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May 2018

local life

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DREAM BOATS TO DROOL OVER + LOOK HOT ON A YACHT + DO BREAKFAST RIGHT



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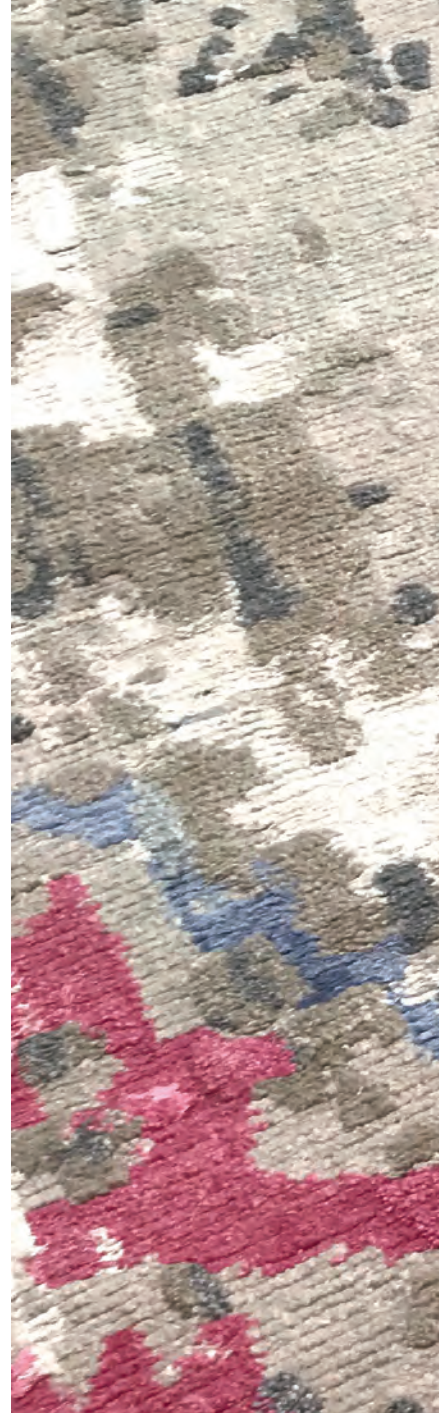


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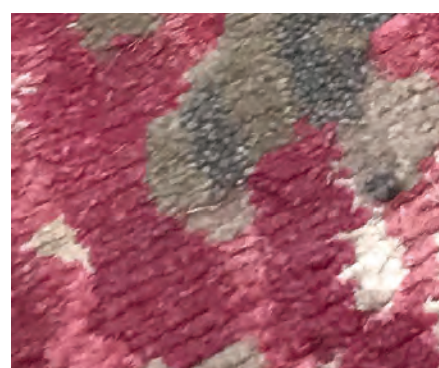
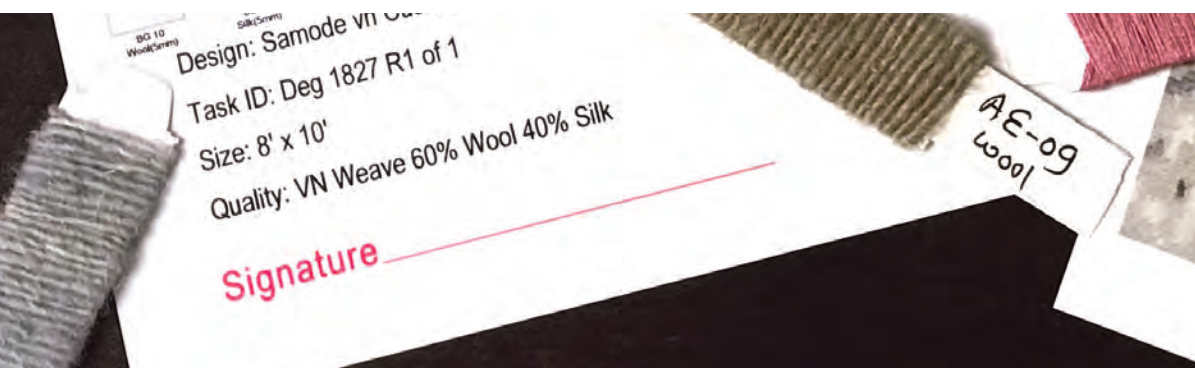


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the team

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ALBUM, BOOK AND DRINK WOULD YOU BRING?

*"Love Tracks (Gloria Gaynor),
Farmers' Almanac, Kim Crawford
Sauvignon Blanc"*

- LORI



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*"Pet Sounds (The Beach Boys), The Lord
of the Rings, Paulaner Hefe-Weizen"*

- LANCE

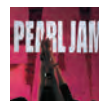


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Virgil Kaine Ginger Bourbon"*

- JEREMY



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Sweet Tea"*

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*"Surfin' Safari (The Beach Boys),
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- LISA



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May features

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Where to float your boat

It's no surprise that an area surrounded by water also is populated with a fleet of boating communities.

"Spaulding, get your foot off the boat!"

- CADDYSHACK



FLOATING HISTORY Palmetto Bluff owns this restored 1913 60-foot antique motor yacht, Grace. It is one of the last remaining pre-World War I gas-powered yachts on the planet.

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A little effort to explore our many islands is well worth it

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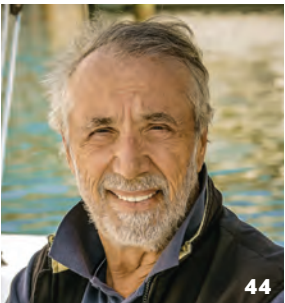
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Bricks and stones

A leisurely walk inside this traditional Lowcountry-style home at Hampton Hall shows casual comfort, a touch of formality and a breezy air of sophistication.



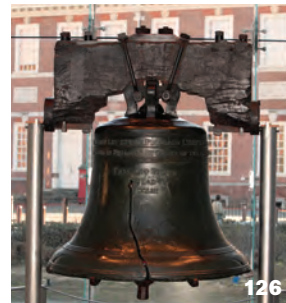
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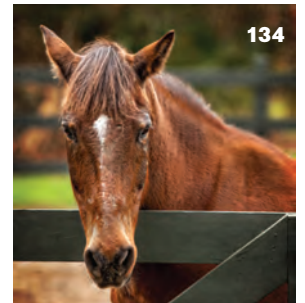
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Relax with the Calverts at Hampton Lake





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Ahoy there!

Good vibes happen on the tides



©PHOTO BY LISA STAFF

*"We must row
in whatever
boat we find
ourselves in."*

- CHRISTIE WATSON

When I moved to Hilton Head 32 years ago, I promised myself I would take advantage of the amenities that come along with living in such a beautiful location. I am not a golfer or tennis player, but my husband and I both love the water and boating, so we purchased a small 18-foot center console. It has been the best investment ever!

Every time we go for a ride, I am amazed at how exhilarating and beautiful the local landscape is. The world as viewed from a boat is like no other. When we hit the open water, I always take a deep breath and smile because I feel so free!

I have been exposed to gorgeous boats over the years, but none were more breathtaking than the Hinckley owned by Palmetto Bluff.

One cold February morning many years ago, when Palmetto Bluff was just a concept, my friend Tommy Baysden told me to meet him in Harbour Town at the Hinckley because he was going to tell me an amazing story. After I boarded the Hinckley,

I just sat in amazement. Everything from the woodgrain to the joy stick control was magnificent. Then, he told me the grand plans for Palmetto Bluff.

It was hard to visualize back then, but today, it's even more beautiful and luxurious than Tommy described it.

We dedicated a great deal of space in this issue to boaters, their boats and the places they love to take them to. We carry the nautical theme throughout the magazine, from home accessories to the latest fashion trends.

Special thanks to the South Carolina Yacht Club for hosting our fashion shoot this month (page 56). Extra thanks to SCYC member Muffy Schulze (above) for being our point of contact for numerous stories, photos and other boat-related content.

I have never seen someone so proud of living on the water and so in love with the sport of sailing. She was an incredible help in so many ways. She can now run a fashion shoot, if necessary!

Of course, you can't talk about Lowcountry boating in May without bringing up the Hilton Head Boat Show, set for May 5-6 at Windmill Harbour. Tour boats of all types and sizes and pick one that suits you. It just may be your best investment ever!

Lori

LORI GOODRIDGE-CRIBB
PUBLISHER

lori.goodridge@wearelocallife.com

Lori's boating essentials



- Salt and vinegar potato chips
- Grapes
- Ice cold water
- Corona Light
- No bananas on board, of course

Favorite tours

TOUR 1: Out the Calibogue Sound, past the lighthouse on Daufuskie Island and into the creek by Bull Island.

TOUR 2: Around the creek by the May River sandbar in Bluffton.

TOUR 3: Trip to Savannah. Going by the enormous freighter ships in a small boat is humbling! Dock on River Street and grab an ice cream cone.

TOUR 4: Taking a trip out in the ocean by the Salty Dog Cafe. It's breathtaking to see the open water!



JEEP THRILLS Have you seen the LOCAL Life Jeep around town? It may show up at your business next for a photo op. This month, we rolled up next to **Tony and Becky Fazzini** of Michael Anthony's Cucina Italiana. Be sure to follow @LocalLifeSC on Instagram to see all of the #LocalswithaJeep photos.

Don't forget...

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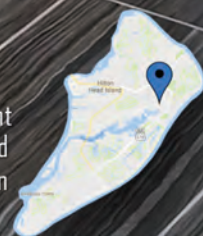
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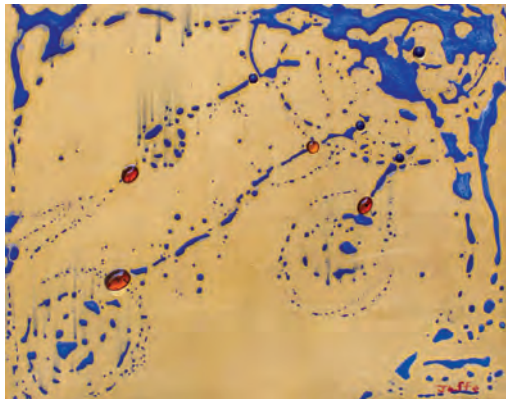
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MEET OUR WRITERS + PHOTOGRAPHERS + PEOPLE BEHIND THE SCENES



Nicole Moore
Writer

FOR THIS ISSUE:
Previewed the Yacht Hop of Hilton Head Island

OTHER CREDITS:
Wrote a charity column in Arizona and has contributed to many publications across the Lowcountry.

DREAM BOAT:
Too soon to tell

FAVORITE PLACE TO BOAT:
Lake Monroe
(Bloomington, Ind.)

FAVORITE BOATING MEMORY:
My dad letting me drive when I was 6

FAVORITE BOATING SONG:
"Row, Row, Row, Your Boat"
...life is but a dream

FAVORITE BOAT MOVIE:
"Romancing the Stone"

FAVORITE "LOVE BOAT" CHARACTER:
Can I call the theme song a character? It had such presence!



Hilary Kraus
Writer and copy editor

FOR THIS ISSUE:
Wrote a story on the new marsh tacky horse tour at the Coastal Discovery Museum

OTHER CREDITS:
Career newspaper reporter; plays a lot of tennis but would always rather be playing golf

DREAM BOAT:
The Kon-Tiki

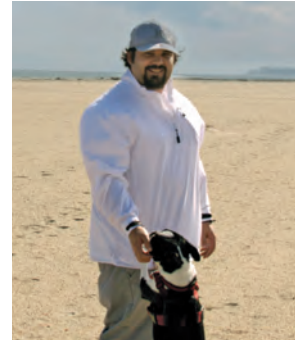
FAVORITE PLACE TO BOAT:
The Cuyahoga River when it's not on fire

FAVORITE BOATING MEMORY:
Riding Thunder Canyon at Cedar Point amusement park

FAVORITE BOATING SONG:
"Row, Row, Row Your Boat." Are there others?

FAVORITE BOAT MOVIE:
"Titanic" although I had heard about the sad ending beforehand

FAVORITE "LOVE BOAT" CHARACTER(S):
All B-list actors who had to pay a visit to Doc



Michael Hrizuk
Lifestyle and food photographer

FOR THIS ISSUE:
Took photos at the new Rollers (wine and cheese) and Palmetto Bay Sunrise Cafe

OTHER CREDITS:
Discovery Channel, Science Channel, Southern Living, Good Grit, Garden & Gun, South Carolina Tourism and the Communication Art Photography awards.

DREAM BOAT:
Boston Whaler

FAVORITE PLACE TO BOAT:
May River to Daufuskie Island, of course.

FAVORITE BOATING MEMORY:
Fishing for bonefish for the first time

FAVORITE BOATING SONG:
"Show Me the Way to Go Home"

FAVORITE BOAT MOVIE:
"Jaws"

FAVORITE "LOVE BOAT" CHARACTER:
Dr. Adam Bricker "Doc"



Barry Kaufman Reverend

FOR THIS ISSUE: Profiles of area harbor masters and a Q&A with Domenico De Sole **OTHER CREDITS:** Recently named "World's Greatest Dad" by the American Ceramic Mug Company **DREAM BOAT:** The Black Pearl **FAVORITE PLACE TO BOAT:** Generally on the water, but I'm flexible **FAVORITE BOATING MEMORY:** Having the outboard die on a fishing boat and towing it back to shore in a stolen paddle boat with the dock line tied around my torso. Oh, like you always remember to bring oars with you. **FAVORITE BOATING SONG:** "I'm On A Boat" by Lonely Island **FAVORITE BOAT MOVIE:** Speed 2: Cruise Control **FAVORITE "LOVE BOAT" CHARACTER:** The only correct answer to this question is **Isaac**.





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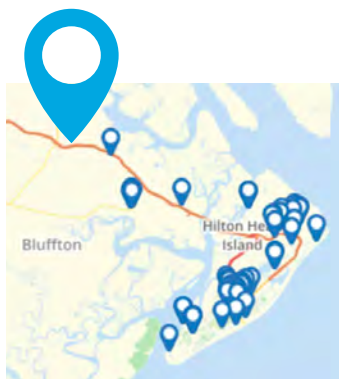
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One of the most frequent questions we get is **"Where can I find a copy of LOCAL Life?"** Find an online map of magazine stand locations at LocalLifeSC.com. Recent locations added include Corner Perk, The Jazz Corner, Ruby Lee's South, Radiance, 32 Degrees North and Junior Players Golf Academy. When you get your hands on a copy, be sure to fill out a subscription card on page 16 to get it sent straight to your mailbox.

Cinco de Mayo craft ideas for kids

If you've been trying to come up with some great ways to **honor Mexican history** and entertain your little niños on May 5, look no further than the suggestions at LocalLifeSC.com. We have several fun and easy Cinco de Mayo craft ideas for kids including homemade maracas, do-it-yourself sombreros and pint-sized piñatas. It's time for a fiesta!



Advice from a life coach

New beginnings usually start with a transition: A new career, a new home, a new marital status, or a new baby. During transitional periods, **life can be intimidating and unpredictable**. Life coach Susan Sewell tackles this tough subject in her ongoing online "Rockstar" series at LocalLifeSC.com. Remember how great you are and the happiness a new beginning can bring.

About the Cover

The cover features "Bateau," an image by acclaimed Lowcountry artist Ben Ham. Ham drove past the boat for several years, either floating or stuck in the mud on a low tide. "I always thought it would make an interesting shot, but I was looking for just the right atmosphere to create what I had in mind," Ham said. He found it one morning on his way to the dentist. "I glanced over at the bateau riding on a rising tide. **The fog so thick you could cut it with a knife,**" he said. Ham never made it to the dentist that day but he did capture this unforgettable image, shown here in its unaltered state.



online video

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SEA MORE STYLE

Check out our fashion spread with Emily Gula at South Carolina Yacht Club on page 56, then see how it came together through behind-the-scenes video.



LAKE PARTY

Watch the good times roll during the photo shoot for the last page of the magazine. Mike Calvert and his Hampton Lake crew know how to do it right!



ON LOCK

Watch harbormaster Jake McMillan navigate through the unique lock system at Windmill Harbour Marina. Be sure to check out his story on page 38.



DE SOLE MAN

Read our Q&A with fashion industry titan Domenico De Sole on page 44; then watch video of him on his Harbour 20 named The Slingshot.

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THE LOWCOUNTRY*



One of the most popular outdoor activities for locals is kayaking the tranquil and majestic waters surrounding Hilton Head Island and Bluffton. There is no better way to soak in the untouched beauty of the Lowcountry while getting up close with the dolphins, ospreys, pelicans and other wildlife. To help identify the area's must-paddle locations, we reached out to Mike Overton, CEO of Outside Brands, who simply stated, "Somebody could paddle for 100 days in the Lowcountry and not have to paddle the same waters twice." **Here are six kayaking hot spots all locals should experience.**

[1] MAY RIVER

Drop in at Alljoy Boat Landing in Bluffton and hang a right. Paddle past Potato Island and Myrtle Island toward downtown Bluffton. Tie up at the dock near the Church of the Cross and explore Old Town. If you get back in the boat at low tide, paddle from the dock to the May River Sandbar (aka Redneck Riviera). The strip of sand is an awesome spot to picnic before the tide returns. Bluffton Oyster Company is another great launch spot. Outside Palmetto Bluff offers a May River history paddle launching from Wilson Landing.



[2] COLLETON RIVER Launch from H.E. Trask Sr. Boat Landing at the end of Sawmill Creek Road in Bluffton and hang a left. At high tide, hang another left into the Sawmill Creek inlet or keep paddling past Spring Island toward Crane Island. You will suddenly find yourself surrounded by lush green sea grass as osprey soar overhead and dolphins frolic in the water around your boat.

[3] PINCKNEY ISLAND Drop in at Buckingham Landing near the Bluffton flyover. Cross Mackay Creek and turn left to go under the bridge and explore the many wonderful areas of Pinckney Island National Wildlife Refuge. The less ambitious can launch at C.C. Haig Jr. Boat Landing, the boat ramp you see from the bridge. Surrounded by salt marsh, all kinds of interesting wildlife can be seen near the shore, including the occasional otter or mink. Outside Hilton Head offers a birding and beachcombing paddle here.



[4] BROAD CREEK There are plenty of entry points for this popular waterway but the best is next to the Old Oyster Factory. Calm water and light boat traffic make it a great spot for beginners. For an incredible experience, check out the Harbourfest fireworks that launch each Tuesday night from mid-June to mid-August off a barge near Shelter Cove Harbour. This creek is also an excellent place to paddle at night when there's a full moon lighting up the water. Outside Hilton Head offers both a fireworks paddle as well as a full-moon paddle.



[5] PAGE ISLAND Explore the backside of Daufuskie Island with this tranquil 4 1/2-hour tour, only available through Outside Hilton Head. It's called the Outback Tour and starts with a boat ride to Page Island, an island privately owned by Outside Brands. The calm water creek is easy to navigate, offering incredible views with no man-made items in sight. The tour ends with lunch and a boat ride back to Hilton Head Island.



[6] CHECHESSEE CREEK Launch from the Port Royal Sound Foundation Maritime Center in Okatie and explore the waters around nearby Lemon Island. Most of the 500-plus-acre island is under conservation easement, with only four luxury homes standing on the land nestled between the Chechessee and Broad rivers. The area was once home to Strawberry Hill Plantation on Hazzard Creek.



BEGGIN' FOR BOAT NAMES

Fur-getta-boudit?... Sea Woof?... Dog-on-it?... Paw Patrol???

Traditionally, boats were typically given female names after goddesses or mythical figures. That tradition has certainly changed. If you acquire an awesome boat that has an awful name (Hot Ruddered Bum, Hoosier Daddy, etc.), sailor superstition dictates you must go through an elaborate ceremony to get rid of the old name and officially introduce your new name to King Neptune and ask for good fortune for the vessel and crew. If you've gone through that lengthy process, **we offer the following suggestions for a new handle:**

<i>Sea Señora</i>	<i>Dock Holiday</i>	<i>Berth Control</i>
<i>Tax Sea-vasion</i>	<i>Irish Wake</i>	<i>Miss Mymoney</i>
<i>The Codfather</i>	<i>Hall Pass</i>	<i>She Got the House</i>
<i>Negative Equity</i>	<i>Beeracuda</i>	<i>Cirrhosis of the River</i>
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<i>Unortho-Docks</i>	<i>Seas the Day</i>	<i>Gypsea</i>
<i>Yada Yachta</i>	<i>Foolish CFO</i>	<i>Liquid Assets</i>
<i>Grounds for Divorce</i>	<i>TBD</i>	<i>Knot Paid For</i>
<i>Eggs-ta-Sea</i>	<i>Petty Cash</i>	<i>In Solvant Sea</i>
<i>Branch Office</i>	<i>Sea Yawl</i>	<i>Docked Wages</i>
<i>Dual Income</i>	<i>Passing Wind</i>	<i>Sea-duction</i>
<i>FLOTUS</i>	<i>Bail Out</i>	<i>Row vs. Wade</i>
<i>Yeah Buoy</i>	<i>What's up Dock?</i>	<i>Off the Hook</i>



SONGS TO SET SAIL TO

Music and sailing just seem to go together. There's something about the wind, the water, the motion of the boat and the laid-back attitude that begs to be put to music. But before you sail off to the tropics and leave it all behind, download this 10-song sailing playlist and other LOCAL Life playlists by searching for [Spotify:user:locallifetunes](#) on Spotify. Compiled by landlubber Charles Grace, who often wears boat shoes to the office.

- "Sailing" - Christopher Cross
- "Come Sail Away" - Styx
- "The Tide is High" - Blondie
- "Rock the Boat" - Hues Corporation
- "Brandy (You're a Fine Girl)" - Looking Glass
- "Sloop John B" - Beach Boys
- "Southern Cross" - Crosby, Stills & Nash
- "Son Of A Son Of A Sailor" - Jimmy Buffett
- "The Love Boat" theme song - Jack Jones
- "Beyond the Sea" - Bobby Darin

Dream Boat

SABRE 48 SALON EXPRESS

Life is short. Buy the damn boat.

Or if you've been incredibly successful (or if one day, you are shooting for food and up through the ground comes a bubbling crude), consider pampering yourself with this marvelous yacht.

It's made by Sabre, one of the featured makers appearing at the Hilton Head Island Boat Show on May 5-6 at Windmill Harbour.

Take a look inside:



Master stateroom: Hull port lights, overhead hatches and opening port lights shimmer light through this space and translucent Shoji screens turn natural light to a subtle glow.



DETAILS

Sabre 48 Salon Express

Length overall: 52 feet 3 inches

Hull length: 47 feet 6 inches

Beam: 15 feet 4 inches

Draft: 4 feet 1 inches

Fuel: 525 gallons

Water: 160 gallons

Top speed: 30 knots

Maximum noise: 75 dBA

Price: \$1,135,000



Main salon: Enjoy the fresh air with electrically operated windows. Other highlights include a hi-lo folding table and a large screen LCD television on an electric lift.



Galley: This bright and airy space is equipped with a convection microwave, electric cook top with vent fan and a stand-up stainless steel fridge-freezer.

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[1] XPAND ANTI MOTION SICKNESS GLASSES

These electronic sunglasses reduce motion sickness while offering excellent UV protection. By creating longer pauses between what the person sees, these glasses create better perception of movement without side effects. \$130



**8 GREAT GADGETS
FOR YOUR BOAT**

Looking for a high tech or fun gadget for the boat owner in your life? Here are a few items your helmsman is sure to love. Some are practical and some not. But they're all awesome.



[2] GARMIN GPSMAP 942

The high-resolution screen provides the perfect clarity display for your boating adventures on open seas. Water-rated to IPX 7, this beauty is durable and user friendly and comes preloaded with detailed BlueChart G2 charts for coastal and offshore trips. \$1,200



[3] MUSTANG SURVIVAL ELITE 28

This high-tech inflatable is built on a 3D chassis, allowing it to stay put at high speeds. The wide shoulder system eliminates neck fatigue and a wicking mesh liner improves comfort. \$200



[5] JL AUDIO MX770-CCX-SG-WLD-B

These 7.7" marine speakers combine durable, marine-ready design, outstanding audio performance, and the cool look of subtle LED blue lighting. Rugged and capable of delivering powerful output that'll cut through wind, water, and engine noise, while the lighting brightens up any nighttime cruise. \$288



[6] MARGARITAVILLE EXPLORER

This battery-operated frozen-concoction maker offers cordless operation and has pre-programmed settings to automatically shave ice and blend popular drinks. The rechargeable battery blends up to 80 drinks on a single charge. \$500

[4] SPOT GEN3 TRACKER

When your adventures take you beyond cell service, this device lets family and friends know you're OK or sends emergency responders your GPS location at the push of a button. It includes a check-in option and sends personalized text messages in non life-threatening situations. \$150



[7] ACR AQUALINK

This personal location beacon fixes your position within 100 meters and floats if accidentally dropped overboard. Onboard 66-channel GPS with a powerful 406 MHz signal and 121.5 MHz homing capability. \$359



[8] PAKAYAK BLUEFIN 14

Tired of loading your kayak on top of your car and strapping it down? This 14-foot boat breaks down into a suitcase with wheels. Throw it in the trunk of your car or check at the airport. \$1,795

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Wine a Bit

Give Mom a little piece of heaven on earth with a gift basket based on wine. Start with a cute picnic basket or a pretty woven basket, and choose two or three bottles of wine that your mom would enjoy. Check out the incredible selection at the new Roller's Wine & Spirits on Palmetto Bay Road. Add some high-end cheese and chocolate to make the treat even better. If you have time, include wine glasses engraved with a special sentiment from you.



10 terrific gift baskets for Mom

STORY BY J.C. MAY

Moms deserve a Mother's Day gift that makes her as happy as she makes you. Avoid ho-hum gifts this May 13 and secure your place as her favorite by creating a personalized gift basket that she will adore.

Treat her Feet

Buy some luxuriously soft slippers and stuff them full of things that Mom can use for a pedicure at home. Include a pumice stone, special lotions and nail polish as well as a toenail tool kit with clippers and cuticle scissors. Consider the "JustRelax!" gift set at FACES DaySpa. Go the extra mile by tucking in a gift card for a professional pedicure. The best local pedicure spots are Nail Talk and Polished Spa, Seeds of Calm Spa and Color Me Nail Spa.



Give Love in a Mug

Tea makes a wonderful gift for moms who enjoy a relaxing cup of tea. Buy several types of tea that you know she loves as well as a few varieties she might like to try. Find a good selection at The Spice & Tea Exchange of Hilton Head Island at Coligny Plaza. Arrange them in a basket with a tea mug or two and a tea strainer or a tea press. Include small packages of sugar, honey and cream. You can order mugs with a picture of you and Mom on the front.

Throw a Garden Party

Moms who like to get outside and dig in the dirt will love a basket full of gardening supplies. Buy a potting container, and add some tools like a small rake, spade and bulb planter. Get several packages of seeds and a seed starting kit. You can also add a watering can, kneeling pad or even a live plant. The Greenery should be your first stop.



Bring Out her Inner Artist

If your mom has an artistic side, help her creativity flow by giving her a basket of art supplies. A tackle box makes a great container for a gift like this. Arrange paints, paint brushes, colored pencils, chalk and drawing supplies in the box. Give it to her with a canvas, a coloring book and a sketch pad. Check out the selection at Needle Point Junction in The Village at Wexford.



Compile a Gourmet Breakfast

Put a breakfast basket together for your mom with some simple supplies. Buy a package of pancake mix, or easily make your own. Add a jar of local jam or honey from the Bluffton Farmers Market and add high-quality maple syrup. You could even include a package of organic bacon and a coffee. Arrange everything with a set of pretty napkins, then offer to make the breakfast for her one morning.

Arrange a movie night

Buy some movie DVDs you know she will enjoy and put them in large popcorn bucket. Include her favorite movie candy, a bag of gourmet popcorn and some wine, beer, sparkling water or soda. You could also add a gift card to a movie theater. Park Plaza Cinema has been on top of its game lately.

Surprise a Sports Fan

If your mom likes sports, put together a sports gift just for her. Start with a soft-sided cooler she could take to a game and fill it with party snacks. Then find hats, shirts, socks, mugs, rally towels and just about anything that has her favorite team's logo on it. Most professional teams have more merchandise available than you can imagine. If you really want to impress, include tickets to a game.

Excite a Reader

Moms who love books will enjoy a basket of book-related items. Start with something new from a favorite author. Add items like a book light that clips to her book or headboard, chocolates for snacking and several pretty bookmarks. Give her a pillow designed to prop up her book or digital reader. Consider adding a gift card to Barnes & Noble and a subscription to LOCAL Life magazine.



Spread Spa Relaxation

Give Mom all she will need for a day of pampering herself. Make an assortment of items like hydrating face masks and scented bubble bath. Include a long-handled bath brush, some soft washclothes and locally made soaps. Include a manicure kit and a foot massage set. For face, body, skin and eyes, include a gift certificate to Serendipity Medical Spa.

