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Nov 2022

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# the team

## WHAT IS YOUR GO-TO COCKTAIL?

*"Vodka with a splash of jalapeño juice. A spicy twist on a dirty martini."*
**- LORI**



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*"A dirty gin martini with blue cheese-stuffed olives."*
**- LANCE**



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*"Paloma. Heavy on the tequila, a little soda with a splash of grapefruit juice."*
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*"Never developed a taste for alcohol. But I do collect tiki mugs!"*
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*"A refreshing Malibu Sunset."*
**- ASHLAN**



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*"I don't drink, so a Shirley Temple."*
**- BAILEY**



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*"Casamigos margs."*
**- REBECCA**



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*"Egg white whiskey sour."*
**- LAUREN**



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*"Irish car bombs — line 'em up!"*
**- LISA**



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*"Margarita!"*
**- LEAH**



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*"Cape Cod. Stoli and cranberry juice with lime."*
**- BRUCE**



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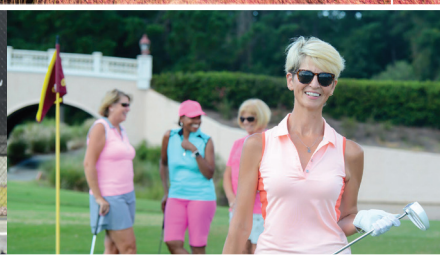

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# Nov features



## The Cocktail Issue

*Here in the Lowcountry we're faced with an embarrassment of riches when it comes to top-shelf liquor. Distilleries up and down the lower 843 are producing some of the finest spirits on Earth. In this issue we raise a glass to locally crafted spirits, the locals who craft them and the army of bartenders who serve them.*

©MONTAGE PALMETTO BLUFF

**CALL ME OLD-FASHIONED** The signature cocktail at River House (Montage Palmetto Bluff) is this Old Fashoned, made with sugar, Manifest rye whiskey, Angostura bitters, muddled orange peel and a Luxardo cherry. Learn how to make it and many other signature cocktails from local bars and restaurants starting on **page 98**.


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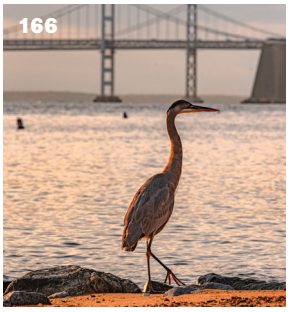






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Sonja Griffin Evans *To Grandmother's House We Go* 36" x 24" Acrylic

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# Raising the bar

*The Lowcountry's cocktail culture is alive and well.*



©LISA STAFF

**SHAKE IT UP** Publisher Lori Goodridge-Cribb is pictured with a cobble shaker at her at-home drink station. An enhanced cocktail experience cannot be had without a good shaker. Find more essential tools for your at-home bar on page 84.

When you live here full-time, it's easy to develop a taste for the finer things in life. We are surrounded by opulence; beautiful homes, stunning architecture, stately yachts, luxury vehicles, posh boutiques, and upscale restaurants are everywhere you look. We are also surrounded by natural beauty. Locals relax on pristine beaches, explore postcard-worthy landscapes and play on perfectly manicured grass.

The quality of life here is very high, and so are the standards and expectations. Local residents value quality over quantity, hand-crafted over mass-produced and locally-made over imported. That's why all locals should be proud of the men and women leading the charge in the craft cocktail revolution that is sweeping the nation. Distillers based out of Hilton Head Island, Bluffton and Beaufort are winning big awards and turning heads in the liquor industry for their small-batch craft spirits, which are quickly becoming stocked at upscale drinking establishments across the country.

With the holiday party season fast approaching, we feel it's the perfect time to celebrate the Lowcountry's flourishing cocktail culture.

This spirited issue raises a glass to the local liquor movement — the ones who make it, the ones who sell it, the ones who serve it and those of us who savor it. I once asked my father why I crave that first sip of vodka after getting home from work. He said it's simple: the first sip turns work off and relaxation on. I have yet to find a better way to describe it.

In this issue you will discover cool distilleries and experiences, learn the story behind the many top-shelf liquors that are being crafted here and get step-by-step directions for building the ultimate bar at home. You will also find books perfect for your bar cart, cocktail-inspired fashion and more than 50 signature cocktail recipes from local bars and restaurants.

For many, these recipes can be enjoyed in healthy celebration with friends and family. For others, they may represent more risk than reward. We hope you enjoy this issue with conviviality and responsibility. Fall is in the air. What better way to ring in the coziest time of year than with a well-crafted cocktail? Happy holidays!




## *DRINK LIKE A LOCAL*

*People who moved here after 2006 may wonder why longtime local residents often order shots "one two ways" or "two three ways" at the bar. It harkens back to South Carolina's mini-bottle law (in place from 1973 until 2006), when bars and restaurants were only allowed to sell drinks with less than two ounces of alcohol. When someone ordered a shot of liquor back then, the bartender would ask the person how many ways they wanted to split each 1.7-ounce mini-bottle of liquor. Ordering a shot "two ways" will let your bartender know you're local, especially if it's a shot of "GrandMa" (Grand Marnier), and could likely result in VIP treatment for the rest of the evening.*

*"There cannot be good living where there is no good drinking."*

**- A THIRSTY FOUNDING FATHER (BENJAMIN FRANKLIN)**




**BED HEADS** Have you seen the LOCAL Life jeep around town? This month we rolled up next to ***Shannon and Mark Coleman*** of No Bull Mattresses & More. Visit their Bluffton showroom to find top brands at discount prices.

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# contributors

## MEET LOCAL CREATIVES BEHIND THE SCENES




### Carrie Brooke Hirsch

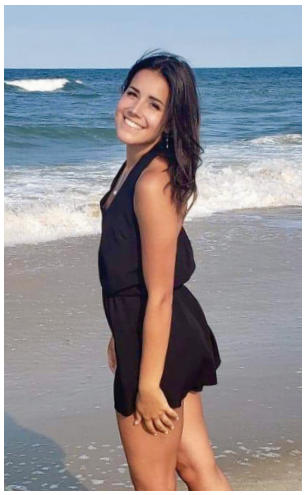
*Writer; affectionately nicknamed Nurse Ratched by my husband when he is sick.*

**OTHER CREDS:** Preservation award recipient from the National Trust for Historic Preservation, documentary producer/co-editor of "Hilton Head Island Back in the Day: Through the Eyes of the Gullah Elders," co-author of "The College Man's Cookbook," "The College Woman's Cookbook," "The College Student's Vegetarian Cookbook," and president of Youth Opera International Inc. **FOR THIS ISSUE:** Jerk Cornbread & Collards Casserole recipe **HOMETOWN:** Roanoke, Virginia **CURRENT HOME:** Hilton Head Island **LOCAL SINCE:** 2003 **HOBBIES:** True crime podcast listener, knitting, wood burning **FUN FACT:** Every year on my birthday I go to the beach and take a photo of me standing next to the beach marker which corresponds to my age. I'm embracing my 60s by speeding up, not slowing down. Giving back — resources, time and expertise — also helps keep me feeling young. **WHAT ARE YOU WATCHING?** City on a Hill **THANKSGIVING PLANS:** NYC to see my precious grandchildren **FAVORITE COCKTAIL:** Paper Airplane **FAVORITE WATERING HOLE:** The Sandbar Beach Eats **WHAT DO YOU LOVE MOST ABOUT NOVEMBER?** Humidity is in hiatus.

### Sonja Griffin Evans *Gullah artist*

**OTHER CREDS:** Speaker, storyteller **FOR THIS ISSUE:** Local artwork **HOMETOWN:** Beaufort, born and reared **HOBBIES:** Playing flute and singing **WHAT ARE YOU LISTENING TO?** Barbra Streisand **WHAT ARE YOU READING?** The Alchemist **WHAT ARE YOU WATCHING?** Handmaid's Tales **THANKSGIVING PLANS:** Recognizing it as a time to remember ancestral history **FAVORITE COCKTAIL:** Strawberry Daiquiri **WHAT DO YOU LOVE MOST ABOUT NOVEMBER?** The beautiful weather.





### Julia White *Writer*

**OTHER CREDS:** Bachelor's degree in English literature with a minor in multimedia journalism from Georgia Southern University and a Fielding D. Russell Scholarship recipient. **FOR THIS ISSUE:** Adopt this pet, Distilleries with the Right Spirit **HOMETOWN:** Gainesville, Georgia **CURRENT HOME:** Hilton Head Island **LOCAL SINCE:** 2022 **HOBBIES:** I love to spend my free time reading, writing poetry, painting, hiking, playing video games and going to the gym. **WHAT ARE YOU LISTENING TO?** Manchester Orchestra on repeat. **WHAT ARE YOU READING?** Where the Crawdads Sing by Delia Owens **WHAT ARE YOU WATCHING?** Game of Thrones: House of the Dragon and Lord of the Rings: The Rings of Power. **THANKSGIVING PLANS:** Traveling to Georgia to have a wonderful dinner with my family. **FAVORITE COCKTAIL:** ***Tequila Sunrise*** with pineapple juice and peach schnapps. **FAVORITE WATERING HOLE:** Tiki Hut **WHAT DO YOU LOVE MOST ABOUT NOVEMBER?** Besides it being my birthday month, I love that November means autumn (my favorite season) is in full swing. There is finally cooler weather, and the leaves are changing into beautiful colors. Not to mention, the best holidays are coming up, and I get to spend more time with my family.



## *Others who helped concoct this issue ...*

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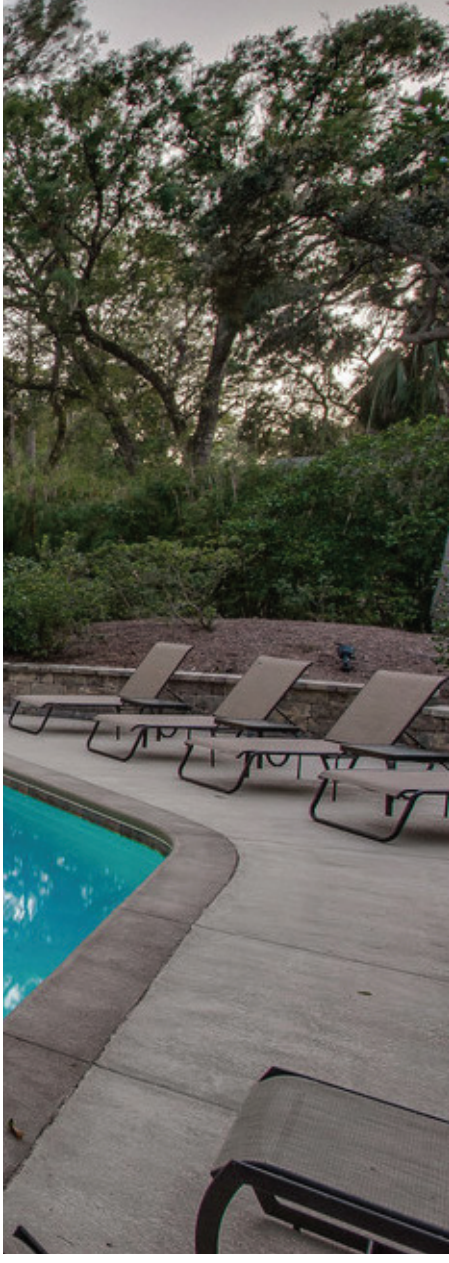
# OCEANSIDE IN SEA PINES



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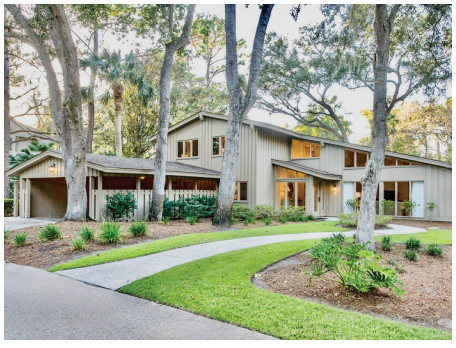






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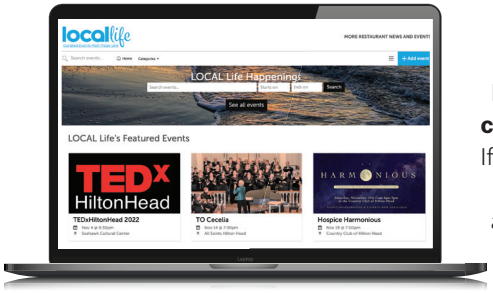


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### *About the Cover*

*Lift your spirits this holiday season by mixing up a simple cocktail like **vodka soda**. Fill a lowball glass halfway with ice, and top with vodka, club soda, lime slices and lime juice. Stir to combine. Garnish with fresh mint. For a local twist, replace the limes with in-season Meyer lemons. The image was captured by photographer **Sam Hojati**. Find more of his work on social media (@samhojati).*

# *Callawassie Island*

*A PAID ADVERTORIAL BY THE CALLAWASSIE ISLAND COMMUNITY*



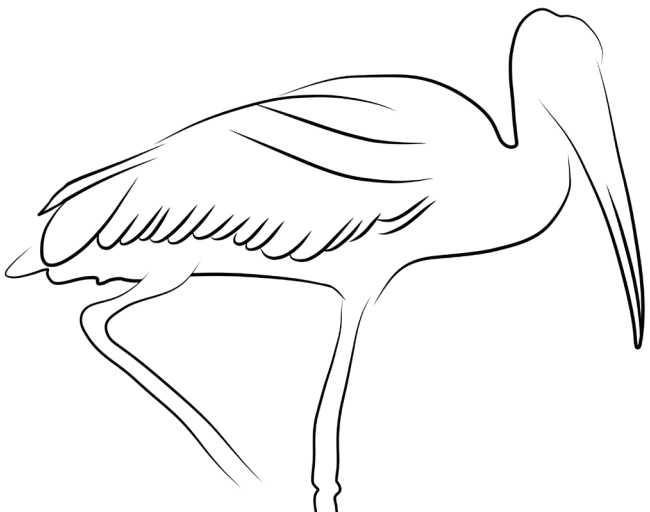
## *Stewards of the land, a Callawassie Island tradition.*

Crossing a picturesque quarter-mile causeway that seems to peel the cares of the world away as you meet South Carolina's first private community that is recognized as a National Wildlife Habitat. One of hundreds of sea and barrier islands, Callawassie Island is an 880-acre private oasis comprised of coastline, marshes, and moss-draped oaks that hosts close to 700 families.





*The sense of stewardship* towards a bright future continues to permeate this special Island. In 2017, Callawassie Island, through the Audubon Cooperative Sanctuary for Golf Courses, was designated a ***Certified Audubon Cooperative Sanctuary***, one of only 23 in South Carolina. As described in the Audubon International Press Release, "*To reach certification, a golf course must demonstrate that they are maintaining a high degree of environmental quality in a number of areas: Environmental Planning, Wildlife & Habitat Management, Outreach and Education, Chemical Use Reduction and Safety, Water Conservation, and Water Quality Management*." Callawassie Island Director of Agronomy Billy Bagwell, who led the endeavor, was recognized by Audubon for Environmental Stewardship, adding what the private community's Communications and Membership Director Lindsey Cooler notes as "another environmentally-friendly milestone to our portfolio" – one of many that identifies Callawassie as committed to an environmental stewardship way of life.



Located 20 minutes from Hilton Head Island, this private golf community has an award-winning, 27-hole course designed by Tom Fazio. The three nines—The Dogwood, The Magnolia, and The Palmetto—all loop back to the Pro Shop and offer many rewarding options for players of all skills and ages. *Golf Digest* ranked it the #27 golf course in South Carolina for 2021-2022.

At the beginning of 2022, Callawassie Island started a $14 million dollar renovation to the golf courses that allows play to continue on 18 holes while the one course is renovated. This renovation process is to enhance play and continue the ultra-fine golf course maintenance Callawassie Island is known for while maintaining





the continued devotion to environmental stewardship. The zero-dollar owners assessment shows the future thinking and sound management stewardship principals the community has practiced for decades.

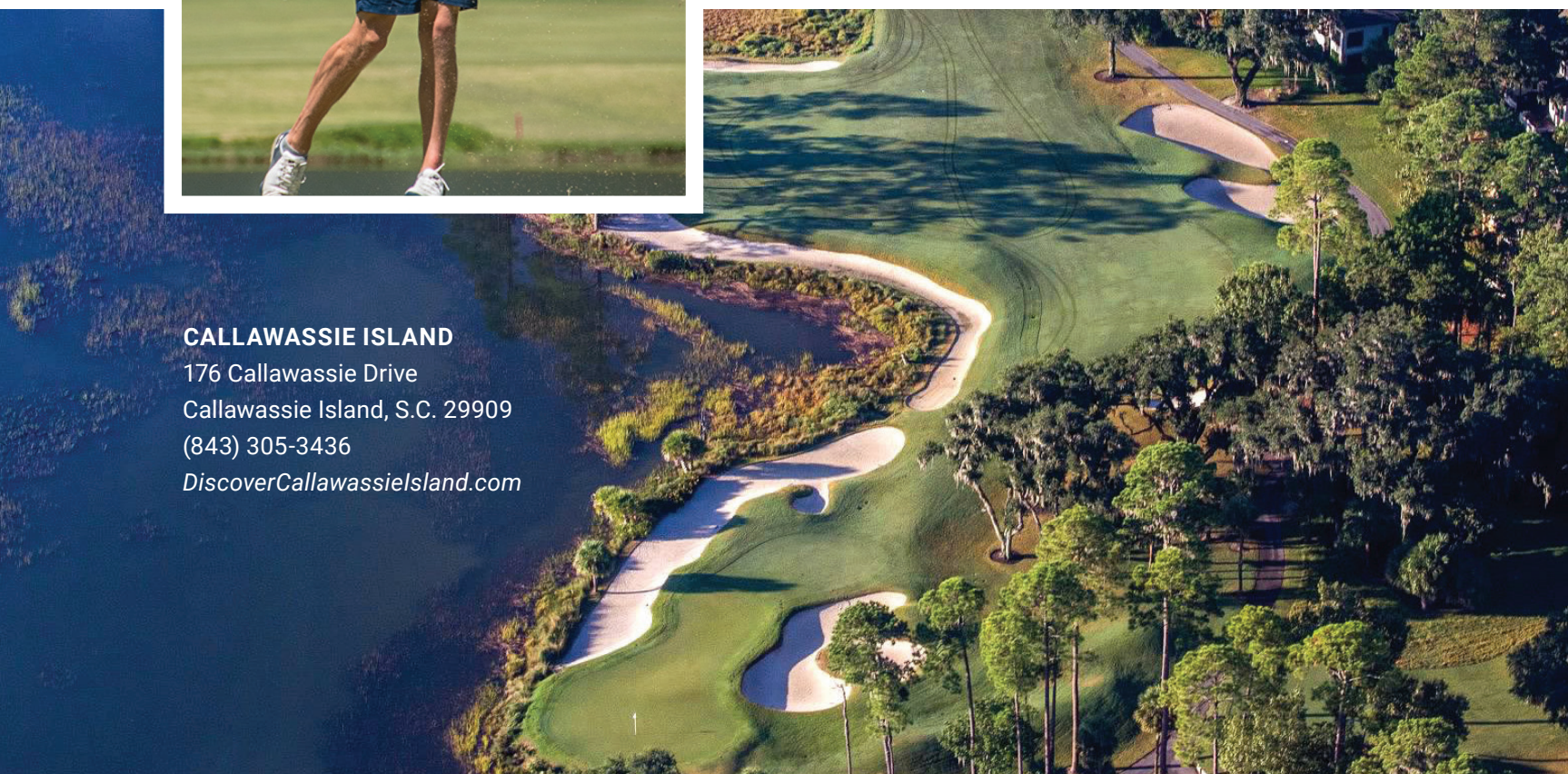
The ingredients of Callawassie's community, culture, and achievements come with consistently invested effort for centuries if not millennia. Those actively participating in this ever-forming history will tell you it's motivated as much by passion as purpose.

Take the annual ***Audubon Christmas Bird Count***, which draws a great deal of enthusiasm from its volunteer counters. Now in its 123rd year as "the nation's longest-running community bird science project," 2021's Callawassie-count alone recorded 1208 birds of 74 species.

Known for offering an active lifestyle, Callawassie Island's Fitness Center, two swimming pools, six Har-Tru tennis courts, and four Pickleball courts offer a variety of options backed by a Clubhouse, River Club, and over 50 active clubs and organizations that foster and encourage warmth, balance, and connection.

There is no doubt since the great migration south, there has been an increased focus to this area and many are learning about communities that better suit their interests and desires for the legacy and lifestyle they wish to be part of.

Whether new to the area or just visiting, there's no better way to experience Callawassie Island than through a Discovery Visit. You'll enjoy accommodations, access to amenities, a personalized real estate tour, and your chance to live on your own private island.



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






## *Time flies when you're having rum*

**HILTON HEAD DISTILLERY**

**Location:** 14 Cardinal Road, Hilton Head Island **What makes it cool:** Not only is this Hilton Head Island's first and only distillery, but it also showcases locally made liquor, a variety of mixology classes, access to private events and behind-the-scenes tours that end in a delicious tasting experience. The guided tours exhibit firsthand the effort it takes to produce quality spirits and, as a bonus, gift free souvenir shot glasses come with each tour. It is a splendid way to keep the fun going on a rainy day or simply learn more about these delectable and traditionally crafted liquors. **Suggested Spirit: The Key Lime Pie** This popular cocktail is as flavorful as it is simple. It is made with the distillery's new Island Cream Rum, key lime juice, pineapple juice, a graham cracker rim and a lime twist garnish.




# *Distilleries with the right spirit*

*IF YOU'RE SEARCHING FOR AUTHENTIC LIQUOR CRAFTED IN THE LOWCOUNTRY, THESE FIVE MUST-VISIT LOCAL DISTILLERIES ARE WORTH A SHOT.*

STORY BY JULIA WHITE

The only thing that makes tasting signature drinks even better is having a great time while doing it. These nearby craft distilleries are perfect for local libation lovers who want to try new and delicious drinks, experience exclusive events and learn more about the distillation process – all while still being close to home.







## *On island time* DAUFUSKIE ISLAND RUM COMPANY

**Location:** 270 Haig Point Road, Daufuskie Island **What makes it cool:** Daufuskie Island Rum Company launched in 2013. Considering Daufuskie only can be reached by boat, DIRC is the perfect getaway destination for spirit lovers. Surrounded by beautiful water and greenery, the distillery hosts tours and sells an array of branded merchandise. Try its flavorful handcrafted spirits in a private oasis setting. **Suggested spirit: Blueberry Lavender Vodka** This lavish cocktail consists of one and a half ounces of its signature Blueberry Lavender Vodka, four ounces of lemonade and some fresh fruit to keep you refreshed all year long.





## *The proof is in the vodka* BURNT CHURCH DISTILLERY

**Location:** 120 Bluffton Road, Bluffton **What makes it cool:** This beautiful distillery spans a 25,000-square-foot campus and includes a large and impressive tasting room, an informative history room, an on-site humidor, a patio bar and a gift shop. As far as activities to do while there, enjoy two different guided tours, live music every weekend, an excellent selection of food and spirits, events like spirit yoga and four membership options to gain exclusive benefits. To top it all off, Burnt Church Distillery also donates a portion of every sale to the Lowcountry Legacy Fund and other charities. Overall, its culture and brand strives to remember the past while working toward a better future. **Suggested spirit:** **The R&R Spritz** Inside this refreshing cocktail is its very own Burnt Church Distillery Vodka, strawberry rhubarb puree, lemon juice, vanilla syrup and two dashes of orange bitters. This cocktail was June's cocktail of the month and for good reason. Add a sprig of rosemary for garnish and enjoy.







## *Rise and shine* LUCKY DUCK DISTILLERY

**Location:** 17 Yemassee Highway, Yemassee **What makes it cool:** One of the coolest aspects about this small distillery is that it specializes in moonshine and is located off the beaten path, so the experience will truly be unique. It carries several options bursting with flavor, including White Lightning Moonshine, Peanut Butter Cup, Chocolate Royale, Sunset Margarita and Java Joe. The passionate owner takes pride in his moonshine, and hands out free samples to anyone who is lucky enough to stop in and get the chance to taste it. You also can watch the distillation process happen, so snag a glass and enjoy. Afterwards, take a horse and carriage history tour, visit the Old Sheldon Church Ruins and grab a bite to eat at Fletcher's Café. **Suggested spirit:** **Chocolate Blitzen** In true seasonal spirit, this lavish cocktail consists of one-of-a-kind Chocolate Royale moonshine, a cup of chocolate ice cream, Irish cream liqueur, dark cream de cocoa, semi-sweet chocolate and either chocolate curls or sprinkles for garnish.

## *Best of bourbon* ROTTEN LITTLE BASTARD DISTILLERY

**Location:** 2139 Boundary St., Beaufort **What makes it cool:** Do not let the name deter you – there is nothing but delightful bottles of liquor and owners with that irreplaceable Southern charm at this distillery. Stop by and expect to find an amazing tasting tour at $15 a ticket, a complimentary shot glass and a bottle of your choice to bring home. The tours give an inside look at how they grind grain, ferment, distill, and then bottle the spirits. Finish this entertaining visit with a trip to the gift shop and choose from branded shirts, hats, whiskey glasses and more. **Suggested spirit:** **Smoked Maple Old Fashioned** This spirit, the Coosa Cut Bourbon, is aged over two years in the barrel and is full of rich and smooth accents of sweet and spicy. To make this signature drink, add some maple syrup, a few dashes of orange bitters, a wide orange peel and of course, the best-of-the-best Coosa Cut Bourbon.






## *Other distilleries worth the drive*

*Firefly Distillery (North Charleston)*
*Striped Pig Distillery (Charleston)*
*Highwire Distilling (Charleston)*
*Richland Rum (Brunswick, Georgia)*
*Two Pilots Distillery (Claxton, Georgia)*
*New Realm Brewing & Distilling (Savannah)*
***Ghost Coast Distillery** (Savannah)*

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**THE GOURMET'S SMOKING CLOCHE**

Enjoy a smokey Bloody Mary, or smoke your own cheese for a cocktail party. This smoker kit lets you add complexity to your at-home cocktails and small dishes using its easy-to-use smoking gun and applewood chips. If you're feeling adventurous, use other smoking material. *Available at uncommongoods.com for $240.*



## Drinks on me

**BARSYS MIXER & COASTER COMBO**

Say goodbye to meticulously using measuring cups when crafting your perfect cocktail. This coaster and mixer combo tells you when to start and stop pouring each ingredient by changing colors. Connect your smartphone to the app and get easy-to-follow recipes. *Available at thebarsys.com for $149.*



## Cocktails on demand

**THE BARTESIAN COCKTAIL MAKER**

This is the coffee maker of the cocktail world. Just fill the Bartesian with your favorite liquor, and pop the capsule into the machine and you'll have a mixed cocktail in no time. The machine even will suggest the proper glassware for you to use so you get the most out of the experience. *Available at bartesian.com for $369.95.*



## Grow your garnishes

**THE SMART GARDEN 3**

If you love having a fresh sprig of mint in your cocktails, an at-home garden is the way to go. This window-sill style herb garden has automatic watering, light and nutrient settings so you won't have to worry about your precious herbs going to waste. *Available at clickandgrow.com for $74.96.*




## It's wine o'clock somewhere

**CORAVIN TIMELESS THREE SL**

You don't need to struggle with pulling the cork out of a stubborn wine bottle or your favorite red going stale anymore with this gadget. With this unique design, a needle pierces the cork in a different place every time to help keep your wine fresh for each sipping pleasure. *Available at coravin.com for $179.*

## I only have ice for you

**COCKTAIL KINGDOM ICE BALL MAKER**

For more experienced drinkers, an ice ball maker might take your cocktail experience to the next level. Although having a visually appealing ice cube in your glass won't make or break the flavor of your drink, it doesn't hurt. *Available at cocktailkingdom.com for $179.99.*






## Sip back and relax

**EPARÉ POCKET WINE AERATOR**

Aerating your wine no longer needs to take hours and be a messy affair. A pocket aerator is discreet enough to use at your favorite restaurant but also perfect for those quick glasses of wine at home. The Eparé can be adjusted, depending on if you're drinking red, white or port. *Available at epare.com for $19.95.*




## Citrus got real

**DUAL CITRUS JUICER**

There's nothing like a freshly squeezed glass of orange juice in the morning or in your cocktail. With two differently sized attachments, this electronic juicer takes all of the hard work off your shoulders. It also has adjustable pulp control to customize your juice accordingly. *Available at bydash.com for $19.99.*



## Is your refrigerator running?

**EDGESTAR 52-CAN CAPACITY EXTREME COOL BEVERAGE CENTER**

A mini-bar is not complete without a mini-fridge nearby to hold all your chilled drinks for easy access. This particular EdgeStar unit gets colder than the average mini-fridge, so you'll never have to worry about not having an ice-cold beverage to sip on. *Available at build.com for $192.*

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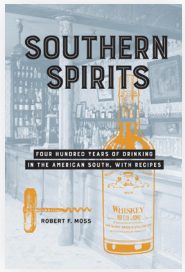
# Books for your bar cart

*Great booze-related reads, and what to drink with them.*

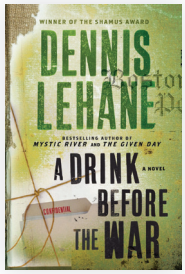
SELECTIONS BY DENISE FRIDAY




### SOUTHERN SPIRITS: FOUR HUNDRED YEARS OF DRINKING IN THE AMERICAN SOUTH *BY ROBERT F. MOSS*

Beyond moonshine and whiskey, Moss has written an informative and enjoyable read that traces the creation and history of alcohol in the South. Starting with the British colonists and continuing to modern day, Southern Spirits discusses the culture and politics of Southern drinking, including the failed experiment of national Prohibition, as well as how race played an integral part of the story. An interesting history book that reads like fiction with enticing recipes to boot. ***Perfect cocktail:*** *Old Fashioned*

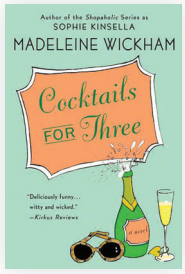





### A DRINK BEFORE THE WAR *BY DENNIS LEHANE*

Patrick Kenzie and Angie Gennaro started as childhood friends and are now partners in a private investigation firm in Boston. They are hired by a state senator to recover some sensitive documents believed to have been stolen by a cleaning lady. Finding this woman is not so hard, but the documents put all their lives in danger, ignite a gang war and threaten to bring Boston politics to its knees. You can't go wrong with Lehane. His character development and descriptive scenery is so in depth, you feel like you are on the streets of Boston with each page. ***Perfect cocktail:*** *Ward Eight*

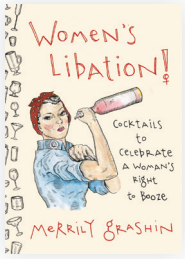





### COCKTAILS FOR THREE *BY MADELEINE WICKHAM*

Roxanne, Candice and Maggie are three smart, savvy women who work together at a fashion magazine called The Londoner. On the first of every month they put their busy lives aside and meet for cocktails at a London bar. It is here they gossip and discuss work and anything else going on with each of them. They each have secrets, and at this bar chance encounters upend their lives in ways they could not imagine. A fun and scandalous read. ***Perfect cocktail:*** *Cosmopolitan*






### WOMEN'S LIBATION: COCKTAILS TO CELEBRATE A WOMAN'S RIGHT TO BOOZE *BY MERRILY GRASHIN*

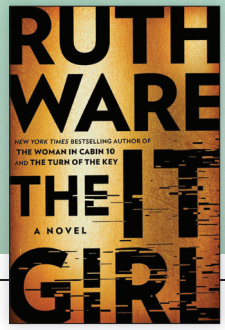
A cocktail recipe book of reinvented drinks such as Joan of Arc & Stormy, Margaret Sanger-ia, Morning Gloria Steinem and Mosc-N.O.W. Mule. Each cocktail comes with hand-drawn illustrations as well as a historical write-up of each movement or female figure that inspired it. Written and illustrated by long-time bartender Merrily Grashin, she educates as she entertains and inspires female cocktail crafters everywhere. ***Perfect cocktail:*** *Manhattan*





*Featured book club:*

***LIT FIT*** The Lit Fit Book Club meets at various homes around Hilton Head Island. They are currently reading ***The It Girl*** *by Ruth Ware.*



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Upon first glance, Sausage is a handsome and strong terrier mix with a large and muscular frame, but underneath he is a shy and sensitive boy looking for a family to call his own.

He was surrendered to the shelter with his two brothers at only 6 months old when his family could no longer take care of him, and he has since undergone an obedience class to become the best dog he can for his next owners. After working hard, he is now a skillful 1-year-old boy who is very playful, friendly, energetic and a great listener. All he needs now is a kind and supportive family to help him feel comfortable in his surroundings — and since his brothers were adopted — he is extra ready to find them. Sausage is the perfect addition to any family who wants to feel loved by their dog.



**MORE ABOUT SAUSAGE**

**Colors:** White and tan
**Age:** 1
**Weight:** 57 pounds
**Likes:** "I love breakfast. And brunch. Or really any other meal if you want to be particular. But breakfast usually has my favorite snack. Can you guess what it is?" ***— Sausage***
**Dislikes:** "Meals without sausage. I am also sometimes scared of new things but keep it under wraps. I have a reputation to uphold" ***— Sausage***
**Adopt him:** Appointments are no longer required but will take precedence over walk-ins. Call 843-681-8686 or visit ***hhhumane.org*** to learn more about how to adopt Sausage.

## *COOL CAT: Deanna*

This beautiful tuxedo cat has the silkiest fur coat ever. She loves to sing, get belly rubs, sunbathe and play with lots of toys. Visit ***hhhumane.org*** to learn more about how to adopt her.



# *Official Mensa® Challenge*

*Answers are available on LocalLifeSC.com/Mensa*



***Need another feather in your cap? Solve this Mensa quiz!***

**1.** What number is one-half of one-tenth of one-fourth of 1,600?

**2.** Choose the correct letter from each clue in the rhyme below. When put in order, the four letters will spell the answer to the riddle.
My first is in bright but not in light.
My second in light but not in right.
My third is in up but not in at.
My last is in eat but not in hat.
My whole a color you will find.
Keep that idea clear in mind. __ __ __ __

**3.** Three basket weavers can weave six baskets in two days. At the same rate, how many basket weavers will it take to weave 21 baskets in three weeks?

**4.** Find a word that fits the definition at the left and, when anagrammed, fits the definition at the right.
Part of the neck _____ _____ Piece of a window
Basement _____ _____ Visitor
Be thrifty _____ _____ A container

**5.** To best of our knowledge, only one other word can be made from all of the letters in the word COLONIALIST. Can you figure out what it is?

***ANSWER KEY***

*1. 20 (1,600 ÷ 4 = 400; 400 ÷ 10 = 40; 40 ÷ 2 = 20) 2. BLUE*
*3. 1 (Each weaver can weave 1 basket per day. Three weeks is 21 days.)*
*4. nape, pane; cellar; caller, save, vase 5. OSCILLATION*

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Take pictures with Santa 2-4pm

Gingerbread Trail
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# On location

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



### *Beaufort*

**THE BIG CHILL (1983)**

*Starring Tom Berenger as Sam Weber, Glenn Close as Sarah Cooper, Jeff Goldblum as Michael Gold, William Hurt as Nick Carlton, Kevin Kline as Harold Cooper, Mary Kay Place as Meg Jones and Meg Tilly as Chloe.*




## *DETAILS*

This Oscar-nominated comedy-drama classic follows a group of seven University of Michigan baby-boomer college friends who reunite for a weekend 15 years after graduation to attend the funeral of another college friend. Most of the filming for the movie took place in and around ***Tidalholm,*** a 7,400-square-foot waterfront mansion located at One Laurens St. in Beaufort. Some locals refer to it as The Edgar Fripp House or The Big Chill House.

