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June 2018

local life



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the team

WHAT IS YOUR FAVORITE TV SHOW HOUSE?

*"All in the Family because much like
the song 'those were the days!'"*

- LORI



PUBLISHER

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*"Jerry Seinfeld's apartment. It has a bike
hanging on the wall ... yada yada yada."*

- LANCE



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*"Silver Spoons. Every child deserves a
locomotive that runs through the house."*

- JEREMY



ART DIRECTOR

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*"Pee Wee's playhouse. Even the
floor has an opinion."*

- CHARLES



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*"Mary Tyler Moore's because I love
that sunken living room."*

- LAURIE



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*"Monica and Rachel's apartment on Friends.
I love that it represents a group of best friends
who are there for each other no matter what."*

- ALLISON



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*"Batman, so I can live in Wayne Manor
and have access to the Batcave and all of
the cool gadgets ... and Alfred, of course!"*

- LISA



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June features



90 The lowdown on local home style

What is it about the homes here in the Lowcountry? Why are they so different from those in Ohio, New York or Florida? There are good reasons and some interesting stories that surround our local architecture.

LOOK OF THE LOWCOUNTRY The team at Kelly Caron Designs gave this Colleton River Plantation kitchen a cool and contemporary feel. The space features quartzite, polished nickel plumbing fixtures, a mosaic backsplash, a raised island and an oversized end-grained butcher cutting block. White colors and shades give the kitchen a refined and finished look.

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Get out

5 ways to upgrade your outdoor living space

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There is nothing better than a juicy ripe tomato freshly picked off the vine or a bright yellow lemon right off the tree. We often forget how delicious these simple treasures are.

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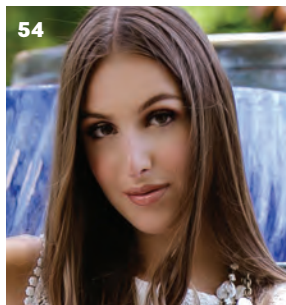
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Farm fresh

Sisters Mary Connor, Priscilla Coleman and Beth Lee have only been farming commercially for a decade, but their organic Three Sisters Farm in Pinckney Colony is an endeavor that's 170 years and five generations in the making.



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Where every visit inspires *celebration*

June 5

Summer Concert Series

June 18-23

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July 10

Summer Concert Series

July 23-28

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PALMETTO BLUFF

It's good to be home

Home is truly where the heart is.



©PHOTO BY LISA STAFF

"A house is made of walls and beams; a home is built with love and dreams."

- UNKNOWN

My home is my castle. I have always been a homebody, and am fortunate enough to have a modest south end home with a water view.

It is a blessing to wake up each morning and come home each night grateful for a home that we have poured a lot of love into. From the furnishings to each decoration, our end goal was always to have a home where people feel welcome and comfortable.

As a former plant lady, I especially love having live plants in our home. They are not only a gorgeous addition, but they also offer health benefits. If you are asking yourself if I polish my plants, the answer is yes.

My husband, David, and I both love to garden. When we first met, I called him Mr. Green Jeans (the perfect match for the Plant Lady). Together we love working in the yard, cutting the grass and tending to our many blooming flowers. We also love growing vegetables and herbs and are particularly proud of our fruit trees. To me, there is nothing better than a juicy ripe tomato

freshly picked off the vine or a bright yellow lemon right off the tree. We often forget how delicious these simple treasures are after eating produce we purchase at the grocery store.

We touch on a bit of everything home and garden related in this special issue, from the hottest home technology to what makes Lowcountry architecture unique. We feature elegant furniture, must-have home appliances and chic accessories available at local shops and businesses.

We also introduce the LOCAL Life Idea House. Inside you will find the first installment of an ongoing series that will document each step of the complicated local build process. As you can imagine, there are many factors to consider and steps to take when building your dream home.

In addition to all the home related content, we also take the party outside with several garden-related stories. We talk with master gardeners and planners, share amazing fruit and vegetable recipes and honor our beautiful outdoors with a bright and colorful fashion shoot at The Greenery.

We feel we've captured the beauty of June — one of the best months to be in the Lowcountry. No matter where you go, there are stunning plants, flowers and animals all around. I hope you find time to experience the wonderful flora and fauna!

Lori

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



Advice from the former Plant Lady

TIP #1 Over watering is the No. 1 killer of indoor plants.

TIP #2 The best tool to test if your plant is too wet or needs watering? Your finger!

TIP #3 Check for pests all the time. Put on your glasses and look at leaves. Mix a weak solution of alcohol and water and spray for pests.

TIP #4 Trim brown leaves off your plant each week.

TIP #5 Don't beat yourself up if your plant dies. Sometimes they have to be replaced. Life goes on.



BEEP! BEEP! 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 **Rick Cullen**, marketing director for Group 3 and Pyramids. Be sure to follow @LocalLifeSC on Instagram to see all of the #LocalswithaJeep photos.

Don't forget...

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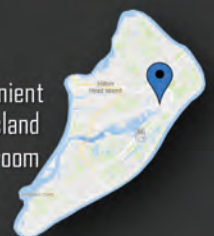
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contributors

MEET OUR WRITERS + PHOTOGRAPHERS + PEOPLE BEHIND THE SCENES



Kathryn Garcia Drury
Writer

FOR THIS ISSUE:

Shared five ways to upgrade your outdoor living space and wrote this month's installment of the LOCAL Life Idea House

OTHER CREDITS:

President of Drury & Associates LLC, construction specialist and licensed broker
NICIDQ certified, Licensed SC real estate broker

HOMETOWN:

Miami, Florida

CURRENT HOME:

Hampton Hall, Bluffton

FAVORITE ROOM:

Open plan family room, kitchen, dining room and rear porch. It's where our family spends most of its time. It is the hub of afternoon homework, family dinners and entertaining. A four panel sliding glass door opens the family room to a covered porch which brings the outdoors inside.

NEXT HOME PROJECT:

We've made a concentrated effort in this home to have meaningful artwork. Every piece shares our "story." I hope to contract a custom piece by Upstate Heritage Quilt Trail for our covered porch this summer.



Eddy Hoyle
Writer

OTHER CREDITS:

Lots of grants at Memory Matters! Studied journalism at Marquette University and worked for Essex County newspapers and Seacoast Scene Magazine. Freelance work for Blue Cross/Blue Shield, Providence Business Journal and anyone else who would hire me. I also have a blog: stuffeddylearned.com

HOMETOWN:

Pittsburgh

CURRENT HOME:

Eagle's Pointe, Bluffton

FAVORITE ROOM:

My Zen Den is where I write, meditate, practice Reiki, work and watch the birds on a feeder outside the window. It's all mine and I love its quiet energy.

LAST HOME PROJECT:

Digging out five overgrown Pampas grass, which entailed back-breaking work and an adrenaline-pumping encounter with a copperhead!

NEXT HOME PROJECT:

Painting and redecorating a sunroom, which means getting rid of a huge, ugly desk when my hubby's not around. He's grown attached to this behemoth for some ungodly reason ...if only he used it!



Arno Dimmling
Photographer

OTHER CREDITS:

Board president of Hospice Care of the Lowcountry, community non-profit contributor

HOMETOWN:

Bethpage, N.Y.

CURRENT HOME:

Hilton Head Island

FAVORITE ROOM:

Kitchen, because I enjoy cooking and really enjoy eating.

LAST HOME PROJECT:

Rebuilt the fireplace

NEXT HOME PROJECT:

I'll hire a contractor!



John Swartz
Magazine delivery and crisis management

OTHER CREDITS:

Father, grandfather with a driver's license, strong back and a big truck

HOMETOWN:

Bellevue, Ohio

CURRENT HOME:

Rose Hill, Bluffton

FAVORITE ROOM:

Garage, that's where the tools are.

LAST HOME PROJECT:

Insulated the garage attic

NEXT HOME PROJECT:

Hardwood floor in the den





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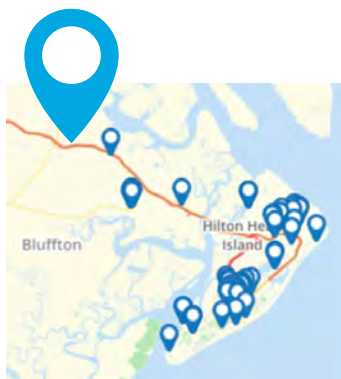
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Find LOCAL Life display stand locations

One of the most frequent questions we get is **"Where can I find a copy of LOCAL Life?"** 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 Camellia Art. 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.

Photos from around town

Check out photos from the XGlosive Tennis event at Wexford Plantation, the Barbers of the Lowcountry's 20th anniversary party, the American Heart Association's special delivery to Legacy Christian Academy and more online at LocalLifeSC.com.



Advice from a life coach

Life coach Susan Sewell suggests readers purge, donate and discard in the latest installment of her online "Rockstar" series. It is a cleansing of the soul to let go of unwanted, unneeded and unused items. Your psyche will rejoice and you will sleep better at night knowing less is more! Clutter affects you mentally as well as physically having to deal with it.



About the Cover

The cover features a cotton wreath by Nicholas Askew Design hanging on the door of a Palmetto Bluff home constructed by H2 Builders. The beautiful hydrangeas were provided by The Greenery. Photo by Lisa Staff. **Think the wreath would look great in your home?** Send a photo of where you would display it to lance.hanlin@wearelocallife.com.

The location we like the best wins the 23-inch wreath. Check out our story on Askew and his wreaths on page 114.



online video

LOCALLIFESC.COM



GARDEN GURUS

After you read the story on page 36, go online to watch video of our photo shoot with gifted gardeners Karen Geiger and Tim Drake.



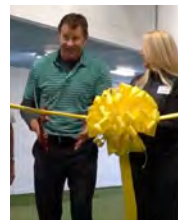
SUMMER STYLE

Watch behind-the-scenes video with model Emily Vaughan for our "Garden Party" fashion shoot at The Greenery. Check out the photos on page 54.



HOLY PANCAKES!

Tired of traditional pancakes? Liven up your breakfast with this video recipe for Holy Churro Pancakes from Holy Tequila!



GOOD DAY, SIR

Six-time major winner Nick Faldo presided over a ribbon-cutting ceremony for International Junior Golfer Academy's Performance Training Center.

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



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THE FRIPP HOUSE, 48 BRIDGE ST.

Another house to escape Yankee torches, the Fripp House was built sometime around 1830 by James L. Pope and came into the possession of the Fripp family in 1885. Set on eight-foot piers, its three stories loom tall over Bridge Street, a dizzying height for the generally low-lying homes of the age. Currently in the hands of private owners, it once served as a bed and breakfast.

Old Town's Historic Homes

BY BARRY KAUFMAN + PHOTOS BY MIKE RITTERBECK

EVERY HOUSE HAS A STORY:
TAKE A TOUR OF OLD TOWN
BLUFFTON'S BEAUTIFUL HISTORY

Over the past few centuries, Bluffton has been many things to many people. It's been a retreat for wealthy planters, coaxed from their lands to a summer getaway spent among the cooling breezes off the May River. It's been the epicenter of a political movement that would tear this country in two, as the "Bluffton Movement" eventually led to South Carolina's secession. It's been a near casualty of war, as the Union Army did its level best to burn it to the ground in 1863. And it's been a haven for artists, a bedroom community for Hilton Head Island, and a thriving small town quickly rising to national prominence.

Throughout its growth, there are a few picturesque homes that have stood silent during this march to progress. From their front porches, they've seen dirt tracks become paved roads and a sleepy Southern town awoken as one of the most beautiful places to call home. Come join us as we tour a handful of these historic homes, sharing the stories they would tell if walls could talk.



THE HEYWARD HOUSE, 70 BOUNDARY ST.

At turns known as the Cole House and the Cole-Heyward House, this Carolina farmhouse-style home has risen to prominence as a visual shorthand of Bluffton's historic charms. Originally built by John Cole, the Bluffton Historical Preservation Society now calls it home and has done a remarkable job restoring and maintaining the grounds. That includes restoration work on the two outbuildings around the back of the property, old slave quarters and a kitchen. When you visit, be sure to see the mirror in one room in which a Union soldier carved, "Flee, rebels. Hell is here," on the day Bluffton burned.

THE CARD HOUSE, 34 BRIDGE ST.

Some houses have stories. The Card House has legends. Unlike other homes in Bluffton named after their owners, the origin of the Card House's name depends on whom you ask. Some might point to the home's unique architecture, with pointed roofs sloping perpendicular to one another and note its similarity to a house of cards. Others will tell you the story of a high-stakes poker game in which William Eddings Baynard won the deed to Braddock's Point on Hilton Head Island. Local records may refute this story, but that doesn't make it any less interesting.



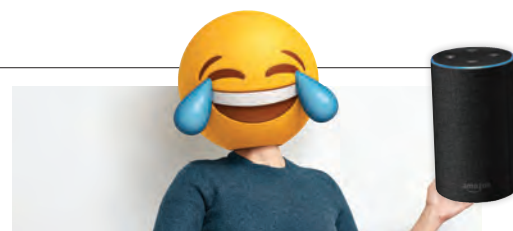
PRITCHARD HOUSE, 131 PRITCHARD ST.

Despite still standing today, the Pritchard House was one of the casualties of the Burning of Bluffton. The original was built by Dr. Paul Fitzsimmons Pritchard and put to the torch on June 4, 1863. The house you see today was built to replace it by his son, Charles Teft Pritchard, in 1890. Constructed in a similar Carolina Farmhouse style as the Heyward House, the Pritchard House has since undergone remarkable renovation work that saw two wings added to the house along with modern upgrades and amenities.



SEVEN OAKS, 82 CALHOUN ST.

Before the roads came to the Lowcountry, most goods were shipped by water, making the docks of Bluffton a commercial hub for the entire area. During the 1920s, business was booming and Seven Oaks served as a boarding house for merchants and tourists. Legend has it you can still see a blood stain in room 13 from an unfortunate tenant who wound up on the wrong end of a gun during a fight. Originally owned by a Col. Middleton Stuart before the Civil War, Seven Oaks is notable for having seen very few changes to its interior since.



FUNNY THINGS TO ASK ALEXA

As many virtual assistant owners know, Amazon's artificial intelligence has a humorous side. Here are a few funny things to ask your favorite smart speaker.

MOVIES

Alexa, party on, Wayne.

Alexa, show me the money!

Alexa, you talkin' to me?

Alexa, these aren't the droids you're looking for.

Alexa, are you Sky Net?

TV SHOWS

Alexa, beam me up.

Alexa, who loves orange soda?

Alexa, who shot Mr. Burns?

Alexa, who loves ya baby?

Alexa, who you gonna call?

MUSIC

Alexa, who let the dogs out?

Alexa, what does the fox say?

Alexa, have you ever seen the rain?

Alexa, how many roads must a man walk down?

Alexa, more cowbell.

CULTURAL REFERENCES

Alexa, where is Chuck Norris?

Alexa, what color is the dress?

Alexa, make me a sandwich.

Alexa, who's your daddy?

Alexa, where's Waldo?



"HOUSE" MUSIC

The music you listen to doesn't always have to be about love, heartbreak or burning desire. Some of the best tunes out there focus on the simple pleasures of home. So close your windows, put on your comfy sweatpants and rock out to this 12-song collection of "house" music. Find it and other LOCAL Life playlists by searching for [Spotify:user:locallifetunes](#) on Spotify. Compiled by local homeboy Lance Hanlin, who has only received one threatening letter from his POA.

"Home" - Phillip Phillips

"Take Me Home, Country Roads" - John Denver

"Mama, I'm Coming Home" - Ozzy Osbourne

"Our House" - Madness

"Pink Houses" - The Coug

"The House That Built Me" - Miranda Lambert

"Home with You" - Madison Beer

"Home Sweet Home" - Mötley Crüe

"Hold On, We're Going Home" - Drake

"Take Me Home Tonight" - Eddie Money

"House Of The Rising Sun" - The Animals

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Quack Shack: HEARTWOOD AQUA DUCK

Add a grand roost for **ducks** to your pond using this floating duck house. The hexagonal shape of the shelter has a spacious interior, perfect for a mother water fowl and her ducklings. The tall roof adds height to the item, helping regulate the interior temperature. bestnest.com. \$1,250



Hooter Hut: BIRDIWAMPUS

Enchant the visitors to your **bird** garden by adding this heartwood turquoise bird house. The offset body, extended roof and bright color of this home adds whimsy to your yard and is sure to capture the attention of any visitor. A vivid blue, cypress body offers birds a fantastic roosting spot. bestnest.com. \$148



Batty Bungalow:
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Invite **bats** to roost in your yard with this stained bat house. Meticulously designed to meet the needs of a colony, this four-celled home features everything to achieve a high occupancy rate. The interior surface and reinforced landing platform are crafted from deeply grooved wood, creating an excellent clinging surface for landing and roosting bats. bestnest.com. \$83



Kitty Condo: APEX CAT TOWER

With this wood tree tower your **cat** gets the opportunity to explore and exercise with the easy to navigate, multi-level carpeted cat steps. Each extra-wide platform was designed so your cat can lounge and play without the discomfort of being confined to narrow spaces. frontpet.com. \$275



Feather Fortress: HOTEL CALIFORNIA

This purple Martin **bird** house mimics the pavilion of the famous Del Coronado Hotel in San Diego, to truly live up to its name. The single-story body has 10 individual apartments. The offset design of the ledges diminishes territory disputes between males and helps increase occupancy. bestnest.com. \$279

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An app-controlled microhabitat that automatically regulates temperature light, humidity, ventilation and rainfall. \$499



[3] BLOSSOM

This device automates your sprinklers with real-time weather data, only supplying your yard with water when it's needed. It also lets you connect with your computer, tablet or smartphone. \$149

[5] KURI HOME ROBOT

This adorable voice-controlled robot with a cheerful personality is designed to do all sorts of things around the house. Unlike the Echo or Google Home, it's on wheels. \$800



[6] EDYN GARDEN SENSOR

The solar-powered sensor continuously monitors environmental conditions in your garden, sending valuable insights to your connected device. \$99



[7] SIMPLEHUMAN GARBAGE BIN

Opens automatically with just a wave of your hand. The motion sensor is smart enough to adapt to you and the surrounding environment - no false triggers, no unexpected lid closures. \$150



[9] WORX LANDROID

This unmanned mowing vehicle is programmed to cut grass without supervision. It can be set up to cut the lawn automatically on the days you choose, then returns itself to its charging base when not in use. \$917



[2] NEATO ROBOTICS D7 CONNECTED

This laser robot vacuum is Wi-Fi connected for ultimate control. It works with Alexa for voice control and you can use the developer's app to clean floors from wherever you are. It features laser mapping and navigation, where you can set virtual no-go lines around places you want your robot to avoid. \$799



[4] GREENIQ SMART GARDEN HUB

Is it raining outside and your sprinklers are on? Your garden lights are on, but the sun hasn't set yet? Is your old irrigation controller too difficult to program? The GreenIQ Smart Garden Hub is just what you need. \$250



[8] NETATMO WEATHER STATION

A complete solution to monitor ultra-local climate conditions. Its outdoor module gives you real-time weather information. The indoor module alerts you when you need to air out your home or bring down its pollution levels. \$79



[10] FLIR I7 THERMAL IMAGING CAMERA

This point-and-shoot infrared camera helps you catch problems immediately. Perform energy audits, find moisture damage, spot mechanical wear, check for electrical overloading, justify repairs and more. \$2,890

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Mary Whyte

Cloud Break

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5 Father's Day experiences to dazzle Dad

STORY BY SCOTT BLAKEY

Father's Day is June 17, and although it doesn't receive the same hype as Mother's Day, it's important and special to show your favorite father figure how much you care. The day serves as an easy reminder to spend extra time with your dad to show your love and appreciation.

Americans are expected to spend approximately \$15.5 billion this year for dads on Father's Day, according to the National Retail Federation. The lion's share of the spending will be earmarked for fun outings and experiences, and rightly so, as those kinds of gifts create lifetime memories. Here are five examples of memorable and enjoyable Father's Day experiences to share with Dad.



[1] A trip to the ballpark

Root, root, root for the home team with Dad while enjoying ballpark snacks. There are no professional teams in the Lowcountry but several options are just a short drive. Score tickets to a Braves game in Atlanta, a Bananas game in Savannah, a RiverDogs game in Charleston, or a Jumbo Shrimp game in Jacksonville. You'll love his enthusiasm generated by the crowd. Be sure to take some pictures to document the occasion.

[2] A little challenge on the links

Challenge Dad to a friendly game of golf, chip and putt, or miniature golf with the whole family. Create a tradition with all the men in the family or bring along everyone down to the youngest children or grandchildren for adorably memorable fun. If the old man has some game, consider one of the more difficult local courses such as the Robert Cup layout at Palmetto Hall or the George Fazio course at Palmetto Dunes. For family fun, Adventure Cove has two mini golf courses and a video arcade with air hockey.



[3] A day spent on the water fishing or crabbing

Few memories can beat those on the open water or at your family's favorite fishing spots. Try your luck at catching Big Charlie and bring along a picnic lunch to tide you over until your fresh seafood dinner. Many local charter captains will take you to the hottest local spots and even clean your catch for you at the end of the tour.



[4] Swing in the fences

If the thought of Dad swinging a baseball bat like a rabid banshee at speeding fastballs seems like a good time, consider a trip to Batters Box Hilton Head Island. It offers three tunnels with adjustable and programmable pitching machines for baseball and softball. Instructors also are on site for tips and advice.

[5] A scavenger hunt designed by his favorite little ones

Put together a memorable scavenger hunt for Dad with a few clues and a prize hidden at the end. Create a photo book or keepsake gifts, or simply hide sporting event or concert tickets for Dad to find. The whole family will be captivated with delight as Dad races to find his prize.



It's also worth noting that giving Dad a greeting card still top the charts, followed by a special outing (including brunch or dinner), clothes or a gift card. Books or CDs, electronics, personal care items, sporting goods, tools and automotive supplies round out the rest of the list. You can still wrap a little gift for Dad if you wish but give some serious thought to doing some of his favorite things together. Whatever experience you choose, you and your family will be sure to cherish the memories for many years to come. LL

Gifts for Dad

GREAT GIFT IDEAS THAT
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Rocky Patel Fifteenth Anniversary cigar.
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Available at Gifted. \$16.99



For the outdoorsman

Chris Williams "Capers" knife.
Available at Outside Hilton Head. \$550



For the explorer

MOVA 8.5" Globe.
Available at Pyramids. \$540

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— John Rush

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June is fresh fruit and vegetable month

With the summer growing season kicking into full swing, we can't think of a better time to focus on eating more fresh fruits and veggies.

HEALTHY HABIT

Honey Lemon Poppy Vinaigrette

INGREDIENTS

1/4 cup fresh lemon juice
1 cup extra virgin olive oil
1 tablespoon poppy seeds
2 tablespoons honey
Salt and pepper to taste

DIRECTIONS Combine lemon juice, poppy seed, honey, salt and pepper. Whisk together well until honey is dissolved. Slowly drizzle oil into lemon and honey mixture while whisking at a steady speed until vinaigrette is emulsified.

SUGGESTIONS Perfect over a summer panzanella salad (pictured), made with arugula, cantaloupe, raspberry and feta.



Find additional
recipes online at
LocalLifeSC.com



LOCAL LIFE TEST KITCHEN

Baked Kale Chips

INGREDIENTS

1 bunch kale
1 tablespoon olive oil
1 teaspoon seasoned salt

DIRECTIONS Preheat oven to 350 degrees. Line a cookie sheet with parchment paper. Remove the leaves from the thick stems and tear into bite-size pieces. Wash and thoroughly dry kale. Drizzle kale with olive oil and sprinkle with seasoning salt. Bake until the edges brown but are not burnt, 10 to 15 minutes.



LOCAL LIFE TEST KITCHEN

Parmesan Corn on the Cob

INGREDIENTS

8 ears corn, unhusked
8 tablespoons unsalted butter
2 cloves garlic, pressed
1/2 teaspoon dried thyme
2 tablespoons parsley leaves, chopped
1/2 cup Parmesan, grated
Salt and pepper, to taste

DIRECTIONS Preheat oven to 350 degrees. Place corn in its husks directly on the oven rack. Roast until tender and cooked through, about 40-45 minutes. In a small bowl, combine butter, garlic and thyme. Season with salt and pepper, to taste. Peel the husks and rub each ear with one tablespoon of the butter mixture. Top with Parmesan and parsley.



HEALTHY HABIT

Berrylicious Smoothie

INGREDIENTS

8 ounces fresh orange juice
1 cup mixed berries (blueberry, raspberry, blackberry, strawberry)
1 medium banana
1 cup ice cubes

DIRECTIONS Combine all ingredients in blender and blend. Enjoy!



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©PHOTO BY MIKE RITTERBECK

Adopt this Pet: Kazak

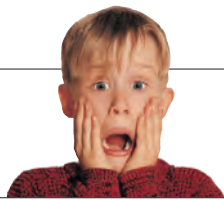


UPGRADE YOUR HOME WITH THIS HANDSOME FELLOW

Puppies need lots of love, attention and time. Mature pets can be a better choice for those with limited spare time or those with less energy. Kazak would be a turn-key addition to your home. He's 8 years young, boasts a wonderful personality and has plenty of gas left in the tank. He's past the notorious puppy stage and has aged like fine wine. As you can see, he's a handsome fellow who's friendly and is eager to please. Go pay him a visit at the Hilton Head Humane Association and fall in love. He looks even better in person.

MORE ABOUT KAZAK

Color: Tan and white
Age: 8 (about 51 in human years)
Likes: Long walks on the beach, frozen treats, tennis balls
Dislikes: People who leave the seat lid down, K-pop, Morton Downey Jr.
Adopt him: Hilton Head Humane Association, www.hhhumane.org, 843-681-8686



FIVE FUNNY THINGS PEOPLE DO WHEN THEY'RE HOME ALONE

[1] *Pants off:*

It doesn't matter how comfortable the pants you're wearing are. If they've got a zipper, they must immediately be taken off after you enter the front door so you can slip into those sweatpants you've owned since the Reagan administration.



[2] *Eat food straight out of the fridge:*

Why dirty a plate when you can just grab a fork, take a knee and eat that piece of cake right off the bottom shelf?

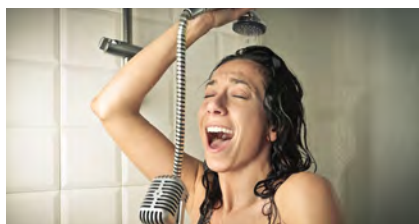


[3] *Watch pointless videos on the web:*

You will never be asked to perform a tonsillectomy. So why are you watching that step-by-step video on YouTube at 2 a.m.?

[4] *Talk to pets like they're people:*

Some folks even take it to an extra level of creepy by making up a voice for the pet and having full-on conversations.



[5] *Sing in the shower:*

Everybody is a rock star when only Alexa is listening. There is no other acceptable time to belt out "Total Eclipse of the Heart" at the top of your lungs.



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LOWCOUNTRY IN NATIONAL



Who's talking: SOUTHERN LIVING

Details: Readers voted Hilton Head Island "South's Best Beach" in the magazine's 2018 South's Best Awards.

Their words: "The beautiful beach of Hilton Head Island competed with shores all around the Southern U.S. before being named number one. The area, which is best known for its golf resorts, pristine beaches and waterways that are ideal for paddling, is the perfect spot for anyone to live or vacation. Southern Living readers describe the winner as an area that 'has been around for a while and has grown comfortable in its own skin.'"

Who's talking: GOLF DIGEST

Details: In its May issue, the magazine gave Sea Pines Resort its "Editor's Choice Award" for best travel in 2018.