You can give your mom something wonderful that shows you care when you consider what your mother loves and build a gift around that. The next time you need to get a present for Mom, make her day by creating a gift basket of items she will adore. *LL*

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Gifts for Mom

GREAT GIFT IDEAS THAT
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For the Beauty

Julie Vos Cuffs. Available at Pretty Papers.
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For the Decorator

Ceramic vase with silk
Fuchsia Orchid.
30" H x 17" W x 17" D.
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Interiors, Inc.
\$285



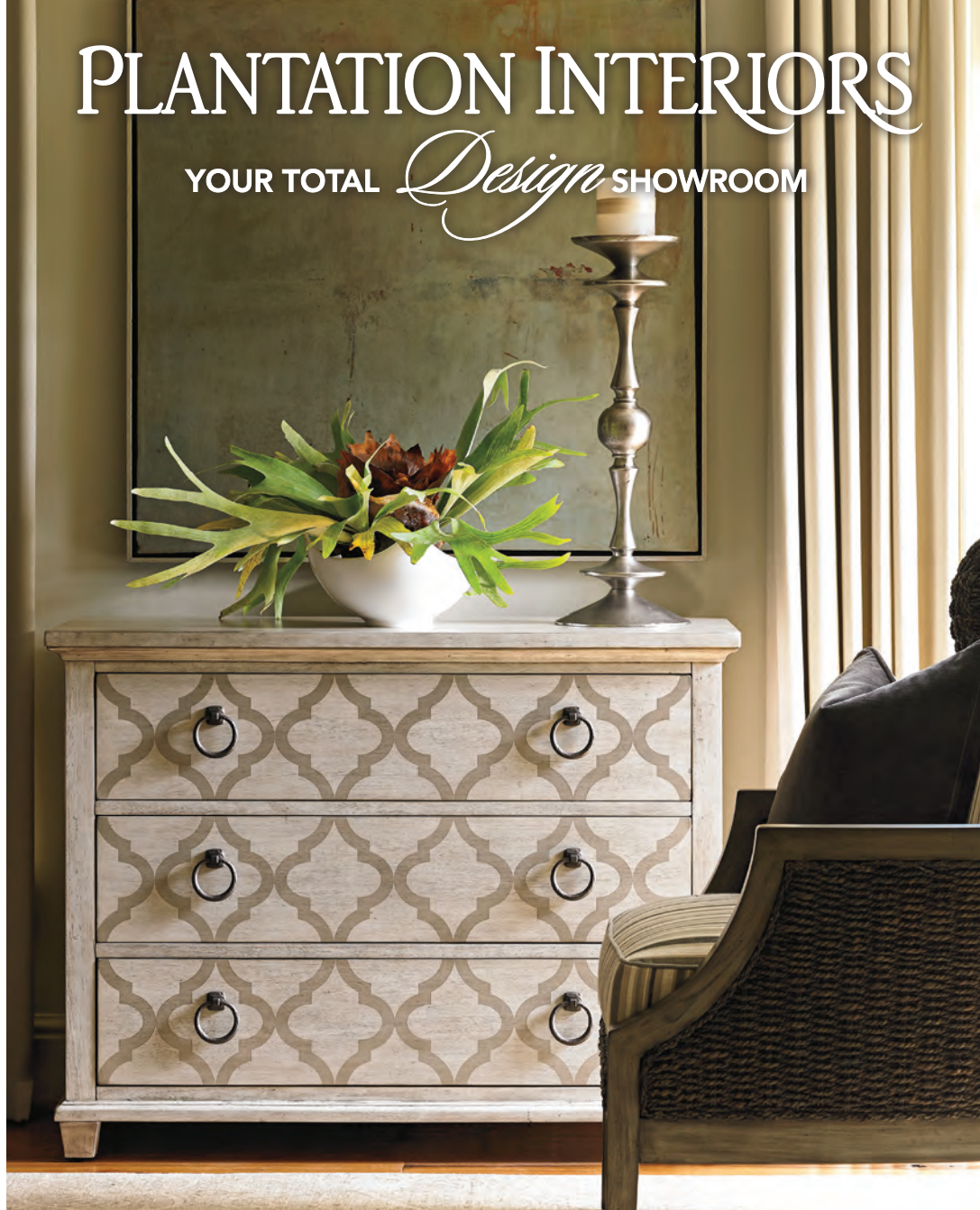
For the Fashionable

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— John Rush

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recipes online at
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Celebrate the Mexican Army's unlikely victory over the French Empire in 1862 at the Battle of Puebla with these fun and festive Cinco de Mayo food and drink recipes from local restaurants and chefs.



HOLY TEQUILA

Kiwi Berry Rita

INGREDIENTS

- 1 1/2 ounces Reposado Tequila (we recommend Espolon because of the fruity aromas and the citrusy spice associated with that tequila)
- 1/2 ounce of Cointreau
- 1/2 ounce house-made simple syrup
- 1 1/2 ounces freshly squeezed lime juice
- 4 muddled strawberries
- 5 soft kiwi berries (cut up into small pieces)

DIRECTIONS Shake and strain over fresh ice.
Result: Sweet and tart all at the same time!

HAIG POINT

Pan-Seared Antelope Tenderloin with Roasted Root Vegetable Medley

INGREDIENTS (Pan-Seared Antelope Tenderloin)

- 1 to 2 antelope tenderloins
- 1 teaspoon kosher salt
- 1 teaspoon pepper
- 2 tablespoons butter
- 3 to 4 fresh sage leaves, chopped
- 1 clove garlic, thinly sliced

DIRECTIONS Season antelope tenderloins on all sides with kosher salt and pepper. Let tenderloins rest for 10 minutes before cooking. Heat a 10- or 12-inch, well-seasoned cast-iron skillet over medium heat. Once hot, add butter, sage, slivered garlic and tenderloins. Sear antelope meat for about 3 to 4 minutes per side, or until a caramelized dark crust forms. Remove from heat and let rest on a cutting board for 10 minutes. Slice diagonally against the grain into small medallions. Serve with roasted root vegetable medley.

INGREDIENTS (Roasted Root Vegetable Medley)

- 2 tablespoons butter
- 1 clove garlic, chopped
- 1 cup cubed red, white and purple potatoes
- 1 small yellow onion, chopped
- 1 cup Brussels sprouts
- 2 sweet potatoes, cubed
- 1 teaspoon chopped fresh sage
- Salt, to taste
- Pepper, to taste
- Grated Parmesan cheese, to garnish

DIRECTIONS Heat a large skillet over medium heat. Add butter, garlic, potatoes, onion and Brussels sprouts. Saute until potatoes soften and onions become translucent. Add sweet potatoes and sage. Reduce heat to low. Cook for about 10 minutes. Season with salt and pepper. Finish with grated Parmesan cheese.

LOCAL LIFE TEST KITCHEN

Traditional Mexican Guacamole

INGREDIENTS

2 avocados, peeled and pitted
1 cup tomatoes, chopped
1/4 cup onion, chopped
1/4 cup cilantro, chopped
2 tablespoons lemon juice
1 jalapeño pepper, seeded and minced
Salt and ground black pepper, to taste

DIRECTIONS Mash avocados in a bowl until creamy. Mix tomatoes, onion, cilantro, lemon juice and jalapeño pepper into mashed avocado until well combined; season with salt and black pepper.



FISH CASUAL COASTAL SEAFOOD

Coconut Ginger Beer Shrimp

INGREDIENTS (Serves six)

2 pounds fresh shrimp, large (21-25 pound count)
peeled and deveined
1 12-ounce ginger beer
1/4 cup grape seed oil
1/2 cup yellow onion, thin sliced
2 tablespoons garlic, chopped
1 tablespoon rice wine vinegar
2 tablespoons Cholula hot sauce
1 tablespoon jalapeño, deseeded
1/4 cup coconut milk
1 teaspoon raw sugar
1 tablespoon lemon juice
1 tablespoon lime juice
Salt and pepper to taste

DIRECTIONS Over high heat, in a saucepan, heat grape seed oil until warmed, then add onions, cooking until onions are translucent. Reduce heat to medium and add shrimp and garlic, cooking until shrimp are light pink, 2-3 minutes then deglaze pan with vinegar. Next add ginger beer, jalapeño, fruit juices and garlic, cooking for 2-3 minutes, stirring throughout, then add coconut milk and sugar and reduce liquid by half. Once liquid is reduced, remove shrimp from heat and ladle shrimp over fresh bread or rice then finish with pan sauce.



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©PHOTO BY MIKE RITTERBECK

Adopt this Pet: Wizard

THIS FUN-LOVING PUP WILL PUT YOU UNDER HIS SPELL



MORE ABOUT WIZARD

Color: Black and white
Age: 4 (about 32 human years)
Likes: Little Munchkins, adventures, technicolor
Dislikes: Winged monkeys, tornadoes, lions, tigers and bears
Adopt him: Hilton Head Humane Association, www.hhhumane.org, 843-681-8686

You don't need to follow a yellow brick road to find a wonderful Wizard. Just head down to the Hilton Head Humane Association (HHHA) and ask to see this bright-eyed 4-year-old boxer/bulldog mix. Wizard weighs 62 pounds and is bouncy, playful and affectionate. He loves showing off his pearly whites, especially the bottom set. He has the HHHA staff under his spell so life has been good since he arrived in October. Still, there's no place like home — a permanent home owned by someone with a warm heart and lots of courage. If that's you, this is a no-brainer. Put on your ruby slippers, click your heels and go get this pretty pooch. Dreams really do come true.



HOW TO CHRISTEN YOUR BOAT

Christening a boat brings good fortune to the vessel and her crew throughout the life of the boat.

All you need is a boat, a name for it, friends (optional), champagne and champagne flutes (also optional). It's comforting to think that if a vessel does have a run of bad luck, it will be because her christening ceremony was poorly executed, not due to her captain's incompetence. Here is how to do it right:

STEP 1: PICK A GOOD DAY

Friday is considered unlucky. In fact, if a new Coast Guard boat is finished on a Friday, they always wait until Saturday to christen it. Thursday is a bad day to be on the water because it's Thor's day, the god of thunder and storms. Don't mess with that dude. Also stay away from the first Monday in April and the second Monday in August. Any other day is perfect!

STEP 2: GIVE A SPEECH

As the proud owner of a new vessel, you need to say a few words. It's a good time to thank friends and provide an explanation for the name of your boat. It is a once-in-a-lifetime moment, so plan your words ahead of time. Reciting a poem is acceptable, especially something awesome like excerpts from Walt Whitman's "O Captain!, My Captain!" Consider wearing a blue blazer with gold buttons.

STEP 3: GIVE A TOAST

Make sure all guests have some type of sipping mechanism. Champagne flutes are recommended but Red Solo Cups can work, too. Once everyone has a full glass, raise yours and proclaim, "I christen thee..." followed by the name of the new boat. Find creative boat name ideas on page 21. The newly named boat will please the nautical gods and be protected in the sea.

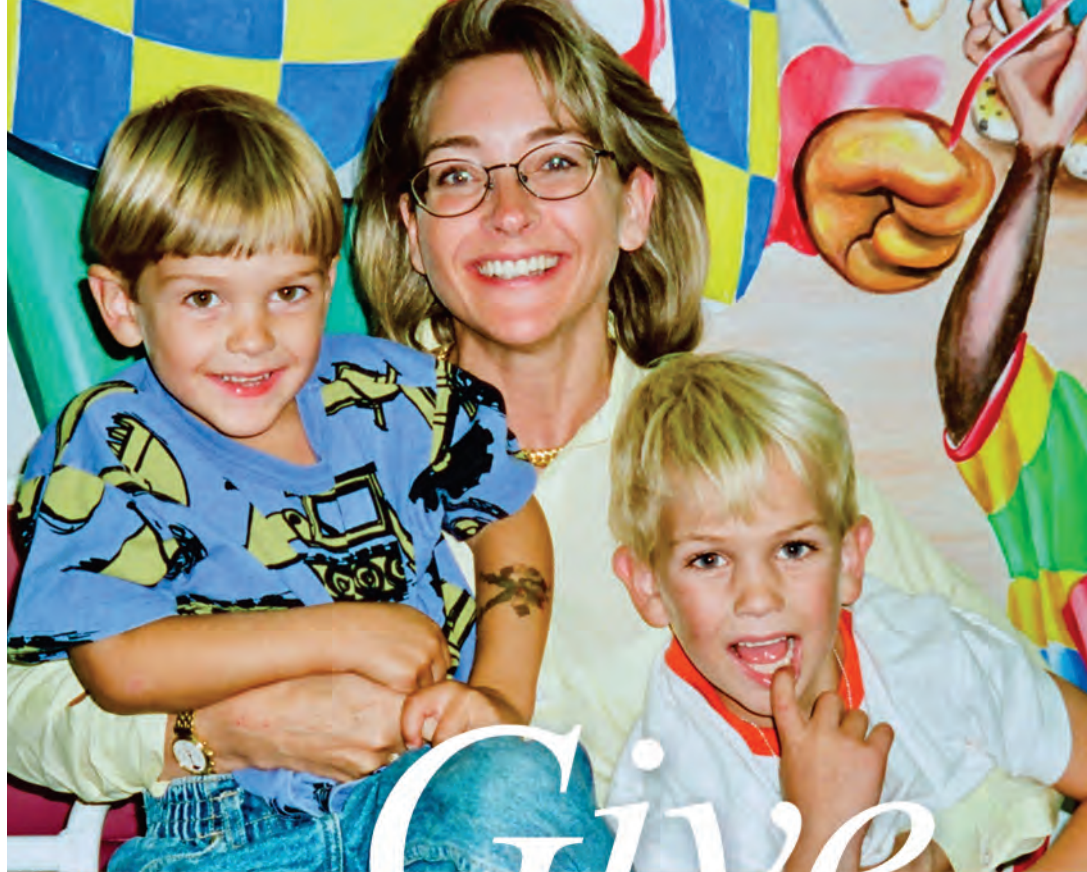
STEP 4: SWITCH BOTTLES

After drinking your favorite expensive champagne or red wine during the toast, **switch the bottle** with a Galleyware Christening Bottle (\$15). It is scored around the middle and housed in a net to ensure that your first swing is a smashing hit. Shake it up as you move your party to the bow of the boat. It's time for the fun part!



STEP 5: SMASH OR POUR IT

The traditional way of christening a boat is to **break the champagne bottle somewhere on the bow.** This could either be on a cleat or the anchor roller. If you are christening a catamaran or are worried about chipping your boat's gel coat, you can shake a bottle up and pour it over the bow, but that's lame. Go big or go home. Congratulations! Your christening ceremony is now over and your boat is ready to see the world. Where you go from here is completely up to you—that is the beauty of owning your own boat.



Give

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WORST MOVIE BOATS OF ALL TIME

Tinseltown has given us some of the world's best eye candy for boat lovers. Films such as "Master and Commander," "Captain Ron" and "Wind" have inspired many sailors to pursue the hobby. But it hasn't been all rainbows and unicorns for ships on the silver screen.

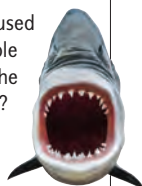
Several movie boats have underperformed at sea.

Here is our list of the 5 worst of all time.

1. THE TITANIC (Titanic): According to the builders of the Titanic, even in the worst possible accident at sea, the ship should have stayed afloat for two to three days. Its horrible design led to the horrible tragedy, which inspired the horrible movie which featured the horrible song.

2. THE MS POSEIDON (Poseidon): This ship's inability to make a "hard left" into the tsunami resulted in it overturning and slowly filling with water as passengers scrambled to find exits that didn't exist. Rescuers had to cut a hole through the hull to reach survivors.

3. THE ORCA (Jaws): A bump in the hull caused this dud of a boat to lose power. Questionable wiring job. After power was finally restored, the engine gave out. Weak. The emergency radio? Quint got so frustrated, he smashed it. The shark spent the rest of the movie throwing this rust bucket around like a rag doll.



4. THE ANDREA GAIL (The Perfect Storm): Life was good for Captain Tyne and his crew. Their gamble to fish the Flemish Cap resulted in a livewell packed with valuable fish. Then the tattered ice machine gave out, the antenna was lost and things snowballed from there. The movie claims to be based on a true story but differs greatly from the book and documented facts. One thing is certain: The movie boat sucked.

5. THE BLACK PEARL (Pirates of the Caribbean): While there is nothing structurally or mechanically wrong with this ship (other than the many tattered sails and poor air quality below deck), the fact that all crew members are cursed make this one of the last vessels you want to spend time on.

Other floating film fiascos:

Cal 39 (*All is Lost*)
The Pequod (*Moby Dick*)
The U-96 (*Das Boot*)
USS Missouri (*Under Siege*)
The Antonia Graza (*Ghost Ship*)
The Seaborn Legend (*Speed 2*)
Any ship from any *Godzilla* film



NON-PROFIT SPOTLIGHT



Pockets Full of Sunshine

MISSION

If you ever had the pleasure of knowing or loving an exceptional individual, then you know firsthand the kindness, gentleness and love they exude.

Their bright demeanor and joyful personalities are "rays of sunshine" to those who cross their paths. More than 80 percent of adults with disabilities are unemployed nationally. This statistic is echoed in our local community and job training here is extremely limited. Pockets Full of Sunshine (PFS) believes that everyone of any ability is not only capable, but deserves to be an active participant making unique contributions to their local communities. Its mission is to enhance the lives of special adults with physical and intellectual challenges and to make the Lowcountry a "sunnier" place by creating social, vocational and educational experiences.

HISTORY PFS is an established 501(c)(3) organization and was conceptualized in 2014 by two special education professionals, Dayna Dehlinger and Laurin Rivers. They partnered with parents, Carol and RJ Bartholomew. It started as a Sunday crafting session, touching the lives of a few adults with disabilities. Today, PFS offers several programs including Friday night socials and job enclaves engaging over 25 individuals at any given time.

WHO IT HELPS Its true value and benefit are bestowed on PFS volunteers, who get to be a part of enriching the lives of those less capable. The unfettered love of exceptional individuals consumes and envelops the hearts of the gracious people in our community.

HOW TO HELP

Volunteer as a job coach, friend or educator. Be a benevolent parent, grandparent, aunt, uncle or friend of the community and donate your time, energy and effort. Business owners with the desire to make a difference are welcome to share their trade and craft and become another arrow in the PFS quiver. Transportation help is always needed. For those with more competing demands, financial considerations are always welcome. *LL*

MORE INFORMATION ON POCKETS FULL OF SUNSHINE

Visit pocketsfullofsun.org



BOATING ETIQUETTE

Boating etiquette afloat basically consists of respect for others and common courtesy. But sometimes doing the right thing is not always obvious; thus rules have been developed to define correct behavior.

#1 *Respect for privacy and quiet*

Whether docked, moored or anchored, don't infringe on your neighbors need for privacy and quiet. This is especially important if you are having a party, need to run your generator, have a smoky barbecue or anything else that may offend your neighbors.

#2 *Invitations to socialize:*

Be cautious when inviting a neighbor to socialize. A brief conversation will quickly determine whether they are open to this or prefer to be left alone.

#3 *Pass upwind of boats fishing:*

When your course takes your vessel close to boats that are fishing, be sure to pass upwind of them so as not to scare away the fish or become entangled in their lines.

#4 *Racing boats don't have special privileges:*

There is no requirement that non-racing boats must keep clear of racing boats. However, it is courteous to do so provided that safety is not compromised. It is very discourteous for a racing boat to insist on the right of way just because they are racing.

#5 *Anchoring:*

Anchored boats have precedence. Don't expect them to move or be pleased that you are anchoring too close or over their anchor rode. If possible, anchor downwind; but in any case anchor in such a way that if the wind shifts there will be no chance of collision.

#6 *Excessive speed:*

Remember that you are responsible for your wake. This means don't exceed speed limits or go too close to other boats.

#7 *Mutual aid:*

It is a long-standing tradition of the sea that you must assist other boats in trouble, provided it doesn't compromise the safety of your boat.

#8 *Float plan:*

A float plan tells someone about your boating plans. If you are overdue, someone will know you are missing and can notify proper authorities. A float plan is especially important when you will be gone for an extended period or you plan to be in offshore waters.

#9 *Guests on Your Boat:*

The skipper has a special responsibility for guests, especially guests that are not knowledgeable about things nautical. Guests should be informed in advance about what clothing is advisable, including clothing needed ashore after being out on the water. They should also be informed about food they are to bring or informed not to bring any. *LL*



PROTECTING FINANCIAL ASSETS

At Coastal Plains Insurance we take protecting the personal financial assets of our families in the Low Country very seriously. Whether it is your Home, Auto, Flood, Boat, Jewelry, Fine Arts or Umbrella, making sure families have the proper protection in the event of a tragedy is what we do!

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LETTER TO THE EDITOR

Hilton Head Island resident Muffy Schulze sent us the following letter about what being a local means to her. Schulze is a real estate agent with The Richardson Group. LOCAL Life welcomes letters to the editor and comments to our website. **Write to lance.hanlin@wearelifesc.com**

What makes it local

adjective. lo-cal | lō-kəl

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

*We're all in
the same boat*



*IT'S NEVER TOO LATE TO LEARN
A NEW SKILL OR DEVELOP A
FUN NEW HOBBY. I GOT SERIOUS
ABOUT SAILING LATER IN LIFE.*

BY MUFFY SCHULZE



COMMUNITARIAN Muffy Schulze is known throughout the community for spearheading some of the Hilton Head Island's biggest events and fundraisers.

My husband and I have been members of the South Carolina Yacht Club for 25 years. I've watched my children learn to sail and compete in high school races but never did it myself.

When I turned 48, I decided to join in on the fun and got involved with the sailing group at our club.

I would jump on a boat and the guys would make me steer, pull lines and watch the wind. I learned to sail a Harbor 20 from sailors who have competed all over the world and now live here.

Skippering my own boat was a dream come true. As an added bonus, more and more women started to show up and sail with us on Wednesday afternoons.

Sailing is one of the few sports where women compete against men. I was hooked! My life became filled with sailing activities, from racing and cruising to serving on race committees. I'm so proud of our little group! We have a wonderful


fleet of sailboats and sailors of all ages.

I moved to Windmill Harbour five years ago and the community is unlike any I have lived in before. I feel so fortunate to have boating activities right outside my door. It is simply paradise.

I know all my neighbors and we are always doing something fun on the water or in the community. I feel privileged to wake up each morning to the ever-changing and fascinating wildlife on Calibogue Sound.

My husband is always calling me from the other end of the house to look out the window, exclaiming, "Those birds are amazing," or "Wow, did you see that fish jump?" or "An eagle just landed on the beach."

The Lowcountry is simply an outdoor paradise (when the no-see-ums aren't around) with boating, fishing, bird watching and sunset gazing. I'm proud to call it my home. *LL*



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a beautiful thing.”*

– Mother Teresa

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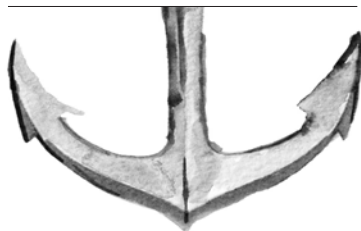
*HILTON HEAD ISLAND IS A PLACE
DEFINED BY ITS WATERS.*

STORY BY BARRY KAUFMAN + PHOTOGRAPHY BY MARK STAFF

Obviously, that goes hand in hand with being an island, but it runs a little deeper on Hilton Head. Getting out on the water, cutting across the waves in pursuit of that next catch or simply gently rocking on the currents in pursuit of a few moments of quiet reflection are as much a part of the lifestyle as golf and tennis.

Our many harbors reflect that lifestyle. Here, countless visitors who visit our shores weigh anchor to spend a day on the island as they make their way up and down the coast, while locals come together around their shared love of the sea.

To our area harbormasters, the docks and marinas are special places. This is where Hilton Head Island's heart truly beats, set to a rhythm of the ebb and fall of the tides.



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Jake McMillan

MULTITASK.

At 35 years old, Jake McMillan is one of the youngest harbormasters on Hilton Head. But his youthful energy serves him well as harbormaster at Windmill Harbour, where the unique lock system, the community built around it and the South Carolina Yacht Club add their own unique dynamic to the harbor.

"One minute I'm in a marketing meeting, the next I'm dealing with a \$100,000 job replacing floating docks, or I'm on the phone with a contractor or potential boater or driving them around the marina," McMillan said. It's clearly a multitasking role he takes to with relish, as he speaks of his role with great pride in the challenges it presents. "Don't get me wrong, I clean the bathrooms, too."

McMillan started out as dockmaster at Windmill Harbour in 2012, taking the reins when his predecessor chose to retire. If there were any doubts about someone so young taking on such a great responsibility, they were quickly silenced. "I think there were some people who thought I wasn't up to it, but they've put up with me for six years," he said with a laugh.

His love of the sea started at Cape Fear Community College in Wilmington, N.C., where he received an associate's degree in marine technology.

"We had a 90-foot research vessel that we would go two weeks out each semester, to the Bahamas or up to the Chesapeake, so that's what drew my attention," he said. "But after I graduated I





WATER WORLD
 Jake McMillan has always been in love with boats and being near the water. He has been the harbourmaster at Windmill Harbour for six years.

thought to myself, do I really want to be gone for six months at a time, working on some research vessel?"

Instead he found himself down the coast, working for a family that owned a private island south of Tybee. There, he found his calling as a multitasker, describing his job there as "caretaker/boat captain/grocery shopper/event coordinator/house maintenance guy."

It's a dedication to multitasking, from sitting in committee meetings to cleaning the head, that has served him well as he's made the transition to harbor master at Windmill Harbor. As he's worked his way up from dockmaster, he's found his home port here on the north end.

"These people around here are like my family. Even people who aren't boaters, they're just neighborhood people who come in and get dog treats for their dogs in the office; they know my name, usually I end up knowing the dog by name more than the people," McMillan said. "And it's nice working for the board of directors who really have some interest in the place. They're dedicated individuals. I would never be able to do it without them." *LL*

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Frank Gaston

SOLVE.

When Frank Gaston first set foot on our shores, it was the late 1970s and Hilton Head Island was a much different place. Raised in Columbia, he had come here with aspirations to run a handful of retail operations.

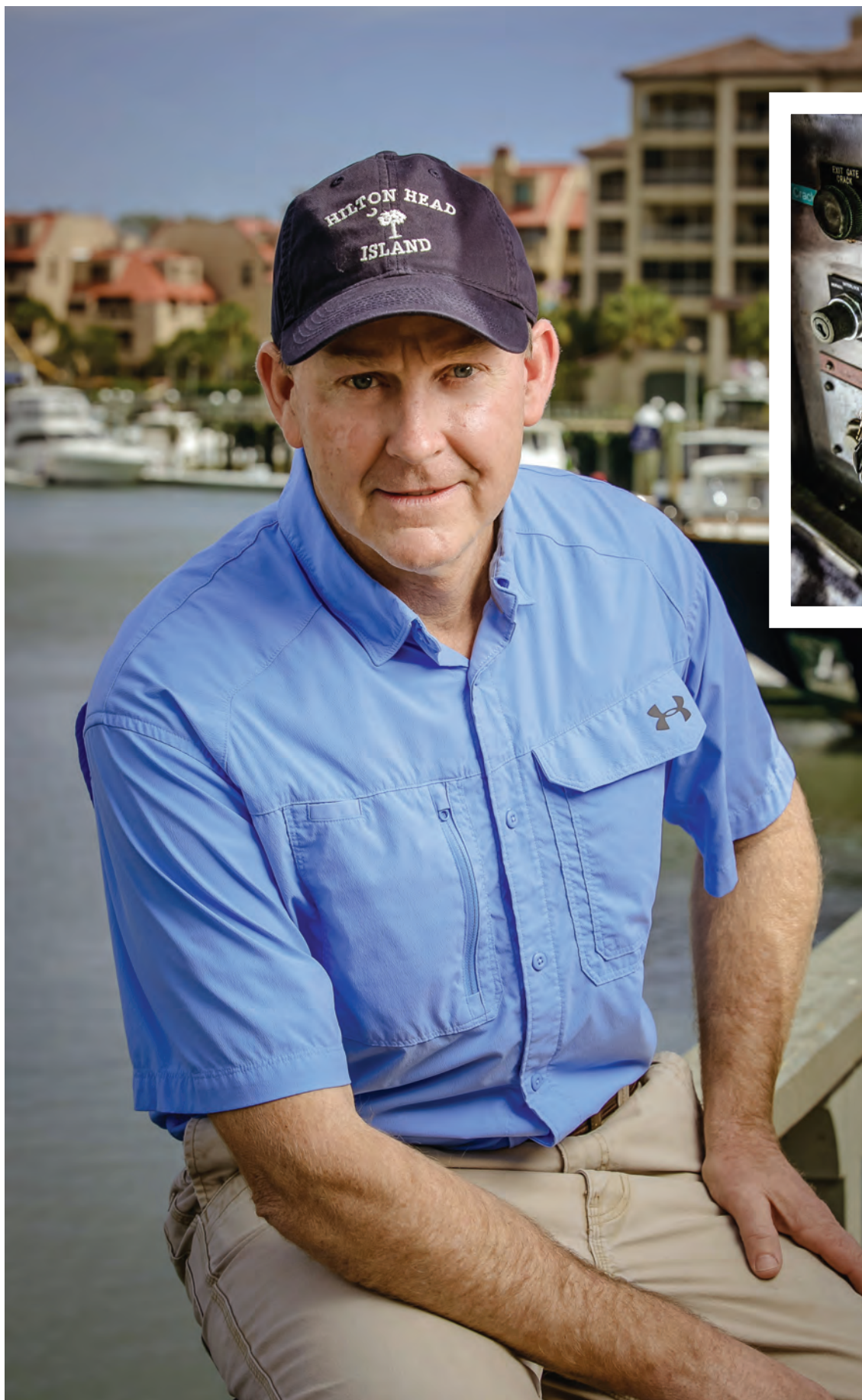
"I got into a working relationship with Greenwood Development, since Greenwood was my landlord at the time, and we formed a management company," he said. Before long, he was taking care of operations for Palmetto Dunes Outfitters, the Palmetto Dunes General Store and starting four years ago, Shelter Cove Harbour & Marina.

Now, Gaston is tasked with overall operations of the marina as marina manager, with a team below him that includes retail manager, dockmaster, assistant harbor master, maintenance director and commercial activities director.

"We're constantly discussing things all day long, 7 a.m. to 7 p.m., answering questions, solving problems and making sure everything is going to be first class," Gaston said.

It also speaks to the sheer size of Shelter Cove Marina. With 177 slips, it's the largest deepwater marina on the island. It's also one of the most active.

The constant activities includes nautical business from Outside Hilton Head, about a dozen fishing boats daily and up to eight tour boats coming and going.





FULL STEAM AHEAD

Frank Gaston has worn several hats in his working relationship with Greenwood Development.

There also are countless pleasure boats scattered among the slips and, of course, the weekly fireworks displays that have made Harbourfest an island institution.

Oh, and just to keep Gaston on his toes, Shelter Cove recently wrapped an ambitious dredging project. "They're kind of at the tail end of it right now. We've had the fun of overseeing that and doing a lot of enhancing around there. It's just been nice to see it grow," said Gaston. All told, some 30,000 cubic yards of material were added over the course of three months after about seven years of planning.

"It's been a real challenge. We've got a dockmaster . . . and an assistant harbor master and they've just been responsible for moving boats and making sure that areas are open," Gaston said. "We can dredge and they move the boats. It's been like a Rubik's Cube almost, constantly moving boats around. They've just done a really excellent job of planning and moving and trying to stay ahead of them." LL



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Nancy Cappelmann LOVE.

When Nancy Cappelmann first sailed into Harbour Town Yacht Basin, she was just a child. Having grown up around boats, she regularly sailed around the area with her parents and when she arrived at the marina, she had no idea she'd one day be running the place.

"I had no thoughts of that. I didn't even know that was possible," she said.

Just the same, Cappelmann found herself drawn back to Harbour Town after college. That was back in 1981 and she's still there, after taking a job as a dockhand and falling in love with it.