Local residents will notice several other area landmarks in the movie, including Bay Street in Beaufort, where the jogging scene with Nick and Harold was filmed. The opening funeral scenes were shot at Sand Hill Baptist Church near Varnville. Two Beaufort Police Department motorcycles were part of the procession.

## *FILM FACTS*




- During production members of the cast and crew frequently visited the ***Original Steamer Oyster & Steakhouse*** on Lady's Island, where a fast-food restaurant is now located. For decades Steamer was a popular spot for locals and visiting celebrities, including Lou Holtz, Barbra Streisand, Nick Nolte, Demi Moore, Joel Silver, Tom Hanks and Robert Zemeckis.



- Tidalholm also was featured in the 1979 film The Great Santini, featuring ***Robert Duvall***. The director, Lawrence Kasdan, liked Tidalholm so much in The Great Santini, he decided to shoot The Big Chill in the same house. Country Living magazine labeled Tidalholm "the most famous historic house in South Carolina."



- Actor ***Tom Berenger*** married Beaufort's Lisa Williams on the Tidalholm lawn in 1986. The couple bought a house in the area, and Berenger has lived here ever since. He is currently married to Laura Moretti, and the two are frequently seen out exploring the Lowcountry on motorcycles.

## *DAY TRIP*

**HILTON HEAD ISLAND TO THE POINT (BEAUFORT)**
**Drive time:** 53 minutes (34.5 miles) via SC 170-E
**Travel notes:** Walk back in time by strolling through this historic Beaufort neighborhood on foot. The neighborhood is located between Carteret Street and the Beaufort River near downtown. Many of Beaufort's largest, most historic and most famous homes are located in the neighborhood.

## *WATCH IT*

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*Charity Spotlight*

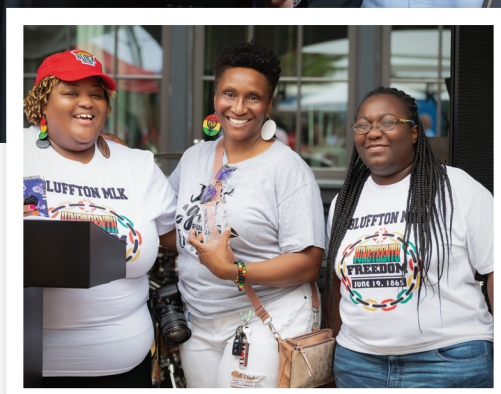
# Lowcountry Legacy Fund

## MISSION

***To support programs that build infrastructure, expand educational opportunities and achieve economic equity in the Black community.***



**A TOAST TO COME** The Lowcountry Legacy Fund was created in efforts to make a lasting impact on local families for generations to come.







**ADVOCATES FOR SOCIAL JUSTICE** The Lowcountry Legacy fund has supported the Bluffton MLK Observance Committee, a group that promotes economic, professional and housing equity for Bluffton's Gullah natives.

## WHOM IT HELPS

Nonprofits, programs and opportunities which support the local Black community. To date the fund has supported several organizations, including BlacQuity, Bluffton MLK Observance Committee and Changing Our Image Now.

## HISTORY

The Lowcountry Legacy Fund is a fund of the Community Foundation of the Lowcountry. Established in 2021 by Watterson Brands, the parent company of multiple Lowcountry businesses, the fund creates a pathway for individuals and businesses to invest in the local, Black community. Since it opened in March 2021, Burnt Church Distillery has directed a portion of each sale made at the distillery to the fund. Customers are invited to contribute by "rounding up" their purchases at the distillery and other participating Watterson Brands businesses.



**ELEVATE, EMPOWER, PROMOTE** Pictured are graduates of BlacQuity, a program dedicated to facilitating and increasing opportunities for economic mobility while strengthening small Black-owned businesses.

## HOW TO HELP

Give today for a brighter tomorrow. Donations can be made by cash, check or credit card to The Community Foundation of the Lowcountry, Lowcountry Legacy Fund. Local businesses are encouraged to participate by setting up a "round up" program through their payment processor. *LL*

**MORE INFORMATION ON THE LOWCOUNTRY LEGACY FUND**
Email info@wattersonfamilyfoundation.org or visit ***burntchurchdistillery.com/giving-back***.

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**LETTER TO THE EDITOR**
LOCAL Life asked ***Tony Bagnulo*** to share his thoughts on what it means to be local. Bagnulo is the founder of Bulrush Gin and Broad Creek Spirits Company. LOCAL Life welcomes letters to the editor and comments to our website. **Write to info@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*

## Our food and cocktail community is second to none

BY TONY BAGNULO




©PHOTOS BY LLOYD WAINSCOTT

**LOCAL SINCE 2013** Tony Bagnulo is the founder of Bulrush Gin and Broad Creek Spirits Company. Before moving to Hilton Head Island, Bagnulo spent the majority of his career working with large spirits suppliers (Diageo, Bacardi USA, Mast-Jägermeister US). He now works with a number of boutique and craft spirits brands, including his own award-winning Bulrush Gin.

My wife, Amber, and I and our three boys first had the opportunity to move here almost nine years ago. I was working for a large international spirits company in New Rochelle, New York, while living in Connecticut. It was January, and I received a call about a job opening on Hilton Head Island.

I was sitting in my office looking out of the window at the cold and gray New York landscape. With Amber having spent summers vacationing on Hilton Head, we were more than happy to schedule the interview. We knew the Lowcountry is a special place. Two months later we found ourselves in the process of relocating here and have never looked back.

Within a year of moving here, I launched my own spirits company, and the idea of Bulrush Gin was born. Twelve long, stressful months later we had our brand on the shelves of liquor stores and on the back bars of restaurants on Hilton Head and throughout South Carolina.

What makes living and owning a spirits company in the Lowcountry unique is the sheer breadth and depth of the culinary and bar talent that is attracted to this area. The folks who own, run and work in these establishments are not only customers, but friends. Any time we go out for cocktails or a bite to eat, we can enjoy some of the most well-known restaurants in the Southeast (and beyond), while also supporting local businesses, our friends and our own brand.

There is nothing better than chatting with our bartender friends about their latest cocktail creations. Even in peak season they're (almost) never too busy for a quick chat or to make your favorite off-the-menu cocktail.

Having spent a lifetime in the spirits industry, I can say that our food and cocktail community is second to none. Anything you want — from a simple Gin and Tonic to a perfect Long Island Iced Tea, to a riff on a Negroni featuring an obscure Amaro — can be found on our island.

And nothing brings me more pride than to travel around the country selling a Hilton Head Island-made brand and hearing people's stories about their favorite Hilton Head Island bartender.

"Hey, do you know the bartender at (insert any place)? We've been visiting them for years!"

"Yep … sure do."

It is a constant reminder that we live in a truly special place and are all lucky to be locals. *LL*




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

# *Faces of cocktails*

*RAISE A GLASS TO A TRIO OF LOCALS WHO ARE BRINGING SOME TOP-SHELF SPIRITS TO THE LOWCOUNTRY.*

STORY BY BARRY KAUFMAN
PHOTOGRAPHY BY LISA STAFF

The history of the cocktail is a master class in American ingenuity. While the tradition of fine turning a drink experience with select mixers, botanicals and accoutrements goes back well before Prohibition, it was during this dark period of American history that bartenders were forced to get creative. As you might imagine, bathtub gin and backyard whiskey aren't exactly prized for their sophisticated flavor profiles, so it fell to bartenders to find the right blend of ingredients for rendering this rotgut palatable.

Fast forward a few decades, and we no longer need to worry about cutting the harsh flavors of homemade hooch. In fact, here in the Lowcountry we're faced with an embarrassment of riches when it comes to top-shelf liquor. Distilleries up and down the lower 843 are producing some of the finest spirits on Earth, and it is our pleasure to raise our glass to a few of the faces behind them.




# Bobby DiCicco

## *This gifted storyteller shares his love of spirits through distillery tours.*

As the most requested tour guide at Hilton Head Distillery, Bobby DiCicco is never far from a fascinating story or a gripping bit of history. His gift of gab flows freely and effortlessly, the sort of storyteller who commands your attention from the first sentence. Of course, when that sentence is "one time I met Ronald Reagan," you almost have to hear the rest of it.

As a chauffeur, he'd gone on a few interesting rides. When he met the Gipper, he didn't even know where he was going until he was on the way.

"I was picking up a lady and her plus-one at a residence in Beverly Hills. They started loading gifts in the trunk, and I asked whose birthday it was. They told me, 'Nancy Reagan's. You're going to her birthday party at her ranch.'"

Pulling up to the sprawling acreage of the famed "Western White House," Rancho del Cielo, DiCicco found himself ushered through a barrage of Secret Service checkpoints before being corralled into a set of barracks with the other chauffeurs. At least until Reagan found out.

"An agent came to get us and said, 'President Reagan wants to have lunch with you,'" he said. "When we got out, he told us, 'Hey fellas, come help yourself. Just stay away from the margarita station.'"

After a few months working as a chauffeur, DiCicco worked his way up to general manager for companies in Los Angeles and New York City. After semi-retiring, DiCicco made his way to the Lowcountry where he was working remotely as a reservation agent until COVID crippled the travel industry.



"The business went from $11 million in gross receipts to nothing. They let everyone go," he said. "I sat around for a while, but that drove me crazy."

Thus began the next chapter in Dicicco's story, spring boarding off of his long familiarity with the distillation and distribution industry. He joined Hilton Head Distillery as a tour guide and bottling line worker. He also assists the master distiller and assistant distiller in all areas of production, earning the title of "Distillery Dog," a testament to his boundless energy.

"They put me out on the bottling line, that was my interview," he said. "I was hired on the spot and started the next day."

Today he splits his time between the bottling line and regular tours, putting his gift of gab to good use in sharing his love for spirits.

"I love the science and chemistry of the process plus the history of it all, like how rum started in the West Indies and spread. And I get to sample things along the way."




**BORN TO RUM** After working as an actor, a limo driver and as a reservation agent, Bobby DiCicco is finally comfortable in his own skin as a tour guide and bottling line worker at Hilton Head Distillery.


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# *Give me some sugar*

***Bobby DiCicco*** loves telling stories that reflect his love of the science of distillation. It's a love that lets him turn any part of the process, down to the smallest ingredient, into a thrilling yarn that keeps guests on his tours hanging on his every word.

"We use a sugar called panela, which is very rare in America because the Colombians are the only ones using it on a regular basis," he said.

A key ingredient in the Navy Strength, 114-proof rum the Distillery makes, this sugar makes all the difference in the flavor profile.

"What makes panela so unique is after the low boil, the cane juice that's left behind is left alone to dehydrate; practically fully unprocessed sugar. In addition to the vegetal notes, it's also less granular and more powder-like."

***BOOK A TOUR*** *Set sail on a comprehensive voyage into the world of craft spirits with Bobby DiCicco at Hilton Head Distillery. Feel the heat from the still, smell the cane, see bottles filling up, and learn all there is to know about distilling in this one-hour tour. Taste exclusive spirits from HHD's Distiller's Collection, and take home a souvenir shot glass. $35.* ***hiltonheaddistillery.com***




## *Bottle to buy*

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# Brian Fackrell

## *This Beaufort man set his unique mind to making good liquor.*

As a kid growing up in Las Vegas, Brian Fackrell had more of a practical education in the spirit industry than one pulled from textbooks.

"I was never that college kid drinking rot-gut, and it didn't take me long to figure out that I didn't like bad liquor," he said. "Good liquor is harder to make. But it has to taste good, or I'm not interested."

Despite his discernment, Fackrell still managed to find opportunities to get into trouble on the Vegas strip (if you can imagine). It was the troublemaking streak that led to the term of endearment that now graces the front of his distillery. It was his mother who (jokingly, we promise) came up with the nickname Rotten Little Bastard for young Fackrell, although as with most precocious kids we know now he was simply misunderstood.

"I'm dyslexic, so I can't spell, but I can look at something and know how it operates without a book," he said. "It's hard to explain to someone whose brain doesn't work like mine."

His unique mind found itself excelling at whatever task he put it to – crafting fishing boats in his backyard, rebuilding engines and entire cars from the ground up. When he applied it to a career as an electrician, he found himself crafting a reputation as one of the best in Vegas. But after a while, and following a move to the Lowcountry, he found that his body wasn't going to be able to keep up with his mind for long.

"Being in construction for 25 years, I was looking for something to do before my knees gave out," he said. "The older I get, the longer the list gets of things that hurt."

And while he wasn't much of a drinker, he and his wife loved touring craft distilleries



and seeing what they had. For her it was a chance to indulge in the unique flavors each small craftsman was able to coax from the recipe. For him it was a chance to see the science behind those flavors. And when the couple began wondering what their next chapter might hold, opening a craft distillery was a natural fit. Natural, apart from their total lack of experience, that is.

"Eight years ago I told my wife I was going to open a distillery, and her first question was, 'What do you know about making liquor?' I told her, 'Nothing. But I can learn anything,'" he said.

After taking a few online courses ("they were trash"), Fackrell found himself at Moonshine University in Louisville, Kentucky.

"I got to learn from these master distillers who knew what they were talking about," he said.

As with building boats and wiring a house, he proved to be a prodigy.

"I mean, if you pay attention, these guys show you exactly how to make good liquor."

As proof, his distillery not only weathered opening during a pandemic, it has made its mark as one of the finest in the country. Returning to Las Vegas for the Global Spirits Awards, he decided to send in his Spanish Moss Gin for consideration.

"Out of 700 entries it finished with a platinum in the top 20. That's in the top two percent of worldwide competition," he said.



**ROTTEN TO THE CORE** Brian Fackrell is the owner of Rotten Little Bastard Distillery in Beaufort. He makes handcrafted vodka, moonshine, rum, bourbon and gin.


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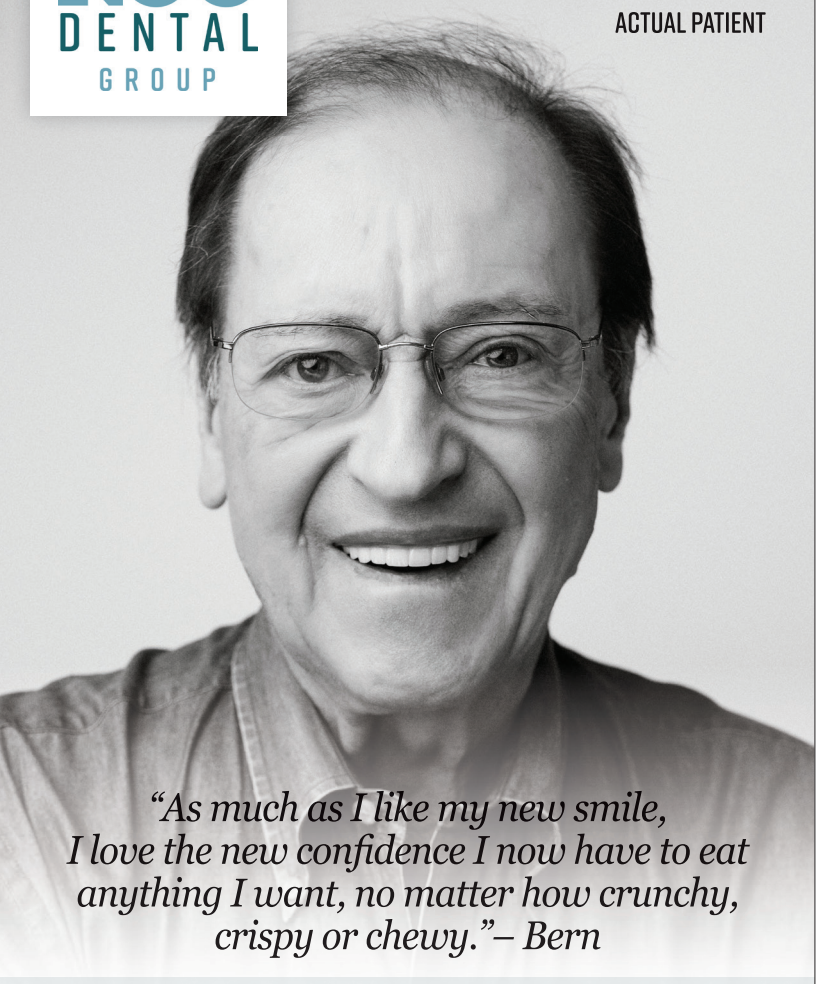

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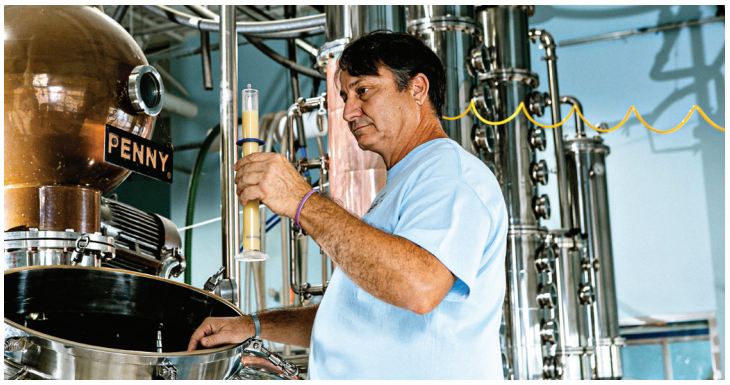





# *This award-winning gin maker is not a gin drinker*

It's ironic that ***Brian Fackrell*** considers himself a rum guy. While his Boundary Street Rum acquired a well-earned bronze medal at the International Spirits Competition, it is his gin that has received the highest accolade as a platinum award-winner. And by his own admission, Fackrell is not a gin drinker. "But so many people said I had to have one, I broke down and called my niece who's a pastry chef and a connoisseur. She understands flavor profiles and understands gin," he said.

It took a few tries to hit on the winning recipe.

"A lot of gin went down the sink before we got it right."

The highest praise, however, might have been reserved for his moonshine. "Even moonshiners like it. I had a group of guys from Tennessee who told me they'd been making moonshine in the backwoods for 25 years, and they loved it."

***BOOK A TOUR*** *Meet Brian Fackrell and take a tasting tour at Rotten Little Bastard Distillery in Beaufort. Tours are offered on the hour and half-hour and include a free souvenir shot glass. $20.* ***rottenlittlebastard distillery.com***




## *Bottle to buy*

**SPANISH MOSS GIN**

A citrusy gin with notes of lemon, chamomile and angelica root. The gin won platinum at the Las Vegas Global Spirits Awards in 2021. Pick up a bottle at Rotten Little Bastard Distillery along with a Spanish Moss Gin-scented candle.



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# Sean Watterson

*This self-taught Renaissance man creates spirits that honor local history.*

Before it was named the Best New Craft Distillery by USA Today, before it opened as a $13 million love letter to the Lowcountry that transformed Bluffton tourism, and in fact before the first drop was ever distilled, Burnt Church Distillery was just an idle thought floated around a campfire.

Two brothers, Billy and Sean Watterson, were talking about the future, when Billy idly asked, "What would you think about making whiskey?"

Recalling that fateful fireside chat, Sean recalls thinking, "Well, that's a little out of the blue. I don't even drink that much."

Still, it stirred something in Sean. Having discovered a love of food and cooking while serving as operations manager for one of Billy's businesses in Ohio, Sean was intrigued by the possibilities of applying what he'd learned to the art of distillation.

"For the most part, I'm generally cautious. I'm always weighing the pros and cons," he said. "But I just said, 'You know what? That sounds great.' I don't know what came over me."

If you've met the Watterson brothers, you've seen the dynamic in action. Billy is the showman, an idea architect with a sweeping array of entrepreneurial endeavors. Sean, on the other hand, is the perfect counterpart to his brother's bombast, calculating and precise. It made him the perfect person to lead Watterson Brands' first foray into the spirits industry.

"The only things I knew were, one, I would need to study and research," he said. "And two, I had to get to the liquor store, because I need to understand what this world is."

Step three was to get into the kitchen



and start getting to work. Researching mash bills and flavor profiles, ingredients and techniques, Sean began translating his love of cooking into the spirits that would make Burnt Church an instant icon.

"A lot of the flavors were born out of the ideas in my kitchen," he said. "I started thinking, 'What are some of the unique flavors you don't see out there that people would want to actually drink?'"

Working with a consultant, attending Moonshine University and informing his natural gift for flavors via every scrap of information he could find, Sean began crafting his recipes, testing his creations on his friends in Ohio.

"I'd go over to my friends' houses and be like, 'Here, try this; now try this; now try this' and I'd be taking notes," he said. "But the fun part was always creating a new formula."

Those new formulas have proven to be a hit, launching Burnt Church to new heights that rise like embers from a campfire.

"We're only two years old, but it feels like we've been doing this for so long," said Sean. "And it all came out of that discussion."



**WHISKEY BUSINESS** Sean Watterson co-founded Burnt Church Distillery with his brother, Billy. The mission of the distillery is to craft authentic Lowcountry spirits that honor local history while giving back to the community.







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# *New flavors coming soon*

***Sean Watterson's*** love of experimentation hasn't slowed since Burnt Church Distillery opened its doors. If anything, the Wonka-esque expanse of its 26,000-square-feet home has provided the perpetual tinkerer with fertile fields. Beyond the bourbon, whiskey, gin and vodka that have made the distillery one of the top in the country, it has already expanded beyond spirits in the two years it has been open, first with its Amethyst alcohol-free spirit and now with its ready-to-drink cocktails.

And though they've only just launched, Watterson is already brainstorming the next flavor. "I have taken our very popular bourbon cream and used it as a springboard for other fun and delicious flavors. The first will be a butter pecan bourbon cream that will be on shelves just in time for the holiday season. I am excited for this one, and betting that it will bring a smile to your face."

***BOOK A TOUR***

*Want to see the magic that goes on behind the curtain at Burnt Church Distillery? Book a history and production tour to see how its spirits are made, and learn the local stories behind Anita's Choice, Johnny Fever, Palmer's Stretch and more. $15.* LL




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**Hospice Care of the Lowcountry's story begins with compassion.** Founded in 1982 by a group of friends sitting around a kitchen table on Hilton Head Island, these ordinary people were completely unaware of the extraordinary impact they were about to make on their community and beyond.

"Hospice" was not a household term in 1982, as the hospice care movement was just coming to the United States for the first time during this period. The challenge of bringing such a concept to a small southern beach town was particularly daunting, but the group of friend's passionate desire to help those facing the end-of-life inspired them to persevere. Thus, Hospice Volunteers of Hilton Head was born. Over the coming decades, Hospice Volunteers of Hilton Head educated their community about quality end-of-life care, spread positive information regarding the benefits of hospice care, and personally cared for dozens of patients and their families.

Following official Medicare certification, Hospice Volunteers of Hilton Head became Hospice Care of the Lowcountry in 1995 and began seeing massive growth, thanks to the hard work of its dedicated staff and volunteers. In the year 1999 alone, the not-for-profit served 170 patients from Hilton Head Island, Bluffton, Ridgeland, Hardeeville, and Beaufort — All without charging them a single penny. In 2003, Hospice Care of the Lowcountry cared for 321 patients, ranging from three months old to 101 years old.

40 years after its inception, the organization continues to operate as Hospice Care of the Lowcountry to care for patients and families in Beaufort and Jasper Counties facing issues associated with the end-of-life. Today, Hospice Care of the Lowcountry remains the only agency in Beaufort and Jasper Counties that is dually licensed and certified in both hospice care services and palliative home health care.

"Looking to our 40th year of servicing Beaufort and Jasper Counties, we are enthusiastically awaiting all of the new challenges that we can overcome and the new ways that we will continue to grow," says Hospice Care of the Lowcountry's Executive Director, Jenny Brasington. "It is no doubt that we couldn't have made it through these past few years and into our 40th anniversary without the support of our community."

**PO Box 3827, Bluffton, SC, 29910**
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On November 16th, 2022, Hospice Care of the Lowcountry will be 40 years old — But the organization's impact simply cannot be confined by its four decades of work in the lowcountry. In 40 years of caring for thousands of patients transitioning into the end-of-life, the impact of Hospice Care of the Lowcountry's work is felt not just by each patient that is given quality end-of-life care: It is also felt by each family member who is given emotional support and counseling completely free of charge, each personal caregiver who is given the chance to rest by a hospice professional who alleviates their responsibilities and stress, each beloved pet who is able to stay with their family until the end thanks to dedicated volunteers who assist with pet-related needs, and so many more individuals who have been marked by this special nonprofit's legacy.

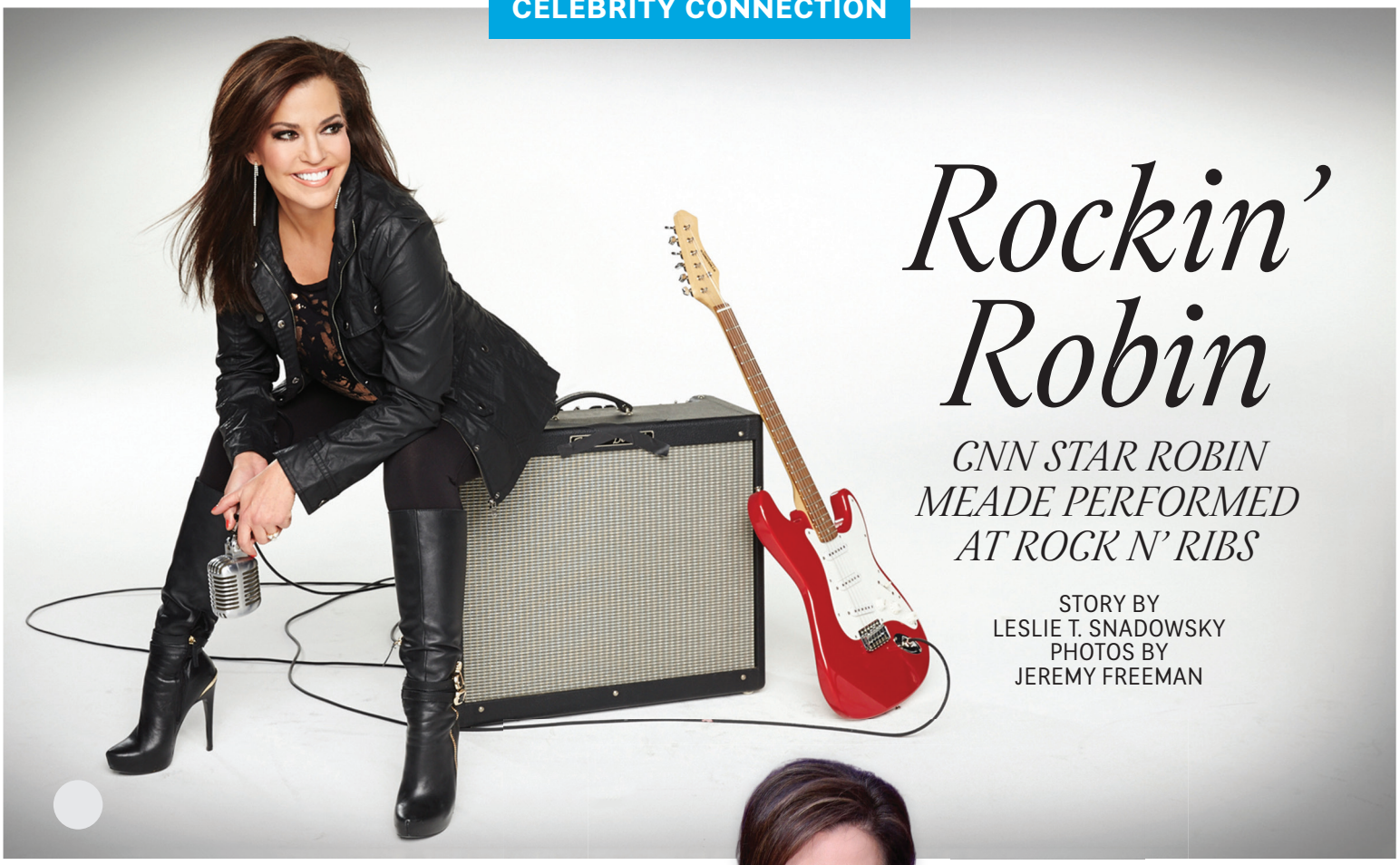
"We stand on the shoulders of giants in the community whose dedication to the compassionate end-of-life care created the Hospice Care of the Lowcountry legacy," says Hospice Care of the Lowcountry's Board Chair, Janet Porter, her comment reminiscent of one of the organization's three core values: ***We are committed and connected to our community.***

**FROM THE TEAM AT HOSPICE CARE OF THE LOWCOUNTRY TO OUR BELOVED COMMUNITY,**

*Thank you for 40 years!*



CELEBRITY CONNECTION



# Rockin' Robin

## *CNN STAR ROBIN MEADE PERFORMED AT ROCK N' RIBS*

STORY BY
LESLIE T. SNADOWSKY
PHOTOS BY
JEREMY FREEMAN

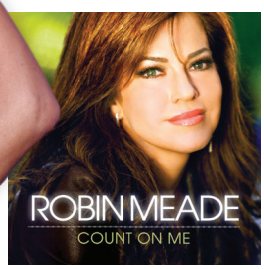
If she's not jumping off planes with President George H.W. Bush on live TV, covering the inaugurations of Presidents Obama and Trump on location, delivering "Salute to Troops" segments on CNN or hosting "Ask Oprah's All Stars" at the mogul's request to help launch the OWN Network, she is celebrating her title as the longest running anchor of a national morning TV news show as the anchor of CNN HLN's "Morning Express with ***Robin Meade***."

Meade, a former beauty queen (Miss Ohio 1992, Miss America semi-finalist 1993), has been broadcasting from the CNN Center in Atlanta since September 11, 2001. But during the Rock n' Ribs Festival in October, Meade could be found on Hilton Head Island as she performed an intimate songwriter set with acoustic guitarist, Angie Aparo.

Meade is also a country music singer-songwriter with two albums to her name, "Brand New Day" (2011) and "Count on Me" (2013), which was produced by Victoria Shaw (Lady A). As a vocalist, Meade sang the National Anthem to millions of NASCAR fans in Atlanta, Charlotte, Daytona, Sonoma and Talladega and has performed with The Zac Brown Band, Darius Rucker and Kenny Chesney. She even earned a standing ovation at the Grand Ole Opry.






**ON THE RECORDS** Robin Meade is not only the lead news anchor for HLN's morning show, Morning Express, she is also a recording artist, having released country music albums in 2011 and 2013.

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**OHIO ROOTS** Meade graduated from Ashland University in Ohio with a degree in radio/ TV production, performance and programming and a minor in political science. She was honored with AU's Young Alumnus Award (2005), inducted into the Ohio Broadcasters Hall of Fame (2005) and received the prestigious Gracie Award for Outstanding News Anchor (2010).

*Meade shared her excitement about her first time on Hilton Head Island with LOCAL Life:*

**[LOCAL Life] You are such a positive and likable TV personality, and it's easy to feel like we all know you, but I don't think many of us know that in addition to your longtime anchor gig at CNN's HLN's "Morning Express with Robin Meade," you're an emerging singer-songwriter country music artist who has released two albums. Tell us about your love of songwriting. [Robin Meade]** Thank you to your readers who've allowed me to start their day for the past 20-plus years. Helping them start their day is my top priority. I feel passionate about getting people informed but also not making them so distraught about current events, they'd prefer to go back to bed!

Music has been a constant in my life, and I'm fortunate to work in a company that allows me to make music on the side. While my first two albums were in the country genre, I'm a fan of all good music and grew up on heartland rock, classic rock and enjoy blues and so much more. As far as songwriting, I think of it as journalism of a different kind. Just like we do in journalism, a songwriter tells people's stories, wins and struggles, but in a musical structure.

**[LL] Since music is in your blood, I understand why you wanted to perform at the Rock n' Ribs Festival on Hilton Head. Were you excited to spend some time on Hilton Head Island? [RM]** I had never been to Hilton Head. This was my inaugural trip, and I was so looking forward to it. I've performed with Angie Aparo in Bluffton before and found it such a charming area. So I was looking forward to getting back to the region and laying eyes on Hilton Head proper. The gorgeous water views were even better with live music and good food.

**[LL] Have you found that your news-writing experience has helped or hindered you when writing country song lyrics? I would think after years of writing succinct and impactful news copy for your day job, it could only have helped. On your album "Count on Me," you wrote seven of the 12 songs. Tell us about your method. Who are your favorite songwriters? [RM]** It's been a while since I've put out an album, but that doesn't mean I enjoy the art of songwriting any less. It's a fascinating process, and every artist seems to have their own way of going about it. In a co-writing session I'm usually someone who walks in with an idea or a topic. Someone else will play a riff and say, "How about this vibe, musically, with that?" And so on, and so forth. Credit to the professional songwriters who do this every day, hone their craft and welcome co-writers like me into a room. Some people are so talented, it's an honor to create in the same room with them.

I'm amazed by the skills of writers like the late John Prine, Rivers Rutherford, Tim Nichols and Liz Rose, among so many others.

**[LL] On "Count on Me," produced by Victoria Shaw (Lady A), you collaborated with Lee Brice, Kenny Loggins and blues artist Keb' Mo'. What's it like performing with such established musicians, and are they all star-struck when they meet you? After all, you are one of the best-known talents at CNN. [RM]** I give full credit to Victoria Shaw for asking and getting the aforementioned people to agree to appear on an album with me. Believe you me, one of these is not like the others. That's what's so amazing about Nashville. None of these people need to appear on a project with me, and it doesn't necessarily benefit them, yet they do it out of the goodness of their hearts and the passion for creating.

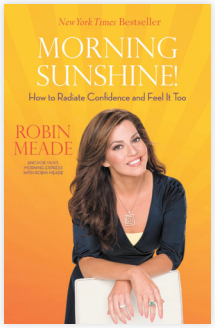
I produced albums in 2011 ("Brand New Day") and 2013 ("Count on Me") and a few Christmas songs since then. And while my tight news and life schedule has prevented me from doing more recent releases, I still enjoy getting to perform at charity fundraisers for the likes of St. Jude or others, and at intimate songwriter nights like the one on Hilton Head with Angie Aparo and me.

What I love about these songwriter-style shows is Angie and I will be on stage together, taking turns back and forth sharing the story behind each song and interacting with the audience. It's acoustic, it's intimate, and it's a shared experience depending very much on the folks in the audience for the exchange of energy. LL

## *Watch her program*

**MORNING EXPRESS WITH ROBIN MEADE**
**When:** 6-11 a.m., weekdays
**Station:** HLN (CNN Headline News)




**CONFIDENCE BUILDER** Meade is also a New York Times bestselling author. Her 2009 book, *Morning Sunshine! How to Radiate Confidence and Feel It Too* chronicled her rise over crippling panic attacks.

