki Hut: *Few Miles South* National Sugar Cookie Day **Cow Appreciation Day**	**10** **Piña Colada Day** Jazz Corner: *Eric Jones Trio* Global Energy Dependence Day	**11** **Shelter Cove Park Movie: *Jurassic Park*** Cheer Up the Lonely Day World Populations Day **National Slurpee Day (7/11)**	**12** **Beaufort Water Festival: *Opening Ceremony*** Shelter Cove Park concert: *Target the Band* **Jazz Corner: *Nicki Parrott*** Pecan Pie Day	**13** **Beaufort Water Festival: *Tyler Farr*** Jazz Corner: *Nicki Parrott* **Roasting Room: *Crawford & Power***
14 **Beaufort Water Festival: *DJ Donna*** Macaroni and Cheese Day **Shark Awareness Day**	**15** **Beaufort Water Festival: *Motown Monday*** Pet Fire Safety Day **Arts Center: *Henry Cho Comedy Special*** National Gummi Worm Day	**16** **Beaufort Water Festival: *Hometown Tuesday*** Amazon Prime Day **World Snake Day**	**17** **Beaufort Water Festival: *Talent Show*** WACHHI: *Lynne Cope Hummell* **National Hot Dog Day**	**18** **Beaufort Water Festival: *Lowcountry Supper*** Daiquiri Day **Shelter Cove Park Movie: *Top Gun***	**19** **Beaufort Water Festival: *River Dance*** Shelter Cove Park Concert: *Lowcountry Boil* **Rooftop Bar: *Ultimate Journey Tribute Band***	**20** **Beaufort Water Festival: *Commodore's Ball*** Jazz Corner: *The Noel Freidline Quartet* Roasting Room: *Jerry Castle* **The Boardroom: *Downtown Abbey and the Echoes***
21 Junk Food Day **Ice Cream Day**	**22** Why doth thou spilleth thy treat? Hammock Day **Arts Center: *Theatre Camp*** Hug Your Kid Day	**USCB: *OLLI Summer Film Series*** Gorgeous Grandma Day	**24** **Tequila Day** Big Bamboo: *Reggae Late Nite* Cousins Day	**25** **Shelter Cove Park Movie: *Frozen*** Wine and Cheese Day Carolina Dreamers Car Club Cruise In Red Shoe Day	**26** **Shelter Cove Park Concert: *The Headliners*** Jazz Corner: *Deas Guyz* Roasting Room: *Preachervan*	**27** **Savannah Bananas Family Night Out** Roasting Room: *Aaron Stephens* Jazz Corner: *Deas Guyz*
28 **Milk Chocolate Day** Parent's Day **Skull Creek Boathouse: *Brian Bazemore***	**29** **4-H Cooking Like a Chef Camp** Lasagna Day Chicken Wing Day	**30** **Chicken and Waffles Day** International Day of Friendship Cheesecake Day	**31** **Harry Potter's Birthday** Avocado Day **Mutt Day**			

THINGS TO DO NEARBY

Savannah
Savannah Bluegrass Festival (July 5)
Artist Crafters and More Festival (July 19)
Savannah Carnaval (July 27)
Superhero Pub Crawl (July 6)
Georgia Open Qualifier (July 24)

Charleston
Luke Combs (July 11)
Charleston Caribbean Jerk Festival (July 20)
2019 Charleston Margarita Festival (July 26)
Charleston Grand African Ball (July 27)

Columbia
Lexington County Peach Festival (July 4)
Summer Carolina Bridal Showcase (July 21)
Billy Bob Thornton and the Boxmasters (July 11)
Heathers the Musical (June 29- July 27)

Jacksonville
Jacksonville Southern Soul Music Festival (July 19)
The Rolling Stones (July 19)
New Kids on the Block (July 12)
Jacksonville Summer Music and Community Festival (July 25)

IMPRESS YOUR FRIENDS BY STAYING INFORMED. KEEP THIS HANDY FOR QUICK REFERENCE.

Never a Dull Moment at The Cypress with Mary Ellen, Judy, Galen, and Ken



"17 years of living at The Cypress, this is my home and this is my family."

– **Mary Ellen McConnell** –
Cypress Member

"26 exercise classes per week! They keep me fit inside and out."

– **Judy Foote** –
Cypress Member

"Members' reactions and big smiles when I fix their computers are priceless!"

– **Galen Miller** –
IT Director

"Very nice and engaging neighbors."

– **Ken George** –
Cypress Member

The Cypress of Hilton Head Island

An Award-Winning Life Plan Community

SCHEDULE A TOUR & EXPERIENCE CYPRESS LIVING

Nona W. Story, Broker In Charge • **Rebecca C. Davis**, VP Sales & Marketing

cypressofhiltonhead.com | 800.**458.8585** | 843.**689.7000** | 20 Ladyslipper Lane, Hilton Head Island, SC 29926

JULY happenings

Festivals & Fun



HIGHLIGHTS INCLUDE

For a full schedule of events visit ***bftwaterfestival.com***

OPENING CEREMONIES FEATURING THE PARRIS ISLAND MARINE BAND AND FIREWORKS AT DUSK
7 p.m., July 12, Waterfont Park
**Free shuttle from the Beaufort County Government Center*

CONCERT IN THE PARK WITH TYLER FARR
7 p.m., July 13, Waterfront Park
**Opening acts: Emily Ann Roberts and Copper Chief.*
Free shuttle from the Beaufort County Government Center.

