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the team

WHERE DID YOU MEET THE LOVE OF YOUR LIFE?

"Barry and Darlene Fleming's house in Sea Pines."

0

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"Luther's Rare & Well Done in Beaufort. Yuengling and fried pickles because I'm classy." - LANCE



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"The Lodge on Hilton Head Island.
Of course she was visiting from Ohio."

- JEREMY



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"Group Therapy, a bar in Columbia, SC.

She stood out in the crowd."



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"Introduced by a friend at a party." - LAURIE



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Laurie Laykish (Local since 2007) laurie.laykish@wearelocallife.com

"Online, but our first date was at Granite
City Food & Brewery. Love at first bite!"
- ALLISON



Allison Cusick (Local since 2016) allison.cusick@wearelocallife.com 843-802-2258, ext. 103

"A dance club in Cambridge, Ontario, Canada called Ballingers that is now, ironically, a retirement home."



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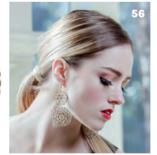
Natural beauty

If living in Bluffton suggests a "state of mind," then living on Spring Island suggests a "natural state of being." Tour a home that makes the most of its unspoiled surroundings.











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Porchin'

Bluffton porch is awash in historical significance





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Matters Leart



For me, February is an amazing month. Not only is it my birthday month, but my mother will turn 90 on Valentine's Day. How special would it be to be born on Valentine's Day? No one would ever forget to get you flowers!

This February, we celebrate love and all matters of the heart. You cannot think about February without chocolate coming to mind. As publisher, I often get to choose which photo shoots I attend. I was not going to miss the cover shoot with Nancy at the Chocolate Canopy! Of course, I had to sample a few confections. My favorite is the salted caramel dark chocolate. It makes me so happy. Read more on chocolate and the Chocolate Canopy on page 102.

One matter of the heart we focus on this month is heart health. My father is a cardiologist, and he made me understand how important it is to keep your heart healthy and the importance of the American Heart Association (AHA). We are honored to support the AHA and the amazing work it does. In fact, because of our work with the AHA, we now have stand-up desks in our offices to help our circulation.

The 21st annual Heart Ball of the Southern Coast will be held this month, and an extraordinary man has been named the Open Your Heart Chair. In his role, Landon Peacock will help raise funds and awareness to fight cardiovascular disease and stroke here in the Lowcountry. Landon experienced a traumatic cardiac event about seven years ago, so the work the American Heart Association does is very special to him. Read more of Landon's story on page 44.

Of course, you can't talk about hearts in February without bringing up the L-word: love. Inside we share some amazing local love stories (page 98) and provide powerful steps to self-love (page 52).

We also examine what locals love about living in the Lowcountry. We had fun catching up with all of the fascinating people featured in our "Things we love" articles this issue. Inside, you will meet people that love boats, cars, animals, golf, music, biking, tennis, aircraft, chess and more.

So what do you love most about living here? Sound off on our social media pages or send a quick email or letter. We would LOVE to hear from you!



GIRLS JUST WANNA HAVE FUN From left. Lori Goodridge-Cribb, Grace Lawton, Roxanne Gilleland and Lisa Staff pose with the LOCAL Life Jeep at this month's fashion shoot. Check it out on page 56.

Lori's loves

SONG "Girl on Fire"

by Alicia Keys **FOOD** Crab legs with tons of butter

TV SHOW "A Chef's Life" with Vivian Howard



LORI GOODRIDGE-CRIBB

PUBLISHER'S NOTE If you would like to continue receiving this magazine in your mailbox, you must fill out the provided subscription card on Page 112. If you have already filled one out, all is good!



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contributors

MEET OUR WRITERS + PHOTOGRAPHERS + PEOPLE BEHIND THE SCENES



Amos Hummell

Visual artist

FOR THIS ISSUE:

Heartily Yours, a timely romp through Le Gallery of Love.

OTHER CREDS:

Amos produced the legendary "In The Weeds Again" poster and is the creator of Beadnik makeyour-our bead ware. He also is the producer of Living Colors street theater, created hundreds of Lowcountry paintings and has served three delicious decades of food and beverage on Hilton Head.

THINGS I LOVE MOST:

I ♥ my family more with each passing day. I 🎔 that dreams do come true on islands. I 🎔 the "ah-ha!" moment. I 🎔 LOCAL Life. Thank you for letting me play. , Amos. (A note about the gratuitous usage of the "♥" icon. Le Gallery of Love is all about hearts.)

Edward Thomas

Writer

FOR THIS ISSUE:

Highlighted the many wonderful things to do in Miami

OTHER CREDS:

Spent most of his 48-year career working in public relations and marketing communications. Awarded two bronze stars while serving as public information officer of the 173d Airborne Brigade in Vietnam.

THINGS I LOVE MOST:

My family, friends and breakfast at Signe's Heaven Bound Bakery and Cafe.



Jen Edwards

Writer

FOR THIS ISSUE:

Highlighted the benefits of High Intensity Interval Training (HIIT) and designed a workout at Jarvis Creek Park.

OTHER CREDS:

Creator/owner of SWEAT Fitness. In addition to running SWEAT Boot Camp locally, she also has a worldwide following through her SWEAT DVDs and online Virtual Boot Camp program. Prior to SWEAT, Jen owned Island Playground, an indoor playground and fitness center for families, as well as Once Upon A Workout, a stroller fitness program for moms and babies. Jen holds a master's degree in counseling psychology.

THINGS I LOVE MOST:

Lounging at the beach and pool with my husband and two teenage boys, taking long Lowcountry walks with my two dogs, traveling to tropical destinations, happy hour on the back porch and taking long baths to unwind at the end of a busy day.



Nancy Lee Honey Marsh Writer

FOR THIS ISSUE:

NancyLee interviewed chess expert (Bob Sulek) and air transportation enthusiast (Scott Martin).

OTHER CREDS:

NancyLee has been a photojournalist for 45 years, 30 on Hilton Head Island. As an 18-year associate with Valerie Wilson Travel, she visited 44 states. Bermuda. Canada, Caribbean, Mexico and South American countries. She also has traveled to 20 European countries, explored Iceland, England, Ireland, Scotland and played the Old

Course at St Andrews. Her articles have appeared in local and regional publications.

Mv son and family. Playing golf with hubby and friends in the Lowcountry and the Smoky Mountains, swimming, exploring, the New England Patriots, all animals and Hilton Head's generous spirit. I also love playing piano, especially when my 18-year-old deaf kitty jumps in my lap. He tilts his head as though he feels the vibrations.



Lloyd Wainscott Photographer

FOR THIS ISSUE:

Lloyd loves that every photo shoot he goes on he meets wonderfully interesting people and learns something new. In this issue. he worked with some amazing people and learned about things they love from golf, bi-planes and tennis to classic cars.

OTHER CREDS:

Master photographer, photographic Craftsman, CPP member, Professional Photographers of America and The American Society of Photographers. Forty years behind the camera, including 10 years with Combat Camera in the United States Marine Corps, creating fine art portraits, editorial, and commercial work. Check out my work at lloydwainscottphotography.com.

THINGS I LOVE MOST:

My family, including a husky and two cats. They give me a purpose in life. I love my work. I am blessed to do what inspires me. For relaxation and quiet time, I enjoy continuing my training with firearms.



Brandon McKinley

Depends on what needs doin'

FOR THIS ISSUE:

Brandon has rounded up and organized some of the most creative programming talent in the Lowcountry as a way to continue to improve LOCAL Life's readers' and advertisers' digital experiences. He developed our 2018 website roadmap; lots of exciting things coming!

OTHER CREDS:

Founded DisplayLogix in 2015, an international AdTech company that provides customized media buying technology to enterprises and SMBs alike.

THINGS I LOVE MOST:

My family above all else (we welcomed our second daughter into the world just this past October!). Also love computers (surprise surprise), music, good food and 60 degree weather.

Jean Meaney Wheatly

Proofreader

FOR THIS ISSUE:

I read every word and, hopefully, found most mistakes.

OTHER CREDS:

I am a retired pharmaceutical sales training manager, taught a large interdenominational Bible study (CBS) on Hilton Head for 7 years, and find great satisfaction researching my ancestors, and finding DNA relationships.

THINGS I LOVE MOST:

My husband, my kids, and 13 grandchildren. My daughter and her family live in Bluffton so I see them often. There is nothing better than snuggling and having fun with these precious legacies.



Lisa Allen Writer

FOR THIS ISSUE: Lisa tracked the creative paths of gifted jewelers and spotlighted a perfectly inflated entrepreneur.

OTHER CREDS: A native Michigander, Lisa was an editor for a variety of publications in Michigan and Indiana before she discovered the indisputable appeal of the Lowcountry 11 years ago. Today, she uses the analytical side of her brain as a financial advisor in Beaufort.

THINGS I LOVE MOST: A well-executed approach shot on a gorgeous Lowcountry golf course, seeing dolphins while kayaking, a Sunday morning bicycle ride and verbal jousting with friends and family. Oh, and going to the library. They let you take books for free! Amazing.





THE CURE FOR LARRY'S SWING? THE TAVE PROCEDURE.

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

links

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Find LOCAL Life display stand locations

One of the most frequent questions we get is "Where can I find a copy of LOCAL Life?" To make it easier, our awesome web team has developed an online map of magazine stand locations at LocalLifeSC.com. New locations added this month include Plantation Station at The Shops at Sea Pines Center, Barnes & Noble and Peacock Auto Mall. When you do get your hands on one, be sure to fill out a subscription card on page 112 to get it sent straight to your mailbox!

Ask a tech guy

Got a technical question? Henrik de Gyor may have the answer. This month, the Bluffton technology consultant talks about data storage, net neutrality, internet bandwidth, speechto-text and artificial intelligence. Read up on the topic on our website before attending his free lecture on Feb. 28 at the Bluffton Library.





Advice from a life coach

Want to be a better person in 2018? Grab a pen, a piece of paper and then go online to LocalLifeSC.com and search for Susan Sewell's tips on how to improve all facets of your life this year. Sewell is a certified professional life coach and is the author of the self-help book "Sippin Southern Sunshine."

About the Cover

The cover features a savory assortment of chocolates from the Chocolate Canopy, a Hilton Head Island confections favorite since 1982. Thank you to owners Christopher and Nancy Paris for creating the arrangement and allowing photographer Mark Staff to capture the image in their New Orleans Road shop. We especially love the LOCAL Life blue piece, created just for the shoot. We feel that tiny little nugget connected all the dots and made this issue worthy of your coffee table. We hope you agree! **Check out our chocolate story on page 102.**



online video

LOCALLIFESC.COM



SITTING PRETTY

Check out our fashion shoot with Grace Lawton on page 56, then see how it came together through several videos taken during the shoot at Sea Pines Country Club.



QUEEN OF THE ROAD

We've all seen Pat Bellock riding her Fuji Carbon Fiber bike all over the Lowcountry in all kinds of weather. Head to our website to see video of her for our story on page 92.



HOW SWEET IT IS

Want to see our cover image come together? Watch video of the steady hand of chocolatier Nancy Paris as she finishes off the final piece of this lovely Valentine's Day assortment.



LAW IN ORDER

Dot Law was looking sharp for her photoshoot with photographer Mark Staff (page 38). Watch video of the two of them working out the details of the shoot.

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









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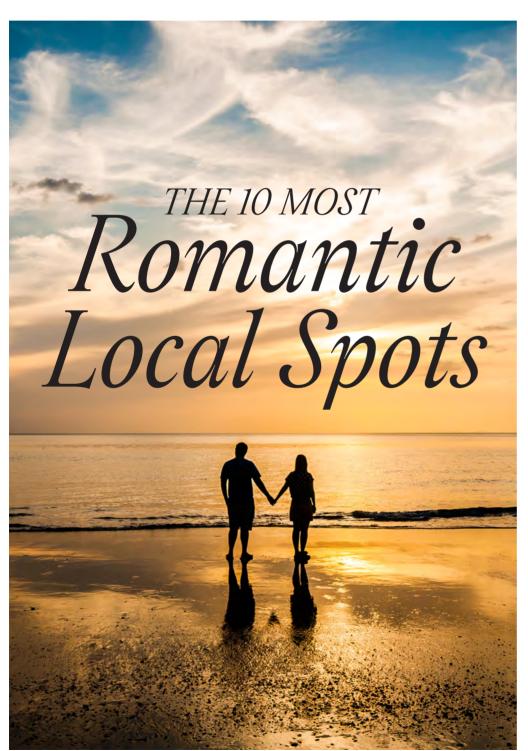
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WORD ON THE STREET + COMMUNITY TIDBITS + FAST FACTS + LOCAL LANDMARKS



A LOVELY PLACE Hilton Head Island's beaches are all romance, all the time.

February is the month of love, and southern Beaufort County is the perfect place for a romantic rendezvous. Whether you're getting married, honeymooning, celebrating an anniversary or simply in search of some much needed canoodling time, both Hilton Head Island and Bluffton have an abundance of locations sure to impress your significant other (or whoever swipes right for you). Here are our 10 most romantic locations.

- 1. The beach: It's Hilton Head Island's greatest asset. The calm waves, 12 miles of hard-packed sand and an open sky make for the most romantic backdrop imaginable. Mitchellville Beach is the most enchanting in our opinion but you can't go wrong with any of the island's beaches.
- 2. Wilson Village: Located in the heart of beautiful Palmetto Bluff, this charming village features granite curbs, brick sidewalks and gas-powered streetlights. Home to the Post Office, the General Store, the Chapel and Buffalo's restaurant.
- 3. Harbour Town: Relax in rocking chairs while soaking in the views of Sea Pines' picturesque yacht basin and Calibogue Sound. The famous lighthouse, shops, galleries and restaurants make this a must-visit destination for lovers.
- 4. Old Town: With colorful and creative art galleries, charming restaurants and boutiques, frequent festivals and the farmers market, this historic Bluffton district is the perfect place for a romantic stroll.
- 5. Broad Creek: This majestic tidal river offers the most scenic view on Hilton Head Island. Experience an unforgettable sunset from one of the many waterfront restaurants or jump in a boat to get closer to dolphins, herons and pelicans.
- **6. Honey Horn:** This quiet 68-acre property has a history dating back 300 years and is home to century-old live oak trees, beautiful salt marshes and some of Hilton Head's oldest structures.
- 7. Dolphin Head: Sun-bleached live oaks litter this narrow quiet shore inside of Hilton Head Plantation that is great for romantic walks. Make friends with a resident and ask them to call you in a pass.
- 8. The Church of the Cross: Take in stunning views of the May River on the bluff next to this beautiful historic structure. Locals love to take pictures and picnic there.
- 9. Sea Pines Forest Preserve: Horse trails, wetland boardwalks, wooden bridges, fishing docks, pristine lakes and an epic wildflower field are sure to please nature lovers of all ages.
- 10: Pinckney Island National Wildlife Refuge: A great spot for wildlife viewing, photography, hiking, bicycling and fishing. Nearly 67 percent of the 4,053-acre refuge consists of salt marsh and tidal creeks.



HOMEMADE CHOCOLATE-**GOVERED STRAWBERRIES**

Every year when Valentine's Day arrives, people spend lots of money on jewelry, candles, flowers, and other types of gifts in an attempt to prove their love. While most of these gifts are sure to be appreciated, making a sweet treat to share might offer an opportunity to truly indicate the level of your caring. Plus, homemade chocolate-covered strawberries are simple to make, store and eat!



SHOPPING STAGE

You'll need a few things to help you make this delicious treat. You can shop for the items that you don't currently have or borrow the non-perishable ones.

PERISHABLE ITEMS

- · Large, fully ripe strawberries that still have their greens (You'll need about one pint.)
- · Dark/milk chocolate for dipping (You'll need two cups of baking chips or 16 ounces of chocolate blocks.)
- · White chocolate for drizzling (You'll need 3 ounces.)

NON-PERISHABLE ITEMS

- · Colander to drain the berries
- · Paper towels to dry the berries
- Wax paper
- · Full-sized spatula
- · Double boiler or bowl that is microwave safe
- · Cookie sheets to hold the berries while the chocolate sets

PREPARATORY STAGE

Rinse all of the berries, placing them in the colander to drain most of the water. Place the strawberries on paper toweling and allow them to air dry. If necessary, use a paper towel to blot the berries dry. It is important to remove all of the water because it can interfere with the dipping process.

While you are waiting for the strawberries to dry off, line the cookie sheets with waxed paper. The paper helps to prevent the berries from sticking to the cookie sheets and makes it easier to remove them since you can simply peel it off.

DIPPING PHASE

Place water in the lower half of the double boiler and bring it to boiling. Place the chocolate that you have purchased in the upper half of the double boiler until it melts, stirring constantly to prevent burning and/or sticking. If you prefer, you can use a microwave-safe bowl to melt the chocolate. Simply place the chocolate in the bowl and microwave it for thirty seconds. Stir the chocolate and repeat this step as often as necessary until all of the chocolate has melted.

Dip the strawberries into the melted chocolate, allowing it to drip any excess chocolate back into the boiler or bowl. Place the strawberries onto the cookie sheet without allowing them to touch. If desired, place the trays into the refrigerator for faster cooling and setting.

Once the chocolate has set (dried), you can decorate them with melted white chocolate. Simply use one of the above methods for melting the chocolate, using a clean boiler or bowl. Allow the white chocolate to set.

PRESENTATION PHASE

Once your chocolate-covered strawberries are ready, you can place them in a gift box, basket, or decorative plate for gifting. Just make sure that you use waxed or tissue paper to keep the berries from sticking! Just attach a card or love note with a sentimental message and you have the perfect gift for Valentine's Day.



If you were words on a page, you'd be fine print.

Did you read Dr. Seuss as a kid? Because green eggs and... damn!

Are you from Tennessee? Because you're the only ten I see!

Hey, my name's Microsoft. Can I crash at your place tonight?

Are you a camera? Because every time I look at you, I smile.

Do you like raisins? How do you feel about a date?

Well, here I am. What are your other two wishes?

It's a good thing I have a library card, because I'm totally checking you out.

Do you know what my shirt is made of? Boyfriend material.

Can I take your picture to prove to all my friends that angels do exist?



Valentine's Day Playlist

Whether you're gearing up for a romantic candlelight dinner or celebrating solo with a Swanson Hungry-Man, LOCAL Life has created the perfect 14-song soundtrack for your February 14. Follow this and other LOCAL Life playlists by searching for spotify:user:locallifetunes Compiled by staff member Lance Hanlin (aka Romance Lance).

IN LOVE

"God Only Knows" - The Beach Boys "Home" - Edward Sharpe & The Magnetic Zeros "Say You Love Me" - Fleetwood Mac "Gimme All Your Love" - Alabama Shakes "I Woke Up In Love This Morning" - The Partridge Family "I'm the Man Who Loves You" - Wilco "I Believe in a Thing Called Love" - The Darkness

OUT OF LOVE

"50 Ways to Leave Your Lover" - Paul Simon "Song For the Dumped" - Ben Folds Five "Tyrone (Live)" - Erykah Badu "Kiss Off" - Violent Femmes "All Out of Love" - Air Supply "Irreplaceable" - Beyonce "Somebody That I Used to Know" - Gotye

3 ways to avoid wrecking your new relationship on...

Valentine's Day

VOLUMES HAVE BEEN WRITTEN ON HOW TO SURVIVE THE RELENTLESS ROMANTICISM OF VALENTINE'S DAY WHEN YOU'RE SINGLE.

BY JEN SULLIVAN



AN EASY WIN Chocolate has been referred to as "the food of the gods" since the time of the Aztec Indians.

But Valentine's Day can be just as awkward, and even destructive, if you're in a new relationship. You're still learning about each other, and your ideas of what is appropriate on Valentine's Day may be miles apart. Even worse, what if you're not exclusive yet or not even sure you ever want to be? How do you avoid the missed signals, hurt feelings, and wasted money on embarrassing gifts and prix fixe dinners?

Here are three ideas for seeing that your new relationship survives Valentine's Day:

1. TELL THE TRUTH: If the expectations of romance and the perfect date make you nervous, say so. If you'd rather dial it back, or skip going out that night altogether, or not exchange gifts, say so. It is perfectly legitimate, and refreshing, to say that you are enjoying your new relationship as it is in the early days, and don't want to wreck it by applying all the pressures of Valentine's Day. Again, chances are, your new beau is feeling the same way. On the other hand, if you expect something specific on Valentine's Day — red roses or a fancy dinner or a sparkly gift — make that clear. It's better to be forward than set up your love interest for failure.

2. TELL A WHITE LIE AND SKIP IT: Make up a sick Aunt, a long-standing date with a single friend, or a work trip and announce, early on, that you won't be around for Valentine's Day. You can do this subtly: "I can't believe

my boss is making us stay late to do inventory on the 12th, 13th, and 14th!" No need to point out that you are giving both of you a "get out of jail free" card. Chances are he or she will be just as relieved as you.

3. TAKE CHARGE: Whether you go with the truth or not, the best defense against a disastrous Valentine's Day is a good offense. Make your excuses early on for skipping the big day. Or set up an attractive alternative that's hard to turn down, such as tickets to a non-Valentine's Day-themed show on Wednesday, Feb. 14, like "Dial M For Murder" at the Arts Center or the "Protecting our Nation's Birds" program at the Coastal Discovery Museum. Plan a party with a mix of single and coupled friends and make the theme anything but Valentine's Day. Or, if you want a splashy celebration, you should be the one to make the reservations and buy the gifts, without expectation it will all be reciprocated (or even appreciated) unless you've discussed it ahead of time.

The expectations around Valentine's Day can put pressure on the most established couple. If you are just getting into a new relationship, a botched Valentine's Day can mean the end of something promising. By taking matters into your own hands and avoiding the day or managing expectations around it, however, your new relationship might have a chance to make it long enough to celebrate properly next year. LL



PERFECT APPS FOR VALENTINE'S DAY

OKCUPID: This free dating app aims to highlight your individuality and help you connect with people on a deeper level by matching personalities based on views and interests. Messaging potential dates is free.





COFFEE MEETS BAGEL: Every day at noon, you'll receive potential matches (called "Bagels") preselected for you so you don't have to swipe all day. An algo-

rithm takes into consideration both basic criteria and more nuanced factors such as your social network and interests.

MEETUP: This free app brings people together to do, explore, teach and learn. For example, people run marathons, thanks to running Meetups. They write. thanks to writing Meetups. They change their careers, thanks to career Meetups. Just find the Meetup that's perfect for you.



OPENTABLE: Make reservations at more than 43,000 restaurants around the world. Find restaurants by location, cuisine and more plus get personalized recommendations based on your

preferences. Every time you book and dine, you'll earn rewards for future meals.

BIGOVEN: Take more than 350,000 recipes, your grocery list, and menu planner anywhere. See what your friends, family and favorite bloggers are making, plus get inspired by seasonal collec-

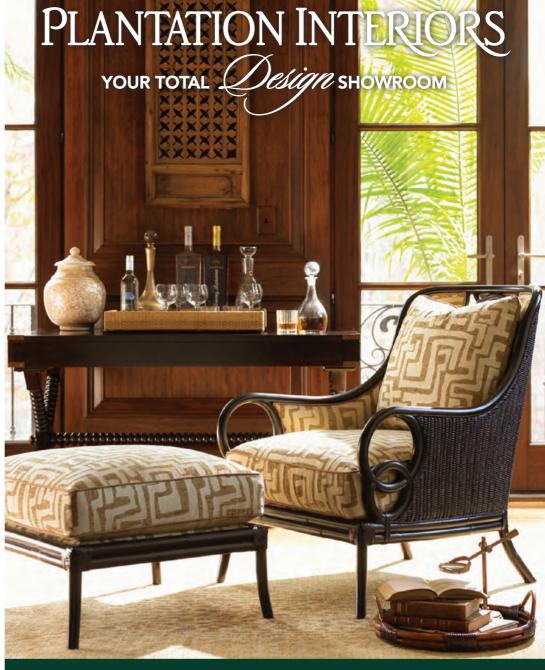


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CHOOSING THE RIGHT FLOWERS FOR VALENTINE'S DAY

BY ANTHONY RIDAD

Valentine's Day is one of the most universally celebrated holidays in the world. Symbolizing the day of hearts are stuffed toys and boxes of chocolates. But when talking about Valentine's Day, flowers are the first thing on everyone's mind.

Giving a bouquet to your significant other is a signature Valentine's Day gesture. Whether you're a hard-working husband or a teenager buying your crush a single rose, choosing the right flowers to give is very important. Below is a quick guide on the five most popularly used flowers for a Valentine's Day bouquet.

TULIPS

Tulips are basically flowery little light bulbs. A combination of reds, whites, and pinks work for most occasions when building a bouquet. Tulips are nice, balanced flowers that can work for a variety of occasions, Valentine's Day included. Tulips are often associated with the ideas of balance and comfort, and are one of the most popular garden flowers out there. Like gerbera daisies, tulips are great as vase displays.



ROSES

When people think about flowers, they usually think about roses. Roses come in a variety of colors, from red to pink to white.

Red roses are the generic choice of flowers on Valentine's Day. Red roses symbolize love. Bouquets composed of nothing but red roses are pretty to look at and convey a very straightforward message.

Pink roses signify gratitude, admiration, or sweetness. They're a good choice if you want to give your mom or aunt a bouquet.

White roses signify purity. Bouquets of white roses convey a delicate look, but sometimes white roses are mixed in with their brighter-colored cousins to create a vibrant, contrasting display.

Yellow roses, on the other hand, represent friendship. If you have a good friend you want to give a rose to, a mix of whites and yellows can be a good choice.

Lastly, orange roses represent desire. If your crush or the person you're interested in has a good grasp of the meaning of flowers, handing them orange roses might be a good choice if you want to send them some signals.

GERBERA DAISIES

Gerbera daisies are bright, colorful flowers that are a bit bigger than regular daisies. Unlike roses which are usually just a single color, gerbera daisies come in combinations of vibrant colors like pinks, reds, oranges, and yellows. Because of their size and bright mix of hues, gerbera daisies are usually good on their own. You don't really need to mix and match them with any other flowers. Because they somewhat resemble sunflowers, gerbera daisies are great for vases. They make excellent displays on office tables and homes alike.



CARNATIONS

Carnations are fluffy, delicatelooking flowers that are perfect for bouquets and vases alike. Carnations are appropriately called the flower of love and are thus perfect for Valentine's Day. Carnations come in a plethora of colors, including pink, red, peach, and purple.

Carnations are pretty versatile in their use. A standard combination of carnations for Valentine's Day includes a mix of reds, whites, and pinks. Carnations are usually paired with roses, daisies, and other flowers when making bouquets.

Lastly, orchids are nice, exotic-looking flowers that can be given on a variety of occasions. On Valentine's Day though, you probably need something with a bit more "oomph." Use orchids to complement other types of flowers in a bouquet. Roses, carnations, or tulips can take center stage, while orchids can play the role of a supporting

actor, filling in the gaps in your bouquet.



- [1] Cut the stems two inches off, at an angle to allow for better water intake.
- [2] Remove any leaves below the water line and any dead leaves above it.
- [3] Use a clean vase and keep it full of water.
- [4] Avoid direct sunlight, heat, drafts and fruit.
- [5] Put your bouquet in the fridge every night before bed.





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Groundhog Day is Feb. 2

Famed aroundhoa Punxsutawnev Phil is set to wake up from hibernation on Feb. 2. If he sees his shadow when he emerges from his Pennsylvania burrow, there will be six more weeks of winter. If he does not see his shadow, spring will arrive soon. Local residents interested in witnessing this spectacle firsthand can make the 12-hour drive to Punxsutawney or catch a direct Allegiant flight from Savannah to Pittsburgh, then drive about two hours. The less ambitious can just stay home and follow the celebrated rodent on Instagram.



New game room opens on HHI

A new game room called Porcella's has opened on the north end of Hilton Head Island next to Northridae Cinemas. It promises to deliver fun for the entire family with 10 pool tables, ping pong, cornhole, beer pong, air hockey, foosball, shuffle bowl, darts, dartball, Xbox and Playstation games. All games, except pool, can be played for a \$5 charge. Pool table use is \$10 per hour. There are also several TVs, a bar serving beer and wine and food delivery from nearby restaurants.



Adopt this Pet: Snuggles



FALL IN LOVE WITH THIS SENIOR FRIENDLY FELINE

There are countless things that get better with age. Snuggles is one of them. The owner of this stately 12-year-old feline recently passed away, and no one in the family was able to take her. Now this beautiful feline with a distinct dilute tortie pattern is seeking a new home. Downside: She has to have her eyes cleaned twice a day but it's a very easy task to complete. Also, she does not particularly enjoy the company of other cats, and she can be cranky with dogs as well. Upside: She would make a great office cat and would be the perfect companion for an older person. Never forget, although kittens are cute and cuddly, they are a never-ending bundle of energy. For someone living in a small condo, an older person or a household without children, a mature cat such as Snuggles may be a better option. She is litter box trained, spayed and is happier to stay inside on the couch than go outdoors.

MORE ABOUT SNUGGLES

Color: Tortoiseshell

Age: 12 (about 65 human years)

Weight: 15 pounds

Likes: Cool running faucet water, sleeping, self grooming

Dislikes: Birds. "They are lousy sky wizards and need to obey the laws of gravity!" - Snuggles

Adopt her: Hilton Head Humane Association, www.hhhumane.org,

843-681-8686



Are you in love with a technophile? Skip the box of chocolates and consider gifting one of these five awesome gadgets on Feb. 14.



[1] DASHBON FLICKS 140WH An all-in-one, Bluetooth enabled boombox that marries a high-fidelity audio system with a 720p HD LED projector. Stream your favorite tunes from your smartphone or watch movies via HDMI from your phone or other devices. The projector lens displays a 100-inch image eight feet away. \$599



[2] RETRO-BIT RES PLUS

An 8-bit console compatible with your favorite classic Nintendo Entertainment System game cartridges. It is six inches wide, five inches deep and plugs into a TV or monitor via HDMI so it's compatible with many devices. \$40



CUBE Design and print personalized labels from your smartphone or tablet when connected to a wireless network. Choose from a wide selection of home and home office label templates, or easily design your own labels using 450 symbols, more than 60 frames and a variety of fonts. \$40



[4] LEGO BOOST Ever wish your childhood Lego creations would come to life? Those wishes are closer to reality with this creative toolbox designed for ages 7 and up. The base set contains a combination of sensors, motors and uses an app that teaches programing and coding. \$160

[5] MIGHTY BRIGHT LUX BROOKLYN USB

TASK LIGHT Designed for corporate workplaces, hospitality environments and residential interiors. It casts 450 lumens of energy-efficient light, has an adjustable dimmer, two USB ports in its base and never requires a replacement bulb. A device holder at the base supports most phones, tablets and eReaders. \$150





Who's talking: TRAVEL + LEISURE

Details: Listed Hilton Head among its "7 Amazing South Carolina Beach Destinations."

Their words: "Visitors will find a number of bars, restaurants, and places to bed down, as well as opportunities for fishing, stand-up paddleboarding and surfing. Consider a stay at the renowned Sea Pines Resort, and make time for a dolphin cruise and nature tour. The most popular beach is Coligny, while Driessen Beach is preferred by locals."

Who's talking: USA TODAY

Details: Published an article "Get off the Beaten Path and Head to the Lowcountry."

Their words: "Winter is a prime time to visit this subtropical wonderland. From March through September, the beaches here are crowded, and the inland areas are stiflingly hot. But the rest of the vear reveals nearly vacant beaches (the water isn't quite warm enough to take more than a brief dip) and balmy temperatures."