As a business major, Cappelmann has proven adept at running the mammoth operation that is the island's most recognizable harbor and one that holds 100 slips and berths, a commercial fleet of dinner cruises, dolphin cruises, parasailing ships and more. It also has ensnared the imaginations of boaters the world over.

"Harbour Town is a very special place on the East Coast. Mr. Frasier was extremely smart and recognized that if you put something together that could be a draw, it would," Cappelmann said. "And Harbour Town has a lot of things going on. Trying to coordinate all of those things – you work with budgets, you work with marketing and, of course, it's all customer service. You're trying to make all the guests that come into Sea Pines appreciate what's available for them and make sure they enjoy what's here as well as the boaters that come through."





MOTHER SHIP

Nancy Cappellmann has been a familiar face at Harbour Town Yacht Basin since 1981.

Of course, such an intricate and complicated mechanism as Harbour Town becomes exponentially more complex when you throw in such monkey wrenches as the unpredictable weather of the last few years.

"Usually we close for Christmas day and that's it. The past year and a half we've been closed more days for hurricanes and for snow than in the last 30 some years I've worked here," she said.

Of course, to that you have to add the destruction that (Hurricane) Matthew brought to Harbour Town, and the subsequent rebuilding that produced the dazzling new pier.

"Throw in crane barges and construction barges and electricians; trying to coordinate that and still be open for boaters has definitely been a challenge. It's been fun, but I'm glad it's completed."

Taking joy in complications seems to be a huge part of the harbor master's job description, and it's one that Cappellmann has relished as she's worked her way up from deckhand to harbor master of one of the island's truly iconic sights.

"I was persistent. It's a wonderful job and I've been very fortunate to be involved here for all these years. Sea Pines is a great company to work for." *LL*

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Q+A

Celebrity Connection: On deck with Domenico De Sole

STORY BY BARRY KAUFMAN
PHOTOS BY MARK & LISA STAFF



© PHOTO BY PETER CRAM

SEAFARER WITH STYLE Fashion mogul Domenico De Sole returns to Hilton Head most Wednesdays to race his Harbour 20.



Find additional images
of Domenico online at
LocalLifeSC.com

THE GLOBETROTTING TITAN OF THE FASHION INDUSTRY LIVES FOR LIFE ON THE WATER.

For someone who claims to be retired, Domenico De Sole has a lot on his plate. The world-famous fashion mogul is spending his 70s dashing from one end of the earth to the next, helping guide the luxury fashion world as chairman of Tom Ford International and Sotheby's and director of Gap, Inc. But wherever his travels take him, he always makes sure he's back in his Hilton Head Island home for a important weekly appointment.

"Every time I possibly can, I make sure I'm back here Wednesday afternoons to race with the Harbor 20s," he said.

We sat down with the clearly not-all-that-retired fashion mogul to talk about his travels, his passion for sailing and his long-standing love for Hilton Head Island.

FROM STEM TO STERN

Have you always been this passionate about sailing? **[Domenico De Sole]** When I was a young kid, the water was always a part of my life. My family was from southern Italy and even though I moved around a lot — my father was in the military — I used to go to southern Italy during the summer to our family place on the Ionian Sea. That's where my love for the water began. And I live by the ocean now — my house on Hilton Head in Sea Pines is right on the ocean.

The sailing bug really started later on in life... years later, when I was living in Washington, D.C. I really felt I needed to have some sort of hobby. I'm a complete workaholic. . . Living in Washington, I decided to buy a small sailboat and I started sailing with my wife on the Chesapeake.

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With your extensive resume, you've obviously done a bit of traveling. How much of the world have you been able to sail?

[DDS] Anywhere I am, I'm looking at the water. In the U.S., I obviously did a lot of sailing in the Chesapeake, and I lived in Greenwich (Conn.) so I raced up in New England. I did the Bermuda Race five times and then I did a lot of racing when I lived in Europe for many years. My life changed in a way because I was very successful running a company and I bought myself a Wally Yacht. There was a class called the Wally class that had these big boats – mine, at 69 feet, was the smallest. I did a lot of racing and that was a lot of fun. Then when I moved back home and settled on HHI, I picked up sailing again, especially racing with the Harbor 20s.

How is it different racing Harbor 20s vs.

racing Wally Yachts? **[DDS]** There's a personal involvement when you're racing with just two people. On the Wally when I raced, I had a crew of 18-20 people so it was like managing a small company, as opposed to racing a Harbor 20, where it's just two people. Everybody has the same boat – it's one design – and you're responsible for everything. It's been a lot of fun for me. And it's more competitive. I'm very competitive in sailing – I'm competitive by nature.

What brought you to Hilton Head Island?

[DDS] My wife's side of the family is from Bluffton. Her parents had a house in Hilton Head, so when we were dating 44 years ago, I came to Hilton Head on a vacation with the family and fell in love with the area. And we said one day we would retire here. So that's what happened.

When did you move back? **[DDS]** I moved back in 2004. I met some people here on the island and somebody introduced me to people who were sailors. One was Ned Nielsen. Ned is very much part of the (South Carolina Yacht Club) fleet. He's a wonderful person. And he's the one who said to me we race here in Harbor 20s. I didn't know the boats, but I bought one right away and started racing. I have a house in Aspen, (Colo.), too. That's our base, but I love to be here.

The sailing is probably better here than it is in Aspen, at any rate. **[DDS]** (laughing) Nobody believes me, but there is sailing in Aspen. There is an Aspen Yacht Club at a place called Ruedi Reservoir. *LL*



The Many Boats of Domenico De Sole

De Sole may ply the waters in a Harbor 20 these days, but it's not the only ship he's captained.

HIS FIRST: "My uncle gave me a small row boat as a gift when I was younger. It was not a sailboat. It worked. I loved it. I didn't know any better – at the time it was fabulous."

THE SLINGSHOT (69-foot Wally Yacht): "They make beautiful carbon fiber boats, and it was a beautiful boat... I sold that because the draft was like 12 feet. On the (Mediterranean Sea), it's fine. It's very deep. On the East Coast it doesn't work. The only place you can sail it in the U.S. is Newport, R.I. It would be impossible here in South Carolina."

CIRO (Hinckley pleasure yacht): "It's not a racing boat at all, just a cruising boat... It's in the Bahamas now. Ciro is the name of a little town in Italy where my family is from."

THE SLINGSHOT (Harbor 20): "My boat here, the Harbor 20, is The Slingshot, which was the same name as my Wally Yacht. (laughing) So I can use the same T-shirts."

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Home is where the waves are

*SIBLINGS TURN
LOVE OF WATER
INTO SUCCESSFUL
BUSINESS*

STORY BY ROBYN PASSANTE
PHOTO BY MARK & LISA STAFF

Siblings Kate and Scott Schulze have managed to meld two different career paths into one bustling business, thanks to a common bond that helped define their childhood: A love for life on the water.

The Schulzes own The Proper Knot, a Charleston-based business specializing in yacht interiors, concierge services and sales.

"Yachting is the ultimate luxury," says Kate. "And when someone is on their boat, that's their place to escape. So we create an extravagant comfortable environment for yacht owners."

The Schulzes grew up on Hilton Head Island and spent their childhood sailing, swimming and fishing with their parents, Muffy and Rick Schulze, and their brother Robert, Scott's twin.

"Everything we did was around the water," says Kate of the family's idyllic island-based existence. The oldest sibling, Kate earned a degree in Display and Exhibit Design from the College of Art and Design at the Fashion Institute of Technology in New York and started her design career in Manhattan. But she yearned to return to her Southern coastal roots.



BOATING BROOD Scott and Kate Schulze own The Proper Knot, a business specializing in yacht interiors and more.



HIGH TIDE SOCIETY The Proper Knot provides all of the sea-life furnishings, essentials and accessories for an at-home feeling on the water.

At the same time, Scott had finished his degree in marketing and entrepreneurial management from the University of South Carolina and was searching for his next move. That's when their enterprising mother had an idea. The matriarch had helped to revive the Hilton Head Island Boat Show at Windmill Harbour, and she noticed a niche that wasn't being served.

"She had this idea that we could sell things for women to buy at boat shows for their boat, because most of the items being sold were for the boat's mechanics, or tackle, things like that," Kate says. "She wanted something for women to be able to enjoy at the boat show as well."

In 2014, they created The Proper Knot, investing in some inventory and setting up a booth at several boat shows along the East Coast. Around the same time, Kate helped a yacht broker stage a boat, and it sold very quickly. The boat manufacturer's president was so impressed with her work that he signed up for the fledgling company's interior design services, and overnight the business blossomed.

Today, The Proper Knot has a design store presence at Charleston City Marina, but most of their clients come from referrals. Scott also serves as a new and used yacht broker for Grande Yachts International, which brings in more design clients.

"Yacht sales and interiors is very much customer-oriented; we want to do everything down to the smallest request to please our clients," Scott says. "It's a home on the water, but it's not just a home – it's a whole other experience."

While Kate is in charge of most of the interior design work and Scott handles the business and marketing decisions, the two say they work well together as partners, carving out a career they both love.

"I love sharing my passion of being on the water, boating and fishing," Scott says. "That's why I love what I do; it's why I sell boats and support Kate with yacht interiors." *LL*



*Left to Right: Front Row: Jennifer Farmer, Ed Brown, Allison Olweiler
Back Row: Eric Cleaves, Lori MacDonell, Joy Gentile, Jacqueline Alcock,
Mike Kristoff, Nick Kristoff*

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Five tips from a successful businessman

*MALCOLM GOODRIDGE ALWAYS
STRUGGLED IN THE CLASSROOM.*

STORY BY AMY COYNE BREDESON
PHOTO BY LLOYD WAINSCOTT

Although he didn't admit it until he was about 50 years old, the Hilton Head Island man has dyslexia. Despite his challenges, Goodridge, 81, was able to have a successful 25-year career working as a senior executive for American Express, and more than that, he learned to appreciate his different way of learning. In 1988, the Lab School in Washington D.C. recognized him as a successful businessman who overcame dyslexia. **Goodridge has five tips for succeeding in life.**

1. FORM A SUPPORT GROUP

Most importantly, Goodridge said individuals should surround themselves with family and five or six really good friends. It's important that you surround yourself with positive people. You need that circle filled with people who challenge you, people who inspire you and people who make you better.

2. THINK OUTSIDE THE BOX

Goodridge said to get an education. Although this was the toughest part of his life for many years, it was his dyslexia that taught him perseverance.

"I learned how to survive in a very unpleasant environment, how to think outside the box, how to do things differently," Goodridge said.

After struggling through his freshman year in college, Goodridge decided to take a different route. He joined the Army's 101st Airborne Division. That experience left a powerful mark on his life. It taught him loyalty and that the world didn't revolve around just himself.

Thus, his third tip for success is to either join the military or do something for the country.

3. DANCE WITH YOUR CUSTOMER

After his time in the Army, Goodridge went back to college and earned a degree. He got a job with Citibank, where he worked for five years; then took a job with American Express. As senior vice president, he was responsible for taking care of the company's top 100 customers, including American Airlines, United Airlines, Hilton hotels, Sheraton hotels, Avis and Macy's.

While at American Express, he developed the account manager concept: "If you fulfill the needs of the customer, you fulfill your company's needs. When you dance with a customer, make sure they lead."

4. ADJUST YOUR SAILS ACCORDINGLY

His fourth tip, which he learned through his work with American Express, is that individuals who want to be successful in their careers should surround themselves with people who are smarter than they are. Additionally, they should be honest, accountable for what they do and say, and well-disciplined.

And if a person runs into problems at work, Goodridge said, "If you are sailing against the current, adjust your sails accordingly."

5. STAY BUSY

Goodridge's final tip is to stay busy in retirement. Give back to the community. He has done a lot of volunteering since he retired in 1995 and continues to do so today.

Goodridge raised about a \$1 million to start The Learning Center, a nonprofit organization that helps children with learning differences. He has been on several boards, including those of Beaufort Memorial Hospital, the Boys and Girls Club of Beaufort, the Beaufort Chamber of Commerce, the United Way of the Lowcountry, Beaufort County Economic Development and the Technical College of the Lowcountry.

"My dyslexia turned out to be one of my greatest assets," Goodridge said. LL



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What's up with SUP Yoga?



*LIKE YOGA?
TRY IT ON A
SURFBOARD, IN
THE MIDDLE OF
BROAD CREEK.*

STORY BY BECCA EDWARDS

Very few sports offer a full-body workout quite like Stand-up Paddle board (SUP) yoga. During a SUP workout, the word "core" saturates both your physical and mental well-being, as you constantly engage your abdominal muscles and you are engulfed by the pure essence of serene surroundings and peacefulness.

"You have to use your core in every pose," said Jessica Golden of Island Head Watersports and yoga instructor at Jiva Yoga Center. "And you're very aware of your surroundings. I've loved this sport from the moment I was exposed to it."

Try this workout:

When Golden practices SUP yoga, she begins with a gentle warm up like Cat-Cow pose.

TRY THIS: CAT-COW

[1] Begin on your hands and knees in the center of your board with your knees hip distance apart, your arms shoulder width apart and your weight equally distributed.

[2] Inhale, lift your chin and pelvis toward the sky as you drop your belly down toward the board (Cow).

[3] Exhale, tuck your chin and pelvis in as you round your back (Cat).

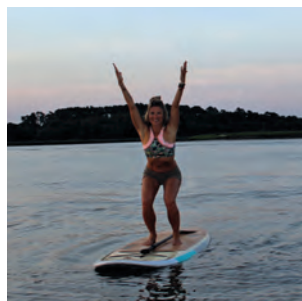
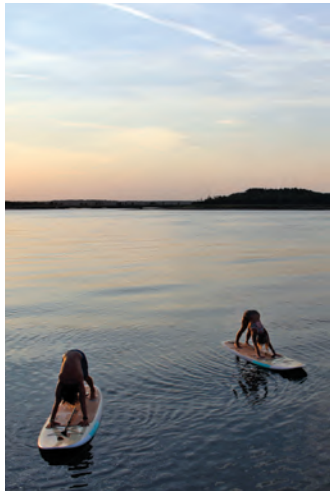
[4] Repeat five or more rounds.

Working on hamstring flexibility, Golden transitions into Adho Mukha Svanasana or Downward Facing Dog.

TRY THIS: DOWNWARD FACING DOG

- [1] From Cow, take an invigorating inhale and press into your palms.
[2] Exhale, lift your knees off the board and slowly straighten your legs.
[3] Press your heels down.
[4] Play around with bringing your dristi, the Sanskrit word for gaze, between your legs and looking toward the back of your board. (Note: The waterline distorts your vision a little so you may experience some vertigo-like symptoms. If so, just shift your dristi to your hands or the front of your board.)
[5] Hold this position, inhaling and exhaling equally for five or more breaths.

Moving into intermediate poses, Golden practices Utkatasana or Chair Pose, and Navasana or Boat Pose.



TRY THIS: CHAIR POSE

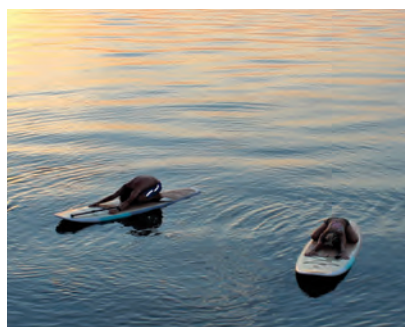
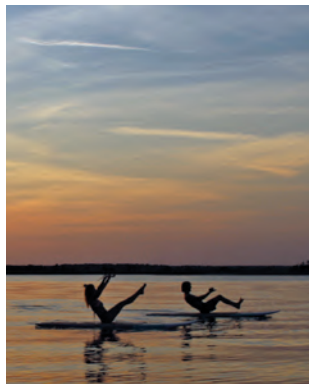
- [1] Begin by standing in the middle of your board with your feet hip distance or more apart.
[2] Be sure not to grip the board with your toes.
[3] Inhale, raise your arms overhead, being careful to not tense the shoulders and feeling the power come more from your biceps and triceps.
[4] Exhale, bend your knees until you are in an air squat position.
[5] Hold this position, inhaling and exhaling equally for five or more breaths.

TRY THIS: BOAT POSE

You can enter this pose from Chair Pose by going deeper into your air squat until you are sitting on your board or from a seated position.

- [1] Beginners should start with their legs apart and bent and shins parallel to the board. They can opt to either place their hands on their outer thighs for support or overhead.
[2] More advanced practitioners can straighten their legs and bring their arms overhead.
[3] Hold this position, inhaling and exhaling equally for five or more breaths.

Any time Golden needs to rest or regroup she comes into Balasana or Child's Pose.



TRY THIS: CHILD'S POSE

- [1] From Cow, sit back on your heels and rest your torso.
[2] Knees can be together or apart.
[3] Arms can reach forward or by your sides.

Golden ends with Savasana or Corpse Pose, where you simply lay supine on your board, close your eyes and take in the surrounding smells, sounds and sensations.

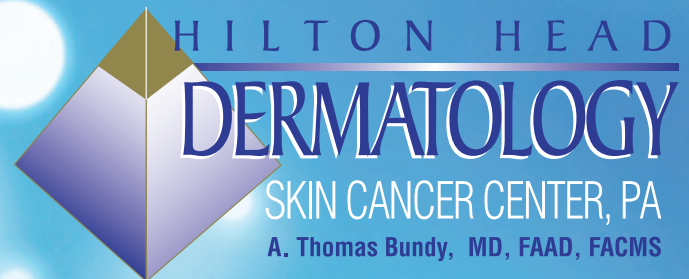
LOCAL YOGIS Special thanks to Jessica Golden and Michael Withrow of Island Head Watersports for demonstrating these sweet SUP yoga moves.



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OAR YOU READY? Rowing is one of the oldest sports in the United States. With more people today looking for a complete full-body workout, it is becoming cool and common again.

How to train for rowing

*TRY THIS WORKOUT:
GET SWOLE WHILE
YOU ROW.*

STORY BY JEREMY GRACE
PHOTOGRAPHY BY MIKE RITTERBECK

As one of the most physically demanding sports, rowing requires extensive training in cardiovascular endurance and muscular strength. Rowers must be prepared to meet the demands of long, and extremely strenuous races and practice drills. Here are some tips on how to do so, as demonstrated by Hannah Axtell and Kaitlin Porter, members of the Hilton Head Island Crew team. **Find more on the team on page 88.**



1. STRETCH

Remember to stretch before partaking in any form of exercise or strenuous activity. This will greatly reduce the likelihood of injuring yourself.



2. DO SOME CARDIO

Some great cardiovascular workouts include running and biking. Begin by taking a test run to see how far you can go before you have to stop. Then push yourself slightly farther the next day.



3. CORE, ARMS AND LEGS

This includes lifting weights, doing crunches and running or biking. Again, build on what you accomplished the day before, that way you will begin to see results quickly.



4. ROWING MACHINE

A rowing machine (also known as a race erg) will give you a great total body workout and will prepare you for using each group of muscles during the appropriate parts of the stroke. Use a rowing machine regularly in order to maintain muscular and cardiovascular strength in the areas of the body used most commonly when rowing.



5. SCHEDULE

Make a practice schedule for yourself and make sure to vary your workouts between sprint and distance pieces. Practice all parts of the stroke and try to perfect your technique. Nothing simulates racing better than actually doing drills on the water.



6. DIET

A proper diet is key to improving your skill in the sport of rowing. Make sure to eat lots of fruits and vegetables and avoid refined carbs. Do not indulge on sweets too often as these are full of empty calories that are not useful in building muscle and improving stamina. Make sure to hydrate frequently as well since your body is now expending water more rapidly as you train.



7. VISUALIZE

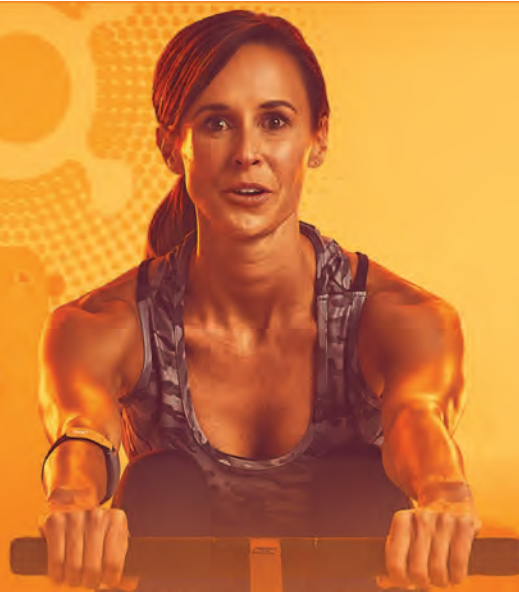
One of the most important forms of mental preparation for rowers is visualization. Sit in a quiet space with legs crossed in "criss-cross-apple-sauce" formation, back straight, head up, and arms relaxed. For eight minutes, run through the race in your head. Imagine every detail that you would see, hear, or feel throughout the race and allow yourself to become immersed in a deeper state of mind.

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style

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the boat(s)*

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Head Island Boat Show
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LOOK HOT ON A YACHT

Headed to the Yacht Hop this year but have no idea what to wear? Dressing for a yacht party is unlike dressing for any other type of event. While the desire to look chic remains the same, it takes some creative styling to ensure your ensemble works at sea as well as it works on land. LOCAL Life stylist Roxanne Gilleland scoured the racks of local shops and boutiques to find the following boat-worthy ensembles.

Credits.

PHOTOGRAPHY Lisa Staff **STYLIST** Roxanne Gilleland **MODELS** Emily Gula, Spencer Hall, The Jones Family (Mary, Chris and Blake)
MAKEUP MariaNoël **FEATURED PRODUCT** Temptu Airbrush Makeup **LOCATION** Windmill Harbour **SPECIAL THANKS** Windmill Harbour POA and MOA, South Carolina Yacht Club.



← Available at **S.M. BRADFORD CO.** Available at **ISLAND CHILD** (hers) ↑ Available at **KNICKERS** (his) ↑



↖ Available at **COPPER PENNY** Available at **TRAVELING CHIC BOUTIQUE** ↑ Available at **SPARTINA 449** →







← Available at **THE BACK DOOR** (hers) Available at **32 DEGREES NORTH** (his) ↑ Available at **OUTSIDE HILTON HEAD** (his) Available at **BIRDIE JAMES** (hers)



↖ Available at **GIGI'S BOUTIQUE** ↑ Available at **COCOON** Available at **SHOP! (COURTYARD BUILDING, HHI)** →



his



1

5



Get Nauti

Looking forward to your next day out on the water? Of course you are. In addition to your flotation devices, a fire extinguisher and a first aid kit, we suggest taking the following items onboard to make the most of your adventure. All are available at local shops and boutiques.

4



6

3



2



Make waves.

1. Rolex Yacht-Master II 2. Sovaro Cooler (available at Le Cookery) 3. Rocky Patel Vintage Series 2006 (available at Timbuk2 at Ruby Lee's South) 4. Peter Millar Voyager sunglasses (available at Knickers) 5. Vineyard Vines whale bow tie (available at Knickers) 6. Plantation Rum Pineapple (available at Rollers Beer, Wine & Spirits)

Shers



1



2



3



4



5



6

Seaworthy.

1. Brighton Seascape Anchor sunglasses 2. Southern Tide Skipper Stripe Knotted decorative pillow / Southern Tide Breakwater embroidered rope decorative pillow (available at Knickers) 3. Moët & Chandon Ice Impérial (available at Rollers Beer, Wine & Spirits) 4. Rolex Yacht-Master 37 5. Sovaro Cooler (available at Le Cookery) 6. VQ48 Vanquish Yacht



MEMBERSHIP HAS ITS PRIVILEGES Long Cove Club's deep water marina is a private gateway to the beautiful banks of Broad Creek, Shelter Cove Harbor and the Calibogue Sound.



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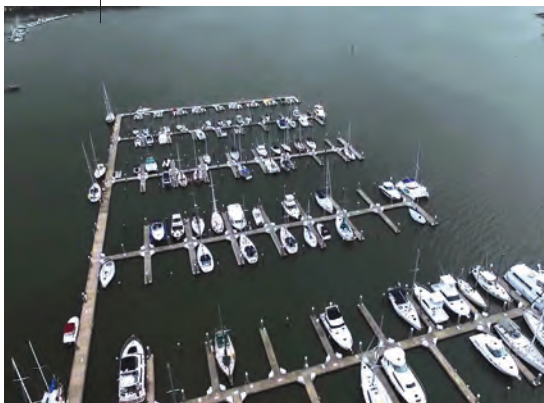
STORY BY LISA ALLEN

It's no surprise that an area surrounded by water also is populated with a fleet of boating communities. There are dozens to choose from, some better suited to your personality than others. **Here's a list of the offerings:**



Hampton Lake

Hampton Lake doesn't let its mainland address slow it down when it comes to boating. Its 165-acre freshwater lake includes 7 miles of navigable waterways and 15 miles of shoreline. The lake and approximately 340-acre nature preserve consume more than half of the 900-acre community. Most lakefront homes and lots have backyard boat slips. Doc's Boathouse offers a variety of watercraft for member use of kayaks, canoes, Carolina Skiffs, Duffy boats and a Sun Tracker. Boats up to 22-feet long with motors up to 25 horsepower can be launched from Doc's or private docks. Hampton Lake is a consecutive winner of the national Best in American Living Award (BALA) for "Best Community in America" and "Best Community Facility," among other awards.



©PHOTO BY ARNO DIMMLING

Hilton Head Plantation

Hilton Head Plantation covers nearly 4,000 acres that is bounded by the Intracoastal Waterway and Port Royal Sound. The boaters are served by Skull Creek Marina, a full-service marina with immediate access to deep water that can accommodate boats up to 200-feet long.

Long Cove Club

Long Cove Club, a 600-acre community on Broad Creek, features a deep-water marina. It's up Broad Creek from Calibogue Sound and conveniently located mid-island. Developed in the 1980s, the intimate community offers top-rated golf, tennis and boating.

Moss Creek occupies the last parcel on the mainland before the bridge to Hilton Head. It has an inland feel, but it's just a short trip to Mackey Creek or Port Royal Sound. The community features Fazio golf courses, boating and fishing, pools, a fully equipped equestrian center and access to nature preserves and leisure trails.

Palmetto Bluff

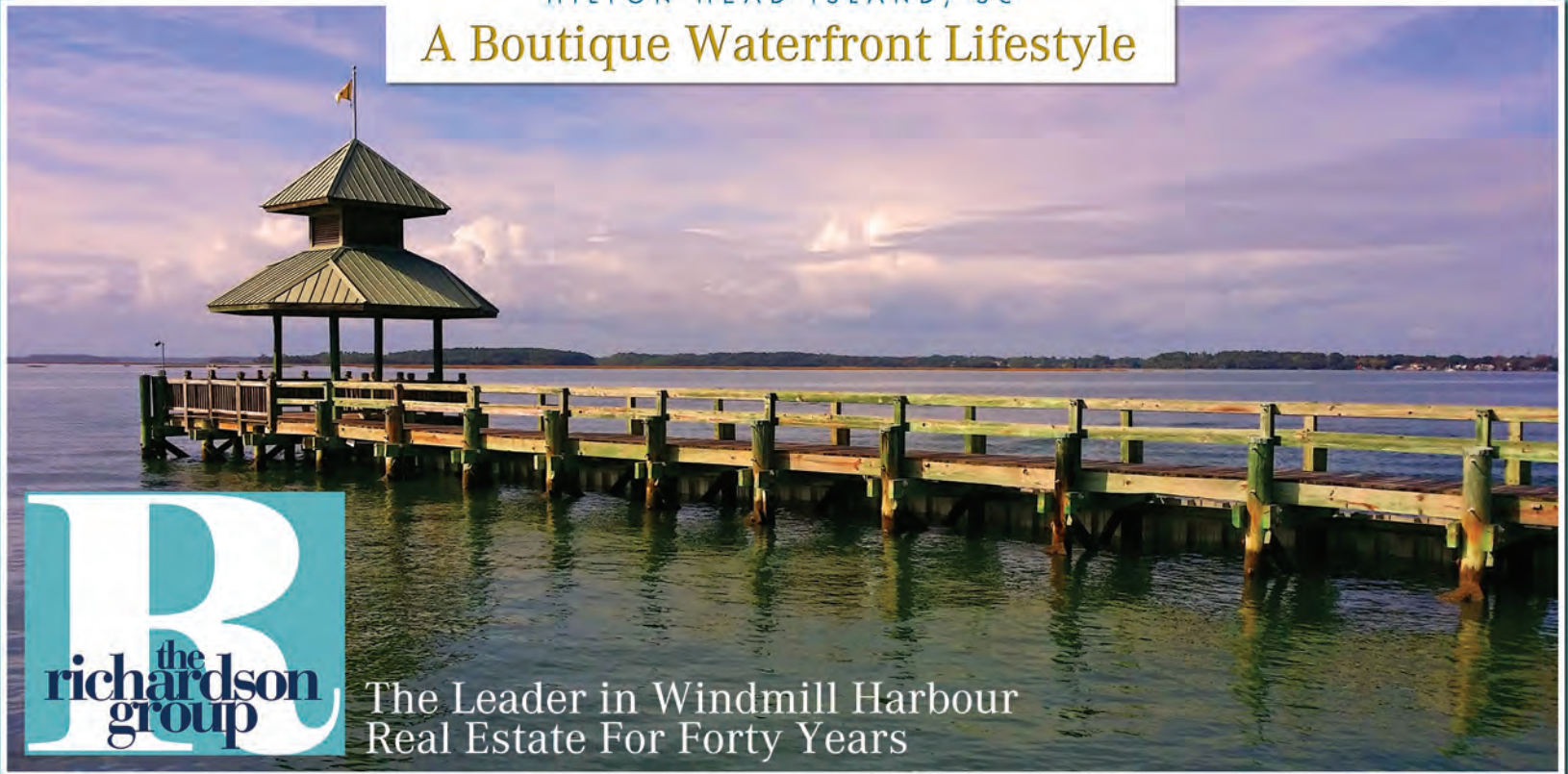
Bounded by the May, Cooper, and New rivers, Palmetto Bluff features 32 miles of waterfront. Its marina's name, Wilson Landing, hints of the history of the place. The community includes five-star resort Montage Inn, a town square with shops and restaurants and acres of open space and maritime forests.

Sea Pines Resort

Sea Pines Resort needs little introduction given that it's featured every year as part of television coverage of the RBC Heritage presented by Boeing. Its red and white lighthouse serves as both the resort's and Hilton Head's signature landmark. The Yacht Harbour can accommodate boats from runabouts to 100-foot yachts. The resort's smaller South Beach Marina offers a variety of rental watercraft and charters. As for Hilton Head yachting scene, Sea Pines was here first.