RAFT RACE
8:30 a.m.-12 p.m., July 13, Waterfront Park Seawall

RIVER RALLY
9 a.m.-1 p.m, July 14, Local Waters

CHILDREN'S DAY
11 a.m.-3 p.m., July 14, Waterfront Park
**Free Event*

TEEN DANCE
6-9 p.m., July 14, Waterfront Park

MOTOWN MONDAY WITH DEAS-GUYZ
8 p.m., July 15, Waterfront Park

HOMETOWN TUESDAY WITH LOCAL ARTISTS
8 p.m., July 16, Waterfront Park

TALENT SHOW
7 p.m., July 17, Waterfront Park

BED RACE
5 p.m., July 19, Corner of Bay and Harrington

RIVER DANCE WITH THUNDERSTRUCK
7 p.m., July 19, Waterfront Park

GRAND PARADE
10 a.m.-12 p.m., July 20, Downtown Beaufort

AIR SHOW
1-4 p.m., July 20, Waterfront Park

COMMODORE'S BALL
7 p.m., July 20, Waterfront Park

BLESSING OF THE FLEET AND PARADE OF BOATS
12-2 p.m., July 21, Beaufort River in front of Waterfront Park Seawall

THE 64th ANNUAL Beaufort Water Festival

Once a year in mid-summer the sea island that holds Beaufort becomes a gigantic stage for one of the South's biggest outdoor events. Successful from its beginning, the Beaufort Water Festival has grown each year in importance and entertainment value, but is still worked as a community, nonprofit project.









JUST ADD WATER Highlights of this year's festival include the Parris Island Marine Band, fireworks and a performance by country music singer and songwriter Tyler Farr.



Christmas in July at The Village at Wexford

'Tis the "sea"son as the Village at Wexford transforms its Farmers Market into a winter holiday wonderland. Meet Surf "Sand-a" and celebrate the year-round spirit of giving at a day of holiday-themed food, fun, entertainment and crafts, while benefitting the Child Abuse Protection Association (CAPA).

CHRISTMAS IN JULY
When: 10 a.m.-2 p.m., July 17
Where: The Village at Wexford
Details: www.villageatwexford.com or Facebook



Surf camp for adults & kids

Always wanted to learn to surf? Spend a day (or two) with a local firefighter and EMT and learn the joy of surfing our local waves.

SURF CAMP
When: July 9-10
Where: Burke's Beach at Chaplin Community Park
Details: islandreccenter.org



KIDS WATERFUN DAY

It's an unforgettable morning of sail and powerboat rides on beautiful Calibogue Sound to see dolphins, crabbing, beach games, scavenger hunt and more.

KIDS WATERFUN DAY
When: 9:30 a.m.-12:30 p.m. Thursdays through Aug. 27
Where: South Beach Marina, Sea Pines Plantation
Notes: $45, ages 4-12
Details: islandreccenter.org

REPRESENTING NORTH AMERICAN CRAFTSMAN FOR OVER 35 YEARS



NASH GALLERY

AMETHYST & SAGE TALISMAN
ART GLASS SCULPTURE

SHELTER COVE HARBOUR
2H HARBOURSIDE LANE

843.785.6424
NASHGALLERY.COM

MON-FRI 10-8 / SAT 10-6 / SUN 11-5

PROUD TO SUPPORT
AMERICA BY SUPPORTING
AMERICAN CRAFTSMAN

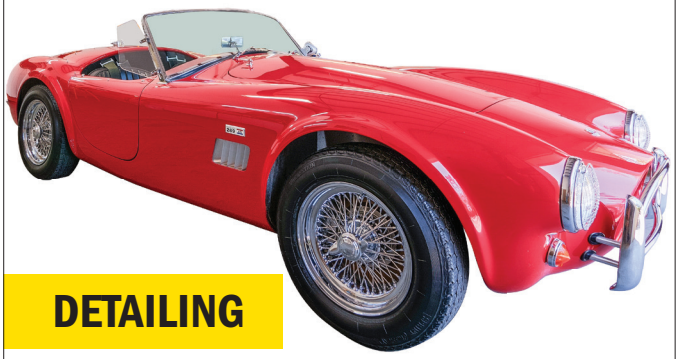
JOHN KENNEY
ARTIST

Coastal Kaleidoscope
a colorful expression of life in the Low Country
JUNE 30–SEPTEMBER 1



OPENING NIGHT RECEPTION • FRIDAY, JULY 5 • 5–8 PM
BEAUFORT ART ASSOCIATION GALLERY • 913 BAY STREET
andersonkenney.com • beaufortartassociation.com

We'll care for your car
LIKE IT'S OUR OWN



DETAILING

- Certified detail specialists
- Window tint & paint-protection film
- Paint & headlight restoration
- Different levels of care available, including Basic, Fanatic and New Car Detail



STORAGE

- 18,000 sq. ft. clean, climate-controlled facility
- 24-hour security
- Monthly storage fee includes movement, battery maintenance, weekly engine start-up and more

A1 Auto Detailing and Car Storage

843.689.2221
Mon-Fri 8:30am-5pm, Sat by appointment
33 Hunter Road, Hilton Head Island, SC
A1AutoDetailingHH.com

Festivals and Fun



TOP GUN

Shelter Cove Town Centre Movie Nights

Unfortunately, there is no drive-in movie theater here on Hilton Head Island. These movie nights at Shelter Cove Community Park are the next best thing though. Bring lawn chairs, blankets and pillows and sit back and enjoy the movie. Free and open to the public. Family entertainment; pets welcome.

MOVIE NIGHTS
When/Where: 9 p.m. at Shelter Cove Community Park (rain or shine)
Notes: No movie on July 4
Details: www.sheltercovetownecentre.com

JULY 11: Jurassic Park **JULY 18:** Top Gun **JULY 25:** Frozen **AUG. 1:** The Parent Trap
AUG. 8: Monsters, Inc. **AUG. 15:** Indiana Jones-Raiders of the Lost Ark


LOWCOUNTRY BOIL

Sunset Celebration Summer Concert Series

Those cool summer concerts at Shelter Cove Community Park are back. Free and open to the public. Pets welcome. Bring lawn chairs or blankets and enjoy the music and the breeze off Broad Creek.