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# Red carpet-ready spirits

## *CELEB-OWNED ALCOHOL BRANDS THAT ARE WORTH SIPPING.*

BY JENNA WILEY

Not all celebrities are one-trick ponies. Aside from appearing on the silver screen or concert stage, many Hollywood stars have begun to dip their toes into the world of alcohol distilling. Not all celebrity booze deserves a star on the Hollywood Walk of Fame though, so here's a list of ***celebrity-owned alcohol brands*** with high spirit ratings.

### *Best bets*



***Sweetens Cove Bourbon***
*Peyton Manning/Andy Roddick*




***Teremana Tequila***
*Dwayne Johnson*




***Heaven's Door Whiskey***
*Bob Dylan*




***SelvaRey Rum***
*Bruno Mars*



***D'USSÉ Cognac***
*Jay-Z*




***King St. Vodka***
*Kate Hudson*




***Brother's Bond Bourbon***
*Ian Somerhalder and Paul Wesley*




***Black Irish Liqueur***
*Mariah Carey*




### *Honorable mentions*

***818 Tequila*** — *Kendall Jenner*
***Casamigos Tequila*** — *George Clooney*
***Aviation Gin*** — *Ryan Reynolds*
***Wild Turkey Longbranch Bourbon*** — *Matthew McConaughey*
***Virginia Black American Whiskey*** — *Drake*
***Sauza 901 Tequila*** — *Justin Timberlake*
***Haig Club*** — *David Beckham*
***VDKA 6100*** — *Robert De Niro*

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**THE GREATEST VIEW** (Above) Seaside dining calls for ocean blues and resort-style elegance. (Right) A glimpse of the Smith's primary bedroom ceiling adorned with custom quatrefoils.





HOME SHOWCASE

# *Unveiling an island jewel*

## *THIS CUSTOM-BUILT BEAUTY IN PALMETTO DUNES DELIGHTS WITH DETAILS.*

STORY BY PAULA MAGRINI
PHOTOGRAPHY BY ANNE CAUFMANN

This dazzling Palmetto Dunes Resort retreat beckons with New England-style architectural elements and, inside, delights with carefully curated custom details, including luxe fixtures and finishes from around the globe. A prized gem in the ***Kelly Caron Designs*** portfolio, the home's brilliant allure is the result of seamless collaboration.

### *A vision meant to be*

No strangers to Hilton Head Island, Lisa and Greg Smith have escaped to the Southeast enclave for years. Whether joining her friends for a tennis trip or soaking up the signature sun and sand, Lisa was drawn to the low-key lifestyle and Lowcountry rhythm. "We eventually gave in to the island's allure and purchased a home site," she said. "We waited a couple of years before building in 2019."

The Smiths assembled their team including Kelly Caron Designs, custom builder The Twelve Oaks Group and Court Atkins Group architects. They imagined their oceanfront home to be a bright, breezy haven, adorned with modern amenities, coastal palette and uniquely layered textures and finishes. Of course, the stunning ocean views were a priority, inspiring the floor-to-ceiling windows that now frame turquoise waves and shimmering sand.

With four grown children and friends from all over the country, the Smiths planned to share their ocean panorama frequently, so entertaining resort-style became a priority in their home vision. Lisa quickly assembled her wish list for creating the perfect welcome.


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## Details are the design

"There's nothing more energizing than a client who knows exactly what she wants," said Kelly Caron. "Lisa and I sourced many of the home's design features together. My goal was to make her vision come true, while hopefully enhancing her ideas with my perspective," she added.

Lisa relied on Kelly to help her choose every detail. She admitted that she had never worked with an interior designer before, but after her experience with Kelly Caron, she would never fly solo again. Among the rewards of the collaborative approach she shared with Kelly is the master bedroom ceiling.

"I've always loved older homes that feature custom ceiling tracery," Lisa said. "Kelly designed and sized the quatrefoils on our ceiling to mimic the sconces in our master bathroom. Then builder Brian Quinn and his master carpenter, Andrew Cooke, figured out how to form the quatrefoil shapes and make the magic happen."

Other highlights of the team collaboration include the stunning great-room chandelier, imported from a Netherlands vendor and suspended with painstaking care at the heart of the home's primary two-story gathering space. The novel new-age kitchen sink, featuring a double faucet basin, is another one of Lisa's favorite signature items. After all, for a home that sleeps 20, the kitchen traffic can get congested.

"It's the perfect solution for the Smiths' numerous guests because it allows them to streamline the clean-up process, especially since we placed dishwashers on either side of the sink," noted Kelly. She pointed out the sink faucets and finish complement the overall kitchen theme, featuring deep ocean blues, contrasting countertops and elegant polished brass accents.

## Team performance

Despite the timing of its construction in the midst of the global pandemic, Twelve Oaks Group owner and principal, Brian Quinn, said the project team collaborated seamlessly with the Smiths. "In my 21 years of building homes, there is no house that I've built that encompasses the term 'custom' more than the Smith residence," he shared. "Every detail of the home was meticulously orchestrated by an amazing team of professionals and incredibly creative homeowners."

Particularly inspiring to Quinn was the leadership of Kelly Caron Designs, whom he acknowledged kept the teams in sync with meetings, detail updates and the demands of an uncompromising limitations of the pandemic.





**SEE THE LIGHT** (Above) The centerpiece of the Smiths' coastal kitchen, the island includes a twin faucet basin and two dishwashers, so cleanup is doubly efficient. (Right) The front elevation of the home features elements that are reminiscent of a New England "light keepers" house, or lighthouse.

""We navigated through many shipping delays, crews needing to quarantine, procurement issues and masking up for every walkthrough and design meeting," Quinn said. "Thankfully, due to our experience with these upscale projects and exceptional partners, we were fully prepared to navigate the curve balls."

Brian and Kelly had the seasoned experience of Court Atkins Group's residential team on their side as well. Senior Project Designer, Michael Moss, was committed to the exterior aesthetic, despite strict community standards. Palmetto Dunes has a height requirement for all houses, requiring roof lines to be a certain height, or below, so that from the beach all homes appear to have a uniform roof line. "In order to fit a 2-1/2 story house that fulfilled the client's wishes called for careful planning and creative thinking," Moss advised.

Moss said the overall architectural design of the Smith home is meant to resemble a shoreline "Light-Keepers" house (or lighthouse) with a carriage home in front. He compared it to the shingle-style residences prevalent in New England seaside towns such as Bar Harbour, Maine.

## Finishing touches

In many ways the completion of the Smiths' southern seaside home was timed perfectly. Lisa and Greg moved in just before the winter holidays, in time to welcome home their sons and daughter from all corners of the country. Installations by the Kelly Caron Designs team had the added advantage of relying on one of Kelly's new partner ventures, The Design Vault, which allows design deliveries to be expedited through a high-touch moving and storage team.

"Providing this turn-key resource was the perfect ending to an amazing collaboration," Kelly said. "We hope we've given new meaning to the term "full-service" for clients like the Smiths who bring unconditional trust and support to the interior-design process."

The Smiths are approaching the end of their first year in their island dream home. Looking back on the design and building process, Lisa said she enjoyed all of it. "Kelly and I had a lot of fun. She really does have a solution for everything." LL



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# *Styling your outdoor oasis*

STORY BY PAULA MAGRINI + PHOTO BY ANNE CAUFMANN

*Maybe you're entertaining friends, hosting a family celebration or simply soaking up the nearby surf and sand. No matter the occasion, the design and functionality of your outdoor spaces matter.* ***Kelly Caron Designs*** *offers a few tips for elevating your moments al fresco.*

## TAKE IT OUTSIDE



*Hosting Tip:* ***BE PRESENT*** *Take off your hosting hat to engage in conversations, indulge in cheers, and savor the memorable setting you've created.*

### FRAME THE VIEWS

When spectacular sweeping ocean views are the focus, we suggest a more subtle porch palette with light, natural tones. Here we framed the breathtaking beach below with ivory brick walls, graceful columns and an understated yet elegant floor tile, allowing the brilliant sky, lush palm trees and azure water to pop.

### BLEND BOUNDARIES

Optimizing beach ambience, including salty breezes and gently crashing waves, called for a seamless approach beginning with oversized glass doors that open to a screenless porch. The resort décor complements the scene beyond the railing, with a playful paradise theme plus island-style lanterns and native greenery.

### CREATE AMBIENCE

Invite your guests to experience the oceanfront with a seaside celebration, featuring the fruits of the Lowcountry's fall season, coastal savories and refreshing sips. Dress your table with bright, whimsical touches, from colorful goblets to vibrant Southern linens. Just add the Spotify playlist!

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# Gather 'round in style

## MAKE YOUR HOLIDAY MEAL EXTRA SPECIAL WITH A BEAUTIFUL TABLE SETTING.

*A beautifully set table makes any meal a special occasion — and no dinner is more important than Thanksgiving. Pull out all the stops with these tips from* ***Cassandra Schultz of Cassandra's Kitchen****, and set a table that's dressed to impress. These tablescape pieces will ensure you're the Turkey Day host with the most. Florals were provided by Buds and Blooms.*






### RAISE YOUR GLASS

*The Amitie Glassware by La Rochere is an Ina Garten favorite. These gorgeous glasses are handmade and mouth-blown in France in the oldest, continuous glass factory in Europe. Available in a variety of sizes, every glass evokes both casual comfort and modern elegance.*



### GO THE ROUNDS

*Add a modern and earthy aesthetic to your table with these natural round placemats. Their neutral tone makes them an easy match for any table and pair beautifully with different prints and solids.*



### KNIFE AND FORK IT

*This flatware set is artfully designed and can withstand everyday use, yet is sleek enough to be used for a special occasion. Everyday Flatware by Laguiole is an authentic French product guaranteed for its craftsmanship, authenticity and design.*



### LAP OF LUXURY

*The Monaco Napkin is the perfect addition to any table setting. The cotton blend of this napkin gives it an incredibly soft feel. Soft slub yarns woven throughout create extra dimension and texture, making this product both elegant and casual.*



### PUMPKIN KING

*Celebrate the gourd-geous spirit of fall with Simon Pearce Pumpkins. These aren't your average holiday decorations. Keep them around for ages as a classic centerpiece or accent to your entryway.*



### CANDLE POWER

*The Nantucket Hurricane by Simon Pearce has high sides and an elegant cylindrical silhouette. An iconic design for inside or outside use. Handmade by Simon Pearce glassblowers using centuries-old techniques.*

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*With so many styles, features and materials available, selecting the best flooring for your home can be overwhelming. The team at* ***Dodgson Floor & Window Coverings*** *offers some insight regarding the top four flooring choices in homes today. With new advancements in technology, every type of flooring is within reach, no matter your taste, budget or lifestyle. One of the best ways to instantly enhance the look and value of your home or business is to install new flooring.* ***Here are some things to consider when choosing a flooring type:***

**1. LUXURY VINYL PLANK (LVP):** This cost-friendly flooring is 100 percent waterproof. It does not fade easily and handles sand and dirt brought in from the beach. Another big perk of LVP is that clean-up is a no-brainer. This versatile flooring works in any room and can be installed over tile. This is a great option for rental properties.

***Pros:*** *Water-resistant, durable, affordable, beautiful, easy to maintain*

**2. CARPET:** Today's carpets are built with nylon and polyester to resist stains and pet accidents. Don't worry if you have frequent company; these carpets have you covered. They are resistant to dirt and have a high memory twist. If you are unsure, some carpets even come with lifetime warranties. In short, don't be afraid to get carpet if you have children or pets.

***Pros:*** *Quiet, comfortable, versatile, inexpensive, hides dirt*

**3. TILE:** Currently popular are large-format tiles, porcelain with less than 5 percent absorption rate, tiles with different colors, veining and minimal grout joints. Tile is a classic option that never goes out of style.

***Pros:*** *Durable, long-lasting, low maintenance, water resistant*

**4. ENGINEERED WOOD:** Engineered wood has a core of plywood and a veneer top layer that looks like solid wood. It comes in multiple widths and lengths, is pre-finished and is generally sold as interlocking planks. Engineered wood is the perfect hardwood choice for any home.

***Pros:*** *Compatible with underfloor heating, it's temperature and moisture resistant, environmentally conscious, less costly than solid hardwood flooring*





















After

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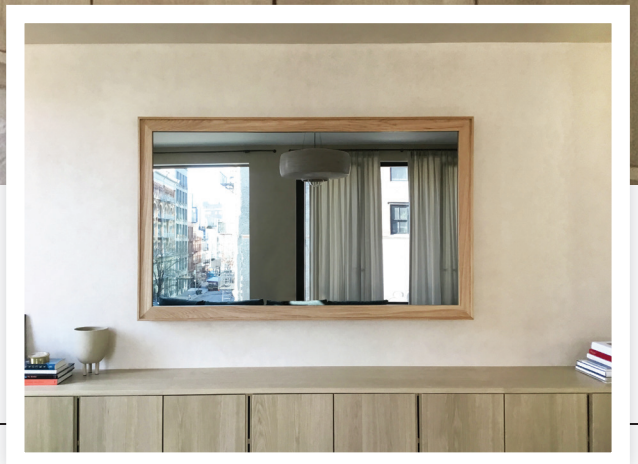
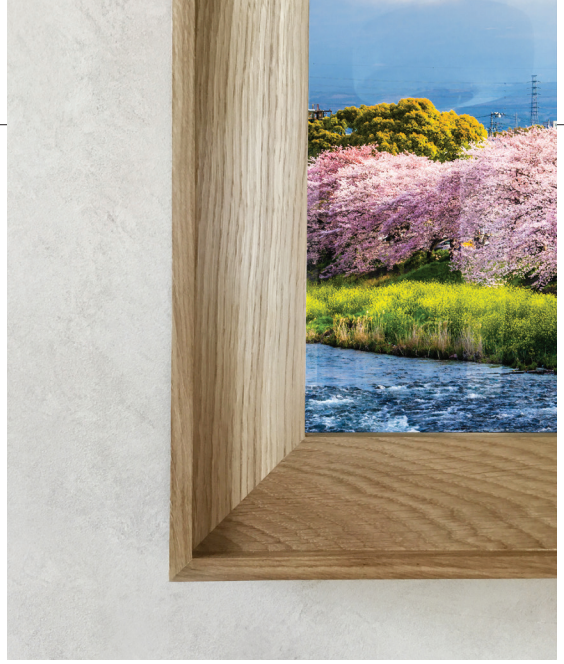


**MIRROR, MIRROR** With varying levels of reflectivity and TV light transmission, the proprietary glass options from Reflectel can match the correct mirror glass to the right environment, be that a living room, master bath or bedroom.



**THE FRAME-UP** Custom framing options range from traditional to modern, with a wide variety of natural woods, metals and other options such as gilded, leather and custom-matched paint colors. Finding the perfect frame for a room's décor is well within reach.

**ROOM OF THE MONTH**

# *Into thin air*

## *MAKE YOUR TELEVISION DISAPPEAR WITH THE CLICK OF A BUTTON*

STORY BY JASON CLARKE
PHOTOGRAPHY BY REFLECTEL

Hiding a television is a goal worth pursuing when amazing interior design crosses paths with large television screens. Throughout the years, many solutions to hide televisions have been developed, but none so elegant as the mirror and frame solutions from Reflectel, installed locally by ***Custom Audio Video***.

It is great to see a television when it is on, but making it disappear when not in use is a magic trick Reflectel achieves through the use of specialized mirrors. With proprietary, high-quality mirror glass, a television picture can be seen when the TV is on and fade back to a reflective mirror when the TV is off. When combined with custom frames, these amazing installations can become a seamless part of the interior designer's vision. With the flick of a button, just like magic, now you see and now you don't. *LL*





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HOW TO

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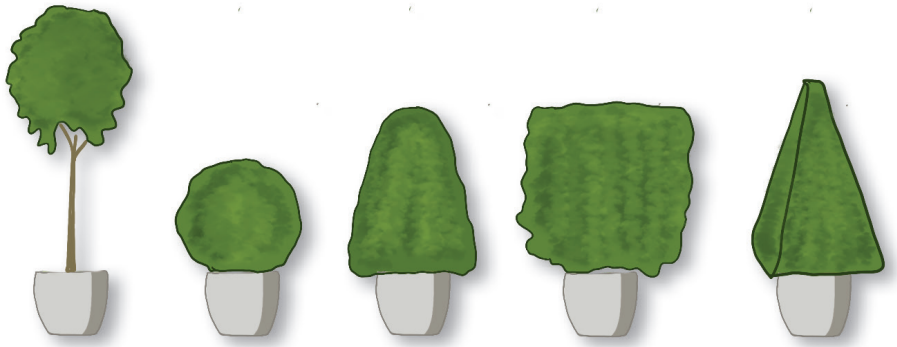
## HOW TO STYLE A TOPIARY

***Topiary is the practice of training perennial plants by clipping the foliage and twigs of trees and shrubs to develop and maintain clearly defined shapes.*** The term also refers to plants that have been shaped in this way. The true origin, however, is up for debate. Some sources cite Greek origin, some Roman and some English. Regardless of the place or era, there is no debate that a topiary can be a beautiful addition to a patio, tabletop or garden. The trick is to get the proper styling. We pulled together some ideas to get your creative juices flowing.

**PRO TIP**
Shhhhh – you can order lifelike topiaries online if you want the look without the work.



*Spiral* *Double Spiral* *Poodle* *Espalier* *Oriental Pom Pom*



*Standard* *Globe* *Cone* *Square* *4-Sided Pyramid*



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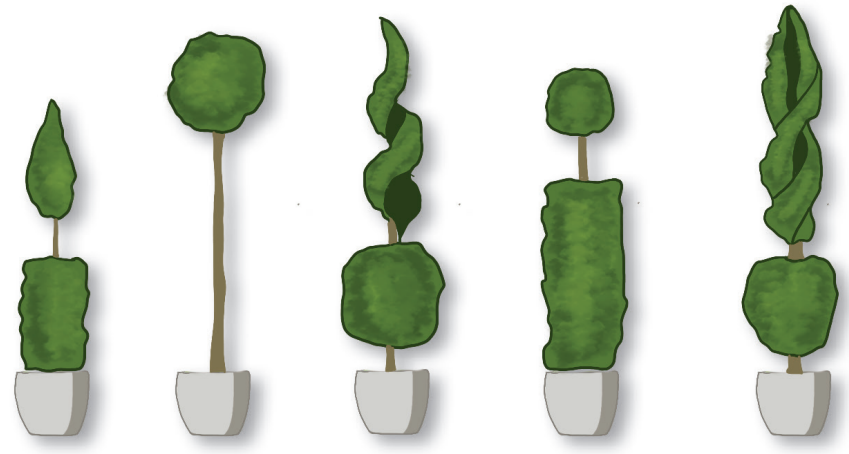

*Rembrandt* *Van Gogh* *Michelangelo* *Rafael* *Da Vinci*




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# Liquor Bottle Oil Lantern

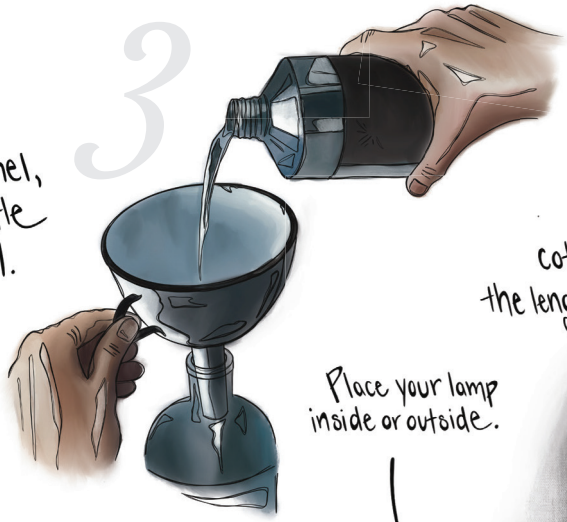
Need: Empty liquor bottle · smokeless, odorless lamp oil · funnel · flat cotton wick for oil lamp (1ft for each lamp) · bottle wick (wick holder)



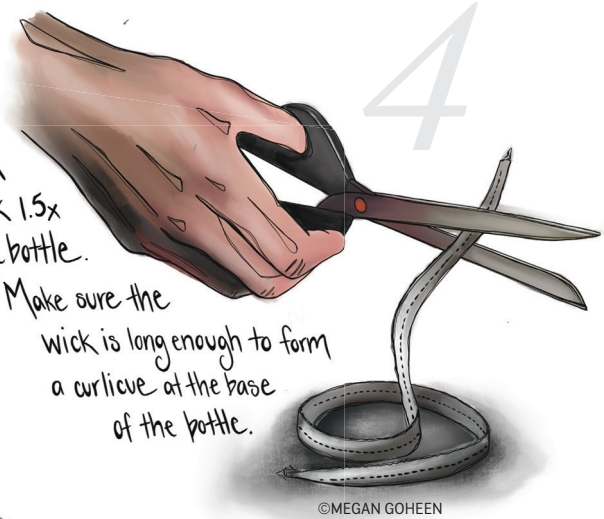
1 Gather all of the supplies! Use a liquor bottle that you think will look nice as a oil lantern.



2 Clean your bottles with soap + water. Let them dry before you continue.



3 Using a funnel, fill your liquor bottle 2/3 full with oil.



4 Cut a cotton wick 1.5x the length of the bottle. Make sure the wick is long enough to form a curlicue at the base of the bottle.



Place your lamp inside or outside.



5 Thread one end of the wick through the wick holder + drop the long end in the oil. Wait 10min for the oil to soak. Pull on the exposed end until you see the soaked section emerge. Cut the exposed end to be 1/4in tall.

6 Find the perfect spot in your home to showcase your new, beautiful oil lamp!

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# Pour yourself a drink; this one is on the house

## DISPLAY YOUR SPIRITS IN STYLE WITH THESE COOL CARTS, CABINETS AND STANDS.

STORY BY JENNA WILEY

Why limit happiness to just one hour? Add a little more spirit to your home decor with a glamorous bar cart, a luxurious liquor cabinet or a beautiful serving buffet. Whether you're looking for something mid-century modern, art deco or bohemian, there is a bar setup to suit your style. The idea of a home bar has never been more enticing.




### *Style: Old Hollywood*

**Hamm Gold Metal Mirrored Six-Tier Bar Cart** This chic bar cart will have you feeling like a glamorous Old Hollywood star in your own home. With mirrored shelves and an elegant glass top, it is perfect for displaying all your favorite spirits. Plus, it has wheels, so it's perfect for entertaining. *worldmarket.com. $450*



### *Style: Farmhouse chic*

**Summer Hill Serving Buffet** If you prefer a more discreet place to store your liquor, a multi-functional piece may be the best choice. This serving buffet has seemingly endless storage options, both for bottles and dishes. Its ideal placement would be in your dining room as a place to have quick access to your drinks while dining, while still having the stylish look of farmhouse chic. *fwdgonline.com. $2,240*

### *Style: Rustic modern*

**Boilermaker Bar Cabinet** This boilermaker-inspired bar cabinet by Howard Miller has everything you could want in a bar cabinet. It can store wine bottles on the top and bottom and has plenty of space in the two drawers for your collection of bar tools and accessories. The storage layout of this cabinet is fully customizable, so you can adapt your home bar to your lifestyle. *coastalhomehhi.com. $3,500*





### *Style: Contemporary modern*

**Aleja Bar** Dark and moody more your speed? If so, this beautiful walnut bar cabinet is a solid choice. The handmade cabinet has brass hardware and adjustable storage options to make it highly customizable. It is nearly four and a half feet tall. *arhaus.com. $2,699*










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*Style: Mid-century*

**Uttermost Adia Bar Stand**

This bar stand is perfect for a smaller room, like a game room or a screened-in porch. It features a unique floating design with black glass inlaid shelves, finished in dark bronze with gold highlights. *mcvfurniture.com. $550*



## *HOW TO STYLE A BAR CART*

*Bar carts are fun ways to liven up a party any time of the year just by changing up the styling. Yes, styling a bar cart is a thing.*

***1. Create a self-serve drink station.*** Keep things stress-free by having your guests prepare their own cocktails. By creating a self-serve drink station, your guests will have fun crafting their own custom drinks, and you can join the party. Pro tip: For a New Year's Eve party, be sure to keep champagne bottles cold by submerging them in a decorative ice bucket.

***2. Keep the bar fully stocked.*** Remember that your bar cart will be a popular destination throughout the party, so you'll need to make sure that your bar is fully stocked. Keep plenty of straws and napkins on hand. Pro tip: For self-serve cocktails, arrange the ingredients and accessories by laying them out on the top shelf. Leave breathing room to make each item accessible.

***3. Decorate with fresh florals.*** No party bar cart is complete without fresh florals. Keep things simple by sticking to one or two types of flowers arranged into simple bouquets. Stargazer lilies were paired with white hydrangeas to match the palette perfectly. Pro tip: When putting together your floral arrangements, keep in mind that you'll want the top shelf to have plenty of room, so choose a taller vase to free up valuable tabletop space. For the bottom shelf, a shorter arrangement placed on the opposite end balances the entire look.

***4. Stick with a defined color palette.*** Your bar cart will stand out with a defined color palette. Use just one to three colors that will really make your bar cart the star of the party. As with all good design, don't be afraid to mix and match similar textures. Pro tip: Mixing similar yet distinct metallic hues together keeps things interesting.

***5. Stock extra bottles.*** Your bar cart will be responsible for getting the party started, so make sure that you have plenty of drinks on hand to keep the party rolling. Use the bottom shelf to stock extra bottles. Feel free to provide alternative options as well, such as wine, different liquor options like whiskey and vodka, along with bitters and vermouth. ***Pro tip:*** *Offer a selection of non-alcoholic beverages like sparkling sodas and infused waters. Adding fruit gives them a festive twist.*



*Style: Bohemian*

**Toscana Rattan Mobile Bar Cart**

Most people shy away from bohemian home decor for fear of their house looking like a beach-side rental, but this rattan rolling bar cart is the perfect blend of bohemian and classy elegance. With granite, glass and wooden shelving, it will blend in seamlessly with the other items in your home. *coastalchic.com. $2,400*



*Style: Mid-century*

**Armor Bar Cabinet**

Mid-century-style furniture is on the rise in popularity, and this mahogany bar cabinet would be a great addition to your collection. It has a surprising amount of storage options with a self-closing drawer, removable wine rack and exterior wine bottle storage wings. *ethanallen.com. $2,117*



*Cool cooler*

**Café Stainless Steel Wine Cooler**

Say goodbye to tepid wine with this spacious Café wine cooler, available through Apple Appliance. It can hold 46 bottles, which is perfect for hosting those company holiday parties and family gatherings. This smart cooler also connects to Wi-Fi so you can even change the temperature of your drinks remotely if you want a cold glass when you get home. *appleappliancecenter.com. $3,099*


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# Local spirit guide

## STOCK THE HOME BAR OF YOUR DREAMS WITH THE RIGHT ALCOHOL AND TOOLS.

Want to create the ultimate home bar but not sure where to start? Let LOCAL Life junior graphic designer, Maddie Batey, a former bartender and owner of many fancy cocktail books, be your spirit guide on this deep dive into the wonderful world of home mixology. By learning a few techniques and surrounding yourself with the proper tools and alcohol, you can create the perfect space to entertain guests and practice your mixology skills.

## GLASSES: The Sweet 16

Using the correct type of glass for your crafted cocktail isn't just for presentation. Each type of cocktail glass was designed to enhance the drinking experience. You do not need to own everything listed below. For your home bar, think about the cocktails you most enjoy making, and stock up on frequently used items. ***Here are 16 types of popular cocktail glasses, along with the cocktails they are perfect for.***



***V Martini***
*(Cosmopolitan, Martini, Manhattan)*



***Coupe***
*(Sidecar, Aviation)*



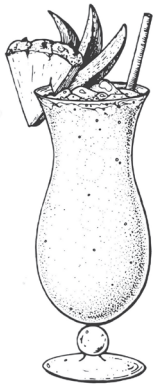
***Champagne Flute***
*(Bellini, French 75, Mimosa)*



***Single Rocks***
*(Four in Hand, Old Fashioned)*



***Double Rocks***
*(Sezerac, Negroni)*



***Poco Grande***
*(Hurricane)*



***Snifter***
*(Bittenbender, Whisky Sour)*



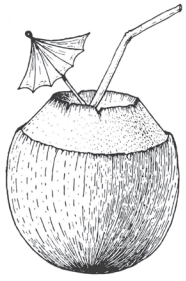
***Nick & Nora***
*(Last Word, Gimlet, Daiquiri)*



***Julep Tin***
*(Mint Julep)*



***Copper Mug***
*(Moscow Mule)*



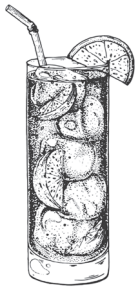
***Ceramic Coconut***
*(Piña Colada)*



***Tiki Mug***
*(Coba's Fang, Painkiller)*



***Pilsner***
*(Singapore Sling, Seersucker)*



***Collins/Highball***
*(Mojito, Dark & Stormy)*



***Margarita***
*(you guessed it)*



***Punch bowl***
*(Drunken punch, Jersey Lightning)*

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# ESSENTIAL TOOLS: *Best barware*

Having the right tools will set your home bar up for success. While it is tempting to purchase an all-inclusive bar-tool set, those are often cheaply made for looks, not functionality. Get more bang for your buck by purchasing quality items individually, based on your taste and skill level.



**MIXING VESSEL**
**Use:** Cup or glass for stirred drinks.



**MUDDLER**
**Use:** For muddling fruit, herbs and sugar cubes.



**DASHER BOTTLES**
**Use:** For more accurate pours of bitters.



**SPEED POURER**
**Use:** Makes everything flow more smoothly.



**STIRRER** *Commonly called a barspoon.*
**Use:** The shape of this spoon allows you to stir quickly and fluidly, which leads to the drink diluting smoothly without adding texture/bubbles. This method accomplishes a silky smooth mouth feel. This spoon also can be used for measuring tiny amounts of ingredients. Pour carefully.



**BOSTON SHAKER**
**Use:** The style of choice for professional bartenders. Great for making a batch of drinks.



**COBBLER SHAKER**
**Use:** Perfect for beginners. It's easy to use, and it comes with a filter. It's a style more prone to leaking than others.



**PARISIAN SHAKER**
**Use:** A mix between the cobbler and Boston shaker. It has a lid like a cobbler shaker but without a built-in filter. The top fits more securely.



**HAWTHORN STRAINER**
**Use:** Good for all styles of drinks and straining needs.



**JIGGER**
**Use:** Measures your ingredients.



**WINE KEY/BOTTLE OPENER**
**Use:** Opens all your bottles.



**GRATER**
**Use:** For grating ingredients over your drink.



**VEGETABLE PEELER**
**Use:** For preparing citrus peels.



**CITRUS JUICER**
**Use:** Gets all the juices out of your fruit.




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TILE BY MOSAIQUE SURFACE

# ICE ICE BABY: The best cubes for cocktails

There is more than one way to cut an ice cube. The main styles of ice used are block ice, crushed ice and punch ice. If you feel extra adventurous, dry ice can be used for jaw-dropping illusion cocktails.



## To be cloudy or not to be cloudy? That is the question.

Your ice at home in the freezer is surrounded by frigid air. This causes the ice cubes to freeze from the outside in, which forces air bubbles and possible impurities into the middle of the cube and freezing last. This results in a clouding of the ice cube. This can also lead to the ice tasting off if food particles get trapped inside. The easiest way to reduce cloudiness in your ice at home is by boiling a pot of water and placing it in ice cube trays. Boiling water can help reduce the amount of oxygen that could get trapped in the ice cube. Bring filtered water to a boil, and let it cool. This might need to be done multiple times to achieve more transparent ice. Then put it in ice cube trays in your freezer. This method won't yield perfect results, but it may improve the appearance and taste of your ice cubes. For perfection, you would need to invest in a straightforward ice maker, which is unnecessary for starting a home bar.



### BLOCK ICE

This type of ice consists of large, two-inch ice cubes typically made with a mold placed in the freezer to avoid any weird flavors slipping into the ice. You can use plastic wrap over an ice mold for extra protection against particles. Use this style of ice for drinks served "up," such as martinis, daiquiris or cosmopolitans. The shaker needs maybe two or three ice cubes. This style of ice can be made at home with ice molds found in specialty stores or online.



### LARGE ICE CUBE OR ICE BALL

There also are the drinks served over one large cube of block ice like a Manhattan, Negroni or old fashioned. One large cube melts slowly and allows you to enjoy the taste of a spirit before it gets watered down. This style of ice can be made at home with ice molds found in specialty stores or online.

### CRUSHED OR PELLET ICE

This style of ice is best for whipping ingredients that will be in juleps or tiki-style drinks. If you do not have access to a crushed ice machine, you can make crushed ice by placing ice cubes in a clean towel and striking it with a saucepan or a mallet. Parker's sells bags of chewy ice cubes.





### PUNCH BOWL ICE

For large parties, punches are more manageable for serving your house guests. To keep the bowl cool, you place one large puck of ice. This type of ice can be found at stores, but call ahead to make sure your local store has it in stock.





### DRY ICE

This ice is excellent for creating the illusion of fog for your fall cocktails. It should be stored in a well-insulated container outside like a cooler with the lid only slightly closed. Go for thicker insulation to slow down the evaporation of the ice. Never store it in a sealed container, as the CO2 gas will build up inside. If airtight, the container can explode. Your freezer is too warm, and the low dry ice temperature could cause your fridge to turn off. A 5-pound block of dry ice will evaporate in 24 hours. This type of ice can be found at local stores. Call ahead to make sure your local store has it in stock.



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***— Maureen D., Bluffton, SC***

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# *ESSENTIAL SPIRITS: The refresh*

Now that you understand the tools and techniques, we can discuss some necessities to start your at-home bar. As we said in the beginning, you can gradually add more of these items to your bar, but keep in mind the drinks you will frequently make when choosing your home bar ingredients.



### JUICY DETAILS

Juices that you might need for some of your staple beverages are lemon, lime, grapefruit, cranberry, orange, tomato and pineapple. All of these can be found at your grocery store. Get the small bottles unless you are entertaining many guests; juice spoils fast once opened.




### BEST BITTERS

Bitters are like spices for food but for cocktails. They help keep your drink from falling flat and bring out some of the beverage's buried flavors. Highly rated ones include:

- *Peychaud's Aromatic bitters*
- *Angostura orange bitters*
- *Angostura Aromatic bitters*




### MAGNIFICENT MIXERS

The central mixers you will want to stock are sour mix, Bloody Mary mix, grenadine, simple syrup, milk, half and half, cream, coffee, tea, club soda, ginger ale, cola, lemon/lime soda, tonic water, ginger beer, Tabasco, Worcestershire sauce and horseradish. All can be found at the grocery store. Some pre-made mixers also can be found at most liquor stores.

### BEST BASE SPIRITS

For the boozy body of the beverages, you will need to run to your local liquor store or favorite distillery to grab a few base spirits. To create an impressive collection, we recommend these highly rated liquors and liqueurs.




