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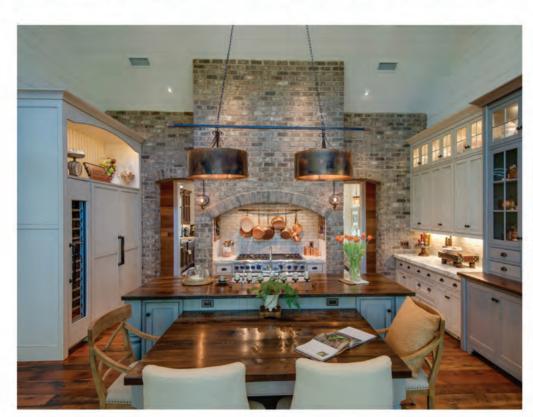
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the team

WORDS TO LIVE BY...

"If you can dream it, vou can do it'

"Trust actions not words"

"A ship in harbor is safe, but that

"You're not the worst they've seen"

"Every day may not be good, but

PHOTOGRAPHERS

Michael Hrizuk

Chandler Hummell

Mike Ritterbeck

Lisa Staff

Mark Staff

Lloyd Wainscott

there is good in every day"

"Come, let us go and try it.

Why dream about it"

ODOR DOSTOVEVSKY

is not what ships are built for"



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octteatures

The value of oysters These creatures

have fed the Lowcountry's stomachs, souls and wallets for generations



What's in a name?

What is the difference between a Chincoteague oyster and a Blue Point oyster? Learn the meaning behind those regional names

Old vs. new school

While oystering in the Lowcountry goes back well into prehistory, its methods have changed over the years 72

Oyster knives

With the right tool and some practice, you can shuck oysters at home. But all oyster knives are not created equal

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Oyster recipes

Local restaurants share recipes for raw oysters, oyster stew, oyster bisque, oysters Rockefeller and more





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Special content you can find online at locallifesc.com



Secret Garden

Through celebrated landscape designer Karen Geiger, LOCAL Life gained access to this incredible backvard in Sea Pines Plantation. WARNING: The flair and functionality of this personal space are guaranteed to make you green with envy











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Porchin'

Have a seat on a historic Bluffton porch





Mary Kate • Molly • Tiffany • Beth • Deanne • Elizabeth • Susan • Carrie • Christine

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L'OCOULITE



LOCAL LIFE TEAM (from left) Allison Cusick, Lance Hanlin, Jeremy Swartz, Lori Goodridge-Cribb, Charles Grace

You are reading the inaugural issue of a magazine that we hope will be so much more than "just another magazine." LOCAL Life captures the lifestyle that connects the best of the Lowcountry with people in Hilton Head, Bluffton and beyond.

Each month, you will experience the very best of LOCAL Life — fascinating people and places, food and fashion, culture and creativity, travel and health. You will peek behind the gates into the most beautiful homes. You will step aboard private yachts and jets. You will preview the best of nearby cities and towns that you can easily visit due to the perfect proximity of the Lowcountry. We hope you agree that the stories are eloquently written and the photography, as well as the design, is beautiful.

We strive to entertain you with a magazine that is worthy enough to keep on your coffee table. We will engage you with a website and social media that gives you even more insight and love for this place we call home. And we want to educate you with deeper insight, behind the scenes stories and insider tips that only locals know. As an upscale lifestyle brand, our guideposts, or the **RULES** we have set for ourselves are to be: Relevant, Upscale, Local, Engaging and Stylish! Please let me know how we did!

The theme of the premiere issue is oysters. While September is the official start of oyster season, locals know October is when the half shell party truly starts. This inaugural issue is partly dedicated to those luscious crustaceans, which have fed our cravings while also providing a sustainable economic resource. You will meet the oystermen who farm the oysters, the chefs who turn them into delicacies, and artists who use oysters to create masterpieces.

I can't pick a favorite photo or story in this issue; believe me, I have tried. My goal was to have at least one story or photo touch your heart and remind you why this is one of the best places in the world to live, work and play. Please let me know if we succeeded. In over 26 years of local publishing and 30 years living here, I have never been more excited or proud of anything than I am of being a part of LOCAL Life. And this is just the start. Even the unexpected evacuation for Tropical Storm Irma couldn't slow us down. It was great to see our community band together once again. Thank goodness damage was minimal. Thank you to our amazing team, to our local contributors, to our world class advertisers and to you, our readers.

"No matter what people tell you, words and ideas can change the world." -ROBIN WILLIAMS

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



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contributors

Michael Hrizuk

As a creative director and photographer Michael Hrizuk has spent the majority of his 15-plus year career leading the charge on both sides of the lens from conceptualizing to capturing both photography and video assets for global brands in the entertainment, travel and leisure, hospitality/tourism and culinary industries. Bringing campaigns to life for franchises such as Discovery Channel, Science Channel, Food Network, National Geographic, Toyota, GMC, Black & Decker, South Carolina Tourism, and many more. When Michael's not working, you could find him dreaming about fly fishing in New Zealand, which is still on his bucket list, or searching for that perfect smoking barbecue goodness down an unassuming dirt road. But most likely, he's planning his next shoot or dreaming up a new campaign.



Barry Kaufman

Barry Kaufman has been living in the Lowcountry for 15 years, having moved down from his native Ohio as part of the state's secret plan to flood the area with Buckeyes. He lives in Bluffton with his wife, three children and a small zoo's worth of animals. When he's not writing, he can usually be found cruising around Bluffton in the world's slowest golf cart.

This issue: Looking into the area's oystering history was really eye-opening. At one point, there were oyster shucking houses all over Hilton Head and Bluffton. It was the state's biggest industry and it just dried up when the labor force moved over to tourism. The cans you see on the grocery store shelves marked Daufuski began as a Daufuskie Islandbased brand. Now those cans are full of imports from Asia.



Mike Ritterbeck

Mike Ritterbeck has been a photographer/videographer in the Lowcountry for more than 20 years, creating high quality images for corporations, schools, sporting events, advertising agencies, families and weddings. His early years were spent in Scranton, Pa., a city with more characters per capita than any in America. He discovered Hilton Head Island in 1984 and has been living the dream ever since. Comfortable in the studio or on location, Ritterbeck has been the go-to photographer for Fortune 500 companies as well as tiny local boutiques. His work has been published in Golf Week and Texas Longhorn magazine, among others.



Lisa Staff

Photographer Lisa Staff has been shooting fashion and people from all walks of life for 20 years. A Canadian transplant to Hilton Head, she loves life in the Lowcountry. With an incurable addiction to travel and adventure, she doesn't miss an opportunity to capture life and beauty around the world. If a picture is worth a thousand words, than she's writing some book.

This issue: I have been overwhelmed by the connections that I was able to make with the fabulous locals who were shot for this issue. I enjoyed the great storytelling, enthusiasm, love for where we live and... best of all... front-porch sitting with lemonade. Basically, it's some good ole Southern hospitality.

Liz Proctor

Liz Proctor is originally from Antrim, N.H., and moved to Hilton Head Island six years ago. She is the strength and conditioning coach at Hilton Head Island High School and the director of "Be an Athlete," a summer strength and conditioning program. She has 17 years of experience working with amateur, collegiate and professional athletes. She was the first strength coach for the New York Liberty WNBA team, conditioning players such as Teresa Weatherspoon, Rebecca Lobo, Sue Wicks and Becky Hammond. Later, she became the first female head football strength coach in Division I athletics at the University of Rhode Island.

Mark Staff

Mark Staff is a local Hilton Head resident since 2003. He is a professional photographer and global adventurer. "To truly live, one must push life beyond the comfort zone.'





Carolyn Males

Carolyn Males loves writing about her main passions: travel and the arts—plus, truth be told, anything else of interest that crosses her path. Driven by wanderlust, Carolyn has visited more than 100 countries, which includes traveling around South and Central America with an anti-poverty program. Her checkered past (and present, for that matter) includes nonfiction author, novelist, book editor, magazine editor and photographer, public relation specialist, television show director/editor and other miscellaneous jobs. Currently, she also dabbles in creating art, thereby improving the bottom line of paint companies.

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Pictured left to right standing: Susan Smith NMLS# 278903, Brian Neumann NMLS# 174105, Jessica Sanders, Kim Capin, Libby Knapp, Mariah McKenna NMLS# 1084746, Torrey Glass NMLS# 71570, Tanner Ware NMLS# 278238, Sara Marx, Bec Cunningham, Sam Cavanaugh NMLS# 1293151, Chris Cardamone

Sitting: Tricia Lowman, David Crowell NMLS# 12620, Kelli McBeth NMLS# 1090669

Not pictured: John Critchlow



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At Dividend Assets Capital, our team of dedicated professionals strive to serve our clients. We are 100% employee owned and based here in the Low Country. Please contact us to speak with one of our investment professionals about our income and income growth strategies.

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* The turnover rate for each portfolio may be either higher or lower depending on the investor's risk tolerance, objectives and cash needs.

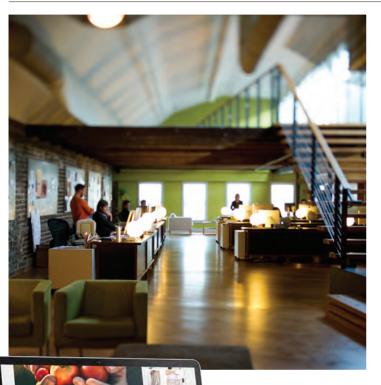
Investors in Master Limited Partnerships (MLPs) should consult with their tax advisor regarding the tax consequences and filing requirements of investing in MLPs. Investors should be aware that any changes in the current tax law could potentially results in future and retroactive consequences and should consult their tax advisors regarding any tax law changes



links

LOCALLIFESC.COM + BONUS CONTENT + DIGITAL OFFERINGS







To develop LOCAL Life's home on the web, we partnered with **BLUE ION**, a digital branding and development agency with offices in Charleston and Greenville. We were faced with the challenge of developing a website that captured the spirit of the new publication. reflected the character of our beloved home, and featured an ongoing stream of fresh stories and content

We knew that LOCAL Life readers love to hear about fashion, food, arts, wellness and more, and our editorial team was committed to finding and sharing content you're not able to find elsewhere, so all these items needed to be prominent throughout the website.

Our team had already established the overall design for the publication as well as the first issue content, so Blue Ion was able to move right into website planning and design efforts.

A content outline that could organize all the stories of people, places, culture and more was established, key website tools and technical applications were defined, and a preliminary design kit for the website called a "style tile" was created. With those items completed, the pro-

> gramming team began their work to shape the front (what you see when you visit the website) and back (what we use to manage content) of the website.

When the website was complete, our team tested everything, made final edits and adjustments, and launched it. We're thrilled with the end result and hope you are too. As we continue to grow the LOCAL Life community and platform, check back often for new content and features that celebrate the stories, culture and people that make Hilton Head and Bluffton so special.

About the Cover

The first issue of LOCAL Life magazine is a love letter to Lowcountry oysters. We wanted to showcase oysters in a beautiful way on our cover and had many options to choose from. Creative and uber-talented Bluffton photographer Michael Hrizuk submitted our favorite shot. "I captured this image in the waters at sunrise as the tides receded from the intercostal ovster beds along the western shores of Pinckney Island, which lies between the Bluffton mainland and Hilton Head Island," Hrizuk said. Hrizuk used a Nikon D4 with an 85mm lens. Find more of his work online at www.michaelhrizukphotos.com.



online exclusives





BIRD'S-EYE VIEW

LOCAL Life publisher Lori Goodridge-Cribb tours the island in a helicopter with Susan Ochsner, Esmeralda Flores and Chris Grigoriou, who owns the helicopter.



JETSETTER

Outtakes from our "On the Runway" fashion shoot with model Jen Argoudelis Edwards. The jet was provided by North America Jet Charter Group. The hangar was provided by Hilton Head Helicopters.



PARTY-READY RECIPES

Impress even the mostdemanding guests with Bluffton chef Geist Ussery's wow-worthy recipes for mini tomato sandwiches and pimento cheese.



STAFF PIX

LOCAL Life photo editor Lisa Staff was on fire this issue. Find all the extra shots from her October shoots along with behind the scenes video.

To go behind the scenes and stay connected to LOCAL Life. follow and interact with us on social media!









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Candy Do's & Don'ts

Do offer a variety. Don't leave candy bowls unattended. **Do** stick to trusted brands and individually sealed treats. **Don't** hand out baked goods or pennies. Just don't.

Trick or Treat: Where to go

GRAB YOUR BAGS AND BUCKETS. THESE ARE THE 10 BEST SPOTS TO SCORE THE BEST CANDY

Halloween 2017: Tuesday, Oct. 31, After Dark

When looking for the best places to trick or treat, there are options all throughout the Lowcountry. Picking the best neighborhood where kids (and let's be honest, parents) can score the best Halloween candy is a crucial aspect to nailing the holiday.

Here are 10 neighborhoods and hot spots:

HILTON HEAD ISLAND

- 1. Chinaberry Ridge
- 2. Ashton Cove
- 3. Shelter Cove Towne Centre
- 4. Coligny Plaza
- 5. Squire Pope Road

BLUFFTON

- 1. Westbury Park
- 2. Bluffton Park
- 3. Hidden Lakes
- 4. Victoria Bluff
- 5. Tanger Outlets



Costume Ideas

Women: Wonder Woman, Daenerys Targarven (Game of Thrones), Harley Quinn (Suicide Squad), Leeloo (The Fifth Element), Scully (The X-Files) Men: Bob Belcher (Bob's Burgers), Wayne Campbell (Wayne's World), Maverick (Top Gun), Lieutenant Dan (Forrest Gump), Rick Grimes (The Walking Dead) Girls: Moana, Belle (Beauty and the Beast), Flo (Progressive commercials). Hermione Granger (Harry Potter), Daria Boys: Yoda, Chip (Beauty and the Beast), Groot, Minion (Despicable Me), Link (The Legend of Zelda) Pets: Bark Vader Bad Costume Idea: Leatherface. There will be a good time to break out the hurricane chainsaw again. This is not that time.



7 Local Haunts



1. JOSEPH JOHNSON HOUSE (Beaufort)

Also known as "The Castle," this downtown Beaufort home is said to be haunted by the ghost of Gauche, a dwarf jester brought to the area by French explorer Jean Ribaut. Ghosts have been seen in and around the historic home.

2. STONEY-BAYNARD RUINS (HHI)

Numerous ghost stories and reports of paranormal activity surround this historic site. Over the years, some visitors claim to have seen the ghost of William Baynard, and even his entire funeral procession, wandering the site after dark.

3. WIGG-BARNWELL HOUSE (Beaufort)

This historic colonial house served as a hospital during the Civil War. Visitors have heard strange noises and seen ghosts of soldiers.

4. HAIG POINT LIGHTHOUSE (Daufuskie Island)

Haig Point residents and visitors have claimed they felt the friendly presence of Maggie, a young maiden who lived in the lighthouse with her family in the late 19th century. The story goes she died of a broken heart after an unexpected split with a naval engineer.

5. OLD SHELDON CHURCH (Yemessee)

Lying among majestic oaks and scattered graves, Old Sheldon Church is beautiful. Hauntingly beautiful. A few visitors have been overcome with sorrow near the headstone for Anne Bull Heyworth, who died at the age of 38 in 1851.

6. CHAPEL OF EASE (St. Helena Island)

Visitors have reported strange sensations when walking through the deserted church's gravevard. Rumor has it that when workers attempted to seal the vault for Eliza and Edgar Fripp, its ghostly residents wouldn't have it. The bricks used to seal the opening were stacked in a neat pile next to the mausoleum the following day.

7. LIGHTHOUSE KEEPER'S COTTAGE (HHI)

Young Caroline Fripp was the daughter of lighthouse keeper Adam Fripp. During the hurricane of 1898, said to be one of the worst Hilton Head had ever seen, her father passed away. Caroline, wearing a beautiful blue dress, carried out his dying wish of keeping the light burning before the raging storm took her life as well. The legend of The Blue Lady was born. The ghost has been seen at the old lighthouse keeper's cottage, now located in Sea Pines.

Halloween Hits

Get spooky with these classic albums:



For the Thrill of It. Many have tried to do the dance, many have failed. A great track to challenge a fellow ghoul to a dance off. Don't try it alone.



A Graveyard Smash. Whether you love it or hate it doesn't really matter. You've all heard it again, and again, and again.



Horribly Good.

Known for its strong cult following, be glad you're wearing a mask when you bust a move to this kooky soundtrack. It's ok to like men in fishnets this time of year.



Gather 'Round Children. A

creepy classic that keeps on getting creepier. Just spooky enough for kids and adults without being too over-the-top.





Adopt this Pet: Clyde

LOOKING FOR A TRICK OR TREAT BUDDY?

Meet Clyde, an awesome 10-year-old Labrador mix temporarily living at the Hilton Head Humane Association.

This handsome fellow arrived in August 2016 with two younger and smaller dogs. Both friends recently found new homes, so Clyde is eager to find one of his own. He has all of the traits and tendencies of a classic Labrador: Loyal, lovable, happy and friendly to all he meets. He's also move-in ready (microchipped, neutered, vaccinated). Already got pets? No problem. This dapper dude does not show any aggression toward cats or other dogs. He is a bit protective of his tennis ball and his food bowl, but who isn't? The adoption fee for qualified owners is \$100.

MORE ABOUT CLYDE

Breed: Labrador mix Age: 10 human years Weight: 66 pounds Likes: Tennis balls, exercise, being playful and affectionate Dislikes: Being talked to in a baby voice. "I am 66 in dog years. Please stop." - Clyde Adopt him: Hilton Head **Humane Association** www.hhhumane.org 843-681-8686



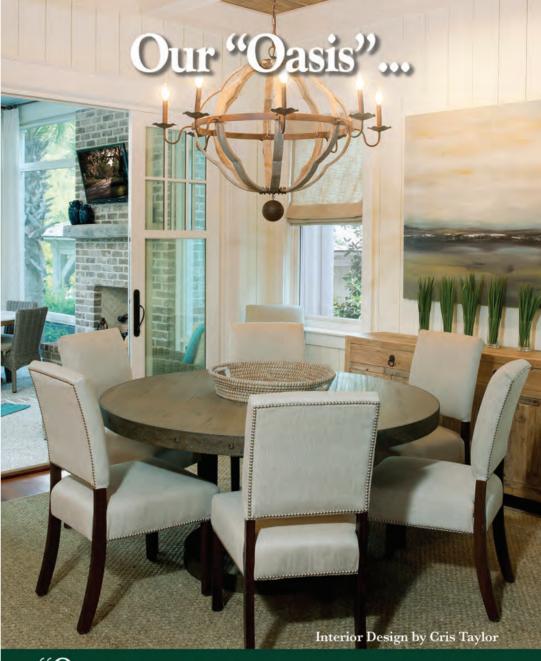
Minneapolis Airline Resumes Nonstop Flights to Savannah

On Aug. 31, Sun Country Airlines resumed nonstop flights to Savannah-Hilton Head Island International Airport from Minneapolis-Saint Paul International Airport. Flights depart Minneapolis on Thursdays and return on Sundays. The seasonal flights are offered September through December and April through June. October fares start at \$330.



'Hilton Head Island' Soap Opera Streaming Soon

Christian news site Faith Wire recently announced the first Christian soap opera is coming soon to Pure Flix Digital, a faith-based entertainment company similar to Netflix. The show is called "Hilton Head Island" and features actors Donna Mills (Knots Landing), Michael Swan (The Bold and the Beautiful) and Antonio Sabato Jr. (General Hospital). The show has been greenlit for a 22 episode run. The show's creator, Tim Pipher, used to live on the island and ran WHHI-TV from 1992 to 2001.



Our home in South Carolina is the only property we own, and when it was built we had very little time to make decorative decisions. Plantation Interiors does beautiful work with only a little direction from us. We trusted Cris Taylor and worked well together over email and phone. Every time I walk into my home I sigh contentedly because it is our oasis. The details bring our large room together – the colors, fabrics, and positioning of the furniture make it a great gathering place for our friends and family – especially our dog (so important!). And every time I have to leave Palmetto Bluff to go back to New York City, I get a little tearful. Peter and I would highly recommend – and have many times – Plantation Interiors to anyone wanting to create the perfect space tailored to their lifestyles."

- Dana Perino and Peter McMahon



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DEEP WELL PROJECT VOLUNTEERS (from left) Dave Dreisbach, Paul Keers, Vince Schulte, Eric Popky and Jim Vick

CHARITY SPOTLIGHT

The Deep Well Project: Islanders helping islanders

PHOTOGRAPHY BY MIKE RITTERBECK

MISSION:

"To help neighbors in need by providing basic assistance in emergency situations. This assistance is immediate and non-bureaucratic, intended to provide clients with a hand up, not a hand out.



HISTORY: A predominantly volunteer-based nonprofit, with a minimum of paid staff, Deep Well has been helping islanders since 1973. The organization was founded by Charlotte Heinrichs as a service to the local community which had suffered illness as a result of drinking contaminated water from shallow wells. Over the decades, other needs evolved and so did Deep Well.

WHO IT HELPS: Local people in emergency situations. It could be a rent payment between jobs, or food for the family when the cupboard runs bare and cash has all but run out. It could be for school uniforms for children, to repair a floor, or build a much-needed wheelchair ramp. The nonprofit provides groceries year round and offers special holiday meals. It also hosts many special events and programs that benefit the community.

HOW TO HELP: Volunteer to work in the office or food pantry. Deep Well also maintains a list of people it can call on who are willing to do a variety of jobs that don't occur on a regular basis, such as driving a client to a medical appointment or helping shop for clothing and shoes. The non-profit always is in need of volunteers who can help pick up donated furniture. Handymen and Spanish-speaking volunteers are coveted.

Donate with cash, check or credit card. The project depends solely on the generosity of individuals, churches, civic and service organizations, the United Way of the Lowcountry, Bargain Box, Heritage Golf Foundation and the Community Foundation of the Lowcountry. No government funds are used. More than 90 percent of a contribution goes directly to program services.

MORE INFORMATION ON THE DEEP WELL PROJECT: 843-785-2849 or visit www.deepwellproject.org



Crossfit 843 Moving to New Location

CrossFit 843 is moving into a new 11,000 square foot facility on Persimmon Road in November. The popular Bluffton gym has been operating out of two leased buildings in Old Town since 2012. The larger location will offer a cafe, a smoothie bar and space for childcare. CrossFit is a group class that focuses on gymnastics, cardio training and weightlifting.



Bike and Surf Barn Planned for Coligny Area

Developers plan to tear down the Atlantic Bike Rental building and the convenience store next to it, making way for a modern bike and surf barn near the Coligny traffic circle. Both of the aging buildings are owned by the Bird family who will operate the new bike and surf shop. The shop will sell surfboards, boogie boards and other beach gear. It will also serve as a convenience store. The town of Hilton Head Island gave preliminary approval for the project. Developers hope for a March 2018 opening.

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Andrew Carmines

IT MAY BE A LITTLE ON THE NOSE, BUT IT'S TRUE IN SEVERAL SENSES: ANDREW CARMINES' RESTAURANT, HUDSON'S SEAFOOD HOUSE ON THE DOCKS, WAS BUILT ON OYSTERS.

As in, the building itself was quite literally constructed on a bed of oyster shells, meticulously crushed and laid by Benny Hudson one layer at a time by tractor as he turned an old seafood processing plant into one of the island's first restaurants.

But it's also true in the more metaphorical sense, although the oysters are just part of it. By virtue of being surrounded by water and being drenched in a history that valued our area's access to the best seafood, Hudson's was dock-to-table before dock-to-table was invented.

And Andrew, whose parents bought the restaurant from Hudson in 1975, has made that history his own, creating Shell Ring Oyster

Company with the goal of making his restaurant the best place to find locally raised cultivated oysters.

"We're looking to grow this oyster venture, because I'm really passionate about that," he said. Already, he's off to a fantastic start.

While he had already leased several spots for harvesting oysters, (Hudson's 3,000 gallons annually), the notion of farming oysters began three years ago. The essential difference between farmed oysters and wild harvested oysters is that, like any other farm, you begin with "seed." These tiny embryonic oysters are placed into bags inside a cage similar to a crab trap, then placed in the



water to grow and thrive. The result is a larger single oyster, more suitable for oysters on the half shell than the clumps of oysters you'll generally see poking out of the water at low tide.

"We put our first seed oysters in the water in May 2015. We harvested around 140,000 oysters the following October, November and December," said Andrew. "I thought at the time, 'wow, this is easy."

Not that there haven't been what Andrew refers to as "educational experiences" along the way in the form of lost harvests due to intrusion from wild oysters and buried cages from Hurricane Matthew. But Andrew has persevered and learned even more about oyster farming

in his two years, and is looking to eventually get a hatchery and nursery on-site at the restaurant as well as move his farming operation closer to the restaurant.

Not bad for a guy who only earned an "honorable mention" for his fourth grade science fair project on oysters. "Yeah, that's basically saying, 'you worked really hard," he said with a laugh.

If the fourth grade could see him now, they'd realize that his hard work has paired with a lifetime of expertise to create singularly delicious oysters rooted in Andrew's love of our local seafood.

"I love our oysters here. From Nov. 1 to March 15, there's not a better oyster anywhere."

Woody Collins

FOR MANY, WOODY **COLLINS NEEDS NO** INTRODUCTION. HOWEVER, IT MAY HELP IOG YOUR MEMORY IF WE REFER TO HIM BY HIS PROPER TITLE: CAPTAIN WOODY.



PEARL OF WISDOM The eastern oyster can make small pearls to surround particles that enter the shell. These pearls, however, are insignificant in size and have no value.

"The first time I came onto the island was in 1947," he said. "I was in kindergarten and came over with my uncle."

It would not be his last trip. The man whose name would one day grace restaurants in Hilton Head and Bluffton began his career on the water in Broad Creek when he bought his first boat. "I called it the 'Little Shell' after a girl I was dating at the time. You can get away with a lot if you name a boat after a woman."

During Collins' first visit to the island, Benny Hudson was still laying down the foundation of what would be his restaurant. By the time he was shrimping and oystering, Hudson's had become an island hotspot. "I kept seeing people drive up to the restaurant, wearing these bright colored pants and everything. I knew they were different," he said. It sparked inspiration in the young fisherman, and he soon opened his own fish market inside a vacant carwash at Coligny Plaza. He rented it on a handshake from Norris Richardson.

"I told Benny Hudson I was going to open a fish market on the south end and keep my boat here," Collins said. "Benny could be tough. I was kind of hesitant to tell him, but I told him. He just said, 'Woody, you'll do real good over there.'"

Eventually, Collins found himself selling off the docks at Palmetto Bay Marina ("We'd have so many people on the dock, their toes would be in the water.") John Rumsey, one of the marina's owners, broke the news to Collins that the marina was being sold and developed. He also offered to partner with him on a new seafood restaurant.

After several years, Collins would sell Captain Woody's, returning to his first love: the water.

"I had the oyster lease in Broad Creek," said Collins. "I started oystering some while I was shrimping, after the season was over. I always really liked oystering. I liked the guys I worked with and I learned a lot."

And while the name Captain Woody's is synonymous with shrimping and fishing, he's always held a fondness for our area's oysters, along with the oystermen who work our area's beds.

"Those local guys are the backbone of the oyster business," he said. "And the oyster business is an absolutely beautiful thing."





Larry Toomer

IF THERE IS A SINGLE FAMILY THAT CAN LAY CLAIM TO AN **OYSTERING** DYNASTY IN THE LOWCOUNTRY, IT IS THE TOOMERS.



FILTER FEEDERS One oyster can filter more than 50 gallons of water in 24 hours.

Larry's roots here run three generations deep, back to his grandfather Simpson V. Toomer, who arrived in the Lowcountry in 1913 to work at an oyster factory on Jarvis Creek. He eventually opened his own, where the north end Crazy Crab now stands, which produced canned oysters and later raw shucked oysters.

Of Simpson's four sons, three continued in the oyster business, including Larry's father Frank. And it was among this generation that young Larry got his start.

"My father and uncles had oyster houses on Hilton Head Island, and from 2-3 years old that's what I remember. That's where I was," said Larry. By age 8, he was going out harvesting oysters by himself (as long as he stayed within sight of shore). By 13, he was allowed to venture out further, pulling in 125 oysters a day.

While his uncles maintained oyster houses at Buckingham Landing, Jarvis Creek and his father ran his own on Skull Creek, Larry would eventually seek out other waters in which to build his fortune, heading to Key West, Fla., in 1976 where he worked as a shrimper, buying his own boat just a few years later. For a decade he worked the waters of the Gulf Coast before returning to the Lowcountry.

He's called the Bluffton Oyster Company home since 1993, when he was brought in to run the place by the Reeves family. The last oyster shucking house in a state that once lived and died by its oyster industry, the factory had been a Bluffton landmark since the early 1900s. A beautiful park now surrounds it on county owned land Larry leases.