Who's talking: MSN.COM

Details: Listed Daufuskie Island among "Hidden Gems to Discover Around the USA.'

Their words: "For a hidden gem of a secret island off the coast of Hilton Head in South Carolina, take the short ferry ride to Daufuskie Island, just offshore. You'll have the white sand beaches almost entirely to yourself here. Golf carts are the island's main mode of transport. And there are many beach houses, luxury villas and rustic cottages to rent for a beach vacation like no other."

Who's talking: THE ATLANTA **JOURNAL-CONSTITUTION**

Details: Listed Port Royal Plantation's FootGolf in its article, "5 Ways to Play in the Palmetto State." Their words: "Don't know about FootGolf? It's a form of golf that uses said foot and a soccer ball to 'drain the cup,' as they say in golf parlance — in this case, a 21-inch-diameter cup. It's become a bona fide craze of late and a great way to enjoy a day on the greens."

Who's talking: THE TRAVEL CHANNEL

Details: Named Sea Pines Resort among its "10 Best Budget-Friendly Babymoon Destinations." Their words: "Feel the stress evaporate the moment you check into Sea Pines, a sprawling oceanfront property on Hilton Head Island. Here you'll find a five-mile beach, forest preserve, golf courses and so much more."

Source: Hilton Head Island-Bluffton Chamber of Commerce



Lowcountry Legal Volunteers

MISSION

"Lowcountry Legal Volunteers provides free, critical legal services and education through community volunteers and retired attorneys to low income individuals and families in Beaufort, Hampton and Jasper counties."

HISTORY

Keri Jordan Olivetti opened the doors to Lowcountry Legal Volunteers (LLV) in August 2000 with an initial grant from the Hilton Head Island Foundation. Now, nearly 18 years later, LLV has come full circle with matching funds from the Community Foundation of the Lowcountry and an anonymous donor to be able to hire an additional attorney to help even more local residents.

"We think it speaks very highly of the community in which we live and work that the same folks who funded our beginnings were the ones to match the funds from our anonymous donor to fund our growth," Executive Director Shannon McClure said. "So we would like to acknowledge and thank the community, our anonymous donor, and The Community Foundation of the Lowcountry for making this growth possible for us in 2018."

HOW TO HELP

LLV is always looking for professional volunteers who can help with drafting legal documents and administrative volunteers who can talk to new potential clients on the phone. Currently, it is actively seeking both legal and administrative volunteers who may be bilingual.

LLV receives no state or federal funding and relies on the generosity of our community.

Resources are provided by individual donors, churches, civic organizations, The Bargain Box, Berkeley Hall, Beaufort County HSA, the Coastal Community Foundation, the Community Foundation of the Lowcountry, Friends of Callawassie Island, Hargray Caring Coins, Hampton Hall, The South Carolina Bar Foundation, The United Way and Women in Philanthropy. You can donate online or by mail or make a donation over the phone.



A HELPING HAND A local mom that Lowcountry Legal Volunteers helped to obtain custody and child support.

WHO IT HELPS

Low income (at 125-150 percent of the federal poverty level) residents of Beaufort, Hampton, and Jasper counties. Its mission is mainly family law, tackling legal issues affecting local families including child support, custody, divorce, birth certificates, name changes and simple probate matters. LL

MORE INFORMATION ON LOWCOUNRY LEGAL VOLUNTEERS

Call 843-815-1570, email info@lclv.org or go to lowcountrylegalvolunteers.com

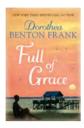


Grab the wine and some tissues. Whether you're single, in a long-term relationship, or somewhere in between, these reads are sure to keep your attention until the very last page. Bonus: All four are set here in the Lowcountry.

Full of Grace

By Dorothea Benton Frank

Hilton Head is supposed to be heavenly — but for Big Al and Connie Russo, the move from New Jersey to this Lowcounry paradise, close to their daughter's home, has been fraught with just a few complications. Especially for their daughter, Grace, who



at 32 is, horror of horrors, still unmarried. No wonder her family drives her crazy. Over the years, Grace has become a bit ambivalent about her family's traditions. So the stage is set for a major showdown that just might change Grace's outlook on life, family and the New South.

Last Light Over Carolina

By Mary Alice Monroe

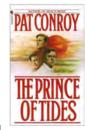
Every woman in the sultry South Carolina Lowcountry knows the unspoken fear that clutches the heart every time her man sets out to sea. Now, that fear has become a terrible reality for Carolina Morrison. Her husband, shrimp boat captain Bud Morrison, is lost and



alone somewhere in the vast Atlantic fishing grounds, with a storm gathering and last light falling. Over the course of one terrifying, illuminating day, Carolina looks back across 30 years of love and loss, joy and sorrow.

Prince of Tides By Pat Conroy

Pat Conroy's classic novel stings with honesty and resounds with drama. Spanning 40 years, it's the story of turbulent Tom Wingo, his gifted and troubled twin sister, Savannah, and their struggle to triumph over the dark and tragic legacy of the extraordinary family into which they were born. Filled



with the vanishing beauty of the South Carolina Lowcountry as well as the dusty glitter of New York City, The Prince of Tides showcases an American original at his very best.

The Memory of Water By Karen White

After 10 years of silence, Marnie
Maitland is called back to the South
Carolina Lowcountry by her sister
Diana's ex-husband, Quinn. His young
son has returned from a sailing trip with
his emotionally unstable mother, and
he is refusing to speak. In order to help



the traumatized boy, Marnie must reopen old wounds and bring the darkest memories of their past to the surface. And she must confront Diana, before they all go under.



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— John Rush, Financial Advisor

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LETTER TO THE EDITOR

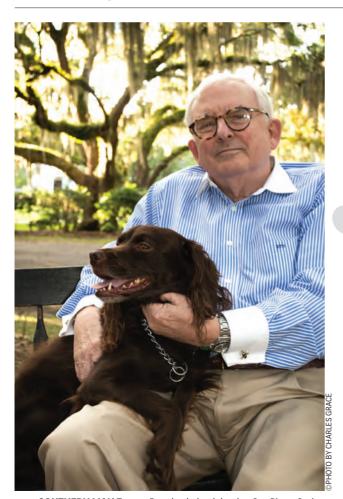
For this month's "What Makes it Local?" section, we turned to someone who has haunted these shores since the lighthouse was painted (the first time). Here is the introduction to Tommy Baysden's forthcoming book, "Chronicles of Willow Point: A Lowcountry Family in the Century Following Cotton and Rice." LOCAL Life welcomes letters to the editor and comments to our website. Write to lance.hanlin@wearelocallife.com

What makes it

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

People are the Lowcountry's greatest resource



SOUTHERN MAN Tommy Baysden helped develop Sea Pines, Spring Island, Oldfield Club, Palmetto Bluff and many other communities.

WHEN MY WIFE AND I MOVED TO BEAUFORT COUNTY IN 1970 TO WORK ON HILTON HEAD ISLAND, IT WAS AS IF WE HAD BEEN DROPPED INTO THE GARDEN OF EDEN.

So little was known about the South Carolina coast below Charleston. We felt like explorers, pioneers discovering a lost world.

The Lowcountry was a jungle – a glorious one – shot through with rivers, marshes, and winding tidal creeks. The ancient maritime forests of live oak and palmetto were a natural aviary for the exotic wading birds that passed through by the thousands twice a year. We saw our first wild alligator, not knowing it would be just the first of at least 10,000 we would see in the years ahead.

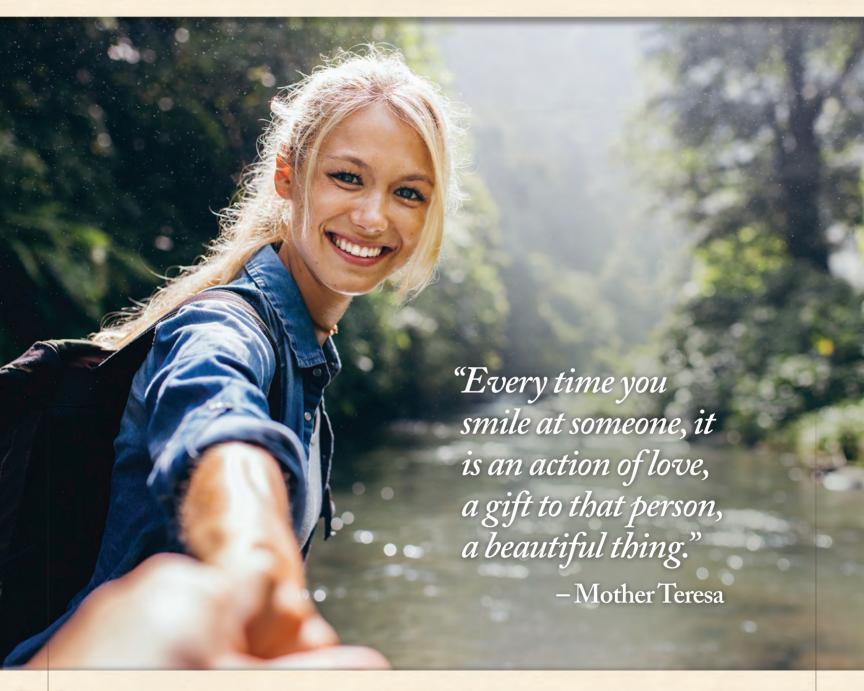
While exulting in this explosion of nature and history, we soon discovered that the Lowcountry's greatest resource, even beyond the breathtaking islands and wetlands, beyond the beaches and historic plantations, was its people.

Some had roots in the county going back 400 years. When we arrived here, some even remembered the Civil War.

They were farmers and shrimpers, hunters and commercial fishermen; hardworking men and women who lived their lives in accordance with the phases of the moon, the ebb and flow of the tides. They knew every bend in every creek.

Out on the Sea Islands around Beaufort, the Gullah people were preserving a culture that had arrived in the 17th century with cotton and the first African slaves. They were gentle, independent people of faith and pride. They clung to the old ways – a parallel universe really, long after the first bridges linked them to the mainland.

I wanted to leave a record of what life was like in this amazing place, from the end of the Civil War to the turn of the 21st century. I could think of no better way to tell the story than through the lives of the people who lived it. But alas, things are changing rapidly in this land of beauty and rich blessings.



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Passing the torch The next generation of elders

STORY BY LUANA GRAVES SELLARS + PHOTOGRAPHY BY MARK STAFF

African elders are the keepers of tradition and legacy. With age, the pearls of wisdom are dispersed among youth in the hope that the sharing of knowledge and experience can improve the lives of generations to come. The concept of elders being responsible for providing support, protection, and in some cases discipline, for the entire community is a common practice in African culture.

The Gullahs are no different. Prior to the bridge that serves Hilton Head Island was completed, the notion of "it takes a village" was how life was. One person's needs always impacted the needs of the many. Even in today's Gullah community, there's an expectation of elders stepping up and accepting responsibility for caring for each other, as well as the community.

Hilton Head Island may not have the geographic version of villages; however, the concept of elders and leadership still exists within the structure of the island's Gullah community. Traditionally, the older Gullah generation has accepted the responsibility of representing the community in matters of concern. Whenever necessary, the native island leadership has banded together or established representation in various areas of town government and committees. Each representative, based on a collective mindset, would motivate change on residential issues or structural improvements that are meant to enhance the quality of life for all native islander residents.

While many of the leaders are now in their 70s and 80s, the torch is being passed to the younger Gullah generation. The respect for age and wisdom is no longer the the primary basis of

In our changing world, developing creative methods that foster inclusion with youth is the beginning of altering any generational differences that are experienced today.

For more than 20 years, countless members of Native Island Business and Community Affairs Association's (NIBCAA) Resource Committee and the Community Action Committee provided input for several town studies and reports. The Ward 1 master plan and the Regional/Urban Design Assistance Team's (R/ UDAT) report are among the studies. The reports contain precise roadmaps for infrastructural improvements and recommendations for necessary changes in the native island community.

Guided by the desire to make a difference, the current Gullah leadership includes Hilton Head Councilman Marc Grant, who represents the predominantly Gullah neighborhoods within Ward 1. Gullahs also have held longstanding positions on the town's Planning Commission. Current chairman Alex Brown, Jr. has been on the commission for about six years.

As new leaders, and as the island grows, they are taking on additional responsibilities. Generational shifts and cultural changes require a new way of thinking and communicating. Social media and technology has a major impact on how information is distributed within the community.

As the Gullah community continues to shrink, the needs remain the same. It is constantly searching for young, active, consistent and committed leaders. There was a time when Gullah leadership was reserved for only native islanders. Today, a passion for change and the dedication to make a difference has enabled several non-Gullah people to step into leadership roles, adding renewed energy and perspectives to the community. Leaders emerge every day. Considering the incredible talent pool on Hilton Head, it's only a matter of time before we see who steps up next. LL



Lavon Stevens

ON ANY GIVEN NIGHT, IT'S NOT **UNCOMMON** TO EXPERIENCE THE VOCAL OR MUSICAL **TALENTS** OF LAVON STEVENS.

He's been a Hilton Head Island staple for the last 13 years, entertaining audiences weekly with his band at events or at the Jazz Corner. His love for music is evident, for even on Sundays he shares his incredible talent at both Mt. Calvary Missionary Baptist and First Presbyterian Church.

Being a professional musician is a demanding profession, which might prevent some from venturing into volunteer work. But in addition to Stevens' musical career, he has emerged as a native island leader, who devotes his time to bettering lives in the community.

A member of the Town of Hilton Head's Planning Commission for four years, Stevens was the perfect choice to chair the town's newly formed Gullah/Geechee Land Preservation and Culture Task Force. As Chair, Stevens has taken on the mission of identifying and educating the town about issues that the native island community faces, as well as develop feasible solutions.

Some might question why the community needs a task force to highlight issues. The answer only requires a detour off of U.S. 278 to understand the overwhelming needs of the native islanders who live in that area of the island. There are residents who struggle with resolving heir's property disputes, lack of sewer connections or access to fire hydrants. Some residents live on dirt roads, which causes drainage issues.

The group has determined infrastructure is not the only issue native islanders are facing. Educational information and resources are needed for people to deal with legal issues with heir's property. Establishing wills also is one of the task force's objectives. Other issues that exist are ones that have been ongoing for decades and are well known.

As a member of the native islander leadership, Stevens works closely with the island's five historic Gullah churches and the NIBCAA for support and connection to the community. The strength of the task force depends on forming individual connections to native island families willing to share their experiences. Their work won't be completed without developing a clear understanding of their stories in a way to adequately represent the community. LL

"His leadership and willingness to create longterm resources of accessible information, will eventually assist generations to come."

Eric G. Turpin

FOR MORE THAN 20 YEARS, THE *NATIVE ISLAND* **BUSINESS AND COMMUNITY** *AFFAIRS* ASSOCIATION HAS BEEN SERVING THE *NATIVE ISLAND* **COMMUNITY** *THROUGH* **VARIOUS** *INITIATIVES AND* THE POPULAR **GULLAH** GELEBRATION.

The annual February event gives people the opportunity to experience the different aspects of Gullah life and has become pivotal in keeping the richness of the island's Gullah culture alive.

Eric C. Turpin became the executive director of NIBCAA three years ago. Since that time, the non-Gullah native islander has pumped new energy into the association and has increased its involvement within the community. NIBCAA experienced a significant loss from the recent death of its long-standing operation manager Charles Young III, who was pivotal in success of the Gullah Celebration.

With several initiatives currently affecting change within the native island community, NIBCAA has become the common thread that ties them all together.

A soft-spoken retired Coca-Cola Director/Vice President of Human Resources, Turpin and his wife, Landier, have been property owners in Hilton Head since 1994. His corporate background provides him with unique career expertise and corporate leadership experiences that he brings to NIBCAA, along with a unifying spirit. In the short time as executive director, Turpin has been instrumental in strengthening the organization's standing on the island and establishing relationships within the community.

Though Turpin's leadership, programs that improve the island's infrastructure have received a necessary connection to the community that, otherwise, wouldn't have existed. The Sewer Access For Everyone program is an effort to connect all residents to sewage pipelines island-wide. The program is a collaboration between the Town of Hilton Head, the Lowcountry Foundation for fundraising support and NIBCAA.

Turpin also has been involved in establishing recognition of historic Gullah communities through island-wide signage. Prior to the bridge serving Hilton Head, the island was divided into areas that represented various families and neighborhoods. With the support of the town, the project maps out the communities to highlight their uniqueness and Gullah individualities. Once completed, signage will identify and inform residents and tourists of the historic importance of each area.

With the town's Our Future visioning process for 2040 in full swing, it's an important time for forward thinking and anticipation of change for the island, especially the Gullah community. Once the island's vision is established, Turpin plans to continue working to make sure that important initiatives, such as affordable housing and improving the island's workforce, continue to be important items on the town's agenda. LL

"His commitment to make a difference and the important work that he is doing provides a necessary connection between the Town and the Native Island community."





Dot Law

SOME PEOPLE CHOOSE TO BE SEEN, YET OPERATE **OUIETLY UNDER THE** RADAR, OTHERS MARE THEIR VOICE HEARD AND HAVE THE DETERMINATION AND WHEREWITHAL TO MAKE A DIFFERENCE. THAT'S DOT LAW'S STYLE.

The "human firecracker," petite in stature and packed with energy and determination, is a self-described community activist. Law has an incredible passion for her adopted island home, with a particular focus on the native island community. Her passion, coupled with her desire toward making a difference, is what fuels her boundless stamina. Whatever the issue, after a conversation with Law, you're likely to be better informed about the Mitchelville area and island's needs.

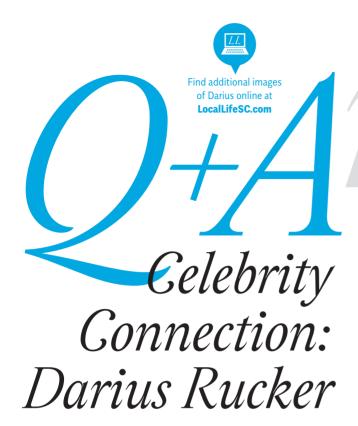
A breast cancer survivor for 57 years, Law is a fighter. As the daughter of a Pullman Porter, she grew up in Indiana with stories of her father's travels and his constant encouragement to be curious.

Law's house did not have a sewer connection when she moved to the island years ago. In an effort to correct the problem, she decided to run for, and ultimately won, a seat as Commissioner of Public Service District 3. As time went on, Law realized that she was not alone. There were a lot of people, especially in native island homes, who weren't connected to the sewer system. This issue became the catalyst that motivated her to speak up and work toward bettering the community.

Law's resume lists dedication to many services. She's a lifelong member of the NAACP, Delta Sigma Theta sorority and The Links, Inc., an organization based on friendship and service. She's also involved in the Bridge Builders, a group thats objectives are to strengthen the relationship between island residents who moved here after the bridge was built with native islanders who were here prior.

She is the co-chair of the League of Women Voters, and a board member of the Mitchelville Perseveration Project since 2005. Law also has served as the Chaplin-Marshland-Gardner Property Owners Association chair for over the past 16 years, as well as being a member of NIBCAA's Community Action Committee. LL

"Her passion, coupled with her desire to make a difference, is what fuels her incredible stamina."



STORY BY DEAN ROWLAND HOTOS BY DAVID MCCLISTER



PROUD AS A GAMECOCK

USC alum Darius Rucker posed with the University of South Carolina golf team during last year's Darius Rucker Intercollegiate golf tournament at Long Cove Club.

Darius Rucker Intercollegiate

What: Women's 54-hole Darius Rucker Intercollegiate golf tournament Where: Pete Dye course at Long Cove Club, Hilton Head Island

When: March 2-4 **Admission:** Free for spectators

Contact: Visit www.longcoveclub.com or call Bob Patton at

843-686-1020 or at bpatton@longcoveclub.com

Kick-off concert: Rucker will perform at a private concert at the Arts Center of Coastal Carolina the night before the practice round for players, coaches, sponsors and Long Cove Club residents. It is not open to the general public.

Musician Darius Rucker was born and raised in Charleston by his mother, educated at the University of South Carolina, and currently lives in his hometown with his wife, Beth, and three children.

The 51-year-old is a pedigreed South Carolinian and proud of it.

Since forming Hootie & the Blowfish with some school buddies at USC in the mid-1980s, the group recorded five studio albums and have sold more than 26 million records. The band's debut album became the 14th biggest selling album of all time in the United States, charting four singles in the top 14. Even though the band doesn't tour or record music anymore, it still performs several charity concerts every year.

In 2002. Ruckus recorded an R&B album before moving into country music in 2008. Since his starburst beginning in the country world, he has released five albums and a shelf full of No. 1 hits.

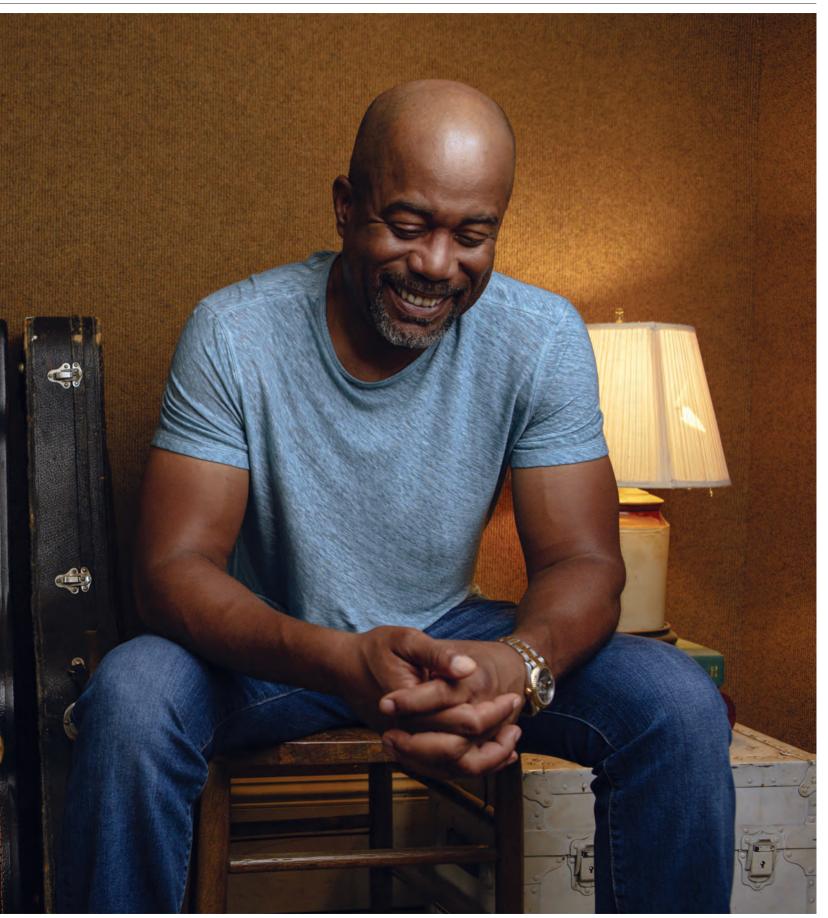
He'll be heading to Hilton Head — a place he said he's "always loved" — in a few weeks to host his seventh annual Darius Rucker Intercollegiate golf tournament at Long Cove Club (March 2-4) before embarking on a 30date "Summer Plays On" tour as co-headliner with Lady Antebellum. Then he'll continue on tour as a solo with his band, with stops in Europe and Australia. He'll be back home in November.

LOCAL Life caught up with Rucker on the phone, when he was walking his two dogs in his front yard. Yet, he still had time to chat. Here are some excerpts from the talk:

A LOOK BACKSTAGE:

At the age of 20 and as a sophomore at USC in 1986, you and your bandmates founded Hootie & the Blowfish. What were your musical expectations for the band? [Darius Rucker] "Oh, in the beginning, it was to play together and meet some girls. We all wanted to be musicians, but at that age, in college, you were thinking about something else that you needed to cover (for him, it was majoring in broadcast journalism)."





LOWCOUNTRY LEGEND Darius Rucker lives in Charleston and has visited Hilton Head Island since 1990. He was a regular at the Old Post Office Emporium in the late '80s and early '90s.

The band released its debut album "Cracked Rear View" in 1994 and it sold 16 million copies. Why do you think the album was so successful and where did you think the band was going? [DR] "I'd like to tell you it was a great record, but we were in the right place at the right time. We were just a bunch of kids from South Carolina who had just gotten a record deal and we were lucky, and we just wanted to play music. We didn't really think about being big or anything. We were just happy the shows were getting big and we were playing bigger rooms, like the (Madison Square) Garden."

Hootie released five studio albums and then vou went solo for one R&B in 2002. Why solo? [DR] "We just wanted to take a break at that point. I'm into all kinds of music and was influenced by everybody from Kenny Rogers, Frank Sinatra and Al Green. It was always something I wanted to do. My label (Hidden Beach Recordings) let me do it, and it was a lot of fun."

In 2008 you announced you were going country and your first album, "Learn to Live," produced three No. 1 singles. Since then, you've released four more country albums, the latest in October. You have landed eight No.1 hit country singles overall. What's going on here with your passion and success in country music? [DR] "Ever since I heard this guy Roy Foster back in the day, I wondered. Then I finally got to do it. I'd be lying to you if I expected to have three No. 1 songs off the first record. My label (Capitol Nashville Records) was incredible, and the music resonated I think. Once it happened, the sky was the limit after that."

way - Grand Ole Opry induction, Grammys, singing the national anthem at major events - which one is the most meaningful? [DR] "Playing the show at the Apollo (Theater in Harlem, N.Y., on Oct. 19) and being a member of the Grand Ole Opry for me are tied No. 1. I don't think there had ever been a country act there before at the Apollo. It was a sellout, and a great moment in my career."

Of all the accolades that have come your

Who is Darius Rucker the man, son, brother, husband and father? [DR] "Whoa! Being a dad, that's the most important thing to me. ... I like to think I'm helping people and doing



HOT TICKET Kicking off the 2018 Darius Rucker Intercollegiate Golf Tournament will be a Darius Rucker concert at the Arts Center of Coastal Carolina. The concert will be a private event for players, coaches, sponsors and Long Cove Club residents.

good things for peoples' lives. Just making people happy for a second. My mom always said, 'Even if you don't have much, you can always help someone who is less fortunate."

At age 51, are you happy? Content? Still searching? [DR] "I'm happy. I've learned that life is what it is, and that you only live this life once. Professionally, I've done pretty much everything I've wanted to do. So now it's about raising my kids, watching over their lives and trying to be the best dad I can be."

What does being a South Carolina man through and through, born, raised and living here, mean to you? [DR] "It means everything to me, that's why I still live here. I can live anywhere else I want. I've worked

hard enough and financially enough to live anywhere. I live in Charleston, because it's my favorite place in the world. Being in this community has made me who I am."

What is your connection to Hilton Head Island? [DR] "I've had so many great times there, and so many great friends. Hilton Head has always been part of my career, back playing at the Old Post Office in the late '80s and early '90s. We actually played the very last show there. During the summer, we used to play in Hilton Head every four weeks or so. You knew it was going to be a great show and a sellout." LL



DARIUS TALKS TOURNAMENT

Rock/country artist Darius Rucker has been playing golf his entire life. The 6.5 handicapper loves the sport and loves sharing his passion for it with others.

After one of the annual Hootie & the Blowfish Monday After the Masters Celebrity Pro-Am golf tournaments in Myrtle Beach ended eight or so years ago, he was approached about hosting a local golf tournament on Hilton Head for female collegians. Why not? His tournament, which he will host for the 24th time this spring, is highly successful and funds raised benefit children's educational opportunities and junior golf programs in the Palmetto State.

Here are some of Rucker's thoughts about hosting the Darius Rucker Intercollegiate golf tournament:

"If we were going to do that tournament, the best place would be Hilton Head," he said. "When we contacted Long Cove, which has one of the best golf courses in the country, they said 'Yes, we would love to host,' and for us it was a no-brainer, so we ran with it. It's amazing to me how big it's gotten. When I go around the country, everyone asks me, 'Can I come?'" It's becoming one of the top golf tournaments in the country. A lot of people talk about how much they love the concert. How many tournaments do they go to where they can see a concert? I think I've turned so many lady golfers into country fans."

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Young heart attack victim shares story to raise awareness

STORY BY ROBYN PASSANTE, PHOTOGRAPHY BY ABBIE RODEN

LANDON PEACOCK IS ABOUT AS FAR FROM A TYPICAL HEART ATTACK SURVIVOR AS YOU CAN IMAGINE.

His brush with death came at age 21 on Christmas morning, after months of intermittent chest pains that the health-conscious college student who'd run two half marathons that year couldn't ever seem to explain.

"It was really scary," Peacock says of being rushed to the hospital that holiday, where surgeons found and repaired a 90 percent blockage in his LAD artery. It took another month for doctors to figure out what had caused it: a blood clot formed through an autoimmune disease Peacock was diagnosed with called Anti-Phospholipid Syndrome. He was placed on blood thinners, which he will likely have to take for the rest of his life.

Now 28 and living in New York City, Peacock has been named the Open Your



THE HEART OF IT Landon Peacock has been named the 2017-2018 Open Your Heart Campaign chair.





Heart Ball 2018

The 2017-2018 Southern Coast Heart Ball will be held Feb. 3 at the Westin Hilton Head Island Resort & Spa. Limited ticket sales are available via the website: SouthernCoastHeartBall.org

Heart Campaign chair for the 2017-2018 Southern Coast Heart Ball. It's a big job for someone so far from Hilton Head, but he is managing to widen the scope of the campaign far beyond the Lowcountry by reaching out to his colleagues and friends in the city to ask for donations.

The Open Your Heart Chair is an important part of the Southern Coast Heart Ball, says Carla Raines, the development director for the American Heart Association's Southern Coast region.

"Not everyone can attend the Heart Ball, so it's a way everyone can participate," she says of the fundraising campaign that aims to collect donations totaling at least \$60,000 to add to the Heart Ball's overall \$200,000 goal.

A tax-deductible donation of \$50 or more gets the donor an ornament placed on a Healing Hearts Tree at the Heart Ball. Each ornament bears the name of someone who has been impacted by heart disease or stroke, and the ornaments are mailed to the donors after the event on Feb. 3, 2018. Dr. Terri Hubbard and Dr. Atul M. Gupta are chairing the event itself, which will include live and silent auctions, dinner, dancing and much more - including a brief video about Peacock's story and a few words by the young man.

Peacock says being chair of the Open Your Heart Campaign is an honor, and the perfect outlet for his philanthropic - and gratefully healthy - heart

"I've always wanted to do this but didn't have the time to devote to it until this year," he says. His parents, Warner and Mary Kaye Peacock, have long been involved in the local American Heart Association's efforts, in large part because the association's focus on heart issues hit so close to home.

Raines is hoping that sharing Peacock's story will make the issue of heart disease awareness and prevention hit close to home for many others as well.

"When you're personally connected to the mission, you'll become invested" in a way that is less likely if it's something you can't relate to, Raines says. And Peacock's scary story with a happy ending is a great way for friends and community members to be drawn into the American Heart Association's efforts and make a real difference.

That's exactly what Peacock is hoping for too.

"I'm glad that I'm bringing my story to this event to raise awareness," he says. "We're gonna do the most this year than we've ever done. It looks like a record-breaking year." LL

CARDIAC ARREST VS. HEART ATTACK:

PEOPLE OFTEN USE THESE TERMS INTERCHANGEABLY, BUT THEY ARE NOT THE SAME.

CARDIAC ARREST is an "ELECTRICAL" problem.

Cardiac arrest occurs when the heart malfunctions and stops beating unexpectedly. It is triggered by an electrical malfunction in the heart that causes an irregular heartbeat (arrhythmia). With its pumping action disrupted, the heart cannot pump blood to the brain, lungs and other organs.

