

HILTON HEAD ISLAND & BLUFFTON

July 2018

local life

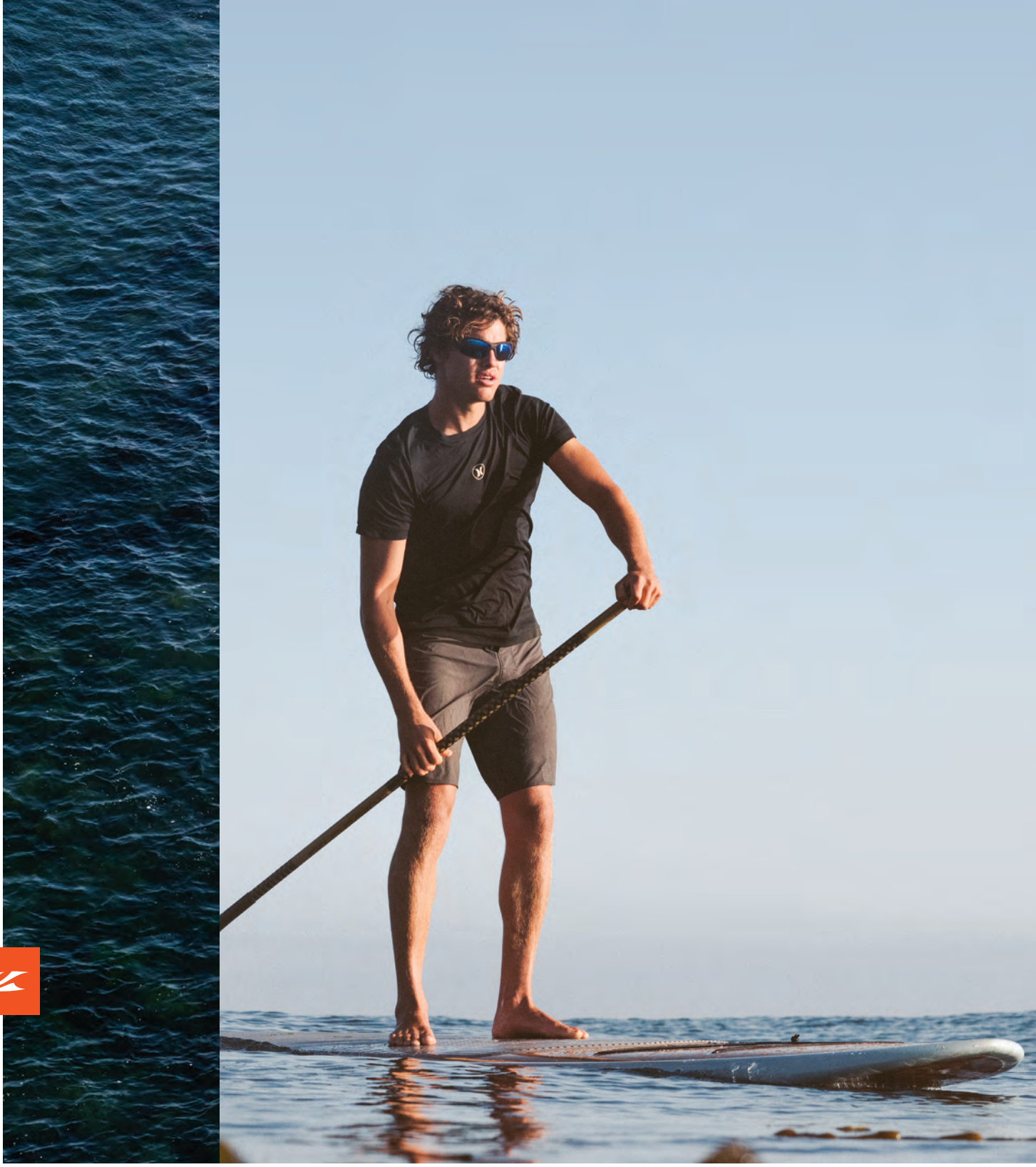
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- LISA



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TRUE PATRIOT Zachary VanWettering is a weapon systems officer for Marine Fighter Attack Squadron 251, an F/A-18 Hornet squadron based at Marine Corps Air Station Beaufort.

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Alluring aircraft

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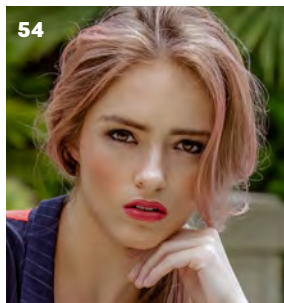
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Award-winning designer Kelly Caron helped turn a seaside Palmetto Dunes home into a show place.

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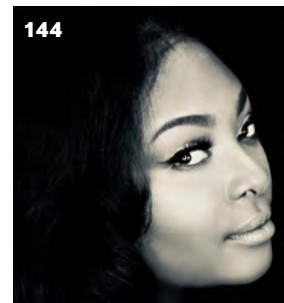
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July 10

Summer Concert Series

July 23-28

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August 7

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August 11

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RED ALERT Chris Grigoriou was kind enough to let me sit in his awesome red, white and blue Snoopy plane. See more of the aircraft on page 72.

*"Every heart
beats true
underneath
the red, white
& blue."*

- GEORGE M. COHAN

Weather is a big part of life in the Lowcountry, from sunny skies to tropical storms and hurricanes. The most challenging weather for many are the steamy summer months (I call them bad hair days). It's when daytime highs start creeping toward triple digits with over 90 percent humidity.

You either love the hot weather or you hate it — there are no mixed feelings. I belong to the "love it" camp. Believe it or not, the hotter the better for me. After 32 years of living here, I've come to associate the warmer months with tourists.

They are why we are blessed to have more than 250 restaurants, 117 miles of bike paths, 40 golf courses and countless other desirable businesses and amenities. It's a good tradeoff for a few months of increased heat and traffic.

Of course, you can't think about July without conjuring up images of Red White & Blue, our topic for this issue. We

came up with many interesting ways to incorporate those colors into this issue — healthy drinks (page 52), local aircraft (page 72), hot cars (page 74), home appliances (page 122) and much more.

We also focus on what those colors represent by saluting our firemen (page 38), emergency responders (page 40), police force (page 42) and military (page 64). We didn't realize how much fun we would have coming up with ways to celebrate those three colors. It inspired our intern Mackenzie to create a patriotic playlist (page 21).

Special thanks to Alice and John Antunes of Distinctive Granite & Marble for opening the doors of their home for our July fashion shoot (page 54). It's super hot, just like the weather outside. I certainly love it. I hope you do as well!

BY THE NUMBERS

LOCAL Life is proud to announce its first official audit conducted by the Circulation Verification Council. It's one of many steps we are taking to prove our audience and circulation. **The good news:** The results came back even better than we hoped for.

Don't forget...

If you would like to continue receiving this magazine in your mailbox, you must fill out the provided subscription card on **Page 16**. If you have already filled one out, all is good!

Lori

LORI GOODRIDGE-CRIBB
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lori.goodridge@wearelocallife.com

Some like it hot

My daughter, Brittany, recently shared this cocktail recipe, guaranteed to spice up your summer.

DIRECTIONS

[1] Infuse your favorite vodka (Tito's for me) overnight with a serrano pepper. **[2]** The following day, pour a shot of that and mix it with a dash of lime juice. **[3]** Fill the rest of your glass with seltzer and top it with a sprig of mint. The heat develops in the back of your throat, not around your lips like jalapeño-infused vodka. On a hot summer day, it's surprisingly refreshing.



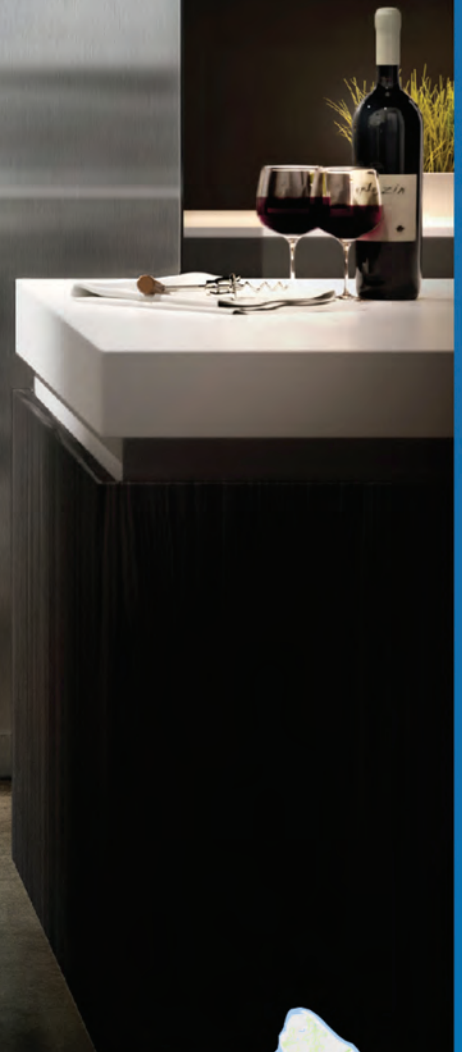
AMERICAN GIRLS Beep your horn the next time you see the LOCAL Life Jeep driving around town. This month, we rolled up next to **Adrianne Lively** of Camellia Art. Her red dress, my white pants and the blue Jeep really drove home the theme of this issue. Be sure to follow @LocalLifeSC on Instagram to see all of the #LocalswithaJeep photos.



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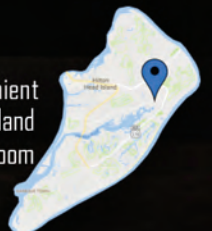
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contributors

MEET OUR WRITERS + PHOTOGRAPHERS + PEOPLE BEHIND THE SCENES



Lisa Allen

Writer/financial advisor

OTHER CREDITS:

Decent golfer, excellent car buyer
(it's a very sought-after skill).

FOR THIS ISSUE:

Caught up with former American Idol winner Candice Glover (page 146), who will be performing in this month's Saturday Night Fever performances at the Arts Center.

HOMETOWN:

Detroit area

CURRENT HOME:

Lady's Island

FAVORITE BEACH:

Hunting Island State Park. It's a true barrier island that displays the power of the ocean.

SUMMER PLANS:

Trips to lakeside cottages in two really northern states — Michigan and New Hampshire — and lots of foolishness with friends and family.

FAVORITE PATRIOTIC THING:

West Wing. It shows how power can be used for good.

LEAST FAVORITE

PATRIOTIC THING:

People confusing Memorial Day with Veterans Day. The former is to remember those who have died, especially in battle; the latter is to thank the living. It's awkward when someone mixes them up.



Susan Martin

Photographer. Happy, grateful wife and mother. Creative soul.

The bird whisperer.

OTHER CREDITS:

Hospice Care of the Lowcountry volunteer. ChildHelp USA volunteer. Self-taught, experienced, passionate user of Adobe Creative Suite desktop and mobile applications.

FOR THIS ISSUE:

Shared several images for the "Birds in the Rookery" photo spread (pg. 132).

HOMETOWN:

Born in Nuremberg, Germany. While having grown up in Maryland and mostly Northern Virginia, I've never felt more at home than now on Hilton Head Island.

CURRENT HOME:

Indigo Run, Hilton Head Island

FAVORITE BEACH:

Islanders Beach for biking with my husband and our Rhodesian Ridgeback running alongside. Mitchelville Beach when wanting to be off the beaten path.

SUMMER PLANS:

Keep cool. Have fun.

FAVORITE PATRIOTIC THING:

America the Beautiful

LEAST FAVORITE PATRIOTIC THING:

Any persons enjoying the many gifts of our nation and then bad-mouthing it.



Charlie Clark

Writer, marketer, purveyor of PR

OTHER CREDITS:

18-year Islander. As the saying goes, I'm not from Hilton Head but I got here as quickly as I could.

FOR THIS ISSUE:

Wrote the "Dog Days of Summer" article, highlighting the pet-friendly places of the Lowcountry (page 22).

HOMETOWN:

Houston, Texas, but I've been around the block and lived in Los Angeles, Detroit, New Orleans and Wyoming prior to island life.

CURRENT HOME:

Palmetto Hall

FAVORITE BEACH:

Any beach on Hilton Head, of course. The Caribbean and Nice are a close second and third.

FAVORITE PATRIOTIC THING:

I think patriotism is found in moments big and small, like the outpouring of people helping others during the hurricane, and the way Americans handle tragedy and celebrate victories together — that's my America.

LEAST FAVORITE

PATRIOTIC THING:

The news. We live in a constant swirl of negative news when the vast majority of people are kind and decent.



Gary Palmer Illustrator

OTHER CREDITS: Nationally recognized freelance illustrator. Clients include Better Homes and Gardens, Traditional Home, Ducks Unlimited and Wildlife in North Carolina. Corporate clients include Home Depot, Disney, AT&T, IBM, Lowe's and Bank of America. **FOR THIS ISSUE:** Created the step-by-step "How to Fold a Flag" illustration (page 82) **HOMETOWN:** Andalusia, Alabama but as an Army brat, I've lived all over Europe and the United States. **CURRENT HOME:** Matthews, N.C. **FAVORITE BEACH:** Grace Bay Beach, Turks and Caicos. Crystal clear turquoise water and bright white sand. **SUMMER PLANS:** To play more golf. **FAVORITE PATRIOTIC THING:** Pledge of Allegiance **LEAST FAVORITE PATRIOTIC THING:** Paying taxes **MOST PATRIOTIC THING YOU'VE EVER DONE:** Vote **WHAT DO YOU LOVE MOST ABOUT 'MERICA?** Freedom

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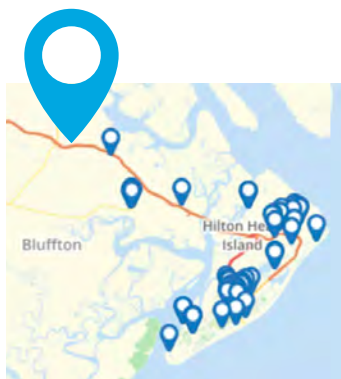
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Find LOCAL Life display stand locations

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 Appliances By Design, Coastal Home and Bluffton Boundary. 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 Wexford Plantation's Lucky 30 Run for the **Bulls Pro-Am Fishing Tournament**, Pockets Full of Sunshine's "Fun in the Sun for EVERYONE" event and more online at LocalLifeSC.com.



Advice from a life coach

How can we stop the suicide epidemic? Life coach **Susan Sewell** tackles this difficult subject in the latest installment of her online "Rockstar" series. If you need help, scream it from the mountain tops until you are heard. Asking for help is a sign of intelligence, not weakness. Keep talking until there is an understanding that life matters.

About the Cover

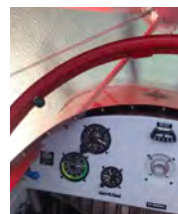
How does one illustrate Red White & Blue on the cover of a magazine? Easy. One attends a soiree at **Eleanore and Domenico De Sole's** house, then discovers this **Zvonimir Mihanović** original hanging on the wall. It jumped out from all of the beautiful artwork on display inside the home.

We got goosebumps the second we saw it. Special thanks to the De Soles for allowing **Mike Ritterbeck** to photograph their masterpiece. Find more of Mihanović's work online at mihanovic.com.



online video

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BIPLANE TRICKS

Check out Chris Grigoriou's Pitts Special S-1S biplane on page 72, then watch video of him barnstorming over Hilton Head Island.



SALUTING VETERANS

Read Dave Yoho's story on honoring veterans on page 84, then watch video of his keynote speech at the World War II Memorial in Washington D.C.



PARTY LIKE A LOCAL

See photos from LOCAL Life's Bubbles, Brews & Blues experience on page 142, then watch the good times roll with a toe-tapping online video.



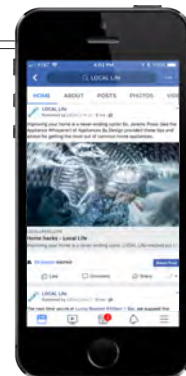
LIFE SAVER

Read our profile on firefighter/EMT Mark Fitzgibbons on page 40, then watch how the photo shoot came together.

