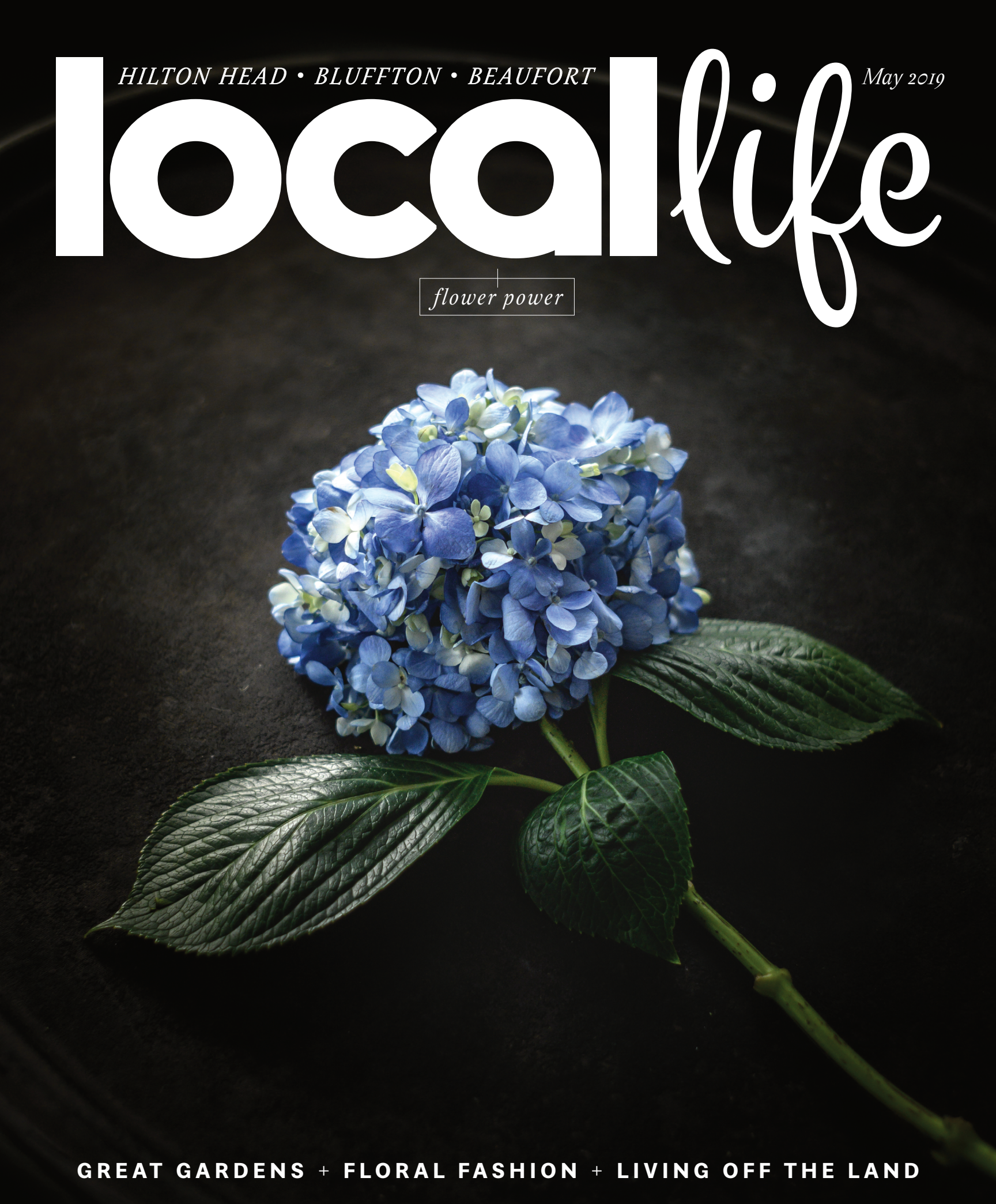
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WHAT IS YOUR FAVORITE FLOWER OR PLANT?

"Rosemary. I love keeping fresh sprigs on my counter. It makes my house smell nice and it is great to cook with."
- LORI



PUBLISHER
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"Aloe vera. It looks cool, it grows with little effort and it has magical powers."
- LANCE



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"Agave plant. Because I couldn't imagine a world without tequila."
- JEREMY



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"Each and every thing my wife planted that now looks to me for care."
- CHARLES



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"Hydrangeas. The color variation of the flowering globes is stunning and elegant."
- ALLISON



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"Does artificial count? I can't keep real ones alive."
- ASHLAN



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"Succulents ... the only plant that has a will to survive when it comes to my horticultural skills."
- LISA



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"Sago palm. It's durable, one of earth's oldest plant species and enhances landscapes when maintained properly."
- BRUCE



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May contents



The Garden Issue

The Lowcountry landscape comes to life each May as our yards and gardens show their full potential. Our most beautiful flowers are in full bloom and our kitchens are overflowing with fresh and healthy fruits and vegetables.

©TOM JENKINS

FARM FRESH Spring Island residents have unlimited access to Waterfall Farm, a 6 1/2 acre field full of fruits and vegetables. All unclaimed produce is used to help feed the hungry.

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Ben Ham Gallery



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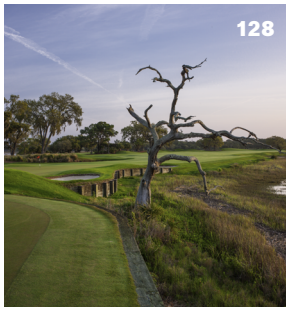


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April showers do bring May flowers

Everything in our gardens is rosey this time of year.



©ARNO DIMMLING

HOME GROWN Publisher Lori Goodridge-Cribb with Amanda McNulty, host of the SCETV call-in program "Making It Grow."

Spring has sprung and another successful Heritage is under our belts. May is the month locals get serious about their gardens, so this issue is dedicated to the glory of getting outside to grow and cultivate vegetables, flowers and other plants. It is a personal passion for me because I was once a plant lady. I moved to Hilton Head in 1986 as an art teacher, but there were no jobs at the time, so I became "The Plant Lady" (that's actually what many clients called me). Duties involved me traveling to hotels, homes and offices to care for plants. I even had a few celebrities as clients (Michael Jordan's mom was one of them)!

The whole experience taught me a lot about plants. It also helped me appreciate the beauty that surrounds us here in the Lowcountry. While I eventually transitioned my career from plant lady to publisher, tinkering in my garden remains a favorite pastime.

In this issue, you will discover cool gardens, meet local growers, explore a lavender farm, forage for mushrooms and shop for awesome home garden swings and accessories. We have tips and advice for growing a great garden, throwing a garden party and building floral arrangements. We share details on this month's All Saints Garden Tour, highlight local community gardens, showcase great floral art from local artists and more.

We also have a ton of other great content, including the latest installment of our Local ITK (in the know) series, where we take an unbiased approach to explaining an important topic in our community. This month's subject is affordable housing and how locals are finding creative ways to deal with the issue. Other highlights include an exclusive interview with famous jewelry designer Kate Lagos, a stunning mother/daughter fashion spread and perfect recipes to make your mom on Mother's Day.

We hope this issue inspires you to try something new in your gardens and that your flowers bloom all summer long. As always, we appreciate your feedback about LOCAL Life as it helps us grow — so please keep sharing!

"Flowers are restful to look at. They have no emotions nor conflicts."

- SIGMUND FREUD

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

DON'T FORGET

If you would like to continue receiving this magazine in your mailbox, you must fill out the provided subscription card on **Page 32**. If you have already filled one out, all is good!

WHEN LIFE GIVES YOU LEMONS

*I love my **Meyer lemon tree**, and so does our team at LOCAL Life! One tree gives me enough lemons for my lemonade, my cooking and to be the hero at the office when I bring in lemon baskets for everyone! Here is a great way to use them.*

Meyer Lemon Pasta



INGREDIENTS

1 pound Bucatini pasta
2-3 tablespoons olive oil
2 tablespoons butter, melted
1 garlic clove, minced
1/4 cup Meyer lemon juice (about 2 Meyer lemons)
1 Meyer lemon, zested
1 teaspoon salt
1/2 teaspoon fresh ground black pepper
1/2 cup ricotta

DIRECTIONS [1] Boil pasta over high heat until tender, about 8-10 minutes. Drain pasta, reserving 1/2 cup of the cooking liquid. **[2]** Cook the garlic in the olive oil and butter over low heat for 2 minutes. **[3]** Put drained pasta in serving dish and add remaining ingredients, including pasta water, if needed. Top with ricotta cheese.



TALK IS 'JEEP' Have you seen the LOCAL Life Jeep around town? This month, we rolled up next to **Elizabeth Loda** and **Gigi Maxfield** of Women's Financial Network. Be sure to follow @LocalLifeSC on Instagram to see all of the #LocalswithaJeep photos.


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contributors

MEET OUR WRITERS + PHOTOGRAPHERS + PEOPLE BEHIND THE SCENES



Sandra Subaciene

Makeup artist

OTHER CREDS: Seamstress, alterations **FOR THIS ISSUE:** Made the models in this month's fashion shoot extra beautiful. **HOMETOWN:** Lithuania **CURRENT HOME:** Sea Pines **LOCAL SINCE:** 2005 **HOBBIES:** Traveling, exercise, designing clothes and dancing. **WHAT IS SOMETHING ABOUT YOU MOST PEOPLE DON'T KNOW?:** I speak four different languages. **DO YOU GARDEN?** No. I don't have the time. **FAVORITE GARDEN VEGETABLE:** Beets. Many nutrients in few calories. **LEAST FAVORITE GARDEN VEGETABLE:** Brussels sprouts. Smells like rotten eggs. **FAVORITE PLANT:** I like different species of cactus. First of all, because they look awesome. Second, because I seem to be able to keep them alive, unlike most other plants. **FAVORITE FLOWER:** Camellia/Magnolia/ Camellia was Coco Chanel's favorite flower allegedly. Magnolia is a Southern signature flower. **FAVORITE LOCAL SALAD:** Caprese Salad from Vine. **WHAT DO YOU LOVE MOST ABOUT MAY?:** Summer has officially begun!



Kevin Horton

Digital guru



OTHER CREDS: Business owner, Google certified specialist **FOR THIS ISSUE:** Helped make the LOCAL Life website shine. **HOMETOWN:** Ridgewood, N.J. **CURRENT HOME:** Old House Creek, HHI **LOCAL SINCE:** 2014 **HOBBIES:** Family, fishing, golfing, kayaking **WHAT IS SOMETHING ABOUT YOU MOST PEOPLE DON'T KNOW?:** Played saxophone in both Carnegie Hall and Lincoln Center. **DO YOU GARDEN?:** I don't, but I maintain quite a yard, and love doing so! **WHAT DO YOU GROW?:** Keeping the grass green is enough trouble! **FAVORITE GARDEN VEGETABLE:** Carrot. Thanks to ***Bugs Bunny***. **LEAST FAVORITE GARDEN VEGETABLE:** Tomatoes, because they taste awful. **FAVORITE PLANT:** Live Oak. I know it's a tree, but they are so stoic and graceful. A true reminder of how minuscule we are in time. **FAVORITE FLOWER:** Azaleas, because they remind me of Augusta. **FAVORITE LOCAL SALAD:** Santa Fe Salad from Santa Fe Cafe. It's amazing. **WHAT DO YOU LOVE MOST ABOUT MAY?:** In Hilton Head, May is when summer truly begins. Yards are in full bloom, marshes are green again, and there's rarely a day you wouldn't want to be outside.

Jeremy Press

Writer; director of sales and customer service at Appliances by Deign

OTHER CREDS: Appliance Whisperer **FOR THIS ISSUE:** Wrote Home Hacks **HOMETOWN:** Atlantic County, New Jersey **CURRENT HOME:** Hilton Head Plantation **LOCAL SINCE:** January 2012 **HOBBIES:** Family time, golf, being outdoors, lots of pets. **WHAT IS SOMETHING ABOUT YOU MOST PEOPLE DON'T KNOW?:** Very active in youth education with Congregation Beth Yam on Hilton Head. **DO YOU GARDEN?** I try to help my wife, Kathy, garden. I love to help but she has the green thumb in our family. **WHAT DO YOU GROW?:** Lemons, rosemary, mint, ***jalapeños***, spinach, cilantro and tomatoes. **FAVORITE GARDEN VEGETABLE:** Carrots. They are so easy to grow and they go with virtually every dip imaginable. **LEAST FAVORITE GARDEN VEGETABLE:** Lima beans. No matter how you dress it up, I just do not like the taste. **FAVORITE PLANT:** I love our lemon tree. It has been with us for years and watching the flowers bloom then turn into lemons for us to enjoy in the fall is an amazing process to be a part of. **FAVORITE FLOWER:** Azaleas. They are so beautiful and colorful as they bloom. **FAVORITE LOCAL SALAD:** Spicy Tuna Sashimi Salad from Hinoki. There is no substitute. **WHAT DO YOU LOVE MOST ABOUT MAY?:** I love the Lowcountry in May. The heat gets turned up, the sun is out longer and flowers and trees are in full bloom and everyone is ready to put those peppers and onions on the grill.





DANIEL GERHARTZ



Grandmother's Garden 30" x 36" Oil

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USCB to offer first master's degree

The University of South Carolina Beaufort has received formal authorization from its accrediting body to offer its first **master's degree program** in the fall, a Master of Science in Computational Science. The M.S. in CSci will become the first graduate-level program in the university's history. Read more online.

Online video: Behind the scenes

Check out this month's fabulously **floral fashion shoot** on page 60, then watch behind the scenes video of it coming together at LocalLifeSC.com.





Photos from around town

See photos of the Rotary Club of Hilton Head's **Student of the Year** program, the new sign now at **Audubon Newhall Preserve** and more online.



IJGA director named among top 100 teachers

The International Junior Golf Academy's director of golf, **Jonathan Yarwood**, was named to Golf magazine's "Top 100 Teachers in America," the longest-running list of elite teachers in the game. Find out more online.

About the Cover



The cover image was captured by photographer ***Michael Hrizuk*** in his home studio using his Leica M-P240 camera with a Summicron 50mm dual range lens and Profoto lighting. "The concept was to capture the simple beauty of the hydrangea in that classic LOCAL Life blue," Hrizuk said. "The stark textured background only helps to spotlight the color and beauty of this iconic springtime flower." Find more of Hrizuk's work online at hrizukcreative.com.





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SMELL THE FLOWERS Cahill's Market & Chicken Kitchen on May River Road , just west of Old Town Bluffton, grows fresh produce and flowers in the large field behind its restaurant.

A look at luscious Lowcountry gardens

PHOTOS BY MADDIE TERRY

IN HONOR OF NATIONAL PUBLIC GARDENS DAY (MAY 10), WE PRESENT THESE FIVE FANTASTIC LOCAL GARDENS AND FARMS.



A living tribute

CHILDREN'S MEMORIAL GARDEN

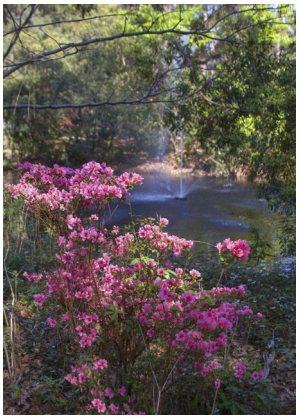
This beautiful, tranquil space next to Hilton Head Hospital was created to honor and remember locals who died far too young. The garden is a place for families and friends to heal and reflect, with more than 400 personalized bricks, a waterfall fountain, sitting areas, a walking path and many native plants.



It's a trap

CARNIVOROUS PLANTS BOG GARDEN

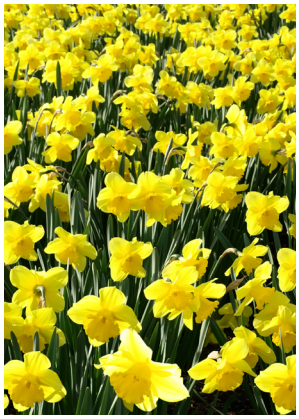
Did you know the Venus flytrap is a plant native to South Carolina? See many of those famous local plants along with sundew and several species of pitcher plants in the Coastal Discovery Museum's Carnivorous Plant Bog Garden. The Lowcountry is home to different groups of plants that have independently evolved carnivorous habits. Each of the plants in this garden traps insects with a unique method. The garden is located behind the Discovery Lab, near the Oyster Alley Boardwalk.



Hidden gem

XERISCAPE GARDEN

This small garden features a beautiful water fountain, a wooden bridge and many indigenous and wild plants. It is a beautiful place for lunch or to stop and read about the flora and fauna found on Hilton Head Island. It isn't well marked so it can be tricky to find. It is located in front of the entrance to Wexford Plantation, next to Town Hall.



Mellow yellow

UPICK DAFFODIL FARM

Chuck and Diane Merrick's beautiful daffodil field, located at 48 Pinckney Colony Road in Okatie, is the Lowcountry's first sign that spring is on its way. The beautiful yellow flowers usually bloom from late January to early March and cost 25 cents per stem. It's a great backdrop for family photoshoots.



Pretty & pink

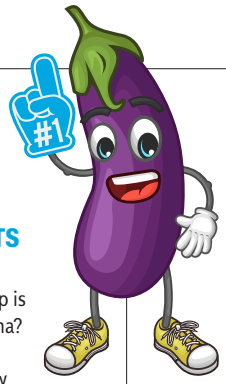
CAMELLIA GARDEN

Find 131 varieties of camellia plants on display in this colorful garden at the Coastal Discovery Museum. All plants are identified with labels and photos of their blooms. Some varieties on display were even created in the Lowcountry. The garden was added to the American Camellia Society's Trail in 2016.

OTHER GREAT GARDENS

If you're looking for a great excuse for a road trip, these nearby gardens are in peak bloom.

Magnolia Plantation And Gardens (Charleston) **Cypress Gardens** (Moncks Corner)
Brookgreen Gardens (Murrells Inlet) **Moore Farms Botanical Garden** (Lake City)
Audubon Swamp Garden (Charleston) **Kalmia Gardens** (Hartsville)
Edisto Memorial Gardens (Orangeburg) **Swan Lake Iris Gardens** (Sumter)
Vereen Memorial Gardens (Little River) **South Carolina Botanical Garden** (Clemson)
Hatcher Garden (Spartanburg) **The Pearl Fryar Topiary Garden** (Bishopville)
Riverbanks Botanical Garden (West Columbia)



Fighting Garden Mascots

Mascots are meant to enhance the fan experience at sporting events, but not all mascots are created equal. ***Here are four inspired by fruits and vegetables.***



ARTIE THE FIGHTING ARTICHOKE

Scottsdale Community College

The Skinny: A protest vote by students in 1972 intended to embarrass school administrators but those leaders flipped the script by embracing the moniker. Both sides now love the happy-go-lucky green guy with the smart-aleck grin.



THE FIGHTING PICKLE

North Carolina School of the Arts

The Skinny: Although UNCSA has no officially sanctioned athletic teams, students are very proud of their pickled cucumber mascot. Three undergraduates came up with the idea in 1972, along with the slogan, "Sling 'Em By The Warts!"



CAYENNE

University of Louisiana at Lafayette

The Skinny: This spicy mascot was created using an out-of-the-box method. Instead of being a physical representation of Ragin' Cajuns, like most mascots, Cayenne is the embodiment of the Ragin' Cajun spirit of Acadiana. That's hot!



SPLIT

The Savannah Bananas

The Skinny: Savannah may not be known for its banana production, but its yellow mascot is certainly a-peeling (sorry, we had to). Best of all, the Bananas' biggest rival in the Coastal Plain League are the Macon Bacon.



Yard Work Music

May in the Lowcountry means it's time to clean off the grill, get a new beach parking pass and find your favorite swimsuit. It's also time to tame your pesky yard and garden. Here are a dozen great tracks to help get you through your lawn mowing, digging, planting and pruning adventures. Find this and other LOCAL Life playlists by searching for ***localifetunes*** *on Spotify.*

"Love Grows" — Edison Lighthouse
"Flowers on the Wall" — The Statler Brothers
"Wicked Garden" — Stone Temple Pilots
"Build Me Up Buttercup" — The Foundations
"Truly Madly Deeply" — Savage Garden
"Flowers in Your Hair" — The Lumineers
"Plant Life" — Owl City
"Every Rose Has Its Thorn" — Poison
"Gardening at Night" — R.E.M.
"Dead Flowers" — The Rolling Stones
"My Wave" — Soundgarden
"No Diggity" — Blackstreet



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GOPRO HERO 7 BLACK
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GARMIN EDGE 20 GPS BICYCLE SPEEDOMETER
This gadget is perfect for a beach bike ride to track things like your route, speed, calories burned, time and distance. *Available at clevertraining.com for $120.*



PARROT BEBOP 2 FPV DRONE
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FURBO DOG CAMERA
Ever wonder what your pet does when you're not home? Keep an eye on them with this camera that connects to your smartphone. Also capable of dispensing treats with the swipe of a finger. *Available on Amazon.com. $249.*



BLUETOOTH 5.0 WIRELESS SMART EARBUDS
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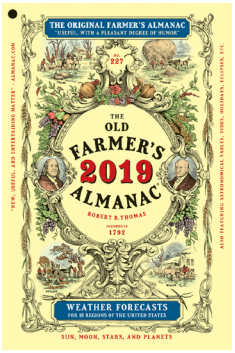
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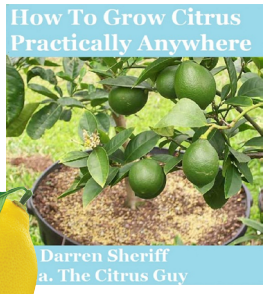
Inspirational garden books

These titles are ideal for novice and expert gardeners alike.



The Old Farmers Almanac (2019)

The Old Farmers Almanac has been published continuously since 1792, making it the oldest continuously published periodical in North America. It features everything from long-range weather predictions to information on the best days to garden, fish, view planets and meteor showers, and take vacations. The Farmers' Almanac will state publicly only that their forecasting method is an "exclusive mathematical and astronomical formula, that relies on sunspot activity, tidal action, planetary position, and many other factors." The Almanac's forecaster is referred to by the pseudonym Caleb Weatherbee.



How to Grow Citrus Practically Anywhere

Darren Sherrif

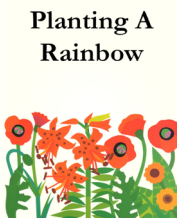
If you're new to gardening in the Lowcountry, this is the book for you. This comprehensive book includes when to plant your gardens, diseases you may see, insects, what kind of soil you will encounter, typical weather patterns and much more! It was written by Darren Sherrif, a Certified Professional Nurseryman in South Carolina.



The Carrot Seed

Ruth Krauss

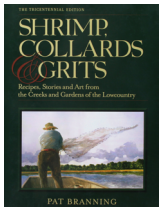
This classic children's storybook teaches the simple patience and technique of planting a seed and helping it grow. The book has been continuously printed since 1945.



Planting a rainbow

Lois Ehlert

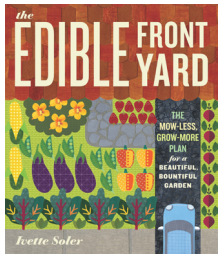
This classic children's storybook filled with an array of collages follows the progress of a mother and daughter as they plant bulbs, seeds, and seedlings and watch them grow into a rainbow of colorful flowers.



Shrimp, Collards and Grits: Recipes, Stories and Art from the Creeks and Gardens of the Lowcountry

Pat Branning

This 144-page hardbound coffee table cookbook is filled with full-color pages of paintings from many Southern artists. Mouthwatering recipes with photographs illustrate the work of talented chefs and home cooks. Everything is simple, seasonal and Southern. You'll want to curl up on your front porch rocker as author Pat Branning spins words into stories that capture life in the deep South below the Mason-Dixon line.



The Edible Front Yard: The Mow-Less, Grow-More Plan for a Beautiful, Bountiful Garden

Ivette Soler

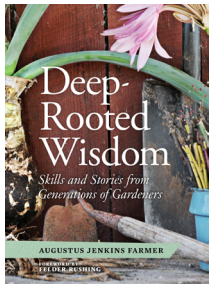
Put the fruits of your labors front and center. The Edible Front Yard isn't about the typical veggie garden. The author is passionate about putting edibles up front and creating curb appeal.



Mini Farming: Self-Sufficiency on 1/4 Acre

Brett L. Markham

Living on an island, there's not a whole lot of room to start your own farm-style garden. However, this book is full of helpful information to help you move towards a completely sustainable garden farm on only a quarter of an acre.



Deep Rooted Wisdom

Augustus Jenkins Farmer

This beautiful book is a plea for us to take gardening back from the marketing companies and to return to traditional organic gardening, told through stories of old gardeners, farmers, and country people.



Great garden related movies

Here's a roundup of our favorite films featuring gardens or gardeners (good or evil):



THE SECRET GARDEN *(1993)*

Plot: A young girl is sent to live in a mansion of no fun or play. While exploring, she finds a bedridden boy, a servant boy and a secret garden. Together they revive the garden, making it a place of beauty and friendship. **Best line:** "If you look the right way, the whole world is a garden."



GARDEN STATE *(2004)*

Plot: Upon the death of his mother, Andrew Largeman dreadfully returns to his home town after years of being away. While there, he is confronted by his past. He meets an interesting woman and slowly begins to heal old wounds. **Best line:** "I know it hurts. But it's life, and it's real."



MIDNIGHT IN THE GARDEN OF GOOD AND EVIL *(1997)*

Plot: John Kelso, a New York magazine reporter, ventures to Savannah where he is met with shockingly interesting people. He finds himself encased in a murder trial shortly after his arrival. **Best line:** "Guilty men bow their heads in shame. Innocent men shout from the rafters."



A LITTLE CHAOS *(2014)*

Plot: Sabine, a talented landscape designer, is awarded the chance to construct the gardens at Versailles. Once there, she is met by secrets and sorrow surrounding the court of King Louis XIV. **Best line**: "Today you said I was reckless, but to be reckless is to abandon safety; but I think maybe it is safety that has abandoned me."



GREY GARDENS *(1975)*

Plot: Based on true events, this story follows the aunt and first cousin of Jackie Onassis. Once upcoming New York ladies, these women escape to their Long Island summer home "Grey Gardens." With much time in isolation their resources and personal stability dwindle. **Best line:** "There are some nice people in the world, you know, I just don't happen to be related to any of them."



GREEN FINGERS *(2000)*

Plot: Assigned a new, experimental job, prison inmates reluctantly begin gardening upon their impending release. With a newly discovered green thumb, they become recognized in ways they never thought possible. **Best line:** "That's what I like about plants. They don't answer back."



TOM'S MIDNIGHT GARDEN *(1999)*

Plot: A boy sent to live with his aunt and uncle where he discovers that every night at midnight a door appears leading him to a magical place of a different time. **Best line:** "Why do I hate her? I hate her because it's so easy for the rest of you to love her."

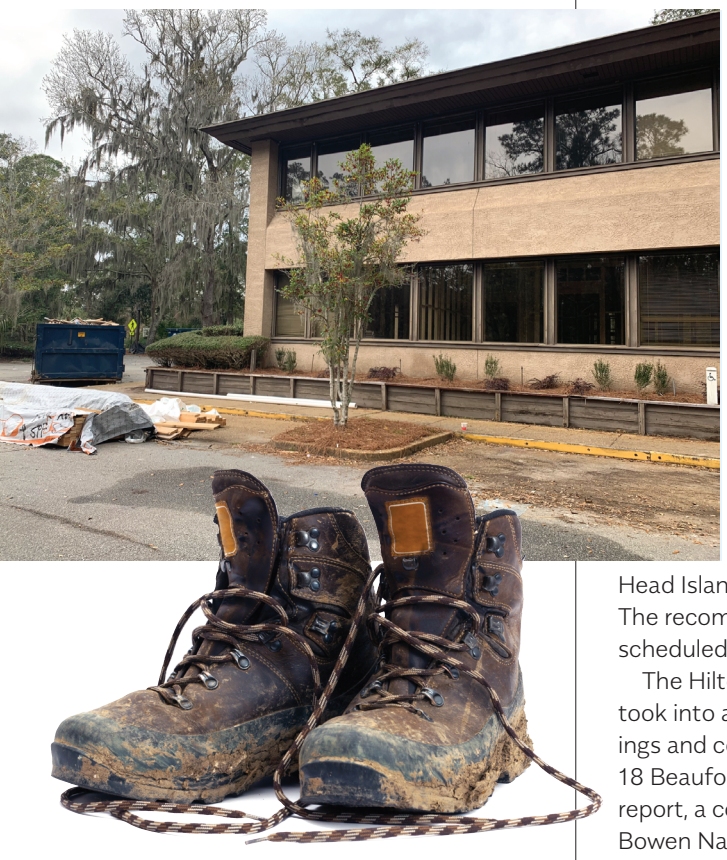

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NO VACANCY

BEAUFORT COUNTY CAN'T AFFORD TO REST ON WORKFORCE HOUSING CONCERNS

STORY BY HILARY KRAUS



HELP WANTED More than 4,400 people commute 50 miles or more each way to get to work on Hilton Head Island. Finding and keeping quality workers is an ongoing issue for many local businesses.

Mention the subject of affordable housing on Hilton Head Island and Beaufort County and the first reaction is, "There is none."

Dig a little deeper — and you don't have to do much more than scratch the surface — and the reality is affordable housing is most dire to our workforce.

County and town officials and employers are keenly aware of the problem, which is most troublesome on Hilton Head Island where high rents often amount to off-Island living and long commutes. Nearly 4,400 people (about 16.8 percent) commute 50 miles or more each way to get to work, according to the Hilton Head Island Workforce Housing study. Less than 15 percent of Bluffton workers and less than 12 percent of City of Beaufort workers have such long commutes, according to a countywide study.

The Hilton Head study was prepared for the Town of Hilton Head by Lisa Sturtevant & Associates, LLC, an Alexandria, Va.-based consultant. Among the many factors, the study shows in order for Hilton Head to keep up with its needs and grow its economy, 200 affordable housing units need to be built annually in the next decade.

The study was first presented in September 2018 and was followed by focus group discussions in November and then a weeklong's worth of community meetings in February, where Sturtevant and her team listened to more than 250 Hilton Head Island residents and employers. The recommendations to the town were scheduled to go to a vote in late April.