WHAT HAPPENS Seconds later, a person becomes unresponsive, is not breathing or is only gasping. Death occurs within minutes if the victim does not receive treatment.

WHAT TO DO Cardiac arrest can be reversible in some victims if it's treated within a few minutes.

- [1] First, call 9-1-1 and start CPR right away.
- [2] Then, if an Automated External Defibrillator (AED) is available, use it as soon as possible.
- [3] If two people are available to help, one should begin CPR immediately while the other calls 9-1-1 and finds an AED.

A HEART ATTACK is a "CIRCULATION" problem.

A heart attack occurs when blood flow to the heart is blocked. A blocked artery prevents oxygen-rich blood from reaching a section of the heart. If the blocked artery is not reopened guickly, the part of the heart normally nourished by that artery begins to die.

WHAT HAPPENS Symptoms of a heart attack may be immediate and may include intense discomfort in the chest or other areas of the upper body, shortness of breath, cold sweats, and/or nausea/vomiting. More often, though, symptoms start slowly and persist for hours, days or weeks before a heart attack. Unlike with cardiac arrest, the heart usually does not stop beating during a heart attack. The longer the person goes without treatment, the greater the damage. The heart attack symptoms in women can be different than men (shortness of breath, nausea/vomiting, and back or jaw pain).

WHAT TO DO Even if you're not sure it's a heart attack, call 9-1-1 or your emergency response number. Every minute matters! It's best to call EMS to get to the emergency room right away. Emergency medical services staff can begin treatment when they arrive - up to an hour sooner than if someone gets to the hospital by car. EMS staff are also trained to revive someone whose heart has stopped. Patients with chest pain who arrive by ambulance usually receive faster treatment at the hospital, too.



What is THE LINK?

Most heart attacks do not lead to cardiac arrest. But when cardiac arrest occurs, heart attack is a common cause. Other conditions may also disrupt the heart's rhythm and lead to cardiac arrest.

Source: American Heart Association



SOUTH CAROLINA | PEACOCK AUTO MALL, PEACOCK COLLISION CENTER AND WELLNESS INSTITUTE IN BLUFFTON AND JAGUAR LAND ROVER ON 1-26 IN COLUMBIA

SAVANNAH | ALFA, FIAT, VOLKSWAGEN AND HYUNDAI ON CORNER OF EISENHOWER AND ABERCORN FLORIDA | FORD IN WINTER PARK/MAITLAND AND SUBARU IN SOUTH ORLANDO



GIVING BACK Jessie McCollough is a volunteer for the Southern Coast Heart Ball, which is set for Feb. 3 at the Westin Hilton Head Island Resort & Spa.

You have to listen to your body'



Jessie's favorites

Local restaurants: Redfish, Santa Fe, Sunset Grille

Healthy meal: Salmon with butternut squash noodles and a spinach salad

Charity: The American Heart Association and the Thornwell Home for Children in Clinton

Fun family fact: Jessie is the fourth generation of Jessies. Her daughter is the fifth and granddaughter the sixth.

Favorite movie: "Love Story"

HILTON HEAD WOMAN RAISING AWARENESS FOR HEART HEALTH FOLLOWING HEALTH SCARE

STORY BY AMY BREDESON + PHOTOGRAPHY BY MARK STAFF

In July 2017, Hilton Head Island resident Jessie McCollough began experiencing nausea and fatigue. She could feel her chest tightening, and her arms went numb.

After about a week of these symptoms, McCollough's husband, Alan, encouraged her to call her doctor to be on the safe side. Jessie, 66, and Alan were in Atlanta at the time and were getting ready to make the five-hour drive back to Hilton Head.

Jessie called her doctor, who asked her a few questions and told her to go to the emergency room right away. She was seen by a cardiologist and scheduled for an angioplasty the next morning.

The procedure showed a 97 percent blockage in her right coronary artery, but thankfully she had not had a heart attack.

"I think the takeaway from my story is you have to listen to your body," Jessie said. "Thank goodness I did go and I did get checked out. And thank goodness they were able to do the procedure."

After the angioplasty, Jessie stayed in the hospital for one night and has had no ill effects from the procedure. Her lifestyle has not changed, except for a few medications she now takes and some cardiac rehabilitation she participated in at Hilton Head Hospital. She admitted that she could do better in the exercise department, but she has always eaten a healthy diet.

With elevated cholesterol levels and a family history of heart disease, Jessie had been under the care of a cardiologist for years. She had tried every statin on the market for her cholesterol, but her body just could not handle the medications.

Jessie's mother died of a heart attack at age 51 in 1982. Medicine has come a long way since then, and Jessie is thankful for that. She can't say enough about how wonderful her healthcare has been.

"Our medical expertise today is amazing," Jessie said. "I think we should be very thankful in this country that we have the opportunity to walk into a hospital and literally be taken care of."

The McColloughs have two grown daughters, one granddaughter and a friendly schnauzer named Pippa.

Jessie is looking forward to volunteering at the Southern Coast Heart Ball, which will benefit the American Heart Association and the American Stroke Association. The event is planned for Feb. 3 at the Westin Hilton Head Island Resort & Spa.

Jessie has been involved in the American Heart Association for years. When she lived in Richmond, Va., she chaired committees for their gala. She and Alan have attended the Hilton Head event the past few years, and this year she will help set up before the event.

"It's a nice way to give back to the community and to the Heart Association," Jessie said. "I feel very lucky to be here." LL

SHORT & SWEAT:

6 BENEFITS OF HIGH INTENSITY INTERVAL TRAINING (HIIT)

STORY BY JEN EDWARDS PHOTOGRAPHY BY MIKE RITTERBECK



Jen Edwards has 20 years of experience as an AFAA certified fitness trainer, and is the creator and owner of SWEAT Boot Camp in Hilton Head and Bluffton. She has also developed and released two DVDs nationwide, and has a Virtual SWEAT Boot Camp program that reaches clients worldwide. Edwards holds a Master of Science degree in professional counseling. She can be reached at 843-415-1665 or through the SWEAT Fitness Facebook page, www.facebook.com/readysetsweat.

High Intensity Interval Training (HIIT) is a fitness training concept that alternates bursts of intense exercise (think breathless, gasping-for-air sprints) with less intense recovery periods (like walking or coming to a complete stop). This technique has gained popularity in recent years due to its many benefits. If you're not currently HIITing, here are 6 reasons why you should:

[1] You can burn more calories in less time. The intensity of the exercises kicks your body's calorie-burn into high gear. As little as 15-30 minutes of HIIT training will fatigue your muscles and leave you dripping with sweat. In fact, studies have shown that 15 minutes of HIIT can burn as many calories as an hour of walking on the treadmill.



Lynsey Rini works as a market business development manager at Hilton Head Regional Healthcare. A self-proclaimed "cardio girl," she enjoys running, playing tennis and walking her two German Shepherds. When she's not sweating, you can find her curled up with a good book.

[2] You'll continue to burn more fat and calories after your HIIT session. Due to the intensity, your body needs to work harder to repair and recover after a maximum effort workout. This repair cycle keeps your metabolism revved for up to 24 hours after you've stopped exercising. So, you could be sitting at your computer or reading a magazine hours after your workout and still be burning calories at an elevated rate.

[3] You don't need any special equipment or location for HIIT. Some of the best interval training workouts use only your own bodyweight and your wrist watch (or timer app). For instance, a combination of squat jumps, lunges and high knee runs can get the job done absolutely anywhere.

[4] It strengthens a very important muscle - your heart. With HIIT you are pushing your body to its anaerobic limit, that place where your heart is pounding out of your chest and you can't speak. The short duration of each interval allows you to get to that uncomfortable place because it's followed with a rest. Like any other muscle, your heart will strengthen as a result of this exertion.

[5] HIIT is challenging and effective for all levels. Whether you're a beginner exerciser or an elite athlete, the goal of a HIIT workout is the same: to push to YOUR maximum intensity. A beginner performing squat jumps may not squat as low, jump as high or move as quickly as an advanced exerciser, but as long as they are working at their personal best they will experience the same benefits.

[6] It reduces workout boredom. Steady-state cardio like an hour of walking or jogging can be boring at times. With HIIT, the variety of the exercises and the constant changes in intensity keep the workouts interesting and enjoyable. You can play around with different interval times and drills each session so no two workouts are ever the same.

THE WORKOUT:

10-MINUTE JARVIS GREEK PARK HIIT WORKOUT

Jarvis Creek Park is located on the north end of Hilton Head Island, off of William Hilton Parkway. There are many areas of the park that are ideal for a HIIT workout including a fitness trail, fishing dock, grass field and paved trails. Complete each exercise for 50 seconds of intense effort, followed by a walk or light jog to the next exercise. Go through the circuit twice.

TRY THIS:

1. FIELD SHUFFLES Shuffle (or side step) at your fastest pace back and forth on the grass field. Be sure to keep your chest up and knees bent as you move to the side.

*Recover by walking or jogging to the Fitness Trail.





TRY THIS:

2. FITNESS TRAIL HURDLE **HOPS** Stand facing the hurdle bars. Swing your arms and hop with 2 feet to the other side. Turn around and hop back. Continue this pattern for the duration of the interval. *Recover by walking or

jogging to the dock.

TRY THIS:

3. SPEED JUMPING JACKS ON THE DOCK Perform jumping jacks as fast as you can. Focus on keeping your core engaged and your arms strong as you reach over your head. *Recover by walking or jogging to sidewalk.



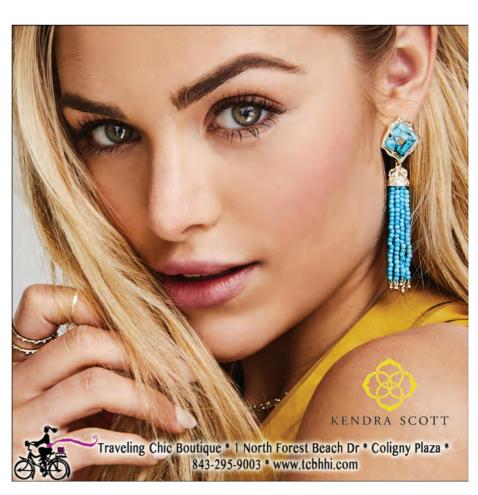


TRY THIS:

4. SIDEWALK TRAVELING SQUAT JUMPS Swing your arms and propel your body forward into a squat position. Continue traveling with this drill for the entire 50 seconds.

*Recover by walking or jogging back to the field to repeat the circuit. ${\it LL}$







How to practice self love

LOVE CAN BE DEFINED IN MANY WAYS. THE ANCIENT GREEKS DISTINGUISHED AT LEAST SIX DIFFERENT WAYS HOW THE WORD CAN BE USED.

STORY BY BECCA EDWARDS

Becca Edwards is a wellness professional, freelance writer and owner of b.e.WELL+b.e.CREATIVE (bewellbecreative.com).

Eros, or sexual passion; philia, or deep friendship; ludus, or playful love; agape, or love for everyone; pragma, or long-standing love; and perhaps the one we must remember daily, philautia, or love of the self. Here are some simple tips for giving yourself the hug you deserve.

Ask yourself, "What do I really want?" It is easy to let life live itself without you actually living it. Pick one or two adjectives you would want people to use to describe you. Commit to these adjectives, setting small, medium and long-range goals that help you embody each word.

If you would like to be creative and athletic, you do not already need to be an artist or marathon runner to achieve both adjectives. Instead, envision yourself doing creative and active things. The more you visualize, the more you will start to do, and the more you do, the more you will become your envisioned self. This chain reaction causes people to have a more positive self image and, therefore, a better outlook on life.

Nourish yourself inside and out Food really does affect our mood. Foods high in B vitamins (such as mussels and leafy greens), lycopene (cherry tomatoes) and omega-3 fatty acids (eggs) help elevate and energize us. Conversely, non-whole foods that contain artificial

ingredients and sugar often promote attention disorders, anxiety and even depression.

Treat yourself at least once a week to something that makes you feel more radiant. Save money and buy a three-hour massage package that you can spread out by dividing into six 30-minute sessions to enjoy over the course of two months. Or, make yourself a pair of earrings that you call your happy earrings and wear them to lighten your mood. The options are endless.

Take time to look inward This, too, has limitless possibilities. Some people like to meditate, even if it's five minutes a day. Others prefer combining meditation and movement, like walking or yoga. Take a few minutes to think about what you are grateful for before going to bed. Introspection and connecting with a place of calm will activate your parasympathetic nervous system, taking you out of fight or flight mode and into a space of caring and appreciating all that you are and all that you have. LL

When I founded my firm in 2010, everyone told me that I had to decide if was going to be in the real estate business or the rental business.

To which I replied, 'Why?'

— Beverly Serral, just appointed to the Forbes Real Estate Council and photographed at the Beverly Serral Signature Rental at 11 Black Tern, Sea Pines





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BRAVOPIANO!

The Hilton Head International Piano Competition is thrilled to announce a new and exciting addition to its schedule – **BravoPiano! ... a Festival from Bach to Brubeck.** Debuting March 8-12, 2018, this innovative festival will spotlight outstanding former prize winners of our competitions, as well as other world-famous pianists, as they perform solo recitals, chamber music programs, and concerti with the Hilton Head Symphony Orchestra.

Especially exciting is the introduction of a jazz thread throughout the festival. A presentation by Dr. Keller Coker, Dean of the New School for Jazz and Contemporary Music, will help us understand the various types of jazz and the many interconnections with classical music. Also, An Evening of Jazz with the Christian Sands Trio will take place at the Westin Hilton Head Island Resort & Spa.

The Festival opens at the Hilton Head Island Resort and Spa with Steven Lin playing a recital that includes Mendelssohn's *Rondo Capriccioso*, Debussy's *Children's Corner*, Gershwin tunes, Chopin's *Ballade No.1*, Bach's *French Overture*, and Liszt's *Reminiscences de Don Juan*. The concert will be followed by a dessert reception.

The grand finale of the festival will be held at First Presbyterian Church featuring our own Hilton Head Symphony Orchestra, under the baton of John Morris Russell, with guest artists playing piano concertos by Mozart (for two pianos!), Ravel and Gershwin.

BravoPiano! promises to bring a variety of beautiful music, a myriad of talent, and fabulous new experiences to our HHIPC audiences.

See you at the Festival!

The introduction of BravoPiano! adds a third year to the rotation for the Hilton Head International Piano Competition. Our next competition for pianists 18-30, will be in March of 2019, followed in the next year, 2020, by the competition featuring pianists 13-17. Then, BravoPiano! will return in the third year of the sequence in 2021.

THURSDAY. MARCH 8

Opening Recital and Reception, Steven Lin (2012 HHIPC 3rd Prize) Westin Hilton Head Island Resort and Spa 7:30 PM \$40



STEVEN LIN – Triple award winner of the 2012 Hilton Head International Piano Competition • "His tone was unfailingly beautiful, elegantly refined in legato lines." – The Baltimore Sun

FRIDAY, MARCH 9

Presentation all about JAZZ by Dr. Keller Coker,
Dean The New School for Jazz and
Contemporary Music (NYC)
The Jazz Corner
2 PM \$20



DR. KELLER COKER – Dean of the New School for Jazz and Contemporary Music. Dr. Coker is a jazz trombonist, composer, and arranger, and holds degrees in both classical and jazz. He has played with The Temptations, Four Tops and Smokey Robinson and has also performed with The Duke Ellington Orchestra, and The Jimmy Dorsey Orchestra

FRIDAY, MARCH 9

Recital, Elliot Wuu (2015 HHIPC 1st Prize)

All Saints Episcopal Church
7:30 PM \$20



ELLIOT WUU – First prize winner of the 2015 Hilton Head International Piano Competition; a 2017 Gilmore Young Artist ◆ "Exuberant one moment, calm and introspective the next, Wuu had the goods to deliver." – Chicago Music Report

SATURDAY, MARCH 10

Recital, Charlie Albright (2007 HHIPC 3rd Prize)
All Saints Episcopal Church
2 PM \$20



CHARLIE ALBRIGHT – Third Prize winner of the 2007 Hilton Head International Piano Competition; a 2010 Gilmore Young Artist; and a master of improvisation and composition • "Riveting, fun and exhilarating." – Boston Musical Intelligencer

SATURDAY, MARCH 10

Chamber Music Concert, Fei-Fei Dong (2012 HHIPC Medalist) All Saints Episcopal Church 7:30 PM \$20



FEI-FEI DONG – Medalist at the 2012 Hilton Head International Piano Competition; Finalist at the 2013 Van Cliburn International Piano Competition • "Pure poetry." – The Spokesman Review (Spokane, WA)

SUNDAY, MARCH 11

Brunch with JMR, Keller Coker, Jon Kimura Parker - Connections between classical and jazz Dockside Restaurant 12 NOON \$30



JOHN MORRIS RUSSELL – Consistently winning international praise for his extraordinary music—making and visionary leadership, John Morris Russell is in his sixth season as Music Director of the Hilton Head Symphony Orchestra and conductor of the prestigious Hilton Head International Piano Competition.

SUNDAY, MARCH 11

Evening of Jazz with the Christian Sands Trio
Westin Hilton Head Island Resort and Spa
6 PM Dinner and Jazz Trio \$80
7:30 PM Jazz Trio Only \$35



CHRISTIAN SANDS – Five time Grammy nominee and Steinway Artist, Christian Sands includes performances with the legendary Oscar Peterson, Dr. Billy Taylor, Wynton Marsalis, and Christian McBride on his resume • "Sands is skilled, soulful and melodic throughout." – Noisey

MONDAY, MARCH 12

Brown bag lunch and conversation with past prize winners First Presbyterian Church 12 NOON Free



RAN DANK – First Prize winner of the 2008 Hilton Head International Piano • "Impeccable technical surety...explosive force and triumphant exultation." – The Washington Post

SOYEON KATE LEE – First prize winner of the 2010 Naumburg International Piano Competition • "Huge, richly varied sound, a lively imagination and a firm sense of style." – New York Times

MONDAY, MARCH 12

Final Concert with HHSO, and pianists Charlie Albright, Ran Dank and Soyeon Kate Lee, and Jon Kimura Parker First Presbyterian Church 8 PM \$35 / \$50 / \$65



JON KIMURA PARKER – One of Canada's top classical artists, Jon Kimura Parker is equally at home in classical and jazz genres. He has jammed with Audra McDonald, Bobby McFerrin, and Doc Severinsen

• "Mr. Parker was an insightful, energetic soloist...the audience roared in approval." – The New York Times





← Available at **WORTH (Courtyard Building, HHI)** Available at **KNICKERS** ↑



↑ Available at COCOON Available at TRAVELING CHIC BOUTIQUE →







← Available at **BIRDIE JAMES** Available at **THE BACK DOOR** ↑

local style



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Selina King

Ginny Lovelace

Artistry of adornment

TWO SOUTHERNERS DON'T LOSE THEIR HILTON HEAD STYLE

STORY BY LISA ALLEN

Those with an artistic eye acknowledge that Hilton Head Island fashion has a certain "look." And even for those who move far North, that influence doesn't go away. Two Southern-inspired jewelry lines, one by Selina King, and the other by Ginny Lovelace, are turning old pieces into "Hilton Head new," and capturing attention around the country along the way.

Artistic bloodline

Creative expression always has — and likely always will — surround King.

Her mother owned Crystals N Things on Hilton Head Island, where King grew up. Her father was a jeweler.

King's sister moved to New York City and she followed shortly after high school to attend Parsons School of Design where she earned a degree in fashion design and business. She spent several years representing fashion photographers, moving in the circles of high fashion, shooting for Elle magazine and others.

Today, she and her husband, Gavan Daly, travel between New York, California and Hilton Head. Daly, whose family started the local headlining bluegrass band Lowcountry Boil, is a tattoo artist.

King stepped out on her own in her early 20s, selling vintage clothes at New York's flea markets. She soon was supplying that look for celebrities, magazine models and boutiques around the country. But she realized jewelry was her passion.

"I took apart jewelry and reassembled them into something new. My friends wanted to buy my creations," King said. And that was the beginning. She did her first trunk show on Hilton Head. Soon, she had a devoted following in her hometown.

King went back into fashion styling in New York for a few years, but the death of a close friend made her reassess her direction. Jewelry called to her again.

"It's in my blood. I'm drawn to accessories. I'm good at this. I don't want to be an ordinary jeweler. My goal was to make it myself," she said.

She designed her pieces to fit her nature-loving custom-

"I wanted to design pieces that capture day-to-day life on Hilton Head," King said.

Locally, her work is featured at Birdie James at Shelter Cove Towne Centre.

After successful shows around the country, King is ready to launch her collection to the rest of the world.

She wants her pieces to be comfortable and wearable.

"I want my customers to feel beautiful when they put on one of my pieces," King said.

She said succeeding in New York has proven that. Like the song says, "she can make it anywhere."







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"It's the pace. It pushes you. We've proven that we can make it in New York," King said. "You aren't in cars all of the time. You can meet people and make contacts like nowhere else."

"I make a product that can be passed on. There are a lot of details that determine whether it endures and wears well. You have to love it. I'm always creating."

King and Daly, who have been together for 22 years, visit Hilton Head often.

"I miss the simplicity of the life. We have a little house there. I miss jumping in the car and going to the grocery store. Up here it takes scheduling. I wouldn't be where I am if it wasn't for the great community of Hilton Head."





TIMELESS TREASURES Selina King's pieces are both contemporary and evocative of artifacts unearthed from ancient times.





SAVING MONEY Ginny Lovelace makes pieces of jewelry out of coins collected by her late father.





©PHOTOS BY MARK STAFF

Coin collection made into art

Growing up in Augusta, Ga., Ginny Lovelace watched her father, Thomas Pinckney, revel in his lifelong collection of coins from around the world.

For birthday or Christmas gifts for his daughter, Pinckney made pieces of jewelry out of the coins. As the years passed, Lovelace's father started to ask his family what he should do with his extensive collection. Lovelace who was complimented often on her coin jewelry, had an idea.

"I don't know anything about jewelry," Lovelace said. "I don't even wear a wedding ring. But I loved the coin necklaces. I thought, I've been in marketing all my life, maybe I can do something with Daddy's coins."

That's how Thomas Pinck Coin Jewelry came to be, just two years ago. Lovelace hired a young jewelry artist, Michelle Hishmeh, and they started designing dozens of pieces.

The jewelry is on sale at J Costello Gallery in Red Fish restaurant on

"The surprise was the consignment pieces," said gallery owner Judy Costello. "People bring us coins that have sentimental value and we incorporate their coins into Thomas Pinck designs. That is something that really resonates with people."

Lovelace, who now splits her time between Toronto and Hilton Head, also has a presence in a boutique in Kincardine, Ontario, a Canadian resort town on Lake Huron.

"It's cool to be in two resort towns on water. People are looking for something unique," she said.

Of the dozens of Thomas Pinck designs, 10 to 15 are particularly popular. The beaded pieces employ raw emeralds and sapphires.

"The longer you wear them and add your skins oils, they become more brilliant. They're richer. I saw a person wearing one of the pieces from across the room and it was just stunning," Lovelace said.

Lovelace's father died in April and she's grateful she can carry on his passion, albeit in a new form.

"The story really is my dad," she said. "He sourced all of the coins. This has been something that has connected us. As I sell the pieces, I'm saving his history. I feel like I'm preserving his work. It was fate and karma. It was my dad's idea and my mom's idea. I'm just the dummy in the middle." LL

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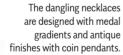




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AIR BORN Founder Ryan Pirkle sits under an Airemos tent at Hilton Head Island High School. Airemos has a licensing contract with Clemson and the University of South Carolina.

Structure puffs up company's image wherever it goes

STORY BY LISA ALLEN + PHOTOGRAPHY BY LLOYD WAINSCOTT



See how this works and additional images online at LocalLifeSC.com

SLEEPING UNDER THE STARS CAN BE APPEALING, BUT NOT WHEN YOU'RE WORKING AS A LOGISTICS CONTRACTOR *IN AFGHANISTAN.*

Bluffton native Ryan Pirkle, 33, spent two years trying to sleep without privacy or comfort and said he knew there had to be a better way. He started investigating the possibility of a bed tent that could collapse to fit into a pack.

Pirkle tried PVC pipes and other materials, until lifelong friend Tyler Smith suggested an inflatable design during a brainstorming session. After a few sewing lessons from his mother, using a \$50 sewing machine, Pirkle went to work.

Still shooting for a bed tent, Pirkle set up a Kickstarter funding site and set a goal of \$20,000.

"Military is a challenging market from a consumer perspective. Tents are very competitive," Pirkle said. His fundraising campaign barely made it to the halfway mark.

"It was a blessing in disguise," he said.

They scaled up the idea from bed-sized tents to 10-by-10 feet. Latching onto the inflatable components used by kite surfers, Pirkle found a "bladder man" in

Since the company changed its focus after six months, orders have poured in, both from companies to private customers.

Pirkle landed a licensing contract with Clemson and the University of South Carolina. Both schools use the tents on the practice sports fields, alumni events and recruitment days. Many are popping up at tailgate parties on football game days.

Airemos also earned business from Disney, MGM, DuPont, Verizon and FSPN

"The structure is their storefront. We create a branded, custom environment. We did a wood grain for a craft brewer. We can do photo quality panels. There is no industrial look to ours. It's an immersive environment." Pirkle said.

Pirkle's marketing challenge is pushing past peoples' perceptions of inflatables.

"There is a big stigma with inflatables. This is not a novelty product. It's not a bounce house or pool toy. A big advantage of our product is that one person can set it up. It's easy and there are no pinched fingers. Easy-up tents are dated."

"We know we have the best product." Pirkle said.

A graduate of Kennesaw State University in Georgia, Pirkle earned a degree in construction management. He knew owning a business was in the cards.

As a young boy, Pirkle didn't just build a tree house, he hired subcontractors and had his own construction crew at age 11. "My parents were always yelling at me because I was always taking things apart. My grandparents just set aside a pile of appliances for me to dissect." Pirkle said.

Eager to give his business the nurturing it needed to grow, Pirkle moved from Charleston to Bluff-

"Too much noise is a bad thing. In Charleston, everyone is coming at you with opinions. Bluffton has a wise population. It has allowed me to see the business as it is. I can step back and build a strong foundation. There are a lot of young people here who are hungry. Charleston is saturated," he added.

The next step was growing the business. With Pirkle as the only employee, Airemos is nearly at its limit.

"People here are groomed to run small businesses," Pirkle said. "We need a sales force. Our next challenge is finding the right people. This is the right spot to grow."

Eventually, he wants to move into custom product design.

"We can scale. If it works for Clemson and USC, then we just go further and further."

His advice to other entrepreneurs?

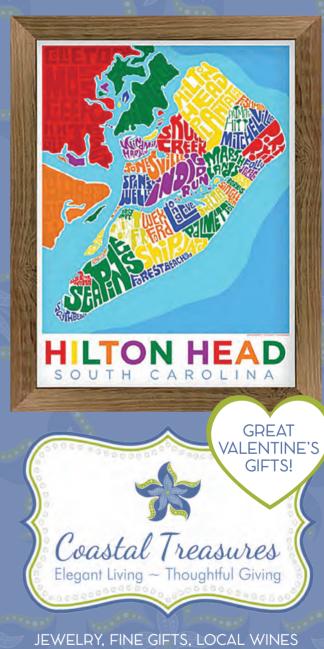
"Trust yourself. A lot of people will tell you a lot of things. Self doubt is the biggest killer of any dream." LL





BUSINESS IS BLOWIN' UP Left: Ben and Annie Andrews of Club Car Hilton Head pause for a photo with Tyler Smith and Ryan Pirkle of Airemos. Right: Airemos tents can customize a tent for any event.

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My name is Scott Martin and I love Aircraft

UP, UP AND AWAY WITH SCOTT MARTIN

STORY BY NANCYLEE HONEY MARSH PHOTO BY LLOYD WAINSCOTT

With blue eyes dancing and happy gestures, pilot Scott Martin quickly demonstrated his zealous love of flying. "Dad was an Air Force pilot and guess I've wanted to fly since I was eight," Martin said.

Martin's dream materialized when he took his first flight lesson at age 18. "Finally," he beamed in recollection, "I'm flying!" The love affair continues as a wondrous thing.

Every minute with Martin reveals another jaw-dropping fact in his amazing flying career. An Air Force Academy graduate, Martin logged 20 years in the Air Force as an F-16 fighter pilot, instructor and test pilot. He spent two years as a F-22 test program manager responsible for planning and executing F-22 developmental flight test programs.

Martin flew 45 combat missions in Southeast Asia. For three years, he was the USAF chief test pilot for precision-guided munitions during their initial development. Was there ever a hint of fear? "Never. I'm not afraid of anything," Martin said confidently. "The most important aspect of flying is knowledge and respect for the machine and its capabilities. There is no room in flying for complacency. It's impossible to know too much about a plane."

Matin continued, "My dad had a favorite quote hanging on the wall which sums it up, 'Aviation in itself is not inherently dangerous, but to a greater degree than the sea, it is unforgiving of any carelessness, incapacity or neglect."





Martin has served as the lead project pilot since 2008 for Gulfstream GVII products, which includes G500 and G600 models. The twin-engine planes can carry 11 to 18 passengers.

Martin also joined Wright Brothers Aeroplane Co. of Dayton as a test pilot in 2003. He was on a team that rebuilt the Wright brothers' original aircraft and recreated their research and flying experiences. The research included flying replicas of their gliders.

Martin said he always had an interest in early aviation and the World War II generation to the point where he purchased a 450-horsepower 1943 PT-13 Stearman. "Flying a Stearman creates a fourth dimension of unrestrained movement. Mechanically simple, it is the puppy dog of airplanes and is flown solely by vision and feel. The most difficult part is landing it, as the tail wants to flip around," Martin said with a laugh.

Constantly testing reality, Martin said he's working at his dream job at Gulfstream. "Witnessing the increased technology and capacity of today's aircraft is stimulating. Watching a plane develop from the ground up is amazing," Martin said. "The safest place to be today is in a modern plane, since all situations have been studied and addressed. The G650 pilot-friendly plane is so much fun. I never want to put it in autopilot. I just want to fly it. LL

Things Martin loves

Who are your heroes? "My hero is my dad. Next to him is Neil Armstrong, I had the pleasure of meeting and talking with him. He was the real thing."

How do you unwind? "Hop in my Stearman for a flight."

What gratifies you? "Seeing people flying farther, more comfortably and the world continuing to shrink."

Name one of your philosophies: "No one should be afraid of accomplishing anything. Never close doors and never let anyone tell you you cannot do something."



