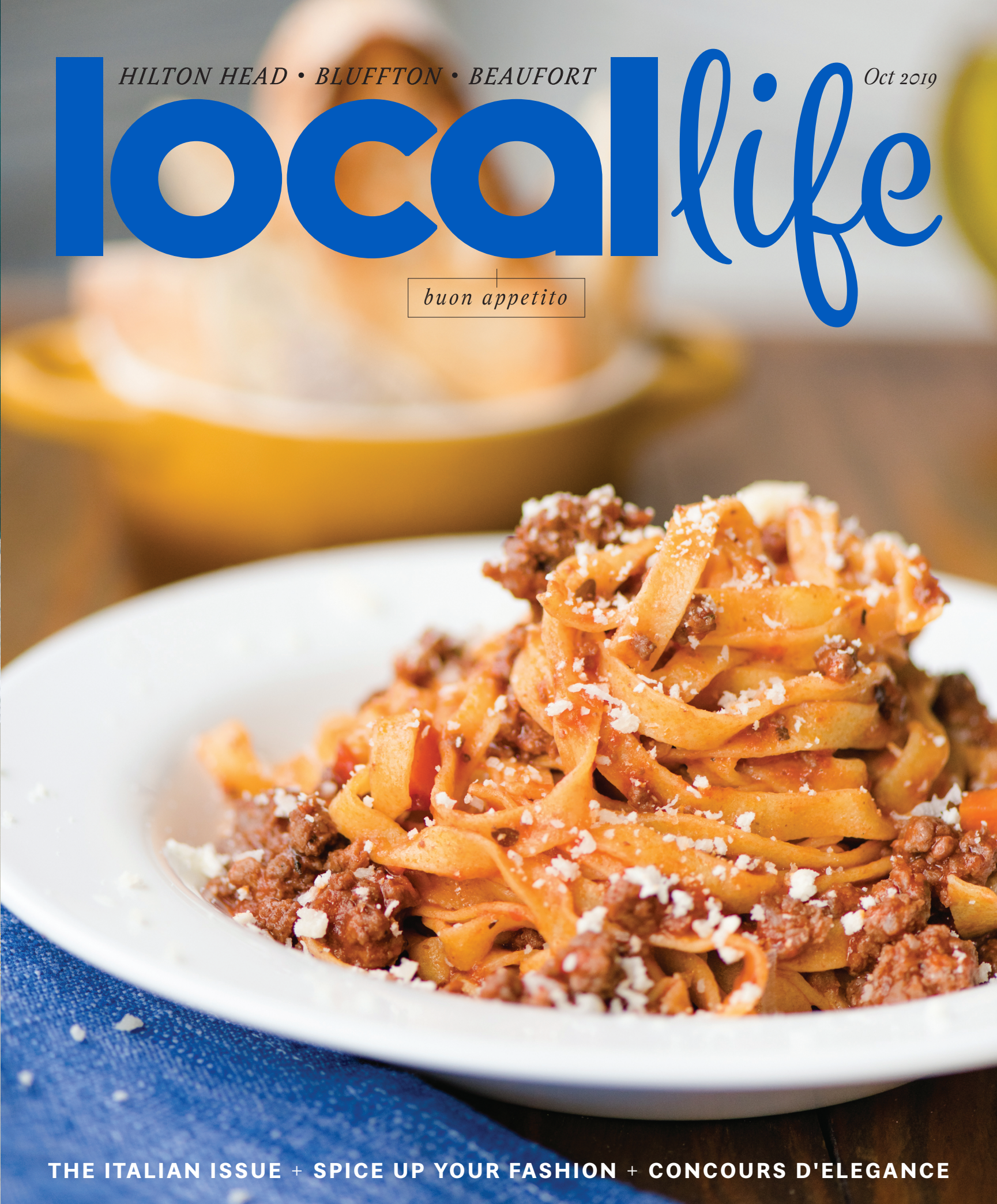


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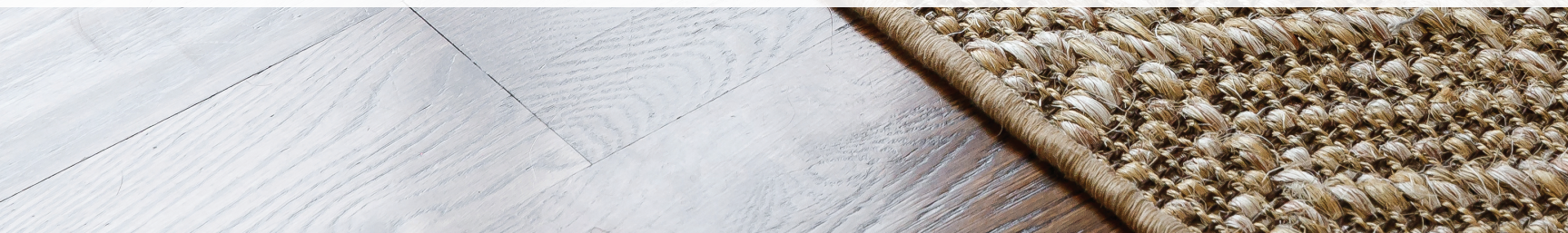


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"Marco Polo, creator of the legendary game for above-ground swimming pools. Whirlpool is still the best though." - **LANCE**



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"Mario from Super Mario Brothers. He's arguably the most influential video game character ever created. And check out those hops!" - **JEREMY**



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"Remy the Rat. Currently head chef at the La Ratatouille bistro in Paris. Self-taught whose motto is 'Anyone can cook!'" - **CHARLES**



DESIGNER
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"Mario Andretti. Growing up, I lived right down the road from him and he always gave out the full-sized candy bars for trick or treat." - **ASHLAN**



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"Martin Scorsese. He's one of the world's most renowned film directors. There's Goodfellas, The Departed, Shark Tale...should I go on?" - **MELISSA**



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"Leonardo da Vinci for the win. His mind and his creativity will forever be known. 'Learning never exhausts the mind.'" - **LISA**



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"Guglielmo Marconi, inventor of the radio and wireless technology." - **BRUCE**



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"Giada De Laurentiis. Such a fun chef to watch and so many yummy recipes and ideas." - **LEAH**



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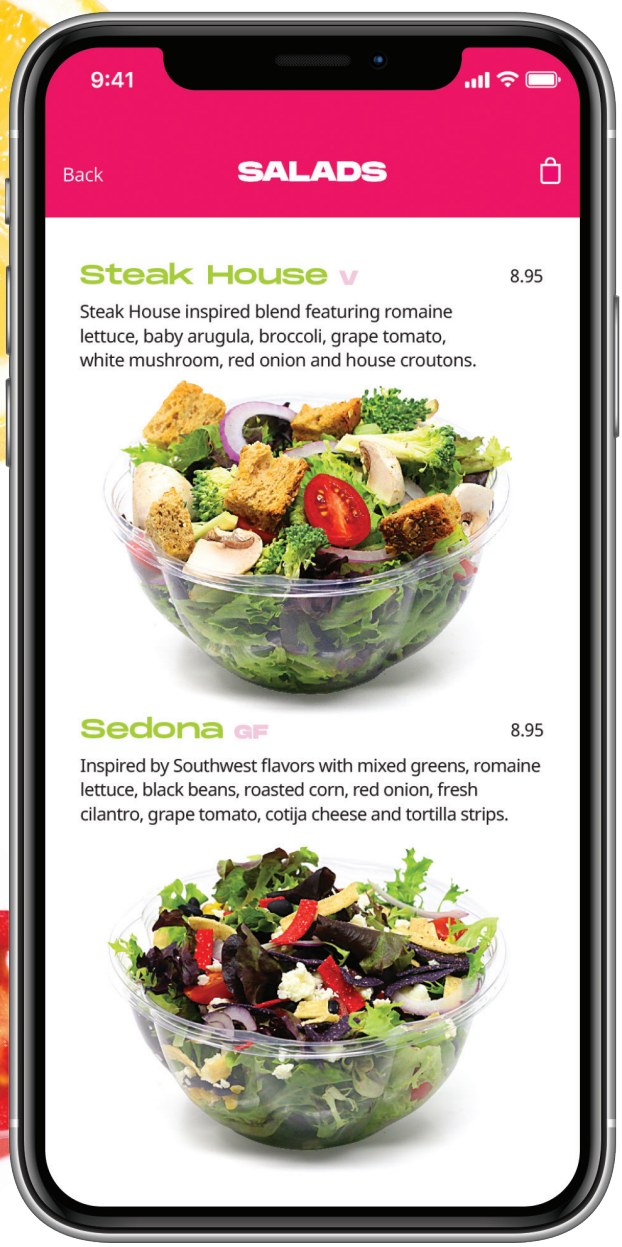
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Oct features

The Italian Issue

Italy is a country of mesmerizing beauty, of passionate people and of a sense of family that can't be broken by the distances of time or place. It's a tie that binds Italian Americans a little closer to one another. In honor of Italian Heritage Month, we dedicate this special fall issue to all things Italy and the Italian-Americans that help make the Lowcountry unique.

©PHOTO BY FEDERICO BECCARI

AIN'T LIFE GRAND The banks of the Grand Canal in Venice are lined with more than 170 buildings, most of which date from the 13th to the 18th century. Italy is a top destination for many Lowcountry travelers. A round-trip ticket from Savannah/Hilton Head International Airport (SAV) to Venice Marco Polo Airport (VCE) is around $1,500.

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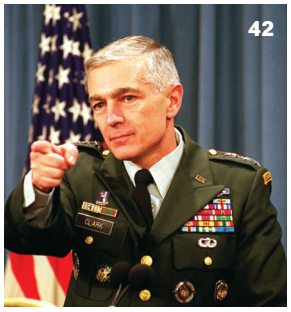
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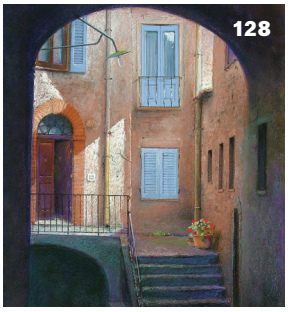


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This lovely Seaside Sparrow home was reimagined as a majestic seaside retreat.











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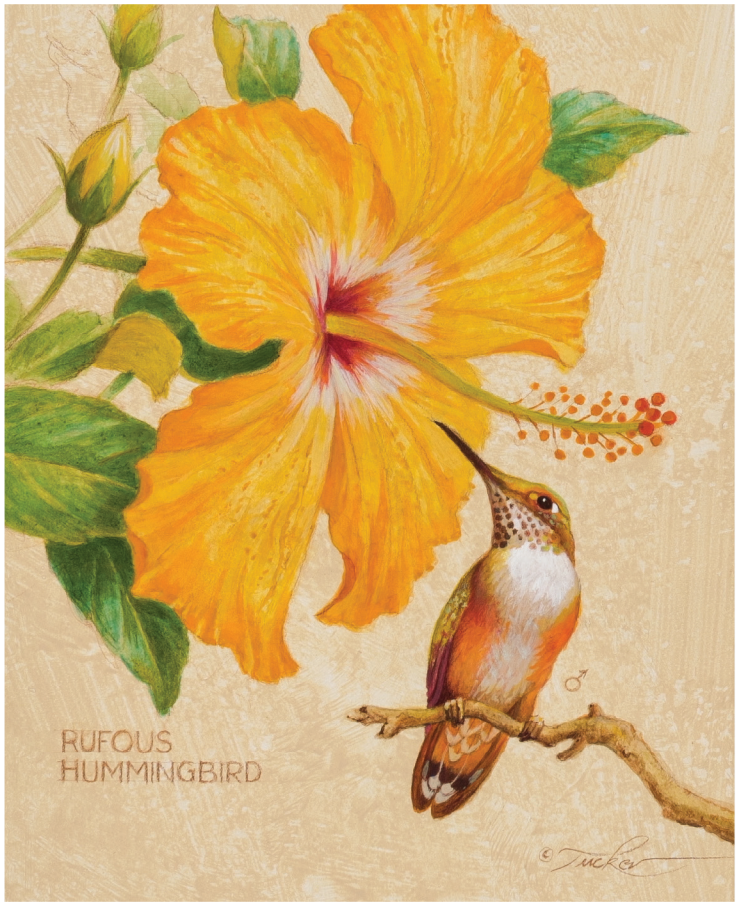
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HAD ME AT MERLOT For LOCAL Life publisher Lori Goodridge-Cribb, where there's a wine, there's a way.

Our population is unique in that many locals grew up someplace else. Everyone brings their regional culture and wisdom with them and enlightens the rest of us, while soaking up the ways of the Lowcountry. It's a mutually beneficial relationship that improves the quality of life for us all (example: We show Cincinnati transplants how to relax, they show us how to make Skyline Chili).

With October being Italian-American Heritage Month, we decided to dedicate this issue to all of our Italian-American friends and neighbors and honor the positive impact they make.

We talk to local Italian families and residents who were born in Italy. We showcase the hottest Italian jewelry, uncover a luxurious Italian pen collection and teach you how to speak "silent" Italian, using just your hands.

We'll give you a sneak peak of the top Italian cars coming to this year's Concours and share all the details of the upcoming Italian Heritage Festival at the Coastal Discovery Museum.

We also travel to Verona and examine lessons we can learn from our much older sister city. Speaking of Italian travel, am I the only one that did not vacation there this year? Seriously, so many locals were there recently — I'm so jealous!

And do you think we could do an Italian issue without food or wine? Fuhgeddaboudit! We are blessed to have so many world-class Italian restaurants scattered throughout the Lowcountry. The New Orleans Road area has developed into quite the "Little Italy" district for fine dining. Few towns (or even cities) can compare. We spoke with many of those expert chefs for advice on how to properly cook like an Italian, complete with recipes and other useful tips.

"You may have the universe if I may have Italy."

- GIUSEPPE VERDI

We break down how many Italians it took to cook the world's largest meatball and uncover oodles of noodles and the many ways you should be consuming them.

We also pop the cork on Italian wines. Did you know Italy is the largest wine-producing country in the world by volume?

A personal favorite is the collection of family recipes that have been passed down through the generations. Extra special thanks to the Chiulli, Catalano, Palomba, Bastardi and Nadeau families for sharing their treasures. I hope you are inspired to make an authentic Italian meal for somebody you love as we celebrate all things Italian and enjoy another wonderful month. Cin cin to a wonderful, hurricane-free October!

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



HAIR ON FIRE!

If you love angel hair pasta the way I do, treat yourself to this tasty-yet-healthy fiery favorite. It's quick, easy and oh-so-delicioso. Buon Appetito!

LOCAL LIFE TEST KITCHEN

Spicy Angel Hair Pasta

INGREDIENTS

1 pound angel hair pasta
1/2 cup chili oil (1/2 cup olive oil, one tablespoon crushed red pepper)
1/2 teaspoon flat leaf parsley
2 tablespoons lemon zest
1/4 cup lemon juice
2/3 cup Parmesan cheese

DIRECTIONS [1] Boil pasta for about eight minutes **[2]** Stir together chili oil, lemon zest and juice. **[3]** Add pasta and some reserved pasta water. Season with salt and red pepper flakes.



HOME GIRL Have you seen the LOCAL Life Jeep around town? This month, we rolled up next to ***Amy Dickson*** of La Source, a luxury home good store in Bluffton. Be sure to follow @LocalLifeSC on Instagram to see all of the #LocalswithaJeep photos.


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MEET OUR WRITERS + PHOTOGRAPHERS + PEOPLE BEHIND THE SCENES

Cheyenne Marie Wright

Model

OTHER CREDS: Hairstylist at Fifth Avenue Salon **FOR THIS ISSUE:** Model, makeup artist **HOMETOWN:** San Diego, California **CURRENT HOME:** Hilton Head Island **LOCAL SINCE:** 2004 **HOBBIES:** Doing hair and makeup, painting, singing **FAVORITE ITALIAN PERSON:** Sophia Loren. I love her elegance and the way she carries herself. **LAST TRIP TO ITALY:** Unfortunately, I have never been. I have always wanted to travel to Sicily where my grandparents are from. **WHAT DO YOU LOVE MOST ABOUT ITALY?:** The architecture and wine. **FAVORITE ITALIAN FOOD:** Ossobuco **FAVORITE PASTA SHAPE:** Spätzle **FAVORITE ITALIAN MEAL:** Gnocchi **RED OR WHITE SAUCE?:** White! White sauces are comforting. **FAVORITE HALLOWEEN COSTUME:** Wonder Woman. **WHAT DO YOU LOVE MOST ABOUT OCTOBER?:** In Hilton Head, the weather is perfect. It's quiet and I enjoy walking the beach during this time of the year with my dog.



Whitney Boring

Photographer



OTHER CREDS: Mom, professional taste tester **FOR THIS ISSUE:** Picture taker of delicious things. **HOMETOWN:** Woodstock, Ga. **CURRENT HOME:** Squiresgate, Hilton Head Island **LOCAL SINCE:** 2004 **HOBBIES:** Cannon ball contests, dad jokes, exercise, eating delicious things, chasing all the sunsets, petting all the dogs, drinking all the bubbles, hanging with the fam. **LAST TRIP TO ITALY:** 2009 for our honeymoon. We visited Florence, Venice, Naples and Rome. It was absolutely incredible and I would love to go see more of the country. **WHAT DO YOU LOVE MOST ABOUT ITALY?:** The food, the culture, the historical charm. It is just beautiful in every way. **FAVORITE ITALIAN FOOD:** Mussels or Cioppino. Absolutely love the combination of the fresh flavors with seafood. **FAVORITE PASTA SHAPE:** I don't discriminate. Give me all the shapes. **FAVORITE ITALIAN MEAL:** Honestly as simple as it is, I have to say mussels. Steamed in a delicious sauce with crusty bread to get every last drop. Who wouldn't want it? **RED OR WHITE SAUCE?:** Not trying to hate on white sauce here, but there is just something about a robust red sauce that really can't be beat. However, never met a sauce I didn't like. Unless it has capers. Sauce with capers should be illegal. I said what I said. **FAVORITE HALLOWEEN COSTUME:** Last year my son was a hunter and I was his deer. I love that he still thinks I'm cool (debatable), and I had fun trying my hand at costume makeup. **WHAT DO YOU LOVE MOST ABOUT OCTOBER?:** The weather is perfect when it's not hurricanin' out there.



Carmen Hawkins DeCecco *Freelance writer*

OTHER CREDS: PR, marketing consultant and blogger **FOR THIS ISSUE:** Contributing writer **HOMETOWN:** Hilton Head Island **CURRENT HOME:** Sea Pines **LOCAL SINCE:** Originally, my family moved here in 1977. Since then, I have moved away and returned several times. I lived in London for a few years, Charlotte and New England. My husband, Johnny DeCecco, and I moved here permanently in April 2010. **HOBBIES:** Smooching with Sam (my beagle), training Johnny D (my husband). I also enjoy reading (anything and everything), bicycling, swimming and yoga. I'm fortunate that I love my work, so when I'm not writing for money, I write for enjoyment. **FAVORITE ITALIAN PERSON:** Definitely Johnny D. Knows how to laugh, love, and live in the moment, no matter what. Loud and forgiving, my husband represents all that is wonderful about being Italian. I couldn't ask for a better partner. **LAST TRIP TO ITALY:** In June, I traveled to Verona with 26 other Islanders. Most were from the Italian-American Club of Hilton Head, however, Hilton Head Town Manager, Steve Riley and Mayor John McCann also attended for a ceremonial Friendship Pact signing and exchange of gifts with Mayor Federico Sbaorina, of Verona. **WHAT DO YOU LOVE MOST ABOUT ITALY?:** The landscape vistas are indescribable. Ever-changing, sometimes a single picture captures a hillside vineyard, a medieval town, and the crystal clear Lake Garda in the background. Unbelievable. **FAVORITE ITALIAN FOOD:** Octopus. They seem to know how to cook it perfectly everywhere. Plump, flavorful and always fresh. **FAVORITE PASTA SHAPE:** Bow ties. They're fun to make from scratch, and I enjoy playing with my food. **FAVORITE ITALIAN MEAL:** Anything that includes a pile of risotto. **RED OR WHITE SAUCE?:** I always like clear (perfect combo is white wine, garlic, lemon juice, olive oil, parsley, salt and pepper) with fish pasta. Light creamy white sauce with vegetable pasta. **WHAT DO YOU LOVE MOST ABOUT OCTOBER?:** It's South Carolina's Italian Heritage Month!

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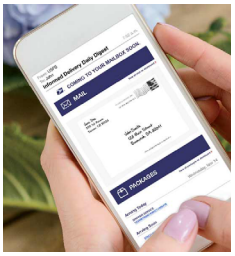
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Online video: Behind the scenes

Read about Mariella Simmons' journey from northern Italy to the Lowcountry on page 38, then watch video of her photo shoot coming together.



Spanish Wells Club anniversary

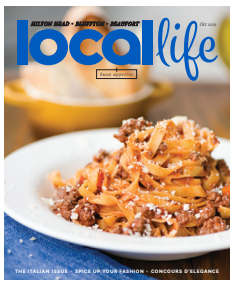
Much has changed since Spanish Wells Club opened its original golf course in 1969. Learn about its history leading up to the Oct. 26 gala.



Bid to win a spot at Pebble Beach

Online bids open Oct. 14 for a spot in the 2019 Lexus Champions for Charity National Tournament, set for Dec. 11-15 at Pebble Beach Resorts in California. Proceeds support **The First Tee of the Lowcountry**. Bid online at TheFirstTeeLowcountry.org.

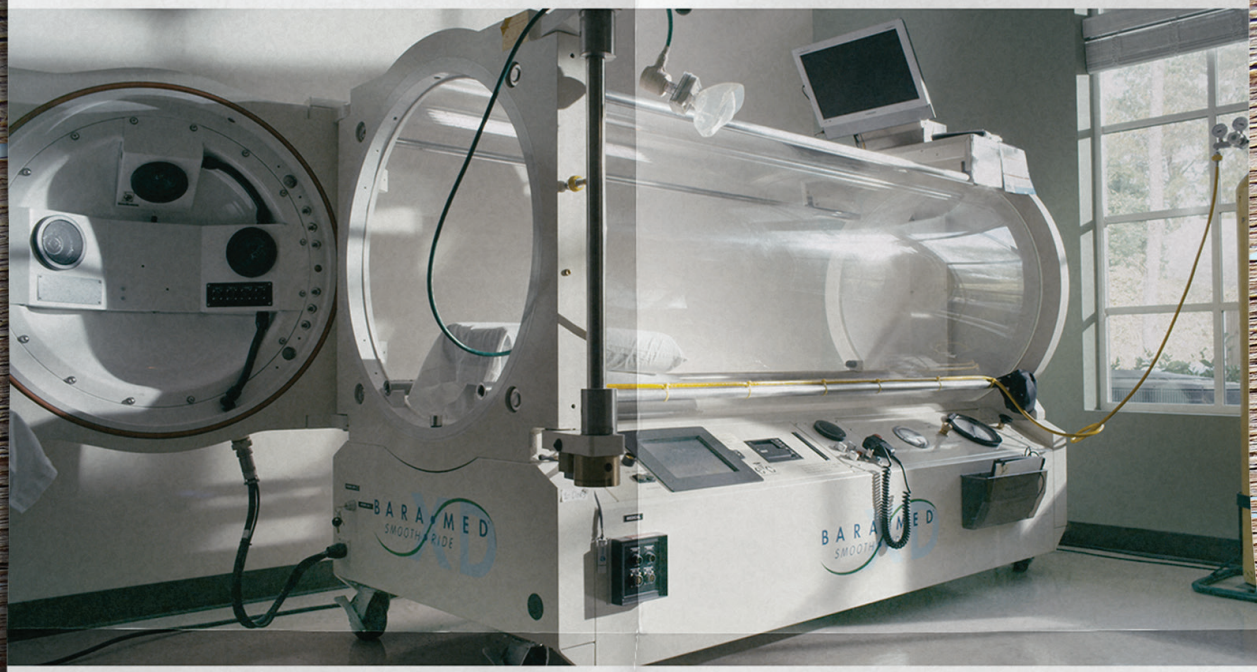
About the Covers





The October cover features the classic **Tagliatelle alla Bolognese** dish served at Michael Anthony's Cucina Italiana. The special edition (available on select display racks throughout Beaufort County) features Michael Anthony's house-made **ravioli**. Both images were captured by Whitney Boring of **W Photography**. "It was really difficult to not drool on the food while I was shooting it," she reported. Check out more of her work online at wphotographyhiltonhead.com.

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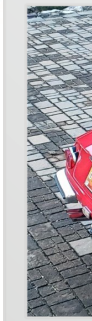




FAST AND FURIOUS

1967 LAMBORGHINI MIURA P400

When released, the Miura was the fastest production road car in the world. With its 3.9-liter V12 engine, it could reach 163 mph, an impressive figure for the late '60s. Just 275 of them were made between 1966 and 1969 with a price tag of $20,000 (equivalent to $155,000 today). It was the first supercar with a mid-engine, two-seat layout. The design since has become the standard for high-performance supercars. Video game players will recognize the model from the Gran Turismo 5 video game. Its owner is Michael Jetzer of Catawba, N.C.



It's showtime

6 COOL ITALIAN CARS COMING TO THIS YEAR'S HILTON HEAD ISLAND CONCOURS

When it comes to beautiful cars, few countries can match the iconic machinery of Italy. Some of the republic's finest automobile manufacturers will be represented at the upcoming Hilton Head Island Concours d'Elegance & Motoring Festival. Here are six stunning Italian rides you can see Nov. 1-3 at Port Royal Golf Club. Start your engines (accendere motore)!



STUNT DOUBLE

1977 MASERATI KYALAMI

Only a few of these are in the U.S. today. The Kyalami was the first new model developed under the Alejandro de Tomaso ownership. It was derived from, and mechanically virtually identical (except for some body panels) to the De Tomaso Longchamp. It was named after the Kyalami Grand Prix Circuit in South Africa where a Maserati-powered Cooper T81 won the 1967 South African Grand Prix. It is owned by Walter Eisenstark of Bluffton.

HORSE POWER

1966 FERRARI 275 GTB

Motor Trend Classic ranks this model among the "Greatest Ferraris of all time." Just 442 of them were produced between 1964 and 1966. It is considered an icon of Italian styling and design, one of the most stunning bodies ever created by Pininfarina and crafted by Scaglietti. The model's blend of on-track capability and creature comforts helped to light the path for many Ferraris to come. The original MSRP was $13,900. Today, they fetch more than $1.5 million at auction. It is owned by John Gerhard of Ambler, Pa.





RARE GEM

1954 SIATA 200 GS

This little jewel is just one of 11 cars ever built with a body by Balboas and one of 18 built with a Fiat 1996cc Flat V engine. In 2017, the car was being road tested by a technician when it was hit from behind by a driver who was texting. Damage was extensive. Attendees at this year's event will see the car restored to its original livery. It is owned by Walter Eisenstark of Bluffton.

ITALIAN MUSCLE

1974 DE TOMASO LONGCHAMP

Due to the size of its 5.8 liter V8 engine, the Longchamp was noted for its impressive power output. Boasting approximately 330 horsepower, the Longchamp was able to reach top speeds of 149 mph. It has a very luxurious interior, with many of its surfaces covered in leather. It is owned by Walter Eisenstark of Bluffton.





WORLD'S BEST

1971 FERRARI DAYTONA 365 GTB/4

Following Ferrari's incredible 1-2-3 sweep of the 1967 24 Hours of Daytona, the 365 GTB/4 quickly acquired the nickname "Daytona" in celebration of the company's iconic finish at one of motorsport's most significant events. Capable of sprinting from 0-60 mph in 5.4 seconds, the Daytona would accelerate to a top speed of 174 mph. This was three mph faster than Lamborghini's Miura P400, making it the fastest production car the world had ever seen. The original MSRP was $19,700. Today, they average around $500,000 at auction. It is owned by Julie Ibrahim of Clemson.

ITALIAN STYLE, AMERICAN POWER

***A new class has been added to the Hilton Head Island Concours d'Elegance & Motoring Festival**, honoring cars that combine Italian style with American power. Find images of all eight entries in this unique class online at LocalLifeSC.com.*

1953 Cunningham C-3 Continental Cabriolet
1957 Dual-Ghia Convertible
1958 Ghia Dual Convertible
1965 Iso Rivolta IR 300 Coupe
1957 Ghia 450ss
1968 Iso Grifo
1969 De Tomaso Mangusta
1971 Momo Mirage







PAY ATTENTION!
Translation: Stai attenti!
How to "say" it: Pull down the bottom of your eyelid with your index finger.



DELICIOUS!
Translation: Deliziosa!
How to "say" it: Push your index finger into your cheek and turn it like a corkscrew.

How to speak 'silent' Italian

HAND/FACE MODELS: INTERNS BRIGITTE HAYNES & SERENA PITT

Italian people are well known for expressing themselves through hand gestures. Here are a few ways you, too, can speak this beautiful silent language.



I BEG YOU!
Translation: Ti prego!
How to "say" it: Bring your palms together with your fingers extended, like you are in prayer. Bob your clasped hands for extra emphasis.



USE YOUR HEAD!
Translation: Usa la testa!
How to "say" it: Point your index finger to your temple. Really drive the point home by tapping your finger on the side of your head.



PERFECT!
Translation: Perfetto!
How to "say" it: Press your thumb and index finger and draw an imaginary horizontal line.



WHAT DO YOU REALLY WANT?
Translation: Ma che vuoi?
How to "say" it: Bunch all of the fingers on one hand together and point the tips to the sky. Rock your wrist up and down for added impact.



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ITALIAN PARTY MUSIC

October is Italian-American Heritage and Culture Month. It's the perfect time to throw a little party — a Little Italy party! In addition to Italian food, wine and decor that is red, white and green, you'll want to to keep up with the good mood of your guests with a great soundtrack. To give you more time to perfect your tiramisu, we offer these dozen tracks. ***Find this and other LOCAL Life playlists by searching for locallifetunes on Spotify.***

"Scenes from an Italian Restaurant" — Billy Joel
"Three Coins in the Fountain" — Frank Sinatra
"Woke Up This Morning" — Alabama 3
"Ave Maria" — Eleven, Chris Cornell
"Perfect Symphony" — Ed Sheeran & Andrea Bocelli
"Arrivederci Roma" — Nat King Cole
"Main Title (The Godfather Waltz)" — Nino Rota
"Mambo Italiano" — Dean Martin
"Night Drive" — Giorgio Moroder
"Romeo and Juliet" — Dire Straits
"Italian Leather Sofa" — Cake
"Heart of Rome" — Elvis Presley



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Adopt this Pet: Tomas

LOVABILITY METER

THIS BRAVE SURVIVOR WANTS TO BINGE WATCH 'SURVIVOR' WITH YOU

Beaufort County Animal Services was dispatched to Hilton Head for a call they always dread — dog hit by car. This call was from the north end of Hilton Head, so Hilton Head Island Humane Association team members Franny Gerthoffer and Laura Tipton decided to go check it out, since Beafort County Animal Services were coming all the way from Okatie. Upon arrival, they found a dog in the dirt, surrounded by people who were not sure how to help. The women found a large quilt in their Jeep and scooted it under the dog. Never once did he whimper or whine. To be on the safe side, Franny looped a slip lead around his mouth and he was lifted into the Jeep. Tomas, as they later named him, never cried. This brave dog laid still as they lifted him again and carried him into Animal Care Clinic. He was given emergency care and comfort. Tomas would love a pool for water exercise to continue his strengthening. He will not require too many long walks and would be great company to binge watch all your favorite shows. He promises to leave all the popcorn for you! *LL*

MORE ABOUT TOMAS

Color: Black
Age: 1 (around 16 in human years)
Weight: 42 pounds
Likes: Strength training, swimming and couch surfing.
Dislikes: When you can't pass anyone on the Interstate, because two cars are driving the same speed, side-by-side. "The left lane is for passing, not cruising. Just adjust the cruise control on the steering wheel a couple of times and get out of everybody's way!" ***— Tomas***
Adopt him: Hilton Head Humane Association, hhhumane.org, 843-681-8686

Mensa® Moment / Official Mensa Mini-Quiz

Answers are available on LocalLifeSC.com/Mensa

46. What two words, formed from different arrangements of the same eight letters will complete the sentence below?

The ancient plate was ___ ___ ___ ___ ___ ___ ___ ___ in two places, but the marks were so regular it was impossible to determine if they were accidental or ___ ___ ___ ___ ___ ___ ___ ___.

47. Find the word that fits the first definition, then add an R in front of it to make a new word that matches the second definition.

Place an "R" in front of a top-notch specialist and obtain a contest.

48. The following 17 letters can be rearranged into a two-word phrase meaning "a free offer to see if you like the periodical."