The Hilton Head Workforce study also took into account many of the same findings and concerns addressed in the 2017-18 Beaufort Housing Needs Assessment report, a countywide study prepared by Bowen National Research of Pickerington, Ohio.

"We heard a lot of similar things and one reoccurring theme is a general understanding there is a need for workforce housing, but there is a sense that the challenge is that there is not enough land," Sturtevant said about the comments from the public.

"Only 10 percent of single-family homes are available for $200,000 or less."

The Hilton Head report looked at what the constraints could be to building 200 single-family homes, condominiums and apartments yearly, which is a slight increase of the current rate. According to U.S. Census Bureau data, there were 810 new housing units built on Hilton Head Island between 2011 and 2017, or an average of 116 new units per year.

There is a significant need for rental housing affordable to working households with incomes below $35,000. That means homes that have rents of $875 or less. There are currently an estimated 3,166 cost-burdened households living on Hilton Head with incomes of less than $35,000, according to the Hilton Head report.

The Bowen study reported population grew more than 15 percent in the last seven years, and is expect to grow another 10 percent in the next five.

It also showed Beaufort County homes valued at $300,000 or more make up 70 percent of the houses. Only 10 percent of single-family homes are available for $200,000 or less.

Sturtevant explained there are towns/cities in the United States that find themselves in similar situations and are tackling the problem through innovative solutions such as land substitutes, reduced financing and/or affordable housing trust funds. She explained this is not the same as public housing.

"My goal is that this doesn't become another study on the shelf or doesn't become a study that doesn't work," Sturtevant said. "They'll be some places where changes don't make a lot of sense and others where maybe it makes sense and are good ideas. We're looking at the land-use categories and the zoning districts and the allowable uses." LL

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Less than 1% of schools worldwide are designed from the ground up to deliver a 21st century education experience. When our new Bluffton campus opens, we will be one of them.

Several classes are nearing capacity for the upcoming school year. To schedule a tour or find out more about HHCA and our new Bluffton campus visit hhca.org.

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Local businesses taking the problem into their own hands

The limited affordable housing inventory on Hilton Head Island and other areas in Beaufort County did not happen overnight. So don't expect solutions by tomorrow morning.

However, some city organizers and private developers are taking matters into their own hands and helping address the problem, be it one brick at a time, so to speak. The Richardson Group, an island-based real estate and marketing firm, is redesigning buildings for mixed use. In Beaufort, the city made a small dent in the problem when it transferred a vacant lot to the Beaufort Housing Authority to be used for new housing.

The inventory on Hilton Head is plentiful. Thirty-five percent of the commercial real estate on the Island is idle, Hilton Head Town Council member William Harkins stated at a recent public planning committee special meeting.

The Richardson Group, which owns Coligny Plaza, has designed eight studio apartments across from Coligny Plaza at 7 Lagoon Road. SoundWaves, home of the Hilton Head Symphony Orchestra, is on the lower level of the 12,000-square-foot building that many residents will remember as the old Beaufort County Sheriff's Office building.

The upstairs of the mixed-unit building has been converted into 390- to 420-square-foot apartments that rent for between $900 and $1,000. Included amenities are utilities, trash removal, cable and internet service and a communal laundry room on the same floor. The units have 10- to 12-foot ceilings and walk-in showers.

The project had been in the works for more than a year and the tenants moved in in February. By no great surprise, no advertising was necessary.

"The tenants' overall reaction was excitement that their expectations were met and were superseded by the final product that was developed," said Lee Lucier, chief operating officer for the Richardson Group.

The management group also is working on a 20-bedroom project at 1 Park Lane on U.S. 278. The building was originally an office building that has been vacant for many years. The apartments will be rented to a local company that needed housing for employees.

"Mr. Richardson is proud to be a part of the process in space that was used for offices and is being reclaimed for such an important present-day need for the community," Lucier said.

Richardson's third mixed-unit project will be four apartments (two bedrooms and two bathrooms each) above Roller's Wine & Spirit building at Coligny Plaza. The housing is in the planning and design stages and targeted to be completed within the year.

"We don't need more empty office space on the Island," Lucier said. So if it's financially viable, we'd like to see other companies or developers follow suit to the projects we are doing and that we've completed."

Beaufort has made a dent in addressing affordable housing when the city transferred a vacant lot to the Beaufort Housing Authority at 410 Ribaut Road. Plans are to build eight 800-square-foot, one-bedroom apartments that will rent for about $850. The project is in the engineering stage with a target date of building to start within six months.

"This is a viable community project because the city realizes it needs affordable housing to keep young professionals in Beaufort," said Angela Childers, executive director of the Beaufort Housing Authority. "Once we are started with this, who knows where we can go next." LL



SOUND SOLUTION Eight studio apartments have been developed above the SoundWaves building at 7 Lagoon Road, across the street from Coligny Plaza.







WORK-LIFE BALANCE The mixed-use property at 800 Main Street features an intern suite above office buildings.



©PHOTOS BY JESSIE BAKER

MYTH VS. REALITY

What do we know about the impacts of workforce housing?

MYTH #1: Workforce housing will bring down my property value. **Reality:** Research has shown that workforce housing has no negative impacts on homeowners' property values.

MYTH #2: Workforce housing will be a fiscal drain to Hilton Head Island. **Reality:** Workforce housing tends to have the same fiscal impact as does market-rate housing.

MYTH #3: Workforce housing looks cheap. **Reality:** Workforce housing is commonly designed to be consistent with existing neighborhoods, often indistinguishable from market-rate housing.

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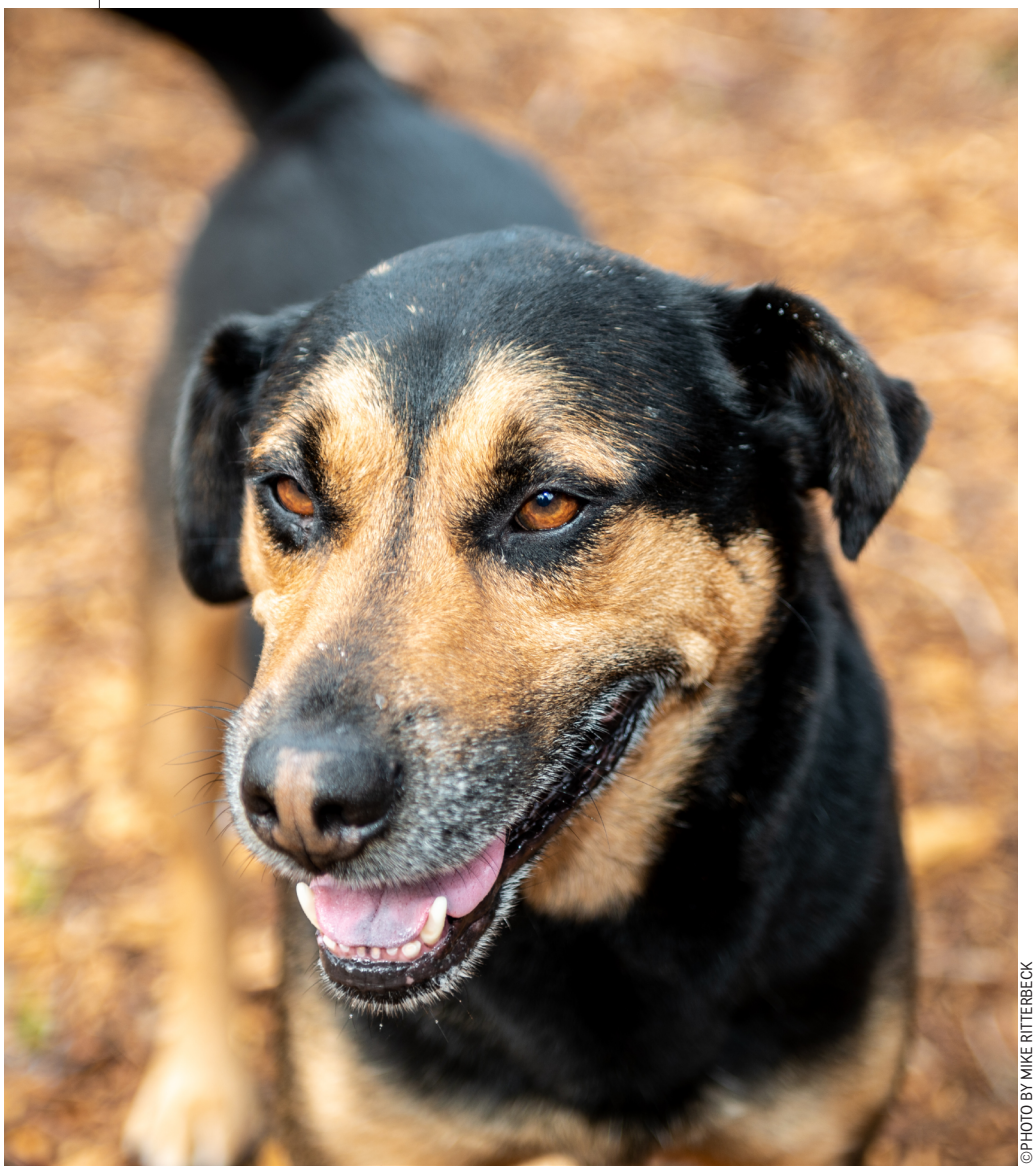
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Adopt this Pet: Mitch

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THIS FORMER STRAY COULD BLOOM INTO YOUR GARDEN BUDDY

Locals in the market for a furry garden helper should consider adopting this handsome German Shepherd mix named Mitch. He's got 16 claws and knows how to use them. He would love to dig around in your backyard while you plant, prune and water this spring. Mitch was a stray before he arrived at the Hilton Head Humane Association, so there's a chance he will just eat your plants and roll around in the dirt the first few times. The good news is, he is quite happy to be around people and has proven to be a quick learner. Teach him a few basic commands and watch a few online videos on gardening with dogs. If you give this pooch a special purpose, a special bond between the two of you is sure to grow. LL

MORE ABOUT MITCH

Color: Brown sugar and pepper
Ages: 5 (around 36 in human years)
Likes: Babies laughing. "It's with their whole body. They don't censor their joy like adults." ***— Mitch***
Dislikes: Humblebragging. "So you had to hire a housekeeper because your mansion is simply too big for you to take care of alone? You've got a great life — we get it!" ***— Mitch***
Adopt him: Hilton Head Humane Association, hhhumane.org, 843-681-8686

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Source: *Forbes* "Best-in-State Wealth Advisors" list, February 2019. The ranking for this list by SHOOK Research is based on due diligence meetings to evaluate each advisor qualitatively, a major component of a ranking algorithm that includes: client retention, industry experience, review of compliance records, firm nominations; and quantitative criteria, including: assets under management and revenue generated for their firms. *Forbes* is a trademark of Forbes Media LLC. All rights reserved. Rankings and recognition from *Forbes*/SHOOK Research are no guarantee of future investment success and do not ensure that a current or prospective client will experience a higher level of performance results and such rankings should not be construed as an endorsement of the advisor.

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Plantation Garden Club

MISSION

The beautification and preservation of our natural environment, conservation, artistic design and horticulture. Community outreach is a focus.







GROWING STRONG Left: Hillary Dollenberg, Gretchen Goss and Muffy Schulze. Center: An arrangement the club made for Hilton Head Preparatory School's 2019 Jubilee & Distinguished Citizens Awards. Right: Club members at Johnson's Urban Farm.

HISTORY The Plantation Garden Club was founded in 1979 by Mary Ellen French, Chris Leonard and Jan Stokes. The club is a National Garden Club member. Today, it has 40 active members, including Leslie Richardson, Hope Hunter, Yvette Acuff, Leisa Cram, Kim Hall, Nancy Bachelder, Liz McLeod, Jane Furtado, Vaiden Kramer, Mindie Deveer, Karen Beall, Ruthie Edwards and Karen Kenneweg. It also has many associate members. Current officers are 2nd vice president/membership chair Shannon Alford, treasurer Sally Nielsen and past president/director Ferebee Ruffalo. The club is a group of women who are artists, designers, master gardeners and naturalists that make it a point to serve our community. They are not a group of "wall flowers" (pun intended).

WHO IT HELPS Volunteers in Medicine, Lowcountry Legal Aid, Hilton Head Island Concours d'Elegance & Motoring Festival, Heroes on Horseback, the Breast Cancer Luncheon, Hilton Head Preparatory School and others. The club creates floral arrangements for many non-profit events so organizations can spend more money supporting their cause.

HOW TO HELP Attend the Plantation Garden Club's flower show on May 6 at St. Luke's Fellowship Hall. Mindie De Veer is chair and Ann Carrol is co-chair. The show will be open to the public from 2-5 p.m. *LL*

FOR MORE INFORMATION ON THE PLANTATION GARDEN CLUB
Call president Hillary Dollenberg at 843-290-3063 or email hiltonheadgardens@gmail.com.

Mensa® Moment / Official Mensa Mini-Quiz

Answers are available on LocalLifeSC.com/Mensa

21. Which of the following words is least like the others? **Emit** **Stop** **Cash** **Part**

22. The same six letters can be arranged to complete the sentences below.

I am an amateur archaeologist. On one ___ ___ ___ ___ ___ ___ in a remote country village in Sicily, I saw a small floor of ___ ___ ___ ___ ___ ___ that turned out to be Roman.

23. The following puzzles consists of one word that can be split into two words.

One word: Show up again **Two words:** a) cut down a crop b) a fruit

24. Start with the number of points on a snowflake, multiply by the earliest age you can be a nonagenarian, divide by the number of feet in a fathom. What do you have?

25. Figure out the pattern below and fill in the missing letter. 7, 3, 2 **(t)** 5, 1, 9 **(f)** 3, 1, 4 **(?)**

***[LAST MONTH'S ANSWERS]* 16.** *DISCONSOLATE* **17.** *band – The first four words all have a three-letter word at the end.* **18.** *six boys and three girls* **19.** *We found plate, petal, pleat, leapt (Also, Lepta and Tepal is acceptable.)* **20.** *101 (8,000 ÷ 4 = 2,000 ÷ 2 = 1,000 ÷ 10 +1)*

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LETTER TO THE EDITOR
Hilton Head Island resident **Amy Metzger** sent us the following letter about what being local means to her. She has a long history of supporting local causes and organizations. 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*

It's all about the people



LOCAL SINCE 1986 Amy Metzger is a board member for several local organizations and helped create The Children's Memorial Garden at Hilton Head Hospital. Pictured from left are Sarah, Amy, Katy, Tom and Sam.

My husband Tom and I moved from Middletown, Ohio, in 1986 to start our new life on Hilton Head Island. Having visited here only once prior to our move, we fell in love with the Island's beauty, from the golf courses to the beach to being surrounded by fabulous people. Hilton Head Island is such a unique place to live.

I started my career on Hilton Head Island working at the Hilton Head Hospital in its small PR/marketing department. The people there became like a family to me. All of our children were born there (Jacob, who was stillborn; Sam, now 28; Katy, 26; and Sarah, 21) and we hold so many happy (and some sad) memories of our experiences there.

After being a stay-at-home mom for a few years, I returned to work in the public school system and again was very fortunate to experience wonderful people who became like a family to me. I am now part of The Greenery Inc. family and have had the incredible experience of working with an employee-owned company that truly feels like a family that cares about and supports each other.

Some of the most special people I have met have been through volunteering with the Children's Memorial Garden, the Children's Relief Fund, the Hospital Auxiliary, GoTri Gives and the Mayor's Citizen of the Month Committee. As a member of these boards, I have encountered not only very generous people but people from all walks of life. I have experienced through fundraising



NOT FORGOTTEN The Children's Memorial Garden is a beautiful, tranquil place to honor and remember our sons and daughters who have died; a place for families and friends to heal and reflect.

efforts with these organizations that our island is one-of-a-kind with its generosity and willingness to give back.

Having moved away from the only home that I knew in Middletown, Ohio, living on Hilton Head and interacting with so many wonderful people has been a true gift and it has been a privilege to be a part of this close knit community that has been our home for over 30 years. We feel fortunate to have raised our children here and I truly know how fortunate they feel to call Hilton Head Island their home.

I have met so many amazing people while living on Hilton Head and I feel so fortunate to have created long-lasting friendships. Of course, our beaches are beautiful, our golf courses are pristine, our restaurants are divine, but the true "local" feeling comes from the great people in our community which, in my opinion, is what has always separated Hilton Head Island from anywhere else. LL



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From the ground up

THE PLANT WORLD IS MORE THAN SUNLIGHT AND WATER. MEET THREE LOCALS WHOSE GREEN THUMBS HAVE TAKEN THEM PLACES.

STORY BY BARRY KAUFMAN
PHOTOGRAPHY BY LISA STAFF

One of the first steps mankind took toward modernization began with a seed. Cultivation birthed civilization, with our agrarian ancestors finally putting an end to our hunter-gatherer days as they planted their crops in the ground.

That simple act of nurturing a plant from the soil has done so much to lift us up. It's not just the food we eat, it's the beautiful spaces we create for ourselves, and the artistic expression it engenders. The following locals exemplify the simple truth of humanity: what we grow and how we use it defines us.

CONSTANT GARDENERS (From left) *Charlie Jackson, Robert Snyder and Olivia Ford are shown in front of paintings by local artist Mira Scott. The pieces are named (from top) Hello Sunshine, Garden Gate and Pete's Fence. Turn the page to see more of the paintings and learn more about these unique growers.*

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Charlie Jackson

GO BIG WITH MICROGREENS

For Charlie Jackson, hopping on one of the newest trends in the culinary world started in his family's Hilton Head Island garden.

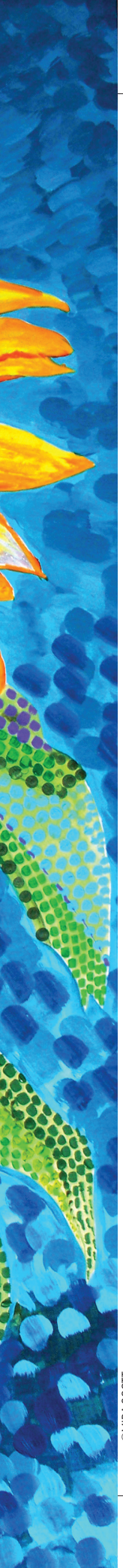
"My mom got into it when I was younger. She started this huge garden project and I helped out with that," he said. That burgeoning green thumb would finally blossom years later, after Jackson left Hilton Head for the College of Charleston, relocating to the city and discovering a growing need for a unique farm-to-table garnish: the microgreen.

For those not hip to the latest epicurean advancements, microgreens are essentially the plants you know and love, just smaller. Halfway between a sprout and a baby green, these tiny beets, peas, sunflowers, radishes and more condense the nutrition of the entire plant into a bite-size sprig that bursts with flavor.

"It's the most nutritionally dense time in a plant's life," said Jackson. "It's blowing up big out west. And there weren't many suppliers in Charleston but there was a big market for it."

Growing his goods on two 4x6 wire racks in the bedroom of his James Island home, Jackson has





quickly become the go-to microgreens supplier for some of the hottest restaurants in Charleston's legendary food scene. It began at Dockery's where his friend Andy McLeod got the ball rolling on Jackson's budding microgreens empire.

"I used to be in food and beverage, but I didn't like the stress of it," said Jackson. "Andy got me started growing the microgreens, then we were doing edible mushrooms and it kind of went from there."

In addition to Dockery's, Jackson's microgreens now grow at places like the uber-luxurious French Quarter eatery Tradd's, as well as food trucks and pop-up events around Charleston. And we mean grow.

"A lot of people, when they sell the micros, they harvest them and sell them in clamshells. I just grow them in different sized flats and bring them living over to the restaurant," he said. "They put them front and center for everyone to see. They actually cut the plants and plate them that second."

While he says maintaining his harvest still entails some trial and error, Jackson's farm is a smooth-running, albeit appropriately small, operation. Using detailed notes stacked in his old college notebook, he knows when the tiny buds are ready for harvest. Radishes need 4-5 days. Cilantro takes 12 days. And that's on top of his day job. "Balancing that with a normal farming gig can be confusing, but I'm getting the hang of it," he said. "It's not labor intensive, but if I sleep in and forget to water at the right time, there goes the whole flat."

So next time you're in Charleston, take a bite of the hottest food trend, grow with its roots on Hilton Head Island. *LL*

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Robert Snyder

STOP AND SMELL THE ROSES

They weren't just roses. It wasn't just a garden. When Hurricane Matthew came tearing through the vegetation of Robert Snyder's Wexford home, spinning off tornadoes in what he calls a "surgical strike," that storm all but erased any evidence of the obsession that had driven Snyder since retiring.

And it was an obsession. Not a hobby. In fact, obsession may not describe well enough how thoroughly Snyder had thrown himself into cultivating his garden.

"I didn't just go at this a little here and a little there," he said. "I was out there 12 hours a day. You couldn't get me in the house. We'd have company coming and I'd still be covered in dirt and scratches from the roses. I was overboard. I wasn't getting enough."

It's a relentlessness that Snyder had carried over from his 27-year career as a tax lawyer and investment banker in Chicago, working non-stop in a field where multimillion dollar deals were made and won and lost. "There were times I couldn't wait for the weekend to end so I could get back to work," he said. And when it all came to an end, Snyder was without an outlet.





©MIRA SCOTT

"When you retire — and I don't think you should if you can avoid it — you can only play so much golf. I don't think people are designed to retire," he said, adding with a laugh, "and a lot of wives will say husbands should never retire."

He'd seen what retirement had done to his father, who was, as Snyder puts it, "lost," when his long career as a traveling salesman ended. It was only when the elder Snyder threw himself into his photography that he found himself. Snyder threw himself into gardening with that same vigor, making it his new calling.

Of particular pride were his roses, ordered from exotic antique rose dealers and raised with meticulous care. With names like Queen Elizabeth, Mr. Lincoln and Flower Carpet, these roses filled his retirement with renewed purpose. Laying down fertilizer, adding ironite, mulching, spraying to stem back the incessant insects and fungus-yielding moisture that define the Lowcountry. This was his new ritual, his new obsession.

"People who are into roses are called rosarians," he said. "It sounds like a religious order, and it kind of is."

Matthew swept it all away, and rather than rebuild, Snyder found a new obsession: writing. His debut novel, "People of Metal," has been well received. It is a dystopian sci-fi novel centered on the not-so-distant future's robotic workforce, machine bodies with human minds. And beyond the windows of his writing studio, a simpler, but no less beautiful garden has formed. No more lush beds of roses, but rather a few choicely planted specimens tucked among hydrangeas and palmettos. And holding a special place of honor on the pool deck, a lone Queen Elizabeth and Mr. Lincoln stand tall as reminders of what once was. *LL*

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

Olivia Ford

THE ART OF FLORAL DESIGN

All around your garden, mother nature's gifts are emerging from the soil, stretching toward the sun and blossoming into glorious color. For some, it's a sign of spring. For Olivia Ford, it's art waiting to happen.

A nationally certified flower designer and frequent judge at flower shows, her medium of choice is the material mother nature gives her – the lush violets, pinks, blues and greens of flowers, meticulously arranged into stunning displays. It's a passion she has pursued since joining her first nationally accredited garden club in 1988 while she was living in Virginia.

"I had always enjoyed floral design, but I never knew the techniques and never knew how to do it. I was more interested in the creative aspect rather than just growing it," she said. "I can do the growing, but I'm more interested in the creating. I guess it's my hobby."

That first foray in floral design drove her over the years to study up on all aspects of the artform, leading her to become a flower show judge. She eventually became a Master Flower Show Judge following a decade of studying and a rigorous schedule of





©MIRA SCOTT

five courses, five subjective exams, and one final exam. Since moving to South Carolina in 2010, she has joined, and will soon serve as president of, The Avid Gardeners (appropriately, the theme of her term in office will be, "Let's Blossom Where We Are Planted.")

She also continues to judge flower shows, a competition of style and floral elegance that can get surprisingly feisty.

"The reason you have three judges on each panel is that... the three judges, when we talk, we sometimes have disagreements. In the end it will be two judges against one, where one judge feels strongly. Believe me, I have seen some knock-down, drag-out fights," she said, adding, "It doesn't happen often."

And the science behind judging these works of art is much more technical and refined than most people realize. "We look at the principles of design and how they were put together," she said, explaining the process. "The minute you look at a design you're going to know if it's in balance. It's the rhythm and the line you've created using your plant material, that's what leads your eyes through the design. You want your eye to move smoothly through the design."

It's a practiced eye that she uses not only to find the worthiest of floral designs, but to help others create their own, leading classes through Avid Gardeners and the Plantation Garden Club.

"I'm trying to show people how they can go out in the yard, pick their own flowers or plants, and create something," she said. *LL*



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HOME GROWN Columbia native Amanda McNulty's show "Making It Grow" is a live call-in show focusing entirely on gardening and agriculture in South Carolina.

Q+A Amanda McNulty

CELEBRITY CONNECTION:

HOST OF 'MAKING IT GROW' TALKS.

STORY BY ROBYN PASSANTE + PHOTOS BY ARNO DIMMLING

For Amanda McNulty, a successful day at the office is when she creates a motorcycle helmet out of a watermelon and wears it on her head on live TV.

"Those are great fun, the watermelon hats. And we're promoting South Carolina produce!" says McNulty, longtime host of "Making It Grow" on SCETV.

The 68-year-old Columbia native took a horticulture class at Clemson on a whim when she and her husband moved there in her late 20s, and that whim turned into a serious interest and a degree in horticulture. McNulty then spent several years as a stay-at-home mom to their three kids in tiny St. Matthews in Calhoun County, where she served on St. Matthews Town Council for a dozen years and did some work as a private gardener and wedding florist before returning to school for her master's degree in education. That led her to be tapped as a consumer horticulture agent in Clemson's Sumter County Cooperative Extension Office.

But most know her as the affable, energetic host of "Making It Grow," a weekly live call-in program on ETV. We caught up with McNulty, who was recently on Hilton Head filming an episode, to talk about her love of nature and those wacky homemade hats she wears on TV.

[LOCAL Life] How did the outdoors play a role in your growing-up years? [Amanda McNulty] Oh, dramatically. First of all, my parents were getting a little bit older. My mother was 37 or so when I was born. And I was the first child [of three]. And we moved to the suburbs in Columbia, and there was



a lot of open space around us, and we were allowed to stay outside till 11 o'clock at night, just wandering. There were creeks near us and trees to climb. We caught birds. My brother was a giant snake collector. We could be gone all day long exploring nature, and it was absolute heaven. They didn't worry one bit about us. We didn't garden or anything, but we were outdoors all the time.

[LL] These days you write radio horticultural tips for the SCETV radio stations, and a column for "South Carolina Wildlife" magazine. But you've been a writer for a long time, right? **[AM]** I used to write fiction, now I write nonfiction. I wrote a funny story called "Picnics and Sex," and when I moved to St. Matthews, the garden clubs asked me to speak to them. But they said, 'We're too old to garden.' So I said maybe I'll read them one of my stories. I didn't read them the name of the story, I just read part of the story. My mother said, 'I wouldn't tell them you wrote a story called 'Picnics and Sex.'"

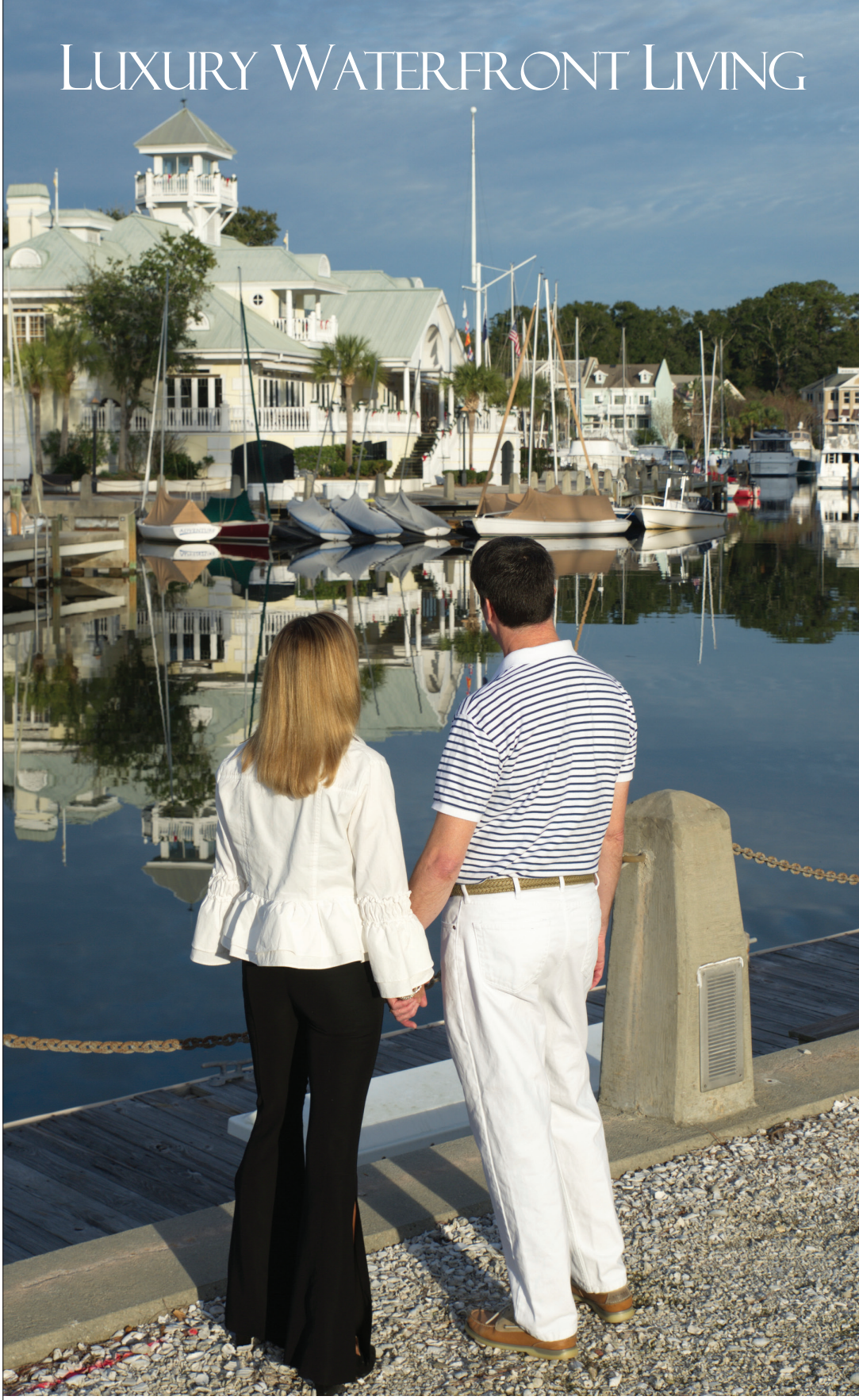
[LL] Uh, was it about picnics and sex? **[AM]** Yeah. I mean, I think picnics are a great time to have sex, don't you think? I mean if you're young. C'mon, you know. It was fiction.