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Shelter Cove Harbour

Shelter Cove Harbour is across from the communities that make up Palmetto Dunes and offers year-round waterfront dining, shopping and entertainment along Broad Creek. The Mediterranean-style village combines shops, restaurants and waterfront activities into one location. Both charter and private boats share the slips. There's always a lot of activity at Shelter Cove.



Wexford Plantation

Wexford Plantation features a 37-acre inland harbor and is one of two communities on Hilton Head with a consistent 8-foot water level, an important feature because of the island's 8-foot tides. Voted "Best for Boating" in LINKS magazine 2015 premier properties guide, Wexford's harbor has direct access to Broad Creek and the Intracoastal Waterway. It features deep canals that enable homeowners to dock boats at their backyards. The community's harbor is a certified South Carolina Clean Marina and contains 280 boat slips, 138 of which are located behind privately owned homes.



Windmill Harbour

Windmill Harbour is on Calibogue Sound on the northwest tip of Hilton Head. Like Wexford, it also has a lock to eliminate water level fluctuations and currents within the 15-acre, 250-slip harbor, which is well protected from wind. It's also home to the South Carolina Yacht Club. [LL](#)

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No bridge, No problem

A LITTLE EFFORT TO EXPLORE
OUR MANY ISLANDS IS
WELL WORTH IT

STORY BY LISA ALLEN

QUIET PLACE Daufuskie Island is one of many islands in Beaufort County only accessible by boat. These islands have few, if any, paved roads but plenty of beautiful landscapes.

*“Beaufort
County is
38 percent
water and its
configuration
makes it
unique among
all areas of the
East Coast”*

From rustic to regal, large to small, islands unattached to the mainland give our area its uniqueness.

“The islands are a big part of what makes the Lowcountry,” said Mike Overton, owner of Outside Hilton Head, an adventure company and retail store.

Look closely at a map and you’ll see the dozens of tiny land masses that represent Page, Morgan, Bay Point, and St. Philips islands. Some islands are so small that

they don’t have names. Daufuskie Island, near Hilton Head, is one of the larger islands.

Why so many islands? Beaufort County is 38 percent water and its configuration makes it unique among all areas of the East Coast. The combination of uninhabited islands, clean water and the topography of the Port Royal Sound creates the perfect habitat for sea creatures to raise their young. The dozens of barrier and sea islands

provide ideal fishing, crabbing and shrimping grounds and protect us from the onslaught of storms.

Those natural wonders that surround us beckon us to take a closer look. So, climb aboard a boat or wiggle into a kayak and go exploring. It helps to enlist the help of a local expert, both for navigating the islands as well as our large tides. (When up to eight feet of water is sucked seaward at low tide, firm ground gets pretty

far away. You can be unexpectedly swimming when high tide returns that eight feet of water.)

Helping people explore the area is the reason Outside Hilton Head exists. "Our mission is to enrich lives by connecting people with exceptional places, products and experiences," Overton said, citing the company's mission statement.

Outside Hilton Head can help you explore the entire area, from the lagoon system within Hilton Head to the creeks and inlets that separate the many islands. Guides can take you to **Page Island**, a chain of hummocks that strung together represents 40 acres of land between Daufuskie Island and the mainland. It takes about an hour via power boat from Shelter Cove Marina. Once at Page, you can explore further via kayak.

"We use Page Island as a growth center and for team building," Overton said. "It's the ultimate of Lowcountry activities of kayaking, paddleboarding, shrimping and crabbing. Boardwalks connect the island, but everything else is the same as it's been for hundreds of years."

Page Island is private, so work through Outside, which owns the islands, to explore it.

The 4,500-acre **Daufuskie Island**, visible from Harbour Town, also is a popular destination.

"It is one of the true gems of the East Coast," Overton said. "Each era of history has added to it. Several of our guides have written books about the island."

One book is called "An Island Named Daufuskie," by Billie Bern. Another is a 1980s study of the Native Americans on the island.

Another touring company, Daufuskie Island History and Artisan Tours, is based on Daufuskie and takes visitors to sites that illustrate the island's rich history and unusual present. Guides show visitors the contributions of indigenous people

as well as reminders of the Revolutionary and Civil wars. Visitors can watch nationally acclaimed artists at work, including Chase Allen of The Iron Fish Gallery. Visitors also can observe century-old techniques that transform indigo plants into dye for beautiful scarves. It takes about 100 pounds of plants and three days to make one scarf," according to tour guide Mackenzie Brubacker.

Tour guide Sallie Ann Robinson grew up on Daufuskie and was Pat Conroy's student. Conroy wrote "The Water is Wide" about his experience teaching on Daufuskie. It was made into the 1974 movie "Conrack."

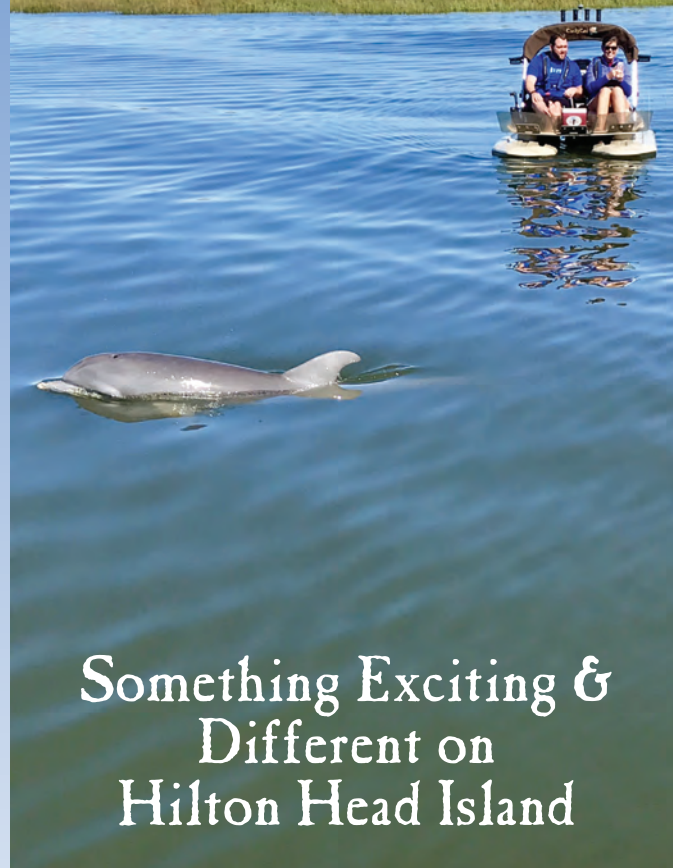
Haig Point is a historic private community located on Daufuskie. It offers its members 29 golf holes, tennis and fitness facilities, swimming, and beach recreation.

There are more islands north of the Broad River. **Morgan Island**, known as "Monkey Island" is the most intriguing because of its federal primate research facility. It is home to more than 3,000 rhesus monkeys, but not to humans.

Primate research began on the 2,000-acre island just north of St. Helena Island in the 1970s. "No Trespassing" signs surround the island, but you can get a glimpse of a few monkeys from your boat. Please respect the boundaries for your sake and the sake of the monkeys.

St. Phillips Island off the southern tip of St. Helena Island is the latest addition of islands one can explore. Media mogul Ted Turner recently sold it to the state and it will fall under the care of Hunting Island State Park. Specific plans for the island are still being developed, said J.W. Weatherford, park manager.

These islands are just a sampling of our surroundings. There are dozens more by-boat-only islands. Bon voyage! LL



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LEARNING THE ROPES The Junior Sailing Program at the South Carolina Yacht Club is the premier sailing program for Hilton Head Island youngsters. Five levels of instruction are offered — Guppies, Learn to Sail, Intermediate, Optimist Development Team and Optimist Race Team.

Under the trance of ‘under sail’

YACHT CLUB ENTHRALLS THE NEXT GENERATION

STORY BY LISA ALLEN
PHOTOGRAPHY BY PETER CRAM



Mark Newman knows that sailing is an interest that must be gently cultivated. Done right, it becomes a lifelong passion. Introduced too soon, and might trigger a fear that doesn't go away.

"They started my brother too young," recalls Newman, 33, who began sailing as a boy on the Finger Lakes in upstate New York. "He wasn't even 6 years old yet. He got scared and then wouldn't get near the water."

Newman, now the father of two toddlers, won't put them in a sailboat until they're at least 6. He doesn't want to blow his chance of passing along his favorite pastime.

His care and caution extend to his role of yachting director and sailing instructor at South Carolina Yacht Club (SCYC) at Windmill Harbour. Newman makes sure everyone progresses at their own pace.

His approach appears to be working. In the four years he's been at the club, the number of young sailors has quadrupled.

"There has always been sailing on Hilton Head, but no dialed-in focus on junior or adult sailing," Newman said. "When I got here, there wasn't any racing in the area. We only had 40 kids in the summer classes. Now we have 187 kids with two travel racing teams."

STEPHEN SCOTT YOUNG

RAISING THE SAILS
Watercolor, 2014
13 3/4" x 22 3/4"



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By going to schools and advertising the summer sailing classes, it became clear that everyone was welcome to learn how to sail, Newman said. A couple of new nonprofits set up scholarships so anyone with interest can sign up, regardless of family resources.

The club differs from others in the area because of its ready fleet of 20-foot Harbor sailboats. Most other clubs have smaller sailboats that they put in the water, sail, and then pull them back out. The dozen Harbor boats are afloat year-round.

"Our Wednesday night races have sailors from age 11 to 87," Newman said. "With one-design racing (everyone in identical boats), you're racing against skill, not boats."

SCYC is one of three clubs in the country that race Harbor 20s. The others are in Annapolis, Md., and Punta Gorda, Fla. Teams travel up and down the coast to compete.

"We just pack up our sails and race at those clubs. Our motto is 'move people, not boats.'" Newman said.

To get young sailors ready for the Harbor 20s, the SCYC Junior Keelboat team uses three different racing boats, J70s, J22s and J24s. As sailors gain more skills, they graduate to the next larger sailboat. They compete around the area, from the Beaufort Yacht & Sailing Club to Savannah's St. Patrick's Day Regatta. The team competed in mid-April in the country's largest regatta, the J70 "Vortex" in Charleston Harbor and qualified for the J70 Youth Championship at St. Petersburg (Fla.) Yacht Club in September.

"The concept of how to sail 'equal' vessels is key to our concept of learning," said JR Richardson, owner of the yacht club and a lifelong sailor. "This concept allows the program to maintain its cost, allows kids to be equal and allows them to grow as a sailor and progress through vessels, from the Opti, to the Laser to the 420."

The 20-member Opti team sails Fridays and Saturdays and will participate in the Cowford Cup at the Florida Yacht Club in Jacksonville. More than 120 sailors from the Southeast competed recently on Hilton Head.

This summer, young sailors can sign up for eight-week beginner, intermediate, Optimist Development Team or Opti Race Team programs. Scholarships are available through the Bob Pancoast Fund for first-time sailors, or the Paul Miller Fund for experienced sailors. Boat donations also are welcome.

To sign up, call 843-681-SCYC (7292). It's best to do it soon because summer classes are filling quickly. *LL*

RAFFLE TO BENEFIT JUNIOR SAILING A raffle is underway at the South Carolina Yacht Club (SCYC) that will help its junior sailing program maintain its boats, expand its coaching staff and buy a trailer and safety boat. The grand prize is an October weekend in New York City that includes two tickets to the smash musical "Hamilton," a two-night stay at The Surrey Hotel and a seven-course dinner at Naked Dog, a new Brooklyn restaurant by chef Ed Cotton. Raffle tickets are \$55 for one; \$100 for two; or \$200 for five. The winning ticket will be drawn May 28. For tickets, call 843-681-SCYC (7292) or go online to paulmillerfund.eventbrite.com



START SAILING This summer, young sailors can sign up for eight-week beginner, intermediate, Optimist Development Team or Opti Race Team programs through the South Carolina Yacht Club.



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Global Shark Tracker

Did you know you can now track sharks off the East Coast in real time? After fishermen like Chip Michalove tag sharks, data is fed into the OCEARCH Global Tracker, which updates the shark's location as a dot on a map. You can click on the dot to see photos of the shark, what its name is and where it has been since it was tagged. View the tracker online at www.ocearch.org.



ale

HILTON HEAD ISLAND CHARTER CAPTAIN HAS A KNACK FOR HOOKING BIG FISH

STORY BY BARRY KAUFMAN
PHOTOS BY LLOYD WAINSCOTT

Chip Michalove still remembers the day his life as a charter captain began. He was just 4 years old. The young Kentucky native was on a family vacation to Hilton Head Island when his family booked a charter with legendary local captain Fuzzy Davis.

"We ended up catching a 6-foot shark. I was scared to death, and at the same time it was the coolest thing in the world," Michalove said. "It was just such a mix of emotions... Even at 4 years old I knew I'd witnessed something unprecedented."

Michalove was, pardon the pun, hooked. After heading back home to Louisville, he begged his parents to take him out on charter fishing trips on the Kentucky lakes. He even attempted to go pro at age 10, hanging up signs around the nearest lake saying, "Guide for Hire: Call Chip."

He never got a call, but the drive was there.

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GONE FISHING Chip Michalove's charter rates for a group up to five are \$600 for four hours, \$700 for five hours, \$800 for six hours, \$1,200 for eight hours and \$1,600 for 10 hours. License, bait, tackle, cooler and ice are included.

His self-diagnosed addiction to salt water flourished when his family moved to Hilton Head Island just a few years later. Living beside the sea, those big fish just waiting beyond that next wave, stoked Michalove's passion. At 22, he took his second stab at the charter fishing business.

"I was 22, but I looked like I was about 13," he said with a laugh. "My first charter I ever ran in my life was a mess. . . we hit a sandbar doing cruising speed." Despite nearly launching his first customers into the water, Michalove's inaugural charter was a success, thanks to the sudden appearance of the fish that would come to define him.

"I took this group out a little farther and put a carcass out. The guy asked, 'Who are you kidding putting that big piece of meat out there? You're going to scare all the fish away.' About 15 minutes later, we had a 10-foot shark on," Michalove said.

His uncanny ability to find sharks would soon become the signature of Michalove's Outcast Sport Fishing. He built his business around it, even offering a guarantee of an 8-foot shark sighting during the first few years in business.

"I ended up canceling the guarantee because I was a nervous wreck every day," Michalove said.

Soon, everyone knew him as the shark guy – especially when he developed a unique knack for finding great whites. And that's when the scientific community came calling.

Michalove was contacted by Dr. Greg Skomal from the Massachusetts Marine Division, who works in conjunction with the Atlantic White Shark Conservancy (AWSC). Skomal asked if he was interested in tagging fish. At the time, there was limited data on great white sharks in the local waters.



LOCAL OUTCAST Chip Michalove moved to Hilton Head from Kentucky in 1989. He operates Outcast Sport Fishing off a 27-foot Glacier Bay catamaran.



Other things Chip loves

Hoops – “I am the biggest Kentucky basketball fan you’ve ever seen in your life. I’m passionate about my Wildcats and travel to games when I can.”

Homework – “When we used to come here on vacation, I’d be sitting in the back seat and I spent the whole time looking at these saltwater fishing books and memorizing species and their habitats and how large they got. I was fascinated.”

“Jaws” (naturally) – The character Quint is based on one of the guys I’m fascinated with named Frank Mundus. He was a guy out of Montauk (N.Y.), and he was the first person to catch a great white in the Atlantic. I’ve studied him quite a bit. I wish he was still alive today. He’d flip for what we’re doing down here.



“I teamed up with them and it’s been an awesome experience,” Michalove said.

Now, he’s helping to preserve these apex predators, tagging them for location and providing the AWSC with DNA samples. His efforts caught national attention last year when he hooked a 16-foot monster of a great white, with the video going viral. (Note: If you ever want to go swimming again, do not follow Michalove’s YouTube channel).

“Working with them triggered me all over again where I’m super motivated and obsessed,” he said. “I’m very fortunate. I have enough perspective to know the chair I’m sitting in. There are plenty of times I have to thank God I’m sitting where I am.” LL



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Sporty yacht

TIARA SPORT 38 LS

Experience the joy of motion aboard this luxury yacht by Tiara Sport, one of the featured makers appearing at the Hilton Head Island Boat Show on May 5-6 at Windmill Harbour. Powered by triple Yamaha 350's, she boasts performance, power and sleek styling. **Take a look around:**



Sleep well: Tucked under the foredeck is a berth larger than a residential full size (54 by 79 inches), with a foam mattress.

DETAILS

Tiara Sport 38 LS

Length overall: 38 feet, 1 inch

Hull length: 35 feet, 6 inches

Beam: 12 feet, 6 inches

Draft: 2 feet, 4 inches

Fuel: 359 gallons

Water: 50 gallons

Deadrise: 2 feet, 4 inches

Maximum horsepower: 900 hp

Price: \$500,000



Power to perform: Powered by triple Yamaha 350's, expect the 38 LS to reach a top speed of 50 mph and cruise comfortably in the mid 30s.



Room to breathe: Multiple and easily accessible social zones allow friends and families of all ages to experience a myriad of waterplay activities.

Classic power



BACK COVE DOWNEAST 37

The Back Cove Downeast 37 is ready for all your adventurous days on the water. Her unique feature is her open cockpit design, offering versatility and smooth transition between activities. Check it out at the Hilton Head Island Boat Show.

DETAILS

Back Cove Downeast 37

Length overall: 42 feet, 6 inches

Hull length: 38 feet, 2 inches

Beam: 13 feet, 3 inches

Draft: 3 feet, 7 inches

Fuel: 300 gallons

Water: 120 gallons

Top speed: 25 knots

Maximum horsepower: 600 hp

Price: \$433,500

Currents

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local boating



PHOTOS BY BILLY BLACK

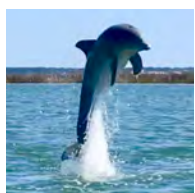
Super sailboat ALERION EXPRESS 41

The stunning Alerion 41 is in a league of her own. With a full cruising interior and standing headroom, she comfortably accommodates six people for extended cruising and sets a new low in the force level required to sail a boat of this size. Check it out at the Hilton Head Island Boat Show on May 5-6 at Windmill Harbour.

DETAILS

Alerion Express 41

Length overall: 40 feet, 6 inches
Ballast: 4,865 pounds
Waterline length: 32 feet, 6 inches
Sail Area: 940 square feet
Beam: 11 feet, 4 inches
Displacement: 16,000 pounds
Draft: 6 feet, 6 inches
Auxiliary: 40 hp saildrive
Mast Height: 56 feet
Price: \$850,000



Best places to spot dolphins

DOLPHIN WATCHING IS ONE OF THE MOST POPULAR BOATING ACTIVITIES IN THE LOWCOUNTRY.

Since there is no time of day or certain tide that will guarantee you'll see dolphins, patience is key. You can greatly increase your odds by booking a dolphin tour with a local guide. Island Skiff Adventure Tours owner Jeff Gale has had no shortage of dolphin sightings in and around Bull Island, the nearly uninhabited patch of land north of Daufuskie Island.

"I encounter the same family of dolphins during my daily tours with Island Skiff through the back creeks of Bull and Savage islands," Gale said. "Some of them have very distinctive marks and cuts on their top dorsal fin, which helps me identify the pod. These are the dolphins that we see year after year, which have decided not to migrate south during the winter."

Island Skiff Adventure Tours offers a unique way to experience local waters — driving a two-seater catamaran on a 25-plus mile guided dolphin and eco tour through Calibogue Sound, the May River, Bull Creek and the rarely traveled backwater ways of Bull and Savage islands. During the tour, the group will stop at designated areas to discuss local history, our local ecosystem and watch dolphins in their natural habitats.

"A local guide tip is to look for a single seagull hovering over the water," Gale said. "They are usually feeding on what the dolphin pushes to the surface."

Here are Gale's top 5 dolphin spotting locations, based on tides for this spring. *LL*



DOLPHIN DAZE [1] Bull Creek/May River mouth, high tide going to low [2] Bull Creek flats channel, high tide at the turn [3] Bull Creek old shrimp dock, strong incoming tide [4] Bull Creek shrimp hole, 55 feet deep strong incoming tide [5] Haig Point dock, spring/fall seasonal migratory dolphins

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"We are tied to the ocean. And when we go back to the sea, whether it is to sail or to watch — we are going back from whence we came."

- JOHN F. KENNEDY

All aboard

*HILTON HEAD ISLAND
COUPLE'S LIFE REVOLVES
AROUND SAILING, BOATING
AND CRUISING*

STORY BY NINA GREENPLATE
PHOTOS BY LLOYD WAINSCOTT

Few can deny the ocean's lure, and an island such as Hilton Head has little trouble bringing us to its edge. Lucky for us, Keith and his wife, Laura Walston, take water-wanderlust seriously. Vagabond Cruise in Harbour Town, their business for 17 years, includes a fleet of five sailing, boating and cruising beauties. What's your pleasure? A morning dolphin watch, a sunset dinner cruise, crabbing, maybe a day-trip to Savannah? The Walstons are at your service.

Honey, the ocean's on the line

The Walstons both smile remembering their first encounter, which was in an elevator at an Atlanta accounting firm where they both worked. Soon came love, then marriage, three beautiful children, and well... you know the rest. But then, they went off script, left city life and acknowledged the persistent whisper of the ocean. One should always heed a divine insistence when it comes calling. Destination: Hilton Head.

Looking for work, Keith answered an ad for a boat mate, and soon had his first job working under Captains Sally and Stan Maurer, then owners of Vagabond Cruise. Within three years, Laura was handling the accounting and Keith was managing the business with the promise of ownership that came about in 2001.

Why Harbour Town?

"You cannot ask for a better location anywhere on Hilton Head. Period," Keith said from atop the Spirit of Harbour Town yacht. "Class A, gorgeous real estate."

Extended Family

A good steward knows how to serve with excellence while protecting the integrity of his craft. The Walstons run their fleet with an understanding that bringing people into the water is a lesson in sharing. It is their privilege to give passengers the best experience, every trip, no exception. How do they navigate the sometimes rough waters associated with running an extra-ordinary business? Simple; you treat your life's work the same way you treat your family; with extra-ordinary care. Pride and a humble appreciation drive Keith and Laura every day.

"We are blessed with a great marriage... and being surrounded with an awesome crew," Keith said. "I didn't get here myself. It took the blessing of God to put all the pieces into place." LL



BOAT PEOPLE Laura and Keith Walston have owned Vagabond Cruise for 17 years.

Meet their fleet



VAGABOND The fleet's commanding workhorse. An 81-foot, 120-ton beauty, boasting the title of largest excursion/sightseeing cruiser on the island, carrying 55,000 passengers each year. The original owner, Ned McNair was vice president of Sea Pines Resort under Charles Frasier. He first sailed the Vagabond in 1973.



SPIRIT OF HARBOR TOWN Dinner cruise ya'll! Multi-level, climate-controlled and fabulous. The fleet's fastest vessel is 73-feet long and weighs 90 tons. She travels to Savannah's River Street dock two to three days each week. It's perfect for celebrations of all kind.



MYSTIQUE Harbor Town Yacht Club's sweetest ride. Members enjoy trips to Palmetto Bluff or around the beautiful Calibogue Sound.



STARS AND STRIPES

America's Cup yacht Stars and Stripes sets sail with the pride of knowing American yachtsman Dennis Conner was this 65-foot grande sailboat's former owner.



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Making waves



*NEW COACH BRINGS
NEW ATTITUDES
TO HILTON HEAD
ISLAND CREW*

STORY BY ROBYN PASSANTE + PHOTOS BY MIKE RITTERBECK

Hilton Head Island crew has been around for more than a decade under the direction of a trio of fine coaches who love the age-old sport. This past year, however, new head coach Scott Adcock has not-so-quietly made changes that are putting the island's rowing club on the map.

"These guys have so much knowledge and so much experience, I couldn't ask for a better group of coaches to be working with," says Adcock of David Erdman, Dr. Lu Strayer and Michael List, who assist Adcock in his first head coaching role. But Adcock's tougher, louder coaching style – thanks in part to his long involvement in the sport and his stint in the Marine Corps – is enhancing rowing's reputation around town.

Adcock says he was surprised by the lack of knowledge about rowing when he got involved with the program in early 2017.

"Rowing is one of the oldest sports in the world," says Adcock, who grew up in Virginia, where he rowed in high school and later

coached there and in Chicago. "Where I'm from rowing is at every high school. ... (But here) nobody really knows what it is, we're kind of in a bubble down here."

Adcock has made enough waves to burst that bubble in a way that has weeded out kids who weren't serious about the sport. What he's left with is a smaller crew of high school students willing to work harder than they ever have.

"These kids will do whatever needs to be done to condition and train to do better, to move out of heats to finals... They all want to be here," he says.

Colin Young, 17, has been in crew for six years and says the difference between previous seasons and this past year is remarkable.

"In the fall (Adcock) joined, we had around 45 people. This spring, we had about 25. But our team this season has been one of the best I've ever seen," says Young, who is headed to Mississippi State University in the fall. "Coach Scott has really brought great things



ROW HARD OR ROW HOME Hilton Head Crew provides an outlet for local high school students to try the sport and compete in events throughout the southeast.



FULL-BODY WORKOUT The Hilton Head Island Crew team introduces high school age students to the sport of rowing. The sport can help build and tone your muscles, improve your cardiovascular function and increase your stamina.

to our team. He brought a new level to it that motivated almost all of us more."

The club doesn't have the ability to host regattas, so they travel for all their competitions. In late March, the rowers took five boats to a regatta in Gainesville, Ga., and all five boats medaled. Adcock is hoping the success, and his continued push, will help the sport catch on in the Lowcountry.

"I want to get it out there, what rowing is, how it helps (kids). I would like to see the program be bigger," he says, adding that May River High School has plans to add the sport next year. "I want to see it in more of the high schools so they've gotten to a point where they could do regattas here." LL

CREW STAR WILL ROW FOR TEXAS

Kaitlin Porter, 18, has only been rowing less than two years, but her hard work has already paid off, earning her a partial scholarship to row for the University of Texas at Austin in the fall.

Porter, a senior at Hilton Head Preparatory School, moved here from the Atlanta area last year, where she had taken up the sport the spring of her junior year. After having dabbled in other sports in addition to marching band, color guard and dance, the teenager found rowing to be the perfect match for her athletic 5-foot-10 frame and her talent and experience for synchronizing her movements with others.

"Even though I've spent less than two years in this sport, it's something I know I'll probably keep doing for the rest of my life," Porter says of her love for rowing.

Joining Hilton Head Island Crew after moving to a new town for her senior year of high school gave her a ready-made



group of friends as well as the drive to keep pushing herself – and that push came, in large part, to Coach Adcock.

"He's intense," she says. "He expects a lot, and he pushes us to do the same for ourselves. But he also prepares us; he makes sure we're working hard and we have good attitudes."

Adcock says Porter will be missed as much in practice as in races. "She's been a great role model for the athletes," he says. "She's the positive motivation the other kids need."



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Nautical Knots



Thief Knot



Becket Bend



square Knot



Figure 8



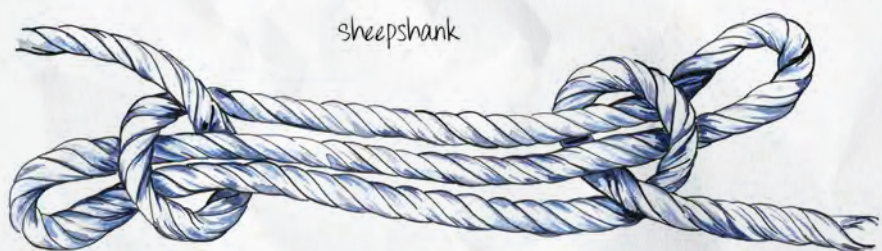
French Bowline



Bowline



Bowline on a Bight



sheepshank



Monkey Knot



carrick Bend

j. Maloney ©



Mary M. Briggs
President & CEO

SOUNDWAVES

Our New Home and Our New Season!

After receiving over 80 recommendations from the public for the name of our new home, we chose "SoundWaves" for our building at 7 Lagoon Road, across from Coligny Plaza. It is also the name of our 2018-2019 HHSO Concert Series. Our Season Opener will be at our new location this year and will be an interactive work for orchestra and media. This one-act concert will consist of selected movements for chamber orchestra set to dramatic and immersive lighting and video.

Highlights of the season include the majesty of Russian masterworks, stirring operatic showpieces, sparkling gems of Haydn and Mozart, and beloved classic works of Beethoven, Tchaikovsky, Ravel and Schubert - a season of exceptional music-making that has become a hallmark of our orchestra.

Our Maestro, Mr. Christmas, will again ring in the season with the ever popular holiday pops, "Twas the Night Before Christmas", featuring the HHSO Chorus joined by voices from May River High School Schola Cantorum, along with the winner of our 2018 HHSO Youth Concerto Competition, Maggie Kasinger on violin.

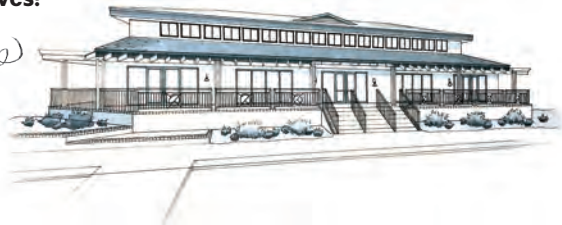
Two more of our concerts will also be held at our new location, the Haydn and Dvořák Concert in January and our Season Finale in May. Each of those concerts will offer a Saturday, Sunday or Monday performance.

Please join us as we christen our new home with music and welcome the community to exciting new programming. This new performance venue will allow us to share music in innovative and creative ways!

Subscriptions are available now. If you have not received your subscription brochure, call the office to ask that one be sent to you. Single tickets will go on sale in September.

See you at SoundWaves!