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Sunday GET CLOSER TO NATURE

Get up close with the Lowcountry's unique natural surroundings in a kayak or stand-up paddleboard. You'll get an on-the-water view of the marshes and likely see local birds and dolphins or other wildlife. Outside Hilton Head runs constant tours, excursions and rentals from its outpost in the Shelter Cove Marina, which has one of the easiest access points to Broad Creek. If you'd rather cruise on a boat, there are many companies around the island that offer dolphin watching cruises. Many boat captains can identify some of the "regulars" and have some great stories to tell.

Local tip: Don't feed the dolphins - it's illegal and harmful to the mammals. And remember: A fed gator is a dead gator. Feeding alligators makes them aggressive and dangerous, and once that happens, the animals have to be "removed."

Saturday

RELAX AND SETTLE IN

Do not leave the island. It's check out/check in day, and the bridge is bumper to bumper with visitors coming and going. Grocery stores are difficult to navigate as well with hundreds stocking up on burgers and chips, Coke and Bud Light Lime-A-Rita for the week. Both Harris Teeter and Kroger offer online ordering. It's worth the extra cost to have someone else do the shopping for you and cart it out to your vehicle. Once you do get settled, visit the beach to unwind and prepare for the fun-filled week ahead.

Local tip: Skull Creek offers a spectacular sunset view. Grab a drink and a bite at Hudson's Seafood on the Docks, Skull Creek Dockside or Skull Creek Boathouse for a front-row seat.

Playing tour guide

Whether you are a transplanted local or are lucky enough to have always called the Lowcountry home, you'll certainly have visitors who want to experience Hilton Head Island and the surrounding Lowcountry.

Last year, Hilton Head Island was named the No. 1 island in the U.S. by Conde Nast Travel and by Travel & Leisure readers. It's no surprise. There are hundreds of ways for visitors - and locals - of all ages to play.

So why not treat your guests to the quintessential Hilton Head Island vacation experience, or a stay-cation for yourself? **Here's an itinerary that hits all the "must do's" of LOCAL Life.**





Monday DO DAUFUSKIE

Arguably the Lowcountry's best kept secret and only accessible by boat, a day on Daufuskie is a mini-vacation within your vacation. Take a tour to experience the storied history on the island. Visit the art galleries and the Daufuskie Island Rum Company and explore Freeport Marina before heading back to Hilton Head Island while catching the sunset over the Calibogue Sound. **Local fact:** Famed author Pat Conroy based his novel "The Water is Wide" on his experiences teaching at the schoolhouse on Daufuskie Island.



Tuesday STEP BACK IN TIME

Immerse yourself in the island's rich history with a visit to the Coastal Discovery Museum. Devotion to the natural surroundings are abundant in this Smithsonian-affiliated institution. Tuesday night would not be complete without visiting Harbourfest at Shelter Cove Marina. Entertainment includes live music by Shannon Tanner, Cappy the Clown and weekly fireworks. **Local tip:** Go early to claim your fireworks viewing spot, and then stroll the harbour for dinner or visit Shelter Cove Towne Centre for Summer Jams.

Wednesday

EXPLORE SEA PINES

There's nothing more iconic on Hilton Head Island than the candy-striped lighthouse at Harbour Town. Make the most of your time in Sea Pines by working your way down from the Ocean gate to Harbour Town. Tour the Sea Pines Nature Preserve, grab lunch at Coast at Sea Pines Beach Club with its awesome beach views. If you still have something left in the tank, round out your Sea Pines expedition by walking up the 114 steps at the lighthouse, followed by shopping and a sunset dinner in Harbour Town. End the day by listening to Gregg Russell, who has been entertaining families for more than 40 years. **Local fact:** Sea Pines is one of the first planned communities in the United States, dating back to the mid-1950s. Charles Fraser — the visionary behind Sea Pines — is buried under the Liberty Oak in Harbour Town.

Thursday

BLUFFTON BOUND

Old Town Bluffton is a stone's throw over the bridge. It's home to an eclectic and unique collection of art galleries, boutiques, and more. Make your first stop a walking tour at the Heyward House. Grab lunch in the Promenade, then stroll through the popular Farmer's Market on Calhoun Street for some local goodies. Make sure you get back in time for Thursday night's outdoor flicks at Shelter Cove Community Park. The pavilion transforms into a movie screen. Bring lawn chairs, blankets and a picnic. **Local tip:** It's a trek to Palmetto Bluff from Hilton Head Island, but the Biscuit Bar at Buffalo's is worth the trip for breakfast.



Friday

BEACH DAY

It's been a very full week of Lowcountry adventures. Take the day to do nothing but get your toes in the sand and ocean. Pack a cooler, a book and toys for the kids and pitch your umbrella early. End the day with dinner and live music at the Sunset Celebration in Shelter Cove Towne Centre. **Local Tip:** Coligny is the most popular spot, but Islanders know Driessen and Folly Field are awesome beaches as well (if you are not staying at a resort or community with easy beach access). You can easily find a beach bar behind the dunes.



SUREFIRE WAYS TO SPOT A TOURIST

They're heeeere!
Here are five easy
ways to identify the
visitors around you.

- 1. The Walking Red:** These zombies start popping up at restaurants and grocery stores around 5 p.m. — people with sunburns so bad, they look like a walking blister. Just the sight of them makes you want to butter up with SPF. Or butter them up like a lobster dinner.
- 2. Vantasy Island:** Locals tend to drive Jeep Wranglers, Honda CR-Vs, Hyundai Santa Fes and Range Rovers. If you spot a Kia Sedona, or Chrysler Pacifica (especially one with a cargo carrier on top), odds are the license plate is from out of state.
- 3. The Puzzled Driver:** If you see a vehicle make more than two laps in the traffic circle, you can 100 percent guarantee that driver is from out of town. Same goes for the idle car at a green light or the one trying to enter a community via the exit lane. They are why we have to post the sign "Keep Moving Change Lanes Later."
- 4. The Marine Biologist:** Attempts to clear the water after spotting a bobbing dorsal fin, thinking it's a bloodthirsty great white. The same self-proclaimed expert warns of the dangers of that dead, washed up cannonball jellyfish or babbles on about the "rare" horseshoe crab shell they've discovered.
- 5. The Carefree Cruiser:** Sees no need to obey the stop or yield signs while peddling their rented beach bike. This person is also famous for peddling slowly in heavy traffic, parallel to an empty bike path.



PATRIOTIC PLAYLIST

Party like it's 1776 with these patriotic tunes bound to get the festivities started. Grab a red Solo cup (we'll also allow white or blue), your family and friends and get to celebrating your country in a way only Americans can. Find this and other LOCAL Life playlists by searching for **locallifetunes** on Spotify. Curated by professional Spotify DJ (read: college student/intern) Mackenzie Taber.

- "God Bless the U.S.A." - Lee Greenwood
- "Living in America" - James Brown
- "Centerfield" - John Fogerty
- "We Didn't Start the Fire" - Billy Joel
- "Party in the U.S.A." - Miley Cyrus
- "Kids of America" - Kim Wilde
- "Sweet Caroline" - Neil Diamond
- "Surfin' USA" - The Beach Boys
- "Pink Houses" - John Mellencamp
- "Made in America" - Toby Keith
- "Chicken Fried" - Zac Brown Band
- "Margaritaville" - Jimmy Buffett

Have a doggone good time

THE LOWCOUNTRY LOWDOWN ON WHERE TO TAKE FURRY FRIENDS

BY CHARLIE CLARK

Summer is prime time for beaching, dining al fresco and enjoying an outdoor festival or two. Our four-legged friends enjoy this time of year, too.

If it seems as though America has gone to the dogs... it has. About 85 million families own dogs and we're apparently taking them with us everywhere.

Doggie stats show that more than 90 percent of us consider Fido a bonafide member of the family. This includes our summer tourists as well. Over half of us have taken our precious pooch on vacation. Because summer in the Lowcountry is like a never-ending staycation, we've come up with a **locals' guide to all things dog friendly.**

"more than 90 percent of us consider Fido a bonafide member of the family"



Dog Day Mornings and Evenings

The good news is your chocolate lab loves to body surf as much as you do. The bad news is he'll have to hit the beach before 10 a.m. or after 5 p.m., Memorial Day through Labor Day. Get to the beach before the crowds arrive and after they've headed back to their villas at night. Make sure you pick up after your pooch. Yes, even on the beach. Burying doesn't count.



The Dish on Dog-Friendly Restaurants

It might be easier to count the number of restaurants that don't welcome pets than those that do. According to the website bringfido.com, a pretty great resource on pet travel, there are 58 restaurants on the island that welcome your fur buddy and almost as many in Bluffton.

Who doesn't love watching that adorable Frenchie chomping French toast at Palmetto Bay Sunrise Café? It's an island institution for breakfast and brunch that has "gone to the dogs" in the best way possible.

When it comes to dog-friendly dining, think water. Hudson's and the Boathouse are favorite Skull Creek spots that welcome dogs. Heck, they both have "regulars" on four legs that practically have their own monogrammed bowls in place below the table before beverages are served.

The "Bluffton State of Mind" slogan extends to dogs as well. A dog day afternoon would be missing something if your pooch didn't head to The Promenade to dine al fresco at Captain Woody's or Bluffton BBQ. Southern dogs love 'cue as much as we do.

Forrest Gump has nothing on Fido: "Run Fido...Run!"

Watch Fido run at the island's Best Friends Dog Park at Chaplin Park. The long-awaited Bluffton Dog Park at Oscar Frazier Park is coming soon. Plans call for a fenced in senior dog area for the "retirees" of the dog world. You didn't think we'd have a dog park in the Lowcountry without a special section for retirees, did you?



Woodstock for dogs ... sort of

Top secret tip we uncovered with a little digging is that our furry friends love a good festival as much as we do. Your mutt will love the May River Shrimp Festival, July 19-20 at Oyster Factory Park in Old Town Bluffton. For more community event information, visit hiltonheadblufftonchamber.org. LL

B E T T Y A N G L I N S M I T H



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The new beach basics

Tools that can take your beach days to the next level. Let these items serve as your checklist for becoming an expert beach-goer.

FLAMINGO PARTY ISLAND

This combines all the fun of a boat with all the portability of a floaty. Six people can fit inside of it and everyone will have a cup holder. You may need paddles or a boat to navigate in the water. Available at Sam's Club. \$280

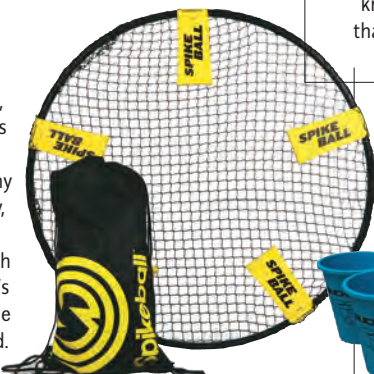


DJI SPARK

If you're having a great time at the beach, it's important that you document the whole experience so that you can post it on social media where everyone can see. The DJI Spark has active track technology that will follow you and keep you in frame so you don't need to worry about flying the drone yourself. dji.com. \$399

SPIKE BALL

We're not really sure how to play this game, but we think it involves teams of two and bouncing a ball on a tiny trampoline. Either way, if you get this game, we're sure it comes with instructions (everyone's favorite thing). Available at Outside Hilton Head. \$60



SOUTH CAROLINA FLAG CORN HOLE

To avoid being dubbed a tourist if you're so bold as to venture out to a touristy beach, you must bring your South Carolina flag corn hole. Everyone knows that only true locals can own them and that locals are all professional corn hole players. Available at Dick's Sporting Goods. \$80



BUCKETBALL

If you don't know what bucketball is, just think beer pong, but bigger. Available at Palmetto Moon. \$50



GOBREEZIE TOWEL

Finally, a towel to get excited about. It is super absorbent, quick dry and completely sand proof. Just shake it off once and the sand slides right off. gobreezie.com. \$59



CALICASE WATERPROOF FLOATING CASE

A waterproof floating phone case is a practical must for a day at the beach. This one can hold a number of different phone styles and comes in a variety of colors. calicase.com. \$15



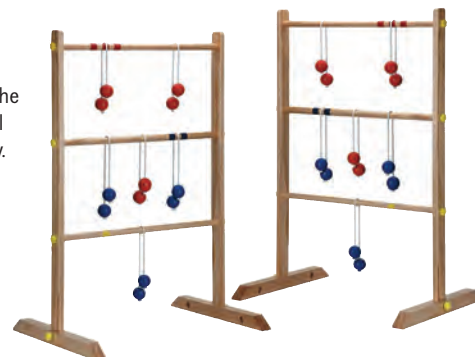
BEACH VOLLEYBALL KIT

The summer Olympics are two years away, so you should probably start training now if you think you're going to compete. We recommend bringing this to the busiest beach you can find and setting it up in a large crowd of people, and then not letting any of them play. Available at Dick's Sporting Goods. \$300



SOLID WOOD LADDER TOSS

Now, it might seem like work to carry this ladder toss game out to the beach, and you'd be right. We still recommend giving this game a try. Available at Home Depot. \$63



ICE DRAGON KITE

If you plan on taking over all of Westeros, you will definitely need an ice dragon. And if you don't watch Game of Thrones, you can still sail this awesome dragon kite anywhere you'd like, but especially the beach. skyhighkites.co.uk. \$248





FROM LONG ISLAND LOCAL TO LOWCOUNTRY LOCAL

Eileen Fitzgerald and her husband, Ed Forrest, have always been philanthropic. When they lived in Long Island, they donated to local organizations there. And when they moved to the Lowcountry, they began supporting organizations here.

Eileen's time on the board of Community Foundation of the Lowcountry opened her eyes to the needs in our community. It also opened her eyes to the many convenient giving vehicles the Community Foundation offers.

For Eileen and Ed, establishing a donor advised fund with the Community Foundation was the best choice. It was easy to set up and it allows them to direct grants to those organizations that are meaningful to them. They like the convenience of being able to make grants when they're home or when they're traveling. And the annual giving statement at the end of the year makes tax time easier.

To learn more about donor advised funds - or any of the many giving vehicles offered through Community Foundation of the Lowcountry - call us at 843.681-9100.



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843.681.9100 cf-lowcountry.org

Photography tips for the non-professional

UP YOUR VACATION PHOTOGRAPHY GAME
WITH THIS ADVICE FROM LOCAL EXPERTS

Summer is upon us, and that means vacation time for many. Whether you're planning a trip to an exotic location or just a fun getaway with family or friends, you'll want to document the occasion with memorable photos and videos. We reached out to a few local experts for tips and advice.



Ben Ham

FIND THE EDGE OF LIGHT

It doesn't matter what you are using to capture your images; a sophisticated camera system or your phone. I capture my images with a wooden camera using black and white film. But, I occasionally whip out my phone to snap a great scene to share with family and friends. It really is all about seeing. Here are a few suggestions:

[1] Stop centering things. Most good artistic compositions use the "rule of thirds." Divide your scene into thirds, both horizontally and vertically, and place interesting points on those imaginary one third lines. Have a great sky, with white puffy clouds, put the horizon across the bottom third and let the sky fill up the top two. The opposite is true when the sky is less interesting. You want to include the family in the shot, move them to the side as if they are showing you the scene. By the way, put the tallest person on the edge of the frame and line everybody up from tall to short. It creates a more pleasing lead-in to your shot.

[2] Another common trick I use is to place something interesting in the foreground, then the middle and the background. This creates depth in your shot. Look for things that lead you into a view, a road or path starting from the bottom edge of a scene and leading up and across to the other side. Another thing to look out for is to make sure your horizon is level.

[3] The best light to photograph is at, what I call, the edge of light. The beginning or the end of the day. I start my work day hours before the sunrise to catch that amazing light. I am not suggesting you do the same; after all, I make my living this way. The light is more flattering when it is at a lower angle. It's softer and usually warmer. That is why you will see so many photographers shooting family portraits on the beach at the end of the day. If you photograph at noon, the light is harsh, the shadows strong. It may look pleasing to your eye, but your photos won't look that way. If you want to grab a quick shot of the family at this time of day, try to move into the shade. You can also use a flash, if your camera is equipped with one, to fill in the light.

[4] Don't be afraid of bad weather. You can capture some great shots and really create a mood. My best images were captured on bad weather days. I look for it. Those picture-perfect days are a nightmare for photographers. Days like this are great for intimate landscapes or close studies. The light is really even and is a great time to photograph.