Their words: "Spanning the southern third of Hilton Head Island, The Sea Pines Resort has been a quiet retreat for more than 50 years. The island paradise on the South Carolina coastline encourages exploration, as visitors refresh their spirit in a relaxed, luxury resort environment. Offering an array of outdoor activities for individuals, families and groups, the resort features five miles of sandy beach shoreline and a 15-mile network of manicured paths, horseback riding, water sports, and eco-adventures – as well as the 605-acre Sea Pines Forest Preserve rich in wildflowers, wetlands, and more than 130 species of birds."

Who's talking: ONLY IN YOUR STATE

Details: The online travel site highlighted The Sands in Port Royal as a "little known beach you'll want to visit again and again."

Their words: "South Carolina's coastline is chock-full of hidden little beaches only the locals know about. You can choose to spend your day in the hustle and bustle of those other, more crowded, beaches – or you can pick from among the many lesser known hideaways for a more secluded beach experience. One of those fantastically hidden beaches is located in the Town of Port Royal... Grab a bottle of water and make your way to the top of the observation tower. Then, take your time breathing in the salt air while enjoying the long range, 360-degree views of the beautiful surrounding area."

Who's talking: THE LOCAL PALATE

Details: Featured FARM on its April cover and wrote a 10-page spread on the Bluffton restaurant.

Their words: "When tourists get an itch to buy property in the area, Realtors send them to dine at FARM's chef's counter to experience Brandon Carter's extraordinary cuisine — his knack for taking the familiar and making it seem exotic, often through international inspirations and techniques."

NON-PROFIT SPOTLIGHT



100+ Women Who Care



MISSION

To use the power of collective giving to support local non-profit organizations serving Hilton Head Island.

HISTORY 100+ Women Who Care was started by Karen Dunigan of Jackson, Mich., in November 2006 as a simple way to raise money efficiently and quickly for local charities. At the first one-hour meeting, Dunigan's group of 100 women each wrote checks for \$100 to go directly to a charity. The \$10,000 raised was used to buy 300 baby cribs for an organization in their city. The movement has spread to numerous chapters, including the Hilton Head Island chapter founded by Ann Tucker and Jackie Ryan in July 2015.

WHO IT HELPS Hilton Head Island charities. At each quarterly meeting, three members are asked to make a presentation on their nominated charity. Members vote by written ballot for her choice of non-profit organizations. The charity with the most votes is announced and each member writes a \$100 check directly to the selected charity. Checks are presented to the recipient.

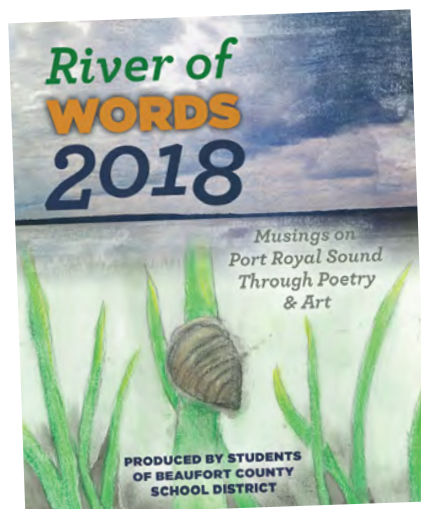
HOW TO HELP

Women can join the group at 100wwchhi.org/membership. Each 100+ Women Who Care member commits to being a member for one year at a time. Commitment involves attending four one-hour meetings a year and pledging \$100 per meeting to give to selected non-profit organizations serving Hilton Head Island. *LL*

FOR MORE INFORMATION ON 100+ WOMEN WHO CARE

Visit 100wwchhi.org or email contact@100wwchhi.org

'RIVER OF WORDS' FUSES CREATIVE STUDENT WORKS IN ART AND SCIENCE



Port Royal Sound's complex ecology and serene beauty is the inspiration for a new collection of art and poetry by the Beaufort County School District students.

"River of Words: Musings on Port Royal Sound through Poetry and Art 2018," was recently unveiled at a reception at the Port Royal Maritime Center. The annual student publication springs from interdisciplinary learning experiences about the sound's watersheds.

"We live in a beautiful and extraordinary place, and too often we take it for granted," said Heather Brabham, project coordinator. " 'River of Words' allows teachers and students to go beyond the classroom to learn and become inspired, so we're able to see our environment with a renewed appreciation. We can thank the amazing talents of our children for that."

Brabham said kindergarten through 12th-grade students from 18 district schools accepted the "River of Words" challenge by visiting neighboring marshes, beaches and maritime forests to guide their creativity. Science, English language arts, math, visual arts and gifted and talented teachers joined forces to design interdisciplinary units of study that examined local watersheds from multiple perspectives.

Students and teachers equipped with binoculars, cameras and sketchbooks experienced first hand the intricate ecology of Port Royal Sound. They tested water quality, studied stormwater runoff and discussed the effects of pollution and population growth. They kayaked in area rivers, embarked on virtual field trips, toured the Port Royal Sound Foundation Maritime Center and explored the Low-country's natural history and cultural heritage at Coastal Discovery Museum.

"River of Words" can be purchased for \$15. For more information, contact Heather Brabham at heather.brabham@beaufort.k12.sc.us or call 843-322-5424.



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LETTER TO THE EDITOR

Hilton Head Island resident Joni Vanderslice sent us the following letter about what being a local means to her. Vanderslice is president of J. Banks Design Group. LOCAL Life welcomes letters to the editor and comments to our website. **Write to lance.hanlin@wearelocallife.com**

What makes it local

adjective. lo·cal | lō-kəl

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

It's all about relationships

LIFE REALLY IS ALL ABOUT RELATIONSHIPS. IT'S A LESSON I LEARNED EARLY AND ONE THAT I HAVE MADE A CORNERSTONE OF MY BUSINESS HERE ON THE ISLAND.

BY JONI VANDERSLICE



PAW PATROL Hilton Head Island resident Joni Vanderslice with June Pug and Daisy.

Several friends and I moved to Hilton Head Island after graduating from East Carolina University. Our plan was to work and play on the island for the summer before returning to "reality." During my first Sunday on Hilton Head, I accepted an invitation to go sailing on the Compass Rose, Charles and Mary Fraser's sailboat. The fortuitous outcome of that trip was an offer to work with Mary, helping her to coordinate the design of the renovations to all the Sea Pines properties.

At that time, the Sea Pines offices were the hub of everyone and everything Hilton Head. Spending time in those offices and with the Fraser family introduced me to all of Hilton Head. Work, errands, events and parties allowed me to befriend the people who made Hilton Head work then and who laid the groundwork for the Hilton Head we know and love now.

Hilton Head is relationships - the people with whom Charles Fraser worked and socialized included a who's who in development, architecture, land planning and design. Time with Charles and Mary was always educational; they welcomed you, shared information, asked for your perspective and they listened. I always felt both informed and as though my brain had been emptied out.

Those Sunday afternoon gatherings on the Compass Rose included politicians, pastors, celebrities, educators and experts of all kinds. Those same people were going in and out of the Sea Pines offices and the Frasers' home. This time in my life was my true education. Mary's influence, in particular, shaped my

spiritual journey. She and the others I met that first summer created my roots here on the island and became the backbone of who I am and what I do today. Needless to say, I never left Hilton Head and every project, relationship, client or opportunity can be traced back to those early days.

At J. Banks Design, we now have a cohort of talented people who have grown up here, moved away to find their way elsewhere, and have chosen to come home and use their gifts and talents here in the Lowcountry. That is the magic of the Lowcountry - we choose this life. We choose to walk on the beach, paddle board at dusk, smell the ocean breezes - casual becomes our way of life and getting to know someone becomes more important than your background or your job.

I met my husband, Rick, here on Hilton Head. We raised our daughters here. Rick's delight in the Spanish moss swaying in the breeze as we walked to an oyster roast on the May River one evening, reminded me of how captivating and seductive the Lowcountry is. My daughter, Sarah, home from Sewanee, reminded me again recently as we were sitting on the porch, "Mom, you don't realize how fabulous it is here until you live somewhere else."

As my daughters move away for school to find their own way in the world, they will have amazing experiences and form lifelong relationships of their own, but they will always have that intoxicating experience of driving across the bridge, seeing the water and the marshes around them and knowing they are home. And home is local. *LL*



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– Mother Teresa

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Gifted Gardeners

WITH THE TEMPERATURE RISING IN JUNE, THE AIR IS TURNING THICK WITH THE RICH FRAGRANCE OF THE LOWCOUNTRY'S GARDENS IN BLOOM

STORY BY BARRY KAUFMAN + PHOTOGRAPHY BY LISA STAFF

Our unique environment allows for some of the most stunning gardening in the world, with native plants that dazzle the eye and a hospitable environment for a whole world of plant life to find purchase.

From lush gardens surrounding multi-million dollar homes, to the delicious fruits of the amateur gardener's plot, our area is perfect for blooming where you're planted.

This month, as green thumbs everywhere get itching for some garden therapy, we've reached out to a few folks who have made this hobby their passion, and this passion their career. These are the people who keep our gardens, our neighborhoods and our homes looking beautiful all year long. And as our plant life reaches its colorful crescendo, we wanted to take time to salute them.





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from these photo
shoots online at
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Karen Geiger

CREATE.

It was a cold, gray day in Philadelphia when Karen Geiger stepped out of her cold, gray accounting job to spend what precious moments she could outside. This was a habit of hers, eating her lunch in her car just to escape the fluorescent confines of office life for a chance to breathe fresh air and gaze out on the pond near her office.

The pond reminded her of one on the sod farm she'd worked growing up, getting her hands dirty and breathing in the rich nectar of plant life. In contrast to her workaday world, those days seemed like a paradise. And on that day, Karen Geiger realized her place was outdoors.

"I worked in accounting for a year to the day before I left to study landscape design at Temple (University)," she said. "I fell in love with it. This is completely me."

Her first gardening gig was the 2.5-acre estate of a colleague's mom. She realized right away the stark difference between academic instruction and real-world application. "They teach you the various plants and their names and what they need, but they don't teach you how to dig a hole and put it in the ground," she said. "I thought I was fine until I showed up to work."

She worked on her craft while cultivating that garden, sneaking off now and again to brush up on the textbooks she'd planted in the trunk of her car. Eventually, she didn't need them, and when the garden's owner bought a place





LOCAL SINCE 1995

A job brought Karen Geiger to Hilton Head Island in 1993. She fell in love with the beach, the pace, the gardenias and the camellias. She moved here permanently in 1995.

on Hilton Head Island, Geiger was tapped to craft an English garden around it.

She had grown leaps and bounds in experience, but she learned one more lesson the day her plants arrived on the island via UPS. Namely: If you're going to mail plants to an oceanfront home, open them out of the sea breeze, lest you send packing peanuts soaring. "They just went everywhere. So that was really fun," she said, tongue planted firmly in cheek.

Just as she'd fallen in love with landscaping, Geiger also fell in love with Hilton Head. "I figured if I could get one client, that would be one more job than I had in Philadelphia in the winter."

She found herself picking up smaller jobs from places like The Greenery, which led to speaking engagements that saw her client list soar. Eventually, she found herself creating gardens for high-profile clients like the Hilton Head home of Atlanta Falcons owner Arthur Blank.

"I had to fly to Atlanta and do a whole presentation with PowerPoint, books to hand out and a whole lecture," she said. As part of the remodel of Blank's home, Geiger was asked by landscape architect Ed Pinckney to help create a butterfly garden. At Blank's office in Atlanta, she made a startling discovery. "At that moment, I saw the whole plan. I'd never seen the entire thing. The butterfly garden was at the center of everything – it was the view out of his office window." *LL*

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Tim Drake

ENHANCE.

It would not be inaccurate to call Tim Drake Hilton Head's resident botanical mad scientist. The "mad" part may be a stretch, but the scientist part rings true. Originally pursuing a career in chemical engineering, he found his calling at West Virginia University when he took an introduction class to landscape architecture.

"I loved it, and ended up switching majors," he said. "I found out that landscape design is the perfect mix of math and science and art. You're working outside, you're with people and you're making the world a more beautiful place."

He pursues every landscaping project from that stance. Drake happily works on commercial projects, but lights up when he talks about his residential designs. By focusing on individuals, Drake found his ideal job as a landscape enhancement designer for The Greenery. "The Greenery's mission statement is, 'Enhancing people's lives through beautiful landscaping.' That's kind of cool, because I feel like that's my purpose, too," Drake said.

Drake takes exceptional pride in his work with the Greenery and is aware that his personal garden





LABOR OF LOVE

Tim Drake is a residential business developer and landscape-enhancement designer for The Greenery. His landscape designs are in demand.

is a reflection of that pride that carries the reputation of the business he has built over 40 years.

"I always thought as a landscape designer my yard can't look bad. Who'd hire that guy?" he said. When asked what grows in his garden, Drake responded, "What doesn't?" It is here we learned a bit more about what makes Drake our resident botanical mad scientist. After all, every good scientist needs a laboratory. For Drake, it's his yard.

"My garden is a little bit of a trial garden," he said. "I throw something in to see if it performs. If it works, I start putting it in other people's gardens."

Visitors at last year's All Saints Episcopal Church Garden Tour got a front-row seat to the vegetative fireworks when Drake put his garden on the tour for the first time. "I've always tried to get a client on the tour before this," he said. "I spent way too much money, but we wanted it to knock people's socks off." LL



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LocalLifeSC.com

Laura Lee Rose

TEACH.

We've all stared down that late spring/early summer tangle of weeds and out-of-control landscaping we call our yards. And in that moment, we've all wondered where we can turn for help.

For many of us, the answer is Clemson Cooperative Extension Service's resident plant guru Laura Lee Rose. She fields dozens of calls from all over Beaufort and Colleton counties asking for her help in fighting off any number of landscaping pitfalls, from dead grass to overgrown shrubbery. Rose fields questions with the best kind of expertise, which is born out of experience.

"I tell people, I've already made all the mistakes, let me show you what not to do," she said with a laugh.

While she's had her share of slip-ups, she's picked up plenty of gardening knowledge the old-fashioned way. After starting a lawn mowing business with her son called "My momma drives the lawn mower," she enrolled in Technical College of the Lowcountry's horticulture program.

"I was taking a plant propagation class, taking cuttings and putting them into soil, and a lightbulb went off," she said. "I remembered my grandparents doing this with their azaleas and camellias. Somebody taught them to do this, now somebody else is teaching me to do this. . . . It started making sense that horticulture was something that I really loved doing."

Fast forward a few years and Rose is now the area's go-to source for





HAPPY TO HELP

Laura Lee Rose oversees horticulture projects, speaks to schools and community groups on horticultural issues, and teaches the Master Gardener curriculum for Beaufort, Colleton and Jasper counties.

botanical insight. In addition to fielding frantic phone calls, she leads the master gardeners class and is a huge proponent of native plants.

"I got interested in native plants back in the late '90s. . . . that's when they started the South Carolina Native Plants Society. I was in on the ground floor," she said. Her advocacy has since bloomed with Rose being a massive force in promoting the planting of native plants. "Don't get me wrong, I still love azaleas and camellias, but we like to use native plants for a lot of reasons. From an environmental stance, they make sense."

Rose said native plants require less water and maintenance, plus foster a friendlier environment for the native insects which make up the crucial bottom layer of the food chain. "If there are a whole lot of non-native plants, the native insects won't find a place to feed and it ripples out," she said.

When Rose is not helping make Beaufort and Colleton counties beautiful and more environmentally friendly, she's hard at work on her own garden. Filled with an array of plants she's rescued, along with vegetables and citrus trees, it provides her with a little space to practice what she preaches.

"I have the best job in Beaufort because I get to meet the nicest people," she said. *LL*

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Celebrity Connection: Tiffany Brooks

STORY BY ROBYN PASSANTE
PHOTOS BY MARCEL PAGE



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DESIGN STAR Tiffany Brooks is an American interior designer and television personality. In 2013, she was crowned the season's winner of the competition show HGTV Design Star. She is the designer behind the 2018 HGTV Smart Home in Palmetto Bluff.

HGTV HAS LONG HAD A LOVE AFFAIR WITH THE LOWCOUNTRY, AND FOR GOOD REASON.

Between the natural beauty of marsh grass and Spanish moss and a style of architecture that favors gracious porches and outdoor spaces, it's no wonder the home and garden network has designed dream homes and staged shows here many times over the years.

The latest HGTV designer to share her talents with us is Tiffany Brooks, who won the "HGTV Design Star" reality show competition in 2013. She hosted the HGTV Smart Home special in 2014 and 2015, and has served as the interior designer and host of the sweepstakes special the last three years.

LOCAL Life spoke with Brooks about her latest design project, the 2018 smart home in Palmetto Bluff.

EYE FOR DESIGN

How long did you work on the Palmetto Bluff home?

[Tiffany Brooks] I started on the house in March of 2017 and we got to load it all in in January 2018.

The Lowcountry has its own vibe and style. How did you go about incorporating that into the home's design so it complemented its setting? **[Tiffany Brooks]**

The thing is I wanted all of that in there but I wanted to do it a little more subtly. Obviously, the paneled walls, the front porches, all of that needed to be included, but I wanted to add a little bit more flavor to it.

This home has some amazing features – a hidden coffee bar in the master bathroom, a pocket door doggie gate. Are you involved in those types of design elements in the space? **[TB]** Yes, that was all me!

This house is way different. When you think of "smart house" you think of technology, like there must be buttons everywhere. But this house is more of a thoughtful house, it's a house that makes living convenient. Like different takes on storage, like the hidden coffee pot, and like adding drawer space to stairs. It's things like that that make this house an actual smart home. It started with me, the construction manager and one of the executives at HGTV sitting at a meeting, tossing around ideas, daydreaming about what we would all want in our own houses.

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So we did that one afternoon, and then we all went out and explored each other's ideas and figured out a way to build them into the house.

You describe your style as "classic with a twist."

What does that mean? [TB] Whatever style I'm working from, I like to create some sort of a twist. Just like in that smart home, of course, underlying that house is Lowcountry casual, but there are twists – modern, abstract surprises throughout the house.

It was that unique style and your relaxed presence on camera that earned you the Design Star win. Were you stressed out behind the scenes?

[TB] You know, I really didn't take it seriously until it was the final three. We taped that when it was really, really cold in Chicago and we were in West Hollywood. It was 70 degrees, and I had taken time off my job to go design and decorate on somebody else's budget. I was having the best time of my life when I was there taping. So I didn't get all wrapped up in the show, I was more interested in the relationships and where I was at the time. And then I looked around and I was part of the final three and thought 'OK this could be something here.'

What happened after you won? [TB] What you win is a four-episode pilot, and then they decide if

they want to keep with the concept or if they move on. So mine was just the pilot for the show "The Most Embarrassing Rooms in America," it didn't get past the four episodes. But then they gave me the smart home special immediately after.

Given that you own an interior design firm in Chicago and have a family, is that a better fit than the rigors of a regular series? [TB] Yes, I truly believe that what is for me is truly for me, and that is a great example, things do happen for a reason. Of course, you're all bummed out when you hear that your show's not going to happen, but then something else happens even bigger than you thought you wanted. It's crazy how life seems to work out.

For those who don't win the smart home, what is the smallest thing design-wise that people can do in their homes to make the biggest difference?

[TB] Wallpaper. It's easier to remove now, so it doesn't seem like such a commitment. I feel like paint can get a little flat, and people need to realize the benefits and the magic that they can create on their walls with wallpaper. You need less art, because your walls have so much movement when you use wallpaper, it has that layer of style. It just adds so much punctuation and personality. Plus you don't have to spend hours in a store going back and forth over a shade of gray. LL



Enter for your chance to win

Enter daily, once at **HGTV.com** and once at **DIYNetwork.com**, for your chance to win HGTV Smart Home 2018, a gorgeous Lowcountry home in Palmetto Bluff. Sweepstakes ends at 5 p.m. on June 7, 2018. Odds of winning depend on number of entries received. They're slim, but still better than any state lottery. Good luck!

I love living and working on two
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Five tips from a successful businessman



Find Sam's advice for small-business entrepreneurs on limited budgets online at LocalLifeSC.com

RETIRED PROCTOR &
GAMBLE EXECUTIVE SHARES
SECRETS TO SUCCESS

STORY BY WENDY POLLITZER
PHOTO BY LLOYD WAINSCOTT



AIRTIME Sam Pruett logged more than 1,000 hours as pilot of a B-25 plane during the Korean and Vietnam wars.

Sam Pruett developed and managed brands for Procter & Gamble that are household names. Tide, Ivory, Joy, Dawn, Spic and Span, Comet and Downey are just a few successful products that have spanned decades of recognition. Pruett spent 37 years at the American consumer goods corporation headquartered in Cincinnati. During his tenure at P&G, Pruett spent his first 25 years in advertising, transitioned to general manager of an operating division, then retired as vice president of human resources of Procter and Gamble Worldwide. **LOCAL Life reached out to Pruett, who offers these business tips:**

1. Research and Understand Your Market. P&G could usually determine if a brand would be successful based on repurchase rates and awareness levels in a time span of 12 to 18 months. P&G, a company noted for fact-driven research, worked to identify customers for each brand and then formulate a plan to reach them effectively.

"The brand's name needs to be recognized in the first 10 seconds of a 30 second commercial. It's frustrating when a lot of modern advertising confuses the consumer about what it's selling," Pruett said.

2. Find Good Help. Pruett's staff recruited business graduates from distinguished universities such as Harvard, The Wharton School, Northwestern and Duke, among others.

"At P&G, we liked to think that a brand manager was like the president of his own company. But he or she had a large board of directors in the form of senior management," Pruett said.

3. Believe In Your Product. Pruett emphasized that the Procter & Gamble experience was the antithesis of the advertising environment depicted in the TV series "Mad Men." He described P&G as a corporation populated with bright people who worked hard at developing and promoting products. Many products, that were marketed in the 1960s at the beginning of his career, continue to sell today.

4. Learn From Others. Pruett moved to Sea Pines on Hilton Head Island in 1998. When asked about successful businesses on Hilton Head, he mentioned two companies without hesitation.

He commended Sea Pines Resort for their successful management of recent facilities improvements.

Pruett also is impressed with the SERG Group because each of its restaurants is distinctively branded.

5. Make Time to Relax. Pruett said playing golf helped him achieve many years of success.

"It takes me away from everything. Being on the course makes you concentrate on nothing but your game. It relaxes your mind," he said.

Pruett continues to play golf. He and his wife, Joan, are residents of The Cypress of Hilton Head, making a rare move from the south to the north... north end, that is. They plan to live on the island forever. *LL*



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HOW SENIORS CAN EXTEND THEIR GOLFING CAREERS FOR AS LONG AS POSSIBLE

STORY BY SCOTT BLAKEY
PHOTOGRAPHY BY MIKE RITTERBECK



Hilton Head Island resident **Dennis McCormac**, 56, grew up caddying at a private club in St. Louis and played collegiate golf for Saint Louis University. He owns The Golf Week Amateur Tour and Senior Amateur Tour. The national championships for both tours is set for October on Hilton Head Island. More than 1,300 golfers are expected to compete in the events over a seven-day period.

Golf is a great activity for seniors to pursue. Not only is it an enjoyable way to spend time outdoors with friends, it's an exacting test of skill and a chance to remain competitive well into old age. However, for many golfers, there's a catch. The golf swing itself is a physically demanding movement that requires flexibility and strength, and it can seriously challenge the physical abilities of seniors.

When you swing improperly, it is all too easy to suffer injuries and, if you are in your 70s and 80s, these injuries could put you out of the game for good. Playing poorly can also damage confidence and drive players away from the game, making the problem as much mental as physical.

If you are worried about your game falling away, here are a few ways to play golf safely well into your retirement.

Tips to extend your game:

STAY HEALTHY AND PLAY LONGER

1. PROMOTE FLEXIBILITY WITH HIP ROTATIONS AND BRIDGES

Flexibility is one of the keys to hitting the ball consistently and well, but maintaining your suppleness can be a challenge. An excellent exercise that promotes flexibility is hip rotations from a sitting position. Place a chair in the center of a room and attach a strong exercise band to the wall so that the band is almost taut when you hold it in the chair. Now, rotate your body away from the wall while seated, trying to keep your arms as straight as possible. On the course, sit down, attach the band to your feet and rotate side to side.



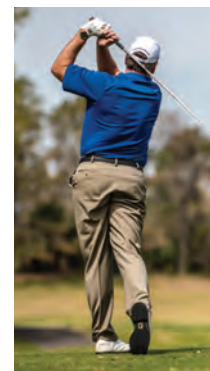
Another good idea is to carry out around 20 'bridges' every day. Lie flat on an exercise mat, with your back against the floor. Now turn your toes inwards and bend your knees. Try to lift up your body with your feet, feeling your pelvis rise.

ACHIEVE CONSISTENCY AND EASE YOUR BACK WITH A NO BACKSWING TECHNIQUE

Shortening your backswing isn't just easier on the back, it also promotes greater consistency, leading to better ball striking. For some coaches, a "no backswing" approach works best. This entails raising the club like a baseball bat into a comfortable position at the peak of the backswing. This position won't be as long as a conventional backswing, and should feel stable, with the wrists solidly cocked.

At the same time, make sure that the ball is slightly back in your stance, try to tilt your body to the right a little, and be prepared to use the momentum of your right foot through impact to gain extra power.

Now, you just unwind from the top. For many golfers, this tends to lead to a draw, and more solid, longer drives. At first glance it might seem less dynamic than smoothly coiling to the top, but the key point is impact, which is where the no backswing technique really delivers.





USE THE RIGHT EQUIPMENT

Head down to any good Pro Shop and you will find that the major golf companies know the value of the senior market. Not all of their products are equally useful, but some of them can make a massive difference to your longevity and enjoyment.

When buying a driver, seniors will probably benefit from a flexible shaft and a relatively lightweight head. If you are confident of your consistency, a longer shaft will also lead to faster clubhead speed, which should compensate for any loss of muscle power as you age.

Don't skimp on your other equipment. Even the humble golf glove can make a difference. Choose a premium glove made from high quality sheepskin. This should help to prevent blisters and damage to your hands, while allowing sweat to evaporate and keeping your hands comfortable.

For seniors, good golf shoes are also vital. Choose a pair with generous padding and a softer, cushioned sole. Good grip will also help to prevent slipping if you golf in challenging conditions.

EAT SENSIBLY AND SHED YOUR EXTRA POUNDS

If you have accumulated a little extra weight in your senior years, **there are plenty of reasons to cut back on the calories** -- and golf is one of them. Golfers with slender frames tend to find it easier to maintain their flexibility into their later years, and physically getting around the course is much easier.

By all means, adopt whatever low calorie diet makes sense for your tastes. However, senior golfers also need to eat properly on the day of their games to provide enough energy to perform well. Try to eat a balanced meal around an hour before tee-time. Include plenty of vegetables, but also some carbohydrates like pasta or potatoes.

Whenever you play, make sure to have plenty of snacks on your cart or in your bag. Don't just eat them indiscriminately. Make a point of eating a banana or a bag of nuts around the turn, so that your energy levels remain high enough to maintain consistency and concentration.



ADOPT THE RIGHT MENTAL APPROACH

This is perhaps the most important thing for senior golfers to remember. **As you age, your capabilities will change.** You might not be able to hit the ball 300 yards and pains may appear after a round that were never a factor before. Bit by bit, each shot becomes that little bit tougher.

The trick is to ensure that these natural facts of life don't lead to frustration or disillusionment. In some ways, even if you can't play as dynamically as you used to, you can play smarter. Your course management can improve, and you can take more time over putts and chips to save precious shots.

After all, a 200 yard drive in the middle of the fairway will generally be preferable to a 250 yard slice into the trees. Remember that as you watch younger players booming their drives away. It's rarely the most powerful player who wins, but the one who knows their game the best -- and that's where seniors can triumph.

If you learn your limitations and capabilities, you will stop striving to maximize distance, and start playing your own game instead. Combine this mental approach with the recommendations above, and your game can flourish well into old age.

