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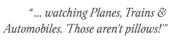
IT'S NOT THANKSGIVING WITHOUT...

"... my mom's dressing! Now a family tradition."



PURI ISHER

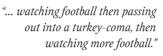
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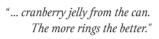
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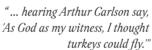
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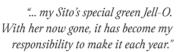
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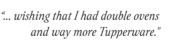




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VOL. 1, NO. 2

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NOV teatures







Franklin's Choice by Ezra Tucker (left) Southern Harmony by Michael Karas (top right) He and She by Riley Parker (bottom right)

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Calling all artists

Somehow this tiny area has built a reputation for the wide cast of artistic characters it has managed to attract

110

Local artwork

A glimpse of exceptional work crafted by local hands, along with details on the artist and what inspired them

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At Work, At Play

Live music is a big deal in the Lowcountry. It's a dream life for many local musicians, but it certainly isn't easy

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The Write Place

A writer is a storyteller at heart, and stories require quiet reflection. For many, that place is the Lowcountry







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NOV COntents

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We are lucky to have an abundance of artists here and a community that supports them

Contributors

Meet the writers and photographers behind this issue

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Special content you can find online at locallifesc.com



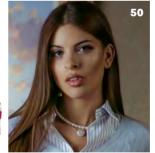
Secret Garden

Designer Karen Geiger aives LOCAL Life an exclusive tour of what she calls the Tommy Bahama of local landscapes. With great color and keen attention to detail, this secret Sea Pines garden is a showstopper.











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Blend

Word on the street, Thanksgiving fun and more

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Porchin'

Have a seat on an artistic porch in Old Town





Mary Kate · Molly · Tiffany · Beth · Deanne · Elizabeth · Susan · Carrie · Christin

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Hilton Head Luxury Homes & Villa Rentals

10 Cat art



"Creativity is contagious. Pass it on."

- ALBERT EINSTEIN

Like many Ohioans, I discovered Hilton Head Island through family vacations. And it was during one of those childhood getaways that I first discovered art.

My parents took me to The Red Piano Gallery, which opened in 1969. It was my first time inside a real gallery — real paint on real canvas. It was something I will never forget. We are lucky to have an abundance of artists here and a community that supports them. As locals know, our arts and culture scene is thriving.

Throw a rock in Old Town Bluffton and you're almost sure to hit a gallery. Our communities have an unbelievable amount of art-related institutes, districts, theaters, guilds and production companies. Our neighborhoods are rich with various artists — painters, sculptors, performers,

With each issue of LOCAL Life, we strive to highlight the best of Lowcountry living. Our inaugural issue in October was dedicated to oysters, and the response was overwhelming. This month our focus shifts to the impact art has on our lives.

writers, photographers and more. These are our family, friends and neighbors.

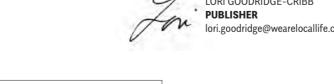
A highlight of this issue for me is our fashion shoot at The Red Piano Gallery. Special thanks to Ben and Lyn Whiteside for lending their beautiful space. We couldn't have asked for a better backdrop, and it brought art full circle for me.

November also brings Thanksgiving. We have plenty of turkey day content and recipes, including instructions for making Orchid Paulmeier's famous fried turkey. I've been surprised with the positive feedback we've gotten from our recipes, especially from men. That trend continues this month with great food and drink recipes from the Lowcountry's top culinary artists. Want to make a great Thanksgiving side dish? We've got you covered!

Of course, this time of the year is more than just cranberry sauce and stuffing. It is also a time to reflect on what we are grateful for in our daily lives. LOCAL Life is good. LL



LORI GOODRIDGE-CRIBB lori.goodridge@wearelocallife.com





'L' ON WHEELS Team members Allison Cusick, Lance Hanlin, Jeremy Swartz and Charles Grace test out the new LOCAL Life Jeep. Look for it around town!

PUBLISHER'S NOTE Thank you for taking the time to read this magazine. If you got this in the mail, you are on our current mailing list. To ensure continued delivery, free of charge, you must fill out a free subscription card (Page 16) and drop it in the mailbox.







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contributors

MEET OUR WRITERS + PHOTOGRAPHERS + PEOPLE BEHIND THE SCENES



Lloyd Wainscott

Lloyd Wainscott is a master photographer, photographic craftsman and certified professional photographer. He is a member of Professional Photographers of America, the exclusive American Society of Photographers and sat on the board of directors for the Professional Photographers of Japan. He has had numerous images selected for PPA's Loan Collection and in 1995 was awarded Kentucky's Photographer of the Year award. He is a sought-after educator and has been commissioned to teach seminars and workshops to professional photographers throughout the United States and Japan.



Karen Geiger

Karen Geiger's passion for nature began as a child growing up in Pennsylvania, preferring to spend her time outdoors climbing trees, running barefoot in the grass and picking wildflowers along the roadside. Since then, she has been uniting science, creativity and art into a lifelong landscape design career. Today, you might spot her riding her bike in Sea Pines where she resides with her two children, two dogs and a cat.



Brandon McKinley

Brandon McKinley has been living in the Hilton Head area for more than 25 years and as such, considers himself a native. As a "computer nerd" and entrepreneur at heart, he has always sought ways to further integrate business and technology. His company, Display Logix, fast became an international success and is currently assisting in developing a wide variety of digital products for the LOCAL Life team. He'll tell you that his family is the single most important thing in his life, but after that, it's all business.

Debi Lynes

Debi Lynes has an extensive career exploring the relationship between the physical environment and its influence on health and wellness. She has combined her 30 years of experience as an interior designer and 15 years in private counseling to hone her practice and is now respected as an expert in her fields. Debi also is a well-regarded television host of Lynes on Design, airing for 10 years and Healthy Living, on air for the last eight years.



Eric Horan

Eric Horan began photographing wildlife professionally after graduating from the Colorado Mountain College in Glenwood Springs, Colo. With a degree in commercial art and photography, he first documented wildlife for the Colorado Fish. Game and Parks Department. Eric went on to freelance for notable travel and adventure publications including Outside, Sail, Outdoor, Travel + Leisure, Orion and other magazines before settling in the Lowcountry. Along the way, he landed covers (Smithsonian), publishers (Fodors & National Geographic books) and prestigious awards (Studio Magazine Design International). Eric lives in Beaufort with his wife and business partner, Jan. Much of his time is spent photographing wildlife while guiding other photographers on his Lowcountry photo safaris. His latest book is "Beholding Nature," produced by Starbooks Publishing. To see more of Horan's images, publications and photo tour dates visit www. horanphoto.com.



Jackie Maloney

Jackie Maloney is an illustrator based in Hampton Bays, N.Y. Her whimsical and often humorous illustrations are inspired by her love of the beach, fresh food and spending time outside. She holds a BFA in illustration from the Maryland Institute College of Art. In the spring of 2015, Jackie illustrated a cookbook featuring New England recipes titled, "The Shelter Island 36" by chef Jason Casey. She can be found exhibiting at many art festivals around the Lowcountry and throughout the East Coast. Along with art, Jackie enjoys jalapeño margaritas, puns and snuggling with her furry studio assistant, Cole the Cat.



Roxanne Gilleland

Stylist Roxanne Madere Gilleland has been making the scenery a little more beautiful on Hilton Head Island for more than 30 years. There is a great possibility that if you have had a special event or occasion that called for "a perfect look," she was involved. Roxanne is a Southern girl at heart. Her husband, Ned, is an Ohio transplant. Her son, also Ned, is a freshman at The Citadel. For this issue, Roxanne selected the clothing featured in our fashion shoot and accessories featured on the "His & Hers" page. "Best job ever," Gilleland said. "What girl wouldn't love shopping for a job? In Hilton Head and the surrounding area the shopping choices are endless. There are so many great boutiques and stores, all with their very own unique styles, all with their own stories. I love the fashion on this tiny little island."



Find additional images and outtakes from these and other contributors online at **LocalLifeSC.com**.

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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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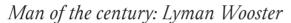
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online exclusives

Staying slim during Thanksgiving

The holiday season is fast approaching. That means time for family, friends and worrying about packing on the pounds. You can't do anything about your crazy uncle's opinions, but you can control your attitude toward food this year. Find a few ways to maintain positivity and enjoy your Thanksgiving feast without fretting over your figure online at LocalLifeSC.com.



In honor of Veterans Day, we share fun and interesting facts about Hilton Head Island's Lyman Wooster, a veteran who recently celebrated his 100th birthday. Before retiring to South Carolina, he served in the U.S. Army and worked for the Defense Intelligence Agency and the Arms Control and Disarmament Agency.

Do you carrot all?

Did you hear about the carrot detective? He got to the root of every case. Ba-dum-chhh! OK, that was really bad. Adverse to that, Bluffton chef Geist Ussery shares his ridiculously good roasted carrots recipe online. All you need is olive oil, fresh ginger, honey salt, ground black pepper and carrots. It's no joke!





Geist Usserv





About the Cover

The November issue honors and celebrates Lowcountry art in all of its forms. To represent all of the related content inside, we needed some type of visual art on the cover. Selecting the perfect piece was a challenge. After much debate, we narrowed a handful of favorites down to the acrylic impressionist painting "Between Tides" by acclaimed artist Joseph Orr. Check out our story on Orr on Page 124. The painting is currently on display at The Red Piano Art Gallery.



Look for this symbol for extra online content.



online video



WALKING IN WELLS

Watch signer/songwriter Brad Wells stroll barefoot through the side roads of Spanish Wells. He brought his guitar and a jacket but not his shoes? Those goofy artists!



LIFE IS WOOD

Sun City resident Nicholas Di Mona shows off the tools he uses to create wooden art out of fallen trees. He collects all of the logs and branches for free, but his chiropractor bill isn't cheap.



ONE-OF-A-KIND TALENT

Ever seen Louise Spencer dance? Stupid question. Ever seen Louise Spencer NOT dance? Us neither. Watch video of this cheery local legend doing her thing, as only she can do it.



LADY MARMALADE

Vegetables are a must on a diet. We suggest carrot cake, zucchini bread and pumpkin pie. Watch video of the Lowcountry's in vogue baker, Jennifer Gleitsmann, making such essentials.

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

















Larry experienced shortness of breath for even the easiest of daily tasks. It affected his golf game and his life. He needed a valve replacement, but open heart surgery was too risky. Dr. Wallace determined Larry was a good candidate for the TAVR procedure – a less invasive, state of the art procedure requiring a highly skilled medical team. He performed the TAVR procedure at The Heart Hospital and within a few short months Larry's biggest challenge was staying out of the bunker.



THAT'S WHY I CHOOSE ST. JOSEPH'S/CANDLER

William Wallace, MD Interventional Cardiologist

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



Real men gobble

Male turkeys, also called toms, are the only ones that can gobble. The females, or hens, make clucking or clicking sounds.

Community Thanksgiving

HOW MUCH FOOD IT TAKES TO FEED THE MASSES

Thanksgiving in the Lowcountry need not be a lonely day for anyone. All are welcome to share turkey, dressing and all the fixings from 11 a.m. to 3 p.m. on Thanksgiving Day at Hudson's Seafood House on the Docks. About 1,600 people show up each year and it takes about 400 volunteers to pull it off. How much food will be served over that four-hour period you ask? Andrew Carmines provided the following numbers:

- 90 TURKEYS
- **100** GALLONS OF MASHED POTATOES
- **75** GALLONS OF STUFFING
- **200 BAGUETTES**
- **20** GALLONS OF COLLARD GREENS
- **40** GALLONS OF GRAVY
- **70 WHOLE PIES**
- **10 GALLONS OF CRANBERRIES**

Find more information on Page 143



Fit to be Fried

MAKE ORCHID PAULMEIER'S FAMOUS DEEP-FRIED TURKEY IN 7 EASY STEPS!

Thanksgiving in the Lowcountry isn't complete without a deep-fried turkey on the table. But how does one fry a turkey without burning down the house (or the entire neighborhood)? LOCAL Life got some professional advice from celebrity chef Orchid Paulmeier of One Hot Mama's on Hilton Head Island.

Orchid Paulmeir's HOW TO PREPARE: Deep-fried Turkey

WHAT YOU'LL NEED

· A turkey (10 to 12 pounds) · A turkey fryer · 3 gallons of fry oil, enough to fill fryer halfway (fol-

low your fryer instructions regarding amount of oil) · 2 oz. Lawry's Seasoning Salt

• 1 oz. blackened seasoning

[1] Defrost turkey 1-2 days prior to cooking [2] Clean and remove inside organ bag [3] Mix seasoning and seasoning salt. Gently season under the turkey skin, on the breast, legs and inside the cavity. [4] Let rest for 1 hour [5] Heat oil in fryer to 375 degrees. Place turkey in fryer, breast down and legs up. Cook for 30 minutes (average of 3-3:30 minutes per pound). [6] Once the internal temperature of the turkey reaches 165 degrees, remove from fryer (turkey will continue to cook once removed) [7] Let rest for at least 10 minutes before carving

Too much work? Orchid can make one for you, and even have it delivered to your house. Call One Hot Mama's for more information. Find more Thanksgiving recipes from local restaurants on Page 68.



What's Your Thanksgiving **Turkey Name?**

YOUR ZODIAC SIGN + FIRST LETTER OF FIRST NAME

Aries Candied **Taurus** Tender **Gemini** Deep Fried **Cancer** Scrumptious Leo Sugared Virgo Spicy **Libra** Buttered **Scorpio** Free Range **Sagittarius** Crusty **Capricorn** Basted **Aquarius** Fork Split **Pisces** Sumptuous

- A Drumsticks
- **B** Nut Bounty C Cheese Ball
- D Wishbones
- E Horn A' Plenty
- F Wampanoag
- G Drunken Uncle
- **H** Squash Bottoms
- Yambags J Gizzard McGee
- **K** McSquanto
- Cranberries
- M Gravy Heap

- N Leftovers
- O Hot Buns
- P Succotash McGee
- Q Pumpkin Pie Pants
- R Turducken
- **S** Gizzards
- T McGiblets
- U Gravy Boat **V** Trimmings
- W Taters
- X Maize Meal
- Y Delight
- Z McGobblestein



Thanksgiving Playlist

Before (or after) the turkey and all the trimmings, you'll need a soundtrack to get yourself moving. Follow this and other LOCAL Life playlists by searching for spotify:user:locallifetunes on Spotify. Compiled by resident gourmand Charles Grace.

"I've Got Plenty To Be Thankful For" - Bing Crosby "Mashed Potato Time" - Dee Dee Sharp

"All That Meat And No Potatoes" - Louis Armstrong

"Apple Peaches Pumpkin Pie" - Jay & The Techniques

"Eat It" - "Weird Al" Yankovic

"Everybody Eats When They Come to My House"

- Cab Calloway & His Orchestra

"Our House" - Madness

"Danke Schoen" - Wayne Newton

"Thank You" - Dido

"We Gather Together" - Celtic Spirits

HHI Hall of Fame Adds Two More

John Foster Curry and Isaac Wilborn will be inducted into the Hilton Head Island Hall of Fame on Nov. 9 at Sonesta Resort. The Hall of Fame was initiated in 2012 by the Rotary Club of Hilton Head Island to acknowledge innovative and communityminded island residents. Curry helped shape the hospitality industry on the island, starting in 1973 as executive vice president of the Sea Pines Company. His leadership was critical to the island's future in advocating for incorporation, pushing the state accommodations tax to fund local tourism and marketing the arts, saving the Heritage golf tournament and leading airport improvements. Wilborn shaped generations of Hilton Head Island children in his 27 years as principal of Hilton Head Elementary School. In 1967, he founded The Children's Center to help working mothers in need of daycare for their preschool-aged children. He also served on many civic and charitable boards. In retirement, Wilborn was a pastor of AME churches and an advocate for Native Island property owners. Recipients are honored with bronze plagues at the Hilton Head Hall of Fame site at the Coastal Discovery Museum.





Wilborn

Curry

HILTON HEAD ISLAND HALL OF FAME

2012 Charles Fraser, Fred Hack, Charlotte Heinrichs. Charles Simmons Jr. 2013 Tom Barnwell, Billie Hack 2014 Ben Racusin

2015 Dr. Peter LaMotte, Dr. Jack McConnell 2016 Emory Campbell, Caroline (Beany) Newhall 2017 John Foster Curry, Isaac Wilborn

High School Basketball Season Tips Off

High school basketball season gets underway at the end of November. Find schedules for Hilton Head Island High School, Hilton Head Preparatory School, Hilton Head Christian Academy, Bluffton High School and May River Academy online at LocalLifeSC.com.



Adopt this Pet: Chocula



THIS BEAUTIFUL BLUE-EYED DIVA IS MOSTLY SWEET

Meet Chocula, a moody 8-year-old Siamese mix temporarily staying at the Hilton Head Humane Association. Chocula checked into the HHHA facility in December 2016 and has decided it's time for a lifestyle change. With the holiday season just around the corner, she's ready to give the gift of herself to one lucky person or couple. Interested in a long-term commitment? This finicky feline has two requirements: 1. No other pets. 2. No little twerps. Want to win her over? Bring a brush. Chocula is the Marcia Brady of the Humane Association. Being groomed is her second favorite activity, behind judging people. LL

MORE ABOUT CHOCULA

Breed: Siamese mix Age: 8 human years Weight: 17 pounds Likes: Being brushed, sleeping in a sunbeam, bird watching Dislikes: When jazz musicians call each other 'cats.' "That's our word." — Chocula Adopt her: Hilton Head Humane Association, www.hhhumane.org, 843-681-8686

ADOPTION SUGGESS STORY

After more than a year at the Hilton Head Humane Association, Clyde has finally found a new place to keep his favorite tennis ball. The 10-year-old Labrador mix, who was interviewed in the October issue, was adopted by one of the association's very best volunteers.





No. 1 Island in US

Hilton Head Island was chosen as the No 1 island in the United States in the Reader's Choice Awards done by Conde Nast Traveler. The island was ranked No. 3 in 2016 behind the Hawaiian Islands of Maui and Oahu, but leapfrogged both destinations in 2017 by Conde Nast readers. It is the latest in a series of highprofile awards given to Hilton Head. In August, the island was ranked the No. 1 island in the United States and the No. 2 island in the world by Travel + Leisure.



Consignment Shop Sells Rare 18th Century Painting

When a large painting of a young girl feeding her kitten showed up at Relics Estate Sales and Consignment in Bluffton, Ken Koovman knew he had something special on his hands. Kooyman holds a degree in art history from Harvard and spent a majority of his career running antique malls before he started working at Relics. After a little sleuthing, Kooyman discovered that the painting entitled "Breakfast for Two" hung at The Louvre in 1885. Created by Willis Beals, the painting made its way to the 58th annual exhibition of the Pennsylvania Academy in 1888, and eventually to the Los Angeles County Art Museum at the turn of the 20th Century, and finally was gifted from the artist to a family. It remained in that family until a Bluffton woman recently took it to Relics, unaware of its history and value. The painting quickly sold online to a person in Maryland for an undisclosed amount. A Relics employee said the sale price was "in the thousands."



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Oyster Shell Recycling Update

The Outside Foundation recently announced the Oyster Recycling and Reef Build Initiative (ORRBI), a communitybased oyster shell recycling and bed restoration project. A story on the project was printed in our October issue. Since then, the program's first oyster shell drop-off site opened at Honey Horn Plantation. Thus far. 15 restaurants and hotels signed up to participate in the oyster shell recycling initiative with i2 Recycle. The Outside Foundation will be partnering with South Carolina Oyster Recycle and Enhancement Program and the Coastal Discovery Museum for an ovster shell bagaing event on Nov. 28 at Honey Horn. Bagged shells from the event will be used for shoreline and reef restoration on Hilton Head Island



Local Club Aims to Cook World's Largest Meatball

The Italian-American Club of Hilton Head Island will attempt to break the Guinness World Record for the world's laraest meatball on Nov. 18 at Shelter Cove Community Park. The record is 1,110 pounds, 7.84 ounces. To break the record, the club has commissioned a 436-pound giant convection oven called "Mamma Polpette," made by local artist Kevin Lawless of Iron Art by Kevin. Organizers will put 2.000 pounds of meatball ingredients into the device and expect it to cook down to 1,500 pounds. Guinness' only rule? It must be edible. More details on the challenge and the Italian Heritage Festival on Page 154.









A HELPING HOME Families like the one pictured above are given a rare opportunity for a vacation from the hospital.

CHARITY SPOTLIGHT

HISTORY: Hilton Head Heroes was started in 2000 by Hilton Head Island's Gregg (below left) and Lindy Russell (below right). Gregg is a popular musician and has history of performing free concerts at hospitals for children. After many children expressed a desire to see Hilton Head Island, the idea of Hilton Head Heroes was born. In 2000, 12 families were part of the program, which relied on donated homes, villas and timeshares at the time. In 2006, the charity purchased the Hero House for incoming families to use.

WHO IT HELPS: Hilton Head Heroes brings 50 families a year to the HERO house. Families are referred from a network of doctors, chaplains and social workers across the United States. All children in the program are battling a life-threatening illness. This program is designed to give them a week with their family away from the hospital. For many families, it is a rare vacation. In addition to lodging, families are provided cash and gift cards to local restaurants and grocery stores.

HOW TO HELP: Volunteer to be a host family. Volunteers meet each HERO family, get them set up for the week and are the point of contact for their stay. Monetary donations are also needed to help cover expenses. You can help by purchasing a \$100 ticket to the Gourmet Gala and Elegant Evening on Nov. 3 at the TidePointe Clubhouse.



Hilton Head

MISSION: "To bring families with children suffering from life-threatening illnesses to Hilton Head Island for resort vacations. HERO families stay in the HERO House, located at Sea Pines Resort."

MORE INFORMATION ON HILTON HEAD HEROES: Call Lindy Russell at 843-422-6343 or visit hhheroes.com

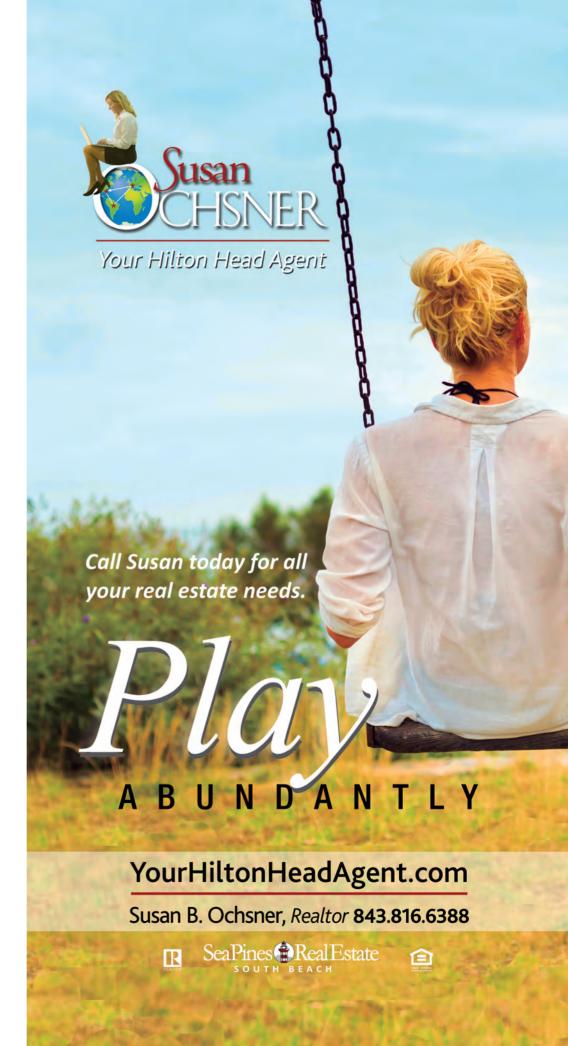
Beaufort County Ranked Among Best Places to Retire

Data site FindTheHome recently created a retirement index for every county in the country based on five factors scaled from 1-100. Martin County (Fla.) was ranked No. 1, followed by Barnstable County (Mass.), Orange County (N.C.) and our very own Beaufort County ranked No. 4. Beaufort County was given an overall index score of 98.40 (care 85.3, housing 81.8, convenience 85.6, entertainment 80.0, community 84.2). Other counties in the top 10 include Grafton County (N.H.), Washtenaw County (Mich.), Newport County (R.I.), Jefferson County (Wash.), Hamilton County (Ind.) and Albemarle County (Va.).



New Public Art Sculpture Unveiled

A 19-feet tall, 19-feet wide sculpture called "Setting Sun" was temporarily installed at the Coastal Discovery Museum at Honey Horn. The sculpture will be moved to the new Coligny Park, once the project is completed. The sculpture was introduced with a special program and reception at Honey Horn. The artwork, valued at \$40,000, was part of the Community Foundation of the Lowcountry's 2015 Public Art Exhibition. The foundation's next exhibition is set for fall of 2018.



LETTER TO THE EDITOR

Inspired by our premiere issue, local resident Bob Stavnitski wonders "Am I local?" Having first arrived at Harbourtown in 1969, and the third generation of his family to call Hilton Head Island home. he probably qualifies. "I've got more than a few friends and neighbors who would tell me I need to stick around a while yet." LOCAL Life welcomes letters to the editor and comments on our website Write to lance.hanlin@wearelocallife.com



adjective. lo·cal | lō-kəl

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

BY GEORGE STAVNITSKI

WHO CAN REALLY CALL THEMSELVES "LOCAL" HERE IN BEAUFORT COUNTY SOUTH OF THE BROAD?

How long does one need be a part of our community to be considered "from Hilton Head" or "from Bluffton?"

Clearly the oldest families in the county whose predecessors navigated these waters and strolled down our sleepy dirt roads generations ago, these are our "local" poster children.

Names like Grant, Braddock, Toomer, Frazier, Campbell, Singleton, Malphrus, and Driessen, many from Gullah traditions whose families planted Carolina Gold and Indigo in these parts, and were among the first to discover the beauty, mystery, and bounty our distinctly southern marshy Lowcountry.

Thank goodness for our original locals who helped pave the way and encouraged others to protect and preserve this beautiful place that so many others would soon call home.

Back in the day, if we were situated in Appalachia, these folks might be referred to as "yokel" locals. But for our purposes here in the Lowcountry, we are subtle and the term "native Islander" rolls of the tongue tastefully and southern.

Through the 1960s, this place was essentially their private rural coastal home and place of quiet Southern comfort. Then, in the span of the baby boom generation, the population grew exponentially from literally several families to tens of thousands of neighbors, visitors and guests by the millions.

Who amongst these new folks on our soil can boast the title of local?