N T O R I I T L A S S B U P R C I

49. Begin with the number of sisters in the group of colleges called by that number; add the number of witches in Macbeth; multiple by the number of feet in a fathom and divide by two. What do you have?

50. The letters in the grid (on the right) can be unscrambled into eight words of bad advice. You may move one letter in any direction and use each letter only once. (Hint: Begin with a letter in the middle of the first column. There is one null.)

T	F	X	P	U	E
A	F	I	D	G	V
I	S	R	E	E	I
T	O	O	N	U	C
Y	U	D	T	S	C

***[LAST MONTH'S ANSWERS]* 41.** *Humpty-Dumpty sat on a wall. Humpty-Dumpty had a great fall.* **42.** *avers, saver* **43.** *LEND, LAND, LANE, LINE, LIVE, GIVE (There may be other ways.)* **44.** *main, pal* **45.** *48. Add the number of the month (January is one) to the date and double the result.*

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

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Che bello!

OCTOBER IS ITALIAN HERITAGE MONTH IN SOUTH CAROLINA (YES, IT'S THE LAW!)

STORY BY CARMEN HAWKINS DECECCO
PHOTOGRAPHY BY ARNO DIMMLING



Hilton Head Italian Heritage Festival

When: 11 a.m.-4 p.m., Saturday, Oct. 26
Where: Coastal Discovery Museum at Honey Horn
Details: A fun-filled day showcasing delicious Italian food, live music, dancing and games. Stomp grapes, sip wine, and share smiles while celebrating all things Italian. Tickets are $6. iachh.org.





BEAUTIFUL ITALY Hilton Head resident Arno Dimmling captured these images in Italy. Top: A side street of the ancient city of Assisi. Left: The Arno River (no relation to the photographer), passing through Florence. Right: An Italian deli and lunch stop in Siena.

Why honor Italian-Americans in this issue of LOCAL Life? Because **2019 is the fourth year South Carolina celebrates Annual Italian American Heritage Month** in October according to state law.

Prior to Gov. Nikki Haley's signature on Sen. Raymond Cleary's bill in March 2015, Congress had passed a nationwide proclamation in 1989 that many states honored in remembrance of October as national Italian Heritage Month. It celebrates the contributions of Italian immigrants and their descendants to the United States (cultural influences, industrial revolution, armed services, and much more) throughout its history.

For those unfamiliar with the distinction, proclamations often need to be renewed periodically in order to be honored continuously. After its initial passage by President George H.W. Bush, Presidents Bill Clinton, George W. Bush, and Barack Obama upheld it. As proclamations go, only a few states declared it a law. South Carolina was one such state that did not recognize it officially until Fred Nesta, a member of the Myrtle Beach Sons of Italy, began lobbying tirelessly with the help of Sen. Cleary and our own Sen. Tom Davis.

There were several reasons this law was pushed through. For example, there has been a surge in population demographics of Italian-Americans relocating from other parts of the country to South Carolina. Prior to the 1980s, Florida dominated as the retirement epicenter for East Coast residents.

However, the Sunshine State's over-building, widening highways, and crowding coincided with the careful development of the Lowcountry's barrier islands, including lush golf and retirement communities. It helped they were near family resorts such as Myrtle Beach and Hilton Head.

It didn't take long for many Italian-Americans to shift real estate investment interests to the stretch of coast closer to their families up north. And, of course, the added appeal of living in South Carolina over Florida is that it is one less day on the road in cases of family celebrations, emergencies or simple homesickness.

South Carolina travelers and residents are on the receiving end of many benefits with the descendants of Italian immigrants relocating to the Southeast.

The first — most obvious — benefit is a booming restaurant industry, which has raised the standard of excellence all over the state for all kinds of cuisines. The following pages will shine a little more light on contributions from our Italian-American neighbors in the arts, cultural festivals, business and economics, as well as their tremendous sense of civic pride, as evidenced by Hilton Head's own Italian-American Club, the many fundraising events it holds each year for the benefit of local charities and scholarships. All of which has served to enhance the Deep South's historic reputation for good food, good times, good people and hospitality. LL





TUSCAN TREASURES Left: A typical fruit and vegetable shop in Siena. The city is famous for its cuisine, art, museums, medieval cityscape and the Palio, a horse race held twice a year. Right: Trevi Fountain in Rome.



Pete Dye Signature Golf Course
Hole #14

It's not fair to keep all this to ourselves.







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LS50 WIRELESS SPEAKERS
No strings attached. These Bluetooth speakers have high-quality audio without the mess of wires. *amazon.com. $2,200.*



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Putz around the Lowcountry like a true Italian on this stylish, silent, technologically advanced moped. It offers the maximum power allowed for mopeds (think ultra-low insurance rates and no vehicle tax), climbing up to 32 mph. You can scoot up to 62 miles between charges. The battery charges in four hours. *vespa.com. $7,500.*

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Tiny but mighty. This lantern is solar powered, collapsible, can produce 300 lumens for up to 50 hours on a single charge. *mpowerd.com. $45.*



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One man's trash is another man's treasure. Just say "open can" or wave your hand over the top of this one and the lid lifts softly and smoothly. *bedbathandbeyond.com. $200.*



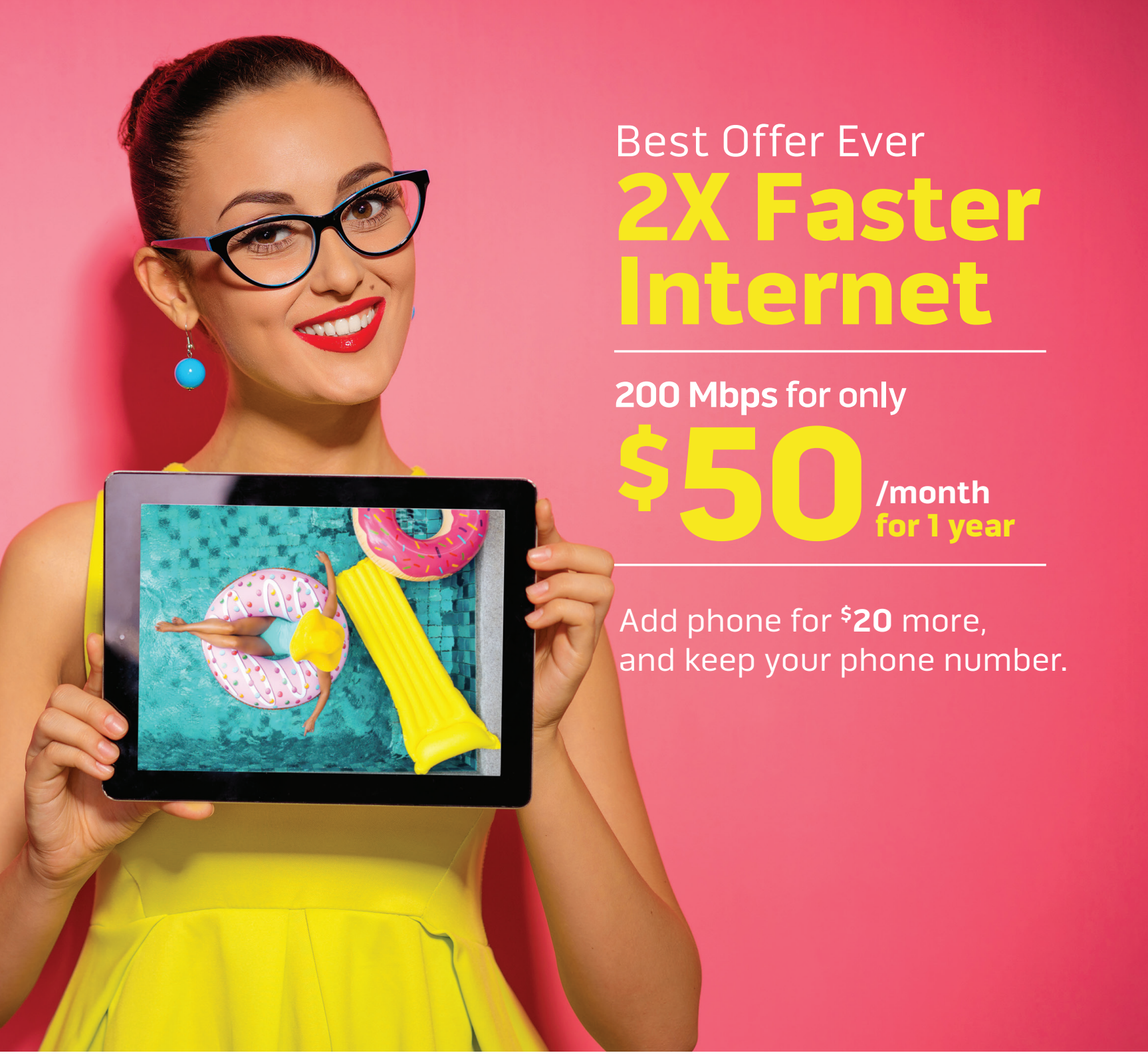
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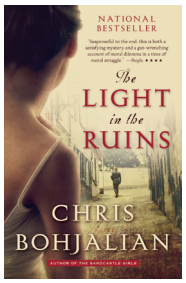
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Reading around the world

Authors worth getting to know for international settings.

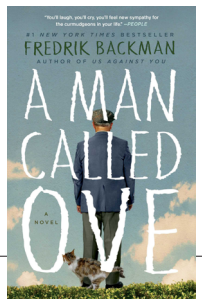
BY DENISE DOUCETTE FRIDAY



Italy

THE LIGHT IN THE RUINS Set in 1943 war-torn Tuscany, the Rosati family believes they are safe from the war hiding in their grand villa in the hills south of Florence. Yet when Nazis soldiers take over the estate for lodging, their beautiful home becomes their prison. Jump forward to 1955, and the Florence police are investigating a killer who is targeting the remaining members of the Rosati family. In World War II, Italy was an ally to Germany as much as it was occupied by them, and author Chris Bohjalian portrays the hostile relationship between the German soldiers and the Italian citizens, as well as the impossible choices people had to make to survive. Part murder mystery and part historical fiction, a great read portraying the horrors of war set against the beauty of the Italian countryside. Bohjalian lives in Vermont and has published 20 novels.

Sweden



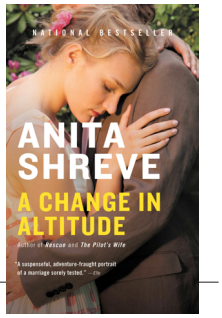
A MAN CALLED OVE Ove is an elderly man who has lost the love of his life, been forced into retirement and would like to quietly take his own life without any interruptions, thank you very much. Yet there are lightbulbs to change, notices to give out to those who park in the wrong spots, a stray cat that needs tending to, and a pesky pregnant neighbor who insists on being kind to him. You will fall in love with this curmudgeon who each day finds more and more reasons to live. Fredrik Backman has fantastic character development, even in animals. Backman lives in Sweden and has written seven books.



China

SHANGHAI GIRLS Lisa See is a brilliant writer of past and modern Chinese-American cultures. This historical fiction follows two sisters, May and Pearl, who live a glamorous and carefree life in Shanghai. It comes to an abrupt end when their father sells them into arranged marriages to pay off a debt. Days later, Japan invades China. Their journey of escape eventually leads them to a life in Los Angeles Chinatown, where they experience hardship and poverty, discrimination and threat of deportation during the Confession Program that searched out Communists. Yet throughout it all, the sisters have each other. See lives in California and has written 10 books.

Kenya



A CHANGE IN ALTITUDE When a newly married American couple moves to Nairobi for a yearlong assignment, they begin to adapt to their surroundings in Africa. He works at a hospital and she is a freelance photographer for a newspaper. Another couple invites them to climb Mount Kenya, and they eagerly agree. A tragedy unfolds, and the couple must attempt to navigate the foreign culture as well as their marriage. Anita Shreve cleverly conveys the uncertainties of relationships via a misconstrued gesture, a suspicious glance, an overheard partial conversation. Her characters are real and vulnerable. Shreve has published 18 novels. She died in 2018 at home in New Hampshire after a battle with cancer.



Mexico

ESPERANZA RISING *(for ages 8-13)* It's 1924 and 6-year-old Esperanza lives a charmed life as the only daughter of a wealthy vineyard owner in beautiful Aguascalientes. Her family has servants and horses and big fiestas after the grape harvest. She is happy and loved. As she is about to turn 13, tragedy strikes, and she and her mom have to migrate to California and work in farm labor camps to survive. In this new life, she must traverse the complexity of work strikes, replacement workers and deportation. It is the Grapes of Wrath from the Mexican migrant workers' point of view. A poignant story for kids about overcoming adversity and starting over. Pam Muñoz Ryan has written over 30 children and young adult books. She lives in California.

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— John Rush

CHARITY SPOTLIGHT



Italian-American Club of Hilton Head

MISSION

The club is a charitable service organization that promotes Italian heritage/culture while raising and distributing funds to local scholarships and charitable organizations in the Hilton Head and Bluffton areas.





DOING GOOD FOR OUR NEIGHBORHOOD Left: Members of the Italian-American Club of Hilton Head are shown at the weekly club meeting at Flora's Italian Cafe. Right: Each year, the IACHH presents scholarships to area graduating high school students. The club's largest fundraiser is the Italian Heritage Festival, set for Oct. 26 at Honey Horn.

HISTORY. Since 1990, the IACHH has been contributing proceeds from various annual events to local nonprofits. Funds are derived through several successful and long-running fundraising programs including the Italian Heritage Festival at Honey Horn, the Italian Sunday Pasta Dinner, the Bocce Tournament in the spring and the Zin Experience ("ZinFest") Wine Gala in the fall. The programs are held at various times throughout the year in the Hilton Head and Bluffton areas. Membership is comprised of men and women who have a deep interest in helping those who are less fortunate and are in need of charitable assistance. Members share a common bond of love for Italian heritage, food, wine, charity and conversation.

HOW TO HELP. There are many ways in which to support the IACHH. Volunteer for events, sponsorship and donations. Of course you can simply join the club, eat, drink, and be merry (in other words; if you are Italian at heart, you qualify). The upcoming 10th Italian Heritage Festival (Oct. 26) is in need of all of these, as well as items for the silent auction. The club meets at noon each Thursday at Flora's Italian Cafe in South Island Square. Call 401-524-1416 to reserve your place. *LL*

FOR MORE INFORMATION ON THE ITALIAN-AMERICAN CLUB OF HILTON HEAD
Call 843-415-5560 or go to iachh.org

LOWCOUNTRY IN NATIONAL NEWS



WHO'S TALKING: ***Oprah Magazine***
DETAILS: Ranked Daufuskie Island on its "8 Places You'll Definitely Want to Visit When You Retire" list.
THEIR WORDS: "Life moves blissfully slowly on this five-mile island just a 30-minute ferry ride from Savannah, Georgia. There are no grocery stores or traffic lights. Instead, you can rent bikes or golf carts to go from the shell-covered beaches to the golf course to the dock, where everyone watches the sunset with a glass of sweet tea vodka and lemonade in hand."



WHO'S TALKING: ***Today Show***
DETAILS: Popular weather forecaster Al Roker keeps name-dropping Hilton Head Island on NBC's Today Show. Since he came to the island for his Rokerthon 2 marathon event in 2015, Hilton Head has made many appearances on his beach forecast.
HIS WORDS: "Expect spectacular weekend weather across the U.S. It's beautiful summer weather on Hilton Head Island."

WHO'S TALKING: ***House Beautiful***
DETAILS: Featured Haig Point in its "This 1800s Lighthouse is Rumored to be Haunted, and You Can Spend the Night There" article.
THEIR WORDS: "You can stay at the island's 1873 Haig Point Lighthouse—an unexpected getaway with a rich history... Legend has it that the location is haunted by the friendly ghost of a young maiden named Maggie Comer, who lived with her family in the lighthouse in the 19th century. ... The historic lighthouse features two bedrooms, a kitchen, dining room, and a breathtaking rocking chair-lined porch, where you can see the ever blue Calibogue Sound."



WHO'S TALKING: ***The Daily Meal***
DETAILS: Ranked Hudson's Seafood House on the Docks in its "America's 35 Best Seafood Shacks" list.
THEIR WORDS: "Hudson's employs the largest dayboat fishing fleet on the island, and they're bringing local seafood straight from the sea to the Skull Creek docks to your table, in the form of steamed oysters, little neck clams, peel-and-eat shrimp, flounder, and plenty of catches-of-the-day."



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LETTER TO THE EDITOR
LOCAL Life asked ***James Messina*** to share his thoughts on what it means to be local. Messina is the owner of MESSINAS, a business that manufactures natural lawn and garden products with the brands Pulverize, Seedlingers, Animal Stoppers and more. LOCAL Life welcomes letters to the editor and comments to our website.
Write to info@wearelocallife.com

What makes it local



adjective. lo·cal | lō-kəl

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

When you're here, you're family

I guess it all started innocently enough. "You know, we could just move here, and I could commute back to the office every week."

How many people who come to Hilton Head say the same thing to their partner in a dreamlike moment, not sure if they've said it loud enough for the other person to even hear them? Most just want to know how the words feel as they pass over their lips, while others are looking to be dared to follow through. Well, for my wife Megan and I, it became one of those life-changing moments, the butterfly wing flap that would change the course of our lives, resulting in uprooting our family, including our three children and our dog Rocky, to a "new normal" that so many people only dream about.

While we were always drawn to the island for the unbeatable beaches, Lowcountry hospitality and seemingly endless bike trails, we also fell in love with the Spanish-moss-covered trees, the take-your-breath-away sunsets and the nightly cicada serenades. There was so much to wrap our arms and hearts around in this special place that the burden for me of keeping one foot back in New Jersey seemed like a small price to pay to ensure our piece of island living for our family.

I have been coming to the island, off and on, for the past 20 years, and while I would certainly not be considered a local until recently (thanks for your help, Mr. Schembra), I put in many an hour at the Kingfisher in Shelter Cove in my younger days as both a waiter and bartender, at Banana Republic in the old Shelter Cove Town Center (I'm definitely showing my age with that one) and for my own business spraying homes against deer damage with our Deer Stopper product.



ITALIAN CONNECTION James Messina recently moved to Hilton Head Island after visiting for more than 20 years. His parents were both born in Sicily. "I'm just a few years removed. In fact, they were both born in the same small town of Alia but didn't meet until they were at a wedding. We go back almost every year to see family that's still there."

Now, as the owner of a consumer lawn and garden products company with outlets in all 50 states and nine countries around the world, I get to call Hilton Head home. I look at the time I get to spend here as the greatest reward possible for the work I do and the time I spend away from my family.

From fishing with my boys on the back of our own dock on the Palmetto Dunes lagoon to cheering on my daughter and the rest of her Prep volleyball team, we have been able to make short work of establishing our roots here. And at every turn, we can't help but feel like we made a terrific decision by the countless folks who seems to welcome us with that unspoken knowing smile and a wink that says "yup, we know exactly how you feel. We did it, too."

So if you should happen to see us grabbing lunch at our favorite spot, Java Burrito, playing our umpteenth round at Pirate's Island Adventure Golf, making another delivery of our products to Bruno Landscape and Nursery or laughing over the coconut cake at Jane Bistro, we hope you'll interrupt us and say hello. After all, we're neighbors now; and we wouldn't dream of having it any other way. *LL*



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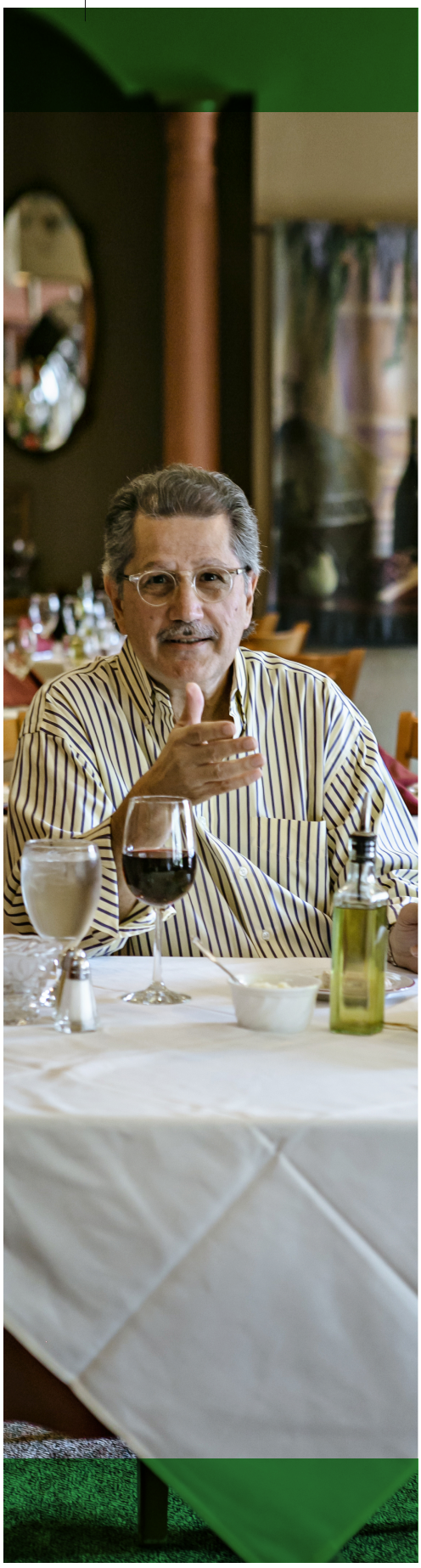
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Bonnie J. Rothwell, DMD, AAACD

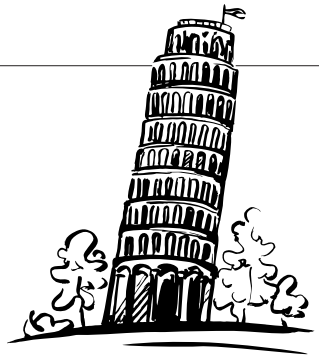
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Viva Italia

MEET THREE LOCALS WHO ARE PROUD OF THEIR ITALIAN HERITAGE AND CULTURE, AND CARRY IT WITH THEM.

STORY BY BARRY KAUFMAN
PHOTOGRAPHY BY LISA STAFF

If there's one thing that unites us as Americans, it's that we're all from somewhere else. A few of us can trace our lineage back a few hundred years but for the vast majority of us, our pedigree is a patchwork of different influences. Our bloodlines trace back to small villages and towns across the world, with ancestors who braved it all to make their mark in the new world.

For those who trace those bloodlines back to Italy, it works a little differently. There's a pride of ancestry that few others can claim, and one well-deserved. Italy is a country of mesmerizing beauty, of passionate people and of a sense of family that can't be broken by the distances of time or place. It's a tie that binds Italian-Americans a little closer to one another.

Here are three who share that bond...



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Johnny DeCecco

THIS LOCAL ITALIAN LOVES GOOD FOOD AND GIVING BACK TO OUR COMMUNITY

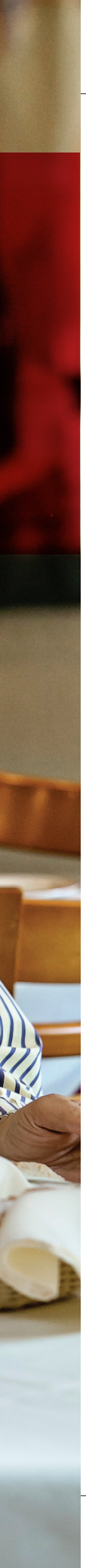


You can find Johnny DeCecco just about every Thursday holding court at Flora's Italian Café, anchoring the weekly meetings of the Italian American Club of Hilton Head Island. If you can't find him there, you'll find him at his regular table at French Bakery noshing on a cappuccino muffin nearly every day at 2:30 p.m.

Point is, DeCecco is a man about town, totally in his element when it comes to getting out and meeting new people, making new friends and enmeshing himself in the community.

That sense of community is key to understanding DeCecco's views on Italian culture. "You never go hungry in an Italian neighborhood," he said with his trademark thick Northern accent. Sounding to all the world like a straight-out-of-central-casting Italian Yankee, his Rhode Island upbringing revealing itself when he drops the final "r" in a word. "We had a lot of new immigrants that lived in my neighborhood. We helped them out. That was the neighborhood, the unity, the caring."

When he talks about his neighborhood growing up, he talks of family. Of his mom sending food out all over the neighborhood, of sneaking sips from his grandfather's homemade wine, of



Grandma Angie's culinary prowess from cherry cake to rum cake to "meatballs this big," his hands held far apart.

It's a tight-knit sense of community he has fostered through his work with the Italian American Club for the last nine years. Starting out as a volunteer, he rose to board member a year later and then president the year after that. "They just keep re-electing me," he said. "When I took over, I had good support around me and we took the club to a level they never thought it could be."

That level includes a staggering amount of money and fellowship given back to the community, from $38,000 in donations and $6,000 in scholarships, to regular community pasta dinners, the annual Italian Heritage Festival, and attention from the Guinness Book of World Record for creating the world's largest meatball.

Created during the 2017 Italian Heritage Festival, the prize-winning meatball was made with 1,707.08 pounds of meat cooked for 5 1/2 days in a custom oven with a Kevin Lawless-built stainless steel pod holding it together. It was unveiled in front of a crowd of 4,300 people and one very picky judge from Guinness. "We were getting ready to take the cap off and the judge told me, 'If this meatball breaks, you're disqualified because then it's not a meatball.' I said, 'This kid is serious, right?'" The meatball held, resulting in a world record. The taste? DeCecco describes as "A little salty. But it was good."

Good food and a tight-knit community. If you ask Johnny DeCecco what it means to be Italian, that's what he'll tell you. *LL*

LOCAL SINCE 2010 Johnny DeCecco is the president of the Italian American Club of Hilton Head Island. A favorite hobby is biking around the island.



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Mariella Simmons

HILTON HEAD REMINDS THIS WOMAN OF HER ITALIAN HOME



Mariella Simmons began her journey in northern Italy at the picturesque port city La Spezia, gateway to the breathtaking Cinque Terre.

"My dad was in the Italian Navy, so yes, I'm a Navy brat," she said. Her travels began within Italy, taking her at age 14 to the city of Gaeta just south of Rome. "It's something like a Hilton Head because of all the tourists in the summertime. We had beautiful beaches there."

Although her journeys would later take her overseas — first to Michigan where she met her husband, Ron, then to Hilton Head where she now lives full time — she still returns home as often as she can. "We took our granddaughter last year and stayed for three weeks. She just did not want to come back home," she said. "She just loved it."

It's a serious case of wanderlust prompted by her nomadic upbringing. When we spoke, she had just returned from San Francisco and was planning a trip to Australia and a lengthy journey in a motor home across the country. She'll

be back in Italy before too long, but most likely not to her native Cinque Terre region. "(Travel writer) Rick Steves ruined it," she said with a laugh. "Before he wrote about it, you'd have French and British tourists, but not very many. Now it's so packed, you can't find a place to eat or a room at the hotel. When I first took my husband, there was no problem."

In between her wanderings, you'll find her enjoying the island she and her husband now call home. "We fell in love with Hilton Head Island," she said. Since arriving, she and her husband have spent their time walking, biking and volunteering at VIM and at the library. Mariella has taken up teaching conversational Italian, passing on her native tongue even if — by her own admission — some of the dialects escape her.

"People from Sardinia speak a different dialect. They have their own dictionary," she said, laughing. "I have two friends from Sicily and when they speak to each other, I can't understand a word. It's like a different language."

Still, despite the intricacies of the language and the challenges it poses to non-native speakers and native speakers alike, for Simmons it's the language of home. And she loves sharing her love of her home. *LL*

LOCAL SINCE 2016 Mariella Simmons was born in Italy but now lives in the Rookery inside of Hilton Head Plantation. She enjoys card making, quilting and knitting in her free time. Her Aussie doodle is named Elsa.



Terry Tadlock, *President*

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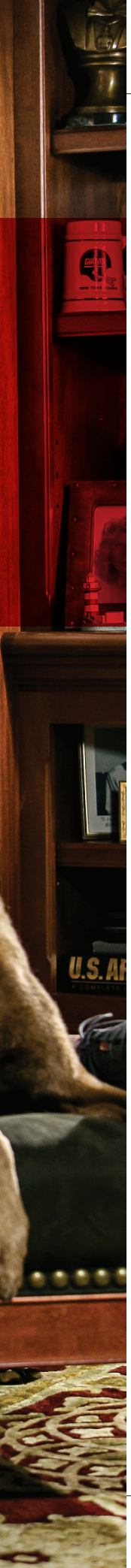
Bob Cherichella

THIS LARGE ITALIAN IS A GIANT OF LOCAL PHILANTHROPY

It was during an event at the Italian American Sports Hall of Fame in Chicago that Bob Cherichella received perhaps the oddest compliment one can receive. He had just been introduced to NFL Hall of Famer Gino Marchetti when the 49ers legend told him, "Geez, I thought I was the biggest Italian in captivity." At 6'7", it's something Cherichella wears proudly.

"That's my sobriquet, I guess, which isn't a bad one to have," he said. As tall as he is, he casts an even bigger shadow. On Hilton Head, his philanthropic efforts have had him and his wife Heather aiding St. Luke's Church, The First Tee of The Lowcountry, The Boys & Girls Club of Hilton Head Island and the Hilton Head Symphony Orchestra.

The latter is Bob's biggest passion and the focus of all his energies as the HHSO moves into a new location and a new era. "I'm excited about this coming year. It will be Mary Briggs' last and we want to send her out a on positive note," he said. "She's been the heart and soul of this symphony. She's been a wonderful guide and



we're poised to do wonderful things over the next two years."

Even before moving to Hilton Head, such philanthropy and community involvement was his M.O. President of his local Jaycees in Chicago, which named him "one of the Outstanding Young Men in America," he was helping out others even while building a successful career with AIM Management. His towering legacy is made all the more fascinating by his humble roots as one of the few Italian kids in an Irish neighborhood in New York City.

"I grew up in a lower middle class five-story walkup in Queens. I slept on a fold-out sofa until I was 15," he said. "Both my parents always said you can do anything you put your brain to."

That included building a career that would allow him opportunities to travel to the Italian homeland of his father. "My father's father's family is from Sorrento, one of the most beautiful places on Earth," he said. "My wife and I went back and found the cathedral where my great grandma was baptized."

That career also allowed him the opportunity to help others, something he and his wife have done tirelessly since moving to Hilton Head Island full time in 2001.

"It's the Italian in me – you embrace where you are," he said. "You embrace family. You embrace places." *LL*

LOCAL SINCE 2001 Bob Cherichella aids the Boys & Girls Club, the First Tee of the Lowcountry, Hospice Care of the Lowcountry, the Hilton Head Symphony Orchestra and St. Luke's. His Chesapeake Bay Retriever is named Teak, like the wood.

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Q+A WITH Wesley Clark

THE LIFE AND TIMES OF A 4-STAR GENERAL

STORY BY DEAN ROWLAND

Four-star Gen. Wesley Clark is a highly accomplished man, both in his 38-year military career and in his civilian life since 2000.

The Arkansas native was a National Merit scholar in high school, valedictorian of his West Point graduating class, a Rhodes scholar, a Purple Heart and Presidential Medal of Freedom recipient, and a NATO Allied Supreme Commander in Europe.

Since he retired from the Army, he's been an author, television commentator, businessman, educator and founder/CEO of a worldwide consulting company that specializes in business development, crisis support and strategic communications.

He formed a nonprofit action organization called "Renew America Together" in June whose goal is to achieve common ground in America, reducing partisan gridlock by promoting civics, citizenship and civility.

Clark will be on the island Oct. 4 speaking at the World Affairs Council, Hilton Head chapter, on deglobalization and its threats and challenges. He knows all about it.

He visited Hilton Head twice in the 2000s, attending Renaissance Weekend, a think-tank symposium of global leaders that was founded on Hilton Head in 1980 and now has forums nationwide.

LOCAL Life magazine caught up with Gen. Clark at his office in Little Rock, Ark., in late August.







COMMAND AND CONTROL Former NATO Supreme Allied Commander Wesley Clark is shown taking reporters' questions during a Pentagon briefing in Bosnia, and embracing former NATO Secretary General Javier Solana. Clark will speak on Oct. 4 at First Presbyterian Church as part of the World Affairs Council's Hilton Head Speaker Series.