As a member of the Bluffton Town Council, Larry has fought diligently for 15 years to protect the waters that have given so much to his family. He's put contamination in the May River under the microscope both metaphorically and literally - in his quest to keep our water clean.

"Pollution will kill us all if we allow it to happen," he said, noting that he's helped get funding for studies into contamination in the May River. Those studies have overwhelmingly shown that people are to blame - particularly, septic tanks and drain fields on waterfront areas.

"We're building a solid platform of DNA evidence to prove it's the human presence. It's a hard, complicated battle, but we're winning."

For a family dynasty built on the pristine waters of Beaufort County, it's a battle worth fighting.



MOST PEOPLE EITHER LOVE THEM OR HATE THEM. THERE'S LITTLE IN BETWEEN WHEN IT COMES TO a taste for oysters.

While the pearl oyster is renowned for producing beautiful natural and cultured pearls, other oysters are notable for their distinctive taste and texture when boiled, steamed, fried, or enjoyed on the half shell. Some people avoid eating oysters because of their high cholesterol content. Despite this, these sea creatures do have some positive nutritional properties. What are the health benefits of oysters?



THEY'RE LOW IN FAT & CALORIES

Despite the perception that oysters are high in cholester-ol, they actually contain only around 50 mg of cholesterol per serving, which is well within the recommendation of less than 300 mg per day. Plus, six medium oysters have only one gram of saturated fat and 57 calories. With this type of profile, oysters can be enjoyed in moderation by almost everyone.



THEY'RE HIGH IN PROTEIN

Oysters are a decent source of low fat protein with six medium oysters containing about six grams of protein. The protein found in oysters is high in quality and is usually easier to digest than land-based forms of protein such as chicken and beef.



THEY'RE HIGH IN ZING

Oysters are the richest source of zinc of any food around. Zinc plays an important role in wound healing and in maintaining a healthy immune system. It also may help to prevent night blindness. Zinc deficiencies are common in alcoholics and people with kidney disease. Oysters are also a good source of other minerals including calcium, magnesium, and iron.



A GOOD SOURGE OF VITAMINS

Oysters are a good source of vitamins including vitamins A, B, C, and D. Seafood is one of the few natural dietary sources of vitamin D, a vitamin that's showing new promise for disease prevention.



THEY MAY REALLY BE AN APHRODISIAG

Oysters have often been called aphrodisiacs, but there's been little scientific evidence to back up these claims – until now. A study presented to the American Chemical Society revealed that oysters contain two amino acids that raise levels of the sex hormones testosterone and estrogen. Higher levels of testosterone generally have a positive effect on sexual response, although it's less clear-cut whether higher estrogen levels are important for libido. Nevertheless, there may now be some scientific basis for calling oysters aphrodisiacs.



WHAT'S NOT SO GOOD ABOUT OYSTERS

Oysters are relatively high in sodium making them a poor choice for people with heart disease or hypertension. They also may contain a bacteria called Vibrio that can cause illness when oysters are eaten raw, particularly in those with a weakened immune system. The best way to reduce this risk is to broil or grill them until well-done. They're also not a good source of omega-3's as are some seafoods.



Well-cooked oysters are a healthy source of protein for those who don't have to watch their salt intake. Plus, they may have the added benefit of spicing up your sex life!





How to Reduce the Signs of Aging in Your Skin

STORY BY KAREN MITCHELL

Although nobody wants to think about it, everyone will go through the aging process at some point, and you are likely wondering if you can do anything about it. Luckily, you can try a range of methods to keep your skin looking as fresh and vibrant as it did when you were younger. With the right plan on hand and a little dedication, you won't have much trouble when it comes to restoring the fresh and healthy look of your skin. When you use a proven strategy and remain committed to your goals, you will be amazed after you see what you can achieve.



When your skin becomes dry, any lines or wrinkles that you might have will be much more visible, and you will want to avoid that problem. In their quest to preserve or regain their youthful appearance, people often overlook the power of a good skin moisturizer. If you use one each day, it will give your skin a healthy glow that you won't be able to ignore, but it will also reduce the appearance of fine lines and the other signs of aging. Since you can find many products from which to choose, you will want to try different types until you discover one that works better than the rest.



If you have been feeling stressed out over work, family obligations or one of life's other responsibilities, it can take a toll on the health of your skin. When your body is stressed, it will produce a hormone called cortisol, which will break down and damage your skin cells. Being stressed out for extended periods can accelerate the aging process, but you are not powerless to combat the problem. You can try **meditating several times each week** if you want to reduce the amount of stress that you experience.



The way that you live your life and the choices that you make will play a role in the appearance of your skin as you age. Smoking and drinking in excess can harm your body, and you will notice lines and wrinkles before you know it. On the other hand, eating fresh fruits and vegetables can work wonders for battling the signs of aging. These foods contain antioxidants and other nutrients that will keep your skin at its best for as long as possible. Also, ensuring that you get plenty of sleep and stay hydrated throughout the day will also impact the quality of your skin.

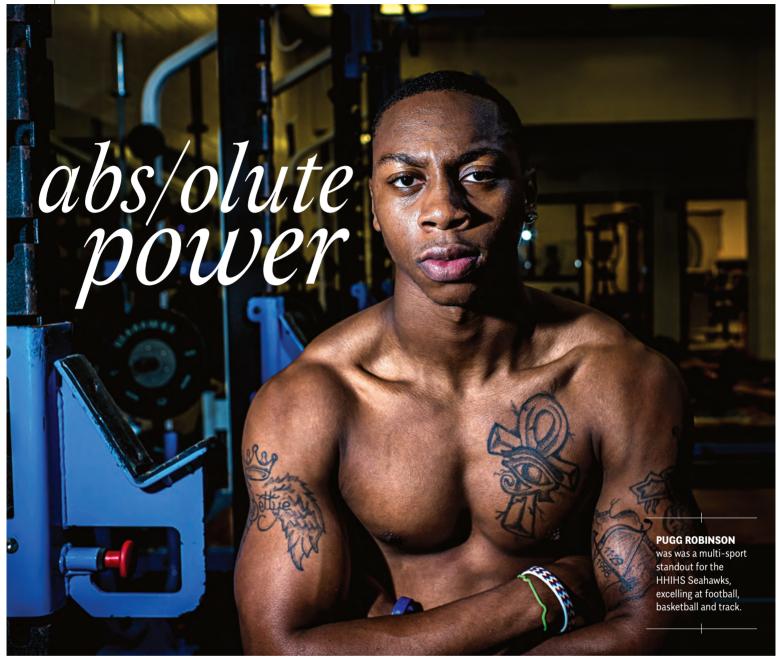


By now, we all know the basic skincare commandments: don't go to sleep with your makeup on. Always moisturize. Use SPF like your life depends on it. But there's a new complexion mandate you might not be as familiar with: **use a serum**. We're serious; adding serums to your skincare routine will make a difference to the way your face looks and feels. To **find the perfect anti-aging skin care strategy**, reach out to one of the many qualified dermatologists or skin care professionals here in the Lowcountry.

Although aging will catch up with everyone at some point or another, taking a few steps to maintain your youthful look can significantly reduce the impact of aging on your skin. While a good moisturizer can mask the signs of aging, making smart choices can reduce and reverse the damage, making your skin appear smooth, vibrant and healthy.

MOHS SURGERY & DERMATOLOGY





STORY BY LIZ PROCTOR + PHOTOGRAPHY BY MIKE RITTERBECK

BUILDING A BETTER CORE WITH LOCAL STAR ATHLETE **PUGG ROBINSON**

Think of your core muscles as the sturdy central link in a chain connecting your upper and lower body. Whether you're hitting a golf ball or sweeping the floor, the necessary motions either originate in your core, or move through it. Strong core muscles enhance balance and stability while weak or inflexible ones impair how well your arms and legs function.

Here are a few easy ways you can improve your core strength, as shown by standout athlete Da'Jon "Pugg" Robinson, who is attending Limestone College on both a football and academic scholarship.



Liz Proctor is the strength and conditioning coach at Hilton Head Island High School and is the director of "Be an Athlete," a summer strength and conditioning program.

PUGG'S PUNISHMENT WANT ABS? TRY THESE MOVES:



RUSSIAN TWIST ON A BALL Starting with your head and shoulders on top of the ball, engage your core by squeezing your belly button into your spine. This will engage your transverse abdominus (your internal weight belt). While keeping your hips up and squeezing your glutes, rotate your upper body with your arms straight, rolling over onto your triceps. Rotate back to the center with your arms extended toward the ceiling. Repeat this step, alternating sides, up to 15 reps. Progression: Hold weight with your hands.





TRY THIS:

OBO ON A BALL Start with your bottom leg on top of the stability ball. Bend the bottom leg back and keep the top leg locked straight against a wall or platform. Again, engage your core (squeeze your belly button into your spine) and curl down the ball sideways as far as you can go. Come back up to the starting position. Increase the level of difficulty by adding a weight across your chest. Make sure you repeat all steps on the other side.

VARIATION:

OBO ON A BENCH This is the same idea as OBO on a ball, except with a partner. You can add weight to increase difficulty.



TRY THIS:

PARTNER MEDBALL Secure your feet, lean back at a 45 degree angle and toss a medball back and forth without breaking your core. Progression: Add a Russian Twist by having your partner toss the ball to your hands, placed by your hip. Alternate sides, staying in a 45 degree angle.

VARIATION:

PARTNER MEDBALL OVERHEAD

Add a level of difficulty with tossing the medball overhead, staying in a 45 degree angle.



TRY THIS:

3D PUSHUP SHOULDER CIRCUIT Start

in a pushup position on dumbells. Row dumbbell to your armpit, then punch to the side, following with your face. Row and punch to the ceiling. Repeat steps back, keeping your eyes on the dumbbell until returning to the starting position. Alternate sides. Repeat 5-10 times without breaking your core.

TRY THIS:

ELBOW BRIDGE ON ROLLER

Place your forearms in the middle of a roller with your elbows directly under your shoulders. Keep your hips and shoulder blades parallel to the floor.

VARIATIONS:

PUSHUP PLANK ON A

ROLLER Increase difficulty by progressing to a pushup plank. Keep your hands directly under your shoulders and hips and shoulder blades parallel.

PUSHUP PLANK WITH SPI-

DERLUNGE Keeping your core and arms tight, drive your knee to your elbow. Alternate sides or stay on one side without touching the floor with your foot.

PUSHUP PLANK WITH HIP

EXTENSION Same as the pushup plank, except squeeze your glute and lift your leg off ground while keeping your leg straight. Repeat this 10-12 times on the same leg, or alternate legs.



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OCTOBER TUSMIOM

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Pearls: Fine & Fun



THIS CLASSIC GEM HAS FINALLY GOME OUT OF ITS SHELL

Traditional views of pearls as old-fashioned jewelry are changing. Thanks to the influence of celebrities such as Katy Perry, Angelina Jolie and Keira Knightley, numerous brands are now marketing these gems to younger generations. Classic, elegant and always sophisticated, pearls have always been one of the most popular and meaningful gifts. Here are some of our favorites, available at local businesses.

Pearls for Every Occasion.

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STORY BY <u>DEAN ROWLAND</u> PHOTOGRAPHY BY MARK & LISA STAFF



IUSTICE MELLENCAMP IS AN ISLAND GIRL. SHE LOVES THE BEACH AND HER LOWCOUNTRY LIFE AS A WIFE, MOTHER, SISTER AND A DAUGHTER OF ROCK AND ROLL HALL OF FAMER JOHN MELLENCAMP. FOR THIS INDIANA-BORN PROFESSIONAL HAIR STYLIST, IT'S FAMILY FIRST.

The stunning 32-year-old moved to the island when she was 4 and grew up in Sea Pines with her mom (Victoria Granucci) and a sister (Teddi Jo) after her parents divorced. She attended Hilton Head Preparatory School for 12 years where she met her future husband, Michael Moore. Her father had bought other homes in Sea Pines and Palmetto Dunes, and then built a home on Daufuskie Island about a decade ago. Justice and her family recently moved to Bluffton. LOCAL Life sat down with Justice to find more about this island girl:

LOCAL Life: When did you first visit Hilton Head?

Justice Mellencamp: I was too young to even remember the first time we came to Hilton Head. There are pictures of our family at our beach house in Sea Pines, and I'm maybe a year old. My mom and dad bought a house right next to the Beach Club which was a little shack then with a slushy machine - and it's still there. I grew up in that house. They bought the house in the late '70s.

LL: Why was your dad intrigued with Hilton Head?

JM: He used to go on long motorcycle trips with his buddies from Indiana, and they used to go to Myrtle Beach... and I think going to Myrtle Beach got tiresome after so many years. Myrtle Beach is not Hilton Head. He had heard about this island; it's private and it's quiet... So that's why they decided to buy a second home here.

LL: Why do you live here?

JM: My husband and I grew up on Hilton Head together; he grew up in Sea Pines as well, so we have been friends since we were 4 years old. We dated in high school, when our parents let us, and then left for college... We were always together... The island is beautiful and has such a sense of home for both of us

LL: How did your dad make your wedding special in 2014?

JM: We had a small, intimate wedding with about 40 guests at my dad's house on Daufuskie. He opened up his home to our closest friends, which was a huge gift. Then we went over to the Melrose Beach Club for dinner. Then we took the Vagabond ferry into Harbour Town where we met 40 more guests; so we had 80 or 85 people at the Quarterdeck. We did a cocktail reception there... We're sitting there and my dad's violinist stands up and gets her



violin, and then my dad stands up and says, "Because we never talked about a father/daughter dance, I'll have Miriam (Sturm, a longtime band member) play a special song for you." It was so beautiful and I don't even remember what it was. And we had our father/daughter dance right there. Totally unplanned. That was sweet.

LL: Your father became a grandfather when he was 37. What's he like as a grandfather in his mid-60s?

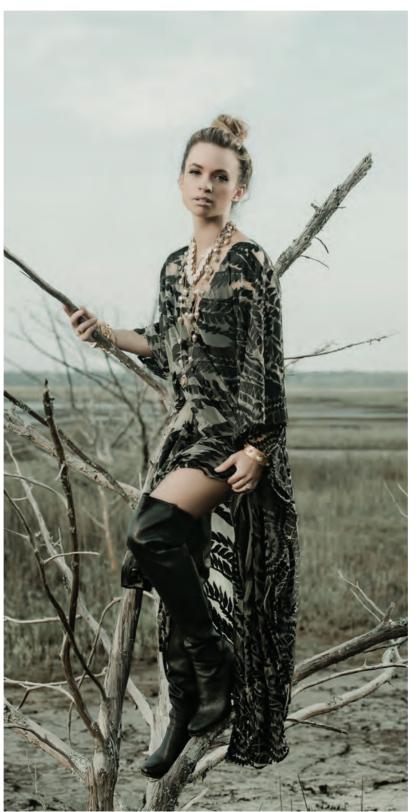
JM: Way more laid back. He has gotten to be a lot more mellow with his age. We were all at his house this weekend (in Indiana for the wedding of her oldest sister), all the little kids running around, the noise doesn't seem to bother him. He's a very handsome grandpa. All of our children call him Peepaw... And I think he has noticed, as I have myself, how quickly things have gone by.

LL: When did you first realize your dad was famous?

JM: It probably wasn't until middle school. When I was very young, I thought he was a professional painter because he did these big portraits... When I was 12 or 13. I started to realize this is pretty cool to get to go to this place or that place. I had all these stamps in my passport. That's pretty cool. He tried to take as many of his kids as he could to go with him. He felt that seeing the world was a very important side of life.

LL: How are you and you dad similar and different?

JM: We both have a touch of OCD (obsessive-compulsive dis-



DADDY'S GIRL Justice Mellencamp still chokes up a bit when she watches her father perform.

order), but his is worse than mine. We're both pretty headstrong. But we're also homebodies. We would much rather sit at home with our families than out doing things... I have much more patience, which came from my mom... He had very high standards for his family. He's very different than what I think a lot of people think... and he has a great sense of humor.

LL: What is your favorite song of your dad's?

JM: "Ain't Even Done with the Night." I just have always loved that song. That might be the only song of his I have on my phone... And, of course "Jack and Diane." and all the ones that have been around forever. I have to admit, every time I see him in concert. I choke up a bit." (She last saw him perform in St. Augustine, Fla., in June.)

LL: Your dad is a musician and an artist. Do you have a special creative talent?

JM: Before I had my children, I painted guite a bit, oils and acrylics. Now that I have children, I still sketch. When we were kids, we were not allowed to watch TV during the daytime when we were with our dad. So he set me up in his art studio with an easel, and he said, "Here's all my paints; here's all my brushes; there's a million art books over there: pick one and copy it." So I did a Picasso and it's hanging here today (in her house)... Looking back, it was such a great lesson to teach your kids.



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Oysters.

Half of the
Lowcountry seafood dynamic duo

> STORY BY LISA ALLEN PHOTOGRAPHY BY MICHAEL HRIZUK

Google has our number. Type "oysters" into the search bar and if Google knows you're in the Lowcountry, you don't get the encyclopedia entry for oysters. Instead, you get a list of local restaurants that serve them.

That's because oysters and shrimp are what we are all about. These creatures have fed our stomachs, souls and wallets for generations.

"What makes our area special is that Beaufort County controls its watershed. There are no rivers or streams so the salinity is high and water quality is very good," said Al Stokes, executive director of the Waddell Mariculture Center in Bluffton.

In other words, we don't inherit water quality problems from upstream like other areas along the East Coast. No freshwater waterways dump into our creeks and tidal basins.

What that means for your tastebuds is a delectable oyster that is the perfect combination of sweet and salty. From restaurants to backyards and parks, oysters, raw or roasted, are standard-fare, especially in the fall. October's social calendar is jammed with oyster roast after oyster roast, many serving as fundraisers for local nonprofits.



"the Southeast might become to oysters what Napa Valley is to wine."

The growing popularity of mariculture oysters also contributes to the boom of our local oyster industry. The nurtured oysters are grown in cages that are either resting on the creek bottom or suspended in the water, like little submerged farms. The industry is led by Lady's Island Oyster Farm in Seabrook, May River Oyster Co. in Bluffton and St. Jude Farms in Colleton County.

A recent NPR piece outlined how the Southeast might become to oysters what Napa Valley is to wine, with subtle flavor differences depending on where they are grown.

"Growing" oysters is nothing new, but it is just emerging here, said Julie Davis of the S.C. Sea Grant Consortium. Davis is a living marine resources extension specialist for the consortium, serving as an advisor to the local growers. She earned her master's degree in the subject from Auburn University. The coalition is comprised of universities, state and federal agencies. Its mission is to promote wise use of coastal and marine resources.

Oyster farming also got a boost from South Carolina lawmakers, who passed a law this year allowing year-round harvesting for commercial oyster growers. Usually, harvesting is halted during the warm summer months because of Vibrio bacteria in raw or undercooked shellfish, which can cause serious stomach distress, and in some instances death. The bacteria occurs in warm weather while intertidal oysters are out of the water during low tide. Farm-grown oysters can be kept under water, handled in cooler temperatures and tested to avoid bacteria. The new law requires grower training and other requirements to prevent the illness.

Davis said the suspended harvest season made it very difficult for oyster farmers to survive. "They had to go for four or five months with no revenue. In the meantime, they lost customers because restaurants and fish markets went elsewhere for oysters. Tourists want to experience South Carolina seafood. Mariculture oysters will allow that to happen year-round."

Davis said cultivating oysters poses no threat to the wild resource and might even protect it from overharvest.



THE LIFE OF AN OYSTER

South Carolina oysters are the eastern oyster, *Crassostrea virginica*. The oyster feeds by filtering food particles from the surrounding water. Water and particulate matter are drawn into the oyster by the motion of small, fringe-like arms near the gills called cilia. The oyster determines which particulates are food and which are silt. The food particles are transported to the stomach while the silt is delegated to mucus near the gills and then discarded. A single large oyster can filter up to four gallons per hour.

This ability to separate food from silt allows oysters to survive in waters of high turbidity which is common in many estuaries. Their filtering ability removes not only suspended sediments from water, but can cleanse water of various pollutants, too. But oysters can only do so much to keep our waters clean. If we give them too much junk in the form of fertilizers, fecal material or other chemicals, we can't eat them. If we overload them, we kill them.

In a sense, oysters are our "canaries in the coal mine." If our oysters are in trouble, our water quality is in trouble, too. Luckily, so far, so good, although harvesting is often halted after heavy rains wash pollutants into the water.



"Plan for the life you want or risk dealing with the life you don't."

— John Rush

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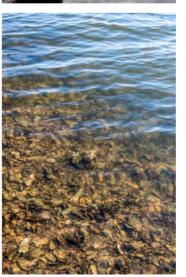
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Oysters reproduce by spawning tiny larvae that float in the water in search of a hard, clean surface on which to attach. After three to four weeks, if they can't find a place to attach, the larvae sink to the bottom and die. If they do find a suitable surface for attachment, the larva secretes a fluid that cements the shell to the object. Unless removed by some external force, the oyster will never move again. Almost any hard, clean surface is acceptable for attachment, but the most favored surface is another oyster shell. Thus, it's important to add your post-roast oyster shells to collection sites around the county so they can be collected and purposely placed to attract oyster larvae.

After attachment, these small oysters are called spat. In southern waters there is a nearly continuous setting of spat during warm weather. This frequently produces overcrowding and results in thin, elongated oysters, often in clusters that are formed by successive sets, one attaching upon another. Each oyster in a cluster is used by succeeding generations. The cluster continues to grow as each new set occurs. Sometimes clusters reach a foot or more in thickness. The added weight of additional individuals tends to push the lowermost oysters into the mud where they eventually suffocate.

Harvesters are encouraged to "cull in place," meaning breaking apart clusters while harvesting, thereby leaving smaller oysters in place for future growth. It takes about three years for an oyster to grow to harvest size.

THE BLUFFTON OYSTER COMPANY

No one knows oysters better than the Toomer family of Bluffton.

Since 1899, the family has been pulling oysters from area waterways from September to mid-May. Its present incarnation, the Bluffton Oyster Company, sits on reclaimed land built up by more than 100 years of discarded shells from previous shucking operations.

The business, one of the last commercial oyster packing houses on the East Coast, had a lot of competition in the 1920s, with five different oyster operations in the Bluffton area. In addition to selling the prized May River oyster meat, the shells were sold for road surfacing and chicken scratch.

Today, the shell stock is unloaded on the docks, washed with fresh water, and then put on the shucking tables where shuckers open the oysters and place the meat into stainless steel cans. In the packing room, the oysters are washed in a skimmer and packed into 12-ounce, quarts or gallon containers. They are placed into a refrigerated holding area until delivery.

But the business is changing, Tina Toomer said.

"We've changed our business over the past five years because our main shuckers were women in their 70s and 80s. There wasn't anyone coming up to replace them, so we changed our process that makes the slower process safer. We heat shock them, which kills any bacteria."

The Toomers also moved away from wholesaling oysters to retail sales.

They sell everything they harvest to local restaurants, including theirs in Bluffton, and Sea Eagle Market in Beaufort.

Toomer said an ongoing challenge is state-required recordkeeping of the temperature of the oysters every four hours. They must move the oysters to a refrigerator within 12 hours.

"Our oysters are still handpicked and hand shucked," Toomer said.

HOW TO PROTECT OYSTERS

As demand for oysters continues to grow, efforts to protect them have to rise as well.

For starters, slow your boat down, Toomer said. Wakes near oyster beds from ever-increasing boat traffic keep the larvae from being able to attach and hang on.

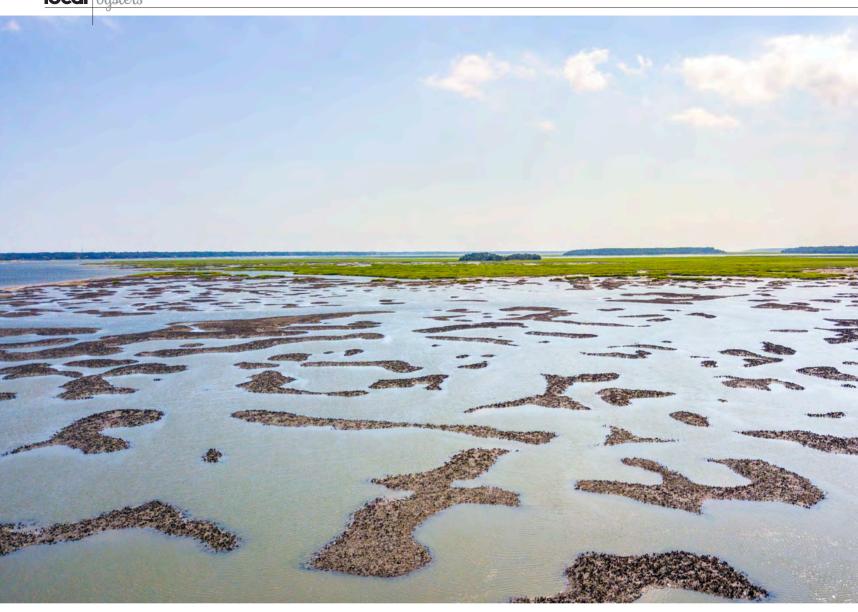
Take your old shells to collection points around the county. Baby oysters love to attach to oyster shells. If they don't find a firm surface on which to attach, they'll die.

Continue to insist on smart development that keeps our local waters clean.

"Everyone in Bluffton knows how important oysters are to our economy," Toomer said.







Oh... is for oysters

A COLLECTION OF STORIES UNCOVERING THE HERITAGE OF OUR HERO IN A HALF SHELL

> STORY BY BARRY KAUFMAN, PHOTOGRAPHY BY MICHAEL HRIZUK

OYSTERS AFTER MATTHEW

On Oct. 8, 2016, Hurricane Matthew caused widespread destruction on Hilton Head Island and in Bluffton. The weeks and months that followed saw the Lowcountry dig itself out from beneath a mountain of vegetation and debris.

Our area's waters were hit just as badly as the land, and as recovery focused on repairing and rebuilding homes and businesses, area oystermen were forced to miss out on the height of the season.

"We were shut down for the entire month of October," said Austin Harter of May River Oyster Company.

In fact, South Carolina Department of Health and Environmental Control had shut down all oyster and clam harvesting statewide three days before the storm hit as a precautionary measure. Heavy rainfall ahead of the storm carried with it the strong possibility of contamination from runoff. With the closures, that year's Bluffton Arts and Seafood Festival went on without its traditional oyster roast.

And on Hilton Head Island, Andrew Carmines saw his then-fledgling oyster farm almost entirely uprooted by the storm.

"We lost 80 percent of our shell



stock after Matthew," Carmines said. The shifting sands on Carmines' oyster lease tend to shift fairly regularly, a slow churn he can usually mitigate by lifting the cages and setting them up on top.

"When we had the hurricane, we had three months' worth of sand pile up. Plus, we didn't have a low tide for three days after the storm so we couldn't get out to them. A lot of them got covered up and suffocated."

No such damage was reported following Tropical Storm Irma.



IN THE TUB

While compiling all of the oyster information for this issue, we stumbled across this intriguing photo of Captain Woody Collins (center). We asked him to explain: "There were two locally famous fishermen there and myself. Captain Stratty Pollitzer (left) and captain Billy North (right). Both of them were well known local fishermen and loved by many. Stratty's son Christian and Christian's son Stratton continue in their fathers' footsteps - they are both professional charter fishermen on Hilton Head. The picture was taken about 1972 on the F/V ARENAS. We were all commercial fishing together for snapper and grouper. The barrel was a 'chill' barrel. Salt water and ice was put in it and we would put freshly caught fish in there to prechill them before icing them down in the hold of the boat. If you look at Stratty's face carefully, he has a concentrated look about himself. That's because he was using the other hand to relieve himself on Billy's leg. Pure Stratty humor. He was always the life of the situation. When we were out fishing, we would actually take baths (separately) in the barrel."



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WHAT'S IN A NAME?

In Virginia, they'll tell you there's nothing like a Chincoteague oyster. On Long Island, you're eating Blue Point oysters or nothing.

So what's the difference between the two? From a physiological standpoint, nothing. Up and down the East Coast, no matter what regional name they're given, you're eating the same animal: Crassostrea virginica, the eastern oyster.

"What makes them different is the salinity of the water, the minerality of the water, the bottom structure, the wave action, the tide influence, the water temperature, and so on," Carmines said. "All those factors make an oyster from Hilton Head Island different from an oyster on Long Island. And it creates that sense of place where you're eating them."

HOW BILL MARSCHER CHANGED OYSTERING

Prior to the late 80s, if the Department of Health and Environmental Control (DHEC) came in and shut down an oyster bed, it was shut down. "There was no discussion or any way to appeal that," local ovsterman Woody Collins said.

After DHEC shut down Collins' beds on Broad Creek around 1982, Collins was approached by fellow local Bill Marscher, who asked Collins to speak to area groups about his plight. Eventually, Marscher formed a group called the Clean Water Taskforce that took on DHEC, forcing it to change its closure process.