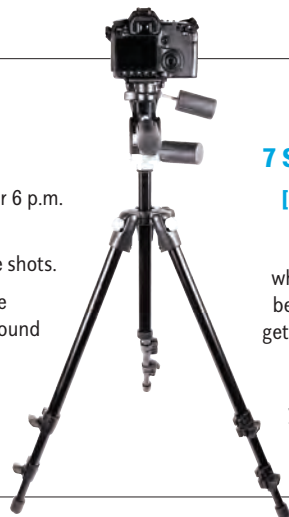
[5] Whatever your motivation, enjoy and explore. I have always thought one of the great benefits of being a photographer is it changes how you look at the world. You see light differently, start noticing compositions everywhere.

DAYS GONE BY "This shot illustrates some of the tips I have covered. This image is not divided into perfect thirds, but it's close. The old dock in the water is in the bottom vertical third with the creek above being the bottom third line. The marsh occupies the next third, with shoreline, where the trees meet the marsh, falling on the top third. The old dock is my foreground anchor. The marsh my middle ground interest, then the horizon being my distant point of interest. This creates a great sense of depth in the composition. You will notice the tallest pier posts fall around the right hand horizontal third line with the twisted portion of the dock, with the bit of marsh grass in front on the left hand third. I also use a lead in line with the dock, although it is subtle. Your eyes tend to start at the taller pier section, move across to the next third and then wander up the creek behind the dock across the open span of marsh and into the distant sky. I love cloudy, foggy days. My thought was for a peaceful mood."

Mike Ritterbeck

3 RULES TO SHOOT FOR

- [1]** Shoot before 10 a.m. and after 6 p.m. (From 10-6 drink beer and nap.)
- [2]** Get detail shots, not just wide shots.
- [3]** When all the other tourists are shooting in one direction, turn around and get the unique shot.



Thomas Love

7 STEPS TO BETTER PHOTOS

- [1]** Have the light source behind you and in front of the subject. **[2]** Get down to the their level. Especially when shooting children, sit down and be on their level. **[3]** Use a fill flash to get rid of all the shadows. **[4]** Zoom in. **[5]** Slow down the shutter speed. **[6]** Have more than one subject in your image. **[7]** Use a tripod or anything to steady your shots.



©PHOTO BY MICHAEL HRIZUK

Michael Hrizuk

FOOD AS IT IS MEANT TO LOOK

The most common mistake I see on social media profiles like Instagram are people snapping pics of their food in low light or warm light, which is not visually appealing or very appetizing. When I'm out and about, I often see someone doing this and the first thing I want to tell them is to move left or right of their subject so they aren't the ones blocking their own light.

If you are not sitting near a window or outside, then just sit back and enjoy the food, because without some lighting support, the only one who will enjoy it as much as you is perhaps the one you're with (if you share). Otherwise, "sharing" it on social media is not helping anyone.

You have to remember the restaurants want their food to always look its best and to be enjoyed in the moment. But if you feel compelled to take a pic and post to those you think care enough to know what you're eating "RIGHT NOW!", here are a few quick tips to help make what I'm sure is an amazing looking plate look its best once you've splattered it all over social media without its approval.

[1] If your camera is trying to use its built-in flash, do not use it and disrupt the ones around you with a night flash of cool light.

[2] If you must use your flash, try to shoot from above or top down to minimize hard cast shadows which can create a very distinctive and harsh look.

[3] Consider the table top or napkins or even the menu to bounce any and all natural light back towards the dish. Natural light helps food pics look their very best.

[4] After you have your perfect plate pic, color balancing is really key. You want to see details in all 3 tonal ranges, the high, mid and low. Highlights should have some texture and detail in them, like white linens, or the plate itself, the mid tones which is mostly the food should be bright and vivid, not too oversaturated with color and should have a cool tone to help it look crisp and fresh, when looking at salad greens or pasta sauces. The low tones, i.e. the shadows should also have some visible texture and details as well. Nothing looks worse than black holes surrounding your burger or sautéed fish. Keeping it light, bright and full of color and texture, with help your food pics look their best.



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July is Watermelon Month!

Watermelon is a good fruit. You can eat, drink or wash your face with it — all at once. To celebrate National Watermelon Month, we asked local restaurants and community chefs for interesting recipes related to the popular summertime fruit. Here are a few of our favorites. Find more recipes online at LocalLifeSC.com.



ALEXANDER'S

Coconut Watermelon Mojito

INGREDIENTS

- 4-6 large mint leaves
- 3/4 ounce simple syrup
- 3 lime wedges
- 1 1/2 ounces Two Traditions Toasted Coconut Rum
- 3 ounces fresh watermelon puree
- Splash of club soda

DIRECTIONS Muddle mint leaves, simple syrup and two lime wedges in a mojito glass. Stir in watermelon puree, rum and ice cubes. Top with club soda. Garnish with a lime wedge.

HEALTHY HABIT

Watermelon Arugula Salad with Feta

INGREDIENTS

- 1 medium seedless watermelon
- 1/2 cup feta cheese, crumbled
- 4 ounces of Baby Arugula
- 1/2 medium red onion
- 2 cups balsamic vinegar
- Extra virgin olive oil
- Salt & Pepper



Find additional
recipes online at
LocalLifeSC.com

DIRECTIONS [1] Take the 2 cups of balsamic vinegar and pour into a medium sauce pan. Place over stovetop burner and turn to medium flame. Let this reduce to about half way. When done, set aside in a mason jar or similar and let cool to room temperature. Place in refrigerator to chill for at least an hour. [2] Slice red onion as thin as possible. When available use a mandoline to create thin slices. Place sliced red onions in a bowl of ice water to remove some of the sulfur and harsh taste onions can have. Leave in ice water for at least 5 minutes. Remove from ice water and place over a dry towel. Reserve and use for garnish. [3] Remove rind from watermelon. Cut 3/4 inch cubes or desired shape. Feel free to make oblique cuts for more rustic feel when plating. [4] In a large mixing bowl or salad bowl place 4 ounces of baby arugula and about 1 to 1 1/2 cup of watermelon. Watermelon and arugula should be balanced and not have one ingredient overpower the other. Lightly toss in feta cheese. Add salt and pepper to taste. [5] When balsamic is chilled properly, it should have a syrup-like consistency. Drizzle lightly over watermelon salad. Finish by drizzling extra virgin olive oil over salad and garnish with red onions. Dig in!

3 STEPS TO PICKING A GOOD WATERMELON

- 1. Look it over:** Find a firm, symmetrical watermelon that has no bruises, cuts or dents.
- 2. Knock it:** Knock on your stomach, forehead and chest. A ripe melon will feel the same as your chest.
- 3. Flip it:** You should find a yellow spot on the belly of the melon where it has been sitting on the ground.

CAPTAIN WOODY'S

Marinated Shrimp and Watermelon Salad

INGREDIENTS (garlic wine sauce)

3 tablespoons shallots, minced
3 tablespoons garlic, minced
1/2 teaspoon salt
4 turns freshly ground black pepper
1 1/2 cups veal stock
1/2 cup dry red wine
2 tablespoons unsalted butter

DIRECTIONS Combine the shallots, garlic, salt and pepper in a small saucepan over high heat. Stir in the stock and the wine and bring to a boil. Cook over high heat for 15 minutes. Swirl in the butter, remove from the heat, and continue to whisk in the butter until thoroughly incorporated.

INGREDIENTS (pomegranate molasses vinaigrette)

3 tablespoons pomegranate molasses
2 tablespoons red wine vinegar
1 tablespoon Dijon mustard
1 tablespoon honey
Kosher salt and freshly ground black pepper
2/3 cup olive oil

DIRECTIONS Whisk pomegranate molasses, vinegar, mustard, and honey in a medium bowl; season with salt and pepper. Whisking constantly, gradually add oil until emulsified; season with salt, pepper, and more honey, if desired. Cover and chill.

OTHER INGREDIENTS

1 pound shrimp
1 medium seedless watermelon, large dice
2 cups feta cheese, crumbled
1 cup basil leaves, coarsely chopped
2 cups baby spinach spring mix
1 avocado, sliced

DIRECTIONS Marinate shrimp in garlic wine sauce for 5 minutes. Skewer and grill for two minutes on each side. In a large bowl, mix watermelon, feta, basil, baby spinach and avocado. Top with shrimp skewer and vinaigrette. Enjoy!



Celebrate

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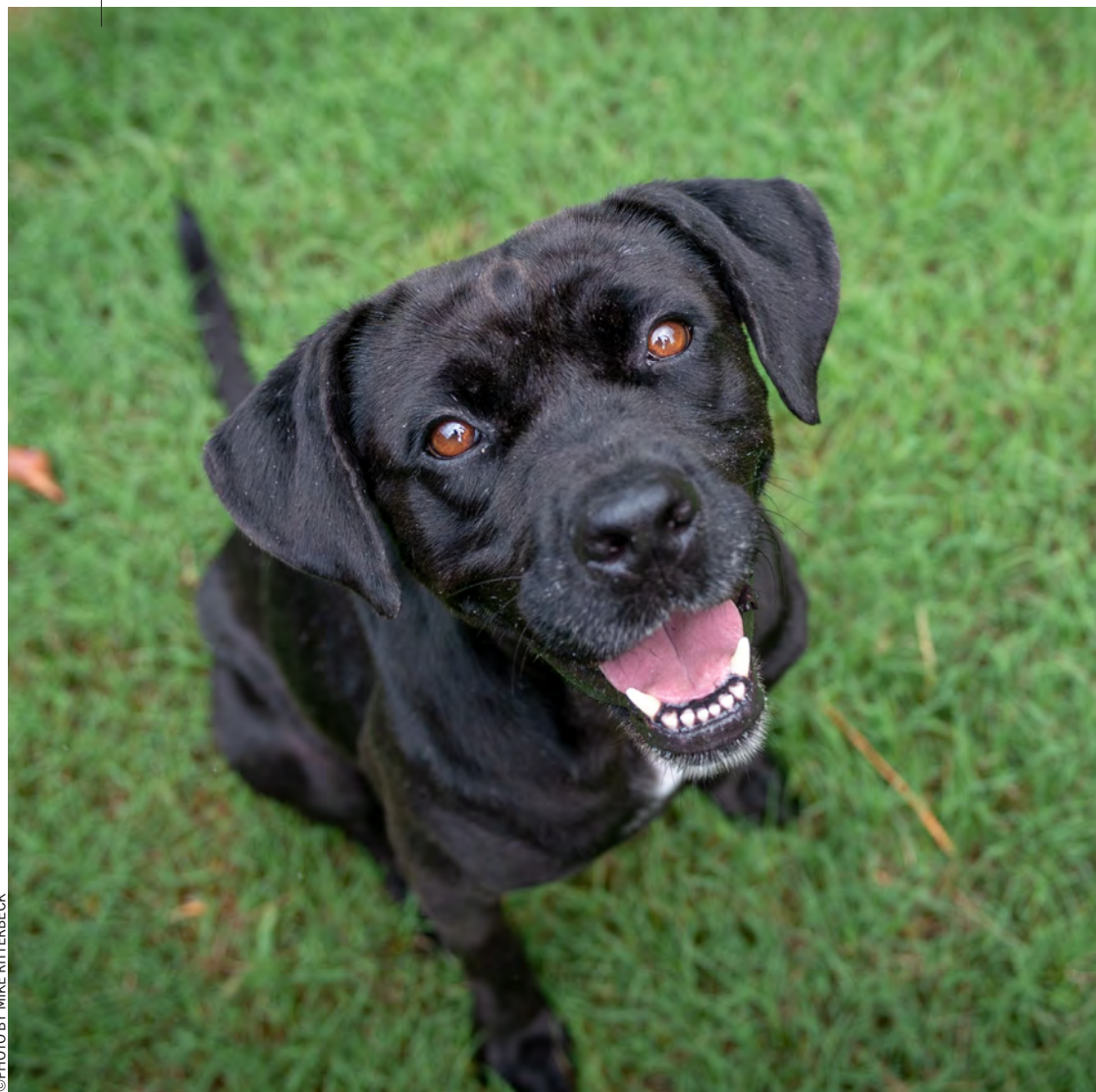
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— John Rush

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©PHOTO BY MIKE RITTERBECK

Adopt this Pet: Ariel



MAINTAIN YOUR BEACH BODY WITH THIS ACTIVE BEAUTY

When it's hot and sticky out, the last thing you want to do is exercise. Good news: Beach bodies are made in winter. Bad news: They're not maintained with good barbecue, cold beer and the other fun things that come with summer. To avoid a return trip to Flabbyland, you've got to get outside and sweat out all the good times you've had. Need motivation? Ariel is here to help. She's an energetic 50-pound lab mix who is up for adoption at the Hilton Head Humane Association. This beautiful browned-eyed girl is guaranteed to adapt to your pace — brisk and short or long and slow. She's also the perfect partner for those early morning and evening jogs on the beach. While she has energy to burn, she isn't too fond of children. She doesn't like other animals either. She is most interested in keeping you happy and healthy. Plus, she doesn't take a bad picture. Just imagine how cool she will look, resting next to your beach chair as your beautifully maintained beach body soaks in the sunshine!

MORE ABOUT ARIEL

Color: Outer Space
Age: 2 (about 24 in human years)
Likes: Doggy paddling, kiddie pools, drinking from the hose, popsicles
Dislikes: Capri Sun straws. "How have they not improved that design in 37 years?" — Ariel
Adopt her: Hilton Head Humane Association, www.hhhumane.org, 843-681-8686

PASSES ALL HILTON HEAD ISLAND RESIDENTS SHOULD CONSIDER

Living on Hilton Head Island comes with many perks. One often overlooked advantage is discounted rates for local attractions and hotspots. **Here are a few good deals for people living on the island.**

BEACH PARKING PASS

Annual cost: \$30

Details: Hilton Head Island residents can purchase a beach parking pass for the reserved spaces at Islanders and Driessen beaches. You must live or own property within town limits to qualify. There are 135 reserved spaces at Islanders Beach Park and reserved 30 spaces at Driessen Beach Park. Current passes are valid through Dec. 31, 2019. If you are constantly using the metered parking at the locations, this is a no-brainer. The cost of the pass will pay for itself in just a handful of beach days.

How to get a pass: Purchase passes between 8 a.m. and 4:30 p.m. Monday through Friday at the town hall (One Town Center Court) or Facilities Management (12A Gateway Circle). Completed beach pass applications (hiltonheadislandsc.gov) and required documentation may be hand delivered to the locations listed above, or mailed with a check or money order made payable to: Town of Hilton Head Island, 12A Gateway Circle, Hilton Head Island, S.C., 29926.

More information: Call 843-342-4580

PREFERRED ISLAND RESIDENT DECAL (SEA PINES)

Annual cost: \$50

Details: Your Sea Pines friends are too nice to tell you that calling in a pass each time you want to enter their community is annoying. Get back on their good side and skip the slow general visitor line by purchasing a Preferred Island Resident Decal. Documented Hilton Head Island residential property owners can purchase this annual decal for access through the Greenwood and Ocean gates in Sea Pines. The cost of a day pass is \$6 and is expected to rise to \$8 soon. Non-resident decals are \$125 per year.

How to get pass: Decals may be purchased between 7 a.m. and 11 p.m. at the Sea Pines pass office (32 Greenwood Drive, Hilton Head Island).

More information: Call 843-671-1343

THE SANDBOX

Annual cost: \$125 family, \$150 grandparent

Details: There are many wonderful things to do here when it's nice outside. When it's not, those with small children have limited options. Highlights include an airplane cockpit, a pirate ship, a magical sandbox, a grocery corner and a saltwater aquarium. General admission is \$6 per person so a family membership makes sense for frequent visitors or those with more than one child. The cost includes unlimited admission, early admission during summer months and discounts on programs, retail purchases and birthday parties.

How to get a membership: Purchase online at thesandbox.org or in person (18A Pope Ave., Hilton Head Island).

More information: Call 843-842-7645



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LOWCOUNTRY IN
NATIONAL**Who's talking:** FORBES

Details: Named Montage Palmetto Bluff among "5 luxury resorts that might just save your marriage."

Their words: "There's a magical latitude at the pinch in America where South Carolina, Georgia, and north Florida meet on the Atlantic Ocean where pine trees shoulder up with palm trees, Spanish Moss drapes from old growth Live Oaks, and the wetlands and the beaches run for miles to the horizon. ...Spread out within a 20,000-acre private community along the May River, the property feels less like a hotel and more like living for a week at an old-money country club. In addition to tennis and golf under the Live Oaks, there's also a skeet shooting range, a spa, seven restaurants, two villages, an adults-only pool, miles of hiking and biking trails, and a fleet of Hinckley yachts on call. There are few other places in America where decelerating to a lower and slower speed comes more naturally. Sometimes that's all a relationship needs."