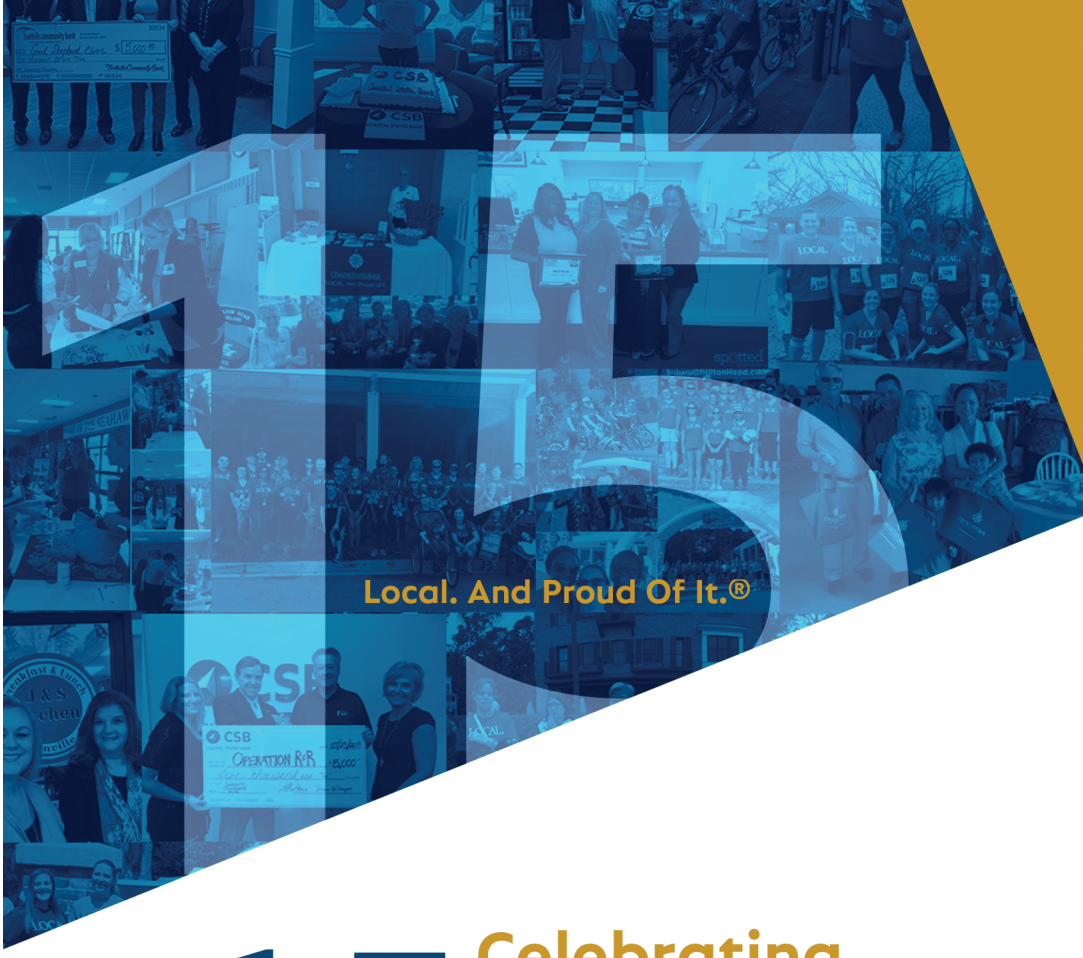
Watch him

Retired Gen. Wesley Clark will speak on deglobalization and its threats and challenges at 10 a.m. Oct. 4 at First Presbyterian Church on Hilton Head Island. The program is part of Hilton Head Speaker Series. **Details:** wachh.org or 843-384-6758.

HERE ARE EXCERPTS FROM THAT CONVERSATION:

[LOCAL Life] Your list of achievements is remarkable for one individual. Have you always been driven to succeed? [Wesley Clark] I think the two things that really shaped my life were the desegregation crisis in Little Rock in 1957 and the launch of Sputnik. They drove my curiosity throughout my life and my determination for fairness and justice, in terms of what I learned from desegregation and the need to protect America, and learn science and technology because of Sputnik. I tried to learn chemistry. I tried to learn Russian. I started reading philosophy, and I tried to accelerate my abilities in mathematics. I was just motivated by my concern for the country.

[LL] What is your proudest achievement in your 38-year military career? [WC] I did the right thing in trying to end ethnic cleansing of Albanians in Kosovo. There was no longer a Soviet Union and no longer a Soviet threat, and so all of U.S. national security strategy was in flux. It turned out there were plenty of challenges even though there wasn't a Soviet Union. And one of these was the war that accompanied the breakup of Yugoslavia. I was part of a team that tried to persuade the parties to stop fighting. We did three months of shuttle diplomacy that culminated in the Dayton Peace Accords of 1995. I was promoted to NATO commander, responsible for enforcing the Dayton accords. (Serbian President Slobodan) Milosevic continued to use military force to eliminate these people and our campaign lasted 78 days against him until the surrender.



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[LL] When you have moments of doubt making a decision or have to overcome a major obstacle enroute to your goal, what is your thought process? [WC] In general, you have to have to have a pretty clear idea of what your goal is, and you have to be pretty critical of yourself as you strive to meet the goal. You have to re-evaluate yourself and be willing to take a long-term view. You can't look for an easy, quick fix.

[LL] Describe the transition from military life to civilian life in 2000. [WC] It was heartbreaking to leave the military because I really loved the people I was working with and the responsibilities I had been given. But, it was also exciting to come back to the United States and try my hand in the American economy. And I thought it would be great to teach, and if I was lucky, maybe even teach golf. I couldn't wait to get started. (With frequent appearances on CNN and his strong views against invading Iraq) I became a favorite of the Democrats and before I knew it, I was being pressed to enter the presidential race in 2003. So, it delayed my investment banking.

[LL] You will be speaking on deglobalization here in early October. What exactly is it and why is it important? [WC] I formed an organization called "Renew America Together" because I think the partisanship that's ripping this country apart doesn't really reflect the American people. I'm going around the country often with a Republican counterpart and talking about America as we see it. I have a perspective I want to share. We want a strong America, good economic growth, taking care of people and making sure they have insurance and an education.



LEADING BY EXAMPLE Clark retired as one of the nation's most highly decorated military officers. He joined the 2004 race for the Democratic Party presidential nomination but withdrew from the race after winning the Oklahoma primary, endorsing and campaigning for the eventual Democratic nominee, John Kerry.

[LL] Is deglobalization achievable in today's world of ideological discord, political divisiveness, religious and secular dissent, terrorism? [WC] Big countries need strong borders. I think what happened with globalization is we saw the advantages for corporations but it was supposed to be accompanied by diligent efforts to protect displaced workers and communities. We didn't fulfill our responsibilities in that regard.

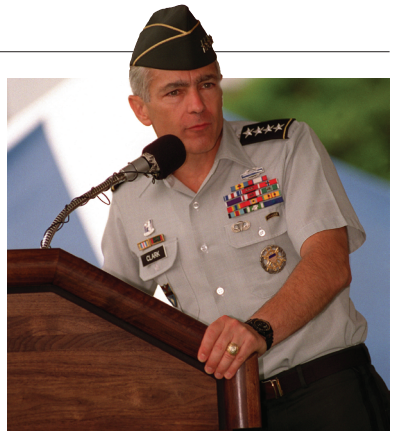
[LL] What is the single biggest threat to deglobalization and the single biggest opportunity? [WC] China in terms of its economy and Russia in terms of its nuclear weapons. So, this brief window where the United States was the lone superpower, I think we're moving past that era. We have to focus on generating the kind of investments in America that will take us back into the lead of technological and economic development and to share those developing fruits around the world.

[LL] Describe your body of work and your life as a man, general, family man and leader. [WC] That's like asking me to write my own obituary. I'm proud I've been married for 52 years. I have one son, two grandsons, and I love them. It's kind of a miracle that we made it work through all the turmoil and stress of the military. I came home from Vietnam on a stretcher. I'm sure I had PTSD, but I didn't know it for a long time. Somehow, it's worked out.

[LL] Is there anything that keeps you up at night, given the state of world affairs? [WC] The United States has never had a national strategy except when we fought a war. And if you don't have a strategy, you're unlikely to get where you want to be.

[LL] What advice would you give a young man or woman who is in the military today? [WC] Study hard and do your best every single day. Look at the leaders above you, find the ones you believe in and emulate them. And remember, you can't do much in life all by yourself. It always takes people around you to help you.

[LL] What advice would you give an ordinary American citizen about what they can do to make a difference in the world today? [WC] This is a really important question. The essence of a democracy and what we believe in is in the process of voting. The inherent wisdom of America as a whole is expressed at the ballot box. The electorate has to be educated and challenge the candidates with your concerns in depth. LL



Rising through the Ranks

***(Ret.) four-star Gen. Wesley Clark** has packed a lot of living in his 74 years. Here's a summary of milestones that the Chicago-born, Arkansas-raised achiever has amassed:*

TEEN
- Helped his high school swim team win the state championship
- Graduated high school with a National Merit Scholarship

CADET/STUDENT
- Valedictorian of the U.S. Military Academy at West Point, Class of 1966
- Rhodes Scholar at Oxford University in England with a master's degree in philosophy, politics and economics, 1966-68
- Graduated from the National War College with a master's degree in military science, 1983

MILITARY
- Shot four times in a firefight leading a patrol during the Vietnam War, 1970
- Promoted to major at the age of 31, 1975
- U.S. Army commander, 1st Battalion, 77th Armor, 4th Infantry Division, Fort Carson, Colo., 1980-82
- Commander of operations group, National Training Center, Fort Irwin, Calif., 1984-86
- Commander, National Training Center, Fort Irwin, Calif., 1989-91
- Joint Staff, director of strategic plans and policy,1994-96
- Supreme Allied commander in Europe and head of all NATO forces, 1997-00
- Retired from the military, 2000
- Receives numerous honors, awards, medals and knighthoods for his military service, 2000-
- Gives testimony in the U.N. war crimes tribunal at the Hague against former Yugoslav President Slobodan Milosevic, 2003

CIVILIAN
- Married his wife, Gertrude, 1966
- One son born, 1969
- Publishes his military memoirs, his first of four books, 2001
- Joins CNN as a military analyst, 2003
- Announces his candidacy for Democratic nomination for president, 2003
- Founder and CEO of Wesley K. Clark & Associates, a strategic advisory and consulting firm, 2004-present

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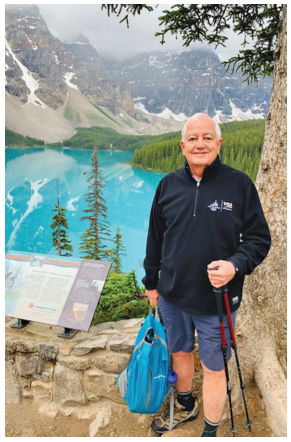
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Five tips from a successful businessman

ACCOMPLISHED EXECUTIVE JIM ALLHUSEN OFFERS ADVICE FOR SUCCESS

STORY BY EDDY HOYLE













LOCAL SINCE 1992 Along with his wife, Susan, Jim Allhusen is shown (top, from left) punting on the River Cam; in the Canadian Rockies; in Machu Pichu, Peru; kayaking in Montenegro; and hiking with his grandson.

Jim Allhusen grew up in a working class family on Long Island and was the first in his family to go to college, graduating from Colgate University and furthering his studies in marketing and banking at Rutgers University and Colorado University. He retired from Visa Inc. in 2014, most recently serving as president of Visa Canada. Most of his career was spent overseas. At Visa, he opened the China market for international consumer payments, ran Visa's Japan operations, and was responsible for global banking clients in Asia Pacific. He previously served as group executive with Britain's Standard Chartered Bank in charge of consumer banking operations in over 40 countries and was posted in Hong Kong, Singapore and Dubai. Other positions throughout his career include executive vice president of Advanta Corporation, president of Advanta National Bank, founder and divisional president of Household International's de novo federal savings bank, and founder and president of Franklinton Financial Services where he was one of the original creators of the national ATM network, Cirrus, and the regional MoneyStation ATM network. Allhusen is currently chair of the Board of Directors of Community Foundation of the Lowcountry and the chair of the Project SAFE Task Force, working with the Town of Hilton Head and the PSD to bring sewer access to native islander communities. He has just recently been elected to the Board of Directors of MUSC Foundation. He also has served as vice chair of the Hilton Head Institute and on the Finance and Strategic Planning committees of Sea Pines Country Club. He and his wife, Susan, who is also a very active community volunteer, have five children and 10 grandchildren and have had a home on Hilton Head for 27 years.

HERE ARE HIS TIPS FOR SUCCESS...

Raise your hand. Be an activist, not just an advocate, in your company, industry and community. Being an advocate is not enough, Allhusen explained. "You've got to have skin in the game. Raise your hand! Put yourself on the line! Ask questions, volunteer, commit, offer ideas, participate, be involved and help to implement. To be successful, you've got to raise your hand."

Extrapolate. Allhusen said the goal is to get work done, rather than being perfect but late. "Don't be afraid to make decisions from an incomplete set of data and experience to set a course of action. Be comfortable making decisions to move forward. There is often paralysis or at least sluggishness in trying to be perfect." He explained that you often cannot wait for the last bit of data to stay ahead of the competition. "Add your experience and instinct to your incomplete set of data, and if your data is true, just go. Remember that the goal is to get the work done."

Prepare a tossed salad. America is described as a melting pot in which individual cultures are assimilated and blended. But Canadians sometimes describe their country as "a tossed salad," Allhusen said. "As the head of a business, your goal should be to build a tossed salad – not just with lettuce. Let carrots be carrots, romaine be romaine, radishes be radishes ... then you have a diverse team, but get them all aligned, with a common commitment to the same goal. If I am lettuce and all I hire is more lettuce, I limit the diversity of ideas and experience."

Peak time. "Use your best time of day, your peak time, to take advantage of your creativity," Allhusen said. "Know your peak time and do your critical thinking then. To catch me at my best, I control my calendar and schedule what is important at my peak times. Be conscious of making decisions at your most productive and creative peaks."

Be grateful, give back. "Recognize that it's important to give back to the world and that your talents and experience can help our communities improve. Raise your hand, pay it forward," Allhusen said. LL

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Five easy exercises to tone your shoulders

USE THESE MOVEMENTS TO BUILD STRENGTH WHILE SAFEGUARDING YOUR BODY FROM INJURY

STORY BY JEREMY GRACE + PHOTOGRAPHY BY MIKE RITTERBECK

Strong shoulders are always in season. Not only do you look great in sleeveless tops, but you are also able to perform daily tasks more easily. If you are planning to work on your shoulders, you need to have the right tools and techniques to see results and prevent injuries. First, keep some light dumbbells on hand. A couple of medium-sized food cans will also work. Then, **follow these five exercises to strengthen your shoulders:**



Hillary Dollenberg, a third generation Hilton Head Islander, graciously agreed to demonstrate these exercises at the reimagined and expanded fitness center at Sea Pines Country Club. When she's not working out, Dollenberg enjoys giving back to the community through local charities and non-profits. She is also a licensed Realtor that specializes in luxury properties, working with her husband, Eric Dollenberg.

TRY THIS WORKOUT:



Side-Raise with Bent Arms

First, stand with your feet hip-width apart and dumbbells in each hand. Put your arms down at your sides with your palms facing inward. Next, bend your arms to about 45 degrees. Keep your upper arms close to your body. Then, raise your arms until your hands and elbows are just below shoulder height. Lower your arms and repeat for about ten repetitions.





Black Fly

This shoulder exercise is great for your posture because it targets the back shoulder muscles. First, pick up a dumbbell in each hand and step your right foot in front of your left. Bend your leg slightly as if you are doing a lunge. Remember to keep your upper body straight to help engage your muscles. Next, point your arms down towards the floor, keeping them straight. Then, move your arms up, stopping when they are just below shoulder height. Lower your arms to the starting positions and repeat about ten times.

Wood Chops



First, you will need to hold the ends of one dumbbell with both hands in front of you. Your feet should be about hip-width apart, knees bent slightly. Next, place your hands in front of your left hip. Rotate your torso and use your left foot to help you turn towards the right. While this is happening, raise your arms in a diagonal direction from your left hip, across your body, finishing in the air over your right hip. Hold the position for a few seconds, then return to starting position. After completing ten repetitions, switch sides. This exercise can also tone your abs if you rotate your torso while raising your arms.



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Military Press

First, pick up a dumbbell in each hand and place your feet hip-width apart, your knees slightly bent. Hold two dumbbells at shoulder height, palms facing forward. Slowly press the dumbbells upward until your arms are straight. Lower your hands back to your shoulders and repeat for 10 repetitions.







Alternating Front Raise

Stand up straight with your feet hip-width apart and dumbbells in each hand. Your arms should be by your sides with palms facing inwards. Using a straight arm, lift your left arm to shoulder height. Slowly lower it and repeat the action with your right arm. Complete ten repetitions for each arm, alternating each time.

Conclusion

Whether you are just getting into fitness or you have been working out for a while, it is important to pay attention to your shoulders. You do not need fancy workout equipment to complete these exercises, dumbbells or cans do the trick. Remember to start out slowly, adding more sets or weight as you become more comfortable with the routines. Soon, you will be on your way to impressive shoulders. LL









An all-inclusive experience



Sea Pines Country Club has unveiled its reimagined and expanded state-of-the-art fitness center. The facility is designed to enhance the lives of Lowcountry residents through an all-inclusive wellness experience. Upscale amenities in the spacious 7,300 square-foot-facility include:

- *Specialized fitness programming led by certified instructors – spin, TRX golf, Pilates, water aerobics and more.*
- *Cutting-edge weight and cardio equipment by Life Fitness.*
- *Club Course Café, with healthy fare for pre- and post-workout meals.*
- *Renovated locker rooms with infrared saunas to speed up recovery.*
- *Multi-functional training spaces for stretching and individual free weight workouts.*
- *One-on-one physical therapy sessions by Hilton Head Physical Therapy.*
- *Therapeutic full-body massages and skin treatments.*
- *Indoor saltwater lap pool for year-round enjoyment.*
- *Retail store with trendy fitness gear.* LL

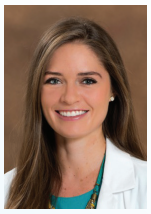
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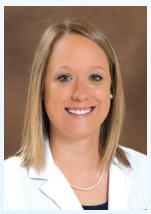
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GREAT WALL The great room is the hub of the house, and home to the tabby wall that serves as its most eye-catching accent.



Dreams take wing

THIS LOVELY SEASIDE SPARROW HOME WAS REIMAGINED AS A MAJESTIC SEASIDE RETREAT.

STORY BY BARRY KAUFMAN
PHOTOGRAPHY BY MIKE RITTERBECK

There's nothing like a renovation to get the creative juices flowing. When ***Susan and Rodney Barstein*** set their eyes on what would eventually become their Seaside Sparrow home, there were plenty of opportunities to refresh and reinvigorate the space. There were, naturally, those changes that were purely aesthetic – the addition of a signature tabby accent wall in the main living space, not to mention beautiful stone in the kitchen and the bathrooms. But there were also the additions, including the master bedroom and the second master upstairs.

"We gutted the kitchen," said Susan Barstein, "There was an upstairs area that was almost a loft, and it had a bathroom like you might find on a boat."

Clearly the couple had their work cut out for them. But they were ready for it, long dreaming for a retreat closer to the beach than their previous Planters Row home. And what's more – they had a team.

Aiding them in creating this new space were Susan Barstein's sister Amy Beiser, who provided interior design services for the furniture and accessories featured in the home, and installed at the end of the project. Other key players general contractor Charlie Weaver of Clear Cut Construction and Susan Miller, a sought-after designer with Markraft Cabinets.

"I had three of the best people on my side," said Barstein.

Miller worked hand-in-hand with the Barsteins on the creation of their Seaside Sparrow home. "It was definitely a labor of love on their part... we were really in sync with our vision of that house," she said. And given the work it entailed, that harmony was crucial. "It's unrecognizable to what it was. We converted it from an outdated, poorly maintained rental house into a premium Sea Pines property with every appointment and convenience."

With the Barsteins purchasing the house for the rental market, every decision had to be made with an eye on easy maintenance





SET IN STONE
The quartz countertops not only add a dazzling visual element to the kitchen, they were designed to stand up to the wear and tear of vacationers.







ROOMS TO BREATHE
Alongside new materials and colors, the renovations added a wealth of livable space to the home, creating room enough for renters and family get togethers.







and longevity amid the wear and tear of vacation guests. One of those decisions resulted in a majestic centerpiece of the home's living space – a vast quartz kitchen island made from LG Hausys Viatera.

Set in a pattern of calacatta alpha, its streaks of grey run through white stone casting brilliance and beauty to a counter built to withstand anything. "It really has the look of natural stone without the upkeep and with added durability," said Miller.

The counter came from Stoneworks, just a part of the beautiful stone that runs throughout the home. "We really tried to gear it toward a coastal look that would be timeless," said Miller. "So in five years you can repaint with new colors and everything will blend beautifully."

That coastal look reaches its apex in the great room, where a tabby wall serves as a beautiful signature of the home. "It really made a statement," said Barstein. "That tabby wall, when people walk in they just say, 'wow.'"

This home began as a blank slate. From extensions that added living space to materials, textures and accents that evoke a timeless coastal sophistication, it became a masterpiece. *LL*

The home team

Countertops: Stoneworks
General Contractor: Clear Cut Construction
Designer/Project Manager: Susan Miller, Markraft Cabinet
Architect: Craig Albright
Flooring: Dodgson Interiors
Fixtures: Ferguson Supply
Furniture & Accessories: SBE Designs
Pool Deck: American Paving and Design



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Five ideas for your home

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SECRETS TO STEAL FROM OUR FEATURED HOME

1. MATCH NEUTRAL TONES AGAINST POPS OF COLOR
One pillar of Susan Miller's design philosophy is to lead with neutral colors so that a space can be refreshed easily over the years with a few color choices. The pop of the green backsplash in the kitchen, for example, contrasts nicely against neutral and can be easily swapped out as tastes change.

2. CREATE SPACES FOR YOURSELF
"There are a lot nooks and crannies in this house," said Barstein. An area adjacent to the pool deck beneath the lanai could have simply been wasted space, but the addition of hanging chairs created a refreshing, shaded outdoor hideaway.

3. WARM UP YOUR BATHROOM
The shiplap feature wall behind the vanity includes custom integrated mirrors to coordinate with the spacious double vanity in the private master retreat. Both the custom cabinetry and interior trim are a classic, timeless Benjamin Moore White Dove finish. Subtle, but sophisticated, upscale wall sconces illuminate each sink, while small recessed can lights provide warm LED lighting as needed.

4. CREATE SPACES FOR OTHERS
The home's great room was crafted with an eye toward family. "We wanted a big room where we could sit and congregate," said Barstein.

5. ENJOY THE PURSUIT
Filling the new home with accent pieces required a lot of hunting through stores. Barstein loved every minute of it. "We had a fun time finding art and artifacts."















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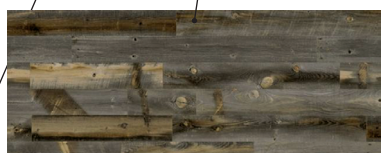


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Home Hacks

STEEPED IN HERITAGE:
ITALIAN INSPIRED APPLIANCES ARE AMONG THE BEST IN THE WORLD

STORY BY JEREMY PRESS

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

THE WORLD OF APPLIANCE DESIGN HAS COMPLETELY CHANGED OVER THE PAST TWO DECADES.

More and more products are being made to match the décor of the home and integrate into its design. This can be seen with the emergence of bright colors highlighting the accents of the kitchen or panel options that can make an appliance seemingly disappear in the kitchen. The European influence — more specifically, the Italian influence — is dominant in modern design. Some up-and-coming brands carry the Italian influence while keeping all the features and power that is loved by American users. Here are three of the most popular and what makes them great.



SUPERIORE CUCINA 36 GAS OVEN

Nestled in the heart of Gualtier, this manufacturer is right in the Motor Valley of Italy. Their design is inspired by both Ferrari cars and Ducati motorcycles. Their knobs have the appearance of gears for a vehicle and they offer the largest windows in their ovens to see everything, like through a windshield on a car. Different colors, bodies and handles allow you to customize the exact appearance you want for your kitchen. *Available at Appliances by Design.*

BERTAZZONI 48 DUAL FUEL RANGE

The most recognizable brand. They have been producing appliances for more than 100 years. Bertazzoni offers just about every appliance solution you can think of, from a regular range and microwave to full built-in solutions with steam oven and coffee makers. Bertazzoni also offers many color choices to allow your design inspiration to run wild and let your creativity carry through your kitchen. *Available at Billy Wood Appliance and Appliances by Design.*





FULGOR MILANO PROFESSIONAL SERIES 600 36

Celebrating its 70th anniversary this year. This company has positioned itself as the Italian manufacturer that pushed its cooking performance more than anything. They started out making wood-burning stoves. Today, Fulgor offers clean Italian design with some of the strongest burners and ovens in the industry. Their style is a bit more rugged, but the clean lines throughout their product line allow you to have a great connection between form and functionality. *Available at Appliances by Design.*



Money talks!

HURRICANE FREEZER TIP

There's a simple way to tell if your refrigerator loses power while you are away. All you need is a glass of water and a quarter.

1. Take a clear glass, fill it with water and put it in the freezer overnight to allow all the water to completely freeze.

2. Place a quarter flat on top of the ice and leave it in the freezer during the storm.

If you lose power, the ice will start to melt and the quarter will drop in the glass. After the power is back, the water in the glass will re-freeze. Look to see how far down the glass the quarter has fallen. If the quarter is more than halfway down the glass, you know everything in the freezer had defrosted at least 50 percent. This will help you determine after the storm what items should be thrown away. It also helps you estimate how long the power was out while you were away.



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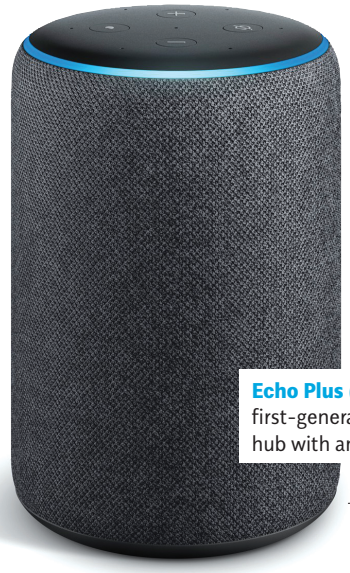
Home tech



TIPS FOR GETTING THE MOST OUT OF YOUR SMART SPEAKER



Alexa can do almost anything. Whether you use Amazon Alexa, Google Home or Apple Home Kit, you likely know there are more things that your device can do for you but you just don't know where to start. We happen to be Alexa people so we've gathered a few uses for Alexa that you might want to try.



Echo Show (2nd Gen): This device features a tactile 10-inch liquid-crystal display screen that can be used for playing media, making video calls and more. $230.

For beginners:

WEATHER, TIMER, REMINDERS

These are the easiest and most common things people use Alexa for. **Simply say these commands:**

"Alexa, what's the weather in Bluffton, South Carolina?" You can ask about the weather today or on the weekend, here or in another place.

"Alexa, set a timer for 45 minutes." This is handy for cooking or to remind you when to leave the house.

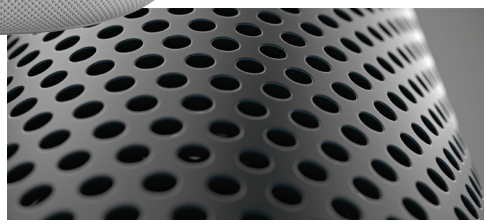
"Alexa, on Saturday at 9 a.m, remind me that it's my anniversary." This is a great marriage saver.

Echo Plus (2nd Gen): It shares design similarities with the first-generation Echo, but also doubles as a smart home hub with an embedded temperature sensor. $150.

ALEXA, TURN ON MY HOME



Echo Dot (3rd Gen):
A hockey-puck-sized version of the Echo is designed to be connected to external speakers or to be used in smaller rooms such as the bedrooms. $30.



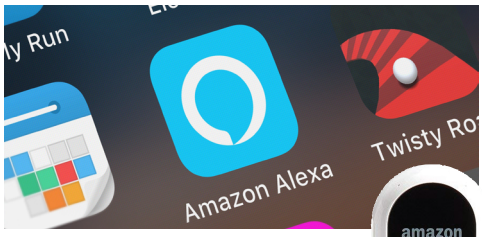
For music lovers:

PLAY ALL YOUR FAVORITE MUSIC SOURCES

Open the Alexa app on your phone and tap the three-lined icon in the top-left corner of the screen.

Then tap Settings, then tap Music.

Click the + sign and select the music service you want to link and follow the instructions. You can link a variety of accounts including Spotify, iHeart, Amazon Music or even the Sirius account you listen to in your car.



To make life easier:

CREATE A ROUTINE (FOR MORE ADVANCED USERS)

Here is one LOCAL Lifer's Routine: "Alexa, Good Morning," then Alexa says:

"What's up, early bird? Time to get that worm. Today in Hilton Head Island, it will be 85 degrees with a chance of showers. The first event on your calendar is an editorial meeting at 9 a.m. In ESPN News, (read the sports highlights). Here's what's up with The Skimm, (reads the news headlines)".

To set up a Routine:

Open the Alexa app on your phone and tap the three-lined icon in the top-left corner of the screen.

Tap Routines, then the + sign at the top right.

Tap "When this happens" and pick an action (the above Routine picked Voice and typed Good Morning). Then Add Action and add the various actions (the above Routine picked Weather + Calendar + News)



Echo Look:
A camera with Alexa built-in. It can provide artificial intelligence such as outfit recommendations, take photos and record videos in addition to the Echo's features. $200.



Wouldn't it be nice if you could ask your home to offer a helping hand? Now you can. A simple voice command like "Alexa, turn on welcome" can light up the hallway, turn on a playlist and close the shades. You can even create scenes like "Bedtime" that set the alarm, adjust the thermostat and turn off the lights–all from the comfort of your bed. Discover home technology made simple at Custom Audio Video.

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Nestled in the rolling hills not far from Florence, Siena and San Gimignano is one of the largest private landholdings in Italy. In addition, to the famed Belmond Hotel Castello di Casole, there are several restored villas and farmhouses dotting the 4,200-acre historic estate with interiors designed by **J. Banks Design Group**. The residences are available through full or fractional ownership or a rental program managed by Timbers Resorts.







VILLA SCUOLA

Steps from the epic Castello di Casole, this villa was once the school where the children of the nobility were taught. The villa is a lesson in the delightful confluence of history, art and architecture with timeless interiors, a rustic yet state-of-the-art kitchen and bathrooms that are punctuated with a contemporary flair. The villa features two bedrooms, two baths and private hot tub. All bathrooms include heated towel racks, separate double showerheads and Italian design freestanding bathtubs.





LA FONTE

Among the most classically inspired of all the farmhouses on the estate, La Fonte takes full and dramatic advantage of its hillside setting. The central living spaces are on the expansive main level with a soaring vaulted ceiling and a classical arched window that looks over the pool and to the panoramic view beyond. The interior is furnished with Tuscan marble, Italian ceramics and antiques and features two traditional fireplaces. There are three bedrooms, and three and a half baths with a heated pool and spa area.

LABARGAGLI PENTHOUSE

The Bargagli Penthouse was created by combining three suites from the Castello and is the ultimate residence on the estate. The design vernacular is classic Italian punctuated with a sophisticated contemporary note – a regal formality softened by country antiques and fabrics. An ornamental stove contrasts with sleek lined cabinetry and an artisan's marble vanity reflects a sense of place. The Penthouse features three bedrooms, each with a private bath, a full kitchen with fireplace and sumptuous living and gathering rooms.

