If your grandparents retired to Hilton Head ages ago and you have been coming ever since, are you local? If you retired from jobs in the Northeast to Sun City, are

you local? If Hilton Head is your timeshare home resort, are you a local? Snowbirds, seasonal staff, vacation home owners, are they local? Is there a threshold of number of years of full-time living in the area to qualify a Northerner as local? Five years? Ten years?

From an official standpoint, a driver's license, a W-2 form, and voter registration for good measure are the minimum requirements. In some places, a utility bill will do the trick.

There are some fast passes or short cuts that can expedite your path to membership in the local's club. Those in the food and beverage and hospitality industry get a break for working late serving our guests and visitors, and for being on the front lines of the island's core business.

Real estate agents, medical staff and those helping our seniors also get a fast pass. Owning a home here will get you dispensation as will owning a boat — as long as you share the boat with friends.

Are you local?

Hopefully this will not prove to become yet another polarizing viral social media issue, the troubling cause of unfriended relationships or protests. It should be mild enough fodder for a chat with friends over coffee or even a pot-stirring conversation over the course of a moderate happy hour.

When it all comes down to it, if you have chosen Hilton Head or Bluffton as your home or if this is your happy place, you're one of us! Our local family welcomes all comers, and especially over the past few stormy years, our local family keeps getting stronger. #hhistrong. With every new local, our hometown here just keeps getting better! LL





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of the Lowcountry

OUR COMMUNITY HAS LONG BEEN ONE DEVOTED TO AND IMMERSED IN THE ARTS.

STORY BY BARRY KAUFMAN + PHOTOGRAPHY BY MARK STAFF

Drawn by the vibrant colors that dance across the sky with every sunset and the tranquil curve of our shoreline as it fades away to the sea, painters have come from all over the world to document the visual splendor that is the Lowcountry. As they've made their home here, their fellowship has grown to create a thriving community of artists.

Likewise, musicians have flocked to our shores to fill the air with a symphony of sounds crossing every genre. From the summer tourism season set with their acoustic covers of radio's greatest hits to the symphony that consistently delivers a world class experience, they have all come to the Lowcountry and created a remarkably diverse music scene.

Just as the arts can't be contained, neither can the artists. Sculptors, potters, actors, anyone with the creative fires burning inside of them, have come here to live a life seasoned by the salt air and grounded in our famed arts scene.

As we salute the arts scene locally and the many artists who make up its rich tapestry, we begin by meeting three artists who represent a cross section of the many talented souls who call our area home.

Peter Gram

THE PHOTOGRAPHY OF PETER GRAM IS NOTHING SHORT OF A VISUAL CELEBRATION OF THE UNIQUELY SERENE BEAUTY OF THE LOWCOUNTRY'S WATERWAYS.



The drama of soaring clouds reflected in the ripples of water between seagrass informs a portfolio of photos that range from the realistic to the abstract. One piece may present a wandering marsh view as the eye sees it, with every beautiful detail rendered in vivid shades of green and blue. Another takes that same view and distorts it just enough that it captures the color and lines of a waterway, while allowing the viewer to fill in the details in their own mind.

Some do both, focusing on a single piece of driftwood against the shimmering gradient of the water's surface, giving the illusion that it is floating through the air.

It's a love letter written inside the lens by an artist who has grown up along our shores.

"I'm fortunate that where I live I can walk a couple hundred yards from my home, hop in a kayak and I'm in the Pinckney Island Wildlife Refuge," said Cram, who was raised along Bluffton's May River. "Where I live, the marsh is right there and it's different every day."

His love affair with photography began at a young age, nurtured by his father's own interest in the art form. "I started with an Instamatic, throwing bird food out for cardinals," he said. "My dad always had a camera and he was pretty generous about getting me film and having my photos printed."

That love for photography dovetailed with a love of the water, with Cram studying his craft at Sierra Nevada College at Lake Tahoe, Nev., then returning to Bluffton to work with the Cousteau Institute. A licensed captain, he has also spent time on the water shrimping, crabbing and serving as a fishing guide.

The result of his expertise, both shooting and plying our area waterways, is a body of work that captures the haunting beauty all around us.

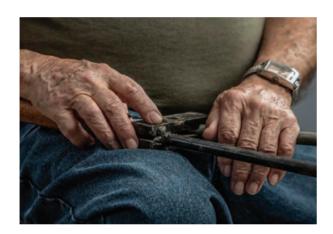
"I try to look for patterns, or something that leads you into a picture," Cram said. "I love shooting on a rainy day - not a deluge, just kind of a misty day. You get just the right clouds and it really sets a mood." LL





Nicholas Di Mona

SOME PEOPLE SEE A DEAD TREE. NICHOLAS DI MONA SEES ART.



Di Mona is famed for his elegant sculptures created from the wood of fallen trees. Under his skilled hands, these logs and branches are transformed into everything from realistic animals to exquisitely stylized bowls with embellishments that twist and turn in endless variation.

It's a gift, and it's a passion. But don't ever call

"It's always been a hobby. You say it's work, I'm not going to do it, because I've been retired for 20 years," Di Mona said with a laugh.

If it's a hobby, it's one that Di Mona pursues with a master's touch. It's a unique skillset he developed as a child, whittling out works from whatever he could get his hands on.

"I used to help my grandfather make wine. And the grape boxes, the ends were about one inch thick. Soft wood. And they were great for carving," he said. His youthful exuberance helped turn empty grape boxes into likenesses of Bugs Bunny, Porky Pig, Sylvester the Cat and Tweety Bird. In an art world that's just discovering the beauty of reclaimed art, Di Mona could be considered a pioneer.

"We were so poor, we didn't go out and buy stuff. Whatever you had you'd think of something to do with it," he said, adding that he would reuse cardboard from his father's dry cleaned shirts for material when he was practicing illustration.

It was a practice born of the necessity of thrift, but one that Di Mona turned into an art form that transforms downed trees into masterpieces.

"I first moved to South Carolina a year ago, and I brought down over 2,000 bowl blanks that had been cured and air-dried for 8-10 years," Di Mona said. His materials had been collected over years during his first leg of retirement in Florida, gathered from post-hurricane cleanup, neighbors, friends and a small circle of tree surgeons he befriended.

"None of the wood was bought," he said. "Of course, people say, 'Oh you got free wood.' I say, 'Not exactly.' You have to factor in the \$1,000 for the trailer, the \$300 for the chainsaw and the \$5,000 for the chiropractor." LL

Louise Spencer

WHEN LOUISE SPENCER STEPS ON STAGE AT THE JAZZ CORNER, THOSE HEARING HER FOR THE FIRST TIME ARE *IN FOR ONE OF THE GREAT MUSICAL SURPRISES OF* HILTON HEAD ISLAND.



Her cheery stage presence and her Midwestern friendliness welcome new listeners, but offer no hint of the sheer sonic force to come.

Then she sings, and the power behind that voice materializes in majestic fashion.

Channeling the great songstresses of the ages from Etta James to Roberta Flack, Spencer's powerhouse sound bathes every corner of the room with a silky operatic punctuated by snarly blues accents that lend just the right spice to her inimitable sound.

To hear it for the first time is to witness a God-given talent honed not in a classroom, but in clubs and on stages. It's the same voice Spencer honed as a child, belting out tunes in a backyard that gazed out on Lambeau Field.

"I was raised in Green Bay, a total cheesehead, and Lambeau Field was literally in my backyard," she said. "And I would just sit in my backyard and sing. I knew then I had a voice. My neighbors would call up and tell my mother, 'We're really enjoying this, but can she keep it down a bit?' "

Spencer found a more receptive audience in the ensembles of her local Lutheran churches, where she would compete on a state level before moving to Roswell, Ga., to test out her pipes in the bar and club scene there.

"It was always in my soul and my blood that God gifted me with this talent to sing, so I've always used it to praise him, but being on stage is pretty cool too," Spencer said.

It was during her time in Roswell that she wound up sitting in for a rendition of "Summertime" with Bobby Ryder. It was her first introduction to Hilton Head Island.

"He brought me here to Hilton Head and I sang with him for 10-12 years at what used to be the Mariner's Inn and Scarlet's Lounge," she said. Her time with Ryder also saw the pair playing cruise ships, giving Spencer a chance to see the Caribbean while practicing her craft.

From there, Spencer immersed herself in the nascent music scene of late '90s/early '00s on Hilton Head Island, forming a longtime partnership with Scott Morlock. It resulted in an extended engagement at The Brick Oven, along with a one-off CD titled "All The Proof You Need."

"Counting voices and instruments, we have 30 musicians on that CD," she said, adding with a laugh, "I think I still have a few in my garage."

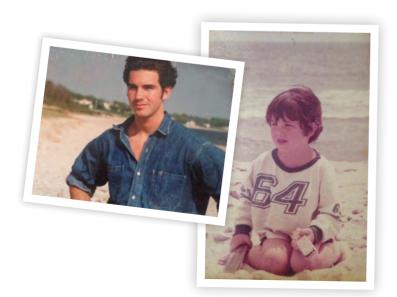
These days, Spencer can be found alongside Lavon Stevens at a place Spencer is happy to call home: The Jazz Corner.

"Of all the stages I've been on and all the cruise ships, The Jazz Corner is my favorite stage. It's so intimate; it's such a great room and people come there to listen and have a good time," she said. "That stage never gets old." LL



Celebrity Connection: Duncan Sheik

STORY BY DEAN ROWLAND, PHOTOGRAPHY BY LEXI LAMBROS



ISLANDERS MAY HAVE SEEN GRAMMY AND TONY AWARD-WINNING COMPOSER DUNCAN SHEIK PERFORM ONSTAGE AT THE ARTS CENTER OF COASTAL CAROLINA THROUGH THE YEARS HEADLINING FUNDRAISERS, OR MAYBE YOU WERE SITTING IN AN ORCHESTRA SEAT IN A BROADWAY THEATER IN THE MID-2000S. LISTENING TO HIS SCORE FOR THE HIT MUSICAL "SPRING AWARENING."

If neither of these notable events are in your entertainment memory bank, then surely it was listening to him on the radio singing his Top 10 breakout hit "Barely Breathing" that launched his career 21 years ago. Or perhaps you watched his videos on YouTube.

His buddies from years ago at the Sea Pines Montessori School and Sea Pines Academy (now Hilton Head Prep) surely know him — and have followed his career. Even though Sheik was born in New Jersey, he grew up in Sea Pines Plantation under the canopy of live oaks and the wings of his mother Zonnie Sheik and his grandparents Joanne and Bill Tracy. He also has a stepsister and a stepbrother.

The 47-years old practicing Buddhist left the island in seventh grade for the Northeast and private school. He graduated from Brown University, majoring in semiotics. Then, it was off to Los Angeles to jump-start his career.

Recently engaged for the first time, the Manhattan resident has released eight albums and composed the scores for nine musicals.

Here are excerpts from a conversation Sheik and LOCAL Life shared:

What was it like growing up on Hilton Head? [Duncan Sheik]

"Obviously, I have fond memories of being on Hilton Head. I had an amazing family. My mom was sort of a single working mother who built an amazing jewelry store, and my grandparents were there and incredibly supportive and loving. And of course, (there was) Leisa and Peter (Cram) and their young family. In some ways, I had an idyllic childhood. But I always had somewhat of a nomadic spirit and always wanted to go to different places and do different things."

Describe camping out with your buddies as a kid on Daufuskie Island, and the parent telling you scary stories. [DS] "Those were really fun and amazing times. The memory that remains for me was having the crap scared out of me, having some s'mores, and then trying to go to sleep in these tents and being attacked by a billion mosquitoes. I couldn't wait to get back to Hilton Head in the morning. I'd been eaten alive."



DUNCAN SHEIK initially found success as a singer, most notably for his 1996 debut single "Barely Breathing."





RENAISSANCE MAN After finding success as a singer-songwriter, Duncan Sheik broadened his musical horizons with compositions for motion pictures and the Broadway stage.

Why is Charlie's L'Etoile Verte your favorite restaurant on the island? [DS]

That was really my first experience with amazing culinary artistry. He made me lunch when I was 12 and 13 years old around 1983. I said. 'What's this?' but it was really, really good food. I've been blessed to have eaten Charlie's food for the past 30-some-odd years. He's a fantastic guy. One of the great things about Hilton Head is that you have these characters who are incredibly talented people. We were all friends."

Do you keep in touch with your school buddies? [DS] "Yeah, I do, absolutely. Yesterday I was with my friend Colin Kappler, whom I grew up with on the island, and he is a builder and contractor here in the city. He built my recording studio in Garrison, N.Y. The Arts Center shows were really, really fun. It was fun to come back home, play a show and see all my friends. I really cherish the times I can come back there and see all my friends I grew up with." (Sheik last visited Hilton Head in March for a cousin's wedding. His manager lives in Charleston.)

Your aunt described you as being playful, a genius and very family-oriented. Do you agree? [DS] (Laugh) "Well, that's certainly kind of her to say. I'm an only child so I can be kind of a loner, but the more I get into my late 40s the more I appreciate my family, and I love hanging out with them."

How did you begin building your professional portfolio? [DS] "When I was at the university making a lot of recordings, making demos, I was wishing and hoping I could get a record deal when I graduated, and I took some of those recordings out to L.A. I did manage to get signed for a couple of years (1994-2003) to Atlantic Records. That was very exciting."

What happened after four albums over eight years with that label? [DS] "At the end of that time I felt like I didn't have a lot of kinship with what was going on in

the pop music world in the early 2000s. It just wasn't my cup of tea. I was kind of eager to move into a different medium."

Where did that take you? [DS] "I had a lightbulb over my head. I don't really love the way musical theater sounds, maybe I can do something that is a new approach to how the music in the context of musical theater might sound in a Broadway show. That was sort of my naïve thought. I was very lucky that I got away with it. I ended up writing something with Steven Sater ("Spring Awakening") that ended up connecting with a lot of people, and that began the second phase of my career...It was a seven-year development process."

What are you doing now? [DS] "I'm working on a show, which is an adaptation of "The Secret Life of Bees" that is a novel set in South Carolina in 1964. It's about a young white girl that ends up with this Gullah-Geechee family. I'm really (working) on that material and that experience and environment. I feel a sense of gratitude for having grown up there. Hopefully we'll be bringing it to New York in 2019."

Who are you? [DS] "I've been writing and making music since I was 6 years old. So for four decades, that's my craft. I want to make music that moves peoples' hearts and transports them to some kind of mysterious, enigmatic, beautiful, amazing place."

Are you a happy man? [DS] (Laugh). "I think there's two kinds of happiness. There's a surface kind of happiness -'Oh, I've made a lot of money or I won an award,' and that's fine. But I'm always searching for a deeper happiness that's about creating value, doing something that moves other people and being part of a community. That takes work, and I do my best. I will credit my Buddhist practice for giving me the sort of hopeful positive outlook on what might happen. Creating value in the world can help you find a deeper happiness." LL



FROM THE FAMILY

When Duncan Sheik grew up on Hilton Head as a 4-year-old preschooler through sixth grade, he lived with his mother and grand-parents in Sea Pines. Sometimes, his young adult aunt also joined the household.

Theirs was a joyful congregation, and the loving family connections that were established on the island long ago have remained strong ever since.

His aunt, Leisa Cram — who lives with local photographer/husband Peter Cram on a small island across from Colleton River Plantation in Bluffton — offered some quotable recollections of her nephew.

"What you see is what you get with him."

"He truly is a moving target. He's involved in so many different things. He literally is nonstop. He's a hard one to pin down."

"Nature is very important to him. When he's staying here, he's up early and heading to the dock, either meditating or heading out in one of our kayaks or paddle boards. It's a connection with the beauty of the Lowcountry."

"My mother was a pianist — she trained at Julliard. We always had a piano at our house, and we all took piano lessons. I remember him always dabbling on the piano."

"He was attached to the guitar at all times, and still is. There's not a day that goes by when he's not playing the guitar or singing or writing. My mother gave him a guitar at the age of 5. It was so important to him then and still is today."

"I've seen him in concert so many times and they're all so amazing. The most memorable was when he did the first concert for Sea Pines Montessori at the Arts Center (1998). My mother was still alive and she was there and so was my dad. It was just magical."

"His music is a soulful thing for him. Pretty much every song has some sort of meaning. He's like a poet really." LL

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Find additional images and outtakes of Alex Brown online at LocalLifeSC.com.

FAST Alex Brown EVERYBODY KNOWS ALEX BROWN, RIGHT

STORY BY LUANA GRAVES SELLARS + PHOTO BY MIKE RITTERBECK



ALEX BROWN, RIGHT? MENTOR, HISTORIAN. **GOMMUNITY LEADER** THE LIST GOES ON. BUT DID YOU KNOW...

Alex Brown is a seventh-generation native islander and descendant of Prince Brown Sr., who was born a slave in 1825. Brown Sr. lived on Hilton Head Island and left the legacy of pride and land ownership to his family. Brown and his extended family continue to live on the land.

[Alias] Known around Hilton Head as Alex, his name in the Gullah culture is pronounced Alec.

[Education] A 1992 graduate of Hilton High Island High School, in 2015 the school honored Brown as an Outstanding Hilton Head Alumni for all the work and dedication he has accomplished for his island home.

[Bread & Butter] For the past 26 years, he has been selling Hilton Head branded merchandise for Resort Retail Associates, also known as Camp Hilton Head, as their vice president of operations.

[Roots] Brown has a special place in his heart for the island and spends his free time working at sustaining Hilton Head's Gullah culture.

[Extracurricular] Brown is active in the community and is chairman of the Hilton Head Town Planning Commission; member of the Native Island Business and Community Affairs Association (NIBCAA); treasurer of the Martin Luther King Jr. Celebration Planning committee; Bridge Builder member; Heritage Library board member; and committee member of the Greater Island Council Vision Steering, Our Future Vision, I.W. Wilborn Scholarship and Community Action.

[Hobby] A golfer since childhood, Brown can often be found on the golf course working on his 6 handicap.

[Passion] Blessed with a wife, four children and a grandchild, Brown has dedicated his life to improving the lives of the island's children. In addition to being assistant coach of the HHIHS boys varsity team, Brown serves as a youth leader and is a trustee and mentor at Central Oak Grove Missionary Baptist Church. LL





Lowcountry Veterans share what Veterans Day means to them

STORY BY CAROLYN GRANT + PHOTOGRAPHY BY ARNO DIMMLING

THE MOMENT OF SERVICE TO THEIR BELOVED **COUNTRY HOLDS** A SPECIAL PLACE IN THE HEARTS OF MILITARY VETERANS.



Find additional stories and images of local veterans online at LocalLifeSC.com

When Veteran's Day - recognized annually on Nov. 11 - rolls around, you will find a proud comradeship of men and women who had put their lives on the line when the United States needed them most.

Whether they served in the Korean, Vietnam or Gulf wars, or in recent times, conflicts in Iraq or Afghanistan, veterans said they have no regrets about serving in sometimes dangerous circumstances, or in years of peace. Veterans Day is a time to remember and reflect, and a time to give and receive honor.

LOCAL Life reached out to five veterans who shared their remembrances and what Veterans Day holds for them.

ADOPTEE THANKS COUNTRY WITH SERVICE

On Veterans Day, Mike Danoff, 76, a former U.S. Army captain and retired cardiologist, gathers with other veterans and shows his appreciation to the military that saved his life and a country.

"I feel as if my life would not be present if it were not for the military," said Danoff, president of the Hilton Head area chapters of the Military Officers Association of America and the Military Veterans Coalition.

Danoff's voice cracked with emotion as he recalled his journey from South Korea, his native country, to the United States, where he was adopted by an American family. Danoff became an orphan when North and South Korea were at war. Chip Danoff, an American staff sergeant, took interest in him.

"The Army took me in and protected me as I had no family," Danoff said. Because Chip was an active serviceman and single, he could not adopt young Mike. Instead, Chip's parents, who lived in Pennsylvania, adopted him. Mike, 12 at the time, immigrated to the U.S. in 1953, following the Korean War.

"As you can imagine, that was a really powerful moment in my family. If it were not for the military, this would not happen," said Danoff, who later joined the military after he finished medical school and served his country during the Vietnam War era.

EASTER





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Danoff has never forgotten the role the military had in protecting his life and protecting South Korea.

"The role the U.S. took - and the U.S. National Allied Force – if it were not for them. South Korea would not be South Korea. It would be under the rule of communism." Danoff said.

This intervention led Danoff to pay it forward by joining the military. After a career as a cardiologist in Pennsylvania, Danoff retired with his wife, Jayne, to Hilton Head Island and has been devoted ever since to preserving the mission of the Army and the military.

HOLDING DOWN THE HOME FRONT FOR MEN IN BATTLE

On a trip to Washington, D.C. in June, Ruth E. Germany, 84, caught a glimpse of a monument honoring women who had served in the military. The one of a woman holding a wounded soldier interested Germany because of her own military service in the U.S. Air Force. It reminded her of the important role women played on the home front as men went to war.

"I wanted to see what the military had done to show that women were part of the effort to help the United States. They were nurses, doctors and even aircraft mechanics. They were people who were very much needed in the military and still are," Germany said.

The monument also affirmed her reason for cherishing Veterans Day.

"I enjoy seeing the men and women still into the military. What it means to me is that America, as a whole, is still being protected and cherished with all of the things going on across the world. We are still America and we still want the freedom," said Germany, a former retired staff sergeant who proudly recounts her service beginning in 1953 and serving six years, nine months and 19 days.

Germany, a native of Hilton Head Island, was a communications specialist responsible for switchboard and teletype. After being discharged, and with the help of the military, Germany attended Pace University in New York and earned a degree in business administration and finance. Today, she is an active member of the Arthur E. Wiley American Legion Post 42. On Veterans Day, you will find her at the local program honoring veterans and sitting next to other women veterans who dedicated their lives to helping men in combat.



FOR THE LOVE OF COUNTRY AND SPOUSE

Jay and Warren Graves of Hilton Head Island served their country together. They fell in love, married and raised two sons who also have served the country. The two U.S. Navy veterans - Warren with eight years of active duty and Jay with four years of active duty - are vice commanders of the American Legion Alexander Wattay Post 185 on Hilton Head Island. As Veterans Day approaches, they stand ready to salute and be saluted.

"Whenever Veterans Day comes around, it gets me to my heart to be able to hear men and women who served this country in peace time as well as war time." said Mr. Graves. 71, who was a crew member on a nuclear powered submarine.

Mrs. Graves, 72, who handled personnel records for the Navy, said she is glad Veterans Day programs are still held to bring attention to military men and women who served the country. The Graves are veterans of the Vietnam War. At one time people didn't honor soldiers from that war, Mr. Graves said.

"I have heard of men coming from (Vietnam) and being spit on. Now they are starting to recognize Vietnam veterans," he said.

With more veterans living today after serving during a war, people are able to see servicemen and women and the physical wounds they suffered, said Mr. Graves, wearing his gray T-shirt with the words "U.S. Army Retired." And that brings recognition.

"When I am wearing this shirt or my army hat, and when someone says, "thank you for your service," that makes me feel good," Mr. Graves said. LL

ANNUAL VETERANS DAY CELEBRATION

When: Friday, Nov. 10 Where: Veteran's Memorial Park at Shelter Cove on Hilton Head Island **Details:** Speaker: Clarence Rivers. Ret Chief Warrant Officer U.S. Army, and Hilton Head native.

Veterans Day is Saturday, Nov. 11

Veterans Day Facts

Do you know the difference between Veterans Day and Memorial Day? Memorial Day honors service members who died in service to their country or as a result of injuries incurred during battle. Deceased veterans are also remembered on Veterans Day but the day is set aside to thank and honor living veterans who served honorably in the military — in wartime or peacetime. — Military.com

Veterans Day, formerly known as Armistice Day, was originally set as a U.S. legal holiday to honor the end of World War I, which officially took place on Nov. 11, 1918. In 1954, the U.S. Congress amended the Act of 1938 by striking out the word "Armistice" and inserting the word "Veterans." With the approval of this legislation on June 1, 1954, the date of Nov. 11 became a day to honor American veterans of all wars. — Military.com

From 1971 to 1977, Veterans Day was celebrated on the fourth Monday in October as part of the Uniform Monday Holiday Act. In

1978, the holiday took back its rightful date on Nov. 11 and continues to be celebrated annually on that day. However, if Veterans Day falls on a Saturday or Sunday, businesses and government organizations that celebrate may be closed on the Friday or Monday before or after the holiday. — Facts.net



SOUTH CAROLINA **VETERANS BY** THE NUMBERS

Total veterans: 417,554 Wartime veterans: 315,319 **Gulf War:** 148,004 Vietnam Era: 141.518 **Korean Conflict: 30,982 World War II: 13,159 Peacetime: 102,235** Female: 45,974 Male: 371,580

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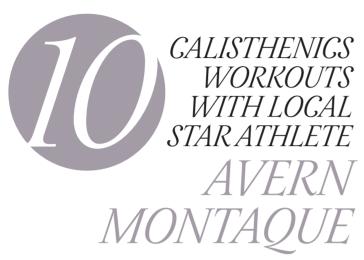




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STORY BY KIMBERLY LAWSON PHOTOGRAPHY BY MIKE RITTERBECK



AVERN MONTAQUE is a junior at Hilton Head Preparatory School. He is one of the top high school basketball prospects in the Lowcountry. The Dolphins open their varsity basketball season on Wednesday, Nov. 29, hosting Savannah Christian.

Calisthenics is defined as a gymnastics exercise that helps you achieve your fitness goals with graceful movements. When doing calisthenics, you use your body weight to help build stronger muscles, which means you can get a high-quality workout without using any expensive gym equipment.

It is likely that you have performed calisthenics in the past and didn't realize it until now. You can classify everything from jumping jacks to sit-ups and push-ups as this form of exercise. When you practice calisthenics training, you are helping to promote healthy lean muscle mass while also improving the strength, flexibility, and mobility of your entire body. Calisthenics can also build your endurance; therefore, it could be useful to try a few squats or push-ups before you start your cardiovascular or weight-lifting workout.

IS A CALISTHENICS WORKOUT RIGHT FOR ME?

If you seem never to have time to work out, then calisthenics are a great choice for you. It only takes a few minutes to complete a set, and since there is no equipment involved, you can perform these exercises practically anywhere.

If you want to tone your muscles and increase your overall body strength, you should give these 10 calisthenics workouts a try.