Who's talking: SOUTHERN LIVING

Details: Listed Daufuskie Island on its "15 Amazing Island Getaways — in America!" list.

Their words: "There's good reason A-listers like John Mellencamp choose to retreat to the idyllic shores of Daufuskie Island. During your trip, be sure to spend some quality-time unwinding at Calibogue Club at Haig Point, perched on the Calibogue Sound — you can book a stay in the private community through their "Discovery Experience." Or, reserve a vacation home through Daufuskie Island Rentals. Fill your days with the newly-launched Daufuskie Island Trail Rides to soak up Haig Point via horseback, a meal of unreal Southern fare at Lucy Bell's, and a visit to The Iron Fish gallery, which pedals handmade coastal-inspired sculptures."

Who's talking: U.S. NEWS & WORLD REPORT

Details: Listed Hilton Head Island No. 4 on its "Best Family Beach Vacations in the USA" list.

Their words: "To fit in on Hilton Head, you're going to need to slow down. This 42-square-mile, foot-shaped barrier island might often welcome a wealthier clientele, but you don't need to rush to keep up with the Joneses. Follow the leisurely pace of the residents — the population is part descendant of the Gullah, or the freed slaves who settled in the area, and part East Coast mainlanders who make Hilton Head their second home. Your fellow vacationers will likely be white-haired retirees (thanks to the world-class fairways) and young families (thanks to the clean beaches). So if you're looking for a rollicking nightlife scene, this may not be the spot for you. This isn't to say there's no nightlife — it exists, but usually in the form of leisurely sunset dinners and live music on the waterfront. In short: If you've come to Hilton Head, you've come to relax."

NON-PROFIT SPOTLIGHT



SECOND HELPINGS

MISSION

To alleviate hunger in the Lowcountry by developing and managing a distribution channel between food donors and charitable food providers.



HISTORY Second Helpings was founded in 1992 when two Hilton Head residents observed the large amount of good food being discarded by grocery retailers and restaurants. They recognized the tremendous value this food would be to local charities that serve the hungry. Fast forward to 2017 when Second Helpings, with eight refrigerated trucks and the help of 350 volunteers, redistributed 2.8 million pounds of food from 35 food donors to 60 local agencies, free of cost. The work of Second Helpings was recognized at the Hilton Head - Bluffton Chamber of Commerce 2018 annual ball when it was named Organization of the Year for feeding individuals who work on Hilton Head and who travel by bus up to four hours a day to earn a living. Second Helpings is a 501(c)(3) nonprofit and a United Way Partner Agency.

WHO IT HELPS Children go to bed hungry. Tough decisions are made to either eat or pay bills to keep the utilities on. Elderly are disabled or have no transportation to the grocery store. Through Second Helpings' partnership with food donors and recipient agencies, 45,000 meals weekly are being provided to individuals and families residing in Beaufort, Hampton and Jasper counties who may not know where their next meal would come from.

HOW TO HELP

Volunteers are the life blood of Second Helpings. Opportunities are available in the Beaufort and Hilton Head areas to rescue and redistribute food. Volunteers are also needed to assist with the delivery of products through the Healthy Food Program. Help fill soft coolers with food for the "Fill the Need" program. Second Helpings believes no person in our community should have to worry about whether they will have enough food to eat today. *LL*

FOR MORE INFORMATION ON SECOND HELPINGS

Visit secondhelpingslc.org or call 843-689-3689

PEOPLE TO AVOID AT THE BEACH



Increase your odds for a relaxing day in the sun by avoiding these annoying people.



THE GYM RAT

Jumping jacks, pushups, sit-ups, squats, lunges, planks and crab walks. Just watching them is tiring.



THE SCREAMER

A two-hour tantrum? Somebody tell the inattentive parents their hysterical little one needs a nap.



THE OGLER This person is like "Super Creepy Rob Lowe" in the DirecTV ads. Don't be like that Rob Lowe. Get a life.

THE DJ Headphones have been popular since the 1950s but this head bopper never got the memo. **Bonus:** The worst playlist of all time!

THE FEEDER In hopes of getting closer to nature, this person uses a loaf of bread to attract 1,000 screeching and pooping gulls.

THE EATER You brought a bucket of fried chicken to the beach? Really? And why are you burying the bones? You have a bucket.

THE JOCK Throws around footballs, baseballs and other bone-crushing items with reckless abandon. Heads up!

THE FLINGER Thinks it's acceptable to shake the sand off all their beach gear upwind while standing a few feet away. Crunchy beach snacks for all.

THE ANGLER Because surfcasting with live bait near hundreds of swimmers is always a good idea. Not.

THE PAPARAZZI Won't stop documenting all aspects of their beach experience — the sand, the water, the strangers. Let's find out if that iPhone is waterproof.

THE PLOPPER Could walk a few more feet to an open space but instead parks their beach compound within arm's reach.

THE LOVER This affectionate individual demonstrates the difference between "PDA" and "GPDA." Get a room!

THE PUFFER Thinks you can't smell their cigs or cigars just because they're outside.

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LETTER TO THE EDITOR

Hilton Head Island resident Becky Davis sent us the following letter about what being a local means to her. Davis is the sales and marketing manager at The Cypress of Hilton Head Island. 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 the people

IF YOU WOULD HAVE TOLD A YOUNG GIRL GROWING UP IN MANASSAS, VA., THAT SHE WOULD ONE DAY LIVE ON HILTON HEAD ISLAND, A LAND DRENCHED IN BEAUTY, HISTORY AND CULTURE, SHE WOULD HAVE RESPONDED, "NO WAY!"

BY BECKY DAVIS

Well, in 1995, that young girl had grown into a 31-year-old single mother. She packed up all her belongings, her 4-year-old son, Jack, and made the 10-hour trip south.

Some called the move foolish. Others said it was brave. At that point in her life, she changed her mind from "no way" to "why not?" It was a new start in a place she knew little about and unable to find on a map.

That little girl was me, of course. And today, many years after making that long drive, I am so proud to call myself a local. Who isn't proud to live on Hilton Head, where the backdrop of your life is painted in colors, green with trees, blue with the sky and water, gold with salt marshes and pink with beautiful sunsets?

But as locals know, there is more to it than that. Much more.

It's the people. When I meet a new friend on Hilton Head, I open every conversation with, "Where are you from?" Many of their stories, their backgrounds and why they moved to the Lowcountry would inspire even the most prolific writers.


It's those people who gave me the best job I could ever hope for, who helped me raise Jack and who over a decade I shared bleachers with on the athletic fields and school gymnasiums, watching our children grow into adults. It is those people who played matchmaker and introduced me to the love of my life, Howard.

I have a landslide of emotion when I look back on my 23 years on Hilton Head. I sometimes still can't believe I am so blessed to live here, a sentiment that I share with so many other locals. Coincidentally, as I sit on my front porch writing this, I am distracted by my neighbors who are in the middle of street laughing and carrying on with their dogs chasing each around and entangling their leashes.

Who knows what they are laughing about? Who cares? They are laughing! It's the people who make Hilton Head a special place and why I love being a local. *LL*



LOCAL SINCE 1995 Becky Davis' passions are her son Jack, dog Lucy and partner Howard (not necessarily in that order).



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smile at someone, it
is an action of love,
a gift to that person,
a beautiful thing.”*

– Mother Teresa

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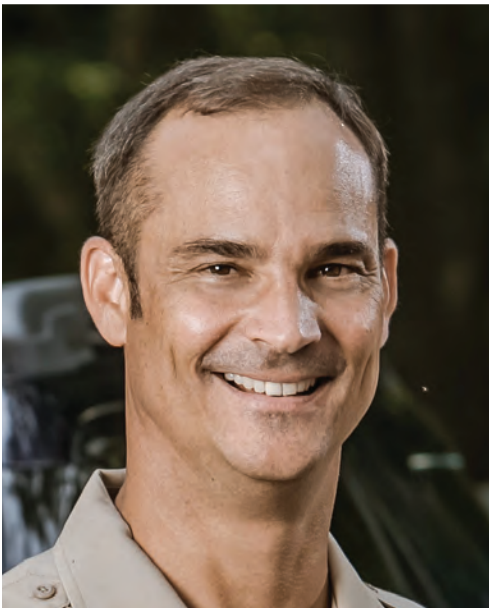
Red.



White.



Blue.





The Red, The White and The Blue

*THEY'VE BEEN THE COLORS OF OUR
COUNTRY SINCE BEFORE THERE EVEN
WAS A COUNTRY: RED. WHITE. BLUE.*

STORY BY BARRY KAUFMAN + PHOTOGRAPHY BY LISA STAFF

*T*hey're colors that we share with flags of many nations, from the British Union Jack to the French tricolor. But ask any red-blooded American what they represent, and they'll tell you they represent freedom, liberty and the unique ethos of the United States.

More and more, in recent years, that patriotism has become the providence of our first responders. From 9/11 to the natural disasters and mass shootings that have become all too commonplace, they have served as our nation's most fearless guardians and most capable protectors.

With July igniting our patriotism in a bold display of flashing fireworks, sizzling barbecues and the Stars and Stripes adorning everything from T-shirts to tableware, we thought we'd take this opportunity to salute some of our country's heroes. The red, those who plunge valiantly into the flames to protect their fellow man. The blue, those who hold the line between order and chaos and allow us to live in safety. And the white, those who snatch life from the jaws of death and give the precious gift of another day on earth.

They are the firefighters, police and paramedics who selflessly serve. These are just a few of their stories.



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Robert Pinelli

the RED.

It's a common reaction among kids of a certain age. The second a firetruck rolls down your street, you must stop all activities and stare in awe, struck in rapt attention at the gleaming chrome and blazing red paint job. Growing up in Chicago, Robert Pinelli was never one of those kids.

"I was always that kid who wanted to be a stockbroker," he said. "When I was younger, it never would have crossed my mind to be a firefighter."

As luck would have it, a close family friend who served as a firefighter, would eventually talk Pinelli into taking a chance, finding him a job in Jasper County.

"I'd had enough of school and thought, 'Why don't I do something worthwhile?'" he said. He took an EMT class in Chicago and volunteered for a few ride-alongs, and soon found himself struck by the tight-knit bonds that exist among firefighters. He was hooked. "You walk in and you just have this whole family. It's really cool."

Family is in no short supply to Pinelli, who will welcome his third child in September. In fact, it was the birth of his second son that kept him from being part of one of Hilton Head Island Fire & Rescue's biggest operations.

"My son was born the day before (Hurricane Mathew) hit here," he said. With the Lowcountry's hospitals all closed, his wife gave birth to their son in Chicago. "The hardest part was





SMOKE JUMPER

Robert Pinelli earned the Hilton Head Island Fire Rescue Firefighter of the Year Award in 2017.

watching that all happen on the news. As soon as Joseph was born, I had to watch (the Weather Channel) as the island got pounded. I told my wife I never want to do that again. I love you, but you might have to do that by yourself next time."

He was joking, of course.

In addition to serving as the de facto cook for his firehouse for the last 2 1/2 years, he also pioneered a program that saw firefighters distributing coupons for McDonald's ice cream cones to area kids, and streamlined the process it takes for firefighters to qualify to drive ladder trucks. And above all that, he's emerged as the guy other firefighters turn to for help. It's the sort of selflessness that earned him Firefighter of the Year this past year.

"I have a standing offer with everyone: If you need help, let me know," he said. "I had people do that for me, so I figured I have to repay that favor." *LL*

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Mark Fitzgibbons

the WHITE.

It was a warm spring day, and Mark Fitzgibbons just wanted to watch his fellow firefighter/EMT folks play some softball. As he perched in the bleachers taking in the game, he saw movement out of the corner of his eye. Before he could react, that movement proved to be a 10-year-old child falling from a tree. It happened so fast that by the time the child landed, coming down hard on his neck, Fitzgibbons was still seeing it in peripheral vision.

Even so, he was the first person to reach the child. Fortunately, he was not only a trained EMT, he was in possession of a calm, strategic bedside manner.

"At this point, Mom and Dad come running over and they are freaking out. Something clicked," he said. "I'd heard years ago that what really works well is if I give Mom and Dad jobs. They could see what was going on while I did my job but they weren't freaking out as much because they had a hand in helping their child."

It's that unique ability to help those in medical need while still remembering that there are human lives and human emotions in the balance that makes Fitzgibbons such a remarkable EMT.





HELPING HANDS

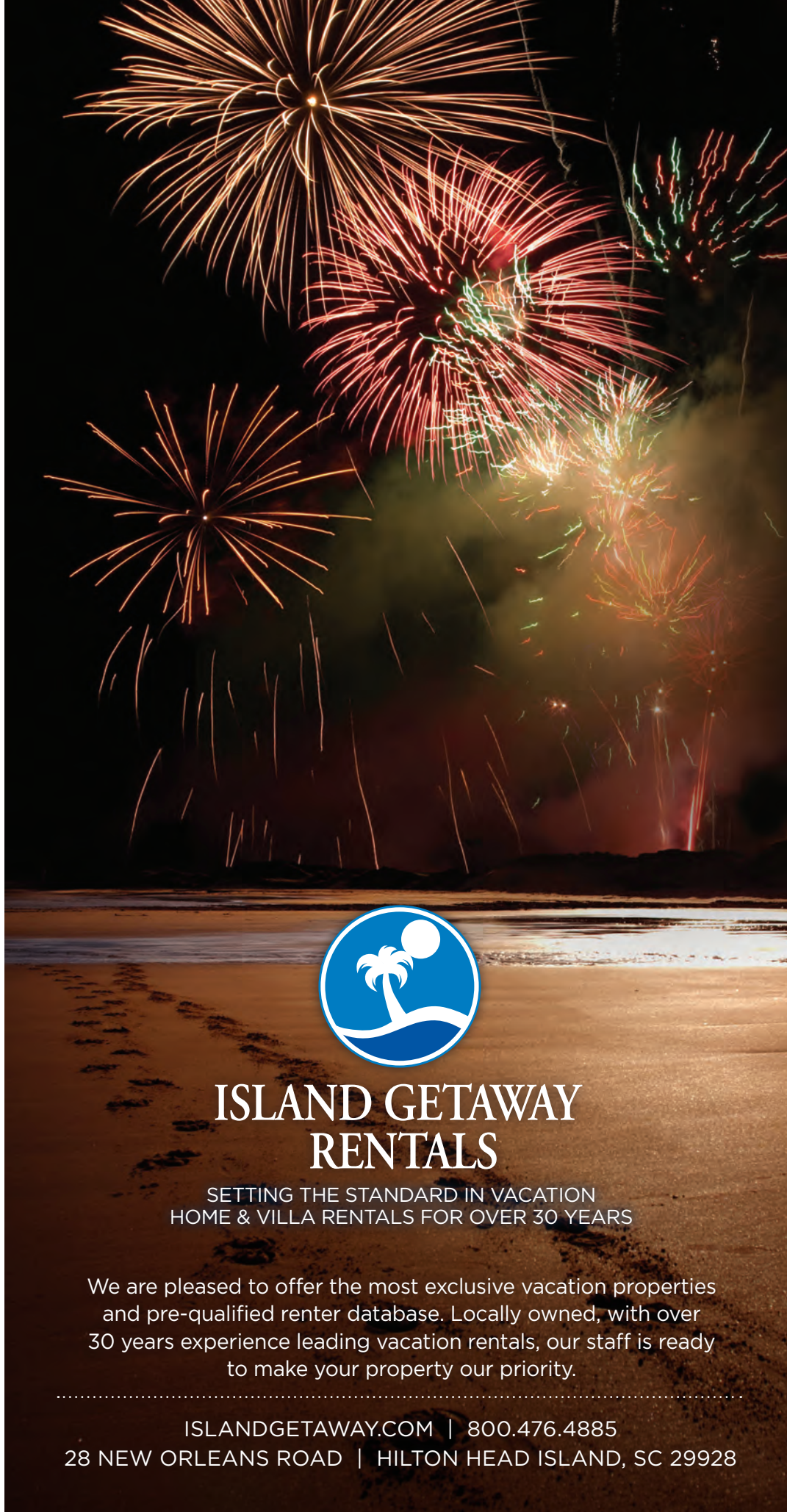
Mark Fitzgibbons of Beaufort County EMS prides himself on compassionate, courteous and professional treatment of those placed in his care.