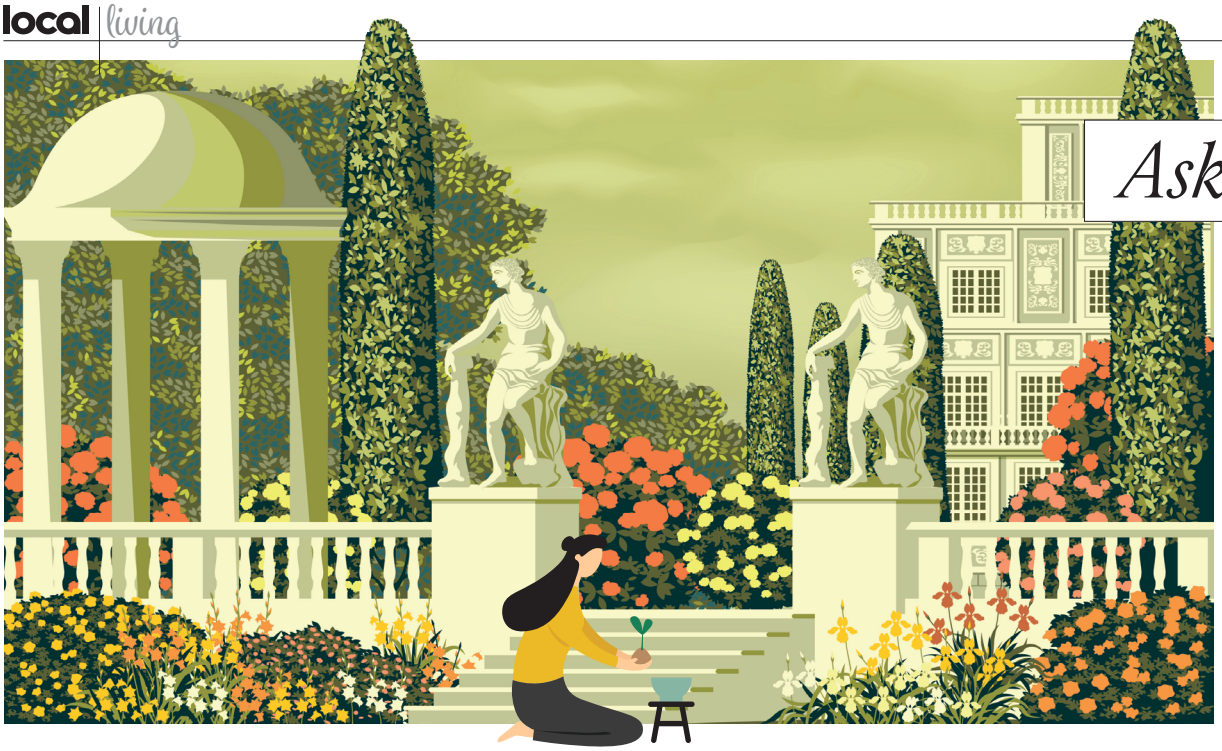
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THE GENTLE GARDENER

All roads lead to Rome

Thoughts of the Italian landscape conjure glamourous afternoons spent in sun-drenched gardens overlooking the sparkling Mediterranean Sea. Who can forget terraces draped in Bougainvillea along with the beautiful citrus and olive groves? OK, clearly this was someone else's vacation – I vividly remember trying to avert my young boys' eyes from topless sunbathers and fuming at my husband for his goggling at the show — but I'm allowed to dream, aren't I?

Sorry, back to the topic at hand. The Italians are recognized for many life-altering inventions such as aqueducts, Italian ice and most beloved of all — pizza. But did you realize they also are credited for creating the first Renaissance garden? These gardens emerged in the late 15th century at villas in Rome and Florence driven by Catholic cardinals who wanted to impress their brethren with their taste and sophistication which would hopefully serve them well when it came time to elect a new pope. The goal of these gardens was to embrace the classical ideals of order and beauty – something which my poor mother tried in vain to instill in me for many years without success.

If you've been fortunate enough to visit Italy, I'm sure you've wished you could bring those beautiful vistas back to your own garden. Well, today is your lucky day if you call the Lowcountry *casa mia*. While our hot, humid summers can melt the face off of a beauty queen and frizz her hair beyond repair, it is the perfect climate for creating your very own Italian get away. Numerous plants that evoke all things Italian thrive under these often-challenging conditions. And even better, most of them thrive on neglect. That's right – benevolent neglect so there's no need to drag yourself outside into the heat to tend to them!

Some of the easiest plants to grow here in the Lowcountry include bougainvillea, citrus, fig and olive trees. All of these plants thrive in full sunshine with well-draining soil. And they actually perform better if they're not under irrigation. The best way to kill your fig or bougainvillea is to plant them where they receive regular watering from your irrigation. How is it that I know this? I learned the hard way – by killing both with too much kindness. (Think mean girls in high school – don't give them any attention and they'll actually thrive.) None of these plants like high winds so planting in a sheltered location is preferable but not right next to the foundation of your home as they do need some air circulation.

Winter, however, brings its own set of challenges. Lime, bougainvillea and olive trees are the least cold-hardy plants so you might want to grow them in containers so they can be moved to shelter to protect them from the cold. Oranges appear to be the hardiest of the citrus followed closely by lemons. When the temperature threatens to drop below freezing, I have used landscape cloth with great success – two layers is better than one. I know some folks who use old-fashioned Christmas lights with similar success but candidly, I'm too lazy to lay them all out and then pack them away once the chill has passed. Most importantly, remember to water your plants well the day before the freeze – the water will actually protect the roots. I know, I know, this flies in the face of don't overwater, but you have to choose between the two evils and frost will immediately kill them while overwatering will take time to kill them (kind of like shooting your cheating ex outright or feeding him a steady diet of bonbons). *LL*

Ask & Answer

DEAR GENTLE GARDENER

We've just bought a house with a pool in full sun. What should I plant around the pool area? Right now, it's pretty barren.

— Hoping in Hilton Head Plantation

DEAR HOPING

As long as the water doesn't splash the plants, I always recommend citrus because it's evergreen and won't make a mess in your water feature. It might not seem all that important but hesitate about planting magnolia, crepe myrtle, live oak or pine trees near pools. They absolutely will turn cleaning your pool into a living nightmare reminiscent of the movie Groundhog Day. And needless to say, the added benefit of growing citrus is its usefulness in cocktails.



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



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FEATURED GARDEN: The Outback Oasis











The moment you make your way down the pebbled stepping stones toward this colorful oasis, you are treated to the distinct aroma of jasmine and glimpses of what's to come. The abundance of palms, ferns and evergreen plants, mixed beautifully with colorful pink azaleas, allows you to switch off and become one with this Australian garden, which is tucked away inside of beautiful Belfair Plantation.

UPCOMING GARDENS

NOVEMBER: A Garden That Brings Home Full Circle (Peggy Parker)
DECEMBER: Restore and Renew (Mark and Renee Woodruff)
JANUARY: A Work in Progress (Tom and Candi Hough)

EDITOR'S NOTE:
Seven of the top gardens in the Lowcountry were showcased as part of the 2019 All Saints Garden Tour. LOCAL Life is featuring each garden through images captured by photographer **Maddie Terry**. This month is the garden of **Lisa and Colin Swatton**.







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ITALIAN IMMERSION *Style*

Say the words "fashion" and "Italian" in one sentence and LOCAL Life stylist Roxanne Gilleland is easily inspired. Versace, Dolce & Gabbana, Gucci, Armani, Ferragamo, Prada ... the list of Italian fashion brands is almost endless. The objective of Italian fashion is not to blend in. A quick walk around most Italian cities confirms it. Italian men and women have a unique take on personal style. They love tailoring, a statement coat, a logo bag, color, prints, layering and leather. Nunzio Restaurant + Bar served as the perfect backdrop to capture all of these Italian elements. Roxanne scoured the racks of local shops and boutiques to create those Italian designer looks right here in the Lowcountry. When mastering your Italian look, throw out the rule book, don't be afraid to experiment and just have fun.







← Available at **GIGI'S BOUTIQUE** + ↑ Available at **KNICKERS** + ↗ Available at **ISLAND CHILD** and **THE BACK DOOR**









← Available at **CURRENTS / S.M. BRADFORD CO.** + ↖ Available at **PALMETTOES** + ↑ Available at **OUTSIDE HILTON HEAD** (his & hers)

Credits

PHOTOGRAPHY Lisa Staff + **STYLIST** Roxanne Gilleland + **MODELS** Cheyenne Wright, Eric Kuhn and Eloise Moskowitz
HAIR & MAKEUP Fifth Avenue Salon, Michael Marino and Cheyenne Wright + **LOCATION** Nunzio Restaurant + Bar



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The Old Tabby Links that meanders through the private community of Spring Island is one of the finest pure golf experiences in the Southeast to be certain. This Arnold Palmer and Ed Seay design offers the quintessential Lowcountry golf experience. Yet, true to the spirit of Spring Island, on any given day, these grounds are generously shared with fishermen, horseback riders, photographers, artists, red-tailed hawks, bald eagles, and other members of our community. Pure golf. Pure wonder. Pure community. Schedule a tour of Spring Island and discover what inspires you.

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Timeless Italian craftsmanship

When it comes to handcrafted Italian fine jewelry, Roberto Coin and Marco Bicego are kings. Their hottest collections will be showcased in upcoming trunk shows this fall at Forsythe Jewelers.
Here are a few of the many unique pieces that will be on display.



Marco Bicego 18K Yellow Gold Short Necklace. Inspired by the delicate shape of the Lunaria flower, this Lunaria gold necklace is hand-hammered and hand-engraved by Italian artisans. $3,110.

MARCO BICEGO TRUNK SHOW

When: Wednesday, Nov. 20 (4 to 7 p.m.)
Where: Forsythe Jewelers
Details: Meet one of the world's most influential and creative jewelry designers in person as he debuts his fall collection. Marco Bicego will personally engrave jewelry purchased that day. Enjoy a complimentary gift with your Marco Bicego purchase. Light refreshments served. RSVP to 843-671-7070 or Andrea@ForsytheJewelers.biz.



Marco Bicego 18K Yellow Gold and Black Diamond Africa Earrings. Black Diamond: 6.1 CT. $4,840.



Marco Bicego 18K yellow gold double-drop earrings. Inspired by the delicate shape of the Lunaria flower, these Lunaria gold earrings are hand-hammered and hand-engraved by Italian artisans. Earring length: 1.73". $1,680.



Marco Bicego 18K yellow gold hugging bangle. Inspired by tribal jewelry and the soft dunes of the Sahara, this Africa gold bracelet is hand-engraved by Italian artisans. $1,750



Roberto Coin Venetian Princess 18K rose gold diamond necklace featuring medium flower cut-out pendant with small flower on long adjustable chain, 30" length. $4,500.



Roberto Coin 18K Yellow Gold Venetian Princess diamond bangle. $7,500.

ROBERTO COIN TRUNK SHOW

When: Friday, Nov. 1 (10 a.m.-7 p.m.), Saturday, Nov. 2 (10 a.m.-5 p.m.)
Where: Forsythe Jewelers
Details: Explore the newly coined fall collections from Roberto Coin, featuring Venetian Princess, Princess Flower, Byzantine Barocco and Tiny Treasures. Enjoy a complimentary gift with your Roberto Coin purchase. Light refreshments served. RSVP to 843-671-7070 or Andrea@ForsytheJewelers.biz



Roberto Coin 18K yellow gold Byzantine Barocco Laurel Leaf long dangle-drop diamond earrings with hinged back. $8,500.

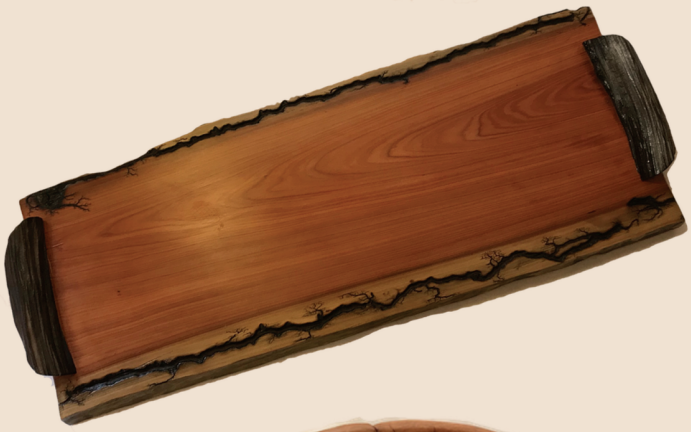


Roberto Coin 18K yellow gold Byzantine Barocco Laurel Leaf diamond hinged bangle. $10,300.


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RANDALL ART

Support David Randall, a local artist, by hanging this stunning 2014 painting in either a corporate or private setting. The oil paints and warm fall colors showcase the Lowcountry marsh, making this a beautiful piece of décor.

Available at FastFrame of Hilton Head Island.



YETI

The Yeti is great for any outdoor activities. Made in 2006, this handheld tumbler can accompany you fishing, hiking, or on any getaway this fall.

Available at Coastal Provisions.



LAVENDER CARAMEL CORN

Get poppin' this October with a creative twist on everyone's favorite movie snack. This Lavender Caramel Corn is a perfect treat for all sweet tooth occasions.

Available at Island Lavender.



GALLBERRY & COTTON BLOSSOM

Honey is sweet and so is Bee-Town Mead & Cider's fall line up! This October check out their featured Ciders including Gallberry Blossom and Cotton Blossom. They are both dry ciders with notes of honey guaranteed to impress any palette.

Available at Bee-Town Mead & Cider LLC.

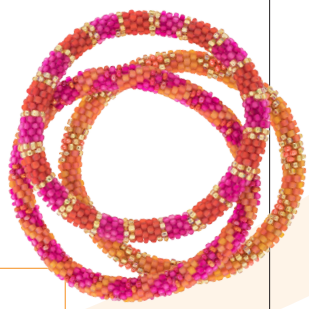
Skip the Halloween candy and give the special lady in your life a real treat this October.

hers

ROLL-ON BRACELET

Roll on over to Gifted Hilton Head and purchase one of their Aid Through Trade, ethically crafted roll on bracelets. These glass beaded bracelets are created by artisans in Nepal and the one size fits all feature makes them the best accessory or gift.

Available at Gifted Hilton Head.





GLASS PUMPKINS

Halloween is just around the corner! The Spirited Hand has your seasonal décor covered with these colorful glass pumpkins.

Available at The Spirited Hand.



FOREST WALK LEAF COCKTAIL PLATES

Le Cookery has the perfect plates to decorate your table this fall. Check out their colorful leaf cocktail plates, a stylish addition to any party this season.

Available at Le Cookery USA.



MOROCCAN RUG PILLOW

Vintage never goes out of style. This cozy yet sophisticated throw pillow will add a punch of orange to any room. The bright color and simple pattern make this item both versatile and trendy.

Available at Expressions Furniture.



SPICY APPLE CANDLE

The Fall fragrance you've all been waiting for! The Rosey Rings Spicy Apple Candle will add a crisp and cinnamon fragrance to your home this season. This candle offers both a delicious smell and an illuminating aesthetic.

Available at Pyramids

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Chris Tassone's Italian pendemonium

THE LOCAL FINANCIAL ADVISOR HAS AN IMPRESSIVE COLLECTION OF FINE WRITING INSTRUMENTS AND MORE FROM THE BOOT

STORY BY EDDY HOYLE + PHOTOGRAPHY BY LLOYD WAINSCOTT



WRITE ON Tassone is a board member and past president of the Italian American Club, a board member of the Hilton Head Wine & Food Festival Organization, and currently serves as president of the Hilton Head Area Council of Estate and Financial Advisors. He is also a drummer with the Hilton Head Plantation Garage Band.

The communication of thoughts and ideas is uniquely human, and the methods used throughout history have unfolded from sharpened stones used to scratch messages on cave walls to bone or ivory styluses to inscribe wax tablets, to bamboo stems cut and filled with ink, to quills made from the feathers of geese, swans and eagles. These were replaced with fountain pens, messy as they were. The ball point pen was born in the 1950s and it wasn't until the 1980s that the roller ball was invented.

Now, nearly 40 years later, mankind relies heavily upon computers to communicate. Yet there is something very special about a fine quality writing instrument. A fine pen with meticulous craftsmanship, quality metals and enamels, and a fine spring mechanism paired with perfect balance offers a writing experience to be appreciated. It just feels different, it's smooth, graceful and very special.

That's why Christopher Tassone uses fine writing instruments to sign financial documents with his clients at Physician's Choice Financial. He wants to let his customers know that their contracts are important to him, and he actually gives each client a special pen. He not only loves to use high quality pens, he collects them.

Tassone is of Italian descent and loves all things Italian. He wears Versace, his favorite wine is Barolo, the "king of wines," and he recently bought an Alpha Romeo Giulia because of his favorite pen. "My everyday pen is the black resin, Ipsilon ballpoint from the Aurora Italia Collection which has the Italian flag colors wrapped around the center. I got an Alfa Romeo to match it," Tassone said. "My son, CJ, said to me, 'Dad, you were the president of the Italian American Club. You're so proud of your heritage you need to take a look at the Alfa Romeo Giulia. It even matches your favorite pen!"

The first pen in his collection was a black Mont Blanc given to him by his mother during his college days, and the second pen was a gift from his father, a burgundy Mont Blanc. His grandfather, who was a CPA, gave him his lead writing pencil, and after that he received a beautiful gift from his mother-in-law: a wooden pen box from Sorrento, Italy, with an inlaid design of a mandolin, horn and flowers. A collection was born.





Tassone continued to grow his collection, mostly Mont Blanc pens, until a client suggested that he check out Aurora pens. He said they were the best pens in the world, and that they were made in Italy. "Now I'm one of the few people in the area who collects Aurora. These pens are kind of cultish." Aurora is an Italian manufacturer of fine writing instruments in Turin, Italy. Each pen is considered a unique work of art that reflects the culture and artistic legacy of Italian tradition. Tassone has roughly 30 pens in his collection but is hoping to acquire what he calls the Holy Grail of pens: the ***Aurora Optima***. Its beauty has attracted the connoisseur in Tassone.

Aurora pens range in price from several hundred dollars to $1.5 million. The Aurora Diamante Limited edition pen is embedded with 2,000 diamonds and is literally covered with over 30 carats of De Beers diamonds on a solid platinum barrel. It's so exclusive that only one is produced each year. *LL*

MAKING POUR DECISIONS

Tassone is also a collector of fine wines. He is a Certified Specialist of Wine (CSW) and sommelier who created five award-winning wine lists that placed five local restaurants in Wine Spectator magazine. He completed three different certification programs when he worked as a sommelier including level one of the Court of Master Sommelier program. His role as a sommelier provided opportunities to be present at hundreds of special wine dinners at which he met wine makers from Mondavi, Gallo and Silver Oak and many others. He has an autographed collection of about 100 wine bottles signed by the wine makers themselves. He also owns a 50th anniversary print of the Mondavi vineyard autographed by Robert Mondavi.





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HILTON HEAD CONCOURS D'ELEGANCE OUTDOES ITSELF AGAIN

STORY BY LISA ALLEN

Savannah and Hilton Head are ganging up to give one sensory overload. Cars are only part of the Hilton Head Island Concours d'Elegance & Motoring Festival. Mix in test drives, celebrities, flights in World War II airplanes, an evening with automotive designers, a film debut and special dinners. Now you're getting the idea.

The event offers unparalleled Southern hospitality, warmth and relaxation.

One of the area's biggest draws, the Motoring Festival can't be contained to a single weekend, nor a single location.

It begins Oct. 24-27 in Savannah, building to races Saturday and Sunday featuring vintage race cars competing on the track at the Westin Savannah Harbor. They aren't fooling around. They push these works of art to the limit. The Grand Marshal is legendary race car driver Lyn St. James. The cars and their crews will be at a pre-race event Thursday, Oct. 24, in Ellis Square at Savannah's City Market.

The next weekend on Hilton Head starts Thursday and packs in exhibits of cars and aircraft, motorcycles and boats. Not any aircraft, motorcycles, cars or boats, though. They are rare, unique and priceless works of art and engineering marvels. These time machines will take you back to your ride to the prom, your grandfather's pride and joy, the vehicle the family piled into for ice cream or, in one case, a central plot point for Ferris Bueller. Yes, that Ferris. Bueller? Bueller? Bueller? Bueller?

Whether you "like" cars or not, go to the Motoring Festival. You'll be pampered, no matter who you are. More than 400 volunteers over two weeks will make sure of it.

Turn the page for even more reasons to enjoy one of Hilton Head's best events.



1985 MODENA SPYDER CALIFORNIA *(Ferris Bueller's Day Off "Ferrari")*

The Ferris Bueller "Ferrari" was designed by Neil Glassmoyer and Mark Goyette of Modena Design and Development and modeled from a 1961 Ferrari 250 GT California. The Ferrari replica (three were built and one destroyed) was featured prominently in the iconic John Hughes film, "Ferris Bueller's Day Off," now a firm part of the American lexicon.

Roads are for wimps

To be fair, there weren't a lot of roads when cars first came along, but there have always been those who wished it stayed that way. This year's Motoring Festival will highlight the adventurous types through the years. Highlights of the Midway display, "Life Off the Road" will include several Land Rovers and Hummers, but also vehicles of note, typical of the flourishes that make the Motoring Festival exceptional.



Concours d'Elegance & Motoring Festival

When: Oct. 24-27 in Savannah; Nov. 1-3 on Hilton Head Island
Where: Savannah (Ellis Square, The Westin Savannah Harbour), Hilton Head Island (Port Royal Golf Club, Hilton Head Island Airport, other locations)
Details: Hilton Head Island's own Concours d'Elegance & Motoring Festival offers the best of the best in automotive exhibition, racing, dining and luxury lifestyle. hhiconcours.com



Carolyn Sikes' 1955 Chevrolet Corvette

Women and cars? They've been there all along

The Motoring Festival will highlight the obvious, that women love cars, too. This year's Women Driving America summit will include female collectors, Concours judges, industry executives and designers. Female designers include Irina Zavatski, exterior design manager for the Jeep brand. Zavatski is responsible for the development, coordination and implementation of Jeep brand exterior design programs. Previously, she led the exterior design team for the Chrysler Pacifica. Vera Park, lead exterior designer at Jaguar, came to London from South Korea in 2012 to study for a Masters in vehicle design at the Royal College of Art, where she found that her artistic talent complemented the world of car design. Janet Seymour, design and strategy manager for Ford Motor, who helped design the Lincoln MKC with women in mind, moms in particular.

It's fitting that the Hilton Head's festival highlights women. Its staff is all female. "We didn't even think about that until one of our Selection Committee members and a long-time volunteer pointed it out," said Lindsey Harrell, vice president of operations and incoming president. Forty cars in the event are owned by women and several more women will serve as judges.

Wife loses, family car collection gains

Really, Julius Eisenstark had every intention of buying his wife her desired Renault Caravelle at a Queens New York dealership in 1959. But then he saw a 1954 S.I.A.T.A. on the used-car lot. The S.I.A.T.A. won; the Renault lost. Since, many cars have come and gone from the extensive Eisenstark collection, now curated by Julius' son, Walter of Bluffton, but the S.I.A.T.A. remains. It was rear-ended in 2017 while on a test drive by a texting driver and since has been completely restored to its original livery As this year's featured collector, Eisenstark will also bring along a 1965 Panhard 24BT; 1968 S.I.A.T.A. Spring; 1974 DeTomaso Longchamps; 1977 Maserati Kyalami; 1984 Puma GTS and a 1991 Avanti.



1954 S.I.A.T.A 200 CS

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1937 Cord 812 SC Convertible Coupe The Cord 812 is considered by many sculptors and artists to be the most beautiful mechanical art ever conceived. The brainchild of Gordon Buehrig, the automobile is unlike any that had come before. Only 195 convertibles were made.



1916 Pierce Arrow, Series 4, 48 Hp, 7 Passenger Touring Famous for its quiet T-head engine favored by bootleggers.



1911 Reo Five Passenger Touring Car Ransom Olds claimed he had built the best car he could, a tourer able to seat two, four, or five people, with a 30-35 hp engine, 112-inch wheelbase, 32-inch wheels and a $1055 pricetag. That didn't include a top, windshield or gas tank, which were $100 extra. A self-starter was $25 on top of that.

Fame, intrigue and exceptional cars

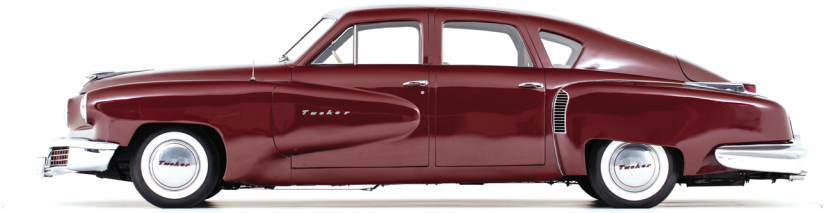
Pinnacle collectors Clive and Janet Cussler will be bringing several of his 180 cars. Yes, it's that Clive Cussler, author of 60 bestsellers, many featuring Dirk Pitt. He's also a seeker of shipwrecks, founder of the National Underwater & Marine Agency. It searches for historically significant ships lost at sea.

The Cusslers will be honored over the events at the Port Royal Golf Club and sign books at Saturday night's premier Design under the Stars event.

The Cussler collection has several themes, including the brass era, pre-World War I and 1950s convertibles. These will be on display.

1931 Cadillac V 16/4380 Dual Cowl All Weather Fleetwood It's an example of Cadillac at the peak of its perch as THE world-wide status symbol.





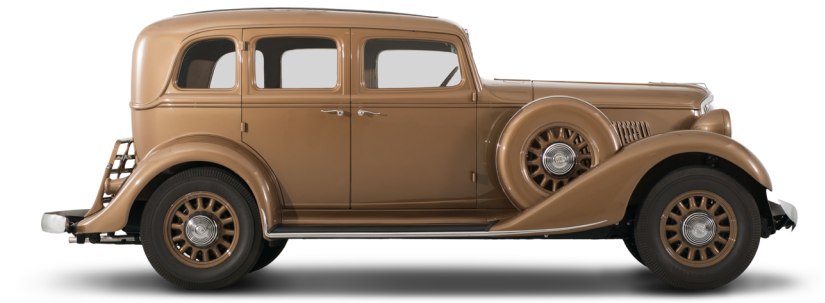


1947 Tucker "Tin Goose" The Tucker 48 Prototype, coined the "Tin Goose", was the original concept constructed by Preston Tucker to showcase to investors and auto shows his car brand, create a dealer network, and raise funds. The "Tin Goose" was the fifth car added to the National Historic Vehicle Register. Its documentation will be kept in the Library of Congress. The Tucker included a list of safety features unseen on any other car. The 1988 movie, "Tucker: The Man and His Dream," starred Jeff Bridges and was directed by Francis Ford Coppola.

Cars right out of the history books. Really. They're in the Library of Congress

Not quite Romeo and Juliet (that didn't work out so well), but for the first time, The National Historic Vehicle Association is bringing iconic cars to an event other than its own. Guess where? Here, of course. Good taste, that group has.

It will be the first (and probably only) time these specific vehicles will be shown together. The association exists to support the National Historic Vehicle Register, an initiative in conjunction with the U.S. Department of the Interior, Heritage Documentation Programs and Library of Congress to preserve America's automotive history. Only 26 vehicles have been accepted on the register to date. "Representing different eras and cultural movements, they each demonstrate the profound impact of the human interest stories behind the horsepower," said Diane Parker, vice president of the Historic Vehicle Association. With over 400,000 members, the HVA is the world's largest historic vehicle owners' organization.





1933 Graham 8 Blue Streak Designer Amos Northup engineered the chassis to have the axle pass through instead of under the rear chassis. For the first time, a production car had a grille sloped back, fenders had sides and pearl-essence paint using fish scales to create a metallic-like finish.

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MOTORHEADS Carolyn Vanagel is shown with (from left) automobile designer and executive Ralph Gilles, Keith Martin of Sports Car Market and J Mayes, former chief creative officer at Ford Motor Company.

The Vanagel era sure to be a classic

A lot has happened over the 16 years that Carolyn Vanagel has been involved with the Hilton Head Motoring Festival. The event's inaugural year was a small, all-volunteer affair at Honey Horn. It went so well, just two years later Vanagel became its first paid staff. As president for the last 16 years, she built the event from a two-day show with 6,000 attendees to a 10-day, nationally recognized event with over 20,000 guests from around the world. Lindsey Harrell, vice president of operations, who has been with the event for 12 years, will take over as president.

"Our Concours fills up faster and faster each year and the quality of cars continually rises," Harrell said. "Sponsors keep returning and attendance grows every year."

The event gets rave reviews from everyone who attends.

"There are so many Concours out there," Harrell said. "We embrace who we are and where we are. It's laidback and friendly. It's not stuffy. But we have the same quality of cars as the other top shows."

Take a bow, Carolyn. You helped put Hilton Head on the motoring map.

Cars and its people have always been stars

During the 1970s, there was no bigger name in endurance racing than Hurley Haywood. Between 1973 and 1991, Haywood collected wins, including five victories at 24 Hours of Daytona, three at 24 Hours of Le Mans and two at 12 Hours of Sebring. But behind all the victories was a secret life. Patrick Dempsey produced the documentary "Hurley," which tells Haywood's story about being gay in the 1970s' macho world of motor sports, and sets the record straight about his relationship with co-driver Peter Gregg. Hurley will talk about his life and the storied history of Brumos Racing, including Haywood's own Porsche 917/10.

This year, the Vintage Auto Film Exhibition is moving to the Arts Center of Coastal Carolina. That means there will be more room for pre-film festivities and the chance to meet in person the subject of this year's featured film.







Catch some air

A Gulfstream G280 will be on display at the Hilton Head Airport, all ready for its closeup. With Gulfstream just over the bridge in Savannah, it's easy to include them in the festival. Its jets fit right in. The super midsized private jet is roomy for at least part of your entourage while svelte enough to land at the more exclusive airstrips. It can handle short runways, hot temps and high-elevation airports like they're nothing.



SPEED RACER
The checkered flag meets the red carpet at the Vintage Auto Film Exhibition, featuring racing legend Hurley Haywood. Attendees will follow Haywood's journey through a screening of the Patrick Dempsey produced documentary "Hurley."







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Cooking like an Italian

LOCAL EXPERTS AGREE: IT'S ALL ABOUT THE INGREDIENTS

STORY BY DAVID WARREN



While growing up, my parents would regularly take the family to a restaurant called Martini's. It fit all the compulsory components of a classic Italian restaurant. All the employees were from one family; the owner knew us by name and would sit down and chat, and the food was thick with sauces. It was here that I learned to love Italian food. I believe the real attraction to Italian cuisine is that it can grow with you. As a kid it was all about the spaghetti, around 10 years old I discovered the meatball, in my early teens ravioli rocked my world, and by the time I was in high school lasagna changed my life. Finally, in college, I discovered veal piccata. Since then I have progressed in my exploratory walk with Italian fare. Few cuisines can follow you, mature with you, and surprise you like Italian cooking.

Starting with the Romans, Italians have always been adventurous with their recipes. As the Roman Empire explored and conquered Europe and Asia, they brought back spices, oils, and ingredients from each region. At the same time outside the Emperor's Palace, the masses relied on The Mediterranean Triad of the vine, the olive and the cereals (and all the products related to them). It's this combination of modest and intricate tastes which makes Italian cooking one of the world's most popular cuisines. The common thread in both these humble and sophisticated dishes is the freshest and highest quality ingredients.

Italy is made up of 20 distinct regions, each with its individual local specialties. Of course, pizza and pasta dishes can be found anywhere in Italy, but find yourself outside the big cities, and cuisines can vary immensely.

TIPS, TRICKS, AND SUGGESTIONS:

POMODORI ITALIAN EATERY

Amanda Russ: When cooking Italian cuisine, the most essential thing to remember is to keep it simple. The Italians know how to honor their ingredients by not overworking them. For instance, in the summer when the tomatoes are in season, they hardly handle them further than adding a little cracked sea salt, an excellent extra virgin olive oil, and some freshly torn basil. When it comes to pasta, making sure to cook it al dente and reserving some of the pasta water is key. Al Dente means "to the tooth" in Italian, meaning that the pasta should still have a bite to it after it's cooked. Reserving some of the pasta water to incorporate into your sauce when you're tossing the pasta will give it a luscious creaminess that will make a huge difference, especially in an olive oil-based dish like agile e olio or an egg-based dish like carbonara. The starchy water helps the sauce adhere to the pasta better, and gives it a rich feel in the mouth. Italians also use all varieties of pasta, changing it up to achieve different textures. They value their dried pasta just as highly as their fresh pasta and use them both in equal measure, depending on the occasion.