***White rum***
*Hilton Head Distillery Platinum White Rum (Hilton Head)*




***Vodka***
*Dixie Vodka (North Charleston)*




***Spiced rum***
*Six & Twenty Oak and Pearl Rum (Greenville)*



***Blanco tequila***
*Casamigos Blanco Tequila (Jalisco, Mexico)*




***Reposado tequila***
*Lunazul Reposado (Jalisco, Mexico)*




***Gin***
*Bulrush Gin (Hilton Head)*




***Rye whisky***
*Burnt Church Palmer's Stretch (Bluffton)*




***Bourbon whiskey***
*Woodford Reserve (Woodford County, Kentucky)*




***Brandy***
*Bertoux (San Francisco)*




***Orange liqueur***
*Grand Marnier (Paris, France)*




***Coffee liqueur***
*Kahlúa (Veracruz, Mexico)*




***Amaretto***
*Disaronno (Saronno, Italy)*




***Ginger liqueur***
*Domaine De Canton (St. Dalfour, France)*




***Maraschino liqueur***
*Luxardo Maraschino Originale (Torreglia, Italy)*




***Cream liqueur***
*Burnt Church Bourbon Cream (Bluffton)*




***Sweet vermouth***
*Martini & Rossi Rosso (Chieri, Italy)*




***Elderflower liqueur***
*St-Germain Elderflower Liqueur (Savoie, France)*

### FLAVORFUL CORDIALS & LIQUEURS

Liqueurs are liquors that have been flavored and sweetened. The term is interchangeable with "cordial" except in the U.K., where cordial also can just refer to a sweet, non-alcoholic liquid. Here are a few suggestions for your home bar.

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# Spruce up your spritz

## *WHEN IT COMES TO THE PERFECT COCKTAIL GARNISH, THE DEVIL'S IN THE DETAILS.*

STORY BY JENNA WILEY

Nothing makes a good first impression like a beautifully crafted cocktail. A perfect way to add a little extra shine to your drink is with cocktail garnishes. Garnishes can add visual appeal, extra flavors and aromatics to enhance your cocktail drinking experience, and there's one for every occasion.

*Starting with the must-haves...*



### LEMONS

Typically lemons are used to garnish darker drinks such as whiskey sours and rum and cokes, but lemons also can pop up in clear drinks like martinis. The sour aspect cuts through most strong alcohol flavors and brings a nice acidity.
***Perfect for:*** *Lemon Drop*



### LIMES

Lime is the most popular cocktail garnish due to its versatility. Limes are most commonly used in margaritas, mojitos and lemon-lime soda mixes. Limes also are good to help cut some sweetness or blandness of your cocktail. ***Perfect for:*** *The Bad Word*



### ORANGES

An Old Fashioned is a timeless classic and is always paired with an orange peel. Orange peel is one of the most popular garnished for all types of drinks due to its bright color and powerful aromatic qualities.
***Perfect for:*** *Old Fashioned*



### CUCUMBERS

Using cucumber as a cocktail garnish is perfect for those hot summer afternoons when you want something refreshing to sip on. Adding cucumber to a bubbly gin drink adds a light flavor to complement the harshness of the gin. ***Perfect for:*** *Cucumber Collins*



### PINEAPPLES

You don't need to limit your pineapple garnishes to tropical frozen drinks. Pineapple's stark sweetness and acidity is a great option to help cut the flavor of darker liquors. You also can try white rum if you want something more straightforward. ***Perfect for:*** *Pineapple Rum Cocktail*



### BLUEBERRIES

Blueberries are another classic cocktail garnish due to their fruity flavor and sour sweetness. It's better to lean towards clear liquor with blueberries to get the best out of your drinking experience.
***Perfect for:*** *Blueberry Vodka Lemonade*

## *The wonderous wild cards*



### PICKLES

Want to take a trip on the pickle side? If olives or cocktail onions aren't up your alley, pickles might be. Pickles offer the same saltiness and brine flavor that olives offer, so if salty is the direction you want your cocktail to go, give pickles a try. ***Perfect for:*** *Dill Pickle Martini*



### JALAPEÑO

If sweet, sour or salty drinks aren't for you, try spicy. Adding a jalapeño into a cocktail won't make your precious drink become too hot to handle but rather add a subtle spice flavor and very refreshing flavor. ***Perfect for:*** *Spicy Margarita*



### LYCHEE

Lychee is a mild and delicate fruit rarely used in popular cocktails. This fruit has a subtle sweetness that won't overpower the flavor of your drink. Lychee also has an interesting sour bite and offers a unique drinking experience.
***Perfect for:*** *Lychee Martini*

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— *Shannon*

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— *Marcia*

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— *Julia*

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## *Season's Greetings*

### ROSEMARY

This woody and fragrant herb is popular during the holiday season. If you want some more powerful rosemary flavor, add in a homemade rosemary simple syrup. If you're feeling really adventurous, try smoking the rosemary beforehand. **Perfect for:** *Honey Bourbon Cocktail*



### NUTMEG

Like cinnamon, nutmeg can be used to garnish in multiple ways. Grate it and stir into your cocktail for a more powerful sip, or try rimming the glass with shaved nutmeg and simple syrup. **Perfect for:** *Eggnog Martini*



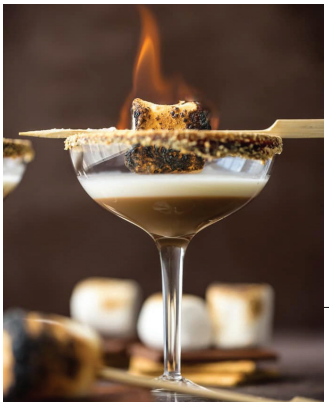
### CINNAMON

Not only does the cinnamon stick garnish look nice, it also tastes amazing. The versatility of cinnamon in food transfers to drinks but is better suited for dark liquors to get the most enjoyment out of your drink. **Perfect for:** *Apple pie cocktail*

### CRANBERRIES

Nothing says the holidays like cranberries, both in appearance and taste. Cranberries lean away from sweetness and more to bitterness, but don't let that scare you away. If you're sipping on something sweet, this is the garnish to reach for. **Perfect for:** *Holiday Cranberry Mojito*





### ROASTED MARSHMALLOWS

Feeling nostalgic and craving s'mores? Try it in cocktail form. This cocktail garnish is definitely for those who have a sweet tooth they need to satisfy, but you won't regret it. **Perfect for:** *S'mores Martini*

## *Run-of-the-mill*



### OLIVES

Steer clear of fruity or frozen drinks with the garnish. Olives are best used in mostly gin or vodka martinis. The strong flavor of the olive is a complementary salty and briny flavor to the sometimes overpowering flavor of clear liquor. ***Perfect for:*** *Dirty Martini*



### SALT

In addition to pairing great with limes and lemons, salt brings a unique taste and rounds out a majority of cocktail experiences. The salinity brightens the sweet and sour notes and makes a drink taste balanced. ***Perfect for:*** *Margarita*



### COCKTAIL ONIONS

Cocktail onions are a unique and rare garnish, only used on certain light liquors as a more salty and briny alternative to the popular cocktail olive. Cocktail onions are a savory addition to a cocktail, so if you favor sugary drinks this isn't the garnish for you. ***Perfect for:*** *Gibson Martini*



### MARASCHINO CHERRIES

Cherries are a fun and easy way to add some color and sweetness to your drinks. Most tropical drinks use maraschino cherries as a garnish but you can add them to other drinks as well, like whiskey mixes or anything that uses sour mix. ***Perfect for:*** *Tequila sunrise*



### CELERY

Chances are if you've ever had a Bloody Mary, it has been garnished with a celery stalk, but it isn't just there for show. Celery is bitter and aromatic so it's meant to be eaten while you're sipping all that tomato juice to help clear your palate. ***Perfect for:*** *Bloody Mary*



### MINT

Mint is by far the most popular herb to use as a cocktail garnish because it adds a unique and powerful freshness to any drink. There are hundreds of different spices of mint, so make sure you're picking the right kind during your next grocery store trip. ***Perfect for:*** *Cuban Mojitos*

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# Message in the bottle

## COOL LIQUOR BOTTLE DESIGNS FOR YOUR HOME BAR DISPLAY.

STORY BY JENNA WILEY

Your liquor cabinet and bar cart don't have to be boring. Turning your alcohol spread into a decor piece without sacrificing the quality of your liquor is easier than most people imagine. Having interesting liquor bottles on display in your home can be a fantastic conversation starter when hosting guests and can add a little bit of extra flare to your home. It can be hard to curate to build your unique bottle collection, so here's a list of peculiar liquor bottles that are sure to turn heads.




**RUM**
***Mauritius Dodo Silver Rum**, $230*
*Fallen Angel Spiced English, $340*
*Coronation Khukri Rum, $30*



**GIN**
***Caprisius Gin Special Edition**, $58*
*Sea Queen Mermaid Pink Gin, $29*



**VODKA**
***Ladoga Imperial Collection**, $8,600*
*Anestasia Vodka, $30*
*Naja Cobra, $33*
*Crystal Head Vodka, $61*



**BRANDY**
***Louis XIII Black Pearl**, $729*
*Armenian Diamond Bull, $37*
*Dragon Armenian Diamond XO, $249*




**WHISKEY**
***Chivalry Knight**, $80*
*Yamato Ninja Whiskey, $90*




**BOURBON**
***Willett Pot Still Reserve Bourbon**, $99*
*Blanton's Bourbon, $170*



**TEQUILA**
*Sangre de Vida Blanco Tequila, $50*
***Barebone by Azulejos Anejo Tequila (Green Bottle Edition)**, $130*
*Tesla Tequila Añejo, $1,600*
*Casino Azul Jaguar, $249*




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# Mocktails worth mixing

*You don't need alcohol to craft a sophisticated and tasty mixed drink. These mocktails recipes from Hilton Head Island resident Becca Edwards are just as fun and delicious as their boozy counterparts and can be enjoyed by all, any time of the day in any setting.*



***The Lip-Smacker***

## *Virgin Paloma*

**INGREDIENTS**

*1 1/2 ounces lime juice*
*1 ounce grapefruit juice*
*1 ounce agave syrup*
*A healthy pinch of sea salt*

**DIRECTIONS [1]** Combine ingredients in a cocktail shaker and shake with ice. **[2]** Strain over ice into a Collins glass and top with soda.



***Vacation Libation***

## *Coconut, Cucumber, Lime and Mint Cooler*

**INGREDIENTS**

*4 cups of coconut water*
*2 cucumbers sliced very thinly*
*1/2 cup of lime juice*
*1 dropper of liquid stevia (optional)*
*1/4 cup of chopped mint leaves*

**DIRECTIONS [1]** Combine coconut water, cucumbers, lime juice, stevia and mint leaves. **[2]** Let chill for 1 to 2 hours and then serve.



***Sweet & Sour***

## *Virgin Watermelon Margarita*

**INGREDIENTS**

*1 medium seedless watermelon cut into chunks*
*1/2 cup fresh lime juice*
*4 teaspoons agave*
*1/3 cup lime-flavored Le Croix*

**DIRECTIONS [1]** In a blender, puree enough watermelon chunks so that you have four cups of watermelon puree. **[2]** Add lime juice and agave and mix again. **[3]** Pour over ice and top with lime-flavored Le Croix.



***Minty Madness***

## *Mountain Mojito*

**INGREDIENTS**

*1/2 ounce lime juice*
*1/2 ounce agave*
*1/2 ounce blood orange puree*
*4 fresh mint leaves*
*Splash of sodium-free club soda*

**DIRECTIONS [1]** Muddle the mint along with the lime juice and agave in a Collins glass. **[2]** Add ice and the rest of the ingredients. **[3]** Top with sodium-free club soda. **[4]** Garnish with fresh mint.



***Thank You Berry Much***

## *Rosemary Blueberry Smash*

**INGREDIENTS**

*1/8-1/4 cup of blueberries*
*1 rosemary sprig stripped*
*1 ounce honey*
*1 ounce fresh lemon juice*
*4 ounces sparkling mineral water*
*Ice*



**DIRECTIONS [1]** Gently muddle blueberries, rosemary leaves and honey in the bottom of a cocktail shaker. **[2]** Add lemon juice and shake, covered, with ice vigorously for 10 seconds. **[3]** Strain through a mesh strainer into a tall glass of fresh ice. **[4]** Top with sparkling water and stir to incorporate.

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# Signature cocktails

## LOCAL RESTAURANTS AND MIXOLOGISTS SHARE DETAILS AND RECIPES FOR THEIR MOST PRIZED CREATIONS.

STORY BY BAILEY GILLIAM

Be it life's respite or remedy, some form of fermented alcoholic beverage has been woven throughout every society as far back as 7,000 B.C. Alcohol has been known for various purposes, from medical to celebratory, and consumed by every class, from the impoverished to the royals. Alcohol's history in society is long and storied, and its evolution shows no signs of slowing. Cocktails had one recipe when they made their debut at the turn of the 18th century: some kind of spirit, sugar, water and bitters. Nowadays drinks are an art form, and we have become a society full of art collectors and connoisseurs. Keep reading to learn about the different liquors that make up beloved cocktails and some signature cocktail recipes from local chefs and restaurants.





### VIVACIOUS VODKAS

Ah, vodka. After a long day at work or at a particularly stressful event, there are few things more refreshing than a vodka cocktail. After all, a serving of vodka delivers a nice punch of alcohol to your system, relaxing you and getting the dopamine flowing in your brain. Suddenly you're less worried than before and enjoying the warmth of the beverage as it spreads through your body. It's the No. 1 consumed spirit in the world. Vodka is quite a versatile alcoholic beverage, rendering it a good selection for pairing with mixers for a tasty drink that packs a punch. And for the most part, vodka is relatively affordable, with plenty of brands selling bottles that don't taste all that bad, even without a mixer that masks the alcoholic flavor. Here are some recipes from local restaurants that use vodka as their main cocktail ingredient.

**POSEIDON**

### *Peachy Cosmo*

**INGREDIENTS**

*1 ounce Deep Eddy peach vodka*
*1/2 ounce triple sec*
*1/2 ounce lime juice*
*2 ounces cranberry juice*
*Lime wedge, for garnish*

**DIRECTIONS [1]** Mix vodka, triple sec, lime juice and cranberry juice over ice in a shaker; shake and strain into a chilled martini glass. **[2]** Garnish with a lime wedge.

*"An enticingly delicious taste of Southern peaches and oranges, cranberry juice and fresh lime juice. The ideal cocktail after a sunny day on Hilton Head Island's beaches and a balmy Lowcountry night. A lasting taste of summer."*
***— Poseidon***




**CHARLIE'S COASTAL CUISINE**

## *Charlie's Chocolate Martini*

**INGREDIENTS**

*2 ounces Belgian chocolate sauce (chocolate and heavy cream)*
*2 ounces Stoli vanilla vodka*
*1 ounce Baileys Irish Cream*
*1 strawberry*

**DIRECTIONS [1]** Add chocolate sauce, vodka and Irish cream to a shaker with ice. Shake vigorously for 30 seconds. **[2]** Strain into a martini glass. Garnish with a strawberry on the rim.

*"This martini has been popularized by our amazing bartender Jeff Mix, a Hilton Head legend. Once someone has one, they are inevitably hooked. The high-quality Belgian chocolate is the secret."*
***— Margaret Pearman, Charlie's Coastal Cuisine***



**TRUFFLES CAFE**

## *Cosmopolitan*



**INGREDIENTS**

*1 1/2 ounces house vodka*
*3/4 ounce Cointreau*
*Dash fresh lime juice*
*3/4 ounce cranberry juice*
*Lemon twist*

**DIRECTIONS [1]** Vigorously shake vodka, Cointreau, lime juice and cranberry juice and strain into a chilled martini glass. **[2]** Garnish with a lemon twist.

*"Our Cosmopolitan has been a guest favorite for 40 years. Crisp, clean, delicious and gluten-free."*
***— Truffles Cafe***



**HUDSON'S SEAFOOD HOUSE ON THE DOCKS**

## *The Rocking Chair*



**INGREDIENTS**

*1 1/2 ounces Tito's vodka*
*3/4 ounce peach schnapps*
*1/2 ounce simple syrup*
*Fresh mint and lemon*
*Unsweetened tea*

**DIRECTIONS [1]** Mix ingredients. **[2]** Pour over ice.

*"The Rocking Chair has been a staple on our menu for five years."*
***— Hudson's Seafood House on the Docks***






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**PALMETTO BAY SUNRISE CAFE**

## *Bloody Mary*



**INGREDIENTS**

*1 1/2 ounces vodka*
*1 can V8 juice*
*1/8 cup Worcestershire sauce*
*Juice of 2 lemons*
*1 ounce Montreal Steak Seasoning, finely ground*
*Hawaiian pink salt*
*1 lemon wedge, olive and mild cherry pepper for garnish*

**DIRECTIONS [1]** Combine V8 juice, Worcestershire sauce, lemon juice and steak seasoning and stir well. **[2]** Rim a rocks glass with Hawaiian pink salt. Add ice and vodka. **[3]** Top with the Bloody Mary mix. **[4]** Garnish with a lemon wedge, an olive and a cherry pepper.

*"The Bloody Mary is our signature drink because Bloody Marys go perfectly with breakfast and brunch. Martinis? Not so much."*

***— Leslie Stewart, Palmetto Bay Sunrise Café***




**BLACK MARLIN BAYSIDE GRILL & HURRICANE BAR**

## *Hurricane*

**INGREDIENTS**

*1 1/2 ounces Parrot Bay passionfruit rum*
*6 1/2 ounces Black Marlin hurricane mix (1 part 151-proof rum, 1 part amaretto, 1 part fresh lime juice, 1 part simple syrup, four parts orange juice, 1 1/2 parts pineapple juice, a splash of grenadine for color)*

**DIRECTIONS [1]** Pour rum and hurricane mix in a shaker. **[2]** Shake and pour over a hurricane glass filled with ice. **[3]** Garnish with a cherry and an orange slice.

*"Pour me something tall and strong; make it a Hurricane. A cocktail famous for being strong but tasty. Start your vacation or just a relaxing island afternoon with a Black Marlin Hurricane."*

***— Black Marlin Bayside Grill & Hurricane Bar***

**FRIPP ISLAND GOLF & BEACH RESORT**

## *Watermelon Sangria*

**INGREDIENTS**

*1 ounce watermelon vodka*
*2 ounces watermelon puree*
*3 ounces white wine*

**DIRECTIONS [1]** Combine ingredients and blend with 6 ounces of ice. **[2]** Top with club soda or use rose prosecco for an extra kick. **[3]** Garnish with fresh watermelon, a sprig of mint, or blueberries, depending on your taste.

*"This cocktail was specifically selected for this event, as the Sip and Stroll was watermelon-themed. We did have an in-house taste test competition, and the marketing department won with this recipe."*

***— Fripp Island Golf & Beach Resort***





**SKULL CREEK DOCKSIDE**

## *Burnt Church Cooler*

**INGREDIENTS**

*1 1/2 ounces Burnt Church Distillery pear vodka*
*Splash raspberry purée*
*3 ounces sour mix*
*Sprite*
*Lime wedge, for garnish*

**DIRECTIONS [1]** Add vodka and purée to a 12-ounce cup. Fill with sour mix. **[2]** Turn (pour from one cup to another) and top with sprite. **[3]** Garnish with a lime wedge.

*"The Burnt Church Cooler is the perfect drink to sip on while relaxing and enjoying the views of Skull Creek. This well-balanced cocktail features a locally distilled pear vodka, a splash of raspberry and a little bit of sour mix, making it a tastefully refreshing cocktail. A Dockside must-have. CHEERS!"*

***— Skull Creek Dockside***



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Long-time realtor Richard MacDonald and Joey Doyle have enjoyed another very successful year together. Richard's wealth of knowledge and Joey's natural people skills have helped create the perfect team. Richard is a dedicated professional with over 42 years of real estate experience here on Hilton Head Island and Bluffton. Richard and his wife Janet are true South Carolina Natives and raised all three sons here.

Joey, originally from Oklahoma, has called the Lowcountry home for over 17 years. Real estate is a family affair as her husband Chad has been in real estate for many years as well. When not working with clients, you can find them enjoying all things Lowcountry with their two children.


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QUARTERDECK

## Lowcountry Love

**INGREDIENTS**

*2 ounces Grey Goose Le Citron vodka*
*1 ounce Meyer lemon juice*
*1 ounce strawberry-blueberry simple syrup*
*Splash Ruffino prosecco*
*Fresh halved strawberry*
*Lemon wheel*

**DIRECTIONS [1]** Add vodka, lemon juice, syrup and ice to a shaker and shake until cold. **[2]** Strain into a coupe glass. **[3]** Float prosecco. **[4]** Garnish with strawberry and lemon wheel.

*"The Lowcountry Love has been a staple cocktail at the Quarterdeck since our opening in April 2022. It's made with fresh muddled South Carolina strawberries, Georgia blueberries, fresh Meyer lemon juice, Smirnoff Citrus and finished with a prosecco float. The versatility of this cocktail allows it to match a Sunday brunch with friends or an elegant night out."*
***— Quarterdeck***



SEA PINES COUNTRY CLUB

## Kenrick's Ginger Citrus Martini

**INGREDIENTS**

*2 ounces Absolut Citron*
*1 ounce Domain Canton French Ginger liqueur*
*1 ounce peach schnapps*
*1 ounce fresh lime juice*

**DIRECTIONS [1]** Shake with ice and serve in a martini glass. **[2]** Garnish with a sugared lime slice.

SPRING ISLAND

## It's Too Bloody Hot

**INGREDIENTS**

*1 ounce Ketel One (or another fine vodka)*
*1/2 ounce St. Germain elderberry liqueur*
*A squeeze of 1/2 lime*
*A squeeze of 1/2 blood orange*
*Splash ginger ale*
*Blood orange slice and lime slice for garnish*

**DIRECTIONS [1]** Fill a shaker with ice. Add vodka, liqueur, lime juice and blood orange juice. **[2]** Shake and pour over ice in a rocks or collins glass. **[3]** Top with a splash of ginger ale and garnish with a slice each of blood orange and lime.

*"For each season of the year, the Spring Island service staff plays with ingredients at the bar and concocts inspired recipes to enter into a contest, inviting members to sip and vote on their favorites. The 2022 Summer Sips winner, 'It's Too Bloody Hot,' is inspired by the blood orange, with hues that remind us of dramatic summer sunsets over the creeks surrounding the island."*
***— Spring Island***





CAROLINA CRAB COMPANY

## C3 Breeze

**INGREDIENTS**

*1 ounce CRAB Coastal vodka*
*1 ounce orange juice*
*1 ounce cranberry juice*
*1/2 ounce watermelon liqueur*

**DIRECTIONS [1]** Stir ingredients and pour over ice. **[2]** Garnish with an orange slice.

*"The most well-known pink drink is the Sea Breeze, popular since the '60s and '70s when Palmetto Bay — the Island's first marina — was built and developed. But Carolina Crab Company decided to jazz things up at the 'Bay' with its C3 Breeze. It features a tasty combo of orange and cranberry juice plus watermelon liqueur with CRAB group's Coastal Lowcountry Local Vodka distilled by Hilton Head Distillery."*
***— Carolina Crab Company***





LOCAL PIE BLUFFTON

## *Old Town Lemonade*

**INGREDIENTS**

*1 1/2 ounces Deep Eddy lemon vodka*
*3 ounces of lemonade*
*Splash of Sprite*
*2 tablespoons of fresh strawberries*

**DIRECTIONS [1]** Muddle the strawberries. **[2]** Add the vodka, lemonade and a splash of sprite.

*"Have you really been to the Promenade in Bluffton if you haven't enjoyed the Old Town Lemonade? This cocktail is perfect for any occasion and tastes just as good as it looks. Made with fresh muddled strawberries, Deep Eddy lemon vodka, house-made sour mix and a splash of Sprite, you can't go wrong with this one."*
***— Jena Scheuer, Local Pie Bluffton***



CHARBAR CO.

## *Spiked Oreo Milkshake*

**INGREDIENTS**

*1 1/2 ounces vanilla vodka*
*6 ounces vanilla ice cream*
*2 ounces whole milk*
*Oreos*
*Whipped cream*

**DIRECTIONS [1]** Blend ingredients with a couple of Oreos. **[2]** Rim an old-fashioned glass with white chocolate and crumbled oreo cookies. **[3]** Pour the spiked milkshake into the glass and top with whipped cream and more crumbled oreo cookies.

*"Take your milkshake game to the next level with one of Charbar's Spiked Milkshakes. Our milkshake menu has several classic flavors with your choice of spirit to elevate your beverage. You don't have to (and can't) be a kid to enjoy this new take on a nostalgic American drink."*
***— Charbar Co.***


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# ROCK STAR RUMS

Rum is one of the most popular liquors in the world and was historically a necessity for trade. It has a long history, with the earliest known reference written by Marco Polo and the first distillation carried out on Caribbean sugarcane plantations in the 17th century. Today rum is making an impressive comeback, and it's predicted that spiced and flavored rum categories will become a leading drink for consumers in the next few years. After vodka, rum is the most consumed spirit in the world, and for a good reason. It contains sugarcane's natural flavor and oils with other added notes such as caramel, vanilla, nutmeg and spice, denoting good quality. Its sweet flavor and versatility make it perfect for a variety of cocktails. Here are some recipes from local restaurants that use rum in their signature cocktails.




**THE SALTY DOG CAFE**

## *Kiwi Colada*

**INGREDIENTS**

*3/4 ounce Bacardi or white rum*
*3/4 ounce melon liqueur*
*4 1/2 ounces pina colada mix (or 2 1/2 ounces pineapple juice and 2 ounces Coco Lopez)*
*1/2 fresh kiwi*

**DIRECTIONS [1]** Combine all ingredients in a blender with 12 ounces of ice. **[2]** Blend well and serve.

*"Our Salty Dog Kiwi Colada is named after the very first blue and gold macaw that joined us in South Beach in 1991."*
***— The Salty Dog Cafe***



**HILTON HEAD DISTILLERY**

## *HHI Mai Tai*

**INGREDIENTS**

*1 ounce Hilton Head pineapple rum*
*1/2 ounce Hilton Head Solera rum*
*1 ounce pineapple juice*
*1/2 ounce orgeat*
*1/2 ounce fresh lime juice*
*1/2 ounce orange curacao*
*1 cherry, orange slice and pineapple leaf for garnish*

**DIRECTIONS [1]** Add rums, pineapple juice, orgeat, lime juice and orange curacao and shake over ice. **[2]** Strain into an ice-filled glass and float grenadine. **[3]** Garnish with a cherry, orange and pineapple leaf.

*"The name Mai Tai is rumored to be taken from the Tahitian word maitai'I, meaning good or excellent. The HHI Mai Tai is the quintessential rum cocktail. A true tiki cocktail, it is tart and strong and has a prominent rum flavor with a bit of orange and lime flavor on the backend. We promise your taste buds will love the adventure."*
***— Kate Goodall, Hilton Head Distillery***



**CHOW DADDY'S**

## *Chowtini*

**INGREDIENTS**

*3 ounces vanilla-infused rum*
*Lemon twist*

**DIRECTIONS [1]** Shake rum excessively. Pour into a chilled martini glass. **[2]** Garnish with a lemon twist.

*"The Chowtini is made with our homemade vanilla-infused rum, a recipe we found while traveling in the French West Indies. Simple and delicious!"*
***— Price Beall, Chow Daddy's***


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**THE PEARL KITCHEN & BAR**

## *The May Margarita*

**INGREDIENTS**
*1/2 ounce lime juice*
*1/2 ounce lemon juice*
*1/2 ounce agave*
*2 ounces rum*
*Splash of Cointreau*



**INGREDIENTS [1]** Put all ingredients into a shaker and shake well.
**[2]** Pour into a margarita glass with a salt rim.

*"Our twist on a margarita is perfect for Lowcountry sipping."*
***— The Pearl Kitchen & Bar***

**CELESTE COASTAL CUISINE**

## *Hurricane Fizz*

**INGREDIENTS**
*2 ounces passion fruit syrup*
*1 ounce freshly squeezed lime juice*
*8 ounces lemon-lime soda*
*2 ounces light rum*
*1 ounce 151 proof rum*
*1 orange slice and cherries for garnish*

**DIRECTIONS [1]** Add all ingredients to a glass with ice and lightly stir.
**[2]** Add orange slices and cherries to garnish.

*"The Brugal Especial Extra Dry Rum, Bacardi 151 Rum, passion fruit, fresh lime, lemon-lime soda and orange slice create the perfect twist on a Hurricane Fizz."*
***— Celeste Coastal Cuisine***






**BERKELEY HALL CLUB**

## *Lord Berkeley*

**INGREDIENTS**

*2 ounces Smith & Cross London Traditional Jamaica rum*
*1 ounce fresh lime juice*
*1/2 ounce passion fruit syrup*
*2 dashes Fee Foam*

**DIRECTIONS [1]** Give ingredients a dry shake. **[2]** Wet shake and strain into a glass. **[3]** Spritz with Peychaud's bitters.

*"Lord Berkeley, having served time as a young man in Barbados, was fond of its classic English-style of rum, the specific choice of the British Navy, best distinguished by its navy-strength proof. With the distinct notes of bananas and caramel, well-paired by the passion fruit and lime as natural, native flavors. The anise flavor-forward Peychaud's bitters from New Orleans offers a layered lightness as the passion fruit bears the burgundy warmth of the Berkeley Hall logo crest."*
***— Berkeley Hall Club***




**GIUSEPPI'S**

## *Rum Punch*

**INGREDIENTS**

*2 ounces Blackheart rum*
*2 ounces Admiral Nelson coconut rum*
*4 ounces pineapple juice*
*4 ounces cranberry juice*

**DIRECTIONS [1]** Mix over ice in a shaker. **[2]** Pour into 20-ounce celebration glasses.

*"Need to relax and cool off after a day in the sun? Kick back with one of our signature cocktails; the Giuseppi's Rum Punch. Just like Giuseppi's, this delightful cocktail is a Hilton Head original and has quenched the thirsts of locals and visitors alike for decades."*
***— Giuseppi's***

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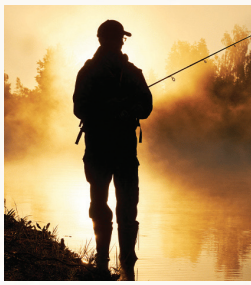

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**COAST OCEANFRONT DINING**

## *Seasonal Peach Mojito*



**INGREDIENTS**

*8 mint leaves, muddled*
*1/4 ounce simple syrup*
*2 ounces peach rum*
*Club soda*
*Splash peach syrup*

**DIRECTIONS [1]** Add ingredients and shake and top with club soda. **[2]** Add a splash of peach syrup for color.

*"The perfect libation to enjoy seaside is our Seasonal Mojito. Varying seasonal flavors makes this cocktail ever-changing and always delicious. Currently, you can find our Peach Mojito with Bacardi Superior Rum or flavored rum with muddled lime and mint, topped with club soda."*
***— Coast Oceanfront Dining***



**FISH CASUAL COASTAL SEAFOOD**

## *Banana Punch*

**INGREDIENTS**

*1 ounce Hilton Head Distillery Platinum white rum*
*1 ounce Hilton Head Distillery spiced rum*
*2 ounces banana puree*
*2 ounces water*
*1 ounce pineapple juice*
*1/2 ounce honey syrup*
*Dash of vanilla extract*



**DIRECTIONS [1]** Mix ingredients in a shaker, shake well and strain into a glass over crushed ice. **[2]** Garnish with a cinnamon stick and banana chips.

*"Vacations start with our signature Banana Punch. We recommend our premium version, which features Hilton Head Distillery spiced and bananas foster rums, banana puree, pineapple juice honey syrup, vanilla extract and a dash of cinnamon on top. One taste, and you're on Island Time."*
***— Ben Schuman, FISH Casual Coastal Seafood***



**NECTAR FARM KITCHEN**

## *Southern Caramel Adult Coffee*

**INGREDIENTS**

*1 ounce Meyers dark rum*
*1/2 ounce Carolans Salted Caramel Irish Cream*
*King Bean Nitro cold brew coffee*
*Sweet potato syrup*
*Sweet potato whipped cream (made with heavy cream and sweet potato-infused simple syrup)*
*Half and half*
*Caramel sauce*

**DIRECTIONS [1]** Drizzle caramel into a tulip glass. **[2]** Fill the glass with ice and add rum and Irish cream. Pour nitro cold brew to about an inch from the top of the glass. **[3]** Add a dash of cream. Finish with whipped cream and a drizzle of caramel on top.

*"Great meals begin or end with a good cup of coffee. We source ours from a local roaster in Charleston, and by nitrogen-infusing their cold brew, we've added a rich, creamy texture while maintaining robust coffee flavors. One of the first menu items we created for this restaurant was our sweet potato pancakes, and we felt the cinnamon and brown sugar characteristics of that dish would play great into a coffee drink. While bourbon is more familiar in spiked coffees, the dark rum perfectly achieved the balanced and unique flavor profile we were searching for."*
***— Nectar Farm Kitchen***



**MARRIOTT'S GRANDE OCEAN**

## *The Great Pumpkin*

**INGREDIENTS**

*1 teaspoon ground pumpkin allspice*
*3/4 ounce spiced rum*
*3/4 ounce vanilla rum*
*1/2 ounce Irish cream liquor*
*1/4 ounce pumpkin syrup*
*2 tablespoons pumpkin purée*
*4 tablespoons milk*
*Pumpkin spice*
*Cinnamon sugar*
*Whipped cream*
*Shaved cinnamon sticks*

**DIRECTIONS [1]** Put pumpkin allspice in a blender. Add rum, Irish cream, pumpkin syrup, pumpkin purée and milk. Fill with ice, blend and pour into a glass. **[2]** Garnish the glass rim with pumpkin spice and cinnamon sugar. **[3]** Top with whipped cream and shaved cinnamon sticks.

*"Fall is in the air. This is not your basic pumpkin spice drink. Enjoy the refreshing twist of fresh pumpkin."*
***— Marriott's Grande Ocean***




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# *BOLD BOURBONS*

Bourbon making can be traced back to the late 18th century, standing as a uniquely American spirit known for quality and craftsmanship. Because of specific and high standards, bourbon tastes different than other whiskeys such as Scotch, Irish, Canadian or Tennessee whiskey. There are many rules when it comes to bourbon, but just remember that all bourbons are whiskey, but not all whiskeys are bourbons. Smoother and more approachable than other whiskeys, bourbon has inherent flavors of vanilla, oak, fruit, spice and honey. This depth of flavor is subtle and complex but not overpowering, making bourbon easy to enjoy. The easily approachable taste can be enjoyed by connoisseurs and casual drinkers alike. Bourbon tastes magnificent straight up or on ice, but the depth of flavor makes for brilliant craft cocktails and classics, like the Manhattan and the Old Fashioned.
Here are some cocktail recipes from local restaurants that use bourbon as their main ingredient.



**ELA'S ON THE WATER**

## *Citrus Mint Julep*

**INGREDIENTS**

*2 ounces Anita's Choice bourbon*
*3 slices of fresh orange*
*3 dashes of orange bitters*
*Simple syrup*
*Splash of soda*
*Sugar rim*
*Mint leaf garnish*



**DIRECTIONS [1]** Add bourbon, orange slices, orange bitters and simple syrup to a shaker, shake well and strain into a glass with a sugar rim. **[2]** Top with a splash of soda and garnish with mint or an orange slice.

*"The Citrus Mint Julep is a new addition to our drink menu, but our take on a classic has quickly become a customer favorite."*
***— ELA's On the Water***



**MICHAEL ANTHONY'S CUCINA ITALIANA**

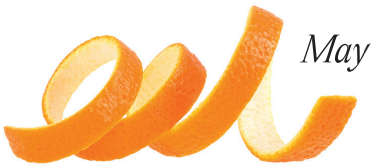
## *Michael Anthony's Manhattan*

**INGREDIENTS**

*1 1/2 ounces Old Forester 100*
*3/4 ounce Carpano sweet vermouth*
*2 dashes of Peychaud bitters*
*Fabbri Amarena cherry, for garnish*

**DIRECTIONS [1]** Combine the ingredients into a Yarai mixing glass filled halfway with ice. **[2]** Stir thoroughly. Strain into a rocks glass over an ice ball. **[3]** Garnish with an Amarena cherry.