TRY THIS:

1. PISTOL SQUAT This lower-body exercise, an advanced version of the classic squat, is a great exercise for seasoned athletes and those who have already mastered squats in their workout routine. To perform this exercise, stand with one leg off to the side. Extend your arms in front of you, and slowly lower to a squatting position as your opposite leg drops below your squatting leg. As your extended leg hangs down, it provides you with more leverage to fully complete the squat. You should stay in the squatting position for five to 10 seconds, and then switch legs.

TRY THIS:

2. SUPERMAN PUSH-UP This advanced variation of the classic push-up is an upper-body exercise that requires plenty of strength. It could be one of the most difficult push-ups to complete, but the results can be outstanding. To perform a Superman push-up, start at the top of the regular push-up position, with your hands at shoulder width. Lower your body and push upward, throwing your hands forward as if you were flying. As your arms are up in the air, pull up your legs at the same time so that your body is airborne and parallel to the ground below. Before trying out this type of exercise, you may want to start by achieving the clapping push-up.

AVERN'S AGONY MOVES THAT WILL MAKE YOU CRY UNCLE:



TRY THIS:

3. CLAPPING PUSH-UP The clapping push-up is a variation of the standard push-up. While it can help you to develop strength, it can be quite challenging to perform, and incorrect execution can result in injury. To complete, you need to start in a standard push-up position with the body firmly locked into place. Lower your body until your chest is almost touching the floor. Then push forcefully through the palms of your hands, as though you are trying to push up into a standing position. Keep your force consistent with each rep. Allow your hands to leave the floor just as they reach full extension and clap. The timing is crucial, and if you time it right, you should feel like you are floating in mid-air for a moment.

TRY THIS:

4. SIDE PLANK Side planking, although often overlooked, is one of the best exercises for your abs. Start out on your side with your feet together and one forearm right below your shoulder. Contract your core muscles and raise your hips up until your body is in a straight line. Hold that position without allowing your hips to drop for an allotted time. Then repeat on the other side.

TRY THIS:

5. JUMPING JACKS Jumping jacks are a basic exercise that you probably learned to do in elementary school, and they're also great for your heart and lungs. If it's been a while since you've performed a proper jumping jack, stand up straight and relax your shoulders. Keep the natural curve of your neck by relaxing your jaw. Hold your arms to your sides and feet shoulder width apart. Bend your knees slightly and then jump with your arms extended overhead and your legs open wide. Relax your joints throughout the movement for best results.



TRY THIS:

6. CLASSIC SQUATS There are a few different ways to perform the traditional squat. The most basic instructions are to stand with your feet shoulder width apart with your toes pointed outward. Bend your knees and lower your hips as though you are sitting down. Then, lower your hips until you are at a 90-degree angle at the knee. Keep your shins vertical and your knees aligned above your feet. Contract your abdominal muscles and push your body weight down into your heels. Push back up lifting your hips up and forward as you go, making sure you aren't curving your spine.



TRY THIS:

7. STEP-UPS Step-ups are the perfect exercise to help you tone and strengthen your glutes. To do this, place your right foot on a bench or chair. Press through your right heel as you step onto the platform with your left foot. Return to the starting position by stepping down with only your right foot, and then your left. Complete this for 15 reps, starting with the left foot, then again for 15 reps starting with the right.

TRY THIS:

8. WALL-SITS Wall-sits are another good move for building your glutes. Stand with your back flat against the wall and your feet shoulder width apart, about 2 feet from the wall. Slide your back down the wall and bend your legs until they are at a 90-degree angle. Your knees should be right above your ankles. Hold your position while you contract your abs. Stand back up slowly while leaning against the wall the entire time.



TRY THIS:

9. SIT-UPS Sit-ups, also known as curlups, are another popular exercise that many people don't realize are calisthenic. To perform a proper sit-up, lie on your back with your arms crossed on your chest. Keeping your knees bent slightly, raise your upper body off the floor. Touch your elbows to your thighs and repeat. You may need to have someone hold your feet down for you while doing this exercise.



TRY THIS:

10. JUMP ON BOX Box jumps are an impressive way to help you build up your muscles. To complete, you will need to stand in position with your feet shoulder width apart while you are at a comfortable distance away from the box. Drop quickly into a quarter squat and then jump; extend your hips, swing your arms, and push your feet through to the floor as you jump onto the box. LI



The right tools for the job.

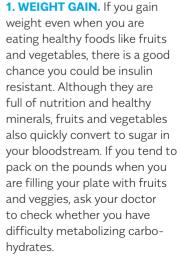
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Warning signs you might be insulin

DO YOU LOOK AT FOOD AND GAIN WEIGHT?

Does it feel like no matter what you try, you can't lose weight quickly? The problem might not be with how much you are eating, but with what you are eating. People who gain weight quickly even when they are counting calories might have a problem with carbohydrate conversion. You can exercise frequently, drink plenty of water, and yet still gain weight when you are trying to diet. If any of the following warning signs are present, you should be tested to see if you are insulin resistant.









2. BLOATING. If you tend to feel bloated after each meal even when you are eating low-carbohydrate meals, you might have an intolerance for carbohydrates. Blood tests can determine whether your thyroid is functioning properly and your blood sugar metabolism is normal.



3. LOW ENERGY. If you feel noticeably lethargic after consuming even small amounts of high-carbohydrate foods, your body might not be able to process carbohydrates effectively. This can result in fat building up around your mid-section as most carbohydrates are converted to fat instead of being used for energy.



4. STOMACH ISSUES.

If your bowels react to foods like bread, pasta, rice, and potatoes, you might be insulin resistant. Those afflicted with this tend to have loose stools within 24 hours of consuming high-carbohydrate foods.

If you suspect you are insulin resistant, it is crucial you speak to your family physician for an accurate diagnosis. You can still live a long and healthy life, you just need to adjust your eating habits. Your problem weight gain might not be from insufficient exercise. Those extra pounds you can't seem to shed could be a result of your body's inability to process carbohydrates effectively. LL





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FOR AT LEAST TWO CENTURIES, FASHION AND VISUAL ART HAVE MAINTAINED A COMPETITIVE RELATIONSHIP.

Both art forms construct imaginary worlds, and use a language of style to invigorate beliefs, perceptions and ideas. When we pull out a pair of jeans and a shirt from our closet, do we consider it art? If so, is getting dressed an art form? Is personal style art? We feel it is. For this creative issue, LOCAL Life's style team married decorative art with fine art through a stunning photo shoot at The Red Piano Art Gallery. It's a celebration of the fine art of high fashion.



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1. Cora Grab-n-Go keychain 2. Siren top handle crossbody bag 3. Suede tassel bag charm in raspberry 4. Cora eyeglass case 5. Cora first mate wallet (Previous items available at Spartina 449) 6. Fur vest by 525 America 7. Top by Amanda Uprichard 8. Jeans by Principle Denim Innovators (Previous items available at Copper Penny)



Holiday Gift Guide



Long ago, many in the world decreed that the end of the calendar year should be a time to give people gifts. Some partake in this tradition with Christmas gifts, or gifts for Hannukah, Festivus, or even Homemade Bread Day (Nov. 17, don't forget). Whether you need something big for your best friends, meaningful for your mom or lavish for yourself, LOCAL Life is here to help.

Burnt Wooden Map \$60

Proud to be a local? This should be on your wall. Fire & Pine fireandpine.com



Andreas Reimann \$1,700

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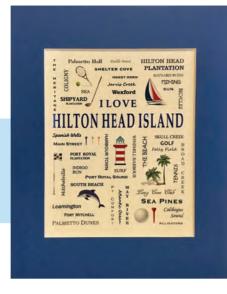




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Steak in the Game

MIKE DOYLE HONED HIS CRAFT AT NYC'S SMITH & WOLLENSKY. NOW, HE'S SETTING HIS SIGHTS ON HILTON HEAD ISLAND.

> STORY BY BARRY KAUFMAN PHOTO BY MARK STAFF

MIKE DOYLE'S PERFECT STEAK



Coming from one of the world's most famous steakhouses, Mike Doyle knows a thing or two about steak. Now, he's sharing his secret to the perfect steak.

"It all comes from the right cut of meat, number one," he said. "It has to be prime, it has to have the most marbling, hence the most flavor."

Darren Clarke's Tavern gets theirs from Meyer Company Ranch in Helmville, Montana, where the cattle roam free, are never fed antibiotics and enjoy humane treatment. Oh, and they also produce outstanding steak, as Doyle proved when he had the crew working on renovations taste test offerings from five different ranches. "We had them drop a coin in a cup behind their favorite one and Meyer ranch came out as number one," he said. "It was number one for myself and my chefs as well."

The next step is to get that perfect sear. "We have a broiler that gets up to 1,600 degrees," he said. "It sears the outside and locks in the juices and the flavors."

And for those of us without access to commercial kitchens?

"If I'm personally cooking a steak at home, I get a pan really hot and sear the outside then finish in the oven," he said. "On the grill, the juices come out, the flames come up... it's just not conducive to the cooking of prime steak. A prime steak deserves a little more attention "

It may not be his name on the sign, but rest assured Mike Doyle's signature is all over Darren Clarke's Tavern.

As the general manager of New York City's famed Smith & Wollensky, he was tasked with stewarding a legacy of world-class steak, one that took the restaurant from a single location at 49th Street and 3rd Avenue in midtown Manhattan to a global chain with locations from Las Vegas to London. And now, with the famed Irish golfer as his partner, he's brought those culinary chops to the Lowcountry.

How does a GM at one of the Big Apple's steakhouses wind up going into business with a professional golfer on Hilton Head Island? Like many great ideas, it started over drinks.

"The story we like to tell is that it all started at 2:30 in the morning over espresso martinis," Doyle said with a laugh. The two had met through mutual connections at the restaurant and soon became friends. When the talk turned to opening a restaurant together, Hilton Head was a natural fit.

"I first came here as a child," Doyle said. "When we discussed places we wanted to do it, Hilton Head just seemed like the best. It's a high-end community; it has a year-round community of locals and it's a 10-month golf mecca."

Clarke is no stranger to Hilton Head, having played in the RBC Heritage five times, narrowly losing the 2005 Heritage by two strokes. "I've always loved it down here and Darren's always loved being here," Doyle said. "He (Clarke) was quoted somewhere saying he had so much fun here he blew a few leads."

After deciding on Hilton Head, the search was on for a location. Fortunately, one of its most established restaurant footprints recently had been vacated by Truffles. Before that, it had been Hofbrauhaus, one of the island's first restaurants.

"I fell in love with the location," Doyle said. "The concept was in my head for so long. Seeing it come to life. . . we've done some pretty cool stuff."

That cool stuff includes more than a \$1 million in renovation, breathing new life into the building and lending it a contemporary flair perfect for enjoying a steak and a pint.

That last part was crucial - part of the renovation included the installation of the island's only 1,600-degree broiler, necessary for creating the perfect sear. As for the pint, the restaurant has one of the few truly authentic pours of Guinness on the island, thanks to a custom-made system that infuses it with just the right level of nitrogen.

"One of my sticking points was that the steaks had to be prime and the broiler had to be the right one," Doyle said. "(Darren's) was you have to have a perfect Guinness."

You can see for yourself how a legendary steak and a perfectly poured Guinness come together at Darren Clarke's Tavern. LL



DOGGONE GOOD
Michael Doyle, recently relocated from Manhattan (Smith & Wollensky) to Hilton Head Island. He describes Darren Clarke's Tavern as a "clubby" steakhouse.



STORY BY AMY COYNE BREDESON + PHOTOGRAPHY BY ROB KAUFMAN

Up your culinary game with a cooking class





LET'S GET COOKIN' Chef Trey Place is the dean of the cooking school at Michael Anthony's Cucina Italiana.

WHEN TONY AND BECKY FAZZINI OPENED MICHAEL ANTHONY'S CUCINA ITALIANA IN 2002, THEY HAD NO IDEA THE RESTAURANT WOULD GROW TO WHAT IT IS TODAY.

What started out as a small, family-owned Italian eatery has grown to include an Italian market that sells fresh house-made pasta and meatballs, imported pasta sauces, desserts and more.

The Hilton Head Island restaurant prides itself in serving traditional Italian cuisine.

"If you're looking for the kinds of things you'd get in an Italian restaurant in North Jersey, it's not the same," Tony said. "A lot of these things have been Americanized, and that's not what we do. We're more of a traditional, classic Italian cuisine with some nouveau style."

Michael Anthony's also now offers several classes each week through its cooking school. Participants can choose between a demonstration class and a hands-on experience.

The demonstration class allows guests to sit back and watch as chefs prepare various dishes, sampling each along the way. The hands-on class gives them a chance to prepare dishes with the chefs. After the class, participants sit down for a family-style meal with classmates.

The restaurant has always offered cooking classes, but they became so popular that the Fazzinis decided to add a school to the second floor of the building. With the help of the well-known J. Banks Design Group, the Fazzinis were able to bring Italy home to Hilton Head Island via the state-of-the-art Tuscan-inspired culinary center.

At a recent Tuesday morning hands-on class, chef Trey Place, who is the dean of the cooking school, and chef Ryan Alpaugh taught guests how to make osso buco milanese, risotto milanese and tiramisu.

The class began with some practice in basic knife skills. Participants learned how to julienne and dice onions, carrots and celery for mirepoix. They enjoyed a little wine as they gently dipped ladyfingers in dishes of cold coffee, then arranged them in individual serving dishes for tiramisu.

Class participants come from all walks of life and parts of the world. Some are full-time Hilton Head Island residents. Some are snowbirds. Others are visiting the island for the first time. They come solo, with a friend or as a group. They come for bachelorette parties, corporate outings and date nights.

Jackie Hornberger and her mother, Stephanie Hornberger, of New Jersey and Pennsylvania, respectively, have been visiting the island for 20 years. They both love to cook and had always wanted to try out a cooking class at Michael Anthony's.

This time, they were finally able to make it to a class. Jackie appreciated the tips on preparing certain dishes ahead of time.

"You want to impress your guests," Jackie said. "But you also want to see them."

For a menu of osso buco, risotto and tiramisu, Place suggested starting everything the morning before a dinner party. He recommended cooking the risotto about 95 percent of the way that morning and putting the tiramisu in the freezer. That way when the guests arrive, the host just has to sneak into the kitchen to heat up the meat and the risotto.

John Robinson of New Bern, N.C., recently took his second class at Michael Anthony's and is looking forward to trying his hand at osso buco at home.

"I like that it's hands on," Robinson said. "I like that it breaks down the menu in a way that's easy to follow, and it's doable at home. It's a really good experience and a good value." LL





GET SCHOOLED For information on upcoming cooking classes, visit www.michael-anthonys.com. Call 843-785-6272 to reserve your spot in a class.



Homework from Michael Anthony's cooking school.

NOTES FROM CLASS:

Greamy White Bean and Sausage Soup

INGREDIENTS FOR THE BEANS

1 pound cannellini beans 3 tablespoons grapeseed oil 1/2 yellow onion, peeled and small dice 1 carrot, peeled and small dice 1 celery stalk, small dice 2 cloves garlic, peeled and minced 2 bay leaves Salt and pepper, to taste Chicken stock, as needed

DIRECTIONS: To prepare the beans, soak them overnight or at least 8 hours covered in cold water. In a large sauce pot, heat the grapeseed oil on medium heat. Add the onions, carrot, celery, garlic and bay leaves, and saute until vegetables are tender. Strain the beans from their overnight soak and add to the pot. Season with salt and pepper. Cover the beans with chicken stock and bring to a boil. Lower the heat and simmer for 1 1/2 hours, or until beans are soft and tender.

INGREDIENTS FOR THE SOUP

4 cups cannellini beans, cooked

4 cups cannellini beans, pureed in a blender or food

Vegetable or chicken stock as needed (about 2-3 cups)

2 pounds Italian sausage, cooked and ground

2 cups blanched spinach, chopped

1 cup Parmigiano cheese, grated

1 cup parsley, chopped

Salt and pepper, to taste

DIRECTIONS: Add the cannellini beans and the pureed cannellini beans to the vegetable stock and bring to a simmer. Add the cooked and crumbled sausage, the blanched spinach, salt and pepper. Simmer for about 20 minutes. Before serving, stir in the Parmigiano and parsley.



Got a great recipe?

LOCAL Life wants it. Email all the ingredients, the instructions and a photo of the dish to lance.hanlin@ wearelocallife.com

Thanksgiving recipes from local restaurants

EVERYONE KNOWS THAT THE TURKEY ISN'T THE REAL STAR OF THE THANKSGIVING TABLE — IT'S THE SIDE DISHES. START A NEW FAMILY TRADITION THIS YEAR AND TRY OUR GROWD-PLEASING THANKSGIVING SIDE DISH RECIPES FROM LOCAL RESTAURANTS.



MICHAEL ANTHONY'S CUCINA ITALIANA

Sausage, cranberry and apple stuffing

INGREDIENTS

1 loaf sourdough bread, cubed (about 10 cups)

1 cup sweetened dried cranberries

1 medium apple, peeled, cored and chopped

2 (12 oz.) pork sausage rolls

1/2 cup shallots, finely diced

1/2 cup pecans, chopped

1/2 cup fresh parsley, chopped

3 tablespoons fresh sage, finely chopped and divided

1 tablespoon fresh rosemary, finely chopped

1 teaspoon fresh thyme, chopped

1 cup chardonnay wine

4 tablespoons unsalted butter

2 cups chicken stock

2 eggs, lightly beaten

DIRECTIONS: Preheat oven to 350 degrees. Place cubed sourdough on 2 baking sheets. Bake 10-15 minutes, stirring bread occasionally until toasted, but not browned. Place toasted bread cubes into extra large bowl, add cranberries and apples. Set aside.

Butter 9x13-inch casserole dish. Set aside.

In large skillet over medium heat, cook sausage using spatula to break it up as it cooks.

Add 1 1/2 tablespoons sage. Cook through, but do not brown. Remove sausage from skillet using slotted spoon and add it to bowl with bread cubes. Leave 2 tablespoons of sausage drippings in the pan (drain any extra) and add shallots. Cook until translucent; add pecans, herbs and remaining sage to skillet. Cook 2 minutes stirring frequently. Pour shallot herb mixture into bowl with bread cubes.

Add wine to skillet and scrape browned bits from bottom of pan as it cooks. Add butter and chicken stock. Bring to boil for 3 minutes, remove from heat and pour over bread cubes in bowl. Add eggs. Toss gently until combined and pour into prepared baking dishes.

Cover with foil and bake 40 minutes. Remove foil and bake 15 minutes more.

ALEXANDER'S RESTAURANT & WINE BAR

Country green beans

INGREDIENTS

2 pounds fresh haricot verts 2 tbsp. country ham, minced 2 tbsp. shallot, minced (yellow onion can be substituted)

2 tbsp. fresh garlic, minced

3 oz. apple cider vinegar

2 oz. chicken stock

4 oz. unsalted butter, cubed

1 oz. fresh thyme, removed from stem and minced

2 oz. blended oil (75 percent canola, 25 percent olive oil)

Kosher salt and black pepper to taste

DIRECTIONS: In a medium saucepot, bring 3 quarts of water and 3 tbsp. of salt to the boil. Prepare a ice bath (50 percent water & 50 percent ice) for shocking the vegetables. Snip the stem ends of the beans. Once the water is boiling place the beans in and cook for about six minutes (until "al dente"). Using a strainer, remove the beans from the hot water and place in the ice bath. Once beans are completely cold, remove from ice bath and set aside.

When getting ready to set the food on the table, heat a sauté pan over medium heat. Add the blended oil to the pan. Add the ham and render for 2 minutes. Add the shallot and sauté for 1 minute. Add the garlic and sauté for 30 seconds. Add the apple cider and cook until almost evaporated. Add all other remaining ingredients (including the beans) and cook for 2 minutes. Season to taste with salt and pepper.

TO SERVE: Place country green beans in a bowl and serve family style. Serves 4-6 people.





FISH SEAFOOD AND RAW BAR

Roasted pumpkin flan with cinnamon caramel

INGREDIENTS FOR CARAMEL

1 cup sugar 2 tbsp water 1 tsp cinnamon Juice of ½ lemon

DIRECTIONS: Combine the sugar and cinnamon and then in a pan over medium-low heat combine with the water. Stir with a wooden spoon occasionally until the mixture melts and begins to turn slightly brown. At this point pay careful attention because the caramel cooks very fast from here on. Continually stir and once the caramel has reached a nice golden brown color, stir in the lemon juice and take the pan off the flame. Evenly portion the caramel into 6 oven safe cups.

INGREDIENTS FOR FLAN

2 cups heavy cream

1/2 cup brown sugar

1/2 cup pureed roasted pumpkin

3 large eggs

2 large egg yolks

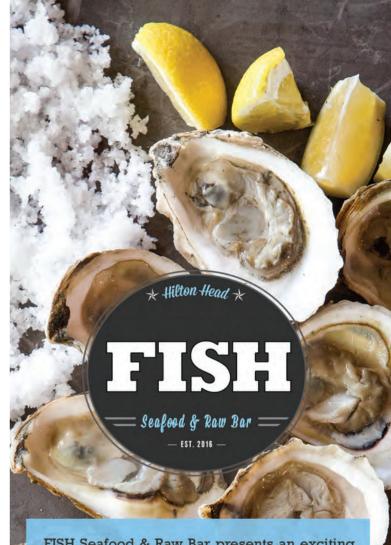
1/2 tsp cinnamon

1/2 tsp ground ginger

Pinch salt

DIRECTIONS: In a saucepan over medium heat bring the cream to a simmer and whisk in the pumpkin puree, cinnamon, ground ginger and salt. Hold this mixture off to the side warm. In a bowl whisk together the eggs, yolks, and sugar. Whisk vigorously until the mixture becomes fluffy and pale yellow. Temper the cream mixture into the eggs by adding the cream a little at a time to the egg mixture. Once fully combined, pour the mixture into the prepared cups. Bake in a 350 degree oven in a water bath for 25-35 minutes or until the flans have set (when shaken lightly, they should jiggle like Jell-O). Once cooked, refrigerate for 1 hour or until cooled.

TO SERVE: Release the flan from the side of the cups with a paring knife and flip the cup over onto a plate. The flan should release and come out with the caramel sauce. Garnish with candied pecans and serve (yields 6 portions).



FISH Seafood & Raw Bar presents an exciting 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.





Oyster and andouille dressing

INGREDIENTS

- 1 1/4 pounds lean ground beef
- 1 large onion, chopped (about 2 cups)
- 3 cups chopped celery
- 2 tbsp. minced garlic
- 1 tbsp. chopped fresh sage
- 2 tsp. chopped fresh thyme
- 1 tsp. kosher salt
- 2 tbsp. olive oil
- 3/4 tbsp. cracked black pepper
- 1 pound diced andouille sausage, coarsely chopped
- 4 pounds fresh oysters, well-drained and coarsely

chopped (for a great twist, use canned smoked oysters!)

1/2 cup chopped fresh parsley

1 pound cornbread, 1/4" cubed. (Jiffy corn muffin mix works great. Just make to package instructions and spread onto a baking sheet instead of muffin tins. This will make cubing easier later in the recipe)

DIRECTIONS: Toss diced cornbread in olive oil, sage and thyme and spread out on a baking sheet.

Toast seasoned cornbread in 350 degree oven for 7-8 minutes until cubes reach the consistency of cornbread croutons. Set aside to cool.

Cook ground beef, onion, celery, and garlic in a large skillet over medium-high heat, stirring until beef crumbles and is no longer pink and vegetables are tender. Drain. Stir in sausage, oysters, and parsley. Cook 7 minutes or until oysters are done. Gently fold in cornbread croutons, salt, and pepper.

Spoon stuffing mixture into a lightly greased 13-x 9-inch baking dish. (Stuffing can be made a day in advance. Cover and chill before baking.) Bake, covered, at 350 degrees for 35 minutes or until thoroughly heated. Serve immediately.



CHARLIE'S L'ETOILE VERTE

Simple Southern caramel layer cake

INGREDIENTS FOR THE CAKE

1 box of your favorite yellow cake mix

INGREDIENTS FOR THE ICING:

1 stick of butter 1/2 box brown sugar 1/4 cup of milk 1 tsp. vanilla extract

1/2 box 4X powdered sugar

DIRECTIONS FOR THE CAKE: Prepare your favorite yellow cake from scratch or from a box. Two 8-9 inch round cakes are most suitable. You can make this a day ahead of time allow ample time for the cakes to completely cool. Once the cakes have set and cooled all the way, use a sharp slicing knife to cut each cake in half in order to create four layers.

DIRECTIONS FOR THE ICING: Blend butter, brown sugar and milk in a small sauce pan over medium heat. Stirring occasionally to avoid burning, bring the mix to a rolling boil, making sure that all the sugar granules have dissolved. Remove from heat, and place in a mixing bowl. Allow the mix to cool for a few minutes, but do not allow hardening. Beat in the 4X powder sugar until the icing is the consistency to spread. If the icing gets too hard, you may add canned milk to thin. Next, assemble the cake by pouring a layer of caramel icing between each thin layer of cake, and then icing the entire cake. Place in refrigerator to set. We think that the caramel cake is best served with Hilton Head Ice Cream Company's caramel-flavored ice cream, but a nice quality vanilla ice cream works just as well.