"They took this on and made it into a fight," Collins said. "They reversed the whole course of how DHEC does things, cleaned up Broad Creek and got it reopened." After a four-year process and a visit from South Carolina's governor, the Clean Water Taskforce enacted sweeping changes to how our area's waterways are governed and regulated, including the creation of stormwater utilities and runoff control.

"Bill Marscher did more for Beaufort County than anyone I know, and for no personal gain," Collins said. "He did things selflessly."



HOW DO YOU TAKE YOUR OYSTERS?

There are as many ways to prepare oysters as there are names for oysters. You can fry them, steam them, roast them, smoke them or just slurp them right off the shell. So which way is the best?

"I've probably cooked them 20 different ways. Most people around here like them roasted, but I like them raw with nothing. Maybe a little hot sauce," Bluffton Oyster Company's Larry Toomer said. "People ask, 'Are the oysters OK to eat raw?' I tell them, 'Check the obituaries. If I'm not in there, they're still good. Because I eat them every day."

Although, he added, "A fried oyster and a plate of cheese grits is hard to say no to."

One new twist on the old tradition is something that Carmines calls a "Carolina Rooster." Lightly smoke your oysters (5 to 7 minutes at 220 degrees so they're still nice and moist) then serve on a saltine with a dab of horseradish, a dab of cocktail sauce, a slice of jalapeno and a dash of hot sauce.

"It gives you this slight smokiness, along with the saltiness and the heat," Carmines said. "I love smoked oysters; that's such a Southern delicacy."





OLD SCHOOL. NEW SCHOOL

While oystering in the Lowcountry goes back well into prehistory, its methods have changed over the years. From the native American days of hand-carved canoes and handpicking to the old cannery innovations of steamers and shakers, innovation has always played a part in oyster harvesting here.

But sometimes, the old-fashioned ways are still the best ways.

Richard Mitchell has been oystering on Hilton Head Island for 67 years, working for himself on his Broad Creek lease for the last 10 to 15 years. The epitome of old school, he holds to the traditional methods of oyster harvesting he first learned years ago.

"You have to pick oysters by hand, one at a time. Nothing ever changed with that. Nothing's going to change with that," he said.

That said, there is a new school on the rise in the form of oyster farming. May River Oysters is one of the firms around here pioneering this new art in oystering. In its third season of operation, May River Oysters gets 2-3 millimeter seeds from a Lady's Island hatchery and then grows them to size in the May River.

"There are a lot of farmers up north who have been doing this for 20 years," local oysterman Andrew Carmines said. "I have them in off-bottom gear, like a modified crab trap; they grow in a contained environment for their entire life."

The result is an oyster that grows 360 degrees, wide and deep, without having to compete with other oysters in a cluster



PHOTO PROVIDED BY HILTON HEAD ISLAND CHAMBER OF COMMERCI

THE HISTORY OF THE OYSTER, PART 1

You remember the gold standard, right? But did you know there was at one point in history an oyster standard? The Roman Denarius, a silver coin roughly equivalent to a day's wage for most laborers, was at one point based on the value of a single oyster.

This came during the 284-305 A.D. reign of Emperor Diocletian when oysters became so scarce that armed guards were posted around oyster beds. As an interesting corollary, oysters would once again need armed protection when, in 1970, an agent of the shellfish section of the South Carolina state board of health was attacked by a group of oyster poachers he'd come upon. A resolution in the statehouse shortly after required shellfish agents to be armed and trained.



SOME LIKE IT HOT

Tradition has long linked oysters to romance, ever since the goddess of love herself, Aphrodite, surfed an oyster shell into a Botticelli masterpiece.

But about those rumors that oysters are an aphrodisiac? Turns out, they're no more an aphrodisiac than green M&Ms (another reputed, and debunked, aphrodisiac).

That said, there have been strong scientific links between zinc deficiency and erectile dysfunction. And guess which delicious morsel of the deep comes packed with zinc? You guessed it: oysters. We're no doctors, but if you really needed a reason to eat some oysters, you now have science backing you up.

THE HISTORY OF THE OYSTER, PART 2

Here on Hilton Head Island, you'll find a number of ancient shell rings, the last remaining markers of the prehistoric native Americans who came here following the seasons.

These shell rings are remarkable not only in that they give us insight into a prehistoric culture of hunter-gatherers, they also intrigue us with the mysteries of history. Many theories have been formulated as to why nomadic tribes would create such structures, tall berms arranged in a large circle sometimes several feet high, and each has been in turn shot down. Did they hold some ceremonial significance? Were they simply a way to mark a particularly good campsite after a season away? Is that just how they kept their garbage out of the campsite? The answer has been lost to antiquity.



THE HISTORY OF THE OYSTER, PART 3

Tabby ruins can be found all over Hilton Head Island, the last reminders of Antebellum ingenuity in creating a concrete-like substance from the abundant oyster shells found throughout the Lowcountry.

The recipe is complicated and labor intensive, but essentially you just crush and burn oyster shells until you get what's called "quicklime." This quicklime is then mixed with sand, water and more crushed oyster shells until it forms a mixture which can be poured into molds and used like bricks.

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Oyster recycling program to restore Lowcountry beds

STORY BY HALLIE MARTIN PHOTO BY MARK STAFF



After they are harvested from Lowcountry waters, local oysters make their way to many oyster roasts and restaurants. But the shells usually end up in the trash, even though they could be used to encourage the growth of more oysters.

"We have barely a 15 percent recycling rate. Oyster shells are not making their way back into creeks where they belong," said Dr. Jean Fruh, executive director of the Outside Foundation.

The closest oyster shell drop-off site to Hilton Head Island is near Waddell Mariculture Center in Bluffton. "Oysters mean so much to the history, culture, and people of the island. We can do better," Fruh added.

During the summer, the Outside Foundation announced the Oyster Recycling and Reef Build Initiative (ORRBI), a community-based oyster shell recycling and bed restoration project. Plans include oyster shell dropoff locations on Hilton Head Island, identifying priority sites for oyster bed restoration, a campaign to encourage restaurants and residents to drop off used shells, shell bagging and reef restoration projects. Another plan includes forming a volunteers group to help collect shells from restaurants.

The Outside Foundation is working toward identifying a drop-off recycling site this fall. From there, construction of the platform and signage will be installed. After three to six months (just enough time for Mother Nature to do her job and naturally sanitize the shells), the oyster shells will be stuffed into mesh bags and placed back in strategic locations throughout Lowcountry waters to shore up the substrate to help oysters latch and grow.

It's the ultimate circle of life for an oyster. Immature oysters need a solid surface to grow, and the ideal structures are adult and dead oysters. These beds are more than fertile grounds for baby oysters; they also help prevent erosion.

ORRBI was made possible through a \$9,015 grant awarded to The Outside Foundation through the Patagonia Environmental Grant program. It is a collaboration with the South Carolina Department of Natural Resources (SCDNR), the South Carolina Oyster Restoration and Enhancement (SCORE) project, 12 Recycling, Experience Green and the Town of Hilton Head Island.

For more information on volunteering, contact jean@ outsidefoundation.org or 304-642-1820.

Lowcountry Oyster Trail planned

AQUATOURISM AND SEA-TO-FORK GULINARY MOVEMENT WILL **COMBINE TO** ASSIST MARINE RESEARCH



Oysters, that gourmet delight prized for over 4,000 years in the Lowcountry, will soon be at the center of a new "aquatourism" initiative set to launch this fall. The Lowcountry Oyster Trail, will highlight the region's famous oysters, and its growing role in the red-hot "sea-to-fork" culinary movement.

"The Lowcountry Oyster Trail is an exciting multi-faceted economic development concept highlighting wild and farm-raised oysters," says Bluffton resident Larry Hughes, mastermind behind the LOT. He's orchestrating the trail's development and growth. "We also plan to shine a spotlight on the men and women who grow, harvest, shuck, prepare, cook and serve Lowcountry oysters."

The LOT will guide residents and visitors to restaurants, wine bars, outdoor adventure sites, museums. and historical and cultural sights with a host of packages and immersive experiences for all ages. Partners in the trail will include oyster growers, food and beverage operators, hoteliers, educational and cultural attractions, and retailers. Each partner will display a plaque identifying them as part of the LOT and marking them as a steward of the trail experience.

The website LowcountryOysterTrail.org will lend itself to the lore and legend of oystering and as a pathway for site visitors to learn more about the special Lowcountry environment. "The fun will help support a fund, the 501(c)(3) philanthropic arm -- the SC Lowcountry Oyster Trail Fund – at the Community Foundation of the Lowcountry. This fund will help provide oyster and marine ecosystem research and preservation," says Hughes.

Special hospitality packages may include lodging, unique Chef's Table offerings, oyster tasting rooms pairing single select oysters with special wines or craft beers. and on-site visits to an oyster farm. Additional offerings include outdoor adventures/dolphin encounters in the May River and surrounding sounds, educational boat trips, one-of-a-kind nature talks, and shopping discounts.

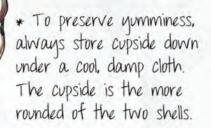
The trail will allow participants to custom design their very own unique "oyster experience" in the Lowcountry. A family can perhaps start their LOT day with a morning kayak paddle, have lunch at the Toomer family Bluffton Seafood House, go on an afternoon visit to the Port Royal Sound Foundation Maritime Center in Okatie, and enjoy cocktails and dinner at Hudson's on the Docks on Hilton Head Island



oyster shucking 101

Tight oyster = Fresh!

1. Use a wire brush a running water to remove the muck a quck.



2. Slip knife blade between top a bottom shell near the hinge. Run knife around entire oyster.



3. Twist knife to pry top a bottom shells apart.

4. cut and remove top/flat shell. Be sure to cut muscle attaching the two.

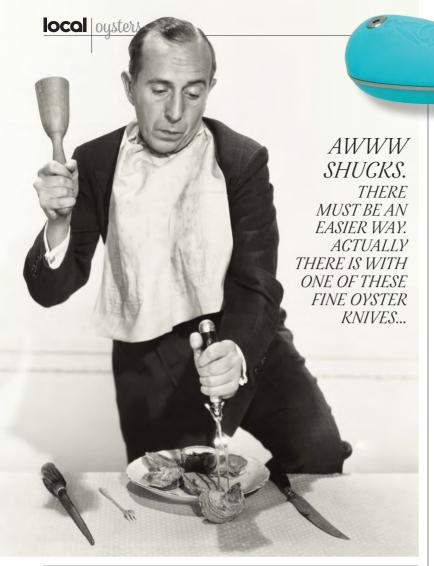




hot sauce horse radish

or enjoy oysters' bring goodness on its own!









Getting into it...

With the right tool and some practice, you can shuck oysters at home. Regular knives are unsuitable for opening oysters — they're too sharp and flexible. To pry shells apart, you need a tool that is thick and dull. But all oyster knives are not created equal. Here are five great options, all made in the southeast.

FIVE FABULOUS OYSTER KNIVES

1. MOTHER SHUCKER This beautiful (and ominous-looking) knife by Carolina Shuckers is made from a salvaged, high-carbon steel railroad spike. It is a great example of craftsmanship, functionality and art, and conforms to the hand like a precision instrument. The twisting and forging methods used to create each 7-inch knife ensures no two are alike. Available online at carolinashuckers.com. \$45. 2. MAY RIVER OYSTER KNIFE Custom made for Red Fish Brand by celebrated knife maker Shannon Reed. The quality of his design and level of attention to detail is obvious — it is just as much a piece of art as it is a functioning knife. It's made with hardened stainless steel and cherry burl handles, and its unique shape conforms to the hand. Available online at redfishbrand.com. \$399. 3. PUT 'EM BACK Developed from generations of oystermen, this multi-purpose tool combines all the elements of a traditional oyster knife with a modern look at ergonomics and the physics of shucking an oyster perfectly and safely. For every knife sold, maker Toadfish Outfitters plants 10 square feet of oyster reef habitat. Available at Outside Hilton Head. \$38. **4. THE BREW SHUCKER** This utility knife is all business on the top with a shucking blade and all party on the bottom with a bottle opener. Using high carbon steel, this knife is custom made to the exact specifications requested by each customer. Bladesmith Quintin Middleton (based in St. Stephen, S.C.) puts great care into each piece. His knives are a legend among local chefs. Available online at middletonmadeknives.com. \$100. **5. STAINLESS DAMASCUS EDISTO** The Edisto Oyster Knife by Williams Knife Co. took founder Chris Williams years to perfect. It has been touted as the best oyster knife available today. Now, it's available with a high-end stainless Damascus steel blade. With many handle and color options, this one is sure to make you stand out at the oyster table. Available online at williamsknife.com. \$525.



WEAR PROTECTION. YOU'LL THANK US LATER.

CUT RESISTANT GLOVES Every oyster eater needs at least one pair of well-appointed cut resistant shucking gloves. These Level 5 cut resistant gloves are also great for kitchen and outdoor work. Available online at charlestonshuckerco.com. \$6.



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Specializing in luxury real estate, Alison Melton, is a top producing REALTOR® and the Founder of Luxe Lowcountry Properties. She provides an elegant and discreet advisory service to sellers and buyers of property in the Bluffton and Hilton Head, SC markets. She has the experience needed to confidently secure the perfect home for you, and offers *unbridled dedication* to all who utilize her Lowcountry expertise.









MEMBER

He hearts oysters: Chef Andy Love

IT'S OYSTER SEASON IN THE LOWGOUNTRY, A TIME OF YEAR TO SAVOR THESE DELIGHTFUL DELECTABLES THAT GROW IN BROAD GREEK.

> STORY BY HEATHER BROUGHAM-COOK, PHOTOGRAPHY BY MICHAEL HRIZUK





THE GOOD STUFF. Chef Andv Love experiments with various toppings for his oyster platters like shaved Bloody Mary ice sprinkled over the fresh oysters, or a southern play on oysters Rockefeller with collard greens and pimento cheese.

While many bushels of oysters make it to family oyster roasts, the Old Oyster Factory's Chef Andy Love gears up for a busy ovster season at the restaurant. Love handles about 250.000 oysters per year, with the greatest volume consumed by locals and fall visitors lucky enough to take advantage of the happy hour special on the half shell.

The wild oysters, high in salinity and packed with flavor from feeding on the marsh's nutrient-rich, surface waters, are vastly improved in taste and texture. Love recommends eating our local fare, fresh and off the shell.

The amount of oysters consumed at the Old Oyster Factory — about 1,000 plates per night over the summer — keeps Love on his toes. On some nights, things could be going along swimmingly as the staff anticipates 50 plates in 15 minutes. Then, all of the sudden, 130 dinners are needed in 14 minutes. That's when the team goes into overdrive to make it work and keep the customers happy.

Love works with Broad Creek's Richard Mitchell, who heads out daily to tend the fledgling clusters by hand, carefully using his oyster tongs to separate the single shells and allow new clusters to form. Mitchell usually is permitted to harvest from the leased beds on Broad Creek after Labor Day and uses cooler space at the Old Oyster Factory to store his daily bounty.

Dedicated to the farm-to-table concept, and with deep respect for local produce, Love experiments with various toppings for his oyster platters like shaved Bloody Mary ice sprinkled over the fresh oysters, or a regional play on oysters Rockefeller with collard greens and pimento cheese.

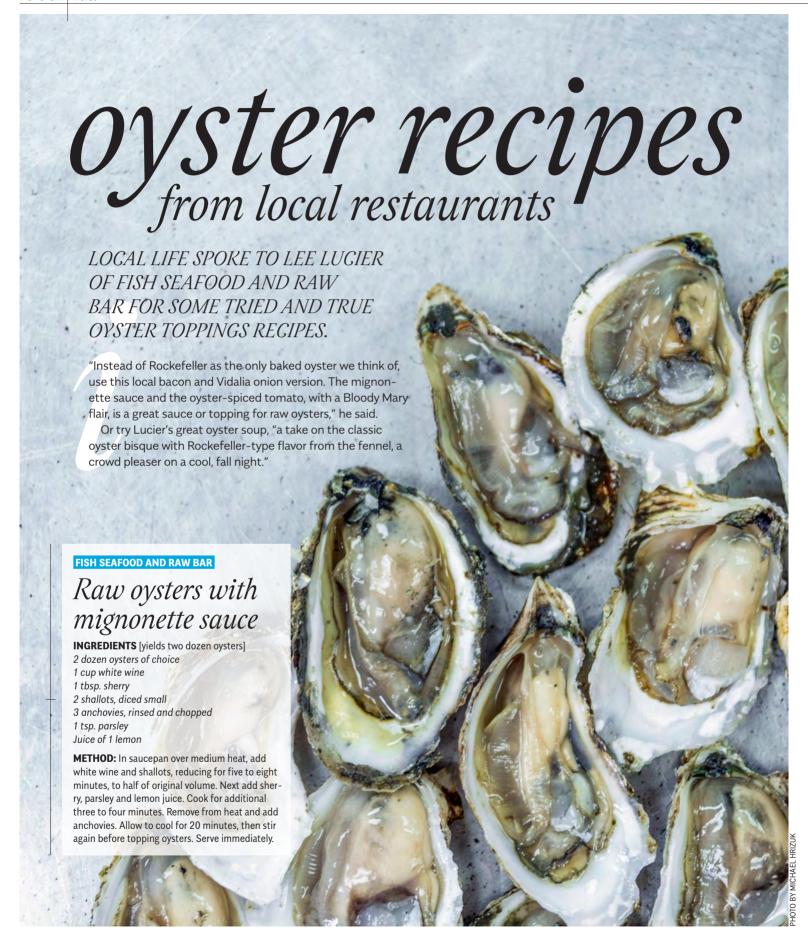
He and his team also take pride in their special seasonal creations. Crowd pleasers include oysters Savannah that are stuffed with crab meat, shrimp, peppers and bacon, topped with cheddar cheese and baked, and oysters Muscovite with his own cured salmon, caviar and crème fraiche. His oyster stew leans heavily on the flavors from the oyster liquor harvested as the oysters are shelled, sautéed in onion, garlic, with sherry and sometimes chopped potatoes. Asked what to drink with these dishes and Love simply answers, "A beer."

Originally from Kansas City, Love's travels took him to Maine and the New England Culinary Institute, class of 2001. During an externship in Savannah, he worked at 17hundred90 Inn & Restaurant where he met his wife Julie, who was working as a waitress while attending nursing school. He joined the Old Oyster Factory in 2011. The couple live outside Savannah and have two sons, Cullin (15) and Eli (7).

Despite their best attempts to expose the boys to all kinds of foods, Love say the kids remain picky eaters. When Love is not in the kitchen, he enjoys a date night with Julie at Cotton & Rye, a farm-to-table gastropub in Savannah. Love said the competitive side of him has prompted him to sneak a look at the label on the back of the restaurant's dinner plate.



ANDY LOVE executive chef at Old Oyster Factory in front of Broad Creek





FISH SEAFOOD AND RAW BAR

Fennel oyster bisque

INGREDIENTS [yields 1 1/2 gallons]

36 oysters, shucked and rinsed

1 large onion

1 medium carrot

1 medium fennel bulb

1/4 cup celery, minced

2 cups sherry

4 tbsp. unsalted butter

1/4 cup all-purpose flour

1 at. heavy cream

2 tbsp. garlic, minced

1 gt. chicken stock

1 tbsp. basil, minced

2 cups baby spinach, loosely packed Salt and pepper to taste

METHOD: Rough chop, then mince carrots and onion in food processor. Over medium high heat in a sauté pan, cook vegetables and garlic with butter until onions are translucent. Reduce heat to low; then add flour mixture. Stir until thickened (blond roux). Raise heat to high; deglaze pan with sherry; add chicken stock, celery, oysters (oyster juice included if available) and chopped fennel bulb. Bring to a simmer, cooking for 10 minutes. Reduce to low heat, stirring frequently until flavors are absorbed. Add cream by whisking into pan. Cook to reduce volume by a guarter or until soup reaches desired thickness. Fold in spinach and basil. Serve. Season to personal taste with salt and pepper.

FISH SEAFOOD AND RAW BAR

Baked oyster pork & bacon

INGREDIENTS [yields topping for

24-30 oysters]

1 large yellow Vidalia onion

12 strips bacon raw and sliced thin, 1/8 inch width

1 cup pulled pork

1 tbsp. garlic, minced

1 tbsp. parsley, minced

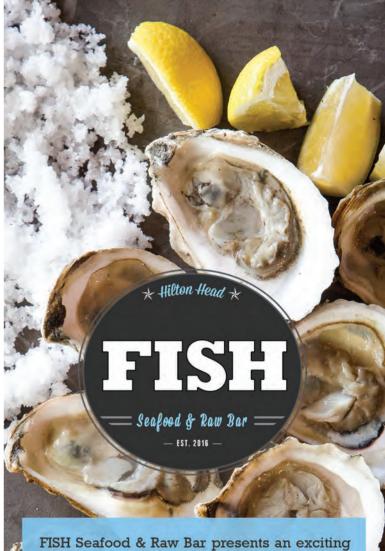
1 tbsp. thyme, minced

2 cups parmesan cheese

1 tbsp. white pepper

METHOD: In a sauté pan over medium high heat, add bacon and begin to render, stirring throughout the process. Once bacon has begun to render, add onions and garlic, and continue to cook until onions have caramelized (10-12 minutes). Once onions have cooked, reduce heat to medium low, and add pepper, pork, thyme and parsley; stir for one to two minutes, then remove from heat and stir in cheese. Allow mixture to cool: then top oysters and bake at 350 degrees for 8-10 minutes. Serve.





new dining experience on Hilton Head Island; one that places a premium on sourcing delicious seafood from local sources and lightly preparing it with a deep respect for regional foodways and Lowcountry culinary history. Our courteous and knowledgable staff can guide you on a delectable journey of inspired seafood dishes in a relaxed, enjoyable atmosphere among a variety of dining and lounging areas. The experience continues among three different bars, with live entertainment providing the perfect spot for an after-dinner cocktail.





CHARLIE'S L'ETOILE VERTE

Pan roast Bluffton oyster stew

INGREDIENTS

1 qt. heavy whipping cream 1/2 pint of freshly shucked Bluffton oysters 5 tbsp. chili sauce Following seasonings to taste: Paprika, Garlic powder, Onion powder, Cayenne, Black pepper, Celery seed, Tobacco

METHOD: In a medium size saucepan combine the whipping cream, chili sauce and seasonings. Bring to rapid boil over medium to high heat, stirring frequently. The cream blend should be a nice salmon pink color when all the ingredients come together over the heat. Lastly, drop in the oysters and cook for one minute. Divide and serve in large bowls with French baguette for dredging.



Oysters Alexander

INGREDIENTS [serves 4]

12 fresh oysters, shucked

6 oz. smoked bacon, cooked and chopped

6 oz. jumbo lump crab meat

6 oz. Harlech horseradish cheddar cheese

2 lemons, sliced and grilled

1 tbsp. fresh chives, minced

1 cup rock salt

METHOD: Take the oysters and rinse the dirt off the exterior with cold water. Using a protective glove and a shucking knife, gently shuck the oysters. The next step is the assembly. For each oyster, add 1/2 oz of crab meat. The next layer is 1/2 oz of smoked bacon. The last layer is the horseradish cheddar cheese. For this, shave off a thin layer of the cheese and place on top of the oyster.

Preheat your oven to 400 degrees. Arrange the oysters on a baking sheet and place in the oven. Cook the oysters for 8 minutes or until bubbly and caramelized on top. Carefully remove from the oven. Use the rock salt as a bed to keep the oysters in place and arrange on your desired platter. Garnish with slices of grilled lemon and chives.



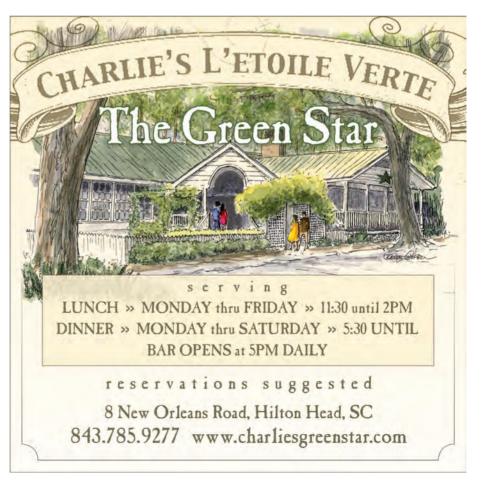
Acknowledged by food and wine enthusiasts and critics alike, the restaurant presents a fine-dining experience combining an awardwinning wine list, exquisite food, and attentive service.

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

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



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





CAPTAIN WOODY'S

Jalapeno, bacon & cheddar baked oysters

INGREDIENTS

6 fresh oysters Butter, fresh garlic, fresh parsley, fresh jalapenos, Romano cheese, salt & pepper, red pepper flakes Monterey jack cheese Bacon

METHOD: Take 6 freshly shucked oysters and rinse. Add to the grill at a high temperature. Top with butter, fresh garlic, fresh parsley, Romano cheese, salt and pepper and a sprinkle of red pepper flakes. Grill until butter melts (around 3 minutes). Remove from the grill. Add fresh jalapenos, monterey jack cheese and crispy bacon. Finish in the oven at 350 degrees for 3 minutes.



Raw oysters + Sweety drop mignonette

INGREDIENTS

2 cups cucumber, slightly peeled and Brunoise dice

1 cup Sweety drops, halved

1/2 cup shallots, Brunoise

3 cups rice wine vinegar

1 1/2 cups sugar

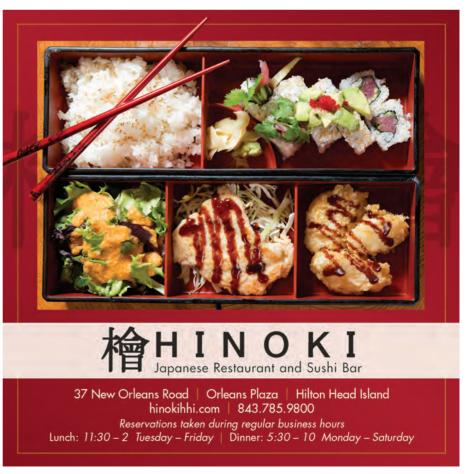
1 knob ginger, grated finely

2 tbsp. minced chives (optional)

Pinch of salt and pepper to taste

METHOD: Mix all ingredients together, adjust with sugar to balance the vinegar to sweetness level.





FEATURED estaurants

A SELECTION OF EATERIES THAT LOCALS MUST TRY

HILTON HEAD - NORTH END

FRANKIE BONES

Italian. Steakhouse This swanky restaurant has the feel of the '50s and '60s city lounges of Chicago, Las Vegas and New York. Specializing in steaks, chops, seafood, pasta and hand shaken martinis. Open seven days a week for lunch, dinner and Sunday brunch \$\$ frankieboneshhi.com 1301 Main Street, Hilton Head Island 843-682-4455

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

OKKO

Asian Specializing in contemporary Japanese and Thai cuisine. The atmosphere is sleek and upscale. Watch the hibachi chef prepare your meal to order from a selection of fresh meats, seafood and vegetables. \$\$ okkohhi.com 95 Mathews Drive, Suite C, Hilton Head Island 843-341-3377

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 Dunnigans Alley, Hilton Head Island 843-785-7825





October 2, 16, 23, 30, 2017 6 - 9 PM

Join General Ormsby Mitchel for a three-course meal at the Old Fort Pub in Hilton Head Plantation and eniov a talk on the battle of Port Royal and Hilton Head Island during the Civil War. After the dinner and talk, General Mitchel will lead a guided walking tour of Fort Mitchel.

\$40/Adult \$20/Child

Call Old Fort Pub at 843.681.2386 for reservations.