SUMMER CONCERT SERIES
When/Where: 7-10 p.m. at Shelter Cove Community Park
Details: www.sheltercovetownecentre.com

JULY 5: Cranford Hollow **JULY 12:** Target the Band **JULY 19:** Lowcountry Boil
JULY 26: The Headliners **AUG. 2:** The Headliners **AUG. 9:** Deas-Guys
AUG. 16: Cranford Hollow

BREAKING IT DOWN:
Deas-Guyz: Old Motown, Rhythm and Blues, Pop, Rock, Reggae and Dance beats
Headliners: Big Band, the Classic 50s & 60s Rock & Roll, Beach Music, Motown, hits from 90s to today **Target:** 60s, 70s, 80s, 90s and today's music. **Cranford:** Blends original songwriting with flavors of Appalachian traditional music and Southern rock.
Lowcountry Boil: Lowcountry-inspired bluegrass music



Harbourfest

Named a "Top 20 Event" by the Southeastern Tourism Society and a "Best of Southern Fests" by The South magazine, HarbourFest returns with music from the beloved Shannon Tanner, weekly Tuesday night fireworks and family friendly entertainment with Cappy the Clown.

Where: Shelter Cove Harbour & Marina

Details: sheltercoveharbourfest.com or Facebook

HARBOURFEST 2019 - SCHEDULE OF EVENTS

SHANNON TANNER SHOW

6:30 p.m. and 8 p.m through August 30, Monday, Tuesday, Wednesday and Friday

7 p.m. Labor Day Weekend — Aug. 31 and Sept. 1 (Parrot Palooza Caribbean Concert)

CAPPY THE CLOWN

6- 9 p.m. through Aug. 30, Monday through Friday

6-9 p.m. Labor Day Weekend – Aug. 31 and Sept. 1

PARROT PALOOZA

Jimmy Buffett Caribbean Concert with Shannon Tanner & the Oyster Reefers

(shows start at 7 p.m.)

Every Thursday from June 13 – August 22

(No Parrot Palooza show on Thursday, July 4)

JULY 11, 18, 25

AUGUST 1, 8, 15, 22

Labor Day Weekend — Saturday, August 31

Sunday, September 1

FIREWORKS DATES (shows start at dusk)

July 4 (no show on Tuesday, July 2) · July 9, 16, 23, 30 · August 6, 13, 20



GREGG RUSSELL SUMMER CONCERTS

Over the years, Gregg Russell has become a Sea Pines classic. You'll find him under the famed Liberty Oak in Harbour Town entertaining adults and children alike. His concerts are not to be missed. Free.

When: 8-9:30 p.m., Monday-Friday, through August 23

EXPERIENCE THE BENEFITS

of The Nation's Top Health & Wellness Resort.



ALL-INCLUSIVE DAY PASSES NOW AVAILABLE TO LOCALS!

- **Health & wellness lectures** from world-class instructors
- **15+ fitness classes offered daily** All fitness levels welcome!
- **Free rein of the facility,** including newly renovated fitness rooms and an outdoor pool
- **All meals included** *(breakfast, lunch, and dinner)*
- **Spa treatments and cooking demonstrations** available at an additional cost

PASSES AVAILABLE TO LOCALS FOR ~~$350~~ $300.

Call 843.548.1578 Today!



HILTON HEAD HEALTH™

true | THE INDIGO Spa | H3 HEALTHY KITCHEN

your well being is our reason for being

www.hhhealth.com | 843.548.1578

14 Valencia Road, Hilton Head Island, SC 29928

Art Showings, Plays & Performances





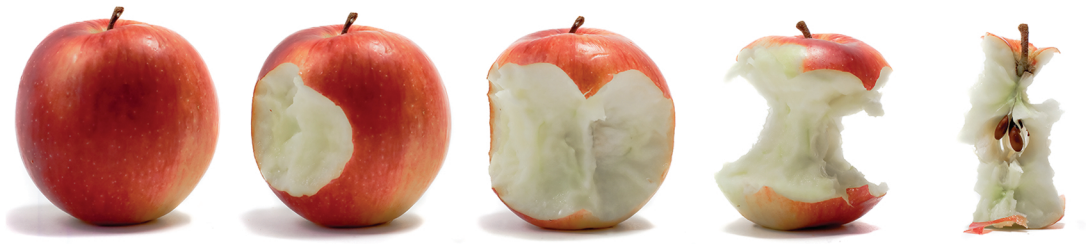

Coastal Kaleidoscope: A colorful expression of life in the Lowcountry

John Kenney's work is characterized by a wide range of expression and bold use of color. His mentor, Paul Edwards, was a friend of Andy Warhol and Kenney's vision was strongly influenced by pop culture and the industrial cityscape of his native Pittsburgh. Kenney is featured artist of Beaufort Art Association Gallery June 30 through Sept. 1. Coastal Kaleidoscope portrays our life — the water, landscape, people and places of our Lowcountry home. Join Kenney for an opening night reception from 5-8 p.m. July 5 at BAA Gallery.

"COASTAL KALEIDOSCOPE: A COLORFUL EXPRESSION OF LIFE IN THE LOWCOUNTRY"
When: June 30-Sept. 1
Where: Beaufort Art Association Gallery, Beaufort
Details: 843-521-4444 or andersonkenney.com



Don't Let Termites Do This To Your Home



Termites can eat your home one bite at a time. We say bite back. We know how termites operate and how to detect and control them. We protect more homes and businesses against termite damage than anyone.

When you compare apples to apples, one pest control company comes out on top. We've earned our spot at the top of the pile one satisfied customer at a time since 1968.

HILTON HEAD EXTERMINATORS
HILTON HEAD: 843-681-2590
BLUFFTON: 843-706-9933
WWW.HILTONHEADEXTERMINATORS.COM





THE FABULOUS EQUINOX JAZZ BAND

Weekends at The Jazz Corner

Celebrating 20 years of jazz and acclaimed as one of the "Top 100 Jazz Rooms" in the world by Downbeat Magazine, the Jazz Room hosts the hottest acts in the area at The Village at Wexford.