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POMODORI ITALIAN EATERY

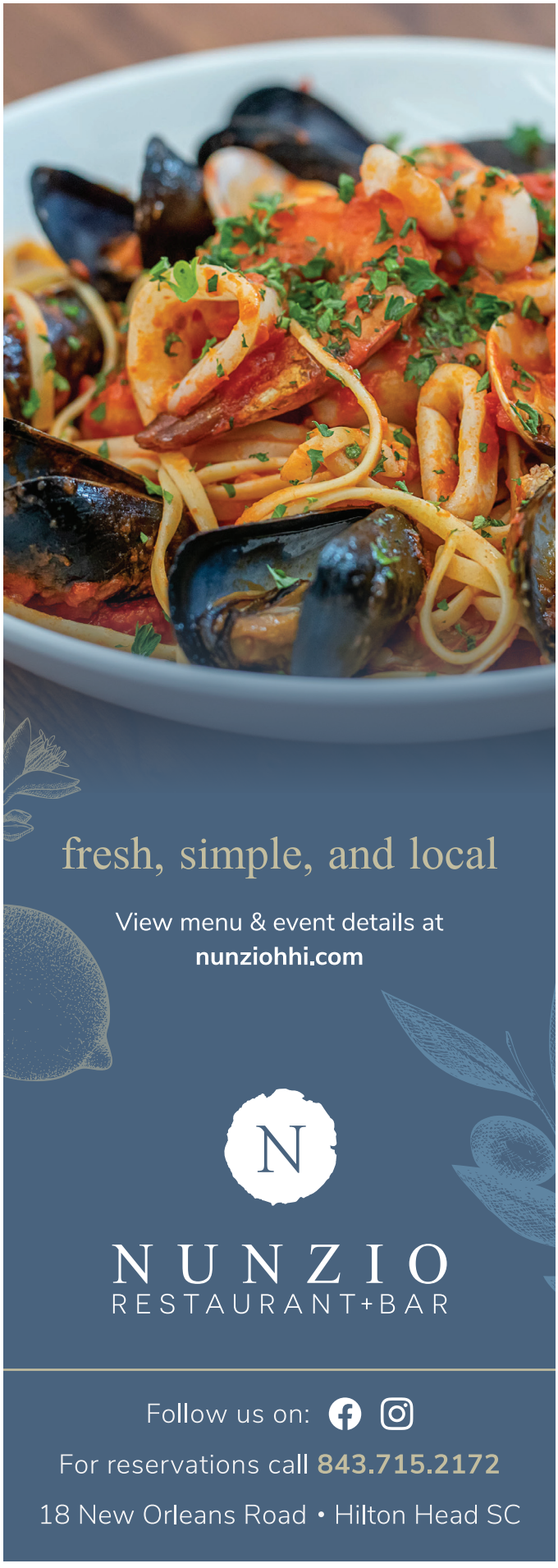
Capellini con Gamberi (angel hair with fresh shrimp)



INGREDIENTS

2 pounds fresh Carolina shrimp
*1 **clove garlic***
3 ripe summer tomatoes
1/2 red onion
Good extra virgin olive oil
1 tablespoon butter
A splash of dry white wine, anything but chardonnay
Fresh lemon juice
1 bunch of fresh basil, torn by hand
Sea salt
1 pound angel hair, cooked al dente with 1 cup of pasta water reserved

DIRECTIONS [1] Cook your angel hair according to the directions on the box in heavily salted boiling water. Just before straining the pasta, reserve one cup of the liquid and set it aside. **[2]** Begin by making a quick bruschetta from the tomatoes, red onion and sea salt. Dice the tomatoes and red onion into your desired size and add a good bit of salt and a dash of olive oil. Taste for seasoning and adjust, remembering that tomatoes without salt is a sin. Set aside. **[3]** Coat your sauté pan in good extra virgin olive oil and add shrimp and a pinch of salt, sautéing about 2 minutes on each side. When you flip the shrimp, add your garlic and stir constantly, moving the garlic so that it doesn't brown which would make it taste bitter. After about a minute, add a splash of white wine to deglaze the pan, allowing the wine to cook for a minute so it doesn't taste raw and acidic. Next, add your butter and the bruschetta tomato blend and stir to combine the flavors. Remove the shrimp and set aside. **[4]** Add the cooked pasta to the sauce with some of the reserved cooking liquid, about a half a cup to start. Turn the heat to high and coat the pasta in the sauce, turn often to evenly distribute. Taste for seasoning and adjust, if desired. **[5]** Plate your pasta into deep bowls and top with the sautéed shrimp, freshly torn basil, and a fresh squeeze of lemon juice. Serve hot with a chilled glass of Pinot Grigio or Gavi.



Coming to America

Between 1880 and 1920, more than 4 million Italians came to America. At that time, this accounted for more than 10 percent of the nation's foreign-born inhabitants. This mass immigration of Italians into North America is one of the reasons Italian food has become so prevalent. They brought with them fantastic food like pizza, pasta, and ice cream. Once these immigrants realized their cuisine met with such a positive response, Italian restaurants sprang up across the country.

Like most modern communities, Italian dining is found in abundance in the Lowcountry. The following are some of the keys to great Italian cooking from the local chefs.

It seems that whether you're at a restaurant or at home, the secret to great Italian cooking is the simplicity and the quality of the ingredients. Add a bottle of wine, and you're in for an excellent evening.



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NUNZIO RESTAURANT + BAR

Pesto Crust Salmon

INGREDIENTS (Serves 6)

6 salmon steaks, 6 ounces each
2 garlic cloves, chopped
1 teaspoon of parsley, chopped
6 basil leaves
2 ounces of extra virgin olive oil
1 teaspoon of breadcrumbs
1 teaspoon of pecorino cheese
1 cup homemade tomato & basil sauce
Salt and pepper

DIRECTIONS [1] Heat oven to 400 degrees. On a cutting board, mix together the basil, parsley, and garlic and chop them as fine as possible with a chef's knife. Place the chopped herbs in a glass bowl and add the pecorino cheese, breadcrumbs, two teaspoons of extra virgin olive oil, and salt and pepper. Mix all together creating a paste. Spread the paste over the salmon steak and set aside. **[2]** Sauté the salmon steaks in extra virgin olive oil on both sides for about two minutes on each side. Spread 1 tablespoon of the pesto mix over the salmon. Place the pesto crusted salmon on a sheet pan and bake in the oven for 5 minutes at 400 degrees. **[3]** To serve, place some sautéed spinach and roasted potatoes in the center of the plate. Drizzle fresh tomato & basil sauce all around. Finish by placing the salmon over the vegetables.



TIPS, TRICKS, AND SUGGESTIONS:

NUNZIO RESTAURANT + BAR

Nunzio Patruno also brings the same basic rules of Italian cooking to the table. He feels that the best ingredients also involve freshness. Nunzio buys local whenever possible, not only for freshness but also to support the local economy. He is a big fan of local farmers' markets. This way, you are sure to avoid any fruits or vegetables that may have spent long periods in warehouses or trucks. He also feels that the best recipes are the ones that are "tried and true." Once you have a great Italian recipe, don't keep adjusting it. You need to stay with it and avoid experimenting with a good thing.

MICHAEL ANTHONY'S CUCINA ITALIANA

Penne alla Boscaiola

INGREDIENTS

1 lb. penne, cooked according to package directions
1/4 cup grapeseed oil
1/2 cup pancetta or prosciutto, small dice
1 tablespoon garlic, minced
2 cups mixed mushrooms, sliced
½ cup frozen sweet peas, thawed
1 cup tomatoes, crushed
1 1/2 cups heavy cream
Salt and pepper, to taste
Cracked black pepper
Parmigiano cheese, to taste
3 tablespoons fresh basil, chiffonade

DIRECTIONS [1] Cook the penne in boiling salted water as directed on package. **[2]** In a large sauté pan, heat grapeseed oil and sauté the pancetta, garlic, mushrooms and peas. Add the tomatoes and heavy cream. Season with salt and pepper. Simmer for 2 to 3 minutes. **[3]** Add the cooked pasta to the sauce and toss thoroughly. Finish with the Parmigiano and basil.



©ROB KAUFMAN

TIPS, TRICKS, AND SUGGESTIONS:

MICHAEL ANTHONY'S CUCINA ITALIANA

Ian Mason: It is essential to keep it fresh. The way many Italians start their meal is by going to a local market. When you have a recipe in mind, only cook it if the local market has fresh offerings. Build your meal around one ingredient, and if that specific ingredient does not look fresh, you need to be flexible and change to another recipe. Cooking Italian is all about being flexible and realizing that great dishes come from a few quality necessary ingredients, and not a host of flavors. Because many Italian dishes use just a few ingredients, each one must be the best available. Chef Peter Frazzano also stressed the need for quality, particularly with oils, tomatoes and wine. He feels that these three elements are often the key to a beautiful Italian meal.

















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Oodles of Noodles

20 TYPES OF PASTA AND THE BEST WAYS TO EAT THEM

There are more than 500 pasta shapes. Long pasta, short pasta, pasta for soups, pasta that can be stuffed, pasta that pairs well with sauce, pasta that complements cheese — the uses are endless. Here are 20 types of pastas used in kitchens all over the world, along with suggestions on how to eat them. Just add hot water!



1. Rotini

Slightly smaller than fusilli and more tightly wound, this pasta is a great ingredient in pasta salads and other dishes — a texture to entice any appetite.

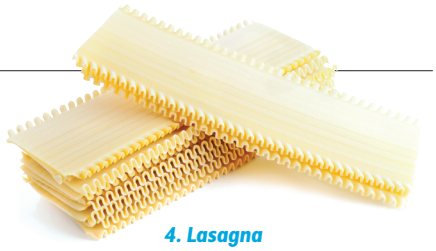


2. Gnocchi

Mix things up with this fun and easy potato-based pasta.

3. Tortellini

These noodles can be filled with cheese, meat and even vegetables. You could liken tortellini to the dumplings of Italian culture.



4. Lasagna
A childhood favorite, this pasta can be made into meat, veggie or even a desert lasagna dish.



5. Campanelle
From the Italian word for lilies, this pasta is one of the more elegant-looking noodles on our list.



6. Paccheri
Similar to rigatoni, this pasta is very versatile and pairs well with thicker sauces.



7. Fettuccine
A great alternative to spaghetti. Pair it with a meat sauce for a change from the typical Alfredo.



8. Gemelli
This pasta is the crown jewel of pasta salads.













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9. Cannelloni
Stuff this pasta with ricotta and your favorite sauce for a baked treat.



13. Ravioli
A very versatile treat, this pasta can be stuffed with anything from cheese to meat and even seafood.



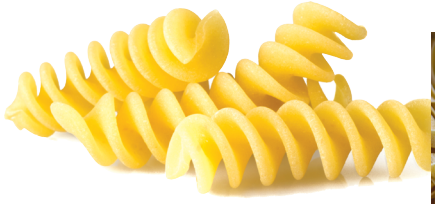
10. Cavatelli
This pasta's shape allows for a good surface area to catch a thicker and chunkier sauce.



14. Farfalle
Most commonly referred to as "bow-ties," this pasta is best suited for light sauces or even just a drizzle of olive oil.



11. Ruote
Often described as wagon wheels, this pasta is most commonly seen in mac and cheese boxes but in a meat or veggie sauce the hollow areas are great at ensuring a flavorful bite every time.



12. Fusilli
Often mistaken for rotini, this spiral pasta is made using long noodles twisted in tight coils and cut into smaller noodles. Show your culture by knowing the difference between these two pastas.



15. Tagliatelle
One of the most versatile pastas, it can be paired with meat, cream and even lighter sauces.



16. Bucatini
Similar to spaghetti. The largest difference between these two pastas is the hollow nature of the bucatini noodle. It holds sauce better than spaghetti and allows for more flavor in every bite.



17. Spaghetti
The Italian word spago means string, which is the perfect description of this popular pasta.



18. Penne
Perhaps the most versatile pasta of all. Put penne in baked dishes, salads or eat it plain.



19. Rigatoni
Commonly paired with vodka sauce. You can't go wrong with this pasta.



20. Pici
Pair this unique pasta with an herb sauce, truffle sauce or a lamb ragu.

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Slice slice baby

A TAXONOMY OF PIZZA STYLES IN THE LOWCOUNTRY



Hand tossed

Hand-tossed pizzas have a crust that is formed by stretching and tossing dough into the air by hand. The chefs are sometimes referred to as "dough slingers" because of their polished craft. Dough slingers toss and spin dough on their hand into the perfect round base for a pie. This art truly takes practice and talent.

How you should eat it: Hold the slice by the firm outer crust and put the point of the slice into your mouth. This is the most popular way to eat pizza.

Where to get it: *Dough Boys, Hilton Head; Mangiamo's, Hilton Head; Mellow Mushroom, Hilton Head and Bluffton; Super Baked, Hilton Head; TJ's Take & Bake*

Best bet: **Holy Shitake Pie.** Olive oil and garlic base, shiitake, button and portobello mushrooms, caramelized onions and mozzarella. Finished with a garlic aioli swirl and a spritz of black truffle oil. Garnished with fresh chives and shaved parmesan. Available at Mellow Mushroom.

Pizza is one of the few foods that almost everyone knows and loves around the world. It arrived in America in the late 1800s along with thousands of Italian immigrants, but didn't gain popularity here until after World War II. You might not think of pizza when you think of the Lowcountry, but we are fortunate to have many wonderful pizzerias serving many different styles. To make sense of it all, we present to you this taxonomy of Lowcountry pies.



Sicilian

Sicilian pizza provides a thick cut of pizza with pillowy dough, a crunchy crust, and robust tomato sauce. This square-cut pizza is served with or without cheese, and often with the cheese underneath the sauce to prevent the pie from becoming soggy.

How you should eat it: Use a fork and knife. Cut it up into smaller pieces and savor each bite.

Get it here: *Gator'z Pizza; Local Pie; New York City Pizza*

Best bet: **Authentic Sicilian Pie.** Cheese, sauce, crust and your choice of toppings. Available at Local Pie.

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New York style

With its characteristic large, foldable slices and crispy outer crust, New York-style pizza is one of America's most famous regional pizza types. Originally a variation of Neapolitan-style pizza, the New York slice has taken on a fame all its own.

How you should eat it: Take the sides of the slice and fold them together, creating a "U" shape with the crust. It's a great way to eat pizza on the go because it keeps everything in place.

Get it here: *Bella Italia, Hilton Head; New York City Pizza, Hilton Head & Bluffton; Old School Pizzeria, Port Royal; The Upper Crust, Okatie and Beaufort*

Best bet: **Margherita.** Roma tomato sauce, house-made mozzarella, extra virgin olive oil, basil and fresh garlic. Available at New York City Pizza.



Neapolitan wood-fired

Italy's original style. This style of pizza is made from dough that is allowed to ferment anywhere from a few hours to several days. The result is a soft crust with airy pockets that add a nice crunch. This style is traditionally cooked in wood-burning ovens. Neapolitan is delicate, so it must be handled carefully. The perfect pie is topped with the freshest ingredients such as juicy tomatoes, Italian cheeses and homemade sauce.

How you should eat it: To keep from losing toppings, create a "pizza wallet" by folding the tip of the slice back over the top.

Where to get it: *Local Pie, Hilton Head and Bluffton; MidiCi Italian Kitchen, Hilton Head; Hearth Wood Fired Pizza, Beaufort; Piace Pizza, Beaufort*

Best bet: **Little Bear.** San Marzano sauce, mozzarella, house Italian sausage, pepperoni and sliced local meatball. Available at Local Pie.





Pittsburgh weggie

This famous sandwich originated in Pittsburgh and is now recreated at pizza joints across the country. A weggie is folded pizza dough stuffed with pizza-style fillings plus lettuce, tomato and condiments. Imagine a pizza sandwich with endless possibilities of filling combinations in the middle.

How you should eat it: Use a fork and knife. Cut it up into smaller pieces and savor each bite.

Get it here: Giuseppi's, Hilton Head and Bluffton

Best bet: **Original Weggie.** Ham, pepperoni, provolone, mozzarella, lettuce, tomato, onion and a house-made ranch. Available at Giuseppi's.



Brick oven

Many restaurants choose to cook their pizza in a brick oven since it can cook at a high temperature that conventional ovens cannot reach, allowing an even cook throughout without burning. A brick oven cooks the crust fast, keeps the inside of the pizza moist and the toppings well cooked.

How you should eat it: Use your thumb, index and middle finger to crimp the crust into a V shape for added stability. Use your free hand to guide the slice into your mouth.

Get it here: *Fat Baby's, Hilton Head; Il Carpaccio, Hilton Head; Pizza Co., Hilton Head*

Best bet: **BBQ Chicken.** Grilled chicken smothered in tangy barbecue sauce with bacon, onions and a three-cheese blend. Available at Fat Baby's.





In praise of peasant foods

5 SIMPLE & TASTY ITALIAN RECIPES YOUR FAMILY IS SURE TO LOVE



GET CHOKED UP

"Mom (Mary Chiulli) came from an Italian family originally from Teramo. The way she best communicated her love for her family was cooking wonderful meals. Mom passed away 30 years ago, but I still make her stuffed artichokes, and they still come out golden brown, crispy and pretty as a picture."
— Roy Chiulli

FAMILY GATHERING Roy Chiulli's mother, Mary, is in the center of this family picture dressed in red. Roy is just behind her, with a mustache and bushy hair.

Mom's Stuffed Artichokes

INGREDIENTS

6 tender artichokes (usually not tender if the leaves are spreading or discolored)
Stuffing (the insides of 2-3 loaves of day-old Italian bread)
Small can of sliced black olives
1-2 chopped tomatoes
Handful of chopped parsley
Handful of chopped pepperoni
Parmesan cheese
2-3 eggs
Start with 1/3 cup of olive oil
Salt
Pepper
Garlic powder
Can of chicken soup



DIRECTIONS (artichokes) [1] Wash. Trim the top of each leaf of the artichoke with scissors. Snap off the scraggly bottom row of small leaves. **[2]** Cut the top of artichoke with a knife to flatten the top. Cut the stem with a knife to flatten the bottom of the artichoke. **DIRECTIONS (stuffing) [1]** Prepare breadcrumbs by pulling out the insides of the bread. Crumble into small pieces. Add tomatoes, olives, pepperoni, parsley, and Parmesan so that they are well represented in the stuffing. Mix with hands. **[2]** Add 2 of the 3 eggs. Eggs should moisten the bread and turn it yellowish. Add third egg if stuffing is dry. Add olive oil until stuffing is moist (not dry, not wet — everything should stick together). Then add salt, pepper and garlic powder to taste. **DIRECTIONS (stuffing the artichokes)** Now the part that takes the time. With each artichoke, push the stuffing into each leaf. It's up to you how much you put in for each leaf. I like to put in as much as I can. **DIRECTIONS (baking) [1]** Heat oven to 350 degrees. Put stuffed artichokes in oven bag (the kind that you use for roasting turkeys) and place bottoms down in a roasting pan. Before closing the bag, add a can of chicken soup to the bottom of the bag. This will steam the artichokes. Close the bag and punch a few holes in the top. **[2]** Bake until stuffing is brown and leaves pull easily from the artichoke center. Let sit 15 minutes before serving.



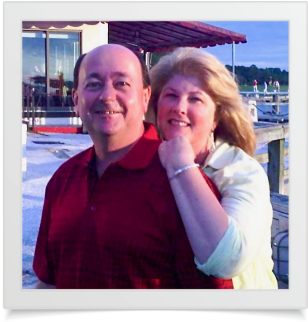
Shrimp Scampi



INGREDIENTS (4 SERVINGS)

1 pound large, deveined shrimp, tails removed
4 tablespoons extra virgin olive oil
4 tablespoons butter
5 cloves fresh garlic, chopped
1/2 cup white wine
Juice from 1 lemon
1/4 cup chopped parsley
1/4 cup chopped scallions
1/8 teaspoon red pepper flakes
1/2 pound linguine

DIRECTIONS [1] Sauté garlic, red pepper flakes and scallions in melted butter and olive oil. **[2]** Add wine and lemon juice. Cook one minute. **[3]** Add shrimp. Cook until pink. **[4]** In large pot, bring 4-6 quarts of water to a rolling boil. Add a pinch of salt and cook linguine according to package directions for al-dente. **[5]** Drain pasta in colander, and place in serving bowls. Scoop the scampi mixture onto the pasta with a large ladle to ensure a generous portion of the juice with each serving. Sprinkle fresh parsley on top.



THIS SCAMPI HAPPENING!

"The Catalanos hailed from Naples. My father, Gaetano, immigrated to the United States with his family in the 1920s when he was 12. Gaetano was soon followed by his uncle's family: cousins Giordano, Tiberio, and Arturo. Giordano, or "Chick" as he came to be known, became a very successful tool and die maker, and crafted a number of spaghetti rollers out of brass for his siblings and cousins. I have fond memories of growing up in the Bronx with the entire house covered in white sheets of drying spaghetti in preparation for Sunday family dinner."

— Thomas Catalano



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ONE POT WONDER

"This simple recipe was brought to the states from Torre Del Greco, Italy, south of Naples, by my father, Leonardo Palomba. My family enjoyed it weekly. It is a very easy recipe with few ingredients, it is inexpensive, and best of all, it uses just one pot."
— Mike Palomba



Pasta e Ceci

INGREDIENTS
3 tablespoons olive oil
4 cloves garlic
1 pound of favorite pasta (or even spaghetti broken up)
Salt and pepper, to taste
Small handful of fresh parsley
2 cans chickpeas (garbanzo beans)

DIRECTIONS Brown garlic in oil in a 6-quart pot. Add chickpeas, salt, pepper, parsley and enough water to cover the pasta when added. Cook chickpeas until tender, bring back to a boil and add pasta. Stir and cover and let cook until al dente. Serve with fresh grated Parmesan cheese.



MADE WITH LOVE This is the Palomba family with Lucy right in front. She carried down the family recipe of Pasta Ceci and boy is it delicious! Shown is Michael Palomba, Christine, Lauren, Michael, Nicholas, Laura and Lucy.



TIME-TESTED Denise Reed-Nadeau's grandmother, Noona, who turned them all onto anchovies, is standing on the right in white.

Anchovy Sauce

INGREDIENTS
1/4 cup olive oil
1 small garlic clove, halved
1 2-ounce can of anchovy filets, drained, and chopped
2 tablespoons minced parsley
2 tablespoons grated Parmesan cheese
1 teaspoon lemon juice

DIRECTIONS [1] Over medium-high heat, brown garlic in olive oil in 1-quart saucepan. **[2]** Remove from heat, discard garlic halves. Stir in remaining ingredients until well mixed. If making a pasta dish, pour a dash of pasta water into anchovy sauce before draining pasta.



JUST A LITTLE FISHY

"My grandparents came from Melilla, Sicily, to the U.S. in the late 1890s. They were very poor, and would make this sauce because it was cheap and easy. I can remember my grandmother (Noona) sitting and opening a can of anchovies and eating them right out of the can. She fed them to us as children and I still order anchovies for my Caesar salad. She made anchovy sauce for pasta or on pizza. We would go crazy! The best!"
— Denise Reed-Nadeau





FINGER-LICKIN' GOOD

"This original chicken recipe is a good choice for a dinner party in the fall or winter when comfort food is so appealing. It's so easy to make that it is also a doable choice for a weeknight. Believe it or not, I am an amateur cook and this is my original recipe." — ***Tony Bastardi***



Pollo Antonio

INGREDIENTS (8 SERVINGS)

8 thin chicken cutlets
3 ounces lemon juice
2 medium onions, chopped
8 garlic cloves, finely chopped
4 ounces red wine (can use cooking wine)
1/2 cup flour
1/2 cup Pecorino Romano cheese finely grated
1/2 cup unflavored breadcrumbs
7 tablespoons butter
7 tablespoons olive oil

DIRECTIONS [1] Combine the flour, cheese and breadcrumbs. Dip the chicken in the lemon juice and then coat in the flour, cheese, and breadcrumb mixture. **[2]** Melt half of the butter and olive oil in a pan, and sauté the garlic and onions until brown. Remove from pan and set aside. **[3]** Melt the remaining butter and olive oil and partially sauté the chicken in the same pan (approximately 5 minutes on each side). **[4]** Lay the chicken in a shallow baking pan and put the garlic and onion mixture on top of each piece of chicken. Mix wine into the pan drippings, scraping the bottom of pan. Pour over the chicken. **[5]** Bake at 350 degrees for 30 minutes.



How many Italians does it take to cook the world's largest meatball?

THE GUINNESS WORLD RECORD WAS SET ON HILTON HEAD ISLAND



STORY BY CARMEN HAWKINS DECECCO



OFFICIALLY AMAZING Members of the local Italian-American Club are presented with the official certificate from Guinness World Records.

Each year, the Italian-American Club of Hilton Head hosts four to five public events to raise money for community charities. In 2017, they decided to add a little something extra to the mix.

That year, they entered the Guinness World Records challenge for making the World's Largest Meatball; a record that previously stood at 1,100 pounds. Mindful of Hilton Head Island's No. 1 status in travel magazines, they left nothing to chance on this prestigious competition, and of course, beat the record soundly, producing a cooked and edible meatball (requirements for winning) weighing in at 1,707.08 pounds. The final result was shared in sandwiches all around at that year's Italian Heritage Festival, while the Guinness adjudicator announced the club had broken the World Record. And since that was a whole lot of meatball, the rest was cut into bricks, wrapped and donated to Second Helpings. Everyone's a winner when Italians are cooking.

So, what does it take to create a meatball that size (besides questionable sanity)? Lots of dedicated volunteers, organization, generous, and talented business people to donate space, equipment, and services, and, at least one retired NASA engineer. Pretty simple right?

For the first time in two years, the IACHH, and Chef Joe Sullivan, owner of Mulberry Street Trattoria in Bluffton, have released the secret process of creating such a testament to modern human ingenuity. It seems they aren't worried someone will attempt to copy their endeavor. You'll see why. Brace yourself.



1,707.08 Pound Meatball

INGREDIENTS (serves 4,500)
1,500 pounds ground beef and pork (percentage of each, your call)
700 eggs
94 pounds garlic
225 pounds breadcrumbs
38 pounds salt
38 pounds pepper
19 pounds oregano
47 pounds water

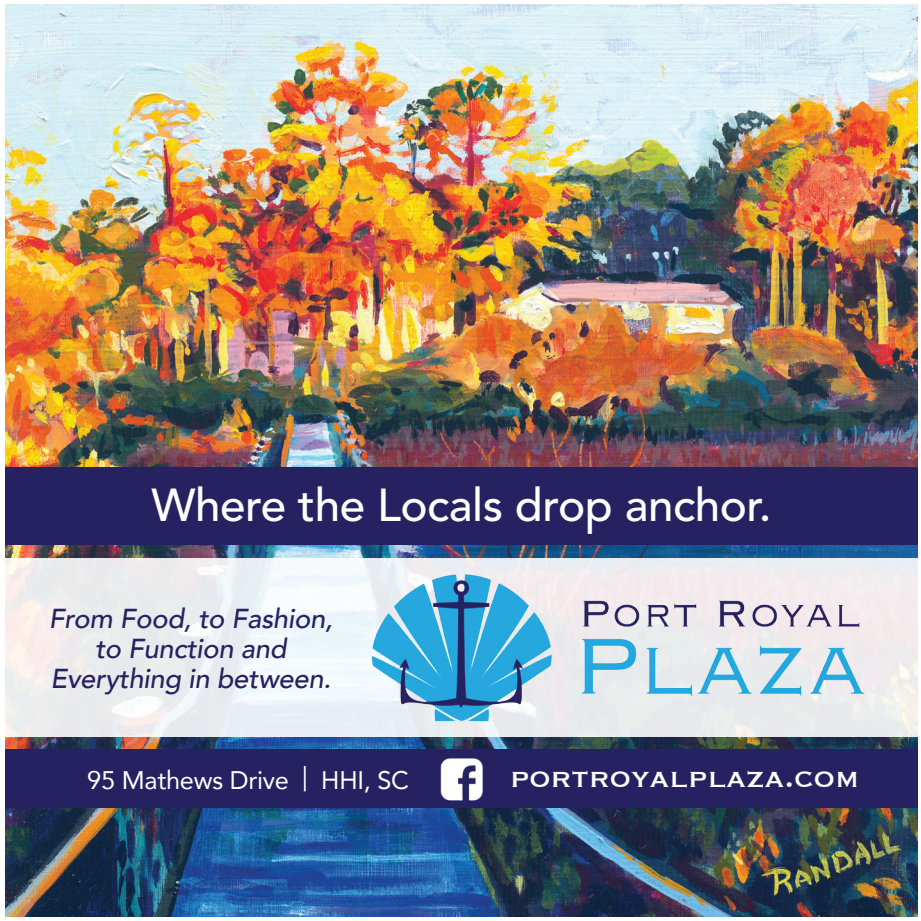
DIRECTIONS [1] Mix all ingredients in giant mixing bowl provided by Marek Belka, friendly owner of the French Bakery. **[2]** Pour into giant custom-made pod, designed by innovative iron artist, Kevin Lawless. **[3]** On forklift, carry pod to custom-made oven with calibrated steel rods designed to measure the temperature all the way through the meatball. **[4]** Schedule round-the-clock security guards (ie; two IACHH volunteers), to maintain the sacred meatball vigil. **[5]** Cook for five days until all of Shelter Cove Towne Centre smells like an enormous pizza. **[6]** Serve to 4,500 people.

Prep time from drawing board to completed product: 17 months

Have a ball

If this recipe seems a little daunting, or if you don't have a custom-made iron pod on hand to cook 1,500 pounds of ground meat, there's a more manageable recipe from the Maggi Family (Joe and Dot) on the next page.

"My father usually made this dish from a recipe that has been in our family for over 70 years," Joe said. "He grew up on Thompson Street in Little Italy on the lower east side of Manhattan. He obtained the recipe from his mother, who immigrated to the US in 1908 from the town of Spinoso in the Basilicata region of southern Italy. Last year I went with my wife, my sister and brother-in-law to visit this town. Through the help of the town registrar and a local poliziotto, we met distant cousins (the grandchildren of my grandmother's sister). A very exciting visit all around."







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JOE MAGGI

My Father's Meatballs

INGREDIENTS

6 slices of stale bread, cut into half-inch squares
1 medium onion, chopped
1/4 cup Parmesan cheese, grated
4 tablespoons breadcrumbs
2 tablespoons fresh parsley, chopped
2 eggs
Milk
1 pound ground beef (preferably 90% lean)
Oregano, basil, salt, and black pepper spices to taste

DIRECTIONS [1] Heat oven to 375 degrees. Soak bread squares in milk. Chunks of bread are important; they add softness to your meatball and help absorb sauces. **[2]** Mix meat, onion, parsley, cheese, eggs, breadcrumbs and spices together. Squeeze excess milk out of the bread squares before combining it into mix. Make a small test meatball by taking a small amount of your mixture and cook it in a fry pan, taste and add spices if needed. **[3]** Form your mixture into approximately 2-inch diameter balls. This makes about 10-12 meatballs. **[4]** Place each onto a slightly greased baking pan. Bake until brown, about 25-30 minutes, turning once.

Serving: These meatballs can be served in tomato sauce with pasta, in sandwiches with melted cheese or as a side dish. They can also be frozen. They thaw quickly for last-minute meals.



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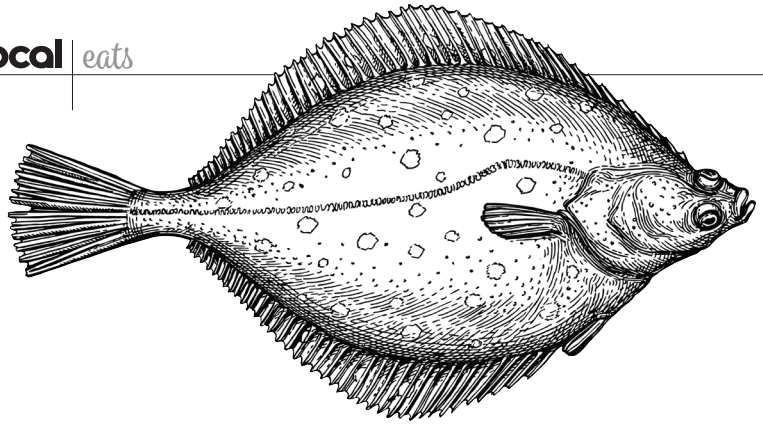
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What's fresh in October? Flounder

STORY + PHOTOS BY COLLINS DOUGHTIE

If I was asked what type of fish a non-fish eater might enjoy, flounder would instantly come to mind. Firm white meat with a mild flavor, flounder is one fish I can eat day after day. Fried, broiled, baked or cooked whole, these flatfish are hard to beat.

Around here at least, catching them on hook and line is sort of rare. Unlike the Outer Banks in North Carolina or further up north, catching multiple flounder in a day is pretty common. So why not here? If you think the answer might be that there aren't as many in our waters, then let me tell you, there are more flatties here than you can shake a stick at. Having gone gigging flounder at night, they are everywhere. But go to that same spot using a rod and reel and nine out of 10 times, you'll come home flounder-less.



FLAT PLAN Local fisherman Collins Doughtie caught several and kept these three flounder on a recent trip. October is when doormat flounder begin to show up. With the beautiful weather, it's a great time to get a pole in the water. **Purchase a fishing license online at dnrlicensing.sc.gov.**

TRIAL AND ERROR

I guess it was about seven or so years ago that I went on a sort of mission from God to try and figure out how to catch flounder regularly in our waters. I researched techniques used elsewhere and not one of them worked. I might catch one or two every once in a while, but that was it. With that said, each one I did land taught me more about these fish which, in turn, added to my bag of tricks until I finally started catching these delicious fish regularly.

WHEN, WHERE AND HOW



I am reluctant to divulge everything I have learned about flounder that have taken me years to discover, but I will throw you a bone or two. I will tell you they love live finger mullet, small live menhaden and in the artificial department, anything white (GULP! shrimp, etc.). Most importantly, if you lack patience, then go play golf or something. When flounder hit a live bait, you'll feel one "thump!" and then nothing. Wait a minute or so and slowly lift up your rod. If you feel weight, stop and do nothing. Sometimes I'll let them chew on the bait for a few minutes, lift the rod again until there is a slight bend toward the rod tip and hold it there until the flounder gets agitated and starts moving off. That's when you get him. Lastly, you had better have a landing net because a greased pig ain't got nothing on a flounder. By the way, October is when doormat flounder begin to show up.