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My name is Charles Mistele and I love Classic Cars & Boats

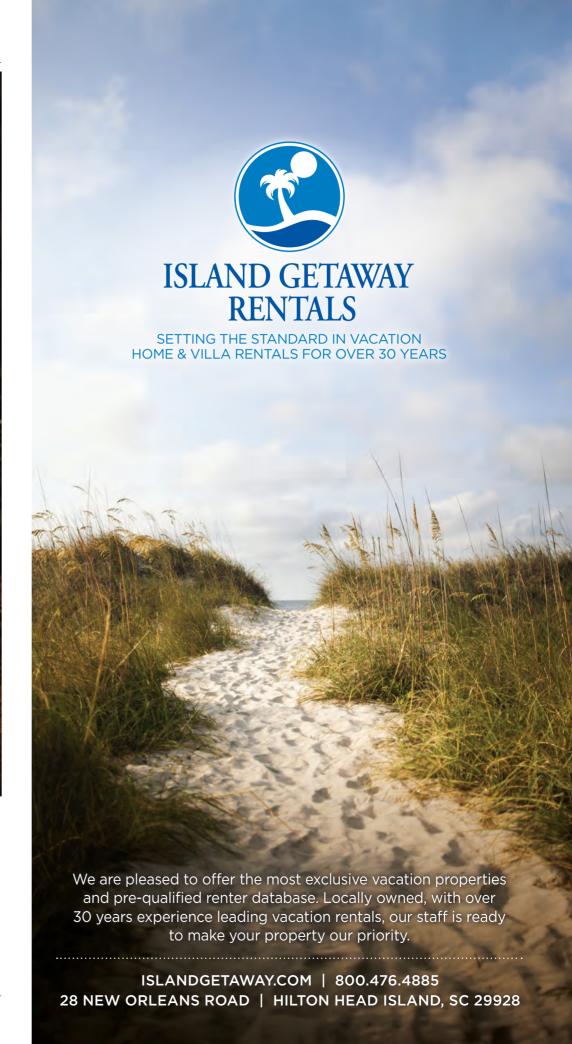
STORY BY BARRY KAUFMAN + PHOTOS BY LLOYD WAINSCOTT

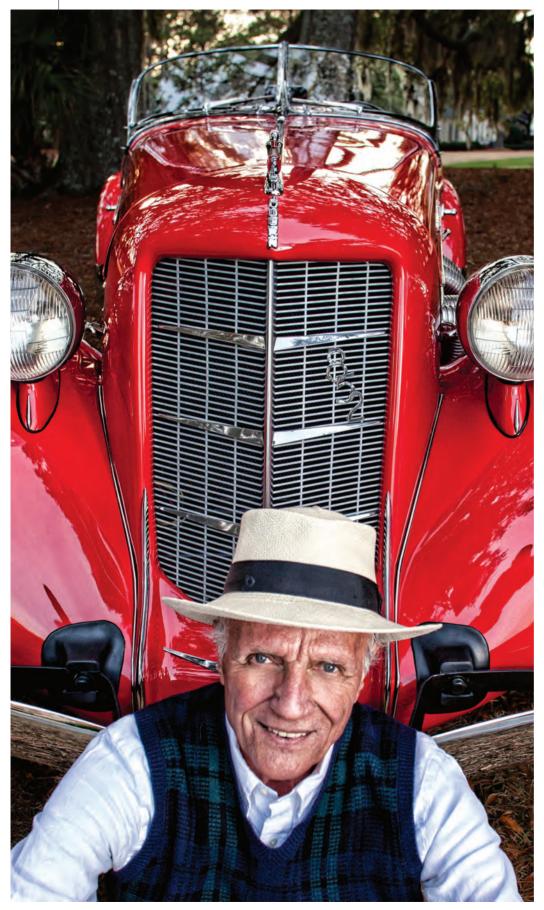
On March 20, 1931, the Miss America IX became the first boat to hit triple-digit speed when it reached 102.256 mph on Florida's Indian River. It was piloted by its legendary owner Gar Wood.

Looking at her now, with her brown-and-blue hull lacquered to a brilliant shine, the forest of exhaust pipes hinting at the immense horsepower below deck, she looks like she hasn't slowed down a bit in the intervening 86-odd years. If anything, she looks like she may have gained a step.



Charles Mistele is the proud owner of Miss America IX.





HOT WHEELS Charles Mistele with his 1936 Auburn Boattail Speedster. The car has won several awards.

The fact is, Miss America IX can still slice through the waves just as she did in her glory days, thanks to decades of effort on the part of Charles Mistele. But should you think of this iconic boat as a restoration project, Mistele will be quick to correct you.

"When you restore an antique boat or car, you can restore it many times," he said. "But you can only preserve it once."

Under the auspices of professional restorer Bill Morgan, Miss America IX has undergone significant historical reconstruction since Mistele first discovered what remained of her rotting away on the back of a flatbed truck in his native Michigan. The result is a boat that maintains the original's sleek lines and old-school styling, with a slight technological boost.

"We had to replace the bottom 12 years ago," said Mistele. "When you hit 100 mph in a boat with wood that was put on it in 1930, you're taking your life in your hands."

As each plank was pulled off, it was duplicated in fiberglass. The old Packard engines were replaced with Chevrolet 427s that were semi-anonymously donated by General Motors. In short, it's the boat Gar Wood would have built, if he could have.

An appreciation for old-school craftsmanship has defined Mistele's collection, which many regular Hilton Head Island Concours d'Elegance attendees know quite well. And it all started with a single car, purchased from his father Harold.

"My father was not a collector. He was a hoarder," Mistele said with a laugh. The Mistele family's Detroit roots run deep, beginning when Mistele's great-great-grandfather went to Michigan to work in the automobile industry. The family had built Mistele Coal & Oil Co. powering the greater Detroit area for generations and allowing the older Mistele to amass a large collection of vintage and antique cars. "My mother thought he had 16. He had 26," Mistele said.

At one point, an argument between Mistele's parents led to an ultimatum: Dad had to sell two of the cars. "When he called me 'Charlie,' I knew he'd been doing deep thinking. Mistele recalled. He'd say, 'Charlie I've been thinking about your future. I think you need to diversify investments you have... I think you need a classic car.'"

Mistele obliged and bought a 1936 Auburn Boattail Speedster, one of the few cars in private hands and one that has graced many magazine covers in its time. During its first trip to the Concours d'Elegance, the car captured the People's Choice awards with more than half the votes.

The Speedster car shares space in a Bluffton garage with a 1955 MG TF that Mistele bought for his wife. With the sale of a 1928 443 Roadster, that will bring Mistele's collection of cars down from a peak of five to two.

"I wasn't as crazy as my father," he said. "I like the cars from the classic era. . . . Designers had a free hand to design whatever in the world they wanted."



Things Mistele loves

Who are your heroes? "My hero is my dad."

Building his dream house: "That's kind of a full-time job. My wife is an interior designer. I'll be 75 in May, so this is kind of our last hurrah. And why not?"

Living in the Lowcountry: "When I drive across the bridge onto Hilton Head in the morning, and the sun is at a certain angle, the water, with the breeze on it, has little itty bitty waves. Every one of those has a sparkle of light on it and it's like looking at diamonds dancing on the water."

Helping dreams come true: Mistele found out one of the volunteers at the Sunnyland Antique Boat Festival had stage 4 cancer and was not expecting to be back the following year. The volunteer's bucket list included a boat ride on Miss America IX. Mistele cut him a deal. "I said, 9 a.m. Friday, you be on dock, we're going to go for a ride. Next year. I'm committing to be here next year. You commit to be here." That volunteer did indeed meet Mistele next year for the ride of his life.



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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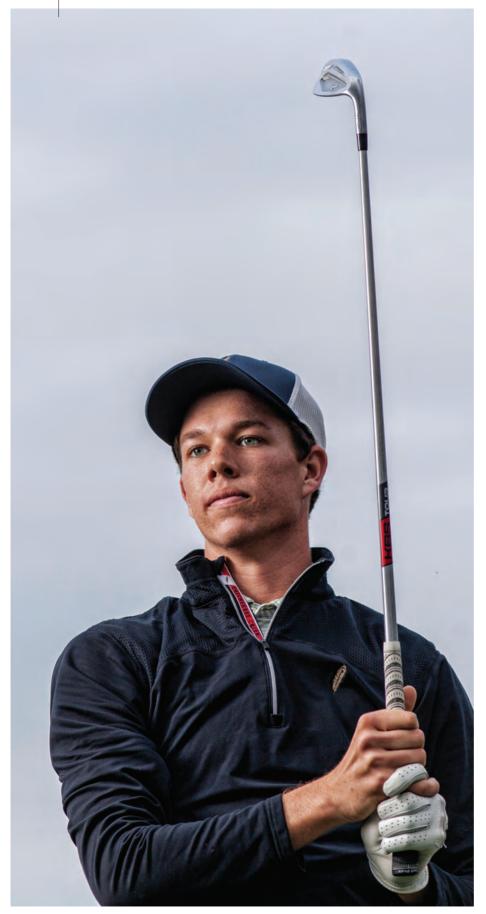
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UP TO PAR Jonathan Sundstrom won the Hilton Head Amateur and placed third in the Hilton Head Open.

My name is.Jonathan Sundstrom and I love Golf

STORY BY BARRY KAUFMAN
PHOTOS BY LLOYD WAINSCOTT

Odds are, you can't throw a 9-iron in the Lowcountry without hitting at least three people who love golf. (Not that you should throw your clubs - trust us, the marshals frown on that.) But for local Jonathan Sundstrom, golf goes beyond something he simply loves. It's deeper than that, something that has profoundly shaped his life.

"It started for me hanging out at the course after school when I was in high school and being kind of raised by the golfers," he said. "It just became more of a lifestyle than a game."

And with impressive performances at last year's Hilton Head Amateur Golf Championship and the Hilton Head Open, it's easy to see the results of all those sleepless nights. "The win at Hilton Head Am was pretty sweet," Sundstrom said. "That was my first real tournament. . . it felt good, especially getting it done down the stretch."

It would be technically inaccurate to say that Sundstrom had been born with a golf club in his hand. In fact, the Orlando, Fla., native waited until he was 6 before he first picked up the game. A multi-sport talent during his younger years, Sundstrom, began to narrow his focus on golf during the last two years of high school. In those vears, his talent flourished, and he was named a All-Metro Conference selection at Dr. Phillips High School. "It kept me up at night - it's all I ever wanted to do." he said.

His obvious skill and deep passion for the game allowed him to play golf at Coker College in Hartsville. During his freshman year, he played 26 rounds, averaging a score of 77.4. He improved to 72.26 the next year in 10 events, including one top-10 finish. But more than that, his time at Coker introduced him to a whole new world.

"I never really left Orlando, or even the town I grew up in," he said. "I went up to Coker and it was this huge eye-opening experience where there was a different way of life other than traffic and lots of people."

Still, small-town Hartsville felt a little too small for a young man used to the endless flow of tourists that is Orlando, and he found a happy medium when he transferred to USCB. "This was the best of both worlds. Not too big, not too small....it's the most beautiful place I've ever seen. Every golf course you play around here is amazing. I love how golf is a big part of the lifestyle around here," Sundstrom said.

Now with a prestige win under his belt, Sundstrom is pursuing a degree in business management while keeping his eye on the prize. "The standard path is a year on the Web. com Tour. There are a million different ways to get to the Web.com Tour, but obviously the ultimate goal is to get that PGA Tour card." LL



Things Sundstrom loves

TV favorite: "Me and my girlfriend have re-watched 'The Office' probably 7-8 times on Netflix. I always say I'm going to watch something else and then just end up turning that on." **Dining favorite:** "I spend a lot of time at the Okatie Ale House, but my favorite has to be the Old Bull Tavern in Beaufort. It's a cool spot to hang out. The food is awesome, and the servers are so cool. It's fairly high-end, but everyone is laid back." Other than playing golf: "I grew up wakeboarding. When I go back to Orlando, I wakeboard guite a bit. I haven't been out on the water since I've been here though. A friend of mine just bought a boat - I'm waiting on him to take me out on a deepsea fishing tour."







FAME & FORTUNATE Dan Santorum was recently inducted into the Southern Tennis Hall of Fame in Atlanta. He is also a member of the South Carolina and Middle States halls of fame.

My name is Dan Santorum and I love Tennis

HILTON HEAD RESIDENT LOOKS BACK AT 33-YEAR CAREER AS CEO OF PTR

STORY BY DEAN ROWLAND PHOTOS BY LLOYD WAINSCOTT

Good fortune comes to those who wait - unless you're Dan Santorum, CEO of the Professional Tennis Registry (PTR) on Hilton Head Island. He didn't wait, but he did hesitate. And he had good fortune.

In the early 1980s, he was cruising south with some buddies on Interstate 95, on his way to Jacksonville to see his beloved alma mater Florida play Georgia in football.

"I saw a sign that said Hilton Head 2 miles," the 58-year-old said. "I had never been to Hilton Head and obviously that's where the PTR is located. In those two minutes to get to exit 28 — there was no exit 8 back then — I said, 'No, I'm going to go to Jacksonville, no I'm going to get off here, no I'm going to Jacksonville.' So at the last minute I turned the car to the right and got off."

Prior to that fateful decision, he had communicated with legendary tennis pro Dennis Van der Meer about possible job opportunities, a loose connection that he spontaneously wanted to secure more tightly.

He met with Dennis and his wife, Pat, who have owned and operated the Van der Meer Tennis Academy on the island since 1976.

"'I was just thinking about you," Pat told him. "'I had you and somebody else in mind. Are you interested?' I didn't blink, I just said 'yeah'. That's how I started working for Dennis."



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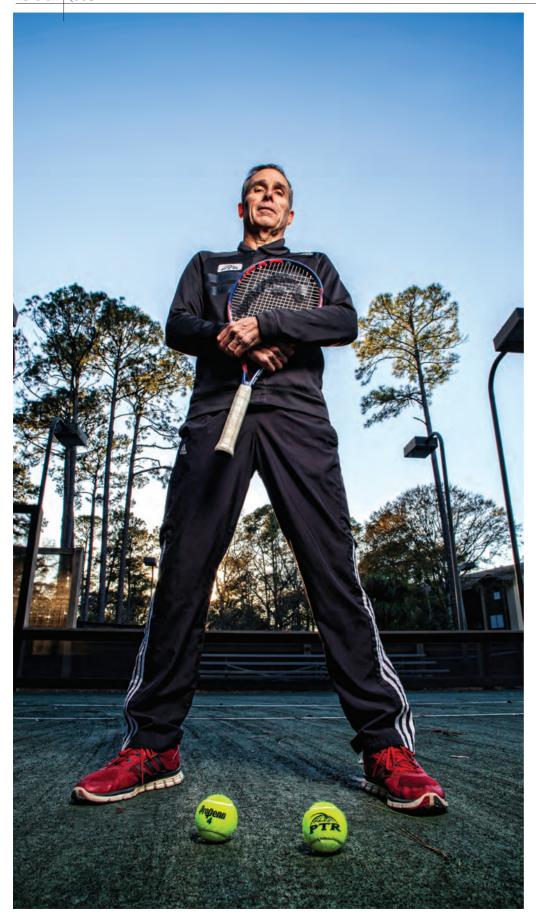
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NET GAINS Since Dan Santorum became CEO, PTR membership has grown from 3,000 members to 16,000.

He worked on the court at the complex, ran the pro shop and traveled the world with Dennis.

"It was a great two years," said the Pennsylvania native, whose brother, Rick, ran for president in 2012. "He's the best tennis teacher that probably ever will be."

One day he walked into Van der Meer's office to deliver a phone message to his boss. Van der Meer was on the phone with the 23rd candidate for the executive director's position of the PTR, which Van der Meer founded in 1976. The guy on the other side of the phone turned him down.

"So I said to him, 'Gee Dennis, I'll give it a try," said Santorum, a Sea Pines resident who played tennis for four years in high school. "He leaned back in his chair and said, 'OK mister, let's see what you can do.' The next day, I became the CEO and have been doing it for 33 years."

What Santorum did was expand the PTR membership of 3,000 members of coaches and teachers in 68 countries in 1984 to more than 16,000 members in 125 countries today.

"When we started out, I guess we were considered an underdog, and to get where we got, you had to fight," Santorum said. "Dennis was a fighter and still is a fighter, and I'm a fighter too

"We weren't the largest global organization of tennis coaches in the world, but now we are by far," Santorum said. "I'm not saying that's because of me. I have a great staff and a great organization to work for."

PTR educates and certifies teaching professionals and coaches around the world as a way to grow the game. Part of their mission has been to diversify the race, ethnic and gender makeup of its membership. Santorum has dedicated much time doing that.

Looking forward, he wants to expand his organization globally and target growth opportunities in developing countries like China and India. He has also been inducted into three halls of fame: the Southern Tennis Hall of Fame. the South Carolina Tennis Hall of Fame and the Middle States Hall of Fame.

And as to his serendipitous good fortune? "I believe God has a plan," he said. "It was God's destiny. Obviously, the guy upstairs said, 'get off at this exit.'" LL



Things Santorum loves

Dan Santorum, CEO of the Professional Tennis Registry, lives with his wife, Missy, on Hilton Head where they raised their three children. Like most longtime locals, he has a host of favorite things to do in the Lowcountry.

Favorite Restaurants? "Fiesta Fresh (great Mexican food, locally owned), Mellow Mushroom (great pizza and salad, locally owned), Truffles (great food, locally owned), Darren Clarke's (great steaks), Flora's (great Italian food, locally owned).

You play tennis weekly. Is there anyone in particular you play with? "Dr. Brian Anderson on the island, some of the pros, friends who come down to visit"

Where do you like to hang out? "Home, restaurants, being with friends"

Favorite TV shows? "Sports and The Crown on Netflix" Santorum met the young boy who plays little Prince Charles at the recent RBC Heritage when he did some interviews for CBS with golfers in his backyard. He got to know him and stated, "He's an unbelievable 10-year-old kid. . . . At Wimbledon, I had dinner with him and his family."

What books are on your nightstand now? "I wouldn't say I'm a huge reader, but I like stuff like Malcolm Gladwell and things that look at life and put it in perspective, a little bit futuristic, life lessons. I read a lot of magazines and

Most memorable moment on the island? "Wow, there's too many. My kids being born, my daughter's wedding here, having Arthur Ashe and Billie Jean King here, working for a guy like Dennis Van der Meer."



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My name is Bob Sulek and I love Chess

STORY BY NANCYLEE HONEY MARSH , PHOTOS BY LLOYD WAINSCOTT

Bob Sulek places a chessboard on a table and is quickly mesmerized with clues to a game he's studied for years.

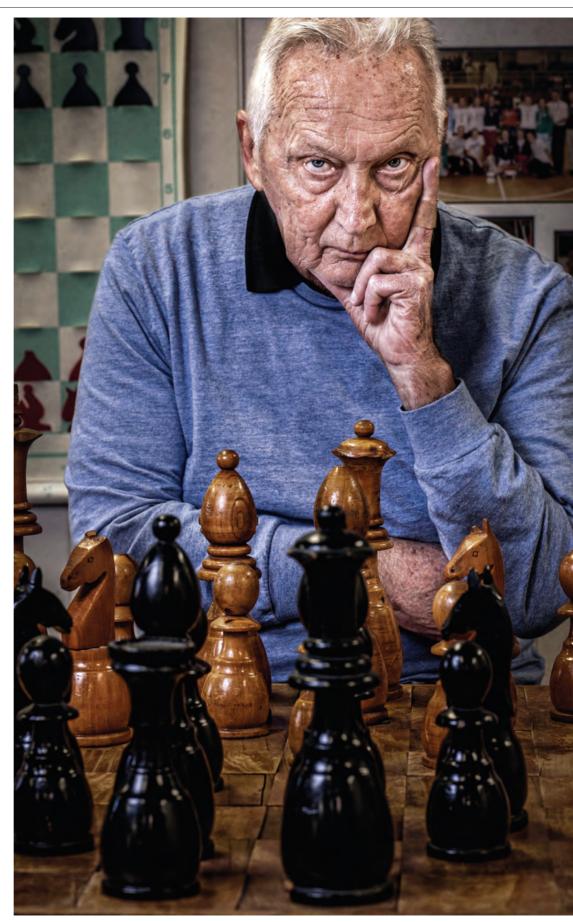
"Knights on the rim, very grim" he says, while moving four fingers to the center of the 64-square board. It's essential to try and control these four central squares for a win. They are considered high ground, as in a strategic point in war."

Sulek started playing chess when he was 8, learning it from his older brother and playing ever since. The tradition was passed down to Sulek's five children, who were taught the sophisticated game as young as ages 3, 4 and 5.

"Growing up in Ohio, our family gathered for board games and conversation," Sulek said. "Not checkers though. No easy victories and certainly no hints. Figure it out. Without all of today's technology, we spent hours studying chess moves."

As a teacher and chairman of the math department at Hilton Head Prep for over 20 years, Sulek coached his chess students to their ninth South Carolina Independent School Association Championship win in 13 years this past November. Over 100 schools participate and Prep was the only team with girls, two who placed in the top five.

"When we play chess during lunch, I ask my students why they made a move, and if they had considered my counter," Sulek said. "They are more likely to understand the strategy when the thought process of a move is challenged. I emphasize the importance of planning three moves ahead. To improve their game and to learn discipline and creativity, I recommend they play with someone better than they are."



CHECKMATE Bob Sulek has led the Hilton Head Prep chess team to nine state championships in 13 years.

Sulek's dedications also include running for 38 years, which he does regardless of weather. Even in Hilton Head's unusual 25-degree January temperatures, Sulek got in his runs.

"His love of beach running has made him something of an icon on Sea Pines beaches," said Nancy, Sulek's wife of 31 years. "Strangers stop him and comment in amazement how many years they have seen him running. It's a true testament to his disciplined and passionate lifestyle. He doesn't slack on anything. He teaches his students — who often write him notes of thanks — life lessons and to always give their best, no matter what they are doing."

Sulek's dedication and thirst to learn also led him to 17 different colleges, including Harvard and Oxford. "I love being a student and hope to go back for a divinity degree," said Sulek, who has masters and doctorate degrees. LL



Things Sulek loves

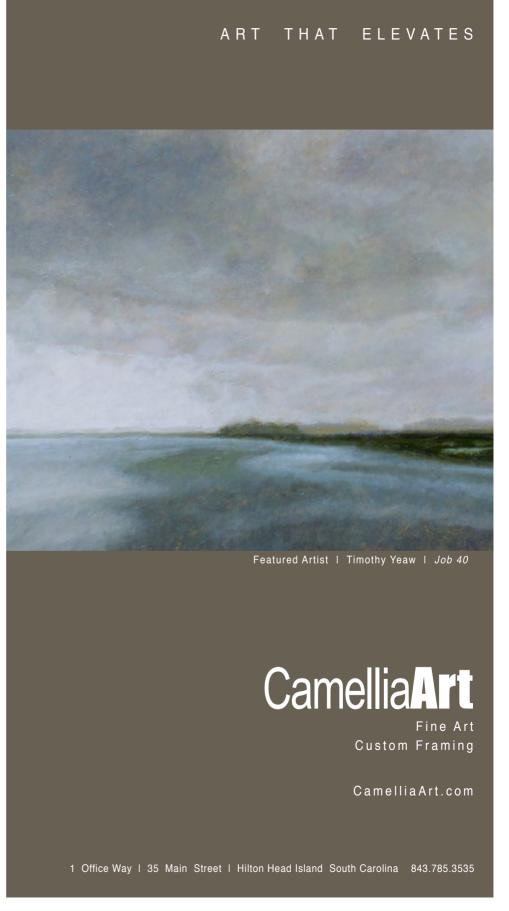
Beneath the Hoop: Being an avid basketball fan and admirer of Coach Bob Knight inspired Sulek to write "Hoosier Honor." The success story focuses on academics rather than the sport. Sulek said he plans to resume writing soon.

Dear to his heart: The charity program called Brian Game, which he founded and is director. More than 450 students have thrived in the Hilton Head Island summer program that has been around for 16 years.

Some day he'd like: A farm with animals where he can walk on his own land.

Milestone number: Sulek celebrates his 50th year as a high school math teacher.

Awards: Honored with 22nd annual Man of the Year award from Presbyterian Men of the Church, presented to outstanding Christian laymen in recognition of service to profession, community and church.



My name is Pat Bellock and I love Cycling

STORY BY BARRY KAUFMAN PHOTOS BY MARK STAFF

If you stand still at any point on Hilton Head Island long enough, odds are you will eventually see Pat Bellock. Perched on her Fuji Carbon Fiber bike, she is a regular fixture on the bike paths and roadways of the island as she zooms from the north end to south end and all points in between. Over the course of the week, in a meandering, ever-changing circuit, she'll rack up around 100 miles on average.

"It sounds like a lot, but it isn't very much actually," she said.

If it sounds like humblebragging, rest assured it isn't. Bellock has been an avid cyclist most of her life, whether pleasure cruising around the island, traveling to take part in cycling events or just sampling the scenery all over the country. It started for her as necessity. As a recent college graduate in Washington D.C., she didn't have a car, so the bike was her sole means of transportation. By the time she made her way to San Diego, she was at home on a bike seat.

"When my kids were little, most of my bike riding was when we were here on vacation," she said. For her family, a vacation on Hilton Head Island meant getting out of the car on arrival and never getting back in until it was time to go home.

But her first foray into serious cycling came six years ago while she was living in Texas. A friend of Bellock's had lost her husband and. wanting to get in shape, asked to start joining in on her cycling ventures.

"We were out riding one day early in the summer in Texas," she said. "And I just said to her, 'You know we have eight months until MS150, let's start training for that."



ENJOYING THE RIDE Pat Bellock has been an avid cyclist most of her life.

Organized by the National MS Society, the MS150 is a 150-mile ride from Houston to Austin held every April. Each year, some 13,000 riders come out to brave the Texas heat and raise millions to fight multiple sclerosis.

"She said, 'You're nuts.' But I told her if we just worked up our mileage every week, by the time it comes around we can easily do 75-80 miles a day." The pair accepted the challenge, and enjoyed every mile.

But then, that's just how Bellock rolls. "It's almost therapy to just get on your bike and ride," she said. "You just get in the zone and let your legs keep peddling around and around. Some people ride with earbuds - I don't do that. One, because it's not safe, but also this is my time to be alone with my thoughts."

That extended ride gave way to several other longer rides. Bellock counts among her favorites New York City's Five Boro Bike Tour. "It's just a riot," Bellock said. "People are riding that in flip-flops and shorts and other people have the full biking gear. You get the full gamut of commitment to this sport."

For her part, Bellock counts herself somewhere in the middle. At 100 miles a week, she's clearly no amateur, but she doesn't consider herself among the serious competitive riders. Ultimately, it comes down to the love of cycling on the island she calls home.

"You get on the bike and it's a rush. It's never the same, even though you're going on the same roads most of the time." LL





Things Pat loves

Tennis - "I love tennis. I'm a 4.0 tennis player. I've been playing since I was a junior in college and I can't remember a time in my adult life I haven't been playing." Earning the Burn - I love to eat good food. That's why I ride 100 miles a week. My bike is what's between me and 300 pounds. But enjoying good food and good wine is very easy to do here on the island."

Reading - An avid reader, Bellock lists her three desert island books as "To Kill a Mockingbird," "I Know Why the Caged Bird Sings" and anything by Pat Conroy. "I've read all of his books. We drove up to Beaufort for his 70th birthday party and he was the most congenial person at a book signing I could imagine. He signed every book and chatted with every person. It was absolutely amazing."











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My name is Franny Gerthoffer and I love Animals

HUMANE ASSOCIATION'S EXECUTIVE DIRECTOR IS PASSIONATE ABOUT RESCUING STRAYS

> STORY BY AMY COYNE BREDESON PHOTOS BY MIKE RITTERBECK

As a teenager, Franny Gerthoffer used to sneak stray puppies into her all-girls Catholic school.

Gerthoffer hid the furry creatures under her jacket and took them into a special room that only student council members could enter.

"We had these privileges where we got into the student council room, where we were not monitored because we were good kids," Gerthoffer said. "I wasn't a good kid because it would give me a place where I could bring animals and hide them."

It's no surprise Gerthoffer ended up working with animals as an adult. Executive director of the Hilton Head Humane Association since 2006, she is still passionate about rescuing strays.

Her doctor said she's in the wrong profession and suggested she quit her job. That was not the solution Gerthoffer wanted to hear. So, she takes medications, uses an inhaler and for the most part stays out of the cat house.

Despite the allergy, Gerthoffer also has a cat at home that, of course, she rescued. She also has five dogs. She generally takes home all the elderly or medically challenged animals because no one else wants them.

Gerthoffer has fond memories of growing up with several dogs and rabbits as pets.

"I just always remember being around animals," Gerthoffer said. "I don't remember ever not having a dog."

Gerthoffer gets her love of animals from her father, who used to bring home strays while she and her siblings were at school. Coincidentally, her husband, Bob "Gert" Gerthoffer, is her perfect match since he has always rescued strays as well.

Originally from Pittsburgh, Gerthoffer moved to Hilton Head in 1991. Prior to taking the job as executive director at the humane association, she was the fitness director at Hilton Head Health for 12 years.

Though she was working with humans at the health institute, animals were never far from her mind. Throughout her time at Hilton Head Health, Gerthoffer volunteered at the association, raising money, cleaning kennels, exercising the dogs, fostering animals and taking care of feral cat colonies.

Gerthoffer also slipped back into her old habit from high school by sneaking strays into her office at Hilton Head Health. She had her own office in the back of the building so she was able to take the animals in without anyone noticing.

But Gerthoffer doesn't just do what she does for the animals. Sure, she loves them and wants to make sure they are all safe, but she also does it because of the rewards.

"They're just so enjoyable to be around," Gerthoffer said. "Every one that comes in, you just instantly fall in love with."

Despite her doctor's insistence on leaving her job at the humane association, Gerthoffer plans to stay as long as possible.

"How many jobs can you go to where you're happy to go to work every day?" Gerthoffer asked. "The animals are grateful... and the time spent with them is always pleasant." LL

Things Franny loves

Book: Anything by James Patterson

TV shows: "Fixer Upper," "Amazing Race," "Big Brother"

Movies: "The Quiet Man" and "Secretariat"

Hobbies: Spending time with her husband and friends, riding her bicycle, and attending the great festivals in Hilton Head Island and Bluffton

Island event: The Hilton Head Island St. Patrick's Day Parade Food: Anything her husband cooks for her (She's a vegetarian, by the way.)

Memory at Hilton Head Humane Association: "When I first started here, a dog named Turbo was here for 10 years and deemed a lifer at the shelter. I just asked, 'Why?' and then went to work. The day she was adopted by a wonderful family - little girl, firefighter father and stay-at-home mother - is something that will forever make me smile."







STAGE PRESENCE Shuvette Colvin's smooth and soulful voice has won over local crowds since the early 1990s.

My name is Shuvette Colvin and I love Music

STORY BY ROBYN PASSANTE PHOTOS BY MARK STAFF

If you're fortunate, you get one great love of your life. Shuvette Colvin, lucky girl, got two.

The first pursued her from the time she was young, singing gospel at her church in Memphis and listening to her mother and father, both accomplished singers and pianists, exercise their talents.

"I knew that I always loved music, music has always been in my life," Colvin says.

Still, the shy girl wasn't so sure about performing. She tried other hobbies, dabbled in sports. "But music just kept comin' back, just kept comin' back."

It was when she relented to that first love and was studying on a full voice scholarship at Lincoln University in St. Louis that she met the second love of her life, Sterlin Colvin.

Sterlin, also there on a music scholarship, remembers his first impression of what would become his life partner and muse.

"I thought she was the cutest, most adorable thing I had ever seen in my class," he says. "And when I heard her sing, I was floored. That was it. I had to chase her and chase her and chase her, until she caught

For Shuvette, the same shyness that challenged her first love also hindered her second.

"I was really, really shy. I sat in front of him in choir, and I just kept hearing this beautiful classical voice. And I said to myself, 'One day, I'm gonna turn around and see who that is."

Finally, she got up the nerve. "And when I turned around, he was looking me dead in the face," she says, practically pink from the memory. "I was so embarrassed!"

By junior year the two were dating, and they've been each other's co-stars and cheering sections ever since. Now Bluffton residents and regular performers on the island and in Savannah, Sterlin often plays piano to accompany Shuvette's voice, which the singer says is a gift both to the audience and to herself.

"He doesn't overplay me. He knows how to play to make my voice ... to make people listen," she says. "So I'm just really comfortable with him."