"You walk up to a patient, and the simple fact you're there solves a lot of their problem," he said. "If you didn't have that rapport with that patient — and there are patients that are harder than others — everything else will suffer. A third of what we do is just talking to that patient and being with that patient."

Fitzgibbons came to Beaufort County EMS from the Air Force, where he'd served in fire and EMS at duty stations from Georgia to Germany, with extended stops in the UK. He eventually found his way back to his hometown of Beaufort, where his military experience proved invaluable.

"It's easier going into something like fire or EMS or police because they have a similar structure. I think it's easier for me," he said. "If you have some student off the street who's good but has only known the civilian world, it's harder for them to take orders. Or abuse."

The next step for Fitzgibbons is paramedic training while still working as an EMT, something that will take 1 1/2 years, leaving him with something like one day off every three weeks. But it's worth it for him if it helps him do what he loves best: helping patients. *LL*



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Jason Covington

the BLUE.

It was late in the evening of January 16, 1998. Three men had just robbed what was then a Taco Bell in Northridge Plaza. After a brief pursuit by a Beaufort County Sheriff Deputy, the vehicle driven by those three men crashed into a ditch behind Hilton Head Island High School's football field. All three fled on foot.

They wouldn't get far. Shortly after they crashed, the Beaufort County Sheriff's Office was on the scene. Jason Covington, a special operations unit officer, was there with a Belgian Malinois named Arno who could sniff them out no matter where they ran.

Arno tracked the first suspect to Main Street, where he was apprehended by an officer stationed at the perimeter. Arno followed the scent of the second suspect to the Pantry on Gumtree, where the thief had made a phone call to have someone pick him up.

They would accidentally flush the third suspect from his hiding spot not 100 yards from the crash. Covington and Arno were hot on his heels as he jumped the fence into Hilton Head Plantation. Covington





SERVE AND PROTECT

Lieutenant Jason Covington of the Beaufort County Sheriff's Office has received the Medal of Honor from the State of South Carolina and numerous other awards from local fraternal chapters.

pulled up the fence so Arno could pass and they tracked him to a house where the unthinkable happened.

"As Arno and I were moving alongside the house, he jumped up and began close-quarters combat. We were about seven feet apart having a shootout," Covington said. He took one bullet to the shoulder and another to his abdomen. Arno gave pursuit and was shot twice before backup could subdue the shooter.

Covington was airlifted to Savannah. Arno, thankfully, had been wearing a thick leather harness that deflected the first bullet. The second passed through with only superficial injuries.

"He was ready to go in about three days," said Covington. "I was a little longer."

But for their extraordinary bravery, Covington was given the Medal of Honor by the state of South Carolina. Arno, eventually, earned a peaceful retirement. It wasn't a difficult transition.

"You can tell when the officer puts the uniform on, that dog's life has been to go with its handler. That adds a little stress at first. But the family life is a stronger part of it. They get over it fairly quickly. They pretty much say, 'I get to eat treats and play with toys? Great.'" LL

As we enter another hurricane season with high activity predicted, we want to provide some basic information which will help you in the event another storm visits the Lowcountry.

Be Alert – Keep an eye on storm tracks as they develop. Most will not endanger the South Carolina coast, but if they do you will want to know. Try www.noaa.gov, I have found them to be the most reliable in the US.

Be Prepared – The Risk Manager in me must tell you the importance of having a personal hurricane plan. Knowing what you and your family or business will do before a hurricane arrives will save you time, money and possibly lives. Consider the following:

Protection Plan – Know how you intend to protect your home or business. Start a minimum of 72 hours in advance. Hurricane shutters or boarding up will help tremendously. Bring in all property that could be damaged or become a missile if the wind is high enough. Have valuables stored in a safe place.

Evacuation Plan – Know where you will go and make necessary reservations early. It is better to have accommodations booked and cancel if they are not needed. Experts recommend preparing for 3 to 5 days. Also, plan for the protection of your pets. If you can't take them with you know that kennels will fill up fast.

Be Patient – Your personal safety is the number one priority. Only come back to your property when the State and Local authorities have given the "all clear". There are many hidden dangers such as electricity, water and trees that can cause further harm once the storm is over. The authorities monitor these and will let you return when it is safe.

You can always contact our office which will be open as well as have emergency numbers provided on our website. We will be available for our community before, during and after the storm to help you.



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Celebrity Connection: Louie Anderson



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Where: Arts Center of Coastal Carolina

Details: Iconic comedian Louie Anderson, a three-time Emmy Award winner, is in town one night only. Tickets are \$47.

The show is suited for all ages.

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*THE LARGER-THAN-LIFE
COMIC OPENS UP ON HIS
DECADES AND STANDUP
AND WHAT MAY OR MAY
NOT BE HIS FIRST VISIT
TO HILTON HEAD ISLAND.*

STORY BY BARRY KAUFMAN

Louie Anderson was introduced to the world by Johnny Carson and he hasn't slowed down since. For a comedian whose act revolves around his portly stature ("I tried that beach life. Every time I'd lay down, people would push me back into the water.") it's an impressive career. At a stage in a storied career where many would be winding down, Anderson has hit his stride. In addition to regular touring, he's earned an Emmy for his role as Christine Baskets on the hit FX show "Baskets," he's a regular panelist on the TV game show, "Funny You Should Ask," his latest special "Big Underwear" is streaming now and he recently released his fourth book called "Hey Mom: Stories for My Mother, But You Can Read Them Too."

In advance of his one-night-only show at the Arts Center of Coastal Carolina, 8 p.m. on July 23, we sat down to chew the fat with the comedian Comedy Central named among "The 100 Greatest Stand-Up Comedians of All Time."

Is this your first time on Hilton Head Island?

[Louie Anderson] I think I was there a long time ago, but it would have been 20 some years. But I'm terrible with dates. People often say, 'Oh, you were just here two years ago,' and I go, 'I was?' I've heard it's a beautiful place.

It must be hard to keep track after touring so long. [LA] This is my 40th year. Can you believe it?

Is it difficult touring while shooting "Baskets" and all of your other ventures? [LA] Touring is something I've done for so long... it's just part of my life. It's harder when you have press, touring and the show stuff. When it's those three things it gets a little heavy. It's easier to do the show all at once and touring all at once, but life doesn't work like that. I love doing standup, so it's a fantastic thing for me.

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1217-03242

With "Baskets" just getting renewed, when do you start filming again? [LA] I think it's February now. We'll film for three months, and then I'll do a tour in the fall or be in a movie. I got a part in a new movie with Renee Zellweger and the kid from "It." It's based on a book called "Heft." Mike Nichols' son, Max, is set to direct. I like the script a lot. It's about a 500-pound professor. It's always an amazing thing when I have to get fatter for a part.

So you're keeping pretty busy. [LA] I have to be honest, I feel young again. I'm working really hard on my health, doing a lot of exercise and a lot of stuff. My health is really important to me, so I've been focusing on that. I just got done doing some leg exercises, which I can do on my bed which is a dream come true for me. I just go, 'Is this really an exercise?'

My legs are getting strengthened and I'm having a blast. Now, I like working, so I'm thinking what am I going to do next? I've been working on the idea of writing a book about being a standup. Forty years is not bad for keeping a career going. I wish I would have known me when I was starting out. I wish someone had given me advice."

And what advice would you have given yourself? [LA] Under every great joke there's an even greater joke. That's what standup is all about. Sometimes I work 10 years to find the joke under the joke. It's very rewarding to find the joke that was lying there and I didn't notice. I used to do a joke where my mom would say, 'Louie what do you think I got this dress for?' And I'd say \$900? And she'd go 'Louieeee, \$900.' That would get a little titter. Then one day, I said 'Louie what do you think I got this outfit for?' And I said, 'Halloween?' and the laugh became the roar. I looked for that joke. I knew I didn't have the right joke and I knew there was a really great joke.

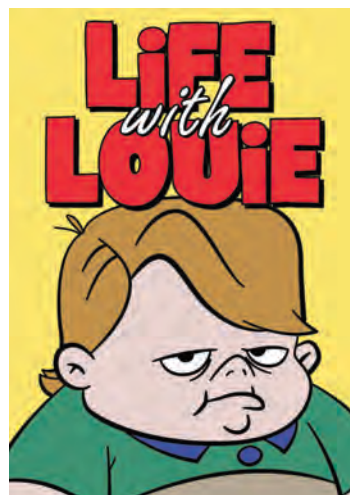
I love being a standup comic. I love the idea that I could always be better. When I get to Hilton Head, my goal is to be funnier than I was the day before. I just want to ask you one question. Will any of the Hiltons be at my show?

The Hiltons who came here died several hundred years ago, so let's hope not. [LA] What are the dumb questions you guys always get asked there?

The dumbest question we get is where's the beach. It's an island. [LA] You should just point them toward the alligator. Good luck! Hey, just keep walking that way, Mister. LL



CAREER MILESTONE Louie Anderson at the 2016 Primetime Emmy Awards. Anderson received two consecutive Primetime Emmy Awards for Outstanding Supporting Actor in a Comedy Series for his performance in Baskets.



YOUNG AND RESTLESS Anderson created and produced a Saturday morning animated series for Fox. The series was based on his childhood with 10 siblings.

Louie on life

"We all think we're going to get out of debt."

"Minnesotans really think they run the whole world, I love that."

"It's so much easier to be cynical."

"If I were the last person on earth, some moron would turn left in front of me."

"You have to be honest enough to say, 'I'm that messed-up one in the family.'"

"My inspiration is coming more and more from the way I feel and the gratitude I feel. The older you get the more humility you have."

"My first words were 'Seconds, please.' Most kids in kindergarten napped on a little rug. I had a braided 9x12."

"My mom ate every piece of butter in the Midwest, she lived till she was 90. And my dad, he smoked, he drank — we finally just had to kill him."

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Five tips from a successful businessman

FORMER DUPONT EXECUTIVE
JEFF KEEFER SHARES A FEW
SECRETS BEHIND HIS SUCCESS

STORY BY EDDY HOYLE
PHOTO BY LLOYD WAINSCOTT



PICTURES WITH PURPOSE Jeff Keefer sells his scenic photographs at the Harbour Town Lighthouse, with 100 percent of the proceeds going to the Michael J. Fox Foundation.

Jeff Keefer retired in 2010 after 35 years at DuPont, serving as executive vice president and chief financial officer. He graduated from Worcester College with a major in economics and earned his M.B.A. from Northwestern University. He is a member of the advisory boards of both CVC Capital Partners and Novelis, and is an independent director at Progressive Waste Solutions Ltd. Keefer joined the board of directors of the Michael J. Fox Foundation in 2013 and assumed the chairmanship in 2015. He serves on the advisory board of the Institute on Aging at the University of Pennsylvania and is on the board of directors at the Philadelphia Parkinson Council. **Here are his five keys to success:**

1. Set high standards and goals: Stretch yourself and your people and make learning a part of the fabric of how you operate. Recognize that there is no "status quo." If you are not getting better, nothing changes. Set high standards or face mediocrity. If you set a low bar or easily achievable goals, you are rewarding underperformance. Setting higher goals is challenging, but it also challenges people to discover their very best and to develop new skills and expertise.

Keefer lived in Thailand for five years during his career with the DuPont and discovered firsthand the benefits of having to adapt, to stretch himself and to develop new skills.

2. Create a culture that incorporates core values: Make honesty and integrity a core value that is a bedrock for the organization. Create a culture where people do the "right thing" and "do what they say they will do." Honesty, integrity, a willingness to learn and to consider new things are core values. It is this philosophy that has given him the resilience and optimism to face the world head-on.

3. Engagement: It's all about the people. Engage them. Communication and technology are only part of the answer. Engagement helps build proprietorship in the business. Understand that technology cannot replace engagement. Engagement is far more effective if we are genuine and authentic because it allows us to share our core values, to develop personal relationships and to be involved. Through conversation, we usually learn that we aren't so different from one another.

"It's about perspective. I don't know what I don't know. If you are open to listening about different perspectives, you'll learn something that could cause change. Think differently. Ask questions. You can't grow if you can't visualize," Keefer noted.

4. Look for open doors: Look for opportunities everywhere and all the time. Some of the greatest opportunities occur in bad business environments or when there are large issues looming. You will see them if you are alert. Then tune into discovering the potential upside.

"Be alert to opportunity, but look for the rocks in the way, and plan on how to get around the rocks in order to seize the opportunity," Keefer said.

5. Understand what's important and give back: Keefer's philosophy is to be out there and help others. He advises to make sure you know what's important in life and to give back. This has always been his motto. Be involved in your community where you can give back and help others. "I've been very blessed, largely due to time, place and serendipity," he said. LL

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STORY BY JEN EDWARDS
PHOTOGRAPHY BY MIKE RITTERBECK



Jen Edwards (left) has 20 years of experience as an Athletics and Fitness Association (AFAA) fitness trainer and is the creator and owner of SWEAT Boot Camp in Hilton Head & Bluffton. Katie Casey (right) has lived on Hilton Head Island since she was 16 when her parents retired to the area. When she's not chasing around her three young boys, you can find her paddle boarding, boating, bargain shopping and attending high-intensity fitness classes.

Swimsuit season is in full swing and this may have you taking a closer look at your midsection. The goal for many people this time of year is to flatten and tone the tummy. Besides the obvious appearance benefit of working your core, there are also many health advantages.

1. A strong core gives you better balance and stability. When you train your core, you work the muscles in the abdominals, lower back, pelvis and hips. This increases your stability and helps you balance better in sports and daily life.

2. A strong core can improve posture. Poor posture not only looks unattractive, but it's also bad for your spine. Strengthening the muscles around your middle acts like a brace to support and help you stand tall.

3. A strong core helps make daily activities easier. Our days are filled with movement from the time we get out of bed in the morning to the time we go to sleep. Everything from picking up a suitcase, swinging a golf club, or reaching for a glass on a high shelf is easier with the help of a strong core.

4. A strong core helps prevent injury. A strong core helps prevent injury. As the important center of the body, most movements originate from the torso region. Whether you're bending, lifting, twisting or carrying, the action begins with the core. Keeping this area of the body healthy and strong will help keep you prevent injuries.

5. A strong core protects important internal organs. A strong core protects important internal organs. Some of your body's most vital organs reside beneath the surface of your midsection. A muscular middle acts as armor to protect you as you move through your day.

Try this workout:

10-MINUTE BURKE'S BEACH CORE CONDITIONER

Burke's Beach is mid-island near the Chaplin Community Park soccer complex. It's a wonderful beach for relaxing and also perfect for a quick sweat session since it tends to be less busy than other Hilton Head beaches. The next time you find yourself soaking up the sun, carve out 10 minutes to concentrate on strengthening your core. The best part is you can do these drills right on your beach towel. **Perform the following exercises for 90 seconds with as little rest as possible between exercises.**



[1] SLOW MOUNTAIN CLIMBERS

Begin in a plank position supporting your body with your hands and feet. Your body should be in a straight line from the top of your head to the bottom of your feet with shoulders directly above your wrists. Draw one knee in toward your chest and hold for 2 seconds (foot should be off the ground). Switch to the other leg, holding knee in toward chest for 2 seconds. Continue alternating legs for 90 seconds.



[2] 90-DEGREE TREE HUGGERS Begin on your back with your feet off the ground and legs at a 90-degree angle. Crunch up, lifting shoulder blades off the ground as you wrap your arms around your thighs as if hugging a tree trunk. You should not touch your legs as you do this. Hold at the top for 2 to 3 seconds and lower.



[3] BICYCLE CRUNCHES Begin on your back, legs straight with your fingertips behind your head and elbows out wide. Draw your left knee in toward your chest as you rotate your torso so your right elbow attempts to touch the left knee. Switch to the other side and alternate legs for the duration of the interval.



[4] ELBOW PLANK WITH HIP DROPS Begin in a plank position with your straight body supported by your elbows and feet. Shoulders should be directly above your elbows. Once you're ready to advance this elbow plank, drop one hip down toward the ground (does not need to touch ground), while rotating your torso and using your oblique muscles through your waist. Alternating hip drops right and left for 90 seconds.