COOKING FLOUNDER: YOU CAN'T GO WRONG!



By far, fried flounder wins. I use ***McCormick Golden Dipt "Beer Batter" mix*** with a healthy dose of Paul Prudhomme's Redfish Magic spice added in. A tempura-style batter, the fish and batter together come out light and fluffy. Ditch tartar sauce and use remoulade sauce instead. Most grocery stores carry Louisiana brand remoulade sauce in a bottle. For smaller flounder, I score the fish making shallow cuts every inch or so from top to bottom on the brown side of the flounder. In a large skillet, add an inch or so of oil and cook the fish whole (sans it's head, of course) flipping it once. First dredge the flounder in egg/milk mix, then shake it in a bag with a mix of flour, finely ground Italian breadcrumbs, Redfish Magic spice and a touch of salt. Any way you cook flounder, you really can't go wrong unless you overcook it. *LL*

LOCAL LIFE TEST KITCHEN

Pan-Fried Flounder



INGREDIENTS

1 1/2 pounds fresh flounder fillets
1 cup McCormick Golden Dipt Beer Batter mix
1 tablespoon Paul Prudhomme's Redfish Magic spice
2/3 cup of cold beer
Vegetable oil



DIRECTIONS [1] Pour vegetable oil into a large heavy skillet, filling no more than 1/3 full. Heat oil to 375 degrees. **[2]** Stir batter mix, beer and spice into a medium bowl until smooth. **[3]** Dip flounder fillets into batter. Shake off excess. Add fish to hot oil. **[4]** Fry 3 to 5 minutes, turning once to brown evenly until the fish is golden brown and flakes easily with a fork. Drain on paper towels. Serve with French fries, salad and ***Louisiana brand remoulade sauce*** on the side.



Wine pairing



SCHLOSS GOBELSBURG GRÜNER VELTLINER STEINSETZ 2017

As a general rule, the lighter and flakier the fish, the more zesty and acidic your wine should be. Flounder is almost strictly paired with white wines. *Here is a wonderful bottle you can pick up for $33 at Rollers.*

Tasting notes: Exceptionally focused fragrance, smoke and char andnettle, leading to a palate much juicier and richer than you'd expect, and then again to an urgently spicy finish; the 2nd sip emphasizes the secret-sweetness and juice again, and the tertiary finish is a dialogue of nettles and stones.

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RESTAURANT news

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Bluffton State of Mind Supper Soirée set

Dine with 100 other locals at Bluffton's longest dining table *for the Bluffton State of Mind Supper Soirée, set for 6-9 p.m. on Saturday, Oct. 12 on Calhoun Street. The evening of food, friendship and fun is raising money for the Bluffton Historic Preservation Society and Programs for Exceptional People. The four-course dinner will be prepared by chef Nate Clepper of The Pearl Kitchen & Bar and chef Leslie Rohland of The Cottage. Tickets are $125.*

Lowcountry Oyster Trail expands

The Lowcountry Oyster Trail is kicking off its third season with a number of new restaurants, bars and oyster adventures *added to the growing educational and culinary trail. New additions include The Old Oyster Factory, Skull Creek Boathouse and the Crazy Crab on Hilton Head Island; and The Farm and the Cottage Café in Bluffton. First launched in 2017, the trail shines a spotlight on the Lowcountry's famous oysters and the rapidly growing "sea-to-fork" culinary movement – and has been at the center of the region's growing "aquatourism" market as both tourists and locals flock to the Lowcountry to experience the unique culture and taste of Lowcountry oysters and more. A full list of participating partners and suggested itineraries is available online at LowcountryOysterTrail.org.*



Lucky Rooster hosting pop-up dinner with New Orleans legend

The Lucky Rooster is hosting a special ***Beef Steak Pop-Up Dinner with Dickie Brennan*** *on Wednesday, Nov. 13. A third generation New Orleans restaurateur of the famed Brennan family, Dickie grew up just two blocks from Commander's Palace. In the 1970s and under the tutelage of Chef Paul Prudhomme, he helped introduce the world to cajun and creole cooking. Today, he is the man behind Dickie Brennan & Co. Restaurant Group, operating famed New Orleans restaurants Palace Café, Dickie Brennan's Steakhouse, Bourbon House and Tableau. The cost is $125 per person for a VIP welcome reception and dinner, or $85 for dinner only. Drink pairings are included. For reservations, call 843-681-3474.*



Salt Marsh brewery, restaurant and taproom planned

Fans of Salt Marsh Brewing can look forward to a ***new brewery, restaurant and taproom*** *coming to the end of 11th Street on Battery Creek in Port Royal. The brewery is taking over the 11,000 square foot seafood processing warehouse located next to Fish Camp. The $4.5 million investment will include an outdoor upper deck for dining and a dock for boats. Salt Marsh Brewing currently operates above Fat Patties restaurant in Old Town Bluffton.*

Free cupcakes and champagne at The Cottage

The Cottage Café, Bakery & Tea Room in Bluffton is turning 10 years old*, and is marking the milestone with a birthday blowout party with complimentary champagne and gourmet cupcakes from 3-5 p.m. on Tuesday, Oct. 15. Leslie Rohland, owner and head chef, first opened her quaint eatery in 2009. She worked to restore Bluffton's historic cottage built in 1868 by J.J. Carson, renovating it and transforming it into one of Bluffton's most popular restaurants. The Cottage was named one of South Carolina's "10 Best" Shrimp & Grits in the national USA TODAY 10 Best Readers' Choice Awards.*

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SELECT restaurants

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HILTON HEAD NORTH END

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

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

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

SKULL CREEK BOATHOUSE
Seafood: Nestled on the banks of Skull Creek, this spot offers amazing views, fresh local seafood and hand rolled sushi. There is waterfront outdoor seating on the patio and at Marker 13 Buoy Bar where the drinks are always flowing. $$
skullcreekboathouse.com
397 Squire Pope Road, HHI
843-681-3663

SKULL CREEK DOCKSIDE
Seafood: Neighboring Skull Creek Boathouse, similar breathtaking views can be enjoyed from this old-style riverhouse-themed spot. Bring the family and venture out under the Spanish moss and onto their newly renovated dock. $$
docksidehhi.com
2 Hudson Rd, HHI
843-785-3625

WISEGUYS
Small Plates, Steaks: A contemporary and sophisticated spot that transports you off the island and into a chic urban eatery. You'll want to step up your island casual dress for a more luxurious meal out. $$$
wiseguyshhi.com
1513 Main Street, HHI
843-842-8866

HILTON HEAD MID ISLAND

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

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

THE DUNES HOUSE
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14 Dunes House Lane,
Hilton Head Island
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25 Bluffton Road #601, Bluffton
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oldoysterfactory.com

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poseidonhhi.com

38 Shelter Cove Lane, Suite 121

Shelter Cove Towne Center, HHI

843-341-3838

HILTON HEAD SOUTH END

THE BLACK MARLIN

American: This bayside grille offers fresh local seafood, but if fish is not for you, tackle the Smash Burger and fries if you dare. Check out the Hurricane Bar for ice cold beverages and live entertainment. $$

blackmarlinhhi.com

86 Helmsman Way, HHI

843-785-4950

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charbarhhi.com

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charliesgreenstar.com

8 New Orleans Road, HHI

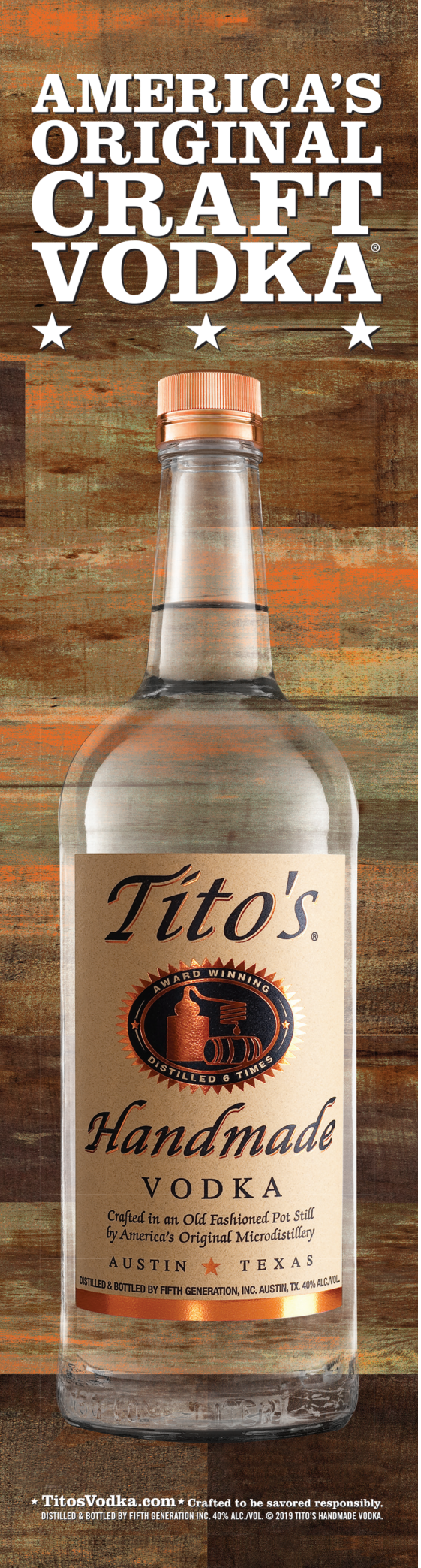
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a.m. to 6 p.m. Mon.-Fri., and 9 a.m.-6 p.m. Saturday. $$
thegfreespot.com
Coligny Plaza
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Park Plaza, 33 Office Park Road, Ste. 227, Hilton Head Island
843-686-5600

HOLY TEQUILA

Mexican: Executive chef Jorge Covarrubias was born and raised in Mexico and offers a modern take on authentic Mexican cuisine. The vibrant environment centers around the expansive bar with handcrafted cocktails and over 50 premium tequilas. $$
holytequila.com
33 Office Park Rd, HHI
843-681-8226

THE LODGE

Craft beer, burgers: Kick back and enjoy brews, burgers and barbecue in this hunting lodge-themed casual watering hole. They are newly renovated and stock a large variety of beer. $$
hiltonheadlodge.com
7B Greenwood Drive, HHI
843-842-8966

MARLEYS ISLAND GRILL

Caribbean: Enjoy the great atmosphere and live music while you soak up the island feel. Every day they fire up their mesquite wood-fired grill for seafood and steaks. $$
marleyshhi.com
35 Office Park Rd, HHI
843- 686-5800

MICHAEL ANTHONY'S CUCINA ITALIANA

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

AN EVENING IN EMILIA-ROMAGNA



In conjunction with the Hilton Head Island Concours d'Elegance and Italy's contribution to the automobile industry, ***Michael Anthony's Cucina Italiana is celebrating the cuisine of Emilia-Romagna with a four-course wine dinner*** *at 6:30 p.m. Thursday, Oct. 31. Emilia-Romagna is Italy's greatest gastronomic treasure and produces some of the finest performance vehicles in the world. Chef Trey Place will prepare a four-course dinner featuring classic dishes from the region. Sommelier P. J. Myers will select wines from throughout Italy to pair with each course. $90. michael-anthonys.com*

NUNZIO RESTAURANT + BAR

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

ONE HOT MAMA'S

Barbecue: Executive chef and Food Network star Orchid Paulmeier serves up some amazing barbecue. Her award-winning brisket and chargrilled baby back ribs are fan favorites. $$
onehotmamas.com
7A-1 Greenwood Drive, HHI
843-682-6262

PALMETTO BAY SUNRISE CAFE

Breakfast, American: Serving the island's most popular breakfast all day long. Benedicts, omelets, quiche and baked dishes are out of this world. Early bird special from 6 to 8 a.m. Great sandwiches for lunch as well. $$

palmettobaysunrisecafe.com
86 Helmsman Way, HHI
843-686-3232

RED FISH

Seafood, American: A blend of housemade spices, tropical fruits and vegetables are combined with Lowcountry specialties at this local favorite. The restaurant uses produce from its own farm. $$$

redfishofhiltonhead.com
8 Archer Road, HHI
843-686-3388

SALTY DOG CAFE

Seafood: Hilton Head's most famous restaurant. Serving seafood, salads and sandwiches at an incredible waterfront location. Eat inside, out on the deck or at the outdoor bar. $$

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

SAVORY CAFE AND PROVISIONS

French: Chef Pascal Vignau offers a variety of old world French cuisine combined with a Lowcountry twist. The warm berry crisp is simply not to be missed. $$

savorycafesc.com
1533 Fording Island Road, Ste. 302, HHI
843-837-3336

BLUFFTON

THE PEARL KITCHEN & BAR

Seafood, Steakhouse: This romantic, boutique-style eatery fits in perfectly with its Old Town surroundings. Everything is bright, fresh and interesting. Seafood is the star here, but the steaks are great, too. $$$

thepearlbluffton.com
55 Calhoun St., Bluffton
843-757-5511

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DAUFUSKIE ISLAND VIBES & TIDES

A Culinary Lowcountry Feast

STORY BY CAROLYN MALES







Preserving Daufuskie

Proceeds from Vibes & Tides will go to the nonprofit Haig Point Foundation which funds projects to preserve and enhance the community and island heritage. A portion of Vibes & Tides proceeds will go toward restoring the island's Gullah cemeteries by the Daufuskie Foundation.

Invest in the future and preserve the past by becoming a VIP Founding Friend with a special contribution to the Haig Point Foundation. A special premium wine tasting will be held for these special donors at a pre-dinner reception on Saturday.

Accommodations packages available through Haig Point include tickets to all events, golf cart rentals, ferry, amenities, and other services. Tickets limited to 250 guests.

Visit daufuskieislandvibesandtides.com or call 800.686.3441.

A weekend escape to the Caribbean means enduring airport lines, TSA and customs screenings, and hours in travel, not to mention the prospect of delays and lost luggage. But a weekend escape to Haig Point's Daufuskie Island Vibes & Tides culinary celebration is a mere 30-minute boat trip across the Calibogue and you'll do it with a glass of fine wine in hand. Passports not necessary.

As the shoreline of Harbour Town recedes in the distance, you get to watch dolphins play and chat with fellow celebrants who've come to experience island culture and cuisine. Then as the private ferry rounds the northeast tip of the island and cruises past the Haig Point Lighthouse into the Cooper River, you enter a quieter world where time slows, the vegetation grows thicker, and the houses are fewer and sit further apart.

Vibes & Tides, the first of what will be an annual all-inclusive culinary event, will be held Oct. 18-20 at Haig Point's gated wooded enclave. Haig Point, named after 18th century Scottish merchant George Haig who once owned a chunk of this 1050-acre tract of land on the north end of the island, was originally developed by the International Paper Company in the mid-1980s and today counts about 150 full-time residents.

A weekend ticket includes two dinners and a brunch — all featuring culinary creations from award-winning chefs, paired with tastings of fine wines and brews — accompanied by live music.

After a **Welcome Reception**, the Lowcountry culinary feast kicks off with the Friday night **Beach Vibes** party, held at the Beach Club overlooking the Calibogue. Chat with Clayton Rollinson of Lucky Rooster Kitchen + Bar, Orchid Paulmeier of One Hot Mama's, Tim Nelson of Whiskey Room, and Haig Point Executive Chef Taylor Griffin (formerly of the

island's Marshside Mama's) as you sample their regional fare at food stations. Have "spirited" conversations with distillers and craft brewmasters. Wander down to the sand and sample plump local oysters roasted by Andrew Carmines's Shell Ring Oyster Company and Hudson's Seafood House on the Docks.



On Saturday just chilling out between gourmet offerings is an option. But Vibes weekenders who are staying at Haig Point will have the opportunity to enjoy the community's great amenities. Swim, beach walk, play tennis, or go for a workout at the fitness center. Golfers can opt for the short-play nine-hole Osprey Course with its grand vistas or the Rees Jones-designed Signature Course, famous for its double 8th and 17th holes, offering different levels of challenge.

Want to learn more about this bridgeless and often mysterious island? Rent a golf cart and venture out to discover its colorful past from its Native-American roots through colonial and plantation days into its early 20th-century oystering heyday to the present. Start at the Daufuskie Island Historical Foundation's museum and follow the historic trail. Or go with the low-key flow of the weekend and just meander along the island's main paved road and dirt lanes to discover Daufuskie's local artists, Gullah cottages, and more.

For a more hands-on experience, three experiential adventures are available at an additional cost.

Daufuskie Blues: Against the backdrop of the 19th-century tabby ruins, learn about indigo dying, a local art brought back to life by Daufuskie Blues artisans. Create your own unique patterns by folding fabric and dying it with the distinct color made from indigo plants harvested on the island.

May River Ecology Boat Tour: Explore the surrounding waters with their abundance of birds, bottle-nose dolphins, and other wildlife on 1 ½ hour guided boat tour.

Daufuskie By Horseback: Take a ride along the Atlantic Ocean on Daufuskie's white sand beach. Choice of English or Western tack.

A cornucopia of island cuisine awaits at the evening's **Heaven Blue Dinner**, its name a nod to the "haint blue" paint on doors, window frames and porch ceilings of Gullah houses, a hue guaranteed to keep bad spirits away. However, good spirits — wine and cocktails — will accompany the island's Gullah-Geechee-inspired menu. Meet the celebrity chefs behind these culinary masterpieces: Alexander Smalls, Mashama Bailey, Roosevelt Brownlee, Benjamin Dennis, Matthew Raiford, and Daufuskie's own cookbook author Sallie Ann Robinson. Famous sports commentator Jim Nantz, a Haig Point member, is also donating wine for the dinner and will be joining the party by video.

Wake up Sunday and toast memories of a fine weekend with mimosas, champagne, and Bloody Marys at the **Brunch Before Boat**. Dine on classic Southern specialties like shrimp and grits before heading back on the ferry into the world of bridges, traffic, and everyday life. *LL*



GLOBAL CUISINE Vibes & Tides is Daufuskie Island's newest all-inclusive event, offering the amenities of Haig Point with a blend of food from around the country.

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Popping the cork on Italian wines

STORY BY DAVID WARREN







Just when you thought you were starting to understand French and California wines, along come the Italians with an intimidating variety of great wine. And since you might not know, Italy is the largest wine-producing country in the world by volume. **Italian wines separate into two main groups: table wines and the high-end Italian wines.** The table wines tend to be more modest-priced red or white wines that are meant to be enjoyed with an Italian family dinner, while the fine wines of Italy have sophisticated tastes and aromas and are among the best in the world for special dining.

Incredibly, there are 800 wine grape varieties and 20 designated winegrowing regions in Italy. Coupled with hundreds of years of winemaking, this makes understanding Italy's wine products an enormous challenge.

"There are 800 wine grape varieties and 20 designated winegrowing regions in Italy."

As Thaddeus Miller, director of beverage at Montage Palmetto Bluff, explains, "The sheer diversity of environs across the boot of Italy is what makes them so special." To break down the vastness of this challenge, let's concentrate on the Italian hot spots. Tuscany and Piedmont represent Italy's leading regions in terms of regional recognition and production.



Italian White Wines

Italian white wines come in many options that go from crisp and dry to sweet to smooth and some even fruity.

One of Italy's most famous wines is ***Pinot Grigio*** made from the Pinot Gris grapes of Northeastern Italy. It is well known by many and enjoyed for being dry, light-bodied and crisp.

From south of Rome, ***Frascati*** is dry, light-bodied with an un-oaked, crisp acidity and subdued flavor.

Asti is wine made from the Moscato grapes around Asti. This wine is beautifully sweet, low in alcohol with distinct sweet and flowery essences.







WHITE EYED Whether you're a diehard Pinot Grigio fan or a sucker for chardonnay, a glass of chilled white wine is a universal crowd-pleaser in the fall. The majority of white wines are lighter and have a crisper, more citrusy flavor compared to reds.

A generally medium-bodied wine called ***Orvieto*** is made from Grechetto grapes from Orvieto. This is a dry, crisp, wine with flavors of pear and apple and a pleasant aftertaste.

The dry, medium-bodied wine ***Gavi*** comes from Cortese grapes. It is typically dry and un-oaked with faint hints of honey, apples, and minerals.

A dry, crisp, un-oaked, with essences of pear, apple, or peach, ***Soave*** is from the Soave zone in the Veneto region.

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Italian Red Wines

Barbera is a dry medium-bodied wine with intense berry flavor and little tannin. Barbera is produced mainly in the Piedmont region.

A very dry, medium-bodied, moderately tannic wine, ***Chianti*** has a tart-cherry flavor. It is made from Sangiovese grapes grown in Tuscany. Jeff Martin of Red Fish suggests pairing Chianti with roast chicken, pizza and any dish with marinara sauce.

A dry, full-bodied, wine from Nebbiolo grapes, in the Piedmont region, ***Barolo*** has intricate fragrances and flavors of strawberries, and herbs. Red Fish chef Jeff Martin likes Barolo with grilled lamb chops or filet mignon.





DRINK TO YOUR HEALTH Studies show drinking red wine in small doses is better for you than not drinking at all. Antioxidants found in red wine lower incidences of cardiovascular disease, mortality and type-2 diabetes; but not all red wines are made the same. Dry red wines are better than sweet ones, younger red wines have higher cholesterol-inhibiting tannin than older wines, and red wines with an ABV below 13 percent are better than ones with a higher count.

If you are looking for a full-bodied, hearty and intense wine, you might try ***Brunello di Montalcino***. Sangiovese grapes that are grown in Tuscany are the source of this dry and quite tannic wine.

From the Negroamaro grapes in part of the Puglia region comes ***Salice Salentino***. It holds up well with heavier foods and is dry, full-bodied wine and has somewhat penetrating scents and essences of cooked fruit.

For a medium-bodied red, many people prefer ***Montepulciano d'Abruzzo***. It is tasty with red berries and a sports an herbal taste.

Lambrusco is a sweet wine from the Emilia-Romagna region, and it comes in both dry and sparkling styles that are versatile with meals.

A particularly bold wine from partially-dried Corvina grapes, ***Amarone*** tends to be dry with an intense fruitiness and sweetness. Amarone pairs well with rich foods or cheeses. With its red cherry flavor similar to Chianti.





The Best Italian Wines to Try

We asked local wine experts for a few of their favorites:

Recommendations from Nicky Geoffory from Rollers:

Etna Bianco. This white wine is a light straw color with strong green reflections. It shows suggestions of ripe grapefruit, tangerine and white peach. It also is complemented by earthy herbal tastes. This dry wine will pair well with fish or shellfish.

Vietti. This white wine falls under the watchful eye of Vietti Roero Arneis. It is a non-oak wine that goes well as a first-course wine or with chicken, pasta or fish. The bouquet of Vietti is full with fragrances of bright citrus, white peach, wild sage, ash, and natural rubber. This wine's appearance and taste are bright and fresh.

Orena. Is an American cabernet Italian style. A super Tuscan, this wine is a blend of Merlot, Cabernet Sauvignon, and Petit Verdot. A bold wine, Orena is an excellent complement to hearty dishes of beef or lamb, and this wine will age very well.

Jeff Martin of Red Fish suggests:

Michele Chiarlo Roero Arneis. This white wine has aromas of white flowers, mint and apricot. On the palate it is fresh and elegant.

Lalole Di Lamole Chianti Classico. The outstanding structure and soft texture of the red wine is set in a rich aromatic array of fruit and sweet spice.

Michele Chiarlo Barolo Tortoniano. Aromatic and silky this wine delivers cherry, raspberry, rose petal and mineral flavors. Balanced and soft with gentle tannins and nice finish.

Castell Banfi Brunello Di Montalcino. The cherry and plum flavors along with notes of leather, earth and wild herbs with dense tannins are the signature of this wine.

So where to start?

With this wide variety and almost intimidating array of choices, exploring the wonderful world of Italian wines is virtually unapproachable for most of us. So Nicky Geoffrey of Rollers Wine and Spirits suggests, "come into a trusted wine store and discuss your tastes and likes with an expert."

For many, Italian wines are an exciting new frontier that needs to be explored with great food and friends. Facciamo un brindisi! LL





OCTOBER beach day



Technically, summer is over, but beach days in the Lowcountry are not. October is a great month to enjoy the beach when it is a little less hot and much less crowded. This month's beach destination is ***Seabrook Island, a pristine and secluded island community near Charleston.***

Mild 70s

TYPICAL DAYS

A typical October day on Seabrook Island averages 77 degrees. This weather makes for the perfect mild beach day. Enjoy the beach without the excessive summer heat. At night, bundle up with a blanket or sweater and enjoy a walk or picnic on the beach with lows averaging 58 degrees.





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Choose your beach

Seabrook Island lays claim to one of the longest and most dynamic expanses of beach shoreline in the coastal Carolinas. There are nearly four miles of pristine and peaceful sandy locales to explore. Beach access is enhanced with nine boardwalks that link the attractive beach housing with the inviting beach and ocean waters. ***Pick from two beaches:***

Pelican Beach also is known as Sunset Beach. *If you've ever been there on a spectacular late-summer evening, you'll know why. It is the perfect choice for young children to swim in the soft waves and slow current of the Atlantic Ocean near the mouth of the Edisto River.*

North Beach is for those who prefer the sunrise. *This beach is the first place light touches Seabrook Island. Its eastern shore location claims one of the widest fronts on the Carolina coast. Birdwatching is great here year round and the soft sand is the perfect place to wait and watch for dolphins to meander by.*

Road Trip

Hilton Head Island to St. Seabrook Island

Duration: 104 miles (2 hours without potty breaks)

Bring the dog



Most of the beach is open to pets on-lead. Pets can be off-lead before 10 a.m. & after 5 p.m.

Save a turtle

In the summer months, early risers can participate in the turtle patrol for the endangered loggerhead turtles that build more than 75 nests a year on the beaches.



Seabrook Island Tide Chart

TUE, OCT 1
L 4:59 am
H 5:35 am
L 04:13 pm
H 11:18 pm

WED, OCT 2
L 5:46 am
H 11:55 am
L 6:26 pm

THURS, OCT 3
H 12:12 am
L 6:34 am
H 12:51 pm
L 7:19 pm

FRI, OCT 4
H 1:07 am
L 7:25
H 1:48
L 8:15

SAT, OCT 5
H 2:03 am
L 8:20 am
H 2:45 pm
L 9:15 pm

SUN OCT 6
H 2:69 am
L 9:21 am
H 3:40 pm
L 10:15 pm

MON, OCT 7
H 3:53 am
L 10:23 am
H 4:34 pm
L 11:11 pm

TUE, OCT 8
H 4:47 am
L 11:21 am
H 5:26 pm

WED, OCT 9
L 12:01 am
H 5:39 am
L 12:12 pm
H 6:16 pm

THURS, OCT 10
L 12:45 am
H 6:28 am
L 12:59 pm
H 7:02 pm

FRI, OCT 11
L 1:26 am
H 7:14 am
L 1:43 pm
H 7:44 pm

SAT, OCT 12
L 2:06 am
H 7:56 am
L 2:25 pm
H 8:23 pm

SUN, OCT 13
L 2:44 am
H 8:35 am
L 3:05 pm
H 9:00 pm

MON, OCT 14
L 3:21 am
H 9:11 am
L 3:44 pm
H 9:35 pm

TUE, OCT 15
L 3:58 am
H 9:46 am
L 4:23 pm
H 10:08 pm

WED, OCT 16
L 4:35 am
H 10:21 am
L 5:02 pm
H 10:43 pm

THURS, OCT 17
L 5:13 am
H 10:59 pm
L 5:42 pm
H 11:21 pm

FRI, OCT 18
L 5:54 am
H 11:43 am
L 6:26 pm

SAT, OCT 19
H 12:08 am
L 6:39 am
H 12:35 pm
L 7:16 pm

SUN, OCT 20
H 1:03 am
L 7:31 am
H 1:34 pm
L 8:14 pm

MON, OCT 21
H 2:05 am
L 8:32 am
H 2:36 pm
L 9:19 pm

TUES, OCT 22
H 3:10 am
L 9:39am
H 3:39 pm
L 10:25 pm

WED, OCT 23
H 4:13 am
L 12:05 am
H 06:05 pm

THURS, OCT 24
H 5:16 am
L 11:52 am
H 5:42 pm

FRI, OCT 25
L 12:24 am
H 6:17 am
L 12:51 pm
H 6:39 pm

SAT, OCT 26
L 1:17 am
H 7:14 am
L 1:48 pm
H 7:34 pm

SUN, OCT 27
L 2:09 am
H 8:07 am
L 2:42 pm
H 8:25 pm

MON, OCT 28
L 2:58 am
H 8:58 am
L 3:34 pm
H 9:14 pm

TUES, OCT 29
H 3:46 am
L 9:47 am
H 4:25 pm
L 10:03 pm

WED, OCT 30
L 4:33 am
H 10:36 am
L 5:14 pm
H 10:52 pm

THURS, OCT 31
L 5:19 am
H 11:27 am
L 6:02 pm
H 11:42 pm



What to bring.

Shades: Chopard Eyewear (available at Eyeland Optique) **Hat:** Logo Patch Dad Hat, $30 (available at Palmetto Running Company) **Swim Diaper & Hat Set:** Duck by Zoocchini, $30 (available at Pyramids) **Bag:** Boho Beach Bag, $87 (available at Outside Hilton Head) **Picnic Basket Set:** Picnic Time, $130 (available at Scout Southern Market) **Sunscreen:** Glossier Invisible Shield SPF 35, $25 (available on Glossier)

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- Karin Curtis, HHCA Parent

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KNOW YOUR NATURE

American Oystercatcher

(Haematopus palliatus)

STORY + ILLUSTRATION BY MICHELE ROLDÁN-SHAW

About a dozen different species of the wading shorebirds known as oystercatchers are found worldwide. Five of these live in the Americas, and here in the Lowcountry we have the Eastern race of the American oystercatcher. South Carolina provides some of their most important habitat, hosting approximately one-third of the entire population (estimated at 10,000). Distributed along the Atlantic seaboard from Massachusetts to Florida, as well as the Gulf Coast, they inhabit marine environs. The great protected area of Cape Romain National Wildlife Refuge north of Charleston holds a particularly high concentration of this shy bird whose nesting sites and feeding grounds are forever encroached upon by development. But our local estuaries are still a great place to see oystercatchers.

THAT CLASSY LOOK

With its black and white tuxedo accented by a bright orange bill and matching eye rings, the oystercatcher is a very dashing bird. A line of them on a bleach-white shell rake, blue creek sparkling below and a green tree line above, is a sight that never fails to charm. Upon close inspection, however, the wing and back feathers of the oystercatcher are actually brownish-black.

The stout orange bill is possibly the best oyster knife ever invented. It jabs down into open mollusks, clips the muscle holding the shells together, then pries them open for consumption. But there is a fatal flaw to this technique: if one clamps down on them, the oystercatcher is trapped and will drown on the incoming tide. A backup foraging method is to simply bash the shells open by hammering them repeatedly. These birds fly far less then they walk, picking their way on little pink legs around oyster beds in search of partially open shells, or probing the mud for worms and clams. They are one of the few birds that specialize in saltwater mollusks.

COASTAL LIVING

Oystercatchers are at home in tidal marshes, mudflats, sand or shell beaches, hummocks and dredge spoil islands. They need no vegetative cover and rarely venture inland. Extremely sensitive to human activity, their beach dune habitat has given way to condos and the like, so they've taken more and more to the Intracoastal Waterway. Here boat wakes create new shell mounds similar to what would be formed naturally by wave action in bays and inlets, providing crucial nesting grounds. The downside is that on a high tide, those same boat wakes may flood the nests and wash away the eggs.

Oystercatchers mate for life and are territorial, so a particular stretch of beach or shell rake may only accommodate a few nesting pairs. Large, undeveloped areas are needed to support a healthy population, making protected zones crucial. It can be tempting to push beyond posted signs for nesting habitat, whether birds or turtles — but it's so destructive to wildlife! Dogs and humans straying into sensitive environments scares the birds and makes them abandon their eggs, which is why it's important to respect boundaries.

What passes for an oystercatcher nest is simply a shallow scrape in sand or shell. Breeding pairs engage in funny courtship displays, running alongside each other and piping the same note. They will vigorously defend their territory, and both help in the job of feeding young for months, as it takes time

to learn the subtle art of opening and eating oysters. No doubt the reader can relate.