WEEKEND ACTS
When: Doors open at 6 p.m. Concerts begin at 7:30 p.m.
Details: thejazzcorner.com or 843-842-8620

Davis and Johnson present The Fabulous Equinox Jazz Band July 5-6

Award-Winning Bassist/Vocalist Nicki Parrott and The All-Star Hilton Head Jazz Camp Faculty July 12-13

The Noel Freidline Quartet featuring Maria Howell July 19-20

Reggie Deas and Deas Guyz - Honoring Soul Greats Sam Cooke, Brook Benton, Otis Redding and more. July 26-27

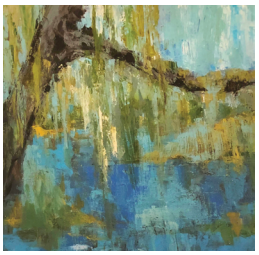


Lauren Terrett's "The Lowcountry Is My Home"

The people, landscape, architecture and the culture of the South are the subjects of ***Lauren Terrett's*** art, whose paintings often "find their own composition." An opening reception will be held at 3 p.m. July 7 at the gallery.

THE LOWCOUNTRY IS MY HOME
When: Exhibit runs July 1-August 4
Where: The Society of Bluffton Artists (SoBA) gallery, Old Town Bluffton.
Details: sobagallery.com or 843-757-6586






A few doors down from Home Goods!



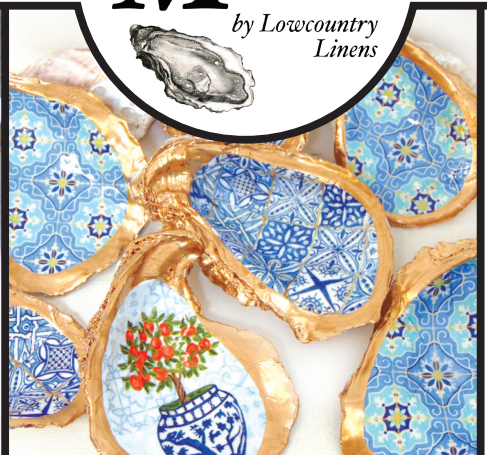


435 William Hilton Parkway • Suite K

Lowcountry Mercantile by Lowcountry Linens

Hilton Head, SC • 843.785.2425


VISIT LOWCOUNTRYLINENS.COM





Meetings and Gatherings



Social media's impact on local newspapers

The World Affairs Council of Hilton Head Island presents ***Lynne Hummel***, editor of The Hilton Head Sun and The Bluffton Sun. Hummel will discuss credibility and reliability in the world of social media, and its impact on local newspapers.

THE IMPACT OF SOCIAL MEDIA ON LOCAL NEWSPAPERS
When: 10-11:30 a.m. July 17
Where: Tide Point Retirement Community
Details: wachh.org or 843-384-6758





How Social Media Has Changed the Rules

The World Affairs Council of Hilton Head Island presents David Lauderdale, a senior editor and columnist for The Island Packet, Hilton Head Island's daily newspaper, as well as The Beaufort Gazette. Lauderdale's columns, Facebook posts and editorials about Lowcountry life are "must reads" for local citizens.

HOW SOCIAL MEDIA HAS CHANGED THE RULES
When: 10-11:30 a.m., Aug. 14
Where: Tide Point Retirement Community
Details: wachh.org or 843-384-6758



SHELTER COVE HARBOUR & MARINA

SHANNON TANNER LIVE!

Now to August 30:
Monday, Tuesday, Wednesday & Friday, 6:30 & 8:00 p.m.



2019 Fireworks*
(show starts at dusk)

SPECIAL SHOW on Thursday, July 4!

Tuesdays: July 9, 16, 23 & 30
(No show Tuesday, July 2)
Tuesdays: August 6, 13 & 20

For show updates, visit the Shelter Cove Harbour and Marina Facebook page





CAPPY THE CLOWN
Now to Labor Day Weekend:
Monday - Friday, 6:00 - 9:00 p.m.
Face painting, sand art, glitter tattoos, balloon animals and more!

Featuring "Shannon Tanner & the Oyster Reefers" for a Jimmy Buffett Tribute Show

Thursdays at 7:00 p.m.
July 11, 18 & 25 and
August 1, 8, 15 & 22

Parrot Palooza
SUNSET CELEBRATION

Plus two shows on Labor Day Weekend:
Saturday, August 31 & Sunday, September 1



HARBOURFEST™

LOCATED MID-ISLAND, MILE MARKER 8, ACROSS THE ENTRANCE TO PALMETTO DUNES. *All events subject to change without notice. Weather permitting.



FIND THE BEAT IN BEAUFORT

All are invited to share some good vibes with the Beaufort Drum Circle. Family friendly, no experience necessary. Bring a chair, a friend, and extra drum or hand percussion if you have one.

BEAUFORT DRUM CIRCLE

When: 5:30-7 p.m., second Mondays of the month, and 7-8:30 p.m., fourth Thursdays of the month
Where: Contemplative Garden, Henry Chambers Waterfront Park, Downtown Beaufort
Details: beaufortscdrumcircle@gmail.com or Facebook



FIND BETTER BALANCE AND CORE FITNESS WITH SUP YOGA

Get active on the water with SUP Yoga. Inspire better balance and excite your yoga practice with this invigorating and remarkably relaxing core fitness workout. Only basic knowledge of SUP needed to participate.