[LL] What's the biggest thing you've learned about being a TV host? **[AM]** The hardest thing for me is not to interrupt, and I don't think I'm a rude person but I get so excited that I want to jump in. People will leave comments and say what a horrible host I am because I interrupt. And I'm not trying to be rude, I'm just excited!



ON LOCATION Amanda McNulty interviews Andrew Carmines of Hudson's Seafood House on the Docks. Watch video of the exchange online at LocalLifeSC. com.

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[LL] Do you feel any pressure on your shoulders to keep people tuning in week after week? [AM] A lot of people, other agents, have told me in the past that you don't have to be entertaining to be educational. But I have found that I think people … I mean nobody's watching my show and taking notes to try to get into law school or medical school. So I do feel like there's so much variety out there of what people can watch, that if we don't try to be somewhat personality-driven, that people will say 'Well this is kinda boring. I would like to know more about tomatoes, but I've been at work all day and I wanna relax a little bit.' [Extension Agent] Tony Melton, who's the person who's on with me the most, is just this remarkably fun and delightful person. He has more knowledge than anybody in the world, but has such fun ways of telling us about it.

[LL] Is that where the idea behind the hats came from? [AM] When my children were young and outside we were always doing things with flowers. We didn't have a TV forever and ever. So we just had to think of things to do. So I guess since I didn't know very much when I came over [to the show] — I'd been out of school for a long time, and these other people who were coming on the show knew a whole lot — so I just thought 'Well, I guess I need a shtick.' So I started making hats. And as I've said, if I knew 18 years ago that every Monday I'd have to lie in bed at 2 in the morning and think 'What in the name of God am I gonna put in my hair tomorrow?' I probably wouldn't have started it. But it's fun.

[LL] So you create them yourself? [AM] One time these people came on who were visitors and said, 'You make your own hat?' and I said, 'Well, who do you think makes them?' And they said, 'The art department.' [laughing] I said, 'The art department?? We've got five volunteers every night putting this show on. There's no art department. This is not Stephen Colbert.'

[LL] Do you have a favorite thing to put in them? [AM] There's a certain time of year when there's a plant that's called Farewell to Summer comes in. It's in the buckwheat family. It grows on real sandy soils, and when it's coming in, since we don't have A/C — well we have a window unit now, but our house was built in 1880, so having summer over is just like, 'Oh please Lord Jesus let summer be over.' And so I'm so happy when that comes in. Because, ya know, farewell to summer. What could be more marvelous?



[LL] Is it fun or nerve-wracking being on a live TV show? [AM] Oh it's great fun. We get to put makeup on guys who drive tractors. Everyone gets makeup, because the lights are so very, very bright. And so Pat McDaniel, who is the manager of our office, is in charge of makeup, so she comes over and makes everybody up. And we have to put eyebrows on everybody, because our makeup person, the lady who came to teach us about it, said eyebrows are the most important thing. So it's funny to have these agronomy agents who spend all their time telling people how to inseminate bulls sitting there getting makeup put all over their bald heads. We think it's kind of a hoot.

[LL] What can someone who's not a horticulture expert do to foster a greater appreciation for and knowledge about plants? [AM] I feel like a lot of people don't go out and look at plants and look at what's on them. If people would just spend a half-hour going out and looking at what's happening in their yard, especially on Hilton Head where it's warm … you could start to develop an appreciation of your yard being not just a green blob.

People like to collect seashells. Well, this is way beyond that. So instead of walking up the beach collecting seashells, get a pair of extremely close-focusing binoculars, and start collecting pictures in your mind of things that are in your yard that you never bothered to see. And once you do that you start to give personality and individualize things (in your yard) and give them a sense of place in the world. They do have a place in the world, that's not just there for us to ride by at 30 mph. LL



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What: Making It Grow **When:** 7 p.m., Tuesdays **Channel:** SCETV **The Skinny:** A live, interactive call-in program produced by ETV and Clemson University. Host Amanda McNulty and fellow Clemson Extension agent Terasa Lott feature horticulturists and cover garden topics while highlighting interesting places and products from around South Carolina. **Watch online:** video.scetv.org



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Five tips from a successful businessman

ACCOMPLISHED EXECUTIVE AND VOLUNTEER JOE DATTILO OFFERS ADVICE FOR SUCCESS

STORY BY EDDY HOYLE











LOCAL SINCE 2018 Bluffton resident Joe Dattilo shows off his follow through. He is also shown shooting with his wife Christine, catching his first red fish, oystering in a local creek and playing golf with his son, Matthew.

Joe Dattilo has entered a new stage of life here in the Lowcountry, an exciting place to enjoy the outdoors golfing, boating, shooting and fishing at Palmetto Bluff. He retired in 2017 and moved to Bluffton full time in 2018 with his wife, Christine. He is already involved in the community serving on the board of the First Tee of the Lowcountry, as well as coaching in the First Tee Life Skills program.

Dattilo's career spans decades, first in banking with Chemical Bank and Manufacturers Hanover Trust Co. and then 30 years with mutual fund industry leader, Fidelity Investments. He led the sales organization working with the nation's largest corporations to deliver 401K investment, pension and benefit plan services. Dattilo earned a BS in business administration from Rutgers College and his favorite quote comes from Dwight D. Eisenhower: "A plan is nothing; planning is everything." **Here are his tips for success.**

Keys to Success

1. Proper Preparation Prevents Poor Performance. Dattilo is emphatic that preparation in sales is imperative. Whether it's a first call or the final presentation for a billion-dollar account, advance preparation is part of the process. "When you sell at this level," he said, "it's like an Olympic swimming competition where you win or lose by hundredths of a second. Practice makes perfect. You also must do your research. Study the client and their mission statement to determine how you can connect and position yourself above the crowd. What's important to them? How does your solution solve their problem?"

2. Leave nothing to chance. "Hope is not a sales strategy," Dattilo said. "The sales process can be lengthy. You need a strategy, a plan to attack each situation. At each step of the way you must earn the right to advance. You must set specific goals and develop action items. Otherwise you are leaving too much to chance." Dattilo emphasized that it should be a detailed written plan and that the action steps might need to be revised to fit changing circumstances.

3. It's all about relationships. "I'm a believer in developing strong relationships with sales prospects. Take time to build a relationship. All things being equal, people buy from people they like. It's important to get that first meeting, but even more important to get the second meeting. Relationships are essential to help resolve bumps in the road, so learn about their business, their needs, and how your product or service can help them," Dattilo explained. "References are critically important, and you can't really ask for a reference if you don't have a relationship."

4. Lead the team. Large sales efforts are often team efforts. Dattilo said, "You need empathy to lead by example. Treat others with respect and be mindful of sensitivities to accommodate team members. Communicate with them and understand that there is no 'I' in team. Everyone has to understand the mission and communication is critical. In other words, everyone sells!"

5. Follow through! "Follow through and follow up" is Dattilo's mantra. "It's amazing how many sales professionals fall down at the finish line and do not effectively follow up," he said. "Leave nothing unchecked. Follow up needs to be timely and complete, and to differentiate you from your competitors. I believe handwritten notes to thank clients for the opportunity to work with them demonstrate the importance of the relationship. Always thank them for their business and always strive to deliver more than you promised." LL

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The largess of lavender

VERSATILE PLANT SPAWNS A VILLAGE OF COTTAGE INDUSTRIES

STORY BY LISA ALLEN + PHOTOGRAPHY BY KIM SMITH PHOTO





LAVENDER LOVERS Scott Sonoc and his wife Marsha Williams own a lavender farm on Warsaw Island outside of Beaufort and the Island Lavender store in downtown Beaufort.



PURPLE PASTURES The couple planted 5,000 plants representing 12 varieties of lavender to test which strain will thrive here in the Lowcountry. They also own two other lavender fields in Wisconsin.

If you can think of only a couple of uses of lavender, such as soap or lavender oil, you just aren't trying.

Scott Sonoc and his wife Marsha Williams haven't come close to running out of uses for lavender. The product catalog for their stores on Bay Street in Beaufort and on Washington Island in Wisconsin is nearing 200 items: chocolates, salt, neck wraps, caramel corn, salve, jewelry, coffee, syrup and pest control.

"Our best product suggestions come from our customers," Williams said.

In Beaufort, a local coffee roaster is adding "lavender syrup" to make lavender lattes and will be roasting beans with lavender oil. A jeweler is using lavender in her designs. A seamstress is making neck wraps and eye pillows with lavender inside for constant comfort. Hives are getting established around the fields to produce local lavender honey.







WONDER PLANT Lavender plants are harvested, dried and made into a variety of products. Some of the plants are hand-picked and distilled into essential oils.

"Our benchmark is to create work that can sustain a family of four," Sonoc said. They created five such revenue streams in Wisconsin and are looking for local artisans here who can develop new products from lavender. "Now we're looking for candle and soap makers."

"As people's interest in natural products grew, interest in lavender has grown," Williams said.

"Interest is flowering," Sonoc quipped.

Finding as many uses as possible for the labor-intensive, rosemary-and-mint relative is what makes sustainable lavender farming profitable, the couple said. They

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don't use any pesticides in growing their lavender crops. They add organic nutrients derived from seaweed.

"I can't tell you how many people come into our stores and say 'I want something natural. I don't want anything from China. I want something handmade.' People are willing to pay for it," Williams said.

Even they've been surprised by how many products can be produced from lavender. "It's a great raw material. And it has a universal scent. So many people say it's their favorite scent, both men and women," Williams said.

There are two ways the lavender plant is processed. They are harvested just as they produce buds, dried and used; or they are harvested for their oil, which is at its peak when the plant is in full flower.

Most products use the dried buds, but either way, each plant is sowed by hand, pruned by hand and harvested, three years later, by hand. For the former, harvesting has to happen in a hurry while the plant is in bud, about a 10-day window, Sonoc said. For oils, they wait for the plant to fully flower.

For bud harvesting, farmhands use a hand sickle to cut a small bundle, bind it and lay it aside. Each plant can produce 10 bundles. Then, the bundles are picked up by hand and carried into the barn. Each bundle is strung up on paper clips, bundle by bundle, (yes, by hand), and hang for several weeks to dry. Then, the process is repeated in reverse: Each bundle is taken down and either preserved, shredded or powdered.

Extracting oil is another elaborate process, also beginning with a sickle. The bundles, which don't have to be dried, are placed in a stainless steel still, much like those used to produce vodka or gin. A method using steam and condensation separates the oil from the plants. The oil goes into insect repellent and essential oils; the water from the still is used for sprays and scents; and the dregs of left-over oil is dried and mixed with mulch to keep deer from gardens. (Deer don't like lavender.)

But harvesting hasn't happened here yet.

The first Lowcountry lavender crop was just planted in November.

"It took us a while to find land with good breezes to keep the plants dry," Sonoc said. The couple bought a farm on Warsaw Island outside of Beaufort where they planted 5,000 plants representing 12 varieties of lavender to test which strain will thrive in the Lowcountry.

They grow English lavender strains in Wisconsin and are experimenting with Portu-







OIL BARONS Island Lavender uses a still to separate lavender oil from the plants. The oil and water are used in many products and foods.

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HOW SWEET IT IS Isand Lavender sells carmel corn with real lavender buds, lavender dark chocolate toffee, lavender espresso truffles and other sweet treats.

guese, Spanish and French varieties here. Sonoc and Williams have few places to turn for expert advice; no one else has tried to grow the plant in this area. Even the U.S. Lavender Growers Association is less than 10 years old and most other growers are in the Pacific Northwest. Now, with nearly 17,000 plants in two states, the couple is among the country's largest lavender growers.

Lavender farming is a far cry from the Chicago couple's day jobs. Sonoc is an architect with designs around the world and Williams was in finance and now sits on corporate boards. Now, their goal is to use lavender as a foundation for sustainable, local jobs in two rural areas, one on an island in Lake Michigan with a population of 600 and now the Sea Islands in South Carolina. They bought a second home in Beaufort in 2009 and moved here full time in 2015.

"I never thought I'd own a sickle, much less know how to use it," Williams said.

Despite lavender's labor intensity, the couple is able to clear a profit because they own both the means of production — the farms — and the retail outlets — the stores. "We cut out the middle man," Williams said.

The synergy of grower and artisan is part of the appeal, Williams said. They enjoy being outside with the plants and fostering local entrepreneurs eager to create Earth-friendly businesses.

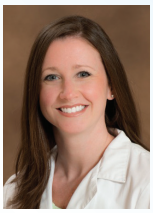
"Even the ancient Romans and Egyptians used lavender," Sonoc said.

And it's likely the farm practices they used were similar to today. By hand. *LL*

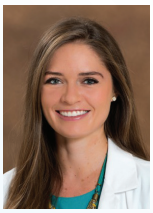
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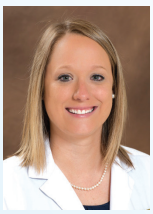
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Four Outdoor Workouts

STORY BY BECCA EDWARDS

FLOWERS ARE NOT THE ONLY THINGS THAT BLOOM IN THE SPRING. HUMANS DO, TOO. HERE ARE FOUR WORKOUTS FOR YOU TO ENJOY WHILE GETTING INTO SHAPE AND GETTING OUTSIDE



Hannah Joy Cagas *is originally from Columbia, Md., and has lived in the Lowcountry for over six years. She is a travel and lifestyle blogger, focusing on conscious travel, small-business advocacy and sustainable fashion. Recently, she began speaking and coaching other women to empower them to pursue their own passions and dreams.*









The Basic 5-Minute Warm Up

(FOR ALL WORKOUTS)

QUADRICEP STRETCH Stand tall with your feet hip-width apart. Pull your abdominals in and relax your shoulders. Standing on your left leg, bend your right knee, and use your right hand to bring your heel toward your glutes. Hold for 30 seconds. Switch legs and repeat. **(Total time = 1 minute)**

CALF STRETCH Position yourself with your hands against a railing, sign or other sturdy object. Step your right foot forward and slightly bend your right knee. Push your left heel toward the ground until you feel a stretch in the calf muscle. Hold for 30 seconds. Switch legs and repeat. **(Total time = 1 minute)**

OVERHEAD TRICEPS AND SHOULDER STRETCH Start standing. Bring your right arm overhead and drop your right forearm behind you, resting it on your back between your shoulder blades. With your left hand, grab above your bent elbow and pull gently, until you feel a stretch in your shoulder and the back of your arm. Try to keep your bicep close to your ear. Hold for 30 seconds. Switch arms and repeat. **(Total time = 1 minute)**

CROSS-BODY SHOULDER STRETCH Start standing. Grab your right arm above your elbow with your left hand, and pull it across your body toward your chest until you feel a stretch in your shoulder. Make sure to keep your elbow below shoulder height. Hold for 30 seconds. Switch arms and repeat. **(Total time = 1 minute)**



PLANK Get into a push up position making sure your shoulders are directly over your wrists, your core is engaged and your heels are reaching back to lengthen your legs. **Hold for one minute.**

1. Bridge Run



STEP 1 Start at Crossing Park (4 Haig Point Circle). **STEP 2** Do the Basic 5-Minute Warm Up. **STEP 3** Run or walk over the bridge and then back.

2. What's SUP



STEP 1 Begin at an easy entry point like a community dock. **STEP 2** Do the Basic 5-Minute Warm Up. **STEP 3** Get on a SUP board (paddle by your side) and start on your stomach. In one minute intervals, alternate doing Cobra Pose and tricep pushups for a total of five minutes. **STEP 4** Get on your knees and use your SUP paddle for 10 minutes. **STEP 5** Stand and use your SUP paddle for 10 minutes. **STEP 6** In reverse order, do Steps 5, 4 and 3 before completing your workout.



3. The Hippy HIIT

(HIGH INTENSITY INTERVAL TRAINING)

STEP 1 Go to the Sea Pines Beach Club and find a beach marker along the dune line. (Note: Each marks a tenth of a mile.) **STEP 2** Do the Basic 5-Minute Warm Up. **STEP 3** Run at a moderate pace to the next beach marker. **STEP 4** Do an exercise I call "Rise and Shine." Tuck in your pelvis, inflate your upper ribs and draw your shoulder blades down your spine. Inhale the arms up overhead, exhale the arms down and come into a forward fold resting your hands on your shins. Inhale, scoop in your belly and round your spine as you come up. Continuing your inhale as you come to standing, flatten your spine and raise your arms up overhead. Press your palms together in prayer, and as you exhale, ignite your biceps and bring your prayer down your center line to your heart. Repeat for one minute. **STEP 5** Come into Triangle Pose with your right foot forward at 12 o'clock and your left foot back at 10 o'clock. Inhale, reach the left fingertips toward the sky. Exhale, come back into Triangle Pose. Repeat for two minutes before coming to the other side. **STEP 6** Repeat Steps 3, 4 and 5 twice more before doing a cool down walk back.



4. Jarvis Creek Park

STEP 1 Go to Jarvis Creek Park (100 Jarvis Park Road). **STEP 2** Do the Basic 5-Minute Warm Up. **STEP 3** Build your own workout based on the park's several fitness stations and 1.1 mile loop around the lake. *LL*

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Wanderlust

BRINGS KATE LAGOS TO HILTON HEAD

STORY BY EDDY HOYLE + PHOTOGRAPHY BY KIM SMITH PHOTO



©LAGOS

CROWN JEWELS Many LAGOS pieces were on display at the Forsythe Jewelers trunk show, including the Honeybee Ring from the Rare Wonders collection and this necklace from the Mandala collection.

Springtime sparks the wanderlust in us; the desire to experience different cultures, to travel and explore. Wanderlust is what brought Kate Lagos of LAGOS jewelry to Hilton Head for the first time. "Wanderlust brought me to Hilton Head," Lagos said. "It's just magical here with the sunlight peeking through the trees and all of the flowers. The air and the smells are such a different feel from the city. The scenery and greenery give it a different vibe. It's a treasure and I'd like to come back again to take it all in."

Lagos is a brand specialist, jewelry designer and the daughter of Stephen Lagos. She traveled to the Lowcountry to introduce the LAGOS Wanderlust spring jewelry collection at Forsythe Jewelers — specifically the Mandala collection and her first design, the KSL collection.

"Spring events are all about the desire to travel," Lagos said. "For my dad, inspiration comes from his travels. The design for the Mandala collection was inspired by a trip to Nepal. Its shape is based on a Buddhist symbol that represents the circle of life." Every year he travels the globe to meet with local artisans who specialize in gemstones specific to that area of the world, and is often inspired when exploring local markets, gem shows, or meeting with specialty dealers.





©LAGOS

FAMILY AFFAIR The KSL collection was designed by creative director Steven Lagos and his daughter, Kate Shares Lagos.

A family affair

Both father and daughter discover design ideas from sights, sounds, shapes, people or experiences. Lagos is intrigued by architecture and loves geometrical and linear shapes. She brought her design ideas to her father and they collaborated for the first time to create her new jewelry line, the KSL collection. "I went to the design studio and saw all the steps to make a design come to











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WHAT IS A MANDALA?

The word "mandala" is from the classical Indian language of Sanskrit. **Loosely translated to mean "circle," a mandala is far more than a simple shape.** It represents wholeness, and can be seen as a model for the organizational structure of life itself — a cosmic diagram that reminds us of our relation to the infinite, the world that extends both beyond and within our bodies and minds. The mandala appears in all aspects of life: the celestial circles we call earth, sun, and moon, as well as conceptual circles of friends, family, and community. In Tibet, mandalas are part of a spiritual practice. Native Americans have created medicine wheels and sand mandalas. The circular Aztec calendar was both a timekeeping device and a religious expression of ancient Aztecs.

SOURCE: THE MANDALA PROJECT

life. It was fun to be with him to create my own collection. He's ahead of the curve and takes my opinion into consideration in determining trends. My design definitely has a little attitude." She explained that whether you are looking for an edgy statement ring or some simple pyramid studs, the KSL collection has a more modern style yet fits beautifully with classic Caviar jewelry.

"Kate's pieces are fashion forward," said Andrea Bragg of Forsythe Jewelers. "They are contemporary, principally two-tone with sterling and 18K gold, and they go well with LAGOS classic pieces. We have carried LAGOS for 14 years and most of our clients want jewelry they can wear every day — on the golf course or out to dinner. LAGOS fits that need. Kate is a good face for the brand. She has lots of positive energy."

"I'm an only child," Lagos said. "My dad is a driven man and he raised me to be strong and a hard worker. LAGOS is a brand that is all about empowering women to choose how they want to wear jewelry. He is a huge advocate for women." She added that she is also motivated and inspired by her mother, Ann King, a jewelry designer with her own line.

Lagos is 27 years old, has worked at LAGOS for four years, and was inspired by two successful parents. "Don't feel pressure from anyone," she said. "Follow your heart, whether you're going along day by day or pushing to achieve whatever your passion is. Don't be afraid of change, but understand what drives and motivates you. We are all trying to figure out our own futures. It's not always a straight road. Young people think they must figure it out right away, but they don't. I've been blessed with two parents who have inspired me."

Bringing beauty to high tech

Lagos said, "It's important to create a concrete, yet holistic, business plan to determine our direction for the future. We want to look at age trends, intriguing things, and see opportunities. And when targeting a new launch, we need to









decide whether to take a risk or go with what's trending."

"My father is a trailblazer with the introduction of a beautiful, fine jewelry bracelet for the Apple watch. He is the first to come out with anything like this." Women who wear Apple watches can now change the leather or synthetic band to a stunning piece of jewelry. This innovative design is available in the Caviar style in sterling, full diamond, or sterling and gold. "We all make statements," Lagos said. "Do it your own way with your own personal preference." *LL*



DID YOU KNOW?

- Americans call it jewelry, everyone else calls it jewellery.
- The largest ***gold nugget*** ever was found in Australia and weighed over 200 pounds.
- The word jewel comes from the old French jouel, which in turn comes from the Latin jocale, which means 'plaything.'
- In many cultures jewelry is supposed to ward off evil.
- A large, perfect, gem-quality ruby is worth more than a similar sized diamond.
- The price of a diamond increases with its lack of color.
- Most diamonds are between 1 and 3 billion years old.
- Turquoise is only found in a few places, the biggest region being the southwestern United States.
- In some African cultures enormous earrings are a sign of masculinity, prowess, power and status.
- ***Amber*** is made of fossilized tree resin.









← Available at **THE BACK DOOR** and **SHOP!** Available at **PALMETTOES** →



Love grows

Mothers, children, flowers, gardens and glamor. The LOCAL Life style team captured all of those elements and more during a special photo shoot at the beautiful Wexford home of Larry Woodard and Christie LeFrancis.

"Sometimes all the stars line up just right," stylist Roxanne Gilleland said. "The weather was beautiful, the home and garden were like a dream and we found the perfect mothers and their children that call our lovely island home."

Local shops and boutiques are filled to the brim with new spring styles. Colors are everywhere and fashionistas are excited about the new season. Check out these fresh, happy and colorful outfit ideas, perfect for your next garden party.



← Available at **BIRDIE JAMES** and **ISLAND CHILD** (girls) Available at **HASKINS & CO** ↑



Refresh your look for the warmer season

PRO MAKEUP TIPS

1. It's time to trade in that full coverage foundation for a **tinted moisturizer** (make sure it includes SPF). Less is more in the summer months, let your sun-kissed skin shine.

2. Who has time to apply a full face of makeup or pack it all for a quick weekend trip? Utilize **three-in-one products**. Apply to eyes, lips and even cheeks for a complete look in seconds.

3. Spring cleaning applies to your makeup bag too. While you're starting to switch to summer shades, **give those makeup brushes a good cleaning**. This ensures good application and no breakouts.

– Sandra Subaciene

PRO HAIR TIPS

1. If you haven't already, it's time to go for a **spring snip**. In winter, not only does the air become dry, but your hair does too. Snipping off the dead ends is the perfect spring refresher.

2. Try **dry shampoo** for quick texture, volume and soaking up that summertime perspiration. Washing your hair frequently strips it of its natural oils. Just be sure to only spray the roots and hold the can at least 6 inches away from your hair.

– Josephine Bredice



← Available at **OUTSIDE HILTON HEAD** Available at **COCOON** and **GIGI'S BOUTIQUE** →

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TRUE GRIT MEN'S STACKED STRIPED SHORT SLEEVE BUTTON-UP SHIRT

Add this True Grit men's short sleeve button-up shirt to you spring-summer wardrobe. Lightweight linen and stripe color blocking detail will put you at the top of the fashion game.

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Stay organized on the go with this stylish and versatile Messenger Brief. Multiple pockets provide room for all the necessities while an adjustable shoulder strap provides comfort and the option to carry different ways.

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The elevated detail, comfortable wear, and finished appeal of the Cranbrook will have your guy lookin' fly. Exposed skeleton movement displays the sleek timekeeping quality of this Japanese automatic movement, while curved legs integrate smoothly into the Nagano leather strap.

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BEER CADDY

This handmade beer caddy holds a 6 pack of bottled beer, and features a bottle opener on the side for convenience. Beer not included.

Available at Buona Terra Woodworks



SCULLY LEATHER CROSS-BODY MESSENGER BRIEF

Protect your laptop and keep other business essentials organized while you're on-the-go. This leather bag features classic construction, quilted detail, and racing stripe accents. It contains a padded, removable laptop computer sleeve, an organizer panel, and plenty of room for your files.

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EARRINGS AND NECKLACE

Take on the drop earring trend with these handmade beauties. Embellished with a beautiful stone, these earrings are an absolute essential for spring. Make a statement with any outfit with this unique necklace! The mix of textures and colors will be sure to draw the attention of everyone you talk to!

Available at Haskins & Co.

CANINO JEWELRY PEBBLE PEARL EARRINGS AND LASSO CLASP NECKLACE

Every woman's wardrobe deserves a few classics: a little black dress, perfect pumps, and pearls. These beauties from Catherine Canino are timeless and modern, bold in their simplicity and sure to be treasured for a lifetime.

Available at Pretty Papers



THE AARON SANDAL BY KORK-EASE

A beautiful leather sandal with a delicate tie-up closure. The beauty of this shoe is its simplicity and the absolute comfort it delivers with every step.

Available at Island Girl

HOBO CADENCE CONVERTIBLE CROSSBODY

Designed for minimalists and made to hold just the necessities, Hobo's Cadence is a leather crossbody purse made with a convertible strap, allowing it to be a crossbody bag or long shoulder bag.

Available at Island Girl





BOHICKET ROAD BEACH TOTE

This tote from Bohicket Road is the perfect carryall for every day - not just the beach! Made of waterproof and stain resistant fabric, there's plenty of space for all of your day-to-day essentials. The bottom cover detaches with a single hand motion letting sand, crumbs or dirt fall right out and reattaches with ease.

Available at bohicketroad.com

TRINA TURK SOVALYE SUNGLASSES

There is nothing average about these oversized butterfly frames! Vintage inspired with a crooked arm and geometric custom lamination on the inside temple are right on trend this Spring. Throw your hair up and put these sunnies on for a fashion forward look.

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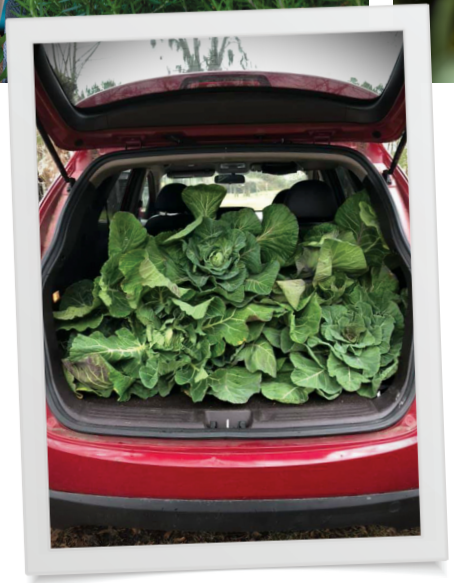
Living off the land

BLUFFTON COUPLE GROWS MOST OF THEIR OWN FOOD

STORY BY ROBYN PASSANTE + PHOTOGRAPHY BY KIM SMITH PHOTO







GARDEN FRESH
Above: Lenny Giarratano picks fresh rosemary. Right: Cabbage and collards are shown in the back of Angela Giarratano's Hyundai Tuscon.

The farm-to-table movement is mostly a nod at restaurants making the commitment to buy and serve local ingredients whenever possible. But for lucky (and hard-working) Bluffton residents Lenny and Angela Giarratano, it's literally a description of their personal dining habits.

A family friend and farmer allows the avid gardeners to use a hefty portion of his property in Bluffton to grow and harvest whatever they wish. And boy, do they.

Giarratano, who is the executive chef at Moss Creek, says the couple, along with Angela's father, Chester Pirtle, grows 80 percent of all the vegetables the family eats year-round.

"It's pretty routine for us to sit for a meal and realize everything but the protein is homegrown," he says. "That used to be a novelty, but really, it's commonplace now."



MOSS CREEK

Pesto

INGREDIENTS

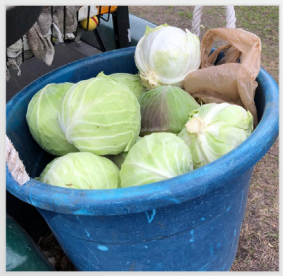
5 ounces fresh basil, no stems
9 ounces toasted nuts (pine, pecan, walnut, almond or combo)
2 1/2 ounces garlic cloves
1 1/2 teaspoons salt
1 1/2 teaspoons coarse ground black pepper
2 cups olive oil

DIRECTIONS Mix in food processor and enjoy! This recipe excludes Parmesan cheese intentionally as it can be added to whatever you are cooking as appropriate.