LONG LIVE THE OYSTERCATCHER

The apt and charming name of oystercatcher didn't come into common usage until the mid-1800s. Prior to that, the bird was known as "sea-pie," perhaps in reference to British sailor cuisine when they resorted to barely edible birds on long voyages. Whether for meat pies, eggs or hat feathers, the oystercatcher was slaughtered nearly to extinction in much of their historic range, from the Canadian border south to Virginia. Fortunately, the Migratory Bird Treaty Act put a stop to this in 1918. The American oystercatcher has since rebounded and is most numerous in Georgia and the Carolinas, which maintain both resident and overwintering populations.

Many of the Lowcountry islands where oystercatchers once nested are now devoid of them. Instead, there are beach communities. These birds are vulnerable to hurricanes, oil spills, algal blooms and contamination of the oyster beds they feed on. Dredging is one human enterprise that actually has proven beneficial to them by creating spoil islands that provide nesting sites; but overall, it's pretty safe to say they do better without us. Although considered a conservation priority, the American oystercatcher is not listed as endangered, and the global oystercatcher population is quite stable. Hopefully, we will see those flashy orange-billed birds for many moons to come. *LL*



SHELL YEAH! American oystercatchers are the only birds in the Lowcountry with the ability to open large clams and oysters. Much like a tuxedo T-shirt, their look says they want to be formal but they're here to party.

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JOYCE AND DON NAGEL: Artistic Italian Sojourns

STORY BY CAROLYN MALES



Burano by Don Nagel

Both artists' works are on view in Old Town Bluffton: Don Nagel at La Petite Gallerie (lapetitegallerie.com) and Joyce Nagel at the Maye River Gallery (mayerivergallery.com).

The Nagels teach classes at the Art Academy of the Art League of Hilton Head. (artleaguehhi.org)



On that morning in Burano, a small lace-making island off Venice, artists Joyce and Don Nagel stood a block apart, each mesmerized by the action unfolding in front of them. For Don, it was the sight of two women slowly escorting their elderly mother down the quiet waterfront promenade past the rainbow-colored buildings and boats bobbing in the deep blue lagoon that grabbed his attention. He raised his camera and took a quick shot to capture the moment before getting out his pen and working up a black-and-white sketch. Two weeks later back in his Hilton Head studio, he would bring "Walking Mama" to life in a large painting rendered with pastels.



Venice Canal by Joyce Nagel

Meanwhile, from her vantage point, Joyce, watched early risers sipping espresso beneath a striped umbrella at an outdoor café before the tourist deluge would hit a few hours later. She too would first take a photo but she'd also capture the scene in situ with vivid pastels, which she would use as the basis for a bigger artwork upon her return home.

Later on that same trip, the Nagels would repeat the process for other streetscapes. Joyce would paint laundry strung on lines between windows against bright-hued walls and Don would portray locals greeting the day as they stepped out from doorways, the wind puffing out curtains that shielded the buildings' interiors.

Over the years Joyce and Don Nagel have won countless awards and accolades for their city and countryside landscapes, portraits, and, of course, Lowcountry marshes and beaches. The couple, locals here since 1986, both have commercial as well as fine art backgrounds.





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Over the years they've shared their expertise in design, composition, color, and techniques in classes they've taught for the Art League of Hilton Head's Art Academy and in workshops they've held in France and Italy.

When asked what compels them to pick up a pastel stick and commit the scene to paper, they both say "an interesting subject" and "the light." Joyce remembers looking through a window of the farmhouse in Todi, Italy, where they were staying and becoming entranced by the late afternoon's fading rays of sunlight playing on the mountainside overlooking vineyards. "I'd look up from my sketchpad to find that trees, buildings, or farm equipment would disappear or become indistinct shapes as shadows grew." The challenge thrilled her, resulting in one of her favorite pieces.



Burano Walk by Joyce Nagel

Meanwhile, Don explains that this problem of shifting light is why plein-air painters usually wrap up a session in an hour-and-a-half. "I always take a photo before I paint and then after, knowing that as the sun moves, one part of a building that is lit up at first may end up in deep shadows by the end. That's what I'll need to work with when I get back into the studio."

But sometimes it isn't Mother Nature but people who quickly alter a scene. At one vineyard they spotted a patch of poppies, the bright red of their petals popping against the beige of an old stone house and the green of grapevines. Perfect! Then the farmer came along and mowed down the flowers. "Oh! The poppies!" they cried out. "Weeds," he told them with a shrug.



Morning Coffee by Joyce Nagel

Clearly timing and a good eye is important in discovering a great scene to paint. But so is a sense of adventure—not to mention allowing for serendipity and a willingness to go with the moment. "One of the wonderful things that happens is when you set your sights on going someplace and find that you didn't quite get there because you found something else amazing along the way," Don declares. "We take the unknown path and don't worry about being on any schedule," adds Joyce.

On their daily wanderings, they move with great portability, carting small pads of paper, a few supplies, and lightweight stools for comfort during hour-long sessions. And they always break for a leisurely lunch in a local eatery. "Amazing food in usual places," they agree.

And so, after a morning's work, they pull up chairs at a colorful café and take their place among the interesting folks they paint. *LL*



LeChuise Vineyard by Don Nagel

"an interesting subject" and "the light."



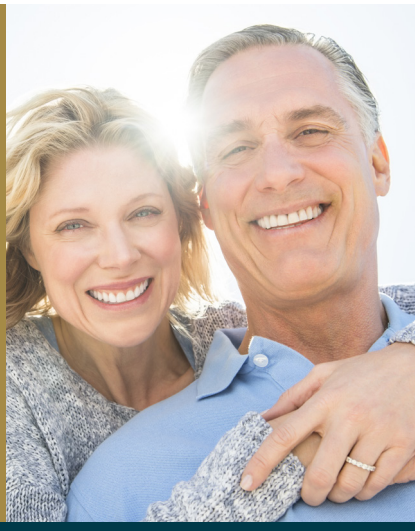
La Mondorella Vineyard by Don Nagel



Casa in Campagna, Umbria by Don Nagel

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CONNECTING FLIGHTS

Hilton Head Island Airport (HHH) to Verona Villafranca Airport (VRN)
• 2 stops; 21 hours, 45 minutes; from $3,951 round trip

Savannah/Hilton Head International Airport (SAV) to Verona Villafranca Airport (VRN)
• 2 or 3 stops; 22 hours, 30 minutes; from $1,786 round trip

PHOTO BY NIKOLAY ANTONOV

Verona
The City of Romance

BY CARMEN HAWKINS DECECCO

MORE ONLINE
Learn more about our sister city online at **LocalLifeSC.com**.

Few places live up to their reputations as the City of Romance does. The atmosphere indulges passions, the senses, and stimulates the intellect. The difficulty lies in choosing what to see when planning a trip to this Roman Civitas, established in the 1st century BC, where each piazza and structure has unique history, architectural style, and original art.

Fortunately, for those traveling from the Lowcountry, the new Friendship pact signed between Hilton Head Island and Verona has resulted in the added benefit of the personal attention of World Tours Studio director Richard Collins. His team of professionals organizes travel programs for both recreational groups and university organizations. Here are a few insider tips.

WHERE TO STAY

Hotel Leon d'Oro

This lovely hotel is just outside the original walled city of Verona, fifteen minutes walking distance to the Piazza Bra, the main city square.

Hotel due Torri

Within the city, this most scenic and luxury hotel offers a rooftop view second to none. Known around the world as a regular stop for celebrities, it has a rich past dating back 700 years.



Hotel due Torri

PHOTO BY JOE RUGGIERI

Corte San Mattia, Agriturismo Verona (Inn)

For those seeking nature, spectacular views, cooking classes, and authentic, farm-to-table Italy, this is the place to stay. An organic family-owned vineyard (CorteSanMattia) has grown into a 14-room inn including cottages that sleep up to 6. It offers patio dining and wine tastings.



WHAT TO DO

Theater

The Arena di Verona, built in 10 AD for gladiatorial games and military practice, is the only amphitheater of its size and age still in use. An absolute must for sightseers, this crown jewel offers monumental staging with seating up to 14,000. Take a day tour or see an opera at night, if at all possible. Also, one must take in a Shakespearean play, whether the Traveling Romeo & Juliet show, or the Roman Shakespeare Festival performing the Bard's best at the Teatro Romano. Verona theater is outstanding in all its forms.

Vineyards

Verona is the number one producer of wine per square acre in Italy. Wine tastings are a regular part of most hotel and restaurant attractions. Two fabulous local vineyards are Zeni, in Bardolino, and Valpolicella, known especially for its dense, velvety, Amarone. Both offer comprehensive tours and wine tastings.

Squares and Shopping

• Piazza dei Signori

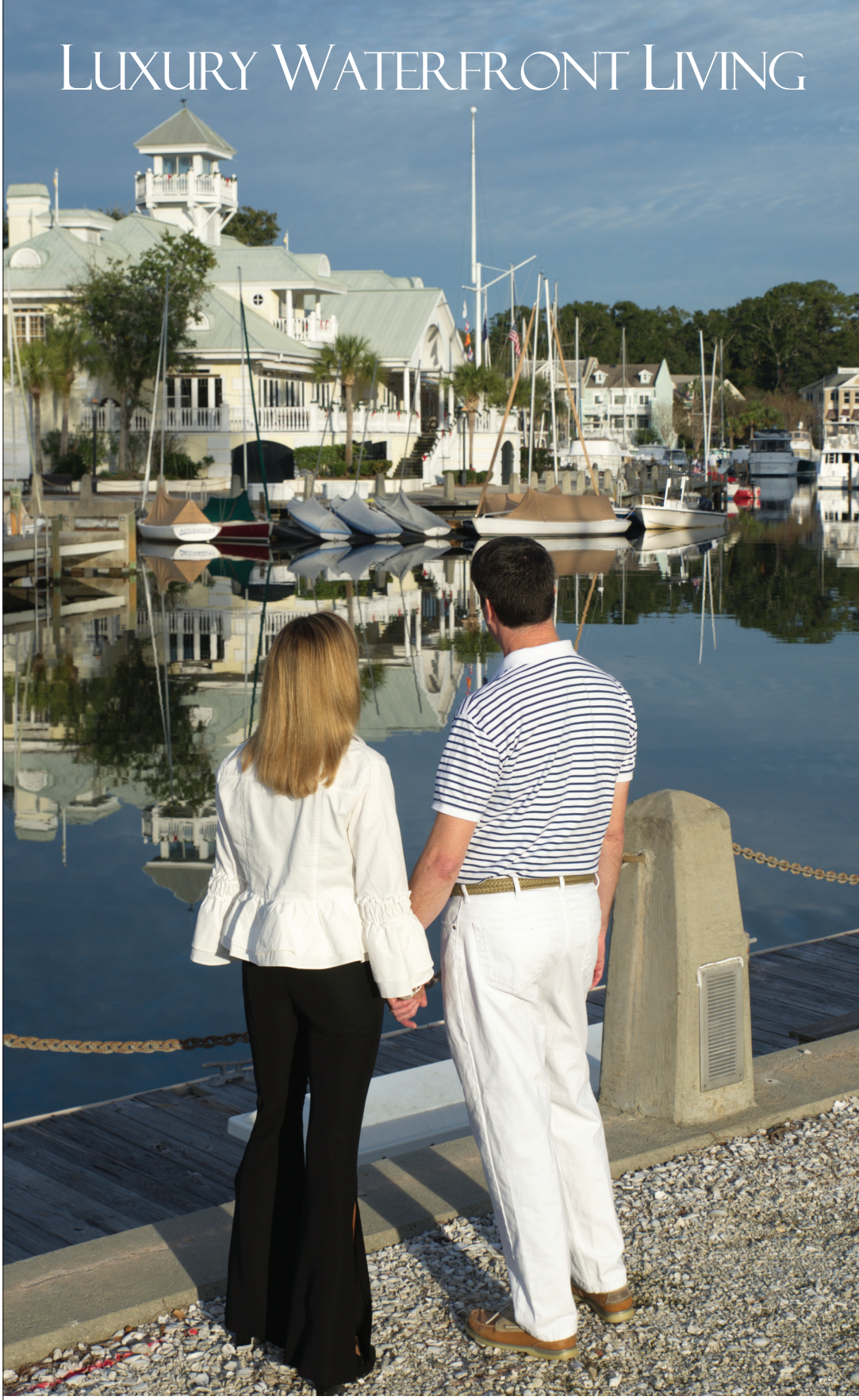


PHOTO BY LISA BENDER

It's easy to see how a literary classic such as The Divine Comedy was inspired by the mood of Verona. Dining in the squares under the watchful gaze of sainted statuary, or men of letters such as Dante Alighieri in the Piazza dei Signori or the physician Girolamo Fracastoro, one understands how "civil" is part of civilization.

• Via Mazzini

No trip abroad is complete without shopping. Via Mazzini shoots off to the left of the Arena, and is the main drag for international haute couture. However, the Veronese guides at WTS suggested ilGabbianoJ, the perfect alternative at Via Carducci 2 (street address), east across the Adige River, and one block past the San Tomaso Cantuariense church, where a young Mozart once played the Baroque organ during Christmas season 1769. ilGabbianoJ is where a true Italian leather maker handcrafts his products in a corner shop the size of a closet. He opens at 4 pm because after creating leather goods, he also operates the shop. Each handbag, belt, and leather-bound journal is meticulous in its design.



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WHERE TO GO

For a day trip, definitely spend some time at a town on **Lake Garda**, the largest, most crystal clear lake in Italy, around 20 minutes away. **Sirmione** and **Lazise** are two ageless lakeside towns, perfect for casual sightseeing or taking a boat tour of the magnificent lake. As a fortified port on the southern peninsula, one enters Sirmione through a medieval castle with the town square opening out to the lake. Lazise, 45 minutes east around the lake by car, is another lovely walled city that is delightful for its intricate walkways, outdoor cafes, and spectacular view of the Alps. Dining tip: Try the Carpione, (a salmonid) exclusive to Lake Garda.



It is impossible to cover Verona's treasures and charms in one tour. All the Hilton Head guests who made the trip in June look forward to returning for more theater, wine-tastings, strolls along the marble-paved roads, outdoor café dining, boat tours, museum visits, and church tours. Truly, it is an extraordinary place that enriches the spirit, while educating and entertaining the mind.

WTS tour expert, Ilaria Bonamini says, "Having Hilton Head visitors here in my hometown Verona was delightful. I was proud to show them around. I will never forget the magical look on their faces when they made pasta from scratch, and when we enjoyed good wine on the hills, telling stories, and learning from one another. I can't wait to welcome more Hilton Head friends here in Italy!" LL



© FIRE & PINE

Nine reasons Hilton Head could use a friend like Verona

BY CARMEN HAWKINS DECECCO

For nine days in June, a delegation from **Hilton Head Island** traveled to the Veneto region of Italy for a formal Friendship Pact signing ceremony with **Verona** Mayor Federico Sboarina. They also met with the Verona Chamber of Commerce and Veneto officials in Venice to establish goals of the partnership. Why should Islanders care about a Friendship Pact with Verona, Italy? Because there is much to learn and benefit from this ancient Roman city that leads the world in production of wine and marble, and is the fourth most visited city in Italy. The following are just a few of the benefits noted on this initial whirlwind tour, but there is so much more to gain from this town known worldwide for romance.

1. BEATING THE HEAT



Positioned at 45.4384°N latitude, and 10.9916°E longitude, Verona temperatures are similar to Hilton Head Island which lies at 32.2163°N latitude, and 80.7526°W. It can be as steamy there as in Hilton Head in the summer, however Italians don't feel the need to set thermostats to sub-zero temperatures. Most enjoy outdoor seating in the piazzas under umbrellas while restaurants prop doors open, allowing cross breezes through. Many people waved hand-held fans to stay cool during outdoor events. This may sound grueling, but the body adjusts accordingly. And frankly, not subjecting ourselves to the arctic shock going into and out of restaurants seemed much easier on our systems.



2. WATER SPORTS

Lake Garda, the largest in Italy, is known for its crystal clear water, and hosts a world-class sailing regatta. For all the water sports Hilton Head offers, a sanctioned boating competition in our future would be a boon to the annual roster of sporting events. Verona could lend guidance on such a venture.

3. ECO-FRIENDLY DEVELOPMENT

Mayor Sboarina is known for his passion for conservation, and Verona is very pedestrian-friendly. Since taking office last year, he has implemented a successful green bus program to reduce carbon emissions around the city, and has plans for more city parks. As everyone here knows, modern-day Hilton Head as envisioned by Charles Fraser back in the 1960s hinges on green-conscious development. There is much we can learn from each other in this area.



4. ARTS AND CULTURE

Verona knows how to entertain on the grandest scale imaginable. The day of the ceremonial signing was also the opening



PHOTO BY MELINDA NAGY

night of the Opera Festival season, held in the Arena di Verona, a Roman amphitheater built in 10 AD. Graciously, Verona treated the Hilton Head delegation to La Traviata, a glorious performance in front of a sold out audience of 14,000. It never escaped the Hilton Head group that we were sitting where ancient Romans once sat cheering on gladiators back in the day. Mayor John McCann and town manager Steve Riley were invited to a pre-opening night black-tie gala with dignitaries from all over the region. Later, President of Italy, Sergio Mattarella, arrived to celebrate the announcement that Verona had been chosen as the site for the 2026 Winter Olympics.

5. HISTORICAL PRESERVATION

While Hilton Head continues building on its past with the opening of Mitchelville Freedom Park, and the recent shell ring archeological discoveries, it's important to note the Veneto region is riddled with amazing ruins, medieval-era fortresses, walled cities, and breathtaking statuary. Awe-inspiring, but also educational, as Islanders learned about how much of Verona has been built on foundations of times past, even two thousand years ago.



6. EXCHANGE STUDENT PROGRAMS

Dean Bob Le Favi at USCB originally presented the sister-city proposal to Hilton Head's Town Council in June 2017, receiving unanimous approval. Bob and Richard Collins (who also runs Inlingua Verona, an international language school) are exploring exchange programs for both faculty and students at the high school and college levels between Hilton Head and Verona.

7. FOOD AND WINE

Verona is the number one producer of wine per square acre in Europe. Thanks to the comprehensive knowledge of Richard Collins, director of World Tours Studio, Islanders were treated to vineyard tours of Zeni and Valpolicella, as well as dining at extraordinary local inns and restaurants.

8. SUMMER WORKERS

Music to the ears, right? There is no shortage of skilled hospitality workers in Verona, which also boasts a robust tourist economy. An annual influx of experienced summer help for Hilton Head's food and beverage industry would be a welcomed advantage, for sure, an option discussed with Verona's Chamber of Commerce.



9. ROMANCE

Known for inspiring several of Shakespeare's plays, like Two Gentlemen from Verona, and The Taming of the Shrew, Verona is most famous for the romantic tragedy, Romeo & Juliet. A traveling outdoor performance that begins under "Juliet's Balcony," and delivered in both Italian and English is irresistible, while engaging the audience to the action and to the city of Verona. Everywhere we dined, flower sellers strolled through the squares, peddling single-stemmed roses to couples. Al fresco dining in Italy, wine, a rose, and Romeo & Juliet.

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Meet the Makers

What: Crafted in the Lowcountry Awards party.
When it took place: Sept. 11
Where: Venue 1223, Bluffton
Photographer: Lisa Staff
Highlights: LOCAL Life threw an exclusive party for the 60 local businesses that entered the 2019 Crafted in the Lowcountry Awards. Judges and winners for each of the six categories — food, drink, home, style, crafts and art — were recognized. Presenting sponsor Hargray awarded the grand prize to Bill De Torre of W Design Studio for his stunning one-of-a-kind furniture, called the Credenza-za. We hope a good time was had by all!













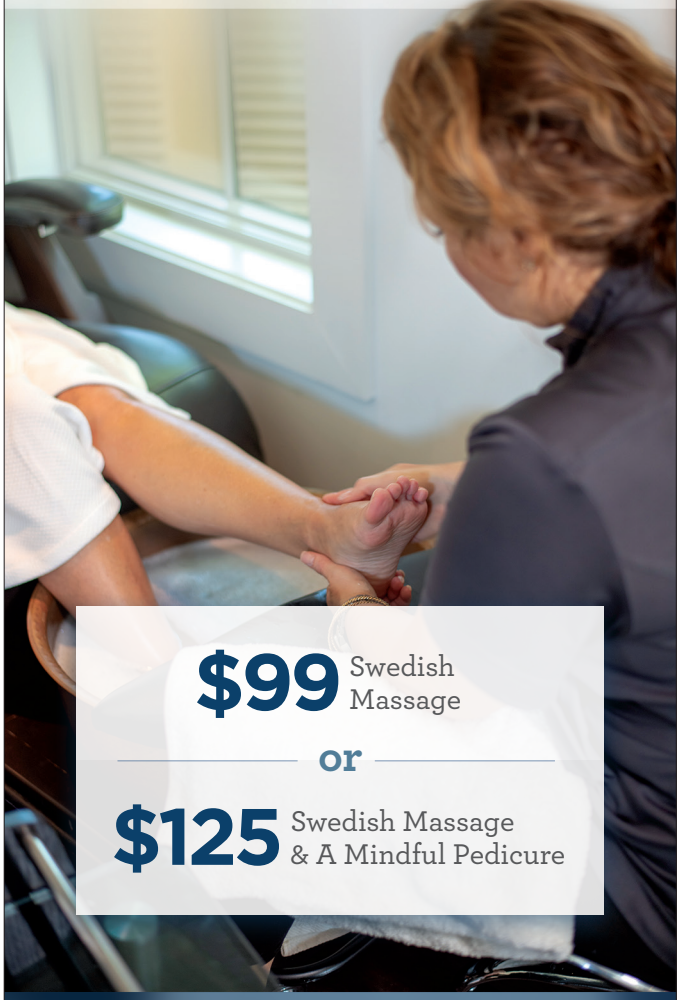




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Local centenarian

What: Lois Richardson's 100th Birthday Party.
When it took place: July 27
Where: The Richardson family home on Calibogue Cay, Hilton Head Island
Photographer: John Bracket
Highlights: Many loved ones were on hand to celebrate Lois Richardson reaching the century mark with an extra special 100th birthday party. Only about 1 in 4,500 people in the United States are centenarians. It's a special milestone for this extra special local resident. When she was a young woman, she donated a kidney to save the life of her youngest child. She and her husband, Norris, moved to the island in 1956. She was Charles Fraser's first employee at Sea Pines and helped form First Baptist Church in her home. She has hosted a Tuesday morning Bible study for nearly half a century and continues to be a fixture in local life. Happy birthday, Lois!







Big sky, little dog

What: Local rescue dog, Giotto, enjoys a quiet beach day.
When it took place: Sept. 4
Where: South Forest Beach
Photographer: Steve Taylor
Highlights: Local rescue dog, Giotto, didn't find many locals on Hilton Head Island's busiest beach as Hurricane Dorian approached. Beaufort County was under mandatory evacuation for the storm, but luckily, damage was minimal compared to Hurricane Matthew in 2016, as the storm passed by several miles off the coast.





Pictures worth 1,000 words

What: John McManus art gallery opening on Hilton Head
When it took place: Aug. 15
Where: Mathews Drive, Hilton Head Island
Highlights: John McManus, a well-known architectural and fine arts photographer based in Savannah, opened an art gallery on Mathews Drive on Hilton Head Island. Enjoy wine with the artist from 5-7 p.m. each Thursday at the gallery.

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OCTOBER calendar

Fall is here. Make the most of the cooler weather by attending one of the many festivals and events happening around the Lowcountry.

We've listed a few of our favorites here, along with other days of national and international interest.

Cut this page out and stick it on your fridge!

THINGS TO DO NEARBY

Savannah
Alison Krauss (Oct. 16)
Sebastian Bach (Oct. 31)

Charleston
Gov't Mule (Oct. 4)
Rent (Oct. 15-16)
Chicago (Oct. 17)

Columbia
Alabama (Oct. 3)
Styx (Oct. 6)

Mercy Me (Oct. 18)
Crowder (Oct. 18)
Florida at South Carolina (Oct. 19)
Helmet (Oct. 29)

Jacksonville
Guns N Roses (Oct. 1)
Gin Blossoms (Oct. 10)
Saints at Jaguars (Oct. 13)
ZZ Top (Oct. 16)

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 **Symphony Under the Stars** State of the Region	2 Symphony Under the Stars Custodial Worker Day **Name Your Car Day**	3 **Shelter Cove Harbour:** ***Deas-Guyz*** Discovery Museum: *Inspired Threads* **Techies Day**	4 **World Affairs: *Wesley Clark*** Jazz Corner: *Deana Martin* Rooftop Bar: *The Chiggers*	5 **NAMI Walk Lowcountry** South Beach Marina Oyster Roast
6 **Mad Hatter Day** Oktoberfest ends Physicians Assistant Day	**Bald and Free Day** 7	8 **Ruby Lee's South:** ***Whitley Deputy Band*** Touch Tag Day	9 **Yom Kippur** Roasting Room: *Cody Webb* Discovery Museum: *Pluff Mud Pioneers*	10 **Roasting Room:** ***Front Country*** Shelter Cove Harbour: *The Headliners* Shelter Cove Park: *Crescendo Opening*	11 **BO ART: *Poet Laureate Event*** Jazz Corner: *Kevin Bales Centennial Blues Band* Ruby Lee's South: *Gwen Yvette & TC Soul* Rooftop Bar: *The High Divers*	12 **Bluffton State of Mind Supper Soiree** *Centennial Blues Band* 2019 Lustgarten Walk Chalk the Walk
13 **Oyster Fest** Boat Parade on the May **Skeptics Day**	14 **Columbus Day** Dinner and Learn Tour **Indigenous Peoples' Day**	15 **White Cane Safety Day** Ruby Lee's South: *Whitley Deputy Band* Roasting Room: *Chloe Agnew*	16 **Discovery Museum:** ***Pat Conroy's Great Love of Libraries*** Zin Experience with Italian Flair	17 **Shelter Cove Harbour:** ***Stee & the Ear Candy*** Gullah Night Art and Environment After Hours Discovery Museum: *Indigo Exploration*	18 **Vibes & Tides: *Beach Vibes Sips & Seafood*** Jazz Corner: *Aimee Nolte* Rooftop Bar: *Tom Petty Tribute*	19 **Bluffton Arts & Seafood Street Fest** Hilton Head Plantation Crafters Fall Craft & Bake Sale Lowcountry VegFest Old Town Oyster 10K Guallah Food Festival Fall Craft & Bake Sale
20 **Art in the Park** Hilton Head Symphony Orchestra Jazz Corner: *Justin Varnes Trio*	21 **Hilton Head Symphony Orchestra** Babbling Day **Count Your Buttons Day**	22 **Nut Day** Ruby Lee's South: *Whitley Deputy Band*	23 Ruby Lee's South: *Target the Band* **Mole Day?**	24 **Shelter Cove Park:** ***Car Club Cruise-In*** The Humans Lean Ensemble & Local Life Appreciation Night	25 **Maison Beaufort Home Show** World Affairs: *Peter Ammon* Karis Art: *Art & Jazz Corner Auction* Rudy Lee's South: *Gwen Yvette & TC Soul*	26 **Italian Heritage Festival** Maison Beaufort Home Show Savannah Speed Classic Jazz Corner: *Joe Doubleday's Showtime Band*
27 **Polo 4 Heroes** Maison Beaufort home show Savannah Speed Classic	28 **Tee Off for the Arts** **Plush Animal Lover's Day**	29 **Frankenstein Day** Ruby Lee's South: *Whitley Deputy Band* Hermit Day	30 **Candy Corn Day** Coligny Theatre: *Our Prince of Scribes* Mischief Night	31 **Halloween** Increase Your Psychic Powers Day **Vintage Auto Film Exhibition**		

ONGOING

Beaufort
Mason Beaufort Home & Garden event (Oct. 24-27)

Bluffton
Bluffton Arts and Seafood Festival (Oct. 12-20)
Farmers Market (Thursdays)
Bluffton Jack's Haunted History Tour (Oct. 15-17)

Daufuskie Island
Vibes & Tides (Oct. 18-20)

Hilton Head Island
Arts Center: Murder on the Orient Express (Oct. 10-26)
2019 Crescendo (Oct. 10-Nov. 15)
HHSO: Music in Homes (Oct. 10-Nov. 15)
Cold Connections Jewelry Workshop (Oct. 19-Nov. 9)
Food Truck Fridays at Island Rec

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– Sue Miller –
Head Concierge

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OCTOBER happenings

Art showings, plays & performances



Orchestra kicks off 2019-2020 Season

The Hilton Head Symphony Orchestra is opening its 2019-2020 season with violinist Bella Hristova as the featured musician. Acclaimed for her passionate, powerful performances, beautiful sound, and compelling command of her instrument, Hristova is a young musician with a growing international career. The Strad has praised, "Every sound she draws is superb" and the Washington Post wrote she is "a player of impressive power and control."

HHSO OPENING NIGHT
When: 5 p.m., Sun, Oct. 20 & 8 p.m., Mon, Oct. 21
Where: First Presbyterian Church
Details: 843-842-2055, hhso.org

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SoBA presents 'Low Country Palette'

Well known local artist Terry Brennan will exhibit his seventh art show, "Low Country Palette" featuring his favorite subject matter — more than 18 exquisite Lowcountry scenes. Meet the artist during an opening reception from 3-5 p.m., Oct. 13 at the gallery. Brennan also will give a demonstration of a Lowcountry oil painting from 10 a.m. to 1 p.m., Oct. 18 at the gallery. These events are free and open to the public.

LOW COUNTRY PALETTE
When: Exhibit runs from Oct. 6-Nov. 3
Where: The Society of Bluffton Artists Gallery
Details: sobagallery.com or 843-757-6586



AGATHA CHRISTIE'S MURDER ON THE ORIENT EXPRESS

A lavish trip through Europe unfolds into a race against time to solve a murder aboard a train. This perfect mystery full of twists and turns is brought to life on stage. Experience all the suspense you would expect from classic crime novelist Agatha Christie. Suitable for all ages and voted the Art's Center's audience's No. 1 pick for a non-musical

MURDER ON THE ORIENT EXPRESS
When: Oct 1-27 **Where:** Arts Center of Coastal Carolina
Details: artshhi.com or 843-842-ARTS

LEAN ENSEMBLE THEATER PRESENTS 'THE HUMANS'

Lean Ensemble Theater launches its boldest season yet with Stephen Karam's "The Humans." This 2016 Tony Award and Drama Desk Winner for Best Play is an intimate look at Thanksgiving dinner with a modern American family — a glimpse that is searingly funny and painfully troubled.

THE HUMANS
When: October 17-27 **Where:** HHPS Main Street Theatre
Notes: Tickets: $40 evenings, $15 students and military
Details: leanensemble.org or 843-715-6676



The Great Gatsby

Join the Seahawk Stage Company as flapper dresses and silky suits transport audiences to a captivating era of American history in this fall production of F. Scott Fitzgerald's The Great Gatsby. On the stage, Nick Carraway, finds himself drawn into the dazzling world of flappers, bootleggers, and a mysterious man named Jay Gatsby. But beneath all the romance is a harsh reality that cannot be escaped, no matter how hard Gatsby may struggle to row against the current of his past.

THE GREAT GATSBY
When: Oct. 10-20
Where: Hilton Head Island High School's Seahawk Stage Company
Details: seahawkstagecompany.com

TICKETS ON SALE NOW!

MAISON BEAUFORT

ANTIQUES, HOME + GARDEN

OCT 24-27

TABBY PLACE IN DOWNTOWN BEAUFORT, SC



Maison Beaufort presents an exciting mix of carefully selected vendors offering a variety of items for the Home and Garden—a blend of antiques and art, vintage and one-of-a-kinds, lighting and furniture, linens, and garden accents.

Thursday, October 24, 4:30-7 PM
Preview Party $30 (Advance online purchase required)
Includes wine and nosh + first chance to buy!
Ticket price includes entry Friday, Saturday and Sunday

Friday and Saturday 10-6 PM, Sunday 10-4 PM
Tickets Online $5 (Tickets purchased at the door $10)

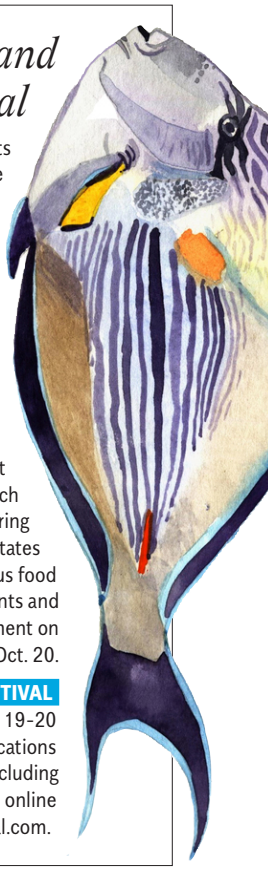
MaisonBeaufort.ORG





Festivals and Fun

Bluffton Seafood and Arts Festival



The 15th annual Historic Bluffton Arts and Seafood Festival will be held in the charming and eclectic historic and state-designated cultural district of Bluffton, well known for its quirky art community and natural river beauty. The festival is a week long event offering a myriad of activities, showcasing the locally harvested seafood, delicious Lowcountry cuisine, rich history, culture and art of the area and Southern hospitality found only in Bluffton. The highlight of the festival is the Streetfest which includes a juried fine art show featuring over 100 artists from 10 different states displaying and selling their art, delicious food provided by the area's premier restaurants and caterers and great music and entertainment on Saturday, Oct. 19 and Sunday, Oct. 20.