The way Sterlin describes Shuvette's voice also exudes comfort – and whets your appetite.

"It's cornbread and grits. It's cornbread and grits and collard greens and chicken, and it soothes your soul," he says of Shuvette's smooth and soulful sound that pulls off classics from a range of greats, from Etta James to Gladys Knight. "Her voice is comfort food."

Shuvette brings that comfort food to people's souls two or three times a week in the Lowcountry through most of the year, though the pair are performing in Ontario, Canada, until early April.

With two grown children – both performers – and two grand-children, she calls herself "semi-retired." But Shuvette, who's outgrown much of her shyness, still loves to catch and hold the attention of a crowd.

"Music does so much and can lift you up when you have a bad day; it can make you feel good about yourself, it just does so much. It can make you sad; it can make you happy. It expresses so much," Shuvette says. "I sing from my heart." LL

Things Shuvette loves

Favorite TV show or movie? "'Jeopardy' and 'Wheel of Fortune' I look at every day. And then I look at Court TV's 'Hot Bench.' Oh, I love 'Hot Bench.'" "She loves the TV," Sterlin laughs.

Fave kind of food: "Salads. In the summertime, I love salads. Salads, salads, salads."

Fave local restaurant: Truffles Cafe **Fave place to see live music:** "On the island we love The Jazz Corner."

Fave song to perform: "I think my favorite song that I really love a lot and everybody is familiar with it is [Ella Fitzgerald's] 'Summertime.' I love 'Summertime.' Also 'Imagine' by John Lennon." "She does an amazing 'Imagine," Sterlin says.

Fave out-of-town spot: "I have a 5-year-old granddaughter and a 3-year-old grandson, and every year we go to Disney or something like that. So my favorite vacation time is with my grandbabies."

Fave hobbies: "I love walking through Forsyth Park. You meet so many people. It's a relaxing start to the day for us."



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The things we love

Love. It's in the air. And it's not just because it's February. It's because we live in one of the loveliest places on earth - the Lowcountry. When prompted with, "Fill in the blank, 'I just love living here because [blank],'" locals responded with the following:

STORY BY BECCA EDWARDS

"The sense of community created at Jiva Yoga Center and Jiva Yoga Bluffton, and the heart and soul put into the food and smoothies at Pure Natural Market by Tracy Owens and Brinsley."

— Jessica Golden

"Jiva Yoga Center, tennis, Hinoki and my south end Publix."

— Birgit Koellner-Gozlan

"Once I locked my keys in the car at the post office. I had banking to do at my local CoastalStates Bank across the street. So I walked over and while making my deposit, CEO Jim MacLeod came over to chat with me. I mentioned I had locked my keys in my car and he offered to drive me home so I could get my spare keys. Only in Hilton Head!"

- Margaret Crenshaw

"Gregg Russell shows at Harbour Town! Lol."

- Lindy Russell



"The melting pot of amazing people living on Hilton Head and meeting for sunrise walks."

- Pam White



"Live oaks with Spanish moss."

- Shannon Mason Kline

"Hands down, the people here. Most come from somewhere else so they are very open to meeting new people and they don't ask or care how much you make, the car you drive, or who you know."

— Kathy Zimmermann

"The smell of low tide, although visitors may disagree, but that smells like home to me!"

- Michele Guscio

"My talented, loving and inspired friends."

- Louanne LaRoche

"Our Island's amazing beauty and how it has stayed that way over the years. Also, sunrises, sunsets, beautiful beaches, sea air, marshlands, live oaks, I could go on and on."

- Susan Morris Sherry

"I get the same thing at Java Burrito every time I go, which is often. I have been away from Hilton Head for two weeks and boy did I need my Java fix. Can't wait until lunch time tomorrow"

— Deena Paradiso

"I love the sunrises and sunsets. I've traveled the world and been in places where you never experience the breathtaking beauty of a sunrise and sunset. Yet, on Hilton Head, not a day goes by when you're not awe-inspired by nature's majesty as it paints the sky with color and light to commemorate the start and end of every precious day."

— Lisette Cifaldi

"People from all over and our diversity. The salty air and the synchronization. There are no flashy signs and no look of over-consumerism."

Christa L. Conley

"The most amazing and supportive friends first but also the beautiful ocean and all the nature that we are so lucky to enjoy every day. The wonderful quality of life for those of us who are lucky enough to call Hilton Head home. And of course, beach picnics to watch incredible sunsets."



"I love kayaking into the middle of Broad Creek."

— Heather Malia Rath



"Early morning beach walks. The deep darkness and quiet at night from lack of light pollution and city noise."

— Kelly Luckasevic

"I love eating brunch on the dock at Hudson's, sailing with my friends on Leopard, the forest preserve in the spring, the beach on winter mornings, driving across the bridge when I've been away with the windows down and breathing in the pluff mud sea air."

- Brucie Holler

"I love this Island since the day my husband Bob introduced it to me. Wonderful friendly people from all over. The beautiful sunrises, walks on the beach and good restaurants."

- Melinda DeVeer

"The sunrises, sunsets and the marsh. I love this place. It sure has come a long way since Piping Plover was a dirt street."

— Susan Rohner Ochsner

"I love the ability to ride in the creek float fests with friends, families and pets and just cruising down the creek and seeing the occasional dolphin joining in on the fun. Only on Hilton Head."

— Debi Lynes

"I love living on a creek with the movement of the tides as part of daily life. I love the way I feel when driving over the bridge to come home to the Island. I've felt the same way for over 40 years."

— Karen Cogen Cerrati

"I love the maritime forest by my house."

- Alicia Dickson Dalv

"I love watching the sunrise on the beach and the sunset over the river. My heart sings every day when I drive over the bridge over Broad Creek because the view is so beautiful."

— Ferebee Ruffalo



"Riding bikes on Hilton Head's beaches. She crab soup and deviled crab from Daufuskie."

— Angela Delaney



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Local Love Stories

STORY BY BECCA EDWARDS

Rick (Humphrey Bogart) and Ilsa (Ingrid Bergman) may always have Paris, but many island residents will always have Hilton Head as the romantic destination where they found love. From Valentine's Day cynics, to romance novel readers, these local love stories remind us all about when Cupid's arrow found us.

Wendy and Jeff Hall: Married 33 years

Wendy was living in New York and working for the U.S. Open when her life took an interesting turn. During the tournament, Wendy was in charge of VIP tickets and was responsible for Stan Smith's tickets. But Smith didn't come to the tournament that year. Jeff Hall did. Jeff was the pro at Harbour Town and Smith had given Jeff his box seats. "Here I am expecting Stan Smith and instead I see this guy with these ridiculously short shorts," Wendy continued. "I thought to myself, well he's too yummy, yummy. He's probably a playboy and I'm not going to pursue him."

But it was Jeff who was persistent. He would come to Wendy's window and ask if she wanted to watch tennis with him periodically. "We would sometimes go out during the day, sometimes at night, but it was all very innocent." Fast forward to the last day of the tournament; Jeff walked Wendy to her car. "There was no kissing or anything. He just gave me his card and said, 'If you happen to ever come to Hilton Head, give me a call.' I thought, 'Well, that's it.' I'm old fashioned. I like the guy to make more of an effort."

A year passed and Wendy was playing in a tennis tournament in Rye, N.Y., where unbeknownst to her, Jeff worked as the head tennis pro for the summer season. "He approached me and said, 'Wendy Jennings, do you remember me?' There he was, looking so cute, but I thought, 'You were the one who never called me." Nevertheless,

Wendy decided to ditch the man she was dating and invited Jeff to join her at a Studio 54 party — the pair never left the dance floor. "We started somewhat dating but it was still very tame. Nothing physical," she said.

Shortly after. Jeff invited Wendy to visit him on Hilton Head for the Family Circle Cup. She had never been to Hilton Head so when she went out for a run, she got lost. "This was before cellphones, plus I didn't have an address or any numbers." An officer noticed Wendy and asked her if she needed help. "I told him I was kind of dating this guy and I was lost and trying to find his villa." As luck would have it, the officer knew Jeff and where he was staying.

Once Wendy returned, she and Jeff began to get ready to go out. "He asked me, 'What do you think about a guy with a beard?' I told him I had never dated anyone with facial hair before and that I thought it was criminal to hide such a cute face." Jeff left the room and a moment later returned with half of his face shaven. "He asked, 'Which side do you like better?'" It was funny moments like this that made Wendy realize this "too yummy, yummy" man was also a nice one. Wendy and Jeff originally moved to Wendy's hometown of Greenwich, but after five years, returned to Hilton Head with their two children. Trevor and Chloe. "We moved back here and never looked back. We've enjoyed some amazing years of marriage here."





Ann and Bryan Jacoby: Married 18 years

Bryan and Ann Jacoby met in 1987 while they were students at Hilton Head Elementary. Their romance was not set into motion until they sledded together during Hilton Head's white Christmas in 1989. "But that was fifth grade. We were 11 years old. I still thought boys were dorks then," joked Ann. Six years later, the couple crossed paths again. Bryan had been at Fork Union Military Academy in Virginia and the two met that summer and developed a little crush.

In 1995, the couple started dating during homecoming week of Ann's senior year. But, the next several years Ann and Bryan spent much of their time apart. Ann attended the University of Georgia and then nursing school, and Bryan went into the marine corp and was often stationed overseas.

On Thanksgiving Day in 1999, Bryan returned to Hilton Head after being deployed for six months. "He proposed to me in front of 25 people at Thanksgiving dinner. He did it under the guise of a champagne toast saving how happy he was to be back with his family. I was extremely surprised," Ann recounted. Even before Bryan proposed, Ann said she knew he would be her husband. "When he returned that Thanksgiving, I thought, if we survived being apart for that long, we could survive anything."

The couple's minister was hesitant to marry Ann and Bryan because of their long-distance relationship. Ann said the two had several premarital

counseling sessions with their minister and explained their long history and what they hoped for by getting married. They also explained that with Bryan working in the military, it allowed them to afford a down payment on their first home. "Now, six houses later here we are," said Ann with a laugh.

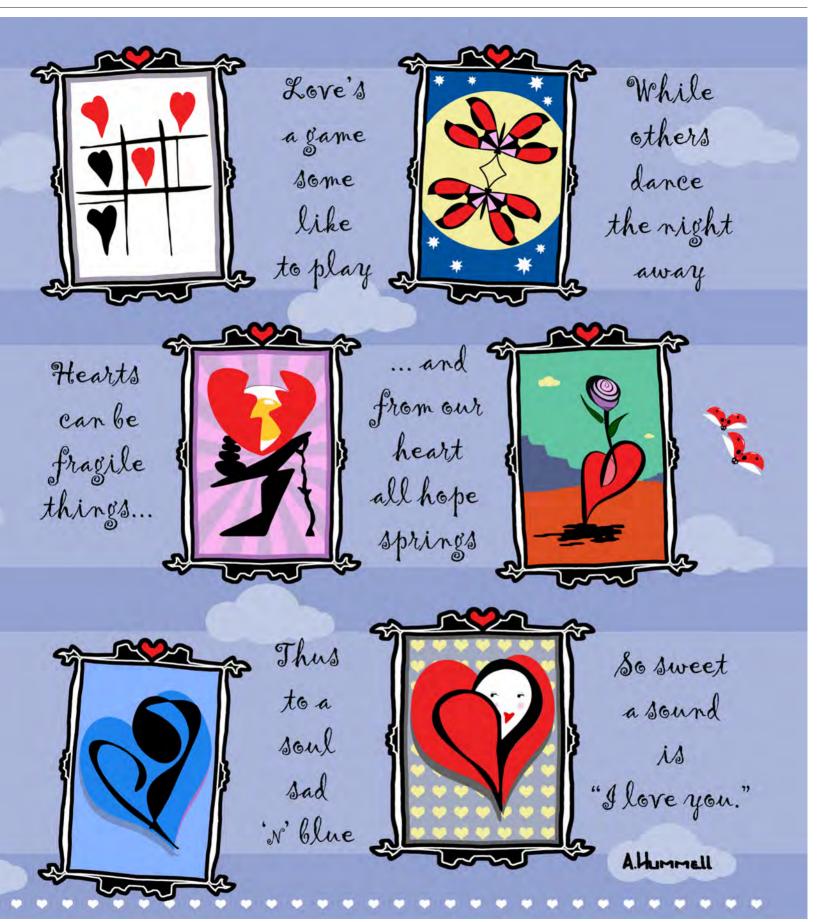
They married in 2000 at the First Presbyterian Church, where they and their kids were baptized and still belong. Their reception was at the Country Club of Hilton Head with local childhood friends making up most of the wedding

party. Though Bryan would go on to serve abroad a few more times, the couple celebrate 22 years of being together, 18 years of marriage and two children. "Bryan and I love that Kenzie and Brady are being raised in the community we grew up in and going to same schools we went to. We have a pretty cool love story if I say so myself," Ann said.









WHAT IS LOVE? In honor of Valentine's Day, artist Amos Hummell shares his vision of what love means.

"A lot of over-the-counter chocolate will have waxes and fillers them. If you have 'paraffin wax' listed, or the first ingredient is 'hydrogenated palm kernel oil,' that technically is not real chocolate," says Nancy Paris, co-owner of the Chocolate Canopy with Spot

STORY BY ROBYN PASSANTE PHOTOS BY MARK STAFF

WHEN IT COMES TO CHOCOLATE, LESS IS MORE, BUT DON'T WORRY - WE'RE NOT TALKING ABOUT SERVING SIZE.







"A lot of over-the-counter chocolate will have waxes and fillers in that technically is not real chocolate," says Nancy Paris, co-owner of the Chocolate Canopy with her husband, Christopher. "Not all chocolate is the same."

That simple truth is the difference between a truly melt-inyour-mouth cocoa-based treat, and something whose flavor profile only vaguely resembles its

If you're eating chocolate (note the lack of quotation marks around the word), then "chocolate" should always be the first ingredient listed on the package, Paris says. By that she means the delectable combination of sugar, chocolate liquor the chocolate base that's extracted from the cocoa bean - and cocoa butter. "That's pretty much as crazy as we get. There might be a dash of vanilla in there or a dash of a thickening agent called soy lecithin, but that's it," she says. "We're very transparent with what's in there."

Unfortunately for white chocolate fans, that means you're a fan of something that's totally misnamed.

"There are no chocolate solids in white chocolate, so white chocolate technically, in a legal term, is not chocolate," Paris says. The list of ingredients in the white chocolate base Paris uses to create the ivory confections some patrons prefer makes it clear: "Sugar, partially hydrogenated palm kernel oil and cottonseed oil, nonfat dry milk, artificial flavors." The word "cocoa" doesn't even make a cameo.

"It isn't as popular as the milk and dark chocolate," Paris says of the pale imposter, as if to reassure that Hilton Head islanders are a discerning bunch whose refined







tastes naturally bend toward authenticity.

The Hilton Head shop has been open since 1982 and owned by the Parises for the past three and a half

"Hands down we have the best job on the island. No question," says Paris, who also owns Hilton Head Candy Company in Coligny Plaza. "Technically we make chocolate for a living, but what we really do is make people happy."

The Chocolate Canopy offers a wide variety of milk and dark chocolate treats and truffles to suit every taste. The difference between milk and dark, Paris explains, is simply the amount of cocoa used.

"There's 32 percent cocoa in our milk chocolate, and 56 percent cocoa in our dark chocolate," she says. For those who crave something even darker, they make an in-house custom blend that's 85 percent cocoa.

While the store is not "bean to bar." the Parises purchase a chocolate base from a manufacturer that gets most of its cocoa beans from the Ivory Coast. They temper the chocolate on-site to create the various molds and treats, like the gooey caramel-layered Lagoon Goo and their famous chocolate gators.

Their most popular items are the sea salt caramel, followed by milk and dark chocolate pecan turtles. "Everything else sells a close third."

So don't worry if you wander in this month to select a gift for your sweetheart and are a bit overwhelmed.

"A lot of gentlemen come in the store and look a little bewildered, they say, 'I don't know what to get." Paris says. "And we always joke with them, 'Pressure's off, there's not a bad decision in the store."' LL

FROM PARIS WITH LOVE

Nancy Paris is shown next to the display case at the Chocolate Canopy.

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Meow we're talkin'



Kitchen tips with chef Matt Valentino



STORY BY ROBYN PASSANTE PHOTOS BY CELIA G PHOTOGRAPHY



RISING STAR Matt Valentino is executive chef at The Pearl Kitchen & Bar in Bluffton.

WHAT BETTER CHEF TO PROFILE FOR A LOVE-FOGUSED ISSUE THAN A GUY NAMED VALENTINO WHO SERVES UP SEARED SCALLOPS AND CHOCOLATE MOLTEN CAKE WITH FRESH BERRIES AT THE PEARL KITCHEN & BAR IN BLUFFTON?

Matt Valentino has been head chef at The Pearl since it opened almost three years ago, after bouncing around the Lowcountry from Palmetto Bluff to Poseidon with several stops in between. But his love for cooking was sparked in his childhood home many years ago.

"I always used to help my mom in the kitchen and my other two brothers were never really interested," says Valentino, who graduated from the Culinary Institute of Savannah in 2008. "So I realized that I was interested in something that was unique."

What isn't unique is how the average cook could benefit from a few pro tips, so we asked Valentino to serve up some secrets.

Stop with the turn-turn-turning.

"I've seen people cook at home and when they cook meat they're constantly turning it. And when you cook it and then turn it, just that one rotation will help balance out the juices. But if you keep flipping it, you're going to lose a lot of the juices and it disrupts the cooking procedure."

Sear fish on just one side.

For fish like halibut or grouper, sear one side and then cook it low and slow on that same side (about 5-8 minutes for a 1-inch thickness). "At the very end, flip it and let it just kiss the pan, finish out cooking the other side for maybe 30 seconds," Valentino suggests.

"A lot of people will sear a piece of fish and cook it on one side, and then sear it and cook it again on the other side. But if you sear both sides, it'll cook it too much."

Cut down on crying in the kitchen.

"If onions make you cry, you can put them in the freezer for about 30 minutes, and it balances out the chemicals and the reaction that makes you cry."

Handle your burgers with care.

"You have to patty them really well because if there are cracks, a lot of the juices come out," he





MUSSEL MAN Above, chef Matt Valentino finishes a bowl of Prince Edward Island Mussels. Below, he completes a killer pan-fried steak.

says. "If you mold a burger with your hands and let the warmth from your hands melt the fat, it creates a seal. And then if you put it in a pan and cook it and just flip it once, it'll cook through and hold all those juices and flavor in." And don't press the juices out of the meat!

Account for the carryover cooking.

Food doesn't just stay warm once it's removed from the heat, it actually continues cooking for a bit. There's 10 to 15 degrees of carryover," Valentino says, which many people don't account for when deciding if something's "done."

"I've seen family members and friends try to make prime rib, and they'll take it out and say 'it's medium rare,' and then suddenly it's well done." $\protect\$



WHAT MATT LOVES

Favorite TV show: "The Office"
Favorite movie: "Dumb and Dumber"
Favorite Band: Pink Floyd's one of my favorite older bands. I like Zac Brown Band for country; and Fleetwood Mac.

Favorite thing to do on a night off: Cook for my wife and hang out with my daughter, who's 20 months.

Favorite breakfast dish: I like a good frittata that's got leftover potatoes, pasta, anything you can find in the fridge to throw in it.

Favorite Beer: Sweetwater 420

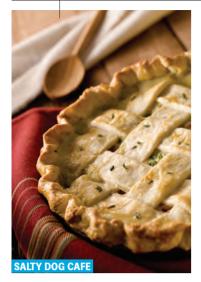
Favorite vacation spot: I wish I could say I have vacation. Probably going to see my family in Pennsylvania.

Favorite celebrity chef: Gordon Ramsay

Favorite cuisine to eat: Italian Favorite cuisine to cook: Thai

Favorite app on your phone: Facebook, Snapchat Favorite Lowcountry locale: The Dispensary in Bluffton. My wife and I like to go there for brunch with our daughter; we can sit outside and listen to live music.





Seafood pot pie

INGREDIENTS (POT PIE - Serves 4)

1 pound of your favorite fresh fish

16 scallops

20 medium peeled and deveined shrimp

1/4 cup diced shallots

1/4 cup white wine

1/2 cup diced carrots

1 1/2 cups chicken broth

1/2 cup celery

1/2 cup peas

1/2 cup sweet corn

1/4 cup heavy cream

1/4 cup diced pimentos

1/2 teaspoon white pepper

2 tablespoons chopped parsley

4 ready-made puff pastry toppings

1 large puff pastry sheet

INGREDIENTS (ROUX)

1/2 cup flour 1/2 cup butter

ROUX DIRECTIONS: Make a roux by melting butter and whisking in flour for 2-3 minutes until light brown. Set aside.

POT PIE DIRECTIONS: In a medium sauce pan melt 2 tablespoons of butter. Saute shallot, carrots, celery, corn and pimentos for 4-5 minutes until tender. Add the remaining ingredients and bring to a boil. Whisk in the roux a little at a time until the sauce has reached the desired consistency.

PUFF PASTRY DIRECTIONS: Take a large sheet of puff pastry and cut into 2-inch strips and lattice them together like a basket. Brush with an egg wash and bake on a sheet tray at 350 until golden brown. Set aside.

ASSEMBLY: Saute 4 ounces of fresh fish. 4-5 scallops and 5-6 shrimp in a little butter until cooked. Add some pot pie sauce and bring up to temperature. Place in a deep bowl and top with puff pastry.

Lovely Recipes from local restaurants

MAKE YOUR VALENTINE'S DAY PERFECT WITH THESE ROMANTIC RECIPES FROM YOUR **FAVORITE LOCAL EATERIES**

MICHAEL ANTHONY'S CUCINA ITALIANA

White chocolate and raspberry crème brûlée

INGREDIENTS

12 egg yolks

1/2 cup + 5 tablespoons white sugar, divided 3/4 teaspoon vanilla bean paste

4 cups heavy cream

White chocolate, grated

Fresh raspberries

Mint leaves, for garnish 8 ramekins

DIRECTIONS: Preheat oven to 300 degrees. In a mixing bowl, beat egg yolks, 1/2 cup sugar and vanilla bean paste until thick and creamy and set aside. Pour cream into a saucepan and stir over low heat until it almost comes to a boil. Remove cream from heat immediately. Stir the cream into the egg yolk mixture and beat until combined. Pour cream mixture into the top of a double boiler. Stir over simmering water until mixture lightly coats the back of a spoon, approximately 3-5 minutes. Remove mixture from heat immediately.

Line the bottom of ramekins with the raspberries. Top with grated white chocolate. Pour the custard into ramekins. Place in an oven proof baking pan. Fill the pan with water half way up the ramekins. Bake for 30 minutes or until the custard is set but still slightly loose (should have a faint jiggle when touched). Remove from oven and cool for approximately 30 minutes. At this point you may serve or refrigerate for later use.

TO SERVE: Evenly cover each custard with a fine coating of sugar, and using a home propane torch, brown the sugar on top, no more than 4 seconds on each custard. Garnish with a raspberry and mint leaf.



CHARLIE'S L'ETOILE VERTE Jeff's Chocolate

Martini

INGREDIENTS

2 ounces Belgian dark chocolate ganache, melted

1 ounce Stoli Vanil Vodka

1 ounce Baileys Irish Cream

DIRECTIONS: Mix chocolate ganache, vodka. Baileys in a large shaker. Shake vigorously for 5 seconds, and pour into a chilled martini glass. Garnish with a strawberry on the rim.

PALMETTO BAY SUNRISE CAFE

Raspberry dark chocolate bread pudding with rum hard sauce

INGREDIENTS

1/4 cup brown sugar

1/4 cup rum

1/2 cup heavy cream

4 cups French bread, torn into 2-inch cubes

1/2 pint fresh raspberries

2 eggs

1/4 cup sugar

3/4 cup heavy cream

1 teaspoon vanilla

1 pinch cinnamon

1 pinch nutmeg 1/2 cup chocolate chips



HARD SAUCE DIRECTIONS: In a small sauce pan, combine brown sugar, rum and heavy cream. Bring to a simmer for 10 minutes until thickened slightly. Set aside.

BREAD PUDDING DIRECTIONS: In a large bowl, whip eggs, sugar, cream, vanilla, cinnamon and nutmeg. Stir in raspberries, chocolate chips and bread cubes. Spoon into two small casserole dishes. Bake at 400 degrees for 25 minutes. Remove from oven and pour on rum hard sauce. Garnish with whipped cream and a sprig of mint.



Seared salmon & potato hash

INGREDIENTS (Serves 4)

4 5-6 ounce salmon fillets, skin off 1 cup red onions, thin sliced half rings 1 medium red pepper, roasted and deseeded 1 large Idaho potato small dice, pre-boiled, medium softness

2 tablespoons low sodium Cajun spice blend 1/2 cup fresh spinach

1/4 cup apple juice

2 tablespoons grape seed oil

2 tablespoons goat cheese

DIRECTIONS: For the sauce of this dish, in blender add pepper, apple juice, cheese and spinach; puree until smooth, about one minute. Next taste pepper puree, and season to preference with herbs or spices. After seasoning, heat and hold sauce over low heat until finishing plate with puree.

For salmon, evenly sprinkle Cajun spice on both sides of all four fillets of salmon, hold until cooking. Then in a heavy pan, over high heat, add half of oil, and allow to heat until on the verge of smoking. Once heated, reduce heat to medium, add seasoned salmon and cook for 4-5 minutes, flip to opposite side with a spatula, then continue cooking for additional 4-5 minutes or until desired temperature is achieved. Once cooked on both sides, allow salmon to rest for best results, continue to cooking hash.

For the potato hash, begin with a medium sauté pan over high heat. Add oil, onions, potatoes to pan and cook for 7-8 minutes or until potatoes have browned, then reduce heat to low. Next add fresh herbs, stir with a spoon and allow flavors to blend with potatoes and onions. This should take the final 2 minutes.

For plating, portion potatoes to center of plate, top hash with salmon and finish with sauce.



LOCAL PIE

White chocolate grapefruit souffle

INGREDIENTS (Serves 8)

3/4 cup granulated sugar

1/3 cup water

5 egg yolks

3 teaspoons Grand Marnier

3 tablespoons grapefruit juice

2 cups heavy cream

1 pinch kosher salt

DIRECTIONS: In a medium mixing bowl, whisk egg yolks until slightly thickened, about three minutes, then hold.

Next, in a small, heavy bottom saucepan, over medium high heat, bring water and sugar to a boil and continue to boil until reaching 250 degrees, then remove from heat and cool for two minutes. Next slowly add cooked sugar to whipped eggs and mix until thickened, about 10 minutes. Once mixed, finish with Grand Marnier and grapefruit juice, whisk 3-4 times then hold.

In a separate mixing bowl, whisk cream until reaching medium stiff peaks, then fold whipped cream into previous custard

Pour into molds and freeze for 2-3 hours.



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THE CRAZY CRAB

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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, 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

окко

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





Local oyster lovers won't want to miss Captain Woody's World **Famous Oyster Roast** from 4-7 p.m. on March 3 at the Hilton Head Island location. Buckets of oysters, hot dogs, burgers and homemade soups will be served, along with live music from The Chiggers.

> For more information, call 843-785-2400.

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 Dunniaans Allev. 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

SKULL CREEK DOCKSIDE

Seafood The newest restaurant from SERG Restaurant Group. The restaurant resembles an oldstyle river house, full of authentic architecture, reclaimed wood, and nautical accents that leave you feeling like you've stepped into a Melville novel. The menu includes popular American, Italian, and Southern staples, including steaks, barbecue, and of course, seafood. \$\$ docksidehhi.com 2 Hudson Road, Hilton Head Island 843-785-3625

STREET MEET

American The menu at this familyfriendly tavern is full of surprises from its award-winning hot dogs to healthy options such as the Power Bowl and the Skinny Bowl. It's also the unofficial headquarters for

Cleveland Browns fans. \$\$ streetmeethhi.com 95 Mathews Drive. Hilton Head Island 843-842-2570

WISE GUYS

American, Steakhouse Unique to the island for its contemporary. sophisticated and urban feel. Each steak is prepared in a Montague Steakhouse broiler, which sears the meat at temperatures up to 1,800 degrees. \$\$\$ wiseguyshhi.com 1513 Main St., Hilton Head Island 843-842-8866

HILTON HEAD -MID ISLAND

ALEXANDER'S

Seafood One of the island's most beloved restaurants, now operated by Palmetto Dunes Oceanfront Resort. Fresh local seafood and a great early bird special. \$\$\$ alexandersrestaurant.com 76 Queens Folly Rd. Hilton Head Island 843-785-4999

ALFRED'S

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

ELA'S ON THE WATER

Seafood Exceptional water views, fresh catch seafood, prime cut

steaks and a sophisticated atmosphere. Family owned and operated. \$\$\$ elasgrille.com 1 Shelter Cove Lane, Hilton Head Island 843-785-3030

FISHCAMP AT BROAD CREEK

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

THE FRENCH BAKERY

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

HAROLD'S DINER

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

JANE BISTRO AND BAR

American Anne Sergent, executive chef and owner, offers a classic menu with an urban twist. Try the toasted pecan cranberry chicken salad and coconut cake. \$\$ ianehhi.com

28 Shelter Cove Lane, Shelter Cove Towne Centre 843-686-5696

LUCKY ROOSTER KITCHEN + BAR

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

OLD OYSTER FACTORY

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



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.

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





POSFIDON

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. Madefrom-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 fantistic. \$\$ 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 Southerninspired dishes created with

fresh, organic, all-natural 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

BOGO DEAL AT OLD OYSTER FACTORY



The Old Oyster Factory is offering buy-one, get-one specials on all buckets and baskets through Feb. 28. Buckets are \$20 and include choices of Lowcountry boil, crab legs, clams and mussels or a combination of shrimp, crab. clams and mussels.

All buckets are served with corn on the cob, potatoes and andouille sausage. Baskets are \$15 and include choices of lamb lollipops, short rib sliders or chicken wings. All baskets are served with pomme frites.

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 BBQ

Barbecue Lean pork, chicken and brisket slow-smoked over hickory and mesquite woods. The hot slaw must be tried. \$\$ bulliesbba.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.com 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, ampedup Southern food in a relaxed, casual setting. Southern comfort meets unpretentious sophistication. \$\$ chowdaddys.com

14B Executive Park Road,
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843-842-2469

15 Towne Drive, Bluffton

843-757-2469

COAST

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

DARREN CLARKE'S TAVERN

Steakhouse Professional golfer Darren Clarke teamed up with an experienced New York City restauranteur to create this one-of-a-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



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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.



(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 small 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 ultra-fresh. 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. \$\$\$ theiazzcorner.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. Floor-toceiling 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



ELA's Blu Water Grille at 1 Shelter Cove Lane has changed its name to ELA's On the Water.

The award-winning waterfront restaurant on Shelter Cover Harbour features exceptional water views, fresh catch seafood, prime cut steaks and a sophisticated atmosphere.

Lunch and Sunday brunch is served from 11 a.m.-2 p.m. Sunday through Friday and dinner starts at 5 p.m. daily. Sunday brunch is 11 a.m.-2 p.m.

