HILTON HEAD • BLUFFTON • BEAUFORT

Nov 2026

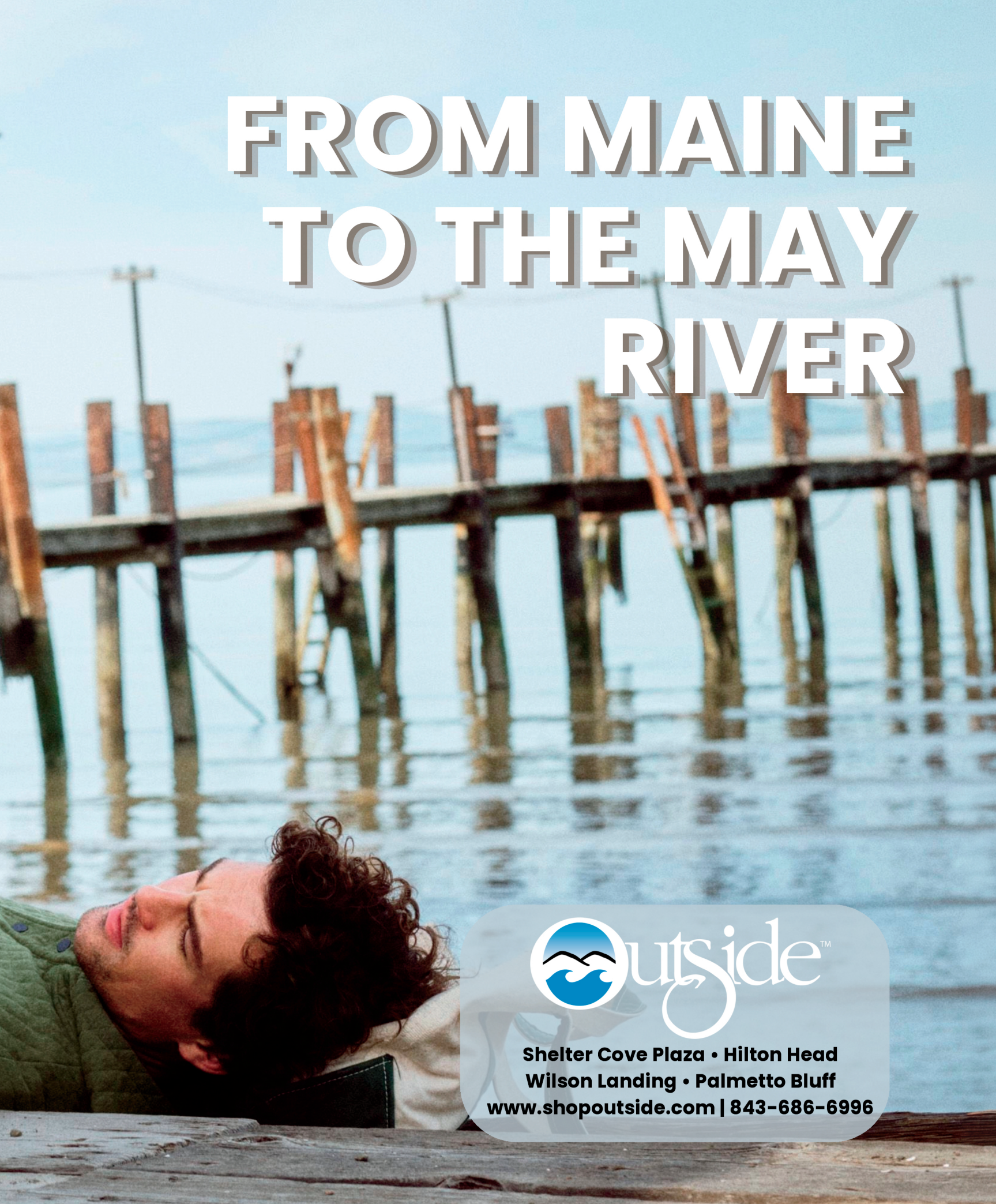
local life

gather beautifully



CELEBRATIONS ISSUE + FESTIVE FLAVORS + WEDDING WISDOM


L.L.Bean
CLASSIC BEAN BOOT


FROM MAINE
TO THE MAY
RIVER
Outside™
Shelter Cove Plaza • Hilton Head
Wilson Landing • Palmetto Bluff
www.shopoutside.com | 843-686-6996



LOWCOUNTRY CHARACTER

Catherine Donaldson has represented the Sotheby's International Realty brand for over 18 years.
Her commitment to the brand is FIERCE. Call her today to discover why.



Daniel Ravenel | Sotheby's INTERNATIONAL REALTY

THE DONALDSON GROUP



27 Palmetto Beach Drive, Bluffton

CURRENTLY OFFERED FOR $1,250,000

An entirely new home built beneath Alljoy's established canopy of storied live oaks, this 2,800-square-foot coastal cottage sits on a half-acre lot with river views from the front. Brighton Beach and the Alljoy boat landing are less than half a mile away, and the heart of Old Town Bluffton is just one mile from home.

An oversized foyer opens to vaulted living spaces with custom antique doors and stained glass accents that give the home the perfect sense of character. The custom kitchen, generous pantry, and dry bar make it equally suited to everyday living and entertaining.

The full-size, contiguous upstairs apartment with separate entrance offers comfort and independence for short or long term guests.





CATHERINE DONALDSON

Principal Partner
The Donaldson Group

Catherine.Donaldson
@SothebysRealty.com

danielravenelsir.com

843.338.2069


exquisitely designed in the
LOWCOUNTRY



spartina 449®

DAUFUSKIE ISLAND

ACCESSORIES • CLOTHING
HANDBAGS • JEWELRY
RESORT & TRAVEL • GIFTS

SPARTINA449.COM



Visit us in store:

Hilton Head | SHELTER COVE TOWNE CENTRE, HILTON HEAD SC

Old Town Bluffton | 32 CALHOUN STREET, BLUFFTON SC



VACATION RENTALS & PROPERTY MANAGEMENT
REAL ESTATE • ABSENTEE OWNER SERVICES

REAL ESTATE · 843.785.7111
HILTONHEADPROPERTIES.BIZ

VACATION RENTALS · 843.785.2242
HILTONHEADPROPERTIESRANDR.COM



AS WE CELEBRATE THE UPCOMING HOLIDAYS, WE ARE THANKFUL AND GRATEFUL. THANK YOU TO OUR EMPLOYEES, GUESTS, VENDORS, AND OWNERS.

LOOK FOR OUR GIFT OF SAVINGS OFFERED CYBER MONDAY, NOV 30TH.

Hilton Head Properties
Realty & Rentals







Contact Whit Suber at 803.518.3888 or visit online for more details.

A New Chapter in the Heart of the Lowcountry.

Just 20 minutes from Bluffton, London Square is a new high-end neighborhood designed to embrace the slow pace and easygoing character of the Village of Port Royal. With just 17 thoughtfully designed coastal cottages, it is the first major residential community built in the village in more than two decades.

Only blocks from shops, restaurants, Sands Beach and the Cypress Wetlands walking trail, London Square offers unmatched walkability and coastal access.

Each custom cottage showcases truly superior architecture, construction, finishes and craftsmanship, built for quality, longevity and livability. The quality shines through on a visit, and affordable entry points make it even more attractive.

London Square is a natural next chapter for one of the Lowcountry's last unspoiled coastal villages.



LONDON SQUARE

The very best of Port Royal.

PortofPortRoyal.com

TOGETHER WE WILL FIND YOUR DREAM HOME.



5 Junket

6 Bedrooms 6.5 Bathrooms 5112 Square Feet $4,495,000

Completely reimagined Palmetto Dunes 2nd row beach home featuring a stunning open kitchen-to-family room and abundant natural light throughout. This exceptional 6-bedroom home offers two master suites plus en suite baths in every bedroom, a cool bunk room, and an elevator. Boasting a superb rental history and expansive outdoor living space, it includes a new deck and patio, a new saltwater gunite pool, and your own private spa. Immediately adjacent to the beach path and just steps to the number one beach in the country, this rare offering is sold fully furnished!

KIM MCELMAN

TRUSTED REAL ESTATE







Kim possesses an innate talent for treasure hunting — whether it's finding the perfect home for a buyer or securing the ideal buyer for a property. Her unwavering commitment to exceptional service empowers her clients not only to find their dream homes, but also to build impressive real estate portfolios. Kim offers every client the time, experience, dedication, and commitment it takes to make their home-finding dreams a reality.



kimmcelman.com 1.843.683.9098 kim@kimmcelman.com

WHO'S WHO IN LUXURY REAL ESTATE

HARBOUR & HOME REAL ESTATE

REALTRENDS VERIFIED



Interest-free financing available.

Welcome to Your Organized Closet!

40% OFF

plus Free Installation and EXTRA 15%*

Ask your designer how to save even more!

*40% off any order of $980 or more, 30% off any order of $680 or more. Additional 15% on any order of $980 or more. Free Installation on order of $850 or more. Offers and prices are subject to change. Ask your designer for details.

Call for free in-home design consultation and estimate.









Custom Closets • Pantries • Laundry Rooms • Home Offices • Garages • Wall Beds

Closets byDesign

Personalized solutions for any budget.

ClosetsbyDesign.com **843-225-6725** LL



KPM flooring

stone • tile • area rugs • wood • carpet

807 William Hilton Parkway, Unit 1400 Hilton Head 843.342.4955

WWW.KPMFLOORING.COM



We keep saying,
“we should get together.”

Maybe it’s time
we actually get together.

Set the table. Light the candles.
Open something good.
Make room for one more.

Because a beautiful table
has always been about
more than what’s on it.

GATHER WELL.

M&C

MAISON & CAMBREN

Gifts · Gatherings · Gracious Living

Now open in the Old Town Bluffton Promenade

MAISONANDCAMBREN.COM

The Back Door
Located in lovely Sea Pines Center

Lyman
Par/By FRANK LYMAN



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

the team

What's your favorite annual celebration?

"Christmas with grandkids and family." **- LORI**



"Putting up the Christmas tree while watching the Macy's Thanksgiving Day Parade." **- LANCE**



"The Annual Victoria Bluff Christmas Crawl. Family, friends and neighbors gather for a Festivus like no other." **- JEREMY**



"Halloween. No contest." **- CHARLES**



"Christmas. Nothing beats seeing the magic through my kids' eyes." **- ASHLAN**



"Christmas. So much warmth, love and memories. I love continuing family traditions and celebrating loved ones every year." **- BAILEY**



"Christmas. Cookies, hot cocoa and watching 'The Holdovers' with my family." **- ALEA**



"My son's birthday. We start by watching the sunrise together, a magical way to celebrate the day he came into the world." **- REBECCA**



"New Year's Eve. I love celebrating new beginnings." **- KENNY**



"Christmas, with family together and holiday activities." **- LEAH**



"The first day of spring." **- BRUCE**

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

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

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

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

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

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

WRITER / CONTENT CREATOR
Alea Wilkins *(Local since 2024)*
alea.wilkins@wearelocallife.com

SALES REPRESENTATIVE
Rebecca Kerns *(Local since 1999)*
rebecca.kerns@wearelocallife.com

DIGITAL ACCOUNT MANAGER
Kenny Brister (*Local since 2023)*
kenny.brister@wearelocallife.com

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

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

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

VOL. 10, NO. 11

LOCAL Life is published monthly by Momentum Media Group, Inc. All contents are copyrighted by Momentum Media Group, Inc. All rights reserved. Nothing may be reprinted in whole or in part without written permission from the publisher. For back issues or advertising information, call 843-802-2258. Publisher is not responsible for claims and contents of advertisements. Product submissions should be mailed. *LOCAL Life* is not required to use your submission in any manner, and whether anything from your submission is included in our magazine is in our sole discretion.

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


GIFTS FURNISHINGS ACCESSORIES
J. BANKS
In Residence
VISIT US BELOW J. BANKS DESIGN
35 MAIN ST, HILTON HEAD, SC 29926
OPEN MONDAY TO FRIDAY 9-5
AND SATURDAY 9-3

Nov features

Celebrations

November is a month made for celebrating, and the Lowcountry knows how to do it right. From oyster roasts and holiday traditions to elegant dinner parties and unforgettable weddings, our Celebrations issue is filled with reasons to gather. Discover entertaining inspiration, festive recipes, local traditions and expert tips for making every occasion special. Because around here the best celebrations aren't just about the occasion. They're about the people who make them memorable.



©LISA STAFF

LOWCOUNTRY EVER AFTER Something old, something new and something unmistakably Lowcountry. Our special wedding guide explores 2027 trends, the best season to say "I do" and fresh ideas for flowers, fashion and food. Plus, a handy checklist to help plan your perfect day. Your happily ever after starts on **page 136**.

30
Reasons to celebrate
Five local traditions that make November worth celebrating

102
Gather around
Five easy ways to make entertaining more enjoyable

106
Table manners
Designer Leslie May shares secrets to stunning tablescapes

110
Petal perfection
Farmer Blue shares advice for beautiful local arrangements

136
The vow factor
Fresh trends, old traditions and Lowcountry wedding inspiration

202
Party on a plate
Festive recipes, chef favorites and flavors worth celebrating

210
Snack to the future
Eight decades of party foods worth remembering

223
Sip, sip, hooray!
Two festive cocktails made for life's toastworthy moments

MARK BOEDGES SHOW

ARTIST RECEPTION • FRIDAY, NOVEMBER 6TH, 5-7PM



Mark Boedges
Where Light And Nature Play
40" x 60" Oil

THE RED PIANO
ART GALLERY

40 Calhoun Street • Suite 201
Bluffton, South Carolina

843.247.2049
redpianoartgallery.com

Nov contents

22
Publisher
In the Lowcountry there's always something worth celebrating, and we rarely need an excuse to gather.

24
Contributors
Meet the creative locals who brought this month's issue to life.

26
Links
Exclusive articles and extras waiting online at locallifesc.com



82
A taste of Tuscany
See how a 14-month renovation transformed an aging Sea Pines home into a Mediterranean-inspired retreat.











40
Blend
The hot list: What to watch, read and listen to in November

48
Business
What's new, what's next and what's making waves

50
Wellness
Six nonagenarians and centenarians share life lessons

54
Faces
Meet Hilton Head Island's first rural mail carrier

58
Celebrations
The essential ingredients for throwing a Lowcountry party

90
Living
An overlooked Rose Hill yard becomes an elegant retreat

116
Outdoors
Meet the tiny winter visitor with punk-rock attitude

130
Style
Festive fashions and fresh finds for every occasion

134
Shopping
Thoughtful gifts and stylish finds from local shops

184
History
A look back at South Carolina's grandest celebrations

190
Culture
Bluffton woodturner transforms fallen trees into coastal art

196
Poetry
A poetic celebration of food, family and everyday gratitude

208
Eats
A colorful guide to sprinkles for every celebration

222
Libations
A sommelier's guide to bubbles for every gathering

224
Happenings
Festivals, concerts and events in November worth your time



WHEN DESIGN MEETS THE MARKET, *Everything* CAN CHANGE.

OUR PROVEN APPROACH PREPARES YOUR HOME FOR A STRONGER SALE.

COURTNEY MAY
courtney@beverlyserral.com | 843.816.0706

BEVERLY SERRAL
843.290.1663 | beverly@beverlyserral.com

BESTNESTBYBEVERLYSERRAL.COM | 7 NEW ORLEANS ROAD - HILTON HEAD ISLAND, SC

We have a lot to celebrate

Around here we don't need much of an excuse to throw a party



©LISA STAFF

THE GATHERING PLACE
Every great party has a starting point. For publisher Lori Goodridge-Cribb, it's usually the kitchen.

One of the biggest adjustments for people who move to the Lowcountry is getting used to just how much we celebrate. Many of us grew up in towns where the social calendar revolved around a fall festival, a holiday parade, an Easter egg hunt and maybe a Fourth of July fireworks show.

Here we're practically in party mode year-round.

Festivals shut down streets and parks and fill them with tents offering art, crafts, local food and everything from homemade jams to jewelry. Live music fills the air, food trucks line the sidewalks, and crowds gather to celebrate just about anything.

Oysters, shrimp, soft-shell crabs, watermelons, peanuts, okra — apparently, if we can grow it, catch it or cook it, we can build a festival around it. And after attending enough of them, you notice a familiar formula: good food, cold drinks, live music and plenty of familiar faces. The themes change, but the ingredients for a good time rarely do. And festivals are just the beginning.

A whole local industry thrives on throwing a good party: venues, wedding planners, caterers, florists, photographers, musicians and event designers. From black-tie weddings to backyard oyster roasts, talented locals know how to turn a gathering into an occasion. Add our beaches, waterways, historic settings and beautiful weather, and it's easy to see why so many choose the Lowcountry for life's biggest moments.

Of course, not every occasion requires a tent, a band or a professional planner. Some of the best gatherings happen around a kitchen table, on a back porch or in a driveway with a pot of something delicious bubbling away. Sometimes all it takes is a few folding chairs, a cooler and good company.

That's the spirit behind this "Celebrations" issue. Inside you'll find entertaining advice, memorable recipes, beautiful floral designs and a look at the traditions that bring our communities together. We hope you'll find inspiration for your next gathering, whether you're hosting 100 guests or having a few friends over for dinner.

With Thanksgiving approaching, it's worth remembering that beyond the decorations, food and festivities, what matters most is time spent with people we care about. Maybe that's why we celebrate so much around here. We understand that life gives us plenty of reasons to come together, and we don't see much sense in letting them pass unnoticed. After all, the best thing about living here isn't how much we celebrate. It's how much we have to celebrate.



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

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



©GOLDENBROOK PHOTOGRAPHY

Love is always in season

With pristine beaches, sweeping marshes, scenic rivers, moss-draped oaks and picture-perfect venues, the Lowcountry sets the stage for unforgettable weddings year-round. Fall brings comfortable temperatures, winter offers a quieter kind of romance, spring bursts with blooms, and summer delivers long, sun-filled days. Each season has its advantages and a few considerations, but there's no bad time to say "I do" in the Lowcountry. Our special ***bridal guide*** in this issue weighs the pros and cons of each season, highlights the latest wedding trends for 2027 and offers inspiration for planning the perfect celebration. Wherever your love story began, the Lowcountry is a beautiful place to begin forever.



RIGHT ON CUE
Have you spotted the LOCAL Life Jeep around town? This month we pulled up alongside two members of the Right at Home team: ***Stephanie Frazier*** (left), area operations director, and ***Nancy Rosen***, director of marketing and strategic growth. Right at Home provides in-home care that helps seniors and adults live safely and comfortably at home.


B|W|A
BILLY WOOD APPLIANCE
WOLF
SUB-ZERO
COVE
MADE IN AMERICA
Thanksgiving Feast
Available at both BWA Showrooms
1223 May River Road
Bluffton, SC 29910
843.707.2332
Two Convenient Showroom Locations
6 Marshland Road
Hilton Head Island, SC 29926
843.681.8441
Showroom Hours: M-F 8AM-5PM. Saturday by Appointment.
www.billywoodappliance.com

CREATIVITY & CONFIDENCE



Maggie & Me

CLOTHING · SHOES · ACCESSORIES

6 Bruin Road, Bluffton
Tuesday thru Friday 10 until 5
Saturday 10 until 4

843.707.9083

contributors

MEET LOCAL CREATIVES BEHIND THE SCENES



Michael Hrizuk *Photographer*

OTHER CREDS: Bachelor of Fine Arts in communication design; 25 years of creative leadership experience; award-winning creative director and photographer in the commercial and editorial industries **FOR THIS ISSUE:** "The Art of Arranging" photography and the cover. **HOMETOWN:** Pen Argyl, Pennsylvania **CURRENT HOME:** Bluffton **FAVORITE LOCAL SPOTS:** Hudson's Seafood House on the Docks, Hinoki Sushi and Side Hustle Brewing **FAVORITE THING TO PHOTOGRAPH:** Food and beverage photography is what I built my career on, but travel and leisure are my focus. **WHAT ARE YOU EATING?** I'm a big believer in eating with the seasons, choosing fresh, organic ingredients and making the most of what's available. **WHAT ARE YOU DRINKING?** Boulevardier **WHAT ARE YOU READING?** *The Quiet American* by Graham Greene **WHAT ARE YOU LISTENING TO?** I'm a '90s kid, so pretty much nothing new. **PASSIONS OR HOBBIES OUTSIDE OF PHOTOGRAPHY:** Fly fishing and, more recently, baking bread. **CAUSE FOR CELEBRATION:** My brother and his wife just celebrated their second child's first birthday, and I was able to visit and join in the celebration. **FAVORITE CELEBRATION:** Thanksgiving **BEST ADVICE YOU'VE RECEIVED:** You can please some of the people all of the time, and all of the people some of the time, but you can't please all of the people all of the time. In my line of work, this rings true. **WORDS TO LIVE BY:** I have a few: Stay curious, make as many friends as you can, trust your eye, eat dessert first and find beauty in the everyday.



Martha Powell *Model*

OTHER CREDS: Team enhancement specialist for Collins Group Realty; ballet instructor at Hilton Head Dance; content and brand manager for Pink Palmetto Events **FOR THIS ISSUE:** Model, "November Style" **HOMETOWN:** Hilton Head Island **CURRENT HOME:** Moss Creek. We love this community! **WHAT DO YOU LOVE MOST ABOUT THE LOWCOUNTRY?** Being close to family, spending time out on the boat and being surrounded by all the beautiful trees. Most of all, it's the sense of community that makes the Lowcountry so special. **FAVORITE LOCAL SPOTS:** J. Banks, The Bluffton Bookshop, Marsh on the May, Pink Palmetto Events, FARM, Delisheyoo, Ronnie's Bakery and Tin and Tallow **WHAT ARE YOU DRINKING?** Write-Off martinis. My friend started this canned martini company in Charleston. You can find them at Roller's Wine & Spirits and Buckwalter Wine & Spirits. **CAUSE FOR CELEBRATION:** Returning to Hilton Head Dance, where I grew up dancing, and now getting to share my love of ballet with the next generation as an instructor. **FAVORITE CELEBRATION:** Hilton Head Dance Theatre's *The Nutcracker*, performed the two weekends before Thanksgiving. **WORDS TO LIVE BY:** Get out of judgment and into curiosity. Wise words shared with me growing up by my father, Chip Collins.



Marie McCaa *Writer*

OTHER CREDS: Arizona State University, class of 2027; journalism and mass communication major **FOR THIS ISSUE:** "The Birthday Club" and "The Anatomy of a Lowcountry Party" **HOMETOWN:** Sierra Vista, Arizona **CURRENT HOME:** Hilton Head Island **WHAT DO YOU LOVE MOST ABOUT THE LOWCOUNTRY?** The sense of community, the beautiful marshes and the Spanish moss. **FAVORITE LOCAL SPOTS:** Jarvis Creek Park and Nonna Marie's Gelato & Coffee Bar **WHAT ARE YOU EATING?** Bulgogi, rice and yaki mandu **WHAT ARE YOU DRINKING**? Chai latte **WHAT ARE YOU READING?** *The Kite Runner* **WHAT ARE YOU WATCHING?** *Wonka's The Golden Ticket* **PASSIONS OR HOBBIES:** Running, traveling and shopping for fashionable clothes. **BEST ADVICE YOU'VE RECEIVED:** Don't be afraid to ask. The worst they can say is no. **SOMETHING ABOUT YOU MOST PEOPLE DON'T KNOW:** I play flag football for Arizona State. **WORDS TO LIVE BY:** Do everything in love.

Other locals who brought this party to life...

PHOTOGRAPHERS Anna Routh Barzin + Kelli Boyd + Anne Caufmann + Arno Dimmling + Chris Klonowski Tyler Mackenzie + Amia Marcell + JB Marie + Lindsay Marie + Kate Morrison + Lindsay Pettinicchi + Lisa Staff Mary Alice Tartler + Elizabeth Turner + Lloyd Wainscott

WRITERS Daisy Dow + Becca Edwards + Denise Friday + Tori Hayes + Barry Kaufman + Debi Lynes Carolyn Males + Margaret Pearman + Richard Thomas + Lyla Zawatsky

CONTRIBUTORS Danie Connolly + Marcia Cornell + Kim Epley + Linda Kurecki Christina Mulshenock + Elizabeth Robin + Jean Meaney Wheatly



BLUFFTON • NORTH PALM BEACH

KELLY CARON
DESIGNS

WWW.KELLYCARONDESIGNS.COM

A Thoughtful Approach to Wealth in Retirement.

Retirement deserves more than a standard investment approach.

Our boutique team combines personalized advice with ongoing market intelligence from our Chief Investment Strategist – helping you navigate changing markets with confidence while keeping your retirement plan focused on what matters most.

HILTON HEAD CAPITAL PARTNERS

A Registered Investment Advisory Firm
Active Customized Portfolio Management since 1987

HILTON HEAD CAPITAL WEALTH ADVISORS, LLC
GLEN W. ROBERTS - HHCP PRESIDENT & SENIOR PARTNER, CONWAY, SC
WILLIAM M. GOLDFINCH - GOLDFINCH FINANCIAL GROUP, CONWAY, SC
WATERSTREET RESEARCH PARTNERS, MINNETONKA, MN

LEARN MORE



Bruce Brenner Wood
Managing Partner
804.350.1338
bwood@hiltonheadcp.com

7 Lafayette Place, Suite B, Hilton Head Island, SC 29926
HILTONHEADCAPITALPARTNERS.COM

FEE ONLY PORTFOLIO MANAGEMENT
Our Custodians: Raymond James Financial and Charles Schwab

links

LOCALLIFESC.COM + DIGITAL OFFERINGS

In case you missed it ...

Let's taco 'bout it



Instagram exclusive: In honor of National Taco Day on Oct. 6, our hungry team set out to find the Lowcountry's tastiest tacos. From local restaurants to food trucks, we rounded up some crave-worthy spots worth tracking down. Head to LOCAL Life's Instagram ***(@locallifesc)*** to see which local tacos made the list.



On the web: Articles our readers are loving at ***LocalLifeSC.com***

1. Still among us: 10 haunting legends of the Lowcountry 
2. Carolina Reaper: From Fort Mill roots to record-breaking heat 
3. The strange, ancient lives of Lowcountry horseshoe crabs 

Sign up for LOCAL Life newsletters

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

About the cover

Every celebration deserves something beautiful at its center. A fitting choice for our Celebrations issue, this arrangement pairs soft white hydrangeas, creamy garden roses and blush dahlias with sculptural calla lilies, eucalyptus and ornamental grasses. Inspired by the Lowcountry landscape, the design was created by Kim Epley, chief executive and creative director of ***The Studio at Farmer Blue****, a 12-acre cut-flower farm outside Beaufort. The cover image was captured by Michael Hrizuk, art director and photographer behind Hrizuk Studio. Turn to* ***page 110*** *for a closer look at Epley's creative process and her tips for creating a similar arrangement for your next celebration.*



Trusted Experience. Proven Results.







526 COLONIAL DRIVE
4 Bedrooms | 4.5 Bathrooms
The Golf Club at Indigo Run
$2,099,000 | UNDER CONTRACT IN 1 DAY

With a proven track record of selling homes quickly and achieving top-dollar results, the Drake Real Estate Team has helped countless clients like you achieve their real estate goals. Our personalized approach and deep knowledge of the local market ensure every selling experience is a positive one.

DRAKE
REAL ESTATE TEAM

Call to experience the difference.
Call Beth Drake.

843.422.7500
DrakeCoastal.com

KELLERWILLIAMS Luxury

REALTRENDS VERIFIED

Beth & Hampton Drake

Celebrate Small Business Saturday!
NOVEMBER 28TH
Shop Local



Shop Small
VILLAGE at WEXFORD
villageatwexford.com
1000 Wm. Hilton Parkway | Hilton Head Island

Worth a click

More LOCAL Life to read, watch, shop and explore online

Easy as pie

Pumpkin, pecan or apple? Choosing the perfect Thanksgiving dessert can be a piece of cake, or should we say pie? Take our fun personality quiz at **locallifesc.com** to discover which Thanksgiving pie belongs on your holiday table. Your sweet tooth might surprise you.





Host with the most

For the gracious hosts welcoming loved ones this holiday season, get inspired with a live Q&A with interior designer and author Leslie May. At Montage Palmetto Bluff, discuss her new book, *Bespoke Homes for Families*, and learn her favorite entertaining tips while sipping on champagne. Ahead of the Nov. 28 event, get a taste of what's in store by watching highlights from last month's gathering on LOCAL Life's Instagram **(@LocalLifeSC)**.

Tote-ally local



Take a little LOCAL Life wherever you go. Our nautical-inspired rope tote is the perfect companion for beach days, boat rides, farmers markets and everyday adventures. Made from sturdy natural cotton with soft rope handles and plenty of room for your essentials, it's as practical as it is stylish. At just $15, it also makes a great gift for your favorite Lowcountry lover. Find this tote and other LOCAL Life favorites at **local-life-magazine.myshopify.com**.

Bright beginnings

Beaufort County School District has two unique elementary schools on Hilton Head Island: one emphasizing the International Baccalaureate program and the other specializing in arts-integrated learning. In conversation with both principals, discover the unique opportunities each school offers and how they uplift Lowcountry families. Read the full interview in the November digital issue of LOCAL Life.



CHAPTER CHAT

*LOCAL Life's **Rebecca Kerns** reviews **"The Great Alone" by Kristin Hannah**, a gripping tale of love, survival and resilience set against the breathtaking but unforgiving wilderness of Alaska. Watch her review on LOCAL Life's YouTube channel: **youtube.com/@locallifesc***



You'll Feel *at* Home

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











HAMPTON HALL CLUB

Distinguished Club from BOARDROOM Magazine

(843) 815-9343

HAMPTONHALLCLUBSC.COM

BLUFFTON, SC

local blend

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



©HILTON HEAD ISLAND RECREATION CENTER



Aw, shucks!

HILTON HEAD ISLAND OYSTER FESTIVAL

Oyster season is reason enough to celebrate. Add two days of seafood, live music and Lowcountry camaraderie, and you've got an island tradition worth showing up for. Friday kicks off with a $60 all-you-can-eat feast of steamed oysters and Lowcountry favorites. Saturday keeps the party going with live bands, artisans and family fun. Admission is $10 Saturday, with free entry for kids 11 and younger, veterans, active military and first responders. Proceeds benefit the Carmines Family Recreation Scholarship Fund, and oyster shells are collected for recycling. The festival is cashless, so bring a card instead of cash. Talk about a shell of a good time! ***hiltonheadoysterfestival.com***

Get your shuck on: *5-8 p.m., Nov. 6, Shelter Cove Community Park; 11 a.m.-5 p.m., Nov. 7, Lowcountry Celebration Park*

November, together

FIVE LOCAL TRADITIONS WORTH GATHERING FOR

STORY BY LANCE HANLIN

Oysters to shuck, lanterns to light, turkey to share and holiday tunes to hum. November gives the Lowcountry plenty of excuses to get together, and we're not complaining. Here are five traditions worth circling on the calendar.



©HILTON HEAD DANCE THEATRE

Go nuts for The Nutcracker

The mice are marching, the snowflakes are dancing, and the Sugar Plum Fairy is back in business. Hilton Head Dance Theatre brings Tchaikovsky's holiday classic to life with local performers, elaborate costumes and an unforgettable score. With six performances to choose from, there's plenty of opportunity to start a family tradition or keep a favorite one going. Advance tickets range from $20 to $30, with student and senior discounts. Door prices are $25-$35. ***hiltonheaddance.com***

Catch the magic: *Nov. 13-15 and 20-22, Seahawk Cultural Center, Hilton Head Island High School*



Come hungry, leave thankful

ANNUAL COMMUNITY THANKSGIVING DINNER

No reservations, no dress code and no awkward debate over whose turn it is to host. This beloved island tradition welcomes everyone to Hudson's Seafood House on the Docks for a free Thanksgiving feast. More than 300 volunteers help turn the waterfront restaurant into a gathering place for the entire community. Donations support local organizations that assist families in need. For one afternoon, neighbors become dinner companions, and everyone has a place at the table. ***communitythanksgiving.com***

Pull up a chair: *11 a.m.-3 p.m., Nov. 26, Hudson's Seafood House on the Docks*



©LINDSAY PETTINICCHI



©CULTURE HHI

Let it glow

HILTON HEAD ISLAND LANTERN PARADE

Who needs a flashlight when the whole beach is glowing? As daylight fades over Hilton Head, hundreds of handmade lanterns illuminate the shoreline with whimsical creatures, colorful creations and works of art. Four musical groups provide the beat, including the U.S. Marine Corps Dirty Boots Brass Band and Atlanta Drum Academy. Join the procession, or cheer from the sidelines as the lanterns make their way along the sand. ***culturehhi.org***

Glow your own way: *5:45 p.m., Nov. 14, from Alder Lane Beach Access toward Lowcountry Celebration Park. Participant lineup begins at 5 p.m.*



©HILTON HEAD SYMPHONY ORCHESTRA



End on a high note HHSO HOLIDAY POPS

Even after Thanksgiving is over, the celebrating is just getting started. The Hilton Head Symphony Orchestra is turning up the holiday cheer with conductor John Morris Russell, American Idol standout ***Melinda Doolittle***, 2026 Youth Concerto Competition winner Mana Takahashi and the HHSO Chorus. Expect soaring vocals, dazzling strings and enough festive favorites to have you humming all the way home. Ticket prices and seating options are available at ***hhso.org***.

Listen to the music: *7 p.m., Nov. 28, St. Gregory the Great Catholic Church, Bluffton; 4 p.m., Nov. 29, and 7:30 p.m., Nov. 30, First Presbyterian Church, Hilton Head Island*

WANT TO CHECK OFF YOUR HOLIDAY LIST AND HAVE SOME FUN...

Visit our Boutique Garden Center for all your holiday needs.



Give the gift of landscaping.
We have custom programs to choose from!
35 Dillon Rd., Hilton Head | 843.715.2908

BLUFFTON FARM & FLEA

Looking for more unique gift ideas for the holidays?

You're sure to find them here from one or more of our Local Vendors. Enjoy Food Trucks and Live Music while you're shopping!

172 Bluffton Rd. (Rt. 46) | 843.837.3111

hot tech

Smart gadgets for cooking, hosting and toasting

SELECTIONS BY LYLA ZAWATSKY



Chill to the beat

Igloo KoolTunes Cooler

Cold drinks meet a hot playlist. This 14-quart cooler has built-in Bluetooth speakers with up to 10 hours of battery life, combining two party essentials in one grab-and-go package for tailgates, beach days, backyard gatherings and more. ***igloocoolers.com. $160***



The main course

MEATER Pro Smart Thermometer

Keep an eye on the roast without hovering over the oven. This wireless thermometer connects to your phone to monitor temperatures, estimate cooking times and send alerts, freeing you to tackle the sides, greet guests or actually enjoy your own holiday gathering. ***Meater.com. $100***



Light up the party

Govee 21-Inch Smart Ceiling Light Ultra

Good lighting can change the whole mood. This smart ceiling light offers customizable colors and animated effects controlled from your phone, making it easy to shift from a warm dinner-party glow to something a little more festive as the night goes on. ***us.govee.com. $250***



Eye in the sky

DJI Mini 3 Drone

The group photo looks a little different from 100 feet up. This compact, lightweight drone captures 4K HDR video from above, giving backyard parties, family reunions, destination celebrations and other outdoor gatherings a cinematic perspective you won't get from a phone. ***dji.com. $419***



Freeze the moment

Ninja SLUSHi Professional Frozen Drink Maker

Give the blender the night off. The Ninja SLUSHi turns chilled liquids into frozen drinks without adding ice, making it easy to serve everything from margaritas and frozen cocktails to mocktails and fruit slushies. Just pour, select a setting, and let the machine keep the drinks flowing while you enjoy the party. ***ninjakitchen.com. $350***



Capture the moment

KODAK Smile+ Wireless Digital Instant Print Camera

Give guests something to take home besides leftovers. This digital instant camera combines point-and-shoot photography with a built-in printer, turning party snapshots into physical keepsakes in seconds. Wireless connectivity also lets you print photos from a compatible smartphone. ***kodakphotoplus.com. $100***



Pass the mic

Ikarao Portable Karaoke Machine

Dinner's over. Now hand someone a microphone. This portable karaoke machine packs an 8-inch lyric display, two wireless microphones and built-in speakers into one party-ready package. App connectivity keeps the song choices coming, even when nobody actually knows all the words. ***ikarao.com. $450***



Party central

Google Nest Hub Max

Consider it a command center for the festivities. The 10-inch smart display can pull up recipes, play music, showcase photos, make video calls and manage compatible smart-home devices. Google Assistant adds hands-free help when your hands are occupied with dinner, drinks or decorating. ***store.google.com. $229***



Pop, pour and toast

Cuisinart Electric Wine Opener

When there's a toast to make, get to the good part faster. This rechargeable electric opener removes corks at the touch of a button, while its compact stainless-steel design earns it a permanent spot on the bar cart — or a place in your bag for the next gathering. ***cuisinart.com. $30***



A rare offering in the heart of North Forest Beach, this custom SeaCrest property pairs an expansive oceanfront residence with a completely separate second residence just steps away — creating a remarkably flexible way to live, gather and escape on Hilton Head Island.

Built in 2018 by Graves Construction, Residence 101 puts the Atlantic front and center. Generous living and entertaining spaces open to an oversized glass-railed balcony, where unobstructed ocean views set the scene for morning coffee, afternoons after the beach and evenings overlooking the water. Spacious bedroom suites, a beautifully appointed kitchen and custom finishes give the residence the feel of a private oceanfront home.





One Oceanfront Address. Two Distinctive Residences.

10 North Forest Beach Drive Unit #PH 2 • Hilton Head Island • $2,795,000

Nearby, Residence 103 offers its own private entrance, kitchen, living area, bedrooms and baths. Together, the two residences create something increasingly difficult to find: room for family and guests to be together while still enjoying genuine privacy and independence.

Fully furnished and turnkey, the property also includes two climate-controlled storage units. SeaCrest's oceanfront pools, direct beach access and resort amenities are just outside the door, while Coligny Plaza's dining, shopping and entertainment are an easy walk away.



MAXEY | BLACKSTREAM® | CHRISTIE'S INTERNATIONAL REAL ESTATE

NICKEY MAXEY 843.247.0001 · LINDY KOPOTIC 843.422.0003
THEMAXEYTEAM.COM

The Premiere Brokerage in the Southeast serving

Asheville • Atlanta • Charleston • Charlotte • Columbia • Greenville • Highlands/Cashiers

Party tricks

CLEVER WAYS TO PUT TECHNOLOGY TO WORK AT YOUR NEXT CELEBRATION

STORY BY LANCE HANLIN



SCAN TO CELEBRATE QR codes can be surprisingly handy party helpers. Use them to give guests instant access to your Wi-Fi, a shared photo album, the party playlist, an online invitation or even a digital menu. One quick scan can save everyone from hunting for links, passwords and other details.

You know how it goes. Someone is missing from the group photo, the best pictures are scattered across everyone's phones, a guest needs the Wi-Fi password and, sooner or later, someone suggests karaoke. Luckily, the technology already in your pocket has a few party tricks of its own. ***From collecting everyone's photos to turning an iPhone into a microphone, these clever features can make your next celebration easier and a lot more fun.***

Collect everyone's best shots

Instead of ending the night with a chorus of "Send me those pictures," give everyone one place to put them. A shared ***Google Photos*** album lets guests contribute their own shots, gathering everyone's best pictures in one place instead of leaving them scattered across different phones.

TRY IT: *Create an album in Google Photos, turn on collaboration, and share it with your guests before the party starts.*

Put the whole party in one invitation

Apple Invites puts more than the when and where in one place. Each invitation can include directions, a weather forecast and other useful details for the day, while guests can RSVP right from the invitation. They don't even need an Apple device or Apple Account to respond.

TRY IT: *Create an event in Apple Invites, add the date and location, customize the background, and share the invitation with your guests.*

Turn your iPhone into a karaoke microphone

This one might win the party. With a third-generation Apple TV 4K running tvOS 26 or later, ***Apple Music Sing*** can turn a compatible iPhone into a wireless microphone. Your voice comes through the TV speakers while lyrics appear onscreen, complete with adjustable vocals and reverb.

TRY IT: *Open Apple Music Sing on Apple TV, choose a song, and select Connect iPhone Mic. Scan the QR code with your iPhone and start singing.*

Skip the Wi-Fi password

Sooner or later, someone is going to ask for the Wi-Fi password. Instead of hunting for it, spelling out a jumble of letters and numbers or pointing guests toward that little piece of paper stuck to the fridge, let your iPhone do the work. The ***Passwords*** app can turn your Wi-Fi credentials into a QR code that guests simply scan to connect. No typing, spelling or fridge hunting required.

TRY IT: *Open Passwords, tap Wi-Fi, choose your network, then tap Show Network QR Code. Have your guest scan it with their phone's camera to join.*

Get everyone into the picture

The photographer shouldn't have to disappear from every group shot. If you own an Apple Watch, its ***Camera Remote*** app turns your wrist into a live viewfinder and remote shutter for your iPhone. Prop up the phone, join the group, check the framing from your watch, and snap the picture.

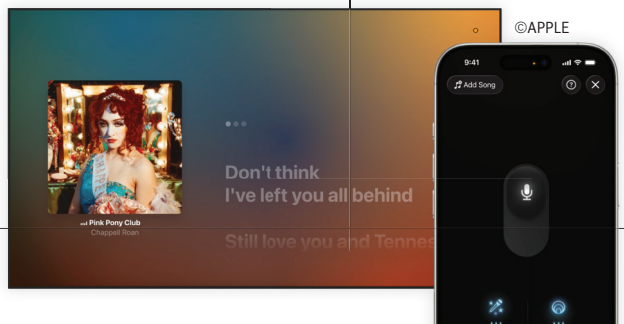
TRY IT: *Position your iPhone somewhere stable, open Camera Remote on your Apple Watch, and use the watch screen to frame and take the shot.*



Let everyone play DJ

Every party eventually produces a few amateur DJs. ***Spotify Jam*** lets guests add songs to a shared queue from their own phones instead of shouting requests across the room. They can join by scanning a QR code, following a link or even bringing their phones close to yours with Bluetooth turned on. The host needs Spotify Premium, but guests at an in-person Jam can join with free accounts.

TRY IT: *In Spotify, tap the device you're listening on, select Start a Jam, then Invite. Put the QR code somewhere guests can scan it, and let the room build the soundtrack.*



©APPLE

YOUR IPHONE TAKES THE MIC
Apple Music Sing can turn a compatible iPhone into a wireless microphone for Apple TV, sending your voice through the TV speakers while lyrics appear onscreen. Adjustable vocals and reverb help turn the living room into karaoke night.

SIMPLY THE BEST MORTGAGE LENDER



Back row: Kim Capin NMLS 158295; Alan Perry NMLS# 866734, Sara Marx, Tanner Ware NMLS 278238; and Brian Neumann NMLS 174105.
Front row: Tricia Lowman NMLS 2440257, Sam Alvarez, David Crowell NMLS 12620; Susan Smith NMLS 278903; Aaron Benton NMLS 1717095; and Gina Cavano NMLS 1182146.

Hilton Head Island

Office Location:

The Village at Wexford
1000 William Hilton Pkwy, Ste 205
Hilton Head Island, SC 29928
843-684-5015

NORTHPOINT MORTGAGE

"We have been the foremost mortgage lender in the Lowcountry for 28 years."
-David Crowell NMLS#12620

Northpoint Mortgage, Inc. is an Equal Housing Lender. NMLS 1515. South Carolina BFI Mortgage Lender / Servicer License. Loan program terms and conditions are subject to change without notice. All loans are subject to underwriting approval. Certain restrictions may apply. Call for details.

Right at Home
In Home Care & Assistance

Are You in Need of Assistance Caring For a Loved One?



Right at Home offers caregiving services for almost any family and practically any situation. Our in-home care lets loved ones enjoy life in the comfort of a familiar environment. And we tailor all of our services to your unique situation through a Custom Care Plan.

Our Services

- Safety, Supervision & Transportation
- Ambulation, Dressing & Bathing Assistance
- Daily Health Reminders, Meal Planning & Preparation, laundry, light housekeeping
- Alzheimer's, Stroke Recovery & Hospice Support
- Short term, long term

This November, new clients who begin services with Right at Home will receive four (4) complimentary hours of in-home care after completing their first 20 paid hours of services.

29 Plantation Park Drive Suite 704

Bluffton, SC 29910

www.rightathome.net/hilton-head

Right at Home is a global network where most offices are independently owned and operated under a franchise agreement with Right at Home, LLC.

(843) 815-7890



***Denise Friday**, a social worker and mother of twins, finds both escape and reflection in a good book. This month, she shares four reads that explore life's celebrations in unexpected ways.*

Booked for the occasion

Four reads prove life's most memorable gatherings rarely go according to plan



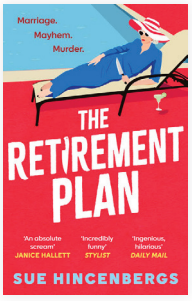
THE CELEBRANTS BY STEVEN ROWLEY

In the mid-'90s six friends are preparing to graduate from UC Berkeley, when one dies from a drug overdose. Devastated, the remaining five make a pact: If one of them is struggling in life, they will gather for a "living funeral," so that person can hear kind words while still alive. Over time — a divorce, the loss of a parent, legal trouble — the pact is invoked, and the friends come together to reconnect and remind each other that their lives have value. This time, one has a secret that will change the group forever. This book is sweet and funny and reminds us that celebrations come in many forms, even during heartbreak.

THE FIVE-STAR WEEKEND BY ELIN HILDERBRAND



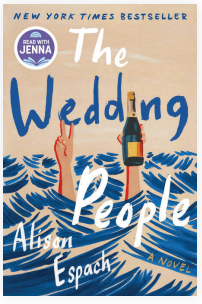
Hollis Shaw seems to have a pretty sweet life. She grew up on Nantucket, went to UNC-Chapel Hill, is married to a talented surgeon, has a daughter and has built an amazing summer house on Nantucket on land her father left her. She also has a wildly successful cooking blog. Then her husband is killed in a car accident. Struggling to cope, she arranges a weekend gathering with friends from different stages of her life: high school, college, her 30s and an unknown woman she knows only through her blog. It's a life story told through friends and a weekend of fun, surprises, heartbreak and forgiveness.



THE RETIREMENT PLAN BY SUE HINCENBERGS

Pam, Nancy and Shalisa have been friends for 30 years. They have dreamed of carefree retirements together until they find out their husbands have pooled their money into a terrible investment. When they realize all the husbands have rather large life insurance policies, a new dream is formed. What if they just killed them off? Unbeknownst to them, the husbands have secret plans of their own, and a cat-and-mouse game begins. The miscommunication in this cozy-ish story will have you choosing favorites and cheering on would-be murderers. A great debut.

THE WEDDING PEOPLE BY ALISON ESPACH



Lila has envisioned the perfect wedding in Newport, Rhode Island. A week of activities is planned, and she has booked the entire Cornwall Inn for her guests. A mix-up allows Phoebe, who isn't a wedding guest, to check into the fanciest room for one night. Phoebe dreamed of this trip as a romantic getaway with her husband, but since he left her, she is here for another reason: to end her life. Yet when the guests embrace her as part of the wedding, and she and the bride form a surprising bond, unexpected friendships develop that alter life-changing decisions. A funny and heartwarming story.

Life changes. Your portfolio should reflect it.

As the year comes to a close, it may be worth taking another look.

Your financial goals, income needs, time horizon, investment risk, and tax situation can change over time.

As part of our comprehensive ***Green Light Retirement Strategy***, we look beyond the portfolio, considering how investment decisions connect with taxes, retirement income, and your broader financial plan, while providing access to opportunities across both public and private markets.

Family Focus
FINANCIAL GROUP

7 Carroll Court, Bluffton, SC 29910
www.fffgonline.com | (843) 427-3300



Kathy Nolan & Sean Nolan
Founding Members | Wealth Management Advisors

Investment advisory products and services made available through AE Wealth Management, LLC (AEWM), a Registered Investment Adviser. Neither the firm nor its agents or representatives may give tax or legal advice. Individuals should consult with a qualified professional for guidance before making any purchasing decisions. Investing involves risk, including the potential loss of principal. 4542510 - 10/26

Gifted has everything Mahjong!



Voted Best Gift Shop Every Year!
Thank You for Shopping Local.



Gorgeous Free Giftwrap Always!

GIFTED
HILTON HEAD

SUITE J2, VILLAGE AT WEXFORD
MON.-SAT. 10AM-5PM • 843.842.8787

Local IQ *November crossword challenge for locals*

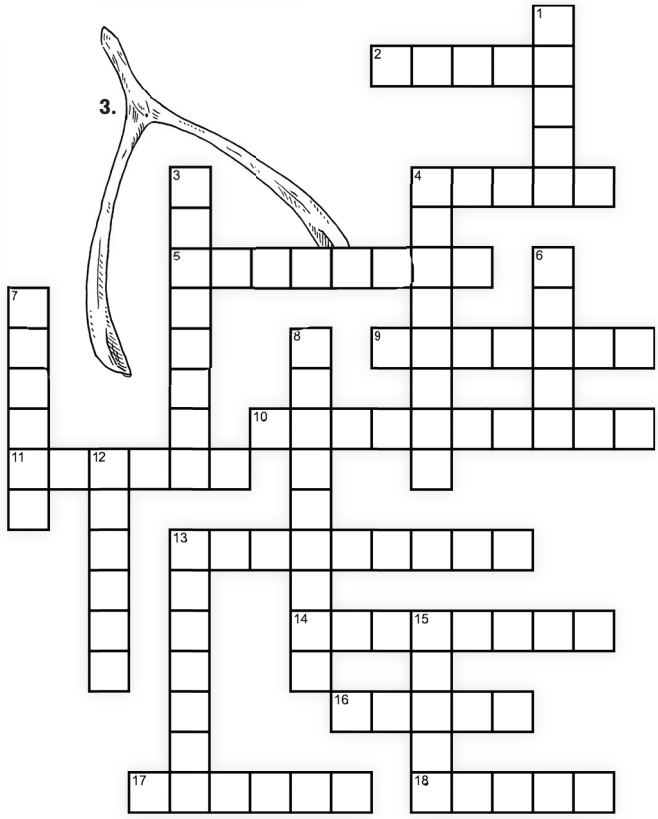
CLUES BY LANCE HANLIN + GRID BY JEREMY SWARTZ

ACROSS

2. Glass that gives bubbly some height
4. The "good" dishes that come out for company
5. Thanksgiving side with an inside job
9. Gathering where everyone brings a dish
10. Holiday classic performed annually by Hilton Head Dance Theatre
11. Lowcountry favorite celebrated on Hilton Head each November
13. Thanksgiving dinner's second act
14. Colorful bits tossed in celebration
16. NFL team with the oldest Thanksgiving tradition
17. Beagle that flies high in a famous Thanksgiving parade
18. Words offered with a raised glass

DOWN

1. Southern nut with a starring role in Thanksgiving pie
3. Turkey part pulled apart for good luck
4. Hilton Head gathering where classic cars take center stage
6. Get an oyster ready to slurp
7. Presidential tradition that gives a turkey a pass
8. Turkey piece with a musical name
12. Southern term for a little "just because" gift
13. Light carried along the beach in a colorful Hilton Head parade
15. Parade attraction that never touches water



Answer key

ACROSS: **2.** FLUTE **4.** CHINA **5.** STUFFING **9.** POTLUCK **10.** NUTCRACKER **11.** OYSTER **13.** LEFTOVERS **14.** CONFETTI **16.** LIONS **17.** SNOOPY **18.** TOAST
DOWN: **1.** PECAN **3.** WISHBONE **4.** CONCOURS **6.** SHUCK **7.** PARDON **8.** DRUMSTICK **12.** SURGEE **13.** LANTERN **15.** FLOAT

Official Mensa® Challenge

EVERY PARTY NEEDS A WISE GUY

Impress your guests with your wits by solving this Mensa quiz!



1. What is the number that is one-half of one-fourth of one-tenth of 2,000?

2. Rachel likes pancakes but not rolls. She likes omelettes but not hard-boiled eggs, and she likes fried chicken but not roast beef. Following the same rule, will she like bacon or green peas.

3. Find the five-digit number in which the last digit is three less than the fourth, the fourth digit is one less than the third, the third digit is three less than the second, and the second digit is twice the fourth and one less than the first. The sum of all the digits is 27.