SKULL CREEK BOATHOUSE

Seafood Enjoy beautiful views of Skull Creek, fresh local seafood, unique sushi creations and some of the best cocktails around. A fantastic place to be at sunset. \$\$ skullcreekboathouse.com 397 Squire Pope Road, Hilton Head Island 843-681-3663

STREET MEET

American The menu at this family friendly tavern is full of surprises from its award-winning hot dogs to healthy options such as the Power Bowl and the Skinny Bowl. It's also the unofficial headquarters for Cleveland Browns fans. \$\$ streetmeethhi.com 95 Mathews Drive. Hilton Head Island 843-842-2570

WISE GUYS

American. Steakhouse Unique to the island for its contemporary. sophisticated and urban feel. Each steak is prepared in a Montague Steakhouse broiler, which sears the meat at temperatures up to 1,800 degrees. \$\$\$ wiseguyshhi.com 1513 Main St., Hilton Head Island 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. Fresh local seafood and a great early bird special. \$\$\$ alexandersrestaurant.com 76 Queens Folly Rd., Hilton Head Island 843-785-4999

ALFRED'S

American European-trained executive chef Alfred Kettering combines some of the most appealing elements of classic American and Continental cuisine. \$\$\$ alfredshiltonhead.com 807 William Hilton Pkwy, Suite 1200, Hilton Head Island 843-341-3117

ELA'S BLU WATER GRILLE

Seafood Exceptional water views, fresh catch seafood, prime cut steaks and a sophisticated atmosphere. Family owned and operated. \$\$\$ elasgrille.com 1 Shelter Cove Lane, Hilton Head Island 843-785-3030

FISHCAMP AT BROAD CREEK

Seafood The pet-friendly patio of this waterfront eatery offers a full bar, backyard games and live music. A good time will be had by all. \$\$ fishcamphhi.com 11 Simmons Road, Hilton Head Island 843-842-2267

THE FRENCH BAKERY

Bakery In addition to their loyal customers, the Belka family provides bread for many local restaurants, golf clubs, hotels and Whole Foods, \$\$ frenchbakeryhiltonhead.com 28 Shelter Cove Lane, Shelter Cove Towne Centre 843-342-5420

HAROLD'S DINER

Diner The owner and head chef love to give customers a hard time as part of the entertainment. Harold's serves up one of the best burgers on the island.\$ 641 William Hilton Parkway, Hilton Head Island 843-301-0895

JANE BISTRO AND BAR

American Anne Sergent, executive chef and owner, offers a classic menu with an urban twist. Try the toasted pecan cranberry chicken salad and coconut cake. \$\$ ianehhi.com 28 Shelter Cove Lane, Shelter Cove Towne Centre 843-686-5696

LUCKY ROOSTER KITCHEN + BAR

American. Southern An American bistro with Southern soul. The menu is small and focused, but offers a large variety of refined comfort foods and adventurous dishes. \$\$ luckvroosterhhi.com 841 William Hilton Parkway. Hilton Head Island 843-681.3474

OLD OYSTER FACTORY

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

POSEIDON

Seafood The most popular restaurant in booming Shelter Cove Towne Centre. Great lunch and dinner menus with late night events on the Rooftop Bar. \$\$ poseidonhhi.com 38 Shelter Cove Lane. Shelter Cove Towne Centre 843-341-3838

RUAN THAI CUISINE

Thai Authentic central Thai cooking at its best. Made-from-scratch recipes have been passed down through generations. The Shrimp Pad Thai is amazing. \$\$ myruanthaihut.com 811 William Hilton Pkwy, Hilton Head Island 843-785-8575 1107 Main St. Hilton Head Island 843-681-3700 26 Towne Drive, Bluffton

SANTA FE CAFE

843-757-9479

Southwestern Authentic Southwestern cuisine. After dark, dine under the stars in the open-air climate controlled rooftop cantina. The Painted Desert Soup is fantastic. \$\$ santafehhi.com 807 William Hilton Parkway, Hilton Head Island 843-785-3838

SEA GRASS GRILLE

Seafood Intimate yet casual dining in a Lowcountry beach house setting. Locally famous for their fresh seafood. Try the Grouper Piccata. \$\$ seagrassgrille.com 807 William Hilton Pkwv. Suite 1000. Hilton Head Island 843-785-9990

HILTON HEAD - SOUTH END

ANNIE O'S KITCHEN

Southern Healthy Southern inspired dishes created with fresh, organic, allnatural ingredients like grass-fed beef, pastured pork, free-range chicken and wild sustainable seafood. \$\$ annieohhi.com 124 Arrow Road, Hilton Head Island 843-341-2664

THE BIG BAMBOO CAFE

American A South Pacific themed cafe across from the beach specializing in local seafood and salads. Live music with a great beer selection. \$\$ biabamboocafe.com 1 N Forest Beach Dr, Suite 210, Coligny Plaza 843-686-3443

THE BLACK MARLIN BAYSIDE GRILL

Seafood, Steakhouse Featured on the Food Network. Great selections of fresh local seafood. Dine inside or out on the expansive covered patio. \$\$ blackmarlinhhi.com 86 Helmsman Way, Hilton Head Island 843-785-4950

BULLIES BBQ

Barbecue Lean pork, chicken and brisket slow-smoked over hickory and mesquite woods. The hot slaw must be tried. \$\$ bulliesbbq.com 3 Regency Parkway, Hilton Head Island 843-686-7427

CAPTAIN WOODY'S

Seafood A neighborhood bar and grill specializing in shrimp, clams, oysters and signature fish sandwiches. \$\$ captainwoodys.com 6 Target Road, Hilton Head Island 843-785-2400

17 State of Mind St., Bluffton 843-757-6222

CHARBAR CO.

Burgers Award-winning gourmet burgers. Additionally, it features specialty craft beers and music memorabilia spanning the decades. \$\$ charbar co 33 Office Park Road, Suite 213, Hilton Head Island 843-785-2427

GO TO COOKING SCHOOL



Up your culinary game by attending cooking school at Michael Anthony's Cucina Italiana. Classes are held several days a week in the restaurant's Tuscan-inspired culinary center.

· Demonstration classes: Presented in a classroomstyle setting. Watch the chef prepare a menu, providing step-by-step procedures and helpful hints for each dish.

· Hands-on classes: Prepare three to four recipes from start to finish by working closely with the chef and a small group of classmates.

Find more information online at michael-anthonys.com.

CHARLIE'S L'ETOILE VERTE

Seafood, American A family owned and operated restaurant that specializes in fresh seafood, lamb and steak. The menu is written by hand each day. \$\$\$ charliesgreenstar.com 8 New Orleans Road, Hilton Head Island 843-785-9277

CHOW DADDY'S

Southern Offering sensational, amped-up Southern food in a relaxed, casual setting. Southern comfort meets unpretentious sophistication. \$\$ chowdaddys.com 14B Executive Park Road. Hilton Head Island 843-842-2469 15 Towne Drive, Bluffton 843-757-2469

COAST

Seafood, American Located at Sea Pines Beach Club, Rated a "Top 100 Best Al Fresco Dining Restaurants in America" by OpenTable. \$\$\$ coastoceanfrontdining.com 87 N Sea Pines Drive, Hilton Head Island 843-842-1888

DARREN CLARKE'S TAVERN

Steakhouse Professional golfer Darren Clarke teamed up with an experienced New York City restauranteur to create this one-ofa-kind establishment. Steaks are imported from the mountains of Montana. \$\$ darrenclarkestavern.com 8 Executive Park Road, Hilton Head Island 843-341-3002

DELISHEE YO

Healthy Organic meals, freshly pressed juice and clean snacks make this a favorite for the yoga, fitness and health community. \$ delisheeeyo.com 32 Palmetto Bay Road, Hilton Head Island 843-785-3633

FAT BABY'S PIZZA AND SUBS

Pizza A place that captures the spirit of a classic, 1970s neighborhood pizza joint. Fresh, fast, homemade and really, really good. \$\$ fatbabyspizza.com 1034 William Hilton Parkway, Hilton Head Island 843-842-4200

HINOKI

Asian Celebrating 16 years of serving locals great sushi, sashimi and other



Japanese specialties. The interior is peaceful and serene, with cypress wood (hinoki) throughout the restaurant. \$\$ hinokihhi.com 37 New Orleans Road, Hilton Head Island 843-785-9800

HOLY TEQULA

Mexican A new breed of "Mexican" food that incorporates new American flavors, non-traditional gourmet ingredients, and pairs them with authentic preparation methods centered around a wood burning grill. \$\$ holytequila.com 33 Office Park Road, Park Plaza 843-681-8226

JAVA BURRITO CO.

Mexican A family-owned and operated Mexican grill and coffee bar. The burrito bar sources organic and local food. Everything tastes ultra-fresh. The coffee is some of the best on the island. \$\$ iavaburritoco.com 1000 William Hilton Parkway, Suite J6, The Village at Wexford 843-842-5282

THE JAZZ CORNER

Jazz Club. American An authentic big city nightclub atmosphere. Live music seven nights a week with some of the world's best jazz musicians taking the stage. The food is world class as well. \$\$\$ thejazzcorner.com 1000 William Hilton Parkway, Suite C-1, The Village at Wexford 843-842-8620

LIVE OAK

Southern, Seafood Located in the beautiful Plantation Golf Club in Sea Pines. Southern-inspired cuisine and regionally-sourced produce and products. Floorto-ceiling windows provide awesome 270 degree views. \$\$\$ liveoaklowcountrycuisine.com 100 N Sea Pines Drive, Hilton Head Island 843-842-1441

LOCAL PIE

Pizza Neapolitan-style woodfired pizza baked crisp and thin in 900 degree custom pizza ovens. Everything is locally sourced. The daily specials are bold and adventurous. \$\$ localpie.com 55 New Orleans Road. Hilton Head Island 843-842-7437 15 State Of Mind St., Bluffton 843-837-7437

A LOWCOUNTRY BACKYARD

Southern The travel website "Only in Your State" ranked the shrimp and grits the best in the state of South Carolina. We feel the Charleston Fried Green Tomato BLT is even better. \$\$ hhbackvard.com 32 Palmetto Bay Road, Hilton Head Island 843-785-9273

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. Hilton Head Island 843-785-6272

OMBRA CUCINA RUSTICA

Italian Chef Michael Cirafesi has collected many awards and accolades for his classical Italian cuisine. Antique brick and reclaimed barn wood timbers give the restaurant a Tuscan farmhouse feel. \$\$\$ ombrahhi.com 1000 William Hilton Parkway, Suite G2, Hilton Head Island 843-842-5505

ONE HOT MAMA'S

Barbecue Known for their pitto-plate meats, smoked low and slow. A family-friendly place run by Orchid Paulmeier, a finalist on the Food Network Star reality series. Great "meat and 3" lunch

offerings, \$\$ onehotmamas.com 7 Greenwood Drive, Hilton Head Island 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, Hilton Head Island 843-686-3232

POMODORI

Italian A family owned and operated Italian eatery. Casual yet sophisticated dinner offerings of traditional favorites, as well as fresh seafood options and antipasti plates. Best bolognese in the Lowcountry. \$\$ gopomodori.com 1 New Orleans Road. Hilton Head Island 843-686-3100

RED FISH

Seafood, American A blend of house made 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. Hilton Head Island 843-686-3388 32 Bruin Road, Bluffton 843-837-8888

ROCKFISH SEAFOOD & STEAKS AT BOMBORAS

American, Seafood An Ohio family owned and operated restaurant near Coligny Beach, offering fresh and local Lowcounty ingredients paired with craft beers and wines. Great happy hour. \$\$ bomborasgrille.com 5 Lagoon Road, Hilton Head Island 843-689-2662

PISCES

Seafood Comfortable, casual atmosphere with an extensive seafood, steak and sushi menu. Compliment your meal with Pisces' extensive wine collection or table side flambé dessert. \$\$ eatpisces.com
841 William Hilton Parkway, Suite L, Hilton Head Island
843-341-3300

SALTY DOG CAFE

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

SAGE ROOM

American Considered one of the island's best restaurants. Fine dining in a casual atmosphere with unique appetizers, diverse cuisine and innovative nightly specials. You can't go wrong with anything on the menu. \$\$\$ thesageroom.com
81 Pope Ave., Suite 13,
Hilton Head Island
843-785-5352

THE SEA SHACK

Seafood Fresh seafood made to order and served on paper plates in a diner-like atmosphere. Blackboard specials change daily but fried favorites are always on the menu. Locals and loyal visitors keep this place hopping. \$\$ seashackhhi.com 6 Executive Park Road, Hilton Head Island 843-785-2464

SIGNE'S

Bakery, cafe A Hilton Head Island tradition for more than 36 years. Specializing in Southern-style baked goods made fresh daily. Perfected breakfast recipes, savory salads and sandwiches and heavenly desserts. \$\$ signesbakery.com
93 Arrow Road, Hilton Head Island
843-785-9118



VOTED HILTON HEAD'S
BEST MEXICAN, BEST
MARGARITA, BEST TACOS
& TOP 12 MEXICAN
RESTAURANTS IN SC









Holy Tequila represents a new breed of "Mexican" food that incorporates new American flavors, nontraditional gourmet ingredients, and pairs them with authentic preparation methods centered around a wood burning grill.

By using higher-quality, locally-sourced products, Holy Tequila is redefining the standard for a Mexican food experience. The menu features a variety of gourmet tacos, tortas, quesadillas, salads and signature plates.

Additionally, the bar offering features Mexican-inspired, hand-crafted cocktails, Mexican & craft beer, a curated list of Spanish wines, and over 50 premium tequilas ranging from blancos to añejos, reposados and mezcals.



THE SMOKEHOUSE

Barbecue, Southern Serving up its famous, award-winning barbecue on the island since 1999. It offers a diverse lunch and dinner menu, including many specialties such as ribs, wings and chili. Terrific happy hour, \$\$ smokehousehhi.com 34 Palmetto Bay Road, Hilton Head Island 843-842-4227

TRUFFLES CAFE

American A diverse menu featuring incredible soups, salads and sandwiches, signature chicken pot pie, house-breaded fried shrimp, pasta, ribs, steaks and scrumptious desserts. \$\$ trufflescafe.com 71 Lighthouse Road, Hilton Head Island 843-671-6136 91 Towne Dr., Bluffton 843-815.5551

VINE

American Tucked away in the corner of Coligny Plaza, this cramped and loud dinner spot is one of the highest rated restaurants on the island. The food is unique and not for the unadventurous. The Caprese salad is locally famous. \$\$\$ 1 N. Forest Beach Drive, Hilton Head Island 843-686-3900

WATUS

Breakfast, American The interior mirrors a warm, cozy living room where families and friends can gather and enjoy food, coffee and tea in a casual home-style setting. \$\$ islandwatusi.com 71 Pope Ave., Hilton Head Island 843-686-5200

BLUFFTON

BLACK BALSAM & BLUE

Pizza, Italian Making the very best New Jersey tomato pies on earth is an unyielding passion for coowners Jeremy MacNealy and Hillary Lovell. They've been using the same sourdough starter since 2010. \$\$ blackbalsamblue.com 1534 Fording Island Road, Hilton Head Island Bluffton 843-837-2583

BLUFFTON BBO

Barbecue. Southern This is not fast food: it's slow-cooked for at least 12 hours. It is served until the food runs out, and then there's always beer. Possibly the Lowcountry's best barbecue with an awesome Old Town location. Owner Ted Huffman is a local legend. \$\$ 11 State Of Mind Way, Bluffton 843-757-7427

THE BLUFFTON ROOM

American Simple American cuisine prepared with the finest available ingredients in an intimate and vibrant atmosphere. Well crafted cocktails, gracious service and tableside preparations evoke the feeling of the classic dinner party. \$\$\$ theblufftonroom.com 15 Promenade St. Bluffton 843-757-3525

BUFFALO'S

American The most popular restaurant in Palmetto Bluff, offering patrons picturesque views of the May River as they enjoy a menu featuring market fresh salads and sandwiches, pastries and fresh spun ice cream. \$\$ palmettobluff.com 1 Village Park Square, Bluffton 843-706-6630

CAHILL'S MARKET

Southern, Chicken Experience a taste of some true Southern comfort food in a relaxed country atmosphere with hanging baskets, colorful blooms and family-style dining. Their menu changes daily, but one item you can count on is the scrumptious fried chicken. \$\$ cahillsmarket.com 1055 May River Road, Bluffton 843-757-2921

CLAUDE & ULI'S BISTRO

French, Seafood Chef Claude Melchiorri applies his classic French training and international experience in preparing local seafood, meats and produce. The result is exquisite dishes at affordable prices. \$\$ claudebistro.com 1533 Fording Island Road, Hilton Head Island 843-837-3336

THE COTTAGE

Cafe, Bakery Serving up scrumptious food with a side of old-world Southern charm. Dine indoors or out on the porch of this cozy, restored 1868 cottage in the art-rich historic district of Old Town. \$\$ thecottagebluffton.com 38 Calhoun Street, Bluffton 843-757-0508

FARM BLUFFTON

American Open for lunch and dinner. The culinary team is continually evolving the menu, taking inspiration from the seasonal bounty of local produce, cultural traditions from around the world and contemporary culinary ideas. \$\$\$ farmbluffton.com 1301 May River Road, Bluffton 843-707-2041

FAT PATTIES

Burgers, Beer Open for lunch and dinner. Choose from six different types of patties: grass-fed beef, chicken, beef and bacon, turkey, shrimp or black bean. Great beer, great ice cream and Bluffton's best team trivia each Thursday night. \$\$ fat-patties.com 207 Bluffton Road, Bluffton 843-815-6300

HOGSHEAD KITCHEN AND WINE BAR

American Open daily for lunch and dinner. The food is upscale, yet moderately priced. You can have anything from a burger to a five-course tasting menu expertly paired with wine, and all things in between. \$\$ hogsheadkitchen.com 1555 Fording Island Road, Hilton Head 843-837-4647

JIM 'N NICK'S BAR-B-Q

Barbecue, Southern Open for lunch and dinner. Classic pulled pork or Carolina-style pork? There isn't a wrong answer at this Bluffton favorite. Don't leave without eating a cheese biscuit. And good luck eating just one. \$\$ jimnnicks.com 872 Fording Island Road, Bluffton 843-321-4175

MAY RIVER GRILL

Seafood, American Open for dinner. Chef Charlie Sternburgh serves up truly memorable food featuring fresh ingredients culled from local rivers and farms. Ever try sautéed calf's liver? You should. \$\$ mayrivergrill.com 1263 May River Road, Bluffton 843-757-5755

OLD TOWN DISPENSARY

American, Pub Located in the heart of historic Old Town, this is a destination for good friends, cold drinks and delicious bar food. Live music, fire pits and cornhole — next door to Farmers Market Bluffton. \$\$ otdbluffton.com 15 Captains Cove, Bluffton 843-837-1893

THE PEARL KITCHEN & BAR

Seafood, Steakhouse Serving dinner nightly. 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

POUR RICHARD'S

American Serving dinner. The menu changes nightly. Chef Richard Canestrari and pastry chef Ally Rogers have developed a strong local following, serving upscale food in a bar-like atmosphere. \$\$\$ pourrichardsbluffton.com 4376 Bluffton Parkway, Bluffton 843-757-1999

WALNUTS CAFE

Breakfast, American One of Bluffton's most popular breakfast spots with a strong lunch menu as well. Highlights include fried chicken and waffles, turkey sandwich and Thai shrimp salad. Pay with cash for a 10 percent discount. \$\$ @walnutscafe 70 Pennington Drive, Suite 20, Bluffton 843-815-2877



RESTAURANT news

BEST KEPT SECRETS + MUST-TRY MENU ITEMS + NOW OPEN



Concessions upgraded at Savannah Airport

Savannah/Hilton Head International Airport (SAV) is making some noticeable improvements to its dining and concessions options just in time for holiday travelers.

- Southbound Brewing Company is opening a taproom pre-security in Savannah Square. Southbound became Savannah's first production craft brewery in 2013. In partnership with alobal restaurateur HMSHost, this new airport location offers a selection of food and many different types of beer, including a French Saison, a German-style sour wheat and a Belgian Witbier. The taproom will open at some point in October.
- Leopold's Ice Cream, a Savannah favorite since 1919, has opened two locations at SAV. Passengers can stop by the Savannah Square location to pick up a pint on the way home or enjoy a cone from the kiosk located between the JetBlue and American Airlines gates. Leopold's offers 12 flavors of ice cream in single, double and pint sizes.
- The Salt Table has opened its fifth location in the airport's Savannah Square. The shop offers proprietary salt mixes, Georgia wine and other artisan products produced under the Georgia Grown program.
- The Great American Bagel Company will open near Gate 5 this month. The bakery and deli specializes in big, fresh bagels which are great for travelers to take on their flight.
- The PGA Tour Grill is now open by Gate 11. PGA TOUR Grill, developed by HMSHost and the PGA TOUR, combines the beloved sport of golf with great food. The restaurant's menu incorporates a wide variety of healthy ingredients into its dishes. It also offers several specialty cocktails and numerous TVs for golf watching.
- Auntie Anne's will open in the airport concourse by Gate 5 later this month. Here travelers can enjoy freshly made and baked soft pretzels.
- The Stella Bar, featuring Stella Artois beer, will open in the airport concourse between Gates 8 & 9. The kiosk offers a variety of food and drink options.



Alexander's hosting wine dinner

Alexander's Restaurant is hosting a five course wine dinner with Cakebread Cellars from 6-8:30 p.m. on Wednesday, Oct. 4. The event is part of a special week of events Palmetto Dunes Oceanfront Resort is hosting in recognition of the first anniversary following Hurricane Matthew. Proceeds from all the events will benefit The Deep Well Project, the Community Foundation of the Lowcountry and Bluffton Self Help. Visit www.lowcountryreliefbenefit.com for more details.



Celebrate Oktoberfest at Frankie Bones

Frankie Bones Restaurant and Lounge is celebrating Oktoberfest with schnitzels, sauerbraten, rouladen, knocks, brats and Samuel Adams Oktoberfest on tap. For more information, call 843-682-4455.

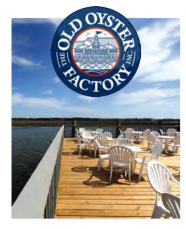


October events at the **Rooftop Bar at Poseidon**

Oct. 11: Austin Winkler "The Voice of Hinder" with Madame Mayhem, 8 p.m.

Oct. 14: Broadcast 90: The Ultimate 90's Rock Experience, 9 p.m.

Oct. 20: TEDxHiltonHead. 8 a.m.



Old Oyster Factory to be featured on HGTV

An HGTV production crew recently filmed for a coming episode of "Island Life" at the Old Ovster Factory. The show demonstrates how living on an island is possible for any budget, from ultra-affordable to totally outrageous. The restaurant will be the setting for the episode's "reveal" scene, where home buvers discuss properties they've toured and announce the home they've selected. It marks the third time HGTV has filmed at the location, which offers panoramic views of Broad Creek. An air date has not been set.



Italian Market adds new products

The Italian Market at Michael Anthony's restaurant has added four new products to its daily offerings — pasta, anocchi, meatballs and ravioli. Other items on the market's shelf include 25 different olive oils, 18 balsamic vinegars, 45 varieties of dried pastas and more. Chilled items include imported cheeses, a variety of soppressata and imported Italian meats. Wine lovers can also find a vast array of Italian wines featuring many hard-to-find varietals. Find more information online at michael-anthonys.com.



Hinoki discount continues through 2017

Fans of Hinoki Japanese Restaurant & Sushi Bar can get 10 percent off regularly priced menu items and beverages for the rest of 2017, simply by mentioning the discount to the server before requesting the check. Hinoki is an Japanese restaurant, specializing in sushi, noodles and sake.

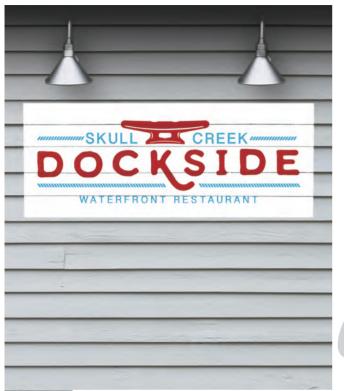


Darren Clarke's Tavern announces happy hour

Darren Clarke's Tayern the new steakhouse located at 8 Executive Park Road on Hilton Head Island, recently announced its happy hour specials. From 4-6 p.m., Monday through Friday, guests can get \$6 specialty cocktails, \$5 well drinks, \$2 off craft beer, \$1 off Guinness, half off domestic drafts, half off house wine, \$8 calamari and \$9 baked oysters. Find more information online at darrenclarkestavern.com.



RESTAURANT NEWS



Opening this month

THE HOTTEST NEW DINING DESTINATION ON HILTON HEAD ISLAND, SKULL CREEK DOCKSIDE RESTAURANT, IS DROPPING ITS ANCHOR THIS MONTH. IT MAY FOREVER CHANGE THE GULINARY LANDSCAPE OF THE LOWCOUNTRY.

Another gem from the minds over at the SERG Restaurant Group, and its 11th original concept has arrived. The Skull Creek Dockside Restaurant will open next to another star. Skull Creek Boathouse, in October, While the building site is familiar to island diners - operating most recently as the Chart House, which closed in 2016 - the property has been renovated by the SERG Group.

> The site began undergoing significant renovations in early 2017 when the partners of the restaurant began to transform it into their vision for Hilton Head's newest waterfront dining destination. The restaurant resembles an old-style river house, full of authentic architecture, reclaimed wood and nautical accents that will leave you feeling like you've stepped into a Melville novel.

> Second-to-none, the sweeping waterfront views are showcased by full pane glass windows throughout the restaurant. You can catch a glimpse of the newly rebuilt dock, where diners can to pull up by boat.

The covered patio dining area, and its massive outdoor Sharkbar, allows patrons to enjoy the Lowcountry climate and serves to further highlight the amazing sunset views over Skull Creek.



If you are concerned about long wait times, the good news is the restaurant accepts reservations and provides a family recreation area between the Dockside and Boathouse restaurants. The area also has a stage overlooking the water for live music, an adult space with games and a new shrimp boat playground where kids can play while families wait for a table. Naturally, the view isn't the only attraction at Dockside. SERG Corporate Chef Nick Unangst says his culinary team designed the menu that ranges in a wide variety of tastes. The restaurant features an array of seafood, steak and house-smoked barbecue. The restaurant also has a second-story banquet room with magnificent water and sunset views, a perfect setting for memorable celebrations. It's ideal for those looking for the perfect venue for a rehearsal dinner, graduation, anniversary party and other social and corporate gatherings. Follow #docksidehhi on Facebook or Instagram and visit www.docksidehhi.com for a complete look at the restaurant, its menus, hours of operation, entertainment schedule and reservations.



ALL 11 RESTAURANTS, ONE NIGHT ONLY!

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JOIN US FOR YOUR CHANCE TO MEET OUR AWARD-WINNING CHEFS AND SAMPLE SOME OF THE BEST CUISINE THE LOWCOUNTRY HAS TO OFFER!

EARLY BIRD 5-7PM | \$30 PER TICKET

SIGNATURE SMALL PLATES FROM ALL 11 RESTAURANTS | DRINK SPECIALS | DOOR PRIZES

MAIN EVENT 7:30-11PM | \$50 PER TICKET

SIGNATURE SMALL PLATES FROM ALL 11 RESTAURANTS | COMMEMORATIVE GLASS 2 COMPLIMENTARY DRINK TICKETS | DOOR PRIZES | LIVE PERFORMANCE FROM B-TOWN PLAYAZ

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The perfect punch with a kick for Halloween

When you're hosting a Halloween party, you have enough to worry about with decorating and entertaining your guests without having to play bartender as well. One way to simplify your responsibilities and free you up to enjoy the party is to serve one or both of these Halloween-themed punches.

Not only will they enhance your ghoulish ambiance, they taste great and your guests can help themselves!

INVASION OF THE PUMPKIN PATCH

INGREDIENTS

1 large pumpkin 1 gallon apple cider 2 2-liter bottles ginger ale 1 750 ml bottle light rum Toy plastic spiders

METHOD: Cut off the top of the pumpkin. The opening needs to be bigger than you make when carving a jack-o-lantern because the pumpkin will be your punch bowl. Pull out the pulp, discard the seeds (or roast them for a snack) and place in a large bowl. In the bowl, combine the remainder of the ingredients and mix with a wooden spoon. Fill your blender with as much of the mixture as you can; puree and pour into the pumpkin. Repeat until you have pureed everything and your bowl is empty. Mix again with a spoon to ensure uniformity throughout the punch.

Float plastic toy spiders on top of the punch and place additional spiders outside the pumpkin as if they are invading the punch. You can even glue some to the sides of the pumpkin. Serve at room temperature.

SEWER WATER

INGREDIENTS

7 cups orange juice with pulp 2 2-liters Dr Pepper 1 750 ml bottle vanilla vodka Tootsie Rolls

Clear, undecorated punch bowl

METHOD: Unwrap Tootsie Rolls and place in a microwave safe bowl. It's up to you how many you want to use, as these only serve as decoration for the punch bowl. Microwave 1 minute at a time, stirring and adding milk as needed, until they are melted. The ideal consistency is slightly thicker than chocolate syrup. Drizzle along the sides of a clear punch bowl set on wax paper, pouring the Tootsie Roll mixture around its sides. Set the bowl aside for the mixture to harden. While the punch bowl is setting, mix the remainder of the ingredients in another large bowl. The combination of orange juice and Dr. Pepper will make the punch look like murky water, but it is quite tasty despite its unappetizing appearance. Pour into the prepared punch bowl to create the illusion of sewer water. Serve over ice.

try this:



FISH SEAFOOD & RAW BAR **Chanchos**

Potato chips, Palmetto cheese, crab, tomato, green onions and salsa verde. \$12



Surf & Turf

Enchiladas

Wood fire grilled steak and shrimp served with oaxaca and gouda cheese, topped with Chimichurri, pico, guacamole and cilantro. \$19.95



MARLEYS ISLAND GRILLE

Sesame Seared Yellowfin Tuna

Rare seared fresh tuna, wasabi vinaigrette, pickled ginger and pineapple couscous. \$26





UPSCALE SEAFOOD RESTAURANT & WINE BAR

Open 7 nights a week • Dinner 5:00 - 10:00 p.m. • Early Dining 5:00 - 5:45 p.m. 843.785.4999 • AlexandersRestaurant.com • 76 Queens Folly Rd, Hilton Head Island Located in Palmetto Dunes



ALL IN THE DETAILS
Designers used a color
scheme of sea salt,
navy, butter tones and silver white.