*"Our guests love Elijah's classic MA's Manhattan because it is properly made with the best quality ingredients for a satisfyingly balanced Manhattan."*
***— Rebecca Fazzini, Michael Anthony's Cucina Italiana***



**THE BLUFFTON ROOM**

## *May River Manhattan*

**INGREDIENTS**

*2 ounces bourbon*
*1/2 ounce dry vermouth*
*1/2 ounce sweet vermouth*
*1/2 ounce The Bluffton Room signature smoked cherry syrup*
*Grand Marnier and brandy-soaked Luxardo cherries for garnish*
*Orange peel for garnish*
*Slice of bacon for garnish*

**DIRECTIONS [1]** Build in a mixing tin: layer bourbon, vermouths and cherry syrup. Gently tumble. **[2]** Transfer into a short cocktail glass and fill with ice. **[3]** Garnish with fresh orange peel, skewered cherries and a delicious slice of bacon.

*"The May River Manhattan once won the B.O.B. award for Best Manhattan, and I think all of our guests still agree."*
***— Tonja Hughes, The Bluffton Room***





**LINKS, AN AMERICAN GRILL**

## *Links Old Fashioned*



**INGREDIENTS**

*2 ounces Woodford Reserve*
*Small splash maple syrup*
*1/4 ounce simple syrup*
*3 dashes Bittermilk bitters*
*1 cinnamon stick*
*1 Bordeaux cherry*
*Nutmeg zest*

**DIRECTIONS [1]** Stir all ingredients in a glass. **[2]** Place a large ice cube in the glass and garnish with a cinnamon stick, Bordeaux cherry and nutmeg zest.

*"Links' signature Old Fashioned is a savory update on the classic cocktail that has both traditionalists and nouveau-seekers alike singing praises. Combining our own unique twist on bitters and syrup with The Sea Pines Resort's own proprietary Barrel of Woodford Reserve Bourbon, this is a libation not to be missed."*
***— Links, an American Grill***



**CALLAWASSIE ISLAND**

## *Brooklyn Cocktail*

**INGREDIENTS**

*2 ounces Four Rose Single Barrel Bourbon*
*3/4 ounce Dolin Dry Vermouth*
*1/4 ounce China China*
*1/4 ounce Averna,*
*1/4 ounce Luxardo Maraschino Liqueur*
*2 dashes Angostura Bitters*

**DIRECTIONS [1]** In a 10-ounce rocks glass, stir all ingredients with a large rock. **[2]** Garnish with a Luxardo cherry.

*"As former owner of The Lucky Rooster on Hilton Head Island, Chef Clayton Rollison was excited to introduce this cocktail to his new home at Callawassie Island. The Bourbon Society at Callaswassie Island was the first to enjoy this famous cocktail and now Callawassie Island fan favorite!"* ***— Callawassie Island***





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LONG COVE CLUB

## *Blackberry Bourbon Bramble*



**INGREDIENTS**

*2 blackberries*
*Several mint or basil leaves*
*2 ounces bourbon*
*1/2 ounce Chambord*
*1/2 ounce simple syrup*
*1/2 ounce fresh squeezed lemon juice*
*Ice*

**DIRECTIONS [1]** Muddle together 1 blackberry and 3 mint or basil leaves. **[2]** Add bourbon, Chambord, simple syrup and lemon juice. **[3]** Shake together and double strain over ice. **[4]** Garnish with blackberry and basil or mint leaves.

*"A large portion of our members are big bourbon fans, so we wanted to create something unique with fresh, tasty ingredients and a top-shelf bourbon."*
***— Long Cove Club***



COLLETON RIVER CLUB

## *Earl Fashioned*



**INGREDIENTS**

*1/4 slice of orange*
*3 Luxardo cherries*
*1 teaspoon Luxardo juice*
*Splash of simple syrup*
*A couple of drops of bitters*
*3 fingers of Woodford bourbon*

**DIRECTIONS [1]** Muddle all ingredients. **[2]** Add club soda and ice.

*"Our signature cocktail is inspired by one of our members, Earl, and is a favorite of the Colleton River members. Interesting facts about Earl: He has been with Colleton River Club for 12 years. Earl was born and raised on the Island, and his grandfather is 97 years old. Earl's grandfather is the last Gullah man on Hilton Head Island."*
***— Colleton River Club***



**ONE HOT MAMA'S**

## *Kentucky Peach Tea*

**INGREDIENTS**

*1 1/2 ounces Evan Williams peach bourbon*
*Sweet tea*

**DIRECTIONS [1]** Fill a glass with ice and add bourbon. **[2]** Fill the rest with sweet tea. **[3]** Garnish with a lemon wedge.

*"Mouthwatering barbecue: Done. Casual, fun atmosphere: Got that. Refreshing, casual cocktail: Kentucky Peach Tea. One Hot Mamas Kentucky Peach Tea perfectly reflects the restaurant's style; Southern, laid-back and delicious."*
***— One Hot Mama's***



**OLD TOWN DISPENSARY**

## *Old Town Old Fashioned*

**INGREDIENTS**

*2 ounces Woodford Kentucky Bourbon*
*1 orange slice*
*1 Bordeaux cherry*
*1 ounce Bourbon maple syrup*

**DIRECTIONS [1]** Muddle the cherry and orange in a glass. Add the bitters, syrup and bourbon. Top with ice. **[2]** Garnish with an orange wedge and a cherry.

*"This cocktail is named after our restaurant. The Old Fashion is a good classic drink, and we put our twist on it with the bourbon maple syrup."*
***— Old Town Dispensary***


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# *TASTY TEQUILAS*

There was a time when tequila was considered the drink of college and university students and the reason many people forgot what they were doing the night before. Although drinking tequila was popular in the 1950s, it was less of a mainstream spirit, with more people favoring the likes of vodka, rum, and whiskey. However, over the last few years its popularity has been resurgent. Tequila is considered a much more complex and richly flavored drink than other spirits. If people want something that will challenge their palate and taste buds more, they may be likely to choose tequila over alternatives. Here are some local restaurant recipes that use tequila as their main ingredient.



**SKULL CREEK BOATHOUSE**

## *Blazin' Berry Margarita*

**INGREDIENTS**

*1 1/2 ounces strawberry jalapeño-infused tequila*
*1 ounce triple sec*
*Splash fresh strawberry purée*
*1 ounce Roses lime juice*
*1 ounce sour mix*

**DIRECTIONS [1]** Pour all ingredients into a shaker of ice and shake well. **[2]** Enjoy over ice with lime and a salt rim.

*"Our bar team house-infuses tequila with fresh sliced strawberries and jalapenos. We let that marinate for a few days to ensure we get that sweet, heat flavor. It's a delicious, refreshing cocktail with a bit of a kick."*
***— Skull Creek Boathouse***



**HARBOURSIDE**

## *Top Shelf Margarita*

**INGREDIENTS**

*1 1/2 ounces Don Julio*
*House-made sweet and sour mix*
*Grand Marnier floater*

**DIRECTIONS [1]** Add the tequila shot to the sweet and sour mix base. **[2]** Garnish with Grand Marnier floater and a salted rim.

*"No stop at Harbourside is complete without a Top Shelf Margarita made with our daily homemade margarita mix, Don Julio tequila, a Grand Marnier floater, and served with a salted rim."*
***— Harbourside***



**HOLY TEQUILA**

## *Tequila Old Fashioned*

**INGREDIENTS**

*1 1/2 ounces Corazon Anejo tequila aged in a bourbon barrel*
*Cherries*
*Orange*
*Cane sugar*

**DIRECTIONS [1]** Muddle cherries and oranges with cane sugar. **[2]** Add ice, pour tequila and stir.

*"How do you make an old-school cocktail fresh and interesting? Make it with tequila. We use our bourbon barrel-aged Corazon Anejo to make this signature cocktail. Unique and absolutely delicious."*
***— Holy Tequila***





**CASSANDRA'S KITCHEN**

## *Cassandra's Margarita*

**INGREDIENTS**

*4 ounces Cointreau*
*10 ounces lime juice, freshly squeezed*
*3 1/2 ounces agave syrup*
*22 ounces tequila*
*Lime wheels, for garnish*

**DIRECTIONS [1]** Add Cointreau and lime juice to a 52-ounce pitcher and stir to combine. **[2]** Add the agave and then the tequila. Stir with a cocktail stirrer to combine. **[3]** To serve, pour 4 ounces of the mixture at a time into a shaker with ice and shake until well-chilled. **[4]** Strain into a stemmed margarita glass filled with ice and a salted rim. **[5]** Garnish with a thin lime wheel.

*"My drink of choice is a Margarita. When we lived outside of Philly, I found the best Margaritas at Cantina Feliz. Now that I'm 700 miles from Philly, I'm on the search for the best margs. Sometimes I find that I'm better off making them myself, and I think I've created the closest thing to it. I love having guests over, but I don't want to be a bartender. While I generally stick with Ina Garten recipes, I found myself wanting a big pitcher of margs ready to go."*
***— Cassandra Schultz, Cassandra's Kitchen***


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## *RELEVANT RYES*

Before Prohibition, rye was the most popular grain American farmers distilled with regularity — it's a cinch to grow and exceptionally resilient. But during Prohibition, Americans relied on softer Canadian liquor and rye was swept under the rug. From the brink of shelf elimination, from the ashes, rye whiskey has risen, and there's now a more extensive selection of quality rye than ever before. And it's happened in a flash, with American rye whiskey sales increasing 662 percent from 2009 to 2015, according to the Distilled Spirits Council of the United States. More brands continue to join the rye fray, whether big players, small distilleries or non-distiller producers. Rye's rebirth is in many ways owed to the bartenders who re-popularized the spirit. Here are some local recipes from those very bartenders who believed in rye.



**MONTAGE PALMETTO BLUFF RIVER HOUSE**

### *Old Fashioned*

**INGREDIENTS**

*2 1/2 ounces Palmetto Bluff Label Manifest rye*
*Sugar cube*
*5 dashes Angostura bitters*
*Orange peel*
*Muddled orange peel and cherry for garnish*

**DIRECTIONS [1]** Muddle the sugar cube with the bitters. Add whiskey. Add an orange peel and muddle lightly. **[2]** Add ice to a mixing glass and stir for 45 seconds to 1 minute. Strain into a rocks glass with a large cube of ice. **[3]** Garnish with muddled orange peel and a Luxardo cherry on a skewer.

*"We chose this as our signature cocktail because of its tie to the Lowcountry and the spirit of entertaining in the South."*
***— River House***



**CHEZ GEORGE BISTRO & BAR**

## *Avec Bissonette*

**INGREDIENTS**

*1 ounce Michter's rye*
*3/4 ounce Courvoisier cognac*
*3/4 ounce B&B (Bénédictine D.O.M. and Brandy)*
*3/4 sweet vermouth*

**DIRECTIONS [1]** Combine all ingredients into a glass beaker, add ice and stir. **[2]** Strain with a julep strainer into a coupe glass or over a large ice cube in a rocks glass. **[3]** Garnish with a lemon twist.

*"Named after one of our own, Eric Bissonnette, bar manager, he created this riff off a classic Vieux Carré highlighting Michter's rye by adding Courvoisier and B&B in place of the bitters. It showcases the beauty of rye, leaving this cocktail smooth and layered."*
***— Monica Collins, Chez George Bistro & Bar***



**FRASER'S TAVERN**

## *Lowcountry Smoked Manhattan*

**INGREDIENTS**

*2 1/2 ounces house-blend of Woodford rye, sweet vermouth and Angostura bitters*
*1 cherry*

**DIRECTIONS [1]** Stir ingredients together. **[2]** Strain into a coupe glass. **[3]** Garnish with a cherry.

*"Our Lowcountry Smoked Manhattan combines cold smoked Bulleit rye, Martini & Rossi sweet vermouth and Angostura bitters for a smooth and bold cocktail that's perfect after your next round of golf."*
***— Fraser's Tavern***







## GRATIFYING GINS

There are two categories of people when it comes to drinking gin. Some enjoy sipping on their nightly gin and tonic, enjoying the liquor's unique floral and herbaceous flavors, expertly paired with a mixer. And then some have only had gin at a party mixed with juice, thanks to Snoop Dogg's song Gin and Juice, and woke up the following day with a pounding headache. Indeed, there are parties in between, with love/hate relationships with the spirit, but we can all agree that the gin flavors are incredibly complex. Because of those complex flavors, gin has sometimes gotten a bad rap, as it hasn't always been as popular as other clear liquors, such as vodka and white rum. But it has recently had a spike in popularity as more craft distillers are marketing specialty products, and many more consumers are learning to embrace its unique qualities. Here are some local cocktail recipes featuring gin as the star ingredient.



**ALEXANDER'S RESTAURANT**

### *Alexander's Bee Sting*

**INGREDIENTS**

*1 1/2 ounces Barr Hill gin*
*1/2 ounce St. Germain*
*1/2 ounce local honey diluted with hot water (3:1)*
*1/4 ounce fresh squeezed lemon juice*
*1/2 ounce soda water*

**DIRECTIONS [1]** Stir to mix all ingredients. **[2]** Garnish with an orange twist and dust the top of the drink with cinnamon.

*"Alexander's Restaurant's "Bee Sting" is its version of the Bee's Knees—a simple (and fan favorite) cocktail which is refreshing for those warm island evenings."*
***— Alexander's Restaurant***



**FISHCAMP ON BROAD CREEK**

### *The Big Chill*

**INGREDIENTS**

*1 ounce Bulrush gin*
*A squeeze of fresh lemon*
*2 ounces C Bubbles*
*1/2 ounce rosemary simple syrup*

**DIRECTIONS [1]** Stir ingredients together and pour over ice. **[2]** Garnish with lemon and a sprig of rosemary.

*"When you really need to chill out, head to Fishcamp on Broad Creek for The Big Chill. Grab a seat alongside picturesque Broad Creek to watch dolphins, boats and the sunset while sipping this briskly cold cocktail of South Carolina distilled Bulrush Gin, Coastal Restaurants and Bars' C Bubbles (a locally brewed hemp-infused sparkling water) and rosemary. Mmm... just chill."*
***— Fishcamp on Broad Creek***




**THE CRAZY CRAB**

### *Floradora*

**INGREDIENTS**

*1 1/4 ounces Bulrush Gin*
*1/2 ounce raspberry liquor*
*Splash of lime juice*
*Ginger ale*

**DIRECTIONS [1]** Combine gin, raspberry liquor and lime juice in a shaker and shake. **[2]** Top with ginger ale.

*"The Floradora cocktail is a classic gin drink starring raspberry, lime and ginger that dates to the early 1900s. This was also when the land that The Crazy Crab Jarvis Creek now resides on was purchased by Simpson Vanderhorst Toomer for $500. The Crazy Crab opened in 1984 and is proud to serve a modern version featuring craft small batch South Carolina distilled Bulrush Gin."*
***— The Crazy Crab***



WISEGUYS

## *The Martinez*

**INGREDIENTS**

*1 1/2 ounces The Botanist gin*
*1 ounce Dolin Rouge vermouth*
*1/2 ounce Luxardo Maraschino liqueur*
*2 dashes of orange bitters*

**DIRECTIONS [1]** Combine all ingredients into a Boston shaker and fill with ice. **[2]** Stir and strain into a bourbon glass over a large ice cube. Do not shake! **[3]** Express and twist an orange peel to finish the cocktail.

"We chose this because it's a forgotten classic that dates back to the 1880s. It's a cousin of the Manhattan and the martini, and it's been said that it is what inspired both of those cocktails. As such, everyone will have their preference as to how they prefer the ratios of spirits. So go ahead, stir one up and thank us later. Or better yet, have us do it for you. Cheers."

***— WiseGuys***



KIND OF BLUE

## *Kind of Blue Martini*

**INGREDIENTS**

*3 ounces blueberry vodka*
*1/2 ounce triple sec*
*1/2 ounce lemon juice*
*Splash of soda*
*Blueberries, for garnish*

**DIRECTIONS [1]** Combine vodka, triple sec and lemon juice in a shaker. Add ice and shake until chilled. **[2]** Strain into a martini glass and top with soda. **[3]** Garnish with blueberries.

*"A great pairing with our music. This delicious cocktail will soothe your soul."*

***— Kind of Blue***










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# *LEADING LIQUERS*

Liqueur, also known as cordial, is a moderately strong alcoholic ingredient that is reasonably strong and slightly sweet. A good mixed drink contains a balanced combination of sweet, sour and strong flavors. Liqueurs are often used in place of or alongside simple syrup as the sweet element in a drink. And while a liqueur can be the primary cocktail ingredient, many traditional cocktails use liqueurs for additional sweetness and flavor. Here are some recipes where local restaurants embrace the flavors of liqueurs.



**THE GOLF CLUB AT INDIGO RUN**

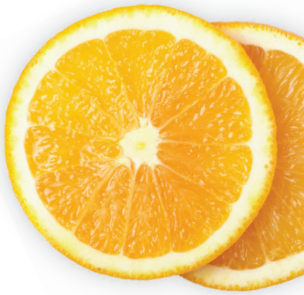
## *Aperol Spritz*

**INGREDIENTS**

*Aperol*
*Prosecco*
*Club soda*

**DIRECTIONS [1]** Fill a wine glass with ice. **[2]** Add equal parts Aperol and prosecco. **[3]** Top with a splash of club soda and an orange wedge.

*"The Aperol Spritz is a classic cocktail perfect for our members coming off the golf course, tennis courts or paired with a bite prepared by our award-winning chef."*
***— The Golf Club at Indigo Run***



**LULU KITCHEN**

## *Lulu Sippy Cup*

**INGREDIENTS**

*1 1/2 ounces Averna amaro*
*1/2 ounce Cocchi vermouth*
*3/4 ounce ginger syrup*
*1/4 ounce fresh lime juice*
*2 ounces club soda*

**DIRECTIONS [1]** Fill a shaker with ice, add amaro, vermouth, ginger syrup and lime juice, top and shake well. **[2]** Pour over two ice cubes into a collins glass. Add club soda. **[3]** Garnish with an orange twist, orange and a mint sprig.

*"The Lulu Sippy Cup is as unique and refreshing as Lulu itself."*
***— Scott Hastings, Lulu Kitchen***





**FRANKIE BONES**

## *Hilton Head Iced Tea*

**INGREDIENTS**

*1 1/2 ounces House-Infused Hilton Head Tea Spirits Blend*
*2 ounces sour mix*
*Splash Coca-Cola*

**DIRECTIONS [1]** Make the Hilton Head Tea Spirits Blend: Mix equal parts vodka, white rum, gin and Blanco tequila infused with fresh peaches and mangos and let rest for several days to let the flavors fully fuse. **[2]** Fill a pint glass with ice, add the liquor infusion and sour mix, pour into a large shaker and shake. **[3]** Pour back into the pint glass and top with Coca-Cola. **[4]** Garnish with a lemon wedge.

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***— Frankie Bones***



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## *Sunset Martini*

**INGREDIENTS**

*1 1/2 ounces raspberry liqueur*
*Splash of orange juice*
*Splash of pineapple juice*
*Splash of lemonade*
*1/2 ounce grenadine*

**DIRECTIONS** Stir ingredients together and pour into a martini glass.

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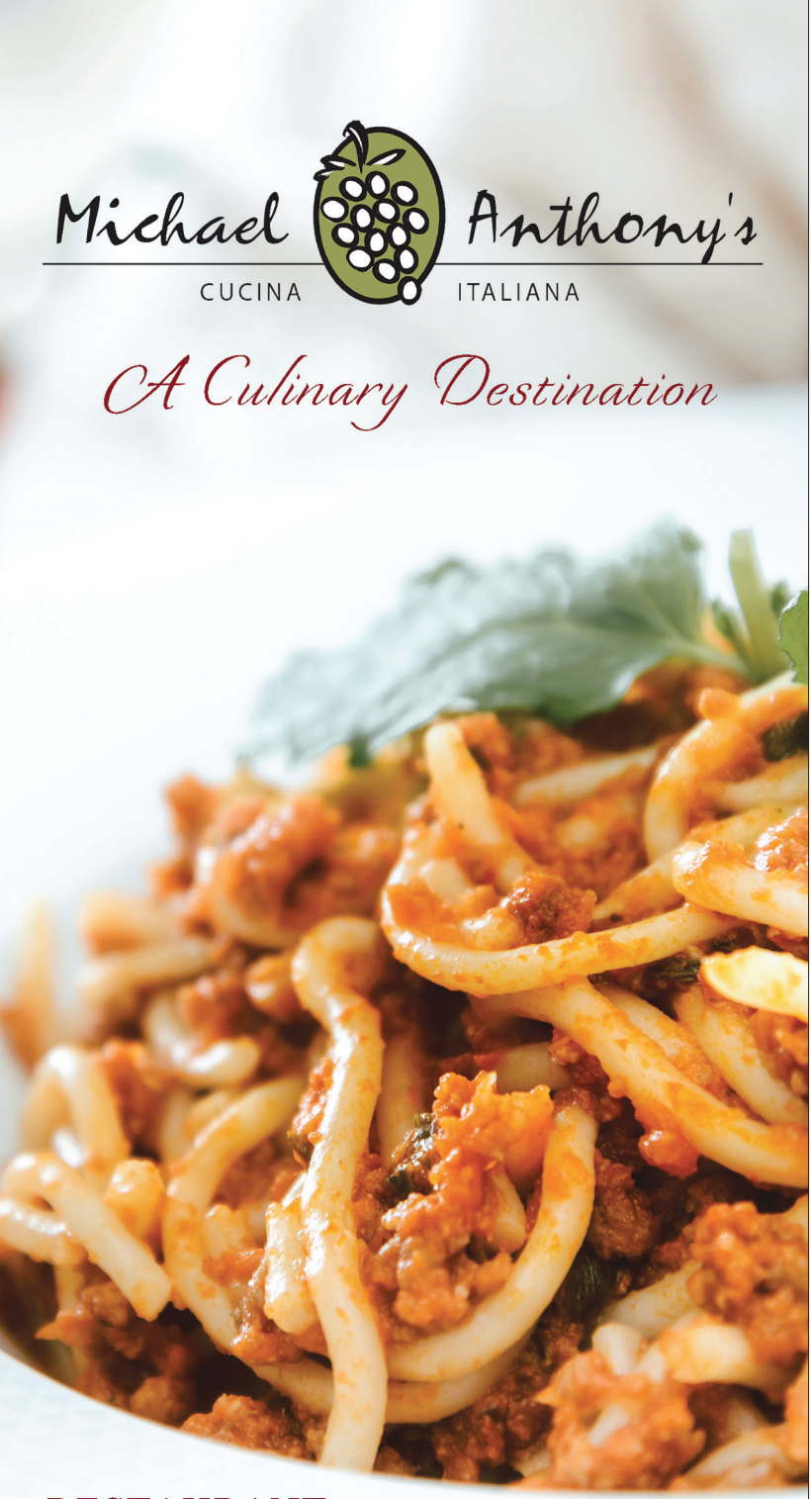

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### *Moonshine Punch*

**INGREDIENTS**

*1 1/2 ounces South Carolina peach moonshine*
*2 ounces cranberry juice*
*2 ounces lemonade*
*Splash orange juice*
*Splash soda*
*1 lemon wedge, lime wedge and cherry for garnish*

**DIRECTIONS [1] GENTLY** stir moonshine, cranberry juice, lemonade, orange juice and soda in a glass with ice. **[2]** Garnish with a cherry, lemon wedge and lime wedge.

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***— A Lowcountry Backyard***

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Find additional signature cocktail recipes from local restaurants and mixologists online at ***LocalLifeSC.com***. Keep calm, and drink a cocktail.




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# WWMD
## What would Margaret drink?

***Margaret Pearman** is a certified sommelier under the Court of Master Sommeliers and is responsible for curating the award-winning wine list at Charlie's Coastal Bistro. **Here is her sipping suggestion for November:***

# Fat-washing cocktails

I am always looking for new ways to freshen up the cocktail list at Charlie's. A simple way to add some complexity to a cocktail (and really wow your guests) is the technique of fat washing. The idea is to add flavor and creaminess. Bartender Don Lee popularized it at PDT (Please Don't Tell) in New York with his Benton's Old Fashioned.

Basically, pour liquid fat into a spirit, and allow it to infuse at room temperature. Freeze for a couple of hours or overnight, then strain. Make a classic cocktail even better. There are endless possibilities.

***A few good combinations are:***




***Sesame oil + gin***



***Truffle oil + vodka***




***Brown butter + rum***




***Coconut oil + rum***




***Bacon fat + bourbon***

At Charlie's we have featured our Duck Fat Manhattan since last fall. It's just that popular. I melt the duck fat over medium-high heat with a few sprigs of rosemary until it's golden. Pour it over Old Forrester Kentucky Bourbon, infuse at room temp for an hour, freeze overnight and strain. We top the drink with Luxardo cherries.

**Fat Wash Guideline:** Use 120g/4 oz fat per 750 ml alcohol when using stronger flavored fats like bacon or duck fat. Use 240g/8 oz fat per 750 ml alcohol when using lighter flavored fat like olive oil or butter.

# Get cranberry sauced

*Thanksgiving is a special time of the year. Make this year's holiday even more exceptional by serving these lip-smacking cranberry cocktails from the team at **Tito's Handmade Vodka**. Sure, you could simply open a nice bottle of wine for your guests, but where is the fun in that? These concoctions strike a festive hue and will tickle your tastebuds with tart flavor.*



## *Thanksgiving Tito's & Tonic*

This Thanksgiving Tito's & Tonic epitomizes ease and is oh so refreshing. Sometimes, between hours spent in the kitchen and hours chatting with your out-of-town cousins, you need a break during the holidays, and this cocktail has you covered. Start sipping this seasonal favorite, and the tension of Turkey Day will melt away.

**INGREDIENTS**

*1 1/2 ounces cran & orange-infused Tito's Handmade Vodka (recipe below)*
*4 ounces tonic water*

**DIRECTIONS [1]** Pour ingredients into a glass over ice and stir.



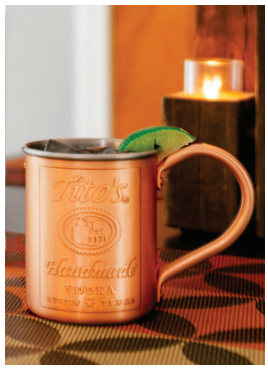

## *Cran-Orange Infusion*

Tart and tangy, this cran-orange Infusion is perfect for the holiday season, as it holds onto seasonal flavors and smells like autumn in a glass. We suggest mixing it into a punch or enjoying it on the rocks. Try adding an orange slice for a sweet garnish to top it off.

**INGREDIENTS**

*750 milliliters Tito's Handmade Vodka*
*1 cup frozen cranberries*
*2 whole orange peels*

**DIRECTIONS [1]** Boil the frozen cranberries for about 5 minutes or until they pop and let cool. **[2]** Add Tito's Handmade Vodka, cranberries and orange peels to a glass container. **[3]** Let sit for two weeks before straining out fruit. Be careful to avoid the white pith of the orange, as that can make your infusion bitter.



## *Tito's Cranberry Mule*

Two classic vodka cocktails just got a makeover. Vodka-cran? Meet the Mule. Combine these two go-to classics for a zesty twist that serves up the best of both worlds.

**INGREDIENTS**

*1 1/2 ounces Tito's Handmade Vodka*
*3 ounces ginger beer*
*1/2 ounce lime juice*
*1/2 ounce cranberry juice*

**DIRECTIONS [1]** Add all ingredients to a Tito's Copper Mug with ice. **[2]** Stir and garnish with a lime slice.




Tito's®

# Apple Cider Mule

**1 ½ oz Tito's Handmade Vodka**

**3 oz spiced apple cider**

**1 oz ginger beer**

Add all ingredients to a Tito's Copper Mug over ice. Garnish with a cinnamon stick.

Tito's Handmade VODKA AUSTIN ★ TEXAS

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WHAT'S FRESH IN NOVEMBER?

# Unleash the power of cauliflower

## THIS ONCE HUMBLE AND UNDERSTATED PLANT IS NOW THE HOTTEST VEGETABLE AROUND.

STORY BY BAILEY GILLIAM



Cauliflower-crust pizza, cauliflower rice, cauliflower mashed potatoes, cauliflower steaks – the list of alternative cauliflower-based recipes is endless. Cauliflower has been a star of the gluten-free and vegetarian worlds due to its versatility and healthy nature, but anyone can enjoy the benefits of cauliflower. Whether plain, as a dietary substitute or even with a piece of the rarest steak imaginable, you too can enjoy and incorporate this delicious, fresh and in-season veggie into your diet.



### *Sticky sesame cauliflower*

Sticky sesame cauliflower is a sweet, sticky and addictively delicious dish that tastes like a better-for-you version of Panda Express.

**INGREDIENTS**

*1 small head cauliflower, chopped (6 1/2 cups florets)*
*1/3 cup low-sodium soy sauce*
*1/4 cup pure maple syrup, honey or agave*
*1/4 cup rice vinegar*
*1 tablespoon minced garlic*
*1 1/2 teaspoons toasted sesame oil*
*1/2 teaspoon powdered ginger*
*1 1/2 tablespoons cornstarch*
*1/4 cup water*
*Sesame seeds and scallions, for garnish*

**DIRECTIONS [1]** Heat the oven to 450. Grease a baking pan, or line with parchment. Cut cauliflower into florets, then slice so one side of each floret is flat. Arrange in a single layer in the greased pan. Bake for 10 minutes on the center rack. **[2]** Whisk together the soy sauce, sweetener, vinegar, garlic, sesame oil and ginger in a saucepan. Bring to a boil. While waiting, stir together the cornstarch and water until cornstarch dissolves fully, then slowly whisk this into the saucepan as soon as it boils. Turn heat to medium and cook for 2 minutes, stirring more frequently once it returns to a boil. Cook until thick. You can also make the sauce ahead of time if desired, and it thickens more as it sits in the fridge. **[3]** Flip cauliflower florets and bake 10 additional minutes. Pour sauce over florets. Sprinkle sesame seeds and optional scallions on top and serve.



## *Oven-roasted cauliflower*

Oven-roasted cauliflower is quite flavorful; high-heat baking caramelizes this vegetable and turns it into a delicacy. It's an easy recipe too: the florets are tossed with olive oil, garlic and parmesan, then baked until golden.

**INGREDIENTS**

*1 large head cauliflower, cleaned and separated into florets*
*4 tablespoons extra-virgin olive oil*
*1/2 teaspoon sea salt*
*1/4 teaspoon black pepper*
*1 teaspoon garlic powder*
*1/4 cup grated Parmesan*

**DIRECTIONS [1]** Heat your oven to 425. Place the cauliflower florets in a rimmed baking dish large enough to accommodate them in a single layer. **[2]** Right in the pan, toss the cauliflower florets with olive oil, salt, pepper and garlic powder. **[3]** Roast the cauliflower for 15 minutes. Gently stir the florets, sprinkle them with the parmesan, and continue baking until tender and golden, about 10-15 more minutes. Serve immediately.

## *What's in a name?*

There are two opposing ideas about cauliflower's existence. The French believe it has its roots in Cyprus. It was originally known as choux de Chypre, meaning Cyprus cabbages. However, the rest of the world attributes cauliflower to the Middle East. Cauliflower comes from the Italian phrase caoli fiori, which means cabbage flower. The ultimate origin of the name comes from the Latin words caulis, which means cabbage, and flos, which means flower. Cauliflower is often called the cousin of cabbage.

To add to its confusing origins, it is also related to kale. Cauliflower is a member of the Brassica oleracea family, which includes Brussels sprouts, broccoli and kale. The tightly bunched florets of cauliflower, like broccoli, are joined by a thick core, which is often surrounded by a few light leaves. Cauliflower leaves are edible, but they have a stronger flavor similar to collard greens. All parts of the cauliflower are edible and have their own flavors and textures.







## Health benefits

Consuming fruits and vegetables of all kinds has been found to reduce the chance of developing many adverse health conditions. Cauliflower is high in fiber and water, which are both important for preventing constipation, maintaining a healthy digestive tract and lowering the risk of colon cancer. A higher fiber intake may help lower blood pressure and cholesterol levels, improve insulin sensitivity, enhance weight loss for people with obesity and reduce cardiovascular risks. Cauliflower contains antioxidants that have been shown to reduce the risk of breast and reproductive cancers in men and women. The choline in cauliflower helps with sleep, muscle movement, learning and memory. It also helps maintain the structure of cellular membranes, aids in the transmission of nerve impulses, assists in the absorption of fat and reduces chronic inflammation.



## Let it grow

Cauliflower grows best as a fall crop but can be grown in spring too. Plant cauliflower seedlings 6 to 8 weeks after daytime temperatures are regularly below 75 degrees. Set plants 18 to 24 inches apart with 30 inches between rows. Water regularly with 2 inches of water per square foot each week. Plants are usually ready to harvest in about 50 to 100 days. When the heads are compact, white and firm, then it is time to harvest them. Ideally, the heads will grow to 6 to 8 inches in diameter.

## White turning yellow?

If exposed to the sun for too long, the color of white cauliflower curds will turn a dull yellow color as they mature. Although the discoloration has no effect on the taste, it does make the vegetable appear less appetizing. To avoid yellowing, the cauliflower head should be kept out of direct sunlight. To do so, tie the plant's outer leaves up over the head using a rubber band, a piece of twine or even a peg to keep light out.



## Colorful cauliflower

Although white cauliflower is the most common, you may find striking colored varieties on grocery store shelves. Keep your eye out for yellow, orange, green and purple cauliflower. These varieties taste similar–mild, sweet and nutty – but they differ in nutritional value.

**White:** Generally the type of cauliflower most shoppers purchase, but colored cauliflower may be healthier than the white varieties. Some common varieties include snowball, snow spring, white corona, early white, attribute hybrid cauliflower and cornish cauliflower. They have a mild, sweet and nutty flavor.

**Orange/Yellow:** Gets its coloring from additional beta carotene, which also gives carrots their color; vitamin A content is 25 percent higher than the other colors. Some common varieties include cheddar and flame star hybrid. They have a mild, slightly sweet and creamy flavor.

**Green:** Contains chlorophyll and is often known as broccoflower; similar to broccoli in texture and is more fibrous than the other colors. Some common varieties include romanesco, alverda, green goddess, vitaverd and chartreuse. Thewy have a sweet, mild taste.

**Purple:** The healthiest cauliflower. The purple color is caused by the presence of the antioxidant anthocyanin, which is higher in antioxidants. Purple cauliflower has been linked to reducing inflammation, cardiovascular disease and the risk of cancer. Some common varieties are purple of sicily, sicilian violet, violet queen, purple cape, depurple cauliflower hybrid and graffiti hybrid.



## Garlic mashed cauliflower

These cauliflower mashed potatoes have far fewer carbs than your usual mashed potatoes but are just as smooth and creamy. It's a creamy vegetable side that's easy to prepare, it's healthier and it's delicious.