4. Fill in the blanks below to complete four words that contain the word "ANT."

ANT _ _ _ _ _ (front)

ANT _ _ _ _ _ _ _ (before the war)

ANT _ _ _ _ (part of the hooved animal)

ANT _ _ _ _ _ _ _ _ _ (before the flood)

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

ANSWER KEY

1. *25 (2,000 ÷ 10 = 200; 200 ÷ 4 = 50; 50 ÷ 2 = 25)*
2. *bacon (Rachel only likes things that can be made in a frying pan.)*
3. *98,541* ***4.*** *ANTERIOR, ANTEBELLUM, ANTLERS, ANTEDILUVIAN* ***5.*** *STAGNATION*

Mahjong mastery

The third line in the Quints section of the 2026 NMJL card is the most versatile hand on the card, and it's worth 40 points. The parenthesis reads: "Any two numbers, in any one suit with opposite Dragons." How many options do you think this hand has?



A. *10-50 options* ***B.*** *50-100 options* ***C.*** *Over 100 options*

If you want to know the exact number and why this is such a great hand, watch ***Jennifer Kenwell of Pink Palmetto Mahjong*** *explain it on LOCAL Life's YouTube channel (@locallifesc) or on our website, locallifesc.com*



Expert Cataract Surgery. Exemplary Patient Care.

Bishop Eye is the #1 choice for cataract eye care in the Lowcountry. We offer unparalleled surgical expertise, world-class technologies, and trained patient teams dedicated to delivering exceptional care from your first visit to your best personalized cataract lens outcome. When it comes to achieving your best vision, you can trust the cataract surgery experts at Bishop Eye to make you #1 as well.

We look forward to serving you.

BISHOP EYE CENTER

The Leading Center for Cataract Surgery

Hilton Head • Bluffton
New River/Sun City
843-689-3937 • BishopEye.com

The hot list

What to watch, read and listen to in November

SELECTIONS BY DAISY DOW

STREAMING









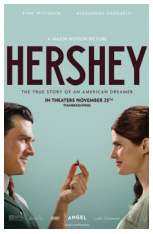
NETFLIX ***The Altruists*** *(drama)* They promised to change the world. Instead, they became the faces of one of the biggest financial scandals in recent history. Anthony Boyle stars as cryptocurrency entrepreneur Sam Bankman-Fried, alongside Julia Garner as Caroline Ellison, in a drama tracing the spectacular rise and collapse of FTX. What began as a multibillion-dollar empire built on promises of doing good unraveled into a fraud scandal involving misused customer funds, political donations and luxury real estate. The series explores the ambition, deception and consequences behind the headlines. **Release date: Nov. 19**

PEACOCK ***Dig*** *(comedy)* Four archaeologists, one excavation in Greece and plenty of personal baggage. Amy Poehler, Geraldine Viswanathan, Antonia Thomas and Finna Strazza star as colleagues whose complicated lives collide during a dig that takes an unexpected turn. When they uncover something far more unsettling than ancient artifacts, professional rivalries and personal problems suddenly become the least of their worries. Expect sharp humor, buried secrets and a mystery that goes deeper than anyone anticipated. **Release date: Nov. 23**

APPLE TV ***12 12 12*** *(thriller)* Twelve months to plan. Twelve hours to execute. Twelve days to escape. That's the formula behind a high-stakes robbery in Zurich that draws a disgraced FBI agent (Anthony Mackie) into a dangerous pursuit of a longtime suspect (Jamie Dornan). As the clock ticks, the lines between hunter and hunted begin to blur. With its international setting and race-against-time premise, this thriller promises plenty of twists. **Release date: Nov. 13**

ESPN ***Palmetto Bowl*** *(college football)* Forget Thanksgiving leftovers. South Carolina's fiercest football rivalry takes center stage when Clemson and South Carolina clash for their annual battle for bragging rights. Dating back to 1896, the rivalry has divided families, tested friendships and fueled generations of trash talk. Clemson holds a 74-44-4 advantage in 122 meetings, but when orange meets garnet, history only tells part of the story. **Game day: Nov. 28**

MOVIE THEATERS



Hershey *(biographical drama)* Before Hershey became a household name, Milton Hershey had a simple but ambitious idea: Make chocolate affordable for everyone. Finn Wittrock portrays the candy-making visionary, with Alexandra Daddario playing his wife, Kitty, in a story of entrepreneurial determination, personal setbacks and an unlikely American empire. Beyond the familiar chocolate bars, the film explores the partnership and philanthropy that helped shape a lasting legacy. **Release date: Nov. 25**



Paper Tiger *(thriller)* A fresh start turns into a nightmare in 1980s New York City. Adam Driver plays Gary Pearl, a divorced former NYPD officer who sees an opportunity to rebuild his life through a canal-cleaning business. He recruits his brother (Miles Teller), but their promising venture hides dangerous connections to the Russian mafia. **Release date: Nov. 13**

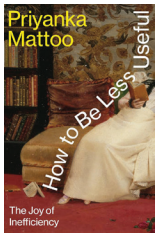


Focker-in-Law *(comedy)* More than 25 years after Greg Focker (Ben Stiller) endured the ultimate meet-the-parents nightmare, the tables have turned. Now a father himself, Greg must navigate his son's budding romance and a new addition to the family's already complicated dynamics. Robert De Niro returns as the famously intimidating Jack Byrnes, with Ariana Grande joining the cast. Old anxieties and plenty of awkward family moments promise another round of Focker family chaos. **Release date: Nov. 25**

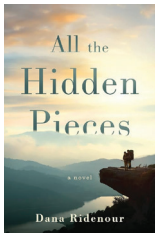
BOOKS & NOVELS



Love, Like Apples *By Jeff Zentner (fiction)*
Tiller Loomis dreams of escaping his small Tennessee hometown and finding a bigger stage for his love of puppetry. That dream takes him to New York City, where he helps bring a children's television show to life and develops a transformative relationship with a fellow artist named Julie. Told in a documentary-inspired format, it explores creative ambition, unexpected connections and the people behind the scenes. **Release date: Nov. 3**



How to Be Less Useful *By Priyanka Mattoo (nonfiction)*
In a world obsessed with productivity, efficiency and making every minute count, Priyanka Mattoo makes a case for doing a little less. Her message is a timely reminder that life's most meaningful moments aren't always the most productive ones. **Release date: Nov. 3**



All the Hidden Pieces *By Dana Ridenour (fiction)*
After losing her husband in a car accident, Julia Chandler sets out to rediscover herself one step at a time. Joined by three close friends, she embarks on a journey along the Appalachian Trail, where physical challenges, unexpected encounters and honest conversations help the women confront their pasts and reconsider their futures. Local author Dana Ridenour delivers a story of grief, friendship, resilience and the healing power of moving forward. **Release date: Available now**

ALBUMS



Carnaval de Luz
By U2 (rock)
Release date: Nov. 13



How's It Goin'
By Bryan Adams (rock)
Release date: Nov. 6



The Universal Bubba
By Willi Carlisle (folk)
Release date: Nov. 6



Worst Christmas Ever!
By Sufjan Stevens (holiday)
Release date: Nov. 6

PODCASTS



Reaching Out
Topic: Personal stories



Heist at the Louvre
Topic: True crime

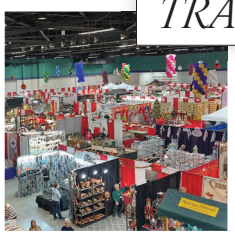


Jeselnik Book Club
Topic: Books and conversation



The Savannah Sideways Podcast
Topic: Local history

TRAVEL



Greensboro, North Carolina
Get a head start on holiday shopping at the Craftsmen's Christmas Classic.



Pushkar, India
Experience one of India's most colorful cultural celebrations at the Pushkar Camel Fair.

Voted Best Gift Shop!

Outstanding Gifts at Unbelievable Prices









Thank You for Shopping Local.





Gorgeous Free Giftwrap Always!



GIFTED
HILTON HEAD

SUITE J2, VILLAGE AT WEXFORD
MONDAY-SATURDAY 10AM-5PM • 843.842.8787

Finding his next mission

AFTER 21 YEARS IN THE MARINES, ONE VETERAN FOUND COMMUNITY, PURPOSE AND A WAY TO GIVE BACK

STORY BY BAILEY GILLIAM



AMONG FRIENDS TJ Johnston and Willie attend OPFOB's annual Dinner for the Heroes, which brings supporters together to honor veterans and advance the organization's mission.

When ***Thomas "TJ" Johnston Jr.*** moved to the Lowcountry with his wife, Catherine, and their daughters, Layla, Lily and Lexi, he found a new place to call home. What he hadn't found was the sense of belonging that had surrounded him since he was 18. TJ joined the Marine Corps after watching the attacks of Sept. 11 unfold during his senior year of high school. For 21 years the military gave him friendships, structure, camaraderie and a shared mission. Retirement meant leaving more than a career.

"When you leave the military, you don't just leave a job," TJ says. "You leave a community that was a part of your life since you were 18 years old."

He found a new one at Operation Patriots FOB. Located on 268 acres in Ridgeland, OPFOB is an outdoor retreat where veterans, active-duty military, first responders and their families can find camaraderie and purpose among people who understand the experiences of service. TJ and his family grew close with OPFOB founder JR Brown, his family and many of the veterans they met there.

"OPFOB welcomed me into a community that supported my family and me through some challenging times in my life," TJ says.

It also opened a professional door. Brown introduced TJ to Justin Harvey, owner of Premier Exteriors, where TJ returned to an industry he had first learned from his father before joining the Marines.

"Premier Exteriors gave me an opportunity when I was establishing myself here," TJ says. "I was able to learn, build relationships and better understand the construction industry in the Lowcountry."

Eventually TJ and friend Malcolm Claxton started Craftsman's Vault Construction. From the beginning they wanted giving back to be part of the business.

"There is always a reason to say you'll give back later," TJ says. "You can say you'll do it when the company gets bigger or when you have more money or more time. Malcolm and I didn't want to wait."

Working with OPFOB, Craftsman's Vault repaired and painted fellow veteran Gene Vagelatos' home at no cost. For TJ the project represented something larger. Not long ago he was the newcomer who needed someone to open a door. Now he can do the same for others.

"People sometimes underestimate what a connection can mean to a veteran who is transitioning to a new place," TJ says. "Someone introducing you to the right person or giving you an opportunity can completely change the direction you're heading, and that is what happened for me."

That experience continues to shape his next mission.

"OPFOB helped me find a community when I needed one," TJ says. "Now I have an opportunity to help build that community for others and their families."

Take action

Operation Patriots FOB is a 268-acre outdoor retreat in Ridgeland serving veterans, active-duty military, first responders and their families. Support OPFOB by volunteering, donating or participating in its programs and events. LL

5th annual Dinner for the Heroes

When: 5:30-9 p.m., Nov. 7
Where: Hilton Beachfront Resort & Spa
Details: Honor the courage, sacrifice and service of post-9/11 veterans at the fifth annual Dinner for the Heroes, featuring keynote speaker and three-time Super Bowl champion Bart Oates. Visit ***opfob.org***.





BUILDING THE NEXT CHAPTER Johnston, left, and business partner Malcolm Claxton lead Craftsman's Vault Construction, a veteran-owned and operated Lowcountry company built around accountability, service and giving back.

FRAUM HEALTH

RESTORATIVE MEDICINE LEADERS
JOINT PAIN SOLUTIONS
PERSONALIZED CARE

Stay Active for the People Who Matter Most

Joint pain, stiffness, and old injuries shouldn't keep you from enjoying the holidays, making memories, and staying active with the people you love most.

At Fraum Health, our physician-led restorative medicine team takes a personalized approach to joint pain, mobility, and function. Using advanced non-surgical options, we help active adults move better, stay stronger, and keep doing more of what matters.

PLAY WITH GRANDKIDS
WITH MORE COMFORT

KEEP UP WITH HOLIDAY TRADITIONS
WITH LESS PAIN

STAY ACTIVE
ON YOUR TERMS

PHYSICIAN LED CARE
ADVANCED NON-SURGICAL OPTIONS
HEALTHY AGING & LONGEVITY SUPPORT



Schedule a Restorative Medicine Consultation

Find out if you're a candidate for non-surgical care.

SCAN ME

843-681-7777 | FRAUM.COM

1403 MAIN ST, HILTON HEAD ISLAND, SC 29926

HELPING YOU LIVE YOUNGER. LONGER. BETTER.

What makes them local



ISLAND LOVE STORY When Francie arrived on Hilton Head Island in 1973, she found a community full of possibility. Marc followed in 1975, taking a job with Sea Pines founder Charles Fraser. Together, they put down roots during an era when the island was still taking shape.

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*

Cheers to 50 years

After five decades on Hilton Head Island, Francie and Marc Puntereri have plenty of memories worth raising a glass to

STORY BY BECCA EDWARDS

When Marc Puntereri "chased" Francie, now his wife of nearly 50 years, and moved to Hilton Head Island in 1975, the population was just over 5,000, and the average age was 26.

"Fortunately, Charles Fraser hired me as the last of his MBA recruits to make it legitimate," Marc added with his trademark charm.

Francie, who had vacationed here in the 1960s, arrived in 1973 and saw an opportunity to teach at Sea Pines Academy after earning her Montessori Directress Certification from Islander Dr. Elizabeth Caspari, an associate of Maria Montessori.

"Just as her husband had high ideals for development, Mary Fraser had high ideals for education and convinced the company to subsidize Sea Pines Academy," Francie explained. "In those early days that support was important to keeping ambitious young professional families happily on the island."

As Marc and Francie reflect on Hilton Head Island's past, you cannot help but be awestruck by the avant-gardism that defined that time. It was an era when reaching the island still meant crossing a swing bridge, and the population was a distinctive mix of Greatest Generation retirees, ambitious young professionals, skilled tradespeople and Native Islanders.



THE FAMILY THEY BUILT What began with two young people making a life on Hilton Head Island has grown into a family spanning three generations. Marc and Francie Puntereri are surrounded by the children and grandchildren who continue to return to the island, carrying on the family traditions and making memories of their own.

"It was clear to us both that Hilton Head was a special place with really interesting people doing great and visionary things," Marc recalled. "It was a small-town, nurturing environment, but with a worldly approach. Everyone's focus was on building the institutions that would further the island's greatness — schools, churches, the hospital, the arts, parks and recreation, museums — while maintaining a development ethos that put the environment first and eschewed the architecture, signage, landscaping and land uses that marred other coastal communities. It was an energetic and ambitious time."

Q: Can you tell us more about island living in the '70s and '80s?

Francie: Off-island friends questioned why I would want to move to a "retirement community," but both the island and nearby Savannah, where we traveled several times a month for necessities and culture, had so much to offer, with nature and beauty everywhere. The people, young and old, kept it from ever being boring. **Marc:** The island seemed like a vast Garden of Eden. Flora, fauna and the water were the main players that dominated.

Q: What was it like raising your three children, Bailey, Hadley and Cooper, here?

Marc: The kids flourished and all come back with their families several times a year, taking advantage of the breadth of nature and activities, from golf and tennis to biking, fishing, boating and the arts, and just enjoying being with island friends and family.

Q: In what ways has the island changed?

Marc: As we struggled in the mid-1970s to market the island during challenging economic times and increase visitation above



Have the smile you've always wanted!

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

AACD American Academy of Cosmetic Dentistry® ACCREDITED

Bonnie J. Rothwell, *DMD, AAACD*



Bonnie J. Rothwell, DMD, AAACD

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

Call for your complimentary cosmetic consultation.

MOHS SURGERY & DERMATOLOGY



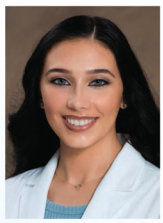
A. Thomas Bundy,
MD, FAAD, FACMS
Board Certified Dermatology
Board Certified Mohs Surgery

Advanced Fellowship Training Specializing in Skin Cancer



Emily Murphy,
MSN, FNP-C
Board Certified

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



Marissa Barrett-D'Amico,
MS, PA-C
Board Certified

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



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



Callie Covington,
MS, PA-C
Board Certified



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



Amy Myers,
Licensed Esthetician
Board Certified

ACMS
American College of Mohs Surgery

843.689.9200
www.hiltonheaddermatology.com

MEDICARE CERTIFIED • STATE LICENSED • AMBULATORY SURGERY CENTER



A WINNING TRADITION
Athletic excellence runs in the Puntereri family. All three of Marc and Francie's children, Bailey, Hadley and Cooper, were standout athletes at Hilton Head Prep.

50,000 people per year, no one would have believed it would reach 2.5 million today. The permanent population increase is actually less than the 50,000 we projected back then. It has stabilized at between 35,000 and 40,000 people, with the permanent population actually decreasing a bit over the past couple of years. The population has become more disparate, with fewer children, an average age that is now 58 and a proportionately smaller native population at 7%.

Francie: The island remains beautiful, and we are fortunate to still have dozens of friends who have lived here since the early days, including a group of girls with whom we played "Tuesday Tennis" for more than 40 years. We don't have to rely on Savannah anymore for basic goods and services.

Q: What does the future hold for our island?

Marc: The island's development is in a fairly stable state, which is good news and bad. The landscape won't change dramatically, but infrastructure changes, such as new roads and bridges, including a second one to Beaufort, will take strong, well-thought-out plans and financing. The challenge will be keeping the island's character and natural resources balanced as off-island demand continues to grow. When is enough, enough? And that's forgetting natural disasters and national economic impacts. **Francie:** Even after 50 years, crossing the bridge coming home continues to give me a feeling like no other. A sunset on the water, a beach picnic dinner, an early morning bike ride, a walk under the live oaks, fabulous golf — these things never grow old and always recharge life.

Q: Who are some local legends that come to mind?

Marc: Beyond the obvious ones, people like Charlotte Heinrichs, who, with Deep Well, helped Native Islanders in the early days, allaying some of their fears regarding the development overtaking their island; Charlie Simmons, who was a literal lifeline during good times and bad for the island; and Jonathan Daniels and David Lauderdale, with The Island Packet, who brought thoughtful understanding to the nuances of the various cultures, hopes and dreams of an evolving island population. **Francie:** My local legends are the everyday people — the volunteer coaches, restaurant servers, teachers, security officers, clergy, doctors and friends in times of need — who have made the island such a close-knit and nurturing community.

Q: What is your family motto?

Francie: Be mindful of the rights and comforts of others.

Q: What is one thing no one knows about you?

Marc: It must remain classified. **Francie:** Mum's the word.

Friendship's always in season.



Gather with old friends – and make new ones – at Holiday Indigo Pines.

This time of year is made for coming together. A long lunch that turns into an afternoon. An evening with neighbors who already feel like old friends.

At Holiday Indigo Pines, the season comes with plenty of people to share it with – and there's always room for one more.

Pull up a chair.

Call **854.203.3813** to arrange a private tour with lunch, on us.

holiday by ATRIA | INDIGO PINES

INDEPENDENT SENIOR LIVING

110 Gardner Drive • HolidayIndigoPines.com

Learn more about Holiday Indigo Pines.

HOL-21175

Local business buzz

New openings, fresh ideas and big developments shaping the Lowcountry

STORY BY BAILEY GILLIAM

There's always something new around the corner in the Lowcountry. This month brings fresh places to shop, work, train and take care of yourself and the people you love. From a barbershop built for lingering to a plant-filled shopping destination, a new arts hub and more personalized approaches to health and fitness, ***here are the latest local names that are now open.***



Freedman Arts District Gallery

1407 King St., Beaufort

There's a new reason to venture beyond Beaufort's familiar gallery stops. In the historic Northwest Quadrant, a former government building has been reimagined as the Freedman Arts District Gallery where visitors can see Lowcountry creativity taking shape. Working artist studios, hands-on workshops, rotating exhibitions and public events turn the space into more than a traditional gallery. It's also part of a larger effort to celebrate the neighborhood's history while giving artists, students and the community a place to create, learn and connect.

Strikeline Training Group

46 Robert Smalls Parkway, Beaufort

If your workouts could use more direction than "show up and see what happens," Strikeline Training Group is ready with a plan. The Beaufort training facility offers performance-driven coaching for athletes, military members, first responders and everyday clients who want to get stronger and train with purpose. Programs range from strength and endurance development to bodybuilding, tactical preparation and nutrition. Each starts with an assessment of goals and current fitness level, replacing the one-size-fits-all workout with an individualized, evidence-based path forward.

The Den *150 State St., Bluffton*

When the coffee shop is too crowded and the conference room feels too corporate, there's now another option. The Den in Bluffton is a flexible gathering and workspace for businesses, organizations and professionals. Created by Wolff Engagement Solutions, the space can accommodate workshops, presentations, brainstorming sessions and other group needs. It's a place to get out of the office, gather the team, and give the next big idea a little room to breathe.



Smith Jewelry Co.

1050 Fording Island Road, Bluffton

That old ring tucked away in a jewelry box might finally get its second act. Smith Jewelry Co. is open near Target in Bluffton, offering fine jewelry, custom design, heirloom redesign, watch services and repairs. The family-owned business is the creation of husband-and-wife team Matthew and Sarah Smith. Matthew, a trained bench jeweler and graduate gemologist, brings the technical expertise, while Sarah's background in hospitality and luxury experiences helps make the process approachable and personal. Stop in to browse, repair a favorite piece, or start dreaming up something entirely your own.



Helping Hands Healing Hearts

110 Gardner Drive, Hilton Head Island

Sometimes the help that matters most happens at home. Helping Hands Healing Hearts has opened on Hilton Head Island, providing non-medical home care for individuals who could use extra support while maintaining their independence. Caregivers provide personalized assistance with everyday needs while also offering something harder to put on a checklist: companionship and human connection. For families navigating how to help a loved one remain comfortable at home, it adds another local option to know about before the need arises.

The Executive Barber Lounge

1267 May River Road, Bluffton

A haircut can be more than another errand on the calendar. The Executive Barber Lounge has opened in Old Town with a more relaxed take on the traditional barbershop experience. Classic grooming services are paired with modern comforts and thoughtful hospitality in a space designed to make an appointment feel like a welcome break in the day. Individual appointments and memberships are available, whether you're due for a quick cleanup or looking to make regular grooming part of the routine.

Your Health *14 Okatie Center Boulevard, Bluffton*

Healthcare is getting a little closer to home in Bluffton. Your Health offers senior, primary and specialty care in the office, at home and virtually. The flexible model gives patients more choices about how and where they receive care, particularly useful for those who may find traditional office visits difficult or inconvenient. For a growing Bluffton community, it means another healthcare option with convenience built into the model.

Energy Home Care

Serving Beaufort County

Staying independent doesn't have to mean doing everything alone. Energy Home Care is serving Beaufort County with a whole-person approach to non-medical home care. The locally owned agency offers personal care, companionship, transportation, meal preparation, medication reminders, mobility support, respite care and wellness check-ins, with an emphasis on keeping clients engaged as well as comfortable. Movement, cognitive activity and human connection are incorporated into its approach, helping seniors and other adults stay active in their own lives while remaining safely at home.



Fiddle + Shine House Market

1507 Main St., Hilton Head Island

Plant lovers have a new reason to browse Main Street. Fiddle + Shine opened its second location inside Carolina Jasmine, pairing greenery, pottery and home accents with one of the island's established home and design destinations. The two women-owned businesses make natural shopping companions: wander among the plants and pots, then keep browsing Carolina Jasmine's furniture, rugs, lighting, textiles, original art and home goods. It's two shops, one stop and plenty to inspire your next room refresh.

ROCKEFELLER
GLOBAL FAMILY OFFICE

Luechtefeld
Wealth Partners



For every stage *of* wealth

Tailored Advisory Solutions for the Whole Family



Chris Luechtefeld

Private Advisor, Managing Director

(843) 874-0960
Cluechtefeld@rockco.com

New office location:
202 Bluffton Road, Floor 3, Bluffton, SC 29910

Visit Our
Website

Organizational Disclosure: Rockefeller Capital Management is the marketing name of Rockefeller Capital Management L.P. and its affiliates. Investment advisory, asset management and fiduciary activities are performed by the following affiliates of Rockefeller Capital Management: Rockefeller & Co. LLC, Rockefeller Trust Company, N.A., The Rockefeller Trust Company (Delaware) and Rockefeller Financial LLC, as the case may be. Rockefeller Financial LLC is a broker- dealer and investment adviser dually registered with the U.S. Securities and Exchange Commission (SEC); Member Financial Industry Regulatory Authority (http://www.finra.org/), Securities Investor Protection Corporation (https://www.sipc.org/). These registrations and memberships in no way imply that the SEC has endorsed the entities, products or services discussed herein. Additional information is available upon request.

© 2026 Rockefeller Capital Management. All rights reserved. Does not apply to sourced material. Products and services may be provided by various affiliates of Rockefeller Capital Management.
RCM015232



BEAUFORT COUNTY SCHOOL DISTRICT



© PHOTOS BY BEAUFORT COUNTY SCHOOL DISTRICT

PARTNER CONTENT

Different by Design

BEAUFORT COUNTY SCHOOL DISTRICT'S TWO DISTINCT HILTON HEAD ISLAND ELEMENTARY SCHOOLS PROVE THERE'S MORE THAN ONE WAY TO HELP CHILDREN LEARN, GROW AND THRIVE.

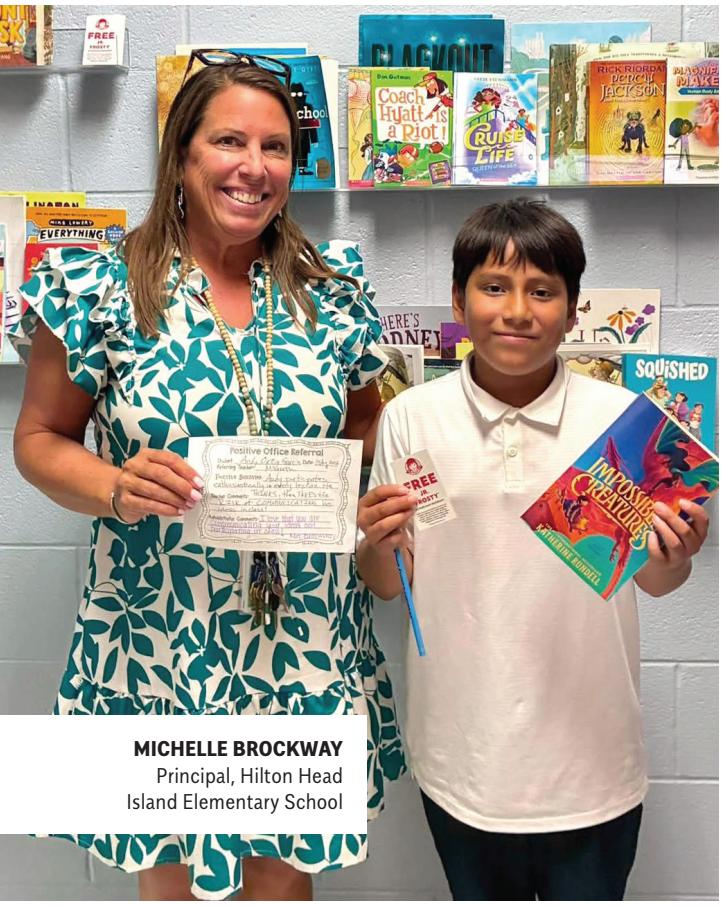
STORY BY ALEA WILKINS

On Hilton Head Island, elementary schoolers rarely begin their day around a desk. When the first bell rings, students could be engaged in a trust-building exercise, reenacting a historical event or working together to solve a problem. It's unconventional, but that's the point.

"Learning isn't something that just happens to our students. They are active participants in it," says Dr. Staci Souhan, principal of the Hilton Head Island Elementary School for the Creative Arts.

This elementary school is one of two offered by Beaufort County School District on Hilton Head Island. The other, Hilton Head Island Elementary School (HHIES), follows the International Baccalaureate (IB) Primary Years Programme (PYP). Despite their differing approaches to primary education — one centered around the arts and another focused on global education — they both share a commitment to helping students discover their strengths and see what's possible.

"Ultimately, we want children to love coming to school," says Souhan. "We want them to be excited about learning, discover what they are good at and leave us believing there is no limit to what they can accomplish."



MICHELLE BROCKWAY
Principal, Hilton Head Island Elementary School





Hilton Head Island Elementary School: A global approach

As one of the first elementary schools in the country to adopt the PYP, HHIES has a history of educational innovation. To Principal Michelle Brockway, the PYP goes beyond traditional academic expectations.

"The IB PYP framework prepares students to be more than successful students — it helps them become curious thinkers, compassionate individuals and internationally minded citizens," she says.

In it, classes are guided by discussions where students can ask questions, collaborate with their peers and apply lessons to real-world problems. Subjects such as language arts, mathematics, science and social studies are taught not as separate topics but as interconnected. In addition to a schoolwide language program, students are granted the opportunity to enroll in Dual Language Immersion, a program that helps develop proficiency in Spanish or Mandarin Chinese. Brockway says this type of instruction can open doors for students in their future academic and professional careers.

"Students learn to navigate different languages and perspectives, collaborate with others and become more comfortable communicating across cultures," she says. "These skills can provide a strong foundation for future academic opportunities in an increasingly interconnected world."

Beyond career success, Brockway believes the PYP's approach helps mold student into well-rounded individuals and members of a larger, global community.

"It helps students develop a lifelong curiosity about the world and a belief that they can make a positive impact," she says.

Hilton Head Island Elementary School for the Creative Arts: A fresh perspective

With an arts-based education, there are often questions about the material students will learn. School of the Arts principal Souhan has answers.

"There's sometimes a misconception that arts integration means taking time away from academics. We see it exactly the opposite way," she says.

Instead of replacing traditional subjects, arts integration teaches them through creative outlets. Souhan explains how abstract ideas, such as mathematical equations, can become easier to understand when represented by tangible, movable objects. Science concepts can be expressed through drawings or dioramas, and history lessons can come to life through performance.





STACI SOUHAN
Principal, Hilton Head Island Elementary School for the Creative Arts

At the same time, students are prompted to think critically about the lessons being taught and to take ownership in their understanding of them. Instead of a pop quiz, students demonstrate their comprehension of a topic through the ability to translate it into something they can see, hear or touch.

"That multisensory approach helps students make connections in their learning and strengthens engagement and memory," Souhan says.

Especially for students who work best in creative environments, an arts-based education can deliver the same academic material in ways that match their natural learning style. Souhan acknowledges that each student learns differently, and by offering more unique educational models, there's greater opportunity for all students to succeed.

"Sometimes a child discovers his or her strength through music, movement, visual art or performance, and suddenly that child sees themselves differently as a learner," she says. "That's a huge win for kids."

A shared mission

While each elementary school breaks convention in its own distinct way, they are aligned on the same fundamental goal: to empower students.

"We want every child to leave with the confidence to learn continuously, care deeply and contribute positively to the world around them," Brockway says.

For Souhan, that confidence motivates students to take risks. Whether presenting class material in an original way or being unafraid to ask questions, students are emboldened to try something new — even if they may fail.

"We want students asking questions, discussing their thinking, solving problems, working collaboratively, revising their ideas and learning that mistakes aren't something to fear. They're part of the learning process," she says.

In turn, the schools create spaces where students feel uplifted by their teachers and their peers. They help children learn, grow and thrive not only in the classroom but in life outside of school.

The instruction may be untraditional, but to Souhan, there's a real, meaningful impact.

"I want [students] to discover their talents, find their voice, challenge themselves and leave thinking, 'I'm good at something. My ideas matter. I belong here, and I can do hard things,'" she says.

"If we can give children that foundation, we're doing something pretty amazing."

SEE FOR YOURSELF Interested families can learn more about each school by scheduling a private tour. Visit beaufortschools.net to make an appointment.

The Birthday Club

MILESTONE BIRTHDAYS OFFER A CHANCE TO REFLECT ON THE LESSONS, MEMORIES AND MOMENTS THAT MAKE LIFE WORTH CELEBRATING

STORY BY MARIE MCCAA



©LLOYD WAINSCOTT



MOTHER KNEW BEST Ethel "Mother" Rivers lived nearly 105 years on Hilton Head Island, but her prescription for a long life was refreshingly simple: rest your body, make time for faith, think of others, share what you have, treat people as you want to be treated, and always do the right thing the best way you know how. Rivers, a beloved Gullah matriarch and lifelong islander, died Sept. 7, 2023, just weeks shy of her 105th birthday.

There is something worth celebrating about every birthday, but somewhere between 90 and 100, the candles come with perspective. ***We asked six Lowcountry residents to look back on the lives they have built and share what they have learned about happiness, what they might have done differently and what deserves a little more celebration.*** Their answers are funny, thoughtful, poignant and useful at any age.



CELEBRATING A CENTURY Rhoda Shulman turned 100 this summer. She and five fellow Lowcountry residents share lessons learned over lives spanning nine decades and more.

Rhoda Shulman, 100



Birth year: 1926
Hometown: Brooklyn, New York
Current home: The Preston Health Center on the campus of The Cypress of Hilton Head
Happiness: My family and friends.
Life lesson: The secret ingredient to life is living it.
Celebration: I believe good relationships deserve to be celebrated more often.

Maggie Posey, 95



Birth year: 1930
Hometown: Des Moines, Iowa
Current home: TidePointe, Hilton Head Island
Happiness: Three things: curiosity, acceptance and health. Stay adventurous. Keep wanting to learn new things and meet new people. And, of course, exercise and eat healthy foods.
Life lesson: I wish I had worried less about money. I was born during the Depression, so my parents were always worried about money. Although I have to admit that one of my strengths was a lack of privilege. It made me a stronger person. It taught me the value of hard work. I also wish I had waited longer to get married. I think I would have liked to experience more in life before getting married.
Celebration: I believe the importance of laughter deserves to be celebrated more often. People need to laugh more. A sense of humor is so important. I like to talk to others who have been through the pain of losing a child, and instead of crying, I try to laugh with them over funny memories of their child. I ask, "What is one thing he or she did that stands out?" Before you know it, they are laughing over wonderful memories of their beloved child.

Nationally Recognized Care

HERE IN THE *Lowcountry*



BEAUFORT MEMORIAL is one of only 11% of hospitals nationwide recognized as a

BEST REGIONAL HOSPITAL

BEST REGIONAL HOSPITALS
U.S.News & WORLD REPORT
LOW COUNTRY
RECOGNIZED IN 8 TYPES OF CARE
2026-2027

When it comes to your health, *results matter.*

We're proud to be named a U.S. News & World Report Best Regional Hospital — recognized for providing high-quality care resulting in strong patient outcomes.

Beaufort Memorial delivers nationally recognized care in eight areas including cancer, cardiology, diabetes and orthopedics. Feel confident choosing exceptional care close to home.

Beaufort Memorial

BeaufortMemorial.org/TopHospital



Betsy Perherson, 96

Birth year: 1930
Hometown: East Orange, New Jersey
Current home: The Preston Health Center on the campus of The Cypress of Hilton Head
Happiness: Reaching out to others and making other people smile.
Life lesson: The secret ingredient to life is having a positive outlook and a good attitude. Having the right genes and eating right have helped too.
Celebration: I believe the simple joys of life deserve to be celebrated more often. Recognizing others is important because it's one of the easiest things we can do. It's a small act of kindness, but it can change somebody's day for the better.



Mary Lubeck, 95

Birth year: 1930
Hometown: A small village in Florence County, Wisconsin
Current home: TidePointe, Hilton Head Island
Happiness: This simple truth: Happiness is an inside job. You won't find it over the rainbow, in another's arms or by winning the lottery. It's up to you to create your own cheerful enjoyment of life. Learn to make thoughtful decisions and measured reactions to the vagaries of life. You will then find joie de vivre.
Life lesson: I am at peace with the decisions I made, so I can contemplate only one change: I wish I had kept a diary. What a gift that would be, to sit and read my life memories at this stage of my life.
Celebration: I believe cooperation deserves to be celebrated more often. This beautiful, strong, powerful concept seems underestimated in our culture today. If we practiced more cooperation, there would be fewer accidents, less crime, fewer deaths, more peace and more enjoyment of life. Life is very short. If we could learn to cooperate, that journey would be more memorable and certainly less chaotic. I have a framed quote in my kitchen that reminds me to live life carefully: "Life is serious business."

Roma Holmes, 94



Birth year: 1931
Hometown: Buchanan, Michigan
Current home: Holiday Indigo Pines, Hilton Head Island
Happiness: Keeping busy and being grateful.
Life lesson: I wish I had worried less about my children. They turned out to be very successful.
Celebration: I believe friends deserve to be celebrated more often.



Elizabeth Stabile, 90

Birth year: 1936
Hometown: Parkchester, Bronx, New York
Current home: Holiday Indigo Pines, Hilton Head Island
Happiness: Finding joy every day and knowing how much there is to be grateful for.
Life lesson: I wish I had realized sooner that everything was going to work out fine.
Celebration: I believe we should celebrate more often how good the ordinary day is.



WEATHER PERMITTING
One advantage of healthy aging in the Lowcountry is weather that rarely keeps you indoors. Mild temperatures make it easier to stay active year-round, whether that means biking the beach, walking the neighborhood, tending the garden or simply getting outside with friends.

The longevity prescription

THE EVERYDAY HABITS THAT CAN HELP SUPPORT A LONGER, HEALTHIER AND HAPPIER LIFE

There is no formula for reaching 90, but some Birthday Club wisdom lines up remarkably well with healthy-aging research. Staying connected, moving, remaining curious and finding purpose may not guarantee more candles on the cake, but they can help make the years healthier and more fulfilling.

Stay connected

Rhoda Shulman credits family and friends for her happiness. The National Institute on Aging reports that loneliness and social isolation are associated with greater risks for heart disease, depression and cognitive decline. Call a friend, join a club, volunteer, or share a meal. Connection counts.

Keep moving

The CDC recommends that adults 65 and older aim for at least 150 minutes of moderate activity each week, plus muscle-strengthening and balance activities. Walking, gardening, swimming and dancing all count.

Stay curious

Maggie Posey's advice to "stay adventurous" aligns with healthy-aging research. The National Institute on Aging notes that older adults can continue learning new skills, and challenging activities may benefit memory. Take a class, learn an instrument, play a game, or try something new. Your brain doesn't have a retirement age.

Eat for the years ahead

A varied diet of fruits and vegetables, whole grains, healthy fats and lean proteins can support muscles and bones and help lower the risk of chronic disease. Forget miracle foods. Focus on consistently nutritious meals.

Protect your sleep

Older adults generally need seven to nine hours of sleep a night, according to the National Institute on Aging. Sleep supports physical health, memory and mood. A regular schedule and limiting late-day caffeine, alcohol and screen time can help.

Have a reason to get up

Purpose can be as simple as tending a garden, volunteering, helping a neighbor or spending time with grandchildren. Research has linked a stronger sense of purpose with positive health and quality-of-life outcomes in older adults.

Don't skip the maintenance

Preventive care can identify some health problems before symptoms appear and when they may be easier to treat. Ask your health-care provider which screenings and vaccines are right for your age, history and individual risks.

The takeaway

Perhaps Elizabeth Stabile put it most simply: Appreciate "how good the ordinary day is." Healthy aging isn't only about adding years to life. It's about making the years you have worth celebrating. *LL*

Emergency care now on Buckwalter Parkway



Novant Health Bluffton Emergency Department is now open at 8 Parkside Drive on Buckwalter Parkway.

Health emergencies are stressful enough without a long drive. When every minute matters, you need care close to home. That's why Novant Health is expanding emergency care — bringing trusted, high-quality care to your community, 24/7.

Why choose a Novant Health emergency department?

- Close and convenient: Our locations are strategically placed to minimize travel time.
- Expert care you can trust: You get hospital-level care from board-certified physicians and an experienced care team.
- Comprehensive care: Our freestanding ERs come fully equipped with advanced diagnostic tools, imaging and lab services.

Come to us for expert care with your emergencies.

Visit **NovantHealth.org/Emergency** to learn more about our locations.

Find the location nearest you:

Novant Health Hilton Head Medical Center Emergency Department
25 Hospital Center Blvd.
Hilton Head Island, SC 29926

Novant Health Tidewatch Emergency Department
349 Tidewatch Drive W.
Bluffton, SC 29910

Novant Health Coastal Carolina Medical Center
1000 Medical Center Drive
Hardeeville, SC 29927

Novant Health Bluffton Emergency Department
8 Parkside Drive
Bluffton, SC 29910

NOVANT HEALTH®

© Novant Health, Inc. 2026
9/26 • SCR-4530384701

Editor's note: *The Lowcountry is full of interesting people with good stories to tell. Some have witnessed history. Others have shaped our communities, built remarkable careers, pursued unusual passions or simply lived lives worth knowing more about. With this new series we hope to share those stories, one month at a time. Around here, you never know who might be living next door.*

Special delivery

HILTON HEAD ISLAND'S FIRST RURAL MAIL CARRIER, PHIL PROPST, DELIVERED FAR MORE THAN LETTERS DURING NEARLY THREE DECADES OF SERVICE

STORY BY BAILEY GILLIAM + PHOTOGRAPHY BY ALEA WILKINS



When ***Phillip "Phil" Propst*** began delivering mail on Hilton Head Island in 1965, many roads were dirt or shell, hundreds of mailboxes had no numbers, and his new route came with exactly zero days of training.

"I finally made it around my route that day," Propst recalled. "There were no addresses and there was no way I could determine where the people were."

Fortunately, he had something better than a map: a connection to the community.

Propst first came to the Lowcountry from Charlotte as a teenager after his older brother, a teacher and basketball coach in Bluffton, convinced him to move south and play for his team. On his first day at Bluffton High School, Propst spotted Ethel Hudson in the classroom and immediately found another reason to stay.

"I said, 'That one's mine,'" he recalled with a laugh.

The two graduated together and were married for 66 years before Ethel died in 2025. Her family had deep roots on Hilton Head, dating back to the 1880s, and that connection helped residents embrace the young mail carrier charged with finding his way to their homes.

"When they found out I was married into the Hudson family, they accepted me because I was part of the Hudson family," he said.

Before becoming a carrier, Propst worked for two years at Forest Beach Market, the island's first grocery store. Owned by Norris Richardson, the market also operated a contract postal station. When Hilton Head's contract mail carrier completed his term, the federal government established the island's first official rural route and asked Propst if he was interested.

He certainly was. His father had built a stable career with the postal service in Charlotte, something that left a lasting impression on him.

"He always had a job," Propst said. "A lot of people didn't have jobs back then."

After passing the postal exam and receiving the necessary recommendations, Propst became Hilton Head's first rural mail carrier. He and the island's new postmaster began bringing order to the confusion, assigning addresses beginning with Route 1, Box 1.

MAKING THE ROUNDS Phil Propst became Hilton Head Island's first rural mail carrier in 1965, navigating dirt and shell roads, unnumbered mailboxes and a rapidly changing island. During more than 28 years with the postal service, he became known not just for delivering the mail but for knowing and caring for the people along his route.



A LASTING LOVE Phil met Ethel Hudson on his first day at Bluffton High School and immediately knew she was the one. The two graduated together and shared 66 years of marriage.

LET'S MAKE YOUR HOME OUR NEXT SUCCESS STORY!





SCAN FOR
MORE DETAILS
AND PHOTOS

29 Baynard Park Road | Sea Pines | Panoramic marsh and water views

4 Bedrooms | 5.5 Bath | 6,042 Sq Ft | Offered for $4,600,000





SCAN FOR
MORE DETAILS
AND PHOTOS

50 Hearthwood Drive | Sea Pines | Beautifully positioned along a picturesque lagoon

4 Bedrooms | 2.5 Baths | 3,000 Sq Ft | Offered For $1,850,000



For The Results You Deserve, Call Us!

BECKY HERMAN

Becky@BeckyHerman.com | 843.301.3355

MONICA DAVIS

Monica@MonicaDavis.com | 843.384.4473

HermanandDavisProperties.com

H&D HERMAN AND DAVIS PROPERTIES

CHARTERONE REALTY

HILTON HEAD
INSURANCE & BROKERAGE

Your neighbors.
Your local service.

WE LIVE HERE. WE WORK HERE. WE'RE HERE FOR YOU.



Real answers.
Right here at HHI&B.

WE'RE YOUR NEIGHBORS
Who live and work right here with you!

At Hilton Head Insurance & Brokerage, we're proud to call the Lowcountry home. When you call us, you're talking to a neighbor — not a call center. With local offices on Hilton Head and in Bluffton, we're here to provide continued personal service and protect our community, one family at a time.

HOME AUTO FLOOD BUSINESS
HEALTH LIFE RECREATIONAL

GET A $25 GIFT CARD WITH YOUR QUOTE
Just Mention "Local"

hhiandb.com
(843) 252-0840
55 New Orleans Rd, Ste 203 Hilton Head
14 Westbury Park Way, Ste 200 Bluffton

Scan Here!



A LIFE OF SERVICE
Phil's shed is filled with reminders of his decades with the U.S. Postal Service, including an old mailbox and a chalkboard marking his retirement on Oct. 2, 1992. The collection offers a glimpse into a career that began in 1965, when he became Hilton Head Island's first rural mail carrier.

As Hilton Head grew, so did its postal service, and Propst encountered challenges few mail carriers would ever face. One of the biggest came in 1974, when a barge struck the old swing bridge and cut off vehicle access to the island. Hilton Head's mail was stranded across the water at Buckingham Landing.

Propst had no intention of leaving it there.

He called Ethel's cousin, Benny Hudson, who used a shrimp boat to ferry the stranded mail across the water.

"I didn't miss a delivery," Propst said. "I never missed a day of delivery during storms or anything like that."

Propst eventually became assistant postmaster, but giving up his route was not easy.

"I was loved by my people, and I loved them," he said.

Those relationships turned an ordinary delivery route into something much more personal. Residents shared vegetables, fruit and cigars with him. He returned wandering dogs and once spent days watching for a customer's missing cat.

Then there was the package addressed only to "Mrs. Calibogue Cay."

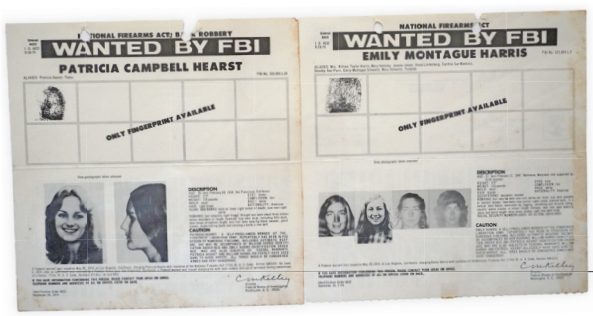
Propst knew exactly where it belonged.

He delivered it to Miriam Daugherty, remembering that she had recently visited Atlanta, and he suspected the package contained the pretty shoes she had purchased there. On an island where addresses could be unreliable, knowing your neighbors sometimes worked even better.

His commitment to the community extended well beyond the mail route. While raising a family and working full days, Propst made time for local children who needed rides to football practice. After work he drove across the island picking them up along the way, took them to practice, waited until it ended and made another round to ensure everyone got home safely.

After more than 28 years with the postal service, Propst retired in October 1992. By then Hilton Head had transformed from a sparsely populated island into a thriving destination. But his memories preserve an earlier Hilton Head when a mail carrier did not always need an address to know where someone lived.

He simply needed to know his neighbors. *LL*



MOST WANTED
Among the postal keepsakes in Phil's Hilton Head Island home are vintage FBI wanted posters once distributed to post offices across the country.



LATITUDE MARGARITAVILLE
Lat N32° 17' 06" Lon W081° 00' 49"
HILTON HEAD, SC

NEW HOMES FROM THE $300s

FLOORPLANS FOR EVERY LIFESTYLE

ENDLESS WAYS TO PLAY

From courts to clubs to concerts, life here never skips a beat.

MORE THAN NEIGHBORS

Make lifelong friends in a community where connection comes naturally.

EASY LIVING, BUILT IN

Low HOA, no CDD and zero stress – just more time to enjoy life.

ACT NOW FOR THE BEST VALUE IN 55+ LIVING!

THE GOOD LIFE WON'T WAIT!

minto Communities

LATITUDE MARGARITAVILLE HILTON HEAD
by Minto Communities
(866) 544-1819

SCAN QR CODE

Obtain the Property Report required by Federal law and read it before signing anything. No Federal agency has judged the merits or value, if any, of this property. WARNING: THE CALIFORNIA BUREAU OF REAL ESTATE HAS NOT INSPECTED, EXAMINED, OR QUALIFIED THE OFFERINGS. Latitude Margaritaville Kentucky Registration Number R-201. For NY Residents: THE COMPLETE OFFERING TERMS FOR THE SALE OF LOTS IN LATITUDE MARGARITAVILLE AT HILTON HEAD ARE IN THE CPS-12 APPLICATION AVAILABLE FROM SPONSOR, MINTO LATITUDE HH, LLC. FILE NO. CP18-0021. THE COMPLETE OFFERING TERMS FOR THE SALE OF LOTS IN LATITUDE MARGARITAVILLE WATERSOUND ARE IN THE CPS-12 APPLICATION AVAILABLE FROM SPONSOR, LMWS, LLC. FILE NO. CP20-0062. Pennsylvania Registration Numbers OL001170 (Latitude Margaritaville at Hilton Head) and OL001182 (Latitude Margaritaville Watersound). Latitude Margaritaville at Hilton Head and Latitude Margaritaville Watersound are registered with the Massachusetts Board of Registration of Real Estate Brokers and Salesmen, 1000 Washington Street, Suite 710, Boston, MA 02118 and with the Consumer Financial Protection Bureau, 1700 G Street, NW, Washington, D.C. 20552. This material shall not constitute a valid offer in any state where prior registration is required and has not been completed. Photographs are for illustrative purposes only and are merely representative of current development plans. Development plans, amenities, facilities, dimensions, specifications, prices and features depicted by artists renderings or otherwise described herein are approximate and subject to change without notice. ©Minto Communities, LLC 2026. All rights reserved. Content may not be reproduced, copied, altered, distributed, stored, or transferred in any form or by any means without express written permission. Latitude Margaritaville and the Latitude Margaritaville logo are trademarks of Margaritaville Enterprises, LLC and are used under license. Minto and the Minto logo are trademarks of Minto Communities, LLC and/or its affiliates. CGC 1519880/CGC 120919. 2026

The anatomy of a Lowcountry party

THE ESSENTIAL INGREDIENTS, UNWRITTEN RULES AND LOCAL TRADITIONS THAT MAKE A GATHERING FEEL RIGHT AT HOME

STORY BY MARIE MCCAA + PHOTOGRAPHY BY LISA STAFF







ONE-BITE WONDERS
Party food works best when guests can grab, mingle and keep moving. These charcuterie skewers served at Pineland Club Plantation stacked cured meats, artisan cheese, olives and cherry tomatoes into individual bites, finished with a balsamic drizzle. Easy to serve and even easier to eat, they're a smart alternative to a charcuterie board.

You know a Lowcountry party when you see one. There might be oysters steaming under wet burlap, shrimp spilling across a paper-covered table or a cooler packed with beer and wine. Spanish moss hangs overhead. Somebody is passing hot sauce. The sun is disappearing behind the marsh, and nobody seems interested in going home.

Entertaining here is less about perfection than creating a place where people want to settle in.