While it's difficult in a large commercial operation to source locally for everything — Moss Creek Clubhouse did about $1.1 million in food and beverage in 2018, Giarratano says — the family's gardening has inspired the way the chef thinks about what goes in his dishes both at work and at home.

"It shifted the way I try to purchase. There are so many logistical hurdles in large commercial operations ... it's really difficult. But it keeps my mind focused on trying to do those things, or sometimes inspires dishes that I can transpose into the commercial side."





Ideal Wait

Giarratano says garden vegetables like theirs taste different than mass-produced produce for a very specific reason: They give theirs time to grow.

"Everything really being commercially produced that isn't on a small-scale artisan farm level is just being produced with one thing in mind: getting up to the maximum ship weight so you can harvest it, get it into a truck and put something else in the ground as fast as possible. It needs to happen quickly, and they fertilize with that in mind," he says. "Our lettuces are so sweet compared to the commercial lettuce mixes because they're probably pushing those leaves out of the ground in two weeks, or less. They're just hitting them with nitrogen and commercial fertilizers over and over, where ours actually get time to mature in the field the way plants were meant to grow, getting the maximum nutrients, sunlight, water. It takes longer, but I think the results are obvious."

"The couple grows 80 percent of all the vegetables the family eats year-round."



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IN A VACUUM Lenny handles the blanching vacuum-packing and freezing of what the Giarratanos harvest. He's also a pretty good cook.

Save It for Later

The couple has a growing room in their home where various vegetables are often drying or being stored. Angela Giarratano, manager at Bluffton Veterinary Hospital, and her father mostly tend the garden, and Lenny handles blanching, vacuum-packing and freezing what they harvest. "This is absolutely year-round, it permeates our life," he says.

While they're not into canning because of the sugar involved, they do some pickling of things like okra, cucumbers and radishes. "I've dabbled in kimchi."



That's Local?

Gardening in the South doesn't have to mean a field full of okra or collard greens. In fact, Giarratano says two perennial winners in their Bluffton garden are bok choy and butternut squash. "You can't go wrong with ***bok choy*** here. That's not necessarily a local thing, but I promise you it grows like a weed," he says.

Butternut squash gets planted in early spring and harvested in June, and they last for six months or more when stored in a crate at room temperature. "We've never had less than a booming harvest of butternut squash."

Full of Beans

"Legumes in general grow fantastic here," says Giarratano, who has learned to love a lesser-known pea than its Southern cousin with the black eye.



"***Black-eyed peas*** have that real Southern reputation … everybody puts them in Hoppin' John. But most of the old-time sea islanders don't put black-eyed peas in Hoppin' John, they use red field peas. That was really the more common pea with the real old-timers here."

Red field peas are generally a little bit smaller than black-eyed peas, he says. "It's got a nice creamy, mild texture. To me they're a little less starchy than a black-eyed pea as well."

Nature vs. Nature

The Giarratanos prefer to keep their gardening as chemical-free as possible. "We do almost no pesticide at all; what we do use is all organic." They have had good luck with food-grade Diatomaceous earth, a fine, edible powder made of the fossilized remains of marine organisms called diatoms. "It acts as a very natural pesticide for our sweet potatoes." *LL*

MOSS CREEK

Asian broth

INGREDIENTS

2 tablespoons peanut oil
1 tablespoon sesame oil
2 1/2 cups chopped carrots
6 cups julienned onions
1/2 teaspoon crushed red pepper
1 tablespoon chopped garlic
3 tablespoons raw ground ginger
2 gallons chicken broth
3 tablespoons low sodium soy sauce
1 1/2 teaspoons lemon zest
3 cups chopped bok choy stalk
4 cups chopped bok choy greens

INGREDIENTS (slurry)

1/2 cup cornstarch
1/2 cup water

DIRECTIONS Heat the oil on medium heat, add crushed pepper, carrot and onion. Sauté until translucent. Add garlic and ginger. Sauté briefly, add broth and bring to a boil. Stir in soy sauce, lemon and choy stalk. Bring back to boil. Stir in slurry. Bring to boil. Add choy greens. Cook on high for four minutes; then chill in ice bath.



MOSS CREEK

Collard greens

*If you're cooking for a **large group** or just want to stock up your deep freeze, make this easy and delicious southern favorite.*

INGREDIENTS

1 bushel collard greens (25 pounds)
1 pound light brown sugar
10 large onions
1 1/2 pounds bacon
3 gallons chicken broth
2 quarts cider vinegar
1 tablespoon crushed red pepper
2 tablespoons kosher salt
1 cup whole garlic cloves
1 cup Worcestershire sauce
1/4 cup Texas Pete's or Frank's hot sauce

DIRECTIONS Clean and rib collard greens and cut into 1-inch strips. Combine with the rest of the ingredients and cook on low for several hours.







Fungi foraging

LOCAL CHEFS ARE HUNTING MUSHROOMS FOR LOWCOUNTRY RESTAURANT MENUS

STORY BY ROBYN PASSANTE

When Red Fish sous chef Josh Goldfarb spied a 7-pound Chicken of the Woods mushroom growing high on a tree earlier this year, the avid mushroom forager made a mental note to return soon with a way to retrieve it.

Unlucky for him, fellow forager Chaun Bescos spotted it too — and he keeps an extension ladder in his car all winter for just such an occasion.

"It adds to the fun of it, the treasure hunting feel," says Bescos of the camaraderie and competition among the handful of certified mushroom foragers in the Lowcountry. Bescos, chef at WiseGuys, helped teach Goldfarb about foraging when Bescos was executive chef at Red Fish, and now the two share information — and occasional, good-natured ribbing — regarding their lucrative pastime.





TASTES LIKE CHICKEN Mushroom lovers search for Chicken of the Woods mushrooms October through February. Many claim the mushroom tastes like chicken. It can be used as a substitute for chicken in a vegetarian diet.





LOCAL SINCE 2014 Red Fish sous chef Josh Goldfarb shows off a massive lion's mane mushroom he found here in the Lowcountry. The mushroom produces huge delectable fruiting bodies that can be an awesome addition to any meal.

Locally sourced mushrooms, prized for their flavor and their health benefits, are popping up more and more on menus across the Lowcountry, thanks to the hard, hot work of Bescos, Goldfarb and a few others.

How lucrative is it?

Chanterelles are probably the most popular and most plentiful wild mushroom in the area, and Goldfarb says a little hard work can yield a sweet paycheck. "During summertime if the weather's right, we can pick up about 100 pounds a week if the conditions are right, and sell them for 20 bucks a pound retail," says Goldfarb, who spends about 15 hours per week foraging in the summer, and sells first to Red Fish and then to a handful of chefs at other restaurants. "It's hard, but it's worth it."

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LOCAL 'SHROOMS

There are 20 wild mushrooms now approved for certified foragers in South Carolina, North Carolina and Georgia. ***Three of the most common wild edibles on local menus:***



Golden Chanterelles – Bright orange-yellow edible that grows on the ground with the root system of live oaks, benefiting the trees. Typically can be found from mid- to late-May until the end of October.



Lion's Mane – Edible, medicinal white mushroom with hanging spines that grows on dying oak trees. Known to enhance nerve regeneration and boost the immune system. Typically can be found between Halloween and Christmas.



Chicken of the Woods – Bright yellow-orange edible that grows on dead or dying hardwood trees and is said to taste like chicken. Typically can be found from late October to mid-February.

Why is it hard?

"It's a mosquito and tick battlefield," says Bescos, a Hawaii native who has spent time living and foraging in the Pacific Northwest and in upstate New York. "I'll come home and have 30 ticks on me. It's no joke. It's hot, and you're dripping sweat when you're out there in the woods but you gotta dress up in full pants, long underwear, you gotta wear long-sleeved shirts. I wear two to three shirts, I tuck 'em in, long snake boots and then I put on that DEET and go."

Goldfarb, who moved here from Dallas in 2014, agrees on the relative misery of the conditions in the South. "I come back and even after wearing 100 percent DEET, I'm covered in mosquito and chigger bites. It's very miserable. But we enjoy getting out in the woods. And I enjoy the check that comes with it."

OK but otherwise, how hard is it?

"I wouldn't recommend anybody go out in the woods and try to pick mushrooms unless you absolutely know what you're doing," says Goldfarb, who along with Bescos had to go through a two-day training and test to become a certified forager in the state. It's illegal for those who aren't certified to forage and sell wild mushrooms — mostly because there are toxic lookalikes out there that can seriously harm or kill those who eat them.

"When I pick, I separate my mushrooms. I don't put them together," says Bescos, explaining that if he were picking chanterelles and mistakenly picked a jack-o'-lantern mushroom, the poisonous chanterelle lookalike, even if he realized his mistake and threw out the jack-o'-lantern before preparing the rest of the bunch, "that one jack would make everybody that had that dish sick, just from getting some pieces (of it) mixed in with the chanterelles."

Where do you forage?

The guys are secretive about their specific hot spots, but Goldfarb has one prime plot in Ridgeland that isn't technically his but has become his through the generosity of a stranger.

"We were out pickin' and this guy drove up on this little 4x4 and said, 'Hey, this is my land.' We said, 'Oh, we're sorry, we didn't know.'" He asked Goldfarb and his friend what they were doing and when they told him about mushroom foraging, he was intrigued. "He's given us permission to keep returning to his land, and we've found lots of beautiful mushrooms — lion's mane, Chicken of the Woods, chanterelles — over the seasons. And we invited him to come eat at Red Fish and we made him a mushroom-themed dinner for him and his family. It was really cool." *LL*



EXTENDED SHELF LIFE The Chicken of the Wood mushroom can be frozen for long periods of time and retain its edibility.

FUN FACTS

- *Mushrooms are also called **toadstools**.*
- *Unlike plants, mushrooms **do not** require sunlight to make energy for themselves.*
- *A single Portabella mushroom contains **more potassium** than a banana.*
- *Mushrooms are made up of around **90 percent water**.*
- *China produces about **half** of all cultivated mushrooms.*
- *Mushrooms spores **repel** over 200,000 species of insect.*
- *Mushrooms have **fewer calories** than a rice cake.*
- *Ancient Egyptians referred to mushrooms as the plant of **immortality** in hieroglyphics.*
- *Mushrooms contain **more protein** than most vegetables.*
- *Mushrooms are an awesome source of **vitamin D**.*



IN LIKE A LION Lion's mane are large, white, shaggy mushrooms that resemble a lion's mane as they grow. They have both culinary and medical uses.



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Garden fresh recipes

Bright, bold and delicious produce — yellow onions, tomatoes, parsley, garlic, collard greens, olives, celery, pimento and more — flavor these fresh recipes from local chefs and restaurants. ***Pick your garden favorites and make an appetizer, a side, a main dish or all of the above.***



CHECHESSEE CREEK

Club Truffle Deviled Eggs

INGREDIENTS (Serves 6)

1 dozen whole eggs plus two egg yolks
1 tablespoon truffle oil
4 tablespoons olive oil
1 teaspoon Dijon mustard
1 teaspoon Coleman's Dry English Mustard
2 dashes Tabasco pepper sauce
1 teaspoon ***fresh parsley****, minced*
Salt and white pepper to taste

DIRECTIONS [1] In a saucepan with hot water over high heat, add eggs to water, covering eggs and cook for 12 minutes at a rapid boil. Remove eggs from heat and run eggs under cold water for 10-15 minutes until eggs are cooled. **[2]** While the eggs are cooling, prepare truffle mayonnaise by whisking remaining two egg yolks until yolks are stiff and increased in volume by 20 percent. Slowly whisk in olive oil to the egg yolk mixture, ensuring that the oil is absorbed by the egg mixture before additional olive oil is added. Continue to incorporate olive oil, then season with Tabasco pepper sauce, salt, white pepper, parsley, and dry mustard. **[3]** Remove cooled eggs from water. Peel and slice eggs into two pieces and remove egg yolks, setting yolks aside. With a fork, blend egg yolks with the truffle mayonnaise until incorporated. **[4]** Arrange cooked egg whites on a flat surface and fill yolk area with prepared egg truffle blend. Garnish with fresh chives, parsley, or for something a little different, crispy pork rinds.



CHARBAR CO

Easy Grazing Hamburger Soup

INGREDIENTS (Serves 8)

1 pound lean ground grass-fed Angus beef
6 cups organic beef broth
*1 can (14 1/2 ounces) diced organic **tomatoes**, undrained*
3 medium carrots, sliced
2 medium Yukon gold potatoes, peeled and cubed
1 medium onion, chopped
1/2 cup chopped celery
1 1/2 teaspoons kosher salt
1/2 teaspoon pepper
1/4 teaspoon dried oregano
1 cup cut fresh or frozen green beans

DIRECTIONS [1] In a large saucepan, brown beef; drain. Add the next 10 ingredients; bring to a boil. **[2]** Reduce heat; cover and simmer for 15 minutes or until potatoes and carrots are tender. Add green beans. Cover and simmer 15 minutes longer or until the beans are tender. Serve with crusty bread and crisp green salad.





MICHAEL ANTHONY'S

Antipasto Platter

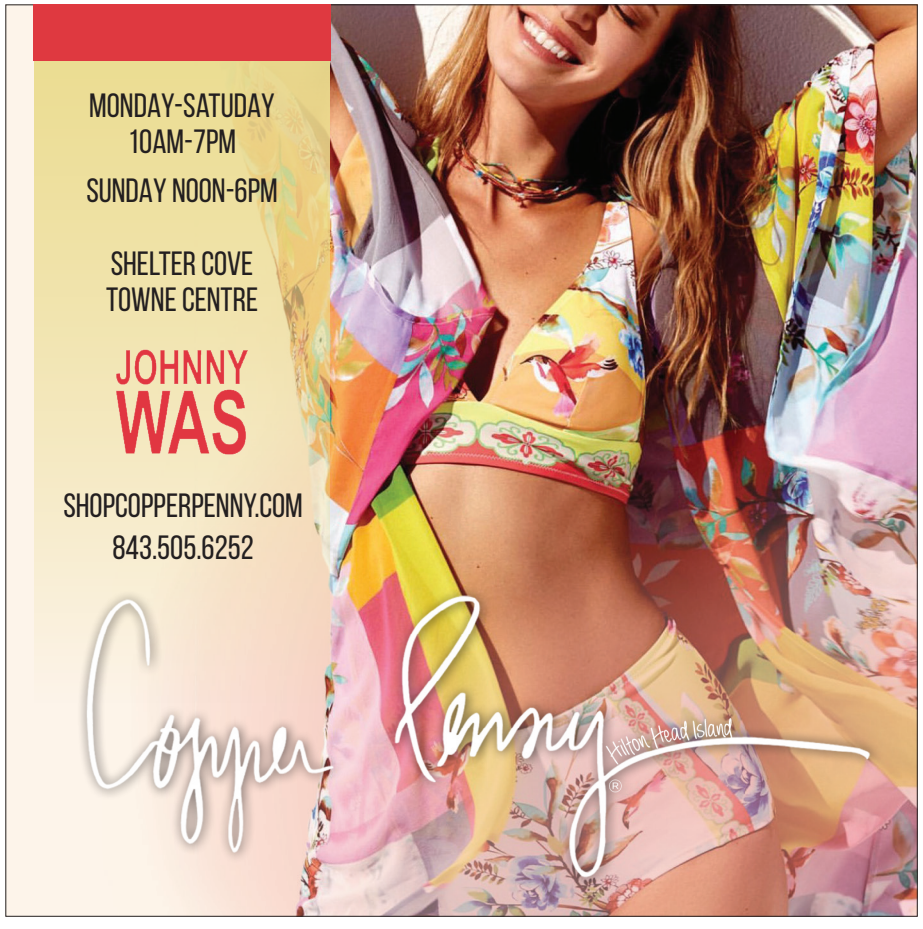


INGREDIENTS

Prosciutto di Parma
Capocollo
Spicy Soppressata
Speck
Red Pepper Pecorino
Provolone
Assorted Olives
House Made Mostardo

DIRECTIONS Make a quick and easy appetizer that everyone will enjoy. Simply arrange artfully on a platter or wooden board. All items available in The Market at Michael Anthony's Cucina Italiana.





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RICHARD ANGELONE

Simple Italian Seafood Chowder



INGREDIENTS

4 tablespoons extra virgin olive oil
1 large yellow onion, chopped
*2-3 cloves **fresh garlic**, minced*
3 tablespoons fresh flat-leaf parsley
1 teaspoon red pepper flakes
1 teaspoon dried thyme
2 teaspoons dried oregano
1 cup dry white wine such as Pinot Grigio
1 28-ounce can crushed tomatoes (San Marzano, Cento, etc.)
1 teaspoon salt
1/2 teaspoon black pepper
1 1/4 pounds fresh cod, cut into one inch chunks
10-15 pieces uncooked shrimp, cleaned & deveined
16 ounces seafood cooking stock

DIRECTIONS [1] In a large saucepan over medium heat, warm olive oil. Add the onion and sauté for 3 to 4 minutes. Add the minced garlic and 2 tablespoons of the parsley and sauté until the garlic is fragrant, about 1 to 2 minutes. **[2]** Raise the heat and add the red pepper flakes, thyme, oregano, and pour in the wine. Let alcohol bubble away for a few minutes. Reduce heat to medium. Pour in the tomatoes and seafood stock and simmer uncovered, stirring occasionally until the flavors are blended (about 5 minutes). Reduce heat and cook for an additional 15 to 20 minutes. **[3]** Using a slotted spoon, add in the fish and shrimp and continue cooking on low heat, uncovered for about 15 minutes. Season with salt and pepper.
[4] Sprinkle grated parmesan cheese when serving. Toast bread and rub surface with cut pieces of garlic.



Berkeley Hall member Richard Angelone's Simple Italian Seafood Chowder is his version of a classic seafood stew served with some crusty bread. *Easy and quick to prepare, and great on either a cold New England winter day or a beautiful Lowcountry afternoon. A former restaurateur, Angelone was part owner of a Newport, R.I., restaurant in the 1980s. "I was inspired to cook by my mother (Italian, of course) and the chef," laughs Angelone. And his recipe is a big hit with wife Elizabeth and their Berkeley Hall friends. Buon Appetito!*



SPROUT MOMMA

Spicy Vegan Pimento Cheese Ball

INGREDIENTS (Cheese)

2 cups raw cashews
2 garlic cloves, minced
1/2 teaspoon garlic powder (or to taste)
1 medium lemon, zested and juiced
3-4 tablespoons nutritional yeast (to taste)
1/2 teaspoon sea salt (or to taste)
2 tablespoons olive oil
4 ounces vegan cream cheese (Trader Joe's or Tofutti)
*1 4 ounce jar **pimento peppers**, drained*
1/2 teaspoon smoked paprika
1/8 teaspoon cayenne pepper (optional)

INGREDIENTS (Coating)

1/4 cup raw walnuts or pecans, chopped
1 tablespoon nutritional yeast
1 teaspoon smoked paprika
1 teaspoon chili powder
1 pinch cayenne pepper
1 healthy pinch sea salt

INSTRUCTIONS [1] Place cashews in a bowl and cover with cool water. Soak overnight or for at least 6 hours. Once soaked, drain cashews thoroughly. **[2]** Add cashews, minced garlic, garlic powder, lemon zest, lemon juice, nutritional yeast, salt and olive oil to a food processor. Blend until very creamy and smooth, scraping down sides as needed. **[3]** Add vegan cream cheese, pimento peppers, smoked paprika and cayenne (optional). Blend once more until creamy and smooth. **[4]** Taste and adjust seasonings as needed, adding more lemon zest for tartness, nutritional yeast for cheesiness, garlic for zing, salt for saltiness, paprika for smokiness, or cayenne for heat. You want it to be super flavorful, so don't be shy! **[5]** Place a fine mesh strainer (or colander) over a medium mixing bowl, and lay down two layers of cheesecloth (or a clean, fine, absorbent towel). **[6]** Use a spatula to scoop all of the cheese over the cheesecloth, then gather the corners and twist the top gently to form the cheese into a "disc." Secure with a rubber band. **[7]** Place in refrigerator to set for at least 6 hours, preferably 12-24, or until semi-firm to the touch. **[8]** To serve, unwrap from cheesecloth and gently invert onto a serving platter. Reform with hands or cheesecloth as needed. **[9]** To make optional coating, mix together nuts, yeast, and spices. Gently roll the ball around in the mixture until coated. It is fragile, so handle gently. **[10]** Enjoy immediately with crackers, vegetables or tortilla chips.





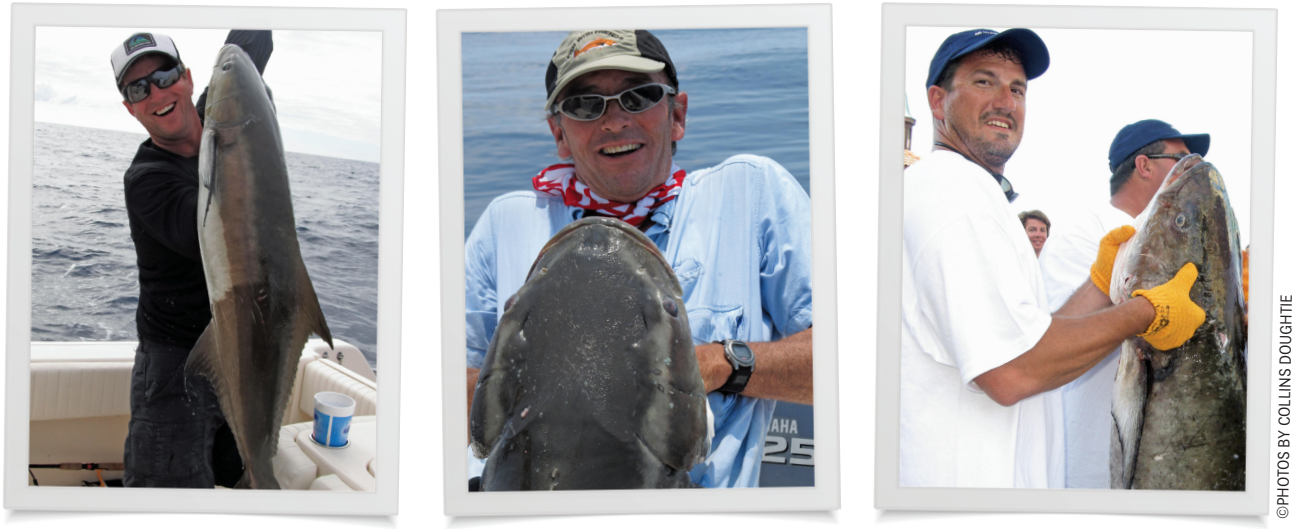




HOW TO SPOT ONE

Cobia have dark brown or gray backs and sides with two sharply defined silver bands and a light underside. They are built with a shark-like body and a large, broad head and on average weigh around 80 pounds.

What's fresh in May? Cobia



©PHOTOS BY COLLINS DOUGHTIE

BIG FISH TO FRY Local fishermen (from left) Byron Sewell, Collins Doughtie and Robbie Marudas are shown with massive cobia they've reeled in.

Cobia are one of the most exciting gamefish to catch here in the Lowcountry, and our local waters are one of the best areas in the world to catch these prodigious pelagics. Cobia will start moving into the Lowcountry in late April to feed and spawn and will stay well into the summer. There are many ways to catch cobia, including either fishing the bottom with live or cut bait or sight casting. With some heavy duty tackle, this can even be done on the fly.

Scientists found the cobia in Beaufort County waters to be genetically unique, returning here each year to reproduce and not breeding with larger fish offshore, making them a unique and special fish for anglers here in the Lowcountry. Former director of the Waddell Mariculture Center, Al Stokes, said that cobia have been overfished by 250 percent nationwide. Catch and release policies are in place to reinforce conservation and protect this beloved species.

In 2016, SCDNR issued new regulations for cobia in order to help revitalize their population with the month of May being a closed season for Jeremy Inlet at Edisto Island. In federal and all other state waters, it is closed when the annual catch limit is met (1 per person, per day and no more than 3 per boat, per day, with a 33-inch fork length size limit). *LL*

BOOK A FISHING CHARTER

The easiest way to catch cobia is with an experienced local captain. Popular local charters include Tallboy Fishing, Bayrunner Fishing, Cool Cat Sportfishing, HHI Deep Sea Fishing, Native Son Adventures, Stray Cat Charters, Live Oac Outdoor Adventure, Papa Bear Charters, Out of the Blue Fishing, Bulldog Fishing and Hilton Head Fishing Adventures. Prices depend on the number of fishermen, time on the water and the boat used. Expect to pay around $100 per hour, per angler.

FRESH FISH HEADQUARTERS: PIGGLY WIGGLY HHI



Locals know the best place to get fresh local fish is ***Piggly Wiggly Hilton Head***. Their Fish n' Tales Seafood Market sells fresh seafood caught in local waters. From shrimp to mahi mahi, they have all your favorites and even a few new things to try. Their selection changes daily, depending on what is available in the local market. In the past, they've been a great souce of cobia in season. Call ahead to make sure they have the tasty fish in stock.

Other places to get 'em

- *Red Fish*
- *Charlie's L'Etoile Verte*
- *Sea Grass Grille*
- *Barnacle Bill's*
- *Benny Hudson's Seafood*
- *Sea Eagle Market*



LOCAL LIFE TEST KITCHEN

Pan-seared cobia with thyme butter

INGREDIENTS

Cobia fillets, skin removed
1 stick of butter, softened
Olive oil
Salt and pepper
1 bunch fresh thyme, chopped
1 lemon

DIRECTIONS [1] Add the chopped thyme into the softened butter. Put the mixture in the fridge to firm and chill. Preheat a sauté pan to a medium high heat. Season the fish with salt & pepper. **[2]** Add olive oil to the pan and wait for the smoking point. Add the fish, and sear on each side for approximately 5-7 minutes or until golden brown and the fish is fully cooked and flaky. **[3]** Top with thyme butter and a squeeze of lemon. Serve with lemon slices and lightly steamed vegetables, such as oven-roasted asparagus (recipe below).

Oven-roasted asparagus



INGREDIENTS

1 bunch asparagus spears, trimmed
3 tablespoons olive oil
1 clove garlic, minced
1 teaspoon sea salt
1 1/2 tablespoons grated Parmesan cheese
1/2 teaspoon ground black pepper
1 tablespoon lemon juice

DIRECTIONS [1] Preheat oven to 425 degrees. Place the asparagus in a mixing bowl, and drizzle with the olive oil. Toss to coat the spears, then sprinkle with Parmesan cheese, garlic, salt and pepper. Arrange the asparagus on a baking sheet in a single layer. **[2]** Bake until tender, 12-15 minutes depending on thickness. Sprinkle with lemon juice and serve.



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 + LOCAL CHEFS + NOW OPEN



Outdoor dining hotspot: The Sandbar Beach Eats

*Make the most of this beautiful weather by enjoying casual locally flavored food and unique cocktails in a fun atmosphere, streetside at Coligny. **The Sandbar Beach Eats** is located just steps from Coligny Beach and is pet friendly. The kitchen receives daily local deliveries. Menu items include beach snacks, shrimp, oysters, sandwiches, tacos and more. Happy hour with drink and cocktail specials from 4-6 p.m., seven days a week.*

HOT PRODUCT: Foglie D'ulivo Pasta



*Hailing from the southern province of Bari in the "heel" of Italy, these Foglie d'Ulivo from Marella are produced with a blend of organic, IGP-certified hard (durum) wheats. While industrially produced pastas are typically made with Teflon-coated steel dies, Marella is extruded through a bronze die, giving a rougher surface texture that holds sauce better. Their name means "olive leaves," and the lovely green color of this pasta comes from spinach. Try these with a light cream sauce to fully appreciate the beauty and hearty flavor of this Pugliese classic. Find it in the Market at **Michael Anthony's Cucina Italiana**.*



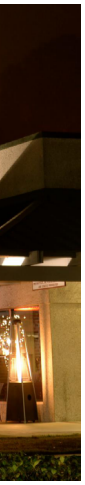
SERG Group purchases Charbar, Holy Tequila

*Two popular restaurants and the new Whiskey Room on the south end of Hilton Head Island are now owned by **Southeast Entertainment Restaurant Group**, the largest employer on the island. Charbar, Holy Tequila and the Whiskey Room were sold by HHI Hospitality. SERG has no plans for immediate changes. "We aren't going to change what's working already," said Alan Wolf, SERG director of operations. Both Charbar and Holy Tequila have won local, regional and national awards since opening their Park Plaza restaurants. Nick Bergelt, the restaurants' former owner and CEO of HHI Hospitality Group, decided to move his focus to franchising his QSR concepts Stoner's Pizza Joint and Healthy Habit.*

Long Cove Club hires new executive chef



***John Soulia** brings more than 21 years of culinary leadership and management to the position. He worked as the director of food and beverage and executive chef at Berkeley Hall for six years and had long and highly successful tenures at Belfair and Hampton Hall. He has a degree in culinary arts from Johnson and Wales University, Providence, RI, and has continued his education at the Culinary Institute of America, Napa Valley and The Gourmet Institute, New York, NY.*



Local student takes top spot in cooking competition

*Fifth-grader **Kandace Henderson** was a finalist the past two years in the Sodexo Future Chef Competition, and her persistence paid off March 15 when she won the annual event. Henderson, who attends Joseph S. Shanklin Elementary, was one of 12 elementary school finalists from across the district who prepared healthy Mexican-inspired dishes – this year's competition category – for a panel of five judges at River Ridge Academy. Judges awarded points based on the recipes' originality, taste, healthy attributes, plate presentation, ease of preparation and kid-friendliness. Henderson's winning dish was "Latin Spiced Salmon with Tortilla Boats." For her first-place finish, Henderson was awarded a prize basket of cookware, kitchen utensils, cutting boards and a Future Chef apron. She now has a chance to move on to the 2019 regional and national Future Chef competitions.*



Local bakers win RBC Heritage cookie contest

*Two "hole-in-one" cookies were named the official cookies of the 2019 RBC Heritage and were served at the eight concession stands located on the course during the 2019 PGA Tour golf event at Harbour Town Golf Links. The winning cookies were Harbour Town's Dye-abolical Delights, baked by Tina Daley of Hilton Head Island, and **Pockets Full of Sunshine's Peanut Butter Putters**, baked by Laurin Rivers and team. As winners, Daley and Rivers both received a champion package including tickets to the tournament and plaid swag, in addition to bragging rights.*





One Hot Mama's opening Bluffton location

*Bluffton residents will no longer have to cross the bridge when they have a craving for **One Hot Mama's** famous slow-cooked barbecue. The Southeast Entertainment Restaurant Group (SERG) will bring its flagship restaurant to the Buckwalter Corridor in Bluffton this year. One Hot Mama's will open in June in Berkeley Place in the 4,300-square-foot corner space adjacent to the Cinemark Bluffton movie theater. Working with Kelly Caron Interior Design, renovation plans of the Bluffton locale will replicate many features of the Hilton Head Island location.*



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SELECT restaurants

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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

WINE DOWN WEDNESDAY AT VILLAGE AT WEXFORD



*The Village at Wexford will host **Wine Down Wednesday** from 5-8 p.m. May 8 at the Village at Wexford. Attendees will follow a tasting map around the Village at Wexford to enjoy a variety of wine selections and tastings from participating merchants. Tickets are $10. Find more information at villageatwexford.com. In other Village at Wexford news, the outdoor farmers market opens for the season May 1.*

HILTON HEAD MID ISLAND

ALEXANDER'S
Seafood One of the island's most beloved restaurants, now operated by Palmetto Dunes Oceanfront Resort. Fresh local seafood and a great early bird special. $$$
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. $$
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

CHARBAR CO.
Burgers Award-winning gourmet burgers. Additionally, it features specialty craft beers and nostalgic music memorabilia. $$
charbar.com
33 Office Park Road, Suite 213, Hilton Head Island
843-785-2427

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

HOLY TEQUILA
Mexican Gourmet tacos, salads, quesadillas, burritos and small plates all around $10, with a full bar offering mixologist-inspired cocktails and over 50 kinds of tequilas. Be sure to order the Street Corn before your main course and the churros after. $$
holytequila.com
33 Office Park Road, Park Plaza
843-681-8226

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

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



TRY THIS!