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2018-19 / CONCERT LINEUP

SEASON OPENER AT SOUNDWAVES*

MONDAY, OCTOBER 22 / 8PM

STRAVINSKY FIREBIRD

SUNDAY, NOVEMBER 11, 2018 / 5PM

MONDAY, NOVEMBER 12, 2018 / 8PM

"Twas THE NIGHT BEFORE CHRISTMAS"

SUNDAY, DECEMBER 2, 2018 / 5PM

MONDAY, DECEMBER 3, 2018 / 8PM

HAYDN AND DVOŘÁK AT SOUNDWAVES*

SATURDAY, JANUARY 12, 2019 / 8PM

SUNDAY, JANUARY 13, 2019 / 3PM

MONDAY, JANUARY 14, 2019 / 8PM

TCHAIKOVSKY SYMPHONY NO. 6

SUNDAY, JANUARY 27, 2019 / 5PM

MONDAY, JANUARY 28, 2019 / 8PM

BEETHOVEN SYMPHONY NO. 6

SUNDAY, FEBRUARY 10, 2019 / 5PM

MONDAY, FEBRUARY 11, 2019 / 8PM

COASTAL TRADITIONS

SUNDAY, FEBRUARY 24, 2019 / 5PM

MONDAY, FEBRUARY 25, 2019 / 8PM

VIVA ITALIANO!

SUNDAY, MARCH 31, 2019 / 5PM

MONDAY, APRIL 1, 2019 / 8PM

SEASON FINALE AT SOUNDWAVES*

SATURDAY, MAY 4, 2019 / 8PM

SUNDAY, MAY 5, 2019 / 3PM

MONDAY, MAY 6, 2019 / 8PM

2018-2019 Season **SUBSCRIPTIONS/TICKETS** are available on our website at hhs.org or by calling the office at **843-842-2055**.

Concerts held at First Presbyterian Church on William Hilton Pkwy.

*These concerts held at SoundWaves, 7 Lagoon Rd., Coligny Plaza.

Chop & Hop

ULTIMATE HORS D'OEUVRES AND OTHER RECIPES

The 14th annual Yacht Hop is set for Sunday, May 6, at Harbour Town Yacht Basin. Guests are invited to step aboard stunning yachts and be treated to mouth-watering hors d'oeuvres and other food and drinks prepared by some of the area's premier chefs. **Here is a taste of the food that will be served.**



©PHOTO BY ARNO DIMMLING



HOLY TEQUILA

Tinga Taco

INGREDIENTS

1 pound grilled chicken thighs
1/2 chopped white onion
1 chopped garlic clove
2 diced tomatoes
3 chipotle peppers in adobo sauce
3 corn (or flour) tortillas
Shredded lettuce
3 ounces grated queso fresco
6 ounces guacamole
6 ounces pico de gallo
Sour cream
Salt
Lime wedge

DIRECTIONS

Add diced grilled chicken to a hot skillet or pan. Add the onions and garlic and sauté for two more minutes. Add tomatoes and chipotle sauce and let simmer for 5 to 6 minutes, salt to taste. Warm the tortillas, spread the guacamole straight onto the tortillas, add the chicken tinga, top with shredded lettuce, pico de gallo, sour cream and queso fresco. Serve with a lime wedge.



THE SEA PINES RESORT

Braised Beef Short Rib

INGREDIENTS (Short rib)

4-5 pounds of boneless beef short rib
2 pounds of onion, diced
1 pound of celery, diced
1 pound of carrots, diced
4 cloves of garlic
6 sprigs of fresh thyme
2 sprigs of rosemary
1 tablespoon of black peppercorns
1 jalapeño (cut lengthwise, deseeded)
2 bay leaves
4 ounces of tomato paste
1 cup of pinot noir
2 gallons of veal stock
4 ounces of clarified butter

INGREDIENTS (Polenta)

3 cups of finely ground polenta (cornmeal)
3 cups whole milk
3 cups reduced chicken stock
6 ounces of Gournay cheese
6 ounces of unsalted butter
1 shallot, finely diced
2 cloves of garlic, minced
1/2 cup of chardonnay
2 tablespoons of parsley, finely chopped

INGREDIENTS (Collards)

2 pounds of collard greens, washed & chopped
1/2 pound of onion, small diced
1/2 pound of pork belly, diced; can substitute bacon
4 ounces of unsalted butter
2 cloves of garlic, minced
1 gallon chicken stock
4 ounces of apple cider vinegar
2 ounces of sugar

INGREDIENTS (Mushrooms)

1/2 pound of cremini mushrooms, wedged
1/2 pound shitake mushroom, destemmed
1/2 pound oyster mushrooms, destemmed
1 clove of garlic, minced
1 shallot, finely diced
2 ounces of unsalted butter
1 ounce of parsley, minced
1/2 lemon, squeezed
1 ounce of chardonnay

INGREDIENTS (Tabasco onions)

1 medium onion, thinly sliced rings
2 ounces of Tabasco pepper sauce
2 ounces buttermilk
2 cups flour, seasoned with dried herbs and spices

DIRECTIONS [1] Marinate sliced onions with Tabasco pepper sauce, buttermilk and kosher salt overnight. Season beef short rib liberally with kosher salt and also refrigerate overnight. **[2]** Preheat oven to 325 degrees. Take a heavy rondo or saute pan and heat over a medium-high flame. Once pan is hot, add clarified butter. Sear short rib on all sides adjusting the heat to not burn the bottom of the pan then reserve to the side and allow to rest. Place short rib in a shallow roasting pan. Take the onions, carrot, celery, garlic, peppercorns, bay leaves and jalapeño and saute until lightly golden and becomes slightly tender. Reduce heat to a medium-low flame and add tomato paste and herb sprigs and cook for an additional 10 minutes being careful not to burn the tomato paste. Add pinot noir and reduce until liquid is evaporated. Add veal stock and reduce by half. Season with kosher salt. Cover the short rib with the reduced vegetable (pincage) and veal stock mixture. Cover with foil and braise for 2 1/2 hours or until tender. Remove short rib from braising liquid. Add liquid to a medium pot; reduce by half and strain sauce. Finish with whole butter and kosher salt to taste. **[3]** Heat medium sized saute pot over a low flame, add butter and pork belly and render down the pork fat until crispy. Remove from pan and reserve to the side. Add onions, garlic and saute until translucent, then add collard greens and saute for 2 mins. Add chicken stock, cider vinegar and sugar. Cook over a low flame until tender and chicken stock is evaporated. (about 1 hour). Reintroduce crispy pork belly. **[4]** Heat medium-sized stock pot over a low flame. Add butter, shallots and garlic and cook until translucent, add chardonnay and reduce until evaporated. Add whole milk and chicken stock to the pot and increase heat to high flame and bring to a scald. With a whisk stir the hot mixture while adding the polenta slowly to prevent lumps, reduce to a low flame. Cook until thickened and cornmeal is tender. Fold in Gournay and parsley. Kosher salt to taste. **[5]** Heat large saute pan over a medium flame, add half of the butter and melt. Once melted and slightly toasted add cremini mushrooms and saute for 2 minutes. Add the shitake mushrooms and saute for 1 minute and then add oyster mushrooms and saute until tender. Add chardonnay and reduce until evaporated. Finish with garlic, shallots, butter, parsley and fresh lemon juice. Kosher salt to taste. **[6]** Heat deep fryer to 350 degrees. Add marinated onions to the seasoned flour and coat entirely. Fry until golden brown and delicious. Kosher salt to taste.



FISHCAMP

Crab salad

INGREDIENTS (Miso aioli)

- 1/4 cup mayonnaise
- 1 garlic clove, minced
- 4 tablespoons fresh lemon juice
- 1 tablespoon yellow miso
- 1 tablespoon canola oil

DIRECTIONS Whisk mayonnaise, garlic, lemon juice and yellow miso in a small bowl. Slowly whisk in oil. Season with fresh ground black pepper.

INGREDIENTS (Phyllo cups)

- 1 stick butter
- 2 garlic cloves, minced
- 8 sheets phyllo dough
- 4 tablespoons grated Parmesan
- 2 tablespoons parsley leaves, chopped

DIRECTIONS Preheat oven to 350 degrees. In a small saucepan over low heat, melt the butter with the garlic until fragrant. Lay one sheet of phyllo dough on a work surface, brush it all over with the melted butter, sprinkle with a little Parmesan and chopped parsley, top with another sheet and repeat three more times until four sheets have been used. Cover the phyllo dough with a damp kitchen or paper towel while it sits on the counter to prevent it from drying out as you work. Repeat the stack with the remaining sheets so you end up with two stacks. With a large chef knife, cut each stack into 12 equal pieces, 4-by-3 inches. Lightly spray a mini muffin pan with nonstick cooking spray. Line each muffin cup with one of the phyllo pieces, gently pressing down into the edges to form a cup. Repeat to make 24 phyllo cups. Bake in a preheated oven for about 10 minutes or until light golden brown and crisp. Remove from oven and cool completely before filling with crab salad.

INGREDIENTS (Crab salad)

- 2 cups crab meat, cooked and diced
- 1/2 cup celery
- 1 tablespoon minced green onion
- 1 1/2 tablespoons fresh lemon juice
- 1/2 cup mayonnaise
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

DIRECTIONS Combine the crab, celery and green onion in a medium bowl. In a small bowl, stir together the lemon juice, mayonnaise, salt and pepper. Pour over the crab and stir gently to combine. Spoon into the phyllo shells and top with miso aioli.

MULBERRY STREET TRATTORIA

Italian Cuban

INGREDIENTS

- Porchetta
- 1 pound Auricchio Provolone, sliced thin
- 1 jar sweet pepper jelly
- 1 zucchini
- 1 jar pickled onions
- 1 cup baby arugula
- 1 loaf semolina bread

DIRECTIONS Grill zucchini, add to bread along with porchetta, provolone, jelly, onions and baby arugula. Mind-blowing flavors from chef Joseph Sullivan. Buon Appetito.



FEATURED RESTAURANTS & CHEFS

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Hollandaise Sauce

INGREDIENTS

2 egg yolks
1 stick butter
2 tablespoons white wine
1 pinch Cayenne pepper
1 dash Worcestershire sauce

DIRECTIONS In a small pan melt butter. Allow to cool slightly. Add egg yolks and wine to medium bowl. On low heat beat eggs and wine until mayonnaise-like consistency. Slowly add melted butter to yolks while mixing until incorporated. Add pinch of cayenne and a dash of Worcestershire sauce. Keep in a warm area around the stove until ready to serve.





Breakfast Done Right

COOKING TIPS AND ADVICE
FROM SUNRISE CAFE

STORY BY ROBYN PASSANTE

PHOTOGRAPHY BY MICHAEL HRIZUK

Leslie and Paul "Stew" Stewart have been serving eggs, grits, gravy and the rest of breakfast's best at Palmetto Bay Sunrise Café for 16 years. That's plenty enough time to perfect Hollandaise sauce, know how to tell when an egg is still fresh, and understand the ebb and flow of their daily customer base, which includes a healthy mix of locals and tourists.

Leslie says the average 15-minute wait time is due partly to the restaurant's proximity to the water and its excellent reputation for great food. But mostly, she insists, the Sunrise staff is what makes the place so sunny-side up.

"Our staff is pretty phenomenal; it's kind of like family. Everybody takes care of each other," she says.

Though the marina isn't currently running, the Stewarts say they love that their food is the first thing so many see and smell besides the salty air and sunshine in the morning. And because they've been doing this awhile, they have some tips for breakfast lovers who can't make it to the café every day.

Skills for the skillet

REMEMBER FRESH IS BEST "You want to make sure your eggs are fresh – it really makes a difference," says Stewart, who purchases their eggs, butter and cream from a farm in Columbia. When you crack a fresh egg and drop it into a pan, the yolk should "sit up" and remain a bit buoyant rather than lay even with the egg white, she says.

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AVOID POACHED EGG 'LEGS' Anyone who's tried to poach an egg knows that "when you drop the egg into the water it can spider," Stewart says. "Ours don't spider because we use just a little bit of white vinegar in our poaching water." She recommends adding about a tablespoon of distilled white vinegar to a small pot of boiling water to poach perfectly round eggs.

MAKE THE 20-MINUTE GRITS Grits are simple, but take time. Sunrise uses stone-ground hominy grits, which they cook in a moderate boil for 20 minutes, stirring frequently. "You don't want to use instant grits," she says. "Like they say in that movie 'My Cousin Vinny,' every true Southerner knows you have to cook grits for 20 minutes, not five."

START HOT So much about breakfast food is cooking it at the right temperatures – and that means starting out hot. "Don't pour scrambled eggs into a cold pan. That's when they start to get dry, because it takes so long to cook them." It's the same with pancakes; get the griddle hot first. "They should bubble within a very short time. If they don't, they'll be flat and thick and doughy, and you don't want that."

PERFECTLY BROWN YOUR HASH BROWNS "If you mix butter with just a little bit of olive oil, the two together keep the butter from burning, so you can get a crispier outside (of the hash browns) and have that butter taste without it burning."

MAKE RUMMY, YUMMY PANCAKES If your pancake batter has been sitting for a bit, give it another whip to reintroduce some air in there before ladling onto the griddle. And drop fruit or other add-ins onto the pancakes once they're on the griddle, not into the bowl of batter. (21+ Tip: Sunrise staff makes their banana rum pancakes by spritzing rum from a spray bottle onto the pancakes as they cook.) LL

A SIP OF NOSTALGIA

Over the years the owners of Palmetto Bay Sunrise Cafe have bought, collected and used an eclectic mix of cups and plates they now use to serve their guests. This **Wonder Woman** mug is one of many unique pieces your morning coffee may be served in.



Ham, Havarti Dill and Roasted Red Pepper Quiche

INGREDIENTS

1 9-inch pie crust
6 eggs
2 cups milk or cream
4 slices of Virginia baked ham
4 slices of Havarti dill cheese
1/2 cup roasted red bell peppers, chopped
Salt and pepper to taste
Pinch of nutmeg

DIRECTIONS

Combine milk, eggs, salt, pepper and nutmeg in a large bowl. Press pie crust into a 9-inch greased pie pan and crimp the edges. Add ham, Havarti dill cheese and roasted red peppers to the pie crust. Pour in the milk and egg mixture. Place quiche on a sheet pan and bake at 350 degrees for 55 minutes until it turns puffy and brown.

Strata

INGREDIENTS (Serves 4)

6 eggs
1 pint heavy cream
1/2 cup water
1/2 teaspoon Lawry's seasoned salt
1/8 teaspoon black pepper
1 teaspoon dry mustard
1/8 teaspoon Cayenne pepper
1 teaspoon paprika
1 teaspoon Worcestershire sauce
1 cup shredded cheddar
1 cup cooked sausage
1/2 cup green onions chopped
8 slices white bread, crust removed
Pan spray

INGREDIENTS (chili sauce)

1 cup Heinz chili sauce
2 tablespoons green onion, chopped
2 cloves of garlic, crushed and chopped

DIRECTIONS In a large mixing bowl add eggs, cream and water. Beat well. Add salt, black pepper, mustard, Cayenne pepper, paprika and Worcestershire sauce. Mix well. Spray bottom of an 8x8 pan. Cut bread into 2-inch cubes. Line the pan with half of the bread cubes. Add 1/2 sausage, 1/2 green onions and 1/2 cheddar cheese. Then add another layer of bread, sausage, green onions and cheese. Pour egg mixture slowly over casserole. Cover and refrigerate overnight. Preheat oven to 350 degrees. Bake casserole for one hour until set. Let cool for 5 minutes before cutting. To make the chili sauce, combine all ingredients and heat. Top casserole after cutting.



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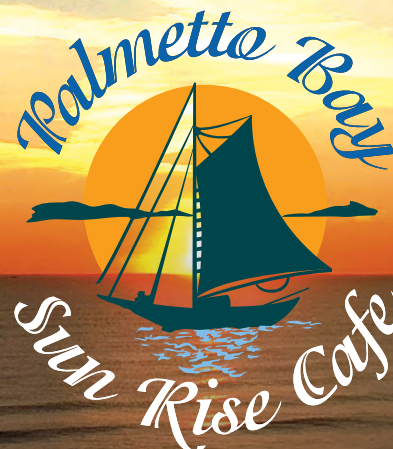
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Brunch recipes from local restaurants

PLAN A SHOWSTOPPING LATE-MORNING MEAL WITH THESE RECIPES FROM LOCAL CHEFS AND RESTAURANTS.

FISH CASUAL COASTAL SEAFOOD

Pickled Honeydew Melon

INGREDIENTS

2 honeydew melons,
peeled and cut into 1/2-inch
by 1/2-inch cubes
1 cup mint, chiffonade
1 quart water
1 quart sugar
1 cup lime juice

DIRECTIONS In a sauce pan over high heat combine the water and sugar, stir the mixture and heat until the sugar is fully dissolved. Once the sugar is dissolved, remove the pan (simple syrup) from the heat and cool down to 40 degrees. When the simple syrup is cooled add the lime juice. In a bowl mix the honeydew melon cubes with chiffonade of mint and then pour the lime simple syrup over the melon. Store the melon/pickling liquid mixture in an air tight container for at least 24 hours.



HAIG POINT

Seared Venison Medallions

INGREDIENTS (Medallions)

12 venison medallions
2 teaspoons vegetable oil
Salt, to taste
Pepper, to taste

DIRECTIONS Sear each medallion in a hot pan of vegetable oil for 2 to 3 minutes per side. Season with salt and pepper. Remove from heat. Keep warm for 5 minutes. Serve with red wine reduction and whipped Yukon golds.

INGREDIENTS (Red wine reduction)

Olive oil, for coating the pan
1/4 cup minced shallots
1/2 cup red wine
1/2 cup beef stock
2 tablespoons butter
1 tablespoon chopped rosemary
Salt, to taste

DIRECTIONS In a sauté pan over medium-high heat, add enough olive oil to coat the pan. Add shallots; cook until translucent. Add red wine and stock; reduce by half. Add butter and chopped rosemary. Season with salt.

INGREDIENTS (Yukon Golds)

4 pounds Yukon gold potatoes, peeled and cut into 2-inch chunks
1 1/2 sticks unsalted butter, cut into small cubes
1 cup heavy cream
Salt, to taste
Freshly ground white pepper, to taste

DIRECTIONS Place potatoes in a large pot, cover with water and bring to a boil. Simmer over medium heat for about 25 minutes, or until tender. Drain; return potatoes to the pot. Cook over medium heat for 1 minute, shaking the pot to dry the potatoes. In a large saucepan, melt butter with cream. Working over the saucepan, pass the hot potatoes through a ricer or food mill and into the sauce. Stir with a wooden spoon until light and fluffy. Season with salt and pepper.



LOCAL LIFE TEST KITCHEN

Ham Pie

INGREDIENTS

1/2 cup broccoli, chopped
1/4 cup green pepper, chopped
1/4 cup mushrooms, chopped
3 tablespoons onion, chopped
1 garlic clove, minced
2 teaspoons vegetable oil
2 cups cooked ham, chopped and divided
1 1/2 cups shredded Swiss cheese, divided
1 unbaked pastry shell (9 inches)
4 large eggs, beaten
1 cup half-and-half cream

DIRECTIONS In a saucepan, saute broccoli, green pepper, mushrooms, onion and garlic in oil until tender. Sprinkle half of the ham and cheese into pie crust. Cover with the vegetables and the remaining ham and cheese. Combine eggs and cream; pour over ham and cheese. Bake at 350 degrees for 45-50 minutes or until knife inserted in the center comes out clean.



CAPTAIN WOODY'S

Spanish Benedict

INGREDIENTS (Chipotle mayonnaise)

1/2 cup mayonnaise
1/4 cup sour cream
1 can chipotles
2 tablespoons lime juice

DIRECTIONS Place mayonnaise, sour cream, lime juice and chipotles in jar of a blender. Puree until smooth and chipotles are completely chopped. Pour into an airtight container, cover, and store in the refrigerator until ready to use.

INGREDIENTS

2 English muffins, toasted
1 avocado, sliced
2 tablespoons salsa verde
2 eggs, poached
1/3 pound chorizo, cooked

DIRECTIONS Cook chorizo, drain and place on toasted muffins. Poach eggs for 2 minutes then place on top of cooked sausage. Top with avocado slices and drizzle with chipotle mayonnaise. Serve salsa verde on the side. Serve with grits, fresh fruit and a Mimosa!

LOCAL LIFE TEST KITCHEN

Grapefruit and Rosemary Mimosa

INGREDIENTS

1 cup water
1 cup sugar
3 long rosemary sprigs
3 short rosemary sprigs (for garnish)
1 bottle of Champagne, chilled
2 cups grapefruit juice

DIRECTIONS In a small saucepan set over medium heat, bring the water and sugar to a simmer. Add the long rosemary sprigs and stir. Remove the pan from the heat, cover, and let steep for 15 minutes. Remove the rosemary sprigs and discard. Fill eight glasses just under half full with Champagne. Top each with about 1/4 cup of grapefruit juice and 2 teaspoons of rosemary syrup. Add a bit more juice or Champagne, whichever you prefer. Garnish with the smaller rosemary sprigs and serve.



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RESTAURANT news

BEST KEPT SECRETS + SPECIAL EVENTS + NOW OPEN



Haig Point welcomes new executive chef

Haig Point Community recently hired James Ragland as its executive chef and food and beverage director. Ragland is scheduled to join the Haig Point team on May 1. He brings years of experience to the Haig Point community, as the previous executive chef at Dothan Country Club in Dothan, Ala., for more than 10 years. Ragland also served as the executive chef at country clubs in Alabama and Kentucky. He is an active member of the Culinary Institute of America and holds a degree from Oklahoma State University.



©PHOTO BY MICHAEL HRIZUK

Food Network highlights Lucky Rooster dish

A dish at Lucky Rooster Kitchen + Bar was featured on the Food Network's list of "50 States of Cheesy Dishes." The

list featured a cheesy dish for each state, with Lucky Rooster's fried green tomatoes with pimento cheese representing the Palmetto State. The online story stated, "At his Hilton Head Island bistro, chef-owner Clayton Rollison offers a Southern-accented menu of seasonal American fare. One of his favorite creations featured at Lucky Rooster is a refined take on a classic Southern combo: pimento cheese and fried green tomatoes. For the cheese-mayo spread, Rollison follows tradition by combining grated sharp cheddar and Duke's mayonnaise, then veers off course by kicking it up with pickled jalapeños, pickling juice, Worcestershire sauce and Tabasco sauce. This knife-and-fork affair tastes best if you get some pimento and crisp-crusted tomato in every bite."



FISH upgrading outdoor seating

FISH Seafood and Raw Bar is upgrading its outdoor seating in time for peak season. Improvements will cover the rest of the restaurant's patio next to the lagoon at Coligny Plaza. The 70-seat patio was installed in 2017 and is partially covered. The restaurant hopes to have the project completed by summer.



Local Pie launches new program aimed at recognizing local heroes



The Lowcountry is a region filled with local heroes and Hilton Head and Bluffton pizza restaurant Local Pie Wood-fired Pizza is launching a program to identify them. **Starting on the first of every month, Local Pie will accept nominations from customers and locals and their hometown heroes.** They can be volunteers, medical personnel, fire/rescue, executive directors of nonprofits or other people who have gone above and beyond. Local Pie will choose two heroes (one in Bluffton and one on Hilton Head) who will be asked to create a "Hero Pie" that will be featured for a month at each Local Pie location. Twenty percent of pizzas' proceeds will go toward the heroes' charity of choice. Each month, Local Pie will host a "Charity Night" with 50 percent of profits going to the heroes' charity. To nominate a local hero, go to localpie.com/heroes.



©PHOTO BY CELIA G. PHOTOGRAPHIE

Roher named director of food & beverage at Sea Pines Resort

Matthew Roher has been named director of food & beverage for The Sea Pines Resort. Roher's responsibilities will include the execution of menu creation, concept design, team building, budgeting and administration for the resort. He is a longtime proponent of using organic, locally-grown produce and sustainable seafood. The Rockville Centre, N.Y., native is a graduate of the French Culinary Institute in New York.

Popular Bloody Mary mix renamed Bloody Point Mixing Co.

Justin Johnston, founder and creator of Your Mom's Kitchen Bloody Mary Mix, has re-branded his company as Bloody Point Mixing Co. Johnston sells his products online, to local bars and restaurants and to select Kroger stores throughout Indiana and South Carolina. He offers a line of three mixes: Bloody Mary (the original), Coastal Mary (infused with clam juice) and Remedy Mary (infused with caffeine and vitamins). The recipes have remained the same apart from a change to all-natural ingredients, with no added MSG, no preservatives and no gluten.



There was a time when the bounty of our local waters was all you needed to create an unforgettable family meal. You could head offshore and find succulent game fish and delectable shrimp, or wade into the May River and pull out a bushel of the finest oysters known to man.

We remember those days, and have recreated that classic and casual approach to fresh seafood at FISH. Our exciting new menu reflects those Lowcountry roots, prepared in delightful new ways, and presented with graciousness by a team of seasoned chefs.

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thecrazycrab.com
104 William Hilton Parkway,
Hilton Head Island
843-681-5021
149 Lighthouse Road,
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843-363-2722

FRANKIE BONES

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frankieboneshhi.com
1301 Main Street,
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843-682-4455

HUDSON'S SEAFOOD HOUSE ON THE DOCKS

Seafood The Carmines family owns a fishing fleet and oyster farm. As a result, much of their seafood originates from local waters. Most tables feature incredible views of Port Royal Sound. This place is an institution. \$\$

hudsonsonthedocks.com
1 Hudson Road,
Hilton Head Island
843-681-2772

OKKO

Asian Specializing in contemporary Japanese and Thai cuisine. The atmosphere is sleek and upscale. Watch the hibachi chef prepare your meal to order from a selection of fresh meats, seafood and vegetables. \$\$

okkohhi.com
95 Mathews Drive, Suite C,
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843-341-3377

RUBY LEE'S

Southern A hotspot for sports, blues and soul food. Owned by Hilton Head's former high school football coach, Tim Singleton. Great Southern-style food at an affordable price. \$\$

rubylees.com
46 Old Wild Horse Road,
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843-681-7829
19 Dunnagans Alley,
Hilton Head Island
843-785-7825

SKULL CREEK BOATHOUSE

Seafood Enjoy beautiful views of Skull Creek, fresh local seafood, unique sushi creations and some of the best cocktails around. A fantastic place to be at sunset. \$\$

skullcreekboathouse.com
397 Squire Pope Road,
Hilton Head Island
843-681-3663

SKULL CREEK DOCKSIDE

Seafood The newest restaurant from SERG Restaurant Group. The restaurant resembles an old-style 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

healthy options such as the Power Bowl and the Skinny Bowl. It's also the unofficial headquarters for Cleveland Browns fans. \$\$

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.,
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alexandersrestaurant.com
76 Queens Folly Road,
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843-785-4999

ALFRED'S

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alfredshiltonhead.com
807 William Hilton Pkwy, Suite 1200,
Hilton Head Island
843-341-3117



Holy Tequila is hosting a Cinco de Mayo party from noon to midnight on **May 5**. The restaurant will be serving street food favorites all day. Live music will start at **5 p.m.** The first few dozen guests can get in the spirit with a free Sombrero when you check in or use the hashtag #HolyCincoDeMayo.

STREET MEET

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elasgrille.com

1 Shelter Cove Lane, Hilton Head Island
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fishcampphi.com

11 Simmons Road, Hilton Head Island
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frenchbakeryhiltonhead.com

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janehhi.com

28 Shelter Cove Lane, Shelter Cove Towne Centre
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luckyroosterhhi.com

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oldoysterfactory.com

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Our main dining room is open from 5pm to 10pm and the bar is open from 5pm - till late.

LuckyRoosterHHi.com



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santafehhi.com
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seagrassgrille.com
807 William Hilton Pkwy,
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annieohhi.com
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ALEXANDER'S WINE DINNER PLANNED



Alexander's next wine dinner will be from **6-8:30 p.m. on May 17**. The dinner will feature wines from Terrazas de los Andes and Numanthia. For more information, go to alexandersrestaurant.com.

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darrenclarkestavern.com
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localpie.com

55 New Orleans Road,
Hilton Head Island
843-842-7437
15 State Of Mind St., Bluffton
843-837-7437

A LOWCOUNTRY BACKYARD

Southern The travel website "Only in Your State" ranked the shrimp and grits the best in the state of South Carolina. We feel the Charleston Fried Green Tomato BLT is even better. \$\$
hhbackyard.com

32 Palmetto Bay Road,
Hilton Head Island
843-785-9273

MICHAEL ANTHONY'S CUCINA ITALIANA

Italian An island favorite for over 15 years. An authentic Italian eatery similar to ones found in the Italian neighborhoods around Philadelphia, where the Fazzini family moved from. \$\$\$

michael-anthonys.com
37 New Orleans Road,
Hilton Head Island
843-785-6272

OMBRA CUCINA RUSTICA

Italian Chef Michael Cirafesi has collected many awards and accolades for his classical Italian cuisine. Antique brick and reclaimed barn wood timbers give the restaurant a Tuscan farmhouse feel. \$\$\$

ombrabhi.com
1000 William Hilton Parkway,
Suite G2,
Hilton Head Island
843-842-5505

ONE HOT MAMA'S

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

"meat and 3" lunch offerings. \$\$
onehotmamas.com
7 Greenwood Drive,
Hilton Head Island
843-682-6262



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saltydog.com.

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palmettobaysunrisecafe.com
86 Helmsman Way,
Hilton Head Island
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Italian eatery. Casual yet sophisticated
dinner offerings of traditional

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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. \$\$
reilleysiltonhead.com
7D Greenwood Drive,
Hilton Head Island
843-842-4414
95 Matthews Drive, Hilton Head Island
843-681-4153

ROCK FISH SEAFOOD & STEAKS AT BOMBORAS

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

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restaurant. Serving seafood, salads
and sandwiches at an incredible
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outdoor bar. \$
saltydog.com
232 S. Sea Pines Drive,
Hilton Head Island
843-671-2233
1414 Fording Island Road, Bluffton
843-837-3344

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SAGE ROOM

American Considered one of the island's best restaurants. Fine dining in a casual atmosphere with unique appetizers, diverse cuisine and innovative nightly specials. You can't go wrong with anything on the menu. \$\$\$

thesageroom.com
81 Pope Ave., Suite 13,
Hilton Head Island
843-785-5352

THE SEA SHACK

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

SIGNE'S

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

THE SMOKEHOUSE

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

TRUFFLES CAFE

American A diverse menu featuring incredible soups, salads and sandwiches, signature chicken pot pie, house-breaded fried shrimp, pasta, ribs, steaks and scrumptious desserts. \$\$

trufflescafe.com
71 Lighthouse Road,
Hilton Head Island
843-671-6136
91 Towne Dr., Bluffton
843-815.5551

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

BLUFFTON BBQ

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

THE BLUFFTON ROOM

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

BUFFALO'S

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



LUCKY ROOSTER UNVEILS NEW SPRING COCKTAIL MENU



Lucky Rooster Kitchen + Bar unveiled its new spring cocktail menu. The restaurant prides itself on its classic and contemporary drinks, such as an apricot daiquiri and a lavender Paloma. The custom drinks are created by chef/owner Clayton Rollison and mixologist Paul Rabe. The restaurant was the first on the island to offer speakeasy cocktails on draft.