The landscape provides the decoration, local seafood often supplies the menu, and some of our favorite meals are intentionally messy. The best gatherings feel generous without being fussy, polished without being precious. But casual doesn't mean accidental. From what goes on the table to what guests bring, there is an art to getting it right. **Illustrated with memorable celebrations from past issues, here is the anatomy of a proper Lowcountry party.**

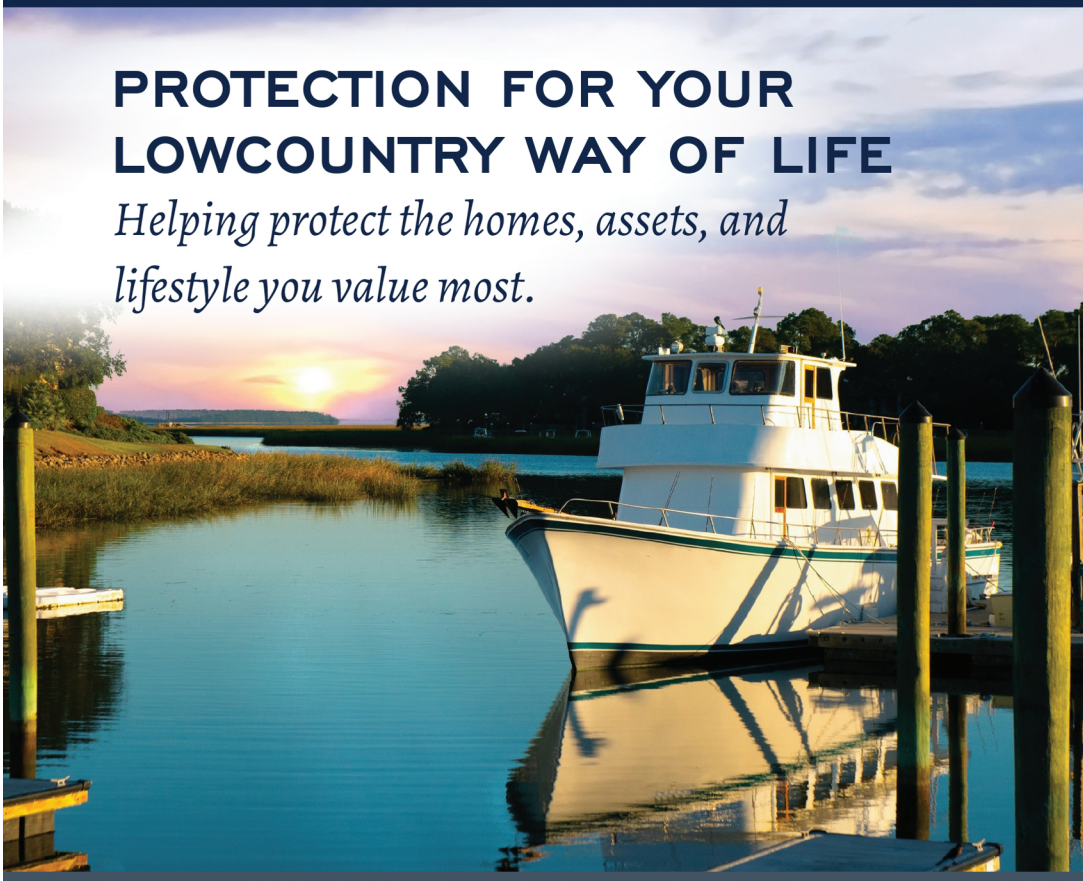
FIZZ THE SEASON
This Pineland Club Plantation party's signature drink gave guests something festive from the moment they arrived. Named the holiday fizz, the drink combined chilled bubbly and cranberry juice, with fresh cranberries and rosemary sprigs adding seasonal color and a fragrant finishing touch.





SET THE SCENE A table beneath the trees turns the lawn at Pineland Club Plantation into an intimate dining room. Shade, mature oaks and the historic home as a backdrop prove that the best Lowcountry party spaces often need little decoration. Bring the table outside, and let the setting do the rest.

CORRELL
INSURANCE GROUP
OF HILTON HEAD



PROTECTION FOR YOUR LOWCOUNTRY WAY OF LIFE

Helping protect the homes, assets, and lifestyle you value most.

From waterfront residences and second homes to personal collections and expanded liability needs, higher-value assets often require a more thoughtful approach.

Our local agents understand the realities of coastal living and can help evaluate coverage options designed for your property, assets, and lifestyle.

Learn more about your coverage options —schedule a private consultation with one of our local agents today!

CORRELLHHI.COM | (888) 668-8082

‘Tis the Season.



TRUST YOUR EYES AND FACE TO THE EXPERTS.
Medical expertise. Natural results. Beautiful confidence.

THE GIFT OF GREAT STYLE

Beaufort Eye is your holiday secret weapon for gift-giving success without the stress.

Give them the joy of choosing their own look with a gift certificate for designer frames.

HOLIDAY triLift™ SPECIAL

TriLift ***(Non- surgical face lift)*** and **IPL** ***(Brightens skin and reduces redness)*** will be **20% OFF** packages for patients who sign up in November or December.

ONE MORE SMART MOVE BEFORE YEAR'S END

Check your HSA for eligible eye care, and get your 2027 annual eye appointment on the calendar.

BEAUFORT EYE CENTER
Let There Be Sight

BEAUFORT / PORT ROYAL
843.522.8466
4 Professional Village Circle
Beaufort, SC

OKATIE
843.706.2440
127 Okatie Center Boulevard N.
Okatie, SC

WALTERBORO
843.212.2588
302 Medical Park Drive, Suite 101
Walterboro, SC

BeaufortEyeCenter.com



THE LOWCOUNTRY PARTY CALENDAR

Around here, outdoor entertaining has a season all its own. The trick is knowing when to send the invitation.

November-December: *Cooler days and crisp evenings set the stage for oyster roasts, fireside gatherings and holiday suppers. Keep a few blankets handy, and let the fire provide the centerpiece.*

January-February: *Fire pits, oyster roasts and hearty suppers rule. Start early enough to enjoy the afternoon sun.*

March-April: *Prime porch-party weather. Azaleas, mild evenings and fewer bugs make spring one of the easiest times to entertain outdoors.*

May-August: *Think shade, fans and later start times. Pool parties, dockside cocktails and casual cookouts work best once the strongest afternoon heat begins to fade.*

September-October: *One of the Lowcountry's sweet spots. Warm days and increasingly comfortable evenings are ideal for Lowcountry boils, backyard dinners and sunset gatherings.*



Dr. Ken Horup, D.C.

Certified in **Neuropathy**

Discover *Specific* Chiropractic

(843)689-2273

4101 Main St, Suite A, Hilton Head Island, SC, 29926



DO YOU STRUGGLE WITH...

NUMBNESS
COLD FEET
TINGLING

BALANCE ISSUES
ACHY FEET
LEG CRAMPS

Neuropathy Relief

NEUROPATHY CONSULTATION

Includes...

- Thermal Image Scan
- Comprehensive Sensory Testing
- X-Ray Imaging (if necessary)
- Full Report of Findings
- Customized Treatment Plan

ONLY $79

CALL TODAY TO RESERVE YOUR APPOINTMENT!

TARGET THE CAUSE

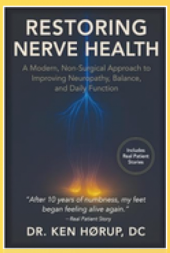
NON-INVASIVE SOLUTIONS

GET BACK TO WHAT MATTERS

Discover *Specific* Chiropractic

(843)689-2273

4101 Main St, Suite A, Hilton Head Island, SC, 29926



Want to learn more?
Read his book!
Found on Amazon now!

Restoring Nerve Health
By Dr. Ken Horup, DC



Real Patient Testimonial

"My husband had neuropathy due to chemo treatment for cancer. Nothing helped. **The doctors kept saying eventually it would go away but it did not.** We came for a consultation with Dr. Ken. We realized this was going to help and it helped more than we could ever imagine! Between the treatments in the office, and the home treatments my husband's neuropathy has almost completely gone away in his feet and hands. **It is truly a miracle.** We are so very happy with the results and highly recommend this amazing office & staff to anyone dealing with neuropathy"

- Jennifer H.

COASTAL
SKIN STUDIO
Beautiful skin.
Personally curated.



Tavia Osterstock, L.E.

Ultherapy PRIME
SkinPen Microneedling
Glo2Facial with radio frequency
Motus AY Laser Hair Removal

Schedule your consultation

Crafting Elevated Skin Care
Regimes in the Lowcountry
for nearly two Decades

843.422.0217
CoastalSkinStudio.com

1 Marianna Way, Suite 103,
Bluffton, SC

Setting: Let the Lowcountry show off

Start with the view. A Lowcountry gathering doesn't require an elaborate venue when a porch, backyard, dock, beach or lawn beneath the live oaks can provide much of the atmosphere on its own. Rather than compete with the landscape, make it part of the party.

Orient chairs toward the marsh or water. Put the cocktail table where guests can catch the sunset. If a magnificent live oak anchors the yard, build the gathering around it. The scenery is not simply the backdrop. It is part of the experience. Comfort matters just as much. Create several places for guests to settle in rather than forcing everyone into one formal seating arrangement. Mix dining chairs with porch furniture, benches and smaller conversation areas. Keep a few side tables nearby so nobody has to balance a drink and a plate on one knee.

For a seated outdoor dinner, a long table immediately creates a sense of community. For an oyster roast or Lowcountry boil, however, forget the formal place settings. Cover a sturdy table with butcher paper or another disposable covering, and let everyone gather around.

And always have a Plan B. Lowcountry weather has never cared about your invitation.



PORCH PERFECT At a 2018 gathering at Marianne Doyle's Sea Pines home, a screened porch overlooking the eighth tee at Harbour Town Golf Links offered the best of both worlds: fresh air and a front-row view with shade, comfortable seating and a ceiling fan overhead. It's proof that a great Lowcountry gathering space doesn't have to be completely outdoors.



DRINKS WITH A VIEW At Ann McBrien's Sea Pines home, the scenery does the decorating. A poolside table overlooks a creek, a small island and, beyond it, Calibogue Sound and Daufuskie Island. Positioning the gathering toward the view turns cocktails and conversation into something distinctly Lowcountry.



GATHER 'ROUND A fire pit creates an instant conversation circle in the backyard of Elsie and Mike Calvert's Hampton Lake home. With comfortable chairs, water views and plenty of room to settle in, the setting encourages guests to pull up a seat, pour a drink and stay awhile.



THE SUNSET RULE

Look up the sunset time before sending the invitation. For an outdoor dinner, ask guests to arrive 45 to 60 minutes before sunset. That leaves plenty of time to pour a drink, settle into conversation and enjoy the golden-hour glow before daylight fades.

***Fall:** Sunset between 5:15-7:45 p.m. Guests arrive around 4:30-7 p.m.*
***Winter:** Sunset between 5:15-6:15 p.m. Guests arrive around 4:30-5:30 p.m.*
***Spring:** Sunset between 6:30-8:30 p.m. Guests arrive around 5:45-7:45 p.m.*
***Summer:** Sunset between 8-8:30 p.m. Guests arrive around 7-7:45 p.m.*

PHYSICIAN OWNED AND OPERATED.



November is American Diabetes Month

It's time to check your Hemoglobin A1C.
Call today to schedule your appointment to ensure you are up to date with your diabetic blood work and medications.

We can help make sure you are ending the year on a healthy note.



(from left) Carlos Cordero, MD, Amber Graham, MSN, APRN, AGNP-C, Joel Johnson III, MD, Nicole Clegg, MSN, APRN, FNP-C, Van Gauby, MD, Franics Imbarrato, MD

Main Street Medical is a premier urgent care and family practice serving individuals and families in Hilton Head, South Carolina. Led by Joel Johnson III, MD, the team aims to treat all their patients with dignity and compassion by providing comprehensive medical care services that promote a healthy community.

MAIN STREET MEDICAL
URGENT CARE & GENERAL PRACTICE

843.681.3777 • hiltonheadurgentcare.org
93 North Main Street, Hilton Head, SC

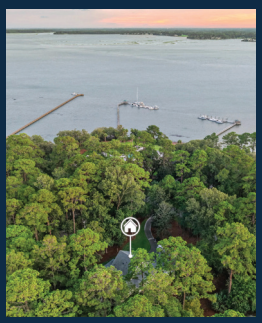


EFK

204 Callawassie Drive

CALLAWASSIE ISLAND, SC

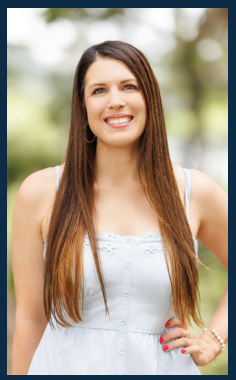
Discover private island living at 204 Callawassie Drive, featuring a private wellness spa and impressive outdoor kitchen. Set within Callawassie Island's exclusive private community, offering 27 holes of Tom Fazio designed golf and world-class amenities.





CALLAWASSIE ISLAND

Coastal REAL ESTATE SOLUTIONS II



Listed by
Emily Kearney
with Coastal Real Estate Solutions II

541.420.5271
Hello@EmilyKearneyRealEstate.com

@EmilyFKearney
@CallawassieIslandLiving

Callawassieisland.com • EmilyKearneyRealEstate.com



SHUCK TOGETHER An oyster roast turns dinner into an activity. At Greyfield Inn on Cumberland Island, guests gather around a communal table to shuck, eat and talk beneath the trees and string lights. The shells pile up, the meal slows down and nobody worries much about table manners. That's part of the appeal.

Food: Make it local and make enough

If there is one unforgivable mistake at a Lowcountry party, it is running out of food. Fortunately, our signature dishes were practically invented for feeding a crowd. Oysters, shrimp, smoked sausage, corn, potatoes, pimento cheese, red rice, barbecue and other Southern staples are meant to be passed, piled and shared rather than painstakingly plated.

Few dishes capture that spirit better than Frogmore stew, also known as a Lowcountry boil. The one-pot combination of shrimp, sausage, corn and potatoes is associated with Frogmore on St. Helena Island and the food traditions of the Gullah-Geechee culture. Once everything is cooked, the pot is drained, and the feast can be transferred to platters or spread across a paper-covered table.

No fine china necessary. Hands are encouraged.

An oyster roast has its own ritual. Local clusters arrive hot from the fire or steamer, and guests do part of the work themselves, prying shells apart between bites and conversation. Stock the table with sturdy oyster knives, gloves or bar towels, plenty of paper towels, cocktail sauce, horseradish and hot sauce. Saltines and lemon wedges are welcome additions.

And don't assume oysters alone will feed everyone. Add something substantial, such as barbecue, chili or another easy crowd-pleaser, along with a few sides.

The best Lowcountry party food gives people something to do as well as something to eat. Peeling shrimp, shucking oysters and passing platters slow down a meal. That is a feature, not a flaw.



SHRIMP HAPPENS
Few foods say Lowcountry gathering quite like shrimp. At a party at Joanie Heyward's Pine House in Bluffton, chilled shrimp and cocktail sauce offered an easy appetizer guests could grab between conversations. Add cheese, crackers and something sweet or savory, and the grazing can begin.







©GREYFIELD INN

BRING ON THE BARBECUE When seafood alone won't satisfy the crowd, barbecue makes a worthy backup. At this Hilton Head Plantation gathering, pulled pork was served with a choice of sauces, giving guests something substantial to pile onto their plates.

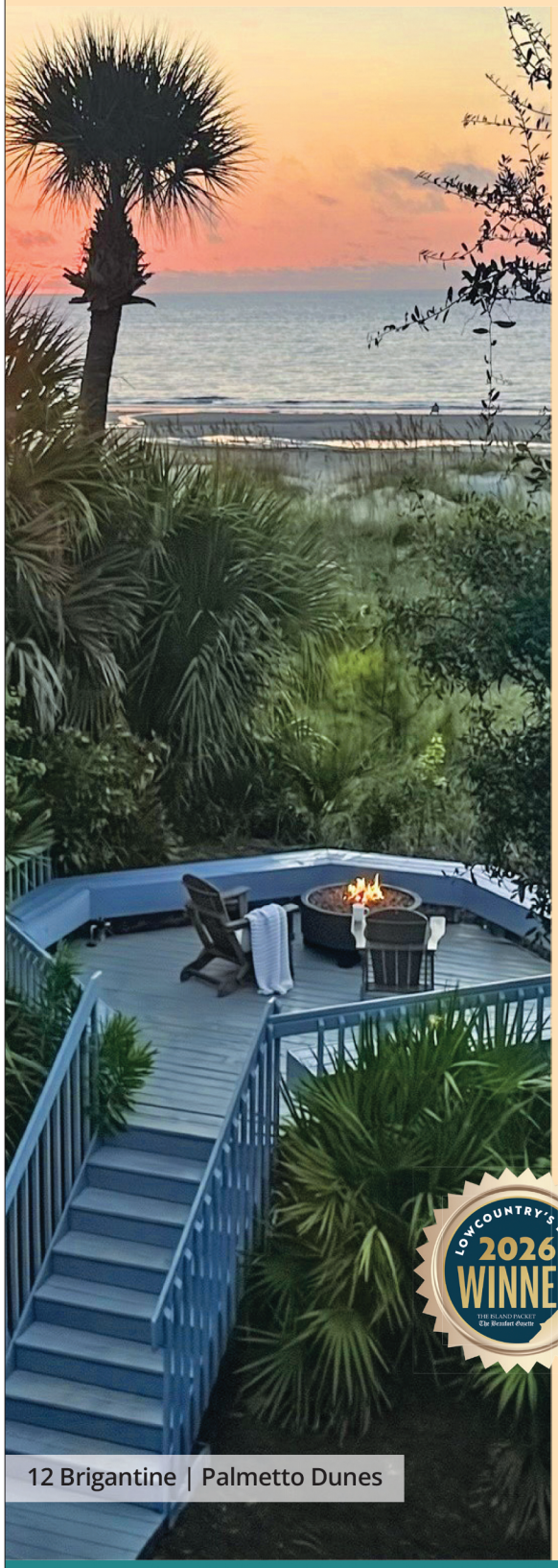


THE OYSTER-ROAST RULE BOOK

- ***Wash muddy oysters*** *before cooking them, but don't soak them in fresh water.*
- *Have more* ***oyster knives*** *than you think you'll need.*
- *Put* ***hand protection*** *within reach.*
- *Keep* ***sauces and paper towels*** *where people can find them without asking.*
- *Most important,* ***embrace the mess!***

An oyster roast is not supposed to look pristine halfway through dinner. The growing mountain of shells, crumpled napkins and bottles on the table is evidence that things are going exactly as planned. Just give the shells somewhere separate to go. Oyster shells can be recycled at the Coastal Discovery Museum and returned to South Carolina waters as material for new oyster reefs, making cleanup part of preserving the tradition for the next generation.

BEACH PROPERTIES
LUXURY HOME & VILLA RENTALS



12 Brigantine | Palmetto Dunes

Dedicated to Your Peace of Mind

Your **Island investment** deserves more than a property manager. **It deserves a team** that knows Hilton Head, understands vacation rentals, and treats your home like an investment worth protecting.

We're committed to providing **exceptional care, creating memorable guest experiences**, and helping turn first-time visitors into repeat guests.

Local care.
Proven experience.
Peace of mind.

Discover what it means to have the **Beach Properties Team** on your side.

Contact Us Today!

866-688-7849
www.beach-property.com

862 Wm. Hilton Pkwy. | Hilton Head Island, SC 29928



at

EVELYN & ARTHUR

Contemporary Fashion | Exclusive Brands

Resort Wear | Athleisure | Accessories | Gifts & More

1000 William Hilton Pkwy. Located in the Village at Wexford

MON. – SAT. 9:30 AM – 5:30 PM | CLOSED SUN.

843-341-3401 hiltonhead@evelynandarthur.com

evelynandarthur.com @evelynandarthur



PITCHER PERFECT Batch drinks are a host's best friend. White wine sangria, served during a gathering at Leisa and Peter Cram's Colleton River home, can be mixed before guests arrive and poured by the pitcher, leaving the host free to enjoy the party. Fresh fruit and rosemary make each glass feel finished without requiring a bartender.

Drinks: Cold, easy and within reach

Nobody wants to spend a party looking for the host because the cooler is empty. A self-service beverage station keeps guests outside and the host out of the kitchen. Fill tubs or coolers with plenty of ice, then stock a mix of beer, wine, sparkling water and other nonalcoholic choices. Keep cups, napkins, bottle openers and trash or recycling nearby.

For an oyster roast, crisp white wines, sparkling wine and cold beer are natural partners. For a Lowcountry boil, add rosé, sweet tea and lemonade to the lineup.

If cocktails are part of the plan, resist the temptation to play bartender all night. A batch cocktail or signature welcome drink delivers the fun without trapping the host behind the bar. Gin and tonics, citrus-forward drinks and cucumber cocktails pair particularly well with seafood and warm weather. And never underestimate a proper glass of sweet tea. Around here "nonalcoholic option" doesn't have to mean an afterthought.

MAKE IT A CLASSIC Not every party drink needs a twist. Rye whiskey Manhattans brought old-school sophistication to a gathering at Nick and Sue Smilari's Oldfield home. Prepare the ingredients ahead of time, then garnish each glass with a cherry and orange peel for a polished pour.





TEA TIME Sweet tea gets a spirited spin with the Momma Schembra, a light cocktail shared by Carol Schembra. Diet iced tea and diet lemonade are mixed with vodka and fresh lemon slices in a pitcher, making it another easy batch drink for a crowd.



DO THE DRINK MATH

A little planning keeps the cooler full and the host out of trouble. For a typical three-hour gathering, plan on about four drinks per guest: two during the first hour and one for each additional hour. Then add a little cushion for thirsty guests and unexpected arrivals.

10 guests: *40 drinks*
20 guests: *80 drinks*
30 guests: *120 drinks*
40 guests: *160 drinks*

Ice: *Plan on about one pound per guest for drinks, or closer to two pounds per person if you're also chilling bottles and cans.*
Wine: *A standard 750-milliliter bottle yields about five 5-ounce glasses.*
Beer: *Figure one bottle or can as one drink.*
Water: *Keep plenty cold and visible, especially for outdoor gatherings in warm weather.*

Protecting everyone who pulls a chair to your table.



Kinghorn INSURANCE

Bluffton 843.837.3911 | Hilton Head 843.686.3911
KinghornAgency.com

Flowers + decor: Look outside first

Lowcountry entertaining should feel collected rather than decorated within an inch of its life. Start with what belongs here: magnolia leaves, palmetto fronds, seasonal greenery, herbs, oyster shells, driftwood or flowers that feel loose and natural. Texture often makes a table more interesting than an abundance of flowers.

Patrice Gausselin, owner of Greenhouse Studios, recommends letting flowers guide the arrangement rather than trying to duplicate a photograph from Pinterest. Hydrangeas, butterfly ranunculus and blue star fern are among her favorites, with hydrangeas providing volume and more delicate flowers adding movement.

For the dining table, remember that the people are more important than the centerpiece. Keep arrangements low enough for guests to see one another across the table. Several small vessels can work better than one towering arrangement.

If you're choosing a theme, carry it through with restraint. A repeated color, material or motif feels intentional. One lonely anchor or starfish dropped in the middle of the table feels like it took a wrong turn at the souvenir shop. For a casual seafood boil, mason jars, seasonal flowers, butcher paper and simple linens may be all you need.



©JB MARIE PHOTOGRAPHY

BRANCHING OUT Look beyond the vase when setting the table. Soft pink and coral blooms, delicate greenery and ferns arranged on a rustic wood base bring contrasting color and texture together for a centerpiece that feels more collected than constructed.





WILD AT HEART
At Nancy Golson's Bluffton home, the decorating follows its own wonderfully eclectic rules. Lush greenery, orchids, candles and a sculptural centerpiece dress the dining table, while wicker chairs, colorful textiles, an elephant stool and binoculars create a nearby conversation spot. The lesson: A theme doesn't have to be literal. Repeat colors, textures and natural elements, then let a little personality do the rest.



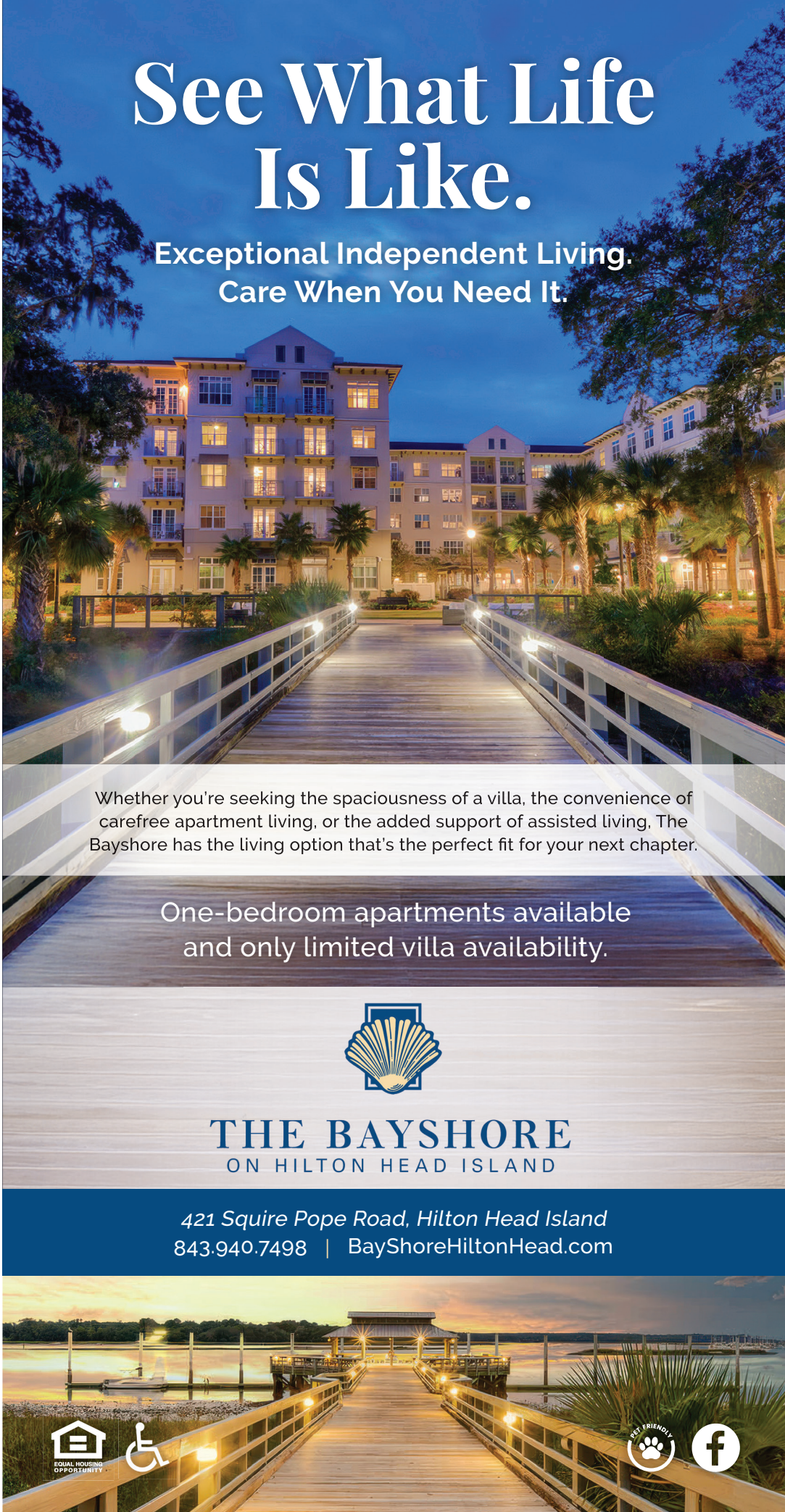
©BRONSTON PHOTOGRAPHY

NATURALLY ELEGANT Flowers don't need to overwhelm the table to make an impression. A loose arrangement of white blooms and greenery adds softness beside wine glasses and candlelight, proving that simple, natural elements can provide all the polish a gathering needs.



THE RULE OF THREE

When decorating a table, odd numbers tend to feel more natural and visually interesting than perfect pairs. Three is the easiest number to work with: enough to create a composition without making the table feel crowded. Try grouping three bud vases, three candles at varying heights or three small clusters of greenery. Mix heights, shapes and textures rather than making every element identical. A low arrangement, a taper candle and a small vessel of greenery can feel connected without looking overly coordinated. For a longer table, repeat groups of three down the center instead of relying on one large centerpiece. The result creates rhythm, leaves room for serving dishes and, most importantly, keeps the view open for conversation across the table.



Music: Know your role

The playlist is there to help the party, not headline it. Early in the evening, choose music that fills the quiet spaces without filling every space. Acoustic music, yacht rock, country, soul, beach music or familiar favorites can establish the mood while still allowing people to talk.

As dinner ends and the evening loosens up, so can the playlist. For a larger gathering, live music can transform a porch, dock or lawn. An acoustic guitarist or small band feels particularly at home outdoors, but placement and volume matter. Guests shouldn't have to shout at the person sitting next to them.

A good rule: *If guests have to raise their voices to be heard across the table, turn down the music.*





AFTER DINNER CHORDS As dinner winds down, the soundtrack can loosen up too. An acoustic guitarist and the glow of string lights add energy after dark while keeping the mood intimate. Save the livelier songs for later, when conversation gives way to another round and maybe even a little dancing.



STRINGS ATTACHED Live music can elevate a larger outdoor gathering without turning it into a concert. A small ensemble can provide an easy soundtrack for cocktails and dinner, especially when positioned slightly away from the main conversation areas.



READ THE ROOM Outdoor speakers should be heard, not noticed. Tuck them near the edges of the gathering, and keep the volume low enough for easy conversation. A good test: If guests have to compete with the playlist, turn it down.

CALLAWASSIE™
ISLAND



Making The Rounds on Callawassie Island

Thoughtful investments, turned into everyday success.

In the Lowcountry, a beautiful golf course is hardly unusual. A private residential community where the course remains highly playable, accessible to residents, and thoughtfully prepared for the region's unpredictable weather is something different.

That distinction is becoming increasingly apparent on Callawassie Island, where a recently completed renovation transformed all 27 holes of the community's Tom Fazio-designed golf experience. Agronomy Director Billy Bagwell and his team placed particular emphasis on drainage, bunker construction, and course infrastructure investments designed to help the fairways and greens recover quickly after heavy rains that can leave other courses sidelined for days.

For residents, the benefit goes beyond better playing conditions. Callawassie's three nine-hole courses provide flexibility and, more importantly, access. At a time when some private communities are grappling with growing memberships and crowded tee sheets, the ability to actually enjoy the amenities surrounding your home carries meaningful value.

Golf may be the setting for this story, but the bigger picture is about life on Callawassie Island: thoughtful stewardship, intentional investment and the space to enjoy the things that brought you to the Lowcountry in the first place.







176 Callawassie Drive | Okatie, SC 29909 | 843.987.2125 | *CallawassieIsland.com*



GLOW WITH THE FLOW As daylight disappears, let candlelight take over at the table. Candles cast a flattering glow at eye level, while strings of lights in the distance define the larger gathering space. The goal is enough light to see dinner and each other, but not so much that you forget the sun went down.

Lighting: Follow the sun

Don't rush to turn on the lights. One of the best parts of entertaining here is watching the party change with the sky. Start during golden hour when possible. Let the marsh, water and sunset provide the first act. As daylight fades, add light in layers rather than flooding the yard with a bright overhead fixture.

String or bistro lights create a canopy. Lanterns can define walkways and the edges of a gathering space.



LAYER IT ON
The best outdoor lighting comes from more than one source. String lights overhead, hanging lanterns and softly glowing landscape lights create layers around this poolside gathering space without washing away the evening atmosphere. Think pools of warm light rather than one bright overhead fixture.

Candles bring warmth to a table, while hurricane lanterns protect flames when a breeze comes off the water. In cooler weather a fire pit naturally becomes a second gathering place after dinner.

The goal isn't to make the yard as bright as daylight. It is to make everyone look good enough that they want to stay for another drink.

Organization
TO FALL FOR
Let us design your custom closet, panty, garage, laundry room, murphy bed, and more.

FREE DESIGN CONSULTATIONS
Give our Closet Factory South Carolina team a call!
+1 (888) 715-4840
closet factory

COUZENS DENTAL
HILTON HEAD

YOU DESERVE TO LOVE YOUR SMILE

(843) 785-6285

Call to receive our gift to you, **Complimentary Zoom Whitening** with a smile-makeover



Accepting New Patients!

COUZENSDENTAL.COM



THROW SOME SHADE A covered porch or pergola gives guests a comfortable place to escape the Lowcountry sun without leaving the party. Shade makes outdoor gatherings more enjoyable, especially during warmer months, while ceiling fans help keep the air moving. Arrange seating and dining areas to take advantage of the shade throughout the day.

Comfort: Plan for the uninvited guests

Every Lowcountry outdoor party has a few potential crashers: mosquitoes, no-see-ums, humidity and the occasional surprise rain shower. Fans may be one of a host's best defenses. Besides making a porch or patio more comfortable, moving air can help discourage flying insects. Position fans around seating and dining areas before guests arrive rather than dragging them out after everyone starts swatting.

Have insect repellent available, and consider additional mosquito-control measures when conditions call for them. On cooler evenings, a basket of lightweight blankets is an easy touch that guests will appreciate.

For daytime gatherings, shade matters. Umbrellas, porches and tree cover can make the difference between lingering over lunch and looking desperately for an air-conditioned escape. Check the forecast, but don't trust it with your life. Know where the party will move if the sky opens up.





BIG FAN A well-placed fan does double duty at a warm-weather gathering, keeping guests comfortable while moving air helps discourage mosquitoes and other flying pests. Position fans near dining and seating areas before the party starts, preferably where they can do their job without becoming part of the decor.





BLANKET STATEMENT
Lowcountry evenings can cool off quickly, especially near the water. A basket of lightweight throws lets guests help themselves when the temperature drops and sends a subtle message from the host: Get comfortable. You're welcome to stay awhile.

HILTON HEAD ISLAND
AIRPORT









READY FOR A
better way to travel?

BEGIN YOUR JOURNEY AT HILTON HEAD ISLAND AIRPORT, where thoughtful design, effortless convenience and genuine Southern hospitality come together. Our newly expanded terminal offers a bright, refined setting with easy parking and a seamless curb-to-gate experience. With nonstop service from three airline partners and convenient connections beyond, the world is within reach without leaving Hilton Head Island to start your trip.

Experience the ease, comfort and character of Hilton Head Island Airport.

American ▲ DELTA UNITED

www.thehiltonheadislandairport.com



STAY AWHILE A good party rarely stays confined to the dinner table. At the Bluffton home many locals know as "the old parsonage," guests settle into chairs, perch wherever there's room and continue the conversation on the porch. Once everyone is comfortable, don't rush the ending. Let the evening find its own stopping point.

The unwritten rules

This may be the most important part of the anatomy.

Don't make it too formal. Nice doesn't have to mean fussy. Some of the best parties involve expensive wine served beside a roll of paper towels.

Bring something. If the host says not to bring a thing, a bottle of wine, flowers or something small for the table rarely goes unappreciated. If you're assigned a dish, bring it ready to serve.

Expect extras. A neighbor will stop by. Someone's college-age child is home for the weekend. A friend will ask whether another friend can come. Build a little generosity into the head count.

Feed people early. Put out something to nibble on when guests arrive. Pimento cheese, boiled peanuts, deviled eggs, a cheese board or fresh shrimp can buy the cook time and give everyone somewhere to gather.

Give people a job. Lowcountry entertaining is participatory. Let somebody shuck. Let somebody tend the fire. Let a friend refresh the ice or choose the next song. Helping often makes guests feel more at home.

Don't disappear into the kitchen. Do as much as possible ahead of time. A host who is relaxed gives everyone else permission to relax.

Don't rush the ending. Once dinner is finished, bring out another bottle, move toward the fire pit or porch, and let the night find its own stopping point.



RAISE A GLASS The best gatherings feel special without feeling stiff. At Joni and Terry Rosser's Sea Pines home, friends raise a glass around a beautifully set outdoor table overlooking the water. Good food, comfortable surroundings and a relaxed host are often all it takes to keep everyone happily in their seats.

RIGHT PRICE. RIGHT PACE.



59 N CALIBOGUE CAY RD | SEA PINES | HILTON HEAD

5 Bedroom • 6.5 Bath • Record Sale for 2026







2 MOCKINGBIRD LANE | SEA PINES | HILTON HEAD

5 Bedroom • 5 Full Bath • Sold in 1 day at full price





Sea Pines isn't just where they work. It's home.

WWW.LINDSAYBUNTING.COM

With more than 30 years each as Sea Pines residents and Realtors and an office in the heart of the community, Lindsay Bunting and Charlie Wilmot offer an exceptional understanding of this distinctive market. Their deep local knowledge, strategic approach and proven negotiating expertise consistently deliver outstanding results for buyers and sellers alike.

WHY CHOOSE?

Sea Pines Real Estate
HARBOUR TOWN COTTAGE

Lindsay Bunting
843.816.6142
lindsay@lindsaybunting.com

Charlie Wilmot
843.816.6133
charlie@lindsaybunting.com



PULL UP A CHAIR At this gathering at the tip of Brams Point in Spanish Wells, the formula was simple: plenty of food, comfortable seats and no reason to rush. Mini stuffed potatoes, pulled-pork sliders, pickled shrimp and Roy Prescott's famous pimento cheese spread got things started, but good company around the fire table kept the party going.

The final ingredient: Time

You can buy the oysters. You can string the lights. You can arrange the hydrangeas and ice down the beer. But the thing that makes a Lowcountry gathering memorable can't really be arranged. It happens after dinner, when the plates have been pushed aside and nobody is checking the time. It happens when the sunset gives way to string lights, when another story gets told, when someone opens one more bottle and the people who said they were leaving 20 minutes ago are still standing by the fire. Around here, a successful party isn't measured by how perfect everything looked when guests arrived.

It's measured by how long they wanted to stay.



SEAGLASS
WINDOWSCAPES

Designed for More Than One Season.

The weather changes. Your outdoor experience shouldn't.

With whisper-quiet motorized louvers, concealed hardware, integrated drainage, and versatile configurations, our louvered roof systems combine refined design with serious performance.

Make it completely yours with integrated screens, privacy walls, sliding glass doors, lighting, and more.



70 PENNINGTON DR # 4, BLUFFTON, SC | (843)949.8444 | WWW.SEAGLASSWINDOWSCAPES.COM
LOUVERED ROOF PERGOLAS | VINYL SCREENS | SOLAR SCREENS | AWNINGS & MORE

Little tricks, great parties

CLEVER SHORTCUTS FOR EASIER ENTERTAINING, HAPPIER GUESTS AND GATHERINGS WORTH REMEMBERING



A FEAST FOR THE EYES Take your buffet to new heights with cake stands, tiered trays and raised platters. Varying the levels makes food easier to see, creates visual interest and turns an ordinary spread into an inviting display.

Nobody leaves a party talking about the perfectly folded napkins. They remember the unexpected conversations, the food they couldn't stop eating and the little touches that made them feel welcome. The secret isn't working harder. It's knowing a few shortcuts that make everything run more smoothly.

Put the pantry on party duty. Skip the specialty serving pieces destined to spend the next decade in a cabinet. Turn a muffin tin into a condiment station, arrange wrapped utensils in a decorative pitcher or use small Mason jars to hold cocktail garnishes. A cake stand can elevate appetizers, while a wooden cutting board makes an attractive serving platter. Sometimes the best serving pieces are already in your kitchen.

Give the buffet a height advantage. Cake stands, tiered trays and sturdy risers make appetizers easier to see and reach while creating a more interesting presentation. Place taller displays toward the back, keep heavier dishes directly on the table, and leave enough room for guests to serve themselves without navigating an obstacle course. The result looks professionally arranged without the professional price tag.



MUFFIN COMPARES Put a muffin tin to work as a condiment station. Its compartments keep toppings organized, save serving bowls and make cleanup a little easier.

Use the small-plate trick. Instead of putting every appetizer out at once, serve smaller portions, and replenish them as needed. The FDA recommends replacing nearly empty serving dishes with freshly filled ones rather than topping them off. It looks better and reduces food-safety risks. Keep perishable foods at safe temperatures. Refrigerate them within two hours, or within one hour when the temperature is above 90 degrees.

Freeze your way to a better cooler. Freeze water in clean, food-safe containers ahead of time to create reusable ice blocks. Unlike loose ice, the melting water stays inside the containers, helping keep the cooler less messy. Leave room for expansion before freezing, and use enough ice or frozen packs to keep drinks properly chilled. Keep separate ice for serving in glasses. When the party's over, refreeze the containers for next time.

Turn cleanup into a party favor. Keep inexpensive takeaway containers and labels available so guests can bring home dessert or safely stored leftovers. Include a marker for names and contents. For a personal touch, tuck a handwritten recipe card into a box of homemade cookies, cheese straws or other treats. Pack perishable leftovers promptly, and keep them chilled until guests head home. It's a thoughtful way to share the abundance without filling your refrigerator.

Plan one unexpected moment. Give guests something they won't see coming. Re-create an old group photograph, organize a mystery tasting, or ask everyone to write a prediction about the guest of honor to be opened a year later. For a milestone birthday or anniversary, secretly collect favorite memories from guests, and read a few aloud. The best party trick isn't necessarily something guests notice while it's happening. It's something they're still talking about the next morning.

Make dessert do double duty. Let dessert become part of the entertainment. Set up a build-your-own sundae bar, or host a blind tasting featuring chocolates, pralines or benne wafers from Lowcountry sweet shops. Give each variety a number, and let guests vote for their favorite before revealing where each came from. A little friendly competition gives everyone something to talk about and takes the pressure off preparing an elaborate finale. LL



A SWEET SEND-OFF Turn leftover cookies, cake and other treats into take-home favors in inexpensive boxes. Tuck in a handwritten note or recipe card for a personal touch.



YearRoundPool®

COMPANY, INC.

Satisfied Customers Are Our Most Valuable Asset.

COMMERCIAL & RESIDENTIAL DESIGN & CONSTRUCTION | CLEANING & REPAIR SERVICES | RENOVATION & REMODELING | SPAS & RETAIL





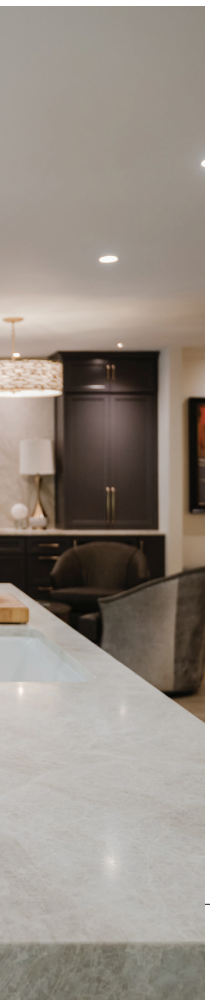
386 Buck Island Road | Bluffton, SC | 843.837.7665 | www.yearroundpool.com











HOME SHOWCASE

Patience makes perfect

After 14 months of structural challenges, custom details and careful planning, this Sea Pines renovation proves the payoff is in the details

STORY BY ALEA WILKINS
KATE MORRISON PHOTOGRAPHY

It is said greatness takes time. In the case of this Sea Pines renovation, inspired by the homeowners' travels to Tuscany, it also took several spilled glasses of wine.

"We ordered samples of certain materials and poured wine on them to see if they stained or not," says Angelina Carper, president of ***RCH Construction***.

Over 14 months the local construction company transformed an aging two-story into a refreshed escape, marrying modern aesthetics with a touch of Italian ease. From demolition to design, the firm handled the entire project in-house, fulfilling the homeowners' ambitious visions with meticulous planning and attention to detail.

Despite competing styles, structural challenges and additional custom builds, the completed project hit every mark. Every decision was made with care — and some admittedly unconventional tests.

"They wanted to be transported," Carper says.

To make that happen, the builders went the extra mile.

COUNTER CULTURE Posh meets practical in the kitchen, where a spacious Taj Mahal Quartzite island adds high-end style in a durable, easy-to-clean material. Beneath a combination of pendant chandeliers and recessed lighting, it's the ideal workstation for preparing and serving meals.

Bring Warmth
To Your Windows



Blinds • Shades • Shutters • Home Automation

Serving Hilton Head Island Since 2006

BUDGET® BLINDS

843.277.0771
11 Sheridan Park Circle, Suite 2, Bluffton
budgetblinds.com/hiltonheadisland
Free In-Home Consultations

© 2026 Budget Blinds, LLC. All Rights Reserved. Budget Blinds is a trademark of Budget Blinds, LLC and a Home Franchise Concepts Brand. Each franchise independently owned and operated.



A delicate balance

This was not the first time the homeowners redesigned their living space. Previously the couple had built or renovated 14 different homes located from the Blue Ridge Mountains to the Lowcountry. Over time they've grown to understand what best suits their aesthetic preferences and lifestyle. She opts for minimalism: all clean lines and smooth surfaces. He prefers warmth, inspired by a Mediterranean zest for life the couple experienced on their travels abroad. Together they had one overarching goal.

"The whole point was to achieve this high-end, curated look that essentially does not require any of the maintenance you see with high-end projects," Carper says, laughing. "We had quite a bit of work cut out for us."

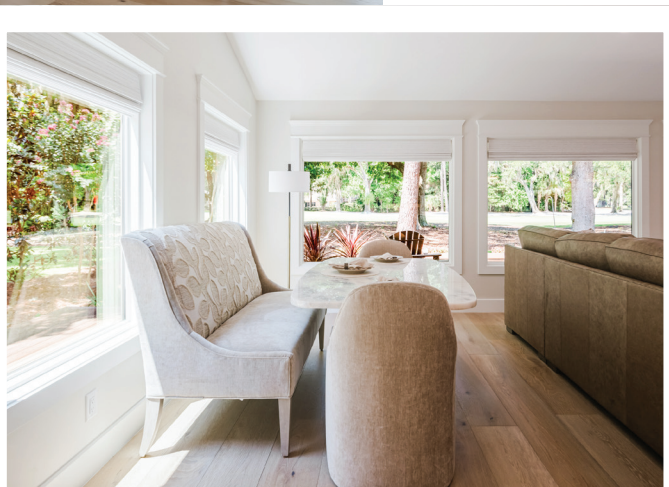
In response, Carper and the RCH team came up with creative ways to maximize beauty and durability. On the floors epoxy grout seals the tiles together without the need for touch-ups or deep-cleaning. Glass fixtures, which can quickly reveal fingerprint smudges and collected dust, were avoided. In the kitchen the wife's love for marble presented a problem ("It's like the least low-maintenance-resistant product you can have," Carper says.), but the team found a solution.

"Anytime we incorporated marble, we made sure it was on a vertical surface, so [she] could still have the look and feel of the marble without having it on a horizontal workspace, where spills could seep into the pores," Carper explains.

With a little careful planning, every challenge transformed the home into the ideal space for its owners.

SET IN STONE Four different types of tile and stone meet in this master bathroom, where clean lines and a bright, neutral palette evoke refined polish.





GATHER ROUND Between a barside lounge, an L-shaped sectional and a cozy dining nook, there's a seat for everyone in this transformed Sea Pines home.

Back to basics

Beyond style, the home came with its own set of structural issues. Unfit framework and sistered lumber throughout forced the crew to first clear out the old before any new work could begin.

"We had to rebuild this entire house from the inside out," she says.

To start, they removed a 25-foot-long beam that was belatedly installed to prevent the second story from sagging. From there they tore down walls, expanding the first floor's segmented rooms into a more spacious, open-concept living space.

"That was a non-negotiable," Carper comments.

The team then reframed the home with modern beams, and they installed heavy-duty windows engineered to withstand the Lowcountry's humidity and salty air.

In the end, Carper jokes that the renovation felt more like a new build.

"These homeowners essentially got a brand new home without having to build a new home," she says.

Entertain with Ease This Holiday Season.

Celebrating 30 Years of Excellence



Set the perfect mood for holiday gatherings with beautiful lighting and rich audio using seamless smart home control. CAV designs and integrates every detail so the home is ready for entertaining.

START YOUR HOLIDAY UPGRADE.
CONTACT CAV TODAY.

INTEGRATED HOME
Technology & Lighting Design

cavintegratedhome.com 843.815.5130
48 Pennington Dr. Suite B | Bluffton, SC







VINEYARD VIEWS Orchard limestone archways around the living room and bar lend a distinctly Tuscan flair to the Lowcountry home, a nod to the homeowners' cherished trip to the Italian wine country.

Made to measure

Through its understated, elegant design, every element in the home feels intentional. Especially in the wet bar, where bespoke details nod to the owners' travels.

Mirroring a Tuscan vineyard, orchard limestone arches over a quartzite countertop, personally tested by Carper for stain resistance. Beneath, custom wine bottle holders follow proper storage rules by tilting the bottles at a precise 45-degree angle. On the wall a commissioned painting from The Red Piano Gallery artist Dan Graziano depicts an Italian street scene.

"We love to support local artists, and he was actually in Tuscany at the time he painted it, so it was cool how that same place inspired the design in multiple ways," Carper says.

Because of its careful curation, the space lands as an instantly recognizable homage to the region.

"We showed a prospective client this house, and the first thing she said when she walked in was, 'This is like Tuscany,'" Carper recalls. "It's really indicative of how that Tuscan feel comes through."



WARM WELCOME A stonework fireplace warms the home from within. Flanked by a matching set of armchairs and a TV overhead, it's designed for slow mornings and cozy nights.

Worth the work

In the aftermath, Carper admits the project could have been easier. The creation of custom stonework, storage and other features throughout the home asked a lot of the RCH Construction team, but that challenge motivated Carper to take it on.

"It made me excited, that pursuit of something beautiful," she says.

If greatness takes time, Carper is willing to spend it.

"It takes so much work and time and patience to get all of these little details right," she says. "But when it actually comes together, it looks cohesive and really beautiful in the end." *LL*



Luxury in Every Detail.

RIVERWALK 843.379.3237 | **HILTON HEAD ISLAND** 843.689.3237

BEAUFORT 843.379.5012 | **POOLER** 912.450.3400

DISTINCTIVEGRANITEANDMARBLE.COM

GET THE LOOK

Visions of Tuscany

INSPIRED BY A TRIP TO THE ITALIAN COUNTRYSIDE, THIS LAVISH HOME BAR IS A WINE LOVER'S DREAM

STORY BY ALEA WILKINS + KATE MORRISON PHOTOGRAPHY



When a vacation ends, most travelers take home a souvenir. These locals left with blueprints.

Bewitched by the charms of Tuscan wine country, the couple wanted to replicate its rustic beauty in their Sea Pines home. After contracting ***RCH Construction*** for a full-scale renovation, they approached the firm about bringing their Italian dreams to Hilton Head's south end.

"They wanted their piece of Tuscany," says Angelina Carper, RCH president.

For the wine enthusiasts, Carper envisioned a vineyard-inspired bar, integrating the architectural styles of their travels abroad into the routines of daily life. Creating it required a study in design and enology, a challenge Carper eargerly accepted.

On the backsplash and countertop, quartzite establishes a warm, upscale feel with ripples of sepia, cream and gray. Wooden cabinetry beneath provides storage thoughtfully designed to hold wine bottles at the proper temperature, humidity and orientation.

Overhead, glass shelves and a crystal chandelier sparkle. Framed by Italian limestone, the finished bar is the perfect vignette of their dream vacation — a *capolavoro* found right at home.



PERFECT POUR
To design these custom cabinets, RCH Construction considered proper wine-storage conditions, including temperature, humidity and bottle orientation, to preserve each bottle at its best.


Recognized for excellence for over 60 years.
We can help you take the guess work out of the selection process with our highly experienced and motivated showroom and counter sales staff that can advise and recommend solutions for any problem.
Our kitchen & bath showrooms are recognized for excellence by the industry's leading manufacturers.
GATEWAY SUPPLY CO.
BATH & KITCHEN SHOWROOM
2327 North Okatie Highway, Ridgeland
843.540.7993 • gatewaysupply.net
California Faucets®

La Vie en Rose Hill

A NEW PATH, STATELY FOUNTAIN AND PLUNGE POOL TRANSFORM AN OVERLOOKED ROSE HILL YARD INTO AN OUTDOOR RETREAT

STORY BY ALEA WILKINS + PHOTOGRAPHY BY ELIZABETH TURNER

The approach to a home sets the tone before the door ever opens. At this Rose Hill residence, patchy grass and exposed soil once marked the way from the driveway to the backyard. ***Earthworks*** transformed that overlooked stretch into part of the experience, creating a polished approach that leads to a stately fountain and, beyond it, a new plunge pool.

A well-laid path

The transformation starts with the landscape. Fresh landscaping turned the patchy side yard into manicured green space, while porcelain pavers create a graceful path from the driveway to the backyard. What was once simply a way through the property now feels intentional, inviting and connected to the home.





UNTAPPED POTENTIAL
Before the renovation, patchy grass and exposed soil marked the path from the driveway to the backyard. The same stretch now serves as a landscaped approach to the fountain and pool.

An elegant entrance

It's heard before it's seen. A stately black fountain draws guests toward the backyard with the gentle sound of flowing water. A central pillar sends water into a rounded basin, while a circular surround of Techo-Bloc Villagio pavers in shale gray gives the feature a formal presence. Set against the lawn, the fountain becomes a striking focal point and an elegant transition to the pool area beyond.

MAKE AN ENTRANCE
The redesigned side yard turns a once-overlooked route to the backyard into a feature of its own, with a porcelain path leading to a black fountain framed by Techo-Bloc Villagio pavers in shale gray.