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VIM doctors:

*HEARTS OF
DETERMINATION;
DETERMINATION
OF STEEL*

STORY BY LUANA M. GRAVES SELLARS
PHOTOGRAPHY BY LLOYD WAINSCOTT

Doctors have good hearts. It seems there is a certain genetic code that doctors have that generally makes them selfless and caring. The average doctor spends a career in serving others, and many retire to play rounds of golf or tennis. Volunteers In Medicine doctors are different. Their dedication to patient care extends their desire to help patients far past a typical retirement date.

Two VIM doctors have unique stories that are perfect examples of kind and giving hearts. They also overcame physical obstacles in order to follow their dreams of working in medicine. Being a doctor requires stamina and the ability to handle arduous training and schedules. Being a disabled doctor requires an additional strength and determination that is a rare characteristic.

Dr. Bob Brown is an infectious disease specialist and graduate of Willis Hershey Medical School who heads the flu vaccination program at VIM. Dr. Roger Sorg is a pathologist and graduate of College of Osteopathic Medicine. Both doctors experienced significant medical issues at young ages, however, they did not allow their physical challenges to derail or hinder their careers.

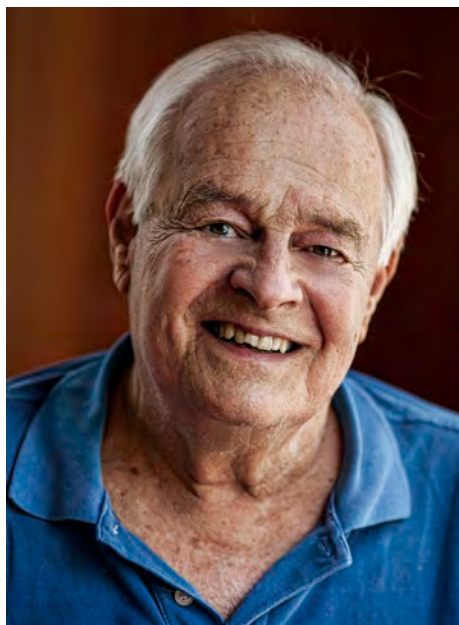
DR. BOB BROWN

As a 28-year-old, Brown said he had "a functioning brain, but his body was shot" after suffering a cerebral hemorrhage while playing squash. As a result, the physical limitations that he experienced did not disrupt his determination to continue his path in medicine. For most



HELPING HANDS

Volunteers in Medicine Hilton Head Island was established on Hilton Head Island in 1993 and today provides free medical, dental, mental health, vision and prescription drug care for local residents of the community who earn less than 200 percent of federal poverty levels and are underinsured or uninsured. Last year, VIM provided care across more than 30,000 patient visits and is the model for 96 free health clinics throughout the country. For information call 843-689-6612 or visit www.vimclinic.org.



MASTERS OF MEDICINE Dr. Bob Brown (red) and Dr. Roger Sorg (blue) have overcome significant medical issues to follow their dreams of working in medicine.

of his career, Brown worked a full schedule because, he said that he is "not big on disability; I produce, therefore I am."

Training as an internist and infectious disease specialist, Brown worked 60- to 70-hour work weeks in hospital infection control, diagnosing various ailments. When he retired at 58, Brown came to Hilton Head, specifically to join VIM, because he "wanted to keep my fingers in medicine." Brown has worked at the clinic for 12 years and describes it as "a relaxed and low-stress way to do medicine."

Regardless of the chronic pain he experiences, Brown still spends two days a week at VIM for consultations. Credited as the first infectious disease specialist on the Island when he arrived, his work at VIM has been an incredible addition to the clinic because "a lot of medical issues might have gone undiagnosed if I wasn't here," Brown said.

DR. ROGER SORG

Dr. Roger Sorg suffered a life-changing accident as a gymnast that resulted in a broken back and the need for crutches since age 17. An injury such as that could have destroyed his spirit and desire to succeed.

However, Sorg had other plans. His determination to become a doctor provided him with an interesting scenario. What medical discipline could he choose that would enable him to utilize his analytical mind, and at the same time not be hindered by his physicality? The answer proved to be a career as an anatomic pathologist, which is the preferred, more academic discipline.

"Pathology is like being a doctor's doctor. We find out why people die and the reasons behind their death," Sorg said.

After his career, which included being the Beaufort County Coroner and teaching pathology, Sorg developed a solid reputation for being able to solve a lot of cases that were not easily explained or because of a sudden death. Most recently, Sorg helped with the examination of bones discovered at the Zion Cemetery. "They still bring bones to my house when they can't figure out something," he said.

Originally from Dayton, Sorg came to VIM at its inception. While at VIM, his pathology skills gave him special problem-solving abilities as a general practitioner who specialized in diabetes. Sorg also was responsible for inspecting other VIM locations and free clinics to verify their quality control measures and to ensure that the VIM model remained consistent nationwide. *LL*



MIND OVER MATTER Dr. Roger Sorg has a reputation for solving medical cases that are not easily explained.

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style

GARDEN PARTY

Gardens and flowers have always been a major source of inspiration in the fashion industry. In 2018, retro florals are the print of choice. Hot shades for summer are pinks, royal blues and cream whites. LOCAL Life stylist Roxanne Gilleland scoured the racks of local shops and boutiques to find these summer outfit ideas, perfect for your next outdoor party.

Credits.

PHOTOGRAPHY Lisa Staff STYLIST Roxanne Gilleland MODELS Emily Vaughan, Michael Sewell, The Esposito children (Emmerson, Zella, Callen), Presley the Dog
MAKEUP MariaNoël FEATURED PRODUCT Be Legendary Lipstick by Smashbox LOCATION & SPECIAL THANKS The Greenery



← Available at **ISLAND CHILD** Available at **RADIANCE HILTON HEAD** ↑ Available at **THE BACK DOOR** ↑



← Available at **TRAVELING CHIC BOUTIQUE** Available at **OUTSIDE HILTON HEAD** ↑ Available at **KNICKERS** (his) →







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



← Available at **COPPER PENNY** Available at **BIRDIE JAMES** ↑ Available at **SM BRADFORD CO** (hers) →



his



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Dramatically improve your quality of life with these awesome indoor/outdoor items and accessories available at local shops and boutiques. From a handy patio oven to a multi-purpose bar/work station, these products and furnishings are sure to transform your space into a cozy retreat with big style.

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3. Blackstone Patio Oven (available at Grayco) 4. R Mended Metals Copper White Marlin 5. Uptown Gas Fire Pit Table

Shers



House dressing.

1. Three Olives Rosé (available at Rollers Beer, Wine & Spirits) 2. Spartina 449 Double Wine Caddy (available at Spartina 449) 3. Oceanic Wall Art, Set of Four 4. Bonsai tree in traditional Asian planter 5. Portfolio White String Lights 6. Braxton Culler Inc Outdoor Two Cushion Sofa (available at Coastal Home) 7. Regatta Natural Console/Bar/Work Station





Fit to Be Fried

PERFECT YOUR FRYING GAME WITH TIPS
AND ADVICE FROM CAPTAIN WOODY'S

STORY BY BARRY KAUFMAN + PHOTOS BY MICHAEL HRIZUK

There's something innately satisfying about perfectly fried seafood. The mouth-watering aroma of the golden crust; the subtle crunch revealing tender flaky fish within; the heavenly contrast of thick, creamy tartar sauce. When done right, there's nothing like it.

But doing it right can be a tall order. For the at-home seafood chef, any number of factors can go wrong. Lumpy batter that refuses to stick or puddles up to create a blobby mess. Oil that refuses to find a right temperature, flaking your batter right off or blackening it to a distasteful crust. Whether it's filet from the grocery store or a piece of fish that you've reeled in from the waves, you want to make sure it's cooked perfectly.



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THE ANATOMY OF A CLASSIC MARGHERITA

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Fried Shrimp Platter

HOW THEY MAKE IT:

Captain Woody's uses 12 pieces of 21/24 peeled and deveined tail-on shrimp. Dip in egg mixture, lightly coat with regular batter, and fry at 350 degrees for approximately 2 minutes.

Russell Anderson, fish fry aficionado at Captain Woody's, was nice enough to share a few tips and secrets he's picked up in the years as owner of the popular seafood restaurants in Hilton Head and Bluffton.

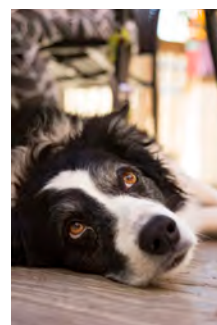
First, it starts with the right oil. Anderson recommends a good vegetable oil.

Whatever oil you pick, you'll want to make sure you get the temperature right. The fryers at Captain Woody's run between 350 to 375 degrees, and even though you won't be putting out the kind of volume it does, you'll want to keep your oil in that same range. And always keep it clean no matter what. "We strain and clean our oil every day, that's why our seafood tastes so fresh," Anderson said. "When you see dark seafood, that's dirty oil."

With your oil prepared, it's time to get your batter going. Captain Woody's begins with an egg wash of four eggs and a can of evaporated milk. You may not be serving several hundred people, so you can scale that down keeping that same ratio. From there it's time for the batter.

Captain Woody's uses a batter called Chef's Delight, which is not sold in stores. (You can purchase it online from a wholesaler if you have room in your pantry for 31 pounds of fish batter.) "That's been our go-to since day one. It's as fine as sand, Anderson said.

Barring any kind of bulk purchase, you can still make do with an alternative from the grocery store. The options are endless, from good old Shake 'N Bake to – seriously – Larry the Cable Guy's Spicy Chicken Batter. However, Anderson recommends you go with House-Autry breading mix. Whatever you pick, batter sparingly. "If you have a really sticky batter or you batter way too much, it's going to come out clumpy," Anderson said. "You really just want a dusting on whatever you're frying." LL



PET-FRIENDLY ATMOSPHERE

JAKE TAKES A BREAK

Captain Woody's is Hilton Head Island's dog-friendly neighborhood bar and grill. It's a great spot to enjoy an ice cold beer and seafood while sitting on the outdoor deck with your favorite furry friend.



Buffalo Grouper Sandwich

HOW THEY MAKE IT: Six-ounce pieces of grouper. Dip in egg mixture (mentioned in article), coat lightly in buffalo batter. The buffalo batter consists of the normal Chef's Delight batter with the following added: Chili powder, Cajun seasoning, garlic salt and paprika. Fry at 350 degrees for approximately 3 minutes.



Kickin' Camarones

HOW THEY MAKE IT: This is an appetizer and we use 10 to 12 40/50 peeled and deveined tail-off shrimp.

Dip in egg mixture, lightly coat with regular batter and fry at 350 degrees for approximately 2 minutes. Remove from fryer and toss into our house-made ponzu sauce. (Sweet chili sauce, mayonnaise, Teriyaki glaze and Mandarin dressing.)

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SALTY DOG CAFE

Maryland Crab Cakes

(Yields 10)

INGREDIENTS (CRAB CAKES)

2 pounds jumbo lump crab
1 pound special crab meat
1 cup mayonnaise
1 egg
1 tablespoon chopped parsley
1/2 cup panko bread crumbs
1 tablespoon dijon mustard
2 teaspoons hot sauce
1 tablespoon Old Bay seasoning

DIRECTIONS Combine mayonnaise, mustard, Worcestershire sauce, hot sauce, egg, Old Bay seasoning and chopped parsley in a bowl and mix thoroughly. Mix crab meat and crab cake mix. Add panko. Allow to rest for 5 minutes, then pat into cakes and sauté in butter or bake until golden brown.

INGREDIENTS (GAZPACHO SAUCE)

1/4 cup red onion, small diced
1 clove garlic, minced
1 tablespoon olive oil
2 cups tomatoes, diced
2 cups Bloody Mary mix
1 teaspoon Worcestershire sauce
Salt and pepper, to taste

DIRECTIONS Heat olive oil in a sauté pan. Add red onion and garlic. Cook for 1-2 minutes, then add the remaining ingredients. Chill sauce until ready to use or use hot.

HEALTHY HABIT

Avocado Toast with Savory Granola

INGREDIENTS

1 medium avocado
1 1/2-inch sliced sprouted wheat bread
1 tablespoon extra virgin olive oil
1 fresh lime
1 cup oatmeal
1 tablespoon of pecans
1 tablespoon of almonds
1 tablespoon of sunflower seeds
1/2 cup dried cranberries
1/2 teaspoon cumin
1/2 teaspoon paprika
1 tablespoon extra virgin olive oil
1 tablespoon agave
Salt and pepper to taste



DIRECTIONS Preheat oven to 325 degrees. Combine oatmeal, pecans, almonds, sunflower seeds, cumin, paprika, extra virgin olive oil, salt and pepper. Spread evenly on a baking sheet. Place in oven for at least 10 minutes or until granola is golden brown. Remove from oven when done. Add agave and dried cranberries while granola is still hot from oven. Let rest and set aside.

Take 1/2 inch sliced bread (Healthy Habit uses Sprout Mamma bread) and toast to desired darkness. Cut avocado in half and remove pit. Take half of the avocado and smash in a bowl. Add juice from half of a lime and extra virgin olive oil. Add salt and pepper to taste. Spread smashed avocado onto toast and add desired portion of savory granola. Take other half of avocado and slice thin slivers to top toast. Finish with extra virgin olive oil and salt. Enjoy!



CAPTAIN WOODY'S

Sangria Colada

(Yields 2)

INGREDIENTS

1 cup red sangria
2 cups of ice
1 1/2 ounces white rum
3 ounces Tiki Tropics pina colada mix

DIRECTIONS Blend the sangria and 1 cup of ice and pour into hurricane glasses, half way. Blend rum, pina colada mix and ice and pour on top of the sangria in the glasses. Garnish with fruit of choice. Leave layered or swirl with a straw and enjoy.



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LAND'S END TAVERN

Greek Shrimp Omelette

INGREDIENTS (shrimp)

1 teaspoon olive oil
1/4 pound wild caught American shrimp
1 tablespoon balsamic glaze

DIRECTIONS Add olive oil to sauté pan over medium heat. Once heated, add shrimp and sauté for a few minutes until shrimp are pink and cooked through. Add 1 tablespoon of balsamic reduction to coat shrimp. Sauté until shrimp are thoroughly coated. When finished, put aside until omelette construction.

INGREDIENTS (balsamic glaze)

1 cup balsamic vinegar
1 tablespoon brown sugar

DIRECTIONS Mix balsamic vinegar with brown sugar in a saucepan over medium heat, stirring constantly until sugar has dissolved. Bring to a rapid boil, reduce heat to a low and simmer until glaze is reduced by half, about 20 minutes. If glaze can coat the back of a spoon, you know it is ready. Let cool and pour into a jar with a lid. Store in refrigerator until needed.

INGREDIENTS (omelette)

2 farm fresh eggs
2 tablespoons of water
Dash of salt
Dash of pepper
2 teaspoons olive oil
1 tablespoon chopped onion
1/2 cup fresh spinach
1/2 cup Roma tomato diced
2 tablespoons feta cheese

DIRECTIONS [1] Beat eggs, water, salt and pepper in a small bowl until blended. Add 1 tablespoon of olive oil to a pan and heat over medium heat. [2] Sauté onions until translucent. Add spinach and sauté until spinach is reduced by half its size. Set aside onions and spinach with shrimp. [3] Add 1 teaspoon of olive oil to hot pan. Pour in egg mixture. Mixture should set immediately at the edges. Gingerly push cooked portions from the edges to the center with a spatula. Make sure all uncooked eggs can reach the hot pan surface. [4] When eggs thicken and no visible liquid remains, place shrimp, onion and spinach mixture, roma tomatoes and feta on one side of the omelette. Fold omelette in half with spatula. Slide omelette onto plate.



LAND'S END TAVERN

Crab Guacamole

(Yields 4-6 servings)

INGREDIENTS (guacamole)

8 ripened avocados
1 red onion, finely diced
2 fresh jalapeño peppers, finely diced (optional)
1 medium red tomato, finely diced
1 bunch cilantro, destemmed, finely chopped
Juice from one lime
Pinch of salt

DIRECTIONS Cut avocados in half, around the center core. Remove the seed from the avocado and scoop the meat into a mixing bowl using a spoon. Add the red onion, tomato, jalapeño and cilantro to the avocado meat and mix thoroughly using your hands. Add the juice from the lime and salt to taste.

INGREDIENTS (pineapple salsa)

4 1/2 cups of fresh pineapple chunks cut into 1/2-inch squares
1 red onion, finely diced
1 medium red tomato, finely diced
1 small bunch cilantro, destemmed, finely chopped
2 fresh jalapeño peppers, finely diced

DIRECTIONS Put all ingredients in a mixing bowl and mix well. Ideally, make this the day before so the flavors can really mingle.

OTHER INGREDIENTS

1 bag tortilla chips
8 ounces lump crab meat
1 lime

DIRECTIONS Add guacamole to a serving dish. Top with crab meat and pineapple salsa. Squeeze juice from 1/2 of the lime over the top. Cut remaining half of lime into sections to be used as a garnish. Place serving dish on a large plate and surround with tortilla chips.

FARM

Ginger Sour

INGREDIENTS (ginger syrup)

3 ounces fresh ginger, thinly sliced
1 cup organic cane sugar
2 cups water

DIRECTIONS In a large bowl, add sliced ginger and cane sugar. Cover with water completely covering the ginger. Cover and store at room temperature for two days or until liquid is syrup. Transfer ginger and liquid to a pot and simmer over low heat for 20 minutes. Blend thoroughly in a blender or food processor. Pour blended syrup through a fine strainer. Set juice aside.

INGREDIENTS (cherry syrup)

1 8-ounce jar of fancy Italian cherries

DIRECTIONS Set 3-4 cherries aside. In a blender add remaining cherries and juice. Once blended, pour through a fine strainer and set juice aside.

INGREDIENTS (drink)

2 ounces Virgil Kaine Robber Baron
1 ounce ginger
1/2 ounce fresh lemon juice

DIRECTIONS [1] In a cocktail shaker, fill with ice. Add Virgil Kaine Robber Baron, ginger syrup and a squeeze of lemon. Shake. [2] Pour into Collins glass over its own rocks. [3] Garnish with cherry on a pick. [4] Pour some of the cherry syrup over the top of the cherry until the juice starts to fall to the bottom of the glass.



©JESSICA CARTER



HOLY TEQUILA

Holy Churro Pancakes

INGREDIENTS

8 ounces unsalted butter
2 ounces brown sugar
3 cups flour
6 whole eggs
3 cups water
1 teaspoon baking powder
Dash of salt
Piping bag
6 cups pancake mixture
Strawberries or bananas
Pure maple syrup
Powdered sugar

DIRECTIONS [1] Heat water, sugar and salt and bring to a simmer. Pour the water, sugar and salt slowly with the flour and baking powder. Make sure it is whisked really well and add eggs. Whisk until all combined. [2] Put dough into the piping bag. Using the piping bag, form 6 inch circles with the churro dough and freeze for 1 hour. Fry the dough at 350 degrees for 7-8 minutes. Toss in cinnamon and sugar. [3] Put the fried frozen dough (the churro) on a flattop and add pancake mix in the center of the circle about 1 cup each. Cook for 2 minutes and then flip the "churro pancake" and cook for 2 more minutes. [4] Set as many pancakes as you like on a plate, top it with strawberries or bananas (or both!) and finish with a light drizzle of maple syrup and powdered sugar.



Watch video of these Holy Churro pancakes being created online at LocalLifeSC.com



LOCAL LIFE TEST KITCHEN

Beer margaritas

INGREDIENTS

1 12-ounce can frozen limeade concentrate
12 ounces of tequila
12 ounces of water
1 good Mexican beer (Bohemia or Negra Modelo)
Ice
1 lime, cut into wedges

DIRECTIONS

Pour limeade, tequila, water and beer into a large pitcher. Stir until well blended and limeade has melted. Add plenty of ice. Garnish with lime wedges.

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Three Sisters Farm

FIVE GENERATIONS OF
ORGANIC GROWING



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images from this
shoot online at
LocalLifeSC.com



STORY BY ROBYN PASSANTE + PHOTOS BY MICHAEL HRIZUK

Sisters Mary Connor, Priscilla Coleman and Beth Lee have only been farming commercially for a decade, but their organic Three Sisters Farm in Pinckney Colony is an endeavor that's 170 years and five generations in the making.

When their mother, Mary O. Merrick, placed a conservation easement on the family's 150-acre Calhoun Plantation in 2004, it was both a nod to the environmentalist's long-held priorities and an unspoken family commitment.

"It's the original family home-place," says Connor of the picturesque plot along the Colleton River that was purchased by Merrick's great-grandfather James Porcher in 1848. "And since she happened to be the person who inherited it, I think she felt an obligation to her family to keep it in its original state."

The sisters describe their childhood as one that was connected to the soil beneath their feet and the water beside their property. "Our dad always had a beautiful garden," Connor says. "And my mom grew up on the farm, so she knew how to cook and can and jelly."



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SISTER ACT Three Sisters Farm produces USDA Certified Organic flowers, herbs, vegetables, pastured eggs, blueberries, blackberries, mushrooms, garlic, ginger, turmeric and galangal.

But once grown, they chose college and careers that put them behind desks and in classrooms. Connor was an engineer; Coleman was an art teacher; Lee and her husband owned an architectural firm. A decade ago, however, their roots called them home – literally and figuratively – and the land that had over the decades cultivated vegetables, daffodils and a dairy farm was brought back to life through the hard work and big dreams of the siblings.

When asked whose idea it was to start farming the land, Connor says, a bit sheepishly, “I guess I’ll own up to that” before Coleman interrupts: “I’ll take credit, she can own up, and we just dragged Beth along.”

Many in the Lowcountry are familiar with part of the property, as it’s been the site of delightful U Pick Daffodils fields for decades. One of their brothers owns and maintains most of the land where the daffodils grow. In addition to their own daffodils, the sisters cultivate 60 to 100 different varieties of flowers throughout the year, which are sold at farmer’s markets and arranged for weddings and other special occasions.

The trio also cares for 100 chickens, and grows about 100 varieties of organic vegetables, fruit and herbs throughout the year, which means something is always being planted while something else is being picked.

When they decided to start farming, going the extra steps to make their produce USDA certified organic was a priority, both for personal and professional reasons.

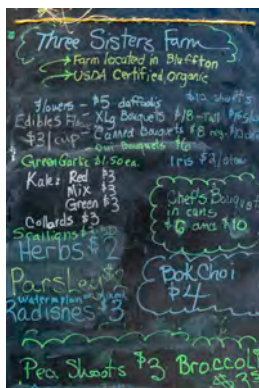
“We didn’t want pesticides on our food or on our land,” Coleman says.

“We just never would have farmed that way,” Connor concurs. Plus when they opened for business 10 years ago, it was much harder to find organic produce in Beaufort County, particularly in their area of greater Bluffton.

Today, though there are more grocery stores and, thus, organic options around here, Coleman says she enjoys selling their produce and other goods at the farmer’s markets, where she can converse with customers.

“They’re very appreciative that we have these veggies and flowers and herbs for them to buy fresh,” she says. “They understand the difference in what they get from us versus what they get from the grocery store.”

The sisters split responsibilities according to their interests and strengths.



NOW GROWING

Captain Lettuce heads
Lettuce mix
Spring salad mix
Kale (rainbow, green, red)
Broccoli, heirloom type
Parsley
Mint
English peas
Sugar snap peas
Arugula
Strawberries

"I would say Mary's in charge of the vegetables and I'm in charge of the flowers and Beth is in charge of the eggs," Coleman says.

Connor does much of the business side of things, contacting restaurants about buying their products and managing the money. Several area eateries, including Red Fish, The Cottage and The Juice Hive, regularly serve their organic produce.

In addition, they use their family's acreage to dabble in whatever interests them. The farm is licensed to forage for wild mushrooms. They planted indigo to try to experiment on how to make a better dye. And they started growing sugar cane last year and turning it into syrup.

"We have garden ADD," they chime in unison. But they wouldn't have it any other way.

"At the end of the day I think 'We fed people. And we didn't just feed people, we fed people food that's really good for them,'" Connor says. "And that's a satisfaction that a lot of people don't get with a lot of jobs."

It's a noble profession and a family tradition that left their mother, who died in 2014, quite proud.

"She always bragged about us. She'd tell people 'My daughters have an organic farm.'" LL



PRODUCE PROTECTOR Scout keeps an eye out for greedy squirrels and other varmints.

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How to Open CLAMS



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Sizing: Little Neck 7-10/lb.
Cherry Stone 6-10/lb.
Top Neck/Count Neck 4/lb.
Quahog/Chowder clam 2-3/lb.

1. Chill clams in freezer a bit before opening. It helps!

2. Scrub clam w/ stiff brush under cool water.



3. Slip knife between top + bottom shells. Twist knife + move it around shell to break seal + cut hinge muscle.

4. Open the shell. Slide knife between bottom shell + meat to detach.



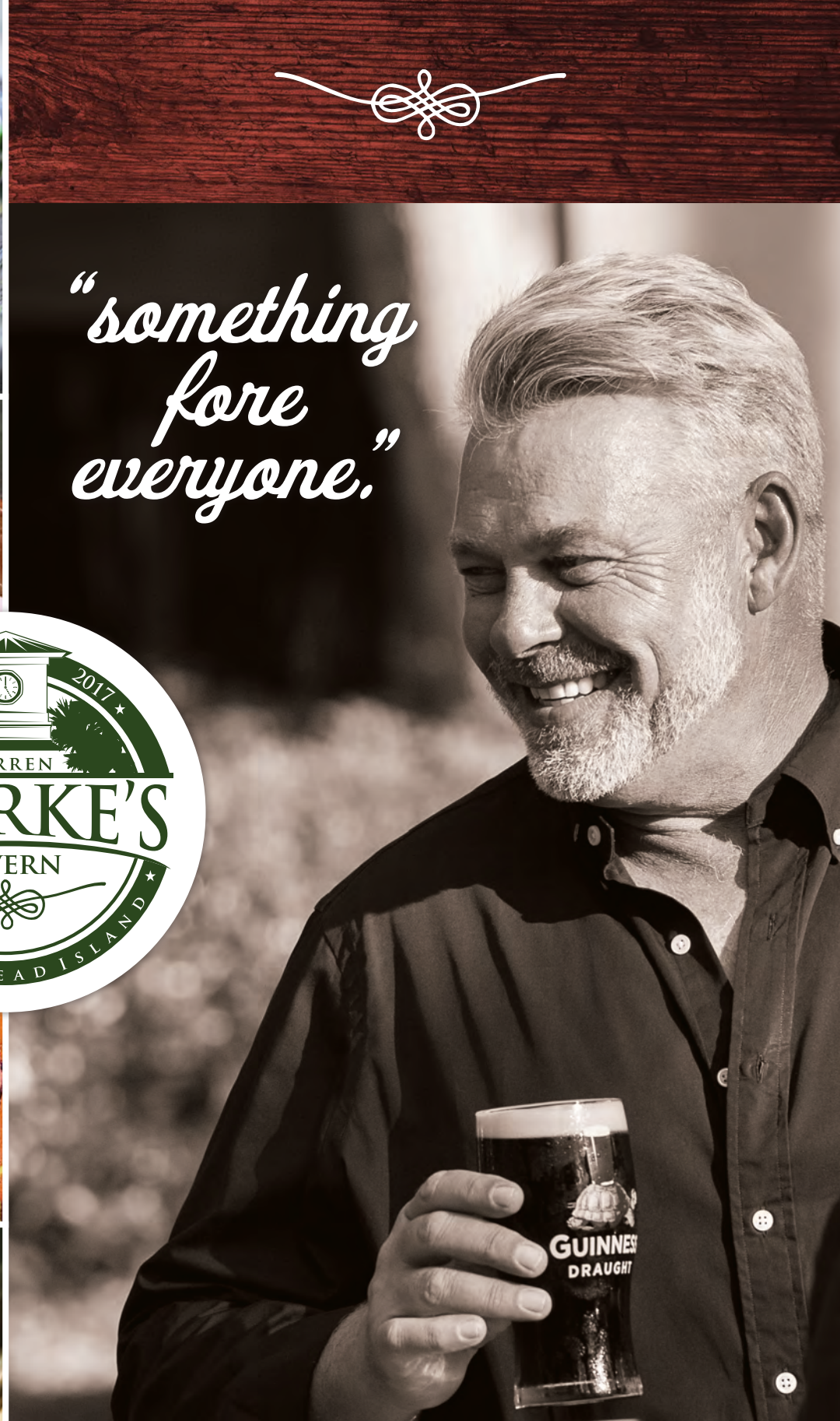
*Try to preserve clam juice. You won't regret it!