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 pit-toplate meats, smoked low and slow. A family-friendly place run by Orchid Paulmeier, a finalist on the Food Network Star reality series. Great "meat and 3" lunch offerings. \$\$ onehotmamas.com 7 Greenwood Drive. Hilton Head Island 843-682-6262

PALMETTO BAY SUNRISE CAFE

Breakfast, American Serving the island's most popular breakfast all day long. Benedicts, omelets, quiche and baked dishes are out of this world. Early bird special from 6 to 8 a.m. Great sandwiches for lunch as well. \$\$ palmettobaysunrisecafe.com 86 Helmsman Way, Hilton Head Island 843-686-3232

POMODORI

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

RED FISH

Seafood, American A blend of housemade spices, tropical fruits and vegetables are combined with Lowcountry specialties at this local favorite. The restaurant uses produce from its own farm. \$\$\$ redfishofhiltonhead.com 8 Archer Road. Hilton Head Island 843-686-3388 32 Bruin Road, Bluffton 843-837-8888

REILLEY'S GRILL & BAR

American An island institution since 1982. Serving steaks, seafood and pub sandwiches in a setting reminiscent of a true Boston pub. \$\$ reilleyshiltonhead.com 7D Greenwood Drive, Hilton Head Island 843-842-4414 95 Matthews Drive. Hilton Head Island 843-681-4153

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

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 Southernstyle baked goods made fresh daily. Perfected breakfast recipes, savory salads and sandwiches and heavenly desserts. \$\$ sianesbakerv.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

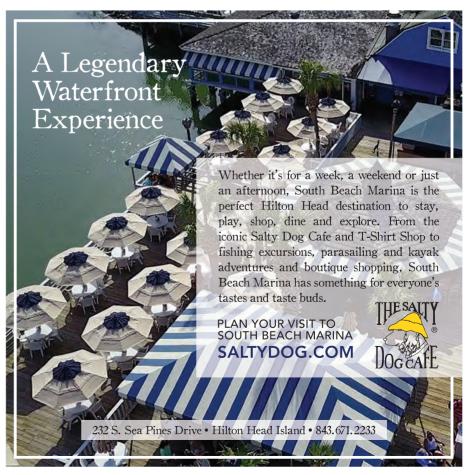
TRUFFLES CAFE

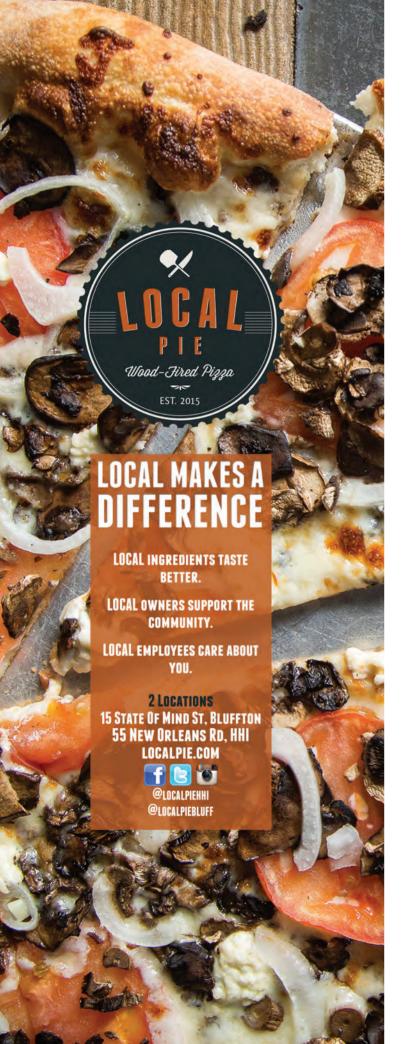
American A diverse menu featuring incredible soups, salads and sandwiches, signature chicken pot pie, house-breaded fried shrimp, pasta, ribs, steaks and scrumptious desserts. \$\$ trufflescafe.com 71 Lighthouse Road, Hilton Head Island 843-671-6136 91 Towne Dr., Bluffton 843-815.5551

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, Bluffton 843-837-2583

BLUFFTON BBO

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

THE BLUFFTON ROOM

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

BUFFALO'S

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

CAHILL'S MARKET

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



CLAUDE & ULI'S BISTRO

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

THE COTTAGE

Cafe, Bakery Serving up scrumptious food with a side of oldworld 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-O

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

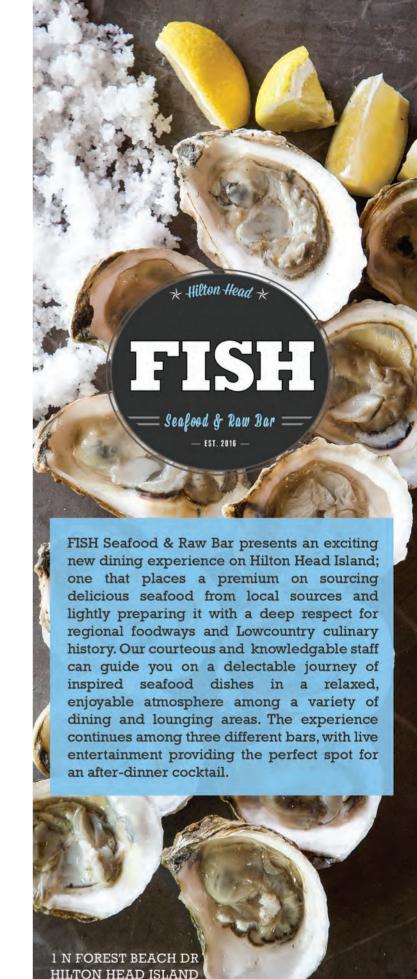
Seafood, Steakhouse Serving dinner nightly. This romantic, boutique-style eatery fits in perfectly with its Old Town surroundings. Everything is bright, fresh and interesting. Seafood is the star here, but the steaks are great, too. \$\$\$ thepearlbluffton.com 55 Calhoun St., Bluffton 843-757-5511

POUR RICHARD'S

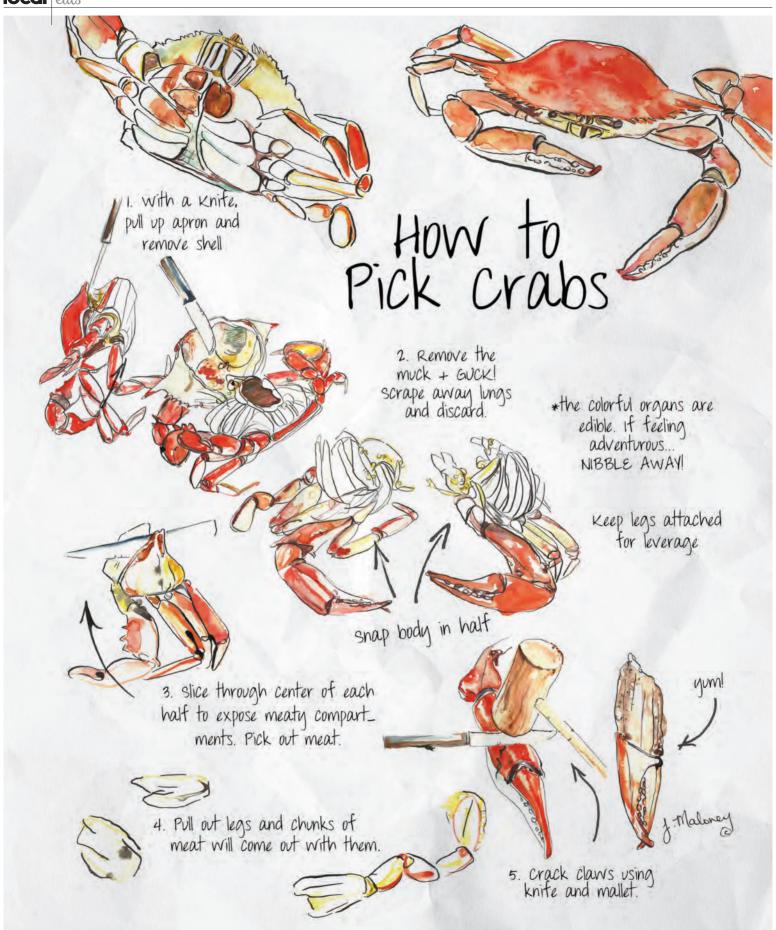
American Serving dinner. The menu changes nightly. Chef Richard Canestrari and pastry chef Ally Rogers have developed a strong local following, serving upscale food in a bar-like atmosphere. \$\$ pourrichardsbluffton.com 4376 Bluffton Parkway, Bluffton 843-757-1999

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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CLARKE'S

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RESTAURANT news

BEST KEPT SECRETS + SPECIAL EVENTS + NOW OPEN



10th annual Chamber Restaurant Week is Feb. 3-10

Locals can get out of their "restaurant rut" this winter and try something new during the Hilton Head Island-Bluffton Chamber of Commerce's 10th annual Chamber Restaurant Week Feb. 3-10. Participating restaurants and menus are posted on www.ChamberRestaurantWeek.com.

During the week, local restaurants will offer value-priced prixfixe menus that showcase their cuisine over multiple courses. Last year, more than 75 restaurants throughout Hilton Head Island and Bluffton participated.

"We're proud to keep the tradition of Chamber Restaurant Week going for its 10th year," said Bill Miles, president & CEO of the Hilton Head Island-Bluffton Chamber of Commerce. "There's more than 200 restaurants throughout Hilton Head Island and Bluffton with such diversity, and our cuisine has been celebrated across the country. Whether you are checking out the latest Lowcountry hot spot, trying a new dish at an old favorite locale, or venturing to a place that you've always wanted to try, Chamber Restaurant Week is the time of year to do just that."

Buoy 8 replica placed between restaurants

A replica of the red buoy that washed up on Coligny Beach after Tropical Storm Irma is now on display between **Skull** Creek Boathouse and Skull Creek Dockside restaurants. The 700-pound replica was created by a Ft. Lauderdale company and shipped to the island on the back of a truck. The original buoy weighted 13,000 pounds and had to be removed by a tow truck. Before it was removed by the U.S. Coast Guard, it was a popular landmark for both locals and visitors to hang on and take photos with.



DETAILS

When: Feb. 3-10

prixe-fixe menus

Week

What: Chamber Restaurant

Where: Various restaurants will

offer multi-course, value-priced

Details: Participating restau-

rants are listed on Chamber-

RestaurantWeek.com



Page Island oyster roast fundraiser set

The Outside Foundation is hosting the second annual Page Island Oyster Roast Fundraiser from 2-5:30 p.m. on Sunday, Feb. 25 on Page Island, The family friendly event is raising money for the Kids in Kayaks Scholarship Fund, which covers the cost of the Kids in Kayaks program for those children whose families cannot afford it. The 2018 event will feature food and ovsters from The Bluffton Seafood Company, music by members of the Lowcountry Boil Band, live and silent auctions, games and fun for children and adults.

The setting for the event will be Page Island, a remote sea island located in the back country marshes behind Daufuskie. Vaaabond cruises will provide round-trip boat transportation from Harbour Town for attendees. Ticket holders are also welcome to drive their own boats to and from Page Island. Tickets are \$75 for children and \$150 for adults. The cost includes food, beverages and round-trip boat transportation. Find more information online at OutsideFoundation.org.



Jersey Mike's opening in March

Jersey Mike's Subs has closed its Palmetto Bay Road location on the south end of Hilton Head Island but will be opening a new location at Sea Turtle Marketplace, formerly known as Pineland Station, in March. The Jersev Mike's franchise has almost 1.300 locations open and about 70 more in development across the United States.



Local restaurants invited to **New York City event**

Six local chefs and restaurant managers have been invited to participate in a special dinner on Wednesday, Feb. 7, at The James Beard House in New York City. The event is being called "Hilton Head Surf And Sand" and will feature Clayton Rollison of Lucky Rooster Kitchen + Bar. Chris Carae of Poseidon. Andrew Carmines of Hudson's Seafood House on the Docks Brandon Carter of FARM Tim Nelson of The Porch at Beach House and Nick Unangst of **SERG Restaurant Group**. The cost of the dinner is \$175. For reservations, call 212-627-2308.



New bakery opens at **Coligny Plaza**

The G-Free Spot recently opened in Coligny Plaza. The bakery offers an entirely glutenfree menu of baked goods such as cupcakes, cookies, brownies, cheesecakes and breads. The bakery's owner, Nicole Gardner, discovered she and her children were gluten intolerant and was forced to adjust her cooking and baking. "It was definitely a lot of trial and error," she said. "But passion, science and creativity quickly started to pay off through the accolades from my family and friends." She opened an online store a year ago and now has a physical storefront at 1 N. Forest Beach Drive. Hours are 10 a.m. to 6 p.m. Monday through Saturday.









At one with nature

SPRING ISLAND HOME REFLECTS BEAUTIFUL *LOWCOUNTRY* **SURROUNDINGS**

STORY BY DEAN ROWLAND PHOTOGRAPHY BY TOM JENKINS

If living in Bluffton suggests a "state of mind," then living on Spring Island suggests a "natural state of being."

Natural, as in 3,200 acres of pristine maritime forest with Spanish moss hanging gracefully from the branches of the live oaks and stately longleaf pine trees, joined by 90 other species.

There's also about 600 varieties of flora and 700 types of fauna that grow in this magnificent environment.

Located about halfway between Hilton Head and Beaufort and a stone's throw away from Callawassie Island, Spring Island is nature sanctuary to bald eagles, crabs, alligators, quail, evergreens, holly berries and loblolly pines. It's also home to 275 homeowners. Island development began in 1990 and all the lots were sold by 1999. The area is capped at 400 custom-built homes.

One home, built 10 years ago on Spring Island Drive, resonates with everything Spring Island.

"There are nature curtains around each home site, so it's impossible to see the homes next to you," said John Strother, the broker in charge of Spring Island Realty. "The thick vegetation between each home is undisturbed vegetation. The only avenue that is opened up is the vista to the marsh.

Strother explained the only signal announcing guests' arrival to the home is at the owner's



GOOD WOOD

Exposed beams and rafters give this elegant Spring Is-land home a touch of rustic charm.



station on Spring Island Drive. Guests turn right and go through a 100-foot natural tree buffer, and all of a sudden, it opens to a meadow with a winding gravel drive that leads to the home.

Terry Pylant, project manager a decade ago and a principal at Historical Concepts in Atlanta who designed the gulf coast Creole/Lowcountry-influenced home, described the natural setting as "phenomenal."

"When you enter the site, you go through a tree coverage that opens up to the meadow and exposure to the sunlight and the greens of the field," he said. "Any design we do, we always look at the site first. You look at the tree coverage, you look at the orientation, where the sunlight goes. And also the height elevation gives a great view across the marsh (in the back of the home). It was a great layout to start with."

The inviting home is not palatial. It's what the couple, whose primary residence is in Manhattan, N.Y., wanted,

"They didn't want a large house; they wanted something that would live well but not overly sized," Pylant, who joined the company in 1989. "The layout is casual and efficient. They wanted something open and light and airy."

What sets this home apart on Spring Island — if that's even possible, given the unique collection of residences — is Historical Concepts' physical layout on the property.

The main residence, front and center on the property, occupies more than 3,500 square feet. The guest house, above the Savannah brick carriage house connected by a breezeway with a brick paraffin-treated wall, is 700 square feet. Another guest room next to the garage in a barn-style structure. A brick pigeonaire that stores garden equipment sits across from the carriage house.

"When Historical Concepts gives you plans, it's not 10 pages," Strother. "It's usually 70 to 100 pages. They design everything into the smallest detail of the house. So you really have a piece of art."

Pylant cited the "matching in the form of house . . . the curvature of the roof, the standing seam roofing, the arched windows in the dormers and the detailing of the columns."

Pylant acknowledged the superb craftsmanship by the Pinckney Brothers, Inc. the multi-generational builder founded in 1964 on Hilton Head Island.

The intricate architectural design focuses on the marsh views from every living space and a plethora of oversized windows to welcome in the day-long sunlight.

"The formal windows in the main living area are truly phenomenal with the light they bring in for constant exposure," Pylant said. "Everything opens up to the marsh in the back. Every single space has a view of the marsh."

The "soft, warm palette of grays" by interior designer Andrew Maier of New York complements nature's own radiance, Playant said. "The palette works so well there "

The use of dramatic cypress wood in the exposed beams and rafters in the kitchen and vaulted living room, the fireplace mantel and in the cabinetry in the office/den (that includes a concealed television and bar), works well with the interior's gray tones.

Pine adorns the 10-foot-high ceilings and single-slab French oak spreads 8 1/2-feet wide on the kitchen's island. The wide-plank oak flooring stretches from the first-floor master bedroom suite to a guest room on the opposite side of the house.

"It's truly a mix of materials," Pylant said. Other design touches include a wood-paneled, custom-built mudroom, a utility room, a half-bathroom in the corridor that extends from the kitchen to the garage and vestibules built off the main hallway.

The natural kaleidoscope of sights and sounds, colors and textures vibrates throughout the island in a muted Lowcountry kind of way. LL









BRIGHT IDEAS The intricate architectural design of this home focuses on the marsh views from every living space and a plethora of oversized windows to welcome in the day-long sunlight.

The home team.

ARCHITECT Historical Concepts BUILDER Pinckney Brothers, Inc. INTERIOR DESIGN Andrew Maier WINDOWS Marvin Windows and Doors LANDSCAPE ARCHITECT Hooten Land Design, Inc. SHUTTERS New Horizon Shutters MANTEL Francois & Co. EXTERIOR DOORS Brannen Millwork Co.

Five ideas for your home

MINOR ENHANCEMENTS & UPGRADES THAT MAKE A MAJOR DIFFERENCE.

SECRETS TO STEAL FROM OUR FEATURED HOME

- 1. LET THE SUN SHINE IN Arched dormers, a French-inspired roofed structure with a window, projects vertically or horizontally beyond the plane of a sloping roof. It is an architecturally appealing design element that serves many purposes, such as exposing light into attic space or into a bedroom loft alcove.
- 2. LOWCOUNTRY NATIVE Cypress, a softwood indigenous to the Southeast that's especially popular in the Lowcountry, has a very fine grain and is a rich golden color when milled. Local builders may varnish the wood to retain its golden hue, while others paint and stain it for a darker look on beams, mantels, cabinetry and crown molding.
- 3. FAR FROM TACKY Carriage houses, an outbuilding that dates back in this country more than 250 years ago, originally served to house horse-drawn carriages and tack, with occasional staff living quarters on the second floor. Today, precious automobiles are stored on the ground floor, with guest suites, offices and workshops converted above.
- 4. FIGHTING GRIME Mudrooms, a small transitional space from the outside to the inside, certainly are functional for helping to keep a home clean, and for hanging jackets, hats and sports gear. But it doesn't have to be an architectural afterthought: Think design features like beadboard paneling, stylized benches, and Lowcountry hues of greens and blues.
- 5. UNDER THE SOUTHERN INFLUENCE Gulf Coast Creole, French Acadian and their

architectural sister, the Lowcountry, were all borne by demands of the hot, humid, southern climate. Design influences they share are covered front and back porches, raised foundations to protect against water damage, high ceilings, double-hung windows for improved air circulation, metal roofs and two-sided single chimneys. LL



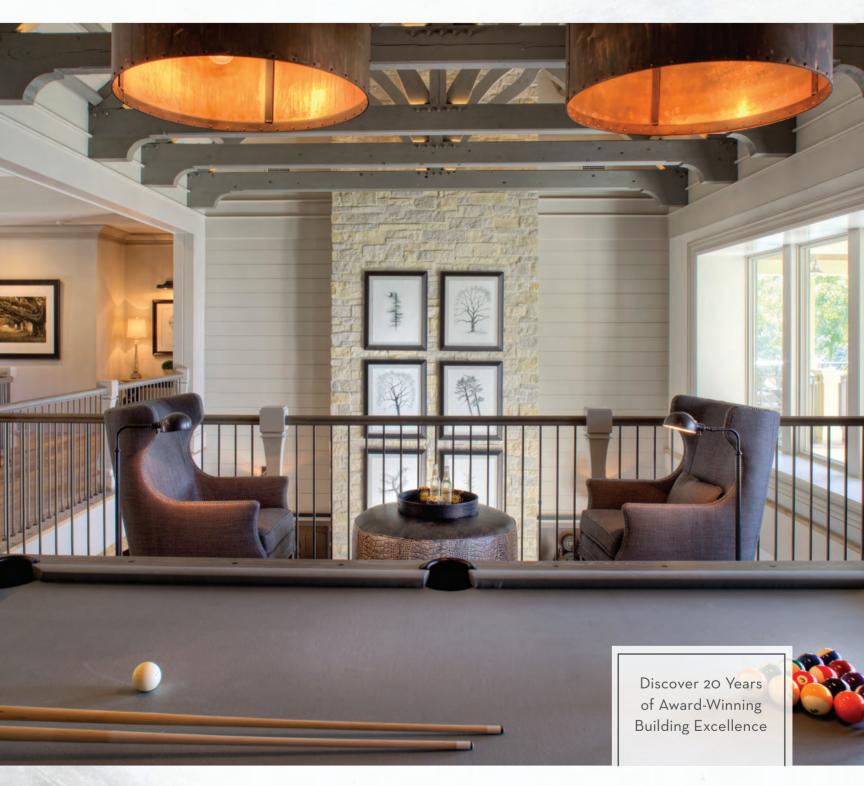








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Queen of the Southern Garden

STORY BY LAURA LEE ROSE

Laura Lee Rose is a Clemson Extension horticulture agent. The extension offers its programs to people of all ages, regardless of race, color, gender, religion, national origin, disability, political beliefs, sexual orientation, gender identity, marital or family status and is an equal opportunity employer.



3 PLANTING TIPS

TIP 1 Camellias need to be planted high. To help water drain away from the trunk, try to plant the top of the root ball level with the surface of the soil.

TIP 2 Camellia roots are shallow, so avoid planting them under shallow-rooted shade trees. They grow well in the shade of deep-rooted trees such as pine and oak.

TIP 3 Smaller varieties can be grown in containers. Use a potting mix designed for container pots for best results.

Camellias have always fascinated me. They are blooming when other flowering shrubs are asleep or just waking up. We see them in parks and at homes and gardens across the South.

There are International and American Camellia societies with local and regional chapters. The beautiful flowers of Camellia japonica usually are not fragrant, but they used to be very popular as corsages. It's probably been 45 years since I wore a corsage, but while reading my 1968 World Book encyclopedia, I noticed there was a picture of a gorgeous bloom as a corsage. I have lived in the South all my life, except for two years at college in northern Virginia. I just assumed Camellias are native to South Carolina.

Camellias originated in China and Japan. They are in the tea family, something familiar to Southerners who enjoy tea and drink gallons of it, sweet or unsweetened. In the last 20 to 40 years, people began to appreciate other teas. Green tea and herbal teas have become popular drinks for health and happiness. Green tea is the unfermented version of Camellia senensis leaves and is associated with benefits for our heart, energy and beauty.

We do have two members of the tea family. Theaceae which is native to southeastern North America grows in Beaufort County and Stewartia malacodendron, whose common name is Silky Camellia, Gordonia lisianthus or Loblolly Bay.

Camellia japonica was first brought to South Carolina by the wealthy Middleton and Drayton families to adorn their formal gardens. Before I studied and appreciated the horticultural importance of these old shrubs, I was impressed with the age, size and beauty of the ones at Middleton Place outside Charleston. The arboretum at Armstrong State University in Savannah is another nearby site with an impressive collection of various species of Camellia. There are many unusual types of shrubs on the large campus, and while they have numerous mature C. japonicus, these also are lovely and

uncommon species of Camellia.

The Coastal Georgia Botanical Gardens at the Historic Bamboo Farm at the University of Georgia also has a large Camellia collection. Locally, the Coastal Discovery museum at Honey Horn has a remarkable collection, cared for by the volunteers. Because Camellias begin to bloom in fall and continue until April, February is actually a great time to visit these public gardens.

What do gardeners need to know about the cultural requirements of Camellia? They were originally found growing on the side of mountains in China, according to one source. They need plenty of room to spread and can reach 15- to 25-feet tall with spreads of 6- to 10-feet. Avoid planting them too close to the house or to each other. Camellia make good focal points, but not good foundation plants. They enjoy organic matter (leaf mold) and perfect drainage.

Most grow well in a temperate climate, not in full sun, but need sufficient light and good air flow. Leaf size is directly related to the amount of sunlight a Camellia will tolerate. The smaller leaves on C. sasanqua enjoy full sun. Large leathery C. japonica leaves will not put up with late afternoon sun. The leaves of the tea plant, C. senensis, are relatively small. They can be grown as an evergreen blooming hedge or as accent plants. They are grown commercially on tea plantations in full sun.

Good cultural practices will help to insure the health and beauty of landscape plants. It is important to know the requirements of plant families or species. A healthy plant is less likely to suffer disease and insect pressure than one which is stressed. Early detection and rapid response to problems always is preferable. Visit your Camellias often, look on the undersides of the leaves, keep them moist but not wet. Give compost and leaf mold generously, pick up and destroy spent blooms, and wear the blooms as corsages or pinned to your favorite hat. This is Camellia season in the South! LL

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Southern Snow Day

PHOTOS BY THOMAS LOVE

Snow and freezing rain shut down most of Hilton Head Island and Bluffton on Wednesday, Jan. 3, as a rare winter storm rolled across the Lowcountry and hung around for three days. Schools, daycares, the Cross Island Parkway and many businesses were closed as locals scrambled to find shovels, ice scrapers and heavy winter clothing. About 4 1/2 inches of snow accumulated, making it the biggest snowstorm the area has seen since 5 inches fell during the Christmas storm of 1989. Photographer Thomas Love of TR Media World braved the frigid conditions to capture these slick photos. Find more online







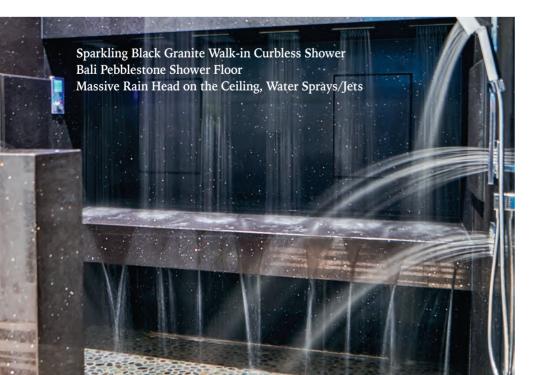




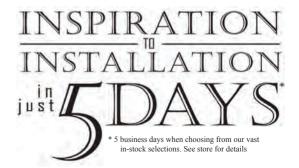








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STORY BY EDWARD THOMAS

The Magic City transitions from hot night spots to cool culture but remains as appealing as ever





Nikki Beach, Miami Beach

It's hard to forget my first visit to Nikki Beach about six months after 9/11 in the spring of 2002. It was late on a Sunday night and I was in Miami on a combo business and pleasure trip. Some of the guys I was doing business with said it was the coolest new place in Miami Beach and I needed to experience it first hand before I left town.

Oh my gosh! That first impression was simply - wow! I had already traveled to five continents in my life by that time, but had never seen anything like Nikki Beach. And, as I later learned, that's because until Jack Penrod introduced the first of its kind "luxury beach club" at the southernmost tip of this coastal island, there had been nothing quite like it anywhere.

Now Penrod has taken the concept and expanded it into a luxury lifestyle brand across the world with locations including Marrakech, Morocco, Bali, Ibiza, St. Barts, French West Indies, Monte Carlo and Dubai, to name a few.

On that first visit we walked into the beachfront complex and all just stared, mouths agape. The sound system reverberated. The stylish decor of white lounge chairs, private beds and even teepees spread across white sand were shimmering with soft lights from the swimming pools highlighting the figures of hundreds of gorgeous women, mostly in thongs and flimsy wraps swaying to and fro. As one can imagine, it wasn't the decor that had each of us gawking.

But that was 16 years ago, and while Nikki Beach still remains a major attraction — a symbol of the beach party lifestyle that continues to draw countless thousands to Miami — the overall beach scene today appears to be somewhat tamed and more upscale. For example, the bikini crowd can still be found at Nikki Beach, but now it is mostly a day place (except on Sunday nights) where beauties soak up the sun on the luxurious day beds while enjoying brunch, innovative sushi snacks and creative cocktails. The extensive menu is quite international and there is even another new restaurant on site, "Key West by Nikki Beach," that opened this past Christmas.

Such changes along the shoreline in Miami Beach reflect in part numerous other transitions across the Miami area that visitors from 10 years ago might find quite surprising. The single dimension image of sun worship and all-night partying has broadened to include a more stylish vibe with a buoyant cultural scene that has been prodded by an influx of musicians, art galleries, sleek luxury hotels and impressive architecture.

For example, the shining star of the beachfront today seems to be The WALLCAST® Experience Concerts and other special events at Soundscape



Miami Design District

Park and the New World Symphony Center between Lincoln and 17th Street – less than two miles north of Nikki Beach but three blocks off the ocean.

This dramatic facility allows you to experience simulcasts of live symphonic concerts plus cinematic events on a soaring 7,000 square foot projection wall of the New World Center. Here on a concert night as the sun sets, crowds gather on blankets and lawn chairs across the 2.5 acre green space to sip wine and revel in a wonderful experience. These concerts are free to the public. An events calendar on the website NWS.edu provides a schedule of the next six months of activities at the Center.

On The Mainland

Miami Design District

Illustrative of the greater emphasis of arts, music and culture is the Miami Design District, an 18-square block area which has blossomed on the mainland over the past 10 years along the west side of Biscayne Boulevard with North 36th Street on the south and North 43rd Street on the north. This creative neighborhood and shopping oasis is focused on celebrating innovative and high-class art, design and fashion. It is home to more than 70 art galleries and more than 100 luxury boutiques plus an assortment of antique dealers, collecting museums, restaurants, watering holes and the Institute of Contemporary Art Miami (ICA). Shaded pedestrian pathways, outdoor seating and community spaces such as paradise plaza have made the Design District family friendly. Iconic flagship buildings for luxury retail brands like Hermes and Christian Louboutin are located here.

ICA is fascinating in itself. Privately operated, it is nonetheless open six days a week to all comers free of charge. Visitors must call ahead to reserve entry tickets in advance 305-901-5272. Museum director Ellen Salpeter told the Miami New Times at the grand opening of the three-story, 20,000-squarefoot gallery 14 months ago: "We believe everyone should have access to the arts, and all of our programs are free as well."







The Cuban-American rooster photo is a tradition while visiting the neighborhood.

Little Havana

Looking for the best Cuban food in Miami and the ambiance of the Cuban culture? There is only one place to go and that is Little Havana in the historic district just west of downtown. The stretch of Calle Ocho from SW 12th Street to 16th Avenue is especially vibrant with the air of rich tobacco and Cuban music streaming from the open doors of Latin record stores and lively bars. Popular among locals is Ball & Chain, featuring jazz vocalists, salsa bands and local Cuban music groups. The place also is noted for its guayaba daiguiris made with guava nectar.

Perez Art Museum

Originally founded as the Miami Art Museum, the Pérez Art Museum Miami was revamped, when it relocated to a new site overlooking Biscayne Bay. The museum's collection is well worth seeing. It is displayed on three levels and focuses on international art from the past two centuries with special attention paid to Caribbean, Latin American, and Florida artists. In an effort to engage new audiences with art, the museum hosts classes for all ages and a variety of special events. Check out their calendar at PAMM.org

When To Go

January through April is Miami's high season. But budget-friendly (and crowd-wary) travelers have discovered that the summer weather here is not much different than South Carolina - in fact a bit less humid. So, June through September can be a good time to visit. This is when all the hotels offer their very best bargains and it is must easier to get a good table at the nightspots and restaurants. LL

Suggestions from locals...

LOCAL Life asked former Hilton Head Island residents David and Anne Pearson to share a few hidden gems from the "Magic City." David set up the photo of Charles Fraser walking the alligator and has his fingerprints on many of the island's PR success stories. The Pearsons now live in Miami.