The main attraction

Then comes the grand reveal: a new plunge pool. An expansive porcelain paver deck defines the pool area and creates room for both entertaining and quiet afternoons outdoors. Sleek loungers and wicker seating establish distinct places to relax, while crisp black-and-white accents complement the home's classic architecture. Together the pool, hardscape and furnishings extend the home's refined aesthetic into the landscape. *LL*



POOLSIDE RETREAT
Loungers, wicker seating and crisp black-and-white accents surround the new plunge pool, extending the home's classic aesthetic outdoors.



At Front Light Custom Homes, we believe your home should be as unique as the people who live in it.

Whether you're starting with a completely blank piece of paper or drawing inspiration from our curated collection, every home is shaped around your vision, your lifestyle, and the details that make it yours.

From the first conversation to the final finishes, our team guides you through the process, bringing thoughtful design, craftsmanship, and a personalized experience to every home we build.

Because no two homeowners are alike, and no two Front Light homes should be either.

Let's build something uniquely yours.

FRONTLIGHTCUSTOMHOMES.COM | 843.380.4800

FRONT LIGHT
CUSTOM HOMES



SIMPLY INVITING
Soaring ceilings, walls of windows and a restrained palette give this Spring Island living space an effortless sense of openness.

NATURALLY FRAMED
Vertical paneling emphasizes the room's soaring height, while warm wood floors and furnishings soften the crisp white palette.



ROOM OF THE MONTH

Open house

A SPRING ISLAND RETREAT DESIGNED FOR GATHERING

STORY BY ALEA WILKINS
PHOTOGRAPHY BY ANNE CAUFMANN

Opening onto a forested Spring Island backyard, this main room flows like a breath of fresh air. Floor-to-ceiling windows bring the picturesque outdoors in, an effect enhanced by lofty ceilings, a light color palette and an easy, open flow. Designed by ***Bellwether Design + Build***, it's a hub of the home that never feels crowded. Instead, it feels spacious and inviting.

At one end a brick fireplace centers the living space with rustic warmth. A mix of armchairs and an upholstered sofa invites conversation that continues long after the sun sets.

Throughout the room, a subtle coastal atmosphere emerges despite the limited decor. Wall paneling wraps the living space, evoking a beach cottage or dockside retreat, while a modest selection of art, including a sandpiper sculpture atop a console table, establishes a sense of place.

The minimalist design is a lesson in restraint, proving that sometimes the simplest spaces leave the most room to breathe.

HHI WINDOWS & DOORS



YOUR BEST LOWCOUNTRY VIEW STARTS HERE.

Designed to frame what matters most. Built to last.

Premium Windows & Doors
Top brands. Timeless design.

Expert Guidance
Personalized, start to finish

See full-size displays
Compare options in real life.

Schedule your visit today.

843.689.2140
www.hhiwindows.com
32 MALPHRUS ROAD, UNIT 117, BLUFFTON , SC

Proud Sponsor of
RBC Heritage
PRESENTED BY BOEING

LOWCOUNTRY'S BEST 2025 WINNER

A natural order

BRINGING THE LOWCOUNTRY LANDSCAPE INDOORS

STORY BY ALEA WILKINS + PHOTO BY KELLI BOYD

*It's almost as if you can hear the whisper of the marsh grass as it stirs in the painting hung above the mantel. Its setting, a peaceful Palmetto Bluff retreat, embodies the serenity of the landscape in every sense, as if you can smell the salt air, taste it and feel it all around you. Curated by **Court Atkins Group**, this space blurs the boundaries between indoor and outdoor living, inspired through and through by the Lowcountry's tranquility.*

1. ART IN MOTION
Above the mantel an oil painting from Robert Kent Galleries centers the space on coastal calm. Its soft, atmospheric brushwork adds movement to the modestly decorated walls without drawing focus from the room around it.

2. CRAFTED CONTAINERS
Artisan-made pottery gives the room a bespoke charm with pieces hand-thrown and hand-glazed in tawny brown, steel blue and organic cream tones. No two dishes are painted alike, granting keys, sunglasses or other stray items a special place to rest.

3. SOFT LANDING
A fur pillow softens the living room by sight and touch. Atop a standalone armchair, its Mongolian-style shag tempts guests to sink in, an especially inviting notion when seated next to the warm marble fireplace.

4. DOE-LIGHTFUL FIGURE
Cast by artist Darrell Davis of Anglin Smith Gallery, this bronze sculpture captures a doe mid-stride, arching down to lap at a babbling stream or smell the soft earth. On the coffee table it completes the Lowcountry design with grace.

5. MANE EVENT
Re-purposed from brass once used on an equestrian harness, this horse medallion makes a stylish coffee-table centerpiece. Its aged finish intrigues with the promise of a storied past, and its equine character almost winks in anticipation of recounting its tales.



6. WOVEN WELCOME
Mimicking the soft grasses of the marsh, this ivory wool rug lays a gentle path for bare feet without excess noise. Its nubby, hand-knotted pile skillfully hides daily wear and tear, making it the kind of rug that's easy to love and hard to replace.



OUTSIDE INFLUENCE
Marshy greens, warm wood and natural textures bring the landscape beyond the windows into this Palmetto Bluff retreat. Court Atkins Group layers art, handcrafted pieces and collected objects to create a room that feels distinctly Lowcountry without being overtly coastal.





New Year. New Project. *Start with the Surface.*

From interiors to outdoor living, Savannah Surfaces has the materials, expertise, and inspiration to bring your 2027 projects to life.

EST 1996

SAVANNAH SURFACES

843.784.6060
SavannahSurfaces.com





EXPERT ADVICE

Dinner is served

INDUCTION COOKING, UNDERCOUNTER CONVENIENCE AND SMART TECHNOLOGY STREAMLINE MEAL PREP AND SIMPLIFY ENTERTAINING

STORY BY ALEA WILKINS + PHOTOS PROVIDED BY BILLY WOOD APPLIANCE

*Gathering season revolves around the kitchen. As the days grow shorter, more nights are devoted to festive dinners, more glasses are poured, and more memories are shared. For the savvy party host, **Billy Wood Appliance** recommends three high-tech kitchen upgrades that improve convenience and workflow and create a space equally suited for preparing multi-course meals and entertaining over a bottle of bubbly. Equipped with these upgrades, your kitchen will be ready for every gathering, from autumn's final harvest to the beginning of the new year.*



MADE FOR GATHERING A thoughtfully designed kitchen keeps cooking and conversation connected with integrated appliances and gathering spaces that let hosts spend less time managing the kitchen and more time enjoying their guests.

Fired up

When preparing meals with all the fixings, the kitchen goes into overdrive. Every burner is in use as the home cook simultaneously boils potatoes, simmers gravy and sautés a side of vegetables to bring everything hot and fresh to the table. To make the process more efficient, Billy Wood Appliance recommends an induction cooktop. Compared with a traditional gas cooktop, an induction model heats up faster, provides more precise temperature control and uses energy more efficiently. Plus, instead of struggling to scrub grease and grime off burners, party hosts can clean an induction cooktop's smooth surface with a simple wipe, making cleanup easier after the party's over.



FIRED UP Sleek induction cooking pairs precise temperature control with a smooth, easy-to-clean surface, helping home cooks move seamlessly from meal prep to entertaining.

Within reach

Just because the home cook is hard at work doesn't mean they have to miss out on the conversation. Bring the party to the kitchen with undercounter appliances that blend entertainment with convenience. Tucked beneath an island or countertop, a convection microwave easily reheats hors d'oeuvres, helping ensure a warm bite whenever guests arrive. For drinks, an undercounter beverage cooler can keep wine, soda or other favorite beverages close at hand, leaving more room in the refrigerator for ingredients, prepared dishes and everything else the feast requires.

Helping hand

Every home cook knows the story. As they race to complete the meal, multitasking as both head chef and gracious host, someone asks the dreaded question: Is something burning? Leave panicked sprints to the oven in the past with smart technology that connects appliances to your phone, notifying you when preheating is complete, when it's time to check cooking progress and when a dish is ready. Some smart appliances also can suggest cooking temperatures, times and adjustments based on the selected recipe, assisting home cooks from the first round of appetizers to the final slice of pie. Together these kitchen upgrades are designed for the season when good cooking — and even better company — matters most. LL



WITHIN REACH Under-counter refrigeration keeps wine and other favorite beverages chilled and close at hand while freeing up valuable refrigerator space for the feast.

Welcome Home...

jk John Kilmer
FINE INTERIORS

Hilton Head's Premier Furniture Store
Interior Design Services









We appreciate you buying local.

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

Let there be quiet

How the sounds inside your home can influence focus, rest, conversation and hearing health

Dr. Debi Lynes *is the founder of Freudian Slipcovers on Hilton Head Island and a licensed therapist and interior designer focused on creating spaces that support the way people live.*

You know the restaurant. The one where you're leaning across the table, reading lips more than hearing words, and you leave with a headache you can't quite explain. Competing sounds force your brain to work harder to follow conversation and filter out distractions. Your home can create a milder version of that same experience every day. The way a room sounds can help you focus, rest and connect, or add another layer of stress.

Helping you focus

Hard surfaces like tile, glass and bare walls reflect sound rather than absorb it, which is one reason open kitchens and great rooms can feel loud. Rugs, curtains, upholstered furniture and bookshelves help soften those reflections. Acoustic artwork and sound-absorbing wall panels can help, too.

Helping you rest and reset

The television humming in the background is one of the most common yet overlooked sound habits in a home. When background noise continues into bedtime, it can disrupt sleep. Creating a quiet space, even a small corner with a comfortable chair and no screen, gives you somewhere to step away from constant stimulation. Think of it as a reset space. Where do you reset?

Helping you connect

Background noise also makes conversation more work. Families may routinely raise their voices over a television, appliance or noisy exhaust fan without noticing. Lowering the baseline noise in shared spaces can make it easier to hear and listen to each other. A fan or white-noise machine can mask sudden sounds, which some people find helpful at bedtime, but it isn't a universal solution. The goal isn't to eliminate every sound. It's to notice which sounds help and which simply add noise.



SOFTEN THE SOUND Rugs, curtains, upholstered furniture and other soft surfaces help absorb sound that would otherwise bounce around a room, creating a calmer environment for conversation, concentration and rest.



TURN IT DOWN Headphones can offer an escape from surrounding noise, but turning up the volume to overpower it can put hearing at risk. Reducing the noise around you is often the better solution.

Helping you hear

There's a difference between distracting sound and sound loud enough to damage your hearing. Long or repeated exposure to sounds at or above about 85 decibels can contribute to permanent hearing loss, and louder sounds can cause damage more quickly. Think leaf blowers, power tools, loud entertainment venues and headphones turned up to compete with surrounding noise. If you have to raise your voice to be heard by someone an arm's length away, the environment may be too loud. LL

GIVE YOUR HOME A SOUND CHECKUP

- *Is the TV on when no one is watching?*
- *Does a room feel loud even when relatively quiet?*
- *Do you raise your voice in your own kitchen?*
- *Is there a quiet place where you can retreat?*
- *Do you turn up your headphones instead of turning down surrounding noise?*

Sit in your favorite room tonight and listen. What do you hear? An appliance humming? Traffic outside? A television no one is watching? Or perhaps something close to quiet? Your home has been sounding off all along. A healthier home isn't only about what you see. Sometimes it's also about what you don't hear.



DILLARD-JONES

DESIGN | RENOVATE | DWELL | MAINTAIN

Whole Home Renovations in Coastal, SC

The Renovations Team at Dillard-Jones specializes in thoughtful transformations—redefining spaces while enhancing how you live and connect with the ones you love most. For major renovations and additions, our all-inclusive approach delivers a seamless experience. With award-winning interior design, architecture, and custom cabinetry, we bring creativity, craftsmanship, and lasting beauty to every project.

dillardjones.com | (843) 350-5099

Soak it in

A SOOTHING PALETTE MADE FOR SLOWING DOWN

STORY BY LANCE HANLIN

Not every celebration calls for Champagne and confetti. Some are quieter: a long soak, a slow morning or a few uninterrupted minutes to yourself. This bathroom makes those everyday moments feel special, with pale green walls, a dusty purple vanity and dark accents that give the softer palette definition. Geometric flooring provides a dramatic foundation, while layered rugs soften the room and add comfort. Sculptural sconces cast a warm glow, an ornate gold mirror adds old-world character, and greenery and woven texture bring a natural touch. Together the details create a retreat that feels collected, comfortable and quietly luxurious.



©DUTCH BOY

Get the look

Color sets the mood, but the details make the room. Borrow these ideas to create a bathroom that feels just as calm, collected and inviting.

Think beyond beige. *Pale green-gray works like a neutral while bringing subtle color to the room.*

Treat the vanity like furniture. *A muted color turns a practical piece into a focal point without overwhelming the space.*

Ground a pale palette. *Dark geometric flooring gives the softer colors weight and adds an understated pattern.*

Layer in softness. *A large patterned rug and plush white bath mat break up the dark floor and make the bathroom feel more furnished and inviting.*

Mix your lighting. *Natural light shows off the subtle colors by day, while sculptural sconces provide symmetry and a warm glow after dark.*

Bring in something old. *An ornate gold mirror adds warmth and character alongside the clean-lined vanity and contemporary fixtures.*

Add something natural. *Greenery and a woven planter soften the room's harder surfaces while reinforcing the subtle green in the walls.*

Not every celebration needs an occasion. Close the door, fill the tub, and soak in a few quiet moments of your own.

VANITY

Dutch Boy Silvered Purple (446-4DB)

This dusty purple gives the vanity personality without overpowering the room. Soft gray undertones allow it to function almost like a neutral, while black hardware adds crisp contrast and a contemporary edge. A satin finish creates a smooth, furniture-like appearance that stands up well to daily use.

WINDOW FRAMES

Dutch Boy Ebony Sky (438-6DB)

This deep brown-gray turns the window frames into a strong architectural feature, creating crisp contrast against the pale walls. Its deep tone is echoed in the faucet, sconces and hardware and connects visually with the dark flooring, giving the softer palette definition. A satin finish adds subtle sheen.

WALLS

Dutch Boy Silvery Green (329-1DB)

This pale green-gray brings just enough color to the walls while preserving the room's light, airy feel. Its cool undertones complement the greenery and balance the warmer vanity and gold mirror. An eggshell finish provides a soft appearance with the durability needed for a bathroom.

We draw life.

PEARCE
SCOTT
ARCHITECTS

6 State of Mind Street, Suite 200
Bluffton, SC 29910
843.837.5700

pscottarch.com
info@pscottarch.com







Less fuss, more fun

A FEW FRESH WAYS TO TAKE THE HECTIC OUT OF THE HOLIDAYS

STORY BY TORI HAYES

The best holiday gatherings aren't always the ones that take weeks to plan. Sometimes they're spontaneous cocktail hours, dinners everyone helps cook or game nights that become traditions. ***We asked five Lowcountry businesses for fresh ideas to bring people together without all the fuss.***



©LE COOKERY

Something's cooking in the kitchen

Some of the best moments happen before anyone sits down to dinner. The team at Le Cookery recommends handling the tedious prep before guests arrive, then saving the fun jobs for everyone to share. Let friends roll pasta, mix cocktails or build a cheese board. Everyone participates, and the host gets to enjoy the party, too.

Pick your post: *Shake cocktails, roll pasta, stretch pizza dough, toss salad, grate Parmesan or taste-test everything.*

"Everyone always ends up in the kitchen anyway, so we believe in making it part of the party. The most memorable gatherings aren't necessarily the most formal ones. They're the ones where someone is pouring the wine, someone is stirring the sauce, and everyone feels like they're part of creating the evening together."

— Rachel Lively, Le Cookery

THE ART OF ENTERTAINING Find elegant glassware, serving pieces and other upscale party essentials at Le Cookery in The Village at Wexford on Hilton Head Island.





JUST ADD GUESTS Pyramids on Hilton Head Island offers gourmet foods that make last-minute entertaining easier.

The impromptu cocktail party

Not every gathering needs an invitation or elaborate menu. The team at Pyramids suggests keeping party-ready staples on hand. Pair blue cheese-stuffed olives, pickled vegetables and good crackers with a favorite cheese and something bubbly. Arrange everything on a serving board, pour the drinks, and enjoy your guests.

Keep it on hand: *Olives, pickled vegetables, roasted nuts, crackers, fig jam, cocktail mixers and sparkling water.*

"Last minute hosting doesn't have to be stressful. Sometimes the secret to an impressive gathering is knowing which little touches do the work for you."

— Taylor Robinson, Pyramids

"Gathering well is less about putting on an 'event' and more about making memories and having people feel welcome. The table can be beautiful, the food can be delicious, but connection is the part they'll remember."

— Charlie Clark, Maison & Cambren



©MAISON & CAMBREN

SET THE TABLE Italian-made dinnerware, woven chargers and wood-handled flatware bring understated elegance to the table. Find these items at Maison & Cambren in Bluffton.

Friendsgiving, hold the turkey

Friendsgiving doesn't require another turkey or a cooking marathon. Invite friends for a simple meal, and make the conversation the main event. The team at Maison & Cambren suggests slipping a conversation card under each plate, with no peeking until dessert. The unexpected answers, shared stories and inside jokes might become the evening's best memories.

Start a tradition: *Take an annual group photo, create a shared playlist, exchange inexpensive ornaments, or write predictions to open next year.*

Exceptional Custom Craftsmanship



843.415.6069 SignatureClosetsAndCabinetry.com



CLIENT-FOCUSED
TRANSPARENT
HIGH-CALIBER
COMMUNICATION
ACCOUNTABILITY

SCHEDULE A
DISCOVERY CALL

(843) 612-0063

INFO@BELLWETHERSC.COM

HILTON HEAD'S DESTINATION FOR
DISTINCTIVE MEN'S CLOTHING

JOHN BAYLEY
Clothier

OFFERING CUSTOM MADE CLOTHING
AND TUXEDO RENTALS



MONDAY-FRIDAY 10AM-5:30PM
SATURDAY 10AM-4PM
VILLAGE AT WEXFORD, SUITE J4B
HILTON HEAD ISLAND
843-715-0713

"Mahjong is all about community. I've met so many new friends. Connection is the magic of mahjong. Our brains also love it because it's two to three hours where we're not trying to do 20 things at once or distracted. You have to focus, and hours can feel like 10 minutes."

— Meredith Taylor, Gifted



©PINK PALMETTO MAHJONG

IT'S A MAHJONG THING Players gather for a Pink Palmetto Mahjong event at Montage Palmetto Bluff. A fun way to spend time with friends, mahjong is gaining popularity across the Lowcountry. Local enthusiasts can find accessories at Gifted in The Village at Wexford on Hilton Head Island, then play at home or attend events throughout the area.

Learn something new together

Not every gathering needs to revolve around food. Mahjong offers another reason to bring friends together, and Gifted at The Village at Wexford offers upscale accessories and beginner instruction. Gather four players, set out the tiles, and settle in for an evening of strategy, conversation and friendly competition. The real reward might be a few uninterrupted hours together.

Try something new: *Learn mahjong, roll fresh pasta, arrange flowers, mix cocktails, shuck oysters, or make pottery. Rotate who chooses the next adventure.*

Set the scene

The most inviting spaces aren't always the most formal. The team at J. Banks Design suggests making the places guests naturally gather more comfortable. Soften the lighting, set snacks within reach, keep music low, and have blankets ready for cool Lowcountry evenings. Even a few taper candles can transform the mood.

Make them want to stay: *Add soft lighting, convenient side tables, cozy throws, background music and a late-night treat.*



©J. BANKS DESIGN

COMFORT AND JOY Cozy seating, colorful pillows and soft throws create inviting gathering spaces. Find these furnishings and home accents at J. Banks Design on Hilton Head Island.

"Late-night conversations often linger in kitchens and around outdoor tables. As designers, we're all about comfort as well as looks."

— Sarah Cunningham, J. Banks Design

BRING PARADISE HOME



Your laid-back lifestyle starts at Coastal Home. Discover beautiful indoor and outdoor furnishing designed for easy coastal living.

Coastal Home

BRING PARADISE HOME

INDOOR & OUTDOOR FURNISHINGS

coastalhomehhi.com
resortfurniturehhi.com
margaritavillehomehhi.com

843-837-4100

Set to impress

FROM HOLIDAY GATHERINGS TO EVERYDAY CELEBRATIONS, INTERIOR DESIGNER LESLIE MAY SHARES HOW TO MAKE THE TABLE AS MEMORABLE AS THE MEAL

STORY BY ALEA WILKINS + PHOTOGRAPHY BY ANNA ROUTH BARZIN



The holiday season combines two of life's richest joys: good food and good company. It's the time of year when busy schedules make way for visiting loved ones, and dinner isn't just a meal but a feast. When celebrations center around the table, the table should be worthy of the occasion. In her new book, *"Bespoke Homes for Families,"* interior designer and author ***Leslie May*** shares how she curates the home to feel elegant, inviting and memorable. For dinner parties, she explains how she goes beyond simply setting the table; instead she styles a "tablescape," a cohesive, highly decorative layout built to gather around.

"Setting a 'tablescape' is an opportunity to not only design the mood and personality of the party, but it invites guests to experience it," she says.

This year, bring creativity to the table and build a setting worth celebrating.



WATCH & LEARN

As the holiday season hits its stride, join Leslie May at Montage Palmetto Bluff for light bites and lessons in hosting. Over hors d'oeuvres and bubbly, attendees can expect a discussion of May's book, *Bespoke Homes for Families*, and a Q&A with the interior designer about her top entertaining tips. Both resort guests and local community members are welcome to attend.

When: 3-4:30 p.m., Saturday, Nov. 28
Where: Oak Ballroom, Montage Palmetto Bluff; 1 Village Park Square, Bluffton
Details: montage.com



Get inspired

A beautiful tablescape begins with a reason to gather. As a starting point, May lets the occasion guide her designs.

"I typically take inspiration from either the season, like a cozy winter evening, or the menu, like an indoor tailgate," she says.

For candlelit wine dinners, warm tones and rich textures make a natural pairing. For Mother's Day brunch, floral motifs and elegant fabrics make the table bloom. If you're stuck on where to begin, consider how guests should feel when taking their seats, and let the atmosphere set the scene.

SET THE MOOD Leslie May lets the occasion inspire the table, pulling together color, pattern, flowers, linens and china to create a setting with a personality all its own.





NAPKIN KNOW-HOW May calls napkins her favorite part of any tablescape. Here a bold monogram picks up the pink in the place mats while blue-and-white china, flowers and playful place cards complete the setting.

Start with the essentials

There's no one way to create a perfect tablescape, but May has a staple she can't live without.

"Napkins are my favorite part of any tablescape," she says.

When selecting a set, she takes inspiration from the tableware or larger pieces to decide what will coordinate.

"I love to mimic a color from the china or flowers or tablecloth," she says.

A custom monogram completes the design.

"It doesn't need to look like your grandmother's," she assures, noting that modern fonts and color combinations can help create a look that's chic for today and timeless for tomorrow.





Work in layers

Before the meal is served, the tablescape lays a feast for the eyes. Each arrangement should feel artful and intricate, leaving room for small moments to shine.

To compose the arrangement, May suggests layering florals of different heights to build dimension and flow. Low lighting, such as candles or rechargeable lamps, helps set the mood, and unexpected pieces of decor, like Monopoly pieces for game night, can encourage discussion.

However, there's one major mistake May urges hosts to avoid.

"Never have a centerpiece that interrupts the conversation," she says. "You don't want guests [who are] sitting across from each other to be bobbing their heads between hydrangea blooms to make eye contact."

If you're uncertain how a particular setup will affect the party, sit down and see for yourself. The best tablescapes deliver on beauty and function, creating a setting for seamless, effortless enjoyment.



LAYER BY LAYER A memorable table rewards a closer look. Monogrammed linens, patterned china, fresh flowers, glassware, silver, a handwritten menu and tortoiseshell lamps add layers of color, texture and height without overwhelming the setting.





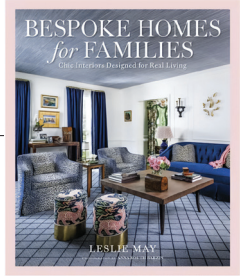


Start the party

It's the moment you've been waiting for. The roast is in the oven. The glasses are ready to be filled. The guests are on their way. Whether hosting grand holiday gatherings or simply catching up with friends, a gorgeous tablescape completes the picture.

"A thoughtfully set table lets your guests know they are invited into something special," May says. "Even if you've ordered takeout pizza, a curated setting lets your guests know that their being around your table is special to you."

READY, SET, HOST The finishing touches are part of the fun. May brings the table together with coordinated china, flowers, linens and lighting, creating a polished setting that still feels welcoming.



DESIGNED FOR LIVING

*In **Bespoke Homes for Families: Chic Interiors Designed for Real Living,** Leslie May shares an approach to design that balances beauty with the realities of everyday life.*


DESIGNING
BEYOND
EXPECTATIONS.
RESIDENTIAL & COMMERCIAL ARCHITECTURE • INTERIOR DESIGN
BLUFFTON | SAVANNAH
COURTATKINS.COM TEL 843.815.2557
COURT ATKINS
GROUP

The art of arranging

BEAUTIFUL BLOOMS AND THOUGHTFUL DETAILS SET THE SCENE FOR CELEBRATING

STORY BY LANCE HANLIN + PHOTOGRAPHY BY MICHAEL HRIZUK



START WITH A STATEMENT
The white hydrangea's generous shape gives the arrangement a visual anchor, allowing smaller flowers to play supporting roles.

In the arrangement

1. White hydrangea: *A lush, rounded focal point that anchors the arrangement.*
2. Calla lilies: *Farm-grown blooms with sculptural curves that introduce height, direction and movement.*
3. Belvidere lilies: *Creamy, double-flowered blooms that add delicacy without fragrance or pollen.*
4. Café au Lait dahlia: *A large, layered bloom that adds softness and dimension near the top.*
5. Pink ball dahlia: *A compact pop of blush that breaks up the neutral palette.*
6. Garden roses: *Romantic, layered petals that contribute fullness and elegance.*
7. Eucalyptus: *Farm-grown, silvery-blue foliage that provides rounded texture and contrast.*
8. Pennisetum and greenery: *Airy seed heads and long leaves that create texture and coastal movement.*

For Kim Epley, floral design is an exercise in balance: knowing when to add color, create movement and leave space. At Farmer Blue, a 12-acre sustainable flower farm in Seabrook, that philosophy guides everything from simple centerpieces to elaborate wedding installations. Her husband, Dave (aka Farmer Blue), grows flowers and works with regional growers, while Kim transforms the blooms into designs for special occasions. Photographer Michael Hrizuk visited The Studio at Farmer Blue to capture two arrangements and a tablescape created for a client's celebration, offering a glimpse into her creative process and inspiration for gatherings at home.

A STUDY IN SOFTNESS: Soft blooms, graceful lines and a touch of the coast

Working with white, cream and soft blush blooms, Kim added blue-toned eucalyptus and greenery for depth and contrast. Rounded hydrangeas and garden roses create fullness, while sculptural calla lilies and ornamental grasses add movement inspired by the Lowcountry landscape. Many flowers were grown at Farmer Blue, with others sourced from regional growers, including dahlias from near Greenville. A vessel with a mother-of-pearl glow subtly nods to the coast. The combination of delicate petals, sculptural stems and natural textures creates a sense of effortless elegance. The result is abundant yet airy, with each bloom playing a distinct role.

RCH
Construction, Inc.





Artisan Finishes

Renovations

Design Build

Custom Homes

Please contact us for an estimate on your new custom home or custom renovation.

90 Capital Dr. Ste. 103 | Hilton Head Island
Email: Info@rchconstruction.com
843.802.0743 | rchconstruction.com

Every detail matters.



GROUP3

INTERIOR DESIGN
ARCHITECTURE
RENOVATIONS

Discover the art of design with our **all-in-one luxury design firm**, serving the Lowcountry with an unwavering commitment to excellence.

Experience architecture and home design like never before.

843-689-9060 group3designs.com

COLOR OUTSIDE THE LINES
Bold blooms and free-flowing greenery create a colorful meadow

Where the white arrangement whispers, this one makes an entrance. Kim envisioned a meadow bursting with color, with flowers rising at different heights and reaching naturally beyond their containers. Shades of pink, purple, coral and burgundy create a playful palette, while glossy green foliage grounds the composition.

Dramatic purple calla lilies establish height and direction. Rounded dahlias create pockets of concentrated color, while feathery astilbe, textured celosia and delicate gomphrena fill the spaces between. Jasmine vines gathered from a neighbor's yard extend outward, lending the flowers an almost untamed quality.

The open gold framework gives the arrangement a sense of architecture without weighing it down. Its geometric lines contrast with the wandering jasmine vines, towering calla lilies and rounded dahlias, creating a composition that feels both spontaneous and carefully considered.

The arrangement also illustrates one of Kim's guiding principles: empty space matters. Rather than packing flowers tightly together, she allows individual stems to stand apart, revealing their shapes and encouraging the eye to travel through the design.

The same approach works on a smaller scale. A few carefully placed stems at different heights can create more interest than a vase filled to capacity.



"At a certain point, the arrangement speaks back to you."
— Kim Epley

In the arrangement

1. Purple calla lilies: *Dramatic height, sculptural curves and bold color.*
2. Dahlias: *Rounded focal blooms that establish rhythm throughout the design.*
3. Pale pink lisianthus: *Farm-grown, ruffled blooms that balance stronger colors.*
4. Celosia: *Rich texture and vibrant shades of pink, rose and burgundy.*
5. Astilbe: *Feathery stems that add lightness and airy movement.*
6. Gomphrena: *Small, farm-grown flowers that create playful accents.*
7. Gardenia foliage: *Glossy green leaves that provide structure and contrast.*
8. Jasmine vines: *Trailing greenery that extends the meadow-inspired silhouette.*







KNOW WHEN TO STOP

Every memorable arrangement begins with a plan, but finishing it requires restraint. Kim establishes structure with focal and line flowers, then builds the composition stem by stem. Stepping back, she evaluates the balance, movement and space between blooms. Does every flower contribute something? Sometimes the finishing touch isn't another stem. It's removing one.

pyramids
gifts • accessories • furnishings

Southern EVERGREEN

Christmas Rooted in Tradition

bringing the natural beauty of the South into the Holiday Season



Holiday Hours
OPEN SUNDAYS
12 to 4

843.689.6367

1600 Main Street, Hilton Head

Open 10am until 5 pm, Monday through Saturday

Sundays 12 until 4

pyramidshiltonhead.com | PYRAMIDS IS A GROUP 3 COMPANY GROUP3

SET THE SCENE

Thoughtful details make every gathering memorable

A thoughtfully designed table invites guests to settle in, enjoy the moment and stay awhile. For Kim that experience begins not with the centerpiece or place settings, but with a simple question: How should the gathering feel?

For this design the goal was an atmosphere that felt casual, comfortable and welcoming, with the natural beauty of a meadow as its inspiration. Kim and her team assembled the entire setting in their studio, allowing them to see how the flowers, linens, dishes and candlelight worked together before the client's celebration.

The botanical tablecloth establishes the garden-inspired foundation. Woven green place mats and soft green napkins repeat its colors and textures, while simple white dishes provide a visual pause between patterns. Gold accents add warmth, and small candles introduce a welcoming glow.

The centerpiece makes the strongest statement, but the smaller details give the table its personality. Bud vases filled with individual flowers extend the arrangement along the table, allowing guests to appreciate the character of each stem. One pairs a soft pink dahlia with Greendrops grown in Farmer Blue's Seabrook fields. Decorative turtle napkin rings offer a playful nod to the Lowcountry's coastal wildlife.

Nothing feels overly coordinated, yet everything belongs together. The best tables aren't necessarily the most elaborate. They're the ones that make guests feel welcome, encourage conversation and turn an ordinary gathering into something worth remembering.



Five ways to set a better table

1. Start with a feeling. *Decide whether the gathering should feel relaxed, romantic, playful or formal before choosing the details.*
2. Find your inspiration. *Build the table around one favorite element, whether it's a patterned linen, a beautiful flower or a meaningful object.*
3. Play with scale. *Pair a larger centerpiece with smaller bud vases, varying heights and shapes to create interest without overwhelming the table.*
4. Repeat with purpose. *Carry a few colors, textures or metallic finishes throughout the setting to create a cohesive look.*
5. Take a seat. *Check sightlines, and make sure guests have enough room for plates, glasses, food and conversation.*



SOMETHING NEW IS BLOOMING IN BLUFFTON

Farmer Blue is preparing for its next chapter with a new Bluffton studio scheduled to open in December. The expanded space will give Kim and her team more room to create large-scale wedding and corporate-event designs, while offering clients a place to explore materials and experience design mock-ups, from complete tablescapes to flowering trees and suspended floral chandeliers. Plans also include workshops in growing and floral design, opportunities for creative collaboration and greater access to the farm's seasonal flowers. The studio will serve as a distribution point, bringing locally grown blooms closer to customers who want to enjoy them at home. With the Culinary Institute of the South nearby, Kim also sees opportunities for future collaborations combining flowers, food and entertaining.



SOUTHERN
Coastal Homes

ELEVATED HOME BUILDING.
DEFINED BY EXPERIENCE.

LUXURY BUILDING WITHOUT COMPROMISE

CUSTOM LUXURY HOMES & REMODELS

WWW.SOUTHERNCOASTALHOMES.COM

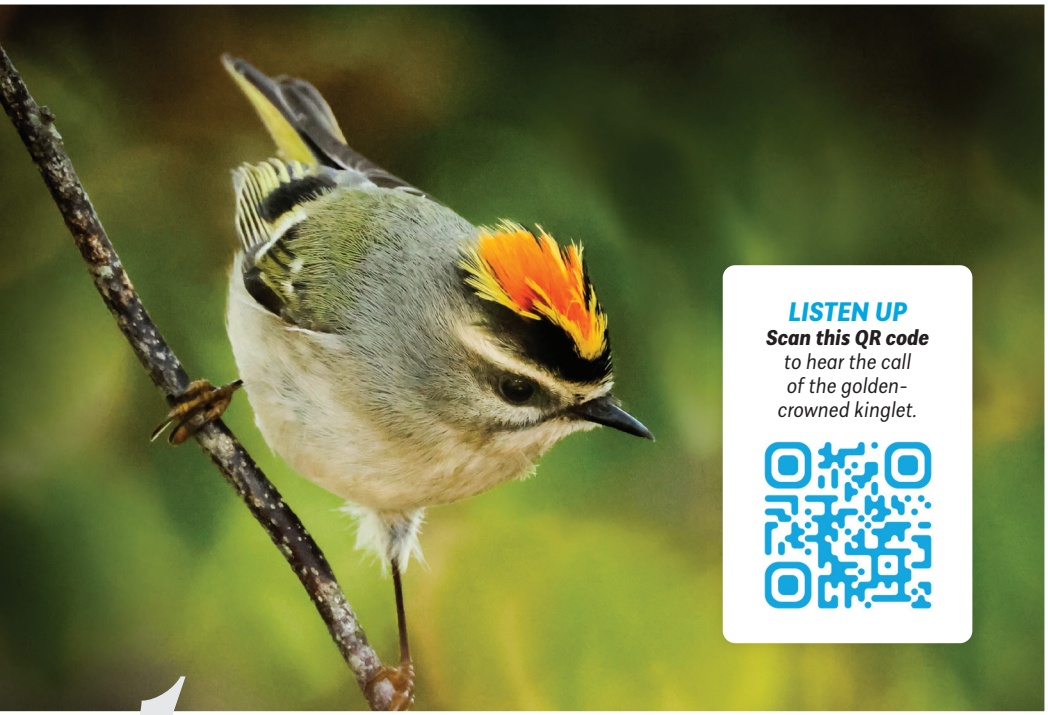
843.815.0100

FREQUENT FLYER

Punk rocker of the pines

Meet the tiny, mohawked visitor with plenty of 'tude

STORY BY BAILEY GILLIAM + PHOTOGRAPHY BY MARY ALICE TARTLER



LISTEN UP
Scan this QR code *to hear the call of the golden-crowned kinglet.*

The golden-crowned kinglet is the Billy Idol of the bird world: small, wiry, spiky-haired and seemingly fueled entirely by attitude. Start with the hair. Golden-crowned kinglets sport a brilliant yellow crown with an orange center in males, dramatically outlined in black and paired with dark eye markings for what can only be described as a smoky-eye effect. It's a lot of look for a bird barely bigger than a hummingbird.

And that signature hair gets even better when there's something to get worked up about. An excited or agitated male can raise his crown feathers, transforming the normally sleek stripe into a blazing orange mohawk during courtship or confrontations with rivals. Apparently nothing says "back off" or "date me" quite like dramatically fluffing your hair. The rest of the bird is considerably more subdued, with an olive-gray body, pale wingbars and a tiny frame. But punk has never been about coordinating an outfit.

Spotting one is another matter. Golden-crowned kinglets spend much of their time among dense conifer needles, often high in the trees, frantically plucking tiny insects from foliage and briefly hovering to snatch hard-to-reach meals. Often the first clue is an incredibly thin, high-pitched call drifting down from above. Like any proper rock star, you'll probably hear it before you see it.

But the hair is only the beginning of this bird's punk credentials. Golden-crowned kinglets are ridiculously tough. They breed in northern and mountainous conifer forests and can survive nights when temperatures plunge to minus 40 degrees.

That's not a typo. A bird that looks like a particularly angry cotton ball can endure cold that would send most of us running for the nearest heated building.

An astonishingly high metabolism helps them survive, but it also means spending much of the day searching for enough food to keep going. At night they may huddle together for warmth. Thankfully, the kinglets that make their way to the Lowcountry during fall migration face nothing close to those extremes. From roughly late October through March, they can turn up in forests, swamps, neighborhoods and other wooded areas, giving local birders a chance to spot one of the continent's toughest little birds close to home.

Breeding season doesn't make the golden-crowned kinglet much softer. Males establish and defend territories, chasing away intruders ranging from chickadees and nuthatches to warblers, sparrows and siskins.

Yet underneath all that swagger is some surprisingly attentive parenting. Pairs are monogamous, and while the female handles incubation, her mate brings her food.

Wild hair. Endless energy. An appetite for confrontation. And enough toughness to survive conditions that seem impossible for something so small. Billy Idol would be proud.

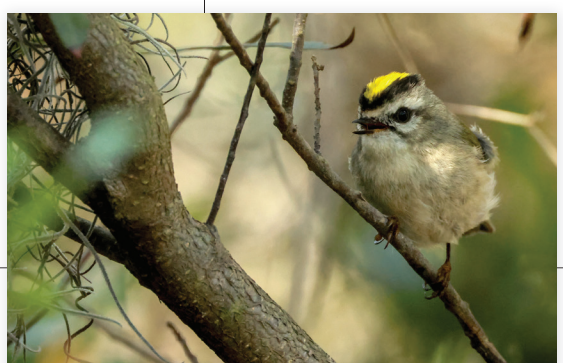
Where to find them

"To attract the tiny, energetic golden-crowned kinglet to your yard, plant dense evergreen trees such as spruce, fir or cedar to mimic its preferred coniferous habitat. These insect-eating dynamos weigh just 5 grams, about the weight of two pennies, and rarely visit standard seed feeders. A suet feeder may tempt them, but a dripping birdbath can be an even better draw. The sound and movement of dripping water are difficult for them to resist. And while they primarily hunt insects, they may occasionally sample berries when bugs are scarce."

– Mary Alice Tartler, Audubon Master Birder

Essentials

Get everything you could possibly need for backyard birding at ***Wild Birds Unlimited*** at the Festival Centre at Indigo Park on Hilton Head Island.



FOOD & ACCESSORIES
- *Suet*
- *Mealworms*
- *Birdbaths & misters*

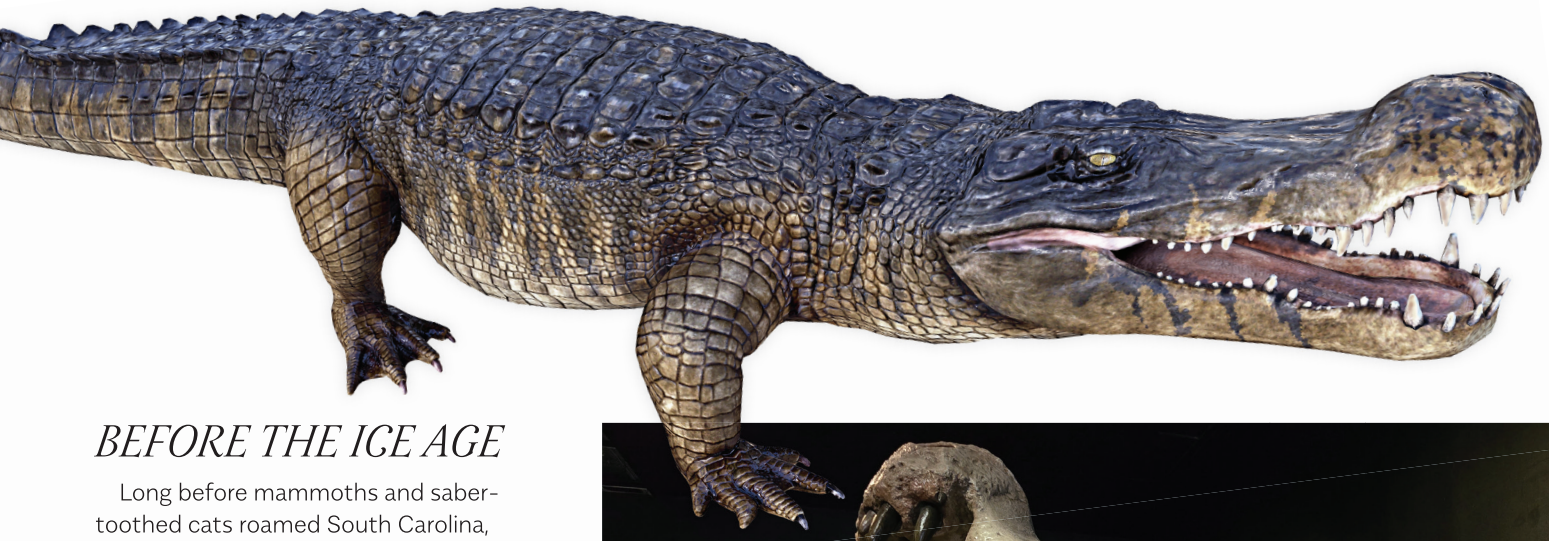

Before & After
EARTHWORKS
Design Build Maintain
Every transformation starts with a vision created through careful design and installation, supported by ongoing care to develop a memorable outdoor space.
Now is the perfect time to begin this change—schedule your free on-site consultation today.
843.645.3300 | OFFICE@EARTHWORKS-SC.COM

Gone but not forgotten

CELEBRATING SOUTH CAROLINA'S PREHISTORIC GIANTS AND LOST BIRDS

STORY BY BAILEY GILLIAM

The Lowcountry's wild history is written not only in the animals we see today but in those that came before: sharks longer than school buses, armadillos built like tanks, sloths tall enough to peek through second-story windows and colorful birds that vanished little more than a century ago. Some disappeared millions of years before humans entered the picture. Others survived the Ice Age, only to face a changing climate and increasingly skilled hunters. A few might even be hiding out there still, if decades of disputed sightings and blurry evidence are to be believed. Meet some of the strangest and most spectacular creatures that once called this region home, and consider what their disappearance can teach us about protecting what remains.



BEFORE THE ICE AGE

Long before mammoths and saber-toothed cats roamed South Carolina, even more formidable predators ruled the region's ancient waters.



Deinosuchus

(Disappeared about 73 million years ago)

Today's Lowcountry alligators are intimidating enough. Now imagine one longer than a school bus. Deinosuchus was an enormous relative of modern alligators and crocodiles that lurked in the coastal waters of the prehistoric Southeast. Some may have stretched more than 30 feet and weighed several tons. With its broad snout and bone-crushing jaws, Deinosuchus likely ambushed turtles, fish and even dinosaurs that wandered too close to the water. Somehow, "Do not feed the wildlife" doesn't feel like a strong enough warning.





Megalodon

(Disappeared about 3.6 million years ago)

If finding a large shark tooth on the beach makes you reconsider swimming, you may not want to know what left it behind. Megalodon was the biggest shark ever known, possibly reaching 50 feet or more. Its mouth was large enough to swallow a person whole, although that would have been more appetizer than meal. This supersized shark cruised the oceans in search of whales and other marine mammals. Its teeth still turn up along Lowcountry beaches and rivers, offering a comforting reminder that megalodon is extinct and a less comforting reminder that it once swam here.




THANKFUL FOR FRIENDS TO ENJOY IT WITH!
CALL TODAY AND LET'S GET STARTED.
CLEARWATER POOL SERVICE
Your Pools Best Friend!
CLEARWATERPOOLHHI.COM • 843.682.8228

A SOUND FUTURE Starts Here.
PORT ROYAL SOUND FOUNDATION
VisitPRSF.org
Photo by Vanessa Kauffman

LOST AT THE END OF THE ICE AGE

As the last Ice Age drew to a close roughly 10,000 to 13,000 years ago, many of North America's largest animals disappeared.



Columbian mammoth

Forget shaggy woolly mammoths trudging through snowstorms. South Carolina had the warm-weather model. Columbian mammoths stood up to 13 feet tall at the shoulder and roamed open woodlands and grasslands, presumably without ever complaining about the humidity. Fossilized mammoth teeth discovered in South Carolina in 1725 became part of an important chapter in the early study of North American fossils. In 2014 the Columbian mammoth became South Carolina's official state fossil, proving that even after thousands of years, it's never too late to get the recognition you deserve.



American mastodon

Mammoths and mastodons are frequently confused, which must have been irritating for both parties. Mammoths were taller grazers with ridged teeth, while mastodons were shorter, stockier browsers with bumpy molars designed to crush twigs, leaves and branches. Think less open-range lawn mower, more forest wood chipper. Mastodons preferred wooded wetlands and areas near water, making prehistoric South Carolina a pretty appealing neighborhood. Environmental change and human hunting are among the factors scientists have investigated in their disappearance near the end of the Ice Age.



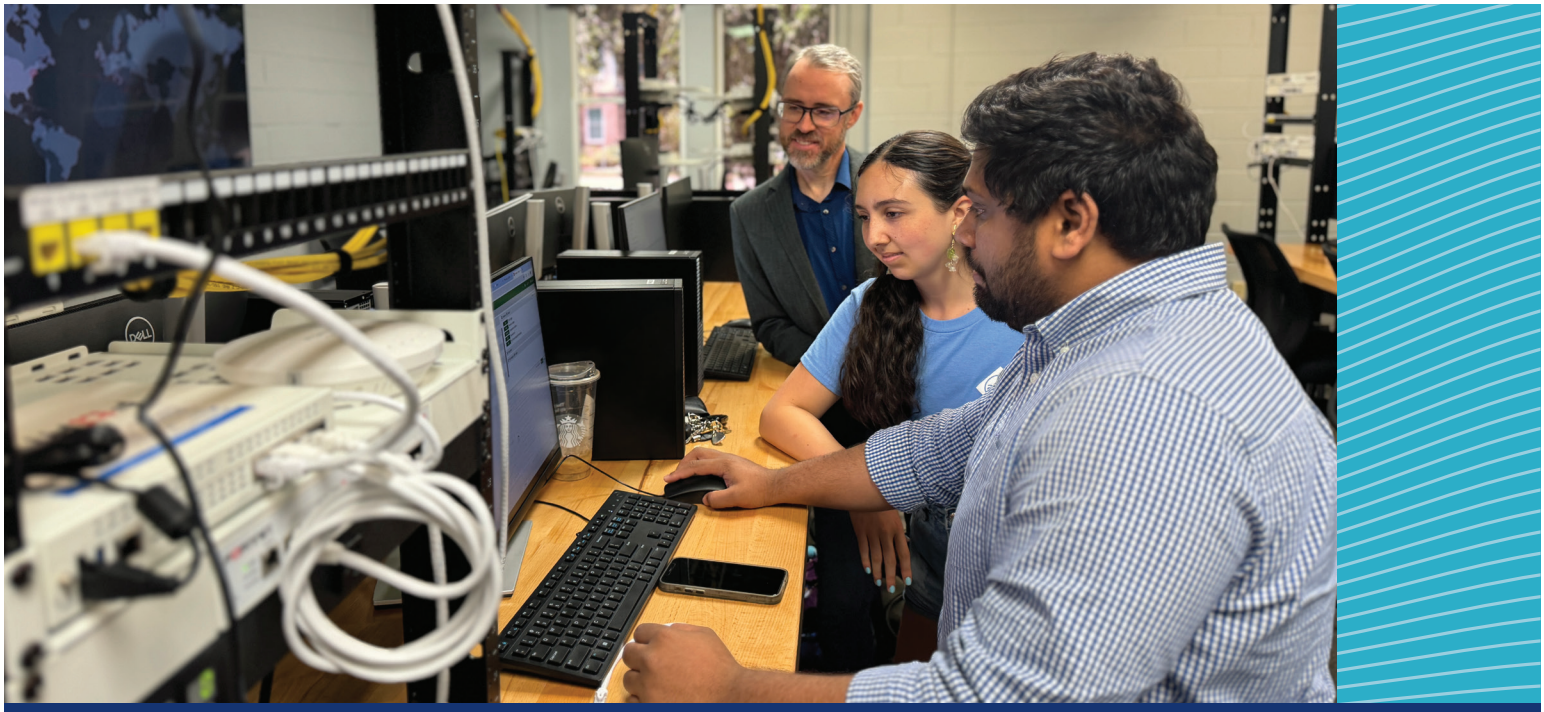
Glyptotherium

Imagine an armadillo the size of a small car, and you have a pretty good idea of Glyptotherium. This heavily armored herbivore was covered by a rigid shell made from hundreds of fused bony plates. Even its skull and tail came with extra protection. Basically, it was built like a tank but ate like a salad enthusiast. Glyptotherium grazed in warm, open areas near water, and its remains have been found right here in the Lowcountry. The Charleston Museum has fossils collected from Edisto Beach, tangible evidence that giant armored mammals once lumbered through this landscape.

Dire wolf

Game of Thrones didn't invent dire wolves, though it certainly gave them lots of publicity. These powerful predators once ranged across much of the Americas and were heavier and stronger than modern gray wolves. Genetic research revealed that they belonged to a separate ancient lineage, making them less like oversized wolves and more like distant cousins who took leg day extremely seriously. Dire wolves hunted horses, bison, camels and other large mammals. The disappearance of much of that prey near the end of the Ice Age may have contributed to the dire wolf's extinction.





Career-building majors & hands-on learning



MORE THAN YOU IMAGINE

USCB

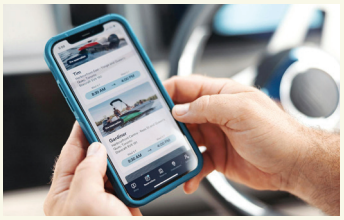
uscb.edu

BLUFFTON | BEAUFORT | HILTON HEAD ISLAND



The World's Most Advanced Boat Club is now on Hilton Head Island.

With a monthly subscription, you'll get access to a new, fully equipped, smart fleet of motorboats without the hassle of ownership. Reserve and access boats and harbors through the Skipperi app.



SKIPPERI

A YAMAHA BOAT CLUB





WHAT'S INCLUDED IN A MEMBERSHIP?

New, fully equipped Hurricane & Bulls Bay boats with Yamaha engines.

Unlimited access at The Boathouse *(405 Squire Pope Road, HHI, SC 29926)*

Maintenance, upkeep, and insurances.

Free practical and virtual training via Skipperi Academy.

No prior experience needed. Daily on-water support.

Visit www.hhboathouse.net/skipperi for a Black Friday Special.

THE BOATHOUSE EST. 1987 SALES · SERVICE

The Boathouse
405 Squire Pope,
HHI SC 29926

883.622.0833 support@skipperi.com





Giant ground sloth

Today's sloths are sleepy little tree dwellers known for moving at the speed of a Monday morning. Their prehistoric relatives were a different story. Several kinds of giant ground sloths lived in the Lowcountry, including Megalonyx and the enormous Eremotherium. The latter could stand almost 15 feet tall, making even the tallest modern basketball player look undersized. These massive vegetarians used long claws to pull branches within reach, strip away leaves and defend themselves. Ground-sloth fossils found in the Lowcountry and near Harleyville confirm that these giants once shared South Carolina with saber-toothed cats, ancient horses, llamas and other Ice Age animals.