Pistachio and Raspberry Cake

*Check out this pistachio and raspberry cake from **Charlie's L'Etoile Verte**. The popular family restaurant offers this and other decadent desserts, including caramel cake, bread pudding and biscotti.*

SPROUT MOMMA OFFERING CATERED LUNCHES



*Win over your co-workers by having **Sprout Momma Breads** drop off lunch at your workplace. The popular artisan bread makers offer catered lunches. They can do sandwich trays or full catered events such as weddings or holiday parties. They recently bought a rolling wood-fired pizza oven and can hitch it up and bring the party to you. To order, call 843-715-2649.*

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 expansive outdoor bar. $$

saltydog.com
232 S. Sea Pines Drive, HHI
843-671-2233
1414 Fording Island Road, Bluffton
843-837-3344

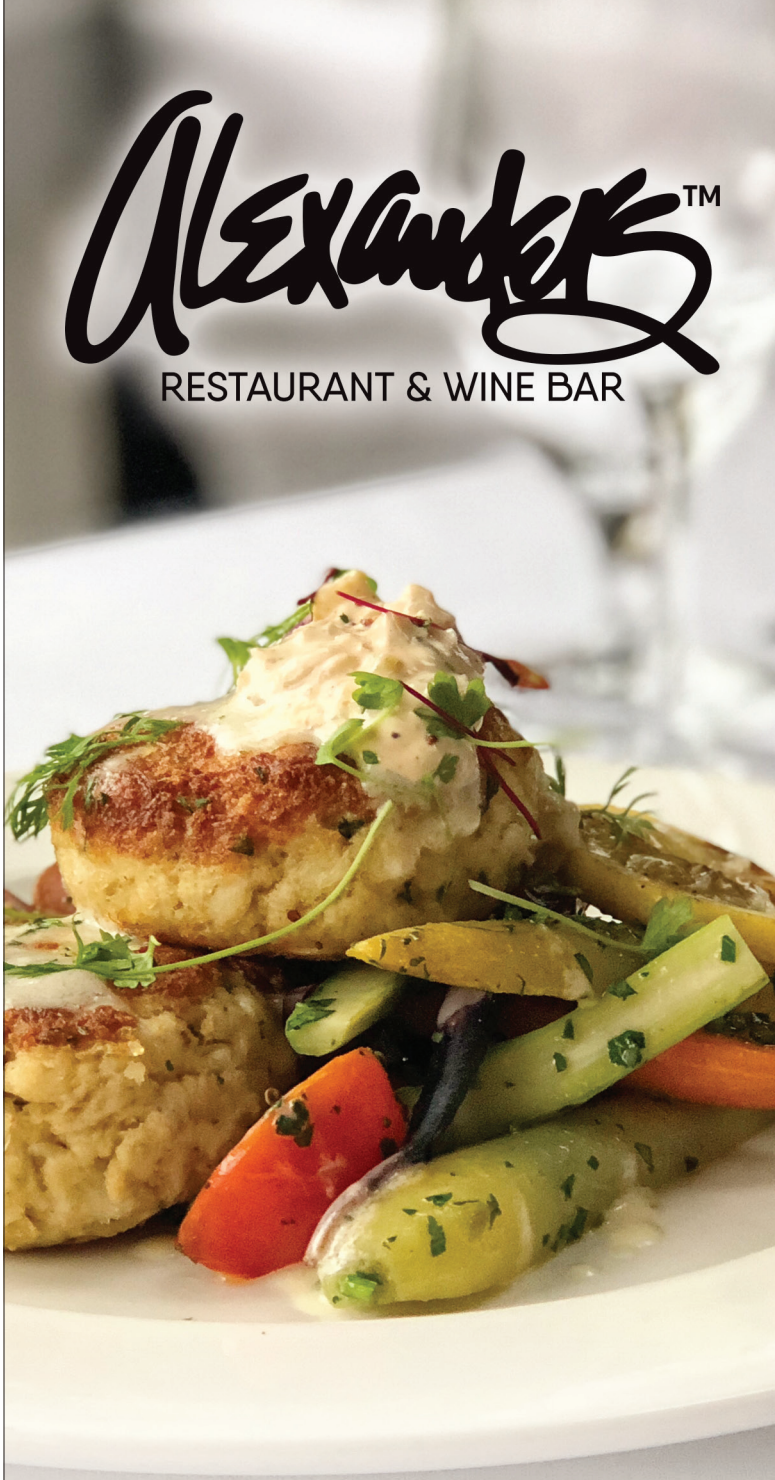
BLUFFTON

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

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Make Mother's Day sweet

*If your mom is a confirmed chocolate lover, delight her with one of these **easy-to-make treats** on May 12.*



Chocolate coconut balls

INGREDIENTS

4 1/2 cups coconut flakes
6 1/2 ounces condensed milk
5 ounces melted semi-sweet chocolate
1 tablespoon vanilla extract

DIRECTIONS [1] Lightly pulse coconut flakes in a food processor. Add the condensed milk and vanilla extract. Mix well. Refrigerate for 10 minutes. Make balls out of the mixture and freeze for 10 minutes. **[2]** Melt the semi-sweet chocolate. Use a fork to dip each ball into the chocolate. Let the excess drip and place on parchment paper. Refrigerate for 15 minutes and serve.



Chocolate banana pops

INGREDIENTS

4 ripe, firm bananas
8 wooden sticks
3 tablespoons salted peanuts, chopped
6 ounces dark chocolate, chopped

DIRECTIONS [1] Peel and cut each banana in half, crosswise. Insert a stick into each half. Place on a tray, cover with plastic wrap and place in the freezer for about three hours, until frozen. **[2]** Place the peanuts on a plate. Melt the chocolate with the lowest possible heat, stirring frequently. Pour the melted chocolate into a tall glass. Dip each frozen banana into the chocolate, turning it to coat, and immediately roll in the peanuts. Place on a tray covered in waxed paper. Serve immediately.



WIN THIS SHOE!

Follow us on Facebook and Instagram for your chance to win a sweet chocolate shoe for yourself or your mother. This cosmic pink chocolate shoe was created by famous chocolatier **Oliver Kita**, who we met at a special event recently in Bluffton. The shoe is reverse hand painted inside the mould and then hand cast with 38 percent organic milk and fair trade chocolate.



Join the club!

Get a **complimentary sweet treat** from Chocolate Canopy by signing up for the LOCAL Life Birthday Club at LocalLifeSC.com. You don't need to tell us the year. That's your business. Sign up today!



A Tiger Butter tale

ISLAND WOMAN CREATES A TASTY ALTERNATIVE TO NUT AND SEED BUTTERS



©KIT CARPER PHOTOGRAPHY

TIGER FOR YOUR TANK Kristen Waters is the woman behind Tiger Butter, a spread made with tiger nuts, a root vegetable from Africa.

After suffering from several digestive issues, other health issues and allergies after college, Hilton Head Island resident Kristen Waters was on the hunt for products that she could enjoy without causing a flare up of symptoms. Unfortunately, there weren't many products on the market she could enjoy.

As a personal trainer, nut and seed butters were always her go-to snack with some vegetables or fruit. Waters couldn't digest foods like nuts and seeds for a period of time, so she started experimenting with alternatives that could replicate the taste. One day she began working with tiger nuts (a root vegetable) and made it into a nut butter.

After months of enjoying it by herself, she realized those suffering from autoimmune diseases and allergies might also enjoy her new discovery. In that moment, Tiger Butter was born.

What are tiger nuts?

Tiger nuts are not nuts. They are a root vegetable from Africa and are rich in prebiotic fiber and micronutrients. They are lauded for their high resistant starch fiber content. These fibers pass through the GI undigested and are thought to reduce blood sugar spikes and aid in satiety. In addition, they are a good source of plant-based protein, poly and monounsaturated fats, magnesium, calcium, vitamins C and E. Plus, they're gluten-free and dairy-free, making it a great option for those on Vegan or Paleo diet.

How to eat it

Enjoy Tiger Butter just as you would any nut butter — in smoothies, on toast, with fruit or grab a spoon and enjoy straight out of the jar. LL



THE LINEUP

Original Tiger Butter
A naturally sweet and nutty treat without the nuts or added sugar. If you like peanut butter or almond butter, but want a more nutrient dense option or if you have an allergy, this is a must-try.

Chocolate Tiger Butter
If you like anything chocolate, you will love this naturally sweet and nutty treat. It is made with allergen friendly cocoa powder, without the nuts or added sugar.

Purchase at tigerbutterco.com.



TIGER BUTTER CO.

Flourless Chocolate Chip Cookies

INGREDIENTS (Makes 16-20 cookies)

2/3 cup rolled oats, gluten free
1 cup Tiger Butter
1/3 cup coconut sugar
4 scoops collagen (2 servings of 20 peptides)
2 large eggs (flax/chia eggs for vegan option)
2 teaspoons vanilla extract
1 teaspoon cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
2/3 cup chocolate chips

DIRECTIONS [1] Heat the oven to 350 degrees. Line two baking sheets with parchment paper. **[2]** In a medium bowl, combine oats, collagen, cinnamon, baking soda and salt. **[3]** In a large bowl, combine Tiger Butter, coconut sugar, eggs and vanilla. Mix well. **[4]** Once everything is incorporated, fold in the chocolate chips. **[5]** Scoop 1 tablespoon of dough onto the baking sheet at a time. Bake for 9-12 minutes until golden brown. Cool for 2 minutes before removing from the baking sheet. Transfer to a cooling rack to cool completely.





Vanity wall—Sutra Black Natural Stone Mosaic mini Bamboo with honed finish
Pure White Caeserstone Quartz, 2½" mitered laminated built-up edge

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Local Cocktail



STORY BY TERRY CERMAK

New Yorkers love their alcohol, so much so that many cocktails have been named in their honor (The Manhattan, Long Island Iced Tea, The Brooklyn, to mention a few). Many Lowcountry residents love a great cocktail as well. With that in mind, the team of mixologists at Rollers Beer, Wine & Spirits have created a series of cocktails that celebrate local landmarks, events and founding fathers. This month's featured libation is The Heyward House. It was built in 1841 in the early Carolina Farmhouse style brought to North America by planters from the West Indies (the house, not the cocktail). The historic home is located in the heart of Bluffton's Historic District and serves as a museum and as the official welcome center for the town of Bluffton. Mix, sip and reminisce. *LL*

LOCAL COCKTAIL

The Heyward House

INGREDIENTS

1 1/2 ounces Plantation 3 Star Rum
1 ounce High Wire Southern Amaro
1 ounce Velvet Falernum
1 ounce fresh lime juice

DIRECTIONS Combine the ingredients with crushed ice and shake well. Pour into a Hurricane glass and garnish with a mint sprig.

©PHOTO BY MICHAEL HRIZUK

Infuse vodka with your garden bounty

Forget about artificial flavors and coloring. Infusing your cocktails with fresh fruit, vegetables and herbs grown in your garden will give you much tastier results. Here are three examples using ***Tito's Handmade Vodka.***



Grapefruit Groove

INGREDIENTS

2 ounces grapefruit infused Tito's Handmade Vodka
1 ounce grapefruit juice
2 tablespoons lime juice
1 teaspoon agave nectar

DIRECTIONS Add all ingredients to a shaker with ice. Shake vigorously and strain into a chilled martini glass. Garnish with a grapefruit wedge.



GRAPEFRUIT INFUSION

INGREDIENTS

2 cups Tito's Handmade Vodka
1 large grapefruit rind

DIRECTIONS Peel the grapefruit rind (avoiding the white pith) and drop into a glass container. Fill with Tito's Handmade Vodka. Let sit for 36 hours. Strain when the infusion has reached the desired flavor.



Strawberry Basil Spritzer

INGREDIENTS

1 ounce strawberry infused Tito's Handmade Vodka
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 strawberries

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.



Mint to Beet

INGREDIENTS

2 ounces beet infused Tito's Handmade Vodka
1 ounce ginger honey syrup
1 ounce lemon juice
2 mint sprigs

DIRECTIONS Add all ingredients to a shaker with ice. Shake and strain into a coupe glass. Garnish with a mint sprig.



BEET INFUSION

INGREDIENTS

2 cups Tito's Handmade Vodka
3 beets

DIRECTIONS Clean, peel and chop beets into cubes. Add beets and Tito's Handmade Vodka into a resealable glass container. Shake and store in a cool dark place for 3 days, shaking the infusion daily. Strain when the infusion has reached the desired flavor.



PRO TIP

FLOWER POWER: Extend the life of your flowers.

Keep your flowers fresher for longer by adding a few drops of Tito's Handmade Vodka and a teaspoon of sugar to your vase. Alcohol is an antibacterial agent and will kill bacteria on flower stems, keeping your flowers looking good for up to six days.





OVER A BARREL
The unique barrel ceiling is one of many ways that Belle Reve takes a hard turn from Lowcountry tradition.





Beautiful dream

INSIDE THE ELEGANCE AND INNOVATION OF ACH CUSTOM HOME'S BELLE REVE LIFESTYLE HOME.

STORY BY BARRY KAUFMAN
PHOTOS BY KRISTEN ALBO

There's a school of thought in home-building that a theme is to be adhered to with strict determination – that the pre-set tenets of what defines a Lowcountry home make up a design's uncrossable borders.

Antoine Iskandar does not subscribe to that philosophy. As he has impressively displayed at the Belle Reve model home in Berkeley Hall, created by his firm ACH Custom Homes, a theme's greatest use is as a springboard for creativity. Here, a Lowcountry theme is the canvas, not the art.

The Belle Reve carries some hallmarks of a Lowcountry home, to be certain. And what Lowcountry elements it does contain – shiplap walls, plentiful outdoor space – are all executed with a bounty of unbridled creativity.

The shiplap runs throughout the main living spaces, sometimes as an accent wall, sometimes surrounding a room on three sides. But it's also found running up the tapered chimney of the great room's fireplace or lining the borders of coffered ceilings, while NYC loft-inspired, large scale upholstered furnishings lend to a casual, comfy feeling.



LIGHTEN UP
The contrasting light fixtures between the kitchen and living room not only add flair, but playful visual interest that dances between different motifs.







ROOM TO ROAM
Tall ceilings lend a sense of spaciousness to rooms that revel in intriguing details, whether it's a unique tile pattern or beadboard accents.










THE GREAT OUTDOORS A melding of outdoor and indoor luxury is one of the signatures of Berkeley Hall's lifestyle homes.

The outdoor living spaces offer the luxury you'd expect – sparkling swimming pool with its water feature, private putting green and fire pit, expansive outdoor kitchen and stack-stone fireplace with TV – but also open to the inside, thanks to tri-fold sliding doors towering 10 feet tall.

The elements that make the Belle Reve a traditional Low-country home offer intrigue and luxury, but it's when you examine the elements that wander far afield from that tradition that you discover the true genius of this home.

Take, for example, the gourmet kitchen, whose subway-tiled barrel ceiling soars above dual center islands. Most home designs would downplay the kitchen's size in order to make the great room seem more impressive by comparison. Iskandar went the other way, creating a subtle distinction between the two rooms that harmonizes the two spaces.

"While other homes may have flat ceilings with manufactured trusses, we created volume," he said. "You come in and feel like it's a breath of fresh air."

And those subtle touches are everywhere, tweaks to tradition that speak to the enormous care put into the home's construction and design. White oak floors were given a subtle whitewashing, lightening them up in defiance of the typical dark Lowcountry floors. Dark mahogany accents are punctuated at the entry and office doors on a warm, off-white palette of interior colors and soft wood-toned floors.

The luxurious bathrooms revel in visual variety, contrasting custom tiles in a way that blend with seamless harmony.

But Belle Reve is more than a showcase for ACH's creativity – this house was truly built to be a home. Livability is key to the design. The airy master suite joins a front room that can serve as an office, nursery or guest room via a spacious, spa-like jack-and-jill en suite bath. A mud room off of the front courtyard opens into the massive laundry room, something every family can appreciate. And an incredibly roomy bonus space above the garage can serve as an entertainment room thanks to a pool table and wide-countered kitchenette, or sleep four thanks to custom whitewashed day beds and spacious private bath.

The Belle Reve is a French term meaning, "beautiful dream." And this home welcomes you into just that, a beautiful dream to live in." LL

The home team

Design/Build: ACH Custom Homes **Builder:** Antoine Iskandar **Cabinetry:** Medallion (ACH exclusive dealer of the Lowcountry)
Exterior Architecture & Interior Design Consultant/Architect: John Pittman III, AIA, NCARB
Furnishings & Decor: Timeless Interiors **Tile & Flooring:** Floor & Decor **Lighting Fixtures:** Pace Lighting
Plumbing Fixtures: Ferguson's Plumbing **Countertops:** Granite Depot **ACH Social Media & Marketing:** Cheryl J. Simkins

Get the look of this featured home

Here are a few home accessories you can purchase to help achieve the look of this fantastic lifestyle home.



WINDMILL CEILING FAN
This 62-inch indoor Prairie ceiling fan is available in two finishes: aged pewter and brushed steel. Available at Circa Lighting in Savannah. $850.



LOG LAMP
This etched birches table lamp features a log-like base and birch shade that casts a peaceful glow from any side table. Available at pier1.com. $149.



COW PRINT BAR STOOL
The cowhide bar stools used for the home were custom made by Timeless Interiors. This Corey Black cow print bar stool by Linon has a similar vibe. Available at totallyfurniture.com. $89.

POOL TABLE
Exquisite detail on the aprons, legs and frame define the high-class look of this Olhausen Hampton pool table. Available at mancavestore.com. $3,682.



Five ideas for your home

MINOR ENHANCEMENTS & UPGRADES THAT MAKE A MAJOR DIFFERENCE.

SECRETS TO STEAL FROM OUR FEATURED HOME

1. UTILIZE OUTDOOR SPACE
While the majority of Belle Reve's outdoor spaces are contained by a spacious screened-in lanai, the true outdoor spaces benefit greatly from the simple addition of a firepit and putting green, expanding the entertaining space.

2. SWITCH UP YOUR LIGHTING
The separation between the great room and kitchen here is created by its ingenious contrasting ceilings, but it's hammered home by the stark difference in lighting fixtures. A wide windmill-bladed fan in the great room and modern pendant lighting in the kitchen seem like they shouldn't work together, but they do. And in that contrast, you find a subtle but fascinating effect.

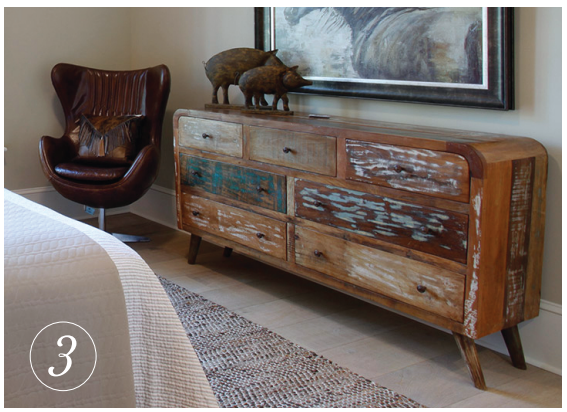
3. SWITCH UP YOUR DÉCOR, AS WELL
Timeless Interiors staged Belle Reve with furniture and accent pieces that dance fearlessly between styles, with antique and industrial living side-by-side. Mixing up your themes can be as easy as picking one or two truly eye-catching accessories.

4. LET IT SLIDE
Barn door hardware can transform your doorway into a side sliding entry. They are perfect for bedrooms and hallways with high ceilings.

5. CREATE SMALLER SPACES FOR ENTERTAINING
The addition of a pool table in the bonus room creates a separate space far from the main living area where kids can keep themselves entertained or company can unwind in smaller groups during gatherings.











BERKELEY HALL

A Private Golf Club Community

















Where do *you* want to be when you grow up?

As with most of the Lowcountry, Berkeley Hall is rooted in tradition. Set along the Okatie River, we offer two Fazio golf courses amid stunning Lowcountry landscape along with a host of amenities your family will come to cherish.

We invite you to join our family at Berkeley Hall.

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Home Hacks

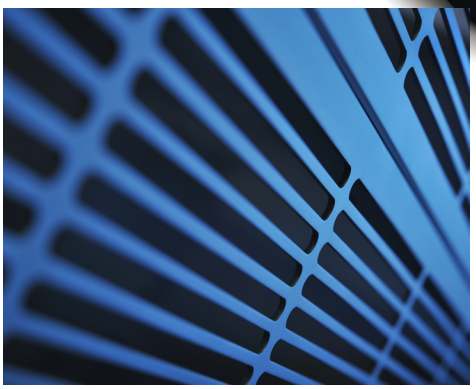
HOW TO STAY COOL WHEN IT'S HOT

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.

It's May. The colors are in full bloom and the weather is heating up. As we shed those last couple of days of cool weather and look toward the next few months of ice-cream-melting, skin-burning sunshine, beware of your refrigerator. During this time of year when the warmth really starts to hit, refrigerators have a few tendencies that you want to be aware of.





Don't sweat it

The refrigerator can sweat. Many times during big temperature upswings, the outside of the refrigerator (specifically the freezer side) can sweat on the outside. This is not abnormal so do not be alarmed. Make sure the door of the refrigerator or freezer is closed firmly. If this continues more than a day, make sure there is nothing blocking your air vents inside the unit.

Let it breathe

Now, more than at any other time of the year, is air flow important. There are three places to check. The first is in the front at the bottom of the unit. You will find an air grill there. Make sure this is not blocked up at all. An open and clean bottom grill means the refrigerator is getting the proper amount of fresh air it needs to keep the compressor and fan systems working optimally.

Go with the flow

When packing the refrigerator do not block the vents with food. Doing so will prevent the other items in your fresh or frozen section from getting to the proper temperature. Have a great start to our hot and sunny season. We hope you enjoy those cold snacks and drinks. LL

Cool Fridges



SMEG FIAT 500 MINIBAR
This practical and eye-catching home accessory is another demonstration of why the Italian domestic appliance manufacturer Smeg has for so long been at the top of its game internationally. This unique refrigerator was handmade with genuine original Fiat 500 parts. *Available at Billy Wood Appliance and Appliances by Design. $10,000.*

HESTAN KRB SERIES 36" BOTTOM COMPRESSOR REFRIGERATOR
This refrigerator with a bottom-mount freezer delivers exceptional food preservation, customizable storage and deeper capacity to a standard cabinet cutout. Special technology results in independent ventilation for each compartment and provides uniform and precise temperature control. *Available at Appliances by Design. $11,199.*





MONOGRAM 30" INTEGRATED GLASS-DOOR REFRIGERATOR
With fully-integrated panel ready installation, this refrigerator blends in seamlessly with your existing cabinetry. LED lighting on the sides and top of both refrigeration and freezer compartments illuminates your food with gentle white light. The convertible lower drawer is capable of storing fresh food, wine, or frozen food. *Available at Billy Wood Appliance. $9,130.*



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Secret Pool

May is the official start of pool season here in the Lowcountry. While on assignment, photographer Mike Ritterbeck stumbled across this incredible pool in Sea Pines. He was able to resist the urge to "Cannonball!" long enough to capture this tranquil image. Special thanks to the owners for allowing us to share their postcard-worthy view.



Your secret is safe with us!

Got a cool pool, an awesome man cave or an interesting collection? LOCAL Life would love to feature it in an upcoming issue. Email photos and information to **lance.hanlin@wearelocallife.com**. We won't print your name or address — just photos of your awesome space and collections.

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THE ORIGINAL MUCKBOOTS DAILY GARDEN SHOE

Every real gardener has a good pair of clogs to wear around the garden. The MuckBoots Daily Garden shoe is designed to keep you gardening in comfort in all conditions. This lightweight shoe has a waterproof natural-rubber upper featuring a self-cleaning multiple-ribbed outsole with an easy spray of water. *Available at muckbootcompany.com. $80-$90.*



GRAIN PIGSKIN LARGE GLOVES

If you want to do some serious gardening, you need serious gloves. With premium, top grain pigskin for a naturally breathable fit, reinforced palm patch, and keystone thumb design, this glove will have you covered no matter the job, big or small. *Available from Home Depot. $10.98.*



BAMBOO 3-TIER HANGING PLANT STAND PLANTER SHELVES

Bring some modern style into your home or garden with this attractive hanging design that can display your favorite small- to medium-sized plants. With a natural bamboo construction, it'll look great on any patio or in a garden. *Available from Amazon.com. $52.99.*



GALVANIZED FLOWER CADDY

This unique flower caddy is made up of four conjoined French flower market buckets to go from the garden to the house with ease, and will add some rustic style to any garden. Gather long-stemmed blooms, dogwood, willow branches, winterberries, and more. It's rustproof and watertight, making it perfect for picking; with a little water in each bucket, cuttings will stay fresh until you can get them indoors. *Available from gardeners.com. $29.95.*



CREATIVE OUTDOOR FOLDING WAGON

If regular wheelbarrows or wagons are a problem to move around your garden, this compactable canvas wagon is a great solution. The oversized rubber tires are quiet, smooth and can handle any terrain, and can hold up to 120 pounds. *Available at Amazon.com. $205.99.*



CANVAS GARDEN TOOL STOOL

This handy tool stool can hold the garden equipment you need while providing you with a comfortable low seat to sit and work in your garden without bending over. It's lightweight and can easily be carried around to keep you gardening essentials handy. *Available at esschertdesignusa.com. $29.95.*



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Imagine a hammock and lounge chair combined. Double the function and triple the pleasure with this swing that includes an umbrella to provide protective shading, a lounge chair that responds to your slightest movement and the gentle swinging of a traditional hammock. *Available at homedepot.com. $400.*



DAYS END LOUNGE ROPE PORCH SWING

This rope porch swing is a perfect size to go next to any garden or greenspace. With a sleek frame, comfortable pillows, and thick braided rope, this is an ideal space to enjoy the end of a pleasant day. *Available at wayfair.com. $1,870.*



LAKELAND MILLS 3-PERSON PATIO YARD SWING

This classic patio swing will add rustic charm to any yard or garden. The durable northern white cedar is rot-resistant and with carefully contoured seats, the swing will guarantee some good ol' fashioned relaxation. *Available at homedepot.com. $399.*



PAWLEYS ISLAND FLAX LARGE SOFT WEAVE HAMMOCK

If you're looking for a maximum-comfort hammock, the overlapping pillowy ribbons of this handsome, innovative quilted fabric hammock are a ready compliment to any outdoor setting, integrating easily with the earth tones of yard and garden. *Available at pawleysislandhammocks.com. $270.*



GLOBO CHAIR ROYAL TWO PERSON LAMINATED SPRUCE PATIO SWING

With its unique, modern design, the Globo Chair Royal is a great addition to hang around the house. Weatherproofed spruce wood and the Agora cushions will have you hanging out in style. *Available at homedepot.com. $1,300.*

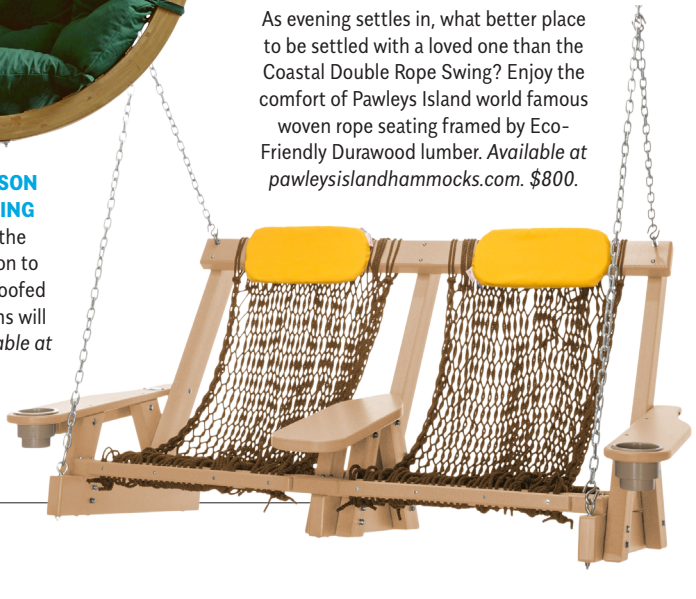


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PAWLEYS ISLAND COASTAL WEATHERWOOD DOUBLE ROPE SWING

As evening settles in, what better place to be settled with a loved one than the Coastal Double Rope Swing? Enjoy the comfort of Pawleys Island world famous woven rope seating framed by Eco-Friendly Durawood lumber. *Available at pawleysislandhammocks.com. $800.*





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©LISA STAFF

Here are four examples of Olivia Ford's floral design. Read more about her and her work on page 40. **1. Found Object** A funky piece of driftwood that has been vertically mounted on a wooden base. It is enhanced by fresh greens (Dwarf Pittisporum and Japanese fern) from the yard. **2. Monochromatic Verte** An all green design using 5 clipped, dried, and shaped Palmettoes. They were gradated from smaller to larger. At the lip of the vase is a dried flower pod and fresh varigated Anglionema. **3. Zen Contentment** An asymmetrical design in the Asian tradition, using all dried plants (bamboo, flower pods and lotus pods). The water and the stones create a relaxed, calm feeling. The white dragon accent helps to interpret the theme. **4. Shapes and Textures** A line design using all fresh green plants from the yard and a houseplant: 3 Sansevieria (a succulent), 3 Fatsia Japonica and 1 Monstera Deliciosa (houseplant).