SUP YOGA

When: 7:30 a.m., Wednesday and Friday
Where: Outside Hilton Head
Details: www.outsidehiltonhead.com or 843-686-6996



Happenings at the Coastal Discovery Museum

MORE ONLINE

One Island. One Community. One Hilton Head. ***(July 4)***
John Hardy Trunk Show at Forsythe Jewelers ***(July 5-6)***
Palmetto Quilt Guild meeting ***(July 18)***
Disaster Relief Preparedness for Businesses ***(July 30)***
Lowcountry Ladies Luncheon ***(Aug. 9)***
Share the Bounty for Second Helpings ***(Sept. 26)***

July happenings at Outside

Kaenon Pint Night ***(July 12)***
Full Moon Kayak Tours ***(July 15, 16, 17)***
Family Ski Day ***(ongoing)***
Long Term Beach Rentals ***(ongoing)***
Guided Kayak Tours ***(Mondays, Thursdays and Saturdays)***
The Outside Foundation Reef Builds ***(July 2, 30)***
The Outside Foundation Beach Clean Up ***(July 6)***

July happenings at Coastal Discovery Museum

Hilton Head Farmers Market ***(Tuesdays)***
Blue Crab Discovery Tour ***(Tuesdays)***
Preschooler Program, Wonderful Wings ***(Tuesday)***
Beach Discovery Tour ***(Tuesdays)***
Kayak Tour of Jarvis Creek ***(Tuesdays, Wednesdays, Thursdays)***
May River Maritime Cruise ***(Tuesdays, Thursdays)***
Butterfly Discovery ***(Tuesdays, Fridays)***
Forts of Port Royal ***(Wednesdays)***
Explore Honey Horn ***(Wednesdays)***
Dolphin & Nature Cruise ***(Wednesdays, Fridays)***
Under the Sea ***(Fridays)***

July happenings at Sea Pines

Nighttime Shore Explore ***(Mondays)***
Craft Cove ***(Wednesdays, Fridays)***
Freshwater Fishing ***(Mondays-Thursdays)***
Tennis Exhibition ***(Mondays)***
Dive In Movie ***(Tuesdays)***
Crabby Encounters ***(Tuesdays-Thursdays)***
Fun with Albert ***(Sundays)***
Tie Dye Creations ***(Tuesdays, Thursdays)***

July happenings at Heritage Library

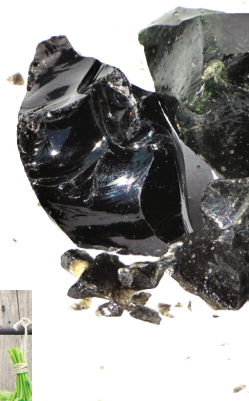
Ft. Mitchel Tour in Hilton Head Plantation ***(Mondays)***
Bike tours in historic district ***(Wednesdays)***
Hilton Head haunted history tales ***(Wednesdays)***
Costumed tours at Baynard Mausoleum ***(Thursdays)***

ART & ENVIRONMENT AFTER HOURS

When: 5-7 p.m. Thursdays
Notes: $15 per person. additional materials fee may apply, depending on the program.
Details: coastaldiscovery.org

JULY 11

The Art of Flintknapping



For 10,000 years Native People in the Americas crafted beautiful tools from obsidian, chert, flint, and other glassy stones by carefully removing stone flakes from a chunk of rock. Learn the techniques behind making these tools and how to identify chipped stone tools found in this area. Take home your own chipped stone tool and a lot of appreciation for how difficult it is to craft a thin and symmetrical arrowhead or spear point. (over age 14 only)



JULY 18

Herbs and Art

There are so many fun, helpful, and surprising uses for herbs, from flavoring to clearing negative energy, to medicine, to keeping away mosquitoes, and so much more. Learn about the many uses of herbs from Shelly Welch, director of wellness at Moss Creek Community. Decorate a pot to start your own container garden for your home. (ages 10 and older)



JULY 25

Indigo Exploration

Journey to the past and "meet" Eliza Lucas Pinckney. In 1739, when Eliza was just 17 years old, her experiments with indigo resulted in a very profitable industry for the colony of South Carolina. Hear her unique story, learn how indigo dye was made, and make your own indigo tie-dyed T-shirt to take home. This family-friendly educational experience is fun for all ages. (ages 10 and older)



Critters!

This is a casual "Meet and Greet" to learn about the alligators, snakes, and other critters that share Hilton Head Island with us. Take this opportunity to walk in and see these animals up close, get hands-on and hold a critter or two, take pictures with your favorite critters, and learn more about these animals and how to safely share the Lowcountry with them.