Short-faced bear

There was nothing particularly short about the short-faced bear except its snout. With long legs and a massive body, the largest species could tower over a person when standing upright. Running into one on a wooded trail would have made a modern black bear seem almost cuddly. South Carolina has a special connection to these formidable animals. The Ashley River near Charleston is the site of Arctodus pristinus, the smaller species of short-faced bear. Its fossils offer another glimpse of just how different the Lowcountry once looked.







Saber-toothed cat

Often called a saber-toothed tiger, Smilodon wasn't actually a tiger. It was, however, a muscular ambush predator with canine teeth several inches long, so correcting it probably would have been unwise. Rather than chasing prey over long distances, saber-toothed cats relied on powerful front limbs to wrestle large animals to the ground before delivering a carefully placed bite. A skull and lower jaw found north of Harleyville provide striking evidence that these cats once prowled South Carolina. They survived until around the end of the Ice Age, when many of the large animals they hunted disappeared as well.

Giant beaver



Modern beavers can redesign an entire neighborhood without applying for a single permit. Their Ice Age relatives were even more impressive, at least in size. Giant beavers stretched more than 6 feet long and could weigh as much as a black bear. Despite their resemblance to today's beavers, they probably didn't cut down trees or build elaborate dams. Their teeth were better suited for aquatic plants, and they hung out in shallow lakes, ponds and marshes. Castoroides fossils have been found on Edisto Beach and in Charleston County. As the climate warmed and wetlands changed, these enormous rodents disappeared.

Hey ho, let's go!

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



Golden-Crowned Kinglet

CELEBRATING 45 YEARS OF SAVING SONGBIRDS

Feisty golden-crowned kinglets are tricky feeder guests. You can still improve your odds, especially now that they're arriving for winter across much of the U.S.

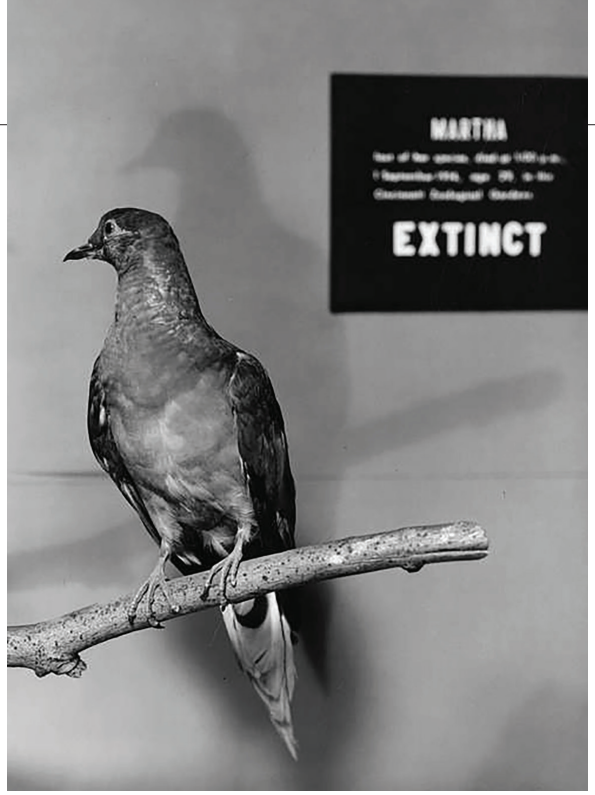
Suet is your best bet. Soft suet dough or bark butter (a spreadable suet mix) works better than hard cakes, because kinglets have tiny bills.

Wild Birds Unlimited®
Nature Shop

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

LOST IN MODERN TIMES

For millions of years species came and went as climates shifted and ecosystems transformed. But some of South Carolina's missing animals disappeared much more recently, and this time, people played a major role.



Passenger pigeon

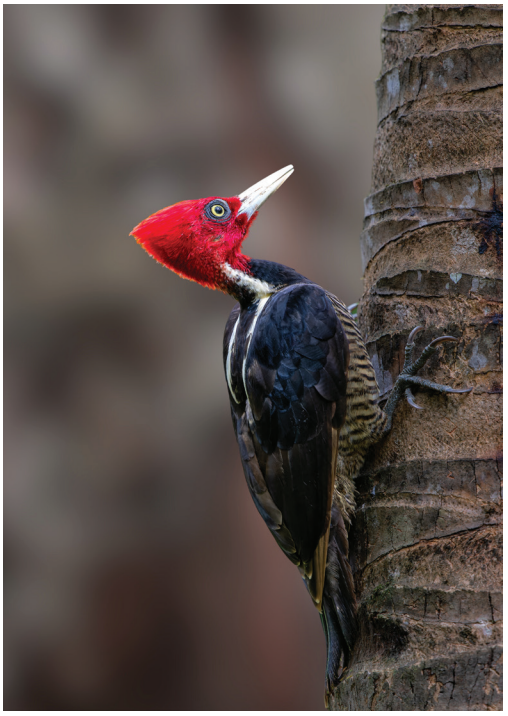
(Extinct since 1914)

The passenger pigeon was once so abundant that extinction seemed almost unimaginable. Billions lived across North America, traveling in flocks so enormous they could darken the sky for hours or even days. Seeing passenger pigeons would have been ordinary. Seeing only one would have been strange. Gathering in huge, easily located groups made the birds convenient targets. Commercial hunters killed them by the thousands for meat, while logging destroyed the hardwood forests where they nested and fed. Railroads and telegraphs helped hunters locate flocks and ship birds to distant markets with alarming efficiency. Their numbers collapsed in just a few decades. Martha, the last known passenger pigeon, died at the Cincinnati Zoo on Sept. 1, 1914, ending a species that once seemed endless.



Carolina parakeet *(Extinct since 1918)*

Long before escaped pet parrots began setting up shop in American cities, the United States had a parrot of its own. The Carolina parakeet was bright green with a yellow head and reddish-orange face. In other words, it looked dressed for a tropical vacation even while flying over the Carolinas. Large, noisy flocks lived in forests, swamps and river bottoms, feeding on seeds, fruits and crops. That last menu choice didn't endear them to farmers. Several human pressures likely contributed to their decline. The birds were hunted for their feathers and captured for the pet trade, while deforestation eliminated much of their habitat. Their social behavior may have made matters worse. When birds were injured, others reportedly remained nearby, leaving more of the flock vulnerable to hunters. The last known Carolina parakeet, a male named Inca, died at the Cincinnati Zoo in 1918. His mate, Lady Jane, had died the previous year.



Ivory-billed woodpecker

(Last universally accepted sighting in 1944)

Few missing birds have inspired more obsession than the ivory-billed woodpecker. One of the world's largest woodpeckers, it once inhabited old-growth bottomland forests and cypress swamps across the southeast. Its dramatic black-and-white plumage, pale bill and swept-back crest earned it the nickname "Lord God bird," supposedly inspired by the reaction of people lucky enough to see one. Logging destroyed much of the mature forest it needed, while hunting added pressure to its declining population. The last widely accepted sighting occurred in Louisiana in 1944. Since then, possible calls, fleeting glimpses and blurry recordings have launched one search after another. Every few years the ivory-bill seems to rise from the ornithological dead, only to disappear before anyone can obtain indisputable proof. The U.S. Fish and Wildlife Service proposed declaring the species extinct in 2021 but did not include it among the species formally delisted for extinction in 2023 while officials continued reviewing information. For now, the ivory-bill occupies a strange place between protected species, possible survivor and feathered legend.



Bachman's warbler *(Delisted due to extinction in 2023)*

Bachman's warbler was tiny, bright and closely tied to the South Carolina Lowcountry. The Rev. John Bachman discovered the bird near Charleston in 1832, and his friend John James Audubon later named it in his honor. Males had yellow underparts, a black throat and a dark crown, packing quite a bit of style into a body barely more than 4 inches long. The birds nested in swampy bottom-land forests and dense canebrakes across the Southeast before migrating to Cuba for winter. Habitat destruction followed them at both ends of the journey. Southern forests and canebrakes were cleared, while much of their winter habitat in Cuba also disappeared. The U.S. Fish and Wildlife Service lists the bird's last confirmed sighting in the 1980s. The species was removed from the endangered species list because of extinction in 2023. The bird discovered near Charleston left behind specimens, illustrations and recordings, reminders of a song that once belonged to the Lowcountry.

LESSONS FROM THE LOST

Extinction rarely arrives with a dramatic final scene. More often, it happens piece by piece. Forests are cleared, wetlands disappear, and populations shrink until too few animals remain to recover. These creatures vanished for different reasons across vastly different stretches of time. But the more recent losses carry a lesson close to home: Abundance is no guarantee of permanence. Passenger pigeons once numbered in the billions. Carolina parakeets once filled southern forests with color and noise. Within a remarkably short time, both were gone.

Protecting habitat, reducing pollution, supporting conservation efforts, following wildlife regulations and giving wild animals space can help keep today's vulnerable species from joining them. Bringing back an Ice Age giant might make for a better movie. Keeping the wildlife we still have makes for a much better ending. *LL*

EVERGREEN PET LODGE

HILTON HEAD ISLAND

Their holiday. Beautifully cared for.



Luxury stays. Exceptional care.

Luxury boarding, thoughtfully tailored to your pet.

Royal & Luxury suites, plus comfortable Basic enclosures at both locations.

Enhance their stay with enrichment, one-on-one play and personalized add-on experiences.

Dedicated feline catteries, expansive outdoor play yards, daycare & professional grooming at both locations.

Peace of mind. Two locations.

Evergreen North features 24-hour on-site, live-in attendant & veterinary care.

NOW RESERVING FOR THE HOLIDAYS

EVERGREEN PET LODGE NORTH — HILTON HEAD ISLAND —

105 Dillon Road, Hilton Head Island, SC

843.681.8354

EVERGREEN PET LODGE SOUTH — HILTON HEAD ISLAND —

25 Bow Circle, Hilton Head Island, SC

843.671.9274

Locally owned and operated.

EVERGREENPETLODGEHHI.COM

LOWCOUNTRY ALMANAC



November

BY BAILEY GILLIAM

Night & day

November takes about 40 minutes of daylight with it from beginning to end, and the return to standard time makes evenings feel shorter still.

Sunrise: 6:39-7:05 a.m.
Sunset: 5:17-5:32 p.m.
Fall back: Daylight Saving Time ends at 2 a.m. Sunday, Nov. 1. Set clocks back one hour.

FALL PASSAGE A monarch butterfly pauses to refuel at Pinckney Island National Wildlife Refuge, photographed by Chris Klonowski. Each fall monarchs pass through the Lowcountry on their southward journey toward Florida and other warmer wintering grounds.

©CHRIS KLONOWSKI

Cooler days, golden marshes and plenty of reasons to savor late fall

November may be the Lowcountry's sweet spot. Summer's humidity has finally loosened its grip, the marsh turns shades of bronze and gold, and cool mornings often give way to afternoons made for getting outside. Gardens fill with hardy greens, waterways settle into their late-fall rhythms, and earlier sunsets bring gatherings indoors and around the table. With guidance from the *2026 Old Farmer's Almanac* and *Grow Great Vegetables South Carolina*, here's what to watch for, plant, harvest and enjoy this month.

Weather predictions

The Old Farmer's Almanac calls for a cooler and drier-than-average November across its Southeast forecast region.

Average temperature: 55.5 degrees
Precipitation: 1.5 inches

FORECAST BY WEEK
Nov. 1-8: Showers; cool
Nov. 9-13: Isolated showers; warm
Nov. 14-22: Sunny; very cold, then warmer
Nov. 23-27: Showers; warm
Nov. 28-30: Sunny; cool

Astronomical events

Longer nights give November sky-watchers plenty of reasons to head outside. Meteors, a bright full moon and a distant planet at opposition are among the month's celestial highlights.

Nov. 4-5: Southern Taurids peak with a chance to spot slow-moving fireballs.

Nov. 9: New moon brings dark skies ideal for stargazing.

Nov. 11-12: Northern Taurids peak, offering another chance for bright fireballs.

Nov. 16-17: Leonid meteor shower peaks, bringing fast-moving meteors.

Nov. 24: The full Beaver Moon brightens the late-fall sky.

Nov. 25: Uranus reaches opposition, making this one of the best times of year to observe it.

Tides & currents

The moon doesn't just put on a show overhead. It helps set the daily rhythm of our rivers, sounds and beaches. ***Scan this QR code*** *for the latest tide and current predictions from NOAA.*

In the garden



November isn't the end of the Lowcountry growing season, but the emphasis begins shifting from planting to tending and harvesting established cool-season crops.

PLANT & TEND Continue caring for fall plantings of lettuce, kale, spinach, radishes and other hardy greens. Garlic can still go into the ground this month, while recently planted strawberries begin settling in for the cooler months. Remove spent plants and diseased material from garden beds, but consider leaving healthy seed heads and stems where they can provide food and shelter for wildlife. Have your soil tested before adding lime or making major amendments, and begin planning next year's garden and winter cover crops.

If you grow asparagus, remove the fernlike tops after they have browned and died back. Raspberry pruning depends on the type being grown, so identify the variety before cutting canes.

HARVEST The November garden still provides plenty for the table. Depending on planting dates and conditions, look for arugula, broccoli, ***Brussels sprouts***, cabbage, cauliflower, carrots, celery, cilantro, chard, Chinese greens, collards, herbs, kale, leeks, lettuce, mustard greens, parsnips, scallions, spinach and turnips.



Best days

According to the Old Farmer's Almanac, lunar lore favors these dates for these activities:

Go fishing: Nov. 9-24
Wash the floors: Nov. 18-19
Wash the windows: Nov. 20-21
Bake a pie: Nov. 26, coincidentally Thanksgiving

HARBOUR TOWN

SHOP • DINE • EXPLORE

Make the Holidays Bright

CHECK OUT A FULL LIST OF SHOPS AND RESTAURANTS IN HARBOUR TOWN







Holiday lights, shopping, dining and live entertainment—find it all in Harbour Town this holiday season. Visit seapines.com/harbourtown or follow us on social media.

@harbourtown @experienceharbourtown

Upcoming Events
seapines.com/events

THE SEA PINES RESORT
HARBOUR TOWN



TROWEL TALK

Party thyme

FRESH HERBS AND OTHER HOMEGROWN INGREDIENTS ADD LOCAL FLAIR TO HOLIDAY TABLES, COCKTAILS AND GIFTS

STORY BY ALEA WILKINS



THYME TO FEAST Thyme is a natural fit for the Thanksgiving table, adding savory flavor to stuffing, poultry and roasted vegetables. In November, harvest fresh sprigs as needed, cutting tender stems rather than woody growth. Give it plenty of sun and well-drained soil and avoid overwatering. It prefers conditions on the drier side.



Holiday meals prepared with herbs and ingredients you provide taste extra special, and the Lowcountry's long growing season offers plenty of opportunities to bring garden-fresh flavor to the table. ***Linda Kurecki*** of the Hardeeville Garden Club of South Carolina shares her favorite ways to incorporate herbs and other homegrown ingredients into fun, festive recipes.

[LOCAL Life] How can I use my garden herbs in my Thanksgiving dinner? [Linda Kurecki] I love using fresh herbs in my cooking. Since we live in such a warm climate, I can pretty much grow herbs year-round, and they just bring a little more flavor and color than the dried stuff you can get from a store. Thyme and tarragon work beautifully in my stuffing, so I'll head out with my snips, grab a bundle, wash them really well (this time of year, Lowcountry gardeners need to beware of soot, spiders or other pests that can fester) and add them in for extra garden-to-table freshness.

[LL] What about fresh mint this time of year?
[LK] It sounds crazy, but I love adding mint to Old-Fashioneds. When my husband and I were on a trip to Miami, we found a famous hotel bar that uses Ernest Hemingway's Papas Pilar rum and fresh mint to make Old-Fashioneds instead of Mojitos. It gives it a really fun, sweet flavor as opposed to standard bitters. Also, you can save some of the mint to prepare a simple syrup for extra flavor in cocktails, lemonades and more. Just heat one cup of sugar and one cup of water over the stove until the sugar dissolves, then steep the fresh leaves for 15 to 30 minutes (depending on the flavor you want), and you have a delicious mint syrup!



MINT CONDITION Spearmint stays productive well into fall. Give it moist, well-drained soil and sun to partial shade, and consider growing it in a container to keep its vigorous spread in check. In November, harvest healthy sprigs before cold weather slows growth, cutting stems just above a set of leaves to encourage new shoots.



PICK OF THE SEASON
Meyer lemons typically reach their prime from late fall into winter. Look beyond the calendar: Fruit is ready to pick when it turns a rich yellow, feels heavy and juicy and gives slightly to a gentle squeeze. Because citrus doesn't continue to ripen significantly after harvest, let lemons develop their best color and flavor on the tree.

[LL] I want to give something I grew as a gift. Do you have any ideas? **[LK]** I love preparing homemade Limoncello. Take vodka and lemon peels — yes, just the peels — and let them steep together in a cool, dark place for at least a month. Once it looks nice and yellow, strain out the lemon peels, and mix the infusion with cooled simple syrup. Add to small bottles or jars, and it's ready to share. For an extra special twist, you can stir in heavy whipping cream to make a creamy, dessert-y Limoncello.



NOVEMBER BIRTH FLOWER

Chrysanthemum

Chrysanthemums are synonymous with holiday comfort, brightening up front porches and dinner tables with their rich, late-season blooms. Ranging in color from white, orange and yellow to pink, red and purple, the flower offers options for any party color scheme, and they are hardy enough to be grown in any South Carolina garden. According to The Old Farmer's Almanac, mums symbolize loyalty, friendship and joy, making them a cheerful addition to gatherings with loved ones.



WHAT'S IN BLOOM THIS MONTH?

Cool-season annuals and late-fall favorites bring bursts of color to local gardens this November.



Annuals: *Pansies, Violas, Snapdragons, Sweet Alyssum, Dianthus*
Perennials: *Chrysanthemums, Mexican Bush Sage, Pineapple Sage*



WHAT YOU CAN'T SEE CAN HURT YOU!

Rodents...
We Detect and Protect!

HILTON HEAD EXTERMINATORS

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

www.HiltonHeadExterminators.com

STYLE

NOVEMBER



Dress for the occasion

SOCIAL SEASON CALLS FOR RICH TEXTURES, A LITTLE SHIMMER AND LOOKS WORTH CELEBRATING

PHOTOS BY MICHAEL HRIZUK
STYLED BY BAILEY GILLIAM

Cooler evenings bring a fuller social calendar to the Lowcountry, from Thanksgiving gatherings and oyster roasts to weddings, galas and holiday parties. Local boutiques are rising to the occasion with rich color, elevated fabrics, statement accessories and looks that feel polished without losing their sense of fun. Whether the invitation calls for formal, festive or somewhere in between, November is a good time to enjoy getting dressed again.

Hilton Head Island resident Christina Mulshenock wearing ***Spartina 449***

A little something extra

Rich color, tactile fabrics and a touch of sparkle set the tone for November. These standout pieces bring personality to the season and plenty of reasons to wear them well beyond a single night out.



Carry the occasion

Add a touch of Italian elegance to your celebration wardrobe with this HHB handbag from ***Palmettoes***. Made in Italy, its rich burgundy hue, structured handles and belted detailing create a sophisticated silhouette that pairs beautifully with November's dressier looks. Roomy enough for everyday essentials yet polished enough for a special occasion, it's an accessory worth carrying long after the party ends.



Lady in red

The Lucy Paris satin cowl-neck dress from ***Maggie & Me*** stands out in deep merlot. Its fluid silhouette and dramatic open back give the seasonal shade a glamorous edge, making it an easy choice for weddings, cocktail parties and evenings that call for something extra.



Best dressed

The Birmingham shirt by Greyson, available at ***John Bayley Clothier***, gives the classic button-down a more relaxed feel. Soft blue stripes keep the look refined, while its knit construction adds comfort for a long evening out. Wear it under a jacket for a dressier occasion or on its own for a more relaxed look.



Velvet crush

Pink Chicken's velour dresses from ***Island Child*** bring jewel tones, sweet ruffled details and plenty of softness to the smallest partygoers. Comfortable enough for a long family gathering but polished enough for holiday photos, they're also made for plenty of twirling.



Silk celebration

The Martina top from ***Outside Hilton Head*** makes its statement through texture and movement. An airy silk overlay in a rich wine hue falls into an asymmetrical handkerchief hem, while a soft lining and gently gathered sleeves keep the flowing silhouette comfortable. Pair it with polished separates for Thanksgiving dinner, cocktails or an evening out.

GET THE LOOK

One wardrobe, endless possibilities

Great style doesn't have to follow a formula. Pair something elegant with something unexpected, mix dressy fabrics with playful prints, or add bold jewelry and Western details. The contrast makes special-occasion dressing feel more personal and gives those once-in-a-while pieces many more reasons to leave the closet.

Formal meets funky

A sophisticated bronze dress from The Back Door gets an entirely different personality layered beneath a whimsical horse sweater from Brims on the Bluff. Turquoise jewelry and intricately detailed Western boots, also from Brims, add bold color and character. The result is equal parts elegant and unexpected, and much more fun than following the usual party-dressing rules.



style

Hilton Head Island resident Martha Powell wearing ***The Back Door*** *(dress) &* ***Brims on the Bluff*** *(sweater, jewelry and boots)*

Simple swaps

One stand-out piece can go much further with a few strategic changes. Swap a layer, shoe, accessory or top, and the same wardrobe can move from playful to polished to full-on formal.



Western whimsy

Turquoise boots and jewelry from ***Brims on the Bluff*** take on a fresh look when paired with a floral top from ***Spartina 449*** and a black scalloped skirt from Brims. Florals, turquoise and Western details make the combination ideal for an occasion that calls for less formality and more individual style.



Full glam

Without the playful layers, the bronze dress from ***The Back Door*** is ready for a completely different invitation. Its coordinating wrap and metallic heels create an elegant, monochromatic look fit for a wedding, gala or formal evening.



Cocktail hour

The black scalloped skirt from ***Brims on the Bluff*** takes a dressier turn with a black top and richly textured blue jacket from ***Evelyn & Arthur***. A dramatic statement necklace and black heels from ***The Back Door*** finish the look with just the right amount of cocktail-hour flair.



With over 75 years of combined experience in the jewelry industry, our knowledgeable staff specializes in matching your personality and style with jewelry that you will love wearing for years to come.

FAMILY OWNED AND OPERATED SINCE 1975

HERITAGE FINE JEWELRY

Hilton Head Island's Jeweler of Choice

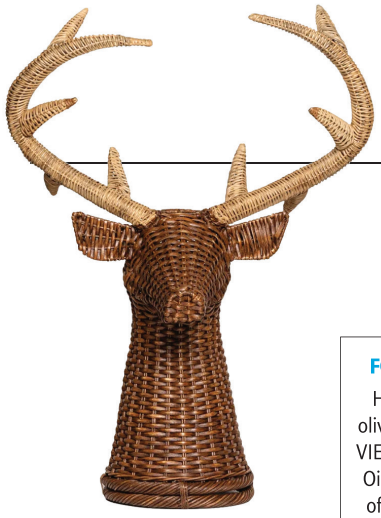
843.689.2900 | heritagejewelershhi.com

28 Shelter Cove Lane, Suite 114, Shelter Cove Towne Centre
Tuesday - Saturday, 10 AM to 5:30 PM

Local Love

A LITTLE SOMETHING SPECIAL

The best gifts show you know someone well. This month, local shops share special finds for the people on your list, from the chef who loves to entertain to the friend who never misses mahjong night. You might even find a little something for yourself.



FOR THE NATURE LOVER

This woven deer vase makes a statement with or without blooms. Available in two sizes.

Available at J. Banks Design

FOR THE CHEF

Hand-sponged olive branches give VIETRI's Oliva Olive Oil Bottle a touch of Italian artistry.

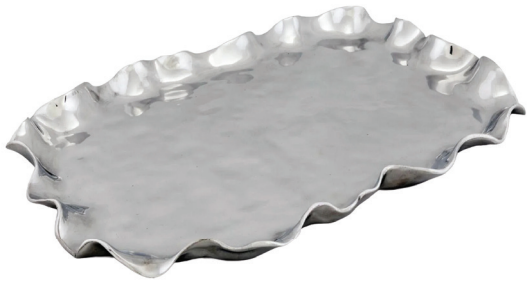
Available at Hilton Head Olive Oils & Balsamics



FOR THE HOST

Gleaming aluminum and rippled edges make the Carmel Rectangle Serving Tray an elegant entertaining essential.

Available at Le Cookery



FOR THE CANDLELIGHT LOVER

Jan Barboglio pairs hand-forged iron, floral details and mouth-blown glass votive accents in this striking centerpiece.

Available at Pyramids





FOR THE FALL FANATIC

MacKenzie-Childs' Harvest Glow Pumpkin Cluster dresses up autumn with stripes, checks and warm hues.

Available at Forsythe Jewelers

FOR THE TABLESCAPE STYLIST

Handmade in Tuscany, the Al Fresco Green Salad Plate brings hand-painted botanicals to the table.

Available at Maison & Cambren





FOR THE ISLAND SOUL

Driftwood palms and a radiant sun bring natural texture and island charm indoors.

Available at Coastal Home

FOR THE MAHJONG ENTHUSIAST

Custom tile, rack, mat and accessory combinations make game night personal.

Available at Gifted





FOR THE ONE WHO HAS EVERYTHING

Hand-applied gold leaf and distinctive legs turn these cast-metal bowls into sculptural treasures.

Available at Marsh on the May





©GOLDENBROOK PHOTOGRAPHY

BRIDAL GUIDE

Lowcountry ever after

First off, congratulations. Not just on getting engaged, but on choosing the Lowcountry for your big day. With golden marshes, moss-draped oaks, sweeping waterfronts and unmistakable Southern charm, few places know how to set the scene for a celebration quite like this one. Of course, even paradise takes a little planning. That's where we come in. In this special *Lowcountry Wedding* section, we look ahead to the trends shaping weddings in 2027 and share local inspiration for creating a celebration that feels entirely your own. From laid-back vows by the water to elegant affairs beneath the oaks, consider this your starting point for planning something beautiful, memorable and unmistakably Lowcountry. Here's to love — and a celebration worthy of it.





©TYLER MACKENZIE PHOTOGRAPHY





Happily Ever After

Celebrate your love story in unparalleled style with our exquisite luxury wedding venues, including the oceanfront coastal vibes of the Dunes House and the beautifully renovated Veranda at Arthur Hills, offering sweeping golf course views with a stunning sunset backdrop that truly showcases the natural beauty of the Lowcountry.

Our award-winning Catering & Events team is dedicated to transforming your vision into an unforgettable experience, with customizable catering menus and packages designed to suit any celebration — large or small, simple or sophisticated.

Let our team personally guide you in curating the perfect menu for your wedding, rehearsal dinner, or special gathering.

Paired with tailored accommodations, golf and other resort activities to enhance your guests' stay, every detail is seamlessly crafted to create the event of your dreams.

PALMETTO DUNES™
OCEANFRONT RESORT

855.758.2543

To request a proposal, visit PalmettoDunesEvents.com.





Just for you.

From your first toast as newlyweds to the everyday dinners that follow, the pieces you choose now will become part of your shared story. At J. Banks In Residence, our wedding registry offers a curated collection of timeless tableware, elegant serving pieces, and coastal inspired accents that are perfect for building a home together.

This wedding inspired table setting captures the beauty of Hilton Head living, blending gold flatware, woven textures, and fresh floral details. Whether you dream of a formal dining room or casual coastal gatherings, our team will help you select pieces you will love for years to come. Visit us at 35 Main Street and start your registry today.

J. BANKS

In Residence

GIFTS FURNISHINGS ACCESSORIES

jbanksdesign.com

Fall in love

AUTUMN WEDDINGS

(September-November)

There's a reason fall is one of the Lowcountry's most popular wedding seasons. As summer fades, temperatures become more comfortable, humidity begins to ease, and golden-hour light makes marshes and oak trees look even more romantic. The season lends itself beautifully to everything from rustic oyster roasts to elegant celebrations under the oaks.



©LISA STAFF

Why couples love it

Fall brings comfortable weather and a relaxed energy that makes outdoor celebrations especially inviting.

- *Comfortable weather for outdoor ceremonies*
- *Lower humidity as the season progresses*
- *Golden sunsets and flattering photo light*
- *Fewer mosquitoes than peak summer*
- *Oyster-roast season adds instant Lowcountry flavor*

Things to consider

Fall also overlaps with hurricane season and some of the Lowcountry's busiest festival weekends, so flexibility and early reservations are important.

- *Atlantic hurricane season continues through Nov. 30*
- *September and October remain part of the active tropical-weather season*
- *Popular festivals can put pressure on hotel rooms, restaurants and transportation*
- *A solid rain and severe-weather backup plan is essential*

Dates to keep in mind

- ***Labor Day weekend:*** *Sept. 4-6, 2027*
- ***Historic Bluffton Arts & Seafood Festival:*** *Oct. 16-17, 2027*
- ***Halloween weekend:*** *Oct. 29-31, 2027*
- ***Hilton Head Island Concours d'Elegance & Motoring Festival:*** *Late October/early November*
- ***Thanksgiving week:*** *Nov. 22-28, 2027*











©LINDSAY MARIE



©LISA STAFF

A winter romance

COOL-SEASON WEDDINGS
(December-February)

Winter shows off a quieter side of the Lowcountry. Holiday lights, fireplaces and candlelit tables bring instant atmosphere, while cooler weather makes indoor celebrations particularly inviting. For couples dreaming of something intimate, elegant and a little unexpected, winter can be a wonderful time to say "I do."

Why couples love it

Winter trades summer crowds and humidity for cooler days, cozy settings and, in some cases, greater flexibility with venues and vendors.

- *Potential for better off-season availability*
- *Comfortable conditions for indoor and tented celebrations*
- *Festive holiday décor in December*
- *Cooler temperatures for formal attire*
- *A quieter, more intimate feel*

Thing to consider

Lowcountry winters are relatively mild, but they are not always predictable. A warm afternoon can quickly give way to a chilly evening.

- *Temperatures can swing considerably*
- *Earlier sunsets mean less natural light for late-afternoon ceremonies and photos*
- *Outdoor celebrations may require heaters or an indoor backup*
- *Christmas and New Year travel can increase demand and airfare*

Dates to keep in mind

- ***Hilton Head Island Seafood Festival:*** *Feb. 22-28, 2027*
- ***Christmas/New Year holidays:*** *Dec. 24, 2027-Jan. 2, 2028*
- ***Super Bowl + Valentine's weekend:*** *Feb. 11-14, 2028*
- ***Presidents Day weekend:*** *Feb. 19-21, 2028*



On location at Montage Palmetto Bluff

Palmetto Bluff, Where Southern Grace Meets Everlasting Vows

Say "I do" in Bluffton as gentle sea breezes drift through a riverfront chapel, and timeless oaks and whispering pines stand quietly in witness.

(866) 614-0350 MONTAGE.COM

Montage
PALMETTO BLUFF

LEGEND Preferred HOTELS & RESORTS

BIG SKY | BAHAMAS (Under Development) | DEER VALLEY | HEALDSBURG | LAGUNA BEACH | LOS CABOS | PALMETTO BLUFF | PUNTA MITA (Under Development) | VALLE DE GUADALUPE (Under Development) | RAS EL HEKMA (Under Development)

OUR NEWEST WEDDING VENUE

MOON RIVER

Daufuskie Island

IDEAL FOR SMALLER WEDDINGS, ELOPEMENTS, AND CURATED EVENTS WHERE CONNECTION MATTERS MORE THAN CROWDS. WITH MULTIPLE COTTAGES AVAILABLE, COUPLES CAN HOST THEIR CLOSEST FAMILY AND FRIENDS ON-SITE, CREATING A SHARED EXPERIENCE THAT EXTENDS BEYOND THE CEREMONY ITSELF.

CALL TODAY TO PLAN YOUR MOON RIVER CELEBRATION.







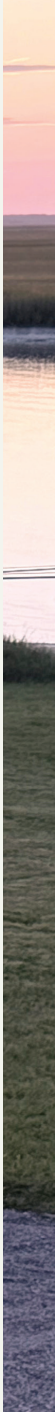
WHERE EVERY SEASON BRINGS PEOPLE TOGETHER

Outdoor ceremonies surrounded by nature

Private dinners or catered receptions

Welcome gatherings, rehearsal dinners, or farewell brunches

Casual, multi-day celebrations that unfold at your own pace



Hilton Head Properties
Realty & Rentals

Real Estate · 843.785.7111
HiltonHeadProperties.biz

Vacation Rentals · 843.785.2242
HiltonHeadPropertiesRandR.com

VACATION RENTALS & PROPERTY MANAGEMENT • REAL ESTATE





A spring celebration

SPRINGTIME WEDDINGS
(March-May)

Spring is the Lowcountry dressed for a wedding. Azaleas burst into bloom, gardens come alive, and comfortable temperatures invite the party outdoors. For couples dreaming of colorful flowers, live oaks and an alfresco reception, this may be the season to beat.



©SUMER PHOTOGRAPHY

Why couples love it

Spring combines some of the area's prettiest scenery with weather that is generally well suited to outdoor ceremonies and receptions.

- *Pleasant temperatures*
- *Azaleas and other spring flowers in bloom*
- *Lower humidity than summer*
- *Beautiful natural settings for photography*
- *Excellent weather for outdoor ceremonies and cocktail hours*

Things to consider

Beautiful weather attracts more than brides and grooms. Spring is a popular time to visit the Lowcountry, and several major events can create significant demand for accommodations.

- *Spring break and Easter travel can increase hotel demand*
- *Pollen can be intense for guests with allergies*
- *Popular spring Saturdays book quickly*
- *Major events can affect traffic, restaurants and lodging*

Dates to keep in mind

- ***Hilton Head Island St. Patrick's Day Parade:*** *March 14, 2027*
- ***Hilton Head Island Wine & Food Festival:*** *March 25-April 4, 2027*
- ***Easter weekend:*** *March 26-28, 2027*
- ***RBC Heritage:*** *April 12-18, 2027*
- ***Mother's Day weekend:*** *May 8-9, 2027*
- ***Memorial Day weekend:*** *May 29-31, 2027*



©LISA STAFF

Seaquins Ballroom®









Call for an Appointment
1300 Fording Island Road, Bluffton SC
Vickie Buckley 843.227.5929 • SeaquinsBallroom.com • 843.290.9637

A summer soirée

WARM-SEASON WEDDINGS
(June-August)

Summer weddings capture the Lowcountry at its most coastal. Think bare feet in the sand, waterfront cocktails, palmetto trees and sunsets stretching late into the evening. The atmosphere is carefree and vacation-ready — as long as you have a plan for the heat and bugs.



©SUMER PHOTOGRAPHY

Why couples love it

For couples who want their wedding to feel like a destination getaway, summer delivers classic coastal scenery and plenty of time to celebrate.

- *Beach and waterfront settings shine*
- *Long daylight hours*
- *Beautiful evening light*
- *Guests can turn the wedding into a Lowcountry vacation*
- *Made for coastal colors, local seafood and tropical-inspired details*

Things to consider

Heat, humidity and pop-up storms are part of a Lowcountry summer, making guest comfort and weather contingencies especially important.

- *High heat and humidity*
- *Afternoon showers and thunderstorms*
- *Atlantic hurricane season begins June 1*
- *Summer tourism can mean strong demand for accommodations*
- *Midday outdoor ceremonies can be uncomfortable for guests*

Dates to keep in mind

- ***Fourth of July weekend:*** *July 2-5, 2027*



WHERE YOUR FOREVER BEGINS

Celebrate your love story with an unforgettable Hilton Head Island wedding at The Westin Hilton Head Island Resort & Spa. We are redefining coastal hospitality, with a transformation that will include reimagined event spaces, refreshed culinary experiences, and thoughtful touches inspired by wellness, connection, and renewal. From breathtaking oceanfront venues and sweeping Atlantic views to exceptional service, we're creating an even more extraordinary setting for your "I do."



Photo Courtesy of Sarah Anne Photography



THE WESTIN
HILTON HEAD ISLAND
RESORT & SPA

The Westin Hilton Head Island Resort & Spa
2 Grasslawn Ave, Hilton Head Island, SC 29928 • westinHHIweddings.com • 843.681.4000



The wedding forecast

WHAT'S IN, WHAT'S OUT AND WHAT'S NEXT FOR 2027

Something old, something new, something borrowed, something blue — and something that nobody else has already posted on Pinterest. If there is one rule for weddings in 2027, it might be that there are fewer rules. After years of picture-perfect tablescapes, meticulously coordinated details and ceremonies seemingly designed with the social-media carousel in mind, the wedding world is loosening its bow tie. Couples still want beautiful celebrations. They just increasingly want them to feel like their celebrations.



©LISA STAFF

Wedding planner Sunna Yassin, co-owner of Bash Please, summed up the shift to Who What Wear as "celebration over performance" and "atmosphere over decoration." Industry forecasts from The Knot, Vogue, Bridebook and wedding professionals across the country point in much the same direction: smaller guest lists, bigger personalities, richer color, meaningful food, unconventional schedules and details that tell guests something about the people they came to celebrate. The Knot's latest research backs up that desire for individuality. Nearly 68 percent of couples say they want guests to feel as though they've never attended another wedding quite like theirs.

So before you order 150 matching favors or start searching for the year's prescribed shade of bridesmaid dress, here's our forecast for what's headed down the aisle in 2027.

IN: A wedding that couldn't belong to anyone else

Personalization isn't exactly new. Monogrammed cocktail napkins have been around for a while. What's changing is the depth of it. Instead of choosing a theme and applying it to everything, couples are building celebrations around their actual lives. A favorite restaurant inspires the menu. A place they traveled together becomes part of the stationery. Grandma's china appears at dinner. The after-party recreates the bar where they met. A signature cocktail comes with a story rather than simply a clever name.

Vogue reports that planners are hearing the same request again and again from 2026 and 2027 couples: They want guests to leave knowing something new about them.

OUT: *Copy-and-paste Pinterest weddings.*

NEXT: *Storytelling from the save-the-date through the final song.*

IN: Atmosphere over excess

The next luxury wedding may not look particularly "luxurious" in the traditional sense.

The industry is moving away from filling every available surface simply because it can. Instead, planners are putting money and attention into the places guests actually experience: exceptional food, flattering lighting, comfortable seating, great music and thoughtful hospitality.

For 2027, Who What Wear's panel of wedding professionals predicts more restrained but purposeful design, with every element contributing to the mood. Lighting in particular is becoming part of the creative plan rather than an afterthought, changing throughout the evening to move a room from romantic dinner to dance floor.

That philosophy works particularly well in the Lowcountry, where a live oak, tidal creek or water view doesn't need much help.

OUT: *Décor for décor's sake.*

NEXT: *Weddings designed around how a space feels, not how much can fit inside it.*



©GOLDENBROOKPHOTOGRAPHY





Rings with a story

THE BIGGEST ENGAGEMENT-RING TREND MIGHT BE THE END OF THE ENGAGEMENT-RING TREND



©IRYNA FERRE PHOTOGRAPHY

After years dominated by ultra-white diamonds, delicate pavé bands and, more recently, enormous oval solitaires, couples are looking for something harder to duplicate. Antique-cut diamonds, chunky yellow-gold bands, bezel settings, east-west stones, sculptural shapes and warmer champagne, cognac and honey-colored diamonds are all gaining ground.

Even the traditional engagement-ring-and-wedding-band pairing is being reconsidered. Some couples are choosing a single statement-making "one-and-done" ring to represent both the engagement and marriage, while others are designing unusual bands around vintage or highly personalized engagement rings.

That doesn't mean the classics are going anywhere. Traditional engagement rings and wedding bands remain a beautiful, timeless choice, particularly for couples who value simplicity, symbolism and a design they'll love decades from now. The shift isn't away from tradition so much as toward choosing what feels personal — whether that's a classic solitaire and matching band or something entirely unexpected.

And increasingly, the person wearing the ring is helping choose it. The Knot's 2026 Real Weddings Study found that 79 percent of recipients participate in the selection process, while 88 percent of couples either customize or custom-design their ring.

The broader movement in bridal jewelry is the same one reshaping weddings themselves: personality over conformity. A ring can be antique, newly made, inherited, lab-grown, colorful, chunky, imperfect, completely unconventional — or beautifully traditional.

It just shouldn't look as though an algorithm picked it.

OUT: *The engagement ring everyone else has.*

NEXT: *Something nobody could mistake for anyone else's.*



©LISA STAFF



©LISA STAFF



Friday, November 20th | 10 am - 5 pm

Join us in store and shop
JB Star's incredible handcrafted collection of all-natural diamonds and gemstones!

◆

FORSYTHE
JEWELERS • SINCE 1927

The Shops at Sea Pines Center | 71 Lighthouse Road, Hilton Head Island, SC | 843.671.7070 | forsythehhi.com | @forsythehhi

Wedding fashion, plural

WHY HAVE ONE WEDDING LOOK WHEN YOU CAN HAVEE THREE?



©LISA STAFF

IN: The more, the merrier

Multiple outfits continue to reshape bridal fashion, allowing the ceremony, reception and after-party to have distinct personalities. But 2027 also brings an interesting countertrend: pieces with enough character to stand on their own.





©LISA STAFF

At New York Bridal Fashion Week, Vogue spotted lace nearly everywhere for Spring 2027, alongside draping, asymmetry and statement details. The Knot also identified muted color — butter yellow, dusty rose, light blue, pistachio and lilac among them — as a major direction.

Vintage pieces and family heirlooms are getting mixed with contemporary fashion too, creating wardrobes that feel collected rather than prescribed.

OUT: *Believing there is only one way to look like a bride.*

NEXT: *Fashion that changes with the party.*

©LISA STAFF



IN: Color walks down the aisle

White will always have a place at the altar, but in 2027 it may have some company.

Soft color is finding its way into bridal fashion, with butter yellow, blush, powder blue, pistachio and lilac appearing in dresses, accessories and wedding-party looks. Rather than replacing traditional white and ivory, these muted shades offer couples another way to make wedding fashion feel personal.

For brides who want just a hint, the possibilities are even broader. Floral embroidery can scatter color across a veil or gown. A pale blue shoe can double as "something blue." Colorful jewelry, ribbons, gloves and reception accessories can add personality without changing the traditional ceremony look.

The trend also extends beyond the bride. Bridesmaids in tonal rather than identical dresses, patterned ties and pocket squares, colorful dinner jackets and coordinated accessories can create a wedding party that feels cohesive without looking overly matched.

And traditionalists need not worry: classic white and ivory aren't going anywhere. The point isn't that bridal white is out. It's that color is increasingly welcome at the wedding, too.

OUT: *Assuming bridal style has to be all white, all night.*

NEXT: *A little color with your something blue.*





A whole lotta love, and a little prickly fun.

Celebrate love with bold flavors, festive vibes, and catering that brings the fiesta to your "I Do" crew. From bridal showers to bachelorette nights and beyond, we make every gathering unforgettable.

Whether you're planning an intimate bridal brunch or a lively pre-wedding fiesta, let us handle the flavors so you can focus on the fun.

Cactus street cantina

1407 Main Street, Hilton Head Island

843.715.2246 | cactusstreetcantina.com



©LISA STAFF



©LISA STAFF



©LISA STAFF

Helping tie the knot for over fifty years.

Celebrating 50 Years

We carry a large selection of engagement rings and wedding bands for men and women. We also have bridal mountings, bridal jewelry to be worn by the bride or groom, or the bridal party. We make custom jewelry as well.

Family Owned and Operated Since 1975

HERITAGE FINE JEWELRY

Hilton Head Island's Jeweler of Choice

843.689.2900 | heritagejewelershhi.com

28 Shelter Cove Lane, Suite 114, Shelter Cove Towne Centre
Tuesday - Saturday, 10 AM to 5:30 PM





Flowers with breathing room

THE FLOWER WALL MAY FINALLY GET A REST



©LISA STAFF

IN: Floral architecture

Yassin predicts florals will become more architectural in 2027, with designers thinking about scale, movement, shape and negative space rather than covering every surface in blooms.

That could mean one sculptural installation instead of dozens of arrangements, a dramatic branch arching above a table or a collection of single-variety flowers that lets their form do the talking.

Garden-inspired designs remain strong, but "garden" doesn't necessarily mean overflowing. Moss, branches, foliage and other natural materials can create drama without requiring thousands of flowers.

OUT: *Blooms everywhere simply because more must be better.*

NEXT: *Flowers treated like sculpture.*

©LISA STAFF



PHOTOGRAPHY: *Wedding couple by Kathryn Ann Waller. Select floral designs by Amia Marcell*
VENUES: *May River Manor (Bluffton, SC) and Benny's Coastal Kitchen (Hilton Head Island, SC)* • EVENT PLANNING: *Annie Scott Events and Kelsey Allison Designs*





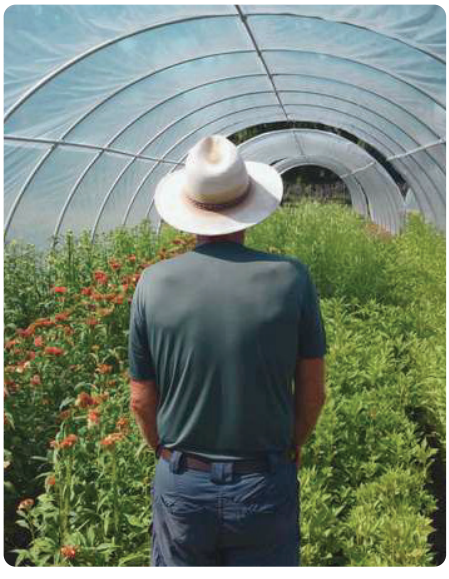


Where the Lowcountry Meets Luxury.

At Farmer Blue we don't just design flowers for special events, we compose immersive experiences that evoke place, season, and soul.

Our blooms are grown in rhythm with the tide and the shifting seasons on our farm in Beaufort County, then transformed into floral designs that tell your story — intimately tied to the land, the light, and the moment you say, *"I do."*

This is design, born of authenticity, crafted with intention, and curated for those who believe luxury is found in the details that cannot be replicated.



Farmer Blue

Luxury Blooms, Local Roots.
Seasonal by Design.

116 Porches Hill Road, Seabrook, SC

908.938.6868 farmerblue.com



The Lowcountry's #1 Catering & Event Planner

SIGNATURE
catering & events
by SERG





Wedding Planning & Design • Catering • Venues







SIGNATURECATERINGHHI.COM
843.682.3663



©LISA STAFF

Trending florals

IN: COLOR TAKES ROOT

Wedding flowers are getting more colorful, and more interesting.



©MELISSA GRISSOM PHOTOGRAPHY

Instead of choosing a single "wedding color" and matching every bloom to it, couples are embracing layered palettes with shades that complement, contrast and occasionally surprise. Butter yellow can meet blush and burgundy. Lilac can mingle with rust. Peach can sit beside chocolate brown. Even monochromatic arrangements are becoming more nuanced, combining several shades of the same color for depth.

The result feels less like matching flowers to a swatch and more like composing a painting.

OUT: *Flowers matched perfectly to the bridesmaid dresses.*
NEXT: *Palettes with a few surprises.*











Photos by Melissa Grissom Photography

Graceful Blooms

We want your day to be as memorable as can be and create beautiful ambiance with floral and greenery to exceed your expectations. Share your inspiration with us and our creative result will inspire others.

GREENHOUSE STUDIOS

One-of-a-kind floral for every occasion.

70 Pennington Drive Suite 3 • Bluffton

843.368.3307 | blufftonflorist.com

Registries for real life

THE WEDDING REGISTRY WAS ONCE FAIRLY PREDICTABLE: CHINA, CRYSTAL, SILVER, TOWELS, COOKWARE AND ENOUGH SMALL APPLIANCES TO FILL A KITCHEN.







Today's couples are rewriting the list. Many arrive at the altar with established homes, fully stocked kitchens and two households' worth of belongings. Instead of starting from scratch, they're using registries to upgrade what they already own, invest in pieces they'll keep for decades and choose gifts that actually reflect how they live.

That might mean exceptional cookware for the couple who loves to cook, beautiful glassware and serving pieces for frequent hosts, quality linens for a homebody pair or luggage for two people who would rather collect passport stamps than place settings. Honeymoon funds, experiences, group gifts and contributions toward bigger purchases also give guests more ways to give something meaningful.

But the modern registry doesn't have to mean clicking through a giant national website. Many of the Lowcountry's top home, gift and specialty shops offer wedding registries with the best of both worlds: couples can visit in person, see and touch what they're choosing and get guidance from people who know their products, while guests near and far can shop the registry online.

That local connection can make the gifts themselves more personal, too. Distinctive tableware, original art, entertaining pieces and objects from local makers can become reminders not only of the wedding but of the place where the couple chose to celebrate it.

For the things that do come wrapped, the philosophy is increasingly simple: fewer, better, more meaningful. A registry doesn't need to be a checklist of what newlyweds are "supposed" to own. It should be a collection of things they'll actually use, enjoy and perhaps still have around for anniversaries to come.

The question is changing from "What are we supposed to register for?" to "What would make our life together better?"

OUT: *Registering by obligation.*

NEXT: *Gifts chosen for the life you actually live.*

Create a home as beautiful as your love story...

Register with Le Cookery



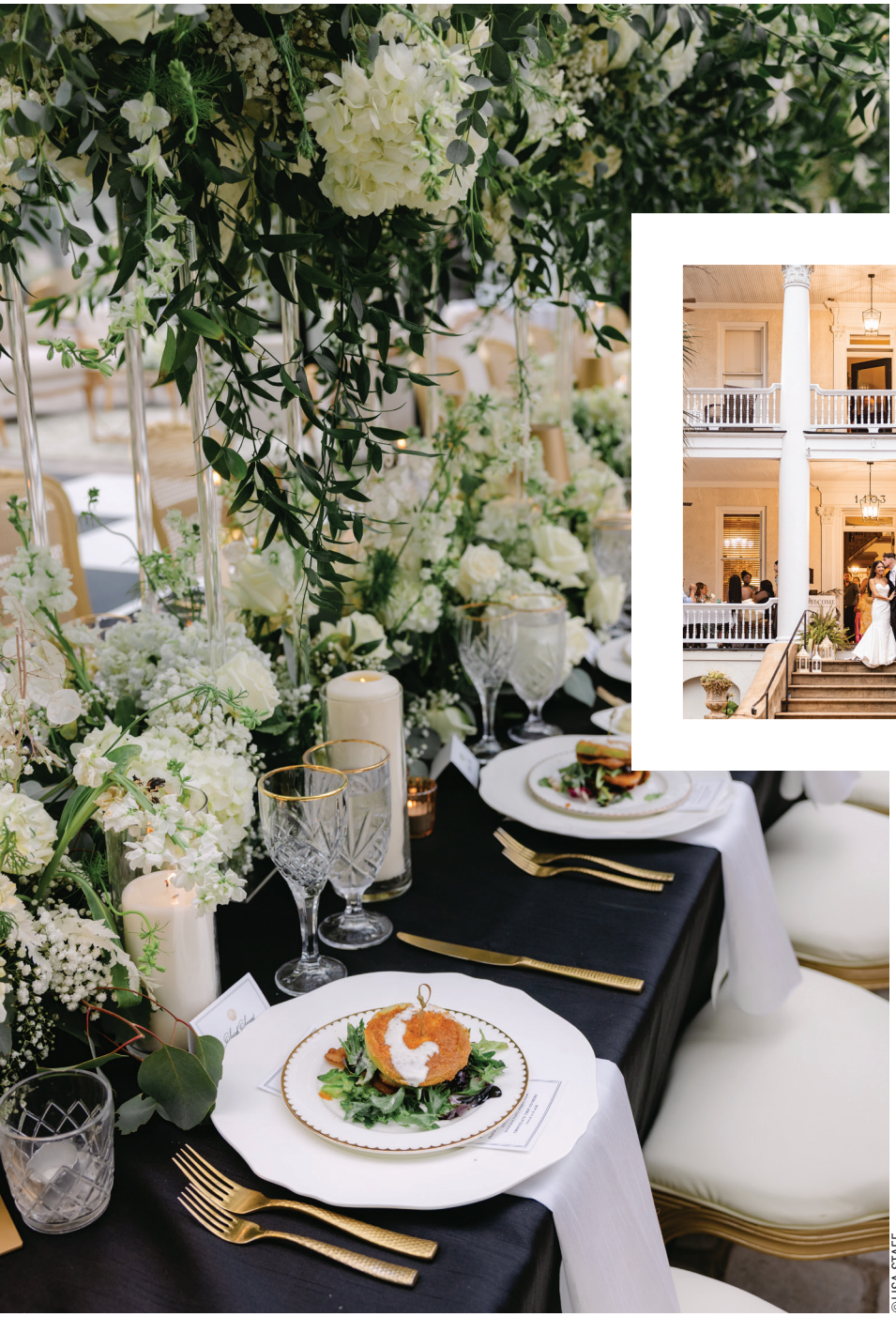
Locally Loved, Nationally Cherished Brands With The Charm & Warmth of a Neighborhood Boutique - where your story is a part of ours.