THE PEARL KITCHEN & BAR

Green bean and oyster casserole with tobacco' onions

INGREDIENTS FOR THE CASSEROLE BECHAMEL

2 pounds fresh green begans

1/3 pound butter

1/3 cup flour

2 large shallots, minced

1/4 cup fresh garlic, minced

1 pound shiitake mushrooms, stemmed and sliced

1 handful thyme, tied in butcher's twine

1 quart heavy cream

1 tsp. blackening seasoning

1/2 cup smoked gouda

12-15 shucked oysters Salt and pepper, to taste

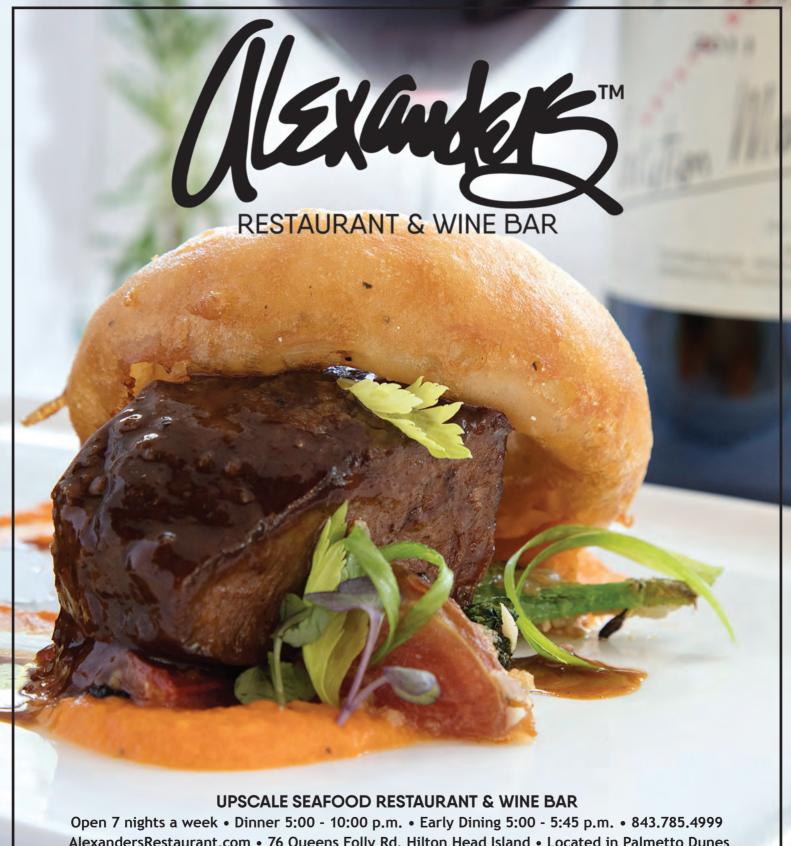
INGREDIENTS FOR THE TOBACCO ONIONS

1 yellow onion, sliced paper thin 2 cups all purpose flour 1 cup blackening spice

Salt and pepper, to taste

DIRECTIONS: In a large pot sauté butter, shiitakes, garlic, thyme and shallots. Do not brown. Add flour and make a roux over medium heat. Add blackening spice and heavy cream, and heat until thickened. Add smoked gouda cheese. Remove thyme and adjust with salt and pepper. Blanch green beans in boiling water until tender. In a baking dish, lay green beans and oysters in rows and pour the béchamel over the green beans. Toss onions in flour and blackening spice mix, then deep fry until golden brown. Top with fried onions and more smoked gouda. Bake casserole at 350 degrees for 25-30 minutes. Bon Appetit!





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Made from scratch: Marmalade Homemade Baking



A FEW WEEKS AGO. IENNIFER GLEITSMANN DROVE FROM HILTON HEAD ISLAND TO THE PORT ROYAL FARMER'S MARKET AND BOUGHT 30 DOZEN EGGS. NINE POUNDS OF BACON AND A GRATE OF TOMATOES.

STORY BY HALLIE MARTIN PHOTOGRAPHY BY MARK STAFF



PRIESTESS OF PIE Jennifer Gleitsmann is offering a fresh take on supermarket desserts.

She wasn't preparing a breakfast for a party. She was picking out the freshest, farm-raised local products to bake her pies for the weekly Wednesday Market at the Village at Wexford.

Gleitsmann owns and operates Marmalade Homemade Baking, a custom cake and pie company she runs out of her kitchen. The business is only one year old.

"I have been into baking for as long as I can remember. I remember having a 'pretend' cooking show in our kitchen when I was little and the Martha Stewart show was new," Gleitsmann said. "I always loved baking for people."

Gleitsmann and her family moved into a new house two years ago that featured a second kitchen, which made it easier for Gleitsmann to pursue her business. She started at Christmas by baking cakes to order. Heather Quinn, owner of Louette Boutique in the Village of Wexford, followed up and approached Gleitsmann about setting up a pop-up pie shop in front of her store.

"It was really fun. People were waiting for me to come," Gleitsmann said. "After that, (the Village at Wexford) started the summer market, and now the fall market."

Each week, Gleitsmann brings a few minifruit pies along with her savory creations such as mushroom and spinach quiche, leek lemon and feta quiche, tomato pie, mushroom and bacon quiche, to name a few. She frequently sells out before the market closes.

Marmalade Homemade Baking also specializes in mini-desserts and custom cakes for parties, such as Gleitsmann's rainbow unicorn cake. Pot pies, guiches and pies are a newer venture. Gleitsmann said she always baked

sweet things, but a good friend once asked her to make a savory pie. It was a challenge she was ready to accept. Making pies from scratch is no easy feat, plus a pie or a quiche can be found in any supermarket.

"But there's nothing that's local or fresh. I want to feed my family food like that. I'm trying to make a more local, conscious decision," she said. "I think people appreciate a homemade product."

Gleitsmann's has much more than baking on her plate. She and her husband, Jose Vargas, have two young daughters. Gleistsmann also has a full-time job at eviCore Healthcare. Often she bakes into the night after her family is settled.

"I could never have had a presence at the Market without my friends who have become loyal customers, or my family who helps me set up each week and works the stand when I am unable to be there," Gleitsmann said. "I have such awesome support."

Gleitsmann has lived on Hilton Head Island since 1995 and is a radiation therapist by trade. Baking fills a balance for her between science and creativity.

"Baking is sort of a science. I'm a science person, and I like a challenge," she said. "It's creative. People appreciate something that you put a little bit of heart and soul into." LL

Find Marmalade Homemade Baking at facebook.com/ marmaladehomemadebaking, on Instagram @marmaladehomemadebakinghhi or online at www.marmaladehomemadebaking.com



SWEET AND SAVORY Marmalade pies are handmade with all butter crusts and premium ingredients.





RESTAURANT 1001

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



Blue Heron Pub and Grille remodeled

Sea Pines Country Club recently unveiled its newly renovated **Blue Heron Pub and Grille**. The 6,250-square-foot casual dining restaurant, which is open to club members, now offers outdoor dining with a screened-in patio and deck framed by the signature 18th hole. Additionally, executive chef Brian Coseo created a new menu. The renovation is part of Sea Pines Country Club's \$2.7 million commitment to refresh its clubhouse.



Darren Clarke's Tavern now open for lunch

Fans of **Darren Clark's Tavern** can now enjoy the restaurant during lunch hours. The restaurant recently announced it will serve lunch from 11:30 to 2:30 p.m., Thursday through Sunday. For more information, call 843-341-3002.



Old Oyster Factory announces new happy hour prices

The **Old Oyster Factory** recently announced new happy hour pricing for its oysters on the half shell and peel and eat shrimp. Both are 50 cents each from 4:45 to 7 nightly in the bar and lounge area. Drink specials are \$1 off all beer and \$1.50 off all liquor drinks and wine glasses.



New pizza joint opening on south end

Dude, there's a new pizza place opening on the south end of Hilton Head Island. **Stoner's Pizza Joint**, which has 22 locations across four southeastern states, is moving into 70 Pope Ave. in the Coligny area.

The restaurant hopes to establish a mom and pop pizza shop vibe with pies baked in its unique stone oven. The company's founder claims the chain offers the best made-from-scratch dough in the history of pizza. The recipe is based on his grandmother's dumpling recipe. The restaurant will also serve wings, Boston butts and chicken breasts.



November events at the Rooftop Bar at Poseidon

Nov. 10:

Deas Guyz, 8 to 11 p.m. \$10

Nov. 18:

Zach Deputy, 9 to 11:30 p.m., \$10

Nov. 24:

Silicone Sister, 10 p.m. to midnight, \$12

try this:



HUDSON'S SEAFOOD HOUSE ON THE DOCKS Oysters Rockefeller

Local oysters, onion, spinach, Romano cheese and lemon juice. \$12



HOLY TEQUILA Holy Fajita

Grilled bell peppers, onions, house cheese blend, pico, guacamole and crema. Add chicken, steak, chorizo, carnitas or grilled shrimp. \$10.95



WISEGUYS

Wild Mushroom Risotto

Assorted mushrooms, imported Parmesan, arugula, toasted hazelnuts and balsamic drizzle. \$12.



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



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

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

CAPTAIN WOODY'S PLANS 35TH ANNIVERSARY PARTY

> Captain Woody's is celebrating 35 years on Hilton Head Island with an ovster roast from 4 to 7 p.m. on Nov. 4 at its Hilton Head location. In addition to fresh oysters, burgers, hot dogs, soups and happy hour specials will be served. There will also be live music from Rolling Stones cover band White Liquor. A portion of the proceeds will benefit the Hilton Head Island Humane Association. For more information, call 843-785-2400.

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

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, backvard 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. \$\$ janehhi.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. \$\$ oldovsterfactorv.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 843-757-9479

SANTA FE CAFE

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 Pkwy, 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. \$\$ bigbamboocafe.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 BBO

Barbecue Lean pork, chicken and brisket slow-smoked over hickory and mesquite woods. The hot slaw must be tried. \$\$ bulliesbbg.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

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. \$\$\$ coastoceanfrontdinina.com 87 N Sea Pines Drive. Hilton Head Island 843-842-1888



SPECIAL THANKSGIVING DINNER AT ALEXANDER'S



Alexander's Restaurant & Wine Bar is hosting a special Thanksgiving meal from 11 a.m. to 8 p.m. on Nov. 23. The meal will feature Lowcountry lobster bisque, apple cider and sage roasted turkey breast, blackened salmon and desserts such as pumpkin cheesecake and more. The cost is \$42.95 for adults and \$19.95 for children 12 and younger. For reservations, call 843-785-4999.

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 Gourmet tacos, salads, guesadillas, burritos and smalls plates all around \$10, with a full bar offering mixologist inspired cocktails and over 50 kinds of tequilas. Be sure to order the Street Corn before your main course and the churros after. \$\$ holyteguila.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 ultrafresh. The coffee is some of the best on the island. \$\$ javaburritoco.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. \$\$ hhbackyard.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

CHARLIE'S HOSTING SOMMELIER SMACK **DOWN**



Enjoy a four-course meal with wine at the Sommelier Smack Down Wine Dinner on Nov. 8 at Charlie's L'Etoile Verte. The special event pits Margaret Pearman of Charlie's vs. Jennifer Teed Vasil of Advintage Wines. Each course is served with two wine pairings; one from each sommelier. The diner will blindly tastes the wines, and casts their vote as to which wine pairs best with the dish. The sommelier with the most votes will win. The cost is \$100 per person. For reservations, call 843-785-9277.

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

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



VOTED HILTON HEAD'S
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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.



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

WATUSI

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 BBQ

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





Stone Xocoveza:

Imperial stout inspired by Mexican hot chocolate. 243 calories, ABV: 8.1%

Founders Harvest Ale:

An aromatic and bright IPA bursting with fresh pine, melon and citrus notes. 195 calories, ABV: 6.5%

Weyerbacher Imperial Pumpkin:

The mother of all pumpkin ales. 240 calories, ABV: 8%

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

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Luxury living

STUNNING COLLETON RIVER HOME FEATURES PANORAMIC VIEWS

STORY BY DEAN ROWLAND PHOTOGRAPHY BY ROB KAUFMAN

A panoramic view of the Colleton River that stretches wide and deep into the western horizon is a Lowcountry architect's and builder's dream come true. Imagine the delight of the homeowners once they called it home.

Court Atkins Group drew up the design plans of this spacious Lowcountry-style home situated on a pie-shaped lot on a peninsula to maximize the water views from every angle. H2 Builders in Bluffton custom-built the two-story, 3,746-square-foot home on Magnolia Blossom in the prestigious golf-community plantation.

"The house was built with the lanai perfectly facing west up river, and then we built the house around that," said Anthony Ying, who with his wife, Susan, moved to their southern paradise from Buffalo, N.Y. in the summer 2015. "The lanai was the focal point of the design."

That was the grand master plan from the beginning of the project, and the Yings expressed it to the architect and builder.

"They wanted a lot of natural light to come into the house to not obstruct the water views, so we intentionally designed the screened porch, covered porch area with a custom summer kitchen and outdoor fireplace off to the side of the great room," said Gus Hetzel, H2's executive vice president of sales. "So, when you walk through the front door, you're not looking at the screening; you're looking straight into the river."







ROOM TO BREATHE This Colleton River home offers 3,746 square feet of living space.

When this writer spoke with Anthony, he was asked, "What's your favorite room of the home"?

"That would be the lanai, in the back of house, where I'm sitting right now," he said. "Right now we're sitting across the table with our best friends from Buffalo who are visiting."

"It's a unique building footprint we had to work with so we partnered with Court Atkins to literally use every opportunity on that site," Hetzel said. "It's a pretty special lot, right on the Colleton River. It's got unbelievable golf course views on the left and long river views."

For the Yings, it's an enjoyable, dreamy-like retirement home and life. He was a chief financial officer of an energy company in Buffalo, and Susan was a stay-at-home mom raising their two children. Now they golf regularly, despite high handicaps, playing on the Jack Nicklaus course with a direct view from their home of the No. 17 signature green at water's edge.

They bought their 1/3-acre lot in early 2014 because of its strategic Low-country location — 133 feet of property straddling the waterfront sealed the deal to buy — lanai and they "wanted to move as soon as possible," Anthony said.

The Yings appreciated the expedience in which the entire process evolved; six months for permit approvals and then a year of construction.

Driving up the brick paver driveway, a two-and-a-half space garage hugs the left side and a "bump out" on the right side finds the office/study, the only major room in the home that doesn't have direct river views.

The Lowcountry architectural design, which Anthony also describes as a "Cape Cod/Hampton-style look," features James Hardie shake shingle siding and a Grand Manor signature roof of randomly cut luxury laminated shingles installed by AmeriPro in Bluffton. Accents of metal roofing here and there offer an aesthetic contrast to the shingles and flaunts the Lowcountry architectural style.



BOATER'S PARADISE This property's deepwater dock provides access to fishing, crabbing and shrimping in the Colleton River.

The coastal-cottage-themed interior design - with its soft white, blue, brown and gray colors — evokes comfort and casual elegance. The great room testifies to the Lowcountry feel, with its 11-foot-high ceiling, transom windows all around the back of the house, and a masonry fire rock fireplace, which backs up structurally to the adjoining fireplace in the screen-enclosed porch. The great room accesses the tile-floored porch with its outdoor working kitchen for easy living.

The great room shares the open-floor-plan site line with the informal dining room and generously-sized kitchen, which is equipped with premium Sub-Zero and Wolf appliances courtesy of Billy Wood on Hilton Head. A special and trendy back kitchen with two entryways (one off the kitchen and the other off the owner's hallway) provides abundant prep and pantry space, with wine stocked in the refrigerator.

The first-floor master suite sits in the rear of the house with its glorious water views. An inviting free-standing tub spatially anchors the luxurious master bathroom, one of three-anda-half baths in the home.

Throughout the downstairs, pre-finished engineered wide-plank wood roams from room to room. Well-positioned accent rugs dot the dark flooring for visual variety.

Large plantation windows in the guest

rooms upstairs invite guests and family members to bathe in the sunlight while watching the river flow.

H2 also administered several custom-made built-in shelves and master trim detail with "a complete millwork package," Hetzel said. "We pay attention to detail. Everything was thought through; no corners were cut. It's a very well-appointed, casual, comfortable home with high-end finishes."

"Working with H2 was a very positive building experience," Anthony said. "They stand behind their product, and that's all I wanted because we had no experience working with builders. They took care of us." LL

The home team.

ARCHITECT Court Atkins COUNTERTOP Distinctive Granite APPLIANCES Billy Wood WINDOWS/ EXT. DOORS Grayco ELECTRICAL FIXTURES Hagemeyer 4M METALS Outside Kitchen CLOSET SHELVING Low Country Shelving SLIDING DOORS/STORM PANELS Grayco/Armor Building Solutions

Five ideas for your home

Minor enhancements & upgrades that make a major difference.

SECRETS TO STEAL FROM OUR *FEATURED* **HOME**

1. LET IT SLIDE.

Sometimes the key to opening up your living space is replacing an ordinary entry door with beautiful sliding glass. The sheer amount of natural light sliding glass doors offer - plus the visual illusion of more space — can truly transform a room.

2. HERE COMES THE SUN.

A sunroom is the perfect solution for adding functionality, value and space to your home. Sunrooms not only provide numerous sources of enjoyment, but will also increase the value of your home without putting a big dent in your pocketbook.

3. SOAK IT IN.

There's just no getting around it, freestanding tubs are beautiful. They help to make the room look airy and spacious while also serving as a focal point.

4. WASHROOM SINK.

If you have the space, installing a sink in your laundry room can add convenience for hand-washing clothes, treating stains, watering plants, cleaning up after crafts even washing your pets.

5. YOUR PRIVATE ISLAND.

In every kitchen there is the potential for great storage, display, and functionality. The sad fact is all kitchens don't have enough of any of these. A kitchen island solves these problems and looks beautiful doing it.











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date palms, Sabal palms and Alocasia "Portadora" achieve the tropical look desired.

Secret Garden

STORY BY KAREN GEIGER + PHOTOGRAPHY BY LLOYD WAINSCOTT Karen Geiger is a landscape designer and the woman behind Creative Gardening, LLC

CHECK OUT THE TOMMY **BAHAMA OF LOCAL LANDSCAPES**

Fall is generally associated with a kaleidoscope of colors with orange, red and yellow hues predominantly found in deciduous trees of the north. Here in the coastal South, with live oaks and pines dotting our landscape, to get the fall feeling, we rely on infusing this rich palette with seasonal color. This client was trying to achieve the look of an upscale, manicured tropical paradise. With his love of color, and keen attention to detail, this secret garden is a showstopper.

Crotons are the quintessential harbinger of fall color seen here

with Lantana "Lucky Orange." Note the playful dolphin fountain and brick outdoor fireplace in the background. Hibiscus and aloe add drama.





LEFT The entry is vivid and inviting with this fall palette of croton, pentas "Red Velvet" and alternathera "True Yellow." The hedge of dwarf podocarpus brings structure to the massive display. **ABOVE** The annual flowers of Vinca Cora Red enliven the playful bronze children statue from the Randolph Rose Collection.



ABOVE A spectacular infinity pool with Jacuzzi on an impressive pool deck with both a fire pit and fireplace invite hours of relaxation. A gourmet outdoor kitchen is in the background and seasonal colorful beds surround this haven. RIGHT This great corner shot captures the owner's tropical vision with palms framing the house. Orange clerodendrum, variegated ginger and split-leaf philodendron complete the lush look.



GOT A SECRET? YOU CAN TELL US!



Lowcountry waterbirds

ENVIRONMENTAL PHOTOGRAPHER CAPTURES BEAUTY FLYING IN AND ABOVE LOCAL WATERWAYS

STORY AND PHOTOGRAPHY BY ERIC HORAN

March through November is my favorite time of year for birding adventures around the Lowcountry waterways. This stretch of time claims nesting season for wading and seabirds and one can experience the full repertoire of seabird behaviors. From courtship displays and building nests to birds fishing and raising their young, it

is prime time on my wildlife photo safaris. While these nesting birds can be seen around the area by land, I enjoy taking birders and photographers around the waterways by boat on photo safaris. By boat, we travel away from the busy hubbub on land to witness large colonies of birds.



Birds that nest in colonies include many different species that share the same habitat. Wading birds like small islands surrounded by fresh or brackish water, isolated from predators. They begin nesting earlier than the seabirds but their seasons overlap. Wading birds include egrets, ibis, cormorants, anhinga, wood stork and most herons. The Great Blue Heron nests alone.

Seabird colonies include Brown Pelican, Laughing Gulls, Royal Tern, Sandwich Tern, Gull-billed Tern, Black Skimmer and Oystercatcher. They nest on sand and shell bank islands, with or without vegetation and isolated from the mainland - safe from most four-legged predators.

The scenic Lowcountry provides varied backdrops for our bird images, from the lush, muted colors of the salt marshes, crashing waves on a pristine beach, to puffy-white, cumulus clouds in blue sky behind wind-shaped sea oats.

If you like sitting and observing birds while they work, the Oystercatcher will steal your attention with their bright orange bill and matching eye on an otherwise black and white body. As the name suggests, raw oysters are their main food source. They usually nest alone and by April, their chicks are on the ground. Most Oystercatchers do not choose to nest in a place that'll soon be overrun with other seabirds. They will search out isolated shell banks where they will be left alone. But if they chose badly, in May they find themselves surrounded by at least six other species competing for space, in what can look like total bedlam.

Black Skimmers stand out from other shorebirds, not only for their red bill on a striking black and white frame, but because of their athletic flying skills. They seem to float just inches above the water's surface, as they fly along scooping up small fish. A pair of skimmers can suddenly take to the air in a type of aerial jousting as they chase, bite and bump one another in what appears to be an airborne "tag you're it" game of high-speed turns and

Laughing Gulls and the skimmers aside, all other colony nesters are diving birds. Beach goers can see them working the waters just offshore. The largest and most universally recognized is the Brown Pelican. They fly in a tight formation above the dunes or single file inches over the ocean waves. If you hear a loud splash on your beach walk, it likely belongs to the pelican diving for food.

Terns, a fraction the size of a pelican, hardly splash when entering the water. But if you are close enough to this action, you can hear the sound of their elongated body missile into the water. If you spin around in time, you might see the tern re-appear with a small fish. The largest of the terns is the Royal Tern and is easily identified by the black head crest and orange bill. After feeding one of their continually hungry chicks, the delivery bird leaves the deafening noise of the rookery, flying low over the water to wash his feet and bill before heading out again in pursuit of another fingerling or shrimp.

I'm often told how much patience I must have to photograph wildlife but I wonder; it doesn't seem to carry over when I'm in traffic in a grocery line. I suspect wildlife observation has more to do with passion. If you enjoy witnessing bird behavior, in South Carolina there are several months to get outside with your binoculars and camera. LL

Eric Horan is an environmental photographer based in Beaufort County. Find more of his work online at horanphoto.com.







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Savannah/Hilton Head International Airport (SAV) to John F. Kennedy International Airport (JFK) **Duration:** 2 hours, 15 minutes Airlines: jetBlue, Delta Availability: Year round

Savannah/Hilton Head International Airport (SAV) to New York LaGuardia

Airport (LGA)

Duration: 2 hours, 5 minutes Airlines: Delta

Availability: Year round

Savannah/Hilton Head International Airport (SAV) to Newark (EWR) **Duration:** 2 hours, 20 minutes Airlines: Allegiant, United Availability: Year round

A small bite of The Big Apple

STORY BY PEGGY TEE





TOP Union Square. CENTER A ferry ride to Liberty Island. BOTTOM Metropolitan Museum, affectionately known as the Met.

New York City is a place of urban legend. cast in celluloid and immortalized in prose. It is the center of high fashion and shrewd deals, of bright lights and big smoke.

The city that never sleeps can be daunting for first-time visitors. Don't let the lights, energy and siren calls of New York overwhelm you. Dive into the frenetic pace of the city, along with the 8 million locals living in the boroughs of Manhattan, Brooklyn, the Bronx, Queens and Staten Island.

Some say that a lifetime in New York is not sufficient enough to discover all her secrets. Forty-eight hours? "Impossible," they scoff. Sadly, the critics are right. However, with the right amount of planning, a little bit of luck, and the willingness to throw yourself into the melee, you can cover the greatest hits of the greatest city on earth in a weekend.

First, choose a good base. This means Manhattan, the beating

heart of New York. Uptown is expensive. downtown bohemian and midtown a good mix of the two.

Heard about the lodging costs in New York? They're true, so budget an appropriate amount of your travel expenses to cover accommodations. Choose an establish-

ment that is close to a subway station as this will cut down on your transit time between attractions. The area around Union Square is strategic, midway between uptown and downtown, with access to eight subway lines from the 14th Street station. If you're planning an extended stay, consider buying a MetroCard at a subway station. The cost of a single subway or bus ride is \$2.75 while the cost of a seven-day unlimited MetroCard is \$31.

Next, book yourself a ticket online to see the Statue of Liberty. Ferry rides to Liberty Island depart from Battery Park. To visit the museum and the observation decks, reserve a mon-



Central Park, the most visited urban park in the country.

ument pass, which is included in the cost of the ferry ticket. Due to security reasons, only a limited amount of tickets are available daily, so buy well in advance.

Arrive at least 30 minutes before your time slot to catch the ferry. You will need the extra time to clear security. Don't bring any weapons, backpacks, large suitcases or strollers. The best time to visit is just as the ferry service starts at 9 a.m., before the crowds arrive.

Back on Manhattan, head to Fifth Avenue. The blocks from 79th to 91st streets are known as the Museum Mile. The Metropolitan Museum, affectionately known as the Met, the Guggenheim, designed by Frank Lloyd Wright; the Museum of the City of New York and the Jewish Museum are all in range.

In the evening, enjoy a walk in Central Park, the 843-acre green space that's the most visited urban park in the country. Stretching 50 blocks, the park features woodlands, lakes and gardens. During the winter, there are two ice skating rinks open to the public, or you might fancy a horsedrawn carriage ride (year-round).

For families, the Central Park Zoo is a wonderful distraction for little ones bored of the museum scene. Walk down past the glossy storefronts of Fifth Avenue and indulge in a little retail therapy.

See that long line snaking around the corner of 34th Street? That's the line for the Empire State Building. Luckily, you've booked advance online tickets. Waltz past the line and enter one of the six banks of elevators waiting to whisk you up the third tallest building in New York.

If you want a great view of the Empire State Building, book a time slot ticket to Top of the Rock, the observatory on top of Rockefeller Center. Regardless of where you take in the view, New York's skyline at night is guaranteed to impress.



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TOP The Brooklyn Bridge. BOTTOM Times Square, the vibe and energy that is uniquely New York.

The next day, catch the subway to Fulton Street and head to Pier 17 at South Street Seaport. This is the historical center of maritime New York. Pause to admire the view of the Brooklyn Bridge, and then walk up toward Bowling Green Park, where the bronze sculpture of the Charging Bull resides. You are now in the heart of the Wall Street financial district.

A short walk up Trinity Place leads to Ground Zero, the site of One World Trade Center, the tallest building in the Western Hemisphere, and the sixth-tallest in the world.

From here, the neighborhoods of Tribeca, SoHo, NoLita, and the delightfully bohemian Greenwich Village are a stone's throw away. Wander the streets filled with boutiques and cafés. Two-hour tours are available for "Sex and The City" fans in Greenwich Village, where most of the outdoor scenes were shot. When you're ready, plunge back into the busy streets and hustle your way to the corner of Spring and Crosby streets to visit the Museum of Modern Art store.

In the evening, jump on the subway to Times Square, filled with a vibe and energy that is uniquely New York. Celebrate the culmination of your marathon weekend with a treat. TKTS, in the heart of Times Square, offers discounted tickets for a number of Broadway and off-Broadway shows. LL



Suggestions from a Local...

LOCAL Life asked part-time Hilton Head Island resident Larry Kramer to share a few hidden gems from the city that never sleeps. Kramer retired in 2015 as president and publisher of USA Today. He and his wife, Myla Lerner, live in Manhattan and Palmetto Dunes.