CAHILL'S MARKET

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

CLAUDE & ULI'S BISTRO

French, Seafood Chef Claude

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

THE COTTAGE

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

FARM BLUFFTON

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

FAT PATTIES

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

HOGSHEAD KITCHEN AND WINE BAR

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

JIM 'N NICK'S BAR-B-Q

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

jimnicks.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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May is Burger Month

PRO TIP

APPROXIMATE COOKING TIMES

Rare: 6 minutes
Medium rare: 7 minutes
Medium: 8 minutes
Medium-well: 9 minutes
Well-done: 11 minutes
Ruined: 12 minutes and over

Yep, you've read that right. May is National Burger Month! To celebrate, we reached out to the burger artisans at Charbar, who shared this awesome recipe for its new **Goddess Burger** (shown above), made with brie, tomato jam, a special dressing, arugula, tomato and prosciutto on a Brioche bun. It's hitting Charbar's summer menu in May. Impress your guests with this sophisticated sandwich, fit for a deity.

CHARBAR

The Goddess Burger

INGREDIENTS (Green Goddess Dressing)

1 cup mayonaise
 1 avocado, pit removed
 1/2 cup tarragon
 1/4 cup flat leaf parsley
 1/4 cup basil
 1/4 cup buttermilk
 2 green onions
 1 clove of garlic
 1 tablespoon salt
 1/2 tablespoon black pepper



DIRECTIONS Combine all of the ingredients into a food processor and blend until all are incorporated together. The dressing will still be a little chunky when finished.

INGREDIENTS (Harissa Tomato Jam)

4 cloves of garlic
 2 tomatoes, peeled and seeded
 1/2 yellow onion
 1 1/2 teaspoons salt
 1/4 teaspoon black pepper
 1/4 teaspoon cayenne
 1/2 cup brown sugar
 2 teaspoons Crystal Hot Sauce
 2 teaspoons soy sauce
 1 tablespoon molasses
 1/2 lemon, juiced



DIRECTIONS First, score the tops of the tomatoes with an X so the skin will peel off. Place the tomatoes in a pot of boiling water for 3-4 minutes or until you see the skin start to peel away from the sides. Next, chop the garlic and small dice the onion. Cook these in a pot until they start to caramelize. Now, peel the tomatoes and cut them into quarters. Remove the seeds from them and do a rough chop. Now add the chopped tomatoes and all other ingredients to the pot and cook on medium heat until it reduces and becomes thicker. This should reduce by about half of its normal volume.

OTHER INGREDIENTS

7 ounces ground ribeye
 3 ounces prosciutto
 3 ounces of brie
 3 ounces arugula
 1 brioche bun
 1 tomato slice
 Pinch of salt and pepper



DIRECTIONS Preheat oven to 350 degrees. Place slices of prosciutto flat on parchment paper over a baking sheet. Bake about 13 minutes or until fairly crisp. Set aside. Heat grill to 400 degrees. While grill heats, shape ground ribeye to roughly diameter of your bun. Sprinkle burger patty with a large pinch of salt and pepper on each side. Once grill is at necessary temperature, cook burger for 4 minutes, then flip burger. Add brie to top of burger, cook burger for 3 more minutes. Lightly butter buns and toast on grill for 20 seconds. From the bottom, build the burger with jam, patty, dressing, arugula, tomato slice and crispy prosciutto.



MORE PRO TIPS:

Cook on heavy, cast-iron pans and griddles.

If outside, heat the pan over the fire but never place the patty on the grill itself. Cooking in a pan allows the fat to gather around the patties as they cook, like a primitive high-heat confit.

Use canola oil, which has a neutral flavor.

Keep your meat well chilled until your burgers are fully formed.

If the fat in the meat gets warm, it gets soft and pliable and sticks to your hands and countertop. You want all of that fat in the burger.

Handle your meat as little as possible,

unless you want it to taste like a meatloaf sandwich. Try grinding your meat directly onto a sheet tray, then gently form it into patties. Only pick it up when you are ready to cook.

Do not season your beef until patties are

formed. Salt dissolves muscle proteins and makes your meat springy instead of tender. Season your burgers within minutes before they hit the grill.

OUR FAVORITE BURGERS

Looking for a great local burger? If you haven't tried these, you should. What's your favorite local burger? Sound off at LocalLifeSC.com.

BEST BURGERS AROUND HILTON HEAD ISLAND:

Big "H", Harold's Diner, Hilton Head
Red Fish Burger, Red Fish, Hilton Head
Smashed Lucky Burger, Lucky Rooster, Hilton Head
Lowcountry Burger, A Lowcountry Backyard, Hilton Head
Dirty South, Charbar Co., Hilton Head

BEST BURGERS AROUND BLUFFTON:

Chow Daddy's Burger, Chow Daddy's, Bluffton
Grassfed Burger, FARM Bluffton, Bluffton
Double Tavern Burger, Calhoun Street Tavern, Bluffton
Ghost Burger, Old Town Dispensary, Bluffton
Kentucky Beer Cheese Burger, Captain Woody's, Bluffton

BEST BURGERS AROUND SAVANNAH:

The Hot Rod, Green Truck Pub, Savannah
Chicago Bear Burger, The Breakfast Club, Tybee Island
N.O.G.S. Burger, Crystal Beer Parlor, Savannah
The Blackout, Betty Bombers, Savannah
Public Savannah Burger, The Public, Savannah



BEST BURGERS AROUND CHARLESTON:

Signature Burger, Seanachai, Johns Island
Ultimate Saturday Burger, Ted's Butcherblock, Charleston
The Mac, The Macintosh, Charleston
The Eye-Opener, Moe's Crosstown Tavern, Charleston
The Tell-Tale Heart, Poe's Tavern, Sullivan's Island

BEST BURGERS AROUND COLUMBIA:

The Wadmalaw, Pawley's Front Porch, Columbia
Signature Burger, Henry's Grill & Bar, Columbia
The Rockaway Burger, Rockaway Athletic Club, Columbia
Lamb Burger, Bourbon, Columbia
The Palmetto, The Kingsman, Columbia

BEST BURGERS AROUND JACKSONVILLE:

Texas Hold'em Burger, Harpoon Louie's, Jacksonville
The Bowden, Colonel Mustard's, Jacksonville Beach
Kobe Burger, The French Pantry, Jacksonville
The Tavern Burger, Five Points Tavern, Jacksonville
Guacapotle, Grub Burger Bar, Jacksonville *LL*



Photography by M.Kat

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Local Cocktail

In the late 19th century, a few enterprising bartenders started naming cocktails after the five boroughs of New York City. Apparently not a planned event or competition between bartenders, the histories are murky, and attribution frequently suspect. Nonetheless, the phenomenon has brought us one of the great cocktails of all time (the Manhattan) and spawned a set of sub groups, including the Brooklyn neighborhoods of Red Hook and Greenpoint.

Well, it's time for us to get in on the fun. The crack team of mixologists at Rollers Beer, Wine & Spirits leaped to the challenge of creating/adapting cocktail recipes that celebrate Hilton Head landmarks, events and founding fathers. Look for an awesome local cocktail from the Rollers team in each issue!

The name (The HHH) is taken from Hilton Head's three-letter airport code, this riff on the modern classic Paper Plane cocktail features two Italian amaris for an updated whiskey sour. *LL*

LOCAL COCKTAIL

The HHH

INGREDIENTS

1 ounce bourbon
1 ounce Contratto Aperitif
1/2 ounce Meletti Amaro
1 ounce fresh lemon juice
2 drops of angostura bitters

DIRECTIONS Add all ingredients into a shaker filled with ice. Shake vigorously for 30 seconds and double strain into a chilled cocktail glass.

©PHOTO BY MICHAEL HRIZUK

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**PLEASURE
PALETTE**

(Right) A blend of different materials, textures, colors and custom-built amenities beautify and embolden the great room. Swing Low: (Far right) Distinctive columns and unique brick composition showcase a traditional Lowcountry front porch.



For the complete story and
more photos of this house visit
LocalLifeSC.com



Bricks & Stones

*NATURAL ELEMENTS BALANCE WARMTH,
COMFORT AND STYLE*

STORY BY DEAN ROWLAND + PHOTOS BY CLAYTON GIRARD & RYAN GRECO

A leisurely walk inside this traditional Lowcountry-style home at Hampton Hall shows casual comfort, a touch of formality and a breezy air of sophistication.

The 4,245-square-foot residence is grand in its visual presence, certainly, but it's not stuffy and unlivable.

There's a subtle elegance, from the 7-1/2-inch-wide wire brushed and oil rubbed white oak plank flooring to the frosty carrina Caesarstone quartz with its soft ivory white and delicate grey veins. The premier quartz surfaces are used in the master and junior master bathrooms and for the custom-made kitchen glass-tile backsplash in a herringbone pattern.

The uniqueness of the house was a true collaboration between the archi-

tect (Court Atkins Group), the owners (Cathy and Al Borm) and the builder (Boshaw Residential).

"This home brings together many pieces and parts, architectural styling and detailing, Lowcountry casual and contemporary, traditional, blending it all in, making it feel comfortable in every room, and the use of many types of materials," said Ron Boshaw, who founded his custom-home building company in Bluffton in 2012 and serves as president.

It certainly didn't hurt to have John Antunes Jr., chief operating officer of AGM Imports Granite & Marble in Hardeeville, as the resplendent supplier for the natural stone needs for the interior surfaces. His father, John, founded Distinctive Granite & Marble



COOL HUES

Complementary and contrasting colors combine with natural and man-made fixtures throughout the Hampton Hall home, as found here in the kitchen, a sitting alcove in the master suite, the master bedroom suite, the master bathroom, the office/study and the formal dining room.

GUEST SWEETS

A bottle of wine from the downstairs rack might be available for the asking when heading upstairs to a guest bedroom and a private kitchenette.



OUTSIDE PRESENTS

The inviting front exterior welcomes family and friends, and the enclosed porch patio with fireplace in the rear offers a comfortable lakeside view from all angles.



Read more about how this amazing home was created at LocalLifeSC.com

in 1984 and then formed AGM to import stone in 1996.

Boshaw said his Bluffton clients had specific tastes and wanted a formal dining room in the rear of the four-bedroom, four-and-a-half bathroom home. The interior craftsmanship created a distinct Lowcountry feel with contemporary touches here and there.

The home took about a year to build and was completed last spring. It proved challenging to Court Atkins because it sits on a .44-acre, pie-shaped lot with a wide front that narrows to the rear. It occupies a prime location at "The Pointe," an enclave of highly desirable lots on a peninsula.

The clients requested a three-car garage on one side of the home, which proved to be an unworkable design. Instead, the home features a two-car attached garage with a third detached garage that has a covered breezeway to the home and resembles a carriage house.

Boshaw also addressed the office/study, which provides direct access to the breezeway, and allows personal work space for the semi-retired executive.

"In the study, we vaulted the ceiling and put V-Groove wood on it and faux beams to create volume and interest in the space," said Boshaw, who moved to the Low-

country in 2005 with his family.

Faux beams also stretch across the 12-foot-high ceilings in the great room, which is anchored by an arresting coffered ceiling whose style appears again in the kitchen.

The kitchen countertops, which paces easily to a walk-in pantry with a prep-station and wine area, showcase durable white Macaubas quartzite.

"My dad has been in the stone business for over 35 years," said Antunes, who also serves as the purchaser of stone for AGM that sells granite, marble, travertine, limestone, soapstone and onyx. "We directly import from quarries all over the world." LL

The home team.

Builder Boshaw Residential **Architect** Court Atkins Group **Stone** AGM Imports Granite & Marble **Appliances** Play & Gourmet **Cabinetry** Advanced Kitchen Designs **Ironworks** Salt Marsh Metalworks **Landscape** Palmetto Horticulture **Windows** Pella

Five ideas for your home

MINOR ENHANCEMENTS & UPGRADES THAT MAKE A MAJOR DIFFERENCE.

5 SECRETS TO STEAL FROM OUR FEATURED HOME

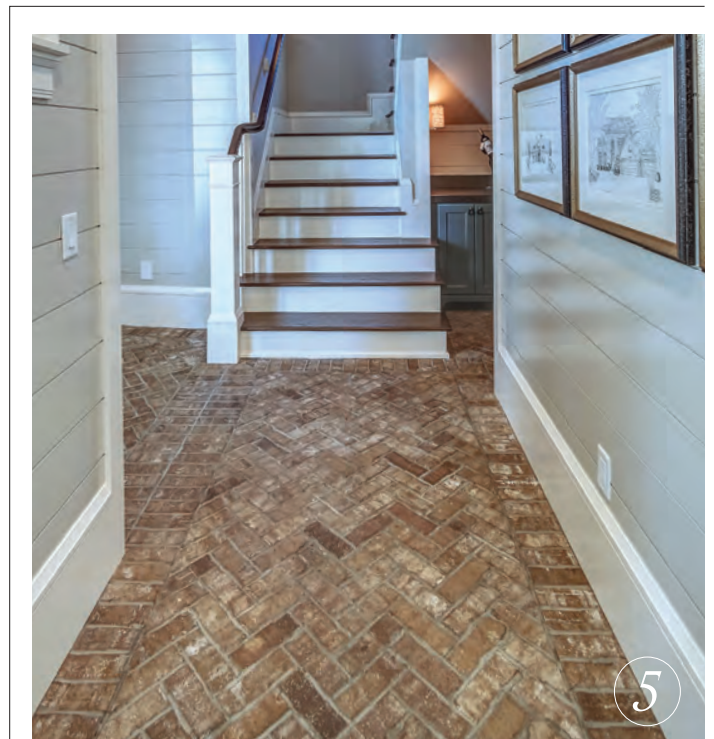
1. AN UNREAL DEAL Exposed faux wood beams are simple and attractive and add charm and personality to any room. This distinctive architectural element comes in hundreds of styles, textures and colors. Although they look like the real thing, most are made of polyurethane painted with natural hues and real wood grain texture.

2. GOING WITH THE GRAIN To add texture to your flooring, wire brush your plank hardwood. In this Torrington Circle home, it's oak. It's joining the ranks of reclaimed wood, distressed wood and hand-scraped wood in popularity for its weathered look. This rustic, earthy touch opens the natural knotty-wood grains to its full visual splendor.

3. A BIT OF DRAMA Using white Macaubas quartzite for a kitchen perimeter and island countertops adds an abundance of drama and character to the surfaces. This durable Brazilian granite with random charcoal veins is cut, polished and sealed to provide protection from scratching and etching and offers low-maintenance cleaning after high-traffic use.

4. EVERYTHING'S SHIP SHAPE Shiplap wooden boarding adds a distinctive rustic touch to any interior finish, especially for wall paneling or wall covering. Traditional horizontal shiplap has grooves cut into the top and bottom, which allows the boards to fit tightly together. Shiplap also has been gaining in popularity as exterior siding in the Lowcountry.

5. NO BONES TO PICK It may unremarkably resemble the bones of a fish, such as herring, but a herringbone pattern distinguishes itself when arranged on tile or bricks as flooring. The V-shaped weaving pattern, usually rectangles or parallelograms, has a block edge length ratio of 2-1 or 3-1. *LL*

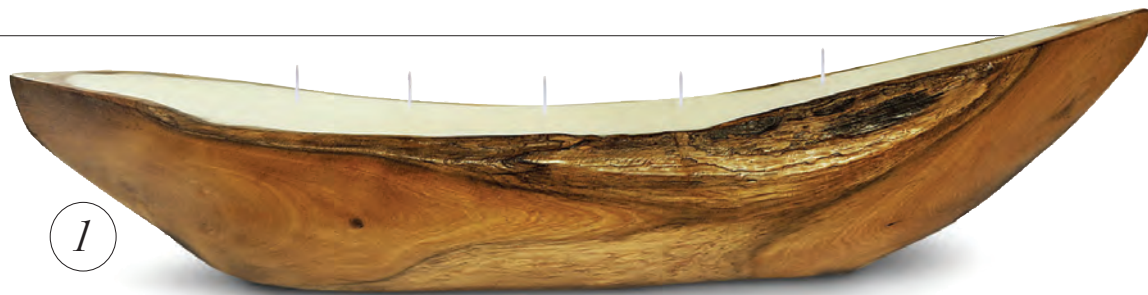


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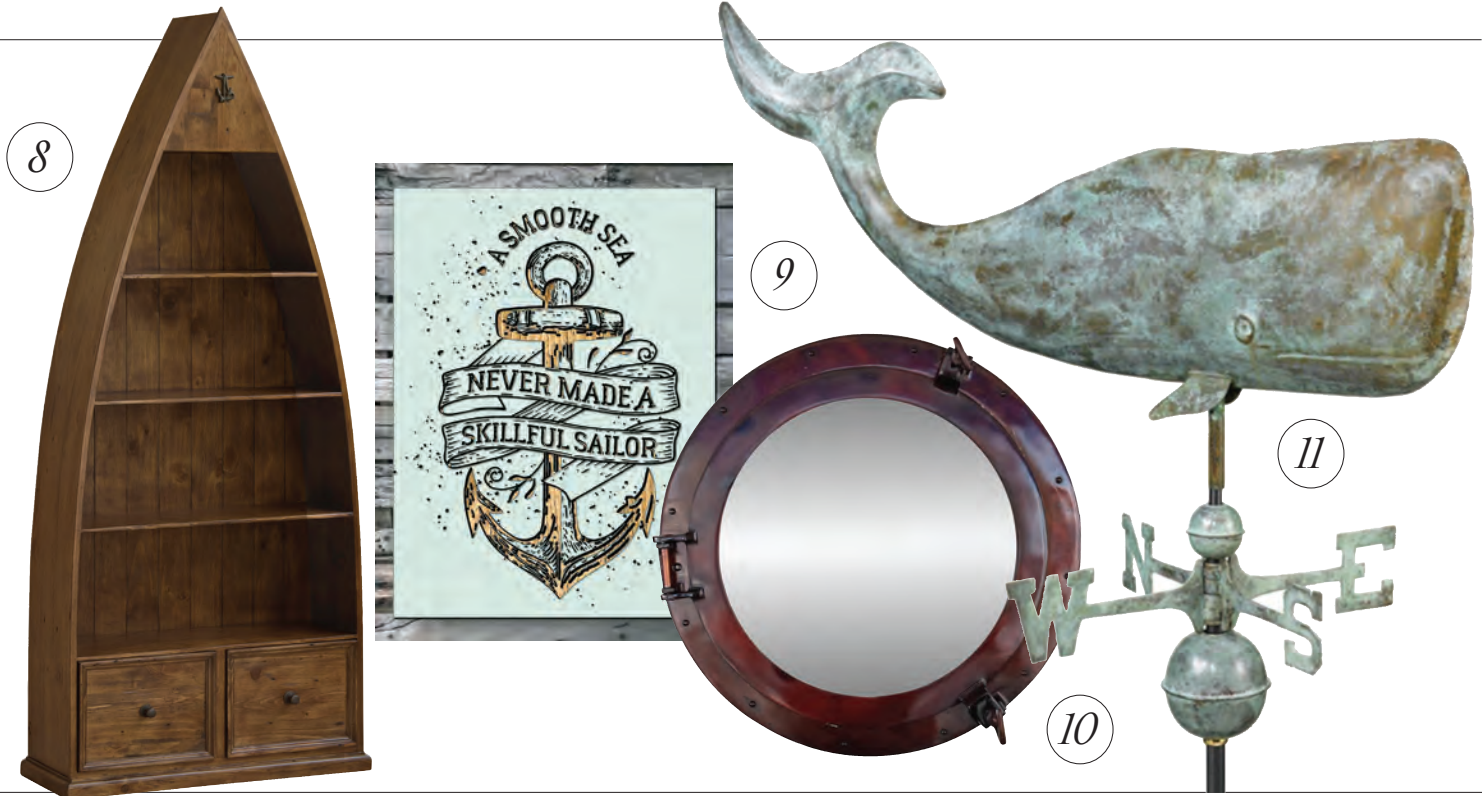


Nautical home decor

SHOW OFF YOUR LOVE FOR THE SEA WITH THIS SAILOR-CHIC DECOR



1. WOOD BOAT CANDLE Hand carved into polished teak, this eco-friendly beeswax candle by Volcania Candles utilizes the wood's natural beauty while providing numerous hours of light. Place it near the edge of your bathtub for a relaxing evening, or use it as a centerpiece for your indoor/outdoor dining table. \$101 **2. CIRCLE KNOTS PILLOW** Embossed with a classic nautical rope-like design in charming navy blue circles, these pillows from D.V. Kap will add a luxurious maritime pop of color to your beach house. \$89 **3. WOOD FOLDING TABLE** Your decor sets sail with this charming piece of distressed furniture from UMA Enterprises. It weighs just 12 pounds and easily folds, making it convenient to transport room to room. \$125 **4. BRONZE POCKET SEXTANT** This intricate bronze device by Authentic Models is a detailed replica of the 19th-century tool used to measure angles between objects and to ascertain latitude and longitude for navigation purposes. Display it on a desk, coffee table or bookshelf. \$59 **5. ROPE PAPER HOLDER** Your personal passion for the sea will be beautifully reflected with this handcrafted rope paper holder from Nautical Luxuries. It features sturdy marine-grade rope, reinforced internally with a solid stainless steel rod and set through a solid post wall mount. \$153 **6. TRENDING FABRICS** Subtle colors with strong patterns from Robert Allen Design Fabrics are hot. Mustards, moss greens, gray blues and tone-on-tone prints top the list of suggestions from The Proper Knot. **7. SHRIMP BOAT MODEL** This model of a shrimp boat by Old Modern Handicrafts is handmade of strips of teak and mahogany and painted black and white. It has all the details: The net, the house with windows, life boats and all the ropes. \$291



8. BOAT BOOKSHELF The nautical influenced design of the Hillsdale Tuscan Retreat Boat Bookshelf creates a unique silhouette. It is crafted using both new and restored timbers in your choice of a rustic mahogany or antique pine distressed finish. \$595 **9. ABSTRACT ART** This custom-made Skillful Sailor artwork was created in Ridgeland by Fire & Pine, using natural pine wood. It comes in three sizes and features Behr Ultra paint with a coat of Polycrylic protective finish. \$45-\$380 **10. COPPER PORTHOLE MIRROR** This 24-inch copper mirror adds sophistication, style and charm to any room. It is made of antique copper and glass with 12 metal-like rivets and two dog ears. \$399 **11. WHALE WEATHERVANE** Complement your home with this luxurious, handcrafted whale weathervane by CC Home Furnishings. It's made of weather-resistant, powder-coated stainless steel with a brass assembly rod. \$678

MARK BOEDGES



Mark Boedges

Bluffton Shrimp Trawler

18" x 24" Oil

The Red Piano Art Gallery is moving to Old Town Bluffton!

While we are making this transition, you may view art by appointment or on our website.

The Red Piano Art Gallery

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Please continue to
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With perfect weather conditions and light crowds, there is no better time of the year for locals to enjoy our beautiful beaches. And if you haven't been lately, you are in for a treat! The renourishment project was completed in 2017 and all beaches are in excellent condition. **Here's your guide for May:**

TYPICAL DAYS



Upper 70s to low 80s during the day. 60s at night. The warm temperatures along with the lightest rainfall of the year make going to the beach particularly appealing in May.

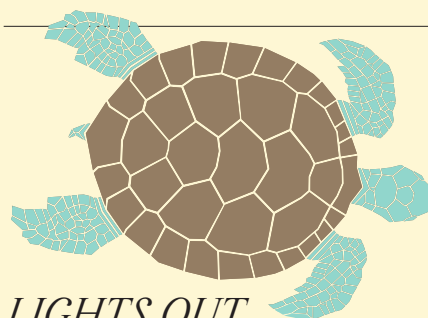


BEST BEACH

BURKES BEACH: Since we're still in the offseason, there's a good chance of finding a metered parking space at the end of Burkes Beach Road, just south of Palmetto Dunes. Be sure to bring your board (the best waves on the island are found here), your camera (the nearby natural break in the beach is a great backdrop) and your dog (Chaplin Community Park is close and features a dog park, open fields and paved trails). Clean bathrooms and a hose area make this an ideal beach for families. For lunch, the Marriott is a short walk away. Just be prepared to drag your beach gear through about 300 yards of soft sand.

ANIMALS ON THE BEACH

- Animals are **not permitted** between 10 a.m. and 5 p.m. May 25 through Sept. 3.
- **Animals must be on a leash** at all times at Fish Haul Beach Park. At all other beach parks, animals must be on a leash between 10 a.m. and 5 p.m. through Sept. 30.
- Pets **must be on a leash** or under positive voice control at all other times.
- **You must clean up after your pet.** This is becoming a problem at Islanders Beach. It's not cool to leave stool; scoop your dog's poop!



LIGHTS OUT

The nesting and hatching season for **Loggerhead sea turtles** runs through **Oct. 31**. If your home is visible from the beach, turn off your outside lights and close your blinds or drapes after 10 p.m. To report light violations, call the Town of Hilton Head Island Code Enforcement Officers at 843-341-4634.

LOCAL TIDES

TUES, MAY 1
L 03:52 AM
H 09:47 AM
L 03:53 PM
H 10:13 PM

THURS, MAY 17
L 04:18 AM
H 10:19 AM
L 04:29 PM
H 10:40 PM

WED, MAY 2
L 04:32 AM
H 10:28 AM
L 04:30 PM
H 10:53 PM

FRI, MAY 18
L 05:08 AM
H 11:14 AM
L 05:20 PM
H 11:35 PM

THURS, MAY 3
L 05:12 AM
H 11:11 AM
L 05:07 PM
H 11:35 PM

SAT, MAY 19
L 06:00 AM
H 12:14 PM
L 06:14 PM

FRI, MAY 4
L 05:51 AM
H 11:55 AM
L 05:45 PM

SUN, MAY 20
L 06:55 AM
H 01:17 PM
L 07:12 PM

SAT, MAY 5
H 12:20 AM
L 06:32 AM
H 12:43 PM
L 06:26 PM

MON, MAY 21
H 01:37 AM
L 07:54 AM
H 02:20 PM
L 08:16 PM

SUN, MAY 6
H 01:08 AM
L 07:16 AM
H 01:34 PM
L 07:12 PM

TUES, MAY 22
H 02:37 AM
L 08:56 AM
H 03:21 PM
L 09:23 PM

MON, MAY 7
H 01:59 AM
L 08:06 AM
H 02:25 PM
L 08:07 PM

WED, MAY 23
H 03:36 AM
L 09:58 AM
H 04:20 PM
L 10:29 PM

TUES, MAY 8
H 02:51 AM
L 09:00 AM
H 03:17 PM
L 09:10 PM

THURS, MAY 24
H 04:32 AM
L 10:54 AM
H 05:17 PM
L 11:28 PM

WED, MAY 9
H 03:43 AM
L 09:56 AM
H 04:09 PM
L 10:13 PM

FRI, MAY 25
H 05:27 AM
L 11:46 AM
H 06:10 PM

THURS, MAY 10
H 04:36 AM
L 10:49 AM
H 05:01 PM
L 11:11 PM

SAT, MAY 26
L 12:23 AM
H 06:20 AM
L 12:35 PM
H 07:00 PM

FRI, MAY 11
H 05:28 AM
L 11:39 AM
H 05:52 PM

SUN, MAY 27
L 01:14 AM
H 07:09 AM
L 01:20 PM
H 07:45 PM

SAT, MAY 12
L 12:06 AM
H 06:19 AM
L 12:27 PM
H 06:41 PM

MON, MAY 28
L 02:01 AM
H 07:55 AM
L 02:03 PM
H 08:28 PM

SUN, MAY 13
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L 01:15 PM
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TUES, MAY 29
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H 09:08 PM

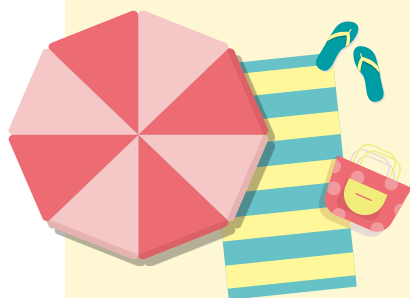
MON, MAY 14
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H 07:55 AM
L 02:03 PM
H 08:14 PM

WED, MAY 30
L 03:28 AM
H 09:20 AM
L 03:24 PM
H 09:46 PM

TUES, MAY 15
L 02:39 AM
H 08:41 AM
L 02:51 PM
H 09:00 PM

THURS, MAY 31
L 04:08 AM
H 10:01 AM
L 04:01 PM
H 10:25 PM

WED, MAY 16
L 03:29 AM
H 09:29 AM
L 03:39 PM
H 09:48 PM



What to bring.

Sunscreen La Roche-Posay Anthelios 60 Melt-in Sunscreen Milk \$27. **Book** "The Pisces" by Melissa Broder \$17.

Blanket Coalatree Kachula Adventure Blanket \$80. **Cooler** Sovaro Backpack Cooler (available at Le Cookery) \$295.

Umbrella Tommy Bahama Sand Anchor \$43. **Chair** Tommy Bahama Backpack Cooler Chair \$68. **Kite** Prism Stow Away Delta Kite \$45.



WHAT TO DRINK

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

Pool Boy *RJ Rockers Brewing Company*
This tropical, fruity and flavorful American pale ale is like a citrus explosion with almost no bitterness. You'll taste and smell stone fruit, mango and berry with each sip.



Tropical Lager *Hilton Head Brewing Company*
A light lager-style beer with a citrus twist. Refreshing with a clean finish. It is the perfect complement to your sunny adventures, many may they be. It's the best island-made beer you can buy.



Key Lime Pie Gose *Westbrook Brewing Company*
A new spin on the Mt. Pleasant brewery's popular gose with sea salt and coriander and fresh key lime juice. It tastes even better than the dessert it's named after.

Lighthouse Blonde *River Dog Brewing Company*
You can still find the limited edition Heritage cans for this tasty brew, which is sold at Harbour Town Golf Links, Plantation Golf Club and other Sea Pines Resort locations. It features a light body with a citrus finish. Plus, it just makes you look cool. It's a great boat beer.

Wild Bramble *Southern Barrel Brewing Company*
This Berliner-style Weisse ale brewed in Bluffton is infused with blackberries and raspberries. At 5.30 percent ABV, it is moderately strong and tart for the style. It will make you pucker.