When: 10 a.m.-1 p.m., Wednesdays and Fridays from June through August

Details: coastaldiscovery.org



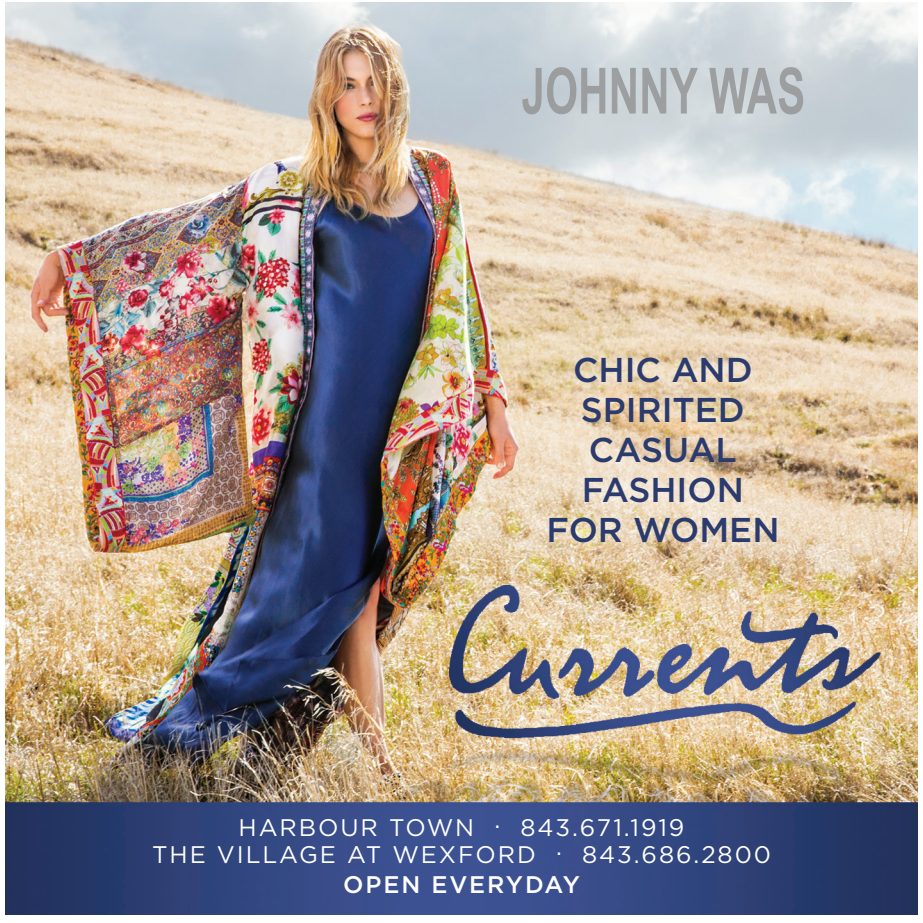
Family Fun Day

Experience hands-on, educational programs and activities. Museum volunteers and representatives from many other historical, cultural, and environmental groups will be on site to share the wonders of the Lowcountry. No charge for admission. Proceeds from sales benefit Coastal Discovery Museum educational programs.

When: 10 a.m.-1 p.m., Aug. 13

Details: coastaldiscovery.org





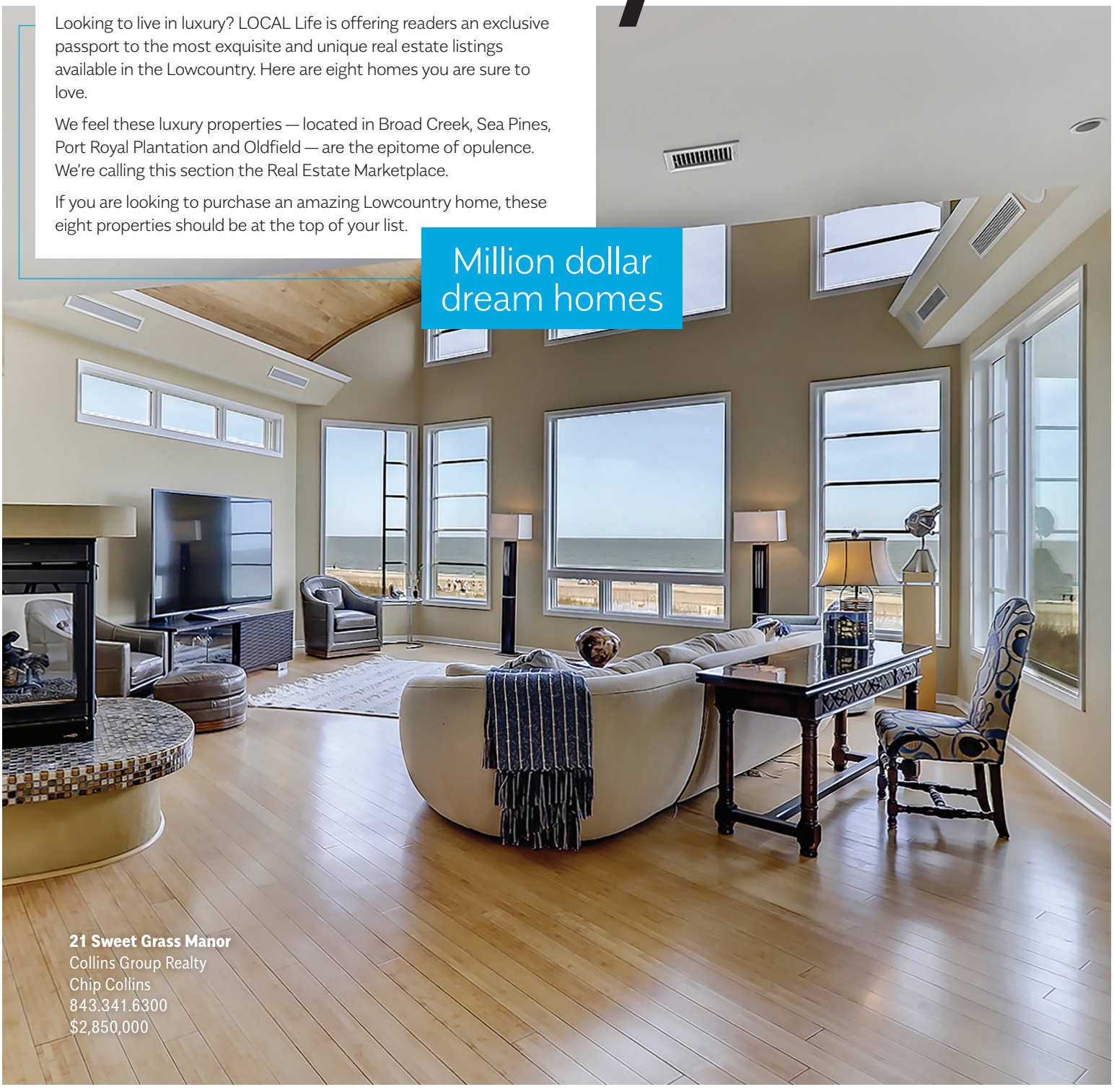
REAL ESTATE marketplace

Looking to live in luxury? LOCAL Life is offering readers an exclusive passport to the most exquisite and unique real estate listings available in the Lowcountry. Here are eight homes you are sure to love.

We feel these luxury properties — located in Broad Creek, Sea Pines, Port Royal Plantation and Oldfield — are the epitome of opulence. We're calling this section the Real Estate Marketplace.

If you are looking to purchase an amazing Lowcountry home, these eight properties should be at the top of your list.