3 THINGS TO DO



A Slice of Brooklyn Pizza tour. We always send visiting friends on this fun tour. It's a four-hour bus tour that leaves from Manhattan and stops at the best pizza places throughout Brooklyn, including Grimaldi's in DUMBO and the L&B Spumoni Gardens in Bensonhurst. The tour allows you to skip the ever-present long lines.



The Lower East Side Tenement Museum at 97th and 103 Orchard streets in Manhattan is a national historic site and the one place you can see what life was like for most New York immigrants. It offers tours of the neighborhood and a real understanding of the human experience of what it meant to come to America to start a new life in the late 19th and early 20th century.



The Triad is a tiny Off-Broadway second floor theater above a restaurant on West 72nd Street on Manhattan's Upper West Side. It has been the original home to some of the longest running off-Broadway shows, and many short run specials and acts.



Cafe Luxembourg on 70th Street on the Upper West Side has been one of New York's hidden neighborhood gems for almost 35 years. It's got a great bar and a terrific bistro menu. Half the fun is spotting famous people who live in the neighborhood or are just visiting and don't like being bothered. It a wonderfully noisy, friendly place where you can find yourself sitting at a table next to Tina Fey.



Bar San Miguel is a great neighborhood bar and authentic Mexican restaurant in the trendy Carroll Gardens neighborhood of Brooklyn. It's a block or so from the Carroll Gardens subway stop of the F and G trains. It has a great little garden area for outside seating in the back, and it specializes in every form of tequila drink, and serves more than 200 tequilas and mezcals.



The Little Prince is a hidden gem in Soho. Located on Prince Street, it's another French bistro, but with a very different vibe than Cafe Lux. It often highlights unusual French beers, as well as local favorites. Tremendous place for Sunday brunch.

3 PLACES TO STAY



Public Hotel is a new hotel from the man who invented boutique hotels, Ian Schrager. Set in the Lower East Side (Chrystie and East Houston streets), it's very cool with a creative vibe that attracts both young and modern. They have a great rooftop bar with terrific views. The hotel is not pricey (\$300-\$400), aimed at the Airbnb audience.



Nomad Hotel is a bit more luxurious but you can find favorable pricing. Located conveniently on Broadway and 28th Street, this hotel has legions of regulars who have made it their home away from home when they come to NYC. The wonderfully elegant Library Bar is a favorite meeting place in midtown, and is warm and cozy.



The Wythe Hotel in Brooklyn is a total surprise. Born from the bones of a Williamsburg waterfront factory, it's a chic 70-room hotel with dramatic views of Manhattan from its location at Wythe and N. 11th St. The Rooftop bar is laid back. You're in the hottest new area of Brooklyn, so don't go here if you want to sleep a lot.

Pack your bags for NYC.





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Folk-art wonderland hidden in rural Georgia



PASAQUAN PROPHET Artist Eddie Owens Martin once saw a vision of a land in the future, where people could fly and live in peace with the natural world.

TWO HOURS SOUTH OF ATLANTA, MARION COUNTY SEEMS UNASSUMING TO MOST TRAVELERS.

Although it's mostly filled with farmland and sleepy communities, it has a secret: Pasaguan. This seven-acre historic property is unlike any other place in the whole Southeast, or perhaps even the country. Visitors often describe it as "magical," "exquisite," or "pure happiness." Even more often, they are at a loss of words to explain what this gigantic piece of art really is.

In simplest terms, Pasaguan is an art installation. It has painted masonry walls, mandala murals, and sculptures. It was also once the home of its artist, Eddie Owens Martin, who lived and worked on it for several decades until his death. It still has the house where he lived. but the building now resembles a museum. Every surface, from the walls to the roof, is covered in his paintings and sculptures. Outside, there are towering totems, pagodas, and paintings of mystic people floating above the earth. The style resembles a blend of African, pre-Columbian, Native American, and Asian artwork. Martin intended his art to depict the future, but it feels as much like the past, or a mythological history that never existed. As you wander through, it's

easy to forget you're still on earth, and perhaps you really have been transported to the mystical land from his paintings.

Martin was known as a crazy recluse during his lifetime. His list of occupations and activities included hitchhiking, prostitution, and fortune







Hilton Head Island to Pasaguan

Duration: 264 miles (4 hours, 28 minutes)

telling. He once saw a vision of a land in the future, where people could fly and live in peace with the natural world. His vision told him that this land was called Pasaquan, and he was going to be its prophet. After that, Martin dubbed himself St. EOM (pronounced "ohm"). He moved back to his hometown in Georgia and began building the land from his vision. It was his sanctuary from the outside world, which he viewed as corrupt and destructive.

After Martin's death in 1986, the paint faded and the art deteriorated. Local enthusiasts had to work hard to restore it. As of 2016, the local Columbus State University brought it back to its former glory. They have opened it to the public, hoping to spread Martin's vision of a beautiful, peaceful future.

If you choose to embark on the journey to Pasaquan, you may find yourself reminded of "The Road Less Traveled." You will have to leave the busy interstates and navigate through smaller highways. You probably won't pass many major destinations along the way, at least not within the last hour of your trip. Even when your GPS tells you that Pasaquan is just around the corner, don't expect to see any big billboards or signs announcing it. Trees and chain-link fences hide Pasaquan from the outside. But once you park and walk through the gate, there is no denying that you have entered another land.

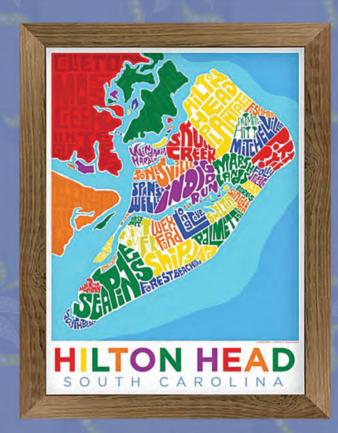
Pasaquan can be appreciated the same way that you would enjoy a park or a garden. It's kid-friendly and it's not big enough for anyone to get lost. To make the most out of your trip, you may want to pack a cooler with lunch for a picnic, or bring some take-out from one of the restaurants in the nearby town of Buena Vista. Your visit can be as long or as short as you would like. There's plenty of room to run around or just lounge and enjoy the moment. Many visitors find it fulfilling to meditate or reflect on the artwork. Almost everyone is glad they brought a good camera.

On your way out, it's worth visiting Buena Vista for some small-town southern cooking. There, it's easy to find literature and artwork about Pasaquan and Eddie Martin's life. One thing is sure: wherever you're going next, whether it's Columbus, Atlanta, or somewhere else, it will seem different now that you've traveled through the land of Pasaquan. It's hard not to wonder, will Martin's visions of the future ever come to reality? *LL*



ART ENVIRONMENT In 2008, Pasaquan was accepted for listing on the National Register of Historic Places.

EXCLUSIVE RETAILER OF I LOST MY DOG ART





JEWELRY, FINE GIFTS, LOCAL WINES

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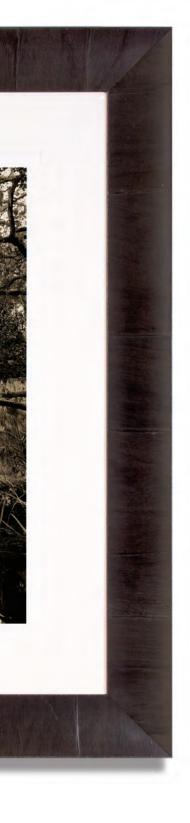
Mariposa Caspari Le Cadeaux John Medeiros Crislu Meghan Browne

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'HAM' IT UP Meet Ben Ham and see more of his work on page 130.

Eight Foot Tide by Ben Ham



following your MUSE in the Lowcountry

STORY BY BARRY KAUFMAN + ARTWORK BY LOCAL ARTISTS

Anyone who carries that artistic spark in their heart (that is to say, everyone) has had that moment of pure inspiration - that indescribable instant where the fog parts, the sun shines and the path ahead becomes vividly clear.

The ancient Greeks, as is their wont, ascribed such moments of serendipity to nine goddesses they called muses. Being as this was ancient Greece, however, their nine goddesses followed a very different set of rules when it came to what dictates art. Five of them, for example, were dedicated to very specific types of poetry, from epic to sacred. None of them were dedicated to the visual arts.

Art has evolved since the days of chiton and sandals, and so too must our muses. As you chase your own muse in the Lowcountry, may we suggest a new set of muses for our dynamic artistic community.

THE MYTHOLOGICAL GREEK GODDESSES CONTINUE TO WORK THEIR MAGIC ON THE SHORES OF HILTON HEAD ISLAND.





Sweet Melody by Mark A. Taylor



Vivid Violin by Mark A. Taylor



Humble and Kind by Mark A. Taylor



Island Music by Alexandra Sharma

SPOTLIGHTIA

Muse of conquering stage fright

With all respect to Thalia and Melpomene, the Greek muses of comedy and tragedy respectively, there is so much to our theater scene it would make Sophocles' head spin. Our robust community of performers and theaters calls for a muse who speaks to the aspiring thespian or musician who craves their moment in the spotlight.

Euterpe, the muse of lyric poetry (aka music), would definitely feel at home at the Hilton Head Island Symphony Orchestra. Its many talented musicians hail from all over the southeast, but you'll find among their ranks several homegrown players. The diversity of musical genius, under the direction of Maestro John Morris Russell, infuses our local orchestra with a sound and presence that rivals any big-city orchestra.

And the dramatic muses are everywhere in the Lowcountry, wherever a theater is giving locals that chance to shine. Places like Main Street Youth Theatre, which is currently celebrating 20 years. Its productions not only give younger players a chance to chase their muse, it has also been a welcome home to more seasoned players looking to trod the boards.

In this, MSYT is hardly alone. On the mainland, Bluffton's May River Theatre has provided a home to community actors for 50 years, giving them a chance to star in a year-round schedule of musicals and plays. On Hilton Head Island, the Lean Ensemble has drawn from a deep well of local talent to create a stable of professional-caliber performers.

But the "big stage" on Hilton Head Island has to be the Arts Center of Coastal Carolina. Its regular schedule of Broadway-quality shows sees worldclass performers coming to our area to share the stage with the occasional local looking to hone their craft.



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CHROMATIA

Muse of capturing the Lowcountry in paint

We've said it before, but it bears repeating - the Lowcountry is paradise for a painter. The vivid hues of our sunsets, the tranquility of our marshes and beaches, all beg to be captured in color and paint.

It's such a singular source of inspiration, it seems fitting that we must create an entirely new muse just for that moment when the sunlight sparkling off salt water sets our artistic spirit soaring. Luckily, the prolificity of our local artistic muse means there are plenty of ways to have your work seen.

One of the most respected area art collectives is the Society of Bluffton Artists, otherwise known as SoBA. Before Bluffton was appearing on national lists of great small towns and before new developments lent a trendy edge to its Southern charms, this was a quirky town of artists and creators. These unorthodox painters and sculptors found their muse in one another, and founded SoBA to help others find theirs. Today the gallery hosts a revolving lineup of members' works and offers classes year round.

That's not to say Hilton Head Island doesn't have a storied history of nurturing local artists. In fact, Red Piano Art Gallery is the oldest professional gallery of fine art in the state, having been founded in 1969 as the paint was drying on the Harbour Town Lighthouse. Established to show works from legendary artists who had settled in the area, from Joe Bowler to Ray Ellis, it eventually became the meeting place for the island's Round Table. This collective of area artists was able to draw in esteemed guest artists like Reuben Tam and Ben Stahl, and Red Piano continues to host some of the world's most intriguing artists.

Over time, Red Piano was joined by a host of world-class galleries, from the international flair of J. Costello gallery on to the abstract inspiration at Muse Gallery, both on Hilton Head Island.

Those looking to hone their own skills can follow their muse to the Art League of Hilton Head. Its astonishing array of works shines a spotlight on local artists, giving our area's established and up-and-coming alike a place to be seen. Regular classes let you pursue your art, whatever form it takes, and maybe one day see your work on display at the gallery.



Between Tides by Robert Orr



Slavic Dance by Juliana Kim

TERPSICHORE

OK, this one we stole from the Greeks

While the nine muses of ancient Greece may have represented some archaic forms of art, and some stretched the definition of "art" in odd directions (Urania, for example, was the muse of astronomy), there's no denying the timeless power of the dance.

Terpsichore as the muse of dance is alive and well in the Lowcountry, as evidenced by the sudden proliferation of dance schools.

Hilton Head Dance School was founded more than 30 years ago and offers classes for dancers as young as 3 years old. Among its instructors are several who either danced in or were certified by the prestigious American Ballet Theatre, and many of the school's students have gone on to dance in some of the finest professional dance companies in the world.

Off-island, the Bluffton area has seen several dance schools open in recent years. Alliance Dance Academy offers a full schedule of classes from ballet to hip hop for students as young as 2 ½ to adults. Owner Rochelle Clarkson has gathered some of the finest instructors from her career in dance to create a community dance studio introducing a new generation to the art form.

Founded in 2003 by Dawn Rosa Miller, Bluffton School of Dance combines a curriculum of classes from ballet to ballroom with a diverse staff of many talents and achievements. In addition to classes for students age 2 and up, the audition-only Bluffton School of Dance Company offers the more disciplined student a chance to perform in competition and theater companies. LL

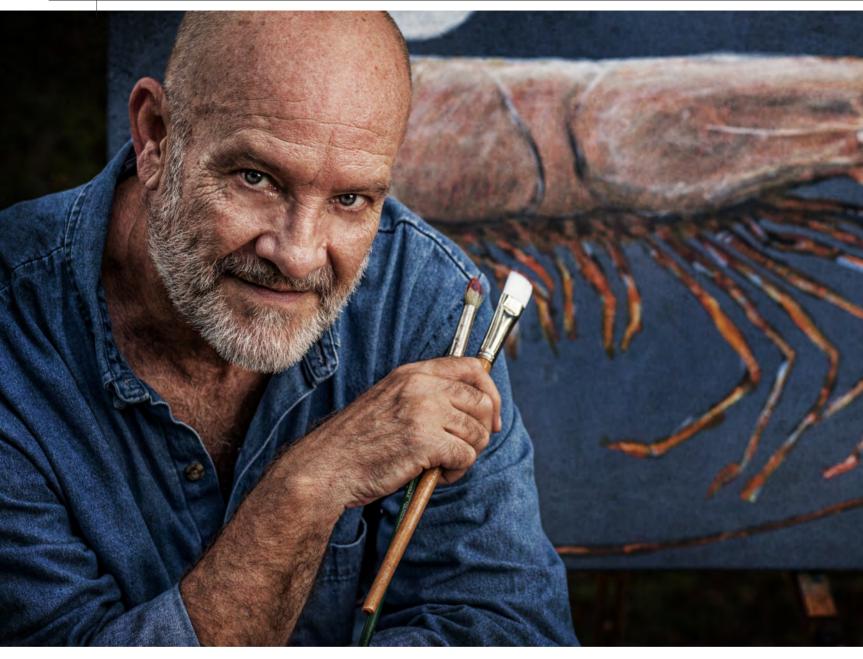


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Why artists love the Lowcountry

INSPIRATION. IT CAN COME FROM ANYWHERE.

STORY BY BARRY KAUFMAN + PHOTOGRAPHY BY LLOYD WAINSCOTT

The artist may find themselves transfixed with the subtle curve of the water as it snakes through tall marsh grasses. The musician may hear a rumble of thunder, or the croaking of frogs and turn it into a symphony. Its sources are so multi-faceted and so elusive that its little wonder the Greek chalked up such epiphanies to the supernatural.

But muses are real. They live all around us. And in the Lowcountry, we seem to have an abundance. Somehow this tiny area, comprising a lush visitor-friendly island and a sleepy river town, has built its reputation for the wide

cast of artistic characters it has managed to attract. From painters to performers, they've found their way here and made the Lowcountry their muse.

Maybe it's the relaxed pace; maybe it's the chance to create in a place world far removed both geographically and culturally from the effete art world. Then again, maybe it's something much simpler.

"Personally, it has always been my life's dream to be an artist who lives at the beach," said local artist Amos Hummell. "So here I am, livin' the dream. I'd bet I'm not alone on that count."



Hummell's boldly colorful, unapologetically quirky art has long infused the Lowcountry's art scene with a high-voltage jolt of fun that's often missing from the usual lineup of serene open-air landscapes. Hummell is wholly original, a strong advocate for our area's art scene and no, he is not alone in wanting to be an artist who lives at the beach.

"Yes, it's an alluring place. But it's also a place that fosters the arts," said local theater legend Don Hite. Celebrated on Broadway and on Hilton Head Island, Hite parlayed a long career alongside some of the stage's biggest names into a second act passing on his wealth of knowledge to the next generation.

Find additional images from this photoshoot online at LocalLifeSC.com



"The career that I've had is because of a place like Hilton Head that has given me a background and a verve and this life," Hite said.

The Lowcountry does provide a singularly nurturing environment for both the arts and the artists. As Hite pointed out, ours was one of the few places in the country in which the orchestra didn't fold during the economic downturn. Thanks to the support of locals, it not only survived, it thrived. And the Hilton Head Symphony Orchestra is just one of the many arts organizations in our area.

"We are very fortunate to have the Arts Center (of Coastal Carolina) that puts something on that stage year-round that people from all areas of interest get to see," added Hite. "What other place in the world is there where a 370seat theater can bring in a Tony Award winning actor like Leslie Odom? That's rare."

That rich support doesn't just extend to the arts organizations that have thrived in our

"I think people in the Lowcountry are willing to support not only art but the lives of the artists themselves," said Michele Roldan-Shaw, an artist based in Bluffton (inasmuch as a self-professed rambler is based anywhere). "I moved to Bluffton 13 years ago as a complete unknown, and while building my career as a writer and self-taught artist

"It has always been my life's dream to be an artist who lives at the heach."

-AMOS HUMMELL

I found that people appreciated the artistic lifestyle as much as the art itself. Not only did they buy and commission my paintings, they also fed me, took me under their wing, shared studio space and supplies, hired me to teach their children art - so many direct and tangible forms of support."

That patronage can often be just as critical as the inspiration an artist can draw from the beautiful surroundings of the Lowcountry. Bluffton-based Kelly Logan Graham has benefited tremendously from both. His mesmerizing work pulls clear inspiration from the geography of the Lowcountry, both its forms and its colors. That work has come to define Bluffton, making it an unspoken requirement that every new business or restaurant contain at least one Graham original. In an area where business is booming, it's kept Graham very busy.

"The tidal flow of the rivers that surround create a constantly changing and dramatic backdrop for the Lowcountry. That ebb and flow is what inspires me about painting outdoors," he said. "The local art scene and the market are growing rapidly. New home sales drive a need for fresh art!"

In the end, the Lowcountry offers somewhat of a perfect storm for incubating artistic talent. The natural beauty inherent to our area, the thing that brought us all here, indulges with inspiration. Our appreciation for art makes it possible for an artist to earn a living at their craft. Beyond that, there's just some kind of X-Factor that makes this place such a wonderland for artists.

"Without a vibrant arts fabric in a community, you're bland," Hite said. "And we're as bright and colorful as it gets." LL



Our Artists

A GLIMPSE OF EXCEPTIONAL WORK, GREATED BY LOCAL HANDS



Sunflower by Bill Winn



Silver necklace

by Jo Ann Graham, Beaufort Details: This handmade piece was fabricated by using a torch and fine silver wire.

About the artist:

Hometown: High Point, N.C. Moved here: 1994 The backstory: A retired dance educator now working as a silversmith. Graham's work is inspired by her previous career and the organic line, shape and texture of her Lowcountry surroundings.



"Broad Creek Sunset"

by Robert Sefton, Hilton Head Plantation Inspiration: Watching the sunset from the bar at the **Old Oyster Factory**

About the artist:

Hometown: Pittsburgh. Moved here: 2010 The backstory: Sefton spent a good bit of his life working in the paint, ink and industrial color industries. His background gives him a different perspective for his artwork. What do you love about living in the Lowcountry? "The ecology of this area, the marshes, beaches and waterways. I enjoy the fishing, the seafood and especially the warm weather."



"Les Trois Femmes"

by Marianne Stillwagon, Hilton Head Lakes, Bluffton About the artist:

Hometown: Amherst, N.H. Moved here: 2014 What do you love about living in the Lowcountry?: "I had been painting in the Americana style while living in New England but the landscapes and wildlife of South Carolina have made a huge impact on changing my art. The Lowcountry has given me a visual feast to draw my inspiration for my new paintings."



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"Keeping A Clear Mind"

by Mary Lester, Bluffton

Inspiration: "This painting was inspired by that sweet place between wakefulness and sleep. If I'm lucky enough to hang out in there for a bit, I'll notice ideas start as patterns before they become thoughts or words. This is a portrait of inside my head."

About the artist:

Hometown: Greensboro, N.C. Moved here: 2012

The backstory: Lester is unconventional and has a vivid imagination fed by a Shamanic perspective on life. "This lifetime occurs in just a blink of an eye and then it's on to the next great adventure. I've achieved this perspective doing different types of meditation and I express it in my art." What do you love about living in the Lowcounty?: "Bluffton suits me so well that I always have to stop and think where I moved from when someone asks. It's like Bluffton was a reset button for me. It feeds my soul and my heart with its beauty and good people."



"Floatin' Phil"

by Dylan Helman, Hilton Head Plantation
Inspiration: "I have a tendency to draw whimsical characters who have strange appearances or are in interesting situations. Most of the time my characters have beards and mustaches. I created Phil with that in mind and thought he needed a lil' something on his head, so I added one of my favorite fruits to top him off."

About the artist:

Hometown: Hilton Head Island
The backstory: Helman had no proper art training, only art classes in middle and high school and tips from his older brother. His main medium is pen and ink, but he's dabbled in film and digital photography, charcoal, graphite, ceramics, graphic design and digital art.
What do you love about living in the Lowcountry?: The 'beachy' vibe surrounding it, the palm trees, the crashing waves and sand, the marsh grass, oak trees and the salty breeze. It all makes me feel calm and relaxed."



"Harley"

by Gerry Díaz, Beaufort

Inspiration: "Harley is a pet portrait commission I did for a friend of mine. Harley, a black lab, was relaxing on an ottoman looking out the window at the golfers."

About the artist:

Hometown: San Juan, P.R. Moved here: 1999 The backstory: Worked for engineering firms and for the local government most of his life. Diaz started drawing and painting as a child and taught himself every medium in the fine arts curriculum. Diaz paints all subject matter, but his passion is for representational figurative art and portraits.

What do you love about living in the Lowcountry?: "It has been a blessing. It offered a wholesome life to raise my children while enjoying the beautiful landscape that surrounds the area. I blossomed as an artist since I moved here."

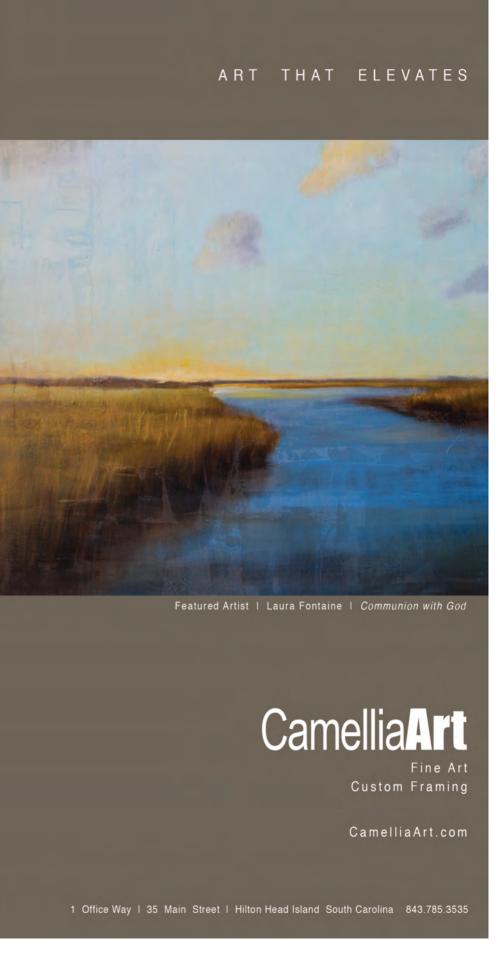


A House Divided

by Art Cornell, Hilton Head Plantation Inspiration: Current events

About the artist:

Hometown: Summit, N.J. Moved here: 1994 The backstory: An acclaimed photographer, poet and painter of abstract art. Works are displayed in private and corporate collections throughout the U.S. His work can be seen at the Karis Gallery, Pink House Gallery and the Art League of Hilton Head. Cornell also is a national Concours d'Elegance automotive judge.





"May River Bathers"

by Louanne LaRoche, Bluffton

Inspiration: "A found anonymous image along with my own memories and the heat of the summer."

About the artist:

Hometown: Pittsburgh. Moved here: 1977

The backstory: Owned the Red Piano Gallery from 1980-1995 and founded The Red Piano Two on Saint Helena Island. Served on the boards of the Penn Center, Apogee Dance Academy, Friends of the Library and the Art League of Hilton Head. Traveled throughout Africa and built a home in Belize. Took second place in the Circleville Pumpkin Show hog calling contest in 1974. What do you love about living in the Lowcountry? "It is my ancestral home. My direct descendants were part of the the first founding (1700s) communities in Savannah, Beaufort and Saint Helena, so the pluff mud is in my blood. The Lowcountry landscape and way of life brings me peace and inspiration."



"War Party"

by Larry Hughes, Hampton Lake, Bluffton Inspiration: "I spent several weeks this summer in Taos and Santa Fe and got steeped in the First Nation culture. Loved the colors of the woven blankets!"

About the artist:

Moved here: 1999

The backstory: Board member, co-founding partner of Don Ryan Center for Innovation. Forty-plus years career in marketing, public relations and political consulting. Outdoorsman, fisherman, tennis player, world traveler and community activist. Started painting six years ago. What do you love about living in the Lowcountry?: "The life experiences and skill sets of community residents, the natural beauty, the state of mind "



"we-bop"

by Donna Varner, Hilton Head Plantation Inspiration: "The process is the inspiration. The art is part of an experimental mixed media project. I allow my process to unfold and allow inspiration to emerge."

About the artist:

Hometown: Columbus, Ohio. Moved here: 2007 The backstory: Prior to moving south, Varner had two successful business careers in Columbus as a merchandising executive with Limited Brands, and as an assistant professor of Organizational Management at Capital University. In 2004, she left the business world to follow her muse, first through photography and then through other mediums. What do you love about living in the Lowcounty?: "My goal in leaving Ohio was to find some place where spring would come a month sooner and summer would last a month longer. That's exactly what I have here!"