©LINDA THREADGILL PHOTOGRAPHY

Check out these arrangements Muffy Schulze helped create for Ashley Goodridge's (now Whitmire's) wedding. *"Many of us grow natural, native, seasonal material to use for cuttings, along with tropical plantings."*
— Muffy Schulze

RIVERFRONT PARADISE





35 Linden Plantation | Bluffton
$7,500,000

The rarest of offerings nestled along the banks of the May River, 35 Linden Plantation is comprised of two tracts of land, totaling 50 acres. The estate boasts sweeping views of the salt marshes of the May River in addition to what may arguably be the largest single-family residential dock on the May River. Both the main home and guest house have been exceptionally maintained to include recent and meticulous remodeling of both structures. Opportunities like this simply do not present themselves often and as such, the introduction of 35 Linden Plantation to the market is truly one of a kind. Currently being offered for $7,500,000.

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Throw the ultimate garden party

STORY BY B.C. RAUSCH

Gardens are a source of pleasure and dedication, and who doesn't like to attend a party, especially in a beautiful setting? Combining the two can make entertaining magic but takes planning and forethought.

GETTING DOWN TO BUSINESS

Spring is the best time to hold a Hilton Head garden party. Summer months are too hot and too sticky for the garden—or the host—to look their best.

Let's address the elephant in the garden first: bugs—primarily those pesky no-see-ums. Annie Bartholomew, a professional event planner at Spencer Special Events, suggests spraying around the venue a day or two before a party. Organic granular products, promoted as non-toxic, are safe to use around children and pets. Fans — either mounted or on stands — will keep the air flowing and the bugs going.

Citronella is an option, but doesn't always work well and its often overpowering odor may detract from the scents of the garden and food. One planner shared a trick from a groom who had been raised on a farm: Dab a bit of vanilla extract behind the ears to keep bugs away.



BUG OUT Some feel the citrus-scented leaves of the citronella plant (aka mosquito plant) keep mosquitoes away.

There are abundant plants, shrubs, and trees flourishing in the Lowcountry climate, so the trick is to time the party to the bloom cycles. You might not be able to hit peak blooming, and even if you do, herbs and hardier annuals can serve as attractive fillers around the patio and yard in pots, hanging baskets, and urns. Life-like artificial branches, greens, and flowers also create a sense of lushness.

Of course, this is the Lowcountry, so have a weather back-up plan to move the party indoors. (Note: The meteorologists at WTOC seem to offer the most accurate weather forecasts for South Carolina's Lowcountry.)

WHAT'S YOUR STYLE?

Like any event, garden parties should be highly personal. Much is dictated by the size, the style, the occasion. Is it casual or formal? Is there a theme? A color palette? What's the focal point – the garden, the table, the food? A garden party gives the host an exciting chance to make a statement.



FLOWERS

Of course, no garden party is complete without flowers. Table flowers, whether bold centerpieces or an array of smaller arrangements, should tie into the theme and/or color scheme. If using vases, add clear marbles or pebbles so they don't blow over. Consider potted plants or succulents in lieu of a traditional floral centerpiece. Fill glass containers with moss, succulents, and berries for a whimsical, yet still garden-appropriate touch point.

Be careful that the arrangements don't detract from the food. Avoid arrangements that are too wide, large, or tall and thwart conversation. Flowers all in a single color can make an equally stunning impact, allowing the rest of the tablescape and venue to take shine. Flowers or plants can also be placed on the bar, on tables, or displayed around the venue.



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CREATE A TABLESCAPE

Think of tables as works of art, with the place settings, centerpieces, and on-table lighting creating a kaleidoscope of colors and patterns.

The table can set the party's theme or simply enhance it. If you like, go artistic if you want the table to serve as the party's focal point. Or keep the table design simple so the food and beverages take center stage. Whichever path you take, use coordinated serving vessels, plates, and glassware, going simple or bold, whatever you prefer.

Place settings: Paper, plastic, or the good dishes? Whatever you use needs to be heavy enough to not blow away. It's probably best not to use paper goods unless they're very firm and heavy. Cloth napkins are always a nice touch, even next to hard plastic or melamine tableware. Many stores carry surprisingly attractive dish towels that can double as large napkins.

For larger parties, traditional round tables can feel very formal, even in a garden setting. Consider instead a single long table where guests sit side-by-side, sharing food and conversation.

For a more casual vibe, consider open seating with a variety of different-sized tables or groupings, formed by cozy couches, over-stuffed chairs, and hidden nooks. An outdoor rug can further define a space, as can canopies or umbrellas.

If holding the party on the lawn, consider using blankets and large pillows, creating a garden picnic.

Arrange cocktail tables, small folding side tables, and other props so there are ample places to set down plates and glasses.

ON DISPLAY

Use a bookshelf for food displays or incorporate elements of nature (oyster shells, driftwood) to carry out a theme. Stage old crab cages, hand-woven baskets, and colorful glass bottles as conversation pieces. Old doors, windows, farm cart or a gazebo can add multi-dimensional elements to the space.



ILLUMINATION

Lighting is essential for evening events and can be cleverly used in numerous locations – the pool, deck, walkways, and on tables and bars. Lights set a tone and create an ambience. Trees can be up-lit to create drama, while strings of lights across a patio or outlining an awning say festive. Accent lighting works practically anywhere. Look around (you may have to search online) for a wide variety of LED lighting–multi-color, dimmable, small, and sculptural.

Never underestimate the effect and simple beauty of artfully arranged candles. Just a few candles around the floral centerpiece create a picture-perfect set up.



SEASONAL MENU

Take inspiration from the season and serve fresh, locally sourced ingredients. Visit the numerous local farmers markets in this area and ask the vendors what's good, what's fresh, and how they like to prepare their bounty.

Don't be shy about visibly incorporating the garden into the food, using edible flowers and seasonal herbs. Many desserts — from cupcakes to key lime pie — look even tastier when topped with fresh flowers.

Don't forget food presentation: passed, served family style, or on a buffet display. Your theme should help you make the choice.

REFRESHING BEVERAGES

A signature drink can be a key element of an outdoor party. Again, bring the garden theme to the bar with garnishes, swizzle sticks, and ingredients. It's always nice to start an event with a drink made from muddled seasonal fruit or a refreshing lemonade with fresh sprigs of mint or lavender. Include some of our area's favorite craft beers at the bar.



Consider letting guests mix their own drinks. Put out carafes of citrus juices, simple syrups (label them!), and a variety of clear spirits and mixers. Or make a large-batch concoction, such as a sangria or adult sweet tea, to avoid individual cocktail orders. Carry out the theme by freezing edible flowers in ice cubes and using special swizzle sticks.

DETAILS, DETAILS

Guest Comfort – Make sure the restroom is easily accessible and place a small directional sign to lead the way. A scented candle or nosegay bouquet on the counter carries on the theme.

Set the Musical Mood – Consider hiring a musician to establish a mood (classical guitar, for example) or play music on an outdoor sound system, just not too loud.

Elements of Surprise - Sparklers, a personal sweetgrass fan, or sweets in the shape of flowers make a party more fun and memorable.

Take Aways –As your guests leave, present them with a garden-themed gift such as personalized seed packets or a bag of dried lavender.

Too many options? Too little time? A garden party is personal and reflects your own taste and style. We're fortunate to have an abundance of resources and riches in Lowcountry. And, Mother Nature has done her share, too. *LL*

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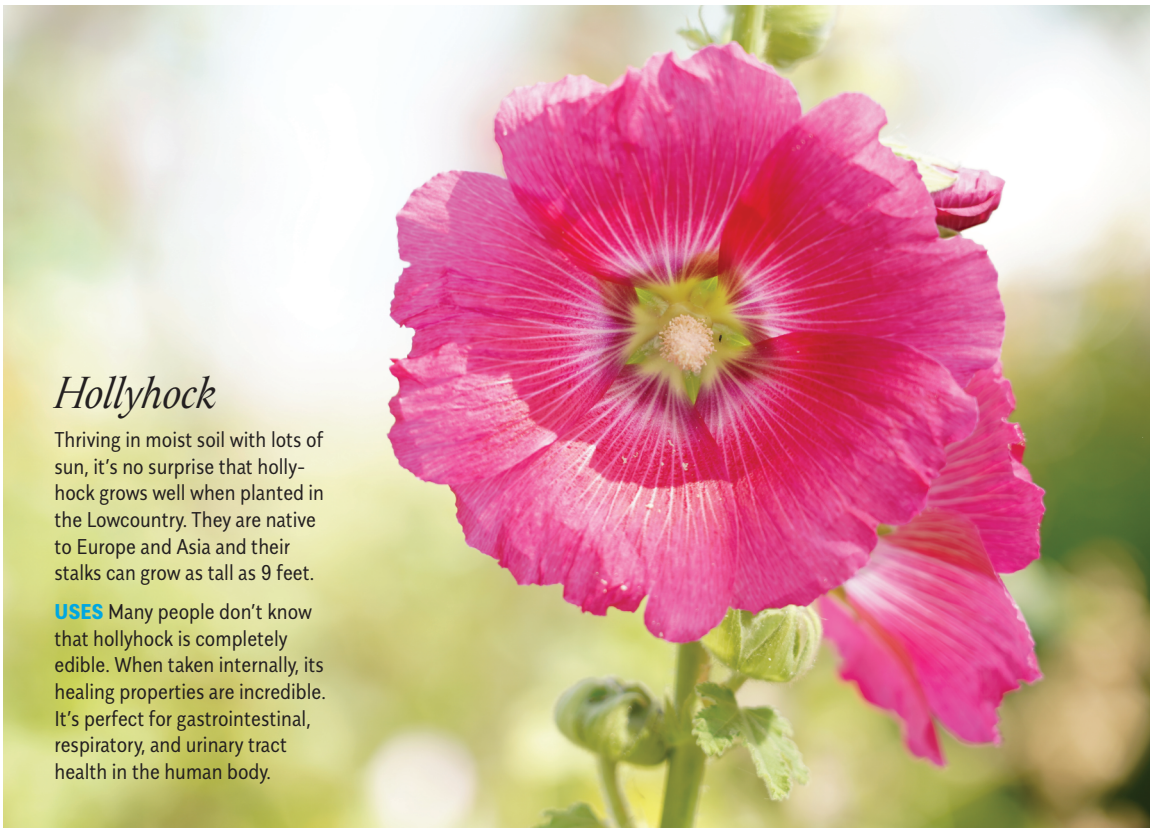
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What's blooming in May

You've heard of the expression "April showers bring May flowers," and that is certainly true here in the Lowcountry. Numerous flowers bloom here around the fifth month of the year.



Hollyhock

Thriving in moist soil with lots of sun, it's no surprise that hollyhock grows well when planted in the Lowcountry. They are native to Europe and Asia and their stalks can grow as tall as 9 feet.

USES Many people don't know that hollyhock is completely edible. When taken internally, its healing properties are incredible. It's perfect for gastrointestinal, respiratory, and urinary tract health in the human body.

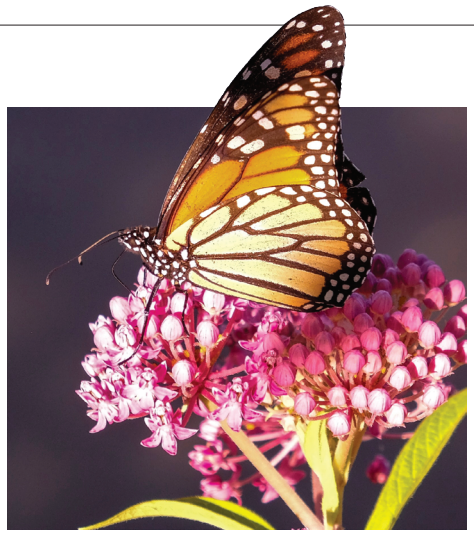


Hollyhock tea

INGREDIENTS

3 to 4 Hollyhock flowers
1 cup of boiled water
Canning jar with lid
Honey (optional)

DIRECTIONS Remove the petals from the flower and place in the bottom of the jar. Slowly pour the boiling water over the petals and then cover with the lid. Allow the tea to steep for 10 to 15 minutes and then add honey for taste.



Swamp milkweed

Native to North America, swamp milkweed can be seen in places such as swamps, lakes and rivers. The genus was named after Aesculapius, the Greek god of medicine, likely because of some of the species' medicinal properties.

USES Swamp milkweed is vital for wetland rehabilitation and works incredibly when seeded with native grasses and wildflowers. It is also a favorite food of the monarch butterfly larva.

GROWING TIPS Grow hollyhock and watch monarchs, hummingbirds, bumblebees and honeybees fall in love! Sow seeds directly in the soil in the spring. For plant health, regularly check the moisture of the surrounding soil. If the soil is dry over an inch into the ground, re-water the plant. Cut off milkweed pods to prevent fall seeding.



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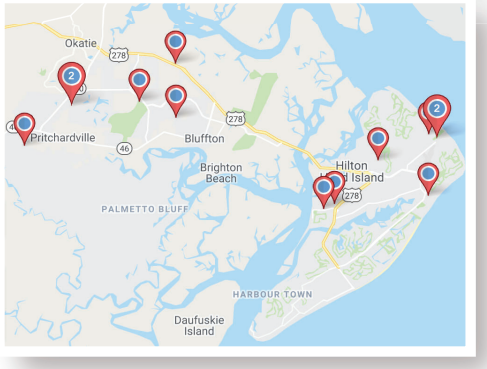
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False indigo bush

False indigo bush has a uniquely beautiful flower with deep purple blooms and a fragrant scent. It's native to North America, fast growing, and deer don't like to eat it, making it a very successful plant.

USES This is an exotic looking plant often planted as an ornamental. It fixes nitrogen and the seeds attract numerous game birds and song birds.

GROWING TIPS It grows best in medium to wet soils in full sun or partial shade sites.



Impatiens

Impatiens are tropical plants that produce beautiful, long-lasting blooms when cared for properly.

USES Impatiens have been used as herbal remedies for the treatment of bee stings, insect bites, and stinging nettle rashes. They are also used after poison ivy contact. They are said to have many medicinal properties, one being that Jewelweed Impatiens are used in Bach flower remedies. Jewelweed has been discovered to help relieve stress in many situations and is particularly popular in the Bach Rescue Remedy.

GROWING TIPS The closer impatiens plants are, the taller they will grow, so space accordingly. If you have impatiens plants in containers, like window boxes, use a sterile or soil-less growing mixture to ensure better drainage for the plants. Keep them moist, but not too wet. If the plants dry out, they will lose their leaves. If you over-water the plants, this could encourage fungal diseases.

Azalea

Asian azaleas were first introduced to the United States in the 1840s. They come in many varieties of size and color and are distinctively loved throughout the South. You can find them filling beautiful bouquets, symbolizing femininity and softness.

USES Azaleas make great potting plants and are perfect for decorating any outside area.

GROWING TIPS Azaleas like a lot of space and need at least one drainage hole to prevent them from becoming over-watered. Make sure they are in a spot that gets equal amounts of sun and shade. Also, be sure to bring them inside for heavy rain. When you first get your azalea, make sure to start by watering it every day then gradually decrease to once a week.





Gardening tips & advice



POLLINATOR GARDEN PRO TIPS

A few things to consider when starting a pollinator or butterfly garden, in addition to the usual sun, soil, wind conditions:

- **Many plants which attract the pollinators are not the showiest or most colorful.** Some look weedy (i.e., milkweek, joe pye weed). It has even been suggested that the pollinators prefer it a little scruffy. So a pollinator garden front and center in the landscape might not be advisable. But it should definitely have full sun.
- **Butterflies need nectar plants and host plants.** Nectar for food for the adult butterflies, host for their eggs which will hatch and feed on the leaves of the host plant. A variety of plants with differing bloom times will provide the necessities throughout the season. The Xerces Society (xerces.org) provides good guidance in this respect.
- **Remember that some plants are intended to be consumed so don't be surprised when leaves disappear.** There should be adequate clumps of these host plants for voracious caterpillars. And, while we like the idea of our caterpillars turning into butterflies, consider that the butterfly's function in the food chain is to provide caterpillar fodder for birds so expect to lose a few caterpillars before they create the chrysalis.
- Don't forget a **water source**.

— Kathleen Panepinto, Moss Creek





CALL 811 BEFORE YOU DIG

Hargray Communications reminds you to think before your dig. There are tons of buried utilities beneath the surface here in the Lowcountry. Homeowners often make risky assumptions about whether or not they should get their utility lines marked, but every digging job requires a call to 811, even "small" projects like planting trees and shrubs. Call 811 at least a few days before you start any digging project. Reach help desk support at 800-290-2783, option 1.



MAY beach day



With Memorial Day at the end of the month, May marks the beginning of visitors invading the area. ***Edisto Beach*** *is a great getaway for those looking for simple and calming relief from the crowded local beaches.*



TYPICAL DAYS

This month you'll find temperatures **maxing out in the 80s** and **slumping down to the 60s** around nightfall. It only rains about four days of the month, not leaving much room for showers that will dampen your trip.



BEST BEACH



EDISTO BEACH

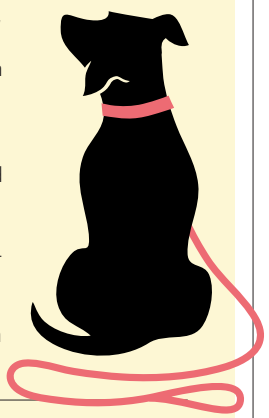
Edisto Beach is on Edisto Island, located right between Beaufort and Charleston. It's a welcoming area filled with mom and pop stores and calming Lowcountry scenery.

FUN FACTS

Edisto's original inhabitants were the Edisto tribe of the Cusabo Indians. Now, wildlife preservation is a top priority and the island is a main sanctuary for endangered Loggerhead sea turtles.

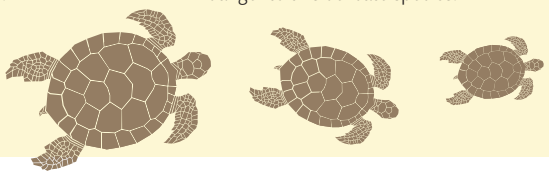
PETS ON THE BEACH

During the busy season, May through October, dogs must be on a leash at all times. Owners are required to clean up after their pets and waste bags are provided (so no excuses). You'll find that this beach is incredibly four-legged friendly and you'll often find pups enjoying the ocean with their human friends.



FILL IN THOSE HOLES

For the kiddos, sandcastles and sand sculptures are appreciated and even encouraged when those creative juices are flowing. However, all holes should be filled in and all castles must be flattened when you leave the beach. This is done to protect the Loggerhead sea turtles. Any obstacles or holes left unfilled serve as a danger to this delicate species.





What to bring.

Shade Shibumi Beach Shade, $250 (Available at Outside Hilton Head) + **Book** In the Garden of Happiness, $12.65 + **Tote** Bogg Beach Tote $66 (Available at Island Child) + **Dog Bowl** Yeti Dog Bowl, $49.99 (Available at Outside Hilton Head) + **Sunglasses** TruWood Polarized Sunglasses, $69 (Available at Eyeland Optique) + **Bag** Metador Droplet Bag, $14.99 + **Hat** Baby Sun Hat, $14.95

LOCAL TIDES

WED, MAY 1
H 06:09 AM
L 12:14 PM
H 06:26 PM

THURS, MAY 2
L 12:41 AM
H 6:53 AM
L 12:56 PM
H 07:09 PM

FRI, MAY 3
L 01:26 AM
H 07:35 AM
L 01:38 PM
H 07:48 PM

SAT, MAY 4
L 02:09 AM
H 08:14 AM
L 02:19 PM
H 08:26 PM

SUN, MAY 5
L 02:52 AM
H 08:52 AM
L 03:00 PM
H 09:04 PM

MON, MAY 6
L 03:34 AM
H 09:30 AM
L 03:42 PM
H 09:44 PM

TUES, MAY 7
L 04:18 AM
H 10:12 AM
L 04:25 PM
H 10:28 PM

WED, MAY 8
L 05:03 AM
H 10:59 AM
L 05:12 PM
H 11:19 PM

THURS, MAY 9
L 05:51 AM
H 11:54 AM
L 06:03 PM

FRI, MAY 10
H 12:16 AM
L 06:44 AM
H 12:55 PM
L 07:00 PM

SAT, MAY 11
H 01:17 AM
L 07:44 AM
H 01:58 PM
L 08:05 PM

SUN, MAY 12
H 02:20 AM
L 08:47 AM
H 03:01 PM
L 09:14 PM

MON, MAY 13
H 03:21 AM
L 09:50 AM
H 04:03 PM
L 10:21 PM

TUES, MAY 14
H 04:22 AM
L 10:49 AM
H 05:03 PM
L 11:23 PM

WED, MAY 15
H 05:20 AM
L 11:44 AM
H 06:01 PM

THURS, MAY 16
L 12:20 AM
H 06:17 AM
L 12:35 PM
H 06:54 PM

FRI, MAY 17
L 01:15 AM
H 07:09 AM
L 01:25 PM
H 07:44 PM

SAT, MAY 18
L 02:06 AM
H 07:59 AM
L 02:12 PM
H 08:31 PM

SUN, MAY 19
L 02:25 AM
H 08:45 AM
L 02:58 PM
H 09:16 PM

MON, MAY 20
L 03:41 AM
H 09:31 AM
L 03:41 PM
H 10:00 PM

TUES, MAY 21
L 04:25 AM
H 10:17 AM
L 04:23 PM
H 10:45 PM

WED, MAY 22
L 05:08 AM
H 11:04 AM
L 05:47 PM
H 11:32 PM

THURS, MAY 23
L 05:08 AM
H 11:54 AM
L 05:47 PM

FRI, MAY 24
H 12:21 AM
L 06:35 AM
H 12:45 PM
L 06:32 PM

SAT, MAY 25
H 01:12 AM
L 07:21 AM
H 01:36 PM
L 07:23 PM

SUN, MAY 26
H 02:02 AM
L 08:12 AM
H 02:27 PM
L 08:21 PM

MON, MAY 27
H 02:52 AM
L 09:04 AM
H 03:18 PM
L 09:22 PM

TUES, MAY 28
H 03:42 AM
L 09:54 AM
H 04:08 PM
L 10:21 PM

WEDS, MAY 29
H 04:32 AM
L 10:43 AM
H 04:57 PM
L 11:14 PM

THURS, MAY 30
H 05:21 AM
L 11:29 AM
H 05:45 PM

FRI, MAY 31
L 12:05 AM
H 06:10 AM
L 12:15 PM
H 06:31 PM

Tide data from ***Edisto Beach*** *locale. Tides can vary around the island.*



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©TOM JENKINS

NATURAL SELECTION You can pick as much fresh produce as you like if you live on Spring Island. Several private communities make the most of our year-round growing season.

Community Gardens

Living in the Lowcountry means living in a planned community or plantation for many residents. Our local communities offer so many things for their residents, and for some, that means having a community garden. It's almost impossible to not be drawn to planting when you live in such a fertile, garden friendly place. **Here are some great community gardens around the Lowcountry.**



©ARNO DIMMLING

Seabrook Farm

HILTON HEAD PLANTATION

HHP Farmers Club is more than a community garden, it's truly a club. They hold nine potluck dinners a year at which there are periodic "Back Porch Seminars" where information on gardening is shared. In the fall, the Property Owners Association hosts a hayride where club members ride in hay wagons full of costumed children around the farm and explain what is grown. With a total of **216 plots at 25' X 25' each and 300 members**, there is no shortage in the rewards they gather. They grow a wide variety of fruits, including eight kinds of citrus, blueberries, figs, apples, peaches, and pecans. They also have bee hives and common plots where they grow onions, potatoes, beans, corn, squash, and flowers strictly for their farmers market. You can find their produce at the summer market on Saturdays in May, June, and July and again at the winter market on Saturdays in November and December.







Pollinator Garden

MOSS CREEK

The Moss Creek Pollinator Garden is transitioning from its original intent as a Butterfly Garden to the additional aim of providing sustenance for honeybees, wasps, moths, hummingbirds, flower beetles and other types of bees. The honeybee has been seriously impacted by Colony Collapse Disorder, and, like the Monarch Butterfly, has seen a dramatic drop in numbers. There is a decline in pollinators worldwide and pollinators are essential for 75 percent of food crops. Addressing this need involved adding a few more plants to satisfy all of these pollinator groups. It was due to the efforts of Master Gardener and Moss Creek resident, Linda Eberly, that the Butterfly Garden came to life in 2005 on a sunny site in view of the salt marsh. Originally about 400 square feet, it served up a menu of milkweed, fennel, rosemary, purple coneflower, aster, guara, spider wort, shasta daisy, coreopsis narrowleaf sunflower, coral bean, physostegia, verbena and others. The garden is sponsored by the Moss Creek Nature Club, which brings into focus for the community the wonders of the nature about them and what is necessary to preserve and enhance it. The garden is tended by a group of residents, including two Master Gardeners, Karen Claton and Jennie Johnson. Martha DeMaio, Debbie Hill, and Kathie Panepinto are among the faithful admirers of butterflies, birds, and bees who pitch in with weeding, watering and watching.



Community Garden

LONG COVE

With an active and lively garden club, there is a lot to love about the Long Cove Club Community Garden. They have built-in irrigation, raised bed plots and tools available for any community members that want to put their green thumb to the test. Long Cove also offers an orchard with trees and they fence the garden areas to help protect from deer.

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Waterfall Farm

SPRING ISLAND

Waterfall Farm is 6 1/2 acres of cultivated, community-run farmland, sewn with an abundant variety of produce. Volunteers plant and manage the garden, and all Spring Island residents are encouraged to pick as much produce as they want. Once members have collected their share, the remainder of the bounty is distributed to staff members, the local fire station and churches in neighboring communities.



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Heritage Farm

SEA PINES

The Heritage Farm in Sea Pines Plantation had its 35th anniversary on Feb. 15. Next to the Forest Preserve on 8-plus acres of fertile land, it consists of approximately 53 rentable whole plots. One whole and one half plot are designated for charitable crops maintained by volunteers from the membership every growing season throughout the year. Beginning with preparation of the plots, this group shares the chores of planting, feeding, watering, weeding and harvesting. Charities receiving the produce include Deep Well, Second Helpings, Holy Family Church, St. Andrew by the Sea Church and several other charitable organizations. One crop that has been planted every season since the beginning of the association is Vidalia onions. The last planting season of the onion sets, the weekend before Thanksgiving, might have been a record. Over 170 sets of 80 to 120 onions were planted and there are now 17,000 Vidalia onions growing at the farm. Hundreds of those onions are dedicated to the charitable organizations. Many tourists return year after year, commenting that they make a point of touring the Heritage Farm while they are on vacation. They also comment on how lucky the residents of Sea Pines are to have this amenity. Several members now renting plots and growing fresh produce were once one of those tourists.

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Magnificent Gardens



THE ALL SAINTS GARDEN TOUR OPENS THE GATES TO LOWCOUNTRY'S FINEST

STORY BY NANCY RENNER



BEST OF THE BEST The All Saints Garden Tour is the only chance locals have to see the best gardens the Lowcountry has to offer. This year's tour features seven gardens from six different communities. If you love gardening, this is a can't miss event.

Seven beautiful gardens have been selected for the 2019 All Saints Garden Tour. The 2019 self-guided tour features four on Hilton Head Island and three in Bluffton, and will provide inspiration for gardeners at all levels.

Each garden is unique. The majority feature water in a variety of ways including marshes, lagoons and a river setting — all providing a stunning backdrop for the garden. Several gardens are beautiful restorations from the major damage caused by recent storms. With the significant loss of trees, once shaded gardens are now sun-filled gardens featuring very different plants.

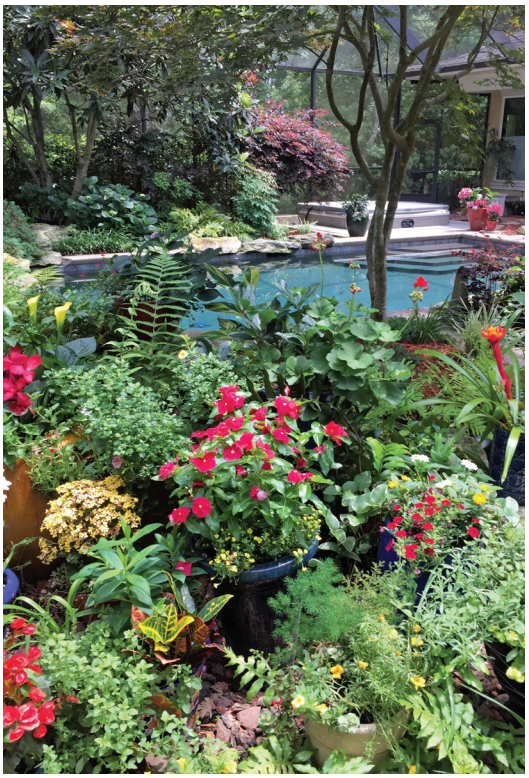
Other gardens have some very unique features. One has skillfully blended over 150 different specimen plants into the landscape, demonstrating the wonderful variety of flora and fauna that thrive here. Native plants are featured in another garden. Not only are they pleasing to the eye and attractive to songbirds and insects, but they also serve an important role beneath the soil-erosion control.