Million dollar dream homes



21 Sweet Grass Manor
Collins Group Realty
Chip Collins
843.341.6300
$2,850,000

Real Estate Marketplace



3 Sandhill Crane, Sea Pines

Built in 2000, this newer 5BR, 5.5BA just steps from the fabulous Sea Pines beaches is ready to be enjoyed! 3883 Sq. Ft. masterfully planned with 2 master suites on each level, 2 living spaces: top floor space features a wet bar, wine fridge and second dining area. Downstairs dining seats 8 with cozy fireplace in living room. Eat-in kitchen with all stainless appliances and granite countertops. Long heated pool, deck and porch complete this oceanside marvel. Perfect for any ocean oriented buyer. MLS#394152 $1,650,000

Susan Ochsner 843.816.6388
www.YourHiltonHeadAgent.com

Sea Pines Real Estate
BEACH CLUB



42 Ocean Point, Port Royal Plantation

Amazing value, and 3rd row to the beach! Architecturally so very interesting, designed by well-known local architect, Bob Johnson. Heart Pine floors, Multiple Master Suites, lots of room separation, flexible rooms and lifestyle options. All updated and improved, quality finishes throughout. 4 or 5 bedrooms, all ensuite, den, office, media room, eat-in kitchen to family room, plus study and living room. $1,565,000

David Carroll 843.384.8111
www.HiltonHeadHomeSource.com

CharterOne Realty
Luxury



21 Sweet Grass Manor

Visual Masterpiece! First place award by the American Institute of Architects. Pure architectural excellence set directly on the ocean, infusing brilliant colors with well-positioned angles and curves. A collaboration of remarkable talents and vision. Architect, Todd O'Dell, and builder, Ling Graves are among the very best. The ingenious layout and abundance of glass provide limitless opportunities to enjoy the sparkling ocean, and the dynamic finishes seem wonderfully timeless. $2,850,000

Collins Group Realty 843.341.6300
www.CollinsGroupRealty.com

Collins Group Realty
Structured to Serve



8 Heyward Place, Port Royal Plantation

Situated in the private residential oceanfront community of Port Royal, you will find this wonderful 5 bedroom 5.5 bath beachfront home with an elevator. Offering stunning, panoramic ocean views, this exceptional, open, light and bright home was built in 2001 with 118 feet on the ocean on 3/4 of an acre property. This is a very special custom home with a land value of at least $2 million! $1,899,000

Becky Herman 843.301.3355 Monica Davis 843.384.4473
www.HermanAndDavisProperties.com

H&D Herman and Davis Properties

Real Estate Marketplace



52 Hearthwood Drive, Sea Pines

Truly open concept with fantastic living, dining & kitchen space flowing to the screened porch overlooking a beautiful lagoon & private backyard oasis with large pool & spa. 1st floor master suite, all guest bedrooms with en suite bathrooms, the 5th bedroom is extra large bonus space. All upgraded finishes including lovely wood & stone flooring, granite counters, stainless appliances, sound system, a wall of built ins & wet bar flank the fireplace. Step inside & feel the peaceful nature of this special home. $1,499,000

Linda Frank 843.422.6230
www.wesellseapines.com

Sea Pines Real Estate SOUTH BEACH
CLARK, CRAMER & FRANK



20 Carrier Bluff, Oldfield Plantation

This luxury estate is perched atop one of the most sought after lots in all of Oldfield Plantation. With over 7000 heated square feet within and over 3000 square feet of porches outside, this home captures the very essence of entertaining in the Lowcountry. Interior features include: game room with full service wet bar; elevator; wine cellar located inside the 3 car plus golf cart and RV storage garage; indoor and outdoor gourmet kitchens; third floor apartment-style suite, and more. $1,499,999

Catherine Donaldson 843.338.2069
www.celiadunnsir.com

Celia Dunn | Sotheby's INTERNATIONAL REALTY



20 Sovereign Drive, Port Royal

Striking beach home in Port Royal Plantation with gorgeous pool, grounds, and long golf view. Walk to the beach from this gracious home, built for family, friends and entertaining. Hardwood floors, new kitchen, butler's pantry, large master suite with amazing view, study on the ground floor, family and dining areas. Upstairs features a media room, two 2 bedroom Jack and Jill suites, as well as a second family room and porch overlooking the pool and garden. $1,157,500

Eric & Hillary Dollenberg 843.816.6489
www.EricDollenberg.com

Carolina REALTY GROUP



16 Hummock Place

Broad views of marsh & Broad Creek. Custom builder's home with highest standards. 4 bedrooms, 4 baths & 2 half baths. Luxurious Master suite on the 1st floor. Smart home integration, sound system, media room, 4+ car garage. Incredible kitchen. Other Rooms include: great room, office, bonus room/game room & theater. Large lanai with fireplace & grill station. Large rear balcony. Some features: wood & stone flooring, extensive trim work, stone fireplaces, coffered ceilings, paver driveway, etc. $1,699,000