"BFF"

by Pam Davis, Bluffton

Inspiration: "The unconditional love and devotion that one develops with their canine child. It is a bond that every loving pet owner has experienced. In this painting, my husband, Don, is walking from Burkes Beach with our extraordinary black lab named Kiba. She loved going to Burkes, where she would run free, ride the waves with gusto and retrieve her floating toy until she was physically exhausted. She lived to be 14 and brightened the lives of everyone she met."

About the artist:

Hometown: Winston-Salem, N.C. Moved here: 2004 The backstory: Loving to create and design all her life. Davis has had her hand in some form of art whether it be on canvas, fabric, furniture, walls or in designing, building and decorating homes all around the country. She graduated from Wake Forest University and taught high school English for many years. What do you love about living in the Lowcountry?: "Old Town is a special spot, like no other place we have ever lived. There is a certain feeling of belonging to it all, everyone living here and everything happening around us. We have made friends with all types of people, not just those who look like us or share our same social circles. It is a freedom that I never knew existed and I only wish that everyone could experience it."



"Stingrays"

by Chase Allen, Daufuskie Island Inspiration: Nature

About the artist:

Hometown: Daufuskie Island The backstory: Allen's work has been featured in "Coastal Living" and "Deep Magazine." He also won Martha Stewart's "American Made" contest. What do you love about living in the Lowcountry?: "Great year-round fishing."







"Sunrise on the Beach"

by Richard Coyne, Moss Creek, Bluffton Inspiration: The timeless beauty of the tides and light at sunrise.

About the artist:

Hometown: New York, N.Y. Moved here: 2006

The backstory: Studied at the New York Studio School of Drawing, Painting and Sculpture. A UNICEF published artist, an internationally published illustrator, a past vice president of the National Society of Mural Painters and a member of the Salmagundi Club. What do you love about living in the Lowcountry?: "The ebb and flow, the majesty of its skies and the quality of the light that graces the Lowcountry."



"The Visitor"

by Earline Allen, Sun City Inspiration: "I have a profound interest in the materials that I use and how they relate to the philosophical concept that I am pursuing."

About the artist:

Hometown: Huntington, W. Va. Moved here: 2011

The backstory: An art professor at the Marshall University School of Art and Design for 41 years, Allen headed the undergraduate ceramic programs. His works have been featured in "500 Teapots Volume 2," "The Best of Pottery," "The Contemporary Potter," and other pottery books. What do you love about living in the Lowcounty?: "The natural beauty, not the man-made things. Nothing is more beautiful than a marsh or more invigorating and inspiring than the ocean."



Drifting

by Penny Beesley, Port Royal Inspiration: Fall leaves in the creek

About the artist:

Hometown: Atlanta, Moved here: 2015 Interesting facts: Lived aboard a sailboat for six years doing the intercoastal waters of Florida to Main, stopping in the Lowcountry and falling in love with it. Started painting again during the last year aboard and continues to this day. What do you love about living in the Lowcountry?: "Nature and being close to the water again. Tomatoes, corn, shrimp and watermelon too! And, of course, the hospitality."



"Wormsloe"

by Bill Boale Jr., Hearthstone Lakes Inspiration: "Wormsloe is near Isle of Hope and Skidaway Island and the canopy of oaks is wonderful. The rain helped the image as there was no traffic and no dust, and the pools of water on the shoulder of the road reflected the colors.

About the artist:

Hometown: Poughkeepsie, N.Y. Moved here: 2017 The backstory: A practicing attorney for 34 years, Bogle had a black and white wet darkroom until last year and developed his own film and prints.

What do you love about living in the Lowcountry?: "The sense of timeless beauty. I am primarily a landscape photographer and I am drawn to the marshes, the beaches, the live oaks and the beauty of nature. I love how the scenes change so drastically based on the time of day, the light and the weather. I look for the quiet and eloquent light."



"Rice fields by Moonlight"

by Mira Scott, Hilton Head, North Forest Beach Inspiration: A visit with Campbell Cox at Plumfield Plantation on the Great Pee Dee River

About the artist:

Hometown: Montreal, Quebec, Canada. Moved here: 1978

The backstory: "I'm really a very private person even though everyone thinks the opposite."
What do you love about living in the Lowcountry?:
"I can walk out of my door and be surrounded by nature, color, plants, birds, creatures of all kinds."

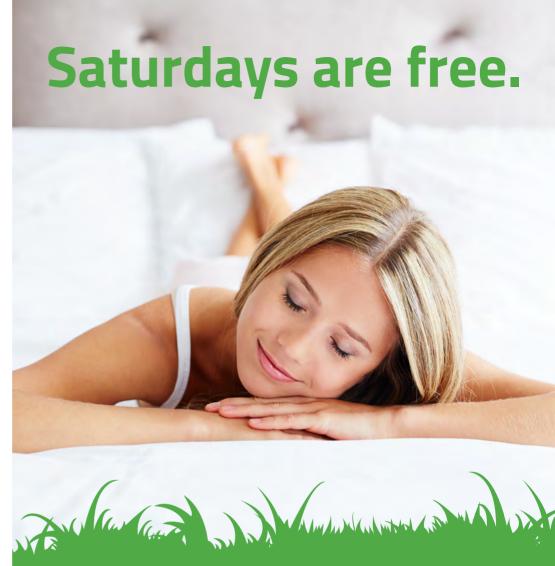


"Dish of Peaches"

by Pat Diemand, Hilton Head Lakes, Bluffton Inspiration: "The lighting on this simple still life arrangement inspired me to paint it."

About the artist:

Hometown: New Haven, Conn. Moved here: 2015 The backstory: Wrote, illustrated and published a children's book entitled "Breakfast At Last." What do you love about living in the Lowcountry?: "The friendliness of the people and the always inspirational landscape."



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local culture



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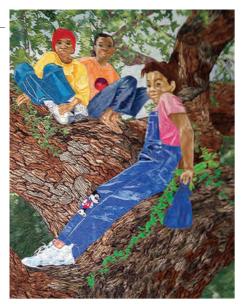
by Clay Rogers, Hilton Head Plantation Inspiration: "The reference was one of my wildlife photos taken at Shelter Cove"

About the artist:

Hometown: Spartanburg. Moved here: 1994 The backstory: Self-taught. Chemistry major with a background in color development for the automotive industry. Co-owner of Endangered Arts Gallery of Hilton Head. What do you love about living in the Lowcountry?: "The natural beauty of the landscape and wildlife means endless subjects to paint."



Buttons by Frank Pinto



"A Lively Live Oak"

by Peg Weschke, Palmetto Dunes, Hilton Head Inspiration: "While taking photos at the Green Shell enclosure on Hilton Head, I saw three children climbing high in one of the huge live oaks. When I asked if I could take their picture, they started posing for me – especially the cute little gal with Mickey Mouse on her jeans."

About the artist:

Hometown: New York, N.Y. Moved here: 1998
The backstory: Won the Ponnie Brinkman International
Scholarship in 2012, offered yearly by well-known
quilt artist Ricky Tims. Featured on "The Quilt Show"
website, Facebook and YouTube. A member of the Palmetto Quilt Guild, Studio Art Quilters, the Art League
of Hilton Head and the Art Quilters of the Lowcountry.
What do you love about living in the Lowcountry?: "As a
city kid, I'm living my dream, to live at the beach and be
surrounded by good friends, wonderful scenery, great
and interesting wildlife, plus still have art, culture and
great food like in the city."



Hunting Dog by Sandy Rhodes

JOSEPH ORR



Joseph Orr

Between Tides

30"x24" Acrylic

The Red Piano Art Gallery



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When asked about her favorite pieces in the gallery, for a rare moment Lively's smile faded. "That's a hard one. I love all my work. But let me think about five pieces that really move me right now." After a day of pondering the question, Lively's listed the following:



'Smoke on the River' by Louanne LaRoche



"Marshland IV" by Brucie Holler



"Ostrich II" by Heather Lancaster



"Heaven on Earth" by Lynn Parrott



"Enlightened" by Laura Fontaine Love

Spreading joy through art

CAMELLIA ART OWNER ADRIANNE LIVELY SPECIALIZES IN WORK THAT TRIGGERS GENUINE EMOTION.

STORY BY BECCA FDWARDS + PHOTOGRAPHY BY MARK STAFF

Adrianne Lively was aptly named. She is never without a "let's play" smile. Entering her Camellia Art gallery you can expect to be welcomed by hues of blues, greens and other color-me-happy tones, a kaleidoscope of Lowcountry images depicted in a variety of mediums and walls of limitless framing options.

"We want people to come into Camellia and experience how artwork can elevate you and make you feel something, whether it is happiness or a sense of calm," Lively said. "We look at artwork as an investment in mental health, and if we can provide a welcoming, comfortable place to have fun with art then we are doing what Camellia Art is all about."

Suzy Pace, who creates the perfect frames for the artwork, added, "If I was walking on the beach and someone asked me what I did, I would say, 'I help people find joy through art."

When asked how her business has grown since she started it 30 years ago, Lively pushed her stylish eyeglasses up the bridge of her nose and let out a familiar laugh before answering.

"We've come a long way from selling colored pencils and framing."

Camellia Art showcases 22 artists, including new additions Mary Hubley and Heather Lancaster.

"Mary fills a void we didn't have before. Her work includes modern dramatic paintings with soft edges. Her style moves between semi-abstract to loose contemporary impressionist," Lively said.

"Just yummy," are the words Lively used to describe Lancaster's work. "We sell it faster than she can paint it or we can frame it." Lively said.

The gallery has been a Hilton Head landmark at 8 Pope Ave. for years. An annex gallery inside J. Banks Design Group at 35 Main St. was added two years ago.

"It's a really good marriage," Lively said. "Her designers can take their clients downstairs and look at incredible, original artwork and I can now exhibit more work "

With a successful business in an otherwise challenging market, you might be surprised what gives Lively the most joie de vivre these days.

"What I find pretty cool," began Lively before pausing. "Let me backtrack. Camellia Art's business is based on building relationships with our clients and the artists and we have been doing this for 30 years. Now the kids of clients are coming in. They were in diapers when their moms and dads came in and now they are getting their diplomas framed or pictures for their apartment. I just love that." LL

American Gullah

ARTIST AND STORYTELLER SONIA GRIFFIN EVANS BRINGS PASSION AND **DETERMINATION** TO HER WORK.

STORY BY CAROLYN MALES PHOTOGRAPHY BY LLOYD WAINSCOTT



SENDING A MESSAGE The latest series by Sonja Griffin Evans, which features images of little girls with cornrow and powder-puff hair, carries the message, "It's OK to be naturally you."

My country, 'tis of thee," a voice sings out from across the art gallery at the Coastal Discovery Museum. It's unexpected, yet perfectly fitting. The mezzo-soprano, you see, belongs to artist Sonja Griffin Evans, who painted the story that surrounds us here in her recent "American Gullah" exhibit. However, she explains, the song "belongs" to people in her.

"Da First Decoration Day," is an acrylic painting depicting May 1, 1865, when thousands of black Charleston residents gathered to honor those who died for their freedom.

"That day," the artist explains, "was the first time they could truly feel that this was their country, too." Stretching her arms to embrace the body of her work, she continues, "And this is the story of the unsung pioneers of America."

Nowhere is that more apparent than in her signature show piece, "American Gullah," where a woman and man stand side by side in a pose, reminiscent of Grant Wood's "American Gothic." Here, Griffin Evans has taken Wood's classic painting of a 19th century white Midwestern farm couple, posed with a pitchfork in front of a white farmhouse, and turned it on end to prod us to think more deeply about other roots in our country's founding. In Griffin Evans's version, a dark-skinned woman holds a rice basket, and the man holds a hoe. The words "Rice Coast" are emblazoned on her bodice. The legend "Carolina Gold," on a pocket of the man's overalls refers to their brutal kidnapping from the rice coast of Africa and the lucrative fruits of their enforced labor in the Carolinas.

The entire "American Gullah" series encompasses a larger saga depicting the challenges and emotions African-Americans experienced on the road to Gullah freedom.

"The Door of No Return" is a grim symbol of the last door the captives would walk through on African soil before being chained on a slave ship.

"You Don' Own Me" shows a strong defiant woman who understands that her intrinsic worth has nothing to do with the price posted on the slave market board.

The glorious "My Freedom Dance" features seven jubilant freed women with arms outstretched under bright blue skies. The latter, commissioned for a Mitchelville project, hangs in the the Westin Hilton Head Resort and Spa.

The Beaufort-born artist traveled an unusual road to arrive at this creative phase of her life. After stints in the U.S. Army and retail, she took a job with the Black Chamber of Commerce in Pensacola, Fla., working on its Forgotten Communities program. One day, spotting a boarded-up building in an area where the only business was a burger joint, she came up with the idea of revitalizing the area by opening an arts venue. Gumbo Gallery, a showcase for local African-American artists, was born and that part of town took on new life with a street market and other small businesses.

Griffin Evans's inspirational attitude carries over into her latest series, "Naturally Me Kidz." Inspired by her young niece's self acceptance, the brightly painted images of little girls of color with cornrow and powder-puff hair, carry the message, "It's OK to be naturally you."

Today, the artist paints at local cultural heritage sites, often walking the grounds where the spirits that inhabit her paintings once trod. In one of the resulting pieces "Gullah Dream Catcher," Griffin Evans invented a sweetgrass basket to catch dreams and interpret them.

And her own dreams? She'd like to develop and stage a live theater production of the musical "American Gullah." Given her passion and determination, it's a vision that may be on its way to reality soon. LL





TELLING A STORY Sonja Griffin Evans captures the beauty and spirituality of the Gullah Sea Islands and of African-American culture.

The perfect landscape

ACCLAIMED ARTIST MAKES **MOST OF** HIS TIME SPENT IN THE **LOWCOUNTRY**

STORY BY CAROLYN GRANT PHOTOGRAPHY BY MIKE RITTERBECK



HOME SWEET HOME Artist Joseph Orr's "Landscapes of America" series are scenes from his travels.

Artist Joseph Orr paints landscapes of places he likes to visit.

One of those places is Hilton Head Island, where Orr appreciates the natural beauty of the area, especially parts untouched by development or city ordinances.

For 18 years, he has been coming to the island to capture Lowcountry scenes that have become the inspiration for some of his paintings. "When we came out here to visit the first time, Rita (his artist wife) and I fell in love with the place and came close to moving here, but our roots are in the Midwest. We get out here at least once or twice a year," said Orr, who was recently on the island for the opening of his new show at the Red Piano Gallery.

During his visits, Orr explores the area looking for perfect landscapes that will become the subjects of his work — the marshes. Gullah houses, the culture, small farms and sunsets.

"I make the most of my time out here, Orr said. "I've got a sketch book and camera and go everywhere around here. All of the different parks and little back roads. I can't tell you what the names of the roads are, but I've been there and visited with a lot of locals to get an idea of the local flavor. It's a great area. We just absolutely love it.

Orr's work has garnered worthy recognition through the years. His paintings have been included in "Arts for the Parks" Top 100 competition in Jackson, Wyo., six times - most recently in 2006. His work also has been the subject of several articles focusing on acrylic painting styles and landscapes.

Orr's style, creating beautiful landscape paintings that capture the essence of a scene, fit with gallery owners Ben and Lyn Whiteside's vision of bringing in artists with a national presence. "Orr is the first nationally-known landscape artist that we could talk into coming here," Ben Whiteside said.



Orr's newest collection on display captures serene Lowcountry views. His paintings convey a sense of solitude and serenity that Orr said is sometimes missing from peoples' busy lives today. "People have forgotten how to be loners. There are times when you have to get off by yourself, get a boat and go watch the sunrise," he said. He hopes his paintings help



people recognize the peacefulness and beauty of their surroundings. "Well, it gives them a vehicle or way to say there's something great out there besides TV," Orr said.

At his Midwest studio in Osage Beach, Mo., Orr pieces together a multitude of his sketches and his photos to create a composite of his painting. "I reflect on that scene and try to get the mood. I'm more about mood creation than I am about an exact replica of a scene," said Orr. His attention to detail, light and color sets his work apart. To that end, you may see added elements in his work, like in a drawing of a house in his painting titled "Eggs for Sale."

"The building I saw was just the place.

It wasn't much of a place until I added the chickens," Orr said. In other paintings, he has added more colors than what may have been seen by the naked eye, or birds soaring above marshes.

Orr creates 35 to 40 paintings a year, with 10 to 12 showcased at the Red Piano Gallery. LL

LOCAL Life asked Hali Lookabaugh to select five of her personal favorites whose works currently are on display at Muse Gallery. Here are her selections:

Art always on her mind

HALI LOOKABAUGH, THE WOMAN BEHIND MUSE GALLERY, IS SEEING LIFE COME FULL CIRCLE.

STORY BY AMY COYNE BREDESON + PHOTOGRAPHY BY M. KAT

For as long as Hali Lookabaugh can remember, she has been surrounded by art.

Her mother, Caren Petersen, worked with artists for years, eventually opening Muse Gallery in Columbus, Ohio, in 1997.

Lookabaugh grew up attending art shows, visiting artists' studios and watching her mother pore over each piece before deciding to represent it in her gallery. Through her mother, she gained a true appreciation for art and learned a great deal about running a business.

"What I really learned early on was relationships are everything," Lookabaugh said about her mother's connection with her clients and the artists she represented. She watched as her mother worked closely with them and became good friends with them along the way.

Lookabaugh attended college for marketing, then studied real estate. But art was always on her mind. She fell in love with it at an early age and always knew she wanted to open her own gallery one day.

After getting married and honeymooning on Hilton Head Island, she and her husband, Kevin, realized they loved the community and wanted to live in the Lowcountry. So, they packed up and moved from Columbus, and Hali opened her own Muse Gallery at 65 Arrow Road, Unit B.

That was three years ago, and the Hilton Head fine art gallery is thriving.

Lookabaugh represents more than 20 mid-career contemporary artists from all over

the country. Her gallery features an array of mediums, including oils, acrylics, inks, underwater photography and sculptures. Most of the work is abstract.

She works with many accomplished artists, such as Randall LaGro, Mel Rea, David Hostetler, Lauren Mantecón, Signe Stuart and Robert Livsev Wells.

All of the artists and their art have one thing in common - Lookabaugh has to be able to connect with them on a personal level.

"All the work you see in here is unique and original," Lookabaugh said, while at the gallery. "You know that the artists have had their hands on them. I think that's the coolest part, just envisioning the artist working on that particular piece and knowing that it has part of them really in it."

Now that Lookabaugh has a gallery - and a daughter - she is seeing her life come full circle.

Four-year-old McKenna is already learning to appreciate the world of art. Just as her mother was submersed in it as a young girl, so is McKenna. She spends a lot of time in the gallery, meeting artists and even getting to paint with some of them. She draws pictures and hangs them up around her mother's gallery, adding prices to each in crayon.

"I'll be interested to see what she goes for when she's older," Lookabaugh said, adding that a love for art is just in her blood.

"There was no fighting it for me," she said. "I love what I do. It's very much who I am." LL



"Mystic Blue" bv Randall LaGro (Taos, N.M.)



"Even After Always" by Mel Rea (Cleveland, Ohio)



"Dawn" by Xanda McCagg (New York, N.Y.)



"Let's not talk about it" by Lauren Mantecón (Santa Fe, N.M.)



"Polyphony 2" by Robert Livsey-Wells (Kingston, N.Y.)



At work, at

INSIDE THE LIVES OF OUR LOCAL MUSICIANS.

STORY BY BARRY KAUFMAN



ROCK AND ROLL Living the dream life of a Lowcountry musician can be hard, sweaty, thankless work.

It could be Tuesday at The Boardroom. Or Friday at Big Bamboo. Or just a Sunday Funday at The Tiki Hut.

Wherever it is, whenever it is, odds are good that if it's happening on Hilton Head Island, there's a band playing. If there's not a band, there's at least one guy there with an acoustic guitar and a playbook stuffed full of Wagon Wheel and Tom Petty. It's practically a requirement (Don't quote us, but we're pretty sure it's written somewhere in the town's bylaws).

Live music isn't just a big deal on Hilton Head Island. The explosive growth of Bluffton has given rise to a slew of new restaurants and bars, each with a full weekly lineup of live acts.

So what is it about our area that makes it so friendly for musicians? And more importantly, who are these people working day in and day out to keep us entertained?

"You want to know what it's like being a musician around here? It's hot," quipped Jevon Daly. Depending on the night, you might see Daly playing a fiddle as part of a Lowcountry Boil, or rocking a set of spandex leggings and a wig as part of Silicone Sister, or playing in any of four other bands that now count him on their roster. And like most musicians around here, he usually finds himself playing outdoors at the peak of summer. So, yeah, believe him when he says it's hot.

But hey, no matter how hot it gets, sunshine beats the alternative. "Most places you play around here are outdoors, so if it rains you're out of luck," said Brad Wells, who left a career in radio to pursue music full-time. He's been playing around nine years now, six locally. What makes Wells unique is that in a scene filled with guys who make their money during Hilton Head's summer tourist season, he plays most of his gigs in Bluffton.

"People in Bluffton are very supportive of music and they're loyal," said Wells. "On an average Friday night in Old Town. There are probably 7 to 10 musical acts playing, and every new business is realizing they need live music to get locals out."

And this is where the Lowcountry shines for musicians. There are the summer gigs, plentiful and lucrative that can build a nest egg for the cold winter months. But there are plenty of ways to fill those months with paying performances.

It was attractive enough to draw Bobby Magyrosi away from one of the most legendary music cities in the country. Before he was performing at venues across Hilton Head Island and Bluffton, Magyrosi worked the club and bar circuit in Detroit, the birthplace of Motown. He made the move south a year ago and hasn't looked back. "Down here it's different, and better in the sense that there are so many places to play," he said. "Everyone does live music here and, especially for a solo guy,

you can keep really busy. Plus, you don't have to drive 45 minutes to every gig."

These guys seem to be living the dream - playing music and living in a paradise most people only visit for vacation - but make no mistake, this is work. While some are able to make ends meet and keep everyone fed on music alone, many work day jobs to keep the lights on and allow them to pursue their musical passions.

Groove Town Assault is one of the most sought after bands on the island right now, with a new album, a rabid fan base of locals and a touring schedule running through three states. When he's is not scratching a tuntable for the band, D.J. Brian Eason can be found working at a lumber yard. "I'm up at 7 a.m. every morning, even after playing until almost 2 and getting home some time after 3," he said. "On week nights when we play, I try to take at least a one- or two-hour power nap after my day job at ESPY Lumber, then hit the bed as soon as I get home from the show."

Despite his schedule, as soon as those lights hit, Eason is a whirlwind behind the turntables, fueling GTA's high-energy stage shows.

Some of the hardest-working people on the island are playing music. Probably the best example of this work ethic is Cranford Hollow frontman John Cranford. Since forming the band six years ago, Cranford hasn't stopped. What was a four-piece band playing local bars has become a national touring phenomenon, with five albums under its belt and music showing up in ads for Progressive Insurance. While Cranford's ambition and the relentless talent of the band are largely responsible for that success, he also points to Hilton Head's role as an incubator for musical talent.

"On any given Friday, there might be two dozen people you can go see playing music," he said. "For a community of 40,000 people, having dozens of musicians playing all the time, it's very lucky."

And the island that does so much to support local musicians has been exceptionally kind to its homegrown rock stars. "No matter what we do or where we go or what we put out, we always have a home on Hilton Head to play and pay our rent, and this amazing fanbase that comes out and sees our shows," Cranford

Living the dream life of a Lowcountry musician can be hard, sweaty, thankless, Wagon Wheel-filled work, but ask any of these guys and they wouldn't trade the area's music scene for the world.

"Thank God you can make a living playing music around here," Daly said. "Because between all the Big Bamboos, Tiki Huts, Frosty Frogs, Calhoun's, Captain Woody's, Roasting Rooms and Fat Patties, there's a lot of opportunity." LL





BEN HAM BRINGS A WORKINGMAN'S ETHIC TO THE WORLD OF FINE ART

Slow Exposure



SEPIA STYLE Ben Ham is a self-taught photographer, highly influenced by the work of Ansel Adams.

Seeing Ben Ham's images, the stark black and white artistry breathing inspired life into scenes from all points of the globe, and knowing that he's stunned the fine art world from the walls of his King Street Gallery in Charleston, hobnobbing with titans of the wine industry along the way, a certain mental image of the artist might develop.

It's the mental image one has of the elites of the fine art world – unapproachable, aloof and somewhat humorless, especially about their art. And it's the polar opposite of who Ben Ham is.

With his roots firmly planted in the Lowcountry, the man behind these mesmerizing photos is quick with a laugh and happy to spin a yarn around his South Carolina accent-dusted voice.

Yes, there's the King Street Gallery, but his first space (which he still operates) is on Hilton Head Island and he's getting ready to open one in Bluffton's Promenade.

"The Bluffton vibe is so in tune with what I do." Ham said.

What he does is breathtaking in its artistry, is undertaken with effortless humility and adheres to a philosophy that puts a premium on taking it slow. What could be more Bluffton than that?

This slow approach starts long before the photo is ever taken, with an artistic process that flips the script on your usual nature photography. "I do this crazy thing where I imagine photographs and then go out and try to find

them," he said. Finding them, in this case, usually involves hopping in the car and pointing the hood down every backroad he can come across, whether it's in Italy, Colorado or the Lowcountry. "And it doesn't always work out," he added with a laugh.

Once he's found his image, he begins the painstaking process of documenting it using his vintage accordion-style field camera, using film. Ham is one of the few holdouts not making the switch to digital, but to hear him discuss his process is to see how antithetical digital photography would be to his style.

"I love the process. It's slow; it's contemplative. When you're working with a large-format camera, just getting set up for a shot can take 20 minutes and that's when you're really in tune with things," he said. "And when people ask about one of my pieces in the gallery, every one of them is a distinct memory because of that process. I remember them just like it was this morning."

Of course, that kind of patience can become an endurance test when shooting among the Lowcountry's legion of no-seeums. "They do love that smell of film," he said. "It's not uncommon to be chest deep in water and have things nibbling on me. I have to stay stock still because it's a long exposure. You suffer for the art, you know?"

Still, for the artist who trained himself to capture the world with only the three books of his idol Ansel Adams to guide him, no amount of no-see-ums can make him compromise his process. And as a child of the Lowcountry, Ham knows that the welts just come with the territory.