[5] SUPERMAN SWIM Lay face down with arms outstretched in front of you like Superman flying through the sky. While squeezing your glutes, hamstrings and back, lift your legs and chest off the ground. At the top of the position, begin to swim the arms simulating the breast stroke. Take breaks as needed throughout the 90-second interval.



[6] WATER BOTTLE TORSO TWIST Sit on your towel with your knees bent, feet flat on the ground. Keeping your spine straight and shoulders back, lower into a V-sit position. Holding your water bottle with both hands, elbows wide, twist to one side, tapping your water bottle on the ground, then twist to the other side. Alternate torso twists right and left for 90 seconds.

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Sporty red, white and blue recipes

STORY BY BECCA EDWARDS

Powering up before and after you exercise helps builds muscles, endurance and cardiovascular health and serves as a game changer when it comes to injury prevention and overall health. In addition to choosing nutrient-dense foods, timing is a key ingredient to sports nutrition.

According to Laura Fromdahl, a certified triathlon coach and physical therapist on Hilton Head Island, there is an overwhelming amount of evidence that eating within 30 minutes of exercise is vital to properly restoring muscle glycogen stores and speeding up the recovery process.

"This information has spawned an entire category of pre-packaged food products and protein shakes claims to optimize recovery. However, by eating 'real' food you can achieve the same level of nutrition, if not better," Fromdahl said.

You have probably heard about all the health benefits of antioxidants and the anti-inflammatory power of turmeric, but did you know a little boost of caffeine can really help with your athletic performance? Try this tea, chilled or hot, 30 minutes before working out.

BLUE

Pre-Workout Blueberry Turmeric Tea

Yield: 4 servings

INGREDIENTS

1 carton organic blueberries, rinsed
4 teaspoons Mighty Leaf Organic Spiced Turmeric Matcha tea
4 tablespoons local honey
Optional: 2 green tea bags

DIRECTIONS Boil 4 cups of water. If you are adding the green tea bags, do so now. Add berries to hot water. Steep for 10 to 15 minutes. Pour infusion into a blender. Add the Mighty Leaf Organic Spiced Turmeric Matcha tea and honey. Blend.



In the following recipe, **beets** are the winner. Beets are rich in natural chemicals called nitrates. Through a chain reaction, your body changes nitrates into nitric oxide, which helps with blood flow and blood pressure.

RED

Post Workout Beet Popsicles

Yield: 4 servings

INGREDIENTS

3 medium organic beets, peeled
2 organic apples
4 organic carrots, peeled
1 thumb-size portion of ginger

DIRECTIONS Juice all the ingredients. Freeze in a popsicle mold. Eat 30 minutes post workout.



Fats, carbohydrates and protein all play a role in your body's development. Fats like coconut oil can reduce inflammation, aid in brain function and help to slow digestion, which maintains blood glucose and insulin levels. Carbs like bananas fuel your workout and aid in your recovery. And protein like pea and whey help improve muscle protein synthesis, prevent muscle damage and also promote recovery. Try this well-balanced smoothie two to three hours before working out.

WHITE

Balanced Protein Smoothie with Cauliflower

Yield: 4 servings

INGREDIENTS

4 scoops high quality, no added sugar vanilla-flavored protein powder
1 head organic cauliflower steamed
4 cups non-dairy, no sugar added milk (cashew, almond or pea protein milk)
4 full droppers cinnamon flavored liquid stevia
2 tablespoons coconut oil
4 teaspoons ground cinnamon
1-2 frozen bananas
1 cup ice

DIRECTIONS Blend all the ingredients. Divide into four servings, freeze and thaw the night before in the refrigerator or in your kitchen sink during your workout.





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style

RED, WHITE & YOU

July in the Lowcountry is all about hot dogs, fireworks and spending time outside with your favorite people. LOCAL Life stylist Roxanne Gilleland scoured the racks of local shops and boutiques to find these no-fuss outfits to wear while you're doing just that, incorporating red, white and blue in the chilliest way possible. Now just cue the fireworks and you're ready to celebrate.

Credits.

PHOTOGRAPHY Lisa Staff

STYLIST Roxanne Gilleland

MODELS Dan and Jen Edwards,
Shepard Benson, Grace Lawton

MAKEUP MariaNoël, Brooke Wallace

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← Available at **COCOON** Available at **ISLAND CHILD** ↑ Available at **THE BACK DOOR** ↑



Available at **OUTSIDE HILTON HEAD** ↑ Available at **GIGI'S BOUTIQUE** →







← Available at **RADIANCE HILTON HEAD** (left) and **TRAVELING CHIC BOUTIQUE** ↑ Available at **KNICKERS** (left) and **CURRENTS**



↑ Available at **SHOP! (COURTYARD BUILDING, HHI)** (left) and **COPPER PENNY** Available at **BIRDIE JAMES** (left) and **KNICKERS** →



his

Total Freedom

Show your love of country in a subtle and stylish way with these Red White & Blue outdoor items and accessories available at local shops and boutiques. Independence now and forever!



3



2



5



4

6



7



Get the blues.

1. Bic SUP Air All-Round 10' (available at Outside Hilton Head) 2. Sovaro Backpack Cooler (available at Le Cookery) 3. Roberto Coin Pois Moi men's square ring in 18K rose gold and steel (available at Forsythe Jewelers) 4. Maui Jim Wiki Wiki Polarized Sunglasses (available at Knickers) 5. Olukai Nohea Moku (available at 32 Degrees North) 6. Church Lady by Revelry Brewing (available at Rollers Beer, Wine & Spirits) 7. Rugged Wireless Speaker (available at 32 Degrees North)

Shers

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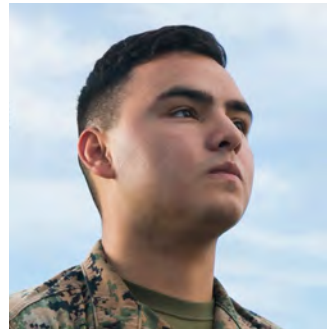
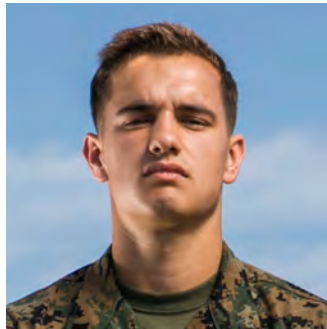
Be in the red.

1. John Hardy Classic Chain graduated necklace with white agate and sterling silver (available at Forsythe Jewelers) 2. Treasure Garden Umbrella with stand (available at Coastal Home)
3. Kaenon Cali Polarized Women's Sunglasses (available at Outside Hilton Head) 4. Olukai Pehuea (available at 32 Degrees North) 5. Viva Sol Bocce Ball Set (available at Outside Hilton Head) 6. Underwood Pinot Gris (available at Rollers Beer, Wine & Spirits) 7. Little Bermuda Boho Beach Tote and Sunglass Case (available at Spartina 449)



Home of the Brave

*MEET THREE MARINES MAKING
THE MOST OF THEIR TIME
IN THE LOWCOUNTRY*



STORY BY ROBYN PASSANTE + PHOTO BY MARK & LISA STAFF

July may be the month these United States celebrate the independence, strength and resilience of our great nation, but here in the Lowcountry we're reminded of those things regularly. With Marine Corps Recruit Depot Parris Island and Marine Corps Air Station Beaufort right next-door, this area is home to tons of dedicated men and women who've answered the call to serve our country. **Here are just three of the many exemplary service members we are lucky to have in our midst, and among our ranks.**



For an additional story on
Capt. Vincent Gonzalez
and more photos from
this shoot visit
LocalLifeSC.com



1st Lt. Zachary VanWettering

Age: 27

Hometown: Spencer, Iowa

About three years into his college career, 1st Lt. Zachary VanWettering decided he wanted to join the Marines.

"It was as simple as wanting to serve my country, and I thought the Marines would be the best way to do what I wanted to do," VanWettering says. "I wanted to fly; that was my biggest goal. And I liked how the Marines' air structure integrated with the ground element."

Under the Marine Air-Ground Task Force, VanWettering explains, "the air element is very tied in with the ground combat element pretty intimately, compared to other branches. So Marine Corps aviators are directly supporting their Marine counterparts on the ground."

This symbiosis and brotherhood in combat appealed to him. So after finishing his degree in chemical engineering from Iowa State University, VanWettering completed the 10-week Officer Candidates School, then six months in The Basic School and two years of flight training in Pensacola, Florida. He finished his initial training in San Diego, California, for a year with a Fleet Replacement Squadron.

After all that training, the move to Beaufort in May to be part of Marine Fighter Attack Squadron 251 as a Hornet WSO was a much-anticipated move.

"I'm really happy where I'm at right now. I think we have one of the best jobs out there. We get to fly fighter jets, and that's always been what I wanted to do so I'm really happy to be where I'm at," he says. "And as long as it stays like this, I do want to make it a career."

It's also been a welcome change of scenery for the Marine and his wife, Laura.

"It's nice to be able to kind of settle down now for the next few years at least," he says. "But I do like traveling and Laura likes traveling as well, so it's been nice to see different parts of the country too."

The couple, who have been married for three years, are enjoying everything the Lowcountry has to offer.

"We love it out here," VanWettering says. "We really enjoyed San Diego, but this is more our pace of living. We both love the outdoors, I love being out in the water, so we both really like it so far." LL

*"...we have
one of the best
jobs out there.
We get to fly
fighter jets..."*



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

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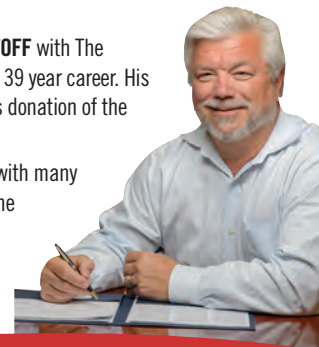
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Cpl. Parker Moranville

Age 23

Hometown: Las Cruces, NM

Cpl. Parker Moranville was born in Independence, Missouri, and though he only lived there a year before his family moved to Illinois and then New Mexico, there's something about the American pride in the sound of that town that makes it fitting to be the birthplace of an exemplary Marine.

Moranville enlisted in the Marine Corps right out of high school, drawn to the service by "a sense of duty."

"I had family that was in the military," he says, "and I felt like I just wanted to do my part."

After basic training and two months of additional training, his "part" now is working on a crew in 24-hour shifts in Aircraft Recovery, landing aircraft safely in some of the most dangerous situations.

"Basically what we do is we build airfields and landing pads overseas in combat environments," he says. "We also take in arrestments. When an aircraft is damaged or just for precautionary measures sometimes, they come in and take an arrestment."

An "arrestment" is when the arriving aircraft is stopped in seconds by the arresting gear on the aircraft carrier or landing strip.

"I love my job, it gives me a sense of purpose," says Moranville, who has not been deployed overseas and has spent the last three and a half years at Marine Corps Air Station Beaufort. "It makes me feel like I'm making a difference around here, making sure pilots are safely landing."

But Moranville isn't just building a career here, he's building a family. The New Mexico native met his wife, Cpl. Yesenia Moranville, on base, and the two are now married with a 9-month-old daughter. The Moranvilles live in Beaufort, and Yesenia still works on base as an administrative specialist. "She works with our logs and records," he says.

Although he technically does have a family member on base now, Moranville says all of his fellow Marines have become more than co-workers.

"We work on crews of 8. You do the 24 on, 24 off, you work around them a lot. It's more like a family," he says. "I love working around Marines." LL

"I love my job, it gives me a sense of purpose."

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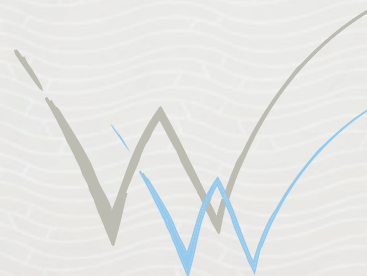
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Lance Cpl. Steven Gonzales

Age: 20

Hometown: McKinney, Texas

Lance Cpl. Steven Gonzales's grandfather was a Marine who served in Desert Storm. His uncle is a Marine sergeant who works as an aviation mechanic at Camp Pendleton. His cousin did two deployments as a machine gunner after 9/11.

"They're a positive force behind the reason I joined the Marine Corps," Gonzales says of his family's proud Marine heritage. "They were behind me one hundred percent."

Gonzales enlisted in December 2015 for an eight-year stint in the Marine Corps Reserve, and spent the last six months of his high school career thinking about the challenges that awaited him.

"I like the camaraderie, and it gave me a sense of purpose," he says. "College wasn't appealing to me at the moment."

Basic training in San Diego was "a little worse" than he imagined, particularly the long hikes carrying 50 pounds of gear on his 5-foot-7-inch frame. "But I got through it all the same," he says.

From there he was sent to Camp Pendleton for Marine Combat Training before six months of specialized training in Pensacola, Florida, to be an Air Traffic Controller.

Though he is still attached to a reserve unit back in Fort Worth, Texas, Gonzales was given the opportunity to accept Temporary Additional Duty Orders for two years with Headquarters Squadron at Marine Corps Air Station Beaufort. Here he's learning the ins and outs of air traffic control, both in the towers and on the ground. It's an assignment he loves.

"It gives me a new challenge every day," he says. "It can be nerve-racking, but once you know what to do, it kind of just flows."

In fact, Gonzales enjoys the job, the Marine Corps and the Beaufort area so much he's in the process of applying to switch his status from Reserve to Active Duty.

"At the time I enlisted, I thought (being in the Reserve) was the best course of action for my life. Then once I started getting into it, actual training, doing Marine Corps things, I thought active duty would probably be the way to go," he says. "Because once these two years are up and I go back to the [part-time] Reserve unit, I would have to find that sense of purpose again." LL

"It gives me a new challenge every day."



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Special thanks to Chris Grigoriou (left) and Lee Logan for washing and transporting their unique aircraft for this photo. Look up and wave next time you hear them buzzing overhead.



For more photos from this shoot visit LocalLifeSC.com

Alluring aircraft



THE RED

Pitts Special S-1S

Owned by Chris Grigoriou, HHI

National Origin: United States

Manufacturer: Aviat

Produced: 1944-present

Role: Aerobatic biplane

GENERAL CHARACTERISTICS

Crew: One

Capacity: One passenger

Length: 18 feet, 9 inch

Wingspan: 20 feet

Height: 6 feet, 7 1/2 inches

Wing area: 125 feet

Empty weight: 1,150 pounds

Max. takeoff weight: 1,625 pounds

PERFORMANCE

Never exceed speed: 210 mph

Cruise speed: 175 mph

Stall speed: 60 mph

Range: 319 miles

Service ceiling: 21,000 feet

Rate of climb: 2,700 feet/min

FUN FACTS

[1] The design has been refined continuously since the prototype first flew in September 1944; however, the current Pitts S2 still remains quite close to the original in concept and in design. **[2]** The aircraft was popularized by Betty Skelton, Caro Bayley, and other air show performers, which led to the offering of plans in 1962. **[3]** In 1972, the US Aerobatic Team won the World Championships flying only Pitts biplanes. **[4]** The current inverted flat spin world record is 98 set on March 20, 2016 by air show performer Spencer Suderman over Yuma, Arizona.

THE WHITE *SeaRey*

Chris Grigoriou, HHI

National Origin: United States

Manufacturer: Progressive Aerodyne

Produced: 1992-present

Role: Amphibious flying boat

GENERAL CHARACTERISTICS

Crew: One

Capacity: One passenger

Length: 22 feet, 5 inches

Wingspan: 30 feet, 10 inches

Height: 6 feet, 5 inches

Wing area: 157 feet

Empty weight: 820 pounds

Useful load: 550 pounds

Loaded weight: 1,370 pounds

Max. takeoff weight: 1,370 pounds

PERFORMANCE

Never exceed speed: 120 mph

Maximum speed: 120 mph

Cruise speed: 85 mph

Stall speed: 42 mph

Service ceiling: 12,500 ft

Rate of climb: 600 feet/min

FUN FACTS

[1] Sold as a kit aircraft for amateur construction as well as a light-sport aircraft. **[2]** Has a semi-monocoque hull similar to that of a boat. The wings feature rotocast plastic floats mounted on aluminum struts. **[3]** In 2015, over the course of seven months, pilot Michael Smith flew around the world in a SeaRey, setting a record as the first person to fly a solo circumnavigation of the globe in a single engine flying boat. **[4]** Construction time for a first-time builder is around 600 hours.