Several of the gardens are designed to be relaxing, tranquil settings, perfect for retreating. One features an abundance of palms, ferns, and evergreen plants, creating an Australian garden. Another combines the unique colors created by the marsh with splashes of brilliant annual and perennial color throughout the garden.

Childhood memories in Charleston provided the inspiration for one of the gardens featuring a formal courtyard in the front and garden rooms for recreation and entertaining in the back. All the gardens provide tranquil settings to enjoy nature and the beauty that drew many of us to the Lowcountry. *LL*







2019 ALL SAINTS GARDEN TOUR

When: 10 a.m.-4 p.m., Saturday, May 18
Where: Spanish Wells, Hilton Head Plantation, Windmill Harbor, Waddell Mariculture Center, Belfair and Bluffton.
Notes: Tickets $35, includes the tour and lunch served at the All Saints Episcopal Church (11 a.m.-2 p.m.)
Details: allsaintsgardentour. com, 843-681-8333





From tragedy comes hope

SECESSION SCHOLARSHIP HONORS THOSE KILLED IN 9/11



FABULOUS FINISH The 17th hole at Secession Golf Club (left) takes an exact shot to a very small green — only 3,000 square feet. The 18th hole (above) is a dogleg left, with a beautiful oak tree sitting in the marsh, providing a good landmark off the tee.

STORY BY LISA ALLEN + PHOTOS BY LARRY LAMBRECHT

From the very beginning, Secession Golf Club has been about the tradition of golf, the way it was first played. One walks the links-style course amid a group of friends with a caddy alongside offering deep knowledge of the course's bones and how it should be played.

When the national course on Gibbes Island in Beaufort first opened in the early 1990s, there wasn't even a clubhouse, just a caddy shack with coolers of beer on ice. Staff fetched sandwiches from Alvin Ord's across the McTeer bridge.

Secession Golf Club, founded just 33 years ago, quickly established an international reputation (and eventually a clubhouse) as a club that was relaxed, friendly and down to earth. Men who never, ever hugged people did so when they entered the clubhouse. They worked their way to the front porch, one embrace after another. It was all about golf, camaraderie, and that incredible, unimpeded view of Distant Island Creek at sunrise. As a national course, its members come from all over the world, traveling to Beaufort for a few days dedicated to golf. Its name unabashedly connects the club to its location. South Carolina's secession effort that led to the Civil War was centered in what was the Beaufort District. Winter is peak season for the club and to create perfect playing conditions, the course is seeded with blindingly green grass that nearly glows.

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MEMBERS ONLY
Membership at Secession has always been on an invitation-only basis. Using this approach, the club has created one of the most interesting and strongest playing memberships in the country. Nearly two-thirds are single-digit players who hail from elite clubs all over the United States and abroad. Members enjoy golf as it was meant to be played, with no homes near the course and a mandatory walking policy.



So, when two club members were killed in the World Trade Center on 9/11, members first reacted in anger toward the terrorists, but quickly funneled that fury into thinking of a way to honor Jeff LeVeen, 56, and Stephen Roach, 36. Thus, the LeVeen-Roach Scholarship that is now part of the fabric of Secession—literally. Nearly every member makes regular contributions to the fund. Other fundraisers include an annual tournament led by LeVeen's son, Jeff Jr., who chairs the fund's board. The fund has helped more than 150 students go to college. Since 2001, more than $1.3 million has been awarded, with grants ranging from $350 to $17,500. The board looks at each application and makes a determination for that individual.

"The goal of the scholarship fund is to make a difference in the lives of the recipients and to have something positive come out of the tragic deaths of Jeff LeVeen and Stephen Roach," said member Mike Ayrer of Philadelphia, president of the fund's board.

"The number of applicants increases each year, " Ayrer said. "This year, we have 75 applicants, which is a record. We currently have 57 students receiving scholarship award money, which also is a record. We'll probably have 60 recipients next year."

Some of the initial recipients were right in front of the members. They worked at the club, in the kitchen or as caddies or housekeepers, or were their children. The multimillion dollar fund has since expanded to help anyone locally whose life has been enhanced by golf. Mark Anderson, a Beaufort native and now a PGA Tour pro, began his golf career at Secession picking balls off the driving range. He received a scholarship so he could attend the University of South Carolina.

Myndi Pender's first connection to golf began as a child in Beaufort. Her mother worked at a Cat Island golf club while she was growing up. Myndi started with junior golf, but soon was spending summers retrieving golf balls from water hazards and selling them. "I liked that better than playing golf, but if not for being around golf and knowing about Secession, I never would have applied to work there."

Her beginning at Secession was modest. She started in 2004 as a dishwasher. "I started from the bottom." After several years working in the kitchen, she realized she wanted to work the front of the house. "I picked the career and knew I needed an education to back it up." The





HOT SEATS PGA professional Mike Harmon says it's about fifty-fifty wheather a member comes to Secession for the golf or the camaraderie of the porch.

LeVeen-Roach Scholarship will help her earn a bachelor's degree, debt-free, from the University of South Carolina-Beaufort. Now the club's food and beverage director, she jams most of her classes into the summer term when the club is closed. "This place has become home to me," she said.

Chris Summers, now director of accommodations at Secession, earned his college degree in business management, thanks to the fund and now sits on the scholarship fund board. His daughter, Morgan, is the next generation, attending Clemson on a LeVeen-Roach scholarship.

Today, the lion's share of scholarships awarded goes to those in the community without any connection to Secession. "Our scholarship winners have worked for organizations as diverse as worldwide consulting firms to local accounting firms to working at Secession itself," said Ayrer.

Mike Harmon, director of golf and the face of Secession, has been at the club since the idea of a Lowcountry national golf course first percolated in the 1980s. He can recite the story of scholarship winner after scholarship winner and where that college opportunity led them in life.

"The LeVeen-Roach Scholarship has enriched my life because I can see how this club has blessed others. Seeing that has blessed me right back," Harmon said. *LL*



Seated: Al Cerrati, John Chiacchiero • *Standing:* Jay Bowler, Earl Nelson, Michelle Myhre, CFP®, Christopher Kiesel, CFA, Heidi Yoshida, CFP®

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HAPPY HERITAGE Local photographer Dayle Thomas shows off her prize at Plaid Nation on the Heritage Lawn.



IMPRESSIVE EFFORT Shane Lowry was in contention all weekend, finishing tied for third at 10 under.

CLOSE, BUT NO CIGAR Matt Kuchar's birdie on 18 gave him the clubhouse lead, and it happened right before C.T. Pan had to play from the bunker on the difficult par-3 17th. Kuchar finished second at 11 under.



LIKE A CHAMP C.T. Pan flew under the radar most of the week, then played a brilliant final round in breezy conditions, finishing first at 12 under.

Best party ever

2019 HERITAGE FULL OF SUN, FUN AND GREAT GOLF

PHOTOS BY ARNO DIMMLING

A little Friday rain couldn't dampen the high spirits as locals enjoyed mostly beautiful weather during the **2019 RBC Heritage Presented by Boeing**. Several of the biggest names in golf were in the hunt until the very end, but it wasn't Dustin Johnson, Matt Kuchar or Webb Simpson slipping on the tartan jacket and collecting the $1.2 million prize.

Taiwanese professional C.T. Pan posted his first PGA Tour victory with a come-from-behind win, finishing a stroke ahead of Kuchar. In addition to the jacket and prize money, winning the Heritage also punches Pan's ticket to next year's Masters.

"My wife and I watched Tiger winning (the Masters) and she was like, 'Hey, I'm not patient at all, so you better get me there as soon as possible," Pan said.

Pan was actually going to skip the Heritage to focus on a junior golf event he and his wife put together. His wife told him to go play on Hilton Head while she took care of organizing the junior event. It turned out to be a great decision.

"Just listen to your wife and you will have a good life," Pan deadpanned. "She's right. Always."



FORGETTABLE FINISH South Carolina native Dustin Johnson took a one-shot lead into the final round but struggled with a 77 on Sunday.





IT TAKES A VILLAGE Kevin Kisner held a hungry mom's baby while she ate during the Operation Shower event.



RAD IN PLAID Becky Davis, Susan Lentz and Terry Gault were looking good in red.



HARE BRAINED Many locals spent Easter Sunday on the golf course.



NICE FORM Local golf instructor Krista Dunton showed how it's done in the pro-am.



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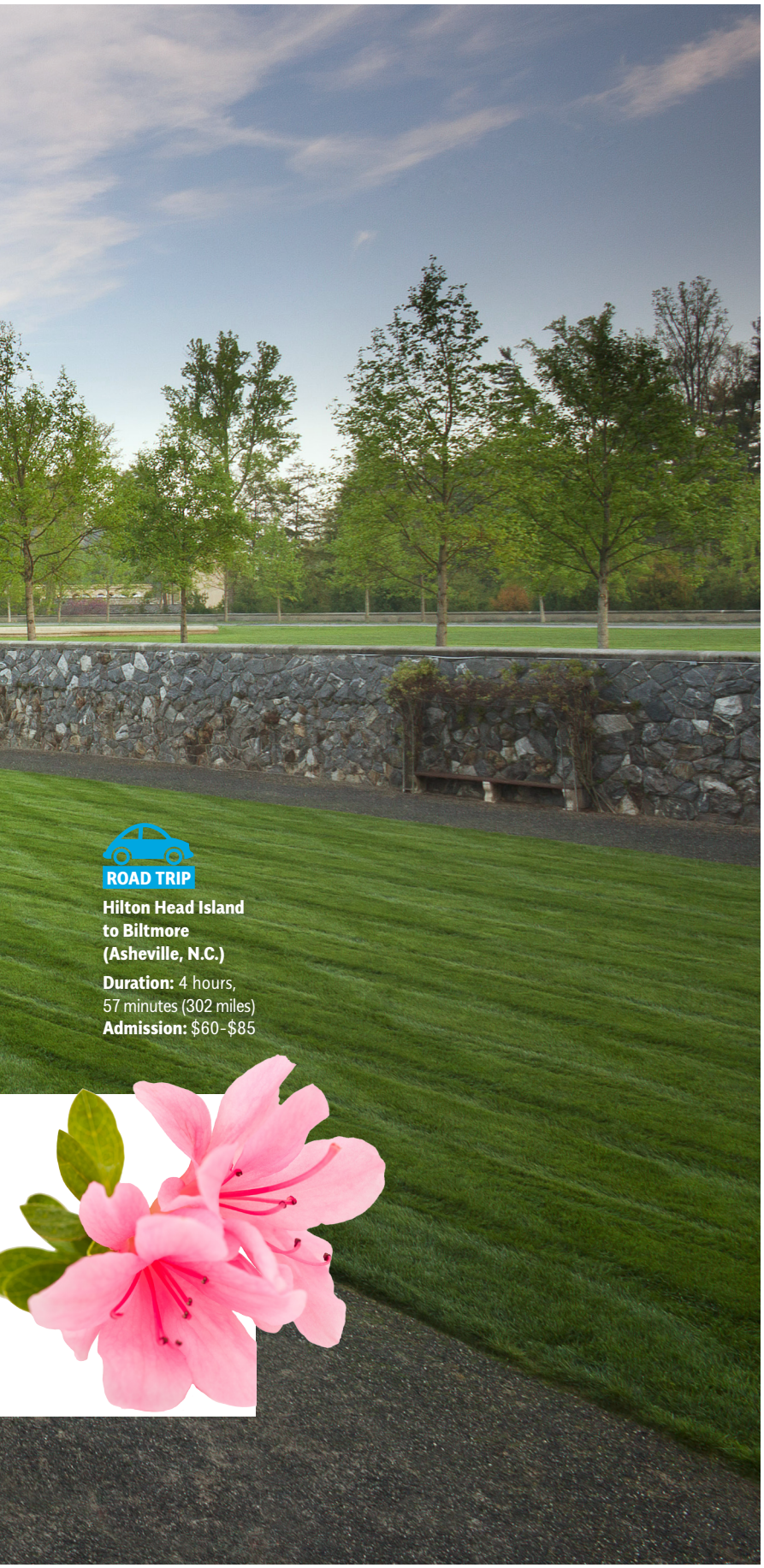
Awash in color

Biltmore surrounded by spectacular gardens

When George Vanderbilt began purchasing land for his grand **Biltmore Estate** in 1888, the tracts were rough and overworked. Vanderbilt wanted to create a European country setting to complement his grand chateau, but he knew that he needed help to accomplish his goal.

He hired Frederick Law Olmsted, the first American landscape architect, to fulfill his vision. It would be Olmsted's final project and perhaps his most grand legacy. To assist with developing the gardens, Olmsted hired a Cornell-educated horticulturalist Chauncey Beadle. Beadle was hired only temporarily in 1890, but ended up staying until his death in 1960.

During his time on the estate, Beadle developed a love for azaleas and amassed a personal collection containing 3,000 plants. In 1940, he donated the entire collection to Biltmore. Check out these stunning images of the famous Azalea Garden along with Biltmore's other notable gardens.

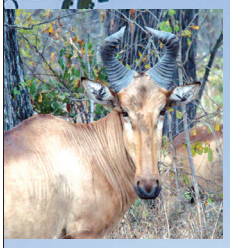


ROAD TRIP

Hilton Head Island to Biltmore (Asheville, N.C.)

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Admission: $60-$85





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ROSE GARDEN More than 200 varieties of heirloom and hybrid roses bloom in the Rose Garden. This garden also features historically inspired rose displays with May poles, plus a selection of varieties that are undergoing trial.



SPRING GARDEN This sheltered valley is surrounded by a grove of white pines and hemlocks. It is filled with an array of spring blooming shrubs including forsythia, spirea, deutzia and mock orange.



ITALIAN GARDEN The Italian Garden features classical statuary and three formal water gardens. This area hosted tennis and croquet matches on the grassy area near the house. In warm weather, koi and goldfish swim in the pools among large Victorian lilies, water lilies, lotus and papyrus.



AZALEA GARDEN This 15-acre garden — the largest on the estate — contains one of the country's largest selections of native azaleas. It represents 60 years of work by Chauncey Beadle, an avid azalea collector and horticulturist hired at Biltmore in 1890 and who later became the estate's superintendent. Also notable are the evergreen China firs — often mistaken for pine trees but with wide, flat, sharp leaves rather than needles — and the Katsura trees that display brilliant foliage and a distinctive "cotton candy" fragrance in autumn.



BASS POND Frederick Law Olmsted created this water feature from an old creek-fed millpond, adding a rustic boat house so the Vanderbilts' guests could rest while enjoying the gardens. The arched brick bridge crossing the pond was featured in the 1991 film The Last of the Mohicans.



LIBRARY AND SOUTH TERRACES The terraces were designed for Vanderbilt's guests who preferred to stay close to Biltmore House. The South Terrace provides spectacular views, while the Library Terrace is shaded by an arbor of wisteria and trumpet creeper vines.



CONSERVATORY Designed by architect Richard Morris Hunt, this glass-roofed building nurtures exotic orchids, ferns, and palms and provides flowers and plants for the house just as it did in Vanderbilt's time.



WALLED GARDEN This four-acre formal garden features flowerbeds planted in the "bedding out" style popular in the late 1800s. Two arbors totaling 236 feet serve as its spine. The central beds feature thousands of tulips in the spring, vivid summer annuals and a kaleidoscope of mums in the fall. Themed areas include a Victorian border, winter border, scented border, butterfly garden and white border.

Hip spots in Asheville



WHERE TO EAT

SUNNY POINT CAFÉ (breakfast), **OVER EASY CAFE** (brunch), **PLANT** (lunch), **HOMEGROWN** (dinner)

WHERE TO DRINK

BISCUIT HEAD (coffee), **CÚRATE** (wine), **THE TIMES AT S&W** (cocktails), **FUNKATORIUM** (beer)

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P.A. KESSLER: A Passion for Nature

STORY BY CAROLYN MALES



Narcissus Poppy Dragonfly







Laeliocattleya Orchid



Pitcher Plants

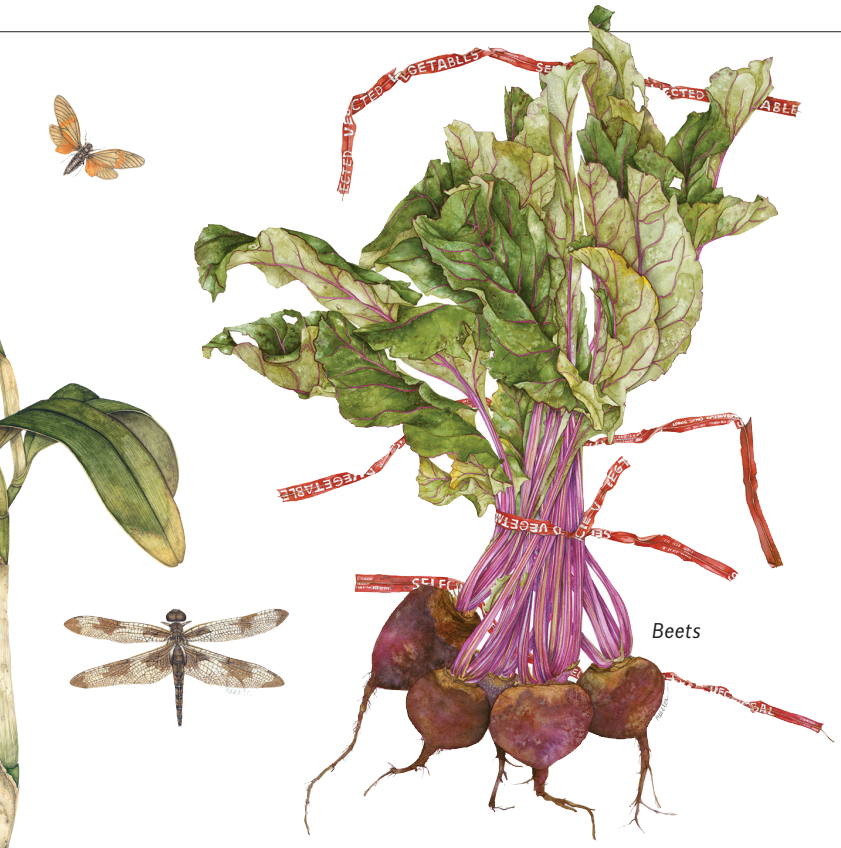
Cattleya

Artist P.A. Kessler invites us to stop and marvel at her corner of the natural world — orchids and other plant material, birds nests, insects, and hives. Her exquisite artworks, however, are not your garden variety paintings. They are detailed studies of line, pattern, shape, and texture imbued with a personal point of view.

Kessler brings all her subjects into her studio, a room as serene as her botanical watercolors that line its walls. Trays of mounted butterflies and insects sit stacked in a corner, subjects for past and future renderings. Adjacent to her worktable, a glass-front cabinet of curiosities beckons with items the artist has collected or has been given by friends and neighbors.

Here Kessler shares her delight in discoveries with me. She picks up an abandoned bird's nest and points to mysterious tufts of brindle hair woven into it. "Any idea what it is?" I shake my head. "Cairn terrier fur!" she declares. It turns out, a friend had brushed her dogs outside and birds had snagged errant hairs, weaving them into a comfy aerial abode. We then examine another, this one adorned with strange slivers of turquoise. She smiles. "Blisters of paint from a weathered picnic table." As she places the nest back among her cache of treasures she exclaims, "They're all like little pieces of sculpture."





Beets

With so much of her work focusing on orchids and other delicate blooms, I expect to see a greenhouse. Instead, she has an agreement with May River Orchids, a local nursery that indulges her hours-long explorations there to find specimens she wants to paint. These flowers, she tells me, don't have to be flawless. In fact, although her focus is on beauty, Kessler likes a bit of imperfection—warts, insect holes, and all. "Then I borrow the plant, take it home, and work right from it."

Afterwards at her antique drafting table, pencils, paints, and brushes neatly arranged, she'll draw and paint her finds. To create these meticulous pieces requires precision and attention to detail so she places her subject — bug, plant, or nest — beneath a lamp with a magnifying glass and closely studies it while she works. Each project fills her with new wonder. "Put a dragonfly under the magnifier and colors, patterns, and shapes you'd never expect emerge."

While her compositions are pinpoint accurate and life-sized, they're not textbook-static like classic botanical illustrations. Instead, Kessler paints a nest with leaves entwined in its jumble of branches, feathers drifting down as if the birds just took flight. Or an onion with withered paper greens sprouting from a decaying bulb that she snatched (with permission, of course) from a friend's kitchen countertop. Or an aliceara orchid branching perfectly across a white background, one browning leaf attesting to the mutability of life.

I leave Kessler's "garden" in awe of her botanical masterworks, vowing to be more mindful of the small wonders of nature she's shown me. *LL*



For more of P.A. Kessler's work go to pakessler.com "Response to Nature: The Watercolors of P. A. Kessler" will be on view at The Coastal Discovery Museum from May 6-June 28. coastaldiscovery.org

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Garden art

The garden is a naturally versatile space for artists. A garden can serve as a backdrop, show a time period, set a mood, reveal a location or be the hero. We reached out to a few of our favorite galleries and asked for their most provoking floral and garden paintings, and were tickled pink with their response. Here are a few of our favorites.

Find additional works of art online at **LocalLifeSC.com**



Spring Bouquet by Mary Hubley (Camellia Art)



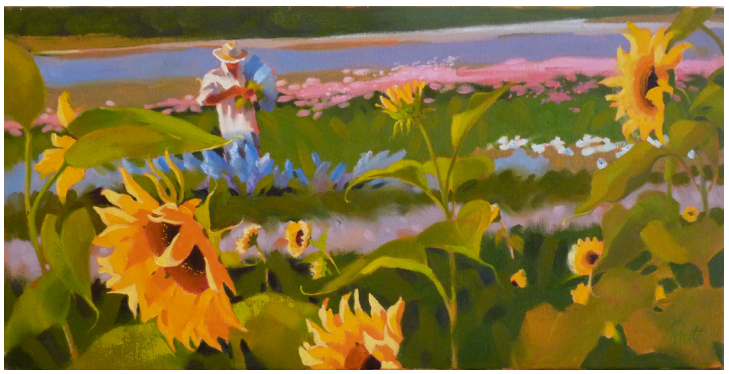
Camellia by Timothy Yeaw (Camellia Art)



Marsh I by Timothy Yeaw (Camellia Art)



Free by Mira Scott (Bo Art)



Green Oaks by David Randall (Red Piano)



John's Island, Paradise by Rhett Thurman (Red Piano)



Pink Peonies by Daniel Gerhartz (Red Piano)





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The Scene

HILTON HEAD SYMPHONY ORCHESTRA'S SYMPHONY UNDER THE STARS





Simply 'Unforgettable'

What: Hilton Head Symphony Orchestra's Symphony Under the Stars
When it took place: April 9-10
Where: Veterans Memorial Park at Shelter Cove
Photographer: Jean-Marie Cote, thefrenchguy photography
Highlights: The Hilton Head Symphony Orchestra joined Deas-Guyz for a collaboration of classical and jazz music under a big tent. Patrons were allowed to provide their own refreshments, and many locals purchased tables to make the most of the special evening. A little rain didn't seem to dampen anyone's spirit.















Local intelligentsia

What: World Affairs Council of Hilton Head Speakers Series
When it takes place: Fridays and Tuesdays
Where: First Presbyterian Church and USCB Hilton Head Island Campus
Photographer: Arno Dimmling
Highlights: For many years, the World Affairs Council of Hilton Head has sponsored a Friday Speakers Series as the primary benefit for its members. WACHHI host 14 speakers from across the United States from October through May.









Broadway comes to Brookdale

What: Broadway artists perform for senior living residents
When it took place: Nov. 10 and March 21
Where: Brookdale Hilton Head
Highlights: Broadway artists Meredith Inglesby, Steve Blanchard, Michael Patrick Ryan and Dan DeLuca treated the entire Brookdale Senior Living community to a special performance on Nov. 10. The stars also led a performance workshop, made possible through a partnership between Brookdale, the nation's largest senior care provider, and The Bridge, a new nonprofit organization bringing the joy of music and learning to all generations. The most recent performance was March 21.



The 2019 Rankings are in:



ratings by NICHE

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May is for Mom







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Community leaders honored

What: The First Tee of The Lowcountry Community Leadership Awards
When it took place: April 15
Where: Sea Pines Country Club
Photographers: Maddie Terry and Weston Sanders
Highlights: The First Tee of The Lowcountry honored several local luminaries whose values align with the organization's nine core values. Leadership awards were given to Alex Brown (honesty), Margie Smith (courtesy), Mark Baker (respect), Kathy Cramer (responsibility), Rain Grant (perseverance), Terry Finger (judgment), Monica Franklin (confidence), Jim Gault (integrity) and Doug Weaver (sportsmanship).













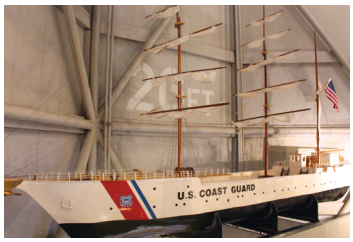


Painting the town

What: Transparency and Light exhibit reception
When it took place: April 4
Where: USCB Center for the Arts, Beaufort
Photographer: Melinda Welker
Highlights: The National Association of Women Artists presented the juried exhibit, Transparency and Light. Artist Candace Whittemore Lovely won first place.







All aboard

What: Coast Guard Appreciation Day
When it took place: March 24
Where: Harbour Town Lighthouse
Highlights: Several local residents took time to honor the men and women who help with missions around South Carolina and Coastal Georgia during the second annual Coast Guard Appreciation Day. US Coast Guard Auxiliary Flotilla 10-11 D7 Hilton Head/Bluffton officially presented the Harbour Town Lighthouse with a 350-pound, 16-foot-long, 9-foot-tall handmade model of the USCG Barque "Eagle."

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843.706.0607

MAY calendar

Not too hot, not too cold. **May** is the perfect time to be outside enjoying all the Lowcountry has to offer. There are many exciting festivals and events happening all month long. Here are our top picks, along with other days of regional and national interest.

Cut this page out and stick it on your fridge!

THINGS TO DO NEARBY

Savannah
BAPS Charities Walk
Green 2019 (May 12)
John Cusack (May 15)
Nonstop Fitness
Glow Run (May 25)
Memorial Day Moonlight
Cruise (May 25-26)

Charleston
Interpol (May 5)
Night Ranger (May 9)
Bob Seger (May 10)
The Struts (May 15)
Charleston Beer Fest
(May 18)
2019 Spoleto Festival
(May 24-June 9)
New Found Glory
(May 30)

Columbia
Black Stone Cherry (May 3)
Cardi B (May 12)
Hozier (May 22)

Jacksonville
Dave Matthews Band
(May 1)
Bryan Adams (May 6)
Gretta Van Fleet (May 9)
Bob Seger (May 12)
Hozier (May 21)
2019 Jacksonville
Jazz Festival
(May 23)

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 **Roasting Room:** ***Front Porch Improv*** Mother Goose Day **Chocolate Parfait Day**	2 Bluffton Farmers Market **Rooftop Bar:** ***Dueling Pianos*** World Password Day	3 **WACHHI: *Alyssa Ayres*** Jazz Corner: *Harry Allen Quartet* Roasting Room: *Rebel Union*	4 **Kentucky Derby** **Poseidon: *Run for the Roses Derby Party*** HHSO: Soundwaves Jazz Corner: *Harry Allen Quartet* Roasting Room: *Blue Dogs*
5 **Cinco de Mayo** HHSO: Soundwaves Ruby Lee's: *Jazz Brunch*	6 **HHSO: Soundwaves** It's Hip to be Square Beverage Day	7 **Teacher Appreciation Day** CDM: Hilton Head Farmer's Market Roast Leg of Lamb Day	8 **Coconut Cream Pie Day** Receptionists' Day	9 Bluffton Farmers Market **Music & Taste on the Harbour: *The Headliners*** Roasting Room: *Molly Stevens*	10 **Jazz Corner:** ***Ben Paterson Trio*** Clean Up Your Room Day Shrimp Day	11 **MayFest** Jazz Corner: *Ben Paterson Trio* TEDxHiltonHead 2019
12 **Mother's Day** Rooftop Bar: *Trevor Hall* **Odometer Day**	13 **Apple Pie Day** **Frog Jumping Day** Leprechaun Day	14 **CDM: Hilton Head** **Farmer's Market** **Underground America Day**	15 Nylon Stocking Day **Police Officer's Memorial Day** Chocolate Chip Day	16 **Beaufort Charities Golf Tournament** Bluffton Farmers Market Music & Taste on the Harbour: *Deas-Guyz*	17 **Bluffton: *Sunset Palooza*** WACHHI: *David Eisenhower II* Roasting Room: *Sauce Boss* Jazz Corner: *Howard Paul Trio*	18 **All Saints 2019 Garden Tour** Jazz Corner: *Howard Paul Trio* No Dirty Dishes Day
19 **May Beginner Bird Walk** May Ray Day **Plant a Vegetable Garden Day**	20 **Pick Strawberries Day** **Rescue Dog Day**	21 CDM: Hilton Head Farmer's Market **Strawberries & Cream Day**	22 **Buy a Musical Instrument Day** Vanilla Pudding Day	23 Bluffton Farmers Market **Carolina Dreamers Car Club Cruise-in** Lucky Penny Day	24 Roasting Room: *Dangermuffin* Jazz Corner: *New Orleans All-Star Swing* Rooftop Bar: *Chris and Christian* Sea Pines: *Gregg Russell Memorial Day Concerts*	 **Indianapolis 500** Jazz Corner: *New Orleans All-Star Swing* Beaufort: *Original Gullah Festival* Hilton Head Art Festival
26 **Hilton Head Choral Society** ***America Sings*** Rooftop Bar: *Stee & The Ear Candy Band* Hilton Head Art Festival	27 **Memorial Day** Grape Popsicle Day	28 **CDM: Hilton Head** **Farmer's Market** **Hamburger Day**	29 **HHCA: *Once Upon a Mattress*** Paperclip Day	30 **Bluffton Farmers Market** Roasting Room: *The Brevet* Water a Flower Day	31 **Jazz Corner:** ***Keith Davis Trio*** Smile Day Speak in Sentences Day	**ONGOING** Lean Ensemble: *Barefoot in the Park* (April 25-May 5) **Arts Center: *A Chorus Line*** **(May 1-June 2)** Art League: 2019 Biennale Exhibition (May 7-June 1)

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– Sally Hitchcock –
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MAY happenings

Festivals and Fun



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Art Festival

More than 400 North American craftsmen will come together at the beautiful Shelter Cove Harbour and Marina to present works in pottery, glass, wood, jewelry, paintings, and more. Experience fine art, great food, music and shopping. Presented by the Nash Gallery, artists interested in having their work displayed at the festival can pick up applications at Nash Gallery or they can be found online at HiltonHeadArtFestival.com.