"That smell of pluff mud is forever a part of my soul. It's home," Ham said. LL





Left to Right: Front Row: Jennifer Farmer, Ed Brown, Allison Olweiler

Back Row: Eric Cleaves, Lori MacDonell, Joy Gentile, Jacqueline Alcock, Mike Kristoff, Nick Kristoff

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WHY HILTON HEAD ISLAND IS A WRITER'S PARADISE.

STORY BY BARRY KAUFMAN + LYONS PHOTO BY KELLIE MCCANN PHOTOGRAPHY

The Lowcountry is an area defined by inspiration. Artists, painters, photographers, all have found their way here to bask in the artistic brilliance of our area.

For writers, it works a little differently. A painter may see a sunset and find themselves moved by the gentle hues of a setting sun over the water. A photographer might find a native heron perched on a branch in brilliant approximation of the golden ratio. But a writer needs more than a brilliant visual.

A writer is a storyteller at heart, and stories require quiet reflection. Fortunately, our area offers that, too.

"When I took the leap of faith and left my job in Pennsylvania, I figured I didn't want to shovel snow anymore," said New York Times bestselling author and Hilton Head Island resident C.J. Lyons. "I moved down here and it's the best decision I ever made."

A former pediatric E.R. doctor, Lyons' move to Hilton Head coincided with the birth of her writing career. "At the time, I had two New York City writing contracts. I couldn't give the writing and my patients 100 percent, so I thought, 'Why don't I save up some money, take a sabbatical and see if this writing thing is real?"

Eleven years, dozens of books, numerous accolades and a few trips to the bestseller list later, it's safe to say this writing thing is real for Lyons, even if it got off to an inauspicious start. "Right before I moved, 90 days before my first book was due to come out in June of 2006, my publisher canceled the book. It was over cover art issues so there was nothing I could do about it," she said. "For a first-time author that's essentially canceling your career."

She made the move regardless and soon found the island's natural wellspring of inspiration urging her to write. She self-published her first book Blind Faith in 2010, and a year later it was on the bestseller list, staying there for nearly seven weeks. (And it had a much nicer cover).

"I don't think people who haven't spent winters up north appreciate having the sunshine in the winter here, and being able to walk the beach in the fresh air. It's so invigorating for an artist, both for your creativity and how much you can get done," Lyons said. "My production tripled just being down here. It's the best decision I ever made."

It's true - writing can be a lonely pursuit, particularly when running up against the endless void of writer's block. But nothing



SANDY JOHAL Writing to inspire modern day women who are searching for greatness within them.



C.J. LYONS A former pediatric E.R. doctor turned suspense/thriller author.

breaks through that block like a trip to the beach. Recent transplant to the area and fellow author Sandy Johal shares Lyons' enthusiasm for a little surf and sand therapy.

"It gets your creative juices flowing because it's such a beautiful area," Johal said. "I've lived in large cities but I'm a nature person. To come to this island community with these beautiful beaches. . . for me, writing here is like heaven."

Johal was first drawn to the area for less artistic and more commercial reasons, namely renovations on several hotels she owns with her husband, Sam. Since moving here, however, she's found her artistic fires lit. Her first book, "La Reve – The Dream" takes a fictional approach to Johal's own story.

"It's a story about a woman who has all the checked boxes and is trying to find meaning in her life. She's in her 30s and starts getting all these intuitive signs," she said. "Ultimately, we all get these signs, but we just discount them."

Johal first found her own intuitive signs proven tragically correct, when a deep sense

of foreboding about her daughter, Simrit, presaged a diagnosis of Stage Four Neuroblastoma. Years of treatments, triumphs, setbacks and emotional highs and lows would follow, before young Simrit would pass away just a few months shy of her third birthday.

"I didn't want to write a non-fiction book on how I got through grief, so I decided to do it in story format," Johal said.

Her next book will be titled "Stories from the South," an expansive multi-media project documenting the unique sociological stain of racism and its impact on people from all walks of life. Mimicking the storytelling of "Humans of New York," the book will contain personal anecdotes from a dozen people, with many more spilling into social media.

It's a torrent of creativity unleashed by this area's unique ability to inspire. "I'm still honeymooning, but I still have those moments where I'm like, 'My God, I haven't been to the beach in a month,'" she said with a laugh. "It's a great island community." LL



Want to get in on this?

The Island Writers' Network has served as an incubator for talent, providing launch-pads for local authors like Kathryn Wall and Vicky Hunnings. Its regular meetings give writers a chance to critique each others' work. Members have contributed to four anthology volumes of IWN stories.

The group meets at 7 p.m. on the first Monday of the month at Heritage Library on Hilton Head. Visit iwn-hhi.org for more information.













LIFE LESSONS: VICTORY & DEFEAT

Photos by Sheila Ferguson

Kitty Ferrari, Tracy Harris, Joan Robinson-Berry and Amy Lee Hamilton.are shown at the Women's Association of Hilton Head Island's Fall Luncheon. Robinson-Berry, vice president and general manager of Boeing South Carolina, was the keynote speaker for the event.







PLEDGE THE PINK

Pledge the Pink's inaugural outing under its new name proved to be an overwhelming success, bringing in 1,298 registrants from 48 states and 14 countries to the Lowcountry for four days of fun and fellowship.











LET'S HEAR IT FOR THE BUOY

Photos by Thomas Love

As locals know, Tropical Storm Irma left behind an awesome gift - a 13,000 pound buoy with a giant No. 8 painted on it. The buoy, affectionately known as Buoy No. 8, quickly became one of the island's hottest attractions before it was removed via pickup truck on Oct. 18. Photographer Thomas Love of TR Media World captured these awesome images while it was here. Find more of his buoy shots online at trmediaworld.com.



EDUCATE, ENGAGE, EMPOWER

Photos by Thomas Love

The Hilton Head Island-Bluffton Chamber of Commerce, in conjunction with the South Carolina Lowcountry SCORE chapter, hosted the first THRIVE Lowcountry Women's Conference on Sept. 29 at the Sonesta Resort. The conference featured a series of thoughtprovoking keynote speakers and five breakout sessions that covered 20 topics. Find more images of the event online at trmediaworld.com.















YACHT HOPPING - Photos by Arno Dimmling

The 13th annual Yacht Hop took place on Oct. 8 at Harbor Town Yacht Basin in The Sea Pines Resort. Proceeds from Hilton Head's favorite dock party were donated to Hospice Care of the Lowcountry. Attendees enjoyed wine and mouthwatering hors d'oeuvres freshly prepared by some of the area's premier chefs. The fundraising event also included entertainment by The Headliners, as well as silent and live auctions. The evening closed with dessert and a champagne toast. All proceeds benefited patient care programs at Hospice Care of the Lowcountry. Special thanks to photographer Arno Dimmling













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NOVEMBER TO COLOR PLANTAGE TO

Ever tried to hold a candle in the cold November rain? It's hard. Looking for something fun to do this month? That's easy! Here are a few events worth checking out, along with other days of national and international interest. Cut this page out

				international interest. Cut this page out and stick it to your fridge!		
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			All Saint's Day	2	2	4
				Farmers Market of Bluffton Vintage Auto Film Exhibition All Soul's Day	Flights & Fancy Aeroport Gala Sandwich Day	Car Club Showcase Aero Expo Hilton Head Island Auction Big Band Concert
Concours d'Elegance Hilton Head Symphony Orchestra Daylight Saving Time Ends Dancer's Dream Gala Taste of Waddell	Hilton Head Symphony Orchestra Saxophone Day	U.S. General Election Day	Dunce Day (not to be confused with yesterday.)	Farmers Market of Bluffton Chaos Never Dies Day	Hilton Head Island Oyster Festival Forget-Me-Not Day USMC Day	Veteran's Day Hilton Head Island Oyster Festival Bluffton Veterans Day Parade Hilton Head Bridge Run
I2	<i>I3</i>	14	<i>I5</i>	16	<i>I7</i>	18
Hilton Head Island Oyster Festival	Sadie Hawkins Day World Kindness Day		Clean Your Refrigerator Day America Recycles Day	Music to Your Mouth Farmers Market of Bluffton		Italian Heritage Festival
Out of the Darkness Community Walk National Pizza Day		World Diabetes Day		Button Day International Tolerance Day National Fast Food Day	Music to Your Mouth Taste of the Season Homemade Bread Day World Peace Day	World's Largest Meatball Challenge Music to Your Mouth National Adoption Day
<i>19</i>	20	2I	22	23	${rac{24}{}}$ Black Friday	25
Music to Your Mouth Pedal Hilton	Universal Children's Day			Thanksgiving Community Thanksgiving Dinner Farmers Market of Bluffton	Gregg Russell Thanksgiving Concert	Small Business Saturday Caramel Apple Festival
Head Island Have a Bad Day Day	MANY TO THE STATE OF THE STATE	Thanksgiving Wagon Ride World Hello Day	Go For a Ride Day	Thanksgiving Scavenger Hunt Turkey Trot		Know Your Pulse National Parfait Day

26

Shopping Reminder Day





Pins and Needles Day

Giving Tuesday French Toast Day Make Your Own Head Day **Red Planet Day**



Square Dance Day



Farmers Market of Bluffton Stay At Home Because You Are Well Day

Jacksonville Area

Roger Daltrey (Nov. 3) · Ben Folds (Nov. 10) Brian Setzer Orchestra (Nov. 29)

North Charleston Coliseum ZZ Top (Nov. 5) · Bon Iver (Nov. 12)

Savannah Civic Center The Beach Boys (Nov. 5) · ZZ Top (Nov. 7) Charlie Daniels Band (Nov. 10)



owned and operated by your neighbors. You're connecting with a commitment to Hilton Head Island we've honored for more than 60 years, and one we're proud to carry on today.

#shopyourneighbor



NOVEMBER happenings



Music to your Mouth





PERFECT PAIRING Music to your Mouth pays homage to the music, food and culture of the south.

HIGH PROFILE EVENT AT PALMETTO BLUFF INJECTS A LITTLE HORSEPOWER INTO ITS 11TH HELPING.

STORY BY BARRY KAUFMAN + PHOTOGRAPHY BY BONJWING LEE

There are many things we do correctly in the South. Telling a story. Pronouncing pecan as it was intended. Treating college football Saturdays with the reverence they deserve.

But there's nothing Southerners do better than anyone in the world than food. It's a big part of what has made Palmetto Bluff's signature Music To Your Mouth, now in its 11th year, such a runaway success. It's the combination of the stately elegance you'll find at the Bluff, paired with the rustic Southern charm of throwing a whole hog on the spit and letting it cook while you take a slow sip off some tasty bourbon.

It's a testament to the unparalleled power of food to bring people together from all walks of life. And there have been fewer more poignant examples of this spirit than the semi-improvised burger doughnuts that became a sensation at last year's event.



11/16-11/19 MUSIC TO YOUR MOUTH

When: Nov. 16-19 Where: Palmetto Bluff

Contact: 843-706-6449 or email pbmarketing@crescentcommunities.com

"At the restaurant, we call them burger buns and we bake them," said David Carrier, the French Culinary Institute-trained owner of Certified Burgers and Beverage on St. Simons Island. "At Palmetto Bluff, we were having issues with the oven, so in a pickle we fried them and they came out a lot better."

It turns out that for the all the Michelin stars in the sky, at the end of the day good food is good food.

"You look at the hamburger," Carrier said.
"It's that food item everyone can relate to and it's about as casual as you can get. You're eating with your hands. But our approach to it is very high end – grinding everything in house, making our own sauces. . . . "

Now returning for his "seventh helping" at Music To Your Mouth, Carrier has made his mark on the event not just through his extensive culinary background and his burger doughnuts, but through his larger-than-life personality. (He admits the burger buns, which keep the meat tucked inside a dough shell, were created partially to mess with people, saying "We hand them one and say, 'Sorry, we ran out of meat."")

And this year, he'll be squeezing that personality (not to mention his 6-foot, 8-inch frame) into Big Carol, a food truck being (ahem) rolled out for the first time at MTYM. Named for the former chef at Palmetto Bluff during the Union Camp days, Big Carol is bringing one of the hottest food trends to this year's event.

"It really fits my personality and the personality of our restaurant really well," Carrier said. "We have a very integral high-end approach to how we do things, however we don't have the pretension."

This year's MTYM has already sold out, but now you know where to go if you're lucky enough to snag tickets to next year's event: Just follow the sounds of Big Carol's engines running, then prepare yourself for a culinary experience only the South could deliver correctly.



A heaping helping of MTYM sponsor rewards

For Court Atkins Group, sponsoring the Lowcountry's premier culinary festival, Music To Your Mouth is more than an annual contribution. It's become a deep-rooted, well-loved tradition for the architectural firm. "We've participated

in Music To Your Mouth since its earliest years, mainly because we're committed to supporting Palmetto Bluff, the community that is home to many of our clients," said Partner William Court.

Court and Partner James Atkins admit they both have a genuine appreciation for authentic southern cuisine and vintage spirits so it's easy to remain passionate about the event as it evolves year after year. Yet they agree the greatest appeal of sponsorship turns out to be their invitation list. They relish the opportunity to celebrate MTYM with clients, staff, family and friends.

"We appreciate the collaborative experience we have as sponsors," Atkins said.
"Organizers put us in touch with guest

Pictured, from left: Court Atkins Group partner James Atkins, guest chef Ashley Christensen, guest chef Alex Raij, Court Atkins Group partner William Court and Jasmine Hirsch of Hirsch Vineyards.

chefs, vintners, mixologists and entertainers so we become part of the creative process. Then we share the details of our event's menu, cocktails and musical talent as we entertain our guests.

This year Court Atkins Group will sponsor the Members Only Wine Dinner on Thursday, November 16. The featured chef for this event is James Beard award-winning Kevin Nashan (Sidney Street Café, St. Louis) who will create perfect plates to match wine selections by Lewis Cellars, Miura Vineyards, Failla Wines, and Kenward Family Wines at the elegant event. LL

A Peek Under the Tent



Taste of the Season is sponsored by Presenting Sponsor Savannah-Hilton Head International Airport and Supporting Sponsor LOCAL LIFE.

TASTE OF THE SEASON RETURNS, UNDER A LUXURIOUS TENT ON THE GREEN OF THE GOUNTRY CLUB OF HILTON HEAD

An ambient Lowcountry evening will meet a sampling of the area's finest restaurants when Taste of the Season returns Nov. 17 to kick off the holiday season.

This year's annual celebration of local cuisine hosted by the Hilton Head Island-Bluffton Chamber of Commerce will be unlike any other. Instead of between four walls, it'll be tented under the stars on the green at the Country Club of Hilton Head.

The venue recently underwent a \$5 million renovation to its clubhouse and grounds, including tripling the size of its driving range. Luxury tent will be decorated with café lights and filled with nearly 30 restaurants offering signature menu items that showcase the variety of the area's cuisine and the talents of local chefs. Oyster tables make the event a quintessential Lowcountry evening.

The VIP Lounge is in an exclusive tent on the grounds as well. Tastefully decorated in a coastal chic theme, attendees can enjoy lounge seating with a private bar and catering. An open bar until 7:00 p.m., preferred parking, plus the perks of the general admission ticket are also included in the VIP Experience.

Taste of the Season is a favorite holiday culinary event among restaurateurs, too.

"I always look forward to Taste of the Season. It's nice to be out of the kitchen and be able to interact with the people and see



TASTE OF THE SEASON UNDER THE STARS

Hosted by the Hilton Head Island-Bluffton Chamber of Commerce 6 p.m., Nov. 17 | Country Club of Hilton Head, Tented on the Green \$65 General Admission | \$125 VIP Experience Tickets: www.hiltonheadisland.org/tastepbmarketing@crescentcommunities.com



what the other chefs chose for their dishes." said executive chef Chaun Bescos. Red Fish.

ELA's Blu Water Grille has been a longtime participant, so it was an easy choice for its sister restaurant, The Pearl, to sign up for the first time last year.

"The success ELA'S has had at the event made the decision to participate a no brainer," said Alex Nightingale, the owner of The Pearl restaurant in Old Town Bluffton. "We are looking forward to showcasing our cuisine alongside the other fine establishments Hilton Head and Bluffton have to offer."

DJ Crush will provide the entertainment for Taste of the Season, and the ever-popular silent auction will have a great selection of gifts and getaways. Last year, lucky bidders won holiday gifts such as a golf trip to Ireland, clubhouse badges to the RBC Heritage presented by Boeing, roundtrip tickets on jetBlue, and gift cards to the area's finest restaurants and experiences. A preview of items is online at www.hiltonheadisland.org/ taste.

Each year, winners of Taste of the Season are chosen by the hundreds who attend the event and cast their ballot for their favorite dishes. Last year, the People's Choice Award for Best Cuisine went to ELA's Blu Water Grille for its pan-seared diver scallops over crab risotto with truffle cream sauce and crispy prosciutto. The runner-up was Jane Bistro and Bar's Carolina shrimp & grits. LL









19TH ANNUAL COMMUNITY THANKSGIVING

When: 11 a.m.-3 p.m. Nov. 23 (Thanksgiving Day) Where: Hudson's Seafood House on the Docks Cost: Free, donations welcome More information: www.CommunityThanksgiving.com or call 843-505-1370

There's a home at Hudson's for the Holidays

ALL MEMBERS OF THE COMMUNITY ARE INVITED TO SHARE TURKEY AND ALL THE TRIMMINGS TOGETHER.

For nearly two decades, there's been a place for locals to go on Thanksgiving on Hilton Head Island to share turkey and all the traditional trimmings.

The 19th annual Community Thanksgiving Dinner will serve a free family-style meal from 11 a.m. to 3 p.m., Nov. 23. The event is sponsored by St. Andrew's by the Sea and held at Hudson's Seafood House on the Docks.

Founded on the belief that no one should be lonely on Thanksgiving, the celebration filled with traditional Thanksgiving food, fellowship and entertainment.

The dinner is free and donations are accepted at the Community Thanksgiving Dinner to benefit The Deep Well Project and Bluffton Self Help. Volunteers are welcome and should visit the website or call.

When the first Community Thanksgiving Dinner was held in 1999, it served 500 dinners. Today, more than 1,600 attend, with the help of 400 volunteers. LL



This is Our Story

MAIN STREET YOUTH THEATRE CELEBRATING 20TH ANNIVERSARY WITH SPECIAL SHOW



Left to right: "Cinderella," 2007, "Seusical the Musical," 2008, "The Addams Family Musical," 2015.

11/30-12/3

CELEBRATING 20 YEARS"

Where: Hilton Head Preparatory

When: Oct. 19-29, 2017

Contact: www.msyt.org

School Main Street Theatre

A Hilton Head Island theater founded by a small group of island theater enthusiasts is celebrating its 20th anniversary. And it's doing so with a musical revue appropriately titled "This Is Our Story: Celebrating 20 Years."

But before heading over to the Main Street location, travel back in time to the island's sleepy '90s,

when the Hilton Head Community and Youth Theater on Dunnagan's Alley was founded to provide children, parents and others in the community the opportunity to express themselves through theater. The name was changed in 2006 to the Main Street Youth Theater, and its home has been moved, but after nearly 70 performances the objective remains the same.

In recognition of its 20-year milestone, board members were challenged with creating a celebration that includes past alumni and current cast members.

"The Main Street Youth Theatre has had such a positive impact on so many young lives," said Cinda Seamon, board member and chairperson. "So many alumni remain involved in some aspect of theater, whether community-based or otherwise, and we have numerous alumni who have gone on to embrace the arts as a career. Either way, the theater has left such a positive mark and we have so much to celebrate."

The widespread impact has been with adults as well. From parents of the young actors, to volunteers and board members, countless hours and endless encouragement have been invested. Judy Gallagher has played a key role in the theater's development throughout its 20 years. Her love of theater, and in particular the Main Street Youth Theatre, has been evident in the many productions she has performed in as well as her dedication to the organization off the stage.

"This Is Our Story: Celebrating 20 Years," will pay homage to some favorite past shows and include special appearances from MSYT alumni. The show runs from Nov. 30 through Dec. 3 at Hilton Head Prep Main Street Theatre, 3000 Main St. Tickets can be purchased at www.msyt.org.

The 2018 season also promises to bring an exciting line up for our youth. For more information go to MSYT.org or email infomsyt@gmail.com. LL



HILTON HEAD PREP PRESENTS 'ALMOST, MAINE'

Hilton Head Preparatory School opens the new school year with the Upper School performance of John Cariani's "Almost, Maine." Love, winter and the fictional town of Almost, Maine, will come alive when Prep's fall show runs at the Hilton Head Preparatory School Main Street Theatre November 9-12.

Hilton Head Prep's first show of the 2017-2018 season also celebrates the return of Peggy Trecker White as director. White directed Prep shows for four years including "Little Mermaid," "A Midsummer Night's Dream" and "Godspell" and helped solidify Prep's strong performing arts reputation.

"Almost, Maine" — last year's most produced play — is a series of nine scenes about trying to make meaningful connections. The offbeat, authentic residents fall in and out of love in the fictional town of Almost, Maine. Each scene features a different couple seeking a sense of meaning in the chilly, unchartered wilderness of love. It's winter; it's love; it's starry nights; it's snowballs and hot chocolate. It's magical and anything can happen.

Performances are November 9-12 at the Hilton Head Preparatory School Main Street Theatre, Thursday - Saturday at 7:30 pm, and a matinee on Sunday at 2 pm. For tickets and information, visit www.hhprep.org or call 843-715-8510. Tickets will also be available for purchase at the door. LL

When: November 9-12, 2017 Where: Hilton Head Preparatory School Main Street Theatre Contact: www.hhprep.org or call 843-715-8510



loin us for

asse Dealon Under the Stars

6 p.m. November 17, 2017 Country Club of Hilton Head Tented on the Green

Over 30 Restaurants • Entertainment • Silent Auction

\$65 General Admission | \$125 VIP Experience

Tickets: www.HiltonHeadIsland.org/Taste







Airplanes: Another upside to the Motoring Festival

STORY BY LISA ALLEN



The Hilton Head Island Motoring Festival & Concours d'Elegance continues to earn its reputation of one of the best motoring events in the country. Part of that is because it hasn't relied on only four-wheeled fleets.

Over its 16-year history, it has added impression collections of motorcycles, watercraft, bicycles and now, airplanes.

Again this year, one-of-a-kind aircrafts will line runways at Hilton Head Island Airport and nearby hangars will transform into party central for the Flights of Fancy Aeroport Gala on Nov. 3.

"We branded the event as the Motoring Festival a few years ago so it can be more than automotive," said Lindsey Harrell, vice president of operations. "What we like about our festival is people understand that the festival isn't just for those who love cars. We display art that moves."

The two-weekend event begins Oct. 27, with the Savannah Speed Classic weekend. Events move to Hilton Head's Port Royal Plantation the next weekend, with attractions such as the Car Club Showcase, the Aero Expo at the Hilton Head Airport and the Concours d'Elegance.

"The Flights of Fancy gala on Friday night has opened us to a new audience, new exhibitors and new sponsors," Harrell said.

Since the Hilton Head festival's reputation preceded it, the festival was able to recruit some historic airplanes.

"We invite the planes that we're interested in. We're getting to be known in the aircraft circles," Harrell said.

Cirrus Aircraft, based in Duluth, Minn., was one of the first sponsors of the aircraft exhibit and Gulfstream soon followed.

"Gulfstream doesn't have to promote itself a lot. They have waiting lists for their planes,"

But Gulfstream saw a great opportunity at the Aero Expo. Its G280 will be on display and Harrell expects it to be popular.

"Everyone loves getting on that plane and taking their selfies," she said.

The aircraft display is only at the Friday gala and on Saturday. Then the planes line up to fly home.

"It's pretty amazing to see all of the planes take off. It's a little show within the show," Harrell said.

Other highlights of the Motoring Festival include this year's class reunion crop of 1956 models, 70 years of Ferrari, English cars, a spotlight on sponsor marquee Cadillac and the Concours d'Elegance on Sunday. LL



5 PLANES YOU MUST SEE.

- 1. Cirrus Vision Jet displayed by Cirrus Aircraft. This is where transportation is going. Designed to be owner-flown, the jet is versatile and utile. It. of course, comes with Cirrus' Airframe Parachute System that deploys in an emergency to save plane and passengers. The Vision's distinctive "piggyback" engine placement and eye-catching V-tail design are novel solutions to reduce cabin noise.
- 2. 1944 Howard DGA-15P (Navy GH-3) owned by Mike Merritt of Ashworth, Ga. The N115P is uniquely configured with an original instrument panel, interior and Navy colors and markings. Howard Aircraft founder Benny Howard built his first airplane in 1924 and dominated 1930s air racing. The company was contracted during World War II to build 450 DGA-15s. The plane on display was delivered to the Navy in Elizabeth City, N.C., in May 1944 as a GH-3 utility transport.
- 3. 1933 WACO UBF-2 owned by Andrew Hochhaus of Norfolk, Va. The aircraft was one of only 20 planes built from 1932-33. Its first owner was Lloyd Yost, a prominent figure in early aviation at Pinehurst, N.C. The aircraft was extensively restored in 2014.
- 4. 1937 Spartan Aircraft Executive owned by Pat Hartness of Simpsonville, SC. The Spartan Executive was the idea of William G. Skelly of Skelly Oil. He desired a fast, comfortable aircraft to support his travel needs and those of his oilexecutive colleagues. Built in 1937 for Standard Oil, it is the 13th of 34 built. It served in the AAF during World War II. The plane has been completely restored and was awarded "Grand Champion" at SUN 'n FUN International Fly-In Expo in 2016.
- 5. Gulfstream G280 displayed by Gulfstream. From flight deck to tail, the 10-passenger Gulfstream is designed for flight efficiency and passenger comfort. Its Cabin Management System incorporates an iPod touch so one can manage temperature, lighting, monitors and entertainment from one's seat. Gulfstream's interior designers can make your jet your dream.





HILTON HEAD ISLAND MOTORING FESTIVAL & CONCOURS D'ELEGANCE



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



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



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



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





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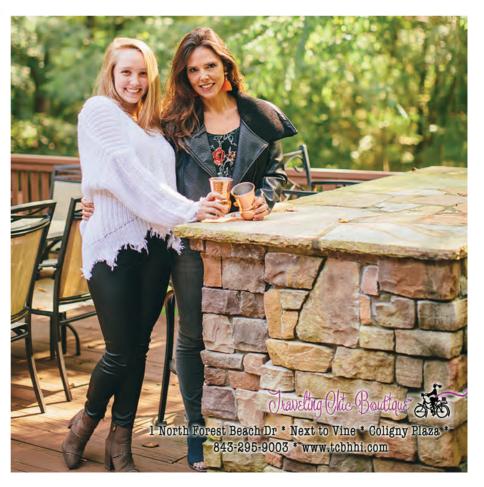
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Trumpet player to perform with HHSO

ROBERT SULLIVAN TO PERFORM WITH THE HILTON HEAD SYMPHONY ORCHESTRA.