CURB APPEAL The outside of a 6,000-square-foot home on South Calibogue Cay Road in Sea Pines.

Calibogue Cay collaboration

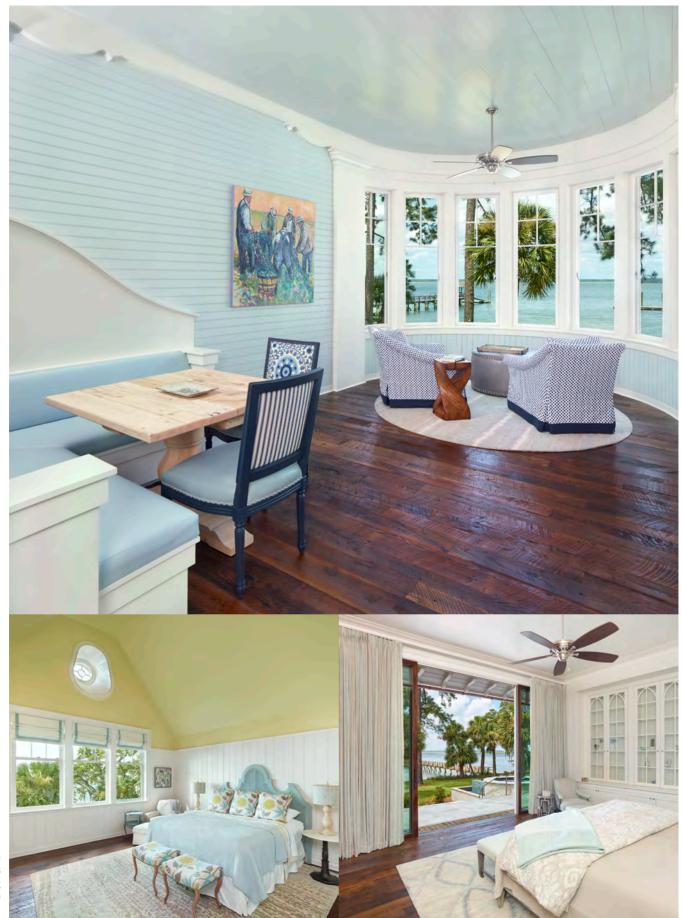
ARCHITECT, BUILDER, DESIGNER WORKED TOGETHER TO GREATE AN EPIG LOWGOUNTRY HOME

STORY BY DEAN ROWLAND + PHOTOGRAPHY BY HOLGER OBENAUS

A wise architect in the Lowcountry once said, "We know how to play nicely with others." A wise interior designer in the Lowcountry once said, "What this group was really good at was knowing when to step up and when to step back." A wise builder in the Lowcountry once said, "My goal was to hang up the ego and get 'er done."

Yes, this talented team of Rick Clanton, Debi Lynes and Rick Leach knew how to play nice, collaborate and get it done. It wasn't a learning, out-of-the box process; it was natural and professional. Three talents, three egos and three distinctively disparate personalities. No worries.

Just take a look at the accompanying pictures on these pages of the showpiece 6,000-square-foot home on South Calibogue Cay Road in Sea Pines they designed, built and furnished. It's a grand testament to the intrinsic value of teamwork. The homeowners — Grover and Darla Todd from Greenville, S.C. — insisted on harmony with the team they hired, and that's what they got.



WATER VIEWS Most major rooms face the swimming pool and Calibogue Sound.



A FORMAL AFFAIR Reclaimed wormy chestnut flooring is rich in aged character. Scattered nail and spike holes show in these planks, along with some original saw marks.

"When it was not our time to be the pack leader, we were all happy pack mules."

"When all the folks work together, and you all have the same goal of pleasing the owner, and the owner allows the team to implement the plan, I think you end up with a world-class home," said Leach, builder and president/owner of Paragon Construction on Hilton Head.

"In all cases, the owner was the leader of the team," said Clanton, architect and co-partner of Group 3 on the island. "When it was not our time to be the pack leader, we were all happy pack mules. Nobody got their feelings hurt. Nobody went home sulking. Nobody was trying to blow up the process. They passionately stated their feelings and positions. It's a healthy part of the process."

The team was assembled after Clanton had sketched initial designs for the shingle-style Lowcountry home before construction began on the 22 month-long project.

"We started meeting before construction started to make sure we all had the same vision," Clanton said. "We were working to make sure everyone's interpretation of the drawings were the same, not making new decisions ... anticipating what's going to be happening next week and the week after that."

The trio met for the duration of the project at the same time and same place weekly to make sure the script on the page hadn't changed.

"My approach to this kind of construction is not to argue about things," Leach said. "When you know you have that meeting every week, there's a lot of things we can schedule into that meeting to get the answers we need. It's a streamlined process."



PERSONAL PARADISE Each room was individualized for the family.

"We were really emotionally vested in it," said Lynes, interior designer and owner of Lynes on Design on the island. "We all knew straight up that we would be collaborative with it...The one thing about all three of us was, none of us understood the word 'no'.

"We all had strengths, but the one strength we all had was attention to detail," she added.

When necessary, all three would invite specialists to sit in and discuss details and offer opinions in their areas of expertise. Lynes, for instance, enlisted talent from The Light Post, KPM Flooring, Casual Living and Camellia Art to provide creative opportunities.

Here are three examples of the masterful outpouring in the elegant five bedroom, six-bathroom home tucked away on an oversized lot overlooking Broad

Take the billiard room upstairs, for instance, with the painted sand-blasted cypress wood inverted tray

"We wanted that to look like, a billiard room," Clanton said, simply. "If you close your eyes and think of a billiard room, more than likely, it's going to have an old rustic wood ceiling. It's kind of what you expect to see... One of the things that makes the house so wonderful is that when you look at it, you go, 'oh yeah, that's what it ought to be'."

Lynes, with her business partner and designer Pat Jackson, created living areas that are "grand, but there are no areas that are stuffy."

"We had the opportunity to gather a complete picture of the lifestyle interior design plan, the way they wanted to live in this house," Lynes said. "It's very individualized for their family, very sophisticated but very comfortable."

Leach explained his work: "Lots of different types of woods inside and different patterns...It's a mixture of old antiques, resawn flooring on the main level; there's stone and brick floors, cork upstairs in the billiard room." He also trucked down the slate roof from Vermont and installed treated stained pine wood shakes on the exterior.

Another artistic touch that Clanton designed was oyster shell stucco on the exterior, but not just oyster shells applied randomly. He imported tabby craftsman with whom he had worked before to shape his vision.

"It's more like old tabby and less like stucco with oyster shells put in it," Clanton said.

In the beginning this trio envisioned the end goal and it kept them every day on the path to their destination.

"We had a plan we started with and that's what we finished with," Leach said. "At the end of the day, everything came out great."



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NATURE PROVIDES THE SCENES



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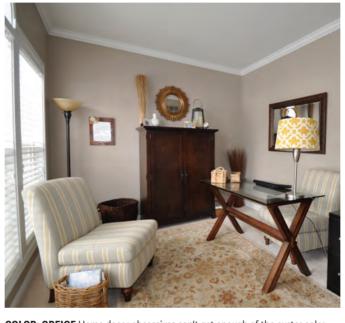
Whether you choose the stillness of the marshes, the majesty of our mighty oaks or the splash of the ocean waves, we work in harmony with the natural setting to help achieve the tranquil island that your home should be.

GROUP3DESIGNS.NET

Style with if the world is your oyster, why not dress up your living space to prove it?



OYSTER SHELL CANDLE HOLDER This unique oyster shell tea light holder will provide a unique look to any desk or table. Available at woodwaves.com. \$18



COLOR: GREIGE Home decor obsessives can't get enough of the oyster color "greige." It's like the perfect beige from the 1990s and the perfect grey from the 2000s got married and had a baby. Whether you want to create a subtle welcome at the entryway area, accent a single wall or contrast the bright light coming in - this color works to perfection.



BLESSING BEADS Add a welcoming touch to your home with these beads from Blessing Beads Studio. Each is handmade with wooden beads and looks beautiful on a coffee table, draped over a lamp or hung from a door handle or armoire. Available online at blessingbeadsstudio.com. \$38.

HOW TO BLEACH OYSTER SHELLS FOR **DECORATING**

- 1. Pour 2 quarts of clean water into a 2-gallon bucket. Add 2 quarts of bleach.
- 2. Place the oyster shells inside the bucket and use a stick to push them down into the water until fully submerged. Let the shells soak, stirring them every 30 minutes to an hour, until the particles from the outside of the shells dislodge.
- 3. Drain the bucket. Scrub the oyster shells with a stiff scrub brush to clean. Remove any barnacles or other unsightly bits with a flat-tip screwdriver if desired. Rinse the shells thoroughly with clean water. Lay them out on a soft towel to dry.



OYSTER SHELL MIRROR This 24-inch round mirror displays an oyster shell border with braided rope accents to give the mirror a handmade feel. Hang this mirror in rustic or nautical themed homes. Available at shadesoflight.com. \$138.



OYSTER TABLE What better way to enjoy Lowcountry oysters than outside on a locally made oyster table? Sea Island Porch Art offers this handpainted "Boiled Shrimp" table made with treated pine. It is 6 feet long and stands bar high. Available at seaislandporchart.com. \$800.

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The art world is her oyster

HANDGRAFTED HOME FURNISHINGS BRING THE FEEL OF THE LOWGOUNTRY INDOORS

> STORY BY AMY COYNE BREDESON, PHOTOGRAPHY BY MICHAEL HRIZUK

SHELL BELL PENDANT

This is one of Lowcountry Originals' more popular fixtures, all of which are custom-made from either steel, brass or copper. Artists start with a welded steel frame, then handcraft the fixture with either reed, oyster shells, crystals, or a combination of shells and crystal.

MIXED MEDIA BY JP KILKINNEY

The High Point, NC, artist created this mixed media with real ovster shells and a splash of paint.

SHELL BELL PENDANT

A master sheller handcrafts these pendant lights by stringing shells together with copper wire. The shells are hand-selected by size, shape and color.

Generally, people who visit the Lowcountry don't want to leave. They fall in love with the sandy beaches, majestic Spanish moss-covered oak trees and a wide variety of native species.

Whether they head back home after vacationing here or decide to never leave, many people love Lowcountry life so much that they incorporate it into their home decor.

Oyster shells, in particular, are a popular mechanism for bringing that Lowcountry feel home.

"A lot of local artists are doing oyster shell paintings," Lowcountry Originals owner Becky Brackett said. "I think it's the organic nature of the shell."

Lowcountry Originals uses oyster shells in many of its handcrafted home furnishings. The company sells furniture, mirrors, lamps, candelabras, chandeliers and other home decor made of the shells, which are hand-picked on the Ossabaw Sound near Skidaway Island and Wassaw Island in Georgia.

"They're bleached out from the sun so they're beautiful," Brackett said.

Local artists then use the shells, along with other natural materials, such as marsh reeds and driftwood, to create unique products that are used in homes by interior decorators. Each piece can be completely customized by shape, size and finish to meet the individual needs of clients.

Brackett said the most popular items are the chandeliers.

After working for a retail lighting store in Savannah for a few years, Brackett opened her own store in 1994 called The Light Post. She now has stores in Bluffton, Savannah and Pooler.

During the 2008 recession, Brackett decided to reinvent herself.

"I've always loved the design end of it," she said. "So I started designing a few things, and my local designers just loved it."

Brackett took her products to High Point, N.C., for her first trade show in 2010, and her new line of Lowcountry Original lighting took off. Interior designers from across the country began buying her products.

Brackett now has permanent showrooms in Las Vegas and Atlanta, and another in High Point. Her work can be found at any of the three Light Post locations and online at www.lowcountryoriginals.com.

"It really has the feel of the Lowcountry," Brackett said about her line of products. "It's not beachy. It really is more Lowcountry."



BECKY BRACKETT Owner of Lowcountry Originals



Fall bulb planting time

NOW IS THE TIME TO GET OUT THE CATALOGS AND MAKE PLANS FOR ADDING GOLOR AND INTEREST TO FLOWER GARDENS.

> Laura Lee Rose is a Clemson Extension horticulture agent.



NARCISSUS



STORY BY LAURA LEE ROSE

The axiom is that spring blooming bulbs are planted in the fall. Fall is also a great time to plant woody shrubs and trees so that roots can better establish when temperatures are cooler and leaves are not losing as much water to transpiration.

Gardening involves a certain amount of math, especially multiplication and division. When certain plants outgrow their space in the border or bed (multiplication and addition), it is time to dig up the clump and divide. One of the great rewards of gardening is having more than you need and friends to share plants or parts of plants.

There are many sources for purchasing your bulbs, tubers and rhizomes - all of which are underground reproductive structures but different in morphology. Although botanists classify bulbs, tubers and rhizomes as modified stems and not roots, they all consist of stored carbohydrates and they have the ability to reproduce a plant which is genetically similar to the mother. Where it gets tricky is eventually flowers are produced with male and/or female parts, pollination or cross-pollination occurs, and seeds are set (another multiplication strategy) for more plants.

Planting is pretty easy. Site and location will vary with species but most bulbs will enjoy soil that is well-drained with 20-30 percent composted bark or compost worked in. A pH of 6-7 is best and a soil test will give the fertilizer and/or lime recommendation. Fertilizer can be applied at planting, and side dressing in early spring may increase plant vigor, length of blooming and bloom size.

Bulb size is an important factor in bloom size and most catalogues are going to sell premium bulbs for a premium price. If you choose to naturalize an area, planting medium-sized bulbs in a mass is visually a very effective design element. Choose bulbs that are firm and don't have spots or mold on them. Wait until the soil temperature is below 60 degrees; by planting tubers, bulbs and rhizomes at the right temperature and depth, roots will have a chance to form and the chill requirement will be met. For Lowcountry gardeners this can be during the months of October to December. If you get bulbs and can't plant them right away, you should refrigerate them for 6-8 weeks.

Whether using bulb favorites or unusual collections, you can create exciting flower gardens and interesting arrangements. Bulb catalogues have pictures that jump out of the page, not only with color but also showcasing fascinating plants. A real bonus is that the catalogues also make suggestions for combining plant colors and textures. Let the fun begin and get a few new bulbs to try and maybe swap later with friends!

AGAPANTHUS

BULBS, RHIZOMES AND TUBERS THAT CAN BE PLANTED IN THE FALL



BELLADONNA LILY



CANNA



CROCOSMIA



RAIN LILY

Agapanthus: Lily of the Nile blooms are blue or white; handle the bulbs with care.

Alstromeria: Makes a good cut flower; blooms are white or pastels; the foliage is very attractive, but can be aggressive in a small garden.

Belladonna lily: White/ pink flowers in early fall.

Belcanda chinensis: Blackberry lily seed pod looks like a ripe blackberry; easy to grow from seed; sword-like foliage looks similar to iris.

Canna: Native yellow blooms attract moths; there are hybrid and introduced species with various leaf colors, shapes and blooms; great for wet areas.

Crinum spp.: Native and hybrid species; many leaf and bloom forms; white, pink, dark pink.

Crocosmia: Popular catalogue listed 10 varieties; orchid-like flowers.

Eucomis: Pineapple lily with bold flowers; plants can be reproduced by stem cuttings.

Hippeastrum spp.: Amaryllis species include lots of colors and flower forms; can be forced indoors or planted in the garden.

Iris spp.: Louisiana and flag iris as garden plants do best when moisture is sufficient.

Leucoium sp.: "Snowflake" has white bell-shaped flowers with little green dots; blooms in early spring.

Red spider lily: Lycoris radiata "hurricane lily" blooms in the fall at the end of the summer hurricane

Narcissus: Daffodil, jonguil, paper whites come in pastel colors, white, and bright yellow with a variety of bloom sizes and forms. Some are very fragrant and can be forced indoors or planted through the fall.

Ranunculus: Grown from tubers, soak overnight and plant the claw down; can be grown in well-drained part shade.

Tulips: Considered annuals in the Deep South, but give a wonderful show of spring color when grown in the garden. Species tulip Tulipa clusiana will naturalize and are available from the mail order catalogues.

Rain lily Zephyranthese spp.: Wonderful garden plants; thrive in moist soil, often blooming after a rainfall. The thin foliage is dark green and flowers can be yellow, white or pink. The Z. atamasco lily is a local native and bloom is around Easter.



TULIPS



a raised bed of Asiatic jasmine. The border has more than 400 feet of seasonal color.

Secret Garden

LOOK AT WHAT'S BEHIND THE GATES OF THIS SEA PINES STUNNER

> STORY BY KAREN GEIGER, PHOTOGRAPHY BY LLOYD WAINSCOTT

There was a time a backyard with a big swimming pool and fancy patio furniture were more than enough to while away a steamy afternoon in first-class comfort. Not anymore. At least not here in the Lowcountry. Today, what's outside is as aesthetically pleasing as what's inside the house. Through celebrated landscape designer Karen Geiger, LOCAL Life gained access to this incredible backyard in Sea Pines Plantation. WARNING: The flair and functionality of this personal space are guaranteed to make you green with envy.

Butterflies are attracted to tropical plants, lantanas, cannas and fountain grass.







LEFT This terrace features an outdoor fireplace with an ocean view. Pots of cast iron with red geraniums and multi-colored croton leads to the elevated sitting area. Washingtonia palm trees and live oak provide a shaded canopy. CENTER The swimming pool features custom one-inch tiles, each placed by hand. This view is from the deck of the house. RIGHT Butterflies are attracted to flowering plants, clerodendrum, abelia, ixora and bush daisy in this portion of the garden. The Old Savannah brickwork is featured throughout the garden. The pathwork was designed in a way intended to make visitors slow down and calmly stroll through the space.





LEFT A border of brightly colored flowering plants lead to a gazebo with a fire pit. RIGHT This pierced brick wall is covered in Confederate jasmine. The path leads to a sitting area, with the butterfly garden on the left and the ocean on the right.

YOUR SECRET IS SAFE WITH US.

Got a great garden or backyard? LOCAL Life would love to feature it in an upcoming issue. We won't print your name, address or any personal information — just photos of your amazing property. Email your information to lance.hanlin@wearelocallife.com



BONDS FORGED NOT BY FIRE, BUT BY WIND AND RAIN -

The upside of Matthew and Irma

RIGHTFULLY SO, THERE ARE SOME PEOPLE ON HILTON HEAD ISLAND WHO NEVER WANT TO HEAR THE NAMES MATTHEW OR IRMA EVER AGAIN.







STORY BY LISA ALLEN

A year after Category 2 Hurricane Matthew battered Hilton Head Island, and weeks after Tropical Storm Irma passed through, a few homes still aren't fully restored and the area doesn't look quite the same. That's to be expected after 11 inches of rain, 88 mph winds and storm surges pushed over thousands upon thousands of trees in Matthew, and the surge of Irma flooded many parts of the Lowcountry.

But there were instances where the storms brought the community together in surprising ways and formed alliances that likely will endure.

Few felt the urgency of Matthew cleanup more than the organizers of the Hilton Head Island Motoring Festival and Concours d'Elegance, the area's second biggest draw next to the RBC Heritage golf tournament. It was slated to begin just three weeks after the hurricane hit.

Carolyn Vanagel, president of the festival, had evacuated and awaited word of the damage.

"Greg DeLoach, the assistant town manager, called me the day after the storm and asked me what we were going to do," recalls Vanagel. "I said, what do you mean, what are we going to do?' He said, 'You haven't seen it.'"

The festival's primary location at Port Royal Plantation's golf courses was buried under

hundreds of downed trees. The two-weekend festival also has events at the Westin Savannah Harbor Golf Resort & Spa and Hilton Head Island Airport.

Days after the storm, officials from the festival, the town, Port Royal and the Heritage Classic Foundation walked the golf courses. They had to decide quickly whether or not to hold the event that welcomes more than 20,000 visitors.

"I was getting calls from everyone 'are we still on?' If we waited too long to decide, we were going to lose vendors, sponsors and exhibitors," Vanagel said. They chose to proceed.

That's when everyone came to the rescue. Steve Wilmot, president of the Heritage Classic Foundation, helped with the quickly revised parking plan, and crews from the town, plantation and elsewhere cleared fairways.

"Even residents whose homes had been damaged worked to clear the entrance to make it look good," Vanagel said. "From my perspective, the fact that we held the event showed the incredible commitment the festival has from the town and the community."

A lot was at stake. The festival has grown to a premier event not just for Hilton Head and Bluffton, but for the entire state of South Carolina. It brings \$12 million to \$15 million to the local economy.

Recently, the festival was awarded the Governors Cup for its outstanding effort in promoting tourism to the Palmetto State.

"As the governor said, we showed the world that the South Carolina coast was open for business just weeks after the hurricane," Vanagel said.

The effort paid off. Attendance was down only 11 percent for the Hilton Head events and 17 percent for the Savannah Speed Classic racing weekend.

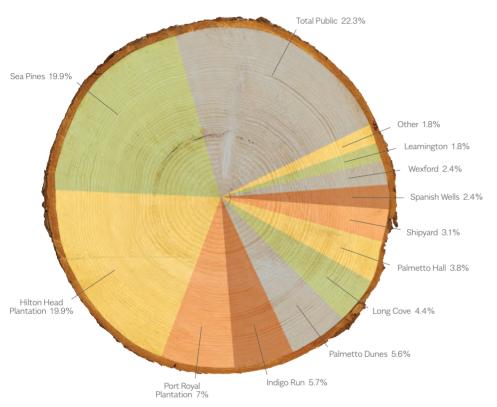
The flood of letters that came in were all complimentary, particularly of Hilton Head, Vanagel said.

While the festival didn't exactly benefit from the hurricane, the resulting cleanup reinforced the bond between the island's two premier events. And the same type of community bond was on display for Irma just a few weeks ago.

"What we benefitted from was the reputation of the event," Vanagal said. "What we learned is that we can't do it ourselves. It's a community event, just like the RBC Heritage Golf Tournament. It made us realize how important those bookend events are."



HURRICANE MATTHEW DEBRIS TOTALS



Plantation



A BETTER COMMUNICATION SYSTEM

Another benefit of the storms is better official communication channels, regardless of the situation.

While the evacuation before Hurricane Matthew went smoothly, there were conflicting messages to residents who were extremely eager to return after the storm.

"There was a lot of miscommunication about re-entry posted on social media," said Capt. Robert Bromage of the Beaufort County Sheriff's Office. "Social media got away from us."

The confusion caused a little friction between local law enforcement agencies and a few heated exchanges at county entry points.

The upside is that the sheriff's office, which by state law is the boss when it comes to hurricane evacuation and re-entry, developed its Nixle system where messages will fan out to phones, email, Twitter, Facebook and other platforms.

The system proved its worth during Tropical Storm Irma. To sign up, text your ZIP code to 888777 or go to www.nixle.us/register/

"Our recovery is still ongoing, but our resolve shows how special our residents and guests are," Bromage said. "Our citizens exhibited, and continue to exhibit,

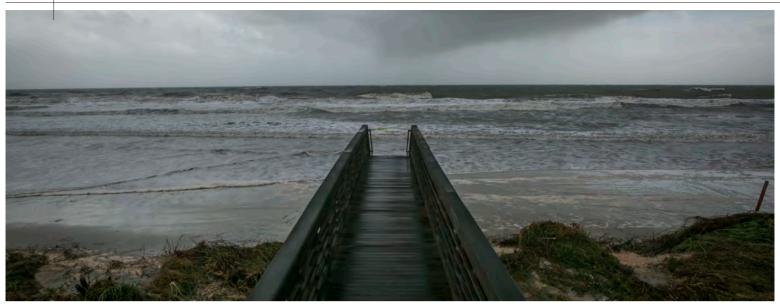


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Images from Irma

PHOTOGRAPHY BY MARK STAFF

Fingers and toes were crossed as Hurricane Irma barreled toward the South Carolina Lowcountry. Officials up and down the coast warned of possible hurricane-force winds, torrential rains, dangerous storm surge and widespread power outages, prompting South Carolina Gov. Henry McMaster to issue a mandatory evacuation for Hilton Head, Daufuskie and the other barrier islands of Beaufort County.

Thankfully, our worst fears were not realized — the storm was not nearly as destructive as Hurricane Matthew was in 2016. After slamming the Caribbean and Florida, Irma was downgraded to a tropical storm when it reached our doorstep on Monday, Sept. 11.

While Matthew was certainly a wind event, Irma was more of a water event. A storm surge of more than 12 feet swamped docks and had locals walking in waist-deep water. The most flooded areas were Sea Pines, Point Comfort, Shelter Cove, Hilton Head Plantation and the Squire Pope area. Photographer Mark Staff stayed behind to capture these images of the tropical storm and its impact.













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Good Earth

THE MASTER GRAFTSMANSHIP AND CHARITABLE ACTS OF BUONA TERRA WOODWORKS.

STORY BY BARRY KAUFMAN + PHOTOGRAPHY BY MARK STAFF

There's something about the bridge heading onto Hilton Head Island that breeds epiphanies. The slight elevation above the normal sightline, that far-reaching vista across the water as it winds its way west to the May River, south to Daufuskie, east to Harbour Town, sets the mind to touch a higher purpose. It happens to all of us at one point or another.

It happened to Buona Terra Woodworks founder Michelle Spadafora just days after Hurricane Matthew struck. With chainsaws still singing their violent chorus at all hours across Hilton Head, with many wondering how they would ever rebuild, she was hit with a vision.

"I just realized we have to give back to the community. A lot of people are not back to normal. We were very fortunate to just have some minor cleanup," Spadafora said.

The rough sketch of that epiphany eventually coalesced into a series of "Hurricane Matthew trays" conceived and built by Michelle and her father, Fred. Built partially out of reclaimed wood, which was in plentiful supply after the storm, sales of these trays helped raise funds for Deep Well, with 30 percent of proceeds going to the charity.

"All told, we sold around 850 of them. After that, we decided to go beyond the trays and do 10 percent of the overall business," Michelle said.

"We were able to give them a check for \$5,000 just before Christmas," Fred added.

And now, they continue to give back with sales of their many fascinating home décor items, all conceived by master craftsman Fred who has been working with wood since he was 13. Occupying the entire lower floor of the Spadaforas' Spanish Wells home, the Buona Terra "factory" overflows with items: stacks of Matthew trays, shelves lined with beer and wine caddies, rows upon rows of elegant lanterns destined for Skull Creek Boathouse, American flag wall art, and furniture from picnic tables to dog beds.

Beyond that, another room for woodworking where Fred or part-timer Chris Clarke saws, hammers and crafts each piece by hand. And finally, the back room where Michelle and another part-timer Sara Janiszeski finish each piece with paint, stain and a few secret touches ("If I told you, I'd have to kill you," Michelle said with a laugh.)

And around them, lined up along every wall - the wood. Pallets from construction sites that carried the materials to Hilton Head that helped rebuild, Scrap wood from area lumber yards, rich with knots that disqualify them for building but make them ideally suited for Buona Terra's purposes. And here and there, materials reclaimed from Matthew, old dock planks or homes damaged by the storm.

In this small workshop, a gorgeous new homegrown line of fabulous home décor items was born. You can see the fruits of their labor in these photos, as well as at buonaterrawoodworks.com and retailers around the Lowcountry.











PROUD PARTNER

At LOCAL Life, we're proud to partner with Buona Terra Woodworks to create our beautiful magazine display stands, which you'll find at hotels, restaurants, retail locations and other high end distribution points around the Lowcountry.

Custom built by Fred and elegantly finished by Michelle, each piece utilizes reclaimed materials and carries the same expert craftsmanship as all of Buona Terra's other fine products.

"We engineered it and developed it from scratch," Fred said, adding that each piece takes roughly 2 1/2 hours to produce. "You find the wood, then you have to strip it and cut it, and then you have to sand and sand and sand."

In addition to our custom-made stands, which were cleverly designed to include promotional space for Local Life partners, you'll also find Buona Terra's handiwork on display in the form of our very own big blue chair, which will be making appearances at special events.



For local beach lovers, October is the most wonderful time of the year. The crowds and jellyfish are gone and most days are pleasantly warm. Here's your guide:



TYPICAL DAYS



Upper 70s to low 80s during the day. 60s at night. Mostly sunny.



BEST BEACH



COLIGNY BEACH This beautiful stretch of sand is off limits for most locals Memorial Day through Labor Day. Now that many of the visitors have gone home, rediscover this local gem. The water and sand quality are fantastic for swimming, sunbathing and biking, and there are plenty of tidal pools for the kids. Many great shops and restaurants are just a short walk away. There is a reason so many tourists hang out here.