KITCHENARY & MORE
LE COOKERY
HILTON HEAD ISLAND

Visit us at The Village at Wexford on Hilton Head Island...
or create your registry online today at **www.LeCookeryUSA.com**

The deconstructed wedding

THE OLD RULES ARE GIVING WAY TO NEW TRADITIONS AS COUPLES RETHINK THE TIMELINE, RECEPTION AND WEDDING CAKE



©IRYNA FERRE PHOTOGRAPHY

©LISA STAFF

IN: Your day, your way

Ceremony. Cocktail hour. Dinner. Cake. First dance. Parent dances. Bouquet toss. Garter toss. Exit.

Or not.

Couples are dismantling the traditional timeline and keeping only the pieces they actually enjoy. The Knot calls it the "deconstructed wedding," while planners interviewed by Martha Stewart Weddings report longer cocktail hours, fewer forced formalities and receptions built around natural flow rather than a checklist.

Dinner might come before vows. The first dance could happen during cocktail hour. Speeches might disappear. Cake might be served without anyone stopping the party to watch it being cut.

The question is no longer "Aren't we supposed to do this?"

It's "Do we actually want to?"

OUT: *Traditions performed out of obligation.*

NEXT: *Keep the ones that mean something. Lose the rest.*

IN: The dinner party reception

Long tables, passed platters, flickering candles, great wine and conversation are bringing the warmth of a dinner party to the wedding reception.

Family-style dining and creative seating arrangements, from long tables and curves to intimate groupings, encourage guests to mingle and make the reception feel more personal.

That doesn't mean the ballroom is going anywhere. Hotels, resorts and traditional ballrooms remain fantastic and popular choices. The trend is less about the venue and more about the atmosphere: thoughtful seating, warm lighting, shared dishes and personal details can make any space feel intimate and inviting.

OUT: *One-size-fits-all reception design.*

NEXT: *A seat at an unforgettable table.*



IN: Wedding cake with personality

The wedding cake isn't going away. It's getting interesting.

After seasons of enormous tiered showpieces and hyper-specific retro cakes, 2027 forecasts suggest attention is shifting from sheer size to artistry. Cake designers are playing with texture, sculptural forms, fashion-inspired ruffles and desserts designed for interaction.

Some couples are going even further, turning dessert into a communal moment with grazing cakes, shared sweets or displays that invite guests to participate.

In other words, the cake doesn't have to be six feet tall to make an entrance.

OUT: *Bigger simply for the sake of bigger.*

NEXT: *Cake as edible art.*

Michael Anthony's
CUCINA ITALIANA

Affairs to Remember

BRIDAL SHOWERS
BACHELOR/BACHELORETTE PARTIES
BRIDAL LUNCHEONS
REHEARSAL DINNERS
OFF-SITE WEDDING CATERING

www.michael-anthonys.com
843.785.6272

Orleans Plaza . 37 New Orleans Road
Hilton Head Island . SC











Say “I do” with a view.

Benny's
Coastal Kitchen

bennyshiltonhead.com • 75 Shrimpers Row, Hilton Head Island • **843.715.2202**

A Member of the CRAB Family of Restaurants











Our waterfront locations offer a picture-perfect backdrop of shimmering waves and golden sunsets. Whether you're dreaming of a beautiful rehearsal dinner, an intimate ceremony or an unforgettable reception, our elegant venues blend timeless romance with refined coastal charm. We build packages tiered to accommodate any event, that include food, beverages, florals and music, along with experienced staff.

THE OLD OYSTER FACTORY INC.

A Member of the CRAB Family of Restaurants

oldoysterfactory.com • 101 Marshland Road, Hilton Head Island • **843.681.6040**

A celebration worth remembering

FROM THE MENU TO THE MEMORIES, COUPLES ARE MAKING THEIR BIG DAY MORE PERSONAL THAN EVER



IN: A feast for the senses

Chicken or fish? Neither, preferably.

Food has moved from supporting actor to leading role. Vogue's experts describe food as part of a wedding's visual language, with sculptural presentations, abundant displays and interactive stations functioning as both dinner and décor. Family-style service also is finding new life as couples seek ways to make tables feel more communal.

That's good news for Lowcountry weddings. Few destinations can tell their story more deliciously.

An oyster roast can become the welcome party. Local shrimp can headline cocktail hour. A raw bar can double as a showpiece. Biscuits can arrive warm at the table. The late-night snack might be something guests first tasted on vacation here years ago.

Rather than asking, "What do people serve at weddings?" couples increasingly are asking, "What do we love to eat?"

OUT: *The anonymous banquet meal.*

NEXT: *Menus with a sense of place.*

And the biggest trend of 2027 is ...

Not caring quite so much about trends.

That's the paradox running through almost every industry forecast. At the same time that wedding experts are identifying the colors, flowers, dresses and cakes that will define the coming year, couples are becoming less interested in following a prescribed formula.

Bridebook calls whimsy the defining spirit of 2027: joyful, personal details taking the place of rigid formality. The Knot's research points toward couples rejecting traditions that don't fit them. Vogue's experts see celebrations becoming more personal, experiential and unexpected. And Yassin's prediction for Who What Wear may say it most simply: celebration over performance.

That makes the Lowcountry particularly well suited to where weddings are heading. This is a place where the setting already provides a story: live oaks overhead, marsh grass glowing at sunset, oysters cracked open beside the water, boats passing in the distance and generations gathering around a table.

The forecast for 2027: *Less perfection. More personality. Fewer "musts." More meaning. And a very good chance of dancing.*



©LISA STAFF



with this ring

We're a charming, intimate venue—ideal for rehearsal dinners or small receptions. Our private event space is located on the beautiful south end of Hilton Head and offers a cozy, inviting atmosphere.

No deposit is required, and we're happy to customize a menu to perfectly suit your vision. We provide full catering services tailored to your needs and are ready to serve beer, wine, and spirits. Oh, and coffee.

CAROLINA COFFEE & CRUMBS

843.342.4800
www.carolinacoffeehhi.com

101 Pope Ave Hilton Head Island, SC

For more information, please email Erika.waronasky@gmail.com

Lowcountry wedding checklist

Planning a wedding in the Lowcountry comes with a few extra considerations. Along with the dress, flowers and cake, there are tides to check, hotel rooms to reserve, transportation to coordinate and, if you're celebrating outdoors, heat, humidity and tropical weather to plan around. ***Use this timeline as a starting point.***



©LISA STAFF

12-18 months before

- ☐ Set the date
- ☐ Set the budget
- ☐ Build the guest list
- ☐ Hire a wedding planner
- ☐ Choose the venue
- ☐ Make a weather Plan B
- ☐ Consider wedding/event insurance
- ☐ Reserve a hotel block

9-12 months before

- ☐ Hire the photographer and videographer
- ☐ Hire the caterer
- ☐ Book the band or DJ
- ☐ Book the florist and designer
- ☐ Find the wedding attire
- ☐ Plan the wedding weekend
- ☐ Launch the wedding website



©LISA STAFF

6-9 months before

- ☐ Send save-the-dates
- ☐ Book guest transportation
- ☐ Book hair and makeup
- ☐ Create the registry
- ☐ Plan the honeymoon
- ☐ Choose the wedding party's attire
- ☐ Book rentals

4-6 months before

- ☐ Plan the rehearsal dinner or welcome party
- ☐ Order invitations
- ☐ Order the cake or desserts
- ☐ Choose wedding rings
- ☐ Finalize ceremony plans
- ☐ Plan pre-wedding celebrations

2-4 months before

- ☐ Check the tide and sunset
- ☐ Handle beach permits and local requirements
- ☐ Check sea-turtle-season requirements
- ☐ Select wedding-party and family gifts
- ☐ Plan the ceremony exit and reception send-off
- ☐ Schedule alterations and beauty trials

1-2 months before

- ☐ Get the marriage license
- ☐ Finalize the menu and bar
- ☐ Build the seating chart
- ☐ Create the master timeline
- ☐ Create the photography list
- ☐ Confirm transportation and access
- ☐ Revisit Plan B

1-2 weeks before

- ☐ Give vendors the final head count
- ☐ Confirm every vendor
- ☐ Check the weather forecast
- ☐ Pack an emergency kit
- ☐ Prepare payments and gratuities
- ☐ Pack important items separately

After "I do"

- ☐ Return rentals and borrowed items
- ☐ Preserve the important pieces
- ☐ Send thank-you notes
- ☐ Order photos and albums
- ☐ Get certified copies of the marriage record

Elegance and functionality. One sensible solution.



Royal Restrooms offers an uncompromising restroom experience. Portable in design, permanent in feel. Each unit is fully self-contained, private, and climate-controlled, appointed with running water, elegant fixtures, and refined interior finishes.

Whether gracing a wedding, an upscale festival, or a corporate gathering, Royal Restrooms brings comfort and sophistication to any setting.

Royal Restrooms®
A regal portable restroom experience.™
Since 2004

Royal Restrooms is a Lowcountry leader in Luxury Portable Restroom Trailer and Shower Trailer Rentals.

Call Today: 912.234.6800
RoyalRestrooms.com

A state of celebration

THE UNFORGETTABLE GATHERINGS, GRAND SPECTACLES AND LASTING TRADITIONS THAT BROUGHT SOUTH CAROLINIANS TOGETHER

STORY BY RICHARD THOMAS

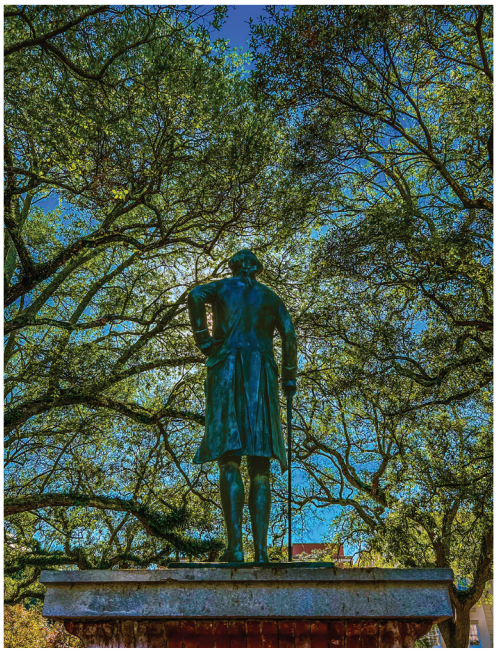
Richard Thomas is an owner and guide for Hilton Head History Tours and is the author of Backwater Frontier: Beaufort Country, at the Forefront of American History.

South Carolina knows how to celebrate. For more than two centuries, its biggest occasions have filled streets with parades, sent cannon fire across harbors and drawn enormous crowds for speeches, music, dancing, fireworks and spectacle. Long before the modern festival era, presidential visits, patriotic anniversaries, military commemorations and civic ceremonies gave communities a reason to gather and sometimes put themselves on the national stage. The celebrations that follow range from extraordinary one-time events to traditions that have lasted for generations. Some stand out for their crowds, others for their scale, historical significance or national impact. Together, they show how South Carolinians have marked history, expressed pride and found reasons to come together.



©DISCOVER SOUTH CAROLINA

A PRESIDENTIAL PARDON
During a 1791 visit to Hampton Plantation, George Washington recommended sparing this majestic live oak from the axe. More than two centuries later, the tree still stands beside the historic plantation house near McClellanville.



MONUMENT TO A MOMENT
George Washington stands watch over Washington Square in Charleston, a reminder of the president's celebrated 1791 visit to the city.

May 1791: George Washington's visit to Charleston

President George Washington's week in Charleston occasioned one of South Carolina's earliest great civic celebrations. He approached the city in a decorated presidential barge accompanied by more than 40 boats carrying musicians, singers and spectators. At Prioleau's Wharf, an "innumerable concourse" of citizens greeted him as St. Michael's bells rang and the Charleston Battalion of Artillery fired a federal salute. For nearly a week, the city celebrated with military reviews, triumphal arches, public dinners, concerts, balls, illuminations, cannon salutes and fireworks. More than 250 women attended one ball, while nearly 400 assembled for a City Hall concert. At a merchants' dinner for more than 300 men, a harbor ship fired 13 guns after each of 16 toasts before an illuminated fireworks display. The spectacle established a pattern South Carolina celebrations would repeat for generations: processions, music, military display, elaborate meals, dancing and nighttime illumination.



A STOP IN HISTORY A historical marker in Cheraw identifies the Lafayette House, where the Marquis de Lafayette spent the night on March 6, 1825, during his celebrated journey through South Carolina.

March 1825: Lafayette's South Carolina Farewell Tour

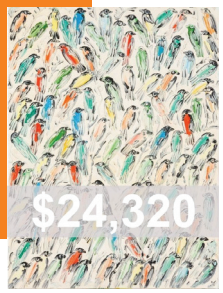
The Marquis de Lafayette's return to South Carolina became a traveling statewide celebration. The aging Revolutionary hero entered at Cheraw and traveled through Camden, Columbia and Charleston before continuing through the Lowcountry to Edisto and Beaufort. Communities decorated streets, formed military escorts, fired artillery, staged dinners and balls, and turned out crowds to see one of the Revolution's last internationally famous survivors. Camden had Lafayette place the cornerstone in a memorial to his former comrade and friend, Baron de Kalb, while Charleston staged elaborate urban festivities. Instead of drawing South Carolinians to one location, Lafayette carried the spectacle across the state, giving communities along his route a chance to demonstrate their patriotism, gratitude and hospitality.

NOW ACCEPTING CONSIGNMENTS FOR OUR UPCOMING FEBRUARY AUCTIONS.

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

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

CONTACT US FOR MORE INFORMATION.



Hunt Slonem (American, b. 1951), Finches, Oil on Canvas



Rolex Pre-Daytona Stainless Steel Watch



Pablo Picasso, Visage, Madoura Earthenware Pitcher

EVERARD
AUCTIONS & APPRAISALS

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



SHELTON LAW FIRM
A Litigation Practice
Ben Shelton, Founding Lawyer

Village at Wexford, Hilton Head
907 Bay Street, Beaufort
Tenamos con personas que habla español
843.802.0087
sheltonlawsc.com

March 18, 1825: Lafayette at Beaufort

Expected that morning, Lafayette's steamboat did not reach Beaufort until about 10:30 p.m. Yet the town was waiting. Thirteen guns were fired as the vessel arrived and the Beaufort Artillery and Volunteer Guards assembled to receive him. Lafayette, his family and accompanying military officers entered carriages escorted by town officials, while a procession led by music moved through town and beneath a triumphal floral arch to speeches, toasts and a grand ball held in the early morning hours. Exactly two centuries later, Beaufort recreated many elements of the reception during its 2025 Lafayette Bicentennial Celebration.

July 4, 1862: Port Royal Fourth of July Freedom Celebration

Approximately 1,000 formerly enslaved people gathered in Union-occupied Beaufort County for an Independence Day celebration six months before Camp Saxton's famous Emancipation Day gathering. They ate hard bread, herring and molasses and spoke about freedom and the meaning of the Declaration of Independence. A contemporary account emphasized the extraordinary scene: people recently liberated from slavery celebrating July Fourth on South Carolina soil and being told the American flag and Declaration now belonged to them as well.

Jan. 1, 1863: Port Royal Emancipation Day

Thousands of African Americans gathered at Camp Saxton near Beaufort for the reading of Abraham Lincoln's Emancipation Proclamation. Speeches, prayers, hymns and ceremony filled the program, but its most memorable moment reportedly came when members of the crowd spontaneously began singing "My Country, 'Tis of Thee." Formerly enslaved people traveled considerable distances to participate, making Camp Saxton simultaneously a political event, religious observance, community gathering and celebration of freedom. The gathering also began South Carolina's particularly strong tradition of celebrating Jan. 1 as Emancipation Day.



A TRADITION OF REMEMBRANCE
Beaufort National Cemetery became the setting for one of the region's largest Decoration Day gatherings after the Civil War.



LAFAYETTE SLEPT HERE The John Mark Verdier House on Bay Street welcomed the Marquis de Lafayette during his celebrated 1825 visit to Beaufort.

March 21, 1865: Charleston's Freedmen's Jubilee

Only weeks after Union forces occupied Charleston, African Americans organized an enormous "Jubilee of Freedom." Contemporary reporting estimated that more than 10,000 people gathered, with more than 4,000 participating in the procession itself. The parade included the 21st U.S. Colored Troop Regiment, Black marines, clergy carrying Bibles, bands, tradesmen with the tools of their occupations and approximately 1,800 schoolchildren. Fifteen women dressed in white represented the former slave states. A cart portrayed an enslaved family being sold at auction, followed by a hearse carrying a coffin announcing the death of slavery. Here, the people in the streets were celebrating an event many had experienced themselves: gaining freedom.

1866 onward: Charleston Emancipation Day

The jubilation became an enduring New Year's Day tradition. During Reconstruction, thousands of African American South Carolinians poured into Charleston for Emancipation Day. Brass bands, schoolchildren, churches, labor organizations, civic clubs and uniformed Black National Guard companies filled the streets before crowds gathered at White Point Garden for prayers, speeches and readings of the Emancipation Proclamation. Similar celebrations developed across the state. Public Emancipation Day observances have continued in Charleston since 1866.

1870s–1960s: Decoration Day at Beaufort National Cemetery

From the 1870s into the 20th century, Decoration Day at Beaufort National Cemetery became a major regional Black gathering and freedom celebration. People arrived from the Sea Islands, Georgia and beyond by steamboat, wagon, carriage and later railroad. Processions, bands, speeches, food, vendors and military displays accompanied the decoration of Union soldiers' graves. The crowds could be extraordinary. In 1892, more than 1,000 people arrived from Georgia alone. Contemporary reports estimated the gathering might reach 20,000 — more than five times Beaufort's population — and called it "the greatest crowd ever known at that place."

Novant Health Orthopedics & Sports Medicine



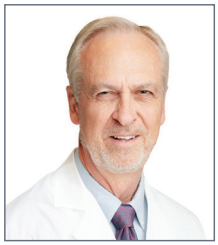
Philip Mulieri, MD, PhD
Orthopedic surgery, shoulder/elbow



Jason Norcross, MD
Orthopedic surgery, hip and robotic knee



Edward R. Blocker, MD
Orthopedic surgery, robotic hip and knee



Kevin Jones, MD
Orthopedic surgery, robotic hip and knee



Robert Schaefer, MD
Orthopedic surgery and sports medicine



Addison Wilson Jr., MD
Orthopedics and sports medicine



Ted Samaddar, MD, MPH
Orthopedic surgery, hand and upper extremity



Michael Wolverton, MD
Orthopedic surgery, hip/knee and revision specialist

As leaders in providing orthopedic services to the Lowcountry, we are proud to partner with Novant Health in further advancing the care we offer our community. At Novant Health, we offer dedicated support, personalized care and high-quality treatments our neighbors expect and deserve.

To schedule an appointment, call **843-682-7480** or scan the QR code to learn more.

OUR FELLOWSHIP-TRAINED SURGEONS SPECIALIZE IN:

- Complex reconstruction of the hand, wrist, elbow, knee, hip, ankle and shoulder
- Adolescent orthopedics including fractures, ACL and sports related injuries
- Robotic and CT guided total joint replacement
- Fracture care
- Arthritis of all stages
- Platelet-rich plasma treatment

Novant Health Orthopedics & Sports Medicine

8 Hospital Center Blvd., Suite 110, Hilton Head Island, SC 29926
400 Buckwalter Place Blvd., Suite 2300, Bluffton, SC 29910
95 Sea Island Parkway, Suite 102, Beaufort, SC 29907
97 Sea Island Parkway, Suite 203, Beaufort, SC 29907
408 Jackson Avenue E, Hampton, SC 29924

Walk-ins welcome

NOVANT® HEALTH

© Novant Health, Inc. 2026
10/26 • SCR-1595446703b



A SALUTE TO HISTORY Framed by palmettos and the Atlantic, Fort Moultrie stands as a reminder of the Revolutionary War victory that gave South Carolina one of its most cherished patriotic traditions.

June 28, 1876: Fort Moultrie Centennial

A 100-gun salute opened the day as St. Michael's bells rang throughout Charleston. Military companies gathered on Citadel Green, marched through the city and boarded steamers for Sullivan's Island, where a huge tent sheltered the crowd at Fort Moultrie. The festivities helped shape what became the annual Carolina Day.

Oct. 5-7, 1880: Kings Mountain Centennial



Herbert Hoover

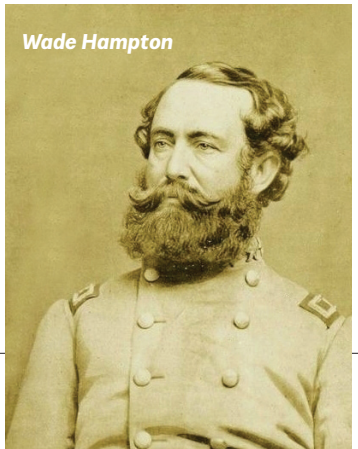
About 10,000 soldiers reportedly encamped on the grounds where organizers erected a 100-foot observation tower equipped with a telescope. President Rutherford B. Hayes, his cabinet and the governors of every state were invited, though Hayes declined. Fifty years later President Herbert Hoover attended the 1930 sesquicentennial, becoming the first sitting president to take part in a Kings Mountain commemoration.



STANDING TALL A bronze likeness of Revolutionary War hero Gen. Daniel Morgan rises above Morgan Square in downtown Spartanburg, honoring the commander whose victory at Cowpens became one of South Carolina's defining moments of the war.

May 11, 1881: Cowpens Centennial at Spartanburg

Military companies, music, speeches, commemorative poetry and civic receptions accompanied the unveiling of a monumental bronze statue of Gen. Daniel Morgan. Congressional representatives from different sections of the country participated, giving the celebration a national dimension only 16 years after the Civil War.



Wade Hampton

June 20, 1883: Camden Monument Celebration

An estimated 8,000 people came for the monument unveiling, including at least 1,758 who arrived by train. Wade Hampton delivered the principal address, and more than 700 uniformed soldiers marched in the parade.

Considering a Realtor?

Look No Further!

We Are Invested In:
- Your Real Estate Needs
- Your Satisfaction
- Your Future

Ken & Clay Provide:
- Exemplary Service
- Integrity & Trust
- Commitment
- Dependability
- Support
- Knowledge
- Experience
- Competence
- Sincerity & Humility
- Sense of Humor

KEN & CLAY OLIVER
YOUR PROVEN REAL ESTATE PROFESSIONALS



Don't Hesitate...Ken and Clay Are Just A Call Or Click Away!

THE KEN OLIVER TEAM HONORS

• Dunes Real Estate's Top Producing Team for 2025 • Ranked #9 Team in the State of SC by Volume
• Have Assisted Thousands of Buyers and Sellers • Island Residents since 1977 & 1994

Scan here to check our 130+
Zillow
5-Star Reviews
★★★★★

843.816.0167 Ken's cell . Ken@Ken-Oliver.com
843.422.8432 Clay's cell . Clay@Ken-Oliver.com

EQUAL HOUSING OPPORTUNITY
REALTOR®

Leading REAL ESTATE COMPANIES OF THE WORLD
DUNES real estate
LUXURY PORTFOLIO INTERNATIONAL

CONNECTING GENEROSITY WITH COMMUNITY

At Community Foundation of the Lowcountry (CFL), our knowledgeable team connects giving people with the causes and organizations that matter most to them.

With over 550 charitable funds administered, including 15 residential community funds, CFL is proud to help individuals, families, and neighborhoods strengthen the place we all call home.

As year-end giving season approaches, now is the perfect time to begin your philanthropic journey by establishing a charitable fund at CFL.





To take the first step, contact CFL at 843-681-9100, visit cf-lowcountry.org, or scan the QR code.



COMMUNITY FOUNDATION OF THE LOWCOUNTRY

4 Northridge Drive , Hilton Head Island, SC
843-681-9100 | cf-lowcountry.org



1869 onward: South Carolina State Fair in Columbia

Agricultural fairs existed in the Lowcountry as early as the 1720s, and a statewide fair tradition began in 1869. Originally intended to improve agriculture and encourage industry, Fair Week later peaked on "Big Thursday" with the Carolina-Clemson football game and State Ball, turning the occasion into an unofficial state holiday.

1890s-1969: The Colored State Fair in Columbia

Beginning in the 1890s, Columbia hosted an annual fair for Blacks, generally the week after the white fair. In a segregated society it became an important statewide Black social, agricultural and cultural gathering. The main State Fair integrated in 1965, while the separate Black fair continued until 1969.

1901-02: South Carolina Interstate and West Indian Exposition



ECHOES OF THE PAST Weathered ruins stand beneath oaks at Hampton Plantation State Historic Site, where centuries of Lowcountry history have inspired tales of ghostly encounters and lingering spirits.

Charleston created an entire temporary world's-fair landscape for this extraordinary exposition. Known as the "Ivory City," it featured monumental exhibition halls, entertainment concessions, transportation displays, gardens, agricultural and industrial exhibits and other attractions. Theodore Roosevelt and Mark Twain were among the prominent visitors, and approximately 674,000 admissions were recorded during its run. The exposition was conceived as a way to promote Charleston as a modern commercial city and gateway to the Caribbean and Latin America. Parts of its landscape ultimately evolved into Hampton Park, leaving a remnant of South Carolina's purpose-built festival city.



FAIR PLAY
The Ferris wheel rises above the South Carolina State Fair where generations of fairgoers have gathered for rides, games, food and fun in the heart of Columbia.



Oct. 7, 1930: Kings Mountain Sesquicentennial

President Herbert Hoover's presence helped draw an estimated 75,000 people to Kings Mountain. A 21-gun salute, enormous parade, military formations, bands, historical pageantry, airplane stunt flying and even football filled the celebration. The national attention also accelerated efforts to preserve Kings Mountain as a national military park.

A TOWERING TRIBUTE
Rising above Kings Mountain National Military Park near Blacksburg, this monument honors the Patriot victory of 1780, a pivotal Revolutionary War battle that generations later inspired massive anniversary celebrations at the historic site.

Supporting our local Veterans, Active-Duty Military, First Responders, and their families right here at home in the Lowcountry.

the BRAVE AT THE Bluff

PRESENTED BY OPERATION PATRIOTS FOB
In memory of LtCol Adam L. Collier, USMC

ONE DAY. TWO EVENTS. LOCAL GIVING. LOCAL IMPACT.

SPORTING CLAYS Tournament

OYSTER ROAST Dinner

OPERATION PATRIOTS FOB
REGROUP • REFOCUS

Supporting our local Veterans, Active-Duty Military, First Responders, & their families in the Lowcountry.

LOCAL GIVING.
LOCAL IMPACT.

NOVEMBER 18, 2026 @ PALMETTO BLUFF
SHOOTING CLUB & MORELAND LANDING

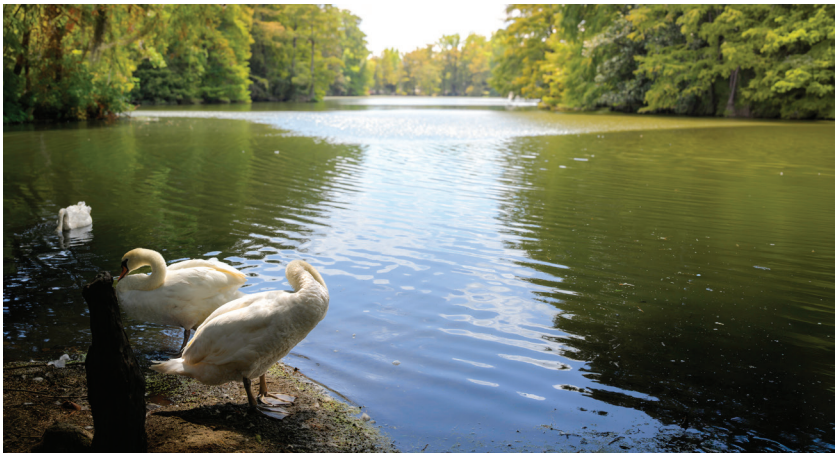
March 1933: Camden Bicentennial and Carolina Cup

Camden combined its bicentennial with a horse show, polo, golf, social events and the Carolina Cup steeplechase. Organizers prepared for a gallery of 20,000 or more at the Cup, but more than 10,000 additional spectators were said to attend. The celebration blended heritage, horses and tourism, foreshadowing the modern festival era.



©DISCOVER SOUTH CAROLINA

A LEAP THROUGH HISTORY Horses and jockeys soar over a hurdle during the 2024 Carolina Cup in Camden. The storied steeplechase debuted in 1930 and was part of Camden's bicentennial festivities in 1933, helping establish the town as one of South Carolina's premier equestrian destinations.



1940 onward: Sumter Iris Festival

Sumter's Iris Festival began with a happy accident. Businessman Hamilton Carr Bland planted Japanese irises around his pond, then ordered them removed when they failed to thrive. The discarded plants flourished along the water instead. Public fascination eventually inspired Iris Week in 1940, which developed around what became Swan Lake Iris Gardens.

SWAN SONG Swans glide along the shoreline at Swan Lake Iris Gardens in Sumter, the only public park in the United States known to feature all eight recognized swan species. The 150-acre garden is also the picturesque home of Sumter's annual Iris Festival over Memorial Day.

1956 onward: Beaufort Water Festival

Few celebrations capture Beaufort's relationship with the water better. The first Water Festival in July 1956 featured sailboat races, a regatta ball, beauty pageant, parade, water-ski show and air show. It has since grown into a multi-day community undertaking involving hundreds of volunteers, with concerts, sporting events, fireworks, boat parades, military participation and waterfront entertainment. Recent attendance has topped 70,000.



MAKING WAVES A water-ski team takes its show to the Beaufort River during the Beaufort Water Festival, a summer tradition that turns the city's waterfront into a stage for high-flying fun.

1962: The Ribaut Quadricentennial, Prologue to Freedom

Beaufort County celebrated the 400th anniversary of Jean Ribaut's 1562 arrival at Port Royal with Prologue to Freedom, historical theatrical performances, art exhibitions, historic-house tours, commemorative programs and memorabilia. Special silver medals were even prepared for President John F. Kennedy and French President Charles de Gaulle.



12 Neptune Court | Hilton Head Plantation

3 bedrooms · 3.5 bathrooms · 4,329 square feet · Office · $1,950,000

Overlooking Spring Lake, wrapped by tranquil lagoons, across from a wooded preserve island, and positioned between the 16th green and 17th tee of the Country Club of Hilton Head, the setting is truly remarkable. Extensive updates blend sophisticated coastal design with warmth and character. Cathedral ceilings create an impressive arrival, while abundant windows draw in natural light and showcase the surrounding landscape. The coastal-inspired kitchen is a showpiece, featuring expansive cabinetry, a center island with prep sink, and built-in breakfast nook seating. The kitchen flows seamlessly into an elegant dining area, creating a wonderful setting for everyday living and gatherings alike. The spacious primary suite is equally impressive, highlighted by dramatic ceilings, two walk-in closets, and separate bathrooms. Downstairs, an indoor pool creates a resort-like experience year-round. A three-car garage with additional storage rooms adds exceptional functionality.







RM
Richard MacDonald
& Associates

Richard MacDonald
(843) 384-8797
richard@rmacdonald.com

Joey Doyle
(843) 290-5055
joeydoyle@charteronerealty.com

Sanders MacDonald
(843) 816-4800
sanders@charteronerealty.com



#1 RANKED *Real Estate Company in The Lowcountry*

CHARTERONEREALTY



IMPROVING PATIENTS' QUALITY OF LIFE
ONE SMILE AT A TIME

Preventative Oral Care • Restorative Dentistry
Cosmetic Enhancements
Pearl AI Disease Detection Diagnostics



A Hilton Head Plantation Resident for over 25 years, Dr. Kowalyk is a proud Alum of MUSC College of Dental Medicine and Washington & Jefferson College Summa Cum Laude / Phi Beta Kappa.

KENNETH KOWALYK, DMD
FAMILY & COSMETIC DENTISTRY

REFINING & MAINTAINING SMILES SINCE 1985

NOW ACCEPTING NEW PATIENTS



15 Hospital Center Boulevard • Hilton Head Island
843.682.3030 www.briteteeth.com



A STADIUM-SIZED SALUTE Williams-Brice Stadium rises above Columbia, where football Saturdays usually command the spotlight. In 1975 the venue traded touchdowns for a star-studded patriotic spectacle honoring America's approaching bicentennial.

Oct. 20, 1975: We the People: A Bicentennial Salute to America in Columbia

More than 50,000 people filled Williams-Brice Stadium for South Carolina's Bicentennial. Bob Hope, Minnie Pearl, Anita Bryant and NBC broadcaster Frank Blair appeared alongside people from South Carolina schools, colleges, civic organizations and government groups. By then, the courthouse square and town parade ground had given way to a football stadium as the stage for mass celebration.

2011: Beaufort's Tricentennial

Beaufort began its 300th birthday celebration on Dec. 31, 2010, with Founders' Night, a musical journey through three centuries of local history led by Marlena Smalls and capped by fireworks. The formal birthday followed on Jan. 17, while the Water Festival, Gullah Festival, home tours, Shrimp Festival and other events carried tricentennial themes throughout 2011. More than 100,000 people were estimated to attend.

AND THE TRADITION CONTINUES ...

As large civic commemorations evolved into modern festivals, South Carolinians found new things to celebrate: music, flowers, crops and community traditions.



©SPOLETOUSA.ORG

1977 onward: Spoleto Festival USA in Charleston

Composer Gian Carlo Menotti selected Charleston for an American counterpart to his Festival of Two Worlds in Spoleto, Italy. Since opening in 1977, opera, theater, dance, chamber music and visual art have taken over the historic city for several weeks each year. More than 60,000 tickets are sold annually, with tens of thousands of additional visitors attending.



©DISCOVER SOUTH CAROLINA

CENTER STAGE Dancers take the stage outside Charleston City Hall during Spoleto Festival USA, a celebration of music, theater, dance and visual art that has transformed the Holy City into an international arts destination each spring since 1977.




Standing: Heidi Yoshida, CFP®, Michelle Myhre, CFP®, Sarah Huie, CFP®, Kevin Myhre, AAMS®
Seated: Al Cerrati, MBA, John Chiacchiero, MBA

OAK ADVISORS MMV LLC

***You* aren't like everyone else. Neither are we.**
At Oak Advisors, we offer personalized solutions including strategies for ongoing capital gains and tax management.
843.757.9339
www.OakAdvisors.net
Oak Advisors, LLC is a federally registered investment advisor



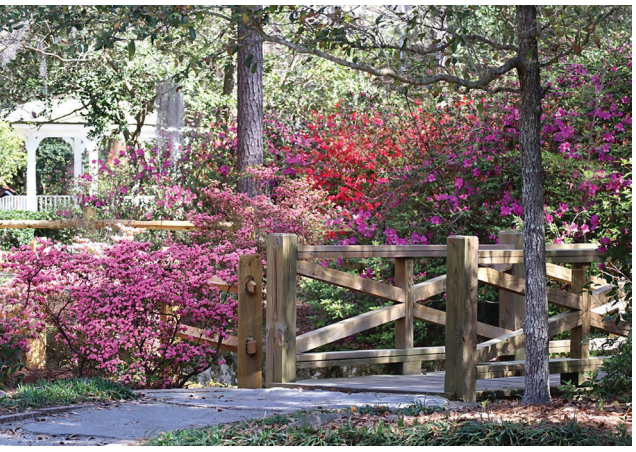


©DISCOVER SOUTH CAROLINA

1939 onward: Hampton County Watermelon Festival

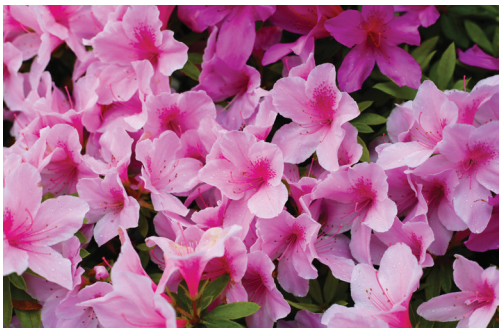
Established to promote the local watermelon harvest, the festival developed into what organizers describe as the world's first and original watermelon festival and South Carolina's oldest continuing festival of its kind. By 1993 it had expanded to eight days, with the Friday night street dance among its signature traditions.

ONE IN A MELON A judge examines watermelons at the Hampton County Watermelon Festival, a summertime tradition dating back to 1939. What began as a celebration of the local harvest has grown into one of South Carolina's longest-running festivals, with agricultural competitions, entertainment and plenty of hometown pride.



1941; revived 1970s onward: Summerville Flowertown Festival

Summerville staged a four-day Azalea Festival in 1941 with dances, concerts, a parade and formal ball. The modern tradition emerged in the early 1970s around Azalea Park and became the Flowertown Festival, now filling downtown and the park with more than 200 vendors amid azaleas, wisteria and dogwood.



IN FULL BLOOM Brilliant azaleas frame a wooden footbridge in Summerville, where springtime color has helped inspire generations of garden celebrations and the town's signature Flowertown Festival.



STRUT YOUR STUFF Okra takes center stage at the Irmo Okra Strut, a Midlands tradition that began in 1973 as a quirky fundraiser for a new library. What started with a few servings of fried okra has grown into a two-day celebration drawing tens of thousands of visitors for food, music and community fun.



©DISCOVER SOUTH CAROLINA

1973 onward: Irmo Okra Strut

This Midlands tradition began with a joke and a library fundraiser. Radio personality Gene McKay suggested Irmo's mythical "Ancient Irmese" must have been a farming tribe that lived on okra, inspiring a small arts-and-crafts fundraiser complete with fried okra. Seven years and thousands of servings later, enough money had been raised to help establish Irmo's first library. The Okra Strut now draws tens of thousands for two days of live music and festival activities. LL

63 acres of GOOD LIVING.

TIDEPOINTE
a Vi Community

Redefining
SENIOR
LIVING



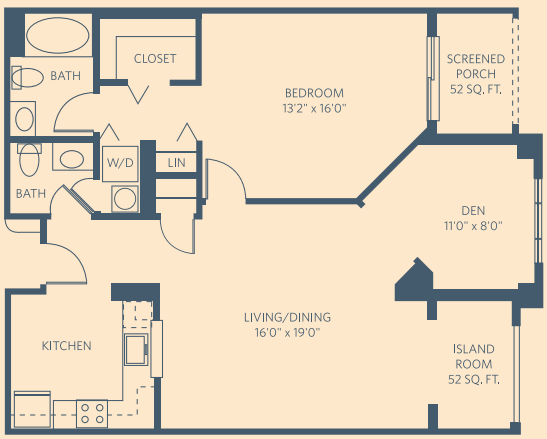




ON THE ISLAND. BEYOND EXPECTATIONS.

A lifestyle ripe for pursuing your passions as well as rewarding new experiences. A five-star culinary program. And all of it unfolding in a community celebrated for its hospitality. That's life as a member at TidePointe, a Vi Community. Bring your best retirement into focus by calling one of our sales counselors today.

700 TidePointe Way, Hilton Head Island, SC 29928
833.398.2521 • TidePointeVi.com/LLM



CAPE CHARLES VILLA*

- $315,000 – $335,000
- 1,002 sq. ft.
- 1 bedroom, 1.5 bathrooms + den
- Covered parking; climate-controlled walkways connect villas and clubhouse

HHLLM2026

EQUAL HOUSING OPPORTUNITY

Community Residential Care Facility #CRC 1036. Skilled Nursing Facility # NCF 0753. Leslie D. Wilmot, Broker-in-Charge.

*Floor plan and renderings are subject to change. All properties at TidePointe, a Vi Community, are condominiums sold by the owner and as such, subject to pricing and availability determined by the owner.



©SUBMITTED

Paul S. Zimmermann: The art of the turn

STORY + PHOTOGRAPHY
BY CAROLYN MALES

At first glance, this blue fluted piece with its scalloped edge could be mistaken for a ceramic gourd. Then I pick it up. Turning it between my fingers, I realize it's lightweight and . . . wood. What I'm holding is part of an array of intriguing objects, the smaller ones nestled in a tilted bowl incised with dots with a wave of blue washing up from its bottom. The more I gaze at these organic forms, the more they remind me of underwater lifeforms. I will soon discover that, yes, this was exactly the idea behind master woodturner Paul S. Zimmermann's new Coastal Collection, now at the Maye River Gallery.

I wanted to know more. That's how I find myself driving to Sun City to learn how Zimmermann crafts his work. First stop: his house, where he's getting ready for an upcoming show. Here his finished works and works-in-progress are taking up half the dining room table, with an overflow on the pass-through leading to the kitchen and more atop a living room cabinet. "I have a tolerant wife," he tells me with a grin.

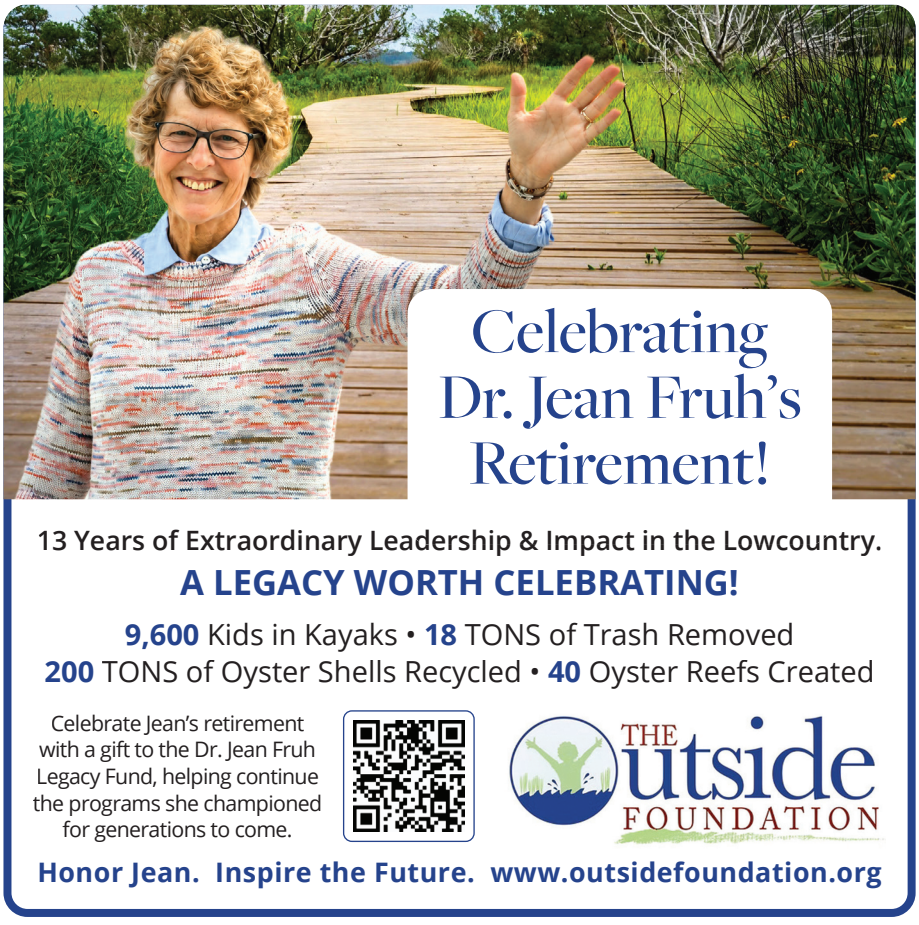
And tolerant in more ways than one, he adds, for his career in the Lutheran ministry resulted in moves to seven states over their 49 years of marriage. "You kind of feel like you're in the military, being transferred so often," he quips. Then in 2017 while vacationing in the Lowcountry, they discovered Bluffton. "I'd dragged Laura all over the country, so I said, 'You choose where we live.' She picked Sun City."



Today their home is where he plans out his designs and draws the indexing lines for grooves, fluting, holes and decorative carvings on the surfaces of his wooden bowls, vases and vessels. Here is where he'll also apply finishing layers of alcohol-based dyes and waxes. But the messier process of taking a chunk of a log and turning it into its final form? That takes place two miles away at the Sun City wood shop. We'll head there in a few minutes, but first Zimmermann gives me a little background on how he went from the ministry (he's still active in the Lutheran church) to honing his craft.

"I've always liked doodling and art, but over the years I didn't have time to spend on it," he begins. "But when I got on the lathe at the wood shop here . . . Oh, it was wonderful! You can see a piece taking shape right in front of your eyes. And wood is flying everywhere! But it doesn't mean that you're just hogging off wood; it means you're deliberately taking it off here and there. So you have a lot of control. But, if you don't, you wind up with some pretty ugly pieces."







A turning point

"I started off like most new turners. 'Oh, man, I'm getting good.' Then I went to an American Association of Woodworkers International Woodturning Symposium. It blew off my doors! I've never seen more incredible wood turnings in my life. I walked away humbled and inspired. So I started paying a lot of attention to shape and form because you can have gorgeous wood, but if you don't have the right form, you're just going to see it in a garage sale, thrift store or, worse, in someone's garbage."

One of the things Zimmermann attributes to his artistic success is being part of a kindred group of souls. On our visit to the Sun City wood shop, I'll not only see the tools of his trade but witness the camaraderie that inspires and buoys him. My guide, along with Zimmermann, will be Bob Bass, president of its woodworker and modelmakers' guild.

> *'Oh, man, I'm getting good.' Then I went to an American Association of Woodworkers International Woodturning Symposium."*

A tour of the makerspace

At the shop Bob Bass hands me protective glasses and warns me to keep within the yellow-and-black hazard lines taped on the shop floor. We enter. I'd figured the makerspace would be large (after all, the club has a thousand members!), but my jaw drops when we step into its 9,000 square feet of floor space, with 2,600 more in the near future. My eyes take in the vast open space with its neat rows of table saws, routers, lathes and other machinery. But then we move beyond my field of vision to see large pegboards of hand tools and explore a series of areas and rooms stocked with power tools, lumber (rimmed with vertical planks of maple, ash, walnut and other fine woods), computers and 3D printers. There's also a model train room and a track outside. Behind the building, storage shelves are stocked with logs from felled trees where Zimmermann sources some of his materials.

Now we take a detour into an enclosed room at the end of a corridor. "The quiet room," Bass announces. "It's anything but, " Zimmermann tosses back. The door opens, and it sounds as if a jet engine is providing background music. Here we find a sole woodworker watching a CNC router carve a 3D portrait of a bird into a wooden block. Impressive. But without ear protection, we don't stay long.





ART THAT ELEVATES



"Quiet Sounds"

Featured Artist: Marc Hanson

CamelliaArt

Fine Art Gallery
Custom Picture Framing

CamelliaArt.com

Two Locations

Hilton Head Island, SC
1 Office Way | 843 785 3535

Bluffton, SC
53 Persimmon Street Suite 103 | 843 757 3530



Once back amid the hum of machinery on the big workroom floor, I'm introduced to a member of the Wood Chicks. One of several clubs within the shop's membership, this one is mostly women. She is guiding a slab of wood through a saw to make coasters. "That's one of our safe table saws," my guides tell me. These saws have mechanisms that stop immediately if they sense a finger or other body part getting too close to a blade.

But where is all the sawdust? This place is spotless. I get my answer when we stroll over to an area where three students are learning to use lathes. Zimmermann points to the small piles of sawdust at their feet. Aha. But not for long, he tells me, as he points out the upright vacuum vents throughout the facility that "sweep up" the detritus into overhead metal conduits that deposit it into a big bin that gets dumped several times a day.

Before we leave, Tim Draayom, who is teaching the lathe class, says, "The wood shop is a big laboratory for experimenting. The only limitation you have is your imagination." Zimmermann and Bass nod in agreement, and that statement echoes through my mind as Zimmermann and I head back to his house for a closer look at his work.

The Coastal Collection that I'd first seen at Maye River is just a small segment of the elegant wood pieces he's turned out. There's so much more: vases with curvy dark lines across them (courtesy of spalting, a natural process where fungi have stressed the wood), dark wooden "pots" that resemble ancient pottery and vessels with intricately carved patterns of leaf shapes.

I leave thinking about fallen trees and logs, and all the possibilities. *LL*

See the collection

What: *Coastal Collection by Paul S. Zimmermann*
Where: *Maye River Gallery, Bluffton*
Details: *Stop into the gallery to see nature carved in wood by Paul S. Zimmermann. Turned, carved, dyed and waxed, these objects evolve into wonderfully organic forms with a coastal, almost underwater quality. MayeRiverGallery.com*





Marsh Florist

Lowcountry
Fine Art
Photography

MARGEAGIN@GMAIL.COM

MargeAgin
PHOTOGRAPHY

See this and other works at
Gallery at Spa Montage
at Montage Palmetto Bluff.

See more at
Four Corners Art Gallery,
1263B May River Road, Bluffton,
843.757.8185

CHARTERONE REALTY

CLASSIC LEAMINGTON



16 Leamington Lane, Hilton Head Island

OFFERED FOR $2,575,000

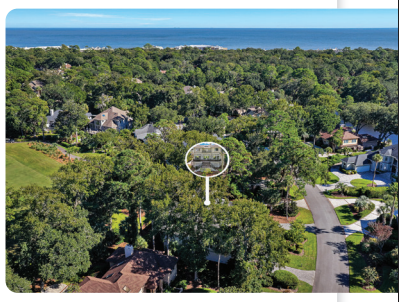
A pristinely maintained classic home in the private oceanfront, residential community of Leamington. Ascend the slate steps entry through double doors to a stunning multiple fairway view of the Arthur Hills Golf course. Designed with both comfort and style in mind, this 4-bedroom, 4.5 bath home features a bright, open-concept floor plan that seamlessly connects the great room, dining room, and kitchen - creating an inviting space ideal for everyday living and effortless entertaining.

An abundance of storage throughout ensures practicality without compromising design. The entire 2+ garage level floor expands the entire footprint of the house.

The kitchen has tons of cabinets, granite countertops and island with cooktop, counter seating, work desk, subzero refrigerator and double ovens for immediate enjoyment and unlimited potential.

The outstanding amenities that make Leamington so special are private beach club, newly renovated community pool with pool house, golf cart community and second private entrance for easy access to all of Hilton Head Island.







843.298.3068 Marge@MargeMcDougal.com
charteronerealty.com/agent/marge-mcdougal

Leading REAL ESTATE COMPANIES OF THE WORLD

LUXURY PORTFOLIO INTERNATIONAL

WHO'S WHO IN LUXURY REAL ESTATE

LOCAL ART & POETRY

Feeding Gratitude

I'm still here. Wake to that lagoon view
every morning, feel lifted watching
a snowy egret sweep across the water.

I'm grateful the sun rises. For phone calls.
Quiet texts about goings-on. Cards. Letters.
Gentle reminders of love and friendship.

Confederate jasmine's fragrant perfume
announcing spring. Two years. No hurricanes.
The holiday table festooned in holly red & green.

A table of favorites & *pass the butter,* please.
Telltale ridges on cranberry cylinders.
A jello mold, untouched. Latticed fruit pie

reduced to crumbs. Juicy burgers, crisp strudel
even schnitzel with noodles & warm pecan
pie with a scoop of ice cream, turkey & dressing.

Anything fried. Family. Conversation.
Recipes, the most valuable family heirloom.
Nostalgia. Creativity & grandmother's lasagna.

The act of cultivation, table talk
fruits & vegetables, livestock.
A lifelong platform to nourish.

— Hilton Head Pop-up Poets



Up to Your Eyeballs in Alligators Restaurant
by **Danie Connolly**





99 Inverness Drive, *Colleton River*

Rare opportunity in Colleton River, Bluffton's premier gated golf and waterfront community, with three exceptional courses: an 18-hole Pete Dye, an 18-hole Jack Nicklaus regarded among the game's finest, and a 6-hole Bruce Borland executive Par 3. Golf is optional: a Lifestyle Membership offers clubhouse, dining, fitness, tennis, pickleball, pool, trails, and 7+ miles of waterfront without golf fees, alongside the Full golf Membership, both with voting rights.