WHAT TO DO:

South Beach Boardwalk

The area has become the world's most colorful Art Deco district and a haven for models and photographers from across the globe, from South America to Europe. If you are hoping to see a celebrity, drop into the Delano or the Raleigh hotels.

New World Symphony

The home of the world's finest training orchestra is located just west of the Ocean in South Beach (500 17th St. to be exact). A broad range of concerts feature the orchestra's young talent and, frequently, world-class conductors stand in for permanent conductor Michael Tilson Thomas

Perez Art Museum Miami

Located on the edge of Biscayne Bay just off the MacArthur Causeway, this new museum is dedicated to contemporary art from the 20th and 21st centuries. Heavily influenced by its Cuban roots.



WHERE TO EAT:

Joe's Stone Crab

A favorite for decades and located at the south end of South Beach. Joe's is an absolute "must" for visitors to Miami. Stone crabs arrive fresh daily from the nearby Florida Keys, and boy, do they know how to crack 'em.

Café Abbracci

In Coral Gables, a Spanish-themed little city to the west of Miami, you'll delight in lunch or dinner at this small, sophisticated spot. It's a neighborhood favorite with a Manhattan vibe, but with Colombian and Argentine waiters.

Snapper's

Your choice, no matter whether the succulent vellowtail or the tender Florida lobster tail, will be fresh from the turquoise waters offshore. If you ask for an outdoor table, you may see tarpon and snook nosing around under the deck, hoping to score a small bite of your roll.



WHERE TO STAY:

Faena Miami Beach

This is a spectacular new property that is part of the official Faena Arts and Entertainment District which is still evolving. The hotel was designed by Hollywood director Baz Luhrmann ("The Great Gatsby") and his costume designer wife.

The 1 Hotel South Beach

This is the flagship of the world's top "green hotel" group. Entry level rooms start at 650-square feet which is huge for South Beach. Everything is very sophisticated. Farm to table dining in a wonderful setting.

Kimpton Epic Miami

Located downtown, this is considered the coolest hotel in Miami (as opposed to Miami Beach). It is a boutique hotel concept on a large scale and is ideally located amid the new attractions like the Performing Arts Center and Perez Art Museum.

BEACH NIGHTLIFE

Back on Miami Beach, where most first-time visitors want to say they have experienced, there are still lots of hot spots that have taken the reins from Nikki Beach and have action to the early dawn hours.

THE TOP DOGS Mango's Tropical Cafe, LIV and Story Night Club generally get top billing as today's best action spots, although admittedly every local night owl has his or her favorite haunts. Mangos is all about ambiance and epitomizes the South Beach scene experience. Live Latin bands nightly plus multiple rooms that play everything from hip hop to reggaeton. It's best to make a reservation on weekends, but midweek it is generally easy to walk in. Open to 5 a.m. LIV at the Fontainbleu at 4441 Collins Ave. also is open to 5 a.m. and is said to be one of the top five grossing night clubs in America. Cover charges start at \$40 and can run to \$100, but this is where you will often see celebrities like JayZ or Sean "PDiddy" Combs, Eva Longoria or Kate Hudson. It's a place for Gucci and Prada, not jeans and a T-shirt. It is run by David Grutman, whom Forbes magazine calls "the king of Miami nightlife." He also runs Story, a huge club that also caters to celebs and has terrific DJs and sound system. New clubs in South Beach that are making their mark are Ora (OraNightClub.com) and RecRoom (recroomies.com). Check them out.

BLEARY-EYED If you are bleary-eyed and have closed the clubs down at 5 a.m., find your way to David's Cafe Cafecito at 919 Alton Road. It opens at 6 a.m. and is legendary for its Cuban Coffee and cortadito (Cuban expresso). The guava pastries and empanadas are also terrific.

Pack your bags for **NEW** NONSTOP









AIR CANADA (*)



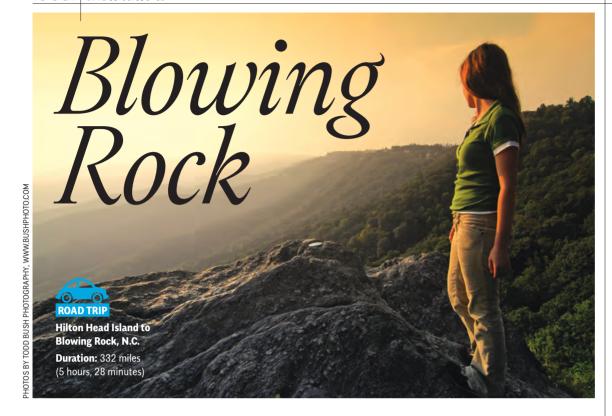
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BY AMANDA LUGENBELL + PHOTOS BY TODD BUSH

Romantic mountain getaway

Blowing Rock is a village in western North Carolina on scenic Blue Ridge Parkway. It's named after The Blowing Rock, a formation with sweeping views of peaks, forests and the Johns River Gorge.





LOVE THE ONE YOU'RE WITH Enjoy short or long hikes with that special boy or girl in Blowing Rock, North Carolina.

Located on the Blue Ridge Parkway and nestled along ridges against the Pisgah National Forest, Blowing Rock, North Carolina, is a Rockwell-esque town with rugged nature in its backyard. Offering the feeling of seclusion without isolation and the quality of being old-fashioned but not outdated, the town has an individual charm. Long cherished as an escape from the summer heat of the lowlands, the town has been welcoming visitors since its incorporation, growing to feature dozens of distinctive local shops, galleries, restaurants and inns. Now, year-round events entertain and delight, many of them part of long-standing traditions. All of this, plus a laid-back mountain attitude, make Blowing Rock a pretty little town worth noting. The "village" has been featured by Travel & Leisure among a dozen "Prettiest Winter Towns in America," which followed behind a summertime granting of the title "Prettiest Small Town in North Carolina" by a group of southeastern travel writers. The town is appealing in any season, to be sure, but it's also close to a wide array of attractions and activities from National Parks to fine dining, climbing to fishing. Whether you prefer the adrenaline rush of mountain adventures or the slow pace of relaxation (or both), Blowing Rock is an ideal hub for a mountain getaway. LL

WHAT TO DO:



VISIT AN ICONIC NC ATTRACTION

The Blue Ridge Parkway is, rightfully, at the top of everyone's to-do list when they visit the High Country. But did you know that Blowing Rock is also home to North Carolina's oldest travel attraction and its first theme park? The town is named for The Blowing Rock, a unique rock formation jutting over broad forests far below; it's been a landmark destination since 1933. The Blowing Rock is the site of an old romantic legend and home to near-constant winds, where even the snow blows upside down. Tweetsie Railroad, celebrating its 60th anniversary this year, is a rip-roaring Wild West theme park featuring the historic steam engine No. 12 that once ran the commercial rails in Western N.C. Enjoy trips on the train and other classic amusement rides, themed performances, gem mining, and even a small zoo. Special guests and events fill the calendar, too, from the Grammy-award winning Riders In The Sky to the Railroad Heritage Weekend.



HIT THE TRAILS

Blowing Rock is surrounded by natural beauty, and there is a huge network of nearby trails that provide up-close access. If you are looking for relaxing leg-stretchers, try one of the loops or byways within the 26 miles of carriage trails at Moses Cone Memorial Park, just a stone's throw from downtown. The Blue Ridge Parkway features more paths to explore, like the Boone Fork and Tanawha trails, which offer glimpses of a wide variety of mountain streams, coves, glens, and vistas. Up for a real challenge? Take on the Grandfather Trail on Grandfather Mountain. This ridge-and-peaks trail is a rugged path that features a series of ladders for access. There's even a trail right off Main Street in Blowing Rock - the Glen Burney Trail follows the path of New Year's Creek, ending at a picturesque waterfall.

WHERE TO EAT:



FOGGY ROCK

This casual restaurant quickly became a local favorite with its welcoming space and eclectic menu. With everything from tasty turkey sandwiches to delectable mountain trout, the place is a crowd pleaser. Each dish has a special twist that makes it uniquely Foggy Rock cuisine, thanks to the creativity of chef/owner Burt Myers. The bar always features an excellent selection of craft and regional beers, too.

BLOWING ROCK ALE HOUSE & INN

Speaking of craft beers, Blowing Rock Brewing's Ale House is located right in the heart of town and features delicious pints of their small-batch creations alongside locally-sourced food. The menu is often different from visit to visit as ingredients become seasonally available. The grilled flatbreads are delicious and the bison



burger with the stout glaze is perfectly indulgent. Dine inside by the tasting bar in the cozy house-turned-inn, or on the patio or front lawn. On Saturdays, enjoy brewery tours right behind the inn.

RESTAURANT AT GIDEON RIDGE

Gideon Ridge Inn overlooks the John's River Gorge, a sweeping vista dominated by the Pisgah National Forest. Built of stone and surrounded by gardens, the gently sprawling inn looks smaller from the outside, creating an intimate impression from the first glance. That intimacy extends to meals at the Restaurant as well: limited, reservation-only affairs. The menu is not large but you'll find nothing lacking, with selection of excellently prepared dishes that change to reflect the seasons. The wine list is extensive, with a wide array of vintages to complement the special dining experience.

WHERE TO STAY:



CHETOLA RESORT

The name means "Haven of Rest," and that's what one finds at Chetola Resort. Located within town limits, it's close to everything while feeling miles away. Enjoy a relaxing day at the on-site spa, take in a meal with serene lake view, and listen to live musical guests. The resort is great for the whole family and even has programming for the kids. Lodging options include well-appointed lodge rooms, luxurious bed-&breakfast rooms at the Bob Timberlake Inn, and condominium rentals.

GREEN PARK INN

This Victorian gem is a historical treasure and a charming step back in time. The Green Park Inn was one of the first inns built in Blowing Rock, and once even had its own post office. The restored property features a beautiful, high-ceilinged lobby



and seating areas, a regular music schedule, plus an on-site restaurant and separate tavern, encouraging guests to mingle and stay a while. When you decide to get out and about, the hotel is convenient to everything in the area.

MOUNTAINAIRE INN & LOG CABINS

Located right on Main Street, Mountainaire Inn & Log Cabins is a perfect location for enjoying downtown Blowing Rock. The inn is full of personal touches and charm, the rooms are comfortable, and the owners are friendly, welcoming guests personally on most days. The firepit on the lawn feels like a backyard feature, and often guests will gather there like neighbors. There are several cabins with porches tucked into a shady garden beside the inn, where couples and families can enjoy a little rustic getaway right in the heart of downtown.



local culture



A TISKET, A TASKET Daurus Niles learned how to weave baskets at a young age alongside her grandmother while singing old spirituals.



Find additional images from this photoshoot online at **LocalLifeSC.com**

the Gullah dream weaver

SWEETGRASS BASKET MAKING A PROUD TRADITION FOR DAURUS NILES

STORY BY AMY COYNE BREDESON + PHOTOS BY LLOYD WAINSCOTT

As a young girl, Daurus Niles and her siblings were expected to work on sweetgrass baskets before they could play outside on Sundays.

After church, the family would gather under a large oak tree outside their Charleston home. Niles would weave baskets right alongside her grandmother, great-grandmother and other family members, while singing old spirituals.

Sweetgrass basketry was a source of income for the family, but more importantly, an art form connecting the Gullah family to their West African ancestors.

On the plantations of the Lowcountry, enslaved Africans used the baskets to separate the chaff from rice, a process known as winnowing. They also used the baskets to store vegetables, shellfish and cotton.

"For me, it's a proud tradition," Niles said. "It's lasted over 400 years, and it's one of the oldest art forms that's still being taught today. It makes me proud because a lot of art forms are dying."

Niles, now 59 and a Summerville resident, is the only one of five children to carry on the tradition in her family. After years of working as a hairstylist, owning a salon, teaching cosmetology and working as a CNC operator, Niles returned to her roots.

About 10 years ago, after getting injured on the job, Niles decided to try her hand at full-time basketry. She started out working with her cousin, Michael Smalls. The two began teaching basketry classes at the Coastal Discovery Museum on Hilton Head Island. She still teaches classes on Saturday at the museum, but she now works with another basket maker, Angela Coakley.







TAKE CARE OF YOUR BASKET

Because the materials used to make sweetgrass baskets are from local swamps and marshes, water will not hurt them. Carefully wash with soap and water, then rinse thoroughly with cold water and air dry. A basket's value increases with age, and with proper care, will last indefinitely. Some locally made baskets are well over a century old.



SYMPHONY OF THE LOWCOUNTRY







John Morris Russell

Angelique Clay

Michael Preacely

PORGY AND BESS IN CONCERT

SUNDAY, FEBRUARY 25, 2018 • 5PM MONDAY, FEBRUARY 26, 2018 • 8PM

John Morris Russell Conductor • Angelique Clay Soprano
Michael Preacely Baritone • Claflin University of Concert Singers
Hilton Head Symphony Orchestra Chorus

Music by George Gershwin and arranged by Robert Russell Bennett

Set in the 1930s in an African-American Charleston neighborhood known as Catfish Row, Porgy and Bess features such iconic songs as *Summertime, It Ain't Necessarily So,* and I Got Plenty of Nothing.





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Subscriptions/tickets available online at hhso.org or call the office at 843-842-2055. **Tickets:** \$30, \$45 & \$55. Concerts held at First Presbyterian Church on William Hilton Pkwy.



Niles is known as The Gullah Dream Weaver, and her baskets are on display at the local museum, at the McKissick Museum in Columbia and in a traveling exhibit through the Smithsonian's National Museum of African American History and Culture in Washington, D.C. They can be purchased at the museum, at Pluff Mud Gallery in Bluffton and at the Harbour Town Lighthouse and Museum.

Niles said there aren't many people left who make sweetgrass baskets, she thinks fewer than 200 people. Most live in the Charleston area.

Niles would love to get a grant to be able to teach basket weaving in the schools.

"I think it's important that we keep the history alive because it's vital to South Carolina," Niles said.

Niles taught her three daughters the craft, but they haven't shown much interest in it just yet. She also has two grandsons, ages 1 and 3, who might carry on the tradition one day.

"I'll lay the foundation for them," Niles said. "And it's up to them whether they want to do it or not. I think it will stay around for a while. And I think if people support the arts, that will make it stay."

Niles said some people complain about the baskets being too expensive, but it takes a lot of work to make just one basket.

First of all, someone who wants to make a

basket can't just go to Michael's and buy the materials. Only approved basket weavers are allowed to harvest sweetgrass and only in June, July and August. They have to harvest enough material to last the entire year.

Secondly, the craft of weaving sweetgrass baskets is not easy. Niles said only some people have the gift, and even if they do, it takes practice and a time commitment. It can also be painful for the fingers, even for seasoned basket makers like Niles.

"That's why they're expensive," Niles said. "They leave (the class) with a greater appreciation of the baskets. ... After class, they'll say, 'I understand

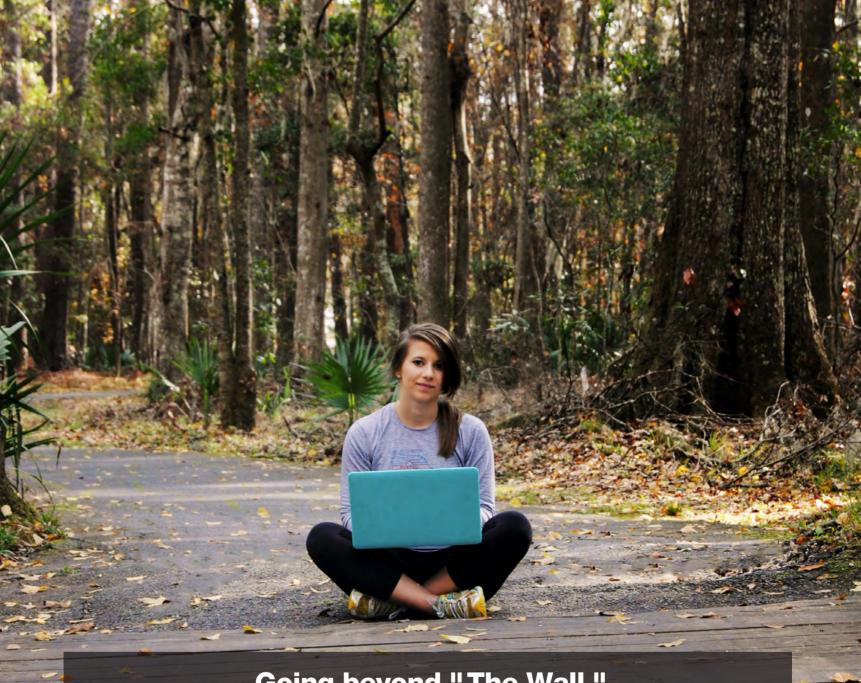
Niles learned a lot from having to weave baskets starting at such a young age. She learned about her family's heritage. She learned the value of hard work. She also learned how to take care of herself. The skills she gained as a child have given her a successful business as an adult. And she gets to do what she loves.

"Who would've thought you could take materials from the earth and make art that's displayed all over the world?" Niles said. "We started out doing this as a way of life, and it's still a way of life, and now we're being displayed at the Smithsonian Museum and the White House." LL





DREAM WEAVING Learn to weave a sweetgrass basket from Daurus Niles and her business partner, Angela Coakley, at their sweetgrass basketry class on Saturday mornings at the Coastal Discovery Museum on Hilton Head Island. For class schedules or to register for a class, visit www.coastaldiscovery.org or call 843-689-6767, ext. 223. The cost is \$65 a person. Niles' baskets can be purchased at the museum, as well as at Pluff Mudd Art Gallery in Bluffton and at the Harbour Town Lighthouse and Museum.



Going beyond "The Wall."

Even before I ran Marathons I saw things this way. I keep the end in mind no matter what comes up in the meantime. It's handy at work, because digital projects can be full of distractions. Every time you make something happen something more becomes possible, and so people get tempted to make side-trips.

Sometimes a day arrives when it looks like there's no way to the finish. It's like "hitting the wall" in a Marathon. And the solution is the same. What takes you to the finish is what you've got in your head and your heart. I don't make a lot of noise, but I have a passion for turning the potential into the practical, and that helps us reach goals.

HILARY HUL

Digital Manager at group46. Persistent pathfinder, Endurance runner, Trusty guide.

group 46 raise your game



CLEANING UP THE MESS Ben Greene and Annie Miller are part of a group of locals raising funds to help clean up storm debris left behind at Hilton Head's Gullah cemeteries.

Preserving Hilton Head's historic Gullah Cemeteries

STORY BY LUANA M. GRAVES SELLARS , PHOTOS BY LLOYD WAINSCOTT

Hilton Head Island's Gullah community dates back more than 150 years, yet island wide, there are only a few visible remnants of its historic past. As the Gullah community continues to strive for the preservation of its land and culture, there's an effort to keep the pride and memories of its ancestors alive with reverence. Maintaining its historic island cemeteries is an ongoing challenge.

The 10 historic Gullah cemeteries on Hilton Head are Talbird, Elliot, Graham/Stoney, Union, Harbour Town, Pinefield, Squire Pope, Drayton, Joe Pope and Jenkins Island.

Some of the cemeteries date as far back as the 1700s and are home to the island's ancestral slaves and the generations that followed.

The cemeteries extend from one end of the island to the other, having endured the test of time and the encroachment of continuous island development. Some of the cemeteries are behind plantation gates, which creates unique public exposure issues. Elliott is at the entrance to a condominium property, while Joe Pope is alongside Shelter Cove Towne Centre. Regardless of location, the need for upkeep and preservation remains the same.

"The life of the dead is placed in the memory of the living."

-MARCUS TULLIUIS CICARO

The recent storms that have hit the island made the need to care a greater priority. The damage left behind from Hurricane Matthew's downed trees brought an increased awareness to the historic cemeteries. Previously, the cemeteries weren't much of a public concern, until a group of native Islanders came together to raise funds to

Through fundraisers, publicity and a Lowcountry Foundation Fund, a group is trying to give the cemeteries a more organized and systematic process of maintenance and utilization.

clean up storm debris left behind at

Talbird Cemetery.

The foundation functions under the NIBCAA's Community Action Committee.

The most current and pressing issue is that some of the sites have specific challenges that need immediate attention due to their proximity to the water's edge, specifically Talbird, Spanish Wells and Jenkins Island. These three cemeteries have a particular urgency because of the ravages of time and the destruction of the surf. Erosion and graves sites going into the water is a significant concern, because they are so close to the water's edge.

In addition to funds, the historic cemeteries need physical help to preserve and protect the countless numbers of the buried Gullah ancestors whose remains deserve respect, as well as reverence for the incredible legacies they left behind. LL









HILTON HEAD ISLAND HISTORIG **GULLAH GEMETERY** DIRECTORY

Talbird/Talbot/Tabor Cemetery

Founded in the 1800s (Mt. Calvary Church) 8 Waterway Place, Hilton Head Plantation (North end of Skull Creek Drive, adjacent to Grandview Condominiums and near Skull Creek Marina)

Elliott Cemetery at Dolphin Head

Founded in the 1830's

167 Hilton Head Drive, Hilton Head Plantation (Accessed by walking off Deerfield Road or out of Dolphin Head Recreation area. Located at Marsh Hawk Road on Dolphin Head Point)

Amelia White/Graham/Stoney (ARM) Cemetery

Founded in the 1800s 95 Squire Pope Road

(Adjacent to the two-acre Green's Shell Enclosure, a nature park maintained by the Town of Hilton Head)

Military/Government/Union/White Family Cemetery

Earliest known date of existence is the 18th century (St. James Church)

Union Cemetery Road, Port Royal Plantation

Jenkins Island Cemetery (Antellebum) Founded in the late 1700s 45 William Hilton Parkway, Jenkins Road

Spanish Wells Cemetery

Overlooking Calibogue Sound

Pinefield Cemetery

Founded in the late 1700s

36 Broad Pointe Drive, Indigo Run Plantation (Banks of Broad Creek accessed from Marshland Road; no access from Pineland Road; near Broad Pointe)

Drayton Cemetery

(Antebellum)

190 Mitchelville Road, Tarpon Trail

(Faces Port Royal Sound in Mitchelville area. Barker Field is nearby.)

Joe Pope Cemetery

Founded in the 1800s

720 William Hilton Parkway (Whole Foods parking lot is on one side.)



MORE THAN ENOUGH

depicts a woman standing proudly with her bounty. Left alone in remote rural areas of the Lowcountry, the Gullah continued to practice their traditional culture with little influence from the outside world well into the 20th century.

AMERICAN GULLAH

depicts the unsung pioneers of South Carolina and of America. The man and woman are standing in a rice field with only mere hopes of receiving their rewards in the afterlife, symbolized by the three birds in the clearing of the clouds, which is prevalent in many of Sonja Griffin Evans' paintings. The birds represent the Father, the Son and the Holy Spirit.



American Gullah collection

HONORS LOGAL BLACK HISTORY

STORY AND ART BY + SONJA GRIFFIN EVANS

The American Gullah Collection depicts the unsung pioneers of the Gullah Geechee Cultural Heritage Corridor and of America. The story behind this culture's creation is compelling. The Gullahs are descendants of West Africans who were forced to the colony through the transatlantic slave trade. They were brought to South Carolina because of their knowledge about the process of cultivating rice. However, they also possessed other intellectual prowess. West African people brought their culture, art, food and music, with many valuable assets that have influenced American culture.

West Africans easily adapted to the moist Carolina climate and landscape primarily because the southeastern marsh landscape resembled that of West Africa. The combination of all these things made West African slaves one of the most valuable assets on South Carolina rice plantations, giving them a major role in the successful production, preparation of rice and the major success of the economy in South Carolina.

Due to an estimated 100,000 West Africans being brought to Gadsden's Wharf in Charleston, (where over 40 percent of all enslaved Africans to the U.S. came in), many West Africans were purchased and taken to cities throughout the nation. This forced migration led to a high percentage of all African American's ability to trace their roots back to South Carolina, which attracts so many visitors each year. Although the benefits of rice production were many for the planters of South Carolina plantation owners, these benefits were rarely experienced by the enslaved Africans who were responsible for this success.

The American Gullah Collection effectively communicates the Gullah culture and Lowcountry living with its viewers. Each piece lures viewers into the paintings and leaves them with a desire to learn more about this captivating Pan African American cultural treasure. The collection reflects compassion and redeeming love. It gives a visual example of one's humanity. It immortalizes the divinity, an expression of the soul. It brings to life, through art, the Gullah story; while instilling in the viewer's heart a yearning to visit the amazingly beautiful, historical and spiritual destinations which encompasses the Gullah culture. LL







DA GULLAH CRABBER brought his fishing skills to the Sea Islands from West African coastal countries. The Gullahs have inhabited the Sea Islands for generations and their unique traditions remain largely intact.



HOSPICE GIVES THANKS TO ...

Our Clinical Director, Tamara Watson. Tamara is often the first point of contact at Hospice Care of the Lowcountry. Working closely with the nurse case manager, social worker, CNA and hospice team, she communicates with a patient's physician and is committed to providing patient care as rapidly as possible.

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that southern ladies

would give their true

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them safe from harm as they went to war

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

February may be the shortest month of the year but it's full of romance and food. There are plenty of festivals and other events to keep us busy until the warmer weather arrives. Here are our top picks, along with other days of national and international interest. Cut this page out and stick it on your fridge!

MONDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

THINGS TO DO NEARBY

Savannah Area

SUNDAY

Savannah Black Heritage Festival (Feb. 1-18) Blues Traveler (Feb. 14) Savannah Book Festival (Feb. 15-18) Saving Abel (Feb. 23) Blue Oyster Cult (Feb. 24)

Charleston Area

Art Garfunkel (Feb. 5) Arlo Guthrie (Feb. 7) Big Gigantic (Feb. 7) The Temptations (Feb. 8) Edwin McCain (Feb. 15) Air Supply (Feb. 24) Phillip Phillips (Feb. 27)

Columbia Area

TUESDAY

Blue Dogs (Feb. 2) The Brothers Reed (Feb. 2) Chris Potter (Feb. 3) River City Rock Show (Feb. 16)

Jacksonville Area

The Lion King (Feb. 1-11) Dancing with the Stars (Feb. 17) Barry Manilow (Feb. 18) Mindi Abair (Feb. 23) Monster Jam (Feb. 24)

Gullah Celebration Opening Party Farmers Market

of Bluffton National Freedom Day No Politics Day



Groundhog Day Ob We People art exhibition

Gullah Heritage Music Series: A Capella



A Taste of Gullah Heart Ball Lions Club **Headliners Concert**





Super Bowl LII Stuffed Mushroom Day Thank a Mailman Day



National Weatherman's Day



Gullah Heritage Music Series: El Shaddai

Lame Duck Day Nationa Chopsticks Day



National Signing Day

Wave All Your Fingers at Your Neighbor Day Send a Card to a Friend Day



Boy Scout Day

Farmers Market of Bluffton Kite Flying Day



Winter Olympics begin National Pizza Dav Toothache Day



The Freedom Experience at Mitchelville

Hilton Head Island Marathon Ol' Fashioned Gullah Breakfast



Hilton Head Symphony Orchestra

Sweetheart Ball with Deas Guys Don't Cry over Spilled Milk Day



Symphony Orchestra Abraham Lincoln's

Birthday Clean Out Your Computer Day



Mardi Gras Friends and

Family Day Get a Different Name Day



Valentine's Day Ash Wednesday National Organ Donor Day



Farmers Market of Bluffton Candlemas

National Gum Drop Day



Gullah Heritage Music Series: Gospel Choirs Chinese New Year Do a Grouch a Favor Day



Native Island Golf Classic Random Acts of Kindness Day



National Battery Day National Drink Wine Day



Arts Center: Colin Quinn National Chocolate Mint Day



Cherry Pie Day Hoodie Hoo Day Love Your Pet Day



Pitmaster 101 Card Reading Day



Celebrity Chef Tour Farmers Market

of Bluffton National Margarita Day George Washington's Birthday



Pig Pickin' + Oyster Roast **Gullah Heritage Music Series: Quartets**



Hilton Head Island Seafood Festival Antique Appraisal and Auction



Symphony Orchestra Gullah Sunday Brunch Winter Olympics end



Symphony Orchestra Carnival Day National Pistachio Day





Floral Design Day Public Sleeping Day

ONGOING

Lean Ensemble Theater: Good People (Feb. 1-4) Chamber Restaurant Week (Feb. 3-10) Arts Center: Dial M For Murder (Feb. 6-25) Lowcountry Seafood Experience (Feb. 19-22) South Carolina Governor's Conference (Feb. 19-21)



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returns for a
celebration of
Southern food &
culture featuring
celebrity chefs

What began as an intimate festival with family and friends in the parking lot of Hudson's Seafood on the Docks is now a culinary must-attend event in the Southeast.

The 11th annual Hilton Head Island Seafood Festival returns Feb. 19-25. The week-long culinary and cultural celebration brings together top chefs, mixologists, sommeliers, local seafood, artisans, and live music. This year's events are a cut above and feature world-class James Beard House Foundation award-winning chefs, local restauranteurs showcasing their ocean- and farm-to-table chops, and first-hand experiences catching and eating your dinner.

"It took off in 2007 and has been growing since," said Andrew Carmines, the owner of Hudson's Seafood on the Docks, the restaurant behind the festival. "The decision to add more events was really an effort to offer something for everyone. We wanted to develop events that spoke to all residents and foodie visitors, and in order to do so, we needed to create multiple styles of events. It truly evolved in a very slow and organic way."

The festival is hosted by the David M. Carmines Memorial Foundation, which raises funds for other local non-profit organizations including the Coastal Discovery Museum, Island Recreation Scholarship Fund, Port Royal Sound Foundation, Gullah Heritage Museum and Medical University of South Carolina.

Details and tickets for each event are available on www.hiltonheadseafoodfestival.com.









TOP CHEFS, TALENT RETURN FOR SEAFOOD FESTIVAL FEB. 19-25

Seafood is synonymous with Hilton Head Island as so much of the culture and cuisine here is based around the water. The 11th annual Hilton Head Island Seafood Festival on Feb. 19-25 is a culinary and cultural celebration with food and drink. The week-long festival brings together top chefs, mixologists, sommeliers, local seafood, artisans, live music and wildlife.

The festival is hosted by the David M. Carmines Memorial Foundation, which raises funds for other non-profit organizations including the Coastal Discovery Museum, Island Recreation Scholarship Fund, Port Royal Sound Foundation, Gullah Heritage Museum and Medical University of South Carolina. **Details and tickets for each event are available on www.hiltonheadseafoodfestival.com.**

LOWCOUNTRY SEAFOOD EXPERIENCE ON THE WATER

Times vary based on tides, Feb. 19-Feb. 22 at Hudson's Seafood on the Docks

A two-hour excursion that includes instruction on shrimping, oystering, clamming and crabbing. Enjoy the catch at Hudson's after the excursion. Call 843-304-2878 for reservations.

PITMASTER 101

4:30-6 p.m. Feb. **22** at Waddell Mariculture Center Learn techniques while guest pitmasters prepare for the Pig Pickin' & Oyster Roast.

JAMES BEARD FOUNDATION'S CELEBRITY CHEF TOUR

6-10 p.m. Feb. 22 at Omni Hilton Head Oceanfront Resort

Get a taste of New York City's James Beard House right here on Hilton Head Island. The multi-course dinner with wine pairings features a group of James Beard Foundation Award winners. The VIP Premier Patron ticket includes a private Meet & Greet Champagne Reception with the chefs and sommeliers.

PIG PICKIN' + OYSTER ROAST

6-9 p.m. Feb. 23 at Waddell Mariculture Center

Local and celebrity chefs and pit masters will prepare quintessential, Lowcountry-style dishes of local shrimp, whole hogs, whole chickens, chopped barbecue and more. There will be beer, wine, signature cocktails and live music.