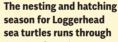
ANIMALS ON THE BEACH

The tighter leash restrictions ended Sept. 30. Just two rules remain through Memorial Day:

- 1. Pets must be on leash or under positive voice control at all times.
- 2. You must clean up after your pet. We beg you.



LIGHTS OUT



Oct. 31. If your home is visible from the beach, turn off your outside lights and close blinds or drapes at 10 p.m. To report light violations, contact the Town of Hilton Head Island Code Enforcement Officers at 843-341-4643.







Sunscreen: Glossier Invisible Shield. \$34 Book: Sing, Unburied, Sing by Jesmyn Ward. \$26 Blanket: Beach towel by Lilly Pulitzer. \$48 Cooler: The Hopper Two 30. \$350 Beach umbrella: Frankford Shade Star beach umbrella. \$139 Beach chair: Caravan Sports Infinity Zero Gravity chair. \$39 Speaker: Bose SoundLink Revolve. \$299

LOGAL TIDES

SUN, OCT 1 H 05:04 AM L 11:09 AM H 05:39 PM L 11:51 PM

TUES, OCT 17 L 12:41 AM H 06:57 AM L 01:05 PM H 07:12 PM

WED, OCT 18 L 01:27 AM

MON, OCT 2 H 05:55 AM L 12:02 PM H 06:28 PM

H 07:44 AM L 01:54 PM H 07:57 PM TUES, OCT 3 L 12:38 AM H 06:43 AM THURS, OCT 19 L 02:11 AM

L 12:52 PM H 08:28 AM H 07:14 PM L 02:40 PM H 08:40 PM WED, OCT 4 L 01:24 AM H 07:29 AM

FRI, OCT 20 L 02:52 AM H 09:09 AM L 01:41 PM H 07:58 PM L 03:23 PM H 09:20 PM THURS, OCT 5 SAT, OCT 21

L 04:07 AM H 10:27 AM

H 10:40 PM

MON, OCT 23

L 04:43 AM H 11:07 AM

L 05:22 PM

L 02:09 AM H 08:14 AM L 03:30 AM H 09:48 AM L 02:30 PM H 08:41 PM L 04:04 PM H 10:00 PM

FRI, OCT 6 L 02:54 AM H 08:58 AM SUN, OCT 22 L 03:18 PM H 09:24 PM

SAT, OCT 7 L 03:39 AN H 09:43 AM L 04:06 PM H 10:09 PM

H 11:22 PM SUN, OCT 8 **TUES, OCT 24** L 05:19 AM H 11:50 AM H 10:31 AM I 04:55 PM H 10:59 PM L 06:02 PM

MON, OCT 9 WED, OCT 25 L 05:13 AM H 11:23 AM H 12:07 AM L 05:57 AM L 05:46 PM H 12:37 PM H 11:54 PM L 06:44 PM

TUES, OCT 10 THURS, OCT 26 I 06:03 AM H 12:22 PM L 06:40 AM H 01:27 PM L 07:32 PM L 06:41 PM

WED, OCT 11 H 12:55 AM L 06:59 AM FRI, OCT 27 H 01:47 AM L 07:29 AM H 01:24 PM L 07:41 PM H 02:19 PM L 08:25 PM

THURS, OCT 12 H 01:59 AM L 08:01 AM SAT, OCT 28 H 02:40 AM L 08:27 AM H 02:27 PM L 08:47 PM I 09:22 PM FRI. OCT 13

H 03:02 AM L 09:07 AM SUN, OCT 29 H 03:32 AM L 09:30 AM H 03:29 PM L 09:54 PM H 04:04 PM L 10:18 PM

SAT. OCT 14 H 04:05 AM MON, OCT 30 H 04:25 AM L 10:32 AM L 10:14 AM H 04:30 PM L 10:55 PM H 04:56 PM L 11:11 PM

SUN, OCT 15 H 05:06 AM L 11:16 AM H 05:28 PM L 11:50 PM

MON, OCT 16 H 06:04 AM

L 12:13 PM

H 06:22 PM

L 11:30 AM H 05:48 PM

TUES, OCT 31

H 05:18 AM

WHAT TO WEAR





HER:

Suit Flagpole X by Oscar de la Renta. \$495 Shoes Womens Weekend Flipjacks by Southern Tide. \$50

Sunglasses Tom Ford Miranda. \$415





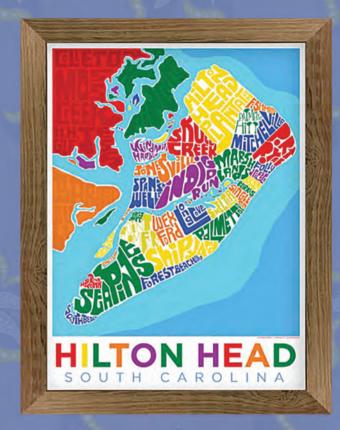


HIM:

Suit Hammerhead Hysteria swim trunk by Southern Tide. \$85 Shoes Authentic original flip flops by Sperry. \$65

Sunglasses Frogskins Eclipse Collection by Oakley. \$130

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WHAT TO DRINK

Beer isn't allowed on the beach. But if it were (or if we were among those who discreetly enjoy it with a koozie) these would be our top picks for October. **All are available locally in a can to optimize your drinking experience.**



Bell's Two Hearted Ale This American IPA was recently named best India Pale Ale in the world by RateBeer.com. Best enjoyed while reading Ernest Hemingway's "Big Two-Hearted River."

Wicked Weed Lunatic Blonde Say what you will about our friends over in Asheville. They know how to brew good beer. This Belgian Pale Ale is light, interesting and tastes fantastic in a wet swimsuit.



Southbound Shakedown Street An interesting take on a French Saison from this up-and-coming Savannah brewery. It's a light and refreshing beer, best enjoyed on a warm afternoon in the sun.



America's walking city

STORY BY SUSAN M. KEENAN





TOP The country's oldest public park, Boston Common. **BELOW** The site of the Boston Massacre.

Boston, a great city to visit and explore history, offers so much to see that you'll need several days to take it all in. Even then, you probably won't get to see all that Boston has to offer. Traveling by car can be difficult so be prepared to go by foot, by bus, or even by duck boat (tours).

From seemingly every corner famous landmarks beckon to tourists. America's patriots once walked along these streets and contributed in important ways to Boston's heritage. Visitors can walk along a three-mile red brick road. Freedom Trail. which meanders through the North End. Beacon Hill, and the Financial District, and passes many famous landmarks along the way.

Markers and plagues along the Freedom Trail identify each of the stops including:

Boston Common - the country's oldest public park, dating back to 1640.

Massachusetts State House

- includes numerous outside statues

Park Street Church - dates back to 1809 and it has been a place where many important events occurred.

Old Granary Burying Ground - Crispus Attucks, the first black man to die in the Revolutionary War is buried here along with others.

King's Chapel and Burying Ground - first Anglican church in Boston.

Benjamin Franklin Statue - the first of its kind in Boston and the site of the first public school in the nation.

Old Corner Bookstore Building - site of Anne Hutchinson's home at one time.

Old South Meeting House - a large crowd gathered here waiting for word of three ships of tea and whether they would be returned to England. The Boston Tea Party took place when they were not sent back.

Old State House - John Hancock was inaugurated here and the Boston Massacre took place in front of it.

Boston Massacre Site - five snowball and rock throwing colonists were killed at this site by Royal Troops on March 5, 1770.

Faneuil Hall - the site of many Revolutionary gatherings. The hall includes a military museum (open Monday through Saturday) as well as many paintings of the military battles.

New England Holocaust Memorial erected in 1995 to commemorate the six million Jews who perished during the Holocaust.





TOP The Paul Revere House, BELOW Old North Church.

Paul Revere House - in downtown Boston, home of Paul Revere at the time of his famous ride. Now a museum showcases his collection of silver as well as other artifacts. Paul Revere Mall (James Rego Square) - a park containing a statue of Paul Revere. Old North Church - Old North Church, also known as Christ Church, is open to the public daily. Admission is by donation. This is the oldest church in Boston, dating back to 1723. Sit in one of the box pews and imagine that you were the one signaling the Revolution with the famous "one if by land and two if by sea." Two different tours are offered for a small fee.

Copp's Hill Burying Ground - Boston's second oldest burial ground where Cotton Mather and Robert Newman are buried.

USS Constitution (Old Ironsides)

- one of the oldest frigates.

USS Constitution

Museum - a hands-on museum about ships.

Bunker Hill Monument

- 221 foot obelisk that honors the fallen at Bunker Hill.





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TOP Bunker Hill Monument. **CENTER** New England Holocaust Memorial. BELOW USS Constitution (Old Ironsides).

Some of the most distinctive neighborhoods in Boston include the South End, Fenway, Cambridge, Brookline, Back Bay, and Charleston. Plus, Boston has one of the largest concentrations of universities and colleges in the world, including Harvard University and Massachusetts Institute of Technology or MIT.

If you go at the right time of year, you can catch the Red Sox at Fenway Park, one of the oldest baseball stadiums in the United States. The Charles River is a busy spot with lots of water sports for water lovers. Swan boats offer a leisurely ride for a minimal fee across the lagoon located at the Public Garden, which is thought to be the country's first botanical garden. Open daily.

Faneuil Hall marketplace is a great place to buy souvenirs or pick up something you need since it features more than 125 boutiques, restaurants, pushcarts, and produce stands. The marketplace is open Monday through Saturdays.

Filene's Basement can be an exciting treasure hunt of its own. Every day reductions are made on the remaining stock, creating an ever-spiraling set of bargains.

There's plenty more to see including numerous museums. The New England Aquarium, open daily, showcases over twenty thousand specimens including seals, penguins, fish, sharks, eels, and turtles. For science lovers, there's the Museum of Science. For art lovers, there's the Museum of Fine Arts or the Isabella Stewart Gardner Museum. History lovers should seek out the John F. Kennedy Presidential Library and Museum.

Once you think your sightseeing is over and it's time for a bite to eat and a nice long drink, stop at Cheers Beacon Hill, the inspiration for a long-running television series. Since it's open at 11 a.m., you can stop by for lunch as well.

Suggestions from a Local..

LOCAL Life reached out to acclaimed interior designer Taniya Nayak, a Boston native, for suggestions on what to do, where to eat and where to stay. Nayak is regularly featured on HGTV and Food Network, and is friends with local chef Lee Lucier. Here are Nayak's recommendations:

3 THINGS TO DO:

- 1. The Lawn On D (adult playground in South Boston)
- 2. Red Sox game at Fenway Park
- 3. Boston Harbor boat cruise

3 PLACES TO EAT:

- 1. The Barking Crab
- 2. McGreevy's sports bar (Red Sox memorabilia bar)
- 3. Giacomo's on the north end

3 PLACES TO STAY:

- 1. The Envoy Hotel
- 2. Taj Boston
- 3. The Revere Hotel







Pack your bags for BOSTON.















flySAV.com



Hilton Head Island to Aiken

Duration: 131 miles

Aiken Rails, trails and tales



Fred Astaire tap danced all over town, up the post office steps to retrieve his mail and across parlor floors to the delight of his neighbors. Bing Crosby teed it up at the Palmetto Golf Club, as did Dwight Eisenhower after watching the Masters golf tournament in nearby Augusta, Ga. And how about all those sightings of Franklin D. Roosevelt, allegedly on secret getaways with Lucy Mercer?

STORY BY CAROLYN MALES

All had Aiken as their backdrop, a city that can boast about its abundance of great tales. Locals like to say even the town's beginnings are wrapped in a colorful story of love and trains. In 1828, Alfred Dexter, a young railroad engineer, became smitten with the daughter of Captain W.W. Williams, owner of a vast cotton plantation. Legend has it that the captain, seeing an opportunity to get his crops more easily to market, made his own proposal: Run the rails through my property and I'll give you my daughter's hand. Both said "I do;" the railroad tracks were laid, and Aiken became a stop on the 136-mile Charleston & Hamburg Railroad, then the longest passenger line in the world.

The first area visitors were from Charleston, escaping the "noxious" marsh vapors," heat, and malaria of coastal summers. But by the 1890s, as rail lines multiplied, Aiken became the Newport, R.I., of the South - in reverse - since northern industrialists, lured by the mild climate, flocked down here in winter months. Upper-crust folks like the Vanderbilts, Whitneys and Astors brought their love of thoroughbreds with them. And oh, "the cottages" they built — 22 or more rooms on landscaped grounds. In one such cottage, eccentric Washington, D.C., socialite Evalyn Walsh McLean stashed the Hope Diamond, rolling it up in her silk stockings and tucking it in a lingerie drawer lest thieves spirit it off. Yet, she'd play with her pricey bauble at parties, hiding it around the estate, sending her rich pals on a kind of glorified egg hunt. Or, she'd gussy up her poodle, the gem sparkling from its collar.

Today Aiken offers a charming walkable downtown with many a Laurens Street shop window reflecting the equine atmosphere. Gardens, Gilded Age mansions, mild winters, golf and a horse-centric culture attract families and retirees, along with the equine set. And it's less than 3 hours away from Hilton Head Island.

EXPLORE HISTORY: For history studded with entertaining tales of Aiken's storied past. make reservations for the Saturday trolley tour. Board at the Aiken Visitors Center and Train Museum. Afterward, check out displays on railroading - train cars, miniature models of historical scenes, pictorial boards spiced with offbeat facts, plus trivia quizzes. Pick up a driving tour map detailing 97 historic buildings. Delve further at the Aiken County Historical Museum, loaded with information about local personalities, history (the last Civil War battle the South won happened in Aiken), nature, pottery, golf and more. Get the inside info on the U.S. Department of Energy's mysterious Savannah River Site and the three nearby towns it engulfed in the 1950s at SRS Museum. Highlights include nuclear science exhibits, a bomb shelter replica and "Duck and Cover," the iconic civil defense film of the 1950s. A Cold War-era cartoon starring Bert the Turtle offers cheery advice on surviving an atomic bomb.

HORSE AROUND: While equestrian events occur year-round, the season revs up in cooler months with polo, steeplechase, flat racing, fox hunts, rodeos and horse shows. A prime training ground for Triple Crown champs, Aiken has many horse farms and equestrian centers, plus packed dirt roads ideal for equine outings. Watch riders jump 52-inch hurdles at the Aiken Fall Steeplechase on Oct. 28, or cheer on a polo match at Whitney Field. Then take a horseback or polo lesson, or a ride a mount through Hitchcock Woods, the largest urban park in the country. View racing silks, trophies and informative kiosks about past winners at the Aiken Thoroughbred Racing Hall of Fame and Museum. (www.aikensteeplechase.com)





SWING A CLUB: The members-only Palmetto Golf Club is the country's second oldest continually operated 18-hole golf course in its original location. Noted architect Stanford White designed the clubhouse in 1902. The Aiken Golf Club, a public course completed in 1915, is noted for installing the first ladies' tees in the U.S. (www.aikengolfclub.net)

WHERE TO STAY:

THE WILLCOX HOTEL: The award-winning historic inn specializes in pure Southern elegance – spacious high-ceilinged rooms, spa and salon, fine dining and bar that spills into the lobby where a pianist plays. Wood paneling, fireplaces, horse-themed art and plush furnishings add to the hunt country ambiance. (www.thewillcox.com)



CARRIAGE HOUSE INN: When Anne Thomasson stumbled upon this 114-year-old home and taxi garage in 1986, it was ripe for condemnation. Today, along with the restored main house, the inn has expanded into a 37-room boutique hotel with modern amenities, including some rooms with steam showers and/or whirlpool baths. (www.aikencarriagehouse.com)

INN AT ROSE HILL:

This 1898 Dutch Colonial Shingle-Style mansion, once home to the founder of the Garden Club of South Carolina, offers nine charming rooms. A garden path leads to the Stables, an old horse barn transformed into a restaurant and bar, complete with hoof marks where its for-



mer four-legged residents kicked the wooden walls. A seasonal menu and a soon-to-open biergarten reflect the German heritage of the estate's owners. (www.rosehillestate.com)

WHERE TO EAT:

FINE DINING: Choose the clubby dining room and or one of the small tables tucked in the alcoves below the lobby bar at The Willcox. Make a tapas-style meal — ceviche, truffle fries, calamari, pate — from the Bites menu or indulge in heartier fare from the internationally inspired dinner menu. For melt-in-your mouth Black Angus or prime steaks, trot on over to the Prime Steakhouse. (www.primesteakhouseaiken.com)



LOCAL FAVORITES: Malia's (www.maliasrestaurant. com) specializes in locally sourced ingredients but even when it goes international with New Zealand lamb or Scottish salmon, freshness is a priority. Casa Bella lives up to its name in both food and decor. Chef Joe lannelli from Abruzzo cooks up the delectable pastas, fish and meat dishes served up in this casabella Victorian house. (www.casabelliaitalianrestaurant.com)



BREAKFAST AND LUNCH SPOTS: Comfort food lovers pack the red Formica tables and retro soda fountain of Betsy's On The Corner (www.betsysonthecorner.com) for eggs and grits, burgers, blue plate specials and ice cream. Entering the New Moon Café (www.newmoondowntown.homestead.com) is like having flashbacks to the '70s. Eat Carolina slaw dogs and sandwiches or sip smoothies and coffee beneath a painted moon while Jimi Hendrix and a funky gallery of painted faces look on. Get the inside track on racing news with a breakfast stop at the Track Kitchen where jockeys, trainers and horse owners hang out.

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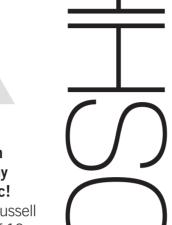
AMERICAN MOSAIC

"The American musical experience offers music, traditions and cultures of the world, like a mosaic, to create a soundscape that defines our nation. It is music that captures tragedy and triumph, struggle and freedom, and conveys the essence of the American ethos. The Hilton Head Symphony Orchestra devotes its 2017-2018 Season to the **American Mosaic** with both new and familiar works for orchestra composed by the greatest generation of American composers as well as many of the most beloved works in the orchestral repertoire. The music of Beethoven, Brahms, Tchaikovsky and Ravel rubs shoulders with Gershwin, Copland, Bernstein and Barber as our orchestra celebrates richly diverse musical styles that are as evocative as they are sumptuous. Join us, as we come together to bring beauty and harmony to the Lowcountry."

John Morris Russell

Music Director and Conductor





SYMPHONY OF THE LOWCOUNTRY

Welcome to the 36th Season of the Hilton Head Symphony Orchestra – American Mosaic!

Music Director John Morris Russell has put together a program of 10 concerts that will entice you to join us for every concert your schedule allows. We added an extra concert this season, a preseason gala

concert with the incomparable Emanuel Ax at the piano, Mozart Fest and Gala. It was a memorable evening!

We added a new Fall Symphony Under the Stars in Bluffton at Montage-Palmetto Bluff, *Symphonic Soul*. Join the orchestra under the baton of John Morris Russell as they bring you the music of Ray Charles, Gladys Knight, Stevie Wonder and Motown featuring the dynamic group, "DEAS-GUYZ". This inaugural event will be held **October 3 & 4** and offers table seating, concert and lawn seating. Gather your friends and come join us!

Our Opening Night concert on October 22 and 23, celebrates the music of John Williams. The concert includes the Main Theme of Jurassic Park and Schindler's List, the Harry Potter Suite, and the Force Awakens: the Jedi Steps and Finale. May the force be with you! Joining the orchestra for this concert by popular demand is guest artist, violinist Paul Huang.

Contact us today for tickets to all or any or all of these fabulous events!

Mary M. Briggs

President & CEO

AMERICAN MOSAIC CONDUCTED BY JOHN MORRIS RUSSELL

SYMPHONY OF THE LOWCOUNTRY

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Mon, Sept. 18, 2017 7:30PM (One night only)

CINEMATIC CLASSICS

Sun, Oct. 22, 2017 **5PM** • Mon, Oct 23, 2017 **8PM**

PICTURES AT AN EXHIBITION Sun, Nov. 5, 2017 **5PM** • Mon, Nov. 6, 2017 **8PM**

JOY TO THE WORLD!

Sun, Dec. 3, 2017 **5PM** • Mon, Dec.4, 2017 **8PM**

LOVE IN THE TIME OF WAR Sun, Jan. 14, 2018 **5PM** • Mon, Jan. 15, 2018 **8PM**

BEETHOVEN'S EROICA

Sun, Feb. 11, 2018 5PM • Mon, Feb. 12, 2018 8PM

PORGY AND BESS IN CONCERT Sun, Feb. 25, 2018 **5PM** • Mon, Feb. 26, 2018 **8PM**

THREE CENTURIES OF ROMANTICISM Sun, Mar. 25, 2018 6PM • Mon, Mar. 26, 2018 8PM

STRING SERENADE

Sun, April 29, 2018 5PM • Mon, April 30, 2018 8PM

AMERICAN ICONS: COPLAND AND BERNSTEIN

Sun, May 13, 2018 **5PM** • Mon, May 14, 2018 **8PM**

THE WESTIN THE Westin Hilton Head Island Resort & Spa

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PORT ROYAL A hands-on view of MARITIME CENTER: a natural wonder

STORY BY LISA ALLEN + PHOTOGRAPHY BY LLOYD WAINSCOTT

It's easy to see why people are flocking to the Lowcountry. Simply put, it's gorgeous here.

Miles of waterways are lined with acres of marshland that denote the seasons by their colors. Vibrant green spartina grass signifies the height of summer. Shimmering gold hues glow during winter sunsets.

Dramatic eight-foot tidal swings change the landscape from watery at high tide to "oyster-like" at low tide, exposing the miles of oyster beds. It's a cycle that is reassuring and ever fascinating

If you want to know what's beneath the waters and the marsh grasses, visit the Port Royal Sound Foundation Maritime Center, located smack in the middle of the estuary on the Chechessee River.

The center opened in 2014 to further the foundation's mission that is "dedicated to the betterment and conservation of the waters and lands of our unique salt marsh ecosystem that is the Port Royal Sound estuary system." The massive estuary extends from beyond Beaufort to Hilton Head Island and includes dozens of rivers and creeks, including the Colleton, May, Broad, Coosawhatchie and Pocotaligo rivers.

The Sound is unique because its water comes only from the ocean and ground water. No freshwater rivers flow into the enormous water basin. That means its water stays clean, free of chemicals from fertilizers flowing downstream from miles away. The combination of clean water and a twice a day tidal cleanse keeps the waters the right

salinity and the right temperature to form a perfect nursery for thousands of ocean species, from sharks to shrimp. The marsh grasses provide excellent predator protection.

The importance of this area to the Atlantic Ocean is a big story, which is displayed in many forms at the Maritime Center. There are more than 20 exhibits on the ecological, historical, cultural, artistic and recreational aspects of the Port Royal Sound. The main exhibit hall showcases animals that call the Sound home, including sharks, dolphins, marine turtles and countless types of fish. A 3,000-gallon aguarium displays some of the fish that can be found in the river right outside. Visitors also can get a closer look at live animals in the Sound in a room with a viewing tank.

Another room features exhibits that highlight the important role oysters play in keeping our area waters clean by filtering up to 40 gallons of water a day through their gills.

Adding cultural context, a rotating art exhibit room showcases a variety of local artists.

"Our main focus is to educate people about the Port Royal Sound and help them appreciate all that it has to offer," said Jody Hayward, executive director of the foundation. "The Sound covers over 50 percent of our area - and it is ours to cherish, protect and enjoy."

The Maritime Center, just a short drive from Hilton Head, is housed in the former Lemon Island Marina at 310 Okatie Highway in Okatie. Visitors can arrive by car or boat. The center is open from 10 a.m. to 5 p.m., Tuesday through Saturday. Admission is free.







PORT ROYAL MARITIME CENTER open from 10 a.m. to 5 p.m., Tuesday through Saturday. Admission is free.



OUT OF THEIR GOURDS A day at the beach with Gourdy and Gourgeous





smashing pumpkins

EVERY OCTOBER, PEOPLE ARE DRAWN TO THE PULL OF THE PUMPKIN.

Carvers go to work on their handpicked gourds, eager to transform them into something spectacularly scary, or just plain spectacular. To inspire our readers, LOCAL Life commissioned eclectic Bluffton artist Amos Hummell to create two unique Halloween decorations. He used paint, shellack, wire, screws, epoxy putty, bric-a-brac, leaves and lots of love to create Gourdy and Gourdeous Gourdvine.

"It only took a couple of hours," Hummell said. "Of course, it took eight years of training." Here is their story:

THE GOURDVINE LEGACY

2004 they washed ashore Gourdy 'n' Gourdeous — What's not to adore?

Face like a peach, she glowed on the beach! With twitching blue eye, out he cried,

"I yam what I yam, please take my hand!" Thus on that spot unto this today

The Gourdvines thrive, entwined in play









Oyster paintings by local artist Kelly Logan Graham. Find more of his work at Bluffton General Store or online at kellylogangraham.com.



LOCAL ARTISTS FIND INSPIRATION UNDER THE SEA

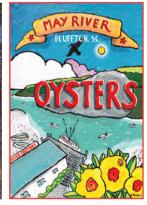












Oyster artwork by eclectic Bluffton artist Amos Hummell. Find more of his work at Hummell Studios in Bluffton or online at hummellstudios.com.



Abstract oyster art by Lynn Parrott. See more of her work at Camellia Art.





ABOVE Oyster artwork by Russell Gordon. Available at The Red Piano Art Gallery. LEFT Oyster painting by Bluffton artist Sandy Rhodes. Available at SOBA Gallery.







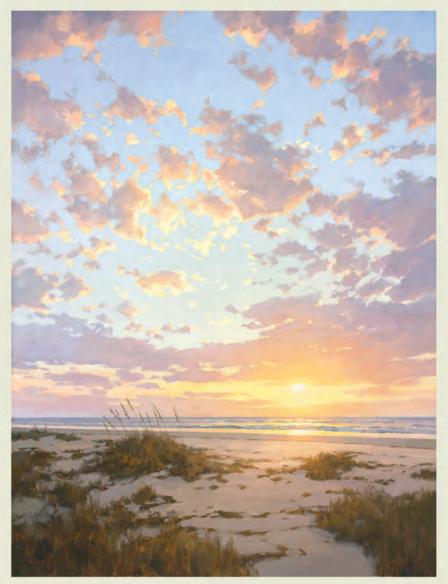


Oyster paintings by Louanne LaRoche. Find her work at Camellia Art, Four Corners Gallery or on Facebook under The LaRoche Collections.



My Low Country Angels are handcrafted from oyster shells gathered from the South Carolina shores. Each unique ornament is created by Bluffton resident Lee French. www.mylowcountryangels.com.