James Wedgeworth 843.384.7825
www.JamesWedgeworth.com

CHARTERONE REALTY | The WEDGEWORTH team

advertiser index

A-1 Auto Detailing 148
Alexander's Restaurant & Wine Bar 85
American Wood Reface 117
Appliances by Design 115
Arlene Williams Kitchen Design 115
Belfair 17
Ben Ham Images 9
Beverly Serral Properties 21
Billy Wood Appliance 13
Biological Center for Dentistry 5
Bishop Eye Associates 27
Budget Blinds 117
Buona Terra Woodworks 139
Catherine Donaldson
Celia Dunn Sotheby's International Realty . 109
Charlie's L'etoile Verte 91
Chocolate Canopy 73
Clark & Stevens Attorneys at Law 25
Clark, Cramer & Frank
Sea Pines Real Estate South Beach 113
Coastal Plains Insurance 41
Coastal Treasures 153
Cocoon 141
Community Foundation of the Lowcountry. . 29
Copper Penny 155
Currents 155
Distinctive Granite and Marble 23
Dividend Assets Capital 47
Dr. Bonnie Rothwell 31
Element Construction 103
Evergreen Pet Lodge 121
Floors To Go by High Tide 133
Forsythe Jewelers . . . . . Back Cover
Gifted 67
Gigi's Boutique 141
Haig Point 4
Hargray 45
Healthy Habit 7
Hilton Head Christian Academy 43
Hilton Head Dermatology - Dr. Bundy 53
Hilton Head Exterminators 150
Hilton Head Health 149
Hilton Head Humane Association 142
Hilton Head Plastic Surgery and MedSpa . . 26
Hilton Head Properties Realty & Rentals . . . 49
Hudson's Seafood House on the Docks . . . 81
Island Child 121
Island Lavender Market. 89
Island Skiff Adventure Tours 123
J. Banks Design Group 111
John Kenney Artist 147
Kilwins at Shelter Cove. 86
Kinghorn Insurance 131
Knickers 137
KPM Flooring 65
Le Cookery 77
Lowcountry Mercantile 151
Lowcountry Speaker Series 51
LUX ~ A Medical Spa. 16
Michael Anthony's Cucina Italiana. 87
Moss Creek 135
Nash Gallery 147
Nunzio Restaurant + Bar 95
Oak Advisors 25
Old Oyster Factory . . . . . Inside Back Cover
Optical Solutions 143
Outside Hilton Head . . . . Inside Front Cover, 1
Palmetto Bay SunRise Cafe 75
Palmettoes 24
Palmetto Running Company 55
Plantation Interiors 35
Polaris Capital Advisors 39
Port Royal Plaza 119
Pure Medical Spa 127
Pyramids 37, 71
Red Fish 11
Robert Rommel Photography 93
Roller's Wine & Spirits 89
Ruby Lee's 91
Savannah Facial Plastic Surgery 127
Scout Southern Market 107
Sea Pines Country Club 57
Shelter Cove Harbour & Marina 152
Shop!. 131
Signature Closets of the Low Country 119
Sprout Momma 87
Susan Ochsner
Sea Pines Real Estate at the Beach Club . . . 33
The Back Door 6
The Cypress of Hilton Head. 145
The Dollenbergs
Carolina Realty Group 2, 3
The G-Free Spot. 75
The Pearl Kitchen & Bar 83
The Red Piano Gallery 15
The Salty Dog 82
The Spirited Hand 139
Tito's Handmade Vodka 97
Village Park Homes 105
WaterWalk at Shelter Cove Towne Centre . 125
Wells Fargo Advisors - Gary Bezilla 129
Weniger Plastic Surgery 14
Wiseguys 79
Women's Financial Network 49

The LocalLife Birthday Club

They say it's your birthday!

Get a complimentary sweet treat from

CHOCOLATE CANOPY

on your special day!



To join, click the Sign Up Button on our Facebook page or email info@wearelocallife.com

You don't need to tell us the year. That's your business.



DESIGNING WOMEN The JKN Home Staging and Design team, pictured from left: Kendyll Nelems, Janelle Nelems, Holly Blocker and Brittany Kennedy.



Bacon pimento cheese bites

INGREDIENTS

2 (1.9-ounce) (15-count) mini fillo shells
1 (3.5-ounce) package chopped real bacon pieces
3/4 cup prepared pimento cheese (Palmetto Cheese brand is good)
1/2 cup mild green pepper jelly, melted

DIRECTIONS [1] Preheat oven to 350 degrees. **[2]** Fill each mini fillo shell with 1 teaspoon pimento cheese. **[3]** Drizzle with about 1/2 teaspoon of the melted pepper jelly. **[4]** Sprinkle about 1 teaspoon of the bacon crumbles over the top each. **[5]** Transfer to baking sheet and bake 5-8 minutes. Serve warm. Makes 30 appetizers.

Enjoy the moments

PHOTOGRAPHY BY LISA STAFF

South Carolina has always been special for the Nelems family, creating memories over the years at their home on Kiawah Island. In 2008, they visited Oldfield and were captivated by the charm of the Lowcountry, stunning canopy of oak trees and the Southern hospitality. They selected Lamar Acuff to build their Southern Living-inspired family retreat in 2009. It was intended to be a place to escape the congestion and chaos of Atlanta. The Nelems decided to make it their primary home in 2014. Their beautiful porch serves as a gathering spot for friends and family.

"The porch is a fabulous place to entertain, but we use it as a place to simply escape, reflect, nap or read," Janelle Nelems said. "It's a constant reminder of the beauty that surrounds us, how fortunate we are to call this home, and most importantly, to slow down and enjoy the moment."

The porch also hosts weekly meetings for the family's business, JKN Home Staging and Design. During one such gathering, guests munched on bacon pimento cheese bites while sipping on pink cocktails. We close this summer crab issue with a recipe for that wonderfully colorful drink. It's the perfect way to enhance another perfect Lowcountry afternoon. *LL*

The Pink Lady

INGREDIENTS
(raspberry simple syrup)
1/2 cup water
1/2 cup sugar
1 cup raspberries
Juice and zest one lemon

DIRECTIONS Boil and strain cool.



INGREDIENTS
1 bottle prosecco
1/2 cup limoncello
Raspberry simple syrup (left)

DIRECTIONS Mix prosecco, limoncello and raspberry simple syrup. Sugar the rim of a rocks glass and top with fresh raspberries and a slice of lemon.

★ Waterfront Dining Overlooking Broad Creek ★

THE OLD OYSTER FACTORY INC.



On Broad Creek
101 Marshland Road, Hilton Head Island, SC
843.681.6040

oldoysterfactory.com



FORSYTHE
JEWELERS • SINCE 1927

The Shops at Sea Pines Center
71 Lighthouse Road • 843-671-7070