5. Place clams on half shell over ice or enjoy as you shuck!

J. Maloney ©



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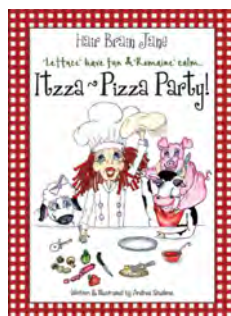


Healthy Habit opening South End location

Fans of Healthy Habit on the north end of Hilton Head Island can look forward to a south end location by the end of the year. The popular chopped salads restaurant was purchased by HHI Hospitality — the restaurant group behind Charbar Co. and Holy Tequila. The new location will open near those two restaurants in Park Plaza. The group also hopes to offer several grab-and-go kiosks around the island in early 2019. The original Healthy Habit is at 55 Mathews Drive. Find more information online at healthyhabithhi.com.

New cooking addition to Hair Brain Jane book series

Lowcountry children's writer and illustrator Andrea Studenc has released a fourth book in her popular Hair Brain Jane book series called "Lettuce have fun & Romaine calm...Itzza Pizza Party!" Readers will be delighted to discover the book comes with a wooden spoon bookmark, a mini rolling pin and a scratch-and-sniff recipe card. The hard cover book costs \$19.95. Other titles in the series include "Hair Brain Jane," "Beach Brain-Jane's Hairy Adventure on Hilton Head Island" and "Hair Brain Jane & Toboggan's Noggin." To order, email hairbrainjane@gmail.com or call 843-422-1918.



Snow cone stand opens at Marriott locations

A new snow cone stand called Palmetto Snow has opened at the Marriott Grande Ocean and Marriott's Monarch at Sea Pines. There are two locations at Grande Ocean, one for guests only, and one for the guests and the general public. It is open from 11 a.m. to 5 p.m., weather permitting. For more information, call 843-422-1918.



Uber Eats contracts with 20 restaurants

The online food ordering and delivery platform **Uber Eats has partnered with 20 local restaurants** and is now serving parts of Hilton Head Island. Users can read menus, order, pay and leave a tip for the delivery person from most computers and devices. Meals are delivered by couriers using cars, bikes or on foot. Participating restaurants include Local Pie, Holy Tequila, Charbar Co., Gruby's New York Deli, Stacks Pancakes, Duck Donuts, Mediterranean Harbour, Club Seats Grille, Popeyes, New York City Pizza, Annie O's Kitchen, Street Meet, Philly's Cafe & Deli, Pomodori Italian Eatery, Wayback Burgers and Fancy Sushi. The average delivery times are 35 minutes.



The Cottage launches new menu

The Cottage Café, Bakery and Tea Room has launched a new menu. The restaurant, in a cozy restored 1868 cottage in the heart of Bluffton, has added a number of innovative items to its breakfast, lunch and brunch menus. New dishes include kimchi, winner of two 2018 national Good Food awards, the Island scramble and kimchi 'n eggs for breakfast, and many new lunch items such as chicken avocado schnitzel and a rainbow salad.



Silver Dew Winery reopens on Daufuskie

The tiny **Silver Dew Winery**, a historic winery on Daufuskie Island that closed in 1956, has **reopened** for business. Housed in an unassuming building that dates back to 1883, the structure originally was known as a wick house — a place to store oil, wicks and the lamp for the nearby Bloody Point Lighthouse. In the mid-1900s, Arthur "Papy" Burn converted the space into a winery. Pat Conroy wrote about the landmark in his 1972 novel "The Water is Wide."



Sea Pines restaurant rebooted as Fraser's Tavern

Sea Pines Resort has opened Fraser's Tavern in Plantation Golf Club. The restaurant, formerly known as Live Oak, features a tavern-inspired menu that includes a wide selection of unique salads, pizzas and handbells made with locally sourced ingredients, and craft beer on tap. The open dining room and bar now features booths, leather furniture, TVs and dartboards with floor-to-ceiling windows that provide 270-degree views. Outdoor seating also is available. Find more information online at seapines.com/dining.



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.

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frankieboneshhi.com

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healthyhabithhi.com
55 Mathews Drive, Suite 116,
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843-686-5600

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

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

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rubylees.com
46 Old Wild Horse Road,
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843-681-7829
19 Dunnagans Alley,
Hilton Head Island
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skullcreekboathouse.com
397 Squire Pope Road,
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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

STREET MEET

American The menu at this family-friendly tavern is full of surprises — from its award-winning hot dogs to healthy options such as the Power Bowl and the Skinny Bowl. It's also the unofficial headquarters for Cleveland Browns fans. \$\$

streetmeethhi.com

95 Mathews Drive,
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wiseguysshhi.com
1513 Main St.,
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843-842-8866

HILTON HEAD MID ISLAND

ALEXANDER'S

Seafood One of the island's most beloved restaurants, now operated by Palmetto Dunes Oceanfront Resort. Fresh local seafood and a great early bird special. \$\$\$

alexandersrestaurant.com

76 Queens Folly Road,
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FISH UNVEILS NEW
SUMMER MENU AND
MUSIC CALENDAR



Highlights to FISH's summer menu include dishes called Not Your Mama's Chicken Pasta, Little Neck Clams, What the Fish? Taco, Cobb Salad (pictured) and the Slow Country BBQ Burger. FISH also will host music performers during the summer from 6 to 9 p.m. every night. Find the complete menu online at gofishhhi.com.

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American European-trained executive chef Alfred Kettering combines some of the most appealing elements of classic American and Continental cuisine. \$\$\$

alfredshiltonhead.com

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elasgrille.com

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843-785-3030

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Seafood The pet-friendly patio of this waterfront eatery offers a full bar, backyard games and live music. A good time will be had by all. \$\$

fishcampphi.com

11 Simmons Road, Hilton Head Island

843-842-2267

THE FRENCH BAKERY

Bakery In addition to their loyal customers, the Belka family provides bread for many local restaurants, golf clubs, hotels and Whole Foods. \$\$

frenchbakeryhiltonhead.com

28 Shelter Cove Lane, Shelter Cove Towne Centre

843-342-5420

HAROLD'S DINER

Diner The owner and head chef love to give customers a hard time as part of the entertainment. Harold's serves up one of the best burgers on the island. \$

641 William Hilton Parkway,

Hilton Head Island

843-301-0895

JANE BISTRO AND BAR

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

janehhi.com

28 Shelter Cove Lane, Shelter Cove Towne Centre

843-686-5696

LUCKY ROOSTER KITCHEN + BAR

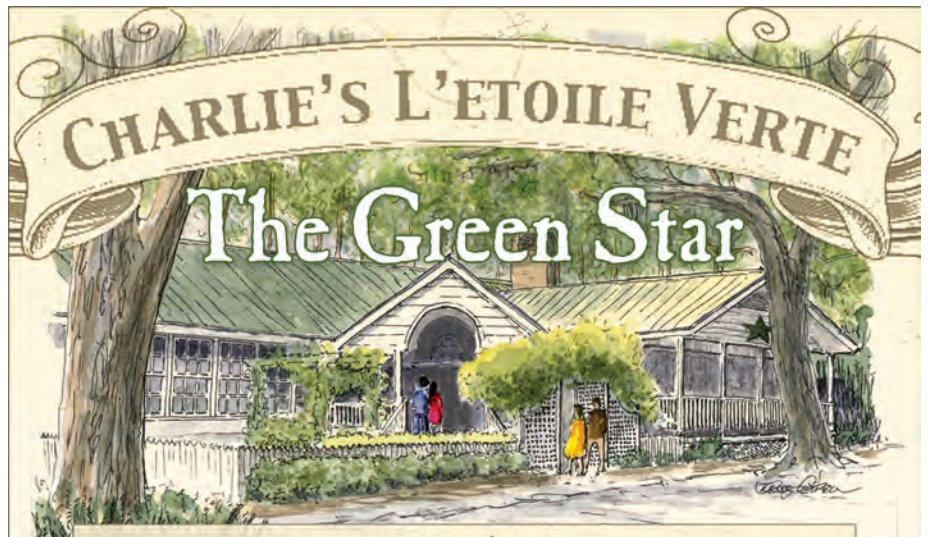
American, Southern An American bistro with Southern soul. The menu is small and focused, but offers a large variety of refined comfort foods and adventurous dishes. \$\$

luckyroosterhhi.com

841 William Hilton Parkway,

Hilton Head Island

843-681-3474



CHARLIE'S L'ETOILE VERTE
The Green Star

serving
LUNCH » MONDAY thru FRIDAY » 11:30 until 2PM
DINNER » MONDAY thru SATURDAY » 5:30 UNTIL
BAR OPENS at 5PM DAILY

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843.785.9277 www.charliesgreenstar.com

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

Michael Anthony's
CUCINA ITALIANA

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



OLD OYSTER FACTORY

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

POSEIDON

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

RUAN THAI CUISINE

Thai Authentic central Thai cooking at its best. Made-from-scratch recipes have been passed down through generations. The Shrimp Pad Thai is amazing. \$\$
myruanthaihut.com
811 William Hilton Pkwy, Hilton Head Island
843-785-8575
1107 Main St., Hilton Head Island
843-681-3700
26 Towne Drive, Bluffton
843-757-9479

SANTA FE CAFE

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

SEA GRASS GRILLE

Seafood Intimate yet casual dining in a Lowcountry beach house setting. Locally famous for their fresh seafood. Try the Grouper Piccata. \$\$

seagrassgrille.com
807 William Hilton Pkwy, Suite 1000,
Hilton Head Island
843-785-9990



SUMMER SATURDAYS CONCERT SERIES RETURNS TO CHARBAR CO.



The Summer Saturday Concert Series returns to Charbar Co., beginning June 2 with a performance by the band Pretty Darn. The Matt Robbins opens the night at 6, followed by Pretty Darn at 9 p.m. Find more information online at charbar.co or by calling 843-785-2427.

HILTON HEAD SOUTH END

ANNIE O'S KITCHEN

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

THE BIG BAMBOO CAFE

American A South Pacific themed cafe across from the

beach specializing in local seafood and salads. Live music with a great beer selection. \$\$
bigbamboocafe.com
1 N Forest Beach Dr, Suite 210,
Coligny Plaza
843-686-3443

THE BLACK MARLIN BAYSIDE GRILL

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

BULLIES BBQ

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

CAPTAIN WOODY'S

Seafood A neighborhood bar and grill specializing in shrimp, clams, oysters and signature fish sandwiches. \$\$
captainwoodys.com
6 Target Road, Hilton Head Island
843-785-2400
17 State of Mind St., Bluffton
843-757-6222

CHARBAR CO.

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

CHARLIE'S L'ETOILE VERTE

Seafood, American A family owned and operated

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

CHOW DADDY'S

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

COAST

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

CRANE'S TAVERN

Steakhouse An island favorite for USDA prime grade beef and fresh local seafood since 1999. This old English style pub offers a warm atmosphere with white tablecloths and an ornate bar. The wine list is fantastic.
cranestavern.com
26 New Orleans Road,
Hilton Head Island
843-341-2333

DARREN CLARKE'S TAVERN

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

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Jorge Covarrubias
Executive Chef



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

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



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843.681.TACO(8226) HOLYTEQUILA.COM

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delisheeyo.com
32 Palmetto Bay Road,
Hilton Head Island
843-785-3633

FAT BABY'S PIZZA AND SUBS

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

FRASER'S TAVERN

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

HINOKI

Asian Celebrating 16 years of serving locals great sushi, sashimi and other Japanese specialties. The interior is peaceful and serene, with cypress wood throughout the restaurant. \$\$
hinokihhi.com
37 New Orleans Road,
Hilton Head Island
843-785-9800

HOLY TEQUILA

Mexican Gourmet tacos, salads, quesadillas, burritos and small plates all around \$10, with a full bar offering mixologist-inspired cocktails and over 50 kinds of tequilas. Be sure to order the Street Corn before your main course and the churros after. \$\$
holytequila.com
33 Office Park Road, Park Plaza
843-681-8226

JAVA BURRITO CO.

Mexican A family-owned and operated Mexican grill and coffee

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

THE JAZZ CORNER

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

LOCAL PIE

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

A LOWCOUNTRY BACKYARD

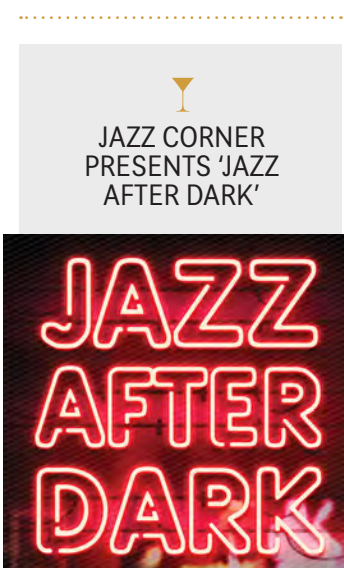
Southern The travel website "Only in Your State" ranked the shrimp and grits the best in the state of South Carolina. We feel the Charleston Fried Green Tomato BLT is even better. \$\$
hhbackyard.com
32 Palmetto Bay Road,
Hilton Head Island
843-785-9273

MICHAEL ANTHONY'S CUCINA ITALIANA

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

OMBRA CUCINA RUSTICA

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



The Hilton Head Island jazz club has added a second set to its lineup. The first dinner set is from 8 to 9:15 p.m., followed by a first-come, first-serve "Jazz After Dark" second set from 9:45 to 11 p.m. June performers include the Annie Sellick Quartet, The Joe Alterman Trio, The Dave Potter Quintet and The Allan Harris Quartet. For more information, go online to TheJazzCorner.com or call 843-842-8620.

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

PALMETTO BAY SUNRISE CAFE

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

POMODORI

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

RED FISH

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

REILLEY'S GRILL & BAR

American An island institution since 1982. Serving steaks, seafood and pub sandwiches in a setting reminiscent of a true Boston pub. \$\$
reilleys-hiltonhead.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. \$\$

TRY THIS:

SEAFOOD SUPERSTARS Three dishes to consider the next time you are in the mood for seriously awesome local seafood.



CHARLIE'S L'ETOILE VERTE

Sea Scallops

Taste these seared scallops over sweet potato and celery root purée, asparagus and chèvre creme. They won't disappoint. \$34.



LUCKY ROOSTER KITCHEN + BAR

Crab and Shrimp Rice

This dish was recently featured on WSAV-TV's Sunday morning show "Eat It and Like It." It is made with Anson Mill's Carolina gold rice, crab, shrimp, bacon and okra with a cilantro vinaigrette. A must-try. \$30.



ELA'S ON THE WATER

Lowcountry Shrimp & Grits

Local stone ground grits and smoked gouda with jumbo shrimp sautéed with tasso ham, roasted corn salsa and a Cajun cream sauce. Ask to be seated at Table 60, tucked away in a private corner on the second level. \$30.

ELA'S

ON THE WATER



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bomborasgrille.com
5 Lagoon Road, Hilton Head Island
843-689-2662

SALTY DOG CAFE

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

SAGE ROOM

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

THE SEA SHACK

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

SIGNE'S

Bakery, Cafe A Hilton Head Island tradition for more than 36 years. Specializing in 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



STERLIN'S PIANO LOUNGE OPENS AT SOUTH BEACH



Local musician Sterlin Colvin is performing at 6:30 p.m. Thursdays at The Wreck of the Salty Dog's upstairs piano bar and lounge. The show is family friendly and ideal for birthdays, anniversaries, large groups and date nights. For more information, go to saltydog.com or call 843-671-2233.

BUFFALO'S

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

CAHILL'S MARKET

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

CLAUDE & ULI'S BISTRO

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

THE COTTAGE

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

FARM BLUFFTON

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

FAT PATTIES

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

HOGSHEAD KITCHEN AND WINE BAR

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

JIM 'N NICK'S BAR-B-Q

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

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Local Cocktail

New Yorkers love their alcohol, so much so that many cocktails have been named in their honor (The Manhattan, Long Island Iced Tea, The Brooklyn, to mention a few). Many Lowcountry residents love to booze, too. With that in mind, the team of mixologists at Rollers Beer, Wine & Spirits have created a series of cocktails that celebrate local landmarks, events and founding fathers. This month's featured libation is The Shelter Cove. Sip a couple of these and watch the dolphins play! *LL*

LOCAL COCKTAIL

The Shelter Cove

INGREDIENTS

3/4 ounce gin
3/4 ounce Cointreau
3/4 ounce Crème de Violette
3/4 ounce fresh lime juice

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



JEAN WASHINGTON FOUND HER CALLING IN THE LOWCOUNTRY.

After a successful corporate career in New York, Jean and her husband, Perry, moved to Bluffton. Once here, Jean's volunteer work resulted in an unexpected second career: executive director of Boys & Girls Clubs of the Lowcountry. The work brought her boundless joy.

When Jean passed away, her family wanted to celebrate her life, not just for a brief period, but for years into the future. They turned to Community Foundation of the Lowcountry.

With help from the Community Foundation they established the N. Jean Washington Memorial Fund to honor issues that were important to Jean, such as providing minority women who want to study math and science - Jean's areas of undergraduate study - with the financial means to do it.

By setting up a donor advised fund at the Community Foundation, Perry and his daughter, Stacy, have continued Jean's legacy of helping others and the joy she found encouraging young people to reach their full potential.

Want to learn how you can leave a legacy?
Talk to us at 843.681.9100.



COMMUNITY
FOUNDATION
OF THE LOWCOUNTRY

843.681.9100 cf-lowcountry.org

A rich past makes for an elegant present

*LOWCOUNTRY
ARCHITECTURE IS
LIKE NONE OTHER*

STORY BY LISA ALLEN
PHOTO BY JOHN MCMANUS

Drive past homes on Hilton Head and in Bluffton and there is something that exudes Lowcountry. Sure, the scent of pluff mud adds to the ambiance, but it's the homes that set the scene. What is it about the homes here? Why are they so different from those in Ohio, New York or Florida? Is it the shutters? The metal roofs? The immense front porches? Frankly, my dear, yes.

There are good reasons and some interesting stories that surround our local architecture.

Our founding white settlers were a little competitive. They borrowed from Georgian, Neo-classical and Greek Revival architecture to create huge homes that boldly stated their status and wealth. They could build those large ego monuments at a discount because the labor was free. Their slaves built them.

Next, in case you haven't noticed, the heat and humidity make it a little stuffy in the summer.

To enjoy the slightest breeze long before air conditioning, houses and gardens were designed to capture even the tiniest puff of air.





Porches

Lowcountry homes typically have large, symmetrical porches with three to five bays and a centered front door. They allowed people to relax while enjoying shade and pleasant breezes. The same holds true today.

Metal roofs

Metal roofs were and remain popular because they don't absorb as much heat as asphalt shingles and last a lot longer in our warm, humid climate. Because they are interlocking, they can withstand more wind.

Lush landscaping

Planting large trees in the right locations blocked direct sun exposure to the home, providing shade that helped indoor living areas stay more comfortable during the warmest parts of the year. Landscapers planted deciduous trees that would grow quite tall on the east, west, and northwest sides of the house.

Climbing vines were also planted around a home to provide natural shade. Varieties such as Virginia creeper and ivy grew quickly, instantly shading exterior walls from direct sun exposure. The vines also worked to reduce temperature fluctuations in the home throughout the day. Elaborate, geometric gardens mirrored the symmetrical, boxlike dimensions of the manors. All of those reasons for large trees and gardens still apply.

Imposing, elevated homes

Houses were elevated on columns so air could circulate underneath the house, which subtracted a degree or two. It also made them look beefier, adding status. Today, homes are elevated to keep them above possible storm surges.

Shutters

Louvered shutters could be pulled to block out direct sun, thereby shading interiors. The slats still permitted air flow. Shutters also provided protection from high winds. Today, impact-rated glass and metal panels provide hurricane protection, making shutters more decorative than functional.

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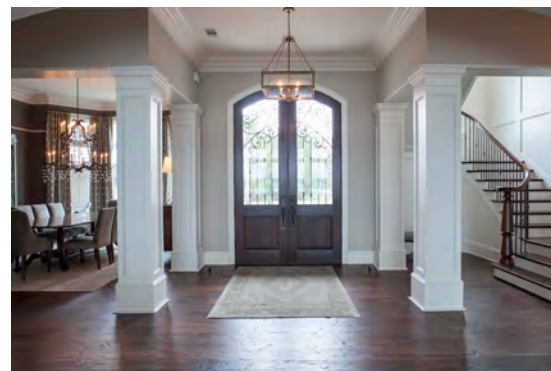
Tall ceilings

Not only did the large scale of the plantation homes make a statement, they also kept things a bit cooler at floor level because warm air rises. Today, tall ceilings are key components to an airy, open floor plan.



Interior flourishes

Common features of Lowcountry architecture included enormous foyers, sweeping open stairways, ballrooms, grand dining rooms and intricate design work. Design work included intricate shapes and patterns made from plaster and floor designs using a collection of wood or tiles.



©PROVIDED BY COURT ATKINS GROUP / JOHN MCMANUS

Double-hung windows

Inhabitants were desperate to contain rising interior temperatures throughout the day, so they built tall houses in the path of prevailing winds with a lot of windows. Using what was called "window tuning," homeowners would determine which way the wind was blowing that day and open windows accordingly.

The lower pane of windows facing the wind were open a little and upper panes of the windows on the opposite side of the house were open a lot, creating a draft and thus a breeze. In order for this to work, houses had to be big. They also built interior walls parallel, not perpendicular, to the prevailing winds so that air wouldn't get trapped from flowing from one room to the next. Today, double-hung windows are a distinctive feature of local architecture, but when it's hot, we just turn up the air conditioning.

Transoms

The swinging window or panel above doors allowed for more air movement between rooms. Today, it provides another peek at our beautiful view. "Transoms were often used over doors to provide additional natural light and ventilation, while now they are often used to maximize views, particularly on the rear of the homes," said Amanda Lamb, director of design for architecture firm Court Atkins Group in Bluffton. "Everyone wants the look of floor to ceiling glass."

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Thick exterior walls

Exterior walls were often made of stone, brick and sometimes tabby, a cement made from oyster shells. Walls were sometimes 12-inches to 24-inches thick to keep interior temperatures from rising through the day. Modern construction typically uses lumber only 4- or 6-inches thick for exterior walls.



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Outdoor kitchens

Cooking on a hot summer day was even less appealing in days before air conditioning. Thus, many plantation homes built outdoor kitchens, called summer kitchens.

Often, they were freestanding structures away from the main house. Today, outdoor kitchens are growing in size and popularity.

"Rear porches have also evolved into much larger spaces to accommodate outdoor living, from entertaining around the fireplace to dining and cooking," Lamb said.



© PROVIDED BY H2 BUILDERS

Haint blue porch ceilings

Explanations as to why range from fooling spiders and wasps, thinking the ceiling is the sky, blue being a harbinger of good luck, the color extending daylight or scaring away evil spirits. In South Carolina, blue porch ceilings originated out of the fear of haints.

"Haints are restless spirits of the dead who, for whatever reason, have not moved on from their physical world," said Lori Sawaya, a color strategist who works with Sherwin-Williams. Haint blue can also be found on door and window frames as well as porch ceilings. It is intended to protect the homeowner from being "taken" or influenced by haints. Believe one reason or another, but break out the blue paint to be on the safe side. LL

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INFUSE YOUR HOME WITH *Lowcountry style*

Sophisticated Southern style defines the Lowcountry. Here are a few accessories available at local businesses and shops that can help you achieve the serene and charming style in your home.



1



2



3

4

5

6



7



8



9

1. OCEAN JAR This lidded Jar with smalt blue runs over creamy white glaze blistered to create rich dimension. Available at Plantation Interiors. \$237 **2. CRANE AND TURTLE STATUE** In 19th century Japanese fables, the crane and turtle represent longevity in life, friendship and mutual support. Bring these values into your home with this painted brass and metal statue. Available at Plantation Interiors. \$1,339 **3. STARFISH BOWL** Honor our ocean with this one-of-a-kind piece of functional art made by hand by Shayne Greco. No two are made the same. Available at Pyramids. \$400 **4. SEA HORSE LAMP** Light up your living space with this one-of-a-kind ceramic sea horse lamp. It was completely hand-built in North Carolina by Shayne Greco. Available at Pyramids. \$1,140 **5. OCTOPUS BOWL** This bowl by Shayne Greco is perfect for a coffee table or statement piece for a dining table. The glazes used are lead free and the artwork is completely hand-built. Available at Pyramids. \$330 **6. SPINY LOBSTER PITCHER** This beautiful ceramic pitcher by Shayne Greco is completely handmade. It was created using the age-old coil technique, freehand with specialized tools. Available at Pyramids. \$578 **7. VERDIGRIS BRASS LAMPS** Light up your home with this pair of verdigris brass lamps, each with a crane standing on a turtle with burl plinth bases and pleated silk shades. Available at Plantation Interiors. \$1,379 **8. OYSTER CHANDELIER** Bring your home to the ocean with this gorgeous oyster shell lamp. Just try not to crave oysters each time you look at it! Available at Lowcountry Mercantile by Lowcountry Linens. \$369 **9. CUSTOM DESIGNED CANVAS PILLOW** Get comfortable with this custom designed hydrangea and Hilton Head pillow. Available at Lowcountry Mercantile by Lowcountry Linens. Starting at \$59.



10



11



12



13



14

10. HILTON HEAD ISLAND STREET MAP This is an original creation that features a street map of Hilton Head Island on natural pine wood. Available in four sizes at Fire & Pine. \$60-\$630 **11. MURANO GLASSWARE VASE** Make your flower arrangements look more spectacular with this elegant stained glass vase by Murano. Available at Pyramids. \$380. **12. LORELEI TABLE LAMP** Light up your life with this antiqued gray wooden base lamp with a resin coated lampshade. The paisley-inspired carvings add a feminine touch to an otherwise masculine lamp. Available at Lowcountry Mercantile by Lowcountry Linens. \$199. **13. CUPID GARDEN STATUE** Add some love to your garden with this beautiful garden statue of Cupid with his bow. Available at Pyramids. \$600 **14. PALMETTO STATE BOARD** This rectangular maple board features leather handles and South Carolina's Palmetto State design. Available at Pyramids. \$156.

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BRIGHT IDEAS
Natural light floods this Palmetto Bluff home, thanks to the many operable windows built throughout.



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



One of a kind

LOCAL BUILDER USES ALL NATURAL MATERIAL IN CUSTOM-MADE PALMETTO BLUFF MASTERPIECE

STORY BY DEAN ROWLAND + PHOTOGRAPHY BY KRISZTIAN LONYAI

When a builder constructs his own designer show home, especially in Palmetto Bluff, you know the result will flaunt a full complement of talent, vision and craftsmanship.