Robert Sullivan, a professor of Trumpet at Northwestern University, will be the featured performer for Hilton Head Symphony Orchestra's

"Pictures at an Exhibition" at 5 p.m. on Nov. 5; and 8 p.m. on Nov. 6 at the First Presbyterian Church.

John Morris Russell, the conductor, will lead the orchestra through Ives/Schuman's "Variations on America," Arutunians "Trumpet Concerto" and Mussorgsky/Ravel's "Pictures at an Exhibition."

Sullivan was appointed professor of trumpet at Northwestern University in September 2013. He is former principal trumpet of the Cincinnati Symphony and Pops Orchestras, assistant principal trumpet of the Cleveland Orchestra, associate principal trumpet of the New York Philharmonic, and has been a member of the Charleston Symphony, U.S. Air Force Band and Chicago Chamber Brass.

From Norwood, Mass., Sullivan frequently performs with the Chicago Symphony, the Lyric Opera Orchestra of Chicago and the Chicago Philharmonic. He has also appeared as a soloist with several orchestras and wind ensembles, including the Chicago Philharmonic, the Cincinnati Symphony Orchestra, the Cincinnati Pops, the Cleveland Orchestra, the Northwestern University Symphonic Wind Ensemble and the Eastman.

Sullivan has released two solo albums with pianist James Rensink, "Treasures for Trumpet" and "Kaleidoscope." LL



"PICTURES AT AN EXHIBITION" BY THE **HILTON HEAD SYMPHONY ORCHESTRA**

When: 5 p.m. Nov. 5 and 8 p.m. Nov. 6

Where: First Presbyterian Church, Hilton Head Island

Cost: Tickets are \$30/\$45/\$55 Information & tickets: www.hhso.org

or call 843-842-2055

HHSO HOLIDAY **CONCERT BRINGS** 'JOY TO THE WORLD'

VIOLINIST SOLOIST, PHOEBE LIU, TO PERFORM WITH THE HILTON HEAD SYMPHONY ORCHESTRA.

Under the baton of John Morris Russell, festive holiday music will be brought to life when the Hilton Head Symphony Orchestra rings in the season with a 16-year-old virtuoso violinist soloist and a number of local singing groups at "Joy to the World" on Dec. 3 and 4.

Featured performer Phoebe Liu of Johns Creek, Ga., won the first place at the Hilton Head Symphony Orchestra Youth Concerto Competition. Picking up the violin at age 6, Phoebe already has played solo with the Atlanta.

Symphony and DeKalb Symphony orchestras. She has performed on the Millennium Stage in the John F. Kennedy Center for the Performing Arts with the ASYO for the National Advocacy of the Arts Day and in a trio for a U.S. Congressional Breakfast.

Liu is a junior at The Westminster Schools in Atlanta where she is co-captain of the math team, a writer for the Westminster newspaper and a member of the state swim team and orchestra. LL



PRESENTED BY THE HILTON HEAD

SYMPHONY ORCHESTRA When: 5 p.m. Dec. 3, 8 p.m. Dec. 4 Where: First Presbyterian Church, 540

Cost: Tickets are \$30/\$45/\$55. Information & tickets: www.hhso.org

or 843-842-2055.



The ultimate Lowcountry treat: Oyster Festival returns



SOME LIKE THEM STEAMED, SOME LIKE THEM FRIED AND SOME LIKE THEM RAW.

No matter which way you like your oysters, you'll find your pearl at the Hilton Head Island Oyster Festival, Nov. 10 and 11 at Shelter Cove Community Park.

Friday night's celebration features steamed local oysters, Lowcountry boil, pulled pork, seafood chowder and chili provided by Roy's Place Cafe and Catering. Beverages provided by Southern Eagle and the Carolina Tasting Room. Matt MacKelcan will perform.

Saturday night's events include a variety of oysters and other Lowcountry delicacies from local vendors, a kids' zone, local artisan pop-up shops, marshmallow roasting and a sports lounge so fans don't miss their favorite fall football games. The entertainment lineup includes The Nice Guys, Ember City, Deas Guyz, Ember City and The OCD Band. LL



HILTON HEAD ISLAND OYSTER FESTIVAL

When: 5-8 p.m. Nov. 10 and 11 a.m.-6 p.m. Nov. 11

Where: Shelter Cove Community Park, 39 Shelter Cove Lane, Hilton Head Island Cost: \$25 (\$30 after Nov. 8) for Friday; and \$7 for adults Saturday (free for children 10 and under and veterans with an I.D.) Information & tickets:

www.hiltonheadoysterfestival.com





Thanksgiving Turkey Trot

The 28th annual Turkey Trot, presented by the Island Rec Center and Palmetto Running Company, will host runners who are looking to burn a few calories before their big Thanksgiving meal. Last year, more than 2,000 people participated.

With a fun walk, 5K or 5 mile routes to choose from, the event can easily become a family tradition for everyone. The runners route winds through Hilton Head Plantation, while the Fun Walk loops through Squire Gate. After the run, the after-party includes beer, muffins and fruit.

28TH ANNUAL TURKEY TROT

When: 8 a.m. Nov. 23 (Thanksgiving Day)

Where: Starts at Skull Creek Dockside Restaurant (2 Hudson Road, Hilton Head Island)

FYI: Fun Walk, 5K or 5-mile route options

Information: www.islandreccenter.org



Tis the Season at Shelter Cove Towne Centre

A lighting spectacular called Tis the Season from 6-9 p.m., Nov. 20 through Dec. 30, will include holiday lights throughout Shelter Cove Towne Centre, horse and carriage rides, train rides, a rock wall, skating rink, Santa Claus and more. Park your car, stroll through the lights, enjoy nightly activities all while enjoying entertainment, shopping dining and more. All proceeds to benefit the Island Rec Center. Find more information online at sheltercovetownecentre.com/events/lights.

Tree lighting kicks off holiday season



Santa Claus and his reindeer make their way to Hilton Head Island to kick off the holiday season at the Arts Center of Coastal Carolina's Community Christmas Tree Lighting and Holly Day Art Market 3:30 p.m.to 5:30 p.m. on Nov. 25.

The Town of Hilton Head Island's official tree lighting ceremony is an old-fashioned Yuletide celebration complete with Christmas carols, holiday crafts and treats, and a musical performance from the cast of "Newsies," which will run at the Arts Center Dec. 6-31.

Attendees can get an early start on their holiday gift shopping at the Holly Day Art Market, where local artists will sell their jewelry, arts, crafts and more. Activities for children include face painting, holiday crafts and photo opportunities with Santa. Hot chocolate, coffee, barbecue and other treats will be available as well.

COMMUNITY CHRISTMAS TREE **LIGHTING & HOLLY DAY ART MARKET**

When: 3:30-5:30 p.m. Nov. 25 Where: Arts Center of Coastal Carolina, 14 Shelter Cove Lane, Hilton Head Island

Cost: Free

Information: www.artshhi.com







The Hilton Head Symphony Orchestra continues the 36th season, American Mosaic, on November 5 and 6 with Pictures at an Exhibition including Ives Variations on America, orchestrated by William Schuman, and the Trumpet Concerto by Arutunian, a very gypsy, Russian, and Armenian kind of sound, with very soulful, beautiful melodies. The final piece of the evening is Ravel's arrangement of Mussorgsky's Pictures

at an Exhibition, one of the best-known

SYMPHONY OF

THE LOWCOUNTRY

and the most singular musical works ever composed.

Joining the orchestra for this concert is trumpeter Robert Sullivan, a Professor of Trumpet at Northwestern University since 2013 and former Principal Trumpet of the Cincinnati Symphony and Pops Orchestras. A much sought-after musician nationwide, he just released a new recording of works by contemporary American Composers.

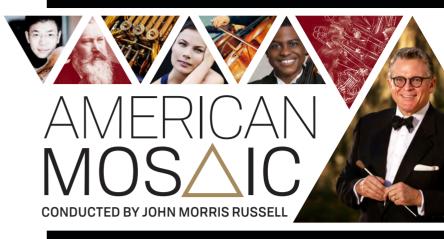
December 3 and 4 brings the HHSO's holiday concert, *Joy to the World*, one of the Lowcountry's favorite holiday traditions featuring the beautiful sounds of violinist, Phoebe Liu, 2017 Winner of the HHSO Youth Concerto Competition. Joining the orchestra is the Hilton Head Symphony Orchestra Chorus, Hilton Head Island High School Seahawk Singers, May River High School Schola Cantorum, Hilton Head Dance Theatre, and the Savannah Children's Choir. A Holiday Spectacular! This beloved event is a must!

Tickets for April's "Symphony Under the Stars" are on sale now by calling the office at 843-842-2055. The show entitled "All That Jazz", with John Morris Russell and the orchestra, will showcase

the sounds of jazz along with the refreshing and beautiful voice of Tatiana "LadyMay" Mayfield, a nationally renowned jazz vocalist, musician, and educator.

Mary M. Briggs
President & CEO

 36^{TH} SEASON | 2017-2018 | HHSO.ORG FOR TICKETS CALL 843.842.2055



SYMPHONY OF THE LOWCOUNTRY





John Morris Russell CONDUCTOR

Phoebe Liu

JOY TO THE WORLD!

SUNDAY, DECEMBER 3, 2017 • 5PM MONDAY, DECEMBER 4, 2017 • 8PM

John Morris Russell, Conductor,

Phoebe Liu, Violin (2017 First Prize Winner, HHSO Youth Concerto Competition)
Hilton Head Symphony Orchestra Chorus
Hilton Head Island High School Seahawk Singers
May River High School Schola Cantorum
Hilton Head Dance Theatre • Savannah Children's Choir

A Holiday Spectacular! Ring in the Season with John Morris Russell's festive holiday music, featuring all our favorite guest soloists. This beloved event is a must!

SPONSORS



La SOURCE



THE WESTIN

HILTON HEAD ISLAND

RESORT & SPA

The Westin Hilton Head Island Resort & Spa "Official Hotel of the HHSO and the HHIPC"

Season **subscriptions/tickets** are available on the website at hhso.org, or by calling the office at 843-842-2055. **Tickets**: \$30, \$45 & \$55. All concerts held at First Presbyterian Church on William Hilton Pkwy.

Village at Wexford kicks off holiday season

Santa will be making his arrival at the Village at Wexford at 3 p.m. on Nov. 18, bringing smiles to kids of all ages and officially kicking off the holiday season in the Lowcountry, Santa's arrival is just part of the lineup of special events happening at the Village at Wexford through December.

Every Saturday from Nov. 18 through Dec. 23, the Village at Wexford will offer a festive holiday atmosphere.

Activities include visits and photos with Santa, cookie decorating on the porch outside of Island Child and an opportunity for kids to write and mail a letter to Santa.

Santa will be at the shopping village every Saturday from 3 p.m. to 6 p.m. in a special "house" provided by Porch Outfitters and decorated by Branches, which will be located by the fountain on the south side. The Village at Wexford is located at 1000 William Hilton Parkway on Hilton Head Island.

Along with Santa's arrival on Nov. 18, they'll be kettle corn, a hot chocolate stand by Java Burrito and other treats.

The Village also will have an "After-Hours Holiday Shopping Event" from 5 to 8 p.m. on Nov. 30. Carolers, a barbershop quartet and other holiday festivities will be on hand.

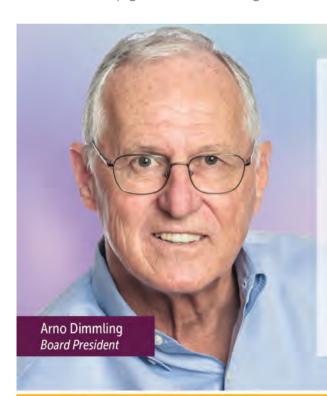
Stores will be open late, offering special in-store sales and will be welcoming shoppers with a snack or beverage as they shop.

Visitors will be treated to a showing of "Rudolph the Red-Nosed Reindeer" and "The Grinch Who Stole Christmas," which will play on a movie screen outside on the patio by Java Burrito.

For more information and a complete schedule of holiday activities, store hours and entertainment, visit the VAW Facebook page at facebook.com/villageatwexford. LL



When: Nov. 18 - Dec. 23 Where: The Village at Wexford Information: VAW Facebook and facebook.com/villageatwexford



YOUR CHOICE, OUR PRIVILEGE.

"Serving on the Board of Directors of Hospice Care of the Lowcountry is one of the great privileges of my life. Having the opportunity to serve the community alongside the truly dedicated, capable and compassionate team of nurses, volunteers and hospice professionals is a gift. My hope is that others will share in the privilege of volunteering, supporting or donating to this great organization so that it may serve you, the community, in your greatest time of need."

As your non-profit hospice we provide the gold standard in end of life care, thanks to the help and support of locals like Arno, our volunteers, and you.



843-706-2296

7 Plantation Park Dr, Unit 4, Bluffton, SC | www.hospicecarelc.org

Hospice Care of the Lowcountry, Inc. is a registered 501-C(3) nonprofit organization. Serving Beaufort, Jasper, and Hampton Counties since 1982.

BLUFFTON BOOKWORMS REJOICE: BOOK FESTIVAL RETURNS

11/16-18

When: Various events Nov. 16-18 Where: Lecture series at the Bluffton Public Library, 120 Palmetto Way, and the Festival on Calhoun Street, Bluffton Cost: Festival and lectures are free Information: Tickets and more information: www.

blufftonbookfestival.com



November is "Celebrate Reading" month, and Lowcountry bookworms are in luck when the Bluffton Book Festival returns for its second year on Nov. 16-18. More than authors and features will be featured.

Over three days, a series of events will celebrate authors and literature, including a lecture series focused on famed late Lowcountry author Pat Conroy, workshops, a fundraiser and other festival activities

Events include:

Nov. 16: 3:30-4:30 p.m.

Lecture series in partnership with the Pat Conroy Literacy Center at the Bluffton Public Library. "Pat Conroy's Love of Place and of Food," presented by Ed Williams.

4:30-6 p.m.

"A Conversation with Pat Conroy's Story River Books," featuring Cassandra King Conroy, Ellen Malphrus, Bernie Schein and Maggie Schein. Moderated by Jonathan Haupt

Nov. 17:

Workshops. Details to be announced.

6-8 p.m.

Fundraiser. Location and ticketing information to be announced. Prizes, author readings and discussions and more.

Nov. 18: 4-6 p.m.

Book Festival on Calhoun Street. Free event includes author signings, books for sale, children's activities, raffles and food and beverages.







Mama Mia! That's a B-I-G meatball!

WHEN THE MOON HITS YOUR EYE LIKE A GIANT MEATBALL, THAT'S ONE FOR THE REGORD BOOKS. AT LEAST THAT'S WHAT THE ITALIAN-AMERICAN CLUB OF HILTON HEAD IS GOING FOR.

The 8th annual festival will be at Shelter Cove Community Park on Nov. 18 with an added event: Meatball Madness. The Italian-American Club of Hilton Head will attempt to make a meatball bigger than 1,110 pounds, 7.84 ounces and break the Guinness World Record for the world's largest meatball.

The day will kick off with the 5K Meatball run. Then, local restaurants and organizations will compete in "Brawl of the Balls" for the area's best meatball, while guests can compete in the meatball eating contest.

Meatball Madness is a part of this year's Hilton Head Island Italian Heritage Festival, a day-long event that honors the Feast of San Gennaro and celebrates Italian culture.

The festival is usually celebrated in September, but Tropical Storm Irma forced the rescheduling of the event. Tickets purchased for the Sept. 16 event will be honored at the gate. LL



HILTON HEAD ITALIAN HERITAGE FESTIVAL AND MEATBALL MADNESS

When: 10 a.m.-5 p.m. Nov. 18

Where: Shelter Cove Community Park, 39 Shelter Cove Lane, Hilton Head Island Information & tickets: iachh.org/festival.html



PEDAL HILTON HEAD ISLAND

When: Staggered start times at 7:30 a.m. and 10:30 a.m. Nov. 19 Where: All rides start and finish at Coligny Plaza, Hilton Head Island Cost: \$60

Registration:

www.pedalhiltonheadisland.org

Over the bridges and to the beaches, Pedal Hilton Head Island returns

Pedal Hilton Head Island, the largest biking event in the Lowcountry, returns Nov. 19 when participants will be able to take in the many views of the island on two wheels.

It's not a race, it's a fundraiser, All the funds raised in the event benefit the Boys & Girls Club of Hilton Head Island.

For the first time, the course will take riders all the way around the island and beyond, from Coligny Beach to the bridges, Pinckney Island, the flyover and the roads and bike paths in between.

There's a ride for every level, including a family pedal, 10mile, 20-mile, 40-mile routes and a 62-mile metric-century ride. Start times will stagger between 7:30 a.m. and 10:30 a.m., and all the riders will start and end at Coligny Plaza.

After the ride, join the after party at Coligny Plaza for music and food. LL





Annual scenic run over HHI's bridge

HILTON HEAD ISLAND'S BRIDGES OFFER SWEEPING VIEWS OF BEAUTIFUL MARSHES AND WATERWAYS.

On Nov. 11, up to 500 runners and walkers will get an early-morning view while raising funds for local charities.

The 26th annual Hargray Hilton Head Island Bridge Run 10K and 5K takes participants over the Broad Creek on the Cross Island Bridge, and starts and finishes at Crossings Park.

The post-race party and award ceremony will feature refreshments, music and and door prizes. Both races will offer overall and age-group awards.

Since 1992, more than 10,500 runners and walkers have competed in the event and raised more than \$41,000 for local charities.



When: 8 a.m. Nov. 11
Where: Race starts and finishes at
Crossings Park, Hilton Head Island
Information & registration:
www.bearfootsports.com
or call 843-757-8520

OPEN HOUSE & OPEN DOORS FOR THE HOLIDAYS

Antique & Garden Collectibles at The Greenery and Branches at The Village at Wexford are hosting a joint event called "Open House & Open Doors for the Holidays" from noon to 4 p.m., Nov. 10-12. Visit both open houses on those days to be entered to win gifts valued at over \$500. For more information, call 843-785-2535 or 843-592-3759.





BIRDIE JAMES

AUTHENTIC CHIC















JULIE VOS

Join us for our Julie Vos Trunk Show Thursday, 11/16

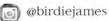
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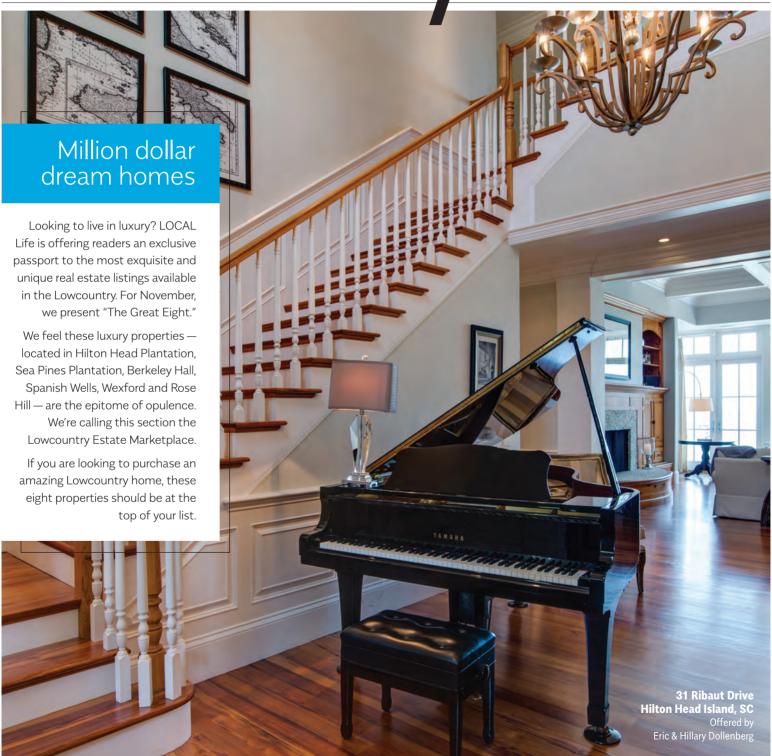
(843) 842-2622

thebirdiejames.com



/birdiejamesboutique





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



18 Ribaut Drive, Ribaut Island, Hilton Head Plantation

Contemporary home with dynamic views. Floor to ceiling windows capture gorgeous natural settings. Natural light brightens rooms and high ceilings lend a fabulous sense of space. Master features natural stone bath and sitting room with fireplace. The elevated deck provides gracious outdoor entertaining while the terrace leads down to the marsh for access. Spectacular loft is perfect daydreaming/office space. Ribaut Island private amenities include day dock, pool, and tennis. \$1,140,000

> Eric & Hillary Dollenberg 843.816.6489 www.EricDollenberg.com

> > Weichert Coastal Properties



24 Heritage Road, Sea Pines Resort, Hilton Head Island

Superior home for a sophisticated homebuyer is the essence of 24 Heritage Road. The architecture of this lovely home can go cozy traditional or modern with the open spaces, solid beams and tall windows. 4 BR/ 4.5 BA, media room and wine room and outdoor shower. All this conveniently in between Harbor Town and the best beaches in the area. Must see to appreciate. \$1,395,000

> Susan Ochsner 843.816.6388 www.YourHiltonHeadAgent.com





26 Sandhill Crane, Sea Pines, Hilton Head Island

6200 square feet of oceanfront elegance including 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

Sea Pines Real Estate

Lowcountry Estate Marketplace



88 Lancaster Boulevard, Berkeley Hall, Okatie, SC

Multiple Fairway Views for this stunning Custom home. 20' ceilings in foyer, Brazilian Cherry floors and beautiful formal living and dining rooms. with 11' coffered ceilings and 5 piece crown molding. Open kitchen with Granite on all surfaces, gourmet quality appliances. Family room with 15' wood vaulted ceilings, Main floor luxurious master suite overlooking gorgeous grounds. First and second floor porches, fabulous bonus room (or 4th bedroom). \$1,100,000

> Mark Mayer 843.816.0693 www.MarkMayer.evusa.com

ENGEL&VÖLKERS MARK MAYER TEAM



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





56 Yorkshire Drive, Wexford

Fantastic luxury home on 1.5 lots w/unbelievable water & marsh views. Spacious w/5 bedrooms & 6.5 baths, 2-story living room, separate dining room, and parlor room. Kitchen has granite countertops, custom cabinets, & 2 dishwashers. Master suite incl. separate office/sitting room & kitchenette, luxurious bathroom, & amazing walk-in closet. Drive-through garage for up to 10 cars, a fitness center, storage, & a full bath w/ pool access. \$1,999,000

> James Wedgeworth 843.384.7825 www.JamesWedgeworth.com





19 Martingale East, Rose Hill

Aristocratic manor estate of European grandeur and Neo-classical design, built to rock of Gibraltar standards rarely seen. Exceptional millwork and craftsmanship detail in spaces large enough to delight the discriminating eye and the most cultivated taste. Stunning presentation on private 3.5 acres. Build your pool complex, stable your polo ponies, prepare the guest list - this is large scale living, elegant and decidedly uncompromising. \$1,395,000

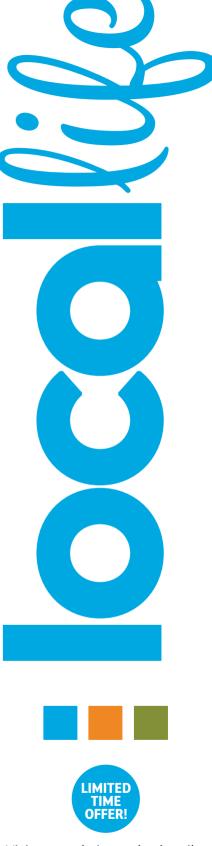
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The 'heART' of the Lowcountry

Here in the Lowcountry, the front porch is not a place, it's a state of mind. To close this creative issue, we offer this tranquil scene of local artist Larry Hughes painting on the porch at SoBA Gallery in Bluffton. Nestled on the corner of Calhoun and Church streets, this magnificent porch is located near the heart of Old Town's "Culture District," where art lovers enjoy 120 cultural attractions and roughly three dozen annual festivals and events. We asked well-known caterer Geist Ussery to share a porch-worthy drink recipe. He exceeded our expectations with this epic concoction. It's a spirit guaranteed to lift your spirits!

Lowcountry Mary INGREDIENTS

1/4 cup (2 ounces) of Zing Zang 3 tablespoons (1 1/2 ounces) Tito's vodka 1 teaspoon Worcestershire sauce 3/4 teaspoon freshly grated horseradish 3 dashes Tabasco sauce 1 pinch salt 1 dash freshly ground black pepper

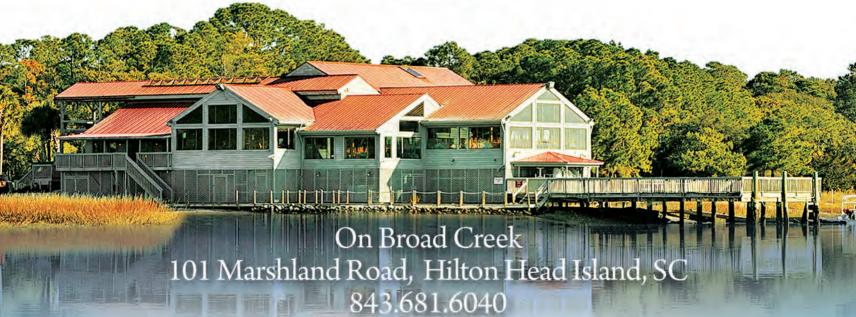
About 1 cup ice 1/4 teaspoon fresh lemon juice 1 stalk celery 1 lemon wedge (optional) Local poached shrimp Olives, pickled okra, pickles

PREPARATION

Mason Jars

In an 11-ounce highball glass, stir together tomato juice, vodka, Worcestershire sauce, horseradish, hot sauce, salt and pepper. Fill glass with ice, then pour mixture into second glass. Pour back and forth 3 to 4 times to mix well, then sprinkle lemon juice over. Put Old Bay and lemon juice on the glass rim. Garnish with celery stalk, shrimp, olives, okra, pickles and lemon wedge (if using). Serve.





oldoysterfactory.com