**INGREDIENTS**

*1 head cauliflower, cut into florets*
*1 tablespoon olive oil*
*1 clove garlic, smashed*
*1/4 cup grated Parmesan cheese*
*1 tablespoon reduced-fat cream cheese*
*1/2 teaspoon kosher salt*
*1/8 teaspoon freshly ground black pepper*

**DIRECTIONS [1]** Place a steamer insert into a saucepan, and fill with water just below the bottom of the steamer. Bring water to a boil. Add cauliflower, cover, and steam until tender, about 10 minutes. **[2]** Meanwhile, heat olive oil in a small skillet over medium heat; cook and stir garlic until softened, about 2 minutes. Remove from heat. **[3]** Transfer half of the cauliflower to a food processor; cover and blend on high. Add remaining cauliflower florets, one at a time, until vegetables are creamy. Blend in garlic, Parmesan cheese, cream cheese, salt and pepper. Top with herbs and seasonings of your choice.

*"Cauliflower is nothing but cabbage with a college education"*
***– MARK TWAIN***

## WHERE TO BUY

**Farmers Market of Bluffton:** Purchase locally grown cauliflower from noon to 5 p.m. Thursdays in Old Town Bluffton.

**Roadside markets:** Certified roadside markets such as Dempsey Farms and Pasture Shed Farm are fresh sources for local cauliflower.

**Supermarkets:** Our favorite spots for fresh produce are Publix, Whole Foods, Kroger and Harris Teeter. *LL*

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# *Precision preparation – with a pinch of grandmotherly love for good measure*

## *CHEF IAIN JONES TALKS SWEET AND SAVORY*

STORY BY B.C. RAUSCH + PHOTOGRAPHY BY MIKE RITTERBECK




*Have you ever met a pastry chef who doesn't have a sweet tooth? Or who studied engineering in college?*

Meet ***Iain Jones***, executive pastry chef at The Sea Pines Resort.

He's admittedly analytical, methodical and organized, measuring everything in grams (and he is very precise!). But he also says there is "no better smell than the scent of a homemade bread baking in the oven. Just the thought of it makes my mouth water."

His path from engineer to executive pastry chef at one of the south's premier luxury resorts wasn't direct, as you might imagine. During college he switched majors from engineering to fiber optics and quickly found a job. But after 9/11 his position was eliminated.

During his lay off, while having lunch with his mother at a bakery in his hometown of Asheville, she "volunteered" him for a job there. He started at the bottom, washing dishes, working overnight, making breads and learning everything he could. From there he made stops at the Biltmore Estates, The Inn at Biltmore and Grove Park Inn in Asheville, where he met Executive Chef Duane Fernandes and started focusing on higher-end preparations. Another mentor was Chef Kelly Fields, whom he met at The Inn at Biltmore. Fields was recipient of the 2019 James Beard Foundation Outstanding Pastry Chef Award.

On a whim, he applied for a position at The Inn at Little Washington in Virginia, the longest-tenured Forbes 5 Star and AAA Five Diamond restaurant in the world. "I wasn't really expecting to hear anything, but surprisingly



**SWEET GIG**
Iain Jones is the executive pastry chef at Sea Pines Resort. He has been the mastermind behind the scrumptious, beautiful and shareable desserts at Quarterdeck and other Sea Pines Resort restaurants.



THE SEA PINES RESORT

## *Stove Top Milk Chocolate Pot de Crème*



**INGREDIENTS IN GRAMS**

*Milk chocolate – 170g*
***Yolks** – 75g (approximately 1.5 eggs)*
*Sugar – 16g*
*Salt – 1g*
*Heavy cream – 146g*
*Half and half – 85g*
*Water – 7g*
*Vanilla extract – 7g (1 teaspoon)*

**DIRECTIONS [1]** Scald cream, half and half, water, sugar, vanilla, and salt in a heavy bottom pot. **[2]** While whisking, slowly pour some of the cream mixture into the egg yolks to temper the mixture. **[3]** Return the yolk and cream mixture back to the pot and cook to approximately 170 degrees Fahrenheit. **[4]** Strain through a chinois over chocolate and then blend with stick blender. **[5]** Pour 2 ounces into the bottom of a Verrine Glass. Place in refrigerator and allow to set. **[6]** Pipe a thin layer of crème fraiche, place in refrigerator and allow to set. **[7]** Pour last 2 ounces of pot de crème on top. Allow to set and garnish.





after several months I got a call and was asked to come in and prepare a tasting menu for the selection committee."

He won them over with an opera torte (thin layers of sponge cake with a coffee buttercream and chocolate ganache), sachertorte (Austrian chocolate cake) and a strawberry and almond dessert. While at The Inn at Little Washington, Iain was part of the team that received a 3-star Michelin rating, one of only 14 given in the entire U.S.

After several years at the Inn, The Sea Pines Resort called with an opportunity and scope of position too good to pass up. Since arriving in January, Iain has worked on the menu planning and grand opening




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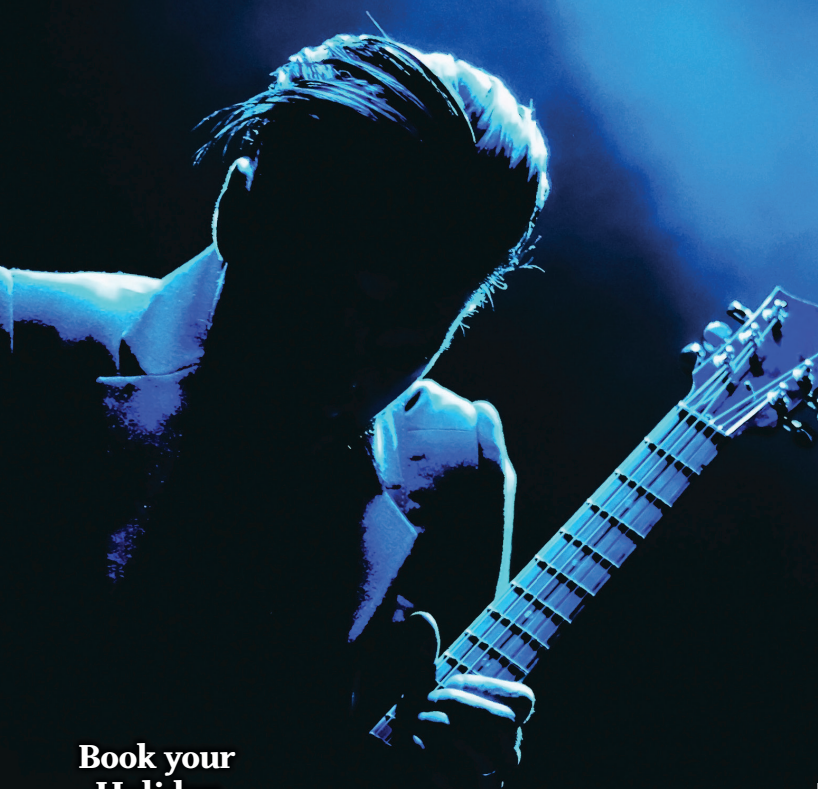

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of the wildly popular Quarterdeck, followed by revising the dessert menus for Links, Coast, Fraser's Tavern Harbour Town Bakery & Café, catering and special events.

"Each restaurant needs to be distinctive, and the breads, pastries and desserts need to reflect the identity of each menu," he said. "Here in the South, grandma puts love into her food. At Sea Pines we want to do the same for our guests, making their dining experiences memorable by offering something they wouldn't find anywhere else, and, of course, delicious."

Next up for Iain are the coming holidays and the 2023 RBC Heritage. He's planning a huge bread display for Thanksgiving, along with bourbon pecan, pumpkin and apple pies and pumpkin cheesecake.

He's also looking more closely at sustainability. "Knowing where your products are coming from is key. We're also producing healthier options, like removing gluten where possible or sourcing vegan milk chocolate."



## *Tips & quips*

- *Iain prefers **Valrhona Chocolate** (France) or chocolate products from Cacao Barry.*
- *His favorite magazine is So Good, a semi-annual magazine of haute patisserie. It's absolutely mouthwatering!*
- *Add ginger to pumpkin dessert recipes as a "flavor brightener."*
- *Chef Patrick O'Connell always told him to make a recipe three times just the way it was written before making any adjustments. Remember that!*
- *Never try to tweak a baking recipe without first understanding the science behind the ingredients and the preparation steps.*
- *Make sure to find a balance. Use acid and salt to round out a recipe and to develop the flavor profile.* LL



**THE SEA PINES RESORT**

## *Key Lime Cheesecake*

This no-bake, airy cheesecake recipe has been a hit at Quarterdeck and is simple to try at home.

**INGREDIENTS IN GRAMS (Crust)**

*Graham cracker crumbs – 100g*
*Butter (melted) – 113g*
*Sugar – 50g*

**DIRECTIONS [1]** Stir together the ingredients, which should hold shape when pressed together. **[2]** Line bottom of springform pan with parchment. Pack layer of crust. **[3]** Bake at 325 degrees for 5 minutes.

**INGREDIENTS IN GRAMS (Cheesecake)**

*Key lime juice – 92g*
*Gelatin - 4 sheets of gelatin (or 1 tablespoon of gelatin powder)*
*Cream #1 – 119g*
*Cream #2 – 476g*
*White chocolate – 283g*
*Cream cheese – 680g*
*Sugar – 200g*
***Zest of 1 lime***



**DIRECTIONS [1]** Bloom gelatin in cold water for 15 minutes. **[2]** Melt together cream #1 and white chocolate in a double boiler. **[3]** Combine cream cheese, lime zest, and sugar in mixer with paddle attachment. Beat until smooth. **[4]** Add gelatin and key lime juice to melted chocolate and emulsify. **[5]** Add chocolate mixture into cream cheese. **[6]** Strain through chinois into large bowl. **[7]** Whip cream #2 to medium peak. **[8]** Fold into cream cheese mixture and pour into springform pan. **[9]** Place in freezer until set. Remove from freezer and cut with a knife dipped in hot water while still partially frozen.




# Jerk cornbread & collards casserole

## *THIS COMFORTING MAKE-AHEAD MEAL WILL HAVE EVERYONE COMING BACK FOR SECONDS.*

STORY BY CARRIE HIRSCH + PHOTO BY BUTCH HIRSCH



November is the prime time of year to cook collard greens. Some people have come to the conclusion they "don't like collards," but by pairing them with a medley of other tasty ingredients, you will have those skeptics rethinking their position. You can prepare everything a day or two in advance and then bake the casserole right before your family or guests arrive, so don't be intimidated by the length of the recipe.

The influences on Lowcountry cooking come from all over the world. Jerk sauce hails from the beautiful island of Jamaica in the Caribbean. The sauce is quickly made with ingredients found in most well-stocked pantries, with the exception of the key ingredient — Scotch bonnet or habanero pepper. These scorchers have a heat rating of 100,000-350,000 units of pungency on the Scoville Unit, so if you like heat, you will love this recipe. You'll have some leftover jerk sauce to use on chicken, pork, pasta and rice. Be sure to wear gloves when working with your pepper of choice, or you will be sorry when your fingers are still burning after two days (but you will only do this once). On a nutritional note, peppers contain potent antioxidants.

**CARRIE HIRSCH**

## *Jerk Cornbread & Collards Casserole*

SERVES 9

**INGREDIENTS (collard greens)**

*2 tablespoons extra-virgin olive oil*
*1 pound collard greens, chopped*
*1/2 onion, cut into 1/2" dice*
*1 red bell pepper, seeded and cut into 1/2" dice*
*½ cup orange juice*
*Salt & black pepper to taste*

**DIRECTIONS** Heat 2 tablespoons olive oil in a large, heavy skillet over medium-high heat. Sauté collard greens, onion and red bell pepper for 5 minutes, stirring often. Stir in orange juice, salt and pepper to taste and continue to sauté for 3 more minutes, stirring often.

**INGREDIENTS (jerk sauce)**

*(makes about 1 cup)*
*1 onion, coarsely chopped*
*6 garlic cloves, coarsely chopped*
*3 green onions, coarsely chopped*
*1 **Scotch bonnet** or habanero pepper, seeded and coarsely chopped (wear gloves)*
*1/3 cup soy sauce*
*2 tablespoons fresh lime juice*
*2 teaspoons black pepper*
*2 teaspoons allspice*
*4 tablespoons dark brown sugar*
*1 tablespoon caraway seeds*
*1 tablespoon dried thyme*
*1 teaspoon salt*
*1 teaspoon ground nutmeg*
*2 tablespoons vegetable oil*
*1 tablespoon water*



**DIRECTIONS** Process all ingredients (except the last two) in a food processor for 1 minute. Add vegetable oil and water and process until well incorporated. Place the mixture in a small, heavy pot over medium heat. Bring to a low boil, reduce heat and allow to simmer (uncovered), stirring occasionally, for 15-20 minutes until dark brown in color. This recipe calls for 4 tablespoons, or to taste. Excess sauce can be refrigerated in an airtight container for up to 1-2 weeks.

**INGREDIENTS (cornbread)**

*2 8.5-ounce packages corn muffin mix*
*2 eggs*
*½ stick butter, melted*
*1/3 cup milk*
*1/3 cup sour cream*
*1 cup creamed-style corn*

**DIRECTIONS** In a medium bowl, stir together dry corn muffin mix, eggs, melted butter, milk, sour cream and cream-style corn.

**INGREDIENTS (green onion butter)**

*Stick of butter, softened not melted*
*1/3 cup green onions, finely minced*
*½ teaspoon salt*

**DIRECTIONS** In a small bowl, stir together softened butter, green onions and salt. Transfer to a ramekin, cover and refrigerate.

**ASSEMBLY [1]** Heat oven to 400 degrees. Butter a 3-quart casserole dish, then prepare the following layers: 1/3 of the corn bread batter, 4 tablespoons jerk sauce (or to taste), sauteed vegetables, then top with remaining corn bread batter. **[2]** Bake for 40-45 minutes or until the top layer of cornbread is a deep golden brown. **[3]** To serve, cut into squares, plate, then top with a green onion butter.




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# RESTAURANT news

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# Events & Classes

## Wine tastings

***When:*** *5-7 p.m. Tuesdays & 4-6 p.m. Thursdays* ***Where:*** *Hazel Dean's*
***Details:*** *Head to Hazel Dean's to taste four wines while enjoying small-bite pairings. Wine Tasting Tuesdays are at the Wexford location, and Thirsty Thursday Wine Tastings are at the Sea Pines location. Check its Facebook page before you go for details.* ***hazeldeans.com***



## Luli Wine Dinner

***When:*** *6 p.m. Nov. 6*
***Where:*** *Lulu Kitchen*
***Details:*** *Enjoy a six-course wine dinner featuring wines from Luli Vineyards.*
***lulukitchen-hhi.com***



## Hello Gourd-geous Mixology Class

***When:*** *7 p.m. Nov. 10*
***Where:*** *Hilton Head Distillery*
***Details:*** *In this two-hour, hands-on class, the distillery has gathered some of its favorite fall flavors and will guide you through the cocktail-making journey.* ***hiltonheaddistillery.com***



## The Dunes House Oyster Roast

***When:*** *12-5 p.m. Nov. 26*
***Where:*** *The Dunes House*
***Details:*** *Enjoy this Palmetto Dunes oyster roast complete with a buffet, fish taco bar, drinks and live music.*
***palmettodunes.com/duneshouse***



### COOKING DEMONSTRATION

## Scaloppine Three Ways

***When:*** *11:30 a.m., Nov. 10*
***Where:*** *Michael Anthony's Cucina Italiana*
***Details:*** *Scaloppine is an Italian term for a dish featuring cutlets of meat, or "scallops," which are pounded thin and sautéed. Learn an easy technique that will vastly improve your culinary repertoire.*

***UPCOMING COOKING DEMONSTRATIONS***
**Nov. 2:** *The Art of Making Gnocchi, hands-on*
**Nov. 4:** *Autumn in Tuscany Cooking Demo*
**Nov. 11:** *Fresh Pasta 101, hands-on*

## MASI Agricola Wine Dinner

***When:*** *6-8:30 p.m. Nov. 17*
***Where:*** *Alexander's Restaurant & Wine Bar*
***Details:*** *Enjoy a selection of excellent wine, spectacular food, live music and lively conversation.*
***alexandersrestaurant.com***

***UPCOMING WINE DINNER***
***Dec. 15:*** *Justin Winery*




## Santa Saturdays

***When:*** *3 p.m. Nov. 26, Dec. 3, 10 & 17*
***Where:*** *The Salty Dog in South Beach*
***Details:*** *Santa visits South Beach every Saturday during the holiday season on his floating sleigh. Enjoy a hot cocoa and s'mores bar, live music and holiday happy-hour specials.* ***saltydog.com/events***

## Salty Dog's Annual Homecoming

***When:*** *Nov. 23*
***Where:*** *The Salty Dog in South Beach*
***Details:*** *Don't miss this Thanksgiving tradition in South Beach. Celebrate and give thanks all while supporting an incredible local organization, the Deep Well Project. Enjoy a Lowcountry Boil, live music and happy-hour specials.* ***saltydog.com/events***


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## *Thanksgiving at Palmetto Dunes*

***When:*** *Times vary, Nov. 24*
***Where:*** *Palmetto Dunes*
***Details:*** *There are three options for Thanksgiving at Palmetto Dunes this year: Thanksgiving buffet at Centre Court, Big Jim's to-go Thanksgiving family pack or Alexander's Restaurant & Wine Bar prix fixe Thanksgiving meal.* ***palmettodunesthanksgiving.com***





## *Annual Community Thanksgiving Dinner*

***When:*** *11 a.m.-3 p.m. Nov. 24*
***Where:*** *Hudson's Seafood House on the Docks*
***Details:*** *The celebration, filled with food served family-style, fellowship and entertainment, is free to all. Donations are gratefully accepted and benefit Deep Well, Bluffton Self Help and Second Helpings.* ***communitythanksgiving.com***

# *NEWS & NOTES*

## *Remembering Steve Carb*



***Steve Carb, the co-founder of SERG Restaurant Group, passed away Oct. 8 after a well-fought battle with cancer.*** *Carb had a positive impact on the hospitality industry as a respected entrepreneur, visionary and mentor.*

*"To say Steve was a pillar in the Hilton Head community would be an understatement," the SERG Group stated. "The lengths he went to not only to build the hospitality industry locally and beyond but to help others realize their dreams was simply amazing. He was the perfect combination of driven, intelligent and compassionate."*

*Carb was born in 1958 in Pittsburgh. After graduating from Edinboro University, he moved to Montecito, California, where he opened his first restaurant, Giuseppi's Pizza Plus. A few years later he was invited by a friend to visit Hilton Head Island. Immediately, he knew this is where he wanted to be. Upon moving to the island, Carb took a job as a dishwasher and began studying for his real estate license. He began his real estate career as an agent for Marriott Ownership Resort, where he became a top-selling agent.*

*He had similar sales success at Indigo Run and then again at Colleton River before setting his sights to follow his real passion, food. Carb saved every penny he earned in real estate to open a Giuseppi's Pizza Plus in 1984 on Hilton Head Island, and the rest is history. His tireless work ethic and vision, combined with an eye for excellence, led to the formation of the SERG Group. With the help of partners and staff, Carb's dreams of becoming a successful restaurateur came true. Today SERG is the largest employer on Hilton Head with over 1,300 employees in 19 locations.*

# *QUICK BITES*



*Check out the new patio addition at the new brewery,* ***Shellring Ale Works****, in Port Royal.*

*It's the season of giving, and every bowl or cup of soup enjoyed at* ***The Salty Dog in "Souper" November*** *equals a can of food for our neighbors in need at the Deep Well Project.*

*Don't miss the* ***South Beach Christmas Village at The Salty Dog****. Every evening between November 25 and January 1, thousands of lights illuminate South Beach, turning it into a festive wonderland complete with Christmas trains.*

# *TRY THESE*

***Must-have seasonal cocktails*** *to get you in the fall spirit.*



**STUBBORN FOR MULES**
Skip the pies and opt for a cocktail instead. Try the Blackberry Mule from ***The Pearl Kitchen + Bar*** made with Tito's, muddled blackberries, fresh lemon, simple syrup and topped with ginger beer.

**SPICE AND EVERYTHING NICE**
Who says Italian food is only paired with wine? ***Nunzio's*** has amazing fall cocktails. One of our favorites is Alex's Fall Rye Spiced Bourbon, featuring cinnamon and other delicious fall flavors. It even looks like autumn in a glass.





**BERRY DELICIOUS**
There's something about fall and berries, so go all out on the berry cocktail tastings. ***Hudson's Seafood House on the Docks*** makes a fabulous Blackberry Mojito, equipped with Bacardi, fresh blackberries, fresh limes, fresh mint, simple syrup and soda water.

**WAKE UP!** Fresh ground and brewed espresso, mixed with a homemade café spirit and a splash of cream, then shaken hard and served in a cold martini glass and kissed with a layer of Kahlua is the perfect end to any day or beginning to any evening. ***Michael Anthony's*** has you covered with its espresso martini.





**ORANGE YOU GLAD**
Nothing says fall like blood orange. Try ***Holy Tequila's*** Bloody Orange Margarita. Light up your taste buds with Lunazul Blanco, lime, Mexican lime and agave mix, blood orange juice, triple sec and a splash of sparkling wine.




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# Good as Gold!

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

***Goldfinches** are are big fans of bird feeders. Although goldfinches will eat most small seeds, they love thistle and sunflower seeds.*

*Keep goldfinches coming back by replacing uneaten food every three to four weeks. Make sure the seed stays dry. Most tube and mesh feeders are fine.*

**American Goldfinch**

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# Hot pick

## *CRAZY, COLORFUL CELOSIA LOOKS LIKE IT BELONGS IN A DR. SEUSS BOOK.*

*Farmer Blue is a 12-acre, cut-flower farm in Seabrook. Its owner is working hard to build a better bouquet with local flowers. The farm grows over 300 varieties of annuals and perennials for florists and event planners in the Lowcountry.* ***Here is owner David Blue's favorite flower for November:***



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**Celosia (C. argentea and C. cristata), is commonly known as cockscomb and woolflowers depending on the head shape, which can vary from a spire to a fan or ball.** The name is derived from Greek, for burning, as the flowers have a flame-like shape. This annual is easy to grow in humid climates and can be used in fresh arrangements or dried, as an everlasting. Better still, throughout Africa celosia is grown for its leaves and stems which are incorporated in soups and stews. It's known as ji quan hua in China, where both seeds and flowers are used to treat blood diseases, bleeding and urinary tract infections.



*WHAT DOES THE FOX SAY?*

# *Hop to it!*

**Bunny tail adds texture when combined with protea, leucadendron, seeded eucalyptus, craspedia and garden rose.** Don't relegate your fall arrangements to orange, brown and rust colors. Include pinks and greens to give your fall arrangement a fresh twist and brighten any room or dark corner. Local floral artist Sean Bishop, owner of Fox and Olive on Mathews Drive, creates custom seasonal arrangements that are simple yet surprising. Typical orange and brown are replaced by golden yellow and fresh green.

**SEAN'S PRO TIPS FOR THIS ARRANGEMENT**

**1.** Use a variety of greenery
**2.** Play with textures like the fuzzy bunny tail
**3.** Mix height to add depth and interest with seeded eucalyptus





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FREQUENT FLYER

# American Goldfinch

## THE BIRD WITH A HEART OF GOLD AND A STOMACH OF SEEDS

STORY BY BAILEY GILLIAM




Just like the human vegetarian, the ***American goldfinch*** is a bit of an outcast. They are among the strictest vegetarians in the bird world, selecting an entirely vegetable diet and only inadvertently swallowing an occasional insect. This diet is so unusual that when brown-headed cowbirds lay eggs in an American goldfinch nest (which does happen rather frequently), the cowbird egg may hatch, but the nestling seldom survives longer than three days. The cowbird chick simply can't survive on the all-seed diet that goldfinches feed their young. The American goldfinch breeds later than most North American birds too. They wait to nest until June or July when milkweed, thistle and other plants have produced their fibrous seeds, which goldfinches incorporate into their nests and also feed to their young.

They are active, acrobatic little finches that balance on the seed heads of thistles, dandelions and other plants to pluck seeds. They sometimes mill about in large numbers at feeders or on the ground below and certainly will visit your yard during the cooler months. Just be sure to keep the ground around your feeders well-raked to prevent these delicate birds from catching contagious diseases which they are prone to.

Goldfinches fly with a bouncy, undulating pattern and often call in flight, drawing attention to themselves. You'll be able to recognize them by their frequent "po-ta-to-chip" calls which males sing year-round. Keep your feeder stocked with seeds, and you'll be entertained all winter by this little yellow misfit. *LL*

## Fun facts

- *Goldfinches move south in winter following a pattern that seems to coincide with regions where the minimum January temperature is no colder than 0 degrees Fahrenheit on average.*
- *Though we commonly recognize this bird for its bright yellow feathers streaked with white and shiny black, females and all winter birds are more dull but identifiable by their conical bill, pointed tail, wing bars and lack of streaking.*
- *American goldfinches are unusual among goldfinches in that they molt their body feathers twice a year; once in late winter and again in late summer.*
- *Paired-up goldfinches make virtually identical flight calls; goldfinches may be able to distinguish members of various pairs by these calls.*

## Where to find them

- *Goldfinches are usually easy to find throughout much of North America, except in deep forests. They're most abundant in areas with thistle plants and feeders. Plant native thistles, native milkweed and other composite plants to attract them to your yard.*
- *The goldfinch's main natural habitats are weedy fields, open floodplains and other overgrown areas where plants such as thistles, asters and sunflowers are common, and some shrubs and trees exist for nesting.*

## Essentials

Get everything you could possibly need for your backyard birding needs at Wild Birds Unlimited at the Festival Centre at Indigo Park on Hilton Head Island. Be sure to check out the WBU Eagle Cam on its website too, ***wbu.com***.

**FOOD & ACCESSORIES**

- Sunflower seed
- Nyjer
- Hopper, platform or hanging feeders













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FRESH CATCH

# Spotted seatrout

## A FISH THAT'S SURE TO HIT THAT SWEET SPOT

STORY BY BAILEY GILLIAM



### Cooking

***Spotted seatrout*** *are sought after for their buttery, sweet flavor and dense, white flakes. The smaller fish are often cooked whole and stuffed with herbs and lemons. But this fish can be cooked in a variety of ways, including sautéing, steaming, deep frying or grilling.*

"Nothing says fall like the pursuit of spotted seatrout at high tide along a spartina grass line," says Grant Kaple, manager of The Boathouse. Spotted seatrout, also known as specs, speckled trout or winter trout, is a game fish that can be caught by hook and line throughout the year and gigged in all months except December, January and February. But now is the time to catch them, for these fish are especially hungry due to their preparations for winter. Even though they are highly food-driven at the moment, they will still put up a fight; they are game fish after all. The designation of spotted seatrout as a game fish occurred in 1985, and for good reason. This is one of the toughest inshore fish to catch, due to its slippery, fighting nature, canine teeth and explosive strike. It is quite a striking fish, visually and physically.

### Seeing spots

The spotted seatrout also is known as speckled seatrout, so it's safe to assume that one of the prominent identifiers of this long, slender fish is its spots or speckles. It has a dark bluish-silvery-gray back and silvery sides. Its body is marked by round black spots on its back, upper sides and sometimes on its fins. The upper jaw has two large, curved, canine-like sets of teeth. In other words, this fish is really just a water-bound Dalmatian.



**STATE RECORD**
The state record is an 11-pound, 13-ounce spotted seatrout caught by A. Pendergrass in 1976 while fishing at Murrells Inlet.



## *Pan-fried breaded spotted seatrout*

Nothing beats fried fish here in the Lowcountry. This recipe is easy and delicious; it will leave you and your guests wanting more.

**INGREDIENTS**

*4 spotted seatrout fillets (about 8 ounces each)*
*1/2 cup grated Parmesan cheese*
*1/2 cup bacon-flavored crackers, crushed*
*1/2 cup cornmeal*
*1/4 to 1/2 teaspoon garlic salt*
*Pinch pepper*
*2 eggs*
*1/2 cup milk*
*1/2 cup canola oil*
*Lemon wedges and/or minced chives or **parsley**, optional*

**DIRECTIONS [1]** Rinse fish in cold water; pat dry. In a shallow bowl, combine the cheese, cracker crumbs, cornmeal, garlic salt and pepper. In another bowl, beat eggs and milk. Dip fish in the egg mixture, then gently roll in the crumb mixture. **[2]** In a large skillet, fry fish in oil for 3-4 minutes on each side or until it flakes easily with a fork. Garnish with lemon, chives and/or parsley if desired.

## *X marks the spot*

This fish is found in rivers, estuaries and shallow coastal waters over sandy bottoms. It is often associated with seagrass beds as well as salt marshes and tidal pools of high salinity. Its geographical range runs from New York to the northern part of Mexico, but the fish is rare north of Virginia. Locally you can find them around creek mouths, grass edges and oyster beds. These areas really fit trout well, as they tend to be ambush predators, with their favorite prey being finger mullet, mud minnows and shrimp. In the fall, large schools of fish should be plentiful, and just like the seatrout's appetite, they should be much larger as winter approaches. And luckily for you, the spotted seatrout is a schooling fish, so if you find one, you'll likely find many more.







## Give me the specs

Spotted seatrout are opportunistic carnivores whose feeding habits vary with size. Small trout feed primarily on small crustaceans, while medium trout feed on shrimp and small fish. Large trout feed almost exclusively on other fish such as mullet, pinfish, pigfish and menhaden. This preference for large fish makes large trout difficult to catch. Large trout do not feed often, and very few anglers like to use 12-inch live mullet for bait.

Kaple recommends taking live shrimp under a popping cork attached to your favorite 7-foot fast taper rod. Any light- to medium-action rod and reel combination is appropriate since most spotted seatrout caught are in the 2-3 pound range. The most popular terminal tackle for spotted seatrout is the popping cork rig. Try to pop the cork periodically to simulate live action. A solid bait choice for catching trout is live shrimp. Live fish like mullet or pinfish also can be effective. You can try fish-like lures during the cooler months. When fishing in shallow water during cold weather, some anglers move the point of line attachment from on top of the lure head to the snout tip to permit slower retrieval while keeping the lure off the bottom.



## Spotted seatrout piccata

This is a wonderful seafood dish you can make throughout the week and it takes no time at all. The spotted seatrout is a mild-flavored fish that takes on the flavor of the salty capers, the citrusy brine and the rich butter. It isn't heavy on calories, and it's delightfully light and flavorful.

**INGREDIENTS**

*8 seatrout fillets blotted dry and seasoned with salt and pepper*
*1/4 cup all-purpose flour*
*4 teaspoons olive oil, divided*
*1/4 cup dry white wine*
*3 tablespoons fresh lemon juice*
*1 tablespoon capers, drained and rinsed with water*
*3 tablespoons unsalted butter*
*1/2 teaspoon freshly ground black pepper*
*1/4 teaspoon sea salt*
*2 tablespoons minced fresh parsley*



**DIRECTIONS [1]** Dredge fillets in flour and shake off excess. Heat 2 teaspoons of oil in a nonstick skillet over medium-high heat. Add half of the fillets and cook until golden, about 2 minutes per side. Transfer fillets to a platter and tent with foil. Repeat heating and cooking with the remaining oil and fillets. **[2]** Add wine, lemon juice and capers to the skillet and cook for 30 seconds. Off heat, swirl in the butter until it melts; season with freshly ground pepper and sea salt. **[3]** Serve the fillets with sauce and your choice of side. Garnish each serving with parsley.



## Oven baked spotted seatrout

Baking whole trout in the oven is genius — especially when you do it in foil packets. With this easy trout recipe, dinner will be on the table in 20 minutes. You can't beat that.

**INGREDIENTS**

*Olive oil*
*2 small seatrout, cleaned and butterflied*
*1 lemon, sliced*
*4 sprigs fresh parsley or dill*
*Salt and freshly ground black pepper*

**DIRECTIONS [1]** Heat the oven to 400. Cut two sheets of heavy-duty aluminum foil that are larger than your fish. Place the trout, skin side down, on each piece of foil. Lightly oil both sides with oil. Season both sides, inside and out, with salt and pepper. Place two parsley (or dill) sprigs and two lemon slices down the middle of each fish. Fold up the foil by grabbing at the edges and crimping together to make a packet. **[2]** Place packets of fish onto a baking sheet. Bake for 10 to 15 minutes, checking one packet after 10 minutes. The flesh should pull apart easily with a fork. **[3]** Place each packet on a plate. Carefully open the foil packets. Slide the fish away from the packet and onto the plate and pour juices over it. Serve with more fresh herbs and lemon slices.

## Fun facts

- Spotted seatrout are actually in the drum family along with redfish, black drum, whiting and croakers.
- Many anglers watch and "sniff" for slicks when searching for trout. Yes, people can smell trout. Trout often regurgitate when excited (as during feeding), and the oils from partially digested food rise to the surface to make a slick. The odor has been described as similar to watermelon or newly mown grass. Other fish also can be "smelled," but a practiced nose can tell the difference.
- Trout tend to stay in the same estuary they were born in. If caught and released, you will likely find the same fish in the same spot.
- These fish spawn in massive schools, beginning at sundown and continuing until midnight. The males have air bladders they use to croak or drum. This drumming attracts the females.

## Purchasing tips

Hot markets for local trout: Benny Hudson Seafood, South End Seafood, Piggly Wiggly, Russo's Fresh Seafood, Sea Eagle Market, Bradley Seafood Market, Gay Fish Co., CJ Seafood Express

- Trout should smell fresh and mild; avoid it if it smells too fishy, sour or ammonia-like.
- The flesh should be shiny, firm and free from slime.
- Fillets should display no discoloration, darkening or drying around the edges.
- Soon after purchasing, store trout in the refrigerator. If using more than two days later, freeze it instead.
- When thawing a frozen trout, place it in the refrigerator overnight. If the trout needs to be thawed sooner, seal it in a plastic bag and immerse it in cold water.
- Seafood should be cooked to a temperature of 145 degrees. Insert a food thermometer to check the temperature. If you do not have a thermometer, fish should be flaky and separate easily with a fork. LL



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5-MINUTE HISTORY

# Happy hour

STORY BY RICHARD THOMAS + ILLUSTRATIONS BY CARLY SCHULTZ

As with most things today, we seem to have an infinite selection of choices for everything, and definitely so with the choice of libations. But things weren't so different 250 years ago. There were relatively few choices of non-alcoholic beverages, and since milk and water were generally impure and likely contaminated with harmful bacteria, alcohol was used to kill the unhealthy germs.

Two concoctions were popular in Colonial times: syllabub, which mixed fresh milk or cream with sugar or honey and wine, and saloop, which combined all the above with flour made from ground orchid tubers. Since importing orchid tubers was expensive, most colonists ground the roots of sassafras trees to yield a tolerable substitute, which became known as the American delicacy, root beer.



Similarly, a drink called spruce beer came from mixing the core ingredients of saloop with the boiled extract of the green needles and young green cones of spruce trees. The bark of certain trees, like the cinchona tree of South America, was used to grind and mix with the saloop core ingredients, and the product was called Jesuit's bark or Peruvian bark. With the lack of refrigeration, fruit juices had to be mixed with alcohol shortly after squeezing to preserve their palatability.

Beer was widely available in different forms. Small beer or table beer was similar to the 3.2 beer of today, a low alcohol-by-volume version of the more potent stuff. Regular strength beer was available as either pale ale or dark porter. Still, since few South Carolina planters raised hops or barley, importing these varietals from England or Philadelphia was cheaper. Beer was commonly known then by one of two nicknames, "Oil of Stingo" or "John Barleycorn," both of which were attributed to Irish origin, and the former of which may have given birth to the expression "stinko," describing the condition of one who has consumed too much of the oil.