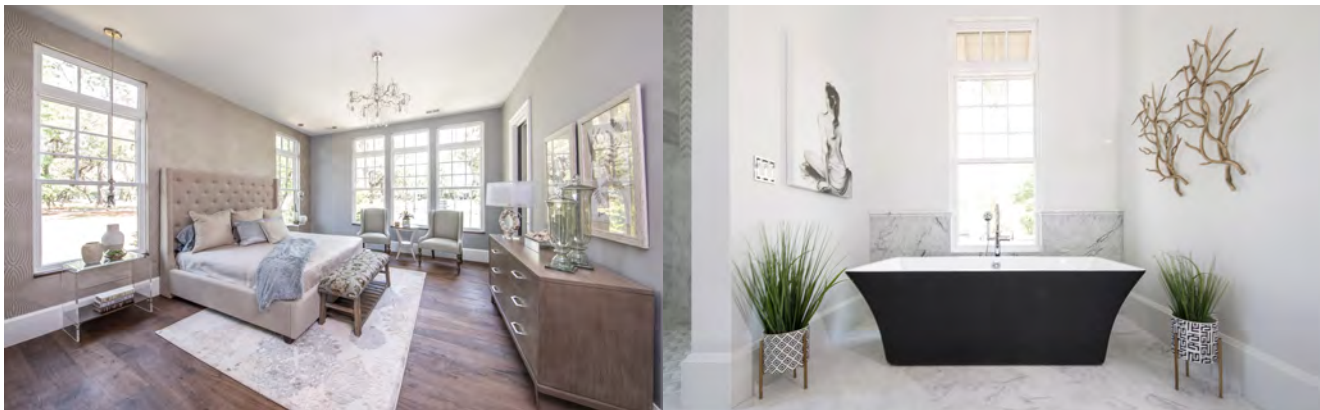
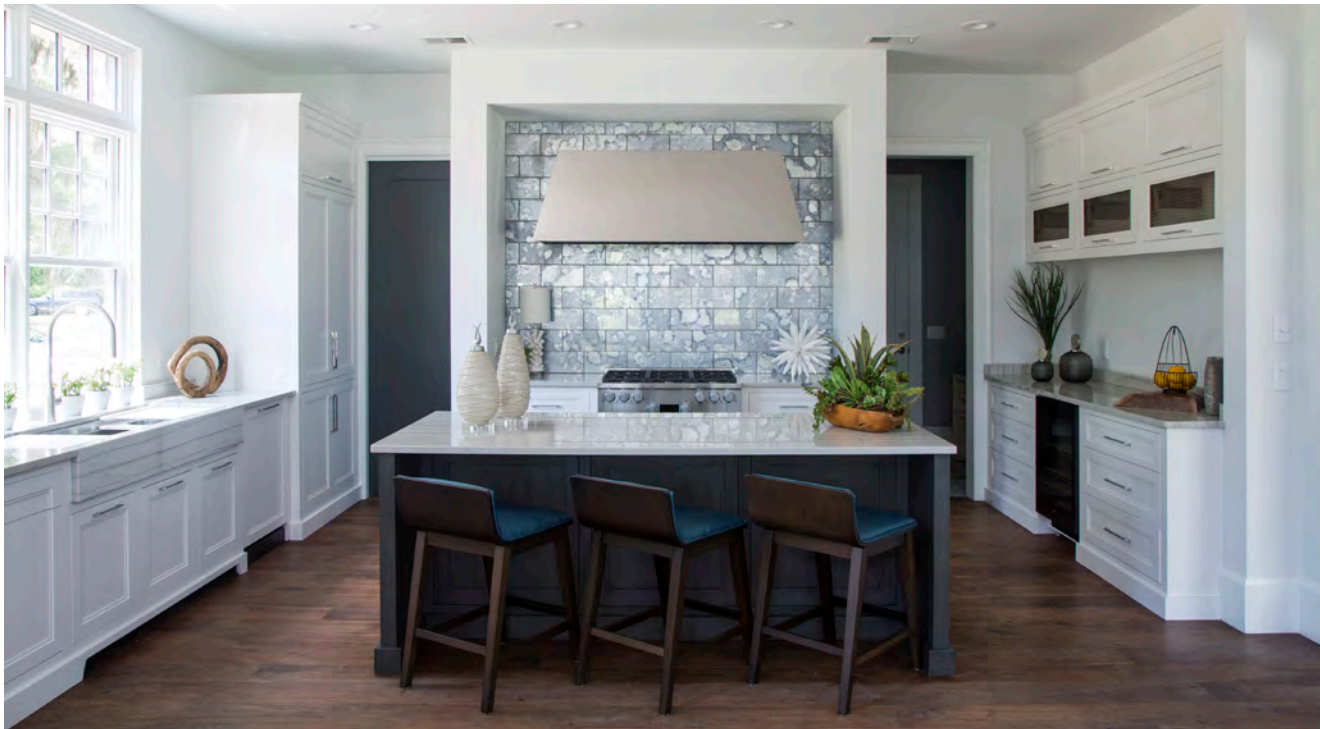
Those qualities are what John Moleski, owner of JM Designer Properties in Bluffton, flexed with his boutique-inspired showpiece on Mt. Pelia Road. The spacious courtyard with a covered entry positioned in the front of the 3,400-square-foot home offers a panoramic view of the lagoon, bridge and village.

"The house is very unique," the Pittsburgh native said. "It's very different than the typical Palmetto Bluff home because it has a courtyard in front to take advantage of the views... it provides great exposure and convenience and is a special place for someone to call home. It's in the heart of Palmetto Bluff."

Moleski's mantra might be "Think it, build it, show it and sell it" for \$1.7 million.

The renowned local architect, Tom Parker, who put together the blueprints for the project for Moleski, calls the aesthetic design a "blend of classic Southern and shingle styles with a contemporary appeal."

"When I saw what he did, I had a revelation," said Moleski, who founded his company in 2004 in Florida and moved it here with his wife in 2010. "There weren't many changes to what he gave me from an architectural design point of view. I took the bones that he provided and had some fun with it, because it's my house, and I went to town on all of the hand-picked interior finishes."



LUXURY TOUCHES
Quartz, marble and walnut are used throughout, giving this Palmetto Bluff home unique functional beauty.

CUSTOM DESIGN

The interior abounds with all natural materials and custom-made everything.



LOCAL FLAVOR

The home is a blend of classic Southern and shingle styles with a contemporary appeal.



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

The interior abounds with all natural materials and custom-made everything.

The kitchen in an open floor plan that flows into the great room and dining room with 23-foot-high ceilings with transom windows all around. The dramatic focal point in the two living spaces is a large feature window, comprised of nine operable windows that allow the natural light to flood the living space while providing unblemished views outside.

"We had to use a crane to erect it in that particular space," he said.

Macaubas quartzite kitchen countertop dense with veins merges with an integrated sink in a 5-foot-wide sunken work station and built-in

cutting board replete with a small waterfall in front. The Miele appliance chef's kitchen features a 36-inch range, steam oven, wine cooler and built-in refrigerator and dishwasher.

StoneWorks shop manager Brian Baltzegar, with whom Moleski has collaborated since 2013, supplied all the material for the quartzite kitchen countertop, quartz for the laundry room and butler pantry, white statuary marble in the master bath and various types of marble for the guest bathrooms.

"This home not only represents me as the builder, but it also represents Palmetto Bluff the community," Moleski said. "There are so many things that make this home special." *LL*

Local touches

Other builder's touches in the four-bedroom, four-and-a-half bathroom home, 400-square-foot carriage house and two-car garage include:

- Poplar millwork
- Black walnut with an oiled finish flooring
- An 8-foot-wide, 10-foot-high custom-cut Carrera marble fireplace
- Antique mirror backsplash and polished 6-foot stainless steel range hood
- Custom-designed dark walnut staircase & railing
- Custom-designed, custom-made cabinets
- IPE decking on the screened porch in the rear
- Cypress shiplap on the carriage house accent wall
- Crushed oyster shells in cement on the first floor exterior and stained-cedar shingles on the second story topped with a standing seam metal roof
- Castle gray stone front porch, steps & patio

The home team.

Builder JM Designer Properties **Architect** PDG Architects **Countertops** StoneWorks **Interior Design** Interior Motives **Appliances** La Source
Cabinetry Coastal Millworks **Landscaping** Dalzell Design Landscaping **Windows** Sierra Pacific (Espy) **Wood Flooring** Rick Bent Flooring

Five ideas for your home

MINOR ENHANCEMENTS & UPGRADES THAT MAKE A MAJOR DIFFERENCE.

SECRETS TO STEAL FROM OUR FEATURED HOME

1. A GRAND VIEW

A combination of nine operable windows and transoms create this “wall of windows” that allows natural light to enter the great room while providing stunning outdoor views. The entire window wall trimmed in oversized poplar casing emphasizes the detail.



2. THINK SINK

A 5-foot-wide galley work station provides a functional, oversize stainless steel sink basin with faucet for food prep needs. A custom-designed waterfall feature flows with the striking white Macaubas quartzite countertop.

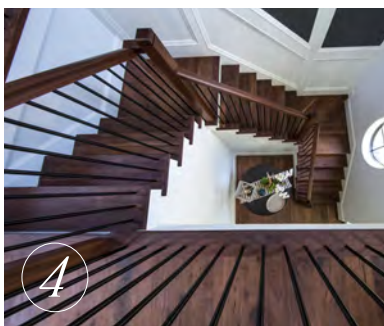
3. A CUSTOM FIT

A custom-designed linear fireplace clad custom-cut Bianca Carrera marble tile with beautifully flowing natural veining makes the entire fireplace a work of art.



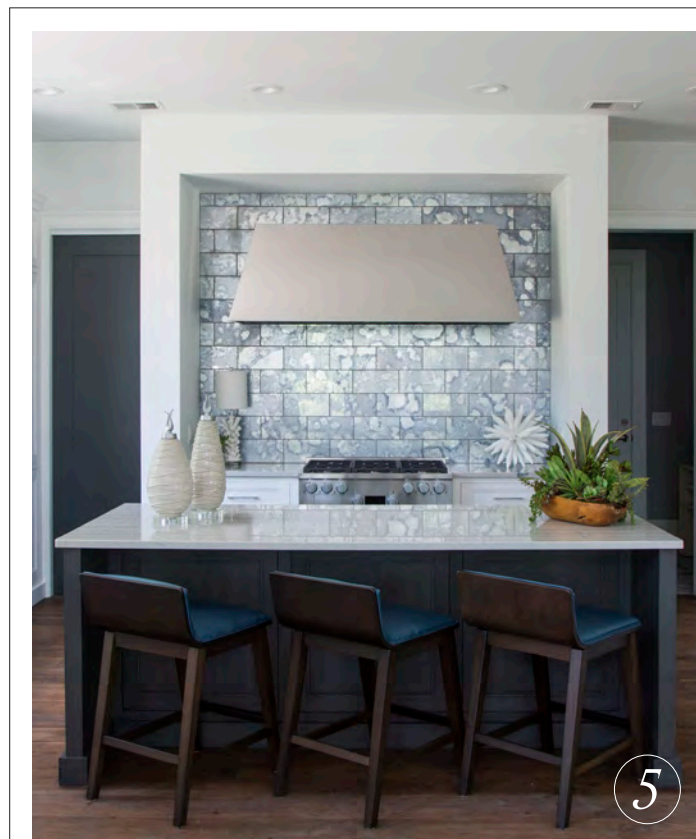
4. A STEP ABOVE

Custom-built black walnut stairs are complemented by black walnut newel posts with satin black powder coated “pool stick” balusters that maintain the openness of the staircase to the foyer and art loft.



5. MAKING A VISUAL SPLASH

The main focal point in the kitchen is a unique hand-selected antique mirror backsplash tile with a custom 6-foot polished stainless steel range hood. LL





PALMETTO BLUFF
Apron Front Quartzite Sink Feature
White Macabus Quartzite Countertops

BUILDER - John Moleski, JM DESIGNER PROPERTIES
SALES & DESIGN - Brian Baltzegar, STONWORKS

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OLD-WORLD LUXURY The gold finish on the king Passy headboard, Boule Gueridon end tables, concerto chair, and bellevue benches from French Heritage gives this room an exquisite look and feel.

From High Point to Old Town

*WORLD-FAMOUS FURNITURE
MANUFACTURER FINDS INSPIRATION
IN OLD TOWN BLUFFTON INN*

STORY BY BARRY KAUFMAN

It's an eclectic mix of various styles, colors, designs and inspirations. In one room, a neoclassical theme might see a pompadour desk set beside a lush king bed set in gold-trimmed Passy headboard. In another, a more modern approach would see a monochromatic motif running throughout the Brno chair, Renaissance desk and drapery panels.

It's the style that has been meticulously crafted by the operators of Old Town Bluffton Inn, and now it has inspired a new line of furniture from North Carolina's French Heritage Furniture. Making its debut at the world-famous High Point Market, the furniture was set up to emulate how it will eventually look within the old-world luxury of Old Town Bluffton Inn. *LL*



HOT HEADBOARDS (TOP) French Heritage's upholstered king Lilles headboard can be found at the Old Town Bluffton Inn. The small Felix chest and porthos ottoman complement the headboard perfectly. (BOTTOM) This French Heritage Luberon headboard and complementary duval end table, Brno chair and oval bed bench gives this room a warm, yet luxurious feel.



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Go with the flow

THE UPSIDES OF DOWNSIZING YOUR HOME

STORY BY ELLEN LINNEMANN

Downsizing was once thought to be for seniors or those going through life changes, such as a divorce or an empty nest. Today, it's more popular than ever. The days of the "McMansion" and the "bigger is better" mentality have diminished.

Many of today's home buyers are looking for homes that may be smaller, but still make them feel as if they aren't missing out on any of the amenities they've become accustomed to in their previous homes. Here in the Lowcountry, the downsizing trend is prevalent.

"When it comes to downsizing, it's not really about the square footage," said Matt Green, president of Front Light Building Company in Bluffton. "The true smart homes of today aren't really as much about technology as about the design and flow of a home. With the right design, and the most effective use of space, you can live in a home quite smaller than your previous home and never feel as if you are missing a thing."

Who is downsizing? And why?

According to a recent TD Ameritrade Survey, 42 percent of pre-retirees report being likely to downsize (with 25 percent of respondents planning to move to a warmer climate and 17 percent planning to relocate to be closer to loved ones.) It seems like



LESS IS MORE Lowcountry homeowners are realizing that "living large" doesn't always mean bigger is better. In fact, there are many benefits to downsizing to a smaller home.

everyone today is seeing the value in downsizing, from seniors to working professionals and families of all sizes.

"We work with so many clients who are downsizing from bigger homes throughout the Lowcountry and from other regions of the country. The key to the homes we design and build for them center on livability, flow, storage and the connection of indoor/outdoor areas such as porches and other amenities," Green said.

Our experience in seeing what works and what doesn't work in terms of maximizing space in the hundreds of houses we've built has a tremendous impact on our clients."

Tiffany Jackson, owner of Haven Professional Organizing Services, has helped countless Lowcountry families downsize, de-clutter and stage homes for sale.

"Almost all of the clients I work with are downsizing and looking for more of an open concept with fewer rooms with an emphasis on spaces to gather and entertain," she noted. "I've had several clients who felt like they moved to a larger space even though they downsized considerably because we got rid of everything they didn't use and only kept pieces they truly loved, which we re-purposed through paint or re-upholstery into furnishings they are very happy with."

Half the size, twice the happiness

In addition to the significant financial savings involved in the purchase of a smaller home, downsizing can dramatically enhance

a homeowner's quality of life. "A smaller home with fewer possessions and less to clean can mean more freedom to enjoy the activities and people you love," Jackson said.

Green points to what he remembers about an extremely satisfied customer who went from a 5,100-square-foot home to a 1,900-square-foot downsized home here in the Lowcountry.

The homeowners couldn't be happier with their new home that seemed to be just as big (or bigger) than their previous home due to design and flow created with its open kitchen, screened-in porch, 12-foot ceilings and built-in storage," Green said.

"There are ways to cut unnecessary space in a home, while instead creating more livable space through an open floor plan and outdoor living space such as porches," Green said. "Maybe a guest bedroom doesn't need to be 16 feet-by-16-feet and instead can be smaller. The key to creating the perfect downsized home is to find out where people like to spend the most time, such as in a big, open and airy kitchen and create a floor plan that not only feeds your need for space, but feeds your soul." LL



3 THINGS TO CONSIDER BEFORE DOWNSIZING

[1] Cost. Is it the right time financially for you to sell your home? Choose a time when you think it makes the most financial sense for your personal situation.

[2] Space. Make sure to think about how much space you'll need both now and in the future, considering factors such as the frequency of out-of-town guests. Additionally, consider necessities such as adequate storage and laundry.

[3] Where do you spend most of your time? It has been reported that most families spend 80 percent of their time in 20 percent of the house. "One of our first questions in designing a floor plan for a downsizing family is to ask them where they are in the home from 6 p.m. until 10 p.m.," Green noted. "The best way to maximize space in a smaller home is to create a floor plan built on a family's lifestyle, and that starts with finding out where people spend their time while at home."



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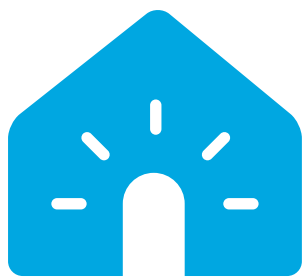
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idea house

PRESENTED BY LOCAL LIFE

Whether building a simple starter home or the ultimate abode, new home construction contains many unknowns and can be overwhelming, especially for those unsure where to start or experience a hiccup in the planning process. LOCAL Life is walking readers through each step of the complicated process through an ongoing series in print and online at LocalLifeSC.com. A Hilton Head Island couple is building a new smart home and has agreed to let us document the process, from conceptual plans to the move-in date. Here's hoping those on a similar journey will pick up a few pointers along the way.



Follow the complete planning and construction of this home online at LocalLifeSC.com

THE STARTING LINES Michael Kronimus of KRA Architecture + Design collaborated with the homeowners of the LOCAL Life Idea House to create not only an architecturally exquisite residence, but one that appropriately fits their lifestyle and community. Extensive time was spent in the early planning stages discussing how the homeowners' live and entertain in their home. The homeowners' interest in designing a contemporary Lowcountry home peaked Kronimus' interest immediately as he is known for his diversity in architectural styles - both in commercial and residential architecture - and for "creating a new perspective" in his designs. Working together, the clients/architect team not only created that unique exterior but integrated each of the interior spaces that are important for how the family will use their home.

STEP 1: Choosing an architect

STORY BY KATHRYN DRURY

There are numerous building professionals playing important roles in the design and construction of your new home. Where do you start? If you haven't built a home before, this simple question/answer may help guide you with where to begin - with the architect - and how to find the right one for your project.

[Q] Why is choosing the architect the first step in building my new home?

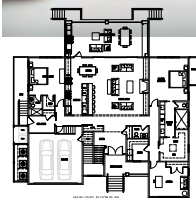
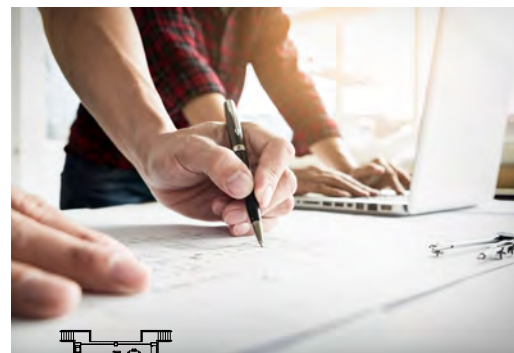
[A] The architect will start by assessing your home site features, limitations and personal needs for your home design. Then, working with you, they will develop a set of home plans that fit within your budget and design preferences. They will coordinate the drawings with design review boards, engineers and builders.

[Q] What three things should I be looking for when selecting an architect for my home? **[A]** Experience, design style and compatibility. The architect should be well versed not only in architectural design and structural understanding, but local market experience with design review boards and local code/ building restrictions. Design style will be a key ingredient to your project. Finding an architect that designs within your personal taste preference will ensure you like the home style when complete. The most important "ingredient" in finding the right architectural firm is compatibility. Does the architect listen to your needs and wants? Is he or she able to design within your time frame, budget and communicate easily with you? Architectural services are a large investment and you want to be sure to invest in the right firm. ww

[Q] How long should I expect plans to take? **[A]** The length of time for a full architectural set of drawings will vary based on the size of the project and the workload of the architectural firm you have selected. Additionally, the community design review boards typically have a rigid submittal and review schedule that will need to align with the design production. A good rule of thumb is to plan for 4 to 6 months for a full custom home design, which would be from design development sketches to final approved construction drawings.

[Q] What separates the great architect from the good architect?

[A] A great architect will spend time with their client, learning about how they live in their home, who lives in their home and any changes they expect may occur during home ownership. This allows the architect to design a home specific to what a client needs and wants, not what the architect thinks should be designed. LL



FLOOR PLANS ONLINE

Find detailed renderings for the main level and the upper level of the LOCAL Life Idea House online at LocalLifeSC.com.

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Home hacks

FROM THE APPLIANCE WHISPERER

Improving your home is a never-ending cycle. LOCAL Life reached out to **Jeremy Press** (aka the Appliance Whisperer) of Appliances by Design for some tips and advice for getting the most out of common home appliances.



WASHING MACHINES

Many people complain about the smells and odors coming from their washing machines. A common misunderstanding is that this is only an issue for front load machines. Unfortunately, this is not true. Both top loaders and front load machines are subject to this issue. There are a few different causes for this, from the amount of detergent you are using to basic maintenance issues that go ignored over time.

Here are **two simple things** you can do without running to the supermarket to buy cleaners or expensive chemicals:

[1] Use half the amount of detergent you think you should use. The simple truth is washing machines use less than half the amount of water they did before the high-efficiency craze. It is not the amount of detergent you use that gets your clothes clean, it is the solution of detergent and water along with movement of the clothes in the machine. Using a 1/3 of a cap full of liquid detergent and fabric softener is more than enough for a full load of laundry.



[2] A little preventative maintenance goes a long way. If your washer does an average of six loads per week, do a simple clean-up once a month to keep your machine smelling fresh. Pour 1/3 of a cup of white vinegar into your detergent dispenser and run the shortest cycle available with no clothes in the unit. The vinegar will break up built up detergent and softener that will stick to your piping in the washer.

DRYERS

Why is my dryer taking longer and longer to dry my clothes? It's a very common service call. You put the clothes in the same cycle you always have, but the clothes are not dry the way they used to be. Air flow is a needed to get your clothes dry. The biggest cause is lint in the dryer. I am sure you, just like everyone else, clean the lint trap fully before each and every load that goes in the dryer. If you don't, you are definitely not the only one. Even with cleaning the filter every time, there are some article of lint that get past the trap that prevent the dryer from performing at its peak abilities.

Here are a couple of **things you can do to help that dryer perform its best:**

[1] Dryer sheets are not your friend.

When you use a dryer sheet, it will hurt the dryer performance over time. Fabric sheets break up and the fibers actually get caught between the holes of the lint trap, causing airflow blockage. If you stop the movement of air from exiting the dryer the clothes will never get drier, no matter how high your turn up the temperature on the machine. Keeping that lint trap clean is key to keeping your drying times down.

[2] Check your dryer vent at least once a year.

Even if you stop using fabric dryer sheets and clean your vent every time before your drying load starts, some articles of lint will still slip by the trap and end up in your duct behind the dryer. If you simply remove the back vent hose from your dryer you can reach in and pull the old lint out. Doing this will keep air flowing out of the house, taking the moisture from the clothes with it. You should notice an immediate difference in your drying times.





STAINLESS STEEL CLEANING

The most important thing is to use a microfiber cloth and to always look for the grain in the stainless and wipe with the grain to avoid streaking.

Here **a few ways to clean stainless** that are very effective:

[1] Spray with white vinegar, wipe with cloth then go back over with olive oil.

[2] WD-40 works great. Place on cloth then wipe down the appliances.

[3] Dish soap and baby oil. Same process as the vinegar and olive oil

[4] Club soda. For spot cleaning, warm club soda does a great job of removing residue off without streaking.

DISHWASHERS

Powdered orange Tang in the dishwasher will clean out any grime in the unit and will help make the tub smell clean and fresh. Moms (and dads) everywhere should definitely trust Tang!



GRILLS

Easy-Off made for self-cleaning ovens will clean the stainless steel grills better than any other cleaner. It will also work on the black grates. Simply spray, let sit for 30 to 45 minutes, then wipe down with a wet cloth. The same process will work in your oven in the house. It works better than running the self-clean cycle and will cost less with less wear and tear on your appliance over time.

REFRIGERATORS

Remember to vacuum the front bottom of your refrigerator to keep the dust away. Refrigerators now have the coils at the bottom for most units, not the back. No need to pull out the refrigerator, just make sure you keep that bottom front grill clean and the unit will keep temperature longer with less variation. *LL*

ART THAT ELEVATES



Featured Artist | Joyce Werwie Perry | 1968

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INTERIOR TRENDS

The time has come. You're ready to do that remodel you've always dreamed about, or flip that house that's been on the market for months. Everything is so exciting until you realize choosing a floor is challenging. But it doesn't have to be. Homeowners tend to get overwhelmed by choices, not knowing which option will look best, stay in style and hold up to the use and abuse of the entire household. The truth is, it's easier than you think. LOCAL Life reached out to flooring expert Kathleen Mayers, owner of KPM Flooring on Hilton Head Island, for the latest, greatest flooring trends of 2018. We were floored by her suggestions.



Color, color, color

One constant theme for interiors for the next few years will be the use of color. For the last two years, Pantone's color of the year has been strong and vibrant. This year's color, ultra violet, can already be seen in textiles. If purple is not your passion, have no fear as turquoise, aqua, orange and hot pink will also be prominent color themes.



Good wood

The wood look in tile is nothing new, offering fewer of the performance and maintenance concerns of the real thing. An updated version features growing choices in parquet looks. At a recent international tile show in Atlanta, manufacturers showed wood-look parquet tile mixed with stone.



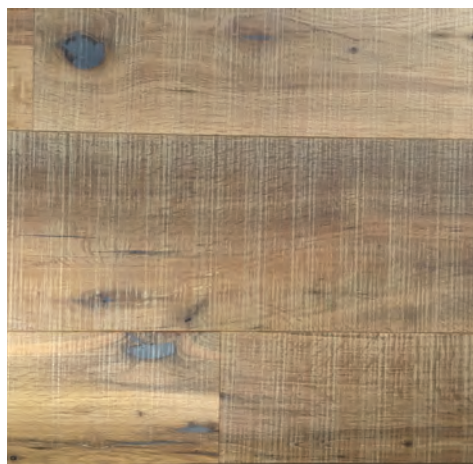
Bigger is better

Large format tiles have taken on a whole new dimension. Porcelain tiles are now commonly available in 2-by-4 feet and are available in limited styles as large as 4-by-9 feet. The large sizes require the subfloor to be smooth and level but offer the homeowner new and exciting design choices.



Teched out

With advances in digital printing and the use of water jet cutting machines, porcelain offers more options than ever before. Water jet technology was previously used for stone and glass mosaics. Now with its use on porcelains, consumers have access to low-maintenance, value-oriented products with the design options that used to be exclusive at significantly higher price points.



Keep it clean

Wood floors remain a popular choice both for their warmth and practicality. Textured wood floors offer a bit of forgiveness against daily wear and tear. Although distressed floors are nothing new, recent trends are less hand scraped and tend to have a cleaner look. Warm tones in wood also are seeing a resurgence both in flooring, cabinetry and trim.

Give vinyl a spin

One of the fastest growing flooring segments is luxury vinyl tile (LVT). The term encompasses a broad spectrum of visuals from wood looks to stone and even custom options that are printed to look like grass. As in tile, digital printing has increased the looks and offerings in this flooring choice. Available in glued down and floating installations, LVT is used both commercially and residentially. It offers ease of maintenance and durability along with a budget-friendly price point.