MICHAEL B. KARAS



Michael B. Karas

Magnificent Morning

48"x 36" Oil

The Red Piano Art Gallery



220 Cordillo Parkway • Hilton Head Island • South Carolina 843.842.4433 • redpianoartgallery.com

COLETOBER J-COLETOCOLET

Tourists: We hate to see you go, but we love to watch you leave! It's October, possibly the best month to be a LOCAL. The crowds are gone and the weather is simply fantastic, with highs in the mid to upper 70s. It's the perfect time to get outside and enjoy all our paradise has to offer. Here are a few events worth checking out, along with other days

					of national and international interest.			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY		
Latinos Unidos Festival International Coffee Day World Vegetarian Day National Homemade Cookies Day	National Custodial Worker Day Name Your Car Day	Symphony Under the Stars Sea Pines Center Farmers' Market National Boyfriends Day Techies Day Virus Appreciation Day	Symphony Under the Stars Historic Bike Tour National Golf Day National Frappe Day National Kale Day	Farmers Market of Bluffton Taste on the Harbour Do Something Nice Day World Teacher's Day	High school football German-American Day Come and Take it Day Mad Hatter Day Physician Assistant Day World Smile Day	Burger, Bacon & BBQ Hounds on the Harbour SoBA Yard Sale Step Forward to Cure TSC Bald and Free Day International Frugal Fun Day		
Yacht Hop American Touch Tag Day Oktoberfest in Germany ends:(Reflecting on Hurricane Matthew Columbus Day Leif Erikson Day Curious Events Day Fire Prevention Day Moldy Cheese Day	Sea Pines Center Farmers' Market World Mental Health Day International Newspaper Carrier Day National Angel Food Cake Day	State of the Region Emergency Nurses Day It's My Party Day National Fossil Day Take Your Teddy Bear to Work Day	Farmers Market of Bluffton Cookbook Launch Day Old Farmer's Day Moment of Frustration Day National Gumbo Day	High school football Friday the 13th International Skeptics Day World Egg Day	Hilton Head Island History Day Historic Bluffton Arts and Seafood Festival National Dessert Day		
Historic Bluffton Arts and Seafood Festival Native plant sale White Cane Safety Day	Historic Bluffton Arts and Seafood Festival A Charles Fraser Forum Bosses Day Spirit Day World Food Day Dictionary Day	Historic Bluffton Arts and Seafood Festival Historical Haunted Walk The Story of Mitchelville National Pasta Day Wear Something Gaudy Day	Historic Bluffton Arts and Seafood Festival No Beard Day	Historic Bluffton Arts and Seafood Festival The Party with a Purpose Farmers Market of Bluffton Hindu Dilawi Day Evaluate Your Life Day	Historic Bluffton Arts and Seafood Festival High school football Brandied Fruit Day	Historic Bluffton Arts and Seafood Festival Sea Pines Yard Sale Count Your Buttons Day National Pumpkin Cheesecake Day Sweetest Day		
Historic Bluffton Arts and Seafood Festival Hilton Head Symphony Orchestra Polo for Charity Starfish 3K Walk/Run National Nut Day Mother-In-Law Day	Hilton Head Symphony Orchestra TV Talk Show Host Day	24 United Nations Day National Bologna Day	Punk for a Day Day World Pasta Day	26 Farmers Market of Bluffton National Mincemeat Day	27 Savannah Speed Classic High school football Frankenstein Friday National Tell a Story Day Navy Day	The Tears Foundation Rock & Walk Halloween Wagon Ride Solicitor's Cup 5K Walk to End Alzheimer's of Bluffton National Chocolate Day Make a Difference Day		
Savannah Speed Classic Hunger Games Halloween on the Harbour	30	Carve a Pumpkin Day Increase Your Psychic Powers Day Halloween	THINGS TO DO NEARBY Jacksonville area Trombone Shorty and Orleans Avenue (Oct. 1) Jack Johnson (Oct. 2-3) Chris Isaak (Oct. 10) Florida Georgia Line (Oct. 12)		The Westin Savannah Harbor Savannah Speed Classic (Oct. 27-29) North Charleston Coliseum Disney On Ice: Frozen (Oct. 11-15) The Book of Mormon (Oct. 17-22) Savannah Civic Center Willie Nelson & Family (Oct. 20)			

Lynyrd Skynyrd (Oct. 13) The Temptations and The Four Tops (Oct. 20)

Spoon (Oct. 21)

The Avett Brothers (Oct. 21)

Santana (Oct. 24)

Colonial Life Arena (Columbia)

Thomas Rhett (Oct. 12)

Foo Fighters (Oct. 17)

The Weeknd (Oct. 28)

National Candy Corn Day

Mischief Night

National Cat Day

Hermit Day

National Frankenstein Day

SHIPYARD A Great Place To Drop Anchor





Called "the most affordable gated community on Hilton Head Island," visitors will find 800 manageable acres, two entrances, and 24/7 security. High on our list of superlatives is recreation availability including 15 miles of paths for biking or jogging, a 27-hole golf club and a championship tennis venue. Shipyard also boasts a world-class resort hotel, and a premier health spa. Additionally, there's a top-notch owner's oceanfront beach club, and of course, private access to the white sand beach.

Ask a Shipyard resident why they chose to live in Shipyard and you would get answers that are strikingly similar. Many cite the temperate climate. Some say it's the beach. Others talk about the picturesque landscape and laid-back coastal lifestyle. However, most say it's the unique community of 27 distinct neighborhoods. One owner calls Shipyard "warm and welcoming."

Shipyard is most desirable because of its convenient location in the heart of the south end of Hilton Head Island. Common threads at Shipyard are good neighbors, interesting activities, a great beach and tropical surroundings.

















Hilton Head Island Motoring Festival & Concours d'Elegance bring together art, autos and aviation

FLIGHTS & FANCY AEROPORT GALA Benefits the Driving Young

America Charitable Fund 7-10 p.m., Nov. 3 Hilton Head Island Airport General Aviation Ramp



MAGNIFICENT DISPLAYS ARE DRIVING FORGE BEHIND EVENT'S POPULARITY

Park yourself at the Hilton Head Island Motoring Festival and Concours d'Elegance when it returns to the Lowcountry on Oct. 27 through Nov. 5.

Festivities at the 16th annual event kickoff with the Savannah Speed Classic on Oct. 27-29 at the Westin Savannah Harbor Golf Resort & Spa before events move to Hilton Head Island. The week of racing and top-notch car collections that showcase the art of engineering are capped off at the Concours d'Elegance at Port Royal Golf Club on Nov. 5.

Making one of its first appearances, the Cirrus Vision Jet will be on display at the Flights & Fancy Aeroport Gala on Nov. 3 and the Aero Expo on Nov. 4. Cirrus Aircraft has displayed other aircrafts at past Concours events, but this will be the first time to show its one-of-a-kind personal

The Vision Jet is the only FAA approved personal jet and is a remarkable design accomplishment, said Carolyn Vanagel, president of the festival.

"We are excited to welcome Cirrus again and honored to have their Vision Jet showcased at our airport," she said. "It is a remarkable design accomplishment."

Designed for personal transportation and to be flown by the owner, Vision Jet makes jet performance accessible to pilots and aircraft owners. It does not require a full-time professional pilot or an entire flight department. It is easier to fly, operate and own.



10/27-11/5

HILTON HEAD ISLAND MOTORING FESTIVAL & CONCOURS D'ELEGANGE

ARTIN . motion

The theme of this year's Motoring Festival and Concours d'Elegance is "Art Moves," as a number of artistic elements will be woven into the events. Accomplished local artist Amiri Farris will be painting live at the Flights & Fancy Aeroport Gala, and automotive photographer Michael Furman's work will be on display at the Port Royal Golf Club.

Then, of course, there are the cars - works of art all unto themselves. Honored Collector recipient Robert "Bob" S. Jepson Jr., will show four cars from the 1920s on Nov. 4-5. Jepson describes that time period as a decade when "top-of-the-line cars were beginning to be shaped by fashion."

HONORED MARQUE

Three classes dedicated to Cadillac will compete during the Concours d'Elegance, held on the final day of the festival. The vehicles will showcase one of the most iconic American-made car brands and its many contributions to the automobile industry.

"Americans have had a love affair with Cadillac for generations," Vanagel said: "The name is synonymous with success, luxury and prestige."

The classes include Classics, Production 1949-1962 and Production 1963-1973. Highlights of Cadillacs on display will include:



The Cadillac Cyclone (1959): The Cyclone was never mass-produced. Designed by the legendary Harley Earl, it was heavily inspired by the aviation and rocket designs of the 1950s and will be displayed on Nov. 4-5 as part of the Pinnacle Collector exhibit honoring Ken Gross.

1908 Cadillac Model T Victoria Touring: The car selected as the centerfold for "The Cadillac Story," by Angelo Van Bogart after its 18-year restoration. The tulip-bodied Victoria touring car received the Veterans Motor Car Club of America (VMCCA) award for Best Pre-1912 Automobile in 2003. On display Nov. 5.

1934 Cadillac Victoria Convertible Coupe: The car is the centerfold of the book "GM: The first 75 years of Transportation Products." Only 56 V-16 engines were produced in 1934. On display Nov. 5.

1955 Cadillac St. Moritz: An exact re-creation of a 1955 GM Motorama car that was a modified 1955 Eldorado, the car incorporates a unique interior with ermine fur, mouton carpets and unique door panels, and is finished in white pearl paint. On display Nov. 5.

The Peach State Cadillac & LaSalle Club: A range from its collection will be on display Nov. 4.

Pace Lap Party

5:30-8 p.m., Oct. 26 Ellis Square at City Market, Savannah

Savannah Speed Classic

8:30 a.m.-5 p.m., Oct. 27-28; 9 a.m.-5 p.m., Oct. 29 Westin Savannah Harbour Golf Resort & Spa

Evening of Cars & Cigars 6:30 p.m., Nov. 2

Carolina Cigars, South Island Square (841 William Hilton Parkway), Hilton Head Island

Flights & Fancy Aeroport Gala

Benefits the Driving Young America Charitable Fund 7-10 p.m., Nov. 3 Hilton Head Island Airport General Aviation Ramp

Two Day Features

9 a.m.-4 p.m., Nov 4-5 Port Royal Golf Club, Hilton Head Island

2nd Annual Sports Car Market (SCM) Insider's Seminar

9:30-10:30 a.m., Nov. 4 Westin Hilton Head Resort & Spa

Aero Expo

9 a.m.-4 p.m., Nov. 4 Complimentary Shuttle from the Port Royal Golf Club

Car Club Showcase

9 a.m.-4 p.m., Nov. 4 Port Royal Golf Club

"Autoweek" Design Among the Stars

6:30 p.m., Nov. 4 South Carolina Yacht Club at Windmill Harbour. Hilton Head Island

Concours d'Elegance

9 a.m.-4 p.m., Nov. 5 Port Royal Golf Club

Tickets and more information: www.HHIMotoringFestival.com



Honored Collector showcases the art of engineering





1925 LOCOMOBILE MODEL 48-9 FOUR-DOOR **CONVERTIBLE BY DERHAM:** A big car that was "in essence, a limousine" for J.P. Morgan's business partner Edward Stotesbury, one of the wealthiest men in the country at the time. "It was a top-ofline American car, and it was customized just for him," Jepson said. The car has won the Jack Rich Award at Elegance events in Hershey. Pa., and Best in Class in Boca Raton, Fla.







1926 MCFARLAN MODEL 145 TV-6 SEVEN-PASSENGER TOURER: Owned by Jack Dempsey, this is a "big, unique car," Jepson said. Jepson will show this car for the first time at this year's event.

ALTHOUGH COLLECTORS MOTOR IN FROM ALL ACROSS THE NATION AND CANADA TO SHOW THEIR CARS, THIS YEAR'S HONORED COLLECTOR AWARD WINNER AT THE HILTON HEAD ISLAND MOTORING FESTIVAL & CONCOURS D'ELEGANCE IS FROM THE LOWCOUNTRY'S BACKYARD.

Robert "Bob" S. Jepson Jr., a name synonymous with Savannah, will showcase four cars from the 1920s era that are true, stunning combinations of art and engineering.

"Bob's collection of cars will dazzle. They are rare works of art on wheels." said Carolyn Vanagel, president of the Hilton Head Island Motoring Festival & Concours d'Elegance. "He's been a long-term supporter and participant in our Concours."

Jepson is no stranger to the Concours d'Elegance. He has shown cars from his collection in at least four past festivals, including in the Life on the Silver Screen exhibit last year. His 1926 Lincoln L Type 130 Boat-Tail Speedster won a Palmetto Award for its class in 2015.

This year, Jepson is taking four cars to display Nov. 4-5. "Each of them has a neat story and each of them is quite lovely," he said.

Most of the 22 cars in Jepson's collection come from the 1920s and 1930s, a period that intrigues him for its engineering accomplishments that kept up with fashion.

"Cars were developing from mechanized seats that got you down the road as an alternative to the horse and buggy. The emphasis was more mechanical rather than art." he said. "Then in the 1920s and 1930s, those who were building the cars wanted them more beautiful to attract customers. It was a very interesting period in the automobile industry, where engineering and art came together."

A 28-year Savannah resident and wellknown businessman and philanthropist, Jepson founded Jepson Associates Inc., a private



1927 ISOTTA FRASCHINI 8-AS DUAL COWL PHAETON BY LEBARON: First made for European royalty, this car made its way to the U.S. where it was a favorite of the Hollywood crowd. "It's very showy, very fast for its day," Jepson said. "It was perfect when we got it." The car has won many Concours d'Elegance awards including an Amelia Award at Amelia Island, Fla., the Chairmans Award at Lake Mirror in Lakeland, Fla., and the Palmetto Award at Pinehurst, N.C.



1929 CORD L-29 CABRIOLET: This "very showy" car was a favorite of Frank Lloyd Wright "because it is so art deco," Jepson said. The car won a People's Choice Award at the Elegance in Hershey, Pa.

investment firm. He is the former head of The Jepson Corporation. He recently stepped down as chair of the Georgia Ports Authority, and still is active in the Georgia Historical Society and many other boards and committees.

When he started collecting automobiles 12 years ago, Jepson said he started with very popular cars such as Fords and Chevys. Now, his collection has expanded to 22 expensive and

"We just love keeping them running and taking them around the country so people get a feel for an era gone by," Jepson said.

Jepson praised the organizers and volunteers of the Hilton Head Island Concours d'Elegance for keeping the week running smoothly, and for its uniqueness, combining racing with antiques.

"I just think it's one of the really nice shows in the country," he said. "It's unique in that it lasts a week and it appeals to those who have hotter cars and those of us who have older cars who show in the Concours itself."





Constellations Lost in the stars and beyond

STORY BY CAROLYN MALES



It's a love story. Boy meets girl at a barbecue. She flirts, suggesting that it's impossible to lick one's elbows. "I'm in a relationship," he tells her. Then...well...hmmm...

[Jump cut]

It's a love story. Boy meets girl. They start on that elbow thing again. This time he mentions that he's just broken up with someone. The conversation grows awkward. And oh, well....

[Jump cut]

It's a love story. Boy beekeeper meets girl theoretical physicist. More elbows. More twists. More missed connections. More jump cuts until the two potential lovers find the opening that leads to delicious opportunities...

[Scene change]

Lean Ensemble Theater, ventures into new territory in "Constellations," its 2017-18 season opener.

Wait. Change that. Lean Ensemble Theater ventures into parallel universes in "Constellations," its season opener. In a series of snapshot scenes, Lean's production of this recent romantic Broadway play explores the infinite ways a relationship can unfold. "Like a game of 'what if,' " says director Peggy Trecker White.

What if... let's pause for a moment and consider this. Ever wished you could edit your life? What if you could do over certain experiences? Change what you said? Use a different tone of voice? Make a different decision? What if you'd turned right instead of left? Or headed north instead of south?

Who would you have met? Who would you have married? Or would you have married? How would the course of your life change?

In this humorous, engaging comedy, playwright Nick Payne plays with this idea, mashing Einstein's theory of relativity with Quantum mechanics, shattering our ideas

about time and life into alternative realities. With each of these short scenes, we watch this intimate relationship enter a veritable rabbit hole of possibilities for the way things could happen. Or not. The male character, Roland, is a beekeeper with his feet on the ground. His co-star, Marianne, is a theoretical physicist who lives in the world of the mind. And the two make for a pairing of intrigue.

For it's Marianne's ideas that send Roland's thoughts whirling off into uncharted skies. "Let's say that ours is the only universe that exists," she proposes. "If that were true, then there could only ever really be one choice. But if every possible future exists, then the decisions we do and don't make will determine which of these futures we actually end up experiencing. Imagine rolling a dice six thousand times."

"Constellations is about what if and what is," says Trecker White, who has taken on the challenge, along with actors Ian McCabe and Prentiss Standridge, of spinning out these alternate realities in imaginative ways. "We're watching these lovely, funny, complicated people go through several drafts of their relationship. Like all of us," she continues, "they have insecurities, hopes and dreams. And we see how when they butt up against things, they fight to get things right."

"Constellations" packs a lot of punch in a 70 minute-performance that is sure to leave the audience rethinking choices and decisions, past and future. A conversation with the cast and crew follows the performance.

10/19-10/29 LEAN ENSEMBLE THEATER PRESENTS "CONSTELLATIONS"

When: Oct. 19-29, 2017 Where: Hilton Head Preparatory School Theatre, 3000 Main St. Cost: \$40 evenings, \$35 matinees, \$15 students/active military Contact: 843-715-6676 or www.leanensemble.org

Crescendo! Hilton Head Island's Arts Celebration

In recognition of the National Arts and Humanities Month, the Arts & Cultural Council of Hilton Head (ACCHH) is sponsoring the inaugural Crescendo! The arts, culture and history celebration will showcase the myriad of local organizations, individual artists, performers and authors.

More than 50 events — from musical performances, historical tours, gallery exhibits and everything in between — are scheduled Sept. 30 to Nov. 5. Activities range from large-scale musical performances, such as the Hilton Head Symphony Orchestra's Evening Under the Stars and "The Color Purple" at the Arts Center of Coastal Carolina, to more intimate events at the Jazz Corner or pop-up poetry readings hosted by the Island Writers' Network.

"This event is our first joint program venture as an organization since Bravo in 2006", said Natalie Hefter, ACCHH president . "We hope that everyone will come out and support the incredible arts, culture and history organizations, working artists and high-quality arts programs we have in Hilton Head and Bluffton. Our community is full of talented individuals sharing their expertise and passion with visitors and residents alike."



National Arts and Humanities Month, first launched 30 years ago by Americans for the Arts, aims to encourage participation in the arts while raising awareness about the role the arts and humanities play in our communities and lives.

The Arts & Cultural Council of Hilton Head coordinates, promotes, communicates, and showcases arts and cultural organizations and businesses in the Hilton Head Island/Bluffton area.

9/30-11/5 "CRESCENDO!"

When: 50-plus local arts and culture events Sept. 30-Nov. 5.
Where: Various locations
Contact: www.hiltonheadartsdaily.org for information. Natalie Hefter at nhefter@coastaldiscovery.org or call 843-689-6767 x 225



Polo for charity



ONLY IN THE LOWGOUNTRY CAN A "SPORT OF KINGS" MEET A SOUTHERN TRADITION.

The 24th annual Okatie Rotary Polo for Charity returns to the Rose Hill Plantation Oct. 22. The family-friendly event combines the competitive equestrian sport with fun, tailgating-style picnics, and a silent auction. Patron slots for private parties or general admission tickets are both available.

"We look forward to another great Polo for Charity event this year," said Tony Leister, the Rotary Club of Okatie president. "It's a fun afternoon for friends, neighbors and families to come together to support great causes in our community."

The Okatie Rotary Polo for Charity has donated upwards of \$250,000 to charities since 2010. This year's recipients include the Foundation for Educational Excellence, which supports learning innovation in Beaufort County Schools, and other Rotary charities. Proceeds from the silent auction will benefit Moss Creek Marines and the Daufuskie Marsh Tacky Society.

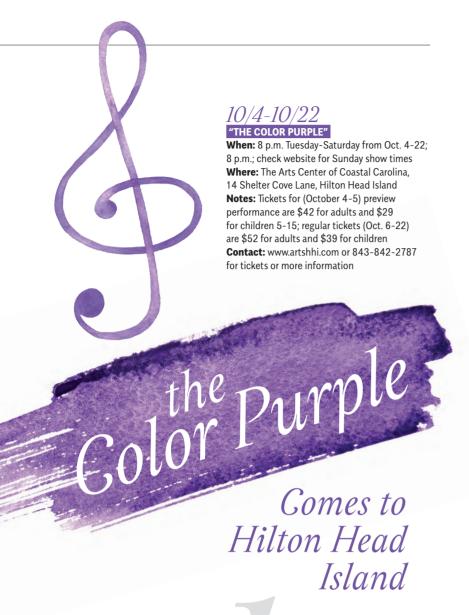




OKATIE ROTARY POLO FOR CHARITY

When: Gates open at noon, match at 2 p.m., Oct. 22 Where: Rose Hill Plantation. Notes: Advance tickets are available at Bluffton Pharmacy, Markel's, and the Engel & Völkers offices in Bluffton, Hilton Head and Savannah.

Contact: www.facebook.com/ Okatie-Rotary-Polo-for-Charity or www.rotaryclubofokatie.com



FRESH OFF ITS **BROADWAY** RUN, "THE GOLOR PURPLE" WILL DEBUT AT THE ARTS CENTER OF COASTAL **CAROLINA** STAGE.

Based on Alice Walker's 1982 Pulitzer Prize winning novel and Stephen Spielberg's 1985 Oscar-nominated film, the musical features a score of jazz, ragtime, gospel and blues. It tells the story of a family in rural Georgia with Celie at its center, chronicling her 40-year story as she journeys from childhood through joy to anguish, and then hope as she discovers the power of love and life.

"The Color Purple" Broadway production ran from 2005 to 2008, and was nominated for 11 Tony Awards in 2006. The revival opened in 2015 and ran through January 2017, winning Tony Awards for Best Revival of a Musical and Best Actress in a Musical. The musical also won the 2017 Grammy for Best Musical Theater Album.



PETER MILLAR

Trunk Show OCTOBER 9 & 10 | 10 am - 9 pm

Peter Millar Representative James Blaikie will be on hand to assist with fit and selection. Enjoy 10% off these two days.



In the Shadow of the Lighthouse HARBOUR TOWN 843.671.2291



Symphony Under the Stars: Symphonic Soul

HILTON HEAD SYMPHONY ORCHESTRA'S SYMPHONY UNDER THE STARS

When: Oct. 3 and 4. Gates open at 6 p.m.; concert begins at 7:30 p.m. Where: Montage Palmetto Bluff in Bluffon Notes: Tickets for table seating are \$85 and \$75; new additional seating options are \$50 for concert seating, lawn seating \$25 Contact: Call 843-842-2055 for tickets and more information

A 22-YEAR OUTDOOR MUSICAL TRADITION RETURNS THIS YEAR TO THE MAJESTIC OAKS OF PALMETTO BLUFF.

Conductor John Morris Russell and the Hilton Head Symphony Orchestra will bring the music of Ray Charles, Gladys Knight, Stevie Wonder and Motown at Symphony Under the Stars: Symphonic Soul at Montage Palmetto Bluff on Oct. 3 and 4. The performances will also feature Deas Guyz.

The night of music is coupled with dinner. Seating options include tables of 10, concert or table seating. Table groups use the concert themes to inspire costumes, table decorations, or dinner menus as they compete for prizes.

Whether you put a table of 10 together, design costumes, have dinner catered or bring a picnic and sit outside under the stars, it's easy to get into the spirit of this popular event. Bring your own refreshments or purchase wine, beer, soft drinks and water, made available by the League of the Hilton Head Symphony Orchestra.

The October performances are the first of two Symphony Under the Stars concerts this season. Another event will be April 3 and 4, 2018, on Hilton Head Island. Tickets for the spring show go on sale Nov. 1.

Hilton Head Symphony Orchestra's Cinematic Classic featuring Paul Huang

SOME OF THE MOST REGOGNIZED MOVIE SCORES WILL BE PERFORMED ON HILTON HEAD ISLAND THIS MONTH.

With John Morris Russell conducting, Hilton Head Symphony Orchestra's Cinematic Classic features scores from Academy Award winner John Williams' "Jurassic Park," "Schindler's List," "Star Wars: The Force Awakens — Jedi Steps and Finale," and the Harry Potter series.

The show is 5 p.m., Oct. 22, and 8 p.m., Oct. 23, at the First Presbyterian Church. Other scores include "North by Northwest Overture" by Bernard Herrmann and Erich Wolfgang Korngold's "Violin Concerto."

The concerts feature Paul Huang on violin. Huang was the recipient of the 2015 Avery Fisher Career Grant and the 2017 Lincoln Center

Award for Emerging Artists. He also won the 2011 Young Concert Artists International Auditions and has made critically acclaimed recital debuts in New York and in Washington, D.C. Born in Taiwan, Huang began violin lessons at the age of 7, and later earned his bachelor's and master's degrees at the Juilliard School.

Huang plays on the 1742 ex-Wieniawski Guarneri del Gesù on loan through the generous efforts of the Stradivari Society of Chicago.

HHSO FEATURED PERFORMER

When: 5 p.m., Oct. 22; 8 p.m., Oct. 23 Where: First Presbyterian Church, 540 William Hilton Pkwy. Hilton Head Island **Notes:** Tickets are \$30, \$45 and \$55 Contact: www.HHSO.org or 843-842-2055 for tickets and more information



Paul Huang was the recipient of the 2015 Avery Fisher Career Grant and the 2017 Lincoln Center Award for Emerging Artists.



BIRDIE JAMES

AUTHENTIC CHIC

















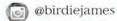
Shelter Cove Towne Centre

NEXT TO jane BISTRO & BAR

(843) 842-2622 thebirdiejames.com



/birdiejamesboutique





Carnivores, Rejoice: MERGING TWO POPULAR MEAT_CENTRIC FLENTS Burgers, Bacon & THE ISLAND RECREATION CENTER BRINGS THE BURGERS, BACON & BBQ FESTIVAL TO SHELTER COVE ON OCT. 7.

MEAT-CENTRIC EVENTS,

Local restaurants will serve their best burgers, bacon dishes and barbecue to compete for votes. while more than 20 brews will be on tap in the beer garden sponsored by Ocean Woods. The Kid Zone will have plenty of moon bounces and games, and live music will be featured throughout the day on two stages.

College football fans won't have to worry about missing their favorite team play. A viewing area with a big screen television will be at the event.

This is the first year for Burger, Bacon & BBQ. The Island Recreation Center merged Burgers & Brew (held in October) with Beer, Bacon & Music (held in Mav) to create this new carnivorous event. Past events drew 3,000 people, and organizers are expecting a similar crowd this year.

BURGERS, BACON & BBQ

When: 11 a.m.-5 p.m., Oct. 7 Where: Shelter Cove Community Park, 39 Shelter Cove Lane, Hilton Head Island Notes: Admission is \$7; children 10 and under no charge. Food/drink tickets are \$1 each. Beer Garden mug is \$6 and includes two free tastings.

Contact: www.islandreccenter.org

BURGER, BACON A CARNIVOROUS EVENT

HILTON HEAD ART AUCTION

When: 2 p.m., Oct. 7

Where: Art Center Coastal Carolina, 14 Shelter Cove Lane, Hilton Head Island FYI: Online bidding available the day of the auction at www.morriswhitesideauctions.com

Contact: 843-785-2318 or www.hiltonheadartauction.com



FINE ART **AVAILABLE AT HILTON** HEAD ART **AUGTION**

The annual fall event attracts an extensive and impressive inventory of paintings, sculptures and vintage prints by past and contemporary masters of the South. Patrons who are not able to attend the auction can watch and bid online the same day.

The Hilton Head Art Auction is produced by Morris & Whiteside Auctions, LLC, which provides full-service absentee and telephone bid arrangements and in-house art transportation for crating, shipping and delivery.

Pedal Through The Past at Hilton Head Island History Day

BY BIKE OR BY TROLLEY, GUIDED TOURS WILL SHOWCASE THE ISLAND'S HISTORY IN WAYS NEVER BEFORE EXPERIENCED.

Presented by The Heritage Library and Coastal Discovery Museum on Oct. 14, attendees will be led on a series of guided tours that tell the story of Hilton Head's history.

The morning 3.5-mile guided bike tour departs Mitchelville Beach Park every 30 minutes from 9 to 10:30 a.m. and will highlight the island's rich military history. The more relaxed afternoon guided bike tour leaves Hudson's Seafood House on the Docks every 30 minutes from 1 to 2:30 p.m., will focus on native island history, agricultural roots and the waterways.

The morning trolley tour departs at 9 a.m. and

9:30 a.m from Coastal Discovery Museum, 70 Honey Horn Drive, Hilton Head Island. The tour focuses on military history. The afternoon trolley tour leaves at 1 p.m. and 1:30 p.m. from Coastal Discovery Museum, taking a similar route but will include stops at Barker Field's slave structures and Mitchelville. Trolley tours follow a 3.5-hour "stay with your trolley" format.

History Day culminates with a "Historic Lowcountry Dinner" at an Historic Lowcountry Place" from 5-7 p.m. at Hudson's. Enjoy a Lowcountry boil, cash bar and performance by the Mt. Calvary Inspirational Dancers

HILTON HEAD ISLAND HISTORY DAY BIKE AND TROLLEY TOURS

When: Oct. 14. Bike Tours leave every 30 minutes from 9-10:30 a.m. from Mitchelville Beach Park and 30 minutes from 1-2:30 p.m. from Hudson's. Trolley Tours leave at 9 a.m., 9:30 a.m., 1 p.m. and 1:30 p.m. from the Coastal Discovery Museum. Historic Lowcountry Dinner from 5-7 p.m. at Hudson's.

FYI: Bike Tours are \$15 (helmets required); Trolley Tours are \$25; Historic Dinner is \$35 for adults, \$15 per child. Melly Mel's catering will be available from 11:30 a.m.-2 p.m. at the Coastal Discovery Museum

Tickets and Contact: hhihistoryday.

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Historic Bluffton Arts & Seafood Festival returns for 13th year



Created as a one-day event in 2005, and blossoming to a week-long event in 2007, the Oct. 14-22 festival combines "fine art and the bounty of the sea." The venues are in and around Old Town Bluffton, concluding with Street Fest the last two days. The family-friendly festival features more than 100 artists from the area, South Carolina, Georgia, Florida, North Carolina and beyond, and more than 20 food vendors serving Lowcountry cuisine. Live music also takes center stage. For a complete list of events and ticketing, go to www.bluff-tonartsandseafoodfestival.com/events.



10/14-10-22
HISTORIC BLUFFTON ARTS &
SEAFOOD FESTIVAL

When: Oct. 14-22 (Street Fest Oct. 21-22.) A full schedule is available at www.blufftonartsandseafoodfestival.com

Where: Various Locations in Old Town Bluffton

FYI: No parking in downtown Bluffton on Oct. 21-22.

Free shuttles will be provided by Old Town Trolley Tours from Red Cedar Elementary.