Of course, there were wines. A wine called claret was from the English name for French wines from the Burgundy region. Frontignac was a French wine made from muscat grapes, which were eventually grown in Carolina and produced a passable and much cheaper version. But the staple wine for the colony was madeira, a red wine fortified with the addition of a more vital spirit like brandy and a drink that held up well in our hot Southern climate and was readily available due to England's close relationship with Portugal.

Several attempts were made to establish distilleries in and around Charleston, but too much good, reasonably priced liquor came in from England, the West Indies and even Northern colonies. The most common was rum, produced from sugar cane plants. So-called Northward Rum came from Rhode Island, a colony that imported raw cane sugar from Barbados and distilled it to export a vast amount of cheap rum to other colonies. A strong relationship between Newport, Rhode Island, and Charleston formed based on this trade. It lasted until long after the Civil War. Brandy, from distilled fruit juices, and gin, also called geneva in our early newspapers, came from England and Holland. Apple brandy, homemade from upstate apples especially, was a popular beverage.

The simplicity of making gin and its low cost and price made it the scourge of English society in the early 1700s, when the concept of alcoholism first appeared. A more obscure but famous spirit in Colonial times was arrack, a strong liquor of either Indonesian or Mediterranean origin, with fermented coconut flower sap and anise among its ingredients, making it a luxury item very much in demand.

But perhaps the most obscure name for a distilled beverage was "***Usquebaugh***," a barley-based whiskey from Ireland. Pronounced ish-ka-bah, it is an ancient Irish word meaning "the water of life," and though it and Scotch whisky were



available, they were not plentiful at all. After the Revolution a home-grown American version using more corn than barley became popular, and an industry was born. In the 1720s, when rice culture was still in its infancy, the government pushed to develop a marketable beverage distilled from rice. Some small test batches were produced, and it was heralded as a tasty drink, but the rice liquor industry never developed.

Some believe it was so similar to arrack in taste and so much less available that local producers yielded to the convenience of the competitive arrack, and a potential Carolina Gold Rice Wine disappeared. In the same vein, a cordial called shrub was popular. It was a mixture of rum or brandy with sugar, citrus juice and citrus rinds, and there were several fruit versions.

Packaging has fortunately changed. Beverages were then transported in wooden casks. For Colonial libations to make it to your table, a beverage had to be boulted ... that is, it had to be drained from the cask or barrel in which it was shipped into a bottle. The unit of measure we call the "gallon" came from England in Colonial times, and our American gallon is the "wine gallon" standardized by British law in 1707.

The basic package then was the tun, a vessel of 252 gallons in capacity. A barrel was 1/8 of a tun, a tierce 1/6 of a tun, a hogshead 1/4 of a tun or 63 gallons, a puncheon 1/3 of a tun, and a pipe or butt 1/2 of a tun. And best of all, our expanded choice today is accompanied by the convenience of variable packaging, size and material. Long live the variety of drinks! *LL*



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


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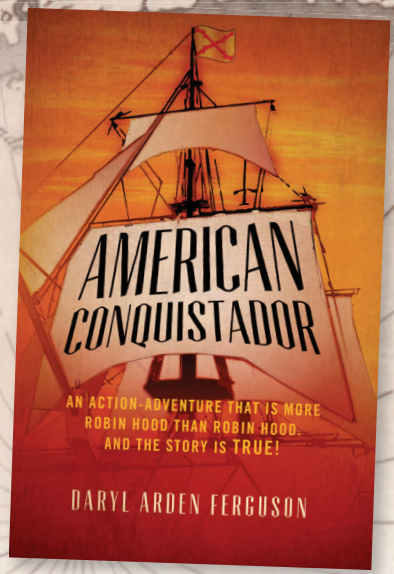


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# History of the red dot

STORY + PHOTOGRAPHY BY MICHAEL REYNOLDS

Visitors to South Carolina are often puzzled to see that so many of the state's liquor stores have ***red dots*** on them — sometimes a single red dot on the sign or painted on an exterior wall, but more often three bright red dots side by side. Ask a Carolinian why that is, and they are likely to shrug their shoulders and say, "I don't know." The red dots are only found in South Carolina.



**ON THE DOT** This historic building in Old Town was Bluffton's first dispensary, opened in 1939 by J.F. Coburn Jr. The building, which was originally built as a filling station in the 1920s, quickly became a popular spot for local spirit lovers. Prior to its opening, the nearest liquor store was 15 miles away in Hardeeville.

## *Legend has it*

Some who have taken a stab at explaining it assert that liquor store owners once needed a way for people who couldn't read to find their stores, although that leaves hanging the question of why other types of stores wouldn't need similar symbols to attract illiterate clientele. Others have speculated that it represents a red sun, since the state's liquor stores were originally opened only from dawn to dusk — and indeed today are required by law to open no earlier than 9 a.m. and close at 7 p.m.

The real answer lies back in the swirl of odd and often puzzling alcohol-control legislation that emerged in the wake of Prohibition's repeal.

## *A real buzz kill*

When the 21st Amendment was ratified in April 1933, Southerners didn't immediately bust out the bubbly. The amendment allowed each state to determine its own alcohol laws, and only a single Southern state — Louisiana — allowed liquor sales immediately upon repeal.

Legal drinking returned to the rest of the South in fits and starts as each state legalized alcohol in all sorts of patchwork ways. North Carolina opted for a state monopoly system for liquor sales, resulting in a byzantine system in which 168 local Alcoholic Beverage Control


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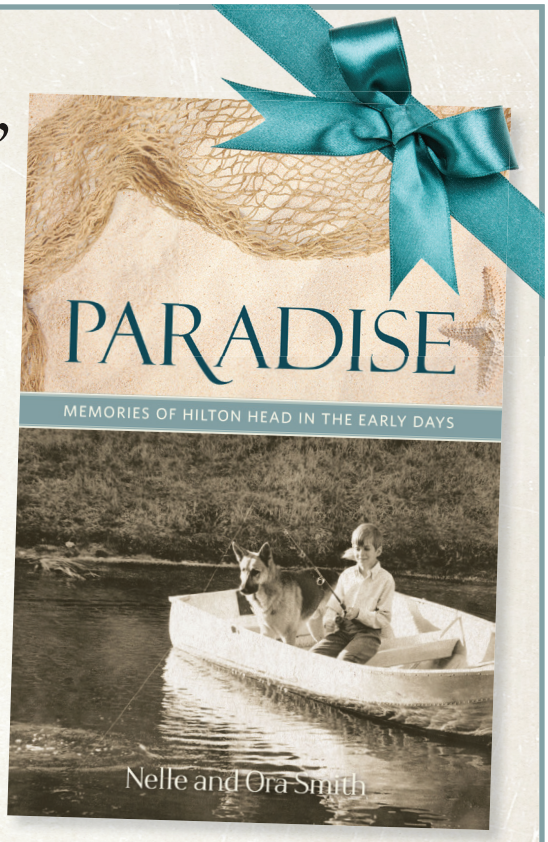

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**LIQUORED UP** In South Carolina, liquor stores are permitted to sell to customers from 9 a.m. to 7 p.m., Monday through Saturday. However, you can visit a grocery or convenience store and buy beer or wine 24 hours a day, Monday through Saturday, and even on Sundays in several counties, including Beaufort County.

(ABC) boards own and operate liquor stores in their communities and are overseen by a state-level board that warehouses and distributes liquor to each locality.

South Carolina, on the other hand, allowed the private retail sale of liquor to resume in 1935, but there were constant political challenges from those who wanted to tightly restrict the industry.

In 1945 the Legislature passed a measure that strictly limited liquor retailers from engaging in any sort of promotional activities. Liquor stores could have no neon signs, could not advertise prices and could not display bottles in their front windows. The only signage allowed were the words "Retail Liquor Dealer," which could be printed in letters no more than three inches high, along with the dealer's name and license number in two-inch high letters. You could sell liquor in South Carolina, but you weren't supposed to let anybody know about it.

## *Connecting the dots*

Within a few years people started noticing big red dots painted on the sides of liquor stores around the state. In October 1951 the Associated Press reported that the origin of the symbol "seems to be a mystery. But in the two years since state tax commission officials and retail store owners say they first noticed its use, it has become universal."

A month later Dan T. Henderson of the Charleston News & Courier tracked down the source. He reported that a Charleston liquor dealer named Jesse J. Fabian was first to have a red dot on his store, which was on the corner of Spring and King streets. It appeared there in July 1945, just after the state's advertising ban went into effect.

Fabian had hired C. A. (Doc) Wansley, a long-time Charleston sign painter, to inscribe "Retail Liquor Dealer" letters on his

store, using the required three-inch letters, but they didn't show very well. Inspired by the logo on a pack of Lucky Strike cigarettes, Wansley painted a large red dot around the lettering to serve as a background. Henderson was unable to account for how the symbol spread to other stores, but by 1949 they could be found all the way up in the northwestern part of the state.

The state Alcoholic Beverage Control (ABC) board tolerated the red dots for more than two decades, and for South Carolina residents it became the main way they identified where to go to buy a bottle. Suddenly in 1968, though, the ABC board ruled that the red dot was indeed advertising and could no longer be used. Several legislators promptly introduced legislation exempting red dots from the ban, codifying the use of the symbol in law. In 1976 the rules were further clarified, specifying that "red dots not exceeding thirty-six inches in diameter may be placed on each side of the building and on the rear and front of the building."

The laws prohibiting liquor store advertising were gradually relaxed over the decades that followed, and today the South Carolina statutes ban only advertising "addressed to and intended to encourage persons under twenty-one years of age to purchase or drink alcoholic liquor." But the red dots have stuck, much to the bafflement of folks from other parts of the country.

It's interesting to ride around South Carolina today and see new and old (abandoned) liquor stores with the red dot still making its appearance. It's even true with our own old Colburn's liquor store in Old Town. *LL*



**LOST IN TIME** Many abandoned red dot stores are scattered across Beaufort County and the rest of the state. There are currently 40 liquor stores operating in Beaufort County.











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# Dress as your drink

## COCKTAIL-INSPIRED FASHION FOR FALL

PHOTOGRAPHY BY LISA STAFF

You are what you drink, and your go-to cocktail says a lot about your personality and style. In the name of mixology and psychology, we have paired popular cocktails with stylish outfits to match your personality. Should you be making a Mojito or a Whiskey Sour? Take a look at this fun list to find which cocktail mixes well with your personality and wardrobe. A special thanks to ***Hilton Head Distillery*** for allowing LOCAL Life to use its incredibly inspiring spaces while sampling a few locally crafted cocktails.



### *Whiskey Sour*

*Dating back to the 1800s, a whiskey sour is about as classic a cocktail as you can get. If you're a Whiskey Sour sipper, you are likely very complex; you tend to have many different and sometimes opposing personality traits and are highly adaptable in social situations. While whiskey is said to be the drink of a confident person, if you prefer whiskey in this cocktail form, you might have hidden depths to your personality. Showcase your confidence in your clothing. A monochromatic palette shows you are put together, while boots and a dress show that daring side.*



*Available at **The Back Door** (left) and **Spartina 449** (right)*



## *Mojito*

*True unconventional artist and a humanitarian soul, you are always ready for new adventures. You live in a colorful, sensual world, truly enjoying connecting to people while also needing a minute alone from time to time. Mojito is your cocktail: Exciting, refreshing and a little sweet. You should wear cozy and comfortable clothing that's stylish and ready for adventure.*

*Available at* ***Outside Hilton Head***





## *Margarita*

*A complex combination of sweet, salty and sour notes makes for a bold flavor, reflected by the personality of a margarita drinker. If you choose this vibrant cocktail, you're typically very energetic, outgoing and comfortable being the center of attention. You're also a thrill-seeker who lives life at a fast pace, never slowing down for fear of missing out. Classic and sleek suit you best, but be sure to opt for performance wear because you know the next thrill is just around the corner.*

*Available at* ***Southern Tide***





## *Old Fashioned*

*An experimental cocktail made by muddling sugar with bitters, adding whiskey and garnishing with a twist of citrus rind, Old Fashioned drinkers were traditionally thought to be risk takers. Dating back to the 1800s, the Old Fashioned was a popular drink served at gentlemen's clubs and is often associated with an aristocratic and more mature drinker. Those who pick an Old Fashioned today are said to enjoy a more traditional way of life but still have an air of risk and challenge to their personality. Neutrals with a pop of color work best with your personality. Add a fun flask to show your edge.*

*Available at* ***John Bayley Clothier***





## Martini

*You have a magnetic aura that makes people curious about you. Unique and interesting are words that describe you and the Martini cocktail to perfection. You're a classic, an O.G. and should wear classic colors (hello neutrals) but show off your mysterious side with a fun print and a sexy heel. You'll be as irresistible as the cocktail you sip.*

*Available at* ***Palmettoes***







## Manhattan

*Traditionally served in a cocktail glass and garnished with a maraschino cherry, the Manhattan represents a strong, sensible individual with a soft side. Just like the cocktail itself, a Manhattan drinker has an underlying sweetness, a softer side to its sturdy exterior. Try a bold vest with light colors underneath to show the complexities of your personality.*

*Available at* ***Knickers***



## Shirley Temple

*Shirley Temple lovers are young at heart–and perhaps just young! Fun to be around and full of life, if you prefer a Shirley Temple, you need a twirly dress to match your sweet personality. A matching bag and sparkly shoes represent your shining spirit.*

*Available at* ***Island Child***





*Available at* ***Cocoon*** *(left),* ***Kelly Caron Curated*** *(center) and* ***L + B Boutique*** *(right)*



## *Cosmopolitan*

*The Cosmopolitan is a glamorous drink that carries a certain level of aspiration. Those who pick a Cosmopolitan as their cocktail enjoy their freedom and independence and like to make a bold statement. Sipping a Cosmopolitan says to the world that you're a trendsetter, the life and soul of the party and a natural leader too. Wear a classic silhouette in a statement color to stand out from the crowd.*



## *White Russian*

*You have the rarest personality type of all — passionate, complex, versatile, soft-spoken and understanding when listening to others. You love analyzing everyone around you but are still trying to understand yourself. Your mixed drink of choice is as contradictory as your personality. Sweet, creamy, yet incredibly intoxicating. Wear bold patterns and contrasting colors in a soft, flowing silhouette to intensify that contradiction.*



## *Daiquiri*

*A daiquiri drinker is adventurous with a bold soul who loves a challenge. You're headstrong but warm, friendly and vibrant. Rum-based drink fans reveal a young personality at heart, someone who loves life and lives it to the fullest. Bold patterns and colors in a top show off that youthful spirit, while a solid pant shows how grounded you can be.*

## MEET THE MODELS



### Roxy Fenten *Local since 2021*

**Why you love being local:** The beach and the laid-back atmosphere. **Hobbies:** Baking and crafting. **Why you love working at Hilton Head Distillery:** I love the craft-beverage industry and just exposing people to the variety of spirits. A lot of people see that spirits can be more versatile than your mainstream products. **Favorite cocktail:** That's a tough one. I'm an equal opportunist when it comes to cocktails. It's seasonal and depends on what kind of mood I'm in. So I love everything from an Old Fashioned to a Mai Tai to a traditional Rum Daquiri. **Fun fact:** I'm married to my high school sweetheart.

### Diane Carter *Local since 2020*

**Why you love being local:** I love the beach, riding my bike, nature, seafood and spending time with my retired husband. **Hobbies:** I do community theater and have sung in choirs here. I love to play Mario Kart with my husband – we have nightly Mario Kart tournaments. I like to play Catan with my sons, and I like to ride my bike. **Why you love working at Hilton Head Distillery:** I love meeting new people and being social. I'm a tour guide, so I feel like I'm on the stage on a daily basis. I love the owners and the atmosphere here. And I love sharing these fabulous spirits. **Favorite cocktail:** An Old Fashioned with an extra bar spoon of simple syrup. **Fun fact:** I used to be a television director for NBC.





### Kate Goodall *Local since 2015*

**Why you love being local:** The coastal atmosphere. Everybody's very tight-knit; you can't go anywhere without seeing someone you know. I like seeing all of the different tourists and families that come in. And the coastal areas are just some of the most beautiful places I've ever been. **Hobbies:** Photography, travel, reading and cooking. **Why you love working at Hilton Head Distillery:** The atmosphere is very chill and relaxed. We have a lot of fun. We're kind of like a little family. Learning about craft spirits and doing the social media aspect of it and getting to do my photography for it is a lot of fun. **Favorite cocktail:** Painkiller. **Fun fact:** I'm adopted.

## FASHION CREDITS

***Photography:*** *Lisa Staff* ***Fashion coordinator:*** *Bailey Gilliam*
***Location:*** *Hilton Head Distillery*

# A new era of design

*A popular interior designer has expanded her lifestyle brand with stylish apparel and home accessories.*

BY PAULA MAGRINI

*"Your unique style begins at home. It's an extension of the details that define your personal tastes ... your vision, your preferences, your creative expression."*
***– Kelly Caron***



©PHOTOGRAPHY BY ANNE COMMERCIAL

The Kelly Caron Designs brand grew twice over the past year. Enjoy the assorted glimpses we've provided here, offering a hint of the fabulous fashion and exquisite homeware that have become synonymous with Kelly Caron Designs. See more at ***kellycaroncurated.com***.



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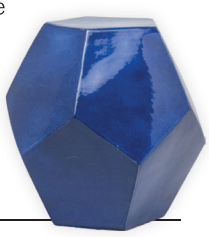
## *An eye for style*

Kelly Caron Curated, the new line of coastal couture and resort wear, launched in the spring, just prior to Hilton Head's Heritage season. The vibrant women's apparel arrived online with multiple designer selections, including familiar names like Sheridan French, J. Marie Collections, Miss June and other Lowcountry favorites. Vibrant coastal-style dresses, bags, hats and shoes were the primary focus of the new line, with signature jewelry eventually joining the lineup.




## *Home sweet home*

This fall, Kelly Caron Curated unveiled its Homeware Collection, offering a wide range of home décor, furnishings and accessories curated by the Kelly Caron Designs team. The stunning collection features trending lamps, mirrors, rugs, stools from Schumacher, Made Goods, Pigeon and Poodle and other luxury brands. Now customers and clients across the country can elevate their homes with a touch of the style that has placed Kelly Caron Designs in a league – and era – of its own.







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# Home for the holidays

## *TOMMY BAHAMA SHOOTS ITS 2022 HOLIDAY COLLECTION ON HILTON HEAD.*

STORY BY ELIZABETH HOWARD + PHOTOS BY TOMMY BAHAMA







Classic, confident, magnetic, active and smart. Those are just a few of the attributes of the Tommy Bahama woman who wears fashion that's functional, fashionable and fun.

"It's all about the attitude, not the age," said Stephanie Mennella, senior director of imagery for Tommy Bahama. "And Hilton Head embodies the Tommy Bahama lifestyle. This is it."

When Tommy Bahama organized a 2022 holiday fashion photo shoot on the island over the summer, LOCAL Life was invited to get a sneak peek at Tommy Bahama's new product line for men, women and pets.



*Tommy Bahama x K9Wear Holiday PJs*

## *Did you know?*

Tommy Bahama is owned by Atlanta-based Oxford Industries, a publicly held company (Ticker: OXM) that also owns Lilly Pulitzer, Johnny Was, Southern Tide, the Beaufort Bonnet Company and Duck Head.



*Lazlo Fade to Black $158*
*Boracay Jean $138*



***FAR LEFT***
*Her: Hibiscus Romance Midi Dress $225, Andre Assous Woven Strap Wedge $149*
*Him: Boracay Blazer $275, Long-Sleeve Tahitian Twilly Shirt $118, Boracay Jean $138, Olukai Men's Lae'ahi Slip-on $100*

***MIDDLE***
*Cashmere Cardigan $495, Kauai Jersey V-Neck Tee $64.50, Ella Twill High-Rise Ankle Jean $138, Large Crystal Hoop Earrings $44.50, Panama Continental Hat $159*

***RIGHT***
*Her: Tove Long Sleeve Silk Pajama Shirt $168, Boracay Indigo High-Rise Ankle Jean $148, Crystal Starfish Earrings $39.50, Coral Dreams Charm Necklace $49.50, Andre Assous Woven Strap Wedge $149*
*Him: Canopy Coast Short Sleeve $148, Boracay Flat-Front Pant $138*

Tommy Bahama is not a real person; he is the personification of a lifestyle. According to the brand founders, he's "a character for whom life is one long weekend." Quite fitting for Hilton Head, isn't it?

When deciding on a location for shooting Menella and her team considered weather, infrastructure, transportation and geography. On the day of the shoot, it was ideal island


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weather – warm and bright with lots of sunshine. It was a perfect day for shooting outside, and they chose a lovely waterfront home with an infinity-edge pool, a dock and grounds generous enough to accommodate a large crew with cameras and equipment. The home's surroundings and the island's upscale reputation added to the reasons why the location was selected.

"We look for an authentic lifestyle that matches the value of the brand, and Hilton Head Island is all of that and more," Mennella said. "Hilton Head living is warm, relaxed and inviting, which aligns perfectly with Tommy Bahama."

Adults who are passionate about living an authentic, easy-living lifestyle encapsulate a true Tommy Bahama customer. Recently the brand also has extended to serve women as well as men. With new creations like its Island-Zone collection, which is a newer extension that offers women performance fabrics that can be worn in many settings, it's extending and enhancing its brand so everyone can experience the Tommy Bahama lifestyle. It's also made to last.

"Tommy Bahama is a generational brand," Mennella said. "It is the kind of brand that gives you your favorite linen top that will soon be your child's favorite linen top, and then your grandchild's, and soon your great-grandchild's favorite vintage top." LL







***ABOVE*** *Ojai Flannel $178, La Jolla Hoodie $118, Boracay Jeans $138*

***RIGHT*** *Tobago Bay Horizon Crew $110, Ella Twill High Rise Ankle Jean $138*



*Her: Luna Chenille Boatneck $138, Boracay Beach High-Rise Ankle Jean $138*
*Him: Seaport Half Zip $148, Lazlo Vineyard Check $148, Boracay Jean $138, Men's Olukai Nana Hele Mid-Cut Boot $150*





***ABOVE*** *Sea Swell Zebra Full Zip $168, Ashby Isles Rib 3/4-Sleeve Tee $75, Boracay Indigo High-Rise Ankle Jean $148*

***LEFT*** *Clara Joyful Jewel 3/4-Sleeve Dress $158, Monstera Charm Statement Necklace $79.50, Andre Assous Woven Strap Wedge $149*


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*Available at Pyramids*






**SUPER BOWL**
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*Available at Coastal Treasures*

## GIVE THANKS

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### HORN OF PLENTY

This wicker-like basket is decorated with touches of Mackenzie Childs' Courtly Stripe.

*Available at Forsythe Jewelers*





### THE PERFECT MATCH

Complete with matches, this handy little piece allows you to strike matches directly on the specially blended stoneware.

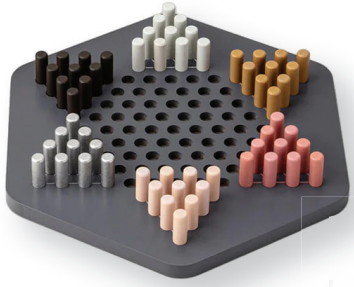
*Available at Cassandra's Kitchen*

### AT THE DOOR

Add a fun coastal touch to your home or porch decor with this palmspear and reindeer-moss wreath.

*Available at Marsh and Light*





### GAME CHANGER

This modern Chinese Checkers board stirs up friendly competition.

*Available at Fetch Market*

### PEAR-SHAPED

A fall luncheon would not be complete without these white flour-sack napkins with limited-edition watercolor pear print.

*Available at Lowcountry Mercantile*













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## NONSTOP ADVENTURE

Even though we live in paradise, the occasional out-of-town excursion is a treat. From Hilton Head and Savannah we're fortunate to have nonstop flight options that afford exploration of many popular North American destinations rich in abundant sights, sounds and flavors. **LOCAL Life** brings these nonstop cities to you through the eyes and recommendations of local foodies, shopaholics, sports fans and cultural aficionados that will ensure that your next out-of-town adventure is just that — nonstop.

# *Maryland's shore towns: Where seafood rivals views*

## *HISTORICAL SEAPORTS, ABUNDANT ACTIVITIES AND DELECTABLE DINING ARE JUST A FEW HOURS AWAY*

BY B.C. RAUSCH





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Savannah/Hilton Head International Airport **(SAV)** and Hilton Head Airport **(HHH)** to Dulles International Airport **(IAD)**
**Duration:** 1 hour, 42 minutes
**Airline:** United
**Recommended rental:** Porsche Taycan (Enterprise)

Savannah/Hilton Head International Airport **(SAV)** and Hilton Head Airport **(HHH)** to Ronald Reagan Washington National Airport **(DCA)**
**Duration:** 1 hour, 40 minutes
**Airline:** American
**Recommended rental:** Infinity Q50 *(Hertz)*

Maryland's shore towns are favorite getaway destinations, particularly for urbanites from Washington, D.C., and Baltimore. For a taste of a different type of coastal area, travelers from Savannah/Hilton Head International Airport have easy access to BWI (Baltimore Washington International Thurgood Marshall Airport) as well as D.C.'s two airports, Dulles and Reagan National. All three make it easy for travelers to explore these delightful towns fronting oceans, bays or rivers.

Appreciating the flavor of coastal Maryland starts with the blue crab (only their claws are blue-tinted), which are caught, cooked and eaten up and down the Chesapeake Bay region. They're especially plentiful in the summer and early fall, which is good timing since a traditional steamed crab feast is best enjoyed outside, accompanied by Old Bay seasoning, melted butter and a wooden mallet.

The sprawling Chesapeake Bay is dotted with small towns waiting to be discovered.

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*The Chesapeake Bay Bridge*

For activities both on and off the water — including window shopping, walking cobblestone streets and soaking up the local vibe in a coffee shop or waterfront bar — there's no shortage of options.

**The Chesapeake Bay Bridge** (referred to by locals simply as the "Bay Bridge") connects the eastern and western shores of Maryland over a span of four miles, landing on the east side in Stevensville. Start soaking in the local atmosphere and hidden treasures, including Terrapin Beach Park, which offers hiking, beaches and great bay views.

Staying on the eastern shore and less than an hour's drive away is **St. Michaels**, a picturesque harbor town featuring homes dating back to the mid-1600s and abundant outdoor pursuits including sailing on historic Skipjacks, kayaking, golf, bicycling and jogging along the waterfront or in old-growth forests. An eclectic mix of boutique shops offer specialty foods, jewelry, clothing, home décor and art. In the center of town the **Chesapeake Bay Maritime Museum** details the area's water-rich history through interpretive displays and exhibits.

St. Michaels is known for exceptional dining, from quaint romantic bistros to waterfront restaurants, and lots of fresh local seafood including sumptuous crab cakes. For a little indulgence, the Inn at Perry Cabin offers five-star accommodations and award-winning dining in Stars.

Further down along the shore sits **Cambridge**, once home to canneries and seafood-packing houses, now brimming with shops, restaurants and bars along its pleasant Main Street. Check out RAR Brewing, which infuses its brews with unusual flavors such as butternut squash and grapefruit nectar.

Historic **Oxford** offers delightful shops, bed and breakfast lodging and a charming beach known as "The Strand." A yachting mecca, Oxford has more boatyards than people, and a historic ferry shuttles cars and visitors across the Tred Avon River, a tributary of the bay, to Bellevue.

North of the bridge boasts many 18th-century homes along its shoreline. According to the National Historic Trust for Historic Preservation, "**Chestertown** had the good sense to hang on to what makes it so special. The result is a vibrant community that offers travelers an ideal retreat."

Parks and waterfront gardens line the Chester River, which also flows into the bay, as well as "downtown," built around **Fountain Park**, where you can eat and shop. These buildings date back to the 19th and early 20th centuries but add character to Chestertown's old town, which is full of stores and restaurants.



*U.S. Naval Academy*

Many of the older buildings are now part of **Washington College**, giving a youthful vibe to the town's rich history. The popular Saturday farmers and artisans market promises fresh finds.

Back across the Bay Bridge on the western side, **Annapolis**, Maryland's capital, is "a museum without walls," full of history but also an upbeat, contemporary city. All roads lead to the water, and a rich nautical heritage links the city to the Chesapeake Bay. World-renowned as a sailing destination, the rhythms of life ebb and flow with the tides and seasons. Walk along the **City Dock** to feel the salty bay, and be overwhelmed by the sight of sailboats and crab joints. You're also sure to see many midshipmen from the **U.S. Naval Academy** freshly scrubbed in their dress uniforms.

The Naval Academy was founded in 1845 on the site of **Fort Severn** and now occupies land reclaimed from the Severn River. The Academy is open to the public and offers guided tours from its visitors' center. (Yes, they really feed more than 4,400 midshipmen within five minutes at every meal!).

**Solomons**, about an hour and a half south along the western shore, has an expansive boardwalk along the **Patuxent River**, delectable seafood restaurants and a quaint beach with views of the **Thomas Johnson Bridge**, which crosses the Patuxent and starts you back to the airport.

If you're flying out of BWI, stop in 250-year-old **Old Ellicott City** on the banks of the Patapsco River. You'll find a mix of restaurants, bars and shops, plus a full calendar of special 2022 birthday events. The hottest new restaurant is **Revel & Main**, serving up tacos and cocktails in the town's historic district.

Many of the restaurants on both sides of the Chesapeake will pack up blue crabs and other local delicacies to take home. They'll still be very good, but just won't taste the same. LL


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FEATURED ARTIST



*Field of Vision*

# Lisa D. Watson: Avant Gardener



*Pitfalls in Potholes*

BY CAROLYN MALES

Stepping into Lisa D. Watson's world, I enter a sacred space. As ambient music, with sounds of birds, ocean waves and church bells, floats through the air, I am pulled into the depths of the forest primeval. Here in Watson's new show, "Avant Gardner: A Creative Exploration of Imperiled Species," my gaze wanders into a 36-foot-long mural, past the beauty-berry and hooded pitcher plants, through the thatch of sunlit grasses and into the dense stand of long-leaf pines. I want to lace up my boots and hike in.

You could just stand here meditating, soothed by the beauty and peacefulness of this woodland scene, just as Watson had done when she'd explored this wooded spot in southeast Georgia. But look more closely, and you'll discover that Watson has another purpose in mind.

First walk over to the very edge of this mixed media piece, and you'll discover that this polyptych is not on the usual stretched canvas or long board but is pieced together on thick panels of packing cardboard. Now go back and look closely at the flowers in the foreground. They're made of cutouts of recycled layout board set against a background textured with fabric remnants including tulle snipped from Watson's own bridal veil. There are even bits of Styro-foam debris mixed into paint sourced from used tubes of acrylic purchased from Starlandia, a Savannah store that sells cast-off art supplies.

In fact, all the pieces in this show, whether they are depicting plants, wildlife and, yes, roads, come with this twist in their construction. Using "dumpster" materials ranging from fragments of broken concrete, to cut-up net produce bags, to the patterned inside of envelopes, (the list goes on) underscores the point Watson's making — to keep this waste out of landfills.



Now think about those asphalt streets you've driven over to get here. If you're a smart driver, you concentrated on traffic, stop lights and directional signs as you motored past buildings and whatever else that sits along the route you've taken here to the Coastal Discovery Museum. But now that we're safely parked, Watson is asking us to turn our attention to the endangered plants, trees and animal habitats that lie beyond our man-made structures: The patch of wildflowers tucked back a few yards from the highway that sustains butterflies; the tract of live oaks that's an ecosystem for caterpillars and birds. All those natural habits are imperiled by our indifference or lack of awareness about the damage we're doing.

Watson, you see, is not only an artist but a master gardener who specializes in conservation and restoration of native plants to our Lowcountry backyards and byways. She frequently partners with U.S. Fish and Wildlife Service and advocacy groups to survey the environment. In this show she pricks at our consciousness, making us aware of all the wondrous plants and wildlife we might soon obliterate with loss of habitats from climate change, urban and suburban sprawl, poaching of native species and our landscaping adorned with invasive exotic species. Indeed I soon began fretting about what we'd planted in our yard over the years.





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*Avant Gardener*

> *Watson is not only an artist but a master gardener who specializes in conservation of native plants to our Lowcountry.*



*Hibiscus Grandiflorus*

So now as Eric Chasalow's soundscape wraps around us, let's take a seat in a pew (reclaimed, of course) alongside Watson in front of her "stained glass window" made up of eighteen small works of flowers, butterflies and bees stacked in an arched configuration.

**[LOCAL Life] Before coming to the Lowcountry, you had a career as a set designer for the Cincinnati Ballet and Opera and then in Hollywood as a production designer for movies, videos and commercials. How did you end up as a horticultural conservationist?**

**[Lisa D. Watson]** I had a small cottage in Burbank, close to Warner Brothers, which had a six-foot-high cinder block wall all around it enclosing a yard that was all grass. I was working sixteen-hour days and was concerned about water, so I planted sages and herbs like rosemary that I used for cooking. Even in this tiny plot there were so many hummingbirds, and I had a squirrel named Elfie that hung out with me. I felt like Snow White. In 2006 when I moved to Hilton Head to care for my parents who lived here, I took a job at a garden center in Bluffton. Then I met my husband, and two years later we moved to Savannah where the art scene is more contemporary.

**[LL] We're sitting here surrounded by works depicting imperiled plants and wildlife yet your first big Lowcountry art installation revolved around a man-made structure, the Talmadge Bridge, named for a Georgia governor with a controversial past.**

**[LDW]** In 2015 I started my own little project – to rename that bridge I crossed on the way to and from Hilton Head. We had the community behind it, but once we got to state level, they didn't want to deal with it. So I organized an exhibit called "Span the Gap" with bridge artworks by 27 artists. Even though we got a lot of press, I finally let the project go. I realized I'd rather work with botanists, gardeners and people making artworks – that's where my heart is. And I think we can make a difference by educating people about native plants and their importance in our increasingly fragile ecosystems.

**[LL] Looking at this "stained glass" installation vibrant with butterflies and blooms, I find it interesting that you've tied all this grouping together with painted gray ribbons. Or is it roadways?**

**[LDW]** I wanted to create a church-like or temple setting, and this was the first piece I thought of doing but was the last thing I put together. Naturalist Christa Hayes had taken me on a coastal survey in Harris Neck National Wildlife Refuge, where conservationists are documenting caterpillars to try and figure out the Monarch butterfly's spring migration from Mexico to the East Coast. "But before we go," Christa said, "I want to show you something." We pulled over on the highway and walked back to a spot about 20 by 30 feet. Here there were all these plants, four of which were endangered. Because of this, people are trying to stop roadside spraying and excessive mowing. But if you're sitting in the car driving past, you can't see the plants. (Some, like the sundews and blue-eyed grass, have tiny flowers.)

## *See the exhibition*

**What:** *Lisa D. Watson "Avant Gardener: A Creative Exploration of Imperiled Species"*
**When:** *Nov. 1-Feb. 12, 2023*
**Where:** *The Coastal Discovery Museum*

### *Key dates*

**November 3:** *Opening reception (5-7 p.m.)*
**November 16:** *Artist talk (2:30 p.m.)*
**December 1:** *Art-ful Seeding Workshop (5-7 p.m.)*
**January 25:** *The Seven Plant Blunders of Our Coast (2:30 p.m.)*
**Details:** *coastaldiscovery.org*





*If You Live Here, It's Home*



I instantly knew what I was going to do for this sanctuary piece because Christa is working to bring attention to this problem. As for those gray lines that look like ribbons or roads, think of it. All the roads in this country are connected. It's my way of showing that we can all work together and create balance.