Cement your plans

Cement tiles and cement look tiles are growing in popularity. From simple black and white retro mosaic looks to large hexagons in a variety of colors, the returning flooring trend gives homeowners new options for adding pattern to their homes. These floors can be used as an inset into a solid-hued floor for a simple statement or installed wall to wall for a more dramatic effect. LL



Good as gold

All that glitters may not be gold when it comes to interiors. Sometimes it's brass or stainless. Stainless steel remains a popular look for interiors, but gold accents and brass fixtures are gaining in popularity. Flooring manufacturers have recognized this trend and have added accents of these metals to their tile and wood floors.

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ELEGANT WREATHS FROM COTTON
GROWN ON FAMILY FARM

STORY BY EDWINA HOYLE



©PHOTO BY TINA PIERCE

THE GOOD LIFE Nicholas Askew still enjoys rural life at the farm, but also has a condominium in Raleigh where he revels in a more urban culture. Gardening, decorating, traveling, and going to the ocean are among his favorite activities, or just “drifting around” to see what he can find to re-purpose and use in his designs. He sees beauty in nature and always has an eye out to spot distinctive elements that pique his interest. He loves to visit Hilton Head because the island life is rich and very special.

A young boy sits at the kitchen table looking out the window, mesmerized by 450 acres of cotton swaying in a gentle breeze. It reminds him of snow. He scampers outside to pick cotton bolls to make a bouquet to grace his grandmother’s table.

Nicholas Askew remembers his childhood as such, exploring his family’s White Oak Farm in Eure, N.C., gathering cotton, sunflowers, turkey and peacock feathers, magnolias and other treasures to create tablescape for his mother and grandmother.

Founded in 1901, the fourth-generation family farm produces cotton, corn, wheat, peanuts and soybeans.

Askew describes himself as a 29-year-old, true Southern boy who still raids the family farm for his home décor and design business. His idyllic childhood hobby led to inventing home décor using recycled products from nature, which he used to help college friends decorate their homes.

After earning a bachelor’s degree in horticulture and technology at North Carolina State University, Askew launched a landscape-design business and continued to build his home décor design company called Nicholas Askew Designs.

His chic designs use the iconic element of Southern culture: cotton bolls. Each wreath or centerpiece is handmade and unique. “I love art and design and to see where my imagination takes me,” he said. His customized, signature cotton designs grace homes across the country, many of the creations inspired by the customers’ ideas. “A lady in Washington state shipped pine cones and gumballs from her property to intertwine in my design. It was one of my favorite wreaths because it was so unique.”

Cotton boll wreaths can last for years if kept out of weather’s harmful elements such as rain, snow and high humidity. They can adorn a covered porch or be used indoors. They can be stored indefinitely, if kept dry and preferably in the original box and packaging.

Askew creates his wreaths by intertwining cotton product on metal wreath rings. It takes a week or two to design and ship customers’ orders.

Askew said he resists throwing anything away and describes himself as “very green.”

“My designs are special because of their connection to our farm. I love my landscape design work, too. I enjoy making outdoor spaces feel lush and elegant.” Askew said.



©PHOTOS BY KATIE CHARLOTTE

COTTON WREATH The Signature Cotton wreath is handcrafted using the cotton grown on White Oak Farms. Available in four sizes. \$90-\$150 **HEART SHAPE WREATH** This wreath is made from the cotton that is hand cut from the family farm, making a perfect statement for weddings, parties and any other events where your tables would benefit from a touch of Southern charm and panache. It measures 25 inches. \$165 **COTTON BUNDLE** This cotton bundle is perfect to be used alone or with other elements. Each bundle includes 10 stalks and are hand cut from the family farm, White Oak Farms. \$30

Askew's designs add a fresh twist on the Southern tradition of cotton. Products include wreaths (also used as centerpieces), bundles and bouquets, garland, formal centerpieces and bouquets and boutonnieres for Lowcountry weddings. "My wedding products appeal to today's younger generation because they are 'green,' simple, inexpensive and add a touch of Southern charm to the wedding," Askew said.

Askew's products are available on his website at nicholasaskewdesign.com or locally at J. Banks Design on Hilton Head and Vieuxtemps and Wynsum Antiques & Interiors, both in Charleston. LL



Win the wreath

Think a signature cotton wreath would look great in your home? Send a photo of where you would display one to lance.hanlin@weare-locallife.com. The location we like the best wins the 23-inch Nicholas Askew Design wreath (\$130 value) used on the cover of this issue.

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5 ways to upgrade your outdoor living space

TRANSFORM YOUR BUGGY PATIO INTO A SUN-DAPPLED SUMMER OASIS.

STORY BY KATHRYN DRURY

Residents of the Lowcountry are expanding their living space to take advantage of the 66-degree year-round average temperature. Creating outdoor rooms, freestanding retreats and gathering spots for family and friends is becoming a must-have in the design of the perfect Southern estate. Looking for inspiration to create your unique space? Here we go:

A **bed swing**¹ dressed as a daybed floats on this home's side porch. It is perfect for the casual visit with friends or as an afternoon sanctuary for that well-deserved nap.

Taking full advantage of the water view, this porch hosts a **casual conversation space**² and a cozy couch in front of the masonry fireplace. A TV is hidden behind the wooden cabinet doors so no moment is missed on game day.

This **firepit**³ sets new standards for backyard entertaining. With seating for 10, family and friends gather outdoors to enjoy cool evenings in the fall and winter.

Take the food prep outside with a **summer kitchen**⁴. Gas or charcoal – your preference. Add a refrigerator, sink or ice maker.

Design a **freestanding retreat**⁵ like this one in Old Town Bluffton. All the comforts of home are found in this small space with wood-burning fireplace and television, comfortable seating and yes, even a private water closet. *LL*

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This kitchen suite is offered in a multitude of colors and includes a 42-inch grill with all the power, searing and cooking options you will need; a set of double side burners; storage for all of your cooking equipment (we all need a place to put our spatula); a trash can drawer with garbage chute for easy clean up; and an outdoor refrigerator or double beer tap. The stainless steel cabinetry includes a raised bar area so you can host your company with ease in the open air. Available through Appliances by Design. \$25,000.



Home on the ranges

THESE GRILLS AND KITCHEN SUITES ARE SURE TO MAKE YOU A BACKYARD BARBECUE STAR

Here in the Lowcountry, the outdoor cooking season never really ends. Grilling outside makes the most sense in summer though, as HVAC units struggle to keep homes around 70 degrees. Here are a few great grills and outdoor kitchens you can pick up today. Let the backyard cooking season begin.



KALAMAZOO ARTISAN FIRE PIZZA OVEN

Great artisan pizzas aren't about the wood. They're about the flame. This Old World style pizza oven is updated in stainless steel with individually controlled deck and ceiling burners. It features a professional cooking deck and a ceiling liner for enhanced heat dynamics. Available through Billy Wood Appliance. \$10,395



KAMADO JOE CLASSIC

This interesting-looking outdoor appliance is a grill, a smoker and an oven. The Joe Classic allows you to grill, smoke, roast and bake with a simple adjustment of the air flow and the use of the heat deflector. Cook from temperatures as low as 225 degrees to over 750 degrees. No other grill offers this much versatility. Available at Le Cookery of Hilton Head. \$1,199



KALAMAZOO K1000 HYBRID FIRE GRILL

Awesome firepower. Advanced heat dynamics. Custom grill grates. Easy to clean. But this Kalamazoo Hybrid Fire Grill gives you more – the ability to cook with charcoal and wood as well. This revolutionary outdoor grill uses all three fuels interchangeably and in any combination. Available through Billy Wood Appliance. \$26,995



DCS 30 GRILL AND STAND

This grill is ideal for the person who loves grilling but just can't afford an outdoor kitchen. It packs all the power of the big boys and the stainless steel is warranted for life against rusting, pitting or corrosion. It is truly a grill built to be used in the Lowcountry. Available through Appliances by Design. \$2,600.



2 ALTERNATIVE SAUCES TO LIVEN UP YOUR BARBECUE

BY. A.J. HUMPHREYS

A fresh, homemade sauce can be a surprising and a welcome addition to any barbecue. These interesting and versatile sauces go great with a wide variety of grilled meats, and they're easy to make.

Tangy Basil and Mint Salsa

This take on chimichurri is a lighter alternative to the rich, sticky sauce most associated with barbecue. Still packed with a punch, try adding fresh chili for a touch of heat.

INGREDIENTS

1 1/2 cups packed fresh basil leaves, finely chopped
1/4 cup packed fresh mint leaves, finely chopped
1 clove garlic, crushed
3 tablespoons red wine vinegar
3 tablespoons extra virgin olive oil
1/2 teaspoon ground coriander
1/2 teaspoon salt
freshly ground black pepper to taste



DIRECTIONS Mix together all the ingredients in a small bowl. Allow the flavor to develop for about 1 hour before serving. Keeps in the refrigerator for up to 3 days.

Thai Chili Plum Glaze

This sauce is great for dipping but is even better as a marinade, especially for white fish and seafood. A warning though: The complex Asian flavor is seriously addictive!

INGREDIENTS

1 tablespoon vegetable oil
3 cloves garlic, minced
1 tablespoon grated fresh ginger
1/2 cup plum preserve
2 teaspoons Sriracha sauce
1 teaspoon Thai fish sauce



DIRECTIONS Put oil in a small saucepan over medium heat. Add the ginger and garlic and stir, allowing the mixture to brown gently but not burn, for about 2 minutes. Add the plum preserve and Sriracha and cook for 2 more minutes, continuing to stir. Remove from the heat and add the fish sauce. Note: It can be used as a dip right away, or, if using as a marinade, allow to cool before coating the meat or fish at least 1 hour before cooking.

Whether you're a guest at a barbecue or you're thinking of throwing your own, don't just go with the usual sauce. Try a slightly different approach that will make a big impression and liven up your food. *LL*

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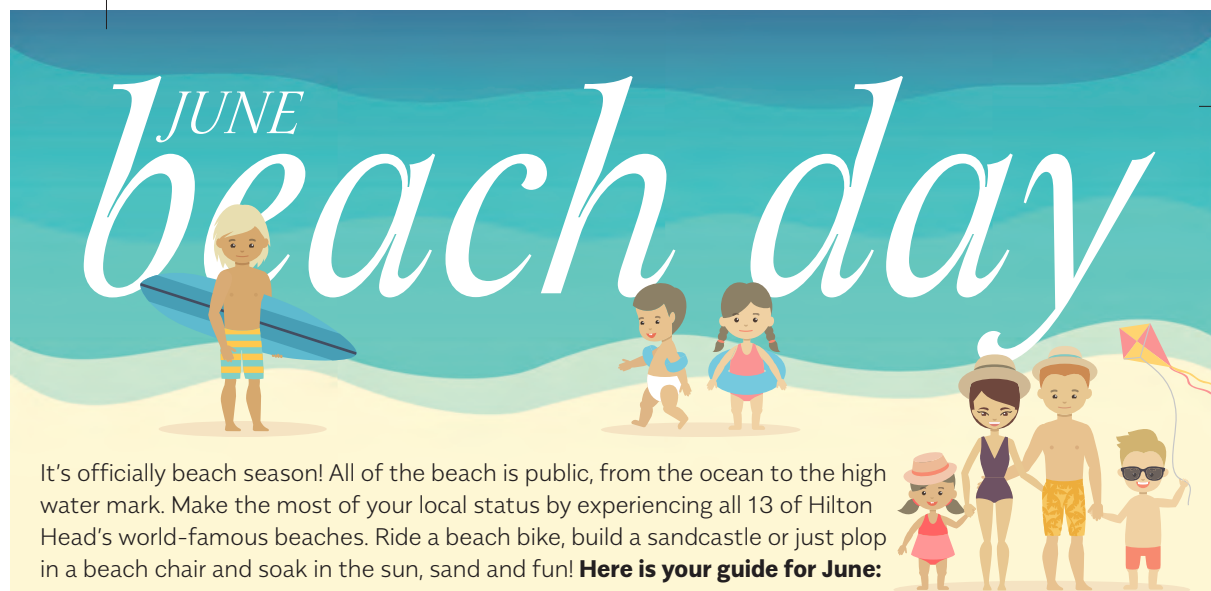
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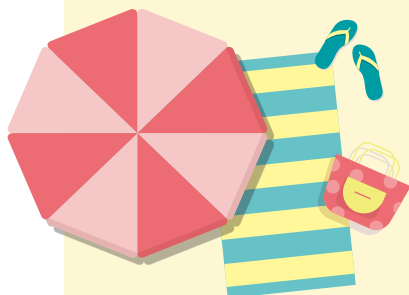
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It's officially beach season! All of the beach is public, from the ocean to the high water mark. Make the most of your local status by experiencing all 13 of Hilton Head's world-famous beaches. Ride a beach bike, build a sandcastle or just plop in a beach chair and soak in the sun, sand and fun! **Here is your guide for June:**



TYPICAL DAYS

Mid to upper 80s during the day. Upper 60s to lower 70s at night. The ocean water temperature rises to 82 degrees and the month experiences gradually increasing cloud cover and chance of precipitation. Sunrise is around 6:15 a.m. with a sunset around 8:30 p.m. The average wind is 10 mph, perfect for kite flying.

BEST BEACH

FOLLY FIELD BEACH PARK

This is a great option for locals looking to avoid heavy tourist crowds. Located at 55 Starfish Drive, it is far enough away from the major plantations yet still has all of the first-class family amenities such as shaded parking, beach umbrella rentals, clean showers and restrooms. It is an incredibly wide part of the beach and offers wheelchair access. Rolling your cooler is a breeze! Jamaica Joe's, one of the island's most underrated beach bars, is a short walk away.



PETS 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.

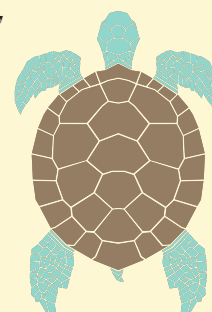
Pets **must be on a leash** or under positive voice control at all other times.

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

FRI, JUNE 1 L 04:46 AM H 10:42 AM L 04:39 PM H 11:06 PM	SAT, JUNE 16 L 04:54 AM H 11:01 AM L 05:06 PM H 11:24 PM
SAT, JUNE 2 L 05:24 AM H 11:25 AM L 05:16 PM H 11:48 PM	SUN, JUNE 17 L 05:46 AM H 12:03 PM L 06:00 PM
SUN, JUNE 3 L 06:02 AM H 12:11 PM L 05:56 PM	MON, JUNE 18 H 12:23 AM L 06:39 AM H 01:05 PM L 06:58 PM
MON, JUNE 4 H 12:32 AM L 06:43 AM H 12:59 PM L 06:40 PM	TUES, JUNE 19 H 01:21 AM L 07:34 AM H 02:06 PM L 07:59 PM
TUES, JUNE 5 H 01:20 AM L 07:27 AM H 01:48 PM L 07:30 PM	WED, JUNE 20 H 02:18 AM L 08:32 AM H 03:03 PM L 09:04 PM
WED, JUNE 6 H 02:08 AM L 08:17 AM H 02:38 PM L 08:28 PM	THURS, JUNE 21 H 03:13 AM L 09:30 AM H 03:59 PM L 10:07 PM
THURS, JUNE 7 H 02:58 AM L 09:10 AM H 03:28 PM L 09:30 PM	FRI, JUNE 22 H 04:06 AM L 10:25 AM H 04:52 PM L 11:06 PM
FRI, JUNE 8 H 03:49 AM L 10:04 AM H 04:19 PM L 10:33 PM	SAT, JUNE 23 H 04:59 AM L 11:17 AM H 05:44 PM
SAT, JUNE 9 H 04:41 AM L 10:57 AM H 05:12 PM L 11:32 PM	SUN, JUNE 24 L 12:00 AM H 05:50 AM L 12:05 PM H 06:33 PM
SUN, JUNE 10 H 05:36 AM L 11:49 AM H 06:04 PM	MON, JUNE 25 L 12:49 AM H 06:39 AM L 12:50 PM H 07:19 PM
MON, JUNE 11 L 12:28 AM H 06:30 AM L 12:42 PM H 06:57 PM	TUES, JUNE 26 L 01:36 AM H 07:27 AM L 01:34 PM H 08:02 PM
TUES, JUNE 12 L 01:23 AM H 07:24 AM L 01:34 PM H 07:49 PM	WED, JUNE 27 L 02:20 AM H 08:11 AM L 02:16 PM H 08:43 PM
WED, JUNE 13 L 02:17 AM H 08:17 AM L 02:27 PM H 08:41 PM	THURS, JUNE 28 L 03:02 AM H 08:54 AM L 02:57 PM H 09:23 PM
THURS, JUNE 14 L 03:10 AM H 09:09 AM L 03:20 PM H 09:33 PM	FRI, JUNE 29 L 03:42 AM H 09:35 AM L 03:36 PM H 10:01 PM
FRI, JUNE 15 L 04:02 AM H 10:04 AM L 04:13 PM H 10:27 PM	SAT, JUNE 30 L 04:20 AM H 10:15 AM L 04:14 PM H 10:40 PM



What to bring.

Sunscreen: Supergoop! Play mist, \$13 **Book:** "Florida" by Lauren Groff, \$17 **Blanket:** Go-Throw Beach Blanket, \$100
Tote: Bohicket Road Beach Tote, \$80 **Cooler:** Sovaro 70 quart, \$995 (available at Le Cookery)
Umbrella: Las Brisas by Beach Brella, \$150 **Chair:** WearEver Hi-Back Deluxe, \$50



'Tis the sea-sun

Local photographer Arno Dimmling (local since 2005) stumbled across these cool sand sculptures during a recent beach walk near Sea Pines Beach Club. Got interesting beach photography? **Send your awesome images to lance.hanlin@wearelocallife.com**



DRINK THIS!

Booze isn't allowed on the beach. But if we were among those who discreetly enjoy it with a koozie, these would be our top picks for June.



Grass Monkey, SweetWater Brewing Company

A very complex but easy drinking American pale wheat ale, brewed with lemongrass hops and lemongrass. This is a great option when it's hot and muggy out.

Punching Mule, Mile High Spirits Not a fan of beer? Try America's first can-crafted Moscow Mule, made from craft vodka (not malt). It offers natural ginger and lime flavor and checks in at 7% ABV.





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DETAILS

Pursuit Boats DC 365 Dual Console

Length overall: 37 feet, 11 inches

Beam: 12 feet

Clearance: 9 feet, 3 inches

Dry weight: 17,000 pounds

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Max horsepower: 900 hp

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STORY BY EDWARD THOMAS

Experience this riverfront music mecca

When the name Nashville, Tenn., pops up in conversation, most folks think of country music.

Even if country music isn't your thing, the city known as "The Athens of the South," since the mid-19th century and more recently as "Music City," will warm you up with its attractions, fabulous food and nightlife scene.

Better yet, the riverfront Tennessee capital is just a short flight from Savannah/Hilton Head International Airport and can make for a quick getaway weekend of pure fun.

The Athens moniker is the result of the 1897 Tennessee Centennial Exposition when Nashville's city fathers honored the ancient Greeks by building a full-scale replica of the Parthenon.

Centennial Park

Nashville's Parthenon is the centerpiece of the 1897 Tennessee Centennial and International Exposition and features a 42-foot statue of the goddess Athena, the largest indoor sculpture in the Western world. The park is at the west end of West Avenue, two miles from downtown.

The 130-acre Centennial Park is a great place for walking, and is across the street from Vanderbilt University. It also serves as home of the annual

Nashville Shakespeare Festival in late August/early September.

There's also dark history associated with the park, which was home of the Confederate Private Monument. A memorial statue erected in the early 1900s by Confederate Army Veterans and The Daughters of the Confederacy honors the everyday Confederate soldier. Members of the Ku Klux Klan pushed for the statue's erection. The KKK, which derives its name from the Greek word "kyklos," (meaning cycle) was founded in Nashville as the city was once a hotbed of Klan activities well into the 1900s. Centennial Park served as the site of KKK rallies. Jim Crow laws forbade African Americans from walking on park grounds until the late 1960s.

Music City

Many historians trace the moniker "Music City" not to the birth of the country music scene, but rather to a troupe of African American singers from Nashville's Fisk University in the late 1800s who were known as the Jubilee Singers. The troupe toured in the U.S. and Europe to raise money for the needs of newly freed slaves. The singers visited Great Britain in 1873, which included a concert



TOP The Parthenon in Nashville **MIDDLE** Giant Statue of Athena with Nike **BELOW** Jubilee Hall at Fisk University



ABOVE Ryman Auditorium
BELOW The Confederate Gallery

for Queen Victoria. Word is the Queen remarked the singers "must come from Music City" because of the beauty of their voices. The singers are best known for popularizing the Negro spiritual song "Swing Low Sweet Chariot."

Ryman Auditorium

Ryman Auditorium is best known as the home of the Grand Ole Opry from 1943 to 1974. Referred to as the "mother of country music," the venue hall was built in 1892 by riverboat captain Tom Ryman. Over the next 60 years, it attracted many of the world's greatest musical performers including Caruso, Louie Armstrong, John Philip Sousa and Nat King Cole.

The Grand Ole Opry started as a radio show in another part of the city in the late 1920s and began performing live at the Ryman in 1943 because of its popularity on radio stations. Country stars Hank Williams, Dolly Parton, Johnny Cash, Charley Pride and even Elvis Presley all performed on the Ryman stage, thereby lighting the flame for Nashville to grow into a global center for music and recording.

Bluegrass also began at the Ryman in 1945. Many of the music world's greatest stars including Bruce Springsteen, Diana Ross, Aretha Franklin, Paul Simon, the Foo Fighters and Garth Brooks have performed at the 2,362-seat venue when they could easily fill stadiums.

As a visitor you can stand on the famous stage, watch a film of the building's history, view clothes of Opry performers and Ryman memorabilia.

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Visitor Tips

• **VisitMusicCity.com** is a good place to start planning for your visit to Nashville, or check out the Nashville page on TripAdvisor.com.

• **Lower Broadway** (5th Avenue to the waterfront) is the hunting ground for country music bands, great bars and clubs.

Our top rated honky-tonks among dozens of choices includes Tootsie's Orchid Lounge, with its three stories of live bands on each level plus a rooftop lounge. It's always crowded and always fun.

The Tin Roof or the Tequila Cowboy, which has the only mechanical bull on Lower Broadway, can do no wrong.

• **Nashville Hot Chicken is legendary.** It's a way of life in Music City and has now grown a reputation around the country. Typically a marinated chicken breast with spicy sauces packed with cayenne pepper, it is a rite of passage for visitors especially for late eating after a night on the town. Prince's Hot Chicken Shack is the original, but it has challengers like Hattie B's Hot Chicken and Party Fowl.

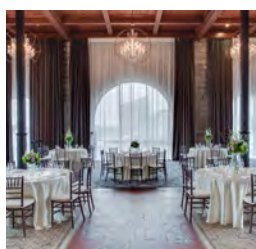
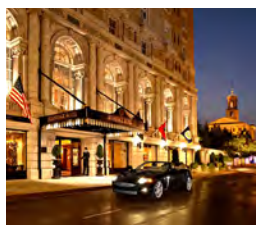
• **Ernest Tubb's Record Shop**

Don't leave Nashville without stopping by this iconic record store at 417 Broadway. Established in 1947, this place is a treasure trove where nostalgia of country music rests. Stacks and stacks of CDs and original vinyl records occupy tables and shelves above the creaking hardwood floors. The selection includes both current stars like Taylor Swift, as well as long gone forgotten artists like Mel Street.

• **Where To Stay** From motels to five-star accommodations, Nashville has it all. For downtown luxury, The Hermitage, which was built in 1910 but is up to speed with all of today's luxuries, offers spacious rooms with classic Southern décor.

Marriott's Autograph Collection Union Station Hotel also is a fine choice. The impressive lobby has a Victorian-era motif, glimmering chandeliers and massive stone fireplaces.

Those looking to stay closer to the airport should check out Gaylord Opryland Resort & Convention Center. It's one of the 30 largest hotels in the world with 2,882 rooms, 220 suites and 15 restaurants.

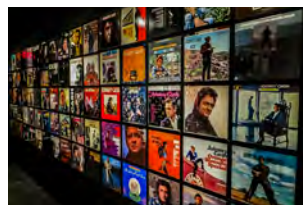


Suggestions from a Local...



Skye McCaskey grew up on Hilton Head Island. As a young boy, he enjoyed exploring the Sea Pines Forest Preserve with his father, Glen McCaskey, who had a large part in the Preserve's design and amenities, and his mother, Ginny. Skye also liked to tinker with electronics and music. By age 13, he was running the sound system of Hilton Head Island's Grace Community Church. Skye moved to Nashville in the late 1990s and now lives there with his wife, Leslie, and their 8-year old son, Britain. As a programmer and app designer, Skye has been tangentially involved with the Christian music scene in Nashville and was part of the team that produced the soundtrack for the 2018 movie "I Can Only Imagine."

DO HERE



Country Music Hall of Fame

Home to more than 2.5 million artifacts about country music with both permanent and limited time exhibits. Sign up for the historic RCA Studio B Tour (\$40.95) where you will see where Elvis Presley recorded more than 200 songs and contemporary performers such as Carrie Underwood make special recordings. Guides will enhance your experience.

12th South District Nashville residents will tell you south of downtown along 12th Avenue is a popular area with a lot of locally operated eateries to choose from. The Frothy Monkey is a great coffee spot and Las Paletas is known for its refreshing gourmet popsicles.



Riverfront Concerts Opened just three years ago, Ascend Amphitheater is an open-air event venue alongside the Cumberland River inside Riverfront Park. A series of concerts are available all summer. There are 2,300 fixed seats with room for 4,500 more on the lawn. The band Foreigner highlights this summer series on July 6. Visit ascendamphitheater.com for the full schedule.

EAT HERE



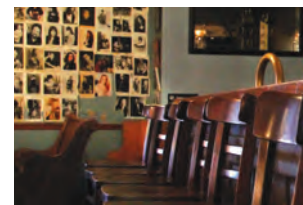
Catbird Seat It's rumored that celebrities arrive in their private jets just to eat here at this intimate 22-seat restaurant. This place is Michelin guide quality and tough to snag a reservation. Meals are prepared as you watch and Chef Ryan Poli insists every dish is prepared flawlessly for flavor. Items like sunflower seed risotto with Italian summer truffles as well as kelp ice cream with bitter chocolate oranges for dessert are great choices. Outstanding wine list to boot.



Loveless Café It's about a 30-minute drive from downtown, but locals will attest that it's well worth the trip. Chicken and biscuits with homemade jam is the featured item. Marvelous discovery.

The Pharmacy Burger Parlor and Beer Garden If you like to relax with a great burger or bratwurst this is your place. Modeled after a traditional German biergarten, the Pharmacy is across the Cumberland River from downtown. It has a huge selection of inventive burger choices including some oddities like falafel burgers and chili burgers, plus deliciously crisp sweet potato fries, salads and a large selection of beers.

HEAR HERE



Bluebird Café This intimate legendary spot is on the bucket list of most country music lovers. Several contemporary music artists got their start here. Reservations are a must for the 9 o'clock seating. A typical nightly performance features three or four songwriters perched in the center of the room taking turns playing their songs and accompanying each other instrumentally. Famous artists pop in regularly. It's an experience few forget with many of the songs eventually turned into platinum hits by top recording artists.

Bridgestone Arena The premier all-purpose venue in downtown Nashville is in its 21st year. It the home of the NHL's Nashville Predators and also is used for arena concerts. The summer's schedule includes Shania Twain, Josh Groban, Paul Simon, Bruno Mars and Cirque du Soleil.



The Station Inn Nashville claims to be the birthplace of bluegrass and the best spot for authentic bluegrass sits here behind a bright red door in a nondescript weathered brick building. Open 7 p.m. to midnight. No frills and no wine, but plenty of beer.