Contact: 843-757-2583 or www.BlufftonArtsandSeafood.com www.hiltonheadartauction.com

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HISTORIC BLUFFTON ARTS & SEAFOOD FESTIVAL SCHEDULE

OCTOBER 14

Bluffton Heritage Discovery Tour and Gullah Celebration

OCTOBER 15

Friends of Bluffton Artists 6th annual Invitational Local Artist Showcase

11 a.m.-4 p.m., Calhoun Street

Boat Parade on the May and Blessing of the Fleet

4 p.m., Church of the Cross

Ovster Fest

5-8 p.m., Bluffton Oyster Factory Park

OCTOBER 16-21 DAILY

Kayak and Paddle Tours on the May River

8 a.m. and 10 a.m., call 843-684-3296 for reservations

May River Boat Tour with May River Excursions

Trips leave on the hour. Call 843-304-2878 for reservations

OCTOBER 16

Dinner and Learn Tour

5 p.m., Waddell Mariculture Center, 21 Sawmill Creek Road

OCTOBER 17

Bluffton Jack's Haunted History Tour

6 p.m. and 8 p.m.; Tours begin at The Complete Home, 41 B Calhoun Street. Call 843-717-2175 for reservations

OCTOBER 18

Author Night "Celebrate The Rich History & Culture of the Lowcountry"

5:30 p.m., Rotary Community Center at Oscar Frazier Park, 11 Recreation Court

OCTOBER 19

Wine Tasting

6-8 p.m., TBA

OCTOBER 20

Private Island VIP Oyster Roast and Boat Excursion

3-6 p.m., Little Jack Rowe Island; Call 843-684-3296 for reservations

OCTOBER 21

10k Road Race and 5k Fun Run

8-10:30 a.m., Bluffton Oyster Factory Park

Children's Fishing Tournament

10 a.m.-12:30 p.m., Bluffton Oyster Company

Art and Seafood Street Fest

10 a.m.-5 p.m., Calhoun Street

Art in the Park Children's Activities

11 a.m.-4 p.m., DuBois Park

Rockin' on the Dock

6 p.m.-dusk, Bluffton Oyster Company

OCTOBER 22

Paddle Battle Bluffton

10 a.m.-1 p.m., Bluffton Oyster Factory Park

Art and Seafood Street Fest

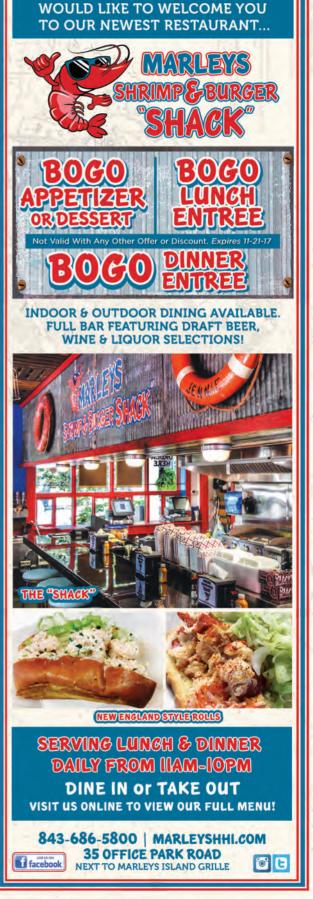
10 a.m.-5 p.m., Calhoun Street

Art in the Park Children's Activities

11 a.m.-4 p.m., DuBois Park

For a complete list of events and ticketing, go to www.blufftonartsandseafoodfestival.com/events.





THE SERG RESTAURANT GROUP

Gene Baur to bring message of animal rescue, sanctuary to Hilton Head

STORY BY CARLA GOLDEN



Baur is an author and activist in the animal rights and food movement. He's been called the "conscience of the food movement" by Time Magazine, and opposes factory farming and advocates for what he believes would be a more just and respectful food system.

IT WAS A 6-MONTH OLD LAMB WHO FOREVER CHANGED THE TRAJECTORY OF GENE BAUR'S LIFE.

While on a stockyard investigation in 1986 to witness the treatment of farmed animals, Baur walked past the usual dead pile of discarded animal carcasses when he noticed a little lamb raise her head. He rescued and rehabilitated her, named her Hilda, and co-founded Farm Sanctuary in Watkins Glen, N.Y., America's first rescuing shelter for farmed animals. Baur will be at Lowcountry VegFest 2017 on Saturday, October 21, at Shelter Cove Community Park to speak about his vegan life of advocacy.

LOCAL Life: How long did Hilda live at Farm Sanctuary and how did she help your work there?

Gene Baur: Hilda lived to be over 11 years old and enjoyed her days on the sanctuary with her best friend Jellybean. She was shy but Jellybean was very affectionate toward people and helped Hilda be more social. Hilda was the inspiration for our successful "downed animal" campaign that works to end the inhumane transport and slaughter of "downed animals" (animals too sick or injured to stand).

LL: You've been vegan (no meat, dairy, or eggs) for over 32 years now. Does eating only plants fuel the life you want to live? GB: Absolutely. In addition to running, growing, and expanding Farm Sanctuary which now includes three locations totaling over 500 acres and housing nearly 1,000 rescued animals, traveling to speak about animal rights and other aspects of veganism, teaching at the Johns Hopkins Bloomberg School of Public Health, I recently started competing in endurance events and have completed 6 marathons, 1 ultra-marathon, and a dozen triathlons including an IronMan.

LL: Are you concerned about getting adequate nutrition as a vegan athlete?



Joey Lamb (left) with Gene Baur, headline speaker for Lowcountry Vegfest 2017. Photo provided by Farm Sanctuary.

10/21

LOWCOUNTRY VEGFEST 2017

When: 10 a.m.-5 p.m.; Saturday, October 21

Where: Shelter Cove Community Park, Hilton Head

Details: A free public vegan food and music festival featuring food from area restaurants, vegan beer and wine, vegan advocacy and education. Music by Cranford Hollow and The Nice Guys. Swag bags, raffle drawings, and fun entertainment for the children. Founder of Farm Sanctuary Gene Baur is the event's headline speaker.

Info: Carla Golden, carlagolden@ hargray.com, 843-816-6179; LowcountryVegFest.com

GB: Athletes eating a varied whole food, plant-based diet experience decreased inflammation and improved recovering time. In fact many MMA fighters, endurance runners, and other top athletes have adopted plant-based eating specifically to increase performance and strength in order to gain a competitive edge.

LL: There is an environmental component to your message. What information do you share with those who campaign for clean, renewable fuel and energy?

GB: When you eat plant foods, it requires less land, water, fossil fuels and other resources compared to animal-based foods. Growing food for livestock is the leading cause of Amazon rainforest destruction and global freshwater pollution. We can feed far more people on far fewer resources and generate much less air, water, and land pollution by eating plants instead of animals. Human beings are going to have to eventually shift to eating mostly plants due to the finite supply of resources on earth.

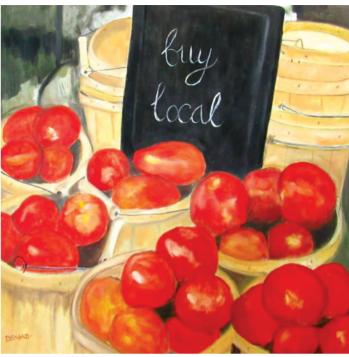
LL: People of the Lowcountry love their dogs! How can this love and protection translate to animals who usually end up on the plate? **GB:** There's not that big of a difference between cats, dogs, pigs, cows, and chickens. They all have feelings; they all enjoy relationships with other animals and people, and they all want to live without unnecessary suffering. If we can live well without causing unnecessary harm, why wouldn't we? Cows are like big dogs. They will follow you around like puppies and cuddle with you. Turkeys will sit in your lap if you let them. They are our friends, not our food.

Hear Baur speak more on this subject and more at Lowcountry VegFest 2017. The event is from 10 a.m. to 5 p.m. on Saturday, Oct. 21, at Shelter Cove Community Park. Find more information online at LowcountryVegFest.com.









Pat Diemand is the October Featured Artist at Society of Bluffton Artists

Pat Diemand will present oil paintings and mixed media drawings during her show this month at the Society of Bluffton Artists (SoBA) gallery. Go meet the artist in person during the wine and cheese reception from 3-5 p.m. Sunday, October 22,

"I gravitate to color and paint in an Impressionist style where subject matter is anything that catches my eye," Diemand said. "I turn to a vast inventory of photographs and sketches from all the places we've lived and traveled for inspiration."

Even as a young child, Diemand loved art. She earned a bachelor's degree in art from Marywood University in Scranton, Pa., and a master's degree in art education from Southern Connecticut State University in New Haven, Conn. She was a member of the Western New York Artists' Group in Buffalo, N.Y. and the WA Project for the Arts/Corcoran in Washington, D.C. Diemand moved to the Lowcountry eight years ago. She also teaches at the Summer Art Camp for kids at SoBA.

EVENT DETAILS

Pat Diemand artwork on display at the SOBA Art Gallery

Oct. 16-Nov. 14. Opening reception at 3-5 p.m., Oct. 8 SoBA Gallery at 6 Church Street, Bluffton Call 843-757-6586, www.sobagallery.com

Upcoming SoBA classes

Classes will be at SoBA Center for Creative Arts, next to the SoBA Gallery, 8 Church St., Bluffton, unless otherwise noted. Participants are asked to pay and register in advance by calling 843-247-2868 or online at www.sobagallery.com.

Light and Shadows - Watercolor with Barbara Pecce

9:30 a.m.-noon. Oct. 6. 12. 19 Cost: \$100 members, \$115 non-members Class is designed for learning and practicing techniques of traditional transparent watercolor. Students of all levels of experience are welcome.

In the Abstract Mood with Vickie Jourdan

9 a.m.- 3:30 p.m., Oct.13-14 Cost \$130 member and \$145 non-members Daily demonstrations, critiquing and mixed media. Come and paint with Vickie and get out of your comfort zone.

Skyscapes Over Your Landscapes with Chris Groves

9 a.m.-4 p.m., Oct. 24-26 Cost: \$450 members, \$475 non-members Class also will cover how to form strong compositions with your clouds over different types of landscapes (marsh, seascapes, etc.), and how to tie them together to finish your paintings.



Hilton Head Island will be full of ghouls and ghosts for Halloween. Here's a rundown of the local trick or treat spots.

HALLOWEEN AT COLIGNY

4-7 p.m., Oct. 26

Coligny Plaza, Hilton Head Island Trick-or-Treating around plaza stores, costume contests for various age categories and a family contest. www.ColignyPlaza.com

PUMPKIN PATCH

4-8 p.m., Oct. 27

Shelter Cove Community Park, Hilton Head Island Free admission. Petting zoo, carnival games, costume contests, candy, games and more. www.sheltercovetownecentre.com/events

HALLOWEEN WAGON RIDE

10 a.m. & 11:30 a.m., Oct. 28

Heritage Farms, Sea Pines Resort Dress in Halloween costume and hunt for clues in the Sea Pines Forest Preserve that leads to a pumpkin patch. Reservations are required; \$16/adults; \$13/children. Call 843-842-1979 for reservations or go to www.seapines.com/events

TRICK OR TREAT TANGER STYLE 1-3 p.m., Oct. 28

Tanger Outlets I & II, Bluffton Games, activities, and contests for families. The Coastal Discovery Museum and the Sandbox will share facts about bats and make craft projects near Shopper Services at Tanger Outlets 2. Trick-or-treating will take place at both centers. www.tangeroutlet.com/hiltonhead/events.

SALTY DOG HAUNTED BBQ AND COSTUME CONTEST

4-8 p.m., Oct. 28

South Beach Marina, Hilton Head Island Kids costume contest and more cal.saltydog.com

HALLOWEEN AT HARBOUR TOWN

3:30-5 p.m., Oct. 29

Harbour Town

Crafts, activities, a costume parade, cookies, cider and trick-or-treating. 843-842-1979, www.seapines.com/events

TRUNK-O-WEEN

5-7 p.m., Oct. 31

Shelter Cove Towne Centre, Hilton Head Island Classic cars will line Towne Centre Drive and trunks full of candy will be open for business. Merchants also will welcome trick-or-treaters. www.sheltercovetownecentre.com/events

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Hurricane Matthew program coming to Discovery Museum

The History Forum of the Lowcountry will present the program for the Coastal Discovery Museum on Oct. 9 at Coligny Theatre at 5 p.m. Steve Riley, Town Manager of the Town of Hilton Head Island, will be the presenter.

Hurricane Matthew made an unwelcomed visit to Hilton Head Island in October 2016. To reflect upon this historic event, The Coastal Discovery Museum has invited Riley to the October session of the History Forum of the Lowcountry. Riley will review the preparation and response to the storm, the progress made to date, lessons learned, and what remains to be done.

Riley serves as Town Manager for the Town of Hilton Head Island, a position he has held since 1994. He oversees the daily operations of an organization that serves a resort island whose summertime population swells to three times its permanent population.

The cost of the program for non-members of the museum is \$10 per person, basic members \$5 per person and supporting or higher members are no charge. Reservations are required and may be made by calling Robin Swift at 843-689-6767, ext. 224. No online reservations are being taken for this program.

REFLECTING ON MATTHEW

When: 5 p.m., Monday, Oct. 9 Where: Coastal Discovery

Details: Steve Riley, Town Manager of the Town of Hilton Head Island, will present this program on Hurrican Matthew at its impact on the region.

Info: 843-689-6767, ext. 224



MORE PHOTOS ONLINE

Find additional images from Hurricane Matthew and Tropical Storm Irma online at LocalLifeSC.com





Rock & Walk in honor of lost children

Bringing awareness to pregnancy and infant loss, and as part of its ongoing mission to support bereaved families and honor babies lost during infancy or pregnancy, the South Carolina Chapter of the TEARS Foundation will host its Memorial Rock & Walk from 11 a.m. to 1 p.m. Saturday, Oct. 28 at Shelter Cove Community Park on Hilton Head

The Rock & Walk is a community event for friends and families to honor those who have suffered a pregnancy or infant loss. It will have family-friendly events including children's activities and a raffle. There will also be a memorial walk along a path decorated with colorful butterflies with babies' names and symbolic empty rocking chairs.

The money raised from the walk will help South Carolina families who have experienced pregnancy or infant loss, the core mission of the TEARS Foundation. The nonprofit organization assists bereaved parents with the financial expenses of making final arrangements for their precious baby who has died, and support services for bereaved families on the second and fourth Wednesday of the month at Hospice Care of the Lowcountry.

For more information or to become a sponsor, contact Heather Quinn at 404-933-0636 or theharperproject@gmail.com, or Jacyln Skillman at jaclynskillman@hotmail.com or 908-872-9504.

State of the Region set

The Hilton Head Island-Bluffton Chamber of Commerce's annual State of the Region luncheon is set for 11:50 a.m. on Wednesday, Oct. 11 at the Hilton Head Marriott Resort & Spa. The annual conference offers business and political updates on the Lowcountry for local government officials and members of the business community. Hilton Head Island mayor David Bennett, Bluffton mayor Lisa Sulka and Beaufort County councilman Paul Sommerville will each address their top three topics during a video address. Find more information online at hiltonheadchamber.org.



Work of Lori Craven featured at Red Piano

Longtime islander Lori Craven is putting her artist brush to paper and canvas as she paints for an upcoming show at The Red Piano Art Gallery. Craven, an energetic entrepreneur and amazingly creative caterer, will show many paintings in both mediums of watercolor and oil. The subject matter will focus on Lowcountry settings, but don't be surprised to see the North Carolina mountains as well. The show and reception will be from 6-8 p.m. on Friday, November 3, at The Red Piano Art Gallery, located at 220 Cordillo Parkway. Interested attendees should call 843-842-4433.





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Local TEDx Conference Brings Together Prestigious National Speakers

TEDxHiltonHead will address the timely topic of resilience and will feature a solid mix of illustrious names and the up-and-coming minds who are the embodiment of human and community resilience.

TEDxHiltonHead will take place on Friday, October 20 from 8 a.m. until 3 p.m. at the Rooftop Bar at Poseidon. There are a limited 100 tickets available for the event, which includes breakfast, lunch and attendance at all TEDx presentations. Tickets for the event are \$79 and can be purchased at TEDxHiltonHeadoctober.eventbrite.com.

In choosing "Resilience" as this year's theme, the event will address and celebrate all types of resilience and the vibrancy of the human spirit. Speakers at TEDxHiltonHead include:

Donna Drake, Television Producer/Talk Show Host/ Actress/Philanthropist. In 2008, Donna launched her own uplifting and empowering talk show "Live It Up with Donna Drake" that airs regionally on the NY CBS affiliate. She self-funded her show by selling everything she owned and investing in literally, a dream and herself – and never looked back. Among the guests who have appeared on her show are Tony Bennett, Mel Brooks, Gloria Gaynor, Jay Leno, Howie Mandel and many more.

Chris Schembra, "The Empathy Coach." Schembra is a sought-after social influencer, executive coach, and entrepreneurial advisor whose passion lies in facilitating profound human connection in a deeply disconnected world. He is the Founder + Chief Question Asker of the 7:47 Club, an organization which helps elite entrepreneurs build, grow, and ignite their community. Since its inception, the 7:47 Club has awakened over 2,500 leaders and sparked over 210,000 relationships. In addition to the 7:47 Club, Schembra is a Partner at OHenry Productions and former Producer at MNA Productions, and the projects he has been involved in have been awarded 14 Tony Awards, 7 Emmys and a Grammy.

For more information about TEDxHiltonHead, visit TEDxHilton-Headoctober.eventbrite.com.



J BANKS DESIGN AND CAMELLIA ART PRESENT CRAFTS & DRAFTS

Enjoy local craftsman demonstrating their artistry and drafts by local breweries from 5-7 p.m. on Oct. 18. Seating is limited. Call J Banks retail at 843-682-1745 for reservation details and admission costs.



Fall Native Plant Sale at Coastal Discovery Museum

The Coastal Discovery Museum invites all garden enthusiasts to their Fall Native Plant sale on October 15 from 10 a.m. until 1 p.m.

The Museum will have a variety of native plants to meet diverse landscaping needs – ranging from vines to blooming bushes, butterfly-friendly landscaping, and more. You will learn from experts what native plants are appropriate for your landscape. Native plants have adapted to the local environment and therefore require little or no care at all. They are also used by local wildlife and are great for attracting local pollinators.

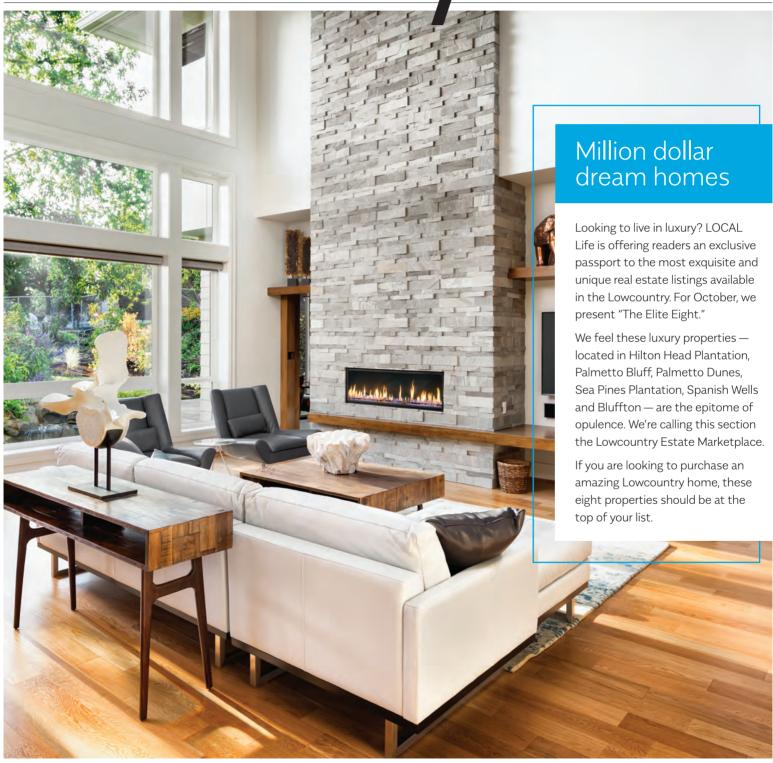
Museum volunteers and master gardeners will be on hand to explain the value of the different species available at the sale. Among those the Museum will have the most of are native Low-country butterfly host-plants which are used by native butterflies to lay their eggs and raise their larvae, and without which they cannot survive.

This is a great opportunity to enhance your garden with plants that require little care and provide great benefits to the environment.

The Museum is located at 70 Honey Horn Drive on Hilton Head Island; and only cash and checks will be accepted for this unique event.



IOWGOUNTRY T REAL ESTATE MOUNTRY T REAL ESTA



Lowcountry Estate Marketplace



31 Ribaut Drive, Ribaut Island, Hilton Head Plantation

Within the private enclave of Ribaut Island is a property that enraptures the heart and soul! Watch from the pool as yachts sail the intercostal waterway to ports unknown. Relax on the terrace as the setting sun paints amazing portraits in the sky every evening. \$2,899,000

Eric & Hillary Dollenberg 843.816.6489

www.EricDollenberg.com

Weichert Coastal Properties



117 Mount Pelia, Palmetto Bluff

Steeped in southern history, with a dash of salt marsh mystery, 117 Mount Pelia is a property that must be explored and uncovered one layer at a time. Situated on the marshes and water of the May River, steps from the golf course bearing the same name, this exceptional home suits the most discerning of home buyers. \$2,775,000

Eric & Hillary Dollenberg 843.816.6489

www.EricDollenberg.com

Weichert Coastal Properties



8 & 6 & 4 Galleon - Tennis Estate, Palmetto Dunes

The most unique oceanfront tennis estate in the history of Hilton Head Island. Located in world-famous Palmetto Dunes, this property offers 3 separate homes; 1 oceanfront and 2 second-row ocean homes, sport court for tennis, basketball and roller hockey, 2 pools, hot tub and freestanding fitness or multipurpose room. Ten bedrooms and 10 full baths. \$6,950,000 furnished.

Philip A. Schembra 843.785.2452

www.SchembraRealEstate.com





176 Mooring Buoy, Hilton Head Island

Spectacular home overlooking the gorgeous views of the 11-mile lagoon and multiple golf views of the Robert Trent Jones Golf Course. This Palmetto Dunes 5 bedroom/ 6 full and 2 half-bath home is a short stroll to the Atlantic Ocean. Two fully-equipped kitchens, wine cellar, two fireplaces, elevator, laundry/mud room by pool area. Two bedrooms have a private, separate entrance. Granite counters, stone and hardwood floors. \$1,895,000

Philip A. Schembra 843.785.2452

www.SchembraRealEstate.com



Lowcountry Estate Marketplace



3 Queen Crescent, Bluffton, SC

At the end of a long, winding driveway, illuminated by gas lanterns and hugged by live oaks dripping with Spanish moss, your private estate on almost three acres sits in the heart of the Lowcountry. This 4BR/4.5BA Rose Hill equestrian estate boasts a screened lanai w/ heated pool. spa, & outdoor kitchen, private barn & paddocks, 3 car garage and large bonus room, perfect for a home theater or in-law suite. An entertainer's dream. \$1,249,000

Alison Melton 843.290.3640

www.LuxeLowcountry.com





26 Sandhill Crane, Hilton Head Island

6200 ft. of living space with two master suites, and two living areas, a hardy plank beach deck allows for an amazing beach access and dining area. Cedar closets, Texas limestone, a two-car garage, brick walkway to the beach, fountains, and stone work around the pool are among the countless beautiful extras and features. With 6 terraces three fireplaces and three fountains, it could not be reproduced at any price. \$5,450,000

Susan Ochsner 843.816.6388 www.YourHiltonHeadAgent.com





29 Ribaut Drive, Ribaut Island, Hilton Head Plantation

Spacious residence set on two lots spanning 1.84 acres and 150' water frontage. Unbelievable views from every room. Outstanding features include soaring ceilings in the sprawling living room, a banquet-sized dining room with wet bar, and an inviting family room anchored around a cozy brick-surround fireplace. Residents have access to fantastic amenities including a community pool, top notch tennis, and a day dock all in close proximity to the home. \$1,999,000

Mark Mayer 843.816.0693

www.MarkMayer.evusa.com

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16 Widewater Road, Spanish Wells, Hilton Head Island SC

This incredible residence shows like new with every imaginable upgrade! Beautiful touches such as travertine tile and gorgeous views of Broad Creek flow throughout the home. Its elegant yet comfortable open floor plan boasts gracious living and dining rooms, a gourmet kitchen open to the family room, a beautiful master suite, and separate offices. The ideal outdoor oasis features expansive patios, a freeform pool, a jacuzzi and dockage. \$4,250,000

Mark Mayer 843.816.0693

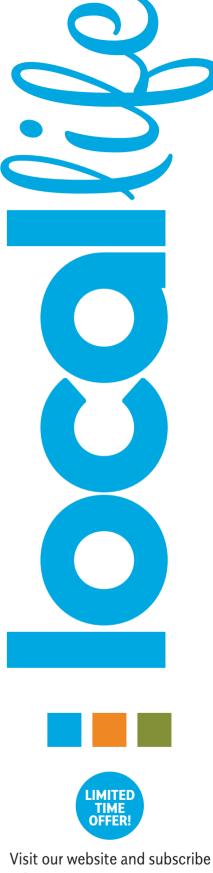
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ENGEL&VÖLKERS

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Worth New York



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Bourbon Maple Apple Cider

[makes 2] **INGREDIENTS**

6 ounces bourbon 4 teaspoons fresh lemon juice 4-6 teaspoons pure maple syrup, to taste 1 cup spiced apple cider 1 bottle of ginger beer apple slices for garnish cubed ice

DIRECTIONS

- 1. Fill glasses and a cocktail shaker with ice. To shaker, add bourbon, lemon juice, maple syrup, and apple cider; shake vigorously.
- 2. Strain into glasses and top off with ginger beer and garnish each with a slice of apple. Enjoy!

APPS SERVED Mini tomato sandwich. mini pimento cheese sandwich. Find recipes online at LocalLifeSC.com.

HOTOS BY MARK STAF

Drinking with a Ghost

Porches are an integral part of Southern culture. For generations, Lowcountry families and friends have gathered on them to tell stories, play checkers, talk politics, gossip and more. All it takes to "porch-sit" in the Lowcountry is a porch (obviously), a comfortable chair, a refreshing beverage and another local to interact with.

Bluffton chef Geist Ussery recently hosted a porch party at a historic home that locals call "the old parsonage." The home, built in 1906, was featured in the Stephen S. Howie biography, "The Bluffton Charge: One Preacher's Struggle for Civil Rights." Ussery invited an interesting mix of people to this special soirée, including Druella Schultz, Brenda Linblad Barco, Beth Woods, Carolyn Smith, Ashley Shuck, Mary Vaux-Bell, Marti Golson and his charming mother, Reinalda Ussery.

As the sun faded and music of Lynyrd Skynyrd played, guests were treated to incredible food and drinks (mini tomato sandwiches, mini pimento cheese sandwiches, goose liver pate with crostini and bourbon maple apple cider). Many laughs and stories were shared. One topic of conversation was another guest at the party - the ghost that lives at the old parsonage.

"When you are here, you get the sense that somebody is looking at you," said Carolyn Smith, daughter of Martha Crapse, who moved the home in 1970 from Boundary Street to its current location in the All Joy neighborhood. "It's like a cold wave. You feel this sense of something."

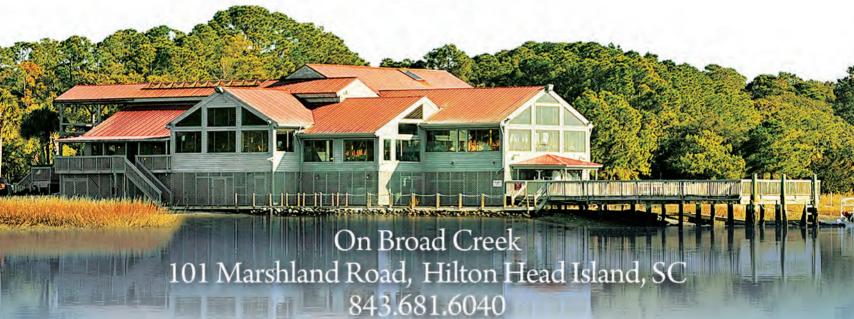
Ussery, who lives there now, confirmed its presence: "He makes himself known when you first get here. TVs come on. You can hear walking and banging on the walls. The second week I moved, I put my briefcase and a water bottle on a chair near the door. Later that night as I was lying in bed, I heard a loud bang, like somebody threw something against the door. I peeked out from the bedroom and saw that water bottle rolling toward me."

The ghost behaved itself on this particular evening and a good time was had by all.

Find additional images and video of this unique home and porch party online at LocalLifeSC.com.







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