Built three years ago by renowned builder Randy Jeffcoat, this mirror-image custom home sits on over an acre of marsh-front property with the last approved sea wall. The home offers 5 bedrooms, each en-suite, 5.5 baths, an office, a 4-car garage, and separate 2-car golf-cart garages. It's smart-wired for sound, security, cameras, and lighting, with app-controlled HVAC and water heaters and room-by-room zoning. The gourmet kitchen is a showstopper: Sub-Zero appliances, a 42" Wolf range with griddle, three dishwashers, a wine refrigerator, a 10-foot one-of-a-kind quartzite countertop, inset cabinetry, walk-in pantry, back storage room, and elevator. The primary suite features a walk-in shower and Japanese soaking tub; the recreation room adds a wet bar with kegerator.

Outside, unwind by the pool and hot tub or entertain on IPE decking beneath a pet-friendly Super Screen porch. A community dock with kayak storage and deep-water slips offers ocean access. Schedule your private showing today.

5 Bedrooms | 5.5 Baths | 6,441 SqFt | Marsh-front | Offered for $6,000,000





163 Inverness Drive, *Colleton River*

Marsh-front luxury in gated Colleton River, styled like a design catalog. 163 Inverness Drive features white stucco, black-framed windows, and carriage-style garage doors around a paver motor court shaded by live oaks. Steel-framed glass doors open to a double-height great room with hand-hewn timber trusses, stone floors, and a balcony overlook. Walls of glass frame marsh views and fill the home with Lowcountry light.

The chef's kitchen features a timber-beamed ceiling, terracotta-tone tile, two islands (one in butcher block), glass-front cabinetry, and a statement range hood, near a 1,000-bottle walk-in wine room. A private office has rich wood built-ins. Among 5 bedrooms and 6.5 baths, the primary suite offers sweeping marsh views and a spa-style bath with freestanding tub and walk-in shower. Each guest bedroom has its own bath. Upstairs, a timber-vaulted loft overlooks the great room, and a second-floor family room suits movie nights or guests. A mudroom, laundry room, and 2.5-car garage simplify everyday living. Outside, a covered loggia with stone fireplace flows to a summer kitchen, pool, and dining terrace overlooking miles of marsh and open water.

Colleton River, one of the Lowcountry's most private communities, sits where the Colleton and Chechessee Rivers meet, with Jack Nicklaus and Pete Dye golf courses. Old Town Bluffton, Hilton Head beaches, Beaufort, and Savannah are nearby. A rare, designer-finished marsh-front opportunity.

5 Bedrooms | 6.5 Baths | 6,813 SqFt | Marsh-front | Offered for $5,495,000

SCAN ME

CHARTERONE REALTY

#1 Ranked *Real Estate Company in the Lowcountry*

SARA HUISS
(843) 696-4551
SaraHuiss@CharterOneRealty.com



WHAT'S FRESH IN NOVEMBER?

Stalk of the town

BROCCOLINI IS LONG ON FLAVOR, SHORT ON PREP AND DELICIOUS FROM TOP TO BOTTOM

STORY BY BAILEY GILLIAM

Broccolini has a bit of an identity problem. Depending on where you shop, this slender green vegetable might be labeled baby broccoli, tenderstem broccoli, sprouting broccoli or Broccolini, a trademarked name that has become its most familiar moniker. Whatever you call it, one thing it isn't is immature broccoli. It's a hybrid of broccoli and Chinese broccoli, combining familiar florets with long, tender stems and edible leaves. Sweeter and more delicate than traditional broccoli, it's also remarkably easy to cook. Roast it, grill it, steam it, or toss it into a stir-fry. This versatile green deserves an identity all its own.



GREEN WITH ENVY Tender from floret to stem, broccolini needs little more than a hot pan, a squeeze of lemon and a shower of Parmesan to become a standout side. Its mild, slightly sweet flavor and quick cooking time make it an easy match for everything from weeknight dinners to holiday spreads.

History

Despite its Italian-sounding name, broccolini traces its roots to Japan. In 1993 Sakata Seed Corp. developed the hybrid by crossing broccoli with Chinese broccoli, seeking desirable traits from both vegetables. Originally marketed as Asparation, a nod to its slender, asparagus-like stems, the vegetable eventually made its way to California for commercial production. By the late 1990s Broccolini had begun appearing in American produce aisles, where its more marketable name ultimately stuck.



Family matters

Broccoli, broccolini and broccoli rabe may share a produce aisle and a few too many letters, but they're distinctly different vegetables. Traditional broccoli has thick stalks topped by large, tightly packed florets. Broccolini has smaller florets, long tender stems and edible leaves. Broccoli rabe is the odd one out. Despite the name, it's more closely related to turnips and has thinner stems, more leaves and a noticeably bitter flavor. Broccolini is milder and sweeter, with a slightly nutty flavor and stems tender enough to eat from top to bottom.



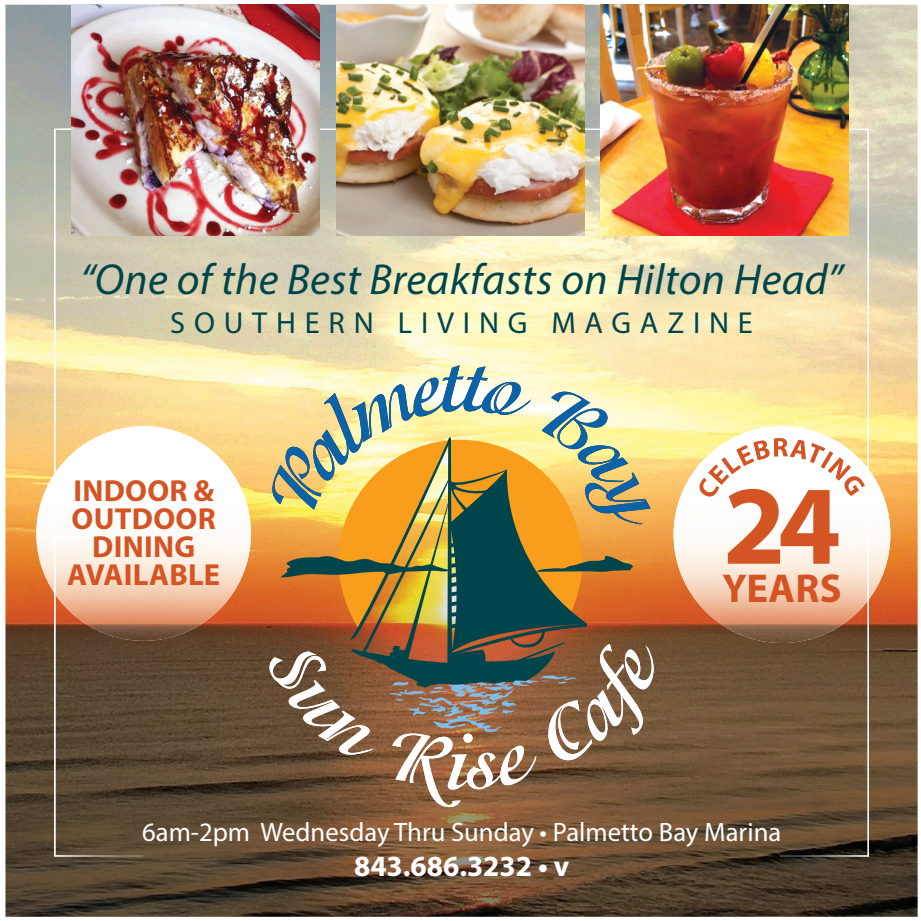
CRISP DECISION Broccolini's tender stems and florets are especially good roasted until lightly browned, then finished with Parmesan and something crisp for contrast. High heat brings out the vegetable's natural sweetness while preserving just enough bite.

Health benefits

Here's another reason to eat the whole stalk: broccolini packs plenty of nutrition into every part. Like other cruciferous vegetables, it provides fiber along with vitamins and minerals, including vitamins A, C and K, potassium, calcium and iron. It also contains glucosinolates, naturally occurring plant compounds found in cruciferous vegetables. The bottom line is simple: eating broccolini is an easy and delicious way to put more vegetables, fiber and nutrients on your plate.

Grow green

November is a good time to have broccolini growing in the Lowcountry. It performs best as a cool-season crop, with seeds or transplants going into the garden from late summer through fall once the worst of the heat has passed. Choose a spot with at least six hours of sun each day and rich, well-draining soil amended with compost. Keep the soil consistently moist, and watch for common brassica pests such as cabbage worms and aphids. When the main central shoot reaches harvest size, cut it rather than pulling the entire plant. That encourages smaller side shoots to develop, extending the harvest through our mild winter and potentially into early spring.





Best of the bunch

Look for bright-green, firm stalks with fresh-looking cut ends and tightly closed florets. The leaves should be crisp and vibrant too. Skip bunches with yellowing or flowering buds, shriveled ends, soft stems or dark spots, all signs that the vegetable is past its prime. Broccolini is often sold in relatively small bunches, so grab an extra one if you're feeding a crowd.



Keep it crisp

Leave broccolini unwashed until you're ready to use it, since excess moisture can speed spoilage. Refrigerate it loosely wrapped or in a produce bag in the crisper drawer. For longer storage, cut it into pieces, blanch briefly in boiling water, plunge it into an ice bath, drain thoroughly, and freeze in a single layer before transferring to freezer bags. For the best quality, use frozen broccolini within six to eight months.

GROWING STRONG Broccolini thrives in cool weather, making fall an ideal growing season in the Lowcountry. Harvest the central shoot when the florets are tight and well formed, then leave the plant in place. Smaller side shoots can continue developing for additional harvests through the cooler months.

Broc & roll

One of broccolini's greatest advantages is how little prep it requires. The florets, leaves and slender stems are all edible, so there's very little waste and no need to peel away a tough outer stalk. Rinse it under cold water just before cooking, trim any dry ends, and slice particularly thick stalks lengthwise so everything cooks evenly. That's it. From floret to stem, this vegetable is ready for the pan.

Tender love

Broccolini has a mild, slightly sweet and nutty flavor, with a subtle mustardy bite that mellows as it cooks. Its slender stems become tender quickly while retaining a satisfying bite, making it equally suited for sautéing, steaming, roasting and grilling. Pair it with garlic, ginger, sesame and soy sauce for Asian-inspired dishes; brighten it with lemon or lime; or finish it with Parmesan, feta or toasted nuts. It makes an easy green side for steak, lamb or salmon and slips effortlessly into pasta, pizza, salads, casseroles and stir-fries.



THE PERFECT SIDEKICK Mild, tender broccolini makes an easy partner for roasted or grilled meats. A quick steam or sauté keeps the stalks bright green and crisp-tender, while a sprinkle of red pepper adds a little heat.

COOK IT:

Sauté: *Cook with olive oil or butter over medium-high heat for 6-10 minutes, depending on thickness.*

Steam: *Steam for about 5 minutes, until bright green and tender-crisp.*

Roast: *Toss with olive oil, and roast at 425 degrees for 10-12 minutes.*

Grill: *Cook over medium-high heat for 5-6 minutes, turning occasionally.*



MICHAEL ANTHONY'S CUCINA ITALIANA

Broccolini with crumbled Italian sausage

Chef Will Overacre of Michael Anthony's Cucina Italiana pairs tender broccolini with savory Italian sausage, Parmesan and a splash of white wine for a rich, satisfying side. Broccoli rabe or rapini may be substituted for a more assertive, pleasantly bitter flavor.

INGREDIENTS

8 ounces broccolini (about 3 cups)
2 1/2 ounces Italian sausage (about 1/3 cup), cooked and crumbled
6 tablespoons olive oil
1 cup grated Parmesan
1/4 cup white wine
1 ounce garlic (6-8 cloves), peeled and minced
1 teaspoon crushed red pepper flakes
Fresh lemon juice, to taste
Lemon wedges, for garnish

DIRECTIONS [1] Blanch the broccolini until crisp-tender. Drain and set aside. **[2]** Heat the olive oil in a large skillet over medium heat. Add the cooked sausage and garlic, and sauté for about 2 minutes. **[3]** Deglaze the pan with the white wine, scraping up any browned bits. **[4]** Add the Parmesan, stirring quickly until it combines with the wine and oil to create a sauce. **[5]** Add the blanched broccolini and cook for about 2 minutes, tossing to coat. **[6]** Finish with lemon juice and crushed red pepper flakes. Transfer to a serving dish, and garnish with lemon wedges.



SPREAD THE JOY AND GIVE THE GIFT OF THE LOWCOUNTRY'S BEST DINING, SHOPPING & ENTERTAINMENT

From Nov. 1st through Nov. 21st Enjoy a FREE $15 Gift Card

as our present to you for every $100 you spend on SERG Gift Cards!



SCAN QR TO VISIT US ONLINE AT

SERGGROUP.COM/GIFTCARDS

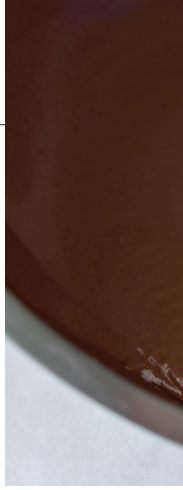
OR BUY IN PERSON AT ANY SERG LOCATION!

HOLIDAY SALE BEGINS 12AM NOVEMBER 1st & ENDS AT 11:59PM NOVEMBER 21st, 2026

SCAN ME

SERG Restaurant Group

Offer available on traditional gift cards and e-gift cards; promo code not required. SERG Gift Cards are not considered cash and therefore are not applicable to the cash discount at the restaurants. Gift cards are not valid for use at Coastal Provisions, Skull Creek Boathouse General Store, Skull Creek Dockside Ship Store, or Signature Catering & Events by SERG.



LOCAL FLAVOR

A taste of celebration

Recipes, party favorites and festive flavors made for sharing

STORY BY BAILEY GILLIAM

Some of life's best memories are made around the table. A beautiful cake marks a milestone, a bottle of Champagne turns dinner into an occasion, and a favorite dish brought to the party can become a tradition. This month Local Flavor celebrates the foods that make gatherings memorable, from a chocolate espresso cake layered with local history, to creative ways to cook with Champagne, party favorites from local chefs and the colorful world of sprinkles. Because when there's something to celebrate, good food is always part of the story.









CHARLIE'S L'ETOILE VERTE

Chocolate Espresso Cake

Some cakes mark more than an occasion. This show-stopping chocolate espresso cake serves up a slice of Charlie's L'Etoile Verte history, bringing together recipes from three chefs who helped shape the beloved Hilton Head restaurant. Adapted for the home kitchen, it combines current chef ***Joe Galluzzi's*** rich chocolate cake with former chef ***Josh Castillo's*** espresso cream cheese frosting and a chocolate finish inspired by original owner ***Charlie Golson's*** classic Pavé au Chocolat. The result is a delicious tribute to three eras of Charlie's. Makes one 9-inch, three-layer cake.

INGREDIENTS (chocolate cake)

4 cups all-purpose flour
4 cups granulated sugar
1 1/2 cups unsweetened ***cocoa powder****, sifted*
4 teaspoons baking soda
2 teaspoons salt
2 cups vegetable oil
2 cups whole milk
4 large eggs, beaten
2 teaspoons vanilla extract
2 cups hot brewed coffee



DIRECTIONS [1] Heat the oven to 350 degrees. Grease three 9-inch round cake pans, and line the bottoms with parchment paper. **[2]** In a large bowl, whisk together the flour, sugar, cocoa, baking soda and salt. **[3]** In a separate bowl, whisk together the oil, milk, eggs and vanilla. **[4]** Add the wet ingredients to the dry ingredients, and whisk until combined. Gradually add the hot coffee, and whisk until smooth, scraping the bottom and sides of the bowl to make sure no dry ingredients remain. The batter will be thin. **[5]** Divide the batter evenly among the prepared pans. Bake on the center rack for 25-30 minutes, or until the centers spring back lightly when touched, and a toothpick inserted in the center comes out clean or with a few moist crumbs. Cool in the pans for 10 minutes, then turn the layers onto wire racks, and cool completely.



INGREDIENTS (espresso cream cheese frosting)
8 ounces unsalted butter, softened
16 ounces full-fat cream cheese, softened
4 cups confectioners' sugar, sifted
2 teaspoons instant espresso powder
1 1/2 teaspoons vanilla extract
Pinch of salt
1 1/2 teaspoons Kahlúa

DIRECTIONS [1] In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and cream cheese until smooth and fluffy. **[2]** Gradually add the confectioners' sugar, mixing on low and scraping the sides and bottom of the bowl as needed. **[3]** Add the espresso powder, vanilla, salt and Kahlúa. Beat until smooth and fluffy. If the frosting becomes too soft to work with, refrigerate it briefly before assembling the cake.

INGREDIENTS (chocolate topping)
8 ounces semisweet or bittersweet chocolate, finely chopped
2/3 cup heavy cream

DIRECTIONS [1] Place the chocolate in a heatproof bowl. **[2]** Heat the cream just until steaming, then pour it over the chocolate. Let stand for 2-3 minutes. **[3]** Stir gently until the chocolate is completely melted and the mixture is smooth and glossy. **[4]** Let the ganache cool until thickened but still pourable.

ASSEMBLY [1] Place one completely cooled cake layer on a cake stand or serving plate. Spread an even layer of espresso cream cheese frosting over the top. Add the second layer and repeat, then top with the third cake layer. **[2]** Spread the remaining frosting over the top and sides of the cake, smoothing it into an even coat. Refrigerate for 20-30 minutes, or until the frosting is firm. **[3]** Starting in the center, spoon the cooled ganache over the top. Gently spread it toward the edges with an offset spatula, allowing some to drip naturally down the sides. **[4]** Use the spatula or back of a spoon to create a loose spiral in the chocolate. If desired, garnish with crumbled chocolate cookies. **[5]** Refrigerate until set. Keep the finished cake refrigerated, then let it stand at room temperature for 20-30 minutes before slicing and serving.

Editor's note: *This home-kitchen adaptation preserves Joe Galluzzi's original chocolate cake while scaling down Josh Castillo's espresso frosting and adapting Charlie Golson's Pavé au Chocolat into the finish shown here.*

FRENCH FLAIR
Lowcountry Style



Cookbooks now available!

Lunch
Monday – Friday
11:30 a.m. – 2:00 p.m.

Bar & Dinner
Monday – Saturday
5:00 p.m. – until...

Reserve a table online or call:
843.785.9277
CharliesGreenStar.com

$25 OFF
LUNCH OR DINNER
OF $100* OR MORE

November 1, 2026 –
February 28, 2027

Excludes the following dates:
November 23-28, 2026 • December 21-31, 2026
February 12-14, 2027

*$100 minimum is based on subtotal. LIMIT ONE PER CHECK. This offer cannot be combined with any other discounts, coupons or offers. Dine-in only. Excludes Mondays. Not valid for special wine events or other prix fixe menus–including Restaurant Week. Coupon must be presented. We will be closed January 1-14, 2027 for renovations.

CHARLIE'S L'ETOILE VERTE
A COASTAL BISTRO

8 NEW ORLEANS ROAD • HILTON HEAD, SC
#EATLOCAL @CharliesOfHiltonHead

A sip to be thankful for.

CAROLINA COFFEE & CRUMBS

Open daily from 7AM until 3PM

101 Pope Avenue, Coligny Plaza

843.342.4800

WHAT THE PROS LOVE

Bring this to the party

What do the pros bring when they're the guests? We asked local chefs and restaurant owners to share the dishes they reach for when it's their turn to show up with something delicious.



CACTUS STREET CANTINA

"Our shrimp ceviche. It's fresh, light and always a hit."

— Lauren Jordan



NUNZIO RESTAURANT + BAR

"Lasagna and meatballs. They travel well and are just as delicious the next day."

— Chef Nunzio Patruno



MICHAEL ANTHONY'S CUCINA ITALIANA

"Homemade pizza or nachos. They're both interactive, fun and easy for everyone to enjoy."

— Chef Will Overacre



PALMETTO BAY SUNRISE CAFE

"Bloody Mary cherry tomatoes: pierced cherry tomatoes soaked in vodka and served with lemon pepper for dipping."

— Leslie Stewart



RUSSO'S FRESH SEAFOOD

"Our house-cured smoked salmon dip. It travels well and pairs perfectly with a great wine and a nice cracker or crostini."

— Charles Russo

SIGNATURE DISH

Schnitzel happens

MIKE SIGLER REVISITS A CRISPY, SAVORY FAVORITE FROM HIS RESTAURANT DAYS



Every cook has that one recipe, the dish friends request and the one that always seems to make an appearance at gatherings. Each month Signature Dish shares a favorite recipe from someone in the local community, who then nominates the next cook in the chain. This month's recipe comes from longtime Lowcountry chef and restaurateur ***Mike Sigler***, nominated by Tonya Hudson. Sigler spent 51 years in professional kitchens, including 32 years in the Hilton Head and Bluffton restaurant scene. His career included culinary training in Sicily and executive-chef positions at major hotels before he and his wife, Shirley, opened Sigler's Rotisserie & Seafood in Bluffton. The couple sold the restaurant and retired in 2019 after more than two decades in business.



MIKE SIGLER

Schnitzel à la Holstein

For 23 years this hearty European classic was a favorite at Sigler's Rotisserie and Seafood in Bluffton. Crisp breaded cutlets are topped with sunny-side-up eggs and anchovies, then finished with capers, parsley and a lemony pan sauce. Make it with veal, pork, chicken or turkey, and serve it as Mike did with mashed potatoes and vegetables, or pair it with spaetzle, noodles or braised red cabbage.

INGREDIENTS (Serves 2)

4 (3-ounce) veal, pork, chicken or turkey cutlets
1/2 cup all-purpose flour
2 large eggs, beaten
1 cup plain breadcrumbs
Clarified butter or neutral oil, for frying
Juice of 1 lemon
Capers, to taste
Chopped fresh parsley, to taste
2 large eggs
Anchovy fillets, to taste
1/2 lemon, for serving

DIRECTIONS [1] Place the cutlets between sheets of plastic wrap or parchment paper, and gently pound to an even thickness. **[2]** Place the flour, beaten eggs and breadcrumbs in three separate shallow dishes. Dredge each cutlet in flour, shaking off the excess, then dip in egg and coat evenly with breadcrumbs. **[3]** Heat a generous layer of clarified butter or oil in a large skillet over medium-high heat. Working in batches if necessary, fry the cutlets until crisp and golden brown on both sides and cooked through. Transfer to a plate and keep warm. **[4]** Carefully drain the excess fat from the skillet. Add the lemon juice and capers, scraping up the flavorful browned bits from the bottom of the pan. Stir in the parsley, and spoon the sauce over the schnitzel. **[5]** In a separate skillet, fry the remaining two eggs sunny-side up. Place one egg over each serving of schnitzel, and arrange the anchovy fillets on top. **[6]** Finish with additional capers and parsley, and serve with lemon for squeezing.



DINE OUT!

for Cub Scout Troop 222
November 18th, 2026

50% of sales all day. Dine in or Carry out.

for Christ Lutheran Preschool
December 3rd, 2026

50% of sales all day. Dine in or Carry out.

JOIN US FOR LUNCH OR DINNER
DINE IN OR EAT OUT

LIVE MUSIC 7 NIGHTS
A WEEK AND HAPPY HOUR
4 P.M. TO 6 P.M. EVERYDAY
OPEN DAILY FROM 11:30 A.M.



The SandBar
Beach Eats



101 POPE AVENUE,
Coligny Plaza • HHI
843-342-SAND(7263)

HILTON HEAD
OLIVE OILS & BALSAMICS

Autumn is on the menu.

Fresh flavors. Festive gatherings.
Delicious inspiration.



From Thanksgiving feasts to holiday celebrations, bring something extraordinary to your table with our newest seasonal flavors:

PUMPKIN SPICE BALSAMIC • DARK APPLE BALSAMIC
WALNUT-INFUSED EVOO • CRANBERRY-INFUSED EVOO

- Weekly Classes & Private Events -
Full schedule online @ HILTONHEADOILS.COM

Located in The Village at Wexford
1000 William Hilton Pkwy, Suite F6 | (843) 681-2722



SECRET INGREDIENT

POP GOES THE PARTY Champagne may be synonymous with celebration, but the fun doesn't stop after the cork flies. Once the glasses are filled, leftover bubbly can bring bright acidity and delicate flavor to sauces, seafood, risotto, desserts and even fried chicken. And if the bottle has gone flat, don't pour it down the drain. As long as it still tastes fresh, it can still shine in the kitchen.

Pop, pour and cook

GIVE LEFTOVER CHAMPAGNE A SECOND ACT IN THE KITCHEN

Champagne may be made for raising a glass, but the celebration doesn't have to end when the party does. That unfinished bottle can bring bright acidity, delicate fruit and a touch of elegance to everything from seafood and risotto to sauces and desserts. And if the bubbles are gone, no problem. The fizz may fade, but the flavor is still ready to party.

In the kitchen, Champagne works much like dry white wine, with flavors that can range from citrus, apple and pear to floral, nutty and brioche-like notes. Cooking concentrates those flavors, while the wine's acidity provides a welcome counterpoint to rich ingredients such as butter, cream and cheese.

For savory dishes, brut is the most versatile choice. It's dry enough to add brightness without making a dish noticeably sweet, and there's no need to sacrifice an expensive vintage bottle to the saucepan. An affordable Champagne works beautifully, as do other dry sparkling wines such as Cava, Crémant or dry Prosecco. Save the special bottle for your glass.

The key is not to overdo it. Add Champagne early enough for its flavors to mingle with the other ingredients, but avoid reducing it too aggressively, which can concentrate both acidity and sweetness. Butter, cream, stock and herbs can help bring everything into balance. Flat Champagne works just as well, provided it still smells fresh and tastes good.

A BEAUTIFUL TABLE. A THANKFUL HEART.

Gather with *Gratitude*

For the meals we share and the memories we make.

VIETRI®



Le Cookery

Set a beautiful table with Le Cookery.

Cook beautifully. Gather joyfully. Celebrate often.

The Village at Wexford • Hilton Head Island

lecookeryusa.com | 843.785.7171

FARMERS MARKET
BLUFFTON
SOUTH CAROLINA
est. 2008

OPEN WEDNESDAY
BEFORE THANKSGIVING
12PM UNTIL 4PM
CLOSED THANKSGIVING

Farm, fresh local produce, flowers, meats, dairy, seafood, honey, baked goods, pastas, sweets, specialty foods, & prepared food to enjoy at the market or take home. Educational lectures, community outreach, kids activities, yoga, & more! Fun for the whole family!

FALL IS HERE!

LIVE MUSIC &
SEATING AT THE
HEYWARD HOUSE

68 BOUNDARY STREET AT
MARTIN FAMILY PARK IN OLD TOWN BLUFFTON
FARMERSMARKETBLUFFTON.ORG
843.415.2447

PURE WAY Whole Home Filtration
bluffton HEART OF THE LOWCOUNTRY
National WIC Association
SNAP Supplemental Nutrition Assistance Program

Sprinkle some fun

FROM JIMMIES TO SUGAR PEARLS, A GUIDE TO THE TINY TOPPINGS THAT MAKE EVERYTHING FEEL LIKE A CELEBRATION



Nothing says celebration quite like sprinkles. They turn a plain cupcake into a birthday cupcake, dress up a sugar cookie and make an ordinary scoop of ice cream feel like an occasion. But the sprinkle aisle offers far more than those familiar rainbow rods. Some varieties hold up beautifully in the oven, while others bleed into batter, add serious crunch or are best saved for the finishing touch. Here's how to pick the right sprinkle for the party.



JIMMIES The classic sprinkle. These long, skinny rods come in nearly every color imaginable and are among the most versatile choices for baking and decorating. Fold them into cake or cookie batter for colorful confetti throughout, or press them into fresh buttercream for a festive finish. ***Best for:*** *Funfetti, cakes, cookies, cupcakes and ice cream*



NONPAREILS Tiny, round and extra crunchy, nonpareils are also known as "hundreds and thousands" in some parts of the world. They cling beautifully to melted chocolate and freshly dipped treats, but think twice before stirring them into wet batter or frosting. Their colors can bleed and create streaks. ***Best for:*** *Chocolate-dipped treats, cake pops and truffles*

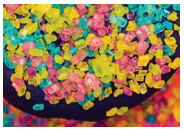
QUINS Think of quins as edible confetti. These flat sprinkles come in circles, stars, hearts, snowflakes and countless other shapes, making them an easy way to match a birthday, holiday or party theme. Press them into soft frosting just before serving for the cleanest look. ***Best for:*** *Cupcakes, cakes and themed treats*





SANDING SUGAR Made of coarse sugar crystals that catch the light, sanding sugar delivers sparkle without overwhelming a dessert. Sprinkle it over cookies, muffins or pastries before baking, or use it to add shimmer to frosting and other finished treats. ***Best for:*** *Cookies, muffins and sparkling finishes*

COARSE SUGAR Bigger crystals mean bigger crunch. Coarse sugar has larger grains than sanding sugar, giving baked goods a more pronounced, jewel-like finish. Sprinkle it over dough or pastry before it goes into the oven for a crisp, sparkling crust. ***Best for:*** *Cookies, pie crusts, scones and muffins*





SUGAR PEARLS For celebrations that call for a little polish, sugar pearls provide an elegant alternative to rainbow sprinkles. Available in different sizes, colors and pearlescent finishes, they look especially striking when placed individually on cakes and cupcakes. Some varieties are quite hard, so a little goes a long way. ***Best for:*** *Wedding cakes, anniversaries and elegant desserts*

DRAGÉES Shimmering silver and gold dragées bring instant glamour, but check the label before decorating. Some metallic varieties are sold for decorative purposes rather than consumption and can be hard on teeth. Always follow the package directions, and remove any decoration-only pieces before serving. ***Best for:*** *Decorative showpieces*





SPRINKLE MIXES Can't choose just one? Sprinkle mixes combine jimmies, quins, pearls, nonpareils and other decorations in complementary colors, shapes and sizes. The mix of textures creates an elaborate look with almost no effort, making them especially handy when you want maximum impact with minimal fuss. ***Best for:*** *Birthday cakes, cupcakes, cookies and dessert tables*

SPRINKLE SMARTER

Going into the batter? *Jimmies are the safest bet for that classic funfetti look. Fold them in gently and avoid overmixing, which can encourage colors to streak.*

Going into the oven? *Sanding and coarse sugars are excellent for topping cookies, muffins, scones and pastries before baking. Save delicate shapes and decorative pearls for afterward.*

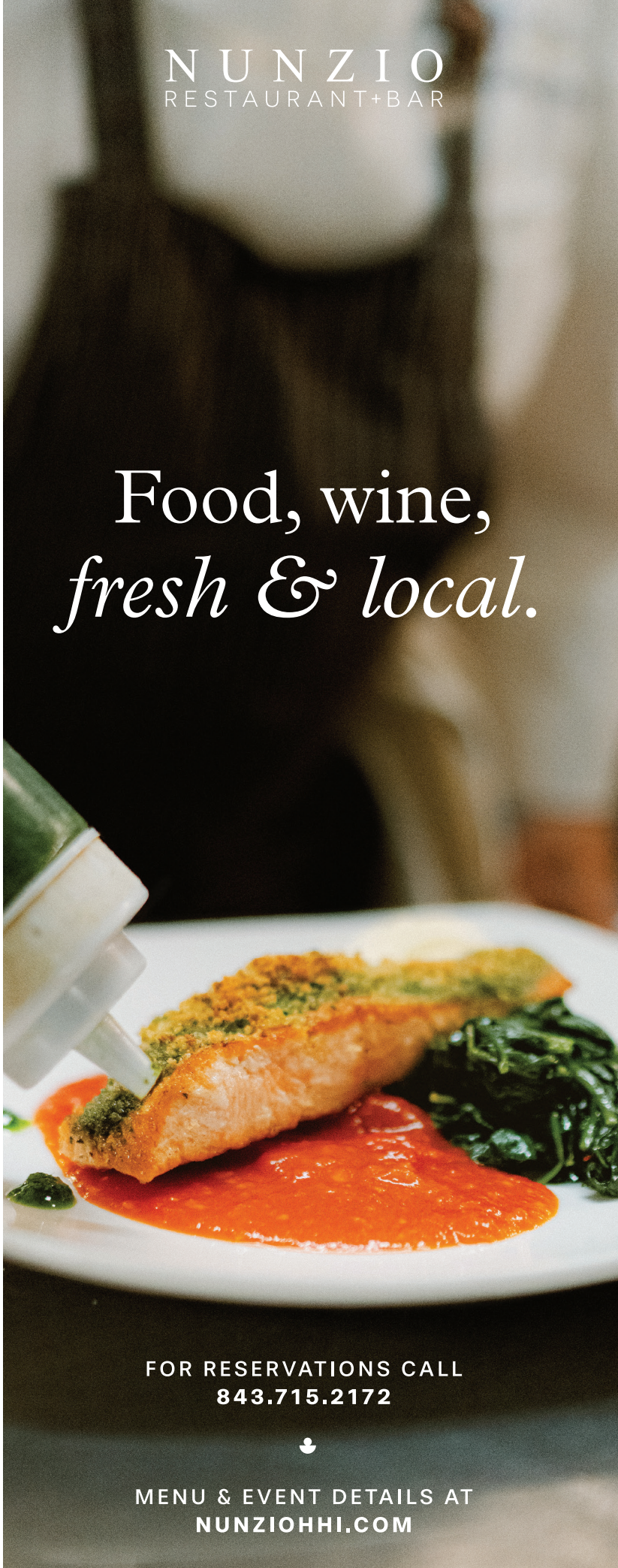
Covering a cake? *Hold the cake over a rimmed baking sheet or wide bowl, then gently press handfuls of sprinkles into fresh butter cream. Whatever falls off can be collected and used again.*

Decorating with pearls or quins? *Place larger pieces individually for better control and a more polished finish. Tweezers can make intricate designs easier.*

Coating cake pops or truffles? *Dip first, then immediately roll or sprinkle before the chocolate or coating has time to set.*

Want an even scatter? *Sprinkle from several inches above the dessert rather than dumping them on from close range. You'll get more even coverage and fewer clumps.*

Saving some for the next celebration? *Keep sprinkles tightly sealed in a cool, dark and dry place. Heat and moisture encourage clumping and color bleeding, while prolonged light can fade their colors.*



A taste of the times

Eight decades of party foods that captured the way America celebrated

STORY BY LANCE HANLIN

Sometimes a party means gathering around a bubbling pot of cheese. Sometimes it means piercing a saucy meatball with a frilly toothpick. And sometimes it means arranging prosciutto into a rose and hoping nobody destroys it before the photo is taken. Party food has a way of marking time. ***Here's a taste of how America celebrated, one iconic dish at a time.***



1950s: Cheese balls

Few foods capture mid-century entertaining quite like the cheese ball. An early recipe appeared in Virginia Safford's 1944 cookbook, *Food of My Friends*, and the appetizer became a popular party food in the 1950s and '60s. The formula was wonderfully simple: Blend soft cheese with seasonings, shape it into a ball, roll it in chopped nuts, surround it with crackers, and let guests dig in.
Why it worked: *Easy to make ahead, easy to share and impressive enough for company.*



1960s: Fondue

If there was ever a dish designed for a party, it was fondue. According to the Smithsonian's National Museum of American History, home fondue sets were "all the rage" by the 1960s, with kitchen stores even selling fondue-party kits. Guests gathered around a communal pot, spearing bread with long forks before plunging it into warm cheese. Dinner had become an activity.
Why it worked: *Food, conversation starter and entertainment all in one.*



1970s: Cocktail meatballs

Nothing says retro cocktail party quite like a meatball on a toothpick — particularly one covered in grape jelly. The sweet-and-savory combination was already popular in the 1960s, when "Chafing Dish Meatballs," made with grape jelly and chili sauce, appeared in the 1967 *Elegant But Easy Cookbook*. The trend rolled right into the next decade. By the end of the '70s, recipes for cocktail meatballs were still appearing in major cookbooks, including the 1978 edition of *Betty Crocker's Cook Book*.
Why it worked: *Bite-sized, inexpensive and almost impossible to eat just one.*


GATHER BESIDE THE WATER,
where local flavors and Lowcountry views set the table.
Montage
PALMETTO BLUFF
BIG SKY | DEER VALLEY | HEALDSBURG
LAGUNA BEACH | LOS CABOS | PALMETTO BLUFF
Future Destinations: BAHAMAS | PUNTA MITA | VALLE DE GUADALUPE
MONTAGE.COM | (843) 836-6210
On Location at Montage Palmetto Bluff
OCTAGON

1980s: Baked brie



Baked brie brought a little drama to the 1980s appetizer table. Wrapped in puff pastry and baked until golden, it looked elaborate without demanding restaurant-level effort. Hosts could dress it up with fruit, nuts or preserves, then cut through the crisp pastry to reveal warm, creamy cheese inside. It looked sophisticated, served a crowd and made an entrance.
Why it worked: *Maximum elegance for surprisingly little effort.*



1990s: Seven-layer dip

By the '90s one of America's favorite party foods came piled high in a casserole dish: layers of beans, guacamole, sour cream, cheese and assorted toppings. *The Washington Post* traced an early print appearance to a 1981 issue of *Family Circle*, where it was called "Tex-Mex Dip." Over the years the colorful layered dish became a natural fit for game days, potlucks and casual get-togethers. Nobody needed to know which fork to use. You just needed a sturdy tortilla chip.
Why it worked: *Colorful, customizable and built for a crowd.*

2000s: Cupcake towers



For generations the celebration cake was practically untouchable. Then cupcakes started climbing the ladder. New York's Magnolia Bakery opened in 1996, and in 2000 it appeared on *Sex and the City*, giving cupcakes a major pop-culture moment. As the cupcake craze grew, the individually portioned treats found their way onto tiered stands at birthdays, showers and weddings, delivering the drama of a celebration cake without the slicing and serving.
Why it worked: *Cute, customizable and perfectly portioned.*

DINE IN • ORDER ONLINE • 843.715.2500
DOWNTOWN.SALTYDOG.COM

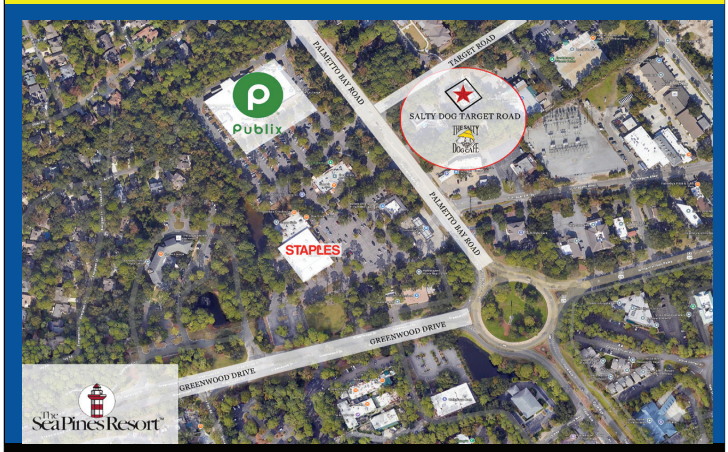
There's A New Dog In Town

Jackie'S Ice Cream Parlor



homemade ice cream • shakes • banana splits
hand tossed pizza • kid's menu • burgers • hot dogs
pasta • salads • sandwiches • salty dog classics
exciting new dishes from Chef Akhil James

Just Off Palmetto Bay Road Near The Sea Pines Circle



ORIGINAL HOME OF PELICAN PICTURES MOVIE THEATER:
Circa 1978

SHARE THE FUN WITH US f /saltydog @thesaltydogcafe
6 Target Road • Hilton Head Island • 843.715.2500

THE SALTY DOG CAFE
a restaurant for humans

Come in We're OPEN



2010s: Charcuterie boards

Eventually the party platter became the party. Charcuterie itself is centuries old, but social media gave the traditional spread a distinctly modern makeover. By the late 2010s carefully styled boards of folded meats, cheeses, colorful fruit and artfully placed accompaniments had become centerpieces made almost as much for the camera as the crowd. Soon the concept expanded beyond traditional meat-and-cheese spreads to boards built around everything from breakfast foods to desserts. For all that arranging, though, the idea brings us right back to where we started: Put good food in the middle, invite people to gather around, and give them something worth celebrating.
Why it worked: *Beautiful, endlessly adaptable and designed for sharing.*



2020s: Butter boards

If charcuterie boards were made for Instagram, butter boards were born for TikTok. The idea went viral in 2022 after cookbook author Justine Doiron shared a video inspired by chef Joshua McFadden: softened butter spread across a board and scattered with herbs, seasonings and other toppings, ready for guests to swipe up with pieces of bread. Suddenly one of the simplest ingredients in the kitchen had become a party centerpiece. The craze was brief but perfectly captured a new era in entertaining, when a dish could go from social-media post to party table almost overnight.
Why it works: *Easy to customize, fun to share and practically made for social media.*



2030s: The comeback?

What will we serve at parties in the next decade? Our prediction: The future may taste a lot like the past. As food trends move faster and nostalgia keeps finding its way back to the table, yesterday's party favorites could return with decidedly modern upgrades. Think dressed-up deviled eggs, elaborate cheese balls, sophisticated dips and cocktail snacks your grandparents might recognize — just plated better and photographed from above. After decades of chasing the next big thing, perhaps the ultimate party trick will be making something old feel new again.
Why it might work: *Nostalgic, comforting and proof that a good party food never really goes out of style.*



Beyond the board

HOMEMADE TOUCHES TURN A CLASSIC CHARCUTERIE SPREAD INTO SOMETHING WORTH CELEBRATING

STORY + PHOTOGRAPHY BY ALEA WILKINS



For a season of get-togethers, serve a spread worth gathering around. Charcuterie boards blend all of the kitchen's indulgences into one timeless arrangement. Cured meats, fancy cheeses, sweet honey and fig jams all find their place. The best part? The customization options are limitless. To make her spread extra special, LOCAL Life publisher ***Lori Goodridge-Cribb*** adds homemade candied pecans and a whipped ricotta dip, a reminder that personal touches make parties memorable.



SWEET TIMING The secret to evenly candied pecans is a mid-bake stir. Bake them for 20 minutes, give them a good stir to redistribute the sugary coating, then return them to the oven for another 20 minutes. Let them cool completely before adding them to the spread.



GATHER & GRAZE Made for fall gatherings, this abundant charcuterie board layers cured meats, cheeses, crackers, olives, dried fruit and fresh herbs with homemade candied pecans and whipped ricotta. Warm flavors, rich textures and plenty of variety make it an easy centerpiece for everything from game day to Thanksgiving.

Candied pecans



INGREDIENTS

12 ounces pecans
1 egg white
1/2 cup white sugar
1/2 cup brown sugar
1 teaspoon ground cinnamon
1 teaspoon salt

DIRECTIONS [1] Heat oven to 300 degrees. Whisk egg white in a small mixing bowl until slightly frothy. Add pecans and whisked egg white to a large mixing bowl. Stir to evenly coat pecans. **[2]** Add white sugar, brown sugar, ground cinnamon and salt. Stir again until evenly coated. **[3]** Transfer pecans to a baking pan lined with parchment paper. Spread into a thin, even layer. Bake for 40 minutes, stirring halfway through. Let cool before serving.

WHIPPED RICOTTA

INGREDIENTS

16 ounces whole-milk ricotta
1/4 cup extra-virgin olive oil (Lori prefers Tuscan Herb from Hilton Head Olive Oils & Balsamics)
1 teaspoon red pepper flakes
1/2 teaspoon salt, plus more to taste

DIRECTIONS [1] Add ricotta, olive oil, red pepper flakes and salt to a food processor or blender. Blend until smooth and combined.

Watch & learn

*Watch Lori prepare this festive charcuterie board on From Scratch, LOCAL Life's cooking series on YouTube **@LocalLifeSC**.*



EGG-CELLENT JOB
To separate the egg yolk from the whites, Lori gently passes the yolk back and forth between two split shells, allowing the whites to drip into the bowl. Cracking under the pressure? Don't worry — a little practice makes perfect.



locallife

PRESENTS

From Scratch

an online video cooking series featuring publisher Lori Goodridge-Cribb

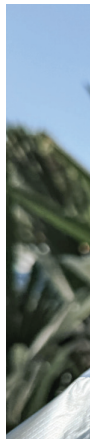
COMPANY'S COMING. The table needs setting. The oven is warming up. And LOCAL Life publisher Lori Goodridge-Cribb is right there with you. Each month on From Scratch, Lori invites readers into her kitchen to share a seasonal recipe made for gathering. She believes the best memories happen around the table, and she is happy to show you exactly how she brings it all together. For November, she prepares a festive charcuterie board - the perfect celebration centerpiece.

To see Lori in action and watch every episode of "From Scratch," scan the QR code or visit LOCAL Life's YouTube channel at @LocalLifeSC.

Follow the recipe on the left, then head to LOCAL Life's YouTube channel at @LocalLifeSC to watch the full episode. You will pick up smart kitchen shortcuts, simple hosting ideas and a few well-earned stories from Lori's years of cooking for family, friends and anyone lucky enough to pull up a chair.

RESTAURANT news & notes

FRESH FOOD + NOW OPEN + HOT PRODUCTS



BY BAILEY GILLIAM

The dish

The Lowcountry food scene is giving us plenty of reasons to gather this month. Fresh pasta is rolling out in Habersham, espresso is hitting the road, a Hilton Head favorite is heading back to Bluffton, and one beloved Beaufort watering hole has poured its final drink. ***Here's what's happening around the region.***

NOW OPEN





Sfoglia Ristorante Italiano *HABERSHAM VILLAGE, BEAUFORT*

Fresh pasta has a new home in Habersham Village. *Sfoglia Ristorante Italiano has opened in the former Miramare space at 27 Market, serving Southern Italian cuisine with pasta made to order, local seafood and artisan breads baked in-house. Award-winning chef Luca Caretti and general manager Cory Caretti remain at the helm. New offerings include lunch, Sunday brunch and a prix fixe chef's tasting menu. Seasonal lunch and dinner menus will change monthly.*



Faith's LITTLE BAKE SHOP



Faith's Little Bake Shop *SHELL POINT AREA, BEAUFORT*

Sourdough Saturdays have arrived near Shell Point. *Faith's Little Bake Shop is a new home bakery specializing in sourdough creations and custom treats. A fresh menu drops each Wednesday, with orders available for Saturday pickup.*

HIGH TEA
~TEA & COFFEE BAR~FRESH BAKED GOODS~
~COOL MERCHANDISE~
1407 KING STREET BEAUFORT, SC
843.694.4456
in the LOWCOUNTRY

High Tea in the Lowcountry

1407 KING ST., BEAUFORT

Put the kettle on. *High Tea in the Lowcountry is now open inside the King Street Arts Center in Beaufort's Freedman Arts District, offering tea, coffee and fresh-baked treats. Guests can settle in for a sip and a snack, then browse a selection of merchandise inside the arts center.*



Mill-Hi Coffee

MOBILE ESPRESSO BAR

The coffee shop is hitting the road. *Mill-Hi Coffee is bringing its mobile espresso bar to weddings, corporate events, private parties, grand openings and other gatherings across the Southern Lowcountry. Bookings include unlimited espresso drinks during the service window, plus matcha, chai and hot chocolate, with custom specialty drinks available for individual events. The locally built cart serves Beaufort, Port Royal, Bluffton, Hilton Head Island, Hardeeville and Yemassee.*

COMING SOON



Tin & Tallow

68 BLUFFTON ROAD, BLUFFTON

Tin & Tallow is heading back to Bluffton. *The Hilton Head restaurant is planning a second location in the former Mexicali Fresh space on Bluffton Road, between Sam's Club and Goodwill, with hopes of opening in mid-January. The family-friendly sports bar will serve lunch and dinner and feature a large screened-in patio with heaters and TVs. For the owners, who got their start with food-truck days in Bluffton, the expansion is a homecoming of sorts. Events and gatherings are also planned for the new location.*

Bluffton Prosciutto Co.

4376 BLUFFTON PARKWAY, BLUFFTON

Prosciutto, fresh mozzarella and Italian sandwiches are coming to Bluffton Parkway. *Bluffton Prosciutto Co. is preparing to open with fine Italian meats and cheeses, house-made fresh mozzarella and prepared foods to go. Inspired by Epicurean 360°, the shop will combine an Italian specialty market with an easy stop for lunch or dinner to take home.*



Dinner2Go Coastal Kitchen & Pantry

1210 SEASIDE ROAD, ST. HELENA ISLAND

Dinner2Go is putting down roots. *The local meal service is preparing to open its first storefront, Dinner2Go Coastal Kitchen & Pantry, on St. Helena Island. The permanent space will expand on its lineup of fresh, locally inspired prepared foods, though exactly what will stock the pantry remains under wraps. The team is putting the finishing touches on the shop and plans to open soon.*



NEWS & NOTES



Allovours brings pecan butter to Bluffton

Pecans are getting the peanut-butter treatment in Bluffton. *Allovours specializes in handcrafted pecan butter and cookies, including a signature pairing of Maple Classic pecan butter with Medjool dates. Products are available online within South Carolina, at local farmers markets and through local delivery when available.*





Michael Anthony's earns global honors

Michael Anthony's Cucina Italiana has landed among the world's best in Tripadvisor's Travelers' Choice Awards Best of the Best. *The Hilton Head restaurant was ranked the No. 2 fine-dining restaurant in the United States and No. 23 in the world, based on traveler ratings and reviews. Fewer than 1% of Tripadvisor's 8 million listings receive the Best of the Best distinction.*

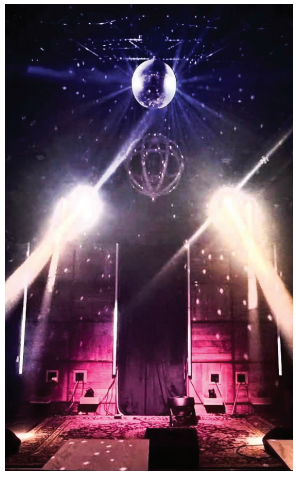




Hemingway's closes after 32 years

A longtime Beaufort gathering place poured its final drink. *Hemingway's closed after 32 years, ending a run filled with celebrations, late nights and legendary hurricane parties, including occasions when floodwaters rose inside the bar and patrons kept the party going. Fittingly, Hemingway's marked its final day with one last "Hurricane Party," inviting generations of regulars back to raise a glass to the little bar that became a Beaufort institution.*





Roasting Room unveils major revamp

The Roasting Room has emerged from a summer-long overhaul with a new look and experience. *The intimate Bluffton music venue now features new lighting, table and booth seating, an expanded bourbon display and tableside service. A new cocktail program and light menu of charcuterie, hummus, desserts, coffee, gelato and more round out the refresh, with additional food offerings planned.*



Grounded Cafecito rolls out a new trailer

Grounded Cafecito is ready to roll. *After nearly a year of serving Beaufort from its coffee stand at local events, the business debuted a mobile trailer affectionately dubbed "Big Mama" in early October. The larger setup allows the team to serve more events and customers around the area, with new drinks and products also in the works.*

HILTON HEAD ISLAND

SEAFOOD FESTIVAL



TWENTY YEARS OF TASTE

Honoring Two Decades of Coastal Flavor,
Community & Lowcountry Tradition

FEBRUARY 22–28, 2027

SAVE THE DATE

HILTONHEADSEAFOODFESTIVAL.COM

BENEFITING THE DAVID M. CARMINES FOUNDATION

Michael Anthony's
CUCINA ITALIANA
Excellence Redefined
RESTAURANT
THE MARKET CAFE
EVENTS & CATERING
COOKING SCHOOL
AT MICHAEL ANTHONY'S
www.michael-anthonys.com
843.785.6272
Orleans Plaza . 37 New Orleans Road
Hilton Head Island . SC

TRY THESE

Lowcountry bites worth passing around

Good food has a way of turning time together into an occasion. *Whether it's dinner for two, a table full of friends or a few plates making the rounds, these Lowcountry bites deserve a spot on the table.*



SLICE TO SHARE
Pass this one around before it disappears. ***The Southern Peel*** layers black bean purée, fresh tomatillo and queso fresco onto a pizza finished with jalapeño, cilantro and lime crema. Bright, zesty and just messy enough to require another napkin.