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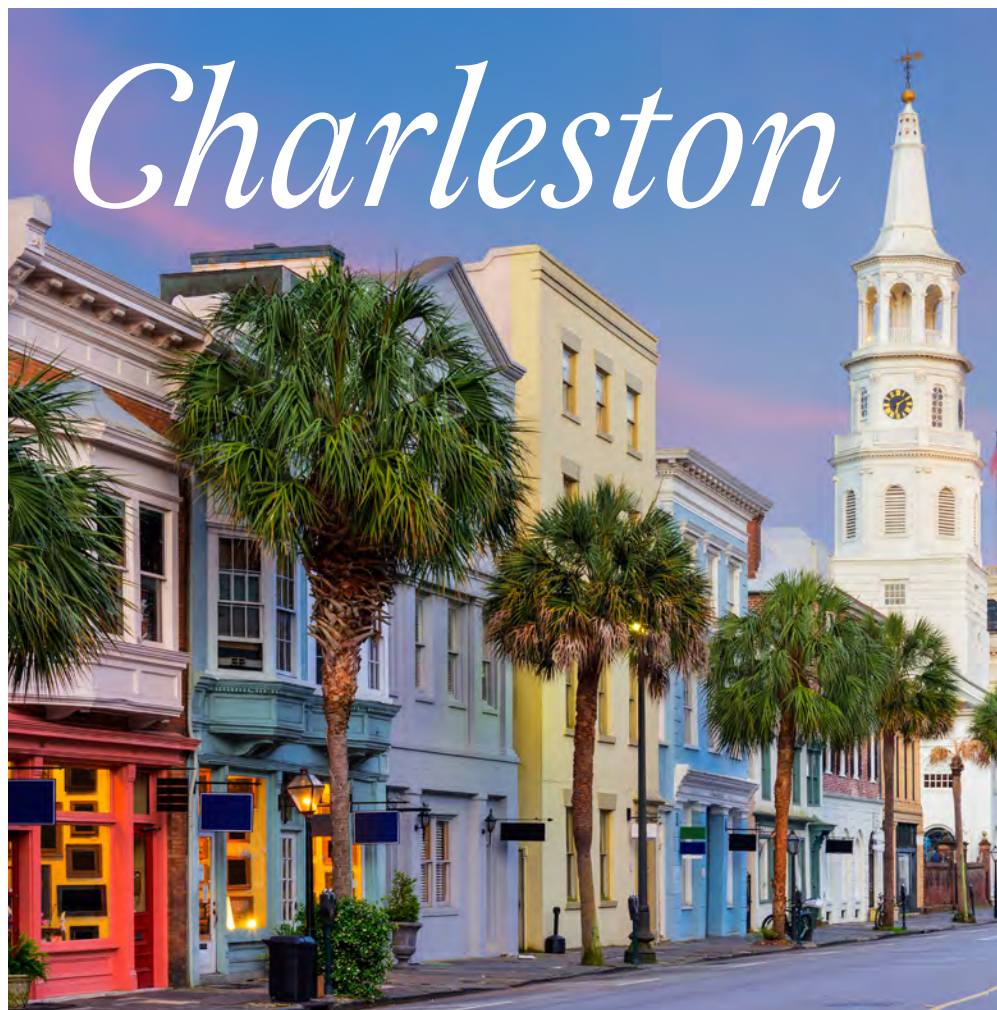
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Charleston

STORY BY CAROLYN MALES

Rambling through the Holy City



St. Matthew's Lutheran Church

Charleston seduces with its cobblestone streets, antebellum mansions and steeped skyline. Indeed, one of the pleasures of visiting this storied city, situated on a peninsula bordered by the Cooper and Ashley rivers, is to stroll along the Battery promenade, admiring its stately homes.

Then detour off into back streets, peering through wrought-iron gates at pocket gardens, chancing upon unique treasures at tiny shops, or stumbling across historic markers. One never knows what unexpected tidbits they'll cite about ghosts of old buildings and people left behind. Sites of old schools and aid societies; sad stories of lives lost in war; glimpses of once-prominent Charlestonians (Dr. John Lining, first American to forecast weather using instruments.).

We've all heard about Fort Sumter, but did you know that in the early 1700s Charles Town was encased in walls built to repel pirate attacks and enemy invasions? Or that Revolutionary Gen. Benjamin Lincoln's troops valiantly fought off a British bombardment, the longest in the war, only to surrender after 42 days? Or that from early on, Charleston supported religious freedom, hence all the houses of worship and the nickname The Holy City?

Downtown Charleston, however, is not all history. Nor is it all magnolias, wisteria and leisurely rambles. The heart of the walkable commercial district, King Street and its neighbors, offers myriad opportunities for local culinary fare, boutique shopping and uniquely Charlestonian lodging. What's more, the upper King Street area has expanded the retail footprint and now sizzles with a lively bar scene.

And if you haven't been to Charleston for a while, you'll be amazed at all the cranes (so many that they could be an official municipal bird) around the Medical University of South Carolina area whose growth has also spawned even more eateries and hotel rooms. *LL*

WHAT TO DO:

Take a Tour

Some folks balk at taking tours, preferring to map out the lay of the land on their own. But expert local guides can enhance your city experience, offering captivating tales and bits of history and interesting sites you might not uncover on your own.

CHARLESTON'S ALLEYS AND HIDDEN PASSAGES TOUR

Meet up with guide Bill Stanton under a live oak tree next to the Old Exchange and Provost Dungeon on East Bay Street for a fascinating and entertaining two-hour walking tour of back alleys and little-known passageways. As he leads you down narrow cobblestone paths, past historic homes and gardens graced by artfully wrought-iron gates, Stanton sorts fact from fiction. Hear stories of earthquakes, fires, bombardments, seaport intrigue, along with histories of Huguenots, Rainbow Row, and the opera "Porgy and Bess."

Stanton laces his commentary with oddball tidbits such as: George Washington's habit of tracking the number of women who attended each gala honoring him; and the genesis of the whimsical Hat Man at the corner of Broad and Church streets.

Tours are offered daily. Book ahead because tours fill up quickly. The company also offers walking tours of downtown and of historic neighborhoods. From \$25. Private tours also available.

Tickets and information at lowcountrywalkingtours.com or call 843-410-9688.



THE HAUNTED JAIL TOUR

Thank your lucky stars that you didn't live in Chucktown and commit a crime back in the 1800s or early 20th century. After you've gone on this tour of the Old City Jail, calling yesteryear's treatment of prisoners "inhumane" seems like an understatement. An evening exploration of the infamous slammer means walking through inky dark passages and learning about cruel punishments not to mention the filthy conditions inmates lived in.

Barred windows had no screens or glass so that whatever the weather outside - bitter cold, rain or intense heat - it visited you on the inside as well. Vermin and insects were constant companions, attacking as you slept, ate and performed necessary body functions on reeking befouled pine straw while packed in wall-to-wall with fellow inmates.

And if you're a woman or child? Don't expect separate accommodations. It was a brutal short life and the walls (as well as the guides) have stories to tell.

Tours are 45 minutes beginning at 7 p.m.

Adults \$25; children ages 7-12 \$15. Not recommended for younger children.

Tickets and information at bulldogtours.com or call 843-766-2080 or 843-722-8687




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WHERE TO EAT:

CHARLESTON is a foodie's heaven with accolades from every corner of the globe raining down on its culinary scene. Choices abound: Lowcountry ranging from down-home barbecue joints to award-winning gourmet, farm-to-table, fresh local seafood, international fare and even inspired fast bites.



LE FARFALLE

Don't expect this neighborhood osteria to serve up typical red-checked tablecloth Italian eats. Instead, Executive Chef Michael Toscano offers innovative interpretations of Italy's regional cuisine with homemade pastas like agnolotti tossed lightly with duck confit, funghi misti and Parmigiano-Reggiano, as well as creative main plates like branzino with shishito peppers, herbs, broccoli rabe and citrus emulsion.

The cocktail list entices with inventive drinks such as Sicilian Squeeze and Hemingway's Last Word. Perch on a stool at the blonde wood bar, sit at tables or high-backed booths in the informal lounge, or make reservations for the airy dining room with white tablecloths and contemporary art. In warm weather, relax beneath the trees and twinkling lights on the patio.

15 Beaufain St.

Lunch Monday-Saturday; Dinner daily;
Sunday brunch

lefarfallecharleston.com or call 843-212-0920



MINERO

James Beard Award-winning chef Sean Brock named his casual Mexican eatery after silver miners who set off little charges called "tacos" to extract ore. Happily, you don't have to go underground for the edible type.

Instead, head up to the second floor and enter a space with a lively bar and an open-dining area for creative takes on tacos filled with catfish, pork, chicken, shrimp, and yes, even grilled cauliflower.

A massive stuffed burrito and full platters cater to larger appetites. Orders of tortilla chips arrive tucked in a Day of the Dead quilted pockets with three salsas (spicy rojo, milder verde and pumpkin with benne seeds.) Pair them with a cool margarita or beer.

153 B East Bay St.

11 a.m.-10 p.m. Sunday-Thursday; 11 a.m.-11 p.m. Friday-Saturday; Happy hour 3:30-6:30 p.m.
minerorestaurant.com or call 843-789-2241



167 RAW

With only 16 bar seats and two four-top tables, 167 Raw is tiny, so expect a wait. But as those who've braved the line at this hole-in-the-wall will tell you, it's worth hanging around for the lobster rolls, plump oysters and clams, po'boys, fish tacos, ahi poke and the rest of the small menu. Alas, the popular outdoor patio with its additional seating is no longer open. However, look for the restaurant's second and larger location on lower King Street to open next spring.

289 East Bay St.

11 a.m.-10 p.m. daily except Sunday
167raw.com or call 843-579-4997

GIN JOINT

This cozy watering hole with a speakeasy vibe proclaims it may not change your life but it promises "to help you 'Drink Proper.' " You can take the safe route with your usual preferred beverage, select an intriguing cocktail (Lost in Translation, Tunnel Vision, Sake to Me) from the menu, or you can put your libation's fate in "the bartender's choice." That is, pick two adjectives off a list (for example - spicy and fizzy) and an expert mixologist will concoct a drink to fit that description.

Snack on boiled peanuts, barbecued chicken wings, cheese and other small plates.

182 East Bay St

5 p.m.-midnight Sunday-Thursday; 3p.m.-2 a.m. Friday-Saturday
theginjoint.com or call 843-577-6111

WHERE TO STAY:

CHARLESTON offers a range of lodging choices from historic inns, boutique hotels, bed and breakfasts, chain hotels to Airbnbs. Staying in downtown, especially during Spoleto and other festivals, can be pricey, but it's hard to beat the convenience of parking your car and not moving it until you leave.



ZERO GEORGE

This romantic oasis sits on a leafy street within walking distance of downtown attractions, shopping and restaurants. Three 19th century houses and two brick carriage houses edge a small landscaped courtyard where an oyster shell patio beckons visitors to kick back beneath the trees.

The boutique hotel's 16 guest rooms and suites feature heart pine floors and period millwork. A palette of soft colors and plush Frette bedding with a selection of pillows offer instant serenity. Add in Nespresso machines, marble bathrooms stocked with high-end personal amenities, attentive concierge service, plus complimentary gourmet breakfast, evening wine and cheese, and you might be tempted to leave the rest of the city behind.

0 George St.
zeroGeorge.com
843-817-7900 or 855-242-1864



THE DEWBERRY

Back in 1964 when LBJ dedicated the Mendel Rivers Federal Building, who would have imagined that this eight-story structure would become one of Charleston's chicest hotels half a century later? Owner John Dewberry has deconstructed and transformed the marble-and-brick-clad former government offices into a 155-room luxury property.

The mid-century modern rooms and suites with classic, clean-line furnishings, marble bathrooms and botanical wallpaper by local artist Becca Barnett all contribute to making this a standout hotel.

The Living Room, located in the lobby, with its sleek brass bar is a great spot to meet, catch up on emails, or settle in with a book from the hotel library. Henrietta's, the Dewberry's brasserie, offers Southern-inspired French fare. Other amenities include a spa, fitness studio, open air yoga on the rooftop terrace and complimentary bicycles. This spring look for the opening of The Citrus Club, a rooftop bar (the highest in the city) with a 360-degree view.

334 Meeting St.
thedewberrycharleston.com or call
843-558-8000



THE KINGS COURTYARD

When Col. J. Charles Blum erected this Greek Revival building on lower King in 1853, he disrupted what was then a "narrow dirty street" lined with modest housing and small shops. Blum helped refashion it into what would become a thriving commercial area. Over the decades, the structure saw a variety of uses, at one point even housing a second-floor skating rink. All that changed in 1983 when the building was repurposed into a 34-room hotel furnished in antebellum splendor with interior courtyards.

Today, the brick courtyards remain but the rooms with their plank floors and tall windows have been updated with fresh colors, refitted bathrooms and four-poster, padded headboard beds. Amenities include complimentary continental breakfast, wine and cheese reception and evening sherry. Part of the Charming Inns, the family-owned collection of lodging and restaurants includes the Fulton Lane Inn, John Rutledge House Inn and the Wentworth Mansion.

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kingscourtyardinn.com or charminginns.com
843-723-7000 or 800-845-6119

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SOUTHERN GOTHIC

The Rose Hill Plantation House is a significant example of Gothic Revival residential architecture. This four-story, cruciform Gothic Revival building stands majestic and tall with a steeply pitched copper gable roof. The house has a brick foundation and vertical board-and-batten cypress siding.





Find additional images
from this shoot online at
LocalLifeSC.com

THE HISTORY OF THE LOWCOUNTRY COMES ALIVE AT ROSE HILL MANSION.

STORY BY BARRY KAUFMAN
PHOTOS BY LLOYD WAINSCOTT

Approaching Rose Hill Mansion feels like something out of a dream. Winding past the stately homes of Rose Hill, the gated community named in its honor, you pull past the rolling fields of the equestrian center until a crushed gravel path takes you to where a stark white Gothic-style peak appears between the branches of live oaks. It seems impossible, this exquisitely old-world mansion appearing among the Lowcountry lines and impeccably groomed landscaping of Rose Hill's modernity. And yet here it is, occupying the same bend in the marsh it has since it was first built.

And here it has stood, as the town of Bluffton was built around it, burned to the ground for the town's role in rebellion and then rebuilt as one of the South's most desirable small towns. As the centuries weaved Bluffton's tale around it, Rose Hill Mansion found a few stories of its own to tell. To hear them, one need only step inside.

A tour of the home begins where its striking architecture finds its most brilliant expression – the grand foyer, where a single spiral stringer staircase winds up to the living quarters of the home's owners, Robin and Robert White. Three flags that replicate designs created by one-time


owner Emily Kirk dangle from the railing. The flags symbolize the fledgling Confederacy that sprung from secession. Emily Kirk also painted several of the portraits around the main foyer that represent her father, Dr. John Kirk, and grandfather, James Kirk.

Proceeding through a door to the right, you come to what was once her father's office. The room was one



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A STEP BACK IN TIME The main floor of the 10,000-square-foot interior consists of a gentleman's game room (top) with original jib windows and a 16th century hunt mantel. The millwork throughout the residence is of exceptional note.

of the hardest hit when Rose Hill caught fire in 1987, and was almost rebuilt by the Whites. The fireplace came to the home from Scotland, while many of the artifacts come from previous tenants, including the bomber jacket of former owner John Sturgeon.

The ladies' sitting room is also in this wing of the mansion.

Once transformed into a library by Sturgeon's wife, Betsy Gould, who hosted the social elite of the day during the 1940s, it has since been returned to form as a proper sitting room just as it was in Emily Kirk's day.

Heading across the foyer, the gentleman's hunt room is dominated by a heavy baroque-style mantle that was shipped from Germany. It is decorated by Robert White's extensive antique firearm collection, which includes John Kirk's fire-damaged Enfield rifle that was rescued from the building's rubble. A case in the middle showcases several antiques found by Robin White, who was an avid amateur archaeologist.

Passing through French doors we come to the conservatory and the mural walls painted by Robert White who still uses the space as an art room. Windows surrounding this space take in the stunning marsh views along with a wide patio that was built using bricks from the home's fallen chimneys.

The tour concludes in the dining room, where several mementos lie hidden in plain sight. Look closely at the small original dining table and you might see the mark that Union soldiers burned into it. When

he returned to his home after the war, John Kirk refused to have it fixed as a lasting reminder of the scars of occupation. Other details are found in Nancy Rhett's portrait of the home. Look closely at the second-story window and you'll catch a peek of the home's resident ghost named the Elegant Lady.

These are but a few of the charms and intriguing stories held within these walls. To learn them all would take a lifetime, but you'll enjoy plenty of them with an hour-long tour. Visit rosehillmansion.com to book a visit. LL



A Brief Timeline

1718: Rose Hill Plantation, once part of Devil's Elbow Barony, is granted to Sir John Colleton by King Charles II.

1850s: Construction on the Rose Hill house starts by planter and physician, Dr. John Kirk and his wife, Caroline.

1860s: The work is halted by the Civil War as the Kirks sought refuge in Grahamville, S.C. Although the house is occupied after the war, the economy makes it impossible to complete the interior. Letters written between 1803 and 1868 reveal the pathos and tragedy of the Kirk family history.

1946: John and Betsy Gould Sturgeon purchase the house and employ prominent architect Willis Irvin to direct the completion of the house in a highly sophisticated manner.

1955: Vogue magazine publishes a feature story on the house, with photos of the furnished interior.

1980: The Rose Hill Plantation Development Co. (the Welton family) purchases the land for development of a planned residential community. In 1983, the Rose Hill Plantation House is listed in the National Register of Historic Places, thanks to the efforts of Iva Welton. The house is opened to the public for tours, and an extensive rehabilitation of the house is completed in 1986.

1987: A fire causes devastating damage to the entire house. The copper roof melts and caves in and the entire second floor and attic are gutted.

1990s: The copper roof was replaced and the porch's posts are redesigned to the Kirk's original wood and Gothic look. Inside, only the central domed hall & spiral staircase are restored and painted. The rest of the house remains charred, in an unfinished state.

1996: Rose Hill Plantation House is purchased by the Middleton White Foundation and restored as a private home.

Source: rosehillmansion.com



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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DAILY GRIND

Bluffton's Hailey King loves taking cold hard pieces of steel and turning them into beautiful, soft, flowing works of art.

Woman of steel YOUNG BLUFFTON WELDER TURNS GOLD STEEL INTO WORKS OF ART.

STORY BY AMY COYNE BREDESON + PHOTOGRAPHY BY LLOYD WAINSCOTT



Hailey King was always frightened by the torches at her father's welding shop. She spent a lot of time watching him work over the years but always from afar.

Over the past few years, the 20-year-old Bluffton resident has overcome her fear and embraced the welding process.

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FAMILY TRADITION Hailey King learned how to plasma cut and weld from her father, who builds equipment for a living.

King has always been an artist, but she wanted to try her hand at something other than drawing and painting. It was then that she realized she could create art out of raw steel at her father's shop, Powerking in Hardeeville.

King asked her father to teach her how to weld by using a plasma torch. After some one-on-one training, in January 2017 she began creating hand-cut plasma steel art.

"There's so much that I can do," King said. "Anything that I can draw, I can do."

Since then, King has turned dozens of sheets of steel into gorgeous palm trees, oak trees, flowers, mermaids, sea turtles, crabs, seahorses, fish, herons, alligators and horses.

Once King built up a nice inventory, she decided to set up a booth at the annual Bluffton Village Festival. She had no idea what to expect. Despite the rainy, dismal day, it ended up being quite a success. She set up in front of Al-Harry Furniture Design on Calhoun Street and sold several pieces that day. The owner of Al-Harry said she wanted to sell King's items in her store.

"My turnout was amazing," King said. "I was like, 'OK, I'm going to dive into this and see how far I can go with it.' "



Find additional images
from this shoot online at
LocalLifeSC.com

Making Art out of Steel

Hailey King of HK Designs turns raw steel into works of art. King uses soapstone to draw her designs on large sheets of steel. Using a plasma torch, she cuts out the designs, then either grinds, torches or paints them. She finishes each piece with an automotive clear coat to prevent rusting. She adds either a welded washer or a flat base to the back of each piece for hanging or standing them upright. King also creates custom pieces and logos. For more information or to order an item, email King at haileybug@hargray.com.

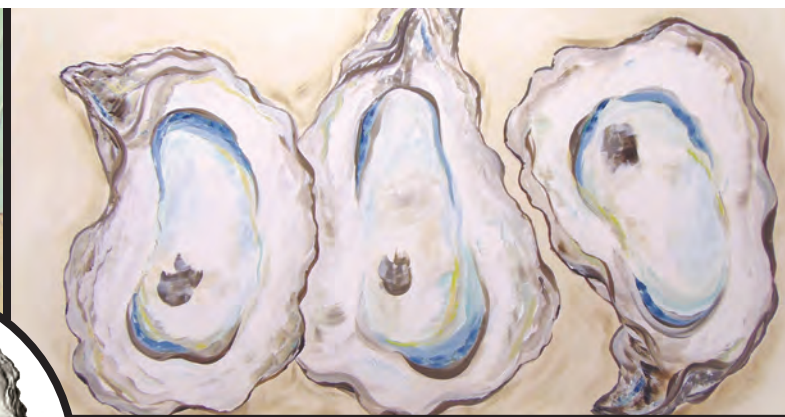


Since then, King's business, HK Designs, has flourished. Her products are available in several stores in the area: Al-Harry Furniture Design, Bluffton General Store, Grayco Hardware & Home on Hilton Head Island and in Beaufort, Urban Nest, Beaufort River Glass and Gallery 209. Her pieces range from \$25 to \$400.

In addition to designing steel works of art, King is studying industrial design at the Savannah College of Art and Design (SCAD). She still enjoys painting and drawing.

King is not sure what she wants to do after college, but she knows she wants to continue to grow as an artist.

"I don't know what SCAD will lead me to," she said. "I'm just having fun with this for now." *LL*



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LOCAL ROOTS

Melvin Campbell

BY LUANA GRAVES SELLARS
PHOTO BY LLOYD WAINSCOTT

Sometimes labels like "Native Islander" give an indication about one's identity, their roots or their generational foundation. And roots are important to many of us. The word "roots" can refer to our generational background, but it's also associated with trees. Roots can be shallow in some trees, and in others, incredibly deep. The literal definition of a tree is: a woody perennial plant, typically having a single stem or trunk growing to a considerable height and bearing lateral branches at some distance from the ground.

Sometimes people are like trees. They can be strong, grounded in family culture and tradition, determined, devoted to sharing their experience and knowledge, as well as capable of weathering life's storms.

If you were to compare Melvin Campbell to one of the island's trees, it would be one of the sturdy oaks, draped in Spanish Moss, that populate the island. It's a tree that is indigenous to the area, aged, yet solid, with high and expansive branches.

LINK TO THE PAST Melvin Campbell provides tourists and residents a snapshot of how life was for Gullahs before the bridge.

Experience the **BUZZ!**

Campbell has that kind of presence. With a deep voice and height of over 6 feet, he has dedicated his life to standing tall for what he believes in, and doing all that he can to make his community into a better place.

Campbell has such an incredibly strong connection to his island home, it's easy to see why the path that he has taken in life continues. Grounded in rich Gullah family traditions and connections to the island that stretch over six generations, it's no surprise that most of the Campbell family has made an indelible mark on the island, from cultural preservation to civic involvement.

Most days, Campbell can be found working for the Gullah Heritage Tours family business. It's not just a job for him, it's a life-style and an important element of Hilton Head living that needs to be shared with all who will listen. Campbell isn't just a tour guide that points out random locations of interest. He provides tourists and residents a snapshot of how life was for Gullahs in the past and how time and outside influences have affected the culture.

A retired educator after 39 years, Campbell began teaching math in Boston before returning to Hilton Head High School for 23 years, where he was named "Teacher of the Year" in 1999. As a basketball coach and mentor, he shared his time and knowledge with children through the Boston Schools Leadership Program, Junior Images, Inc. (a student advocacy-developmental program), as well as other local mentoring programs.

Campbell's extensive volunteer work further demonstrate his love for his community. He has dedicated his time to inform,

educate and improve the lives of the island's youth about the importance of not only remembering the past, but providing the skills necessary to improve their future.

For years, he has served as a board member of the Wilborn Scholarship Fund, which raises money to give local graduates a positive start in college. He's also member of the MLK Celebration Planning Committee, of which he was the chair for 22 years and as a member of the NAACP and Native Island Business and Community Affairs Association (NIBCAA).

When time permits, Campbell enjoys playing golf, always trying to improve his game. However, over the past year, he's been instrumental in obtaining private property easement authorizations for the Town of Hilton Head by going door to door in the native island community in an attempt to help residents gain access to sewer connections and receive overdue infrastructure improvements to the entire island.

Considering Campbell's work ethic and dedication to bettering the island, it's no surprise his philosophy and **favorite quote** speaks to his motivation and character:

"Injustice anywhere is a threat to justice everywhere. We are caught in an inescapable network of mutuality, tied in a single garment of destiny. Whatever affects one directly, affects all indirectly."

- MARTIN LUTHER KING JR.



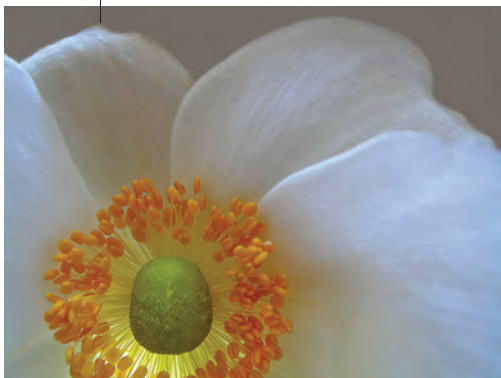
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Favorite, Showercap and Fin by David Simpson (Karis Art Gallery)

Painting Flowers

Artists have been painting flowers for centuries. In many time periods, flowers often carried a deeper meaning — religious, mythological or medicinal. In Ancient Greek times, carnation paintings represented love. In the Middle Ages, ivy embodied marital fidelity. For this home and garden issue, we reached out to local galleries for their best floral art. Here are a few of our favorites.

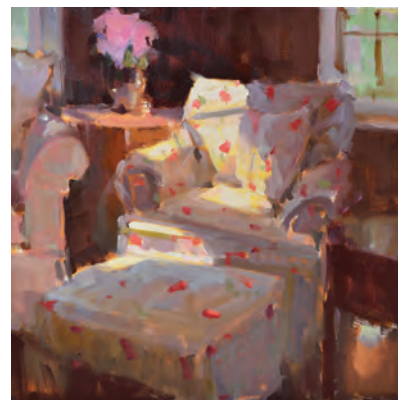
Find even more online at LocalLifeSC.com.



Welcome Bud, Homage to Matisse and Iris & Lily by Peter Karis (Karis Art Gallery)



Francesca's Flight and Jeanne Beanie's Pots by Catherine Schweitzer (Coastal Treasures)



Warm and Cozy by Anne Blair Brown (Red Piano Art Gallery)

RED PIANO MOVES TO OLD TOWN

The **Red Piano Art Gallery** has moved from its Hilton Head Island location to Old Town Bluffton. The popular gallery is now located at 40 Calhoun Street, Suite 201, directly above Gigi's Boutique. Find more information online at redpianoartgallery.com.



Best Friends, Field of Dreams and Island Bouquet
by Rhett Thurman (Red Piano Art Gallery)



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local scene



The Ultimate Dock Party

What: 14th annual Yacht Hop of Hilton Head Island

When it took place: May 6

Where: Harbour Town Yacht Basin

Photographer: Arno Dimmling

Highlights: This exclusive event is Hospice Care of the Lowcountry's largest annual fundraiser. Guests were invited to step aboard stunning yachts and be treated to mouth-watering hors d'oeuvres prepared fresh by some of the area's premier chefs. Guests also enjoyed music by The Headliners and silent and live auctions. The evening closed with dessert and a champagne toast. Admirals were Becca and Lee Edwards.