Scattered Sun *Southbound Brewing Company*
This classic Belgian-style witbier is brewed in Savannah. A combination of coriander and citrus peel provides a pleasant tart-lemon aroma and orange-citrus flavor.

Bribery Bittersweet Orange Wheat *Legal Remedy Brewing Company*
This Rock Hill brewery is quickly developing a strong local following. This seasonal American pale wheat ale is brewed with bitter and sweet orange peels. If you like Blue Moon, you'll love this.

Washout Wheat *Holy City Brewing*
Named for "The Washout" at Folly Beach, home to the best surfing waves on the Carolina coast. The man chilling on a beach blanket on the can sums it up. This is a great hefeweizen to relax with.



Underwood Rosé Bubbles *Union Wine Co.*
Don't like beer? Luckily, wine lovers can now also find great vino in easy-to-transport cans. The best out there is this light, crisp rosé with notes of wild strawberry and tart cherry.



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Billy Christie is the Class 4A, 170-pound wrestling state champion.

Alex Braden and Billy Christie are best friends. They are also among the best high school wrestlers Hilton Head Island has ever produced. The two recently accomplished an impressive feat by winning their third consecutive wrestling state championships. Scott Moody was the only other island wrestler to accomplish that feat, back in the 1980s.

LOCAL Life reached out to the two gifted athletes to find out what it took to accomplish their goals. Find their answers and more online at LocalLifeSC.com. *LL*

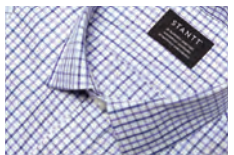


Find the complete interview online and advice on how to become a champ at LocalLifeSC.com

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Philadelphia

City of Brotherly Love transforms in plain sight

BY EDWARD THOMAS



TOP The Liberty Bell. **CENTER** Penn's Landing. **BOTTOM** Spruce Street Harbor Park.

My first trip to Philadelphia was in college for the annual December Army-Navy football game. One of my best high school friends, Bo Bryant, was a Naval Academy midshipman, and we wagered a friendly bet because my dad was a career Army sergeant. Army won. Bo gave me his woolen pea coat as my reward. I still have it 50 years later, although it fits a bit tight.

Philadelphia was a lot of fun that night. And, it is even more fun now with the advent of Penn's Landing, the 9th Street Italian Market Festival, Spruce Street Harbor Park, craft beers, Philly cheese steak wars, Rocky Balboa's statue and the Philadelphia Eagles' first Super Bowl victory among an assortment of other betterments.

From Historical Monuments to Craft Beers

Variety is the spice of life in today's version of Philadelphia. Legendary history is still its tourism calling card, yet in recent years it has become an extremely enjoyable city for visitors, especially in warmer weather. It's a place that both young and old can appreciate.

If flying into Philadelphia International Airport, the easiest and least expensive way to get downtown is by the Southeastern Pennsylvania Transportation Authority (SEPTA) train line. It is just \$8 on weekdays to get to Jefferson Station,

which will put you near to the city's best hotels and the heart of historic Old Town.

What I learned on my initial visit years ago was that Philadelphia is an American treasure which is a must visit for all who love our nation.

Little wonder that Philadelphia is one of only two American cities that has been designated as a "World Heritage City," the other being San Antonio. Among the criteria to achieve this superlative designation is that the city must: "represent a masterpiece of human creative genius and exhibit an important interchange of human values over a space of time." Among the other cities on this eminent global list are: Paris, Athens, Jerusalem, Rome, Kyoto and Quebec.

Philadelphia's historic district covers 22 blocks and includes large museum-like facilities plus wide green spaces along with quaint passageways and alleys that date back 200 years. Independence Hall, where the Declaration of Independence was signed, is here.

It's also the site of the 2,080 pound Liberty Bell (our nation's symbol of freedom), Benjamin Franklin's grave in Christ Church Burial Grounds and the Betsy Ross House, where Gen. George Washington asked the young budding seamstress to sew the first American Flag.



Independence Hall by horse-drawn carriage.

My personal inspiration on that first trip to this special neighborhood was reflecting on what our founding fathers must have been thinking as they walked along these very same pathways while giving thought to whether they would have the courage to sign the singular independence document that would set America free from British control and put our fledgling colonies on the course to war.

Planning Your Visit

When planning your trip, it's definitely best to start at the Independence Visitor Center, the official welcome spot and the place to pick up tickets to more than 60 city attractions.

A lot of first-timers select the "all-day go-pass" because if it is attractions that you want to see, the pass is worth it (\$59 for adults and \$44 for youth). The go-pass includes admission to the Philly hop-on, hop-off bus which makes sight-seeing an easy experience. In 90 minutes, the bus takes passengers to nearly every part of Philly and especially to the places with historic value.

Beyond the historic district, today's visitor have more to enjoy than just a few years ago because of initiatives developers and city fathers have taken to revitalize the main city center.

Penn's Landing Leads Redevelopment

Penn's Landing is foremost among the upgrades. The waterfront area is in the Center City along the Delaware River and commemorates the landing of William Penn, founder of Pennsylvania in 1682. Redevelopment of this waterside attraction began in 2009 and it has become a venue for numerous outdoor concerts and events.

The PECO Multicultural Series is a prominent event, celebrating the diverse culture of the city. The free festival series includes the Hispanic Fiesta, Islamic Heritage Festival, Irish Festival and Brazilian Day Philadelphia among others. (See VisitPhilly.com for more information.)

During the warmer months, the Spruce Street Harbor Park is a main attraction of Penn's Land-

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ing. It is an "urban beach park" that includes a riverside boardwalk with a beachfront vibe, complete with lounge chairs, picnic tables and hammocks. Add in the cool colored LED lighting at night for pop-up food vendors and pubs selling craft beers.

Rocky Boosts Art

The 1976 triple-Oscar winning movie "Rocky," plus its five sequels, has had a tremendous impact on the city's tourism. Virtually every day, scores of people of all ages run, jog or walk up the 72 steps leading to the magnificent Philadelphia Museum of Art, mimicking the fictional Philly native prize fighter Rocky Balboa, played by Sylvester Stallone.

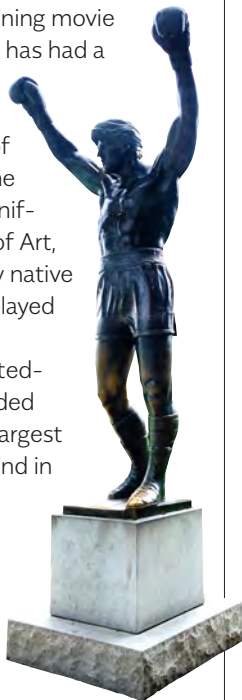
The museum has undoubtedly benefitted from all the added attention, and is one of the largest and finest museums of its kind in the country with more than 240,000 artifacts. It was originally built in 1876 to help celebrate our nation's first centennial. Any day is a good day to check out the Philadelphia Art Museum, but Sundays are best, as admission is by donation only.

For more art, the Barnes Foundation gallery is considered a "don't miss" gallery. This private collection was started by American inventor Dr. Albert Barnes more than 100 years ago and includes an exquisite collection of approximately 900 paintings and 3,000 other objects d'art valued at a staggering \$25 billion. It includes 181 paintings by Renoir, 69 by Cezanne, 59 by Matisse, 46 by Picasso, 11 by Degas and seven by Vincent van Gogh.

For other museums, go to tripadvisor.com or VisitPhilly.com. The Please Touch Museum, geared toward youngsters and the Mutter Museum of medical history, complete with limbs and organs floating in apothecary jars, are my personal favorites. But beware, the Mutter is not for those with a squeamish stomach.

End of the Day

After a long day of touring, there are plenty of Philadelphia pubs you may want to familiarize yourself with. If you prefer an open-air spot with games, snacks and 40 taps, stop at Independence Beer Garden overlooking Independence National Historic Park. LL



Suggestions from a Local...

Alyssa Grugan arrived in Hilton Head Island from Philadelphia as a 12-year old girl with her parents Anita and Gary Frank and younger sister, **Chelsea**. After graduating from Hilton Head Island High School, and earning a degree in business management at the College of Charleston in 2008, Alyssa returned to Philly where she began her career in wealth management with Bank of New York Mellon. There, she met husband, **Tom**, and they decided to make their home in the heart of the city. Their family often returns to the island to visit their grandparents **Anita and Gary**.



3 THINGS TO DO



Catch a Festival May through September has become festival season in Philadelphia with a rush of stimulating events. After months of hibernation, the city bustles as locals flock to the many outdoor pop-up beer gardens and food truck events. The impressive Philadelphia Chinese Lantern Festival kicks things off in May and continues through June. Now in its third year, it illuminates Franklin Square with grand artistic creations. A dazzling 200-foot-long Chinese dragon is the star of the show. South 9th Street Market Festival in May, the Philadelphia Latino Festival in June, and Wawa Welcome America (June 28-July 4) are also popular locally.

Spruce Street Harbor Park The city's popular summer place to hang out opens for the season on May 11. This waterfront park has lavish lighting after dark, several pop-up places to eat and be entertained – some on floating barges in the Delaware River, plus hundreds of lounging hammocks. Later in May, the Blue Cross RiverRink Summerfest opens a few blocks away with a huge roller rink and outdoor concerts throughout the summer.

Unwind at Bok Bar A unique rooftop bar in South Philadelphia with a sprawling view of the city skyline. This pop-up bar is only open during warm months and is set along the roof of an old school. The building itself has loads of character and sets a cool vibe, especially at sunset and after dark. Enjoy wine, craft beers and Asian bites. Sunday afternoons are family days and dog friendly.

3 PLACES TO EAT

Passyunk Avenue at 9th Street

This South Philadelphia address is renowned as home of the great Philly Cheesesteak rivalry. It's an experience rather than fine dining, where the smell of melted cheese, grilled onions and ribeye beefsteak radiates for blocks. No trip to Philadelphia is complete without a visit here. It's where the iconic cheesesteak sandwiches were born and today serves as home base of the two most famous cheesesteak creators and rivals.

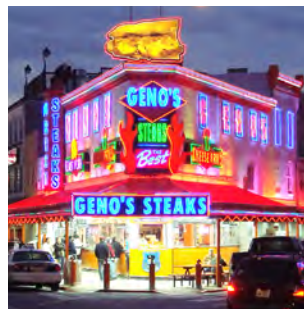


PHOTO BY BOBAK HAERI

Pat Olivieri, who came up with the original concept in 1930 and whose namesake Pat's King of Steaks eatery shares one side of the street. Geno's Steaks, whose originator, Joe Vento, lays claim to adding the melted cheese is on the other side.

Expect long lines that wrap around both establishments. Don't be intim-

idated by the crowds (presidential candidates have stood in line here) or the rapid fire ways of ordering. Just grab a friend and enjoy the people watching, and when it's your turn to order, remember to say "One wit onions and whiz," meaning sautéed onions and Cheez Whiz on yours. And, don't panic, if you mess up your order, just go to the back of the line and start over.

Noord for brunch Amsterdam comes to Philadelphia here at Noord eet Café at 1046 Tasker St. This is an authentic Dutch café where you can get stewed rabbit, herring sliders and mustard soup with a diver scallop. The sun-choke frittata brunch specialty with pear and leaks, plus a side of breakfast potatoes, is terrific. Delicious freshly baked breads await you as well.

The Saloon Restaurant The name doesn't sound Italian, but this long-standing restaurant remains the best Italian steakhouse in Philadelphia. The Saloon is celebrated for its Beef Braciole, Linguine Pacatore, calamari and peas, fennel salad and assortment of veal entrees. It's a favorite of Anita and Gary, who always remember to pick up cannoli from Termini Brothers Bakery (1523 S. Eighth St.). Cannoli shells are hand filled when ordered, so they are deliciously fresh and crispy.

2 PLACES TO STAY

Rittenhouse Hotel Has long set the standard for Philadelphia luxury hotels. It's located alongside the loveliest city square and wows its first-time visitors with a fabulous wood-paneled lobby. The hotel offers an on-premise spa and draws guest accolades for its room décor and attentive service.

Kimpton Hotel Monaco A lovely boutique hotel set in the heart of the vibrant historic district. It's the top choice for visitors focused on exploring Independence Hall and

the nearby historic streets and attractions.



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Hilton Head Island
to Fort Lauderdale

Duration: 504 miles
(7 hours, 42 minutes)

On the good ship, large or small

BY NANCYLEE HONEY MARSH



"Our annual cruise has become our family's favorite week of the year," Hilton Head Plantation resident Allison Pellicci said enthusiastically. Her husband, Marty, and their two children, Ben and Anna Catherine, have been taking cruise ship vacations during spring break for seven years, booking more than a year in advance.

They take an easy drive to Fort Lauderdale and hop on one of Royal Caribbean's many ships for a seven night Eastern cruise (St. Kitts, Nevis, St. Thomas, Nassau) or a Western Caribbean trip (Haiti, Jamaica, Cozumel).

"I love the shopping and playing family table tennis and shuffleboard," 16-year-old Anna Catherine said. "I enjoy having the freedom to explore the whole ship and know we're safe."

Eighteen-year-old brother Ben added he loves being able to rest and relax with no set schedule. Both agree the food is very good and available whenever they're hungry. Every year the siblings said they try different activities, or return to things they love most like rock climbing, boogie boarding, snorkeling, river rafting and mountain chairlift rides.



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Evolution of Cruising – 1800s

Cruising has changed dramatically from the early 1800s when ocean-going vessels concentrated primarily on cargo and not passengers. Steam ships were introduced in the 1830s and dominated the transatlantic market for mail transport and passengers. On July 4, 1840, Cunard, one of the earliest steamship companies, launched The RMS Britannia. She sailed from Liverpool, England, with a cow on board to provide fresh milk for its passengers on the 14-day transatlantic voyage. Today, the voyage from New York to Southampton, England, takes six glorious, glamorous days. No cows allowed. On the first cruise originating in the U.S. in 1867, Mark Twain documented his six months of adventures in his book "The Innocents Abroad."



Evolution of Cruising – 1900s

Two world wars interrupted the building of cruise ships. Those in existence were converted into troop carriers. Many lines went bankrupt after the 1958 advent of non-stop flights to Europe, yet the industry rallied in the 1960s. "The Love Boat" TV show (1977-1986) epitomized the new fun cruise ship image and showcased the concept of vacation cruising to the masses. According to the website cruiselinehistory.com, The Love Boat was responsible for over a billion dollars in revenue for passenger travel by ship.

Cruising Today

MEGA SHIPS: Royal Caribbean Cruise Line's Allure of the Sea or Oasis (6,000 passengers) cruises to the Bahamas and Caribbean and includes meals, activities and entertainment for all ages. Gratuities, some beverages, alcoholic drinks and shore excursions are added extras.



Marvel at the ship's central park with 12,175 plants and 56 trees. The flora and fauna range from an herb garden to fast-growing trees offering a soft canopy.

MEDIUM SHIPS: The Disney Cruise Line Ships have a capacity of about 2,700 and feature many supervised clubs for kids and teens, nurseries for little ones, several pools, water slides and separate adult-only hot tubs, pools, bars, clubs and spas.



For an important birthday celebration in May, Hilton Head Island residents Barb and Robert O'Brien treated their family to a four-night Disney cruise departing from Port Canaveral for the Caribbean and Disney's private island, Castaway Cay. They also spent a few nights at the Disney parks in Orlando.

"It was a significant outing for 13 of us and a way to bring us all together with something for everyone to enjoy," Barb said.

Preferred activities filled their days and the family gathered for dinner and shows in the evening.

SMALL SHIPS: Many vacationers prefer smaller vessels (250-850 passengers) such as Silver Sea's new ship, The Muse, or Regent Seven Sea's newest, The Explorer.



These all-inclusive luxury lines sail from Fort Lauderdale or Miami to the southern Caribbean, South America and the Panama Canal from mid-November through March. A Silver Sea 7 night cruise from Ft Lauderdale to San Juan, with an early booking bonus, prices around \$2,970 per person. A 10 day round trip from Ft Lauderdale could be approximately \$3,810 per person. On these smaller ships, passengers enjoy a spacious 275-350 square foot suite with veranda, separate sitting area, walk-in closet, plush bathrobes, luxurious bath products and every imaginable amenity.

Unpacking only once and settling into a life of luxury with everything at your fingertips prompts many to choose cruising as the most enjoyable way to travel. Not only is it relaxing and romantic, it is most therapeutic for all ailments. It's time to embrace our wanderlust and indulge in the pleasures of the sea. *LL*

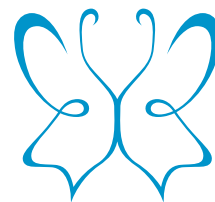
5 Advantages of a cruise vacation



1. **You get more bang for your buck**, considering the cost of a hotel room, flights, ground transportation and entertainment.
2. **Activities are arranged for you.** Spend less time surfing the internet and more time enjoying your vacation.
3. **You can do as much (or as little) as you like.** Explore the ship, explore your destination when your ship docks or just enjoy a good book in your stateroom.
4. **You only have to unpack once.** Packing and unpacking during a multi-city trip can be exhausting. On a cruise ship, your room travels with you.
5. **Pack as much as you like.** Most cruise ships are the opposite of airports with their baggage fees.



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HORSIN' AROUND Hawk, a retired American Quarter Horse, is part of a new horse tour at the Coastal Discovery Museum.



Don't say 'neigh' to horse tour

*COASTAL DISCOVERY
MUSEUM USING
COMET AND HAWK
TO HELP TEACH
LOCAL HISTORY*

STORY BY HILARY KRAUS
PHOTOS BY LLOYD WAINSCOTT

There's nothing tacky about the programs offered at the Coastal Discovery Museum at Honey Horn, unless it involves a 21-year-old chestnut named Hawk and black gelding named Comet. And that's exactly who docent Sue Murray talks about when educating her audiences about the history of marsh tacky horses on Hilton Head and the Sea Islands.

The hour-long program, which began in March, is offered every Friday at 2 p.m. Murray starts her talk by explaining the history of marsh tacky horses and concludes with a group walk to the Honey Horn historic barn where Comet and a retired American Quarter Horse named Hawk can be found chillin' and chompin' on hay. Over the years, other marsh tackies

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HOW TACKY Comet is one of 408 marsh tacky horses in the world. The horse lives in a barn that was built in the 1930s.

have lived on the grounds, some when they were colts and fillies and others, like Comet, while enjoying their senior years on lovely Hilton Head Island.

"The Coastal Discovery Museum offers a lot of education. Local eco systems, local species, sea turtles, dolphins, whatever it might be," Murray said. "Marsh tacky is a special local species and since we have one on site, we thought, why don't we add him into the mix?" Murray, shares the history of marsh tackies with great knowledge and enthusiasm, which is to be expected from the self-described "horsey person."

The marsh tacky was developed from Spanish horses that were brought to the Carolina coast by Spanish settlers and explorers who arrived by ship in the 1500s. When the colony failed and colonists returned home, the horses were left behind and became feral. Another group of Spanish sailors returned and built a fort at Port Royal (now Beaufort), also bringing colonists and horses. It also failed and more horses were left behind.

Over time, the horses adapted to their environment and became their own breed. Tacky comes from an English word "common" or "cheap." The horses were the most common in the Lowcountry, thus the breed became known as marsh tacky.

Although marsh tackies are short in stature, typically 13 1/2 to 15 hands and 700 to 900 pounds, they are strong, with thick and sturdy hindquarters and necks.

"They're a workhorse, like a Ford F-150 pickup," Murray said. "At one time, everyone on Hilton Head and in the Gullah culture had a marsh tacky tied in the front of their house. People

used them for everything, to go to church, to go to the store, to pull their plow."

Today, Murray said, the horses also are used for fox hunting, which is more popular in this area than people realize. There are two active hunts in the area (Palmetto Bluff and near Charleston.)

Presently, there are 408 Marsh Tacky horses in the world residing in Myrtle Beach down to coastal Georgia. The breed dwindled to less than a 100 in the 1990s before people such as D.P. Lowther of Ridgeland started taking interest and developed breeding programs. The Daufuskie Marsh Tacky Society is playing a major role in the preservation of the endangered horse through breeding, training, sales and special events programs. Currently, there are two baby horses on Daufuskie Island. LL



Marsh Tacky Horse Tour

2 p.m. Fridays at Coastal Discovery Museum, 70 Honey Horn Drive, Hilton Head Island

Cost: \$7 per person

Reservations are required by calling 843-689-6767 (ext. 223) or online at www.coastaldiscovery.org

MEET COMET

Born: 1996

Hometown: Ridgeland

Resides: Honey Horn property since 2012, Hilton Head Island

Ancestry: Son of Hacksaw of Daufuskie Island; and maternal side from Hilton Head Island

Occupation: Trail riding and hunting on Brays Island

Likes: Peppermint candy

Dislikes: Plastic bags

Favorite hobby: Eating hay

Shelter Cove Harbour Art Festival

SATURDAY, MAY 26 & SUNDAY, MAY 27
10:00 A.M. - 5:00 P.M.

SHELTER COVE HARBOUR & MARINA

Don't miss the Shelter Cove Harbour Art Festival, featuring a wide selection of beautiful art including pottery, glass, wood, jewelry, etc.
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For more information, call 843-785-6424,
visit HiltonHeadArtFestival.com or NashGallery.com



SHELTER COVE
HARBOUR & MARINA
HILTON HEAD ISLAND, SC



Featured
artist:
Jim Lewk

Boat art

There's something romantic and alluring about paintings of boats. They symbolize freedom and adventure, each one having its own story: Where it has been and where it is going. We asked several local art galleries to share images of their favorite boat paintings. Here are a few of our favorites. Find even more online at LocalLifeSC.com.



Find additional works of art online at LocalLifeSC.com



Sunset Regatta, James Coleman (Endangered Arts)



Summers Harmony, Wendy McArthur (Camellia Art)



Summers Breeze, Wendy McArthur (CA)



Blessed, Wendy McArthur (CA)



South Beach, Wendy McArthur (CA)



Retreat, Wendy McArthur (CA)



On the Shore & Three of a Kind, Dan Graziano (Red Piano Art Gallery)



A Moment of Reflection, Anne Blair Brown & Beached, Dan Graziano (RPAG)



Challenge of the Day, Joseph Orr (RPAG)



Orange Reflection, Gayle Miller (SoBA)



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What a comeback!

What: 2018 RBC Heritage Presented by Boeing

When: April 9-15

Where: Harbour Town Golf Links

Photographer: Arno Dimmling

Highlights: Satoshi Kodaira made a 25-foot birdie putt on the third playoff hole to defeat Si Woo Kim after coming from six shots behind in the final round for his first PGA Tour victory. The event pumped an estimated \$96 million into South Carolina's economy.

What does Kodaira think of his new plaid jacket? "I will probably not wear it every day, but it is special."





Community leaders honored

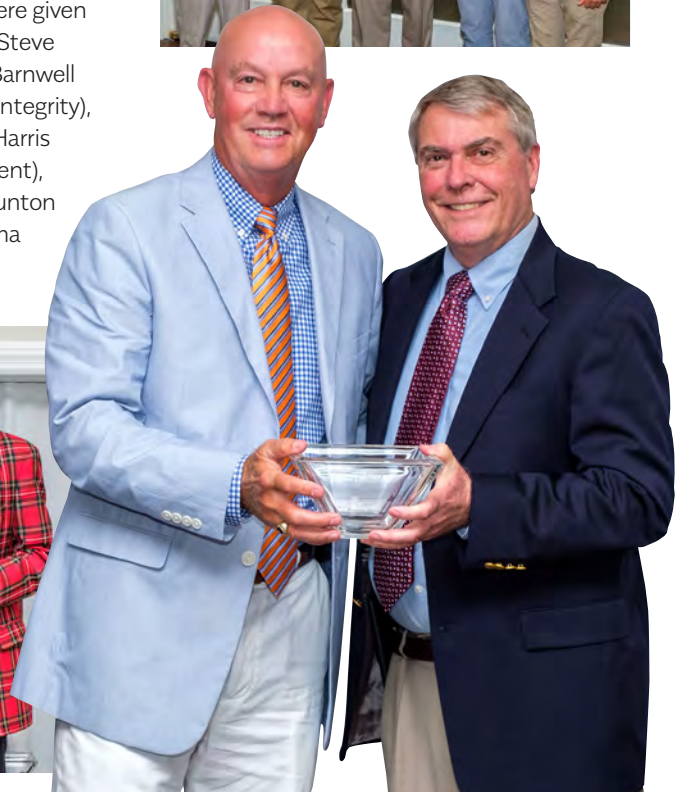
What: The First Tee of the Lowcountry 2018 Community Leadership Awards Banquet

When: April 9

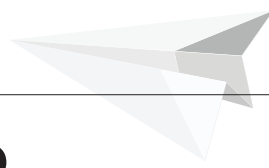
Where: Sea Pines Country Club

Photographer: Arno Dimmling

Highlights: Leadership awards were given to Cody Carter (sportsmanship), Steve Wilmot (responsibility), Thomas Barnwell (perseverance), Jack McConnell (integrity), Betsy Doughtie (courtesy), Jean Harris (respect), Ken Campbell (judgement), Jim Magruder (honesty), Krista Dunton (confidence) and Narendra Sharma (leadership).



*? MAY calendar



Not too hot, not too cold. **May** is the perfect time to be outside enjoying all the Lowcountry has to offer. There are many exciting festivals and events happening all month long. Here are our top picks, along with other days of regional and national interest.

Cut this page out and stick it on your fridge!

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
ONGOING Lean Ensemble The Importance of Being Earnest (April 26-May 6) SoBA Gallery Michael Story (May 1-3), Watercolor Excitement (May 22-24)  Arts Center of Coastal Carolina Evita (May 2-27)		 1 Mary Green Chorale: Latin Fiesta May Day Loyalty Day	 2 National Brothers and Sisters Day	 3 Music & Taste on the Harbour: Deas Guyz Zach Deputy Lowcountry Community Golf Challenge	 4 Terpsichore, Too The Annie Sellick Quartet Kentucky Oaks	 5 Hilton Head Island Boat Show Kentucky Derby Cinco de Mayo
 6 Yacht Hop of Hilton Head Island Hilton Head Island Boat Show Sinatra & Swing	 7 National Tourism Day	 8 Truman Day National Have a Coke Day National Teacher's Day	 9 National Moscato Day	 10 Music & Taste on the Harbour: The Headliners Ascension Day	 11 Joe Alterman Trio Water Sidewalk Sale Military Spouse Appreciation Day	 12 Mayfest Rib Burnoff Spring Swing for Charity
 13 Mother's Day Hilton Head Symphony Orchestra The Jazz Corner: Unforgettable	 14 Hilton Head Symphony Orchestra National Buttermilk Biscuit Day	 15 Peace Officers Memorial Day International Day of Families National Chocolate Chip Day	 16 National Mimosa Day First Day of Ramadan	 17 Music & Taste on the Harbour: Deas Guyz National Walnut Day	 18 The Dave Potter Quartet National Defense Transportation Day National No Dirty Dishes Day	 19 All Saints Garden Tour The Dave Potter Quartet Death By Chocolate
 20 Pentecost National Be a Millionaire Day	 21 National Waiters and Waitresses Day	 22 National Maritime Day Harvey Milk Day	 23 Emergency Medical Services for Children Day	 24 Car Club Cruise-In National Brother's Day	 25 The Allan Harris Quartet National Missing Children's Day	 26 National Paper Airplane Day The Allan Harris Quartet
 27 Hilton Head Choral Society	 28 Memorial Day Jefferson Davis Birthday	 29 Learn About Composting Day	 30 National Mint Julep Day	 31 National Macaroon Day Jacob and the Good People Corpus Christi	THINGS TO DO NEARBY <div> Savannah Area Temptations & The Four Tops (May 6) National Theater Live: Hamlet (May 10) TEDxSavannah 2018 (May 11) Chicago (May 19) </div> <div> Charleston Area James Taylor & Bonnie Raitt (May 15) David Crosby (May 29) </div> <div> Jacksonville Area Jerry Seinfeld (May 3) Old Crow Medicine Show (May 5) Steely Dan & The Doobie Brothers (May 13) </div>	



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MAY happenings



Welcome aboard the 14th annual Yacht Hop of Hilton Head

YACHT HOP OF HILTON HEAD

When: 5:30 - 9 p.m. May 6

Where: Harbour Town Yacht
Basin at The Sea Pines Resort

Details: www.hospicecarelc.org
or call 843-706-2296

Even if the Yacht Hop of Hilton Head wasn't a fundraiser benefitting Hospice Care of the Lowcountry, it would still be a fantastic event. Local boaters get a chance to share their cherished crafts and attendees enjoy the special opportunity to go aboard the luxury yachts docked in the Harbour Town Basin. Childlike glee, anyone?

While aboard these beautiful boats, guests are treated to elegant hors d'oeuvres prepared by local chefs.

Many of the chefs and restaurant owners donate time and food to this event because of the personal connection they have to Hospice of the Lowcountry. "It means a lot to give back," said Daisy Bobinchuck of Catch 22.

Catch 22 will provide a fresh catch special. Bobinchuck won't have more details than that until the day of the catch. This is the Hilton Head restaurant's fourth year participating in the Yacht Hop, which has been an

enjoyable experience throughout.

Calibogue Catering will prepare its meatball spoons, which are just the right light bites. Owner Lindsey Burnett said she is inspired to give back after her own experience with Hospice of the Lowcountry eight years ago. "They were just wonderful," Burnett said.

The Headliners - always a crowd pleaser - will keep things hopping, while guests also can browse and shop at the silent and live auctions. The evening will be capped off with dessert and a champagne toast.

Guests also will have the opportunity to enter a special prize drawing for a three-hour gourmet dinner for two on the Napa Valley Wine Train. The fabulous prize includes a three-night stay at the Meritage Resort and Spa, chauffeured luxury sedan service and airfare.

The Yacht Hop of Hilton Head is Hospice Care of the Lowcountry's biggest fundraiser of the year.



The Hilton Head Island Boat Show at Windmill Harbour is Back

More than 70 boats from area boat dealers will be showcased in the scenic Windmill Harbour Marina, notably one of only three harbors on the East Coast with a lock system. Featured boats include MJM, Alerion, the Hinckley, Prestige, Back Cove, Sabre, Pursuit, Tiara, Chris-Craft and Vanquish. Enjoy entertainment, refreshments, food, marine-related vendors and a fashion show. A kids' zone with free crafts and demonstrations for the children included.