SHUCK YEAH
Saturday afternoons are for oysters at ***Coast at Sea Pines Beach Club***. Fresh local clusters from Maggioni Oyster Company on St. Helena Island are roasted on-site and served by the water, with live music and drink specials from 1-4 p.m. The view comes free.





PILE IT ON
Nachos could never. ***Charbar Co.*** takes things further with bourbon BBQ chachos: hand-cut chips piled high with smoked pulled pork, bourbon barbecue sauce, pepper jack queso, pimento cheese, red pepper jelly and scallions. Sweet, smoky, cheesy and gloriously over the top.



STICK TOGETHER

Good things come on skewers at ***Thai Smile Cuisine***. Its guest-favorite chicken satay marinates overnight in a house-prepared blend of 10 ingredients before hitting the grill. Homemade peanut sauce and a refreshing Thai cucumber salad complete the plate.

SIMPLY REFINED

Sometimes the best way to start is to keep things simple. ***Nunzio Restaurant + Bar*** serves its carpaccio di manzo tradizionale paper-thin and full of fresh Italian flavor, proving a starter doesn't need to shout to get everyone's attention.





SWEET HEAT

Sweet, spicy, crispy. ***ELA's On The Water*** hits all three with its honey lime shrimp, lightly fried until crisp outside and tender inside, then tossed in honey-lime sriracha aioli. Consider ordering enough for the table.

SOUTHERN SWEETNESS

Save room for this one. ***The Salty Dog*** gives a Southern favorite a South Beach spin with house-made beignets fried until golden, paired with strawberry cream cheese compote and finished with powdered sugar and fresh blueberries.





PASS THE BURRATA

Few things bring a table together faster than burrata. ***Alexander's Restaurant & Wine Bar*** pairs the creamy centerpiece with sun-dried tomato pesto, heirloom tomato salad, toasted bread and balsamic reduction. Tear, dip, pass, repeat.

join us for the holidays!

OPEN THANKSGIVING 11AM - 8PM



CALL 843-785-3030
FOR RESERVATIONS

DINNER DAILY @ 5
BRUNCH DAILY SUNDAY - FRIDAY 11-2

ONE SHELTER COVE LANE
HILTON HEAD ISLAND, SC
843.785.3030 | WWW.ELASGRILLE.COM



WWMD

What would Margaret drink?

Margaret Pearman, *a certified sommelier with the Court of Master Sommeliers, curates the acclaimed wine program at Charlie's L'Etoile Verte. This month, she shares the right bubbles for everything from brunch with friends to a Champagne-worthy moment.*

Pop the cork

Sparkling wines for every celebration



BUILD YOUR OWN

A mimosa bar makes an easy, festive centerpiece for celebrations large and small. Keep chilled bottles of prosecco or cava nearby, then let guests mix their own with orange, grapefruit or other fresh juices.

Brunch with friends: CAVA AND PROSECCO



Spain's cava and Italy's prosecco are easy on the wallet and made for a leisurely brunch. Prosecco brings bright pear and peach notes, while cava, made using the same traditional method as Champagne, offers crisp acidity and fine bubbles that hold up beautifully in a mimosa. Add fresh orange juice, and let the conversation flow.

Try this: *Poggia Costa Prosecco, $15 retail*

A big gathering: CRÉMANT DE BOURGOGNE



Hosting a crowd? Burgundy's crémant is made primarily from chardonnay and pinot noir using the traditional method, often at a fraction of the price of Champagne. That makes it an excellent choice when you want to pour generously. For Thanksgiving, a dry crémant offers bright fruit and lively acidity that can carry you from turkey and stuffing to tangy cranberry sauce. Crémants are also produced throughout France, including the Loire, Jura and Alsace, using grapes such as chenin blanc, cabernet franc, pinot gris, pinot blanc and gewürztraminer. Exploring different regions is an affordable way to discover just how varied French sparkling wine can be.

Try this: *Bailly-Lapierre Brut Rosé Crémant de Bourgogne, $35 retail*

A moment for two: CHAMPAGNE



Some occasions call for the real thing. Save Champagne for ringing in the new year, an anniversary, an engagement or simply a quiet toast with someone special. At your local wine shop, ask about grower Champagne: small-production wines made by the people who grow the grapes, often offering distinctive character and impressive craftsmanship. And don't limit Champagne to the opening toast. Its acidity, bubbles and complexity make it wonderfully food-friendly, capable of carrying an entire meal. For sparkling wines made outside Champagne, look for bottles produced using the traditional method, in which the second fermentation takes place in the bottle.

Try this: *Pierre Moncuit Blanc de Blancs Extra Brut Grand Cru, $95 retail*



SOUTHERN TIDE SIGNATURE STORE

Shelter Cove Harbour & Marina
Adjacent to the Neptune Statue

17 Harbourside Ln, Suite A & B, Hilton Head Island, SC 29928

MON-SAT 10AM - 8PM | SUN 10AM - 6PM

888-974-0519 | southerntidehiltonhead.com

SHOP NOW

Raise a glass

Two festive cocktails perfect for toasting occasions big, small and everything in between

STORY BY BAILEY GILLIAM

*Some moments call for a toast. Others call for a punch bowl. These festive recipes from **Tito's Handmade Vodka** cover it all, whether you're raising a flute to a milestone or filling glasses for a houseful of friends. One pairs bubbles and berries for an elegant celebratory sip; the other brings together apple, citrus and warming spice in a fall punch made for sharing. Pick your occasion, gather your people and raise a glass.*



For the toast

Tito's Berry Dazzler

Bubbles make almost anything feel worth celebrating. Sparkling white wine gives this cocktail its fizz, raspberry liqueur adds a burst of berry sweetness and Tito's Handmade Vodka gives it a little extra spirit. Finished with a fresh raspberry and rosemary sprig, it's elegant enough for a milestone but easy enough to mix whenever the moment calls for a clink.

INGREDIENTS

1 ounce Tito's Handmade Vodka
3 ounces sparkling white wine
1/2 ounce raspberry liqueur
1 raspberry, for garnish
*1 **rosemary sprig**, for garnish*



DIRECTIONS [1] Add the vodka, sparkling wine and raspberry liqueur to a flute. **[2]** Garnish with the raspberry and rosemary sprig.

For the party

Tito's Harvest Punch

When the guest list grows, bring out the punch bowl. Made for a crowd, this autumnal punch combines cranberry-orange-infused Tito's Handmade Vodka with prosecco, apple cider and ginger beer for a bubbly blend of crisp fruit and warming spice. Sliced apples, oranges and cinnamon sticks add seasonal flair, while cinnamon-sugar rims give every glass a festive finish.

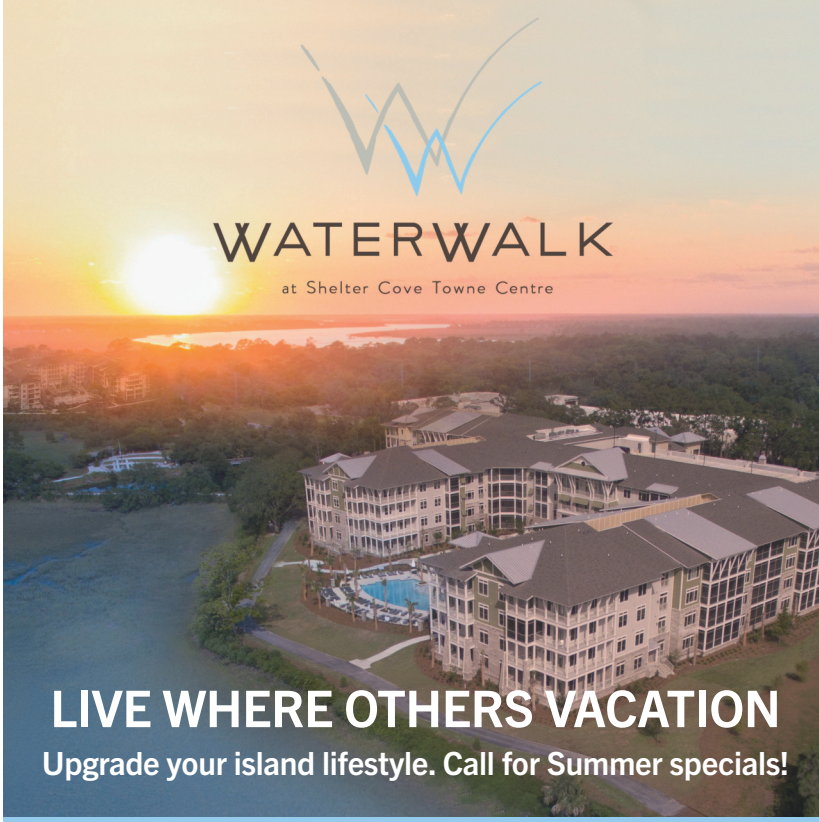


INGREDIENTS



8 ounces cranberry-orange-infused Tito's Handmade Vodka
750 milliliters prosecco
1 gallon apple cider
24 ounces ginger beer
3 apples, sliced
*2 **oranges**, sliced*
8 cinnamon sticks
Cinnamon sugar, for the rim

DIRECTIONS [1] Add all ingredients to a large punch bowl. **[2]** Stir gently, then serve in cinnamon sugar-rimmed glasses. ***Pro tip:** Let guests add ice to their glasses to keep the punch from becoming watered down.*



Now Leasing One, Two, and Three Bedroom Apartment Homes.
Schedule a Tour Today.



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

NOVEMBER happenings

Arts & Culture



November Artist of the Month

When: Times vary, Nov. 4-7
Where: FLOW Gallery + Workshop
Details: Explore your creative side with featured artist Rachel Gardner during hands-on workshops in papier-mâché sculpture and nature-inspired ink drawing at Palmetto Bluff. ***palmettobluff.com***



Primary Trust

When: Times vary, now-Nov. 8
Where: HHPS Main Street Theater
Details: Lean Ensemble presents this Pulitzer Prize-winning play about Kenneth, a bookstore employee whose comfortable routine is upended when his workplace closes, forcing him to confront change, embrace friendship and discover new possibilities. ***leanensemble.org***



How to Train Your Dragon Jr.

When: Times vary, Nov. 20-22
Where: USCB Center for the Arts
Details: Follow Hiccup and Toothless on a musical adventure filled with dragons, daring discoveries and an unlikely friendship that changes everything. ***uscbcenterforthearts.com***

Young Frankenstein

When: Times vary, now-Nov. 15 **Where:** May River Theatre
Details: Mel Brooks' hilarious musical follows Dr. Frederick Frankenstein to Transylvania, where he inherits his grandfather's castle and reluctantly takes up the family business of bringing the dead back to life. ***mayrivertheatre.com***

Fall Fine Art Show

When: 10 a.m.-3 p.m., Nov. 14
Where: FLOW Gallery + Workshop Courtyard and Boathouse Lawn
Details: Browse paintings, photography, pottery, jewelry and more from over 20 local artists at Palmetto Bluff's Wilson Village. A portion of art sales benefits the Palmetto Bluff Conservancy. ***palmettobluff.com***





Mark Boedges Artist Reception

When: 5-7 p.m., Nov. 6
Where: The Red Piano Art Gallery
Details: Meet artist Mark Boedges and explore his latest paintings during an evening of art, live piano music and an open wine bar at The Red Piano Art Gallery. ***redpianoartgallery.com***

OTHER ARTS & CULTURE EVENTS

Now-Nov. 13: *Finding the Rhythm of Nature at the Art League of Hilton Head Gallery*
Now-Nov. 21: *Between Tide & Sky at Four Corners Art Gallery*
Now-Jan. 23: *Pasture to Palette at the Sea Pines Community Center Gallery*
Nov. 6-Dec. 31: *The Best of Beaufort All Member Show at Beaufort Art Association Gallery*
Nov. 6: *Fabulous Forgeries at Atelier Off Bay*
Nov. 11-March 30: *Botanica at Coastal Discovery Museum*
Nov. 17-Dec. 31: *Gallery of Gifts at the Art League of Hilton Head Gallery*



Fine arts at HHCA

Hilton Head Christian Academy students take the spotlight this November with a lineup of theatrical performances and artistic showcases, from the Peanuts gang's musical adventures to an evening celebrating student creativity. ***hhca.org***

UPCOMING EVENTS
Nov. 5 & 7: *You're a Good Man, Charlie Brown*
Nov. 9: *One Act Showcase Night*
Nov. 18: *Evening of the Arts*



The Nutcracker

When: Times vary, Nov. 13-15 & 20-22
Where: Seahawk Cultural Center
Details: Follow Clara into a world of dancing snowflakes, toy soldiers and Sugar Plum Fairies as Hilton Head Dance Theatre brings this beloved holiday ballet to the stage. ***hiltonheaddance.com***



HHSO
HILTON HEAD SYMPHONY ORCHESTRA

2026-2027 | 45th Season
John Morris Russell, Music Director

Where Classical Meets Jazz.

MARSALIS CONCERTO

SUNDAY, NOVEMBER 15 · 4:00 PM
MONDAY, NOVEMBER 16 · 7:30 PM

John Morris Russell, *conductor*
Bella Hristova, *violin*

The Lowcountry's Holiday Tradition.



HOLIDAY POPS

SATURDAY, NOVEMBER 28 · 7:00 PM
St. Gregory the Great Parish Life Center

SUNDAY, NOVEMBER 29 · 4:00 PM
First Presbyterian Church

MONDAY, NOVEMBER 30 · 7:30 PM
First Presbyterian Church

John Morris Russell, *conductor*
Hilton Head Symphony Orchestra Chorus
Melinda Doolittle, *vocalist*
Mana Takahashi, *violin*

hhso.org · 843.842.2055

Charity & Community

Festival of Trees

When: Nov. 20-Dec. 5
Where: Hilton Beachfront Resort & Spa
Details: Wander among creatively decorated Christmas trees and sparkling holiday displays at this festive fundraiser supporting Hilton Head Preparatory School's tuition assistance program. ***hhprep.org***





Community events at The Sea Pines Resort

From a bonfire in the Forest Preserve to holiday festivities in Harbour Town, The Sea Pines Resort offers a full lineup of seasonal activities, live music and family fun. Find more at ***seapines.com***.

UPCOMING EVENTS

Nov. 13: *The Bonfire at Sea Pines Forest Preserve*
Nov. 20: *Jazz Night at the Sea Pines Beach Club*
Nov. 27: *23rd Annual Fishing Tournament*
Nov. 27: *Caramel Apple Festival*
Nov. 27: *Gregg Russell Thanksgiving Concert*
Nov. 27-Jan. 1: *Harbour Town Lights in Harbour Town*



Magical Night on the May

When: 5:30-8:30 p.m., Nov. 12 **Where:** Oyster Factory Park
Details: Spend an evening on the May River with live music, dancing, fresh oysters, coastal cuisine, drinks and a lively auction. This waterfront fundraiser supports Hilton Head Christian Academy. ***hhca.org***

Cocktails on the Coast

When: 4-8 p.m., Nov. 7 **Where:** Poseidon Rooftop
Details: Raise a glass for a good cause with cocktails, auction items and unique experiences benefiting SOAR Special Recreation and its programs for Special Olympics athletes and individuals with disabilities.
soarspecialrecreation.org



Holiday Kick-Off

When: 11 a.m.-3 p.m., Nov. 14
Where: Arts Center of Coastal Carolina
Details: Get into the holiday spirit with visits from Santa and Mrs. Claus, live entertainment, hands-on crafts, food trucks and an art market filled with gifts from local makers.
artshhi.com

OTHER CHARITY & COMMUNITY EVENTS

Nov. 6-7: *Hilton Head Island Oyster Festival, Shelter Cove Park and Lowcountry Celebration Park*
Nov. 7: *Operation Patriots FOB Dinner for the Heroes, Hilton Beachfront Resort & Spa*
Nov. 7: *Kiwanis Club of Bluffton's Music, Magic & Memories at Seaquins Ballroom*
Nov. 7: *29th Annual Family Oyster Roast at Live Oaks Park, Port Royal*
Nov. 7: *Riverview Charter School's 2nd Annual Boil for Bowls at Port Royal Sound Foundation*
Nov. 7: *Toy Drive Kickoff at the Ice Cream Cone in Coligny Plaza*
Nov. 9: *Bluffton Bold Beer and Cigar Festival at The Heyward House*
Nov. 10: *Veterans Day Breakfast at Hilton Head Preparatory School*
Nov. 11: *Beaufort County's Annual Veterans Day Parade, starting at 900 Adventure St. in Beaufort*
Nov. 14: *Renegade Paws Rescue Adoption Event at Petco Bluffton*
Nov. 14: *Hilton Head Island Lantern Parade, Alder Lane Beach Access to Lowcountry Celebration Park*
Nov. 14: *Fall Together Fest at Burton Wells Recreation Complex*
Nov. 14: *Lowcountry Pride Festival at Live Oaks Park, Port Royal*
Nov. 18: *Mirasol Health's Harmonious: Music with a Mission at Sea Pines Grand Champions Ballroom*
Nov. 20-22: *Beaufort Homes for the Holidays at the Islands of Beaufort*
Nov. 21: *Herring Future of Hope's Black & Gold Holiday Charity Gala at New Riverside Barn*
Nov. 26: *Annual Community Thanksgiving Dinner, Hudson's Seafood House on the Docks*
Nov. 27: *Pawsitively Thankful Dog Adoption Event with Hilton Head Humane at Captain Woody's Hilton Head*

2026 Crescendo

When: Times vary, now-Nov. 23 **Where:** Locations vary
Details: Hilton Head Island's annual celebration of arts and culture fills the calendar with live music, theater, art exhibitions, historical experiences, festivals and hands-on activities showcasing the island's creative community.
culturehhi.org

Beyond Expectations: Celebrating a Remarkable Season

When: 5-8 p.m., Nov. 10 **Where:** Poseidon Rooftop
Details: Toast Hilton Head Island's second-biggest sea turtle nesting season on record, with more than 400 nests recorded in 2026. The evening features light bites, conservation highlights and recognition of the volunteers who help protect the island's nesting turtles.
seaturtlepatrolhhi.org



Holiday Lights Display

When: Nov. 23-Jan. 3
Where: Shelter Cove Harbour & Marina
Details: Take a waterfront stroll beneath more than 125,000 twinkling lights as Shelter Cove Harbour & Marina transforms into a festive display of colorful decorations and illuminated holiday scenes. ***sheltercovehiltonhead.com***

Ride for Justice

When: 5:30 p.m., Nov. 19 **Where:** Local Kollective
Details: Clip in for a cause at this group cycling fundraiser benefiting Lowcountry Legal Volunteers, which provides free legal assistance to people in need throughout the region. ***lowcountrylegalvolunteers.org***



The Brave at the Bluff

When: Nov. 18
Where: Palmetto Bluff Shooting Club & Moreland Landing
Details: Take aim for a worthy cause at a sporting clays tournament honoring veterans, active-duty military members and first responders. The day concludes with an oyster roast, dinner and live music along the May River, benefiting Operation Patriots FOB. ***opfob.org***

Let's Go Public!

There's a lot to discover at Hilton Head Island public schools. Our five schools offer students unique programs and opportunities from early childhood through graduation, and now there's even more to celebrate: Hilton Head Island High School has earned an Excellent rating on its latest state report card.

RATED EXCELLENT
HILTON HEAD ISLAND HIGH SCHOOL
2025-26 SCHOOL REPORT CARD

Come meet our principals, explore your options, and see firsthand what they can offer your family.

Want to see more? Sign up for a small group tour or schedule a private tour of the Hilton Head Island school you're interested in attending.

Scan the QR code to sign up for a tour.

Beaufort County School District Showcase

November 17

6pm – 7:30pm

at River Ridge Academy









BEAUFORT COUNTY SCHOOL DISTRICT

HILTON HEAD ISLAND EARLY CHILDHOOD CENTER
HILTON HEAD ISLAND ELEMENTARY
HILTON HEAD ISLAND ELEMENTARY SCHOOL FOR THE CREATIVE ARTS
HILTON HEAD ISLAND MIDDLE SCHOOL HOME OF THE STINGRAYS
HILTON HEAD ISLAND HIGH SCHOOL HOME OF THE SEAHAWKS

BEAUFORTSCHOOLS.NET

SANTA CLAUS

IS COMIN' TO

SHELTER COVE HARBOUR & MARINA

FRIDAY, NOVEMBER 27



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.

SHOP LOCAL SHOP SMALL

11:00 a.m. – 2:30 p.m.
Bounce houses & train rides around the marina!
(additional cost)



All day.
Stroll around the marina & enjoy the Holiday lights & music!

Gingerbread Cookie
The first 300 kids visiting Santa will receive a gingerbread cookie!
(Cookies are provided by Hilton Head Social Bakery)

Special appearance by Santa's Toymakers

FREE EVENT!
Bring a new unwrapped toy or canned items for the Deep Well Project

DEEP WELL PROJECT

Scan QR code to check for Event Updates

Located Hwy 278, mile marker 8, across from the Palmetto Dunes entrance. *When using a GPS, please use 13 Harbourside Ln*

ShelterCoveHiltonHead.com/events-calendar/santa

Food & Drink



Tuscan Harvest Festival

When: 10 a.m.-3 p.m., Nov. 5 **Where:** Le Cookery
Details: Meet VIETRI master artisan Cristian Massaro and watch his artistry in action during a day of Italian-inspired shopping, live music, cocktails, small bites, demonstrations and special offers.
lecookery.myshoplocal.com

Hilton Head Olive Oils & Balsamics events

Learn to make flavorful dressings, discover creative oil-and-vinegar pairings and pick up new recipes during interactive culinary classes featuring guided tastings and practical kitchen tips. ***hiltonheadoils.com***

UPCOMING EVENTS

Appy Hour: Winter Salads: *2 p.m., Nov. 11, 20 & Dec. 2*
Salad Dressing 101: *2 p.m., Nov. 12, 19 & Dec. 3*
Appy Hour: Holiday Appetizers: *2 p.m., Nov. 18 & Dec. 4*





Joseph Phelps Wine Dinner

When: 6 p.m., Nov. 19 **Where:** Nunzio Restaurant + Bar
Details: Discover the celebrated wines of Napa Valley's Joseph Phelps Vineyards during a special dinner at Nunzio. Certified sommelier Tara Collins of Moët Hennessy introduces the featured selections and shares insights into the winery. ***nunziohhi.com***

Neighborhood Wine Dinner

When: 6 p.m., Nov. 18 **Where:** Nectar Farm Kitchen Old Town Bluffton
Details: Explore the flavors of the Lowcountry through a six-course dinner featuring local seafood and seasonal ingredients, paired with natural, organic and biodynamic wines selected by Juicebox. ***nectarfarmkitchen.com***

Caymus Wine Dinner

When: 6:30 p.m., Nov. 13 **Where:** The Harbour Town Clubhouse
Details: Explore the rich, full-bodied wines of Napa Valley's Caymus Vineyards during a multicourse dinner prepared by Executive Chef Sean Carroll, with wine pairings and a dessert finale from Executive Pastry Chef Iain Jones. ***seapines.com***

OTHER EVENTS

Nov. 17: *Tap Takeover at Fraser's Tavern*
Thursdays: *Pint Night at Fraser's Tavern*
Saturdays: *Oyster Roasts at Coast, Oceanfront Dining*



Beni di Batasiolo Piemonte Wine Dinner

When: 6-9 p.m., Nov. 19 **Where:** Alexander's Restaurant & Wine Bar
Details: Discover the wines of Italy's Piedmont region during an evening featuring Beni di Batasiolo selections, thoughtfully paired dishes and lively conversation. Tickets are $135 per person, including tax and gratuity. ***alexandersrestaurant.com***

UPCOMING EVENTS

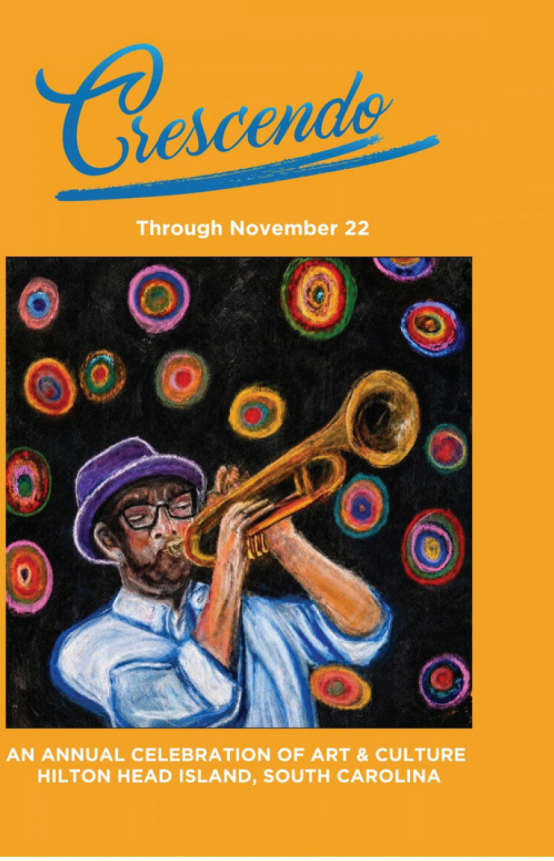
CRESCENDO CONTINUES THROUGH NOVEMBER 22

Celebrate National Arts & Humanities Month with over 100 arts and culture events happening across Hilton Head Island.

Primary Trust - Through Nov. 8 - Presented by Lean Ensemble Theater

"Botanica" - Begins Nov. 11; Opening Reception Nov. 12 - Coastal Discovery Museum

The Nutcracker - Nov. 13 - 15 & Nov. 20 -22 - Seahawk Cultural Center





HILTON HEAD ISLAND LANTERN PARADE

Nov. 14 - Lineup at 5 PM, Step off at 5:45 PM

Find out more about the route, where to park and the shuttle location here.

Lantern Making Workshops:

Full Spectrum Studio - Nov. 4 & 11
Coastal Discovery Museum - Nov. 3, 5, 7, 9, & 12
Hilton Head Island Library - Nov. 6
Carolina Coffee and Crumbs - Nov. 10 & 11





AN ANNUAL CELEBRATION OF ARTS & CULTURE
Check the event calendar at culturehhi.org

Office of Cultural Affairs
Hilton Head Island

Oriental & Specialty Rug Washing

ARCS

Rain water is used in all processing for a softer feel.



Get 50% Off Your Second Rug Cleaning with the Purchase of Your First Cleaning.
(Rugs must be cleaned at the same time.)

Lowcountry Clean Care, LLC

Serving the Lowcountry since 1979
Beaufort •Hilton Head • Bluffton
843.592.6304 • 803.943.4416
LowcountryCleanCare.com

The LOCAL Life Newsletters

The best part of your inbox.

Subscribe today and watch what happens.

locallife
LOCALLIFESC.COM



Food & Drink

Sommelier Smackdown

When: 6 p.m., Nov. 12 **Where:** Charlie's L'Etoile Verte
Details: Put your palate to the test as two sommeliers go head-to-head in a wine-pairing showdown, inviting diners to blind taste competing selections with each course and vote for their favorites. ***charliesgreenstar.com***



SERG Culinary Cup 2026

When: Now-Nov. 12 **Where:** Locations vary
Details: Watch rising local chefs put their creativity to the test in a four-week competition built around mystery ingredients. The culinary showdown culminates in a final event from 6-9 p.m. Nov. 12 at the USCB Center for the Arts. ***serggroup.com***

OTHER FOOD & DRINK EVENTS

Nov. 6: *Prime Rib Night at Chef Frank's Bistro in Beaufort*
Nov. 8: *Barre to the Bar at Shellring Ale Works*
Nov. 11: *Veterans Wine Dinner at Alfred's Restaurant*
Nov. 12: *The Art of Tiki Cocktail Class at Hilton Head Distillery*
Nov. 13: *Autumn Tea at Kirks Mansion*
Nov. 14: *Holiday Entertaining & Wine Pairings Class at Culinary Institute of the South*
Nov. 18: *November Dinner with Chef Chelsea Sanchez at Kirks Mansion*
Nov. 18: *Truffle Dinner with Damilano Winery at Radici*
Nov. 19: *Knife Sharpening at Cassandra's Kitchen Store*
Nov. 19: *Cigar Night at Shellring Ale Works*
Nov. 19: *Fall Into Cocktails Class at Hilton Head Distillery*

WEEKLY FOOD EVENTS

Tuesdays: *Battles & Bread at Wine Time Bluffton*
Tuesdays: *Tasty Tuesdays at Rollers Wine & Spirits*
Wednesdays: *Pasta Night at Wine Time Bluffton*
Wednesdays: *Wine Tasting at Wine Time Washington Square*
Wednesdays & Thursdays: *Outside Hilton Head Happy Hour Cruises at Shelter Cove Harbour & Marina*
Thursdays: *Thirsty Thursdays at Rollers Wine & Spirits*
Thursdays: *Jazz on the Patio at Okan*
Thursdays: *Featured Wine Tasting at Wine Time Bluffton*
Fridays: *Friday Uncorked at Windhorse Gallery & Marketplace*
Sundays: *Mimosas & Melodies at Windhorse Gallery & Marketplace*
Sundays: *Lowcountry Tailgate Party at Skull Creek Boathouse*

Enjoy the Holidays

OLD TOWN BLUFFTON

ShopOldTownBluffton.com

HOLIDAY ART WALK

Friday November 13th 3 - 7 pm

It's the perfect time to start your holiday gift shopping!

MALL-TERNATIVE

Friday November 28th All Day

SHOP LOCAL ~ SHOP SMALL

Find deals and savings all day long at your favorite local Bluffton merchants. Visit www.shopoldtownbluffton.com for more info!

4th ANNUAL JINGLE STROLL

Thursday December 3rd 4 - 7 pm

Find treats for every age and a few just for yourself.
Be on the lookout for Santa!

CHRISTMAS TREE LIGHTING

Friday December 4th 5:30-8:30 pm

Tree Lighting at Martin Family Park, then Santa's Workshop and a Movie

CHRISTMAS PARADE

Saturday December 5th 10 am - 12 noon

55th annual parade through Historic Old Town Bluffton

The Old Town Merchants will be collecting donations for Blessing Box Project throughout November

Bluffton Arts District

Old Town Bluffton Merchants Society — A State of Mind

bluffton HEARTOF THE LOWCOUNTRY

Markets & Shopping



Holiday Art Walk

When: Noon-5:30 p.m., Nov. 13
Where: Old Town Bluffton
Details: Explore Old Town Bluffton's galleries and boutiques during an afternoon of art, music, refreshments and holiday shopping. Meet local artists, discover original works and browse gifts along the historic streets. shopoldtownbluffton.com

OTHER EVENTS
Nov. 27: *Black Friday Mall-ternative in Old Town Bluffton*

Small Business Saturday and Santa

When: Nov. 28 **Where:** Village at Wexford
Details: Support local shops while treating the kids to story time and photos with Santa at Island Child. Follow the festive Gingerbread Trail through the village, collecting goodies from participating merchants along the way. ***villageatwexford.com***



J. Banks In Residence Holiday Open House

When: 4-7 p.m., Nov. 12
Where: J. Banks In Residence
Details: Browse home furnishings, decorative accessories and seasonal arrivals while gathering inspiration for holiday entertaining and gift-giving. The evening features festive refreshments and a chance to explore the latest offerings from J. Banks. ***jbanksdesign.com***





FARMERS AND ART MARKETS

From farm-fresh produce and local seafood to handmade crafts and original art, these Lowcountry markets offer plenty of reasons to shop local.

Bluffton Farmers Market:
Noon-4 p.m., Thursdays, 68 Boundary St.
Farmers Market at Coastal Discovery Museum:
9 a.m.-1 p.m., Tuesdays, Coastal Discovery Museum
Port Royal Farmers Market:
9 a.m.-noon, Saturdays, Naval Heritage Park
Beaufort First Friday:
5-8 p.m., first Friday of each month, downtown Beaufort
Hilton Head Community Market:
9:30 a.m.-12:30 p.m., Saturdays, Shelter Cove Community Park
Habersham Farmers Market:
4-7 p.m., third Friday of each month, Habersham Marketplace in Beaufort
Side Hustle Brewing Co. Farmers Market:
1-5 p.m., third Sunday of each month, Side Hustle Brewing Co.
Bluffton Farm & Flea:
10 a.m.-2 p.m., Fridays & Saturdays, 172 Bluffton Road
Forsyth Farmers' Market:
9 a.m.-1 p.m., Saturdays, Savannah
Palmetto Bluff Fall Market:
Nov. 21, Palmetto Bluff Farm
Mistletoe Market:
Times vary, Nov. 19-22, King Street Arts Center & Tabby Place

OTHER MARKETS & SHOPPING EVENTS

Nov. 7: *4th Annual Holiday Market on Paris Avenue in Port Royal*
Nov. 14: *Holiday Craft & Bake Sale at Christ Lutheran Church*
Nov. 20 & 23: *Palmetto Bluff Conservancy Pop-Up Shop at the Palmetto Bluff Conservancy Classroom*
Nov. 24: *Museum Store Holiday Sale at Coastal Discovery Museum*
Nov. 27: *Black Friday Shopping Adventure at Tanger Outlets Hilton Head 1 & 2*



Holiday Market

When: Times vary, Nov. 2-Dec. 23
Where: SOBA Gallery
Details: Find something special for everyone on your list at the Society of Bluffton Artists' annual Holiday Market, featuring original artwork, handmade gifts and festive creations by local artists. ***sobagallery.com***



JB Star Trunk Show

When: 10 a.m.-5 p.m., Nov. 20
Where: Forsythe Jewelers
Details: Explore an exclusive selection of handcrafted fine jewelry from JB Star, known for its diamond engagement rings, wedding bands and statement pieces featuring exceptional gemstones. ***forsythejewelers.biz***



Santa and Shopping Day

When: 11 a.m.-2:30 p.m., Nov. 27
Where: Shelter Cove Harbour & Marina
Details: Santa arrives by fire truck at noon and stays until 2:30 p.m. for photos near the Neptune Statue. Families can enjoy holiday music, bounce houses, train rides and waterfront shopping, with gingerbread cookie kits for the first 300 children. Bring a toy or canned goods for the Deep Well Project. ***sheltercovehiltonhead.com***


GENERATIONS BEFORE US
A Culture Living Through Us
FEBRUARY 1-28, 2027
HILTON HEAD ISLAND
GULLAH
CELEBRATION
For an entire month, experience the food, art, music history and stories that keep our Gullah culture alive on Hilton Head Island.
Come for an event. Discover the Culture.
Visit GullahCelebration.org

Santa is coming to the Village!

ISLAND CHILD PATIO
STORY TIME 1:45pm
PICTURES 2-4pm

SATURDAY NOVEMBER 28TH



GINGERBREAD TRAIL!
Kids are given a Village map to follow for goodies! 2-4pm

VILLAGE at WEXFORD
villageatwexford.com
1000 Wm. Hilton Parkway | Hilton Head Island

Lectures & Classes

Lantern Making Workshop

When: 5-7 p.m., Nov. 10-11
Where: Carolina Coffee & Crumbs
Details: Make your own glowing creation for the Hilton Head Island Lantern Parade during these free, family-friendly workshops. Materials are provided, or bring your own supplies. No registration is required.
colignyplaza.com



Beaufort County School District Showcase

When: 6-7:30 p.m., Nov. 17
Where: River Ridge Academy
Details: Meet principals and explore public school options across Bluffton and Hilton Head Island, from elementary through high school. Learn about academic programs, school choice and opportunities available to local students.
beaufortschools.net

SOBA art classes

Pick up a paintbrush and explore your creative side with the Society of Bluffton Artists. This month's workshops focus on watercolor techniques, from coastal landscapes to colorful fall scenes. Find more classes at ***sobagallery.com***.

UPCOMING CLASSES
Nov. 5: *Along the Dunes Watercolor Workshop*
Nov. 12: *Dancing in the Breeze Watercolor Workshop*
Nov. 16: *Brusho Fall Watercolor Class*

OTHER EVENTS
Nov. 20: *Book Signing with Local Authors Lynn and Cele Seldon at SOBA Gallery Art School*

Lunch with Authors

When: Noon, Nov. 17
Where: Belfair Clubhouse
Details: Join best-selling authors Ariel Lawhon and Marybeth Mayhew Whalen for lunch and a literary conversation about their latest novels. Lawhon's The Pirate Queen follows a legendary Irish heroine, while Whalen's Handle with Care explores the lives of four women caught in a hostage crisis. Books will be available for purchase and signing.
uscbcenterforthearts.com

OTHER LECTURES & CLASSES

LIBRARIES FOR KIDS INTERNATIONAL
Nov. 16: *Author Series with Annelore Harrell at The Roasting Room*
HILTON HEAD AUDUBON
Nov. 19: *Life on the Edge: Shorebirds and the Rhythm of the Tides at Coastal Discovery Museum*
BEAUFORT COUNTY LIBRARY
Nov. 12: *Plant It Forward Plant Exchange at Bluffton Branch*
Nov. 18: *The Library Travel Guide: Thailand at Hilton Head Branch*
PAT CONROY LITERARY CENTER
Nov. 12: *Author Event with Ellery Adams*
ART LEAGUE OF HILTON HEAD
Nov. 15: *Make & Take: Peace Doves in Stained Glass*
Nov. 22: *Make, Bake & Take: Polymer Clay Jewelry*
WORLD AFFAIRS COUNCIL HILTON HEAD EVENTS
Nov. 13: *Pulitzer Prize-winning journalist Joby Warrick on international terrorism and Syria*
Dec. 4: *John McKay on the future of U.S.-Canada relations*
HISTORIC PORT ROYAL FOUNDATION
Nov. 19: *Third Thursday at Live Oaks Park*
COASTAL DISCOVERY MUSEUM
Nov. 3, 10 & 17: *Legends & Luminaries Speaker Series*
Nov. 3, 5, 7, 9 & 12: *Lantern workshops*
KIRKS MANSION
Nov. 11: *The Kirks Mansion Styled Shoot: 10 Stations, 10 Creators*
Nov. 15: *Holiday Countdown Calendar Workshop*
Nov. 18: *Fall Centerpiece Workshop with Flowers by Katie Ford*
HILTON HEAD ISLAND & BLUFFTON CHAMBER OF COMMERCE
Nov. 12: *2026 Economic Summit at Culinary Institute of the South*
MONTAGE PALMETTO BLUFF
Nov. 28: *Holiday Tablescapes with interior designer and author Leslie May*



ROOTS & RIVERS FESTIVAL

THANK YOU, LOWCOUNTRY

Roots & Rivers Festival 2026

Thank you for celebrating culture, music, food, local entrepreneurs, and community with us at Oyster Factory Park.

A fundraiser supporting BlacQuity and opportunities for Black entrepreneurs and the wider community.



bluffton
HEART OF THE LOWCOUNTRY

The Roots & Rivers Festival is partially supported by Town of Bluffton Accommodations Tax Funds.

Oyster Factory Park, Bluffton, South Carolina

www.RootsAndRiversFestival.com

Photo credit: Denolis Polite Photography

Music & Entertainment





HHSO events

The Hilton Head Symphony Orchestra brings classical virtuosity and holiday cheer to November. Violinist Bella Hristova performs Wynton Marsalis' genre-blending concerto, while Holiday Pops features conductor John Morris Russell, American Idol favorite Melinda Doolittle, the HHSO Chorus and award-winning young violinist Mana Takahashi. ***hhso.org***

UPCOMING EVENTS

Bella Hristova, Marsalis Concerto: 4 p.m., Nov. 15 & 7:30 p.m., Nov. 16, First Presbyterian Church
Holiday Pops Bluffton: 7 p.m., Nov. 28, St. Gregory the Great Catholic Church
Holiday Pops: 4 p.m., Nov. 29 & 7:30 p.m., Nov. 30, First Presbyterian Church

Jazz for All Ages

When: Nov. 14-15
Where: Sonesta Resort Hilton Head Island
Details: Swing through two days of jazz celebrating Tony Bennett and Ray Charles. Saturday features Joe Gransden's Big Band and rising star Harper Krimm, while Sunday's lineup includes the Jazz Legacy Project All-Stars and vocalist Cynthia Utterbach. Proceeds support the Junior Jazz Foundation's music education programs. ***jazzforallages.com***





Honky Tonk Chicks

When: 7:30 p.m., Nov. 5 & 6
Where: Arts Center of Coastal Carolina
Details: Kick up your heels with this high-energy female vocal trio performing country classics and today's biggest hits. Expect powerhouse harmonies, playful banter, singalongs and audience participation line dancing. ***artshhi.com***

OTHER MUSIC & ENTERTAINMENT EVENTS

Nov. 6: *Beaufort Lions Club Salute to Service Concert at USCB Center for the Arts*
Nov. 8: *Fripp Island Friends of Music presents pianist Alexandre Dossin at Fripp Island Community Center*
Nov. 13: *Bluffton Music Series at Buckwalter Place Park*
Nov. 15: *USCB Chamber Music Series Opening Concert*
Nov. 15: *The Mary Green Chorale presents WE the PEOPLE at Lowcountry Presbyterian Church*
Nov. 21: *Rhythms of the Lowcountry at Christ Lutheran Church Hall*
Nov. 21: *Slowcountry Songwriter Session at Slowcountry BBQ*
Nov. 28: *Candlelight Concert: Holiday Music Under the Oaks at Kirks Mansion*



Sports & Outdoors

NOVEMBER RACES

Before the holiday feasting begins, lace up for some fresh air and friendly competition. From waterfront courses to beachside 5Ks, November offers plenty of opportunities to get moving, give back and earn that extra slice of pie.

UPCOMING RACES

Swing Bridge Run: *8 a.m., Nov. 7, Henry C. Chambers Waterfront Park*
Tunnel to Towers 5K: *8:30 a.m., Nov. 8, Rose Hill Plantation*
Pre-Turkey Day Sea Pines Dolphin Dash 5K: *9 a.m., Nov. 25, Sea Pines Beach Club*
Palmetto Dunes Turtle Trot 5K: *8 a.m., Nov. 26, Dunes House*
Hilton Head Turkey Trot 5K: *8 a.m., Nov. 26, Skull Creek Boathouse parking lot*
Historic Bluffton 5K Turkey Chase: *8 a.m., Nov. 26, Oyster Factory Park*
Habitat for Humanity of the Lowcountry Turkey Trot 5K: *8 a.m., Nov. 26, downtown Beaufort*
Palmetto Bluff Turkey Trot: *9 a.m., Nov. 26, Palmetto Bluff*

Thanksgiving with Stan Smith

When: 9 a.m.-noon, Nov. 26-28
Where: Sea Pines Racquet Club
Details: Spend Thanksgiving weekend on the court with tennis legend Stan Smith, a former world No. 1 and Wimbledon and U.S. Open champion. This adults-only experience offers the chance to learn from Smith and get to know him. Cost is $379; reservations are required. Call 843-363-4495. ***seapines.com***

Hilton Head Torch Relay for MUSC Children's Hospital

When: 4 p.m., Nov. 7 (check-in at 3 p.m.)
Where: Marriott's SurfWatch
Details: Walk for a cause at this community fundraiser supporting MUSC Children's Hospital. Participants can enjoy a fireside after-party following the walk, with festivities continuing until 8 p.m.
torchrelay.donordrive.com

Palmetto Bluff Conservancy events

Discover the wild side of Palmetto Bluff with guided nature walks, behind-the-scenes explorations and wildlife programs. This month's outings range from a stroll through River Road Preserve to a tour of conservation sites along Whitehouse Road, plus a virtual presentation about white-tailed deer. ***palmettobluff.com/conservation***

UPCOMING EVENTS

Meandering Naturalist: *9-11 a.m., Nov. 9. Explore River Road Preserve with Conservancy staff, who will identify plants and wildlife along the way.*
Explore PBC: Road to Anson: *9-11:30 a.m., Nov. 13. Visit research and land-management sites along Whitehouse Road, ending with views of the New River.*
Brown Bag Lunch: White-Tailed Deer: *Noon-1 p.m., Nov. 18. Join science and education manager Aaron Palmieri for a virtual discussion of deer behavior, life history and population management.*

Stan Smith Thanksgiving Exhibition and Happy Hour

When: 2:30-4:30 p.m., Nov. 27 **Where:** Sea Pines Racquet Club
Details: Watch former world No. 1 Stan Smith host a professional tennis exhibition, pick up a few tips and enjoy complimentary refreshments and raffle prizes. Admission is free; guests are encouraged to bring canned goods for the Deep Well Project. ***seapines.com***

OTHER SPORTS & OUTDOORS EVENTS

Nov. 14: *Ride & Refine Dressage Test Schooling at Longfield Stables, Palmetto Bluff*
Nov. 28: *Palm Trees & Pistons Car Show at Nala's Beach Bar & Grill*





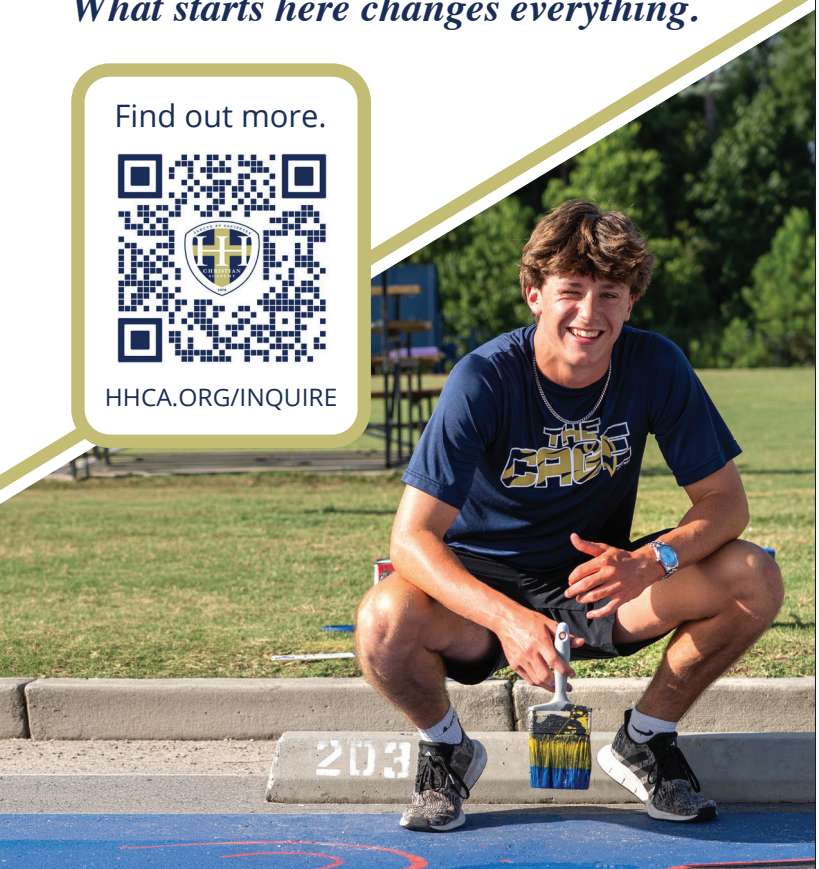
NEXT YEAR STARTS NOW.

2027–28 applications are now open for Kindergarten through Grade 12 at Hilton Head Christian Academy.

What starts here changes everything.

Find out more.

HHCA.ORG/INQUIRE



local happenings



©PLANTRIVERSIDE.COM

SAVANNAH EVENTS

From Broadway favorites and cultural festivals to holiday markets and a glittering boat parade, Savannah offers plenty of reasons to make the trip across the river.

Now-Nov. 7: *Mamma Mia! at the Historic Savannah Theatre*
Nov. 5-7: *Community in Conversation: Carrying African American Basket Traditions at the Jepson Center and Telfair Academy*
Nov. 6-8: *Savannah Craft Festival at the Savannah Convention Center*
Nov. 6-8: *River Street Art Market along Savannah's waterfront*
Nov. 7: *Fall Arts Festival, featuring local makers, live music and hands-on activities, at the Davenport House Museum*
Nov. 7: *5th annual Vintage Bike Show at Savannah Harley-Davidson*
Nov. 8: *37th Annual Shalom Y'all Jewish Food Festival at Monterey Square*
Nov. 13-15: *37th Annual Christmas Made in the South at the Savannah Convention Center*
Nov. 13-15: *Foodees Food and Culture Festival at Tanger Outlets in Pooler*
Nov. 13-29: *Fiddler on the Roof at the Historic Savannah Theatre*
Nov. 14: *Savannah Philharmonic presents Brahms' A German Requiem at the Lucas Theatre for the Arts*
Nov. 19: *A Magical Cirque Christmas at Johnny Mercer Theatre*
Nov. 19-Jan. 3: *Savannah Christmas Market annd the Festival of Trees at Plant Riverside District*
Nov. 21: *Oyster Roast for a Reason at the UGA Aquarium*
Nov. 25: *Jersey Boys at Johnny Mercer Theatre*
Nov. 28: *Holiday Kickoff at Eastern Wharf*
Nov. 28: *25th Annual Savannah Lighted Boat Parade along the Savannah River*
Nov. 28: *South Carolina Ballet presents The Nutcracker at Johnny Mercer Theatre*

SAVE THE DATE

December brings holiday performances, festive markets, tree lightings and beloved Lowcountry traditions. Mark your calendar for these upcoming events.

Dec. 2: *Opening Night of Annie at Arts Center of Coastal Carolina*
Dec. 3: *Opening Night of Sylvia at Coligny Theatre*
Dec. 3: *Dessert Cocktails Class at Hilton Head Distillery*
Dec. 3: *Jingle Stroll through Old Town Bluffton*
Dec. 4: *Winter Wonderland at Shelter Cove Community Park*
Dec. 4: *Town of Bluffton Christmas Tree Lighting at Martin Family Park*
Dec. 4: *Historic Beaufort Foundation Holiday Open House at John Mark Verdier House Museum*
Dec. 4: *Night on the Town in downtown Beaufort*
Dec. 5: *Boys & Girls Clubs of the Lowcountry Candy Cane Classic Golf, Tennis & Pickleball Tournament at Sea Pines Country Club*
Dec. 5: *Marco Bicego Fine Jewelry Trunk Show at Forsythe Jewelers*
Dec. 5: *Coastal Christmas at Beach House Hilton Head*
Dec. 5: *The Siren's Song Choir presents Vintervärlden at All Saints Episcopal Church*
Dec. 5: *Light Up the Night Boat Parade at Henry C. Chambers Waterfront Park in Beaufort*
Dec. 5: *55th Annual Bluffton Christmas Parade through historic Bluffton*

TO SUBMIT AN EVENT

Have an upcoming event? It could be featured for free in LOCAL Life's Happenings section. Visit **locallifesc.com**, click "Contact Us" and send us the event name, date, time, location, a brief description, a website link and photos, if available.





$150 in perks for only $25.

YOU GET ALL THIS:

- Annual subscription to LOCAL Life *($20 value)*
- Complimentary tray of signature pretzel bites with beer cheese at Lincoln & South
- Hilton Head Symphony Offer
- A free appetizer at The Sandbar
- $50 gift certificate at Moor Spa
- $20 gift certificate at Black Marlin
- Hilton Head Soap Co. Offer
- Exclusive Local Guides
- Exclusive Online Content

And every Insider gets a birthday treat from Carolina Coffee and Crumbs.







Scan to join or fill out and send the card with your payment near the front of this magazine.

local life INSIDERS

DON'T FORGET TO LIVE LIKE A LOCAL

Come to the table



Tabby ruins, Spring Island

At a Spring Island pop-up dinner near the tabby ruins, neighbors filled the seats around a seemingly endless table beneath live oaks and strands of glowing lights. Photographer Lisa Staff captured the ingredients of a memorable Lowcountry evening: good food, good company and a beautiful place to share them. Around a table like this, the reason for celebrating almost seems beside the point. Sometimes being together is reason enough.

HIT US WITH YOUR BEST SHOT **Have you taken a great local photo?**
Send your high-res image to info@wearelocallife.com or upload it at locallifesc.com/partingshot.


WELCOME
HOME
Gratitude Lives Here
At Colleton River Club, every passion finds its rightful place. Whether you are on the golf course, the courts, or in the fitness studio, our Members contribute more than just their skills; they foster camaraderie and a genuine sense of belonging. This season, we express our gratitude for a community where every Member has a seat at the table.
Colleton River Club®
The Most Beautiful Place in the Lowcountry
ColletonRiverClub.com | 843.836.4466 | info@ColletonRiverClub.com



FORSYTHE
JEWELERS • SINCE 1927

The Shops at Sea Pines Center | 71 Lighthouse Road
843.671.7070 | forsythehhi.com | @forsythehhi