BLUFFTON SEAFOOD AND ARTS FESTIVAL
When: Oct. 12-20; Streetfest, Oct. 19-20
Where: Old Town Bluffton locations
Details: Find a schedule of events, including participating boat excursions and tours online at blufftonartsandseafoodfestival.com.

35th annual Chili Cookoff

The Kiwanis Club of Hilton Head Island will host the 35th annual Chili Cookoff rain or shine, with all-you-can-eat chili. This year's event will focus on local chili cooks in the professional and amateur category with separate awards for competitors in the non-Profit group. In addition, the Jeep Island Event will be in process at Honey Horn simultaneously and ticket holders can attend both events.

35TH ANNUAL CHILI COOKOFF
When: 11:30 a.m-3:30 p.m., Oct. 12
Where: Coastal Discovery Museum
Notes: $5 entry fee, $1 for each chili tasting ticket. Available in advance for $5 at several Island locations including The Coastal Discovery Museum, Burke's Pharmacy, Reilley's South, Honey Baked Ham (Bluffton), Bluffton Pharmacy or any Kiwanis member.
Details: hiltonheadkiwanis.org and jeepisland.org





7th annual Kitchens of Note

The League of the Hilton Head Symphony Orchestra presents this self-driving tour featuring six chefs in six elegant homes.

KITCHENS OF NOTE
When: 12-4 p.m., Oct. 6 **Where:** Palmetto Hall
Tickets: $45 **Details:** www.hhso.org or call 843-837-3892



LOWCOUNTRY VEG FEST

The Palmetto Plant Eaters will host their 4th annual vegan festival with plenty of vegan offerings, family fun, music, education and celebration. Veg Fest's mission is to foster justice and compassion for all living things on a healthy planet. The event is free and open to the public. The main stage will feature ***Colleen Patrick-Goudreau***, a speaker, cultural commentator, podcaster and award-winning author of seven books. Hip hop artist Grey and the Lowcountry Boil Band will also be at the event.

LOWCOUNTRY VEG FEST
When: 10 a.m.-5 p.m., Oct. 19
Where: Shelter Cove Community Park
Details: carlagoldenwellness.com

A LOCALLIFE EXPERIENCE

one night only

Reader & Patron Appreciation Night

October 24th



The Humans by Stephen Karam directed by Peggy Trecker White

A Thank You to Local Life Readers and Lean Ensemble Patrons:

- Pre-show drink at LocalLife
- Save $5.00 on Lean Ensemble's production of *The Humans*
- Post show at Wise Guys - Save 10%

tickets are limited:

LeanEnsemble.org
promo code: getlocal

WiseGuys LEAN ENSEMBLE THEATER locallife

Festivals & fun

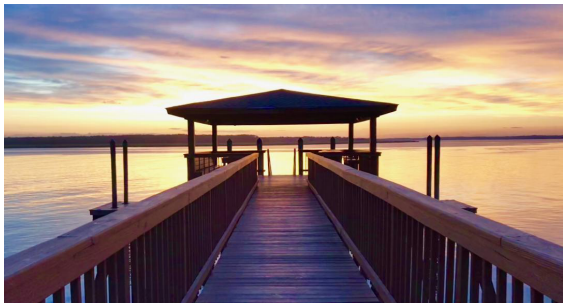
Hilton Head Plantation Crafters Fall Craft and Bake Sale

Browse hundreds of unique handmade items and home-baked goods for sale. Come early for the best selection. Proceeds to benefit Hospice Care of the Lowcountry.

PLANTATION CRAFTERS FALL CRAFT AND BAKE SALE
When: 9 a.m.- 2 p.m., Oct. 19
Where: Christ Lutheran Church
Details: clchhi.org



©ARNO DIMMLING



SPANISH WELLS CLUB CELEBRATES 50 YEARS

Spanish Wells Club, which opened its original golf course in 1969, celebrates 50 years with a member gala Oct. 26 at the clubhouse on Bram's Point Road. The October gala will honor Ted Wells, the long-time golf course superintendent who recently retired after 37 years. Other key players in Spanish Wells Club's history will be recognized.

SPANISH WELLS CLUB MEMBER GALA
Where: Spanish Wells Club
Details: The event will feature food and beverages, a live jazz band and a tented patio, all overlooking Calibogue Sound. $45 per person.
More information: spanishwellsclub.com

Sailing Regatta Weekend

This annual event has been happening for 49 years, making the Calibogue Cup the oldest sailing trophy in South Carolina. View the 48th Harbour Town Cup and the 49th Calibogue Cup from Harbour Town and attend the awards ceremony under the Liberty Oak.

SAILING REGATTA WEEKEND
When: Oct. 11-13
Where: Harbour Town
Details: yachtclubhh.org





A COMMUNITY BUILT ON HUMANITY

The sooner you see our spine specialists for your back pain, the sooner you can get back to being you. Learn more about our robotic-assisted surgical options and compassionate spine team that is dedicated to making you feel good again.

Visit HiltonHeadRegional.com/Spine or call 844-604-0320 to schedule an appointment today.

Hilton Head Regional Healthcare
Hilton Head Hospital

A COMMUNITY BUILT ON CARE







MAISON BEAUFORT

Maison Beaufort is a four-day antiques, home and garden show held at The Beaufort Inn's Tabby Place in downtown Beaufort. The home furnishings show will showcase 20-30 carefully selected vendors offering a variety of items for the home and garden—a blend of antiques and art, vintage and one-of-a-kinds, lighting and furniture, linens and garden accents. Featured vendors include Bachelor Hill Antiques, Lark, York Cottage Antiques and Leslie Shiels Studio. A spectacular home furnishings show and unparalleled chance to shop hard-to-source treasures. Clear your calendar for the Preview Party that includes wine, nosh, and first chance to buy. Tickets available at MaisonBeaufort.org

HOME FURNISHINGS SHOW

When: October 24-27

Where: Downtown Beaufort, Tabby Place; one block behind Bay Street

Details: Tickets: Friday–Sunday, $5 online, $10 at the door. Preview party: 4:30-7 p.m., Thursday, October 24, $30 (advance online purchase required). Includes wine and nosh. Ticket price includes entry Friday, Saturday and Sunday. MaisonBeaufort.ORG

Comprehensive Orthopedic Care

Introducing Thomas E. Niemeier, MD, Orthopedic Spine



Charles Hope, II, MD
Total Joint

Kent Woo, MD
Total Joint

Mark Kamaleson, MD
General Orthopedics

George Sutherland, MD
Sports Medicine

Jonathan Christy, MD
Total Joint

Thomas Alexander, MD
Sports Medicine

Chad T. Zehms, MD
Sports Medicine

Christopher Nicholson, MD
Foot & Ankle

Gregory Kolovich, MD
Hand/Upper Extremities

Thomas E. Niemeier, MD
Orthopedic Spine

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Festivals & fun



FALL FESTIVAL OF HOUSES AND GARDENS

Each day features a different selection of historic houses at this once a year invitation to visit the venerable private historic homes in Beaufort. Among this year's lineup are the Secession House, the Joseph Johnson House known as "The Castle", the Miles Brewton Sams House and WImbee Creek Farm. On Sunday, visit newer houses and the focus is on the kitchen where the best of local chefs are offering samples of a specialty. Satellite events include a Friday Luncheon and Book signing by interior designer Marshall Watson and a Saturday early evening "Wine Down" on the grounds of Marshlands, a national historic landmark.

FESTIVAL OF HOUSES AND GARDENS
When: Oct. 25-27
Where: Beaufort's Historic District
Notes: Reservations are recommended as the tour often reaches capacity.
Details: historicbeaufort.org



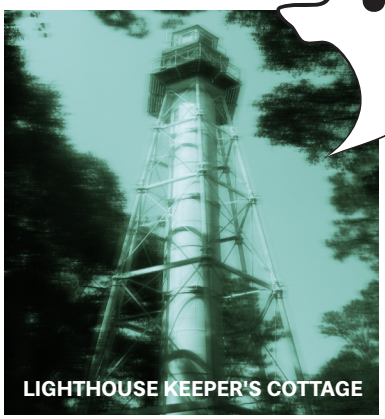
USCB opens 40th anniversary Chamber Music season with Amy Schwartz Moretti

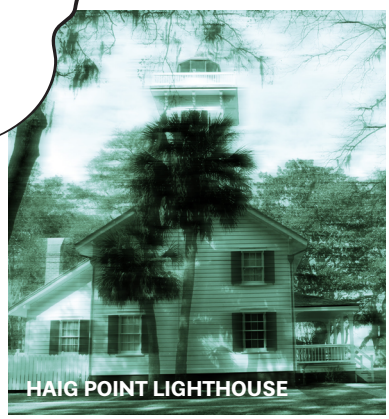


October marks the start of the 40th season of USCB Chamber Music with five Sunday concerts featuring 14 performers playing the music of 22 composers ranging across a period of 250 years. Performers include ***Amy Schwartz Moretti*** (Nov. 3), Tessa Lark (Dec. 15), Jeewon Park (Jan. 26), Ara Gregorian (March 1) and Aaron Boyd (April 19). First up is violinist Amy Schwartz Moretti, with Andrew Armstrong on piano and Edward Arron on cello.

USCB CHAMBER MUSIC CONCERTS
When: 5 p.m., Nov. 3-April 19
Where: USCB Center for the Arts
Details: uscb.edu/chambermusic, 843-208-8246.



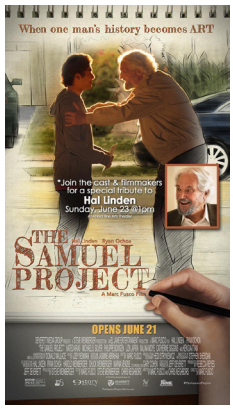




Ghosts & Myths of Hilton Head Island

Experience the chills of the paranormal stories of Hilton Head Island as The Hag, Andrew Baynard, Cap'n Jack Stoney and William Eddings Baynard are brought to life. Witness the Hilton Head Island of the 18th and 19th centuries through their eyes on a journey beyond the cemetery gates. Hear firsthand the ghost stories about the Harbour Town Lighthouse, The Baynard Funeral Procession and the Blue Lady of Hilton Head Island.

GHOSTS & MYTHS OF HHI
When: 7-8 p.m. or 8:30-9:30 p.m., Oct. 24-26
Where: Zion Cemetary and Baynard Mausoleum
Details: heritagelib.org



LOWCOUNTRY JEWISH FILM FESTIVAL

Featuring "The Samuel Project," starring Hal Linden and Ryan Ochoa. Set in San Diego with pertinent themes. Eli (Ochoa) gets to know his grandfather (Linden) for the first time when he makes him the subject of an animated art project for school. Attend Part 2 of the festival in February.

JEWISH FILM FESTIVAL
When: 7 p.m., Oct. 27
Where: Coligny Theater
Notes: Tickets $12
Details: colignytheatre.com

40 YEARS ANNIVERSARY SEASON
USCB CHAMBER MUSIC

2019-20 Schedule

November 3 • December 15
January 26 • March 1 • April 19

All concerts begin at 5pm



USCB Center for the Arts
Tickets available at
www.uscb.edu/chambermusic or 843.208.8246

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LEAN ENSEMBLE THEATER

The Humans
by Stephen Karam
directed by Peggy Trecker White

HILTON HEAD PREPARATORY SCHOOL
MAIN STREET THEATRE

October 17-19, 24-26 · 7:30 pm + October 20 & 27 · 2 pm



3000 main street, hilton head island
evenings & matinees $40 • students & active military $15

843.715.6676 LEANENSEMBLE.ORG

Fundraising events



12th Annual Hampton Lake Tiger Bass Race/Walk

Enjoy miles of beautiful trails and help out local charitable organizations at this annual October run. The event consists of a 5K Race/Walk, a 10K Race and a 1 Mile Fun Run/Walk for the younger children and adults who wish to participate in a shorter distance. Organized by Hampton Lake residents to benefit local charitable organizations serving the Bluffton community.

TIGER BASS RACE
When: 9 a.m., Oct. 26 **Where:** Hampton Lake
Details: tigerbassrace.com

Fix the Ferals Cut-a-Thon

In 2018, HHHA's feral cat program provided spaying/neutering to over 1,300 feral cats and they are on track to surpass that number this year. This program provides spaying/neutering and inoculating to feral cats at no cost to the community, and this fundraiser helps keep the feral cat program free! Bring the family to get a haircut, play some games and raffles, check out the silent auction and pet adoptions!

FIX THE FERALS CUT-A-THON
When: 10 a.m.-3 p.m., Oct. 12
Where: Tara's Salon Hilton Head
Details: 843-681-8686





Bourbon & Bubbly

The public is cordially invited to join in a magical evening of bourbon and champagnes, and dinner by the marsh at the River Club in Oldfield Plantation. Musical entertainment by the New Orleans Quintet. The evening will begin with a cocktail hour on the veranda of the River Club, including jazz music, a bourbon tasting bar, hors d'oeuvres and a very special offering of silent auction items to bid on.

BOURBON & BUBBLY
When: 6-9:30 p.m., Oct. 24
Where: The River Club, Oldfield Plantation
Details: 843-706-7090, ext. 110



NAMIWalks Lowcountry 5K

The National Alliance on Mental Illness celebrates 13 years of NAMIWalks, the nation's largest mental health awareness and fundraising event. The public is invited to join this family-friendly event and mission to help families right here in our region.

NAMI WALKS LOWCOUNTRY 5K
When: 8:30 a.m. check-in, 10 a.m. start time; Oct. 5
Where: Coligny Beach
Details: namiwalks.org



KENT WOO, MD
Total Joint Specialist

Dr. Kent Woo has been seeing patients in the Bluffton area for over 20 years. He has now expanded his practice to include the Optim Orthopedics clinic on Hilton Head Island.

As a board certified, fellowship trained total joint specialist, Dr. Woo focuses on treating joint disorders, conditions, and injuries utilizing the most advanced surgical and non-surgical treatments available.

Dr. Woo specializes in Hip & Knee:
- Osteoarthritis conditions
- Outpatient Arthroplasty
- Minimally Invasive Arthroplasty
- Computer Assisted Surgery

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- **Availability:** We are here when you need us.
- **Knowledgeable:** We know the area's culture and the climate.
- **Participation:** We are part of and contribute to the community.
- **Independent:** Decisions are made with your best interest in mind.
- **Local:** We are diverse representatives of the Lowcountry.

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Fundraising events



POLO 4 HEROES

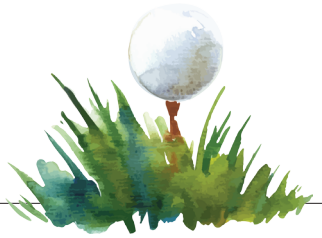
Join in on a beautiful fall day of socializing, food, drinks, fashion, and more in festive tailgate setting. More importantly, join in the mission to support local heroes. All net proceeds will benefit 200 Club and the Lowcountry Foundation for Wounded Military Heroes, and their mission to support the needs of our men and women in uniform.

POLO 4 HEROES
When: Oct. 27
Where: Rose Hill Equestrian Center, Bluffton
Details: polo4heroes.com

TEE OFF FOR THE ARTS

Spend a glorious fall day on the course or courts supporting arts programs, schools, and community outreach. Party with a cause at the awards reception with fine food and open bar at the Wexford Clubhouse. Celebrity auctioneer Andrew Davis will conduct a mini-live auction, and a silent auction will be available for your perusing pleasure.

TEE OFF FOR THE ARTS
When: Oct. 28
Details and More: artshhi.com





CharliFest

Celebrating our Island life, music, people and love for Charli Bobinchuck, Coligny will host this annual event bringing together the finest selection of local musicians to one place on the Island, united for Charli's love of animals. Bands include Naytiv, Groove Town Assault, Soundboy, Cranford Hollow, Four Piece and a Biscuit and more. All proceeds support the Charli's Critters Fund at Community Foundation of the Lowcountry. Food will be available on-site from local Coligny restaurants.

CHARLIFEST
When: 12-5 p.m., Nov. 2 **Where:** Coligny Plaza
Notes: $10 per person Located in the parking lot between FISH and Skillets
Details: colignyplaza.com





JANE MONHEIT



REGGIE DEAS



CLINT HOMES

BOB MASTELLER'S JAZZ FOR ALL AGES

Support The Junior Jazz Foundation and enjoy musical celebrations of old school Soul, Rhythm and Blues, Old Motown, Rock, Reggae and more. This year's festival will feature "Straighten Up and Fly Right: A Centennial Celebration of Nat King Cole," and the Deas Guys Orchestra. Sponsored by The Junior Jazz Foundation, its affiliate The Jazz Corner, and Sonesta Resort Hilton Head Island, proceeds from the festival help to preserve jazz through education and live performance.

BOB MASTELLER'S JAZZ FOR ALL AGES
When: Oct. 30-31
Where: Sonesta Resort Hilton Head Island
Details: jazzforallages.com or 843-842-8620

BRING THE *LOWCOUNTRY* INSIDE



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Speaking from experience

PANEL OF 4 EXPERTS KICK OFF NEW LECTURE SERIES

STORY BY DEAN ROWLAND



©DAVE ROSSI

GRACIOUS HOST James Lamar is the man behind the upcoming Lowcountry Speaker Series.

Resumes tell life stories, and the first four speakers lined up for the inaugural Lowcountry Speaker Series on Hilton Head next year have amazing stories to tell about themselves and the world around them.

Former Secretary of State ***Condoleezza Rice*** takes the stage first on Jan. 14, 2020, followed by neurosurgeon and CNN chief medical correspondent ***Dr. Sanjay Gupta*** on Feb. 11. Canadian photographer, filmmaker and marine biologist ***Paul Nicklen*** joins the series on March 10, and former Navy SEAL team leader and author ***Robert O'Neill*** will share his combat experiences on April 7.

"I felt there might be an opportunity to have an event like this in the Lowcountry, because there's nothing like it there...I felt like there might be a demand for it," said James Lamar, series founder and on-stage host of the event. "There's a lot of educated people in Beaufort County and Savannah who want to have access to high-profile people talk about current topics without the filter of either the 24-hour news cycle or social media. They'll be getting it directly from the speaker in a live event so they're capable of formulating their own opinions and/or perceptions based on live interaction with an expert."

Lamar will present each speaker at 7:30 p.m. for an hour-long lecture. The formal lecture will be followed by a half-hour question-and-answer session during which Lamar will read questions submitted by the audience.

Tickets for the series, which will be held at the Hilton Head Marriott Resort and Spa, range in four price tiers from $350-$600. Reserved tickets are sold as a four-event subscription, and individual tickets are not available.

Lamar said he's hoping that 1,800 subscribers will sign up for the series, which he is self-funding.

"The idea here is to create a community environment," said Lamar, a Navy brat who was born in Charleston and served as a U.S. Naval aviator before starting his career on Wall Street. "I was the one who selected these four speakers, not for any political angle. I'm just looking for four interesting people to take the stage in front of our community and provide some information or an interesting story... Maybe their messages are so powerful that it transcends right or left, the politics."

For more information, call 843-823-4111 or visit lowcountrylectureseries.com.

Meet the speakers:



RICE: The Alabama native served as Secretary of State from 2005-2009 and is currently the Denning Professor in Global Business and the Economy at the Stanford Graduate School of Business. She is also a founding partner of a global strategic consulting firm. She has held many governmental positions, authored books, serves on many boards of directors and earned 15 honorary doctorates.



GUPTA: The author, documentary host, and multiple Emmy-winning reporter on CNN for health and medical news since 2001 is a practicing neurosurgeon at Emory Clinic. He has reported on human conditions from nearly every war zone and natural disaster in the world and was the first Western reporter to cover the Ebola outbreak in Africa. He also delivered the commencement address in 2012 to more than 70,000 at the University of Michigan, his alma mater.



NICKLEN: This avid conservationist has documented the beauty and plight of our planet on film and in photos for more than 20 years. He has won many awards worldwide for his photojournalism and is an ardent advocate for promoting climate change awareness.



O'NEILL: The highly-decorated military veteran participated in 400 combat missions in four theaters of war. He was the SEAL Team Six leader that killed Osama bin Laden, which he wrote about in his memoir. He also is a co-founder of an organization that supports special operations heroes and their families in their transition to civilian life.

Meetings & gatherings

World Affairs Council Speaker Series: PETER AMMON

Peter Ammon, German Ambassador to the U.S. from 2011-2014 will expound on his quoted opinion at the second lecture in the World Affairs Council of Hilton Head (WACHH) Friday Speakers Series, Deglobalization: Disruptions and Opportunities.

PETER AMMON
When: 10 a.m., Oct.25
Where: First Presbyterian Church
Details: wachh.org



PAT CONROY

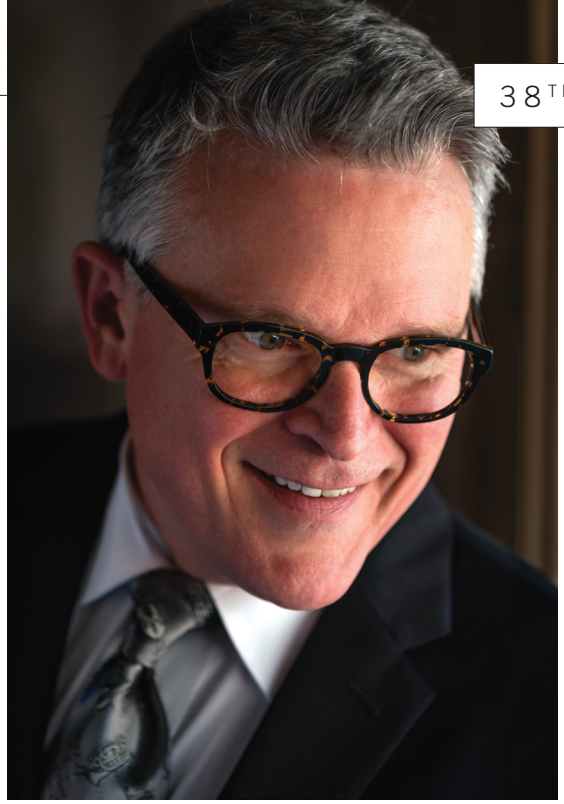
I Was Born to Be in a Library

The Coastal Discovery Museum will host Jonathan Haupt for this program and book signing as part of their Author Series. The author of "The Prince of Tides," "The Great Santini," and "The Water is Wide," ***Pat Conroy*** (1945-2016) is synonymous with the Lowcountry. Executive Director of the Pat Conroy Literary Center Jonathan Haupt will discuss Conroy as a reader – focusing on the importance of his mother Peggy Conroy in fostering Pat's love of reading and of libraries in continuing that great love over the course of a lifetime. Through video clips, photographs, and published and unpublished writings by and about Conroy, this presentation welcomes attendees into the book-filled world of one of America's most beloved writers. The program will also include an overview of the nonprofit Pat Conroy Literacy Center and the annual Pat Conroy Literary Festival, October 25-November 3.

AUTHOR SERIES
When: 2 p.m., Oct. 16
Notes: Cost is $7 per person and reservations are required

HHSO

Inspiring, enriching and uniting the Lowcountry.



Welcome to the 2019-2020 Season of the Hilton Head Symphony Orchestra!

Welcome to our 38th Season! This season has something for all music lovers, Beethoven to Tchaikovsky, Prokoviev's searing Romeo and Juliet, Rachmaninoff's audacious Piano Concerto No. 3, the Lowcounty's Premiere Holiday celebration and the triumphant return of the International Piano Competition. Superheroes with the original Hollywood scores of the biggest hits of the decade, and the spectacular, Mendelssohn's "Elijah" with a chorus of over 100 voices -always informative, never formal, invariably engaging and entertaining. Music that inspires!

ALWAYS INFORMATIVE, NEVER FORMAL - INVARIABLY ENGAGING AND ENTERTAINING - THE HHSO INSPIRES.

John Morris Russell
Music Director and Conductor
Hilton Head Symphony Orchestra

MEET THE SOLOIST
Powerful passion!

*Acclaimed for her passionate, powerful performances, beautiful sound, and compelling command of her instrument, violinist **Bella Hristova** is a young musician with a growing international career. The Strad has praised, "Every sound she draws is superb" and The Washington Post wrote she is "a player of impressive power and control".*

Her appearances with orchestras in recent seasons include the New York String Orchestra at Carnegie Hall, the Orchestra of St. Luke's with Pinchas Zukerman at Lincoln Center, the Buffalo Philharmonic Orchestra, Chautauqua, Columbus, Hawaii, Kansas City, Milwaukee and Winnipeg symphonies as well as orchestras in Asia, Europe, Latin America and New Zealand.



OPENING NIGHT

Sunday, October 20, 2019 • 5pm
Monday, October 21, 2019 • 8pm

John Morris Russell, Conductor and Bella Hristova, Violin

STRAUSS Don Juan
BEETHOVEN Romance, Nos. 1 & 2
PROKOFIEV Selections from Romeo and Juliet

REAL ESTATE marketplace

Million dollar dream homes

Looking to live in luxury? LOCAL Life is offering readers an exclusive passport to the most exquisite and unique real estate listings available in the Lowcountry. Here are nine homes you are sure to love.

We feel these luxury properties — located in Sea Pines, Broad Pointe, Turtle Lane Club and Palmetto Dunes — are the epitome of opulence. We're calling this section the Real Estate Marketplace.

If you are looking to purchase an amazing Lowcountry home, these nine properties should be at the top of your list.



2 North Live Oak, Hilton Head Island
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$1,350,000

Real Estate Marketplace



46 Wilers Creek Way, Hilton Head Island

Waterfront perfection in this fully furnished 5 bedroom, 5 bath, 5.062 square foot home in the private community of Broad Pointe. Features 2-story soaring ceilings at entry and living room with grand staircase. Chef's kitchen opens to family room and incredible informal dining area with views to the water. Living room has 2-story tray ceilings, gorgeous built-in cabinets, gas fireplace. Huge Master bedroom with sitting area and one guest bedroom on the 1st floor. Fireplace overlooking the pool & fire pit. $1,475,000

Karen Ryan 843.422.1101
www.WeichertCP.com

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David Carroll 843.384.8111
www.HiltonHeadHomeSource.com

CHARTERONE REALTY | LUXURY



42 Turtle Lane Club, Hilton Head Island

Located in the private community of Turtle Lane Club, this meticulous townhome has 3 bedrooms and a private sleeper den/bedroom, just steps from the pristine beaches of the "Gold Coast." Open floor plan incorporates a light-filled family room with a vaulted ceiling and custom built-ins. Custom-designed gourmet kitchen features high-end appliances, custom cabinetry, gas stovetop and granite counters. Family room has gorgeous furniture, gas fireplace, wet bar, fenced deck and a grill station $1,259,900

Karen Ryan 843.422.1101
www.WeichertCP.com

Weichert REALTORS Coastal Properties | LUXURY PORTFOLIO INTERNATIONAL



2 North Live Oak, Sea Pines

Sophistication meets coastal chic in this iconic Sea Pines home, just steps from the Atlantic. Special features include private, half-acre lot; one level living; original Terrazzo flooring; fully renovated interior; separate guest house; all living and sleeping rooms have water/pool/golf views; saltwater, heatable pool; 2-car garage. Offered at $1,350,000 unfurnished, or fully furnished and equipped as a luxury rental/second home at $1,450,000. Impeccable

Beverly Serral 843.290.1663
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BEVERLY SERRAL Properties

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Harbour Town Golf Home, 30 Harleston Green

One of the finest 5 BR, 5.5 BA homes ever built on the Harbour Town Golf Course! Panoramic view of hole #6. Chef's kitchen with 8 burner gas stove, sub zero refrigerator, wine cooler, granite counters & beautiful cabinetry. 1st floor master suite with a golf view and walk-out to the covered porch, and pool and spa. Library with 12' book shelves, cherry coffered beams and a wheeled library ladder. Huge bonus room over the garage with bunk room. Located in one of Sea Pines most private neighborhoods. $1,895,000 Furnished

Bob Clark 843.816.3336
www.wesellseapines.com

Sea Pines Real Estate SOUTH BEACH
CLARK, CRAMER & FRANK



Sea Pines Oceanfront, 25 Sandhill Crane

One of the best oceanfront homes ever listed on Hilton Head. Custom built in 2019, this home offers unrivaled indoor & outdoor space with designer touches throughout. 7 BR's, 8 ½ BA's, a private study, an unbelievable Great Room with multiple sitting & dining options, plus a gourmet chef's kitchen with stainless appliances & quartz counter tops. Exceptional amenities include an elevator, a heated private pool & spa & an open air "pool house" with fireplace, gas grill, beverage cooler & wet bar. $8,495,000. Furnished.

Bob Clark 843.816.3336
www.wesellseapines.com

Sea Pines Real Estate SOUTH BEACH
CLARK, CRAMER & FRANK



34 Hearthwood, Sea Pines

Stylish and sophisticated, lake view home on a lovely Sea Pines street – fully renovated with exceptional detail and quality finishes. Features include 4 BR/4.5 BA, open concept, beautiful wood flooring, fireplace, excellent bedroom separation, 4th bedroom can also function as media or bonus room, screened and open porches, big, circular drive plus 3-car garage, home office, and loads of storage. Impeccably maintained. $1,015,000

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www.BeverlySerral.com

BEVERLY SERRAL Properties



29 South Beach Lane, Sea Pines Plantation

Do not miss this one! Situated 4 rows from the ocean and on the beach path ideal for your vacation rental property or your own private beach home. Beautifully maintained, professionally decorated, light and airy, this can be your happy place. Four bedrooms all with ensuite baths, two masters. Comfortable floor plan with two large living areas. Open and bright sun-filled home. Well designed pool and deck allows for ease of entertaining and family enjoyment. $1,469,000 Furnished

Linda Frank 843.422.6230
www.wesellseapines.com

Sea Pines Real Estate SOUTH BEACH
CLARK, CRAMER & FRANK

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BOARD MEETING
From left: Jason Stevens, Pat Dicciani, George Paletta, John DeCecco, Danielle McWhorter, Carmine Puma, Chris Tassone, Mario Antonacci and Linda Peterson. Not pictured: Joe Maggi and Alan George. The beachfront property in North Forest Beach was provided by club member Bob Hawkins, owner of the Vacation Company.

MORE ONLINE
Find more photos of our porch parties and more great recipe ideas online at **LocalLifeSC.com**.

One big Italian-American family

PHOTOGRAPHY BY LISA STAFF

To celebrate Italian Heritage Month in South Carolina, several members of the local Italian-American Club recently gathered on Dune Lane to do what one board member claims Italians do best — eat, drink, laugh and repeat themselves. Guests picked over a platter of Italian meats and cheeses, and enjoyed delightful Negroni Sbagliato cocktails while overlooking the ocean.

Club members all share a common love for Italian heritage, food, wine and conversation. They also share a deep interest in helping those in our community who are less fortunate.

"We always try to give back to local organizations in all that we do," club president John DeCecco said.

The club's charitable funds are raised through annual events, such as the Zin Experience Wine Gala (Oct. 16) and the annual bocce tournament (April 25). Their biggest event each year is the Italian Heritage Festival, set for Oct. 26 at the Coastal Discovery Museum at Honey Horn. The rapidly growing festival brings the Old Country to the Lowcountry with grape stomping, a pizza eating contest, authentic Italian music, food, art and more. Proceeds benefit 35 local charity and non-profit organizations.

The club meets for lunch each Thursday at Flora's Italian Café to do what local Italians REALLY do best — figure out ways to help make our community better (in addition to all of the eating, drinking, laughing and repeating themselves). While Italy is nearly 5,000 miles away, these local Italians ensure its culture, heritage and traditions remain top of mind and close to our hearts. Viva l'Italia! *LL*

NEGRONI SBAGLIATO

INGREDIENTS (6 drinks)
6 ounces Campari
6 ounces sweet vermouth
6 ounces Prosecco
6 orange slices, for garnish
Ice (as much as desired)



DIRECTIONS [1] In a pitcher, add Campari, sweet vermouth and ice. Gently stir. **[2]** Serve in six rocks or lowball glasses. Pour about 1 ounce into each glass. **[3]** Top each glass with Prosecco and stir gently. Garnish with an orange slice.



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Please RSVP to 843.671.7070