PERMISSION TO BOARD
See these vessels and many others.

HILTON HEAD ISLAND BOAT SHOW

When: 10 a.m. - 5 p.m. May 5,
10 a.m. - 4 p.m. May 6

Where: Windmill Harbour Marina

Details: www.windmillharbourboatshow.com
or 843-290-6424



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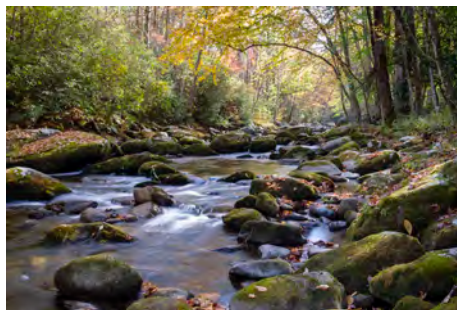
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ART SHOWINGS, PLAYS & PERFORMANCES



EVITA' COMES TO THE ARTS CENTER

With music by Andrew Lloyd Webber and lyrics by Tim Rice, the award-winning "Evita" focuses on the life of Argentine political leader Eva Peron, the ruthlessly ambitious second wife of Argentine president Juan Peron. The musical follows her early life, rise to power, charity work and eventual death. Show-stopping numbers including "Don't Cry for Me, Argentina," "And the Money Kept Rolling In (and Out)," "The Rainbow Tour," and "High-flying, Adored." The Sunday Times described Lloyd Webber's score as "an unparalleled fusion of 20th century musical experience."

"EVITA"

When: May 2-27

Where: Arts Center of Coastal Carolina

Cost: Full-priced tickets May 4-27 are \$58 for adults and \$45 for children (save \$10 May 2-3)

Details: Purchase tickets at the box office, www.artshhi.com or 843-842-ARTS

Nature's Elegance: "National Parks & Beyond" Photography Exhibit

Local Landscape photographer **Bill Bogle Jr.** has a passion for capturing the beauty of nature through the lens of his camera. His landscape photography will be on display at an exhibit called "Nature's Elegance: National Parks and Beyond" from May 7 to June 3 at The Society of Bluffton Artists (SoBA) gallery in Old Town Bluffton. The public is invited to an opening reception from 3 to 5 p.m. on May 13 at the gallery.

"NATURE'S ELEGANCE: NATIONAL PARKS AND BEYOND" PHOTOGRAPHY EXHIBIT

When: Opening reception 3 - 5 p.m. May 13.

Exhibit runs May 7 - June 3

Where: SoBA gallery in Old Town Bluffton

Details: www.sobagallery.com or 843-757-6586



FINAL CONCERT OF THE HHSO SEASON

The Hilton Head Symphony Orchestra will celebrate this season's theme: American Mosaic, with a season finale titled "American Icons: **Aaron Copland** and **Leonard Bernstein**." Copland is celebrated as one of the most respected American composers of the 20th century; Composer and conductor Bernstein has received worldwide fame. The performances will be at First Presbyterian Church and Conductor John Morris Russell will give his pre-concert talk an hour before each concert. A reception will follow Monday's concert.

"AMERICAN ICONS: AARON COPLAND AND LEONARD BERNSTEIN"

When: 5 p.m. May 13; 8 p.m. May 14

Where: First Presbyterian Church

Notes: \$30, \$45, and \$55. Reduced matinee prices are available for children with their accompanying parent

Details: hhsso.org or call 843-842-2055



FESTIVALS & FUN



Day to Celebrate Women event to support local charities

The **Village at Wexford** will hold its second annual Day to Celebrate Women, featuring a day filled with shopping, entertainment, fun and fundraising. The event will include special presentations and events for attendees - with the first 100 women arriving at the event receiving a special swag bag. The free event was created by 100+ Women Who Care on HHI.

DAY TO CELEBRATE WOMEN

When: 10 a.m. to 2 p.m. May 9

Where: The Village at Wexford

Details: www.facebook.com/villageatwexford

40th anniversary of Mayfest returns to Old Town

Here comes the 40th anniversary of Mayfest, coordinated by The Rotary Club of Bluffton. This year's event is expected to be the biggest ever and will feature more than 200 artists and food vendors. Also known as "the Bluffton Village Festival," the community celebration features local and regional arts and crafts, music and delectable local foods up and down the street. The popular Ugly Dog contest and the pie eating contest are back by popular demand. This also will be the second year of the donut-eating contest for kids 12 and under.

MAYFEST/BLUFFTON VILLAGE FESTIVAL

When: 10 a.m. - 5 p.m., May 12

Where: Calhoun Street, Old Town Bluffton

Details: blufftonmayfest.com or 843-815-2277

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NATURE'S ELEGANCE: National Parks and Beyond

Landscape Photography exhibition
featuring the work of Bill Bogle, Jr.



Exhibition:
May 7-June 3

Opening Reception:
3-5 p.m. Sunday, May 13

**SoBA offers classes and workshops, too!
Visit the website for more information.**

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Society of Bluffton Artists

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FESTIVALS & FUN



Rib Burnoff and Barbecue Fest returns to Shelter Cove

The 21st annual Rib Burnoff and Barbecue Fest is adding a new feature this year in the way of an optional area-wide barbecue competition sanctioned by the South Carolina Barbecue Association. The competition will feature \$4,500 in cash prizes and awards. Both local and state barbecue teams are scheduled to compete for the coveted titles. The B-Town Playaz will perform. Event proceeds will benefit local charities.

21ST ANNUAL RIB BURNOFF AND BARBECUE FEST

When: 11:30 a.m.-3:30 p.m., Saturday, May 12
Where: Shelter Cove Community Park



COMMUNITY BEACH BIKE RIDE PLANNED

COMMUNITY BEACH BIKE RIDE

When: 10 a.m., Saturday, May 19
Where: Coligny Beach Park
Details: Bring helmets. Sponsored by Coligny Plaza and the Town of Hilton Head Island.

Art Festival at Shelter Cove

Shelter Cove Harbour & Marina will be the site of an outdoor Art Festival on Memorial Day weekend, presented by Nash Gallery. Browse a wide selection of work in pottery, glass, wood, jewelry, etc., all made in the U.S. Experience a weekend of fine art, food, music and shopping within beautiful Shelter Cove Harbour & Marina. Artists interested in having their work displayed can pick up applications at Nash Gallery or go to www.nashgallery.com

SHELTER COVE HARBOUR & MARINA ART FESTIVAL

When: 10 a.m.-5 p.m. May 26-27
Where: Shelter Cove Harbour & Marina
Notes: Admission is free.
Details: 843-785-6424



FIESTA DE MAYO FESTIVAL PLANNED

The Fiesta de Mayo festival is a combination of music, food, culture and more. The Taco Libre best-taco competition is among the feature events at the annual festival.

THE 5TH FIESTA DE MAYO FESTIVAL

When: Noon to 9 p.m. May 20
Where: Shelter Cove Community Park
Details: Call 843-681-2393 or email info@laislamagazine.com

FESTIVALS & FUN

Pockets Full of Sunshine to host "Fun in the Sun for EVERYONE"

The annual Fun in the Sun for Everyone day gives special-needs children, adults and their families the opportunity to enjoy the beach in a safe and inclusive setting. Paddle boarding, boogie boarding, surfing and beach games will be among the activities. Lifeguards and volunteers will be on hand and adult/caregiver supervision is required for all attendees. Shuttles from the parking lot to beach will be provided. The beach is wheelchair accessible.

"FUN IN THE SUN FOR EVERYONE"

When: 1 p.m. to 3 p.m. June 7

Where: Marriott's Surf Watch

Notes: For information, sponsorship opportunities and registration instructions, go to www.pockets-fullofsun.org. Registration is requested by May 26, but can be taken until the day of the event.



MUSIC & TASTE ON THE HARBOUR SET FOR THURSDAYS

Shelter Cove Harbour & Marina continues to be the place to be on Thursday nights for live music and a taste of the restaurants' specially priced light appetizers, wine, beer and cocktails. Seating is limited, so it's best to bring your own chairs for the performances by Deas Guyz (May 3 and May 17) and The Headliners (May 10).

MUSIC & TASTE ON THE HARBOUR

When: 6- 9 p.m. May 3, 10, 17

Where: Shelter Cove Marina

Notes: Weather Permitting

Details: www.palmettodunes.com




2018 14th ANNUAL

Yacht Hop

of Hilton Head Island

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FUNDRAISING EVENTS

Firefighters Association hosting Spring Swing for Charity golf event

The Hilton Head Firefighters Association (HHFA) Spring Swing for Charity golf outing will be at Arthur Hills Golf Course. A tradition since 2001, the firefighters have been raising and donating funds and services to local charities as a way to help the community. Over the years, HHFA has generated more than \$400,000 to local charities.

"SPRING SWING FOR CHARITY" GOLF EVENT

When: May 12

Where: Arthur Hills Golf Course in Palmetto Dunes

Details: www.hhfirefighters.org or 513-659-3957



WALK, RUN, SPIN THE BEACH SET

The Walk-Run-Spin the Beach event will benefit the Boys & Girls Club of Hilton Head Island. The walk and runs will be on the beach (naturally) while instructors will lead the spin activity at the Tiki Hut. Every dollar raised will help fund programs benefiting our Island's youth - especially those who need the B&G Club the most.

WALK, RUN, SPIN THE BEACH

When: May 12

Where: Coligny Beach and the Tiki Hut

Details: Walk, Run, Spin the Beach/Facebook

RELAY FOR LIFE

The public is invited to Hilton Head Island's Relay for Life, benefiting the American Cancer Society. The free event will include a luncheon, entertainment by Target The Band, a silent auction, food vendors and kids' activities. The celebration honors survivors, those battling cancer and those who lost their fight against cancer.

RELAY FOR LIFE

When: 11 a.m. to 5 p.m. June 2

Where: Shelter Cove Community Park

Notes: Those interested in being a donor or sponsor, contact Wendy Pollitzer at 843-263-3216 or wendy.pollitzer@cancer.org at the American Cancer Society.

Details: acsevents.org or 843-263-3216

Hilton Head Island's annual Ride of Silence

Hilton Head Island's annual Ride of Silence (ROS), honoring those who have been injured or killed while cycling on public roadways. In commemoration of May's National Bike Month, Hilton Head will hold a Ride of Silence (ROS) event to raise cycling awareness for motorists, the public, police, traffic engineers, insurance companies and city officials. The share-the-road message aims to educate the public on the rights of both cyclists and motorists to use cooperatively the roadways in a safe manner. The 9-mile, police-escorted ride rolls out from Port Royal Plaza as a member of the Savannah Pipes and Drums is scheduled to perform a bagpipes rendition of "Amazing Grace." The event is sponsored by Kickin' Asphalt Bicycle Club of Hilton Head and part of an international observance.

RIDE OF SILENCE

When: May 16, 6:30 p.m. (sign-in), 7 p.m. (event)

Where: Street Meet parking lot in Port Royal Plaza

Notes: Bring your own bicycle, helmet (mandatory), lights (recommended) and black arm band.

Details: www.kickinasphalt.info/calendar

INFORMATIVE AND ENTERTAINING

31ST ANNUAL ALL SAINTS GARDEN TOUR RETURNS

This year's All Saints Episcopal Church spring garden tour will feature six gardens in River Bend, Berkeley Hall Plantation, Belfair Plantation, Spanish Wells, Hilton Head Plantation and Sea Pines Plantation. The event is in its 31st year and benefits local charities.

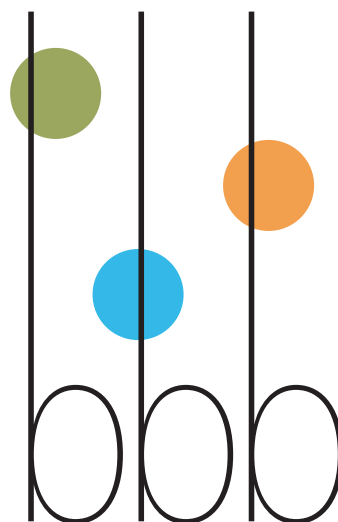
ALL SAINTS GARDEN TOUR

When: 10 a.m. to 4 p.m. May 19

Where: All Saints Episcopal Church and selected gardens

Notes: Ticket outlets listed on allsaints-gardentour.wordpress.com

Details: 843-689-9495



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& BLUES

A LOCAL LIFE EXPERIENCE

LOCAL Life subscribers only: Enjoy an exclusive evening of tastings from Rollers Spirits Wine & Cheese, appetizers from Michael Anthony's Cucina Italiana and live music from The Jazz Corner Ensemble. There are just 75 tickets available for this LOCAL Life premiere experience. Live, eat and drink like a local!

BUBBLES BREWS & BLUES

When: 7 p.m. to 9 p.m. May 24

Where: Rollers Spirits Wine & Cheese

Notes: Only 75 tickets available at \$75 each!

Details: LocallifeSC.com

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INFORMATIVE AND ENTERTAINING



Learn To fish & crab with Mt. Calvary Missionary Baptist Church

Ben Green teaches fishing and crabbing skills to budding anglers on Saturdays at the Rowing and Sailing Center off Squire Pope Road.

FISHING AND CRABBING LESSONS

When: Saturdays

Where: Rowing and Sailing Center, 137 Squire Pope Rd.

Details: Ben Green at 843-816-0172



PROGRAM LOOKS AT HUMAN IMPACT ON OYSTER REEFS

Nancy Hadley will host a program on oyster reefs at the Coastal Discovery Museum. As the shellfish program manager for the South Carolina Department of Natural Resources, Hadley has first-hand knowledge of how human activities are affecting oyster reefs in our state.

In addition to calling out negative impacts, Hadley will suggest behavior modifications that coastal residents can adopt to lessen their personal impact on this critical resource.

HUMAN IMPACT ON OYSTER REEFS

When: 3 p.m. May 9

Where: The Coastal Discovery Museum

Notes: Cost is \$7 per person. Reservations are required.

Details: www.coastaldiscovery.org or 843-689-6767 (ext. 223)



LOWCOUNTRY DRAGONFLIES AT THE DISCOVERY MUSEUM

Learn all about the dragonflies inhabiting the lagoons of Hilton Head Island. Biologist Vicky McMillan will present a session at the Coastal Discovery Museum on how dragonflies are inhabiting our lagoons. McMillan has been a faculty member at Colgate University for 30 years. If possible, live dragonfly larvae will be shown and a handout will be given to those attending regarding the most common Hilton Head Island species. After the program, participants are invited to join an exploration of the dragonfly pond on the museum's grounds.

LOWCOUNTRY DRAGONFLY PRESENTATION

When: 3 p.m. May 30

Where: Coastal Discovery Museum

Notes: Cost is \$7 per person. Reservations are required

Beekeeper hosts biology and history program

Local beekeeper **David Arnal** will present a session at the Coastal Discovery Museum that will focus on the two most commonly asked questions by non-beekeepers. (What is happening to the bees? What can I do to help the bees?) Arnal will discuss the answers with a particular focus on bee biology and the natural history of the honey bee, including its introduction into North America in 1564 in Beaufort County at the Spanish settlement of Santa Elena.

"BEE BIOLOGY AND NATURAL HISTORY"

When: 3 p.m. May 16

Where: Coastal Discovery Museum

Notes: \$7 per person. Reservations are required

Details: www.coastaldiscovery.org or 843-689-6767 (ext. 223)





Family Fun Workshop: Intro to 3-D Printing

A two-hour exploration of 3D printing will give attendees a perspective on how to make anything one can imagine. Attendees will learn all about 3D printing technology including software, hardware and design then create a 3D printed island keepsake.

INTRO TO 3D PRINTING

When: June 20 or June 21

Where: Arts Center of Coastal Carolina

Notes: Tuition \$25, ages 7-adult (students under 10 must be accompanied by an adult)

Details: Contact Alana Adams at aadams@artshhi.com or www.artshhi.com/workshops



Tom Peeples Discovery Lab

Get a closer look at live Lowcountry animals such as fish, horseshoe crabs, hermit crabs, frogs, lizards, snakes and a friendly alligator at the Tom Peeples Discovery Lab at the Coastal Discovery Museum. Discover unique and fascinating stories about the Lowcountry's history and environment through hands-on, interactive displays and games.

TOM PEEPLES DISCOVERY LAB

When: 2 to 4 p.m. Monday and Wednesday through May 30

Where: Coastal Discovery Museum

Notes: Suggested \$2 per person donation to visit the lab.

Details: www.coastaldiscovery.org

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SUMMER CAMPS

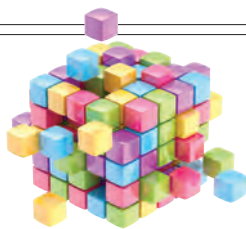


TAKE THE STAGE AT PERFORMING ARTS CAMP

Join the Arts Center of Coastal Carolina as it explores music, dance and drama in a one-week camp. Students will work with professional artists who will introduce a variety of performing art forms in the black box theater. They will present a mini-showcase performance on Friday.

PERFORMING ARTS CAMP

When: Session 1: Monday-Friday, June 11-15,
Session 2: Monday-Friday, July 9-13
Where: Arts Center of Coastal Carolina
Notes: Tuition \$110, ages 6-13
Details: Contact Alana Adams at aadams@artshhi.com or www.artshhi.com/workshops



MIXED-UP MASTERPIECES VISUAL ARTS CAMP AT THE ARTS CENTER OF COASTAL CAROLINA

Students will study folk and fine art from all around the world that will inspire both traditional and unusual 2D and 3D masterpieces. A mini-showcase exhibit/reception will be held on Friday.

MIXED-UP MASTERPIECES VISUAL ARTS CAMP AT THE ARTS CENTER OF COASTAL CAROLINA

When: Session 1: June 11-15, Session 2: July 9-13
Where: Arts Center of Coastal Carolina
Notes: Tuition \$110, ages 6-13
Details: Contact Alana Adams, aadams@artshhi.com or www.artshhi.com/workshops

KIDS N' CLAY CAMP

The Arts Center of Coastal Carolina offers this camp where students will learn a variety of ceramic and hand-building techniques, including pinch, slab, coil, surface decoration, glazing and more.

KIDS N' CLAY CAMP

When: 10 a.m. - 12:15 p.m. June 18-21 and 29
Where: Arts Center of Coastal Carolina
Notes: Tuition \$115, ages 7-12
Details: Contact Alana Adams at aadams@artshhi.com or www.artshhi.com/workshops

STEAM CAMP SESSION 1: 3-D PRINTING

A week-long STEAM camp will take participants on a hands-on journey into the exciting technology of 3D printing, scanning, modeling and preparing files. Students will be presented a mixed media design challenge that will result in a final project featuring this innovative technology. (Bring a laptop.)

STEAM CAMP SESSION 1: 3-D PRINTING

When: June 25-29
Where: Arts Center of Coastal Carolina
Notes: Tuition \$130, ages 11-16
Details: Contact Alana Adams at aadams@artshhi.com or www.artshhi.com/workshops

STEAM CAMP SESSION 2: DA VINCI LAB FOR CREATIVE ARTS AND SCIENCES

Are you interested in inventing, painting, sculpting, engineering, and designing? Welcome to Da Vinci's Lab for Creative Arts and Sciences. For one week you will have the opportunity to GET CREATIVE! Explore how to use a variety of materials including 3-D printing to make 2D and 3D masterpieces and learn about the art and life of Leonardo DaVinci. But here's the catch...you are a young artist with very few resources so you'll have to think outside the box to make your creations. Students will be challenged to solve problems in non-traditional ways to test their skills as only a modern day Da Vinci can.

STEAM CAMP SESSION 2: DA VINCI LAB FOR CREATIVE ARTS AND SCIENCES

When: June 25-29
Where: Arts Center of Coastal Carolina
Notes: Tuition: \$130, ages 7-12
Details: Contact Alana Adams at aadams@artshhi.com or www.artshhi.com/workshops

1 DAY 3-D PRINTING CAMP AT THE ARTS CENTER OF COASTAL CAROLINA

Bring a laptop to learn basic CAD modeling and learn about all the latest advancements in 3D design and printing. 3D scanning will be covered to create your own 3D selfie.

1 DAY 3-D PRINTING CAMP

When: June 22
Where: Arts Center of Coastal Carolina
Notes: Tuition: \$65, ages 10-16
Details: Contact Alana Adams at aadams@artshhi.com or www.artshhi.com/workshops



THEATRE CAMP L – PLAYS & PLAYERS

Make a cast of new friends during this fun-filled week! Campers will experience a mini-production and will not only be the cast, but will also be the production crew. Campers will learn how to write scripts, understand and develop characters, create sets, props, and design costumes.

THEATRE CAMP L – PLAYS & PLAYERS

When: Session 1: June 25-29,
Where: Arts Center of Coastal Carolina
Notes: ages 9-14
Details: Contact Alana Adams at aadams@artshhi.com or www.artshhi.com/workshops



THEATRE CAMP LL – SUMMER SHAKESPEARE

Summer Shakespeare: Make a cast of new friends during this fun-filled week where we will dive into the world of the greatest playwright in history: William Shakespeare. Students will develop fundamental acting skills as they transform into Shakespeare's characters through voice and movement work. On Friday we will perform for friends and family.

THEATRE CAMP LL – SUMMER SHAKESPEARE

When: Session 2: July 23-27

Where: Arts Center of Coastal Carolina

Tuition: \$210, ages 9-14

Details: Contact Alana Adams at aadams@artshhi.com or www.artshhi.com/workshops

STEAM CAMP SESSION 3: TINKER CAMP

Tinker Camp is an exciting and hands-on learning opportunity for youth, with a special emphasis on the STEAM curriculum areas (Science, Technology, Engineering, Art, and Mathematics). During this fun-filled week, campers will learn about concepts such as geometry, engineering, circuits, forces of motion, and simple machines, while creating projects that will have them eager to learn more.

STEAM CAMP SESSION 3: TINKER CAMP

When: July 30- Aug 3

Where: Arts Center of Coastal Carolina

Notes: Tuition \$130, ages 7-12

Details: Contact Alana Adams at aadams@artshhi.com or www.artshhi.com/workshops

STEAM CAMP SESSION 4: STAR WARS TRANSFORMERS: CARDBOARD CHARACTER CREATION

During this camp student will learn to manipulate and engineer cardboard to build a static Transformers/Star Wars style model. Students will be challenged to incorporate multi-functional design elements into their sculptures that would represent both the vehicle mode and the robot mode in their prototype. Once they learn the physics of how materials can become stronger when they are bent, folded, laminated, etc. these sculptural techniques can apply to endless other projects

STEAM CAMP SESSION 4:

STAR WARS TRANSFORMERS:

CARDBOARD CHARACTER CREATION

Where: Arts Center of Coastal Carolina

When: July 30- Aug 3

Notes: Tuition: \$130, ages 10-16

Details: Contact Alana Adams at aadams@artshhi.com or www.artshhi.com/workshops

2018

HILTON HEAD ISLAND BOAT SHOW

Windmill  Harbour



SATURDAY, MAY 5 › 10-5
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Nautical Lifestyle, Decor & Gear Vendors

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TICKETS \$16

STUDENTS \$10 › UNDER 12 FREE

REAL ESTATE marketplace

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

We feel these luxury properties — located in Hilton Head Plantation, Sea Pines Plantation, Palmetto Dunes and Windmill Harbour — are the epitome of opulence. We're calling this section the Real Estate Marketplace.

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

Million dollar
dream homes



24 Surf Scoter
Sea Pines

Offered by
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Real Estate Marketplace



43 South Beach Lagoon Drive, Sea Pines

Oceanfront estate on the most exclusive street in Hilton Head, South Beach Lagoon! Distinguished, private and set apart, this is (by far) the best of the best on the Gold Coast. Stunning, elegant, sophisticated and over 7,000SF of splendid grandeur. Offering a lifestyle of immediate comfort & luxury. Indoor & outdoor swimming pools, spacious living spaces, intimate bedroom suites, high-quality, exceptional craftsmanship, 3 fireplaces, 4-bay garage and elevator! \$8,900,000

Collins Group Realty 843.341.6300
www.CollinsGroupRealty.com



8 Night Harbour, Palmetto Dunes

The ocean commands your attention the moment you step inside this beautiful coastal home. This fully furnished beachfront home captures the essence of coastal living! The spacious interior opens to an inviting rear veranda, and the elevated spa overflows into the heated pool below. The updated kitchen features quality appliances. First floor owner's suite, en-suite guest rooms, formal dining, and a 2nd floor observation porch. \$3,390,000

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8 West Beach Lagoon Road, Sea Pines

Meticulously maintained with over 6200 sf of living space this home has an open floor plan, light-filled rooms, surround sound, pool, lagoon and golf course views. A chef's kitchen, adjacent dining room open to expansive living areas. 5 bdrms w/ 5 full baths. Master suites on 1st and 2nd floor. Highest quality custom home construction, built-ins, abundant storage-gorgeous hard wood floors throughout. Special features include paneled elevator, built-in safe, an additional 2nd floor washer/dryer. \$2,349,000

Joan E. Diamond 843.295.0131
www.JoaneDiamond.com

CENTURY 21
Diamond Realty



102 Crosstree Drive, Windmill Harbour

Immaculate five bedroom, four and a half bathroom home in the heart of Windmill Harbour, approximately 6,000 sq ft. Beautiful views of the Calibogue Sound along the Intracoastal Waterway. This "green" home features a Geo-Thermal HVAC system, plus hurricane film on doors and windows. Master suite includes fireplace and fitness room. Enjoy the sunset from the rooftop deck! \$1,595,000

Muffy Schulze 843.290.6424
www.richardsongrp.com/team/muffy-schulze



Real Estate Marketplace



3 Old Fort Lane, Hilton Head Plantation

Best sunset views on the Island from this custom built home. Main floor features grand entry with open views across the zero edge pool and Skull Creek! Formal living and dining rooms, plus open concept kitchen/family room combination, luxurious master suite with waterfront views, first floor office has fireplace and wet bar. Upstairs features sitting room/loft area as well as 2 bedrooms, 2 baths and a second living room/flex space with balcony deck overlooking deep water. \$1,258,888

Mark Mayer 843.816.0693
www.MarkMayer.evusa.com

ENGEL & VÖLKERS
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79 Plantation Drive, Sea Pines Plantation

6 bedroom, 5 bath Harbour Town home! 2-story ceilings in the foyer and the living room with gas fireplace and built-in bar. Carolina room and Separate formal dining room. 1st floor master suite has 2 cedar walk-in closets. Ability to finish additional 2nd floor storage space into a bonus room. Large deck, pool and spa all on a great lot! The front porch has views of historic Baynard Ruins while the back of home has panoramic views over 15th green and fairway of Harbour Town Golf Links. OSCREA. \$1,495,000

Karen Ryan 843.422.1101
www.WeichertCP.com

Weichert Coastal Properties
REALTORS



6 Gull Point Road, Sea Pines

Gorgeous modern home, knock-out view of the salt water tidal marsh and creek to Calibogue Sound. Walk to the sandy beach on the Atlantic Ocean. Fantastic outdoor space starts with southern style front porch, gets better with new screened-in porch and fireplace in the back overlooking new pool and spa. Perfect entertaining kitchen, eat in area and great room, great bedroom separation upstairs and down. \$2,395,000

Eric & Hillary Dollenberg 843.816.6489
www.EricDollenberg.com

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6108 Hampton Place, Hilton Head Island

This beautiful 3 BED/3 BA Hampton Place condominium in Learnington offers two balconies overlooking the beautiful views of the one of the most spectacular beaches on Hilton Head Island and the incredible pool complex. Conveniently located on the 1st floor and one of the closest to the ocean. Just minutes to the resort amenities. Private gated community with 24 hour security. Seasonal transportation available throughout Palmetto Dunes and the Shelter Cove Area. \$1,295,000 furnished

Philip A. Schembra 843.785.2452
www.SchembraRealEstate.com

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©PHOTO BY LISA STAFF

LAKE PARTY Pictured from left: Hampton Lake residents Elsie Calvert, Mike Calvert, Mike Beckwith, Ed Lumadue and Gary Shepherd relax behind the Calverts' lakefront home. Beckwith is the chairperson of the Tiger Bass Race Committee. The 2018 event is set for Oct. 29 at Hampton Lake. Find more details online at LocalLifeSC.com.

SOUTHERN MINT JULEP

INGREDIENTS

1/4 ounce Raw Sugar Simple Syrup
8 mint leaves
2 ounces Maker's Mark bourbon
A few drops of bitters
1 mint sprig
Crushed ice



DIRECTIONS In a julep cup or rocks glass, lightly muddle the mint and syrup. Add the bourbon and pack tightly with crushed ice. Stir until the cup is frosted on the outside. Top with more crushed ice to form an ice dome and garnish with a few drops of bitters and a mint sprig.



MORE ONLINE

Gary Shepherd writes about kayak fishing while Ed Lumadue discusses the popular Hampton Lake Wine Club online at LocalLifeSC.com. You can also find Geist Ussey's incredible recipe for **pickled shrimp**.

The Boat Life

Living on or near the water has more benefits than its inherent beauty. It can provide health benefits that soothe the soul and offer peace not found anywhere else. We are blessed with many lakeside, riverside, marshside and ocean-front communities across the Lowcountry.

Elsie and Mike Calvert retired from their jobs and left their West Chester, Ohio, home nine years ago in search of a milder climate and somewhere they could enjoy outdoor activities year-round. After exploring many other parts of the country, they discovered Hampton Lake where they purchased a lakefront lot and built a custom home in 2012 through H2 Builders.

"The appeal was immediate," Mike said. "We had lived on a small lake in West Chester for 23 years. We are extremely happy with our decision."

The Hampton Lake setting has appealed to many others as well. There are more than 700 homes with more than 120 powered watercraft and many other boats floating around Hampton Lake's 200 acres of water.

On a nice day, one can see pontoon boats plying the waters. Some are sightseeing; some enjoying a pretty sunset and others set up to fish. You will also notice kayakers with fishing rods paddling along the shoreline. One of them belongs to Gary Shepherd, a friend and neighbor of the Calverts.

"Fishing from a kayak is a different experience," Shepherd said. "It is a silent activity and requires focusing on a particular area of the lake, since long distance travel takes time. But the catch rates are high, and the sensation of being dragged in circles by a lunker is highly satisfying. And during those quiet times when the bite is off, there are always interesting sights such as wading birds, gators, deer and turkey."

We close this boating issue with another familiar sight at Hampton Lake — good friends enjoying each others' company. Bluffton chef and caterer Geist Ussey provided a drink recipe perfect for such a relaxing setting. *LL*



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