**[LL] What's interesting about this show is that once we wander beyond this enchanting nature walk, we're jolted back into the world of highways and development. Here's one with an altered billboard and another with a painter. Is that you wielding a brush streaked with red paint?**

**[LDW]** There's a religious group that writes a lot of billboards in South Carolina, so I just imagined myself changing one from "Sin has Consequences REPENT" to "SPRAWL has Consequences REPENT." I'm not a religious person, but I'm a spiritual person and appreciate everyone's religion, but I feel we should be worshiping the planet. That's why in the next one I'm depicted with a red paintbrush in hand surrounded by endangered animals, while a construction worker studies development plans that will destroy their habitats.

**[LL] It's a little sobering to see how you've altered a real NO PARKING sign with paint to read NO ARK and placed it next to three wooden cutout panels of automobiles awash in flood waters as the seas rise.**

**[LDW]** At one point whenever the city of Savannah had a damaged sign, they'd call me and say, "Do you want it?" Since 2018 I've made a piece each year, and I'm going to keep adding onto it. I'm so concerned about the coast and what happens to this infrastructure. It's going to turn into toxic waste.

**[LL] What do you hope viewers will come away with?**

**[LDW]** If everyone could plant a six-by-six-foot garden, that would make me happier than selling artwork because if everyone has a native plant garden, it would bring so many more pollinators back. The rusty-patched bumble bee is almost extinct. To me, they're like the teddy bears of the insect family. So when I see a bumble bee, I think we have to fix this. *LL*




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CREATIVE CONVERSATIONS

# Kayleigh Vaughn: The Morris Center for Lowcountry Heritage

*We offer dynamic exhibits that spark critical thinking and conversations.*

BY CAROLYN MALES







The first time I saw the white stucco building with the red tile roof on the corner of Main Street and U.S. Route 17 in Ridgeland, I did a double take. There in front sat two gas pumps topped by round discs each sporting a green brontosaurus. A Sinclair Gas Station! It's a sight not often seen, if at all, on the East Coast ever since ARCO bought the petroleum company in 1969 and then sold its eastern operations to BP. But don't plan on fueling up your car here. Instead, think of fueling up your mind. Today this former gas station houses the Morris Center for Lowcountry Heritage, a little gem of local history, art and culture.

Over the years I'd stopped in to explore the Morris Center's small exhibits about this part of the Palmetto State and beyond. The first show I'd seen had been twenty black-and-white photographs of Daufuskie that Jeanne Moutoussamy-Ashe had taken in the 1970s as she'd explored Gullah traditions on Daufuskie with her guide, Emory Campbell. Another, "The Soul of the South," had delved into the rhythms of the Lowcountry from its roots in Native American ceremonial music, African-American spirituals and Scots-Irish tunes. And then there was the vibrant "VeMe" show featuring mosaics, stained glass, paintings and graphic works from four Latinx artists.

One permanent exhibition, "The Battle of Honey Hill," anchors all these changing shows. A room of memorabilia and maps is dedicated to this clash between Confederate and Union soldiers. In 1864 Union troops had marched here from Hilton Head in an attempt to cut off the critical railroad line to Savannah ahead of Sherman's March to the Sea.

The center's two current traveling exhibitions revolve around dining themes. The first, "The Food We Celebrate," brings us along on a culinary odyssey through informative panels about the state's regional crops, festivals and fare. It's packed with surprises. For example, who knew that at one point Cherokee County (home of Gaffney's Peachoid water tower) produced more peaches than the entire state of Georgia? Or that Salley, South Carolina, the "Chitlin Capitol of the World," toasts this savory swine "delicacy" with an annual Chitlin Strut? Or that Oconee in the northwest corner of the state grows apples?

The exhibit with the most visual punch, however, is "The Supper Table," a homage to Judy Chicago's 1970s groundbreaking "The Dinner Party," which featured a banquet table set for thirty-nine mythical and notable real women. For South Carolina's version the Columbia-based Jasper Project created a multidisciplinary project revolving around a 3-D installation of twelve imaginative table settings.

Each place at the triangular table honors an extraordinary woman (or women, in the case of the abolitionist Grimke Sisters) who impacted the state's history. Among the honorees are 18th-century indigo planter Eliza Pinckney, Black educator-civil rights activist Mary McLeod Bethune and Grand Slam tennis winner Althea Gibson. But don't expect fine china and crystal goblets. Gibson's setting, for example, includes a tennis press, golf glove and putter and musical staff.





The setting for Matilda Evans, the first Black female physician, holds a drinking vessel with a photo image of an operating room alongside a womb-like plate with a fetus on the verge of birth. The exhibit is complemented by 12 short films about the honorees and 120 hand-painted tiles featuring other remarkable women, both historic and contemporary. The entire installation was designed and crafted by women artists from around the state.

We asked Kayleigh Vaughn, director of exhibitions and programs, to give us a glimpse behind the scenes.

**[LOCAL Life] I love that the center is in a restored Sinclair station. Just walking past the pumps signals we're about to step into history.**

**[Kayleigh Vaughn]** You can't talk about the mission of the Morris Center without talking about our founder, Danny Morris — you'll see his portrait hanging in our lobby. He was a local businessman who grew up here.
















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So when the center was started in 2015, its mission was to offer programs and exhibits that captured his love of the Lowcountry and preserved its history and culture. The Sinclair gas station building where you walked in was purchased by the trust posthumously. Danny did not own this building, but he did own a chain of local filling stations, so that's the connection to his legacy. The other two historic buildings, which serve as exhibition and event spaces, were once owned and operated by Danny. Over the years they housed a small grocery, an auto parts store and an antique shop.

**[LL] You're a small museum, but there's such a variety of programs.**

**[KV]** We offer dynamic exhibits that spark critical thinking and conversations. We realize that not every exhibit is for every person but we do try to make the exhibits as universal as we can. There are some people who read every text panel, but the average person is not going to do that so we give them visual elements along with information to digest. For example, for "Soul of the South" we borrowed artifacts from museums and collectors to tell the story of the region's musical history and how all these musical traditions like Native American, African, Scotch-Irish came together to create quintessential American genres like blues, jazz and gospel.

**[LL] I see you offer additional programs built around your exhibits.**

**[KV]** When we come up with ideas for exhibits, we also talk about programs to build around them. For "The Food We Celebrate" we brought in Chef B.J. Dennis, who gave his own personal take on growing up in the Lowcountry. He'd traveled to West Africa and to St. Thomas to research West African cuisine and how it influenced Gullah dishes. He also brought along a pan of tomato pileau, a tomato-based rice, sausage, peppers and onion dish. It was really good!

**[LL] The Battle of Honey Hill is your only permanent installation.**

**[KV]** Battle of Honey Hill was created in-house and has been here since our opening seven years ago. The Friends of Honey Hill were meeting here at the time and pointed out that we had this interesting battle site three miles away that could be talked about. At first the exhibit was a diorama with a couple of technical panels and artifacts, but last year we expanded it to include a timeline, more artifacts, a first-person account as well as stories of the Medal of Honor recipients, one of whom was a Black soldier who was honored posthumously in 2001. Almost half of the soldiers who fought on the Union side were Black soldiers from the 54th and 55th Massachusetts. *LL*

## *See the exhibits*

***Where:*** *Morris Center for Lowcountry Heritage, Ridgeland*
***The Supper Table****, through Dec 31.*
***The Food We Celebrate****, through Feb 25, 2023.*
***Details:*** *morrisheritagecenter.org, 843-284-9227*



# *A Little Tipsy (but not quite drunk)*

Poetry: A lot like wine.
Can't drink too much,
Nor all the time,
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A different taste
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Or maybe it's a dry you savor,
Sample all the current trends,
Don't be afraid to share with friends.
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Can compare it to the Bordelaise!
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**— Phil Lindsey**

*LOCAL ART & POETRY*




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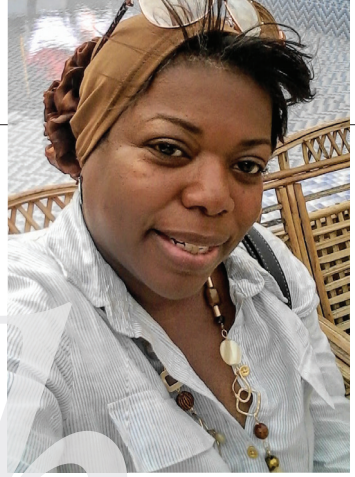
# In retrospect

## *BEAUFORT CULTURAL ARTIST SONJA GRIFFIN EVANS UNVEILS NEW WORKS.*





Beaufort artist Sonja Griffin Evans has an uncanny ability to capture the beauty, spirituality and purest representations of Gullah Sea Island and African American culture.

As a mixed-media artist, she often incorporates items such as tin, wood and other natural materials into her art. She also is adept at painting the vibrantly colored art on canvas that is acknowledged as the traditional Gullah style; however, by applying texture to her canvas and her masterful choices of color, her art conveys more depth and feeling.

Leading up to her Nov. 18 show at Red Piano Art Gallery, we asked Evans to give LOCAL Life readers a sneak peek of a few new pieces, along with the inspiration behind them. *LL*

### *Nana's Blackberry Preserves*

Nana's Blackberry Preserves taste like sweet Gullah history in a jar. Nana is teaching her grandchildren how to use what is around them to make opportunities for themselves. She's teaching them to create a great product, be self-sufficient and become entrepreneurs. She is teaching them to be economically FREE.

### *See More:*

***What:*** *Sonja Griffin Evans exhibition*
***When:*** *5-7 p.m. Nov. 18*
***Where:*** *The Red Piano Art Gallery*
***Details:*** *Don't miss the show, sale and artist reception for Beaufort cultural artist Sonja Griffin Evans. redpianoartgallery.com*

## *Pickin' Flowers*

Take time to enjoy the simple things in life.





## *To Grandma's House We Go*

Grandma's house was always rooted in culture, wisdom and love. Spending time with my grandparents was always so special. The woman in the painting is carrying two baskets. The basket in her hand is filled with her appreciation and a desire to give back to her elders. The empty basket on her head symbolizes that our elders have so much more to give. Our elders are wiser and more knowledgeable than any of us. Their experiences amid life's challenges provides them with priceless wisdom. They have come so far and learned so much; we owe it to them to learn from their knowledge. The mother is teaching the little girl the same lesson she has learned. The little girl just doesn't know it yet. All that the she knows is that Grandma's house is a happy place filled with comfort, joy and love.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# November happenings

## Music & Entertainment






### NOVEMBER 19

*Harmonious: A Charity Concert Under the Stars*

**When:** 7-10 p.m. Nov. 19 **Where:** The Country Club of Hilton Head
**Details:** Harmonious is an exclusive jazz charity concert featuring stunning performances and tantalizing tastings, benefitting Hospice Care of the Lowcountry's patient care programs. ***hospicecarelc.org*** or ***allevents.in***



©JOHN ABBOTT

### NOVEMBER 7

*Jazz: America's Voice*

**When:** 4 p.m. Nov. 6; 7:30 p.m. Nov. 7
**Where:** First Presbyterian Church
**Details:** Don't miss the Hilton Head Symphony Orchestra's performance of works by Copland, Etkin and Grant, featuring clarinetist Orin Etkin and the Orin Etkin Quartet. ***hhso.org***



### DECEMBER 9

*Many Moods of the Season*

**When:** 7 p.m., Dec. 9
**Where:** First Presbyterian Church
**Details:** Celebrate the season with the Hilton Head Choral Society through a variety of musical perspectives, cultures and traditions performed by the full chorus, guest soloists and orchestra. This year's program includes the Christmas portion of Handel's Messiah and Robert Shaw's The Many Moods of Christmas. ***hiltonheadchoralsociety.org***



### NOVEMBER 9

*TPAC 2022 Gala Wine Dinner & Recital*

**When:** 5 p.m. Nov. 9
**Where:** TidePointe
**Details:** The Performing Arts Consortium honors distinguished HHI philanthropist Mieke Smit at its 2022 GALA fundraiser event featuring an elegant dinner with wine pairings, followed by a spectacular concert. ***eventbrite.com***



## NOVEMBER 25

### *Gregg Russell Thanksgiving Concert*

**When:** 7:30-9 p.m. Nov. 25
**Where:** Harbour Town
**Details:** Join The Sea Pines Resort under the Liberty Oak Tree in Harbour Town for a special Gregg Russell Thanksgiving concert for the entire family, as well as the official lighting of the Harbour Town Christmas Tree. ***seapines.com***



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## NOVEMBER 28

### *Hilton Head Symphony Orchestra Holiday Pops*

**When:** 4 p.m. Nov. 27; 7:30 p.m. Nov. 28
**Where:** First Presbyterian Church
**Details:** John Morris Russell and the HHSO kick off the holiday season with two Thanksgiving weekend performances. This beloved Lowcountry tradition will feature the HHSO Chorus and its director, Michael Schwartzkopf, 2022 YCC winner and cellist Ewan Manalo and operatic sensation Jennifer Cherest in a program of holiday classics and enchanting new favorites. You also can catch the Bluffton performance at 7 p.m. Nov. 26 at St. Gregory The Great Catholic Church Parish Life Center. ***hhso.org***




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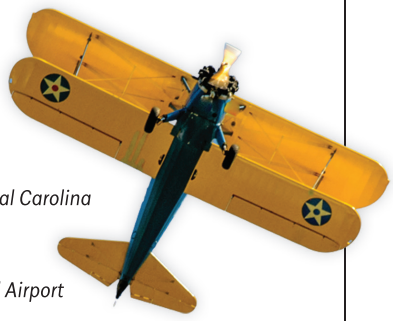
## NOVEMBER 3-6

### *Hilton Head Island Concours d'Elegance & Motoring Festival*



**THURSDAY, NOV. 3**

***Grand Motoring Film Festival**, 5-9 p.m., Arts Center of Coastal Carolina*

**FRIDAY, NOV. 4**

***Driving Tour, the Parris Island Experience**, 8 a.m., Beaufort*
***Flights & Fancy Aeroport Gala**, 7-10 p.m., Hilton Head Island Airport*

**SATURDAY, NOV. 5**

***Car Club Showcase**, 9 a.m.-4 p.m., Port Royal Golf Club*
***Aero Expo**, 9 a.m.-4 p.m., Hilton Head Island Airport*
***Legends of the Autobahn East**, 9 a.m.-4 p.m., Port Royal Golf Club*
***Austin-Healey Southeastern Classic**, 9 a.m.-4 p.m., Port Royal Golf Club*
***Satisfy Your Thirst After Party**, 4-6 p.m., Port Royal Golf Club*
***Design Among the Stars**, 6:30 p.m., Harbour Town Clubhouse, Sea Pines Resort*

**SUNDAY, NOV. 6**

***Concours d'Elegance**, 9 a.m.-4 p.m., Port Royal Golf Club*







## NOVEMBER

### *Palmetto Bluff Conservancy events*

With a vast outdoor classroom, the Palmetto Bluff Conservancy team members are ambassadors to each resident and guest, introducing them to this landscape in ways large and small, structured and informal. Tours, classes and workshops, programs, research and field trips are all available to facilitate this environmental learning process. ***palmettobluff.com/conservation***



**CONSERVANCY EVENTS**

***Brown Bag Lunch - Turpentine:** Noon-1 p.m. Nov. 9*
***PBC Birding - Cemetery Loop:** 8-11 a.m. Nov. 10*
***Explore PBC - Rephraim Cemetery:** 9-11:30 a.m. Nov. 11*

## NOVEMBER 5

### *Savannah Ghost Pirates' first home game*

**When:** 7 p.m. Nov. 5
**Where:** Enmarket Arena
**Details:** Cheer on the home team. It's the Savannah Ghost Pirates' first East Coast Hockey League home game. ghostpirateshockey.com
**Upcoming home games:**
Nov. 10, 11, 18, 19 & Dec. 1, 2, 8, 9, 11, 22, 23, 30, 31

## NOVEMBER-DECEMBER

### *Other car shows in the area:*

***Cars, Coffee & Cigars:** 8:30-11 a.m. Nov. 5 & Dec. 3, South Island Square*
***Classic Car & Truck Club of Beaufort:** 5-7 p.m. Nov. 11, Grayco on Lady's Island*
***Palm Trees & Pistons:** 9-11 a.m. Nov. 12, Sea Turtle Marketplace*
***Annual Charity Car Show:** 9 a.m.-2 p.m. Nov. 12, Chevrolet Hardeeville*
***Pizza n' Pistons cruise-in:** 4-6 p.m. Nov. 14, Pizza Co. Bluffton*
***Carolina Dreamers Car Club Bluffton:** 4:30-6:30 p.m. Nov. 16, Crave Station, Hilton Head*
***Cars & Coffee:** 8-11 a.m. Nov. 19, USCB Bluffton*
***Speed:** 9-11 a.m. Nov. 26, Sonic Drive-In in Bluffton*



## NOVEMBER 6

### *Bike Bluffton for The Boys & Girls Club of Bluffton*

**When:** 8 a.m.- noon Nov. 6
**Where:** The Boys & Girls Club of Bluffton
**Details:** Don't miss this cycling event for bike riders of all abilities to benefit The Boys & Girls Club of Bluffton. Choose various levels of cycling on routes through Palmetto Bluff and Sun City and enjoy food trucks, live music and entertainment. ***bikebluffton.org***

# Arts & Culture



## NOVEMBER 11-20

### *The Nutcracker*

**When:** Times vary, Nov. 11-20
**Where:** Seahawk Cultural Center
**Details:** Get in the holiday spirit and attend Hilton Head Dance Theatre's production of The Nutcracker. ***hiltonheaddance.com***



## NOVEMBER 9-12

### *Palmetto Bluff Artist in Residence*

**When:** Times vary, Nov. 9-12
**Where:** The FLOW Gallery in Bluffton
**Details:** Teresa Roche is the featured artist of the month. See her work or attend a workshop. ***palmettobluff.com***

# Food & Drink



## NOVEMBER 11-12

### *Hilton Head Oyster Festival*

**When:** 5-8 p.m. Nov. 11; 10 a.m.-4 p.m., Nov. 12
**Where:** Shelter Cove Community Park & Lowcountry Celebration Park
**Details:** This year's festival includes all-you-can-eat food, live music, local artisan pop-up shops and an oyster shucking contest. All Proceeds Benefit The Carmines Family Recreation Scholarship Fund at the Hilton Head Island Recreation Center. ***hiltonheadoysterfestival.com***


Santa Claus
is comin' to:
SHELTER COVE HARBOUR & MARINA



FREE EVENT!
Bring a new unwrapped toy or canned items for Deep Well Project

FIRST 250 KIDS GET A GINGERBREAD COOKIE KIT TO TAKE HOME!
(Cookies provided by Hilton Head Social Bakery)

DEEP WELL PROJECT

FRIDAY, NOVEMBER 25

12:00 NOON - 2:30 P.M. Santa arrives at noon aboard a fire truck. Take photos at Neptune's statue until 2:30 p.m.

11:00 A.M. - 2:30 P.M. Holiday music & train rides around the marina!

ALL DAY. Holiday sales & dining specials at participating merchants. Stroll around the marina & enjoy the Holiday lights & decorations!





SCAN QR CODE TO CHECK FOR EVENT UPDATES

Located Hwy 278, mile marker 8, across from the Palmetto Dunes Oceanfront Resort entrance ShelterCoveHiltonHead.com/santa

HILTON HEAD DANCE THEATRE
presents
The Nutcracker



SEAHAWK CULTURAL CENTER
NOVEMBER 11, 12, 18 & 19 AT 7:30
NOVEMBER 13 & 20 AT 2:30
HiltonHeadDance.com ❄ 843.842.3262
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# Lecture & Classes




## NOVEMBER 11 - DECEMBER 2

### *WACHH Distinguished Speaker Series*

The World Affairs Council of Hilton Head's Distinguished Speaker Series usually takes place on the first and third Fridays of each month at the First Presbyterian Church – October through May. Speakers come from around the globe and are known for their international experience in government, business, military affairs and academia. ***wachh.org***

**DISTINGUISHED SPEAKER SERIES LINEUP**
***November 11:*** *Kevin Cassidy: Global Supply Chains*
***December 2:*** *Sarah Chayes: Corruption in America - What's at Stake*

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## NOVEMBER 12

### *Bluffton Library Birthday Party*

**When:** 9 a.m.-12 p.m., Nov. 12
**Where:** Bluffton Library
**Details:** Celebrate the Bluffton Library Building's 20th Birthday with a celebration in the lobby, an author talk, "Gullah Spirituals with Dr. Eric Crawford" and the Friends of the Bluffton Library Annual Meeting. ***friendsofthebluffftonlibrary.com***

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## NOVEMBER 8

### *2022 Nesting Season Recap*

**When:** 5:30 p.m. Nov. 8
**Where:** USCB Hilton Head campus
**Details:** Don't miss the end-of-season turtle recap hosted by the Sea Turtle Patrol HHI, presented by Amber Kuehn; your RSVP is required. Celebrate the highlights of this season as well as begin preparations for the next. ***seaturtlepatrolhhi.org***

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Photo: Roger Mastroianni

HILTON HEAD SYMPHONY ORCHESTRA
JOHN MORRIS RUSSELL, MUSIC DIRECTOR

# Harmony

*The wonderment that happens when many different voices come together as one*

## JOIN US DURING OUR 2022-2023 SEASON AND BECOME PART OF THE HARMONY OF THE LOWCOUNTRY!



ORCHESTRA SERIES

## JAZZ: AMERICA'S VOICE

**First Presbyterian Church** 540 William Hilton Parkway


Photo: John Abbott

**SUNDAY, NOVEMBER 6, 2022 AT 4:00 PM**
**MONDAY, NOVEMBER 7, 2022 AT 7:30 PM**

***John Morris Russell,*** *Conductor*
***Oran Etkin****, Clarinet*
***Oran Etkin Quartet***

**Aaron Copland** Clarinet Concerto
**Oran Etkin** Sing On: Reimagining Benny Goodman
**William Grant Still** Symphony No. 1 (Afro-American Symphony)

ORCHESTRA SERIES

## HOLIDAY POPS

The HHSO kicks off the holiday season with three Thanksgiving weekend performances. This beloved Lowcountry tradition features the HHSO Chorus, young cellist Ewan Manalo, and operatic sensation Jennifer Cherest in a program of holiday favorites.





The HHSO presents an abbreviated version of its Holiday Pops program in Bluffton:

**SATURDAY NOVEMBER 26, 2022 AT 7:00 PM**

**St. Gregory The Great Catholic Church**
**Parish Life Center**
31 St. Gregory Drive

bluffton
HEART OF THE LOWCOUNTRY

**SUNDAY, NOVEMBER 27, 2022 AT 4:00 PM**
**MONDAY, NOVEMBER 28, 2022 at 7:30 PM**

**First Presbyterian Church**
540 William Hilton Parkway

The Cypress of Hilton Head Island

*Of Course...* FORSYTHE JEWELERS • SINCE 1927

Hilton Head BMW

***John Morris Russell*** *and*
***Michael Schwartzkopf,*** *Conductors*
***Ewan Manalo,*** *Cello, 2022 HHSO Youth Concerto Competition Winner*
***Jennifer Cherest,*** *Soprano*
***Hilton Head Symphony Orchestra Chorus***

**TICKETS AND DETAILS AT HHSO.ORG OR CALL (843) 842-2055**

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# *Markets & Shopping*

## NOVEMBER

### *Local markets*

Enjoy the local flavors of the Lowcountry with some of these regular farmers and art markets:

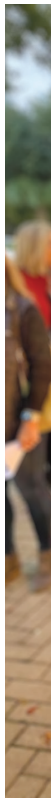
***Bluffton Farmer's Market:*** *Noon-5 p.m. Thursdays, 68 Boundary St.*
***Hilton Head Island Farmers Market:*** *9 a.m.-1 p.m. Tuesdays, Coastal Discovery Museum*
***Farmers & Makers Market:*** *10 a.m.-2 p.m. Tuesdays, The Shops at Sea Pines Center*
***Hilton Head Community Market:*** *9 a.m.-noon Saturdays, Shelter Cove Community Park*
***Port Royal Farmers Market:*** *9 a.m.-noon Saturdays, Naval Heritage Park*
***Forsythe Farmers' Market:*** *9 a.m.-1 p.m. Saturdays, Savannah*
***First Thursdays Art Market:*** *4-7 p.m. first Thursday of each month, The Shops at Sea Pines Center*
***SOBA Christmas Bazaar:*** *Regular gallery hours, Nov. 7-Jan. 1, the SOBA Gallery*
***The Root and Bloom Market:*** *11 a.m.-3 p.m. Nov. 6, 20 & Dec. 4, 68 Boundary St.*
***Lowcountry Made Port Royal Market:*** *9 a.m.-1 p.m., second Saturday of each month, Live Oaks Park*
***Lowcountry Made Bluffton Market:*** *9 a.m.-1 p.m., third Saturday of each month, Buckwalter Place Park*
***Beaufort First Friday:*** *5-8 p.m. Nov. 4 & Dec. 2, Downtown Beaufort*
***Bluffton Night Bazaar:*** *5-8 p.m., first Thursday of each month, Burnt Church Distillery*
***Port Royal Sound Foundation's Maritime Market:*** *10 a.m.-2 p.m. Dec. 3, Sharon and Dick Stewart Maritime Center*



## NOVEMBER 15-16

### *Marco Bicego Trunk Show*

**When:** 10 a.m. Nov. 15 & 6 p.m., Nov. 16
**Where:** Forsythe Jewelers
**Details:** Marco Bicego has redefined the phrase "everyday luxury" with sensuous, extraordinarily beautiful jewelry which blends old-world Italian hand craftsmanship with tradition, passion and imagination. His uniquely crafted pieces are exceptional enough to make a statement, yet personal enough to wear every day. ***forsythejewelers.biz***





## NOVEMBER 30

*Holiday Open House*

**When:** 10 a.m.-6 p.m. Nov. 30
**Where:** Forsythe Jewelers
**Details:** Browse from a large selection of top-brand jewelry designers, including Roberto Coin, Marco Bicego, David Yurman, Lagos, Gabriel & Co., Sethi Couture, Jude Frances, Gurhan and more. And shop MacKenzie-Childs holiday décor and housewares in a fun and festive atmosphere. ***forsythejewelers.biz***



## NOVEMBER 26

*Santa's Arrival and the Gingerbread Trail*

**When:** 1:45-4 p.m. Nov. 26
**Where:** Village at Wexford
**Details:** Take photos with Santa in his Christmas cottage along the Gingerbread Trail with treats for kids, crafts and complimentary holiday bags. Story time with Santa begins at 1:45. Enjoy story time and photos with Santa every Saturday through December 17.

## NOVEMBER 25

*Santa and Shopping Day*

**When:** 12-2:30 p.m. Nov. 25
**Where:** Shelter Cove Harbour & Marina
**Details:** Don't miss a day of specials and sales throughout the harbour shops and restaurants. Santa will arrive at noon via fire truck and stay at the Neptune Statue for children to share their Christmas lists and take photos. Enjoy holiday music and train rides around the marina. Bring a new unwrapped toy or canned items for The Deep Well Project. ***ShelterCoveHiltonHead.com/santa***



## NOVEMBER 16

*Evening in the Village*

**When:** 5-7:30 p.m. Nov. 16
**Where:** Village at Wexford
**Details:** Enjoy a holiday open house through the village complete with promotions, demonstrations, music and refreshments. ***villageatwexford.com***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Monday-Saturday 10am-4pm

www.hhhumane.org

Meow we're talkin'

# World Affairs Council
## HILTON HEAD
## Distinguished Speakers Program



**Global Supply Chains**
**November 11, 2022 | 10:00 PM**

*First Presbyterian Church*

**Kevin Cassidy**
*Director, and Representative to the Bretton Woods and Multilateral Organizations for the U.S. International Labour Organization*





The Global Supply Chain is too complex, interconnected, and fragile to be made completely immune to shocks, especially ones as seismic as a global pandemic or a major war.

Despite the difficulties of today's supply crisis, **Kevin Cassidy** is optimistic about the opportunities being created. He believes it is an exciting time for businesses and labor to rethink supply chains and make them stronger for companies, workers and people around the world.

**For more information, visit wachh.org/event-4791211**

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**www.wachh.org**

**Educating, engaging, and inspiring the community about world affairs!**




# Charity & Community



©STEVE EBERHARDT

## NOVEMBER 12
### *Hilton Head Island Lantern Parade*

**When:** 5-8 p.m. Nov. 12
**Where:** Alder Lane Beach Access to Coligny Beach & the Tiki Hut
**Details:** Join this parade and celebrate the history, ecology and people of the island. The only requirement is having a lantern. The parade lineup begins at 5, the parade starts right after sunset traveling north, and the after-party begins at the Tiki Hut. ***culturehhi.org***





## NOVEMBER 13
### *Four Legged Frolic*

**When:** 5:30-9:30 p.m. Nov. 13
**Where:** The Westin Hilton Head Island Resort
**Details:** At the Hilton Head Humane Four Legged Frolic, you will be doing more than just enjoying an open and fun-filled night of food, dance and music. You'll be ensuring a brighter future for the dogs and cats of the Lowcountry. ***hhhumane.org***

HILTON HEAD AREA Home Builders Association

## NOVEMBER 18
### *23rd Annual LightHouse Awards Gala*

**When:** 5-8 p.m. Nov. 18
**Where:** Hilton Head Area Home Builders Association
**Details:** The coveted LightHouse Award is an honor given to area homebuilding professionals for their demonstration of excellence and quality of craftsmanship in the construction of homes throughout Beaufort, Jasper and Hampton counties. ***hhahba.com***

The Kiwanis Club of Hilton Head Island
Congratulates the Winners of the

37TH ANNUAL

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**1ST PLACE**
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**One Hot Mama's**

2nd: Sonesta Resort, HHI

3rd: Giuseppi's Pizza & Pasta, HHI

**1ST PLACE**
*Judge's Amateur Division*
$1000 to donate to charity

**Bikers Against Child Abuse International**

2nd: Morgan Stanley Wealth Management

3rd: Beaufort County Sheriff's Office

**1ST PLACE**
*People's Choice*
$2500 to donate to charity

**WAHHI Women's Association of HHI**

2nd: Hilton Head Public Service District

3rd: Hilton Head Island Fire Rescue

**SHOWMANSHIP**

Boys & Girls Club of Hilton Head Island

Thank You to all Participants and Sponsors!

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Hilton Head Choral Society
A Season of New Beginnings

Presents ...

the Many Moods of the Season



Dustin Ousley
Artistic Director

Join the full chorus and orchestra as we celebrate the many moods of the season including the Christmas portion of Handel's *Messiah*, and Robert Shaw's *The Many Moods of Christmas*.



December 09, 2022 • 7:00 pm
First Presbyterian Church, 540 William Hilton Pkwy, HHI

SAVE THE DATES!
A Mozart Celebration — Friday, March 31, 2023
America Sings! — Sunday, May 28, 2023

Reserve Your Tickets Today!
Click "Tickets" at HiltonHeadChoralSociety.org

For the health and safety of all, ticket holders will be subject to any COVID-19 policy established by either Hilton Head Choral Society or First Presbyterian Church at the time of the concert.



# Charity & Community



## NOVEMBER 25-JANUARY 1

### *Harbour Town Lights*

**When:** Times vary, Nov. 25-Jan. 1 **Where:** Harbour Town
**Details:** Stroll along the harbor and enjoy the illuminated seasonal figures, including the centerpiece attraction - a towering Christmas tree. The official tree lighting will take place just prior to the Gregg Russell Concert at 7:30 p.m. Nov. 25. While you're enjoying the holiday season, help the Deep Well Project make a difference in someone's life. Drop off a couple of canned goods or a new, unwrapped child's toy in the well by the Liberty Oak stage. ***seapines.com***

# EVENTS

## *SAVANNAH EVENTS*

***November 7:*** *Cupid's Arrow Golf Classic at The Savannah Golf Club*
***November 11:*** *Bonnie Raitt at the Johnny Mercer Theater*
***November 11:*** *#HonorMark 5K at Grand Prize of America Ave*
***November 12:*** *10th Annual Savannah Cranksgiving Ride*
***November 12:*** *The Fab Four at the Johnny Mercer Theater*
***November 12:*** *Reba McEntire at the Enmarket Arena*
***November 18:*** *Christmas Made in the South at the Savannah Civic Center*
***November 19:*** *Mannheim Steamroller Christmas at the Johnny Mercer Theater*
***November 26:*** *South Carolina Ballet's Nutcracker*
***November 26:*** *Savannah Boat Parade of Lights*

## *SAVE THE DATE*

***December 1:*** *Holiday Tree Lighting at the Telfair Museum*
***December 1:*** *Holiday Sip and Shop in Old Town Bluffton*
***December 2:*** *Winter Wonderland at Shelter Cove Park*
***December 2:*** *Holiday Open House at Vitality Med Spa*
***December 2:*** *Gullah Kinfolk Christmas Wish...Freedom: A Sea Island Holiday Celebration*
***December 3:*** *51st annual Bluffton Christmas Parade & Tree Lighting*
***December 3:*** *Deck the Hulls: A Christmas Boat Parade*
***December 3:*** *The Ted Flach Memorial Candy Cane Classic*
***December 3:*** *Savannah's Christmas Market at the Savannah Convention Center*
***December 3:*** *The Great Pumpkin Festival*
***December 3:*** *Deck the Hulls at Skull Creek*
***December 3:*** *WinterFest 2022 at ZenDen in Port Royal*
***December 3:*** *JSLB Truckin' It 5K in Port Royal*
***December 3:*** *Ted Flach Memorial Classic*
***December 4:*** *Dirty Dancing in Concert at the Johnny Mercer Theater*
***December 4:*** *Holiday Artisan Market in Palmetto Bluff*

first tee
the lowcountry

Thanks to our great supporters,

On behalf of the entire First Tee - The Lowcountry family please accept our most heartfelt gratitude for the generous support that made the 9th Annual Champions of the First Tee Golf Tournament a tremendous success.

The support is important because at First Tee – The Lowcountry we are **Building Game Changers**! Your gifts ensure that when they step up to the next shot, the next math test, the next presentation, the first day at a new school, they have the strength to move forward, aim further, and finish stronger than the last time.

Your generosity enables kids to build the strength of character that empowers them through a lifetime of new challenges.



Thank you all so very much!

Pat Zuk

Pat Zuk
Executive Director

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Tom Reilley & Erin Booth, CRAB Restaurants | Hilton Head Builders Association

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**We would like to thank the 25+ volunteers who helped make the event a success and more enjoyable for the players.**

# Aloha beaches



*Pine Island*

*"More than just a vessel for your rum concoction, tiki mugs have become collectors' items and a sculptural alternative canvas for next-level artists. Lowbrow great Derek Yaniger and Disney regulars Kevin Kidney and Jody Daily are just a few to pay Polynesian praise to the culture."*

**— CHARLES GRACE, HILTON HEAD ISLAND**

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*Send your high-res image to info@wearelocallife.com or upload it at locallifesc.com/partingshot.*

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