11TH ANNUAL HILTON HEAD ISLAND SEAFOOD FESTIVAL

11 a.m.-5 p.m. Feb. 24 at Historic Honey Horn Plantation

Local restaurants will serve seafood specialities at the family-friendly festival. There's also a kids zone, silent auction, crab races, arts and crafts booths and live music by Deas Guyz. The VIP Lounge will have exclusive catering and bars and private parking access.

SEAFOOD, CHAMPAGNE + GULLAH SUNDAY BRUNCH

10:30 a.m.-1:30 p.m., Feb. 25 at Hudson's Seafood on the Docks
A special brunch menu combines live music and bottomless Bloody Marys on the water.

INTRODUCING

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When: Various events Feb. 1-28 Where: Hilton Head Preparatory School Main Street Theatre Details: Schedule of events & tickets on www.gullahcelebration.com

Annual month-long celebration of Gullah culture is here

Showcasing the Gullah culture on Hilton Head Island, the month-long Gullah Celebration includes a variety of events for residents and visitors to experience its food, music and history. The Hilton Head Island Gullah Celebration has been recognized by the Southeast Tourism Society as one of the Top 20 Events in the Southeast. A number of events take place throughout the month around Hilton Head Island. For a complete schedule of events and ticket information visit www.gullahcelebration.com.

Former Gov., Ambassador are guest speakers at World Affairs Council meetings

The World Affairs Council of Hilton Head continues its 2017-2018 Friday Morning Speaker Series, "Foreign Policy in a Time of Changing World Order," bringing in distinguished experts to offer insight and analysis into the geo-political landscape. The lectures are free for members and open to the public for \$15 per guest. There is a limit of two guest visits per year.

Former Gov. Richardson: "North Korea: A Strategy for Engagement"

Former New Mexico Gov. Bill Richardson will use his years of expertise in negotiating with North Korea to snapshot the current state of relations there and ways to engage them in the future during his discussion "North Korea: A Strategy for Engagement" at 10 a.m. Feb. 2 at the First Presbyterian Church.



Find additional information on World Affairs at LocalLifeSC.com

Ambassador Christopher Hill: "Outpost, A Diplomat at Work"

Ambassador Christopher Hill, the dean of the Josef Korbel School of International Studies at the University of Denver, will retell his stories of diplomacy, loss, highstakes negotiations, and imperfect options during his time as a career diplomat to some of the most dangerous outposts across the world.











LEAN ENSEMBLE THEATRE PRESENTS "GOOD PEOPLE"

Margie Walsh, just let go from another job, is looking to catch a break in the Lean Ensemble Theatre production of "Good People," running through Feb. 4 at the Hilton Head Preparatory School Main Street Theatre.

Taking place in the Southie neighborhood of Boston, Walsh is facing eviction and is desperate for a fresh start. She thinks an old fling who has made it out might help her, and is willing to risk the little she has to see if the apparently self-made man is secure enough to face his humble beginnings.

"Good People," by David Lindsay-Abaire, is directed by Blake White and features Shelia Kadra, Katherine LeRoy, Matt Mundy, Nick Newell, Sarah Newhouse and Jenny Zmarzly.

LEAN ENSEMBLE THEATER PRESENTS "GOOD PEOPLE"

When: 7:30 p.m. Feb. 1-3, 2 p.m. Feb. 4

Where: Hilton Head Preparatory School Main Street Theatre Tickets: \$40 for the evening performance and \$35 for the matinee

Details: www.leanensemble.org

Have a heart: 21st annual Heart Ball of the Southern Coast is Feb. 3

Celebrating the life-saving advances of the American Heart Association, more than 400 people from Hilton Head Island's and Savannah's business, medical, social and philanthropic groups will attend the Southern Coast Heart Ball at 6 p.m. on Feb. 3 at the Westin Hilton Head Island Resort & Spa.

The 21st annual black-tie gala is chaired by Dr. Terri Hubbard of Coastal Pediatric Dentistry and co-chaired by Dr. Atul Gupta of Concierge Men's Center and Fast Fit. The evening features a cocktail reception, silent auction, dinner, entertainment, and a program that celebrates the American Heart Association's mission, supporters, volunteers, and the lives saved or improved.

Proceeds from the Southern Coast Heart Ball fund research, education, programs and advocacy to help prevent and raise awareness for cardiovascular disease, which kills 2,200 Americans every day.

SOUTHERN COAST HEART BALL

When: 6 p.m. cocktail reception, 7 p.m. dinner and dancing, Feb. 3

Where: The Westin Hilton Head Island Resort & Spa

Details: www.SouthernCoastHeartball.org



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SoBA February featured artist uses wax in "Artistic Musings"

Using watercolors, wax and other mixed media, local artist Joan Wykis will exhibit "Artistic Musings" Feb. 5-March 4 at the Society of Bluffton Artists (SoBA) gallery. There will be an opening reception from 3-5 p.m. Feb. 11 at the gallery.



"Painting is playing a major passion in my life since my retirement," said Wykis. "What fun to pick up a brush and see different colored shapes bursting onto paper under my direction." Wykis uses layers of wax and watercolor in her artwork, which features portraits and landscapes around the Lowcountry. Her work is regularly displayed at the SoBA gallery, Alexander's Restaurant and the Calhoun Street Gallery in Bluffton.

"ARTISTIC MUSINGS" BY JOAN WYKIS ART EXHIBIT

When: Feb. 5-March 4; opening reception from 3-5 p.m. Feb. 11 Where: SoBA Gallery in Old Town Bluffton **Notes:** Free and open the public

Details: www.sobagallerv.com or 843-757-6586



Learn how to paint with a SoBA artist

Dennis Lake, a U.S. Air Force veteran turned art teacher, will lead a "Painting with the Masters" class from 9:30 a.m.-3 p.m. on Feb. 6 at the Society of Bluffton Artists' (SoBA) Center for Creative Arts on Church Street in Old Town Bluffton. Students will bring in a copy of a piece of art they would like to learn

"PAINTING WITH THE MASTERS" CLASS

When: 9:30 a.m.-3 p.m. Feb. 6 Where: SoBA Center for Creative Arts Notes: Register in advance; the cost is \$180 for SoBA members and \$195 for non-members Details: Register by emailing classes@sobagallery.com or online at www.sobagallery.com how to paint, and then learn how to sketch and transfer, layer a glaze and capture special colors using oil or acrylic. Lake spent 20 years in the U.S. Air Force and then taught art in high school and college. He also freelanced murals, portraits and paintings.

Coastal Discovery Museum holds February classes

"ECOLOGY OF BROWN PELICANS"

3 p.m. Feb. 7: The Coastal Discovery Museum Program is \$7 per person. Reservations are required by calling 843-689-6767, ext. 223 or visiting www.coastaldiscovery.org/event-calendar

"PROTECTING OUR NATION'S BIRDS"

3 p.m. Feb. 14: The Coastal Discovery Museum Program is \$7 per person. Reservations are required by calling 843-689-6767, ext. 223 or visiting www.coastaldiscovery.org/event-calendar

"THE UNIQUENESS OF THE PORT ROYAL SOUND"

3 p.m. Feb. 28: The Coastal Discovery Museum Program is \$7 per person. Reservations are required by calling 843-689-6767, ext. 223 or visiting www.coastaldiscovery.org/event-calendar

DOCENT TRAINING

Docent Training for School Group Education Programs: 1 p.m. Feb 13 Pinckney Island Tour Docent Training: 10 a.m. March 15; Honey Horn History and Nature Tour Training: 10 a.m. April 6 **Butterfly Discovery Docent Training: 1 p.m., April 23** Reserve a spot at any training session by contacting Dawn Brut at

843-689-6767 x228 or dbrut@coastaldiscovery.org



BLOODY HELL Battle between Blackbeard the Pirate and Lieutenant Maynard in Ocracoke Bay.

TRAVELING PIRATE EXHIBIT **GOMES TO GOASTAL** DISGOVERY MUSEUM

Ahoy, Hilton Head Island! "Pirates, Privateers and Buccaneers," the South Carolina State Museum's traveling exhibit, is on display through Feb. 26 at the Coastal Discovery Museum.

Did pirates really make their victims walk the plank or say, "Arrr, matey"? The exhibit will dispel these and other popular myths. Also featured are the stories of famous pirates such as Blackbeard, who blockaded Charleston Harbor in 1718 prior to his death in North Carolina.

"Pirates, Privateers and Buccaneers" was developed by the South Carolina State Museum with research, collaboration and assistance from the North Carolina Museum of History, the Queen Anne's Revenge Project of the North Carolina Office of State Archaeology, and the North Carolina Maritime Museum.



PIRATES, PRIVATEERS AND **BUCCANEERS" EXHIBIT**

When: On display through Feb. 26 Where: Coastal Discovery Museum Notes: The museum is open 9 a.m.-4:30 p.m. Monday through Saturday, and 11 a.m.-3 p.m. Sunday **Details:** www.coastaldiscovery.org *Images courtesy North Carolina Collection, University of North Carolina Library at Chapel Hill

"CANNONBALL!"

Howard Pyle, "Walking the Plank," from "Howard Pyle's Book of Pirates."

DIAL M FOR

Gomes to Arts Genter

A Tony-Award winning play and Alfred Hitchcock thriller featuring Grace Kelly comes to the Lowcountry this month. From Feb. 6-25, "Dial M for Murder" will unfold on the Arts Center of Coastal Carolina stage. The play is directed by Russell Treyz of New York City. By blackmailing a scoundrel from his past and arranging an alibi for himself, former tennis star Tony Wendice plans the murder of his wealthy wife once he is named the heir to her fortune. The plan backfires when the would-be murderer ends up dead, but Wendice then tries to frame his wife for the crime. The suspenseful plot that unfolds keeps the audience on the edge of their seats. The thrilling whodunit debuted in 1952 as a BBC television special before it went to the West End and Broadway stages and then to the Hollywood silver screen. "Dial M for Murder" topped the Arts Center's 2017 audience survey of show preferences.

"DIAL M FOR MURDER"

When: Feb. 6-25. Check www.artshhi.com for showtimes. Where: Arts Center of Coastal Carolina. Notes: Tickets are are \$49(adults), \$36(children) Save \$10 Feb. 6-8! Details: 843-842-ARTS (2787) or https://tickets.artshhi.com

FORMER SNL "WEEKEND UPDATE" STAR COMES TO ARTS CENTER

Brooklyn native Colin Quinn brings his irreverent brand of stand-up comedy to Hilton Head Island when he performs "One in Every Crowd" at 8 p.m. Feb. 19 at the Arts Center of Coastal Carolina. From MTV's "Remote Control" to Comedy Central's "Tough Crowd with Colin Quinn," Quinn has made his stand-up, acting, and writing career out of his gruff type of comedy. Best known for his stint as Saturday Night Live's "Weekend Update" anchor, he got his start in the early 1980s doing stand-up comedy.

"I got a little bit of a late start...Somehow, it was so happy a time," Quinn said. "Those early days of comedy are when you get addicted to it." Quinn has made cameos in films including A Night at the Roxbury, Grown Ups and Trainwreck. His one-man shows offer his view on history and growing up in New York City. "Long Story Short" was filmed as an HBO special,



and "Unconstitutional" and "The New York Story" were released as Netflix specials.

COLIN QUINN: ONE IN EVERY CROWD

When: 8 p.m. Feb. 19 Where: Arts Center of Coastal Carolina Notes: Tickets are \$47 Details: 843-842-ARTS or https://tickets.artshhi.com



La Petite Gallerie celebrates 3rd anniversary with grand art giveaway

To celebrate its third anniversary, La Petite Gallerie will give away one piece of art each month for seven months. The giveaway will kick off with a party that coincides with the Old Town Bluffton Art Walk from 5-7 p.m. Feb. 9 at the gallery on Calhoun Street. Attendees can enjoy prosecco and chocolate, and enter the grand art giveaway. To enter, sign up at the party or anytime during the month of February.

The first painting that can be won is the original acrylic "Hydrangeas" by Lauren Terrett. Other artists giving away paintings are Don Nagel, Margaret Crawford, Bill

Winn, Penny Beesley, and Murray Sease.

"We would like to thank our customers and our community for making our little gallery a grand success," said Sease, one of the founders of La Petite Gallerie. "This is a fun way to share our art and have a good time with friends."

LA PETITE GALLERIE 3RD ANNIVERSARY PARTY AND GRAND ART GIVEAWAY

When: 5-7 p.m. p.m. Feb. 9

Where: La Petite Gallerie, Calhoun Street, Bluffton **Notes:** Over the next seven months, one person each month will win a painting by a local artist; enter to win at the party or during the month of February Details: www.lapetitegallerie.com

HHSO Chorus presents "Porgy and Bess" in concert

The Hilton Head Symphony Orchestra Chorus will perform classics such as "Summertime" and "I Got Plenty of Nothing" when it presents "Porgy and Bess" in concert at 5 p.m. Feb. 25 and 8 p.m. Feb. 26 at the First Presbyterian Church. Written by Dubose and Dorothy Heyward in Charleston with George Gershwin writing the music for the original opera, the orchestra chorus will perform the version arranged by Robert Russell Bennett. The concert performance version includes mezzo and baritone soloists and chorus.

"Porgy and Bess" takes place in the 1930s fictitious African-American Charleston neighborhood, Catfish Row. It tells the tragic love story of the disabled beggar Porgy, the drug addict Bess, and her abusive partner Crown.

"PORGY AND BESS" PRESENTED **BY THE HHSO**

When: 5 p.m. Feb. 25 and 8 p.m. Feb. 26 Where: First Presbyterian Church Notes: Tickets are \$30, \$45 or \$55



Valentine's fundraiser benefits Hilton Head Humane

The perfect mate can have four paws and fur. If you are looking for unconditional love in a dog or cat, don't miss the Hilton Head Humane Association's For the Love of Paws Valentine's Day fundraiser from 11 a.m.-2 p.m. Feb. 10 at Shelter Cove Community Park.

The family- and pet-friendly event features dog and cat adoptions, entertainment from DJ Alan Palchak, a silent auction, a hula hoop contest, bake sale for humans and pets, and animal-friendly vendors.

FOR THE LOVE OF PAWS VALENTINE'S **DAY FUNDRAISER**

When: 11 a.m.-2 p.m. Feb. 10 Where: Shelter Cove Community Park Details: www.hhhumane.org or

843-681-8686



PUBLIX HILTON HEAD MARATHON. HALF MARATHON AND 8K

When: 8 a.m. Feb. 10

Where: Race starts at Jarvis Creek Park **Details:** Register at www.bearfootsports.com or call 843-757-8520 for more info.

FUEL UP, RUNNERS: HILTON HEAD MARATHON IS FEB. 10

More than 1,200 runners will descend on Jarvis Creek Park and over Broad Creek during the Publix Hilton Head Marathon, Half Marathon & 8K on Feb. 10.

The race begins at 8 a.m. at Jarvis Creek Park, and the course runs over the Cross Island Parkway, through parks and neighborhoods, and over Broad Creek. The post-race party will feature an awards ceremony, craft beer garden, refreshments and entertainment from The Nice Guys and Brad Wells.

The Hilton Head Marathon will be the RRCA South Carolina State Marathon Championship for the second year in a row. The championship event series spotlights well-run events and awards top-performing runners in various men's and women's age groups. Overall male and female winners in the open, masters (40+), grand masters (50+), and senior grand masters (60+) categories will receive RRCA Marathon Championship awards.

"The Hilton Head Marathon, which is a 'Boston Qualifier,' continues to grow and we expect a record number of runners this year. The course is fast and flat except for the bridge crossings over Broad Creek, which is challenging but also very beautiful," said Mark Weisner, the event organizer.

The marathon has raised more than \$52,000 over 15 years for various local non-profits.

Registration is \$105 for the marathon, \$80 for the half-marathon, and \$40 for the 8K. A race expo and packet pick-up will be from 4:30-8 p.m. Feb. 9 at the Sonesta Hilton Head Resort & Spa.

International Piano Competition winner featured in HHSO's "Beethoven's Eroica"

Under the baton of conductor John Morris Russell, Ray Ushikubo, the 2017 first prize winner of the Hilton Head International Piano Competition, will be the featured performer at the Hilton Head Symphony Orchestra's "Beethoven's



Eroica" at 5 p.m. Feb. 11 and 8 p.m. Feb. 12 at the First Presbyterian Church on Hilton Head Island.

The program features George Walker's "Lyric for Strings," Felix Mendelssohn's "Piano Concerto No. 1 in G minor," and Ludwig van Beethoven's "Eroica."

When featured performer Ushikubo arrived on Hilton Head Island last year for the International Piano Competition, the now 16-year-old had under his belt performances in Carnegie Hall and Merkin Concert Hall in New York City, and on NBC's "The Tonight Show with Jay Leno," among other accomplishments. More recently, he's performed on both the piano and violin with Jean-Yves Thibaudet for Radio France in Paris, Beethoven Choral Fantasy at Walt Disney Concert Hall in Los Angeles, La Jolla Music Summer Fest opening concert, Prokofiev Piano Concerto No. 1 with San Diego Symphony, and Wieniawski Violin Concerto No. 2 with Fort Collins Symphony in Colorado.

Last year, Ushikubo made history as the first musician born in the 21st century as the Young Artist in Residence on the NPR "Performance Today" program. He was featured on alternate broadcasts playing two different instruments, the piano and the violin.

Ushikubo practices eight hours a day on the piano and violin, and was a recipient of the prestigious Davidson Fellow Laureate Award in 2014. He currently studies piano and violin at the Colburn School Music Academy in Los Angeles.

"BEETHOVEN EROICA" BY THE HHSO

When: 5 p.m. Feb. 11 and 8 p.m. Feb. 12 Where: First Presbyterian Church, Hilton Head

Notes: Tickets are \$30, \$45 or \$55

Details: www.hhso.org





LET THEM EAT CAKE: Celebrity Cake Auction to benefit American Cancer Society

Scrumptious cakes will go to the highest bidder during the Celebrity Cake Auction from 3-6 p.m. Feb. 11 at the Dolphin Head Golf Club in Hilton Head Plantation. All proceeds benefit the American Cancer Society.

The local "celebrities" — including Mayor Pro Tem Kim Likens, Reggie Deas of Deas-Guyz, former Secretary of Energy Hazel O'Leary, and others - will donate a themed cake that reflect their business interests. The cakes will be auctioned off by Kerry Pollock of Comedy Magic Cabaret, and

he will be assisted by Anneliza Itkor.

Dr. Rochelle Ringer, a surgeon at the Breast Health Center, will be the guest speaker. A silent auction and cash bar round out the event.



CELEBRITY CAKE AUCTION TO BENEFIT THE AMERICAN CANCER SOCIETY

When: 3-6 p.m. Feb. 11 Where: Dolphin Head Golf Club in Hilton Head Plantation Notes: Tickets are \$25 and on sale at Burke's Main Street Pharmacy and The French Bakery

Details: 843-298-1036



"The Buzz" headlines Hilton Head Shore Notes' "Love That A Cappella"

The Buzz women's quartet, aptly dubbed the "Queens of Harmony," will return for Hilton Head Shore Notes' "Love That A Cappella" concert at 7 p.m. Feb. 17 at Hilton Head High School's Seahawk Cultural Center.

Under the direction of Faye McLanahan, "Love That A Cappella" is the Shore Notes' annual four-part a cappella show. A portion of the show proceeds will benefit Southeast Summer Theater Institute Foundation, which brings student actors and actresses from around the world to entertain in summer productions on Hilton Head Island.

The guest female quartet The Buzz performed with the Shore Notes in 2005. The group has traveled throughout the United States, Canada, the United Kingdom, Europe, Australia and New Zealand.

"LOVE THAT A CAPPELLA" BY THE HILTON HEAD **SHORE NOTES**

When: 7 p.m. Feb. 17 Where: Hilton Head High School's Seahawk Cultural

Notes: Tickets are \$20 and are available at Burke's Pharmacy and Pretty Papers on Hilton Head Island, and Markel's Gifts in Bluffton, or www. hiltonheadshorenotes.com Details: www.hiltonhead-

shorenotes com

Tickets to the show are \$20 and available at Burke's Pharmacy and Pretty Papers in Hilton Head and Markel's Gifts in Bluffton, or online at www.hiltonheadshorenotes.com.

Local artist & historian team up for art show

Historic Bluffton will come to life when a local artist and an historian come together for "Historic Bluffton: Paintings from the Archives," an art show on display Feb. 19-March 30 at the Bluffton Public Library.

Artist Alexandra Sharma's watercolor paintings feature historic Bluffton with a focus on the Belfair Mansion and Rose Hill Plantation House. Her works are complimented with presentations by local historian Iva Welton: "Belfair Mansion: From Magnificent to its Sad End" is from 2-4 p.m. Feb. 27, and "Rose Hill Plantation House: The Intriguing History" is from 2-4 p.m. March 6. Both presentations are at the Bluffton Public Library.

"Iva gave me sole access to her private photographic and history archives. The photos became a reference for my paintings and provided me an intimate and alluring glimpse of private, forgotten and lost places," Sharma said. "I choose watercolors for their spontaneity and work in a loose painting style to conjure the magnificence, loneliness and mystery of the place while staying true to architectural detail. All my paintings document Bluffton's old days and scenes that no longer exist."





ART MEETS HISTORY Rose Hill Gothic Shadows (left) and Historic Bluffton Arts Belfair 1940s (right) are two of the paintings to be displayed.

HISTORIC BLUFFTON: PAINTINGS FROM THE ARCHIVES

When: On display during library hours Feb. 19-March 30;

Opening is from 5-6:30 p.m. Feb. 22 Where: Bluffton Public Library Details: 843-255-6503

"LES MISÉRABLES" PRESENTED BY THE HILTON HEAD PREPARATORY SCHOOL

When: 7:30 p.m. Feb. 21-24, and 2 p.m. Feb. 24-25
Where: Hilton Head Preparatory School Main Street Theatre
Details: www.hhprep.org or call 843-715-8510

Hilton Head Preparatory School to perform "Les Misérables" Feb. 21-25

More than 50 students, teachers and parents will perform Victor Hugo's "Les Misérables" Feb. 21-25 at Hilton Head Preparatory School Main Street Theatre. Hugo's novel about social change and political revolution in 19th century France has won more than 100 international awards and the musical has been seen by over 65 million people worldwide. Working with the "school edition" of the production, director Peggy Trecker White said she chose "Les Misérables" to accommodate the wide interest in the school's performing arts program.

"One of the aspects I like best about our production is that it is a schoolwide endeavor," she said. "Students from lower, middle and upper school as well as faculty — and even some parents — will be involved."

Seniors Caylin Campis, Kacy Jones and Shannon Hegarty star in lead roles and are joined by senior newcomers Keira Wojcikiewicz and Tate Wilkinson. Underclassmen in other lead roles include Keegan Crotty, Avery Campbell, Frank Milbourn, Justin Stone, Trey Middleton, Luke Herman, Rachel Stratton, Harper Hedden, Isabella Klinect, and Sammy Middleton. Dozens of lower and middle school students, plus nine faculty members and four parents will complete the ensemble.

Page Island Oyster Roast raises funds for Kids in Kayaks

A remote island in the marsh behind Daufuskie Island will host the second annual Page Island Oyster Roast from 2-5:30 p.m. Feb. 25.

The Oyster Roast will benefit the Outside Foundation's Kids in Kayaks scholarship fund, which enrolls students who cannot afford it into the program. The Page Island Oyster Roast will feature food and oysters from the Bluffton Seafood Company, music by Lowcountry Boil, live and silent auctions, and games for children and adults.

Vagabond Cruises will provide round-trip boat transportation from Harbour Town for ticket holders. Attendees are also welcome to use their own boats. Kids in Kayaks provides every 7th grader in Beaufort County the opportunity to go kayaking and explore the local salt marshes and tidal creeks, giving them a hands-on learning experience of their local environment. Run by the Outside Foundation, more than 850 students participated in the program last year.

PAGE ISLAND OYSTER ROAST

When: 2-5:30 p.m. Feb. 25

Where: Page Island, located between Daufuskie

Island and Palmetto Bluff

Notes: Tickets are \$150 for adults, \$75 for children aged 5-12, children 4 and younger are free. Price includes food, beverage and round-trip transportation

Details: www.OutsideFoundation.org



For a complete list of events visit **LocalLifeSC.com**



CELEBRATING SOUTHERN HERITAGE AND CULTURE WITH FOOD + DRINK













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Real Estate Marketplace



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





4 Jessamine Place, Sea Pines

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Eric & Hillary Dollenberg 843.816.6489 www.EricDollenberg.com





107 Okatie Highway

22 acre estate on one of the most beautiful deep water properties in all of Beaufort County. Brand new; approximately 8,500 sq. ft.; 5 bedrooms, 5 full baths; drive under 6 car garage w/golf cart facilities. Antique heart pine floors; kitchen; family room; separate living room and dining room; brick masonry fireplaces; master on 1st floor w/private bath; double vanity, double walk-in closets; 2 bedrooms downstairs; elevator, boat lift with a 50x10 floating dock; boathouse w/kitchen. \$4,995,000

James Wedgeworth 843.384.7825

www.JamesWedgeworth.com





11 Salt Spray Lane

Ocean views from this Lowcountry luxury home. Sunrise views over lagoon & beach, 4 bedrooms, 4.5 bathrooms. Parking underneath with room for 4 cars. Many upgrades including hardwood floors, granite counter tops, plus tons of storage & two additional fireplaces. Spacious master bedroom suite has its own fireplace & is on the 1st floor. Luxurious master bath with large walk-in glassed shower, separate tub and double vanity. Kitchen opens to a dining area. A great location & in great condition. \$1,399,000

James Wedgeworth 843.384.7825 www.JamesWedgeworth.com





Real Estate Marketplace



24 Heritage Road, Harbor Town

Superior home for a sophisticated homebuver 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





12 Piping Plover Road

Located just 2 rows from the ocean, this beautifully designed home by Kurt Hermann, is the perfect family beach house. 5 bedrooms, 5.5 baths (including 2 Master Suites), this property offers an open Kitchen/Family Room with fireplace, Saturnia flooring, soaring ceilings, Sonos sound system, gourmet kitchen with top of the line appliances, and wonderful outdoor area with pool/spa, and outdoor Kitchen. Create wonderful family memories in this seaside Sea Pines home today! \$2,710,000

Becky Herman 843.301.3355 Monica Davis 843.384.4473 www.HHIAddress.com





10 Cassina Lane, Hilton Head Island

Direct Oceanfront home with 4 bedrooms and 3 bathrooms and Great Views. 60 feet of oceanfront with conservation easement to side and front. Loads of privacy and perfect investment to have rented out while you develop your building plans for a gorgeous new home. Heated pool and hot tub. Screened porch, lovely floorplan with gorgeous views. Minutes to all the amenities of Coligny Plaza and so close to Sea Pines Plantation. \$1,999,999

> Mark Mayer 843.816.0693 www.MarkMayer.evusa.com

ENGEL&VÖLKERS® **MARK MAYER TEAM**



11 Sovereign Drive, Port Royal Plantation

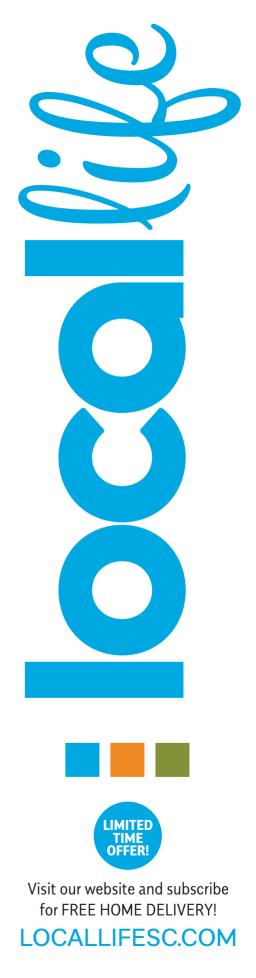
Located just a short walk to the beach. Open floor plan with Master Suite on the 1st floor. Beautifully remodeled kitchen with a new Sub Zero refrigerator, granite counters, double wall oven & Gas cook top. Spectacular 2 story great room w/fireplace & sprawling golf views. Separate Office & Den on 1st floor. Enjoyable outdoor living space with a fireplace and TV in the large screened porch. Spacious additional 2nd floor Master & 3 additional bedrooms each with their own full bath. Port Royal Plantation. \$1,395,000

> Tracy Dayton 843.686.4000 www.TracyDayton.com



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Purchase a Le Creuset fondue set, then go online to LocalLifeSC.com to find Geist Ussery's fantastic recipe for fresh fruit and chocolate fondue. It's the perfect romantic appetizer for Valentine's Day.

NovelCharacters

Once a month, members of the Bluffton Literary Sorosis book club gather to read between the wines.

On a recent chilly afternoon, five members of this exclusive 10-woman fraternity gathered on Joanie Heyward's porch to discuss "Hillbilly Elegy: A Memoir of a Family and Culture in Crisis" by J.D. Vance.

Locals know Heyward's Bluffton home as The Pine House. It was built in 1898 by Dr. Valentine Walker and is awash in historical significance, just like the Heyward family (ancestor Thomas Heyward Jr. signed the Declaration of Independence).

A FEW FOOTNOTES

- [1] During the Civil War, federal troops burned the original house on the property that was owned by well-known planter, politician, railroad president and Confederate military officer Thomas Drayton.
- [2] The home was built with the only functional full-height basement in Bluffton.
- [3] It was the first home in Bluffton to have indoor plumbing.
- [4] Before electricity was available, the home used carbide gas lighting and had lanterns in each room.
- [5] The home was built with heart pine throughout (hence the nickname) and has many features uncommon to the Lowcountry, such as back-to-back large fireplaces in the living room, a fireplace in the master bath and a wood-fired water heater in the kitchen.

After housing generations of Heywards, Joanie and her late husband Thomas G. Heyward began restoring the home in 2006 to preserve it for generations of Heywards to come. The enclosed porch is the perfect setting for family and friends to share conversations and cocktails. Bluffton chef Geist Ussery is no stranger to The Pine House. He provided this porch-worthy chocolate martini recipe. It's a concoction all true Southerners are guaranteed to love.



GODIVA MARTINI

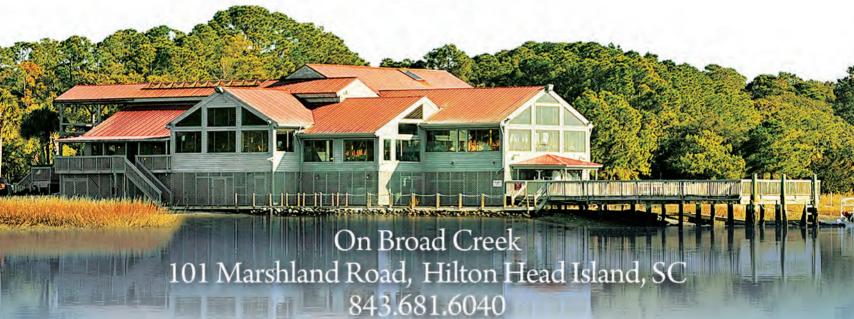
INGREDIENTS

1 1/2 ounces of your favorite Godiva liqueur (dark chocolate, milk chocolate or white chocolate) 1 1/2 tablespoons of Tito's Handmade Vodka

DIRECTIONS

In a cocktail shaker, shake ingredients with ice and strain into a martini glass. Garnish with your favorite Godiva chocolate truffle. For an indulgent finishing touch, drizzle chocolate syrup around the inside of your martini glass before pouring.





oldoysterfactory.com



DAVID YURMAN