HILTON HEAD ART FESTIVAL
When: 10 a.m.-5 p.m., May 25-26
Where: Shelter Cove Harbour and Marina
Notes: Free event
Details: HiltonHeadArtFestival.com, 843-785-6424

Horticulture Specialty Show

Beaufort Council of Garden Clubs will hold a Horticulture Specialty Show at Tabby Place. The event is free and open to the public.

HORTICULTURE SPECIALTY SHOW
When: 9 a.m.- 5 p.m., May 16
Where: Tabby Place at The Beaufort Inn, Beaufort
Details: victoriabergensen@gmail.com





©J&V PHOTOGRAPHY

7th Annual Fiesta de Mayo and Taco Competition

Immerse yourself in Latino culture and cast your vote for the best taco at this celebration of food, fun, music and dancing.

FIESTA DE MAYO & TACO COMPETITION
When: May 19
Where: Shelter Cove Community Park
Details: www.facebook.com/LaIslaMagazine



41st Annual Mayfest

Also known as the Bluffton Village Festival, this eclectic and homespun Southern festival is famous for its distinctive arts and crafts, live music and scrumptious food. Be sure to come hungry, take some time to peruse the various arts and crafts (it's the day before Mother's Day), and be prepared for so much more...including the Ugly Dog Contest, the Children's Doughnut Eating Contest and the Pie Eating Contest. And did we mention the live entertainment? There is everything from tiny dancers to rock bands to keep you moving throughout the day.

MAYFEST
When: 10 a.m.-5 p.m., May 11
Where: Calhoun Street in historic Old Town Bluffton
Notes: Admission is free
Details: blufftonmayfest.com, Facebook, or 843-815-2277



Mary M. Briggs
President & CEO

Dear Friends of the Symphony,

It is a pleasure to introduce you to the 38th season of the Hilton Head Symphony Orchestra. Music Director, Maestro John Morris Russell has once again planned an exciting and varied season for us.

Our 2019-2020 Season includes nine programs each of which will be performed on both Sunday afternoon and Monday evening at First Presbyterian Church. From Beethoven to Tchaikovsky, Prokoviev's Romeo and Juliet, Rachmaninoff's Piano Concerto No. 3, our Holiday Celebration and the spectacular Mendelssohn's "Elijah", the season has something for all music lovers.

Our overall season will also include fall and spring Symphony Under the Stars programs, so look for those. Locations for both will be announced at a later date. Next March the Hilton Head International Piano Competition will host our younger competitors aged 13-17. These competitors always leave us in awe of their amazing talent.

You may choose to attend all of our concerts or may customize your own package. Subscriptions are priced at a discount from the single ticket prices. Seating is assigned according to your choice of packages.

It has been my great honor to serve as the HHSO's President and CEO for the past 11 years. Though I extended my tenure beyond my initial planned June 2019 retirement, the 2019-2020 will be my final year as the organization's leader. I have appreciated your support during my tenure and know that under the Board's leadership and your continued support the HHSO has a wonderful future ahead.

Warmest regards,

Mary M Briggs

HHSO
Inspiring, enriching and uniting the Lowcountry



OPENING NIGHT
Sun, Oct 20, 2019 · 5pm | Mon, Oct 21, 2019 · 8pm

RACHMANINOFF & FRANCK
Sun, Nov 17, 2019 · 5pm | Mon, Nov 18, 2019 · 8pm

A VISIT FROM ST. NICHOLAS
Sun, Dec 1, 2019 · 5pm | Mon, Dec 2, 2019 · 8pm

DVOŘÁK & BARTÓK and **BEETHOVEN'S 4TH**
Sun, Jan 12, 2020 · 5pm | Mon, Jan 13, 2020 · 8pm

MOZART & SAINT-SAËNS
and **MONTGOMERY'S STARBURST**
Sun, Jan 26, 2020 · 5pm | Mon, Jan 27, 2020 · 8pm

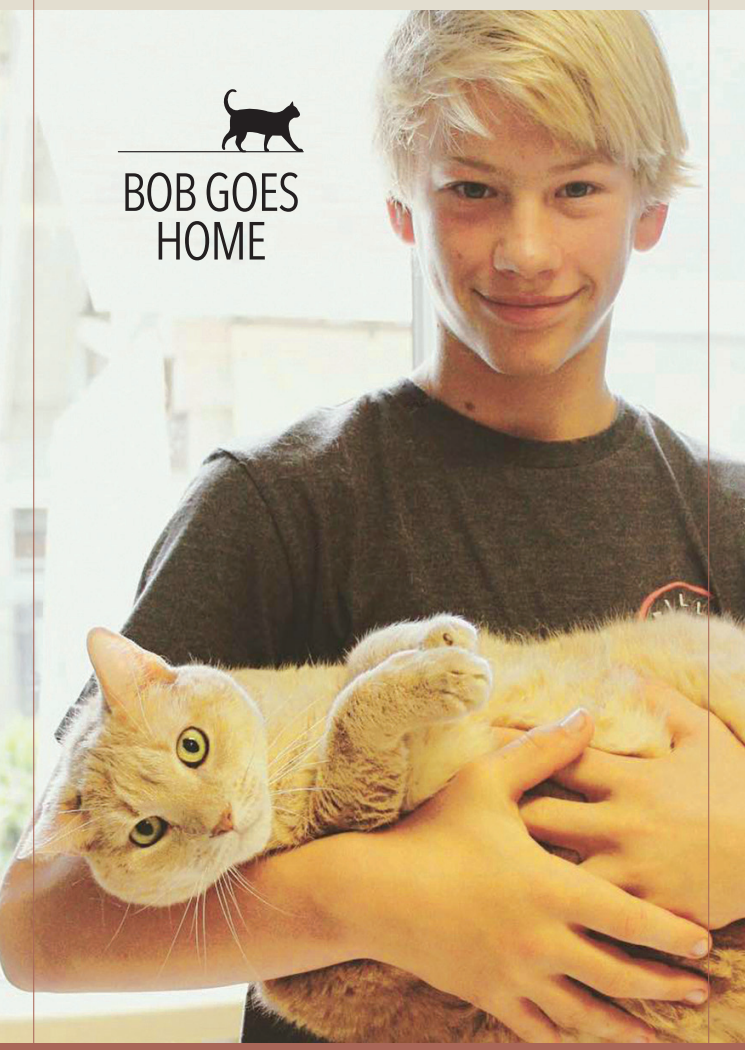
SUPERHEROES!
Sun, Feb 9, 2020 · 5pm | Mon, Feb 10, 2020 · 8pm

GRIEG & VAUGHAN WILLIAMS
and **ELGAR'S ENIGMA VARIATIONS**
Sun, Feb 23, 2020 · 5pm | Mon, Feb 24, 2020 · 8pm

WAGNER & RIMSKY-KORSAKOV
and **BRAHMS' DOUBLE CONCERTO**
Sun, Mar 22, 2020 · 5pm | Mon, Mar 23, 2020 · 8pm

GRAND FINALE: ELIJAH
Sun, Apr 26, 2020 · 5pm | Mon, Apr 27, 2020 · 8pm

Season subscriptions are being mailed to former subscribers. If you're not a former subscriber and want a season brochure mailed to you, call the office at 843-842-2055. Tickets for individual performances are available after Sept. 1. All concerts held at First Presbyterian Church on William Hilton Pkwy.



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Memorial Day



Hilton Head Choral Society presents "America Sings!"

Begin the summer and honor veterans and active military personnel at this red, white and blue tribute to the spirit of America. An all-American musical celebration.

"AMERICA SINGS!"
When: 7 p.m., May 26
Where: First Presbyterian Church, Hilton Head Island
Details: www.hiltonheadchoralsociety.org



Navy League of the United States Memorial Day Remembrance

Join the Hilton Head Navy League of the United States, along with the American Legion and Military Officers Association for the 26th Annual Memorial Day Remembrance. The guest speaker will be Col. Cesar Rodriguez, USMC, and Mayor Thomas McCann will issue a proclamation designating Memorial Day on Hilton Head as a Day of Remembrance for all local citizens in honoring those who gave their life defending freedom. The Hilton Head Choral Society will provide musical selections.

MEMORIAL DAY REMEMBRANCE
When: 10:30 a.m., May 27
Where: Shelter Cove Veterans Memorial Park
Details: www.hiltonheadnavyleague.com

GREGG RUSSELL MEMORIAL DAY CONCERT

A special tribute to those who have served performed by a Sea Pines classic.

MEMORIAL DAY CONCERT
When: 8-9:30 p.m., May 24
Where: Harbour Town, under the Liberty Oak
Details: www.seapines.com

Art Showings, Plays and Performances



"Expect the Unexpecting" with the Art of Joy Lillith Hermann

Allow your emotions to be stirred by the versatile works of well-known local artist Joy Hermann, who continues to find inspiration in the long ago words of her father, who asked her to look beyond the obvious in nature, and to be drawn in by the simple beauty.

"EXPECT THE UNEXPECTING"
When: Exhibit runs from May 6-June 2; opening reception from 3-5 p.m. May 12
Where: SoBA Gallery
Details: sobagallery.com or 843-757-6586

ARTS CENTER OF COASTAL CAROLINA PRESENTS "A CHORUS LINE"

"A Chorus Line" examines one day in the lives of 17 dancers, all vying for a spot in the chorus line of a Broadway musical. After the first round of cuts, Zach, the director and choreographer, asks each dancer to speak about themselves in this nine-time Tony Award winner. With iconic music by Marvin Hamlisch and based on real Broadway dancers' stories as told to fellow dancer and choreographer Michael Bennett, "A Chorus Line" is funny, heartbreaking, and refreshingly honest.

"A CHORUS LINE"
When: May 1-June 2
Where: Arts Center of Coastal Carolina
Notes: Parental discretion advised. Advisory equivalent of a PG 13 film.
Details: www.artshhi.com



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 Corner hosts the hottest acts in the area at The Village at Wexford.

SCHEDULE OF ACTS
May 3-4: The Harry Allen Quartet
May 10-11: The Ben Paterson Trio
May 17-18: Grammy Award Winning Saxophonist Tom Scott with The Howard Paul Trio
May 24-25: New Orleans All-Star Swing, featuring Duke Heitger, Tim Laughlin, Hal Smith & Kris Tokarski
May 31-June 1: The Keith Davis Trio
Details: www.thejazzcorner.com or 843-842-8620

Hilton Head Island
Art Festival
SHELTER COVE HARBOUR & MARINA
SATURDAY, MAY 25 & SUNDAY, MAY 26
10:00 A.M. - 6:00 P.M.



A weekend of Art, Shopping AND Dining

Don't miss the Hilton Head Island Art Festival, featuring a wide selection of beautiful art including pottery, glass, wood, jewelry, photography, etc. –All made in the USA!

Enjoy casual dining, music & shopping all weekend long at Shelter Cove Harbour & Marina.

RAIN OR SHINE EVENT. ADMISSION IS FREE!

For more information, call 843-785-6424, visit HiltonHeadArtFestival.com or NashGallery.com

SHELTER COVE HARBOUR & MARINA

SHELTER COVE HARBOUR & MARINA IS LOCATED MID-ISLAND AT MILE MARKER 8, ACROSS FROM PALMETTO DUNES OCEANFRONT RESORT.

Art Showings, Plays and Performances

May happenings at Outside

Outside Hilton Head has many special events planned this month, including:

EVENT SCHEDULE

May 9: Ladies Night! **May 12:** Mother's Day sale
May 15: Oyster recycling talk at Coastal Discovery Museum
May 16-18: Full Moon Kayak Tours
Details: www.outsidehiltonhead.com

May River Theatre presents 'Love Letters'

The May River Theatre returns in its 19th season to present this emotional play that tugs alternately at the funny bone and the heart strings. It features Daniel and Debbie Cort. May River Theatre is coming back after an 18-month pause due to the Town Hall renovation where they perform.

'LOVE LETTERS'

When: 7 p.m., May 2-4; 2 p.m. May 6
Where: 20 Bridge St., Bluffton
Notes: Tickets $27.
Details: mayrivertheatre.com, 843-815-5581



Response to Nature: The Watercolors of P.A. Kessler

As a local artist with an international reputation, Kessler's work is a departure from the static images created by historic botanical painters. We are invited to slow down and appreciate the magnificence of the natural beauty of the Lowcountry, such as a flower, a nest, or a feather dropped along a path. Kessler's work has been featured in major watercolor exhibitions and is well represented in many corporate and private collections. In the tradition of botanical illustrations, both original works of art and high-quality reproductions will be available for purchase.

RESPONSE TO NATURE

When: Exhibit runs May 6 through June 28; Meet the artist from 5-7 p.m. May 23
Where: Coastal Discovery Museum

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Full Moon Cocktail Cruise event

Celebrate the Flowering Moon aboard the Salty Dog at South Beach Marina. This fundraiser cruise includes great food, live music, cash bar and the chance to win a trip to enjoy Nashville's Tennessee Whiskey Adventure. Proceeds go to Osprey Village, a residential neighborhood for adults with disabilities. Don't miss this opportunity to support independence and fulfilling lives.

COCKTAIL CRUISE
When: 6:30-8:30 p.m., May 18
Where: The Salty Dog at South Beach Marina
Details: www.ospreyvillage.org or 843-422-6099

TEDx Hilton Head: Ideas Worth Sharing

Stimulate your thinking, challenge your boundaries and brighten your day. TEDx Hilton Head comes to SoundWaves, the Hilton Head Symphony Orchestra's new island headquarters. It's a full day of inspiring talks, continental breakfast, catered lunch and more.

IDEAS WORTH SHARING
When: May 11
Notes: Tickets $75, only 100 available
Details: Facebook or rex.gale@gmail.com



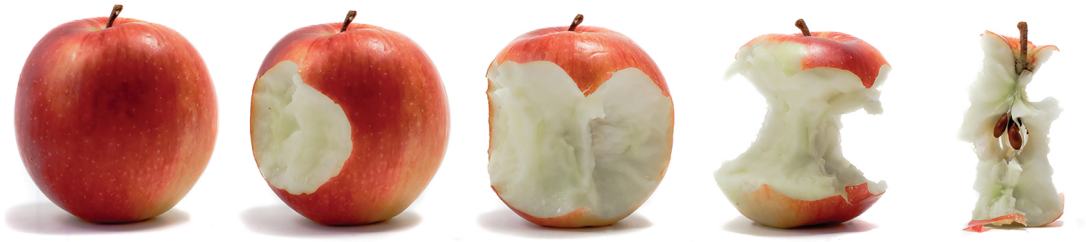


MEMORY FEST 2019

Find out how your brain learns, how you create memories, how to manage emotions and more with these events hosted by Memory Matters.

MEMORY FEST
When/Where: The Bluffton event is 10 a.m.-12:30 p.m. Thursday, May 9, at St. Gregory The Great St. Andrew's Parish Hall. The Hilton Head Island event is 10 a.m.-12:30 p.m., Tuesday, May 14, at First Presbyterian Church.
Notes: $25
Details: 843-842-6688, mymemorymatters.org

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BLUFFTON: 843-706-9933
WWW.HILTONHEADEXTERMINATORS.COM



Meetings and Gatherings

World War II's promise for Liberal Democracy: A Retrospective and Prospective

The World Affairs Council of Hilton Head will host David Eisenhower II, Director of the Institute for Public Service, Annenberg School for Communication, University of Pennsylvania, for a presentation on World War II's promise for democracy.

WORLD AFFAIRS COUNCIL
When: 10-11:30 a.m., May 17
Where: First Presbyterian Church, HHI
Details: wachh.org





More Online

Coastal Discovery Museum events
May happenings at Outside
Summer camps
Memory Matters Connections Classes
Volunteers in Medicine Fundraiser (May 4)
Helping Parents Heal meeting (May 12)
Palmetto Quilt Guild meeting (May 16)
Carolina Shag Club Re-Up Party (May 22)
Sessions Presented by the Don Ryan Center (May 30)
Fun in the Sun for Everyone (June 7)
Hilton Head Island Music Festival (June 22-23)
Legally Blonde: The Musical (June 26-Aug. 4)



Ride of Silence honors cyclists who have been injured or killed

Hilton Head Island joins an international observance with a silent procession of cyclists that aims to raise awareness and encourage drivers to respect cyclists' legal right to "Share the Road." The 9-mile police-escorted ride rolls out at 7 p.m. Participants should arrive at the Street Meet parking lot in Port Royal Plaza with a bicycle, helmet (mandatory), lights, and a black armband.

RIDE OF SILENCE
When: 6:30 p.m., May 15
Where: Street Meet parking lot in Port Royal Plaza
Details: kickinasphalt.info

HOSPICE GIVES THANKS TO...

Our all-around volunteer, Susan Allhusen. Susan is a patient-family advocate, administrative, bereavement, events and fundraising volunteer, as well as being a member of our Board of Directors. Susan's experience as a family caregiver and her innate compassion make her an extraordinary hospice volunteer, and we are so lucky to have her.

As your non-profit hospice, we could not provide the gold standard in end-of-life care, without the help and support of people like Susan, our volunteers, and you.



Susan Allhusen
HCL Board Member

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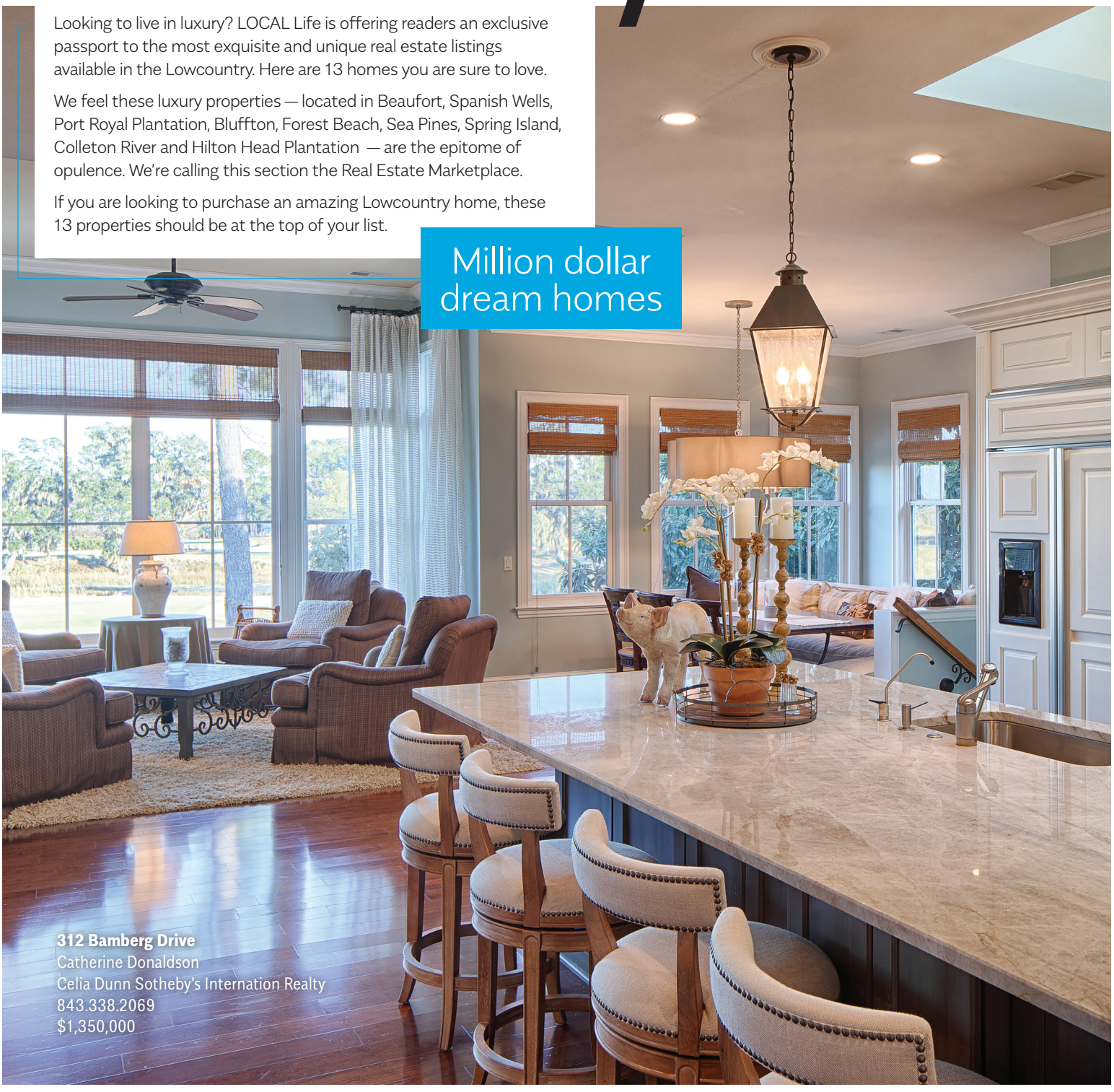
REAL ESTATE marketplace

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 13 homes you are sure to love.

We feel these luxury properties — located in Beaufort, Spanish Wells, Port Royal Plantation, Bluffton, Forest Beach, Sea Pines, Spring Island, Colleton River and Hilton Head Plantation — 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 13 properties should be at the top of your list.

Million dollar dream homes



312 Bamberg Drive
Catherine Donaldson
Celia Dunn Sotheby's Internation Realty
843.338.2069
$1,350,000

Real Estate Marketplace



200 Spring Island Drive

This is not a home or house, this property is an estate which is hidden on 5.73 acres with total privacy. The perfect estate that will give you the freedom you deserve to relax and enjoy the fabulous array of amenities. With 13,000 SF fitness center, 1200 acres of nature preserve, golf, tennis, art, equestrian, shooting, hunting and fishing. A separate guest house for entertaining with 3 plus bedrooms to give guests their own experience to enjoy the beautiful setting. $2,900,000

Jim Livingston 843.812.9399
www.JimLivingstonRealEstate.com

Weichert REALTORS Coastal Properties



52 Hearthwood, 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 welcoming & peaceful nature of this special home. $1,499,000

Linda Frank 843.422.6230
www.WeSellSeaPines.com

Sea Pines Real Estate SOUTH BEACH

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60 Widewater Road, Spanish Wells

Fully updated home offering a fabulous view of Broad Creek and Palmetto Bay Marina, with extensive living space all on one level. Key features include beautiful wide plank heartwood floors, a detached 1 bedroom apartment, dock, large pool, a casita or studio and extensive storage. In total, this home has 5 bedrooms, 6 1/2 baths and over 7,500 sq feet of outdoor living space. The outdoor entertainment areas include two covered lanais, a large bar and pool. $1,450,000

Maureen Houston 843.384.5868
MAHRealtor@gmail.com

RE/MAX Island Realty



129 Dune Lane, North Forest Beach

Oceanfront 7 bedrooms, 7 baths and 2 half baths. Gourmet kitchen plus upper and lower living areas. Features elevator and private pool with spa. Exquisitely furnished with sweeping views of the Atlantic Ocean. Complete exterior renovations in 2017 including complete stucco replacement. New windows and doors throughout with high impact resistant tinted glass. $3,995,000 MLS #381425

Bill Haley 843.689.3044
hiltonheadislandrealtyplus@gmail.com

HILTON HEAD ISLAND Realty PLUS

Real Estate Marketplace



6 Planters Row, Port Royal Plantation, 2nd Row Ocean

Renovated & expanded in 2017, with all new plumbing, electric, HVAC, windows, appliances, fixtures, trim, paint, flooring, baths, cabinetry, roofing, hard coat stucco, enlarged composite back deck. 4 bedrooms+ den/office/flex room(5th BR), 5 full baths, all ensuite, plus powder room. 3 Master Suites. Excellent location with direct beach path at the back of the homesite. Great room style architecture with kitchen open to dining areas, family room, & living room. $1,595,000

David Carroll 843.384.8111
www.HiltonHeadHomeSource.com



95 Inverness Drive, Colleton River

Two acre sanctuary on the marshes of the Colleton River with two award-wining golf courses just minutes away. Master suite with dressing room, fireplace and reading porch. Beautiful guest suite, Media room, Gourmet kitchen complete with butler's pantry, double island. Large great room with timeless tabby gas fireplace, beamed ceiling and expansive windows taking full view of the 270 degree marsh views. Huge screened sleeping porch that truly brings the outside in. $2,650,000

Charlotte Stringer 843.540.0675
www.CharlotteStringerPropertyConcierge.com



6 Juniper Lane, South Forest Beach, 3rd Row Ocean

Listen to the Surf in this meticulously cared for 2004 home, featuring 5 bedrooms, 5 1/2 baths on the Beach Walk. Outstanding craftsmanship with Travertine in the living areas & carpeting in the bedrooms. Features include a First & Second Floor Master, both with tiled walk in showers & jacuzzi tubs. The 2nd floor master has a private balcony overlooking the pool with an Ocean View. All the bedrooms are en suite. SS & Granite Kitchen w/walk in pantry. Rentals approx 100k/yr $1,600,000

Tracy Dayton 843.686.4000
www.TracyDayton.com



1 Sea Oak Lane, Forest Beach

This second row home features wrap around porches, a screened in porch, covered porches and sun decks. Walk out the front door to the beach pathway and out the back deck to the over-sized private pool. Meticulously maintained and recently updated inside with new furnishings. Five big bedroom suites make this a perfect second home dream, rental machine or primary residence! Peek-a-boo views to the beach from the front porch. $1,499,000

Robbie Bunting 843.341.4801
www.HiltonHeadRealEstateNews.com

Real Estate Marketplace



1936 South Beach Villa

The best priced South Beach Club Villa on the Market. Prestigious 5th floor penthouse (only 4 offered) with amazing views of the Calibogue Sound. 4 bedrooms & 4.5 baths to include a spacious Master Suite, Open Kitchen/Family Room, Dining area, fireplace, crown moulding, den, 4 balconies, and a private elevator. Enjoy one of the few villa complexes to have a parking garage, secured lobby, swimming pool, and private boardwalk to beach. "Mint" condition. $1,399,000

Becky Herman 843.301.3355 Monica Davis 843.384.4473
www.HermanAndDavisProperties.com

H&D HERMAN AND DAVIS PROPERTIES



37 Brams Point Road, Spanish Wells

Boasting 20' ceilings, coral-style floors, handcrafted doors, arches, elegant columns and tall windows. Custom interior features & exquisite details throughout. Kitchen centers around a (gas) Thermador range encased by an arched brick surround. The family room is enhanced by exposed beams and vaulted ceilings. The "in-law" suite features separate entrances, living area, bed & bath, laundry, and full kitchen...flexible space for extended family, guests, office or gym. Plus a (42'x15') courtyard pool. $1,075,000

Collins Group Realty 843.341.6300
www.CollinsGroupRealty.com

Collins Group Realty
Structured to Serve



3 Old Fort Lane, Hilton Head Plantation

Designed for total backyard privacy all while overlooking the Intracoastal Waterway, Skull Creek, and Pickney Island. Fine details and high-quality finishes create a remarkable living environment, blending comfort with livability. Four bedrooms plus an office, two fireplaces, high ceilings, arches & skylights. Premium mill-work and a remarkable chef-style kitchen. The (heated) infinity-edge pool has a spa and is equipped with a resistance trainer. Close to the Marina & the Country Club of Hilton Head. $1,198,500

Collins Group Realty 843.341.6300
www.CollinsGroupRealty.com

Collins Group Realty
Structured to Serve



845 Ribaut Road, Beaufort

Located on the high bluff overlooking the waterway and the lights of downtown Beaufort, this stunning, new deep water home was built to the highest standard in 2016. Comprised of approximately 5033 square feet, the home offers four bedrooms, three full and two half baths. The private dock has a covered pier head with built in seating, and a floating dock able to accommodate large vessels. $2,699,000

Edward Dukes 843.812.5000
www.LowcountryRealEstate.com

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KEEP IT ROLLING!





PLACE IN THE PINES From left: Mimi Terry, Ann McBrien, Jean Duffy, Mary Gunlock, Lisa Piegza and Pam White

MORE ONLINE
Find more photos from this porch party and many great **porch party recipe ideas** online at LocalLifeSC.com.

A porch worthy of the view

PHOTOGRAPHY BY LISA STAFF

Even more surprising than the size and beauty of this porch is the spectacular view of a creek, a small island and then across the Calibogue Sound to Daufuskie Island. Designed for entertaining friends and family, the outdoor living space includes two dining areas, a living room around the TV and fireplace and an outdoor kitchen with a smoker, barbecue and bar fridge (of course).

A group of friends from Sea Pines shared cocktails and stories about tennis matches, running on the beach and injuries, most of which were not even sports-related. Keeping with the healthy theme, a fresh dinner was served and the ladies convinced themselves that including pomegranate juice and using light beer made the cocktail healthy.

*Homeowner Ann McBrien shared some **porch styling tips** that can be seen at locallifesc.com:*

1. Use **bright accent colors** like lemon yellow to add a burst of sunshine. Decorative pillows, planters and flowers are easy to change when it's time to refresh the look.

2. Comfortable furniture is a must. Guests want to sink into cozy chairs and put their feet up.

3. Outdoor trays and plastics have come a long way. A locally made sweetgrass tray and stemless wine glasses are more suited to this lovely porch and group of ladies than red Solo cups (which admittedly do make it out for big games on the outdoor TV).

"We have lived many places, including Chicago, New York and Denver, and we always loved where we lived. Hilton Head is no different — we love Sea Pines, our home, the weather, the scenery and the friends we have already made," Ann said. *LL*



The McB Cocktail

INGREDIENTS
2 12-ounce beers (we used Coors Light)
*2 cups **Pomegranate juice***
1 cup ginger ale

DIRECTIONS Mix all ingredients and pour over ice. Use lemons and limes to garnish. It's a refreshing spring drink!



★ Waterfront Dining Overlooking Broad Creek ★

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