CHECK OUT THESE RED WHITE AND BLUE PLANES PARKED AT LOCAL HANGARS

With great help from two local pilots, we were able to track down these three unique local airplanes in red, white and blue. Hilton Head Island's Chris Grigoriou owns the red and white planes and was able to connect us with Ridgeland's Lee Logan, who flew in his blue F1 Rocket just for the us. **Here is a closer look at each aircraft:**



PERFORMANCE

Maximum speed: 253 mph

Cruise speed: 230 mph

Stall speed: 54 mph

Range: 1,150 miles

Rate of climb: 3,500 feet/min

THE BLUE

F1 Rocket Sport Wing

Lee Logan, Ridgeland

National Origin: United States

Manufacturer: Frazier Aviation

Produced: 2000-present

Role: Two-seat sport plane

GENERAL CHARACTERISTICS

Crew: Two

Length: 21 feet

Wingspan: 21 feet, 6 inches

Wing area: 106 square feet

Empty weight: 1,199 pounds

Max takeoff weight: 2,000 pounds

FUN FACTS

[1] One of the most highly rated high-performance kit-built planes available. **[2]** The prototype first flew in the United States in November 2000 and by 2003 seven others had flown. By late 2017, over 130 had flown. **[3]** All-metal airframe crafted and designed to provide F-16 like performance at an affordable price. **[4]** Can blast off with a 3,500 fpm climb and leveling off at 10,000 feet five minutes later for a 230-plus mph cruise.

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Hot rides

LUXURY CARS FOR SUMMER

Bright early mornings, sunny days and long nights mean we're in our favorite time of year: **driving season**. Here are three luxury performance cars worth getting good and lost in:

RED
Porsche 718 Boxster
Built in: Osnabrück, Germany
Horsepower: 300 hp
0-60 mph: 4.9 seconds
Transmission: Rear-wheel drive
Combined MPG: 24 mpg
Top track speed: 170 mph
Engine: 2.0L V4
Details: The performance, handling and design makes the 718 extra special. As a mid-engine sports car, it has dynamic cornering capabilities. You can feel the power of the engine that is only 12 inches behind the driver.
MSRP: From \$59,000. Available through Peacock Auto Mall.

WHITE
Alfa Romeo 4C Spider
Built in: Modena, Italy
Horsepower: 237 hp
0-60 mph: 4.2 seconds
Transmission: Rear-wheel drive
Combined MPG: 28 mpg
Top track speed: 160 mph
Engine: 1.7L V4
Details: The lightweight carbon fiber chassis makes this super car exhilarating to drive. In the exotic and super car segment, carbon fiber chassis are common but most cost more than \$100,000. This ride gives incredible bang for your buck.
MSRP: From \$65,900. Available through Peacock Auto Mall.




BLUE
Maserati Ghibli GranSport
Built in: Turin, Italy
Horsepower: 424 hp
0-60 mph: 4.7 seconds
Transmission: All-wheel drive
Combined MPG: 19 mpg
Top track speed: 163 mph
Engine: 3.0L V6
Details: Named for a wind that sweeps across the African desert, this super luxury car oozes passion and exclusivity. Even with its head-turning lines and coupé-like proportions, the Ghibli offers class-leading front leg room, as well as comfortable head and leg space for rear passengers.
MSRP: From \$91,935. Available through Peacock Auto Mall.

Killer kayaks

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RED

Hobie Quest 13 DLX

Style: Sit-on-top kayak

Length: 13 feet

Width: 28.5 feet

Weight: 58 pounds

Details: The ultimate fishing kayak for paddlers. Its hull design is fast, yet super stable. The cockpit layout provides everything you need within reach, including two large hatches, two rod holders, mesh-covered stowage pockets and plenty of room for gear.

Price: \$1,249. Available through Outside Hilton Head.

BLUE

Wilderness Systems Tsunami 160

Style: Touring kayak

Length: 16 feet

Width: 23.5 feet

Weight: 58 pounds

Details: A fantastic touring kayak specializing in comfort, speed and stability. The custom-seating system offers comfort for long days on the water and the foot-brace system, along with adjustable padded thigh braces, allow you to stabilize yourself in chop and windy conditions.

Price: \$1,459. Available through Outside Hilton Head.



WHITE

Delta 12.10

Style: Touring kayak

Length: 12 feet, 10 inches

Width: 25 inches

Weight: 41 pounds

Details: An impressively light kayak with plenty of stowage space. It is ideally suited for day trips or long weekends with room to comfortably fit almost any size of paddler. Its extended keel design provides superior tracking, stability and speed rarely found in a kayak of this length.

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Coming to America:

LOWCOUNTRY MELTING POT

STORY BY EDWINA HOYLE
PHOTOGRAPHY BY MARK & LISA STAFF



*I*ndependence Day is for fireworks, picnics and celebration, yet it is so much more. It's a day to revel in our freedom, to reflect on equality and human rights, to remind ourselves to be grateful for our way of life and to remind us that on July 4, 1776 our Declaration of Independence was signed and a new country was formed. People around the globe see America as a beacon of hope and freedom, a place where equality is our cornerstone.

America has only three indigenous populations: Native Americans, Eskimos and native Hawaiians. The rest of us are immigrants or descendants of immigrants upon whose work and contributions has allowed our country to prosper. The Lowcountry is a melting pot that has benefited from those who came here from abroad to make this their home.

Here are three shining examples:

Beryl LaMotte

In Johannesburg, South Africa, a 12-year-old girl made up her mind to come to America. Her inspiration was a post-card of Times Square. A cousin had visited New York and as she looked at his scrapbook, he talked about the United States. She was mesmerized.

Beryl LaMotte remembers Apartheid as evil. "I hated that anyone could govern another's life." She was indelibly impacted by Apartheid as a child when she and her father were stuck in traffic. They got out of the car to see what had happened. "A black man was lying dead in the street. I was horrified. I had never seen a dead person. Then a bystander coldly stated, 'One less to feed.' I couldn't believe it," LaMotte recounted.

Growing up, she loved to chat with Maria, a Zulu woman who worked for her family for 23 years.

LaMotte knew her as a person, not simply a black woman who was considered "less than" through institutionalized discrimination. LaMotte's mother played a huge influence in young Beryl's life. She never turned anybody away if they came asking for food. Instead, she'd invite them in and prepare a meal for them.

As a teenager, LaMotte purchased Time magazine every month. "It's the closest I'll ever get to America," she thought. Curious, she researched the U.S. Constitution and that was it. "All men are created equal and the Constitution protects all of us. That's what I loved about it." Her decision was made.

At age 20, LaMotte went to the U.S. Embassy and said she wanted to go to America. The quota system restricted the number of South Africans from coming to the U.S., so she went to Canada, one step closer. She worked at a Montreal hospital for four years until she met an American doctor at a medical conference who offered her a job in New York. "I was lucky. There was someone to help me each step of the way," she said, tears welling up in her eyes. "I'll never forget sitting in the immigration office in New York looking out at the Statue of Liberty."

In her new job, she had a chance encounter in the hospital elevator with a man who would eventually become the love of her life, Peter LaMotte. They married and formed an instant family with her "two teenage wedding presents," stepdaughters Claudia and Nicole. The family grew by three with the births of Kimberlee, Michelle and Peter.

In 1970, a friend encouraged the family to stop on Hilton Head while navigating the Intra-Coastal Waterway from New York to Florida. They were introduced to real estate developer Charles Fraser, who later convinced Peter LaMotte to build a hospital on Hilton Head. He agreed to take on this massive undertaking and the family relocated.

Over the next four decades, LaMotte said she has always focused on "what's really important." She got involved with many local charities, organizations and serves on several boards.

Giving back to the country she loves is simply what Beryl LaMotte does.



Beth & John Weymouth

The Weymouth's journey to America was a circuitous route from Australia driven by corporate opportunity. Dow Chemicals provided John Weymouth the opportunity to work overseas and see the world. He and his wife, Beth Weymouth, lived in Melbourne, Hong Kong, Bangkok, Korea, Los Angeles, Indianapolis, Texas and Michigan. "We were corporate gypsies ... nomads. It was hard to put down roots because we only stayed in one place 3-5 years," John Weymouth said. "We got to know America and appreciate its values. To me, what is unique about America is a culture of curiosity that leads to incredible imagination, creativity, questioning and debating and problem solving. That curiosity leads to change and progress."

John Weymouth grew up in Pinnaroo, a farming town of 300 to 400 people. His grandfather and his father ran the town's general store.

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His grandfather, also his mentor, taught young John about the importance of having a global vision. The Boy Scouts introduced him to community service and Dow Chemicals expected its leaders to be community minded as well.

Beth Weymouth's inspiration to serve came from her church while growing up in Australia's capital of Adelaide. "We both grew up in middle-class families. My family was very involved in church and we learned that you always did what you could for others. It wasn't monetary because we didn't have it, so we learned charity work," she said. "Wherever we were, there were people less fortunate than us." One of the most meaningful experiences she had was working in orphanages in Bangkok.

Beth Weymouth describes herself as a "trailing spouse" whose focus was on raising the couple's children. "My life has been about getting the girls settled in school and in sports. That was my full-time job," she said.

John Weymouth describes his wife as the 'rock of the family.' "She is our leader ... the one who has maintained family traditions along the way," he said. "Mum's focus was on our four daughters and we now have a biologist, a journalist, an engineer and a teacher." Giving back is a tradition they both agreed was important to instill in their daughters and now five grandchildren. To that end, they started an annual family talent show to raise money for charity.

The Weymouths became U.S. citizens in 2009. "To me, our citizenship means 'home.' We have lived in the U.S. for 30-something years ... more years here than anywhere else," Beth Weymouth said. "We have 13 family members who are all citizens so it was important to us." John Weymouth said they wanted to be citizens of a country where they will spend the rest of their lives.

The Weymouths discovered Hilton Head during a spring vacation in 1991 and also bought their first property at the time. Coming from Australia, they weren't winter people. Ocean life, tennis and golf were important factors in their decision to settle in the Lowcountry.

Narendra Sharma

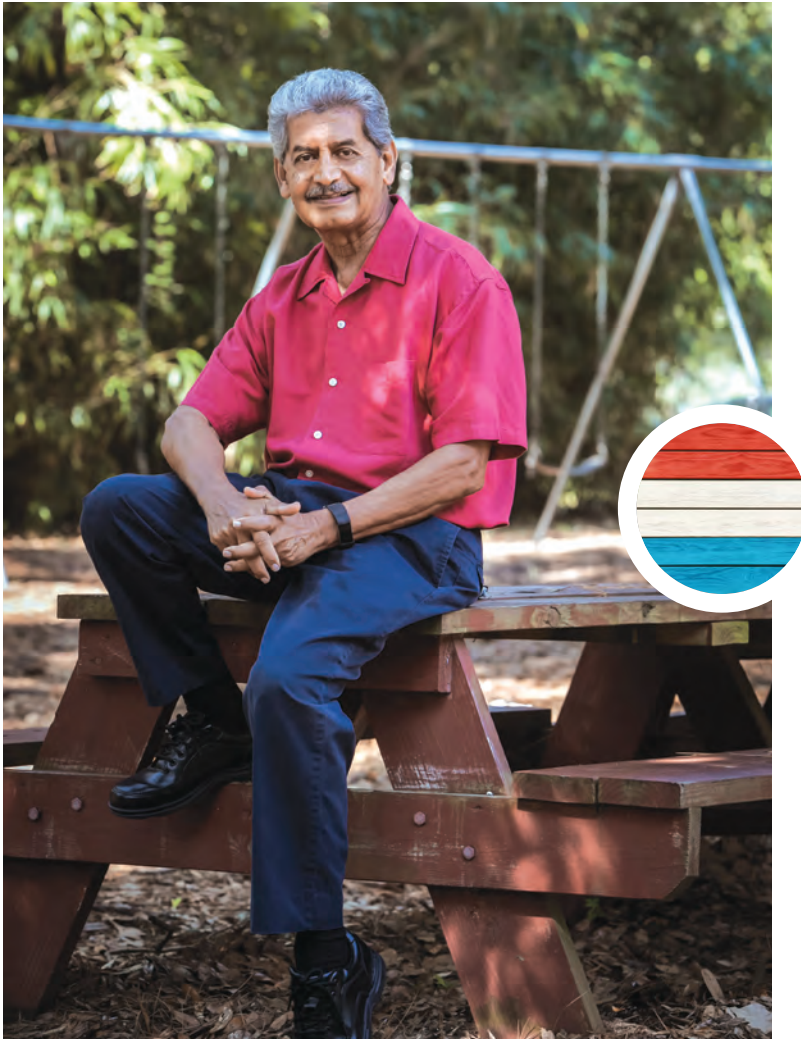
Narendra Sharma is a third-generation Indian born in Fiji and a first-generation American. He was one of the first Fijians to earn a Ph.D and his 32-year career as an economist at the World Bank gave him a global perspective on how investment, policy development and capacity building can eradicate poverty.

Sharma said his parents shaped his thinking and outlook. His father helped the poor; his mother cared for disabled children. They both valued education and religion. He remembers reading the Sermon on the Mount at Catholic school. It left a lasting impression and still impacts his thinking and actions.

Sharma met his wife of 50 years, Martha, in 1964 at the East-West Center established by John F. Kennedy in Hawaii. They married in 1968 and settled in Washington, D.C., which was Sharma's home base. He travelled 100-plus days a year aiding the developing counties in Asia, Latin America, Central America and Africa.

Sharma was inspired by people across the globe who devoted their lives to fighting poverty and injustice, but most significantly by Mother Theresa. He was fortunate enough to meet her during a World Bank mission to India.

"She was of very small stature, but a huge presence," he said. "She was a game changer for me. I learned that emotional intelligence equals change, and that, money can't buy. Banks use capital to solve problems, but you must touch lives with love and compassion for there to be real change."



After three decades at the World Bank, Sharma retired to Hilton Head. "As a first-generation American, I look at myself and ask 'How can I make my country better?' I value this country with its rich, diverse population. This is a country of immigrants who should be a model for other countries," Sharma said.

Sharma recognized that he still had much to offer to help the poor. He visited a low-income neighborhood on Hilton Head and realized he didn't have to go overseas to fight poverty.

"I found poverty right in my own backyard. This experience was a game changer for me," he said. "People – mostly Hispanics and African Americans – were living in this crime-ridden neighborhood with no sense of community or connectedness with the rest of Hilton Head. Unemployment was high; families struggled to survive on incomes below the poverty threshold. Children weren't meeting school standards in math, reading and language and many were not staying in school or graduating." Sharma said families had no health insurance or access to health care. His passion was ignited and his mantra became "teach them how to fish," to become independent and self-reliant, and to give them dignity.

Sharma founded Neighborhood Outreach Connection (NOC) in 2008, a non-profit community development organization that incorporates lessons and best practices he learned during his career. *LL*



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Art Cornell paints in red, white and blue

BY CAROLYN MALES

Old Glory popped into Art Cornell's head. Just like that. It wasn't planned. There was no statement to be made. It was just a true strong image. And he just knew he had to paint it.

He picked up a brush and for the next few hours and dipped it into pools of red, white and blue pigments.

This flag would be a different kind of work — glorious and bold. Up until then, his creative bent had leaned toward lush abstracts, sensual strokes of layered deep and aquamarine blues, brownish yellows, cadmium reds and zinc white evocative of Lowcountry vistas. Yet here he was now, laying out the stripes, checking proportions, placing 50 stars in their correct spots. In the end, he titled the painting *Freedom*. A perfect name for an image that spoke of his family's 17th century New England roots, his decades of being an American traveling the world, and the good life he'd had in this country.

This and the other American flags and South Carolina regimental flag paintings to follow, some perfect, some battle-torn, dealt with loosely rendered lines. And like his abstracts and his flags, Cornell's life had not always followed a strict linear trajectory. He worked at a Wall Street commodities firm running a world-wide executive-search firm for international trading clients. He started a medical services corporation (And recruited his wife Marcia to oversee it.). After retirement, there was a short

stint as president of a horse trailer company and then another as, oddly enough, a boat washer. Eighteen years ago, Cornell ventured into art and soon became a regionally renowned painter as well as an instructor at the Hilton Head Art League's Academy. Oh, he's also a poet and photographer, too.