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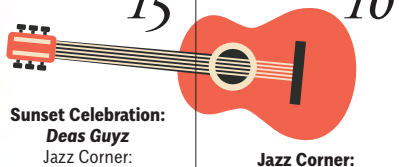
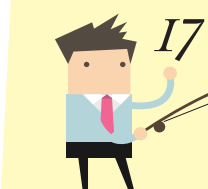
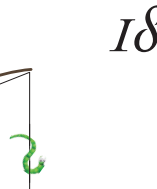

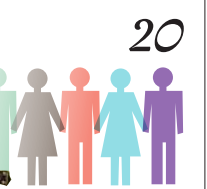










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JUNE calendar



Tourist season is upon us! If you find yourself playing tour guide for a week, or if you are just looking for a great reason to get outside and smell the Confederate jasmine, consider attending a local festival or event. These are our favorite things happening around the Lowcountry in June, 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
THINGS TO DO NEARBY			ONGOING			
Savannah Area Ball Greezy (June 1) Anthrax and Testament (June 13) The Marshall Tucker Band (June 15) Keller Williams (June 23) Theresa Caputo Live! (June 23) JJ Grey & Mofro (June 27)	Charleston Area Tyler Childers (June 2) Papadosio (June 8) Rufus Du Sol (June 14) The Revivalists (June 16) Brian Setzer Orchestra (June 18) Bruce Hornsby (June 27) Rebelution (June 28) Starchild (June 30)	Columbia Area Smokey Robinson (June 9) Travis Tritt (June 15) Jacksonville Area Maleficent (June 12) Tedeschi Trucks Band (June 29) Poison & Cheap Trick (June 30)	Arts Center Saturday Night Fever (June 20-29) SoBA Gallery Palettes by Pam Davis (June 4-July 1) Sea Pines Gregg Russell Concerts (June 4-Aug. 24)		 Tennis: Banana Open National Doughnut Day Dare Day	 Relay For Life Tennis: Banana Open Sweetgrass Basket Classes
 Mindful Triathlon Tennis: Banana Open Repeat Day (Repeat Day)	 A Day in the Life of a Civil War Soldier National Cheese Day Hug Your Cat Day	 A Step Back In Time: Living History World Environment Day Hot Air Balloon Day	 Explore Honey Horn National Yo-Yo Day D-Day, WWII	 Fun in the Sun for Everyone Rooftop: Free Funk All Stars Evening of Art with Amir Farris	 Blues & Brews on the Bluff Jazz Corner: Justin Varnes Quartet National Best Friend Day	 Calligraphy Workshop Belmont Stakes Jazz Corner: Justin Varnes Quartet
 Fiesta de Mayo en Junio Ball Point Pen Day Iced Tea Day	 BHPS Lecture Series: Jeff Fulgham Real Life Learning Seminar Series	 Harbourfest Fireworks National Jerky Day Red Rose Day	 Sewing Machine Day Peanut Butter Cookie Day National Weed Your Garden Day	 Flag Day Movie in the Park: Despicable Me 3 FIFA World Cup begins	 Sunset Celebration: Deas Guyz Jazz Corner: Peter Mazza Quartet Rooftop: Red Wanting Blue	Jazz Corner: Peter Mazza Quartet Sweetgrass Basket Classes World Juggler's Day
 Father's Day Rooftop: Funky Jams Eat Your Vegetables Day	 Go Fishing Day International Picnic Day National Splurge Day	 Juneteenth Harbourfest Fireworks National Kissing Day	 World Refugee Day Ice Cream Soda Day National Bald Eagle Day	 Summer Solstice Movie in the Park: Jaws NBA Draft	 Sunset Celebration: The Headliners Jazz Corner: The Ron Brendle Quartet Rooftop: Trial By Fire	 Jazz Corner: The Ron Brendle Quartet National Pink Day National Columnists Day
 BET Awards Nativity of Saint John the Baptist Swim a Lap Day	 National Catfish Day Log Cabin Day	 Beautician's Day Harbourfest Fireworks Forgiveness Day	 Sunglasses Day	 Movie in the Park: E.T. Car Club Cruise-In Rooftop: Rooftop Riot	 Camera Day Sunset Celebration: Cranford Hollow	 Jazz Corner: The Charlton Singleton Quartet Meteor Day



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JUNE happenings

FESTIVALS & FUN



Gullah Nights Offered at the Bluffton Boundary Cultural Arts Center

Join an evening of authentic delicious savory Gullah foods, and the music of the soul stirring Gullah Band, "B.B. & Company." The South Carolina Cultural Heritage Society invites the public once a month to enjoy a cultural heritage experience that captures the spirituality of the Gullah people. Monthly Gullah Nights support the 2019 Gullah Reunion Festival.

GULLAH NIGHTS

When: 6 - 9 p.m. June 15, and every third Friday

Where: Bluffton Boundary Cultural Arts Center

Notes: Tickets \$25 in advance, \$30 at the door

Details: www.gullahreunionfestival.com



©SONIA GRIFFIN EVANS

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. Activities will include: paddle boarding, boogie boarding, surfing, beach games and relaxation. Lifeguards and volunteers will be included in the event to ensure a safe environment for all. Adult/caregiver supervision is required for all attendees. Shuttles from the parking lot to beach will be provided. Beach access is wheelchair accessible.

"FUN IN THE SUN FOR EVERYONE"

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

Where: Beachfront at Marriott's Surf Watch

Notes: For more information, sponsorship opportunities and registration instructions, visit www.pocketsfullofsun.org. Registration is requested by May 26, but can be taken until the day of the event.

Details: www.pocketsfullofsun.org

HarbourFest Kicks Off for a Summer of Fun

HarbourFest at Shelter Cove Harbour and Marina is back, starting June 12, for weekly celebrations with nightly entertainment, arts and crafts, kids' activities, and Tuesday night fireworks. Join local favorites Shannon Tanner, and Cappy the Clown, with Parrot Palooza on Thursdays.

HARBOURFEST

When: Weekly through August

Where: Shelter Cove Harbour and Marina, HHI

Details: www.sheltercoveharbourfest.com

Classic Fun at Movie Nights in the Park

Thursday nights after the sun sets over Broad Creek settle in waterside at Shelter Cove Community Park for a summer full of blockbuster hits!

MOVIE NIGHT IN THE PARK

When: 9 p.m.; June 21 (Jaws), June 28 (E.T.), July 5 (Moana), July 12 (Field of Dreams), July 19 (Beauty and the Beast), July 26 (Surf's Up), Aug. 2 (Footloose), Aug. 9 (Finding Dory), Aug. 16 (Honey I Shrunk the Kids)

Where: Shelter Cove Community Park

Notes: Admission is free

Details: For complete schedule visit www.sheltercovecommunitycenter.com



FOURTH OF JULY

Bluffton Fourth of July Children's Parade

All are welcome (including dogs on leashes) to participate in the Annual Bluffton Fourth of July Children's Parade. Begin at the Church of the Cross and march down Calhoun Street to Lawton Street.

FOURTH OF JULY CHILDREN'S PARADE

When: 10 a.m. July 4

Where: Begin at Church of the Cross, Bluffton

Details: www.bluffton.com

Fireworks at Shelter Cove

Shelter Cove Harbour will have its biggest HarbourFest Fireworks show of the season with plenty of live music and entertainment for the whole family.

FOURTH OF JULY FIREWORKS

When: July 4

Where: Shelter Cove Harbour, HHI

Details: www.sheltercoveharbourfest.com

Fireworks at Skull Creek

Live outdoor music and entertainment kicks off the evening at Hudson's Seafood House on the Docks, followed by fireworks launched from a barge in Skull Creek.

FOURTH OF JULY FIREWORKS AT SKULL CREEK

When: July 4

Where: Hudson's Seafood House on the Docks, HHI

Details: 843-681-2772 or hudsonsonthedocks.com

Fireworks at Sea Pines Resort

Join the festivities in Harbour Town at Sea Pines Resort for a fireworks extravaganza that will light up the sky over the famous Harbour Town Lighthouse and Calibogue Sound. Food, fun and live music.

FOURTH OF JULY FIREWORKS

When: 9 p.m. - 11 p.m. July 4

Where: Harbour Town at Sea Pines Resort, HHI

Details: www.seapines.com

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ART SHOWINGS, PLAYS AND PERFORMANCES



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

Local Landscape Photographer Bill Bogle, Jr. has a passion for capturing the beauty of nature — from the crisp morning air at sunrise, the quiet marsh, fog on the water, hills, trails, mountain peaks or canyon walls — through the lens of his camera. His landscape photography will be on display during an exhibit called "Nature's Elegance: National Parks and Beyond" from May 7-June 3 at The Society of Bluffton Artists (SoBA) gallery in Old Town Bluffton.

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

When: Exhibit runs through June 3
Where: The Society of Bluffton Artists (SoBA) gallery in Old Town Bluffton
Details: www.sobagallery.com or 843-757-6586

MAIN STREET YOUTH THEATRE PRESENTS 'GREASE'

As the summer season begins, Main Street Youth Theatre takes us back to school in the 1950s with the high-energy musical, "Grease." Giving the local teenagers the main spotlight for this production, this kickoff to summer brings to life the classic love story featuring the hot-rod-ding gangster Danny Zuko and the sweet new girl in town, Sandy Dumbrowski.

"GREASE" THE MUSICAL

When: 7 p.m. and 2 p.m. matinees on Saturday & Sunday, June 20 through July 1
Where: Main Street Youth Theatre, HHI
Notes: \$19 for adults and \$12 for students
Details: MSYT.org or 843-689-6246



Saturday Night Fever at the Art's Center

Get your bell bottoms out and your boogie shoes on for the Arts Center's Southeastern premiere of "Saturday Night Fever"! Hustle back to the 70s with music and lyrics by the legendary Bee Gees for this story about a 19-year-old Brooklyn ladies' man whose weekends are spent at the local disco. Now, a new generation of dancers meets a new generation of playgoers to explore the soaring sounds and pulsating rhythms of this coming-of-age Disco fantasy.

SATURDAY NIGHT FEVER THE MUSICAL

When: June 20-July 29
Where: Arts Center of Coastal Carolina
Notes: Tickets sold June 22-July 29 are \$50 for adults and \$37 for children (save \$10 June 20-21)
Details: www.artshhi.com or 843-842-ARTS



SSTI presents 'Chicago'

The Southeastern Summer Theatre Institute presents Chicago The Musical. With a slate of family-friendly musicals produced by Lowcountry native Ben Wolfe, SSTI sets the bar for summertime entertainment. With a production team straight from the stages of Broadway, and a cast auditioned from 26 states and four countries, you'll not want to miss a minute of the three productions in 2018.

CHICAGO THE MUSICAL

When: June 23-25, 28, 29 and July 1
Where: Hilton Head Island High School
Details: HHISummerMusicals.com, 866-749-2228

ART SHOWINGS, PLAYS AND PERFORMANCES

La Petite Gallerie Monthly Art Giveaway

As a thank you to their customers and community for making their third year a grand success, La Petite Gallerie in Bluffton will give away a piece of art each month for six months. The drawing will be repeated each month through July, with a different artist contributing a piece for this grand art giveaway. Stop in and enter to win!

MONTHLY ART GIVEAWAY

When: Each month through July

Where: La Petite Gallerie, Bluffton

Details: www.lapetitegallerie.com

"PALETTES BY PAM" AT THE SOCIETY OF BLUFFTON ARTISTS



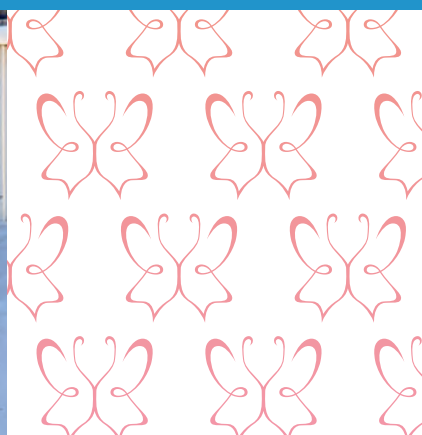
Pam Davis paints from the heart in her own unique, impressionistic style, drawing inspiration from the beautiful places she has lived across the country. As SoBA's featured artist for June, her work will be on exhibit through July 1.

"PALETTES BY PAM" ART EXHIBIT

When: Opening Reception 3-5 p.m. June 10, art exhibition through July 1

Where: The Society of Bluffton Artists, Bluffton

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



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FUNDRAISING EVENTS



TACO LIBRE HIGHLIGHTS FIESTA DE MAYO EVENT

The Fiesta de Mayo festival is a celebration of Mexican culture and heritage; a way to acknowledge and celebrate their contributions to the place Mexican Americans have decided to call home. The festival is a combination of music, food, culture, and much more. During this event, you will experience how this large and growing part of our population demands more hot sauce than ketchup! The featured activity within the festival is the Taco Libre, a "battle of the tacos" in a competition to find the BEST tacos in the region. You won't want to miss the official "taco heaven" of the Lowcountry.

La Isla's Festivals have become known as must-attend multicultural events to friends & family. They are known for their wonderful food & drinks, warm environment, positive vibe, as well as the eclectic mix of Latin music and dance. There is a great line up of live entertainment, live music, DJ, folkloric dance groups, special attractions, and of course, great food. There will be something for everyone!

THE 5TH FIESTA DE MAYO FESTIVAL

When: Noon to 9 p.m. Sunday, June 10

Where: Shelter Cove Community Park

Details: Call 843-681-2393 or email info@laislamagazine.com



Find summer camps for your little ones and additional June events online at LocalLifeSC.com



Don't Miss This Year's Dragon Boat Race Day

Join the now thousands of spectators or be one of the hundreds of local paddlers at the 2018 Dragon Boat Races. Inspired by the film *Awaken the Dragon*, the story of the cancer survivor racing team in Charleston, Dragon Boat Beaufort quickly came together and has become one of the area's most popular charity events. Through the competition of racing and camaraderie, the aim is to provide cancer survivors with a total sense of wellness. Funds raised support cancer patients in Beaufort County with needs they cannot afford or for which they lack coverage.

DRAGON BOAT RACE DAY

When: June 23

Where: Waterfront Park

Details: www.dragonboat-raceday.com

Bluffton Sunset Party Continues with Blues & Brews On The Bluff

For the third in the Bluffton Sunset Parties series, Brews & Blues on the Bluff will feature rock and blues performances by Georgia, Kyle Shiver and Muddy Creek. Plus local restaurants and caterers will serve up BBQ, Burgers, Wings, Seafood and other tasty treats. Enjoy more than 50 different beers from all over the world. Come by boat, bike, or golf cart. Party with your pooch. Lawn Chairs and leashed pets are permitted. These sundown celebrations are held once a month on Friday nights during the summer overlooking the May River at Oyster Factory Park. Local foods, vendors, craft beers, bare-foot wines, home grown music, and other fun activities for every one of all ages. Brews & Blues on the Bluff will benefit Bluffton Jasper County Volunteers in Medicine.

BLUES & BREWS ON THE BLUFF

When: 5 to 9 p.m. June 8

Where: The Bluffton Oyster Factory Park

Notes: \$5 at the door, children 12 & under free

Details: www.blufftonsunsetparty.com or call Bear Foot Sports at 843-757-8520

INFORMATIVE AND ENTERTAINING



JUNETEENTH

A Bluffton Community Celebration of Emancipation and Freedom with special guest Joe McGill, founder of The Slave Dwelling Project, who has attained national acclaim for opening the dialogue about slavery and slave dwellings. Presented by the The Bluffton MLK Observance Committee and the Bluffton Historical Preservation Society with support from the Town of Bluffton Government. Juneteenth is the recognized date of Emancipation, corresponding to the June 19, 1865 date the Emancipation Proclamation was read from the Governor's veranda in Galveston, Texas.

JUNETEENTH CELEBRATION

When: 2 p.m. June 15 and 16

Where: Heyward House Museum & Welcome Center and Bluffton Oyster Factory Park

Details: Call the Heyward House at 843-757-6293



The Changing Landscape of Higher Education

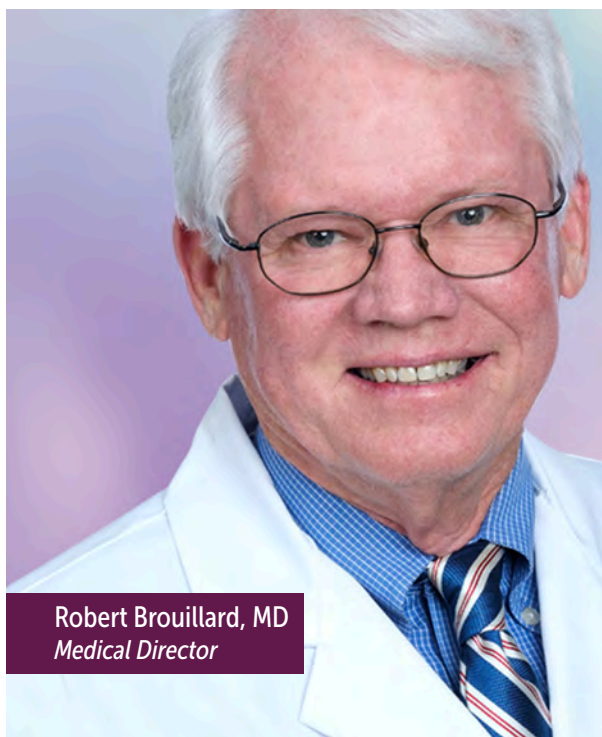
World Affairs Council Hilton Head (WA-CHH) has invited three experts who will speak about different aspects of higher education. Join in and be educated. All presentations are free and open to the public. Speaker will be Dr. Jim Wagner, Past President of Emory University, speaking on "The Real Benefits of Higher Education." Dr. Wagner will discuss the economic and social impact of a higher education on our GDP, the real cost benefits of a higher education and implications for the future.

2018 SUMMER FORUM "THE REAL BENEFITS OF HIGHER EDUCATION"

When: 10 a.m. June 20

Where: The community room at Tide Pointe Retirement Community

Details: wachh.org



Robert Brouillard, MD
Medical Director

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As one of Hospice Care of the Lowcountry's Medical Directors, Dr. Brouillard works closely with a patient's trusted health care provider, ensuring that the joint focus remains on making the end-of-life process as painless and stress-free as possible. He is available for home visits and consults and strives to provide the most compassionate care to our patients as they navigate the difficult end-of-life journey.

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AT THE COASTAL DISCOVERY MUSEUM

"Paint Party" with Amiri at Coastal Discovery Museum

All ages are welcomed at this 'Paint Party' hosted by artist Amiri Farris at the Coastal Discovery Museum. Sit a while and enjoy the company of other budding artists while taking a step-by-step adventure into the world of painting! Farris will guide participants along the way to creating their own masterpieces. Class uses acrylics, which will dry quickly, so painting will go home the day of party, to share with friends and family, and to serve as a reminder of a wonderful day spent making new friends and discovering your inner artist!

"PAINT PARTY" WITH AMIRI

When: 11 a.m. - 1 p.m. June 2, 9 and 12 - 2 p.m. June 16

Where: Coastal Discovery Museum, Hilton Head Island

Notes: Cost is \$45 per person and all supplies are included. Reservations are required

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

Evening of Art at Coastal Discovery Museum

The Coastal Discovery Museum will host Amiri Geuka Farris for an Evening of Art. Enjoy a glass of wine and hors d'oeuvres as you paint a contemporary piece of art with Amiri. Farris will discuss contemporary art and his latest works. All supplies are included. Enjoy the company of other budding artists during this exciting evening of fun and creativity. Acrylics will be used, which will dry quickly, so paintings will go home with guests.

PAINTING CLASS "AN EVENING OF ART WITH AMIRI"

When: 5-7 p.m. June 7

Where: Coastal Discovery Museum, Hilton Head Island

Notes: \$50 per person and reservations are required

Details: www.coastaldiscovery.org/calendar or 843-689-6767 ext. 223.

The Coastal Discovery Museum to Introduces Under the Sea Program

What lives under the sea? There is an amazing world of marine life under that sparkling blue ocean. Take a closer look at some of the smaller marine creatures. Find out what lived in those shells you find on the beach, feed a horseshoe crab and watch it chew with its legs, help a hermit crab find a new home, and much more! This family friendly indoor experience is also a nice escape from the afternoon heat or rain!

UNDER THE SEA PROGRAM

When: 1 to 2 p.m. June 8

Where: Coastal Discovery Museum, Hilton Head island

Notes: Cost is \$10 adult, \$5 child (ages 4-12), reservations required

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

MORE ONLINE

Find information about ongoing events, meetings, gatherings, summer camps and more online at LocalLifeSC.com.

"Bedding Your Books" seminar (June 11)

3-D printing workshop (June 20-21)

Liberal Men of the Lowcountry (June 13)

Palmetto Quilt Guild (June 21)

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REAL ESTATE marketplace

Million dollar dream homes

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

We feel these luxury properties — located in Port Royal Plantation, Sea Pines Plantation, Long Cove, Okatie, Spanish Wells and Oldfield — 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.



**3 Griffin Circle
Okatie**

Offered by
Collins Group Realty

Real Estate Marketplace



33 North Port Royal Drive, Port Royal Plantation

Spectacular Beach House offering plenty of room to welcome family & friends. This quality home offers everything you would expect; open floor plan, renovated kitchen, full pantry, granite, SS, wood-look porcelain floors, soaring smooth ceilings, fireplace, laundry room, 2-car garage & more! All guest rooms offer private baths, plus 2 flex rooms for use as offices, den, craft or media rooms. 4 BR, 4.5 BA+2 Offices/Dens, 3,972 sq. ft., .86 acre lot, C-Flood Zone. \$1,099,000

Christina Forbis 843.301.7339
www.ChristinaForbis.com



56 South Port Royal Drive, Port Royal Plantation

A grand view from every window in this distinctively Southern style home. Sunrises, sunsets, porches, pillars, arches, cherry, retractable screens. Close proximity to the Ocean & New Beach House. 5BR/5.5BA, 1st floor master, gourmet kitchen, gas range, circular drive, 3 car garage, 4,627 sq. ft, 15 ft. elevation. Life in this private oceanfront community affords owners access to community pools, tennis, gardens, leisure trails, garden, playground, fishing & 24 hour security. \$1,550,000

Christina Forbis 843.301.7339
www.ChristinaForbis.com



3 Griffin Circle, Oldfield

Extraordinary Lowcountry home nestled on one of the most spectacular landscaped golf course homesites in Oldfield. A truly custom masterpiece by Paragon Construction, thoughtfully designed with symmetry, extensive millwork, abundant floor-to-ceiling windows, heart-of-pine floors and attention to every detail. Eat-in kitchen features oversized island, Travertine, granite, custom cabinetry, hidden pantry and premium appliances. Upper levels include a 4th bedroom, walk-in attic & craft room. \$1,295,000

Collins Group Realty 843.837.6700
www.CollinsGroupRealty.com



2 Genoa Court, Sea Pines

Premium Harbortown location! Built in 2008 and impeccably maintained! The modern-style residence is spacious & bright and has been tastefully decorated and furnished. Offering the convenience of a 1st floor owner's suite, a second guest suite upstairs and spacious en-suite guest rooms. Featuring a high quality / coastal themed kitchen, inclusive of granite, premium cabinetry, and stainless steel appliances. Located near Calibogue Sound. \$1,159,000

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Real Estate Marketplace



6 McIntosh, Spanish Wells Plantation

Elegant Spanish Wells Home on an estate sized lot. This 4 BR/3.5 BA home has been completely remodeled featuring new gourmet kitchen, custom cabinets, granite countertops, ss thermador appliances, hardwood floors throughout FR, DR, and kitchen. All 3 bathrooms have been totally remodeled, new stone fireplace in master bedroom, new roof, 3 new HVAC systems, interior and exterior have been freshly painted. New landscaping and irrigation system. \$1,349,995

Debbie Sullivan 843.684.1217
www.Debbie.HomesOnHiltonHead.com



13 Marsh Drive, Sea Pines

Custom built in 2003 and designed by Tom Parker. Embodies the true essence of the Lowcountry offering one-of-a-kind views to the tidal lagoon, marsh, 17th green of Harbour Town and Calibogue Sound. The main house includes 4BR, 4.5BA featuring heart of pine flooring, extensive millwork, Master BR w/his & her bath, Dream Kitchen/Family Room, elevator, and brick patio w/retractable screening. Guest house is 2BR/2BA with separate living area. Family and friends will love the swimming pool. \$3,210,000

Becky Herman 843.301.3355 Monica Davis 843.384.4473
www.HHIAddress.com



54 Brams Point Road, Spanish Wells

Meticulously built on one of the finest Intra Coastal Waterway luxury properties along the entire eastern seaboard is the Casa delle Viste, a stunning residence modeled after a true Tuscan Villa. Perched on a peninsula with a private beach, this estate boasts a guest house with full suite and gym, private deep-water dock with a 400sf dock house on the ICW, a lap pool, garages, circular driveway, brick courtyard and Italian gardens all on a one acre plus private estate. \$4,245,000

Bill and Terri Rupp 843.415.1133
www.LuxuryHomesHHI.com



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 bdms 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



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PARTY ALL NIGHT

Terry Rosser, Joni Rosser, Price Beall, Karen Beall, Rick Vanderslice, Joni Vanderslice and Mark Griffith relax on the porch of the Rosser's home in Sea Pines. Find more images and video from this porch party online at LocalLifeSC.com.



MORE ONLINE

Haig Point executive chef James Ragland provided a mouth-watering recipe for buttermilk fried quail with creamy cheddar grits and Alabama white sauce. Find it online at LocalLifeSC.com

Editor's Note: We close our home and garden issue with this tranquil image of family and friends gathered on the porch of Joni and Terry Rosser's home in Sea Pines. The following was written by their son, Dylan Rosser.

Thanks, Dad

Space exists everywhere. It's all we know and all we want to do is capture it. We want to bend and shape it a certain way in order to create a new space, one that inspires distinct feelings within those who occupy it.

This is the architect's enduring and undying pursuit. When he erects a wall, he doesn't just form an interior, but also an equal and opposite exterior. This exterior effects the space just as much. Often it's why we're there in the first place. Otherwise, more of us would live in windowless houses. Instead, we want to plop ourselves down in the middle of a beautiful place and be immersed in it.

But how? We need more than a look through a window or a daily walk to the car. How can we dive deep into the place we've chosen? Inside is inside and outside is outside. And then, of course, the almighty architect gives us... the porch.

And this porch here. This porch was mine. This house was my home. But so was the marsh, the mud, the water. My bedroom, the living room, the den, all at times felt like dark holes. Static. Stagnant. But the porch was always open. Open to music and laughter, to silence. Open to parties and dancing, to solitude. Open to the world around. A space that always gave me a calm, visceral buzz that numbed my mind in a nothing to do, nowhere to be sort of way.

How did I get here? It's a question I ask myself and then let the thought drift down the creek with the outgoing tide. A confidence in time and place rouses, a boost of kinetic energy builds toward the here and now. That's what a space can do. That's what this space has done for me and anyone who's been supported by its beams. And it just so happens that the architect also shaped me, for he is my father.

- DYLAN ROSSER

DARK 'N' STORMY



INGREDIENTS

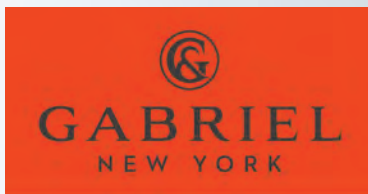
1 part Gosling's Black Seal rum
2 parts ginger beer

DIRECTIONS Fill glass with ice, add rum, then top with ginger beer. Squeeze in, then garnish with a lime wedge.



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