More recently, Cornell became certified in cognitive art expression and has been assisting with the art program *Memory Matters* runs for folks grappling with dementia. "I've been blessed," he said. "And I wanted to give back."

And that brings us back to flags. Last July, Cornell brought in images of the Stars and Stripes to show the students. He began by talking about its evolution and symbolism. Then he said, "Let's paint what the flag means to you." For the next hour or so, each person picked up a brush and produced their own star-spangled interpretations, some fragmented but all from the heart.

Two months ago his left eye "went south," as Cornell describes it, resulting in hazy vision that is hopefully a temporary aberration. In the meantime, the affliction has imparted a more impressionist look to his abstracts and even to his latest rendition of *Old Glory*, a gorgeous raw-edged image, powerful in its emotion and embracing all the pride, love and traumas of its centuries-old history. *LL*



"A couple of years ago I was on a backroad in Maine on my way from Oakland to Rome when I saw a small cemetery up on a knoll," Art Cornell said. "I pulled over because what I saw struck me — a perfect little line of flags next to the gravestones. It was a quiet secluded spot and I thought how wonderful it was that someone had taken the time to honor these men and women."

The experience inspired Cornell to write this poem:

Memorial Day

*Sounds of spring move in the air,
Weeds grow between the stones.
Soon they will come with little flags;
To cut, to spruce and give each
Grave its own.*

*Little changes from year to year,
Our battles done,
Our wounds and scars now gone.
The living have a rhythm from
Season to season,
Giving them comfort, giving them
A reason.*

*Now in peace we no longer have
A care.
We wait each spring, our peace
To share.
Our blood shed in another time
And place
So they can come to spend time
In our quiet space.*

SEE MORE OF ART CORNELL'S ARTWORK Go to artbyartcornell.com or stop by Karis Gallery in the Village at Wexford, Pink House Gallery of Fine Art on Main Street or the Art League of Hilton Head Gallery inside the Arts Center. Art Cornell welcomes experienced and aspiring artists alike in his Abstract Impressionism classes July 2-30 (no class July 16) at the Art League of Hilton Head Academy. Register for the entire four-week session or for individual classes. Also, on September 26 he'll be teaching a one-day Abstract Landscape Expression workshop. For class information contact Academy manager Amy Wehrman at 843-842-5738 or go to artleaguehi.org/academy.



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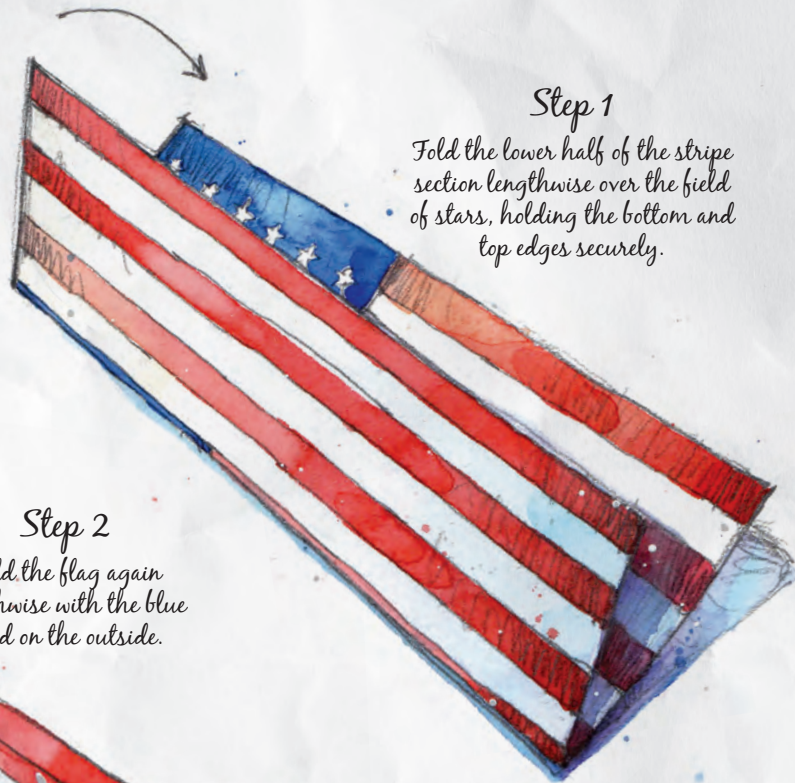
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How to fold your flag

For more than 200 years, the American flag has served as a symbol of our nation's freedom. Here is the correct way to store it.



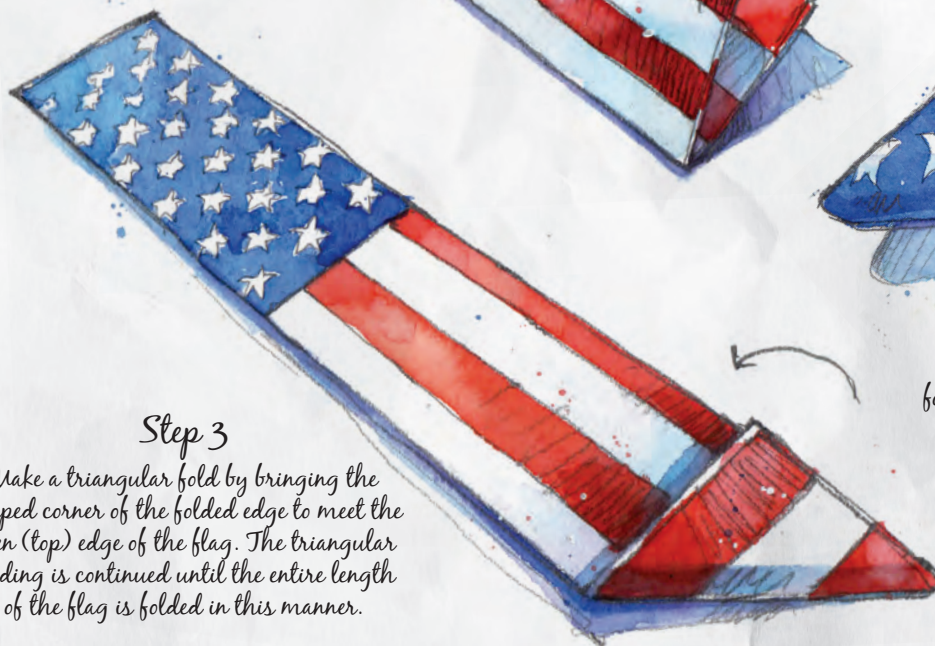
Step 1

Fold the lower half of the stripe section lengthwise over the field of stars, holding the bottom and top edges securely.



Step 2

Fold the flag again lengthwise with the blue field on the outside.



Step 3

Make a triangular fold by bringing the striped corner of the folded edge to meet the open (top) edge of the flag. The triangular folding is continued until the entire length of the flag is folded in this manner.



Step 4

When the flag is completely folded, only a triangular blue field of stars should be visible.



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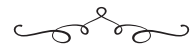


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World War II veteran making sure the sacrifices of his generation are not forgotten

BY ROBYN PASSANTE



KEYNOTE SPEECH At the World War II Memorial, part-time Hilton Head Island resident Dave Yoho cited the movie "Saving Private Ryan" and said many survivors have asked themselves the same questions for years: "Did I lead a worthy life?"

Dave Yoho was barely 16, working in the engine room of a T/2 Tanker out at sea during World War II, when he realized what he'd done in fudging his birth certificate to enlist in the U.S. Maritime Service in 1944.

"I say to an older guy, 'If we take a hit, what's the best way to get out of here?' And he said, 'If we take a hit, you ain't gonna get outta here if you're on duty down here,'" recalled Yoho, now 89. "And that was the first time I ever realized that. I went through basic training, boot camp, they showed us films about why they needed us, but never in my wildest imagination did I think I might not get out of here."

That false invincibility due to teenage naiveté was something the World War II veteran said an entire generation of young service members were forced to handle overnight. And the government whose call to serve they answered owes them a debt of gratitude in the form of respect, recognition and continued assistance.

That's a message Yoho has been giving crowds for years on behalf of his fellow vets. On Memorial Day in 2017, more than 1 million people, mostly online through outlets like Fox News and the military's independent newspaper Stars and Stripes, listened to the seasoned public speaker remind those gathered at the World War II Memorial on the National Mall that in joining the war effort, he and his fellow service members had effectively given up their youth.

"For most of us, there were no high school graduations. There were no dances, proms, sporting events. We consciously and unconsciously agreed to abandon when we took an oath, and we did what we were asked to do," he said. "We left as boys. We became men rapidly."

Yoho, a successful businessman who refuses to retire and splits his

time between Virginia and Hilton Head Island, came home from the war and earned his GED, then went to night school for a degree in business. At age 28, he founded his own company, which remains thriving today.

He's also made thousands of speeches across the country and in 22 foreign countries; appeared in over 100 training videos for Fortune 500 companies; and received many awards for his speaking skills. But what he's most passionate about is making sure his fellow veterans, whose health and lives are slipping away, continue to be represented and honored.

"I don't take a pill. I don't have anything that deprives me of anything. When I see these veterans in wheelchairs, oxygen masks, with walkers or with canes, I have to say that what I was put on this earth for is not always to serve the needs of my government, but to be present for people who cannot on their own sometimes get up in the morning, who cannot see the reason to live one more day," he said. "And I want to be there for those people."

Yoho is pleased with the reported \$12.2 billion increase in funding for the U.S. Department of Veterans Affairs that the current administration recently included in the proposed 2019 fiscal year budget. He also has been pushing the Honoring Merchant Mariners Act of 2017 – House Bill H.R.154, and said it's gaining steam, but slowly.

"I believe we live in a great country. The problem is our political structure," he said. "Bills need support and signatures ... and politicians wait for something that will give them press in their community that will benefit them."

"And they don't understand it to begin with. They don't understand what we did and how we served." LL



Watch Dave Yoho deliver the powerful keynote address on Memorial Day 2017 at the World War II Memorial online at LocalLifeSC.com



FACTS ABOUT WORLD WAR II

More than **100 million** people worldwide served in military units

16 million Americans served in World War II

405,399 Americans died

558,000 WWII veterans were alive as of 2017

362 are dying each day

Source: *The National WWII Museum*

MERCHANT MARINES CASUALTIES IN WWII

Died as POWs – **37**

Dead – **5,662**

Missing/Presumed Dead – **4,780**

Source: *The National WWII Museum*

OTHER FACTS

More than **120,000** Japanese-Americans were held in U.S. detention camps during the war

More than **33,000** Japanese-Americans served in the military with distinction

Source: *National Park Service*

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*WEXFORD
PLANTATION
EXECUTIVE CHEF
FRANK COPELAND III
DISHES ON HIS
FAVORITE FRUIT*

STORY BY ROBYN PASSANTE
PHOTOS BY CELIA G PHOTOGRAPHIE



IN SEASON South Carolina peaches are at their best in July and August.

Here's some advice for anyone who plans to talk to Wexford Plantation's executive chef Frank Copeland III about peaches: Leave time in your schedule immediately afterward to head to the nearest farmers' market or fruit stand and buy the freshest peaches you can find.

Because the craving will not leave you until you do.

Copeland, who's rounding his 15th year at Wexford, isn't just a passing peach fan. He grew up picking them on peach farms near his grandmother's house south of Atlanta.

"The best way to eat a peach is right off of a tree, juices dripping down my chin," said Copeland, whose family would take the fresh fruit and make peach ice cream as a unique summertime treat. "The ripe peach off the tree, that's hands down the best."

Now that he's a South Carolinian, each year he and his family travel to Chappell Farms in Barnwell and come home with three carloads of peaches, all picked at the very peak of the sweet fruit's harvesting season.

"The first test of a good peach is where it's from," says Copeland. "Getting a South Carolina peach in South Carolina means it hasn't been on the road and refrigerated, which is a killer to most produce. Peaches never need to see a fridge, ever."

They can, however, see a freezer, which is where the vast majority of the bounty he brings back from Barnwell ends up in the short-term, after being peeled, sliced and tossed with a little bit of simple syrup and lemon juice, then vacuum-sealed to retain freshness until they're ready to be turned into chutneys, vinaigrettes and a host of other delectable delights.

In case you're not yet reaching for your keys to go grab yourself a peck, read on for Copeland's tips on all things peach.



Picking them. Besides asking where the peach was grown (the closer to home, the better), you're looking for a peach that smells great. For the firmness, it should have some give, like a ripe avocado. – not mushy, but you can put your fingers softly into it. Nothing too hard against your fingertips, although peaches will continue to ripen off the tree, so if you have some extra-firm ones, just give them a few days.

Peeling them. Use a good sharp paring knife, start at the opposite end from the stem end and peel in a circle. Practice makes for efficient peeling. Once you get the hang of it, it's pretty quick.

Blanching them. I've never blanched a peach. It's certainly doable, I just wouldn't expose the peach to the heat because when you blanch something, you're going to need to then shock it. Peaches are too easy to peel themselves, so this feels like a waste of time.



PIT BOSS Executive chef Frank Copeland III earned his culinary degree from the French Culinary Institute in New York. He joined Wexford in 2003 and is responsible for all aspects of menu development and food management.

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WEXFORD PLANTATION

Peach Chutney

INGREDIENTS

1 cup red bell pepper, diced
 1 cup yellow bell pepper, diced
 1 cup Vidalia onion, diced
 2 tablespoons jalapeño, diced
 2 tablespoons olive oil
 1 tablespoon garlic, chopped
 2 tablespoons shallots, diced
 1/2 cup apple cider vinegar
 1/2 cup sherry wine vinegar
 1 cup packed brown sugar
 1 1/2 tablespoons yellow mustard seed
 3 cinnamon sticks
 1/2 teaspoon ground clove
 1/2 teaspoon ground cinnamon
 1 teaspoon kosher salt
 5 cups fresh peaches, peeled and diced

DIRECTIONS Sauté onions, garlic and shallots until soft in olive oil. Add all peppers. Sauté for five minutes over medium-high heat. Add spices and cook 3–5 minutes. Add sugar and vinegars. Cook over medium-high heat 15–30 minutes, reducing until thick and coating a spoon. Add peaches. Continue to cook for 30 minutes on medium heat, stirring constantly.

SUGGESTIONS A great accompaniment for grilled pork chops or tenderloin. Add to mayonnaise and make peach chutney mayo for grilled chicken club sandwiches. Add to quesadillas with smoked pork and grilled onions and cilantro. Put it on top of burgers with goat cheese.

*TRAVELING CHEF*

Frank Copeland III says he grew up a “foodie” and took his first cooking class at age 12, but planned to follow in his father’s footsteps and become a doctor. After earning his degree in biochemistry, though, he opted for culinary school rather than medical school, and the rest is history.

Copeland travels the country and the world in search of new flavors and interesting cooking practices, bringing his findings back to Wexford Plantation menus and to his own kitchen.

“I search out cool food and then I go check it out, learn about it and bring it back here,” said the husband and father of two, who spent two weeks in Singapore and Bangkok last month, mostly focused on sampling and learning about street food. He also has trips planned for Chicago, Wisconsin, New York, Atlanta, Minneapolis and Charleston later this year.

Slicing them. After the peach is peeled, slice it to an inch thickness if you’re going to can, freeze or eat them. Generally speaking, don’t refrigerate fresh peach slices. You could toss them in lemon juice to keep them as peach-colored as possible if you’re not eating them right away, but that’s changing your flavor profile. It’s much better to slice and serve.

Baking them. Peaches are going to give up a good bit of water when they’re cooked. It’s tough to bake with peaches because you never know how much water the peaches are going to give up, and that can mess with your pie crust. That’s why cobblers work a little bit better than a peach pie because cobblers can absorb that juice; with the pie, the crust can get soggy from the peach juice.

Grilling them. Use a firmer peach, one that needs 2–3 days before it’s super ripe. Peel it, drizzle a little olive oil, salt and pepper, and place the slices on a clean, hot grill for 2 to 3 minutes per side. They’re going to soften up a little bit, and you don’t want them to be mush. You just want to sear it and get that smokiness.

Complementing them.

Peaches pair well with heat, so jalapeños are good. Smokiness does well, too. We’ll do a peach chutney with a smoked pork chop, or a pulled pork barbecue sandwich with grilled peaches. As far as seafood, seared scallops go exceedingly well with peach vinaigrette, and with peaches in general. *LL*

WEXFORD PLANTATION

Peach Vinaigrette

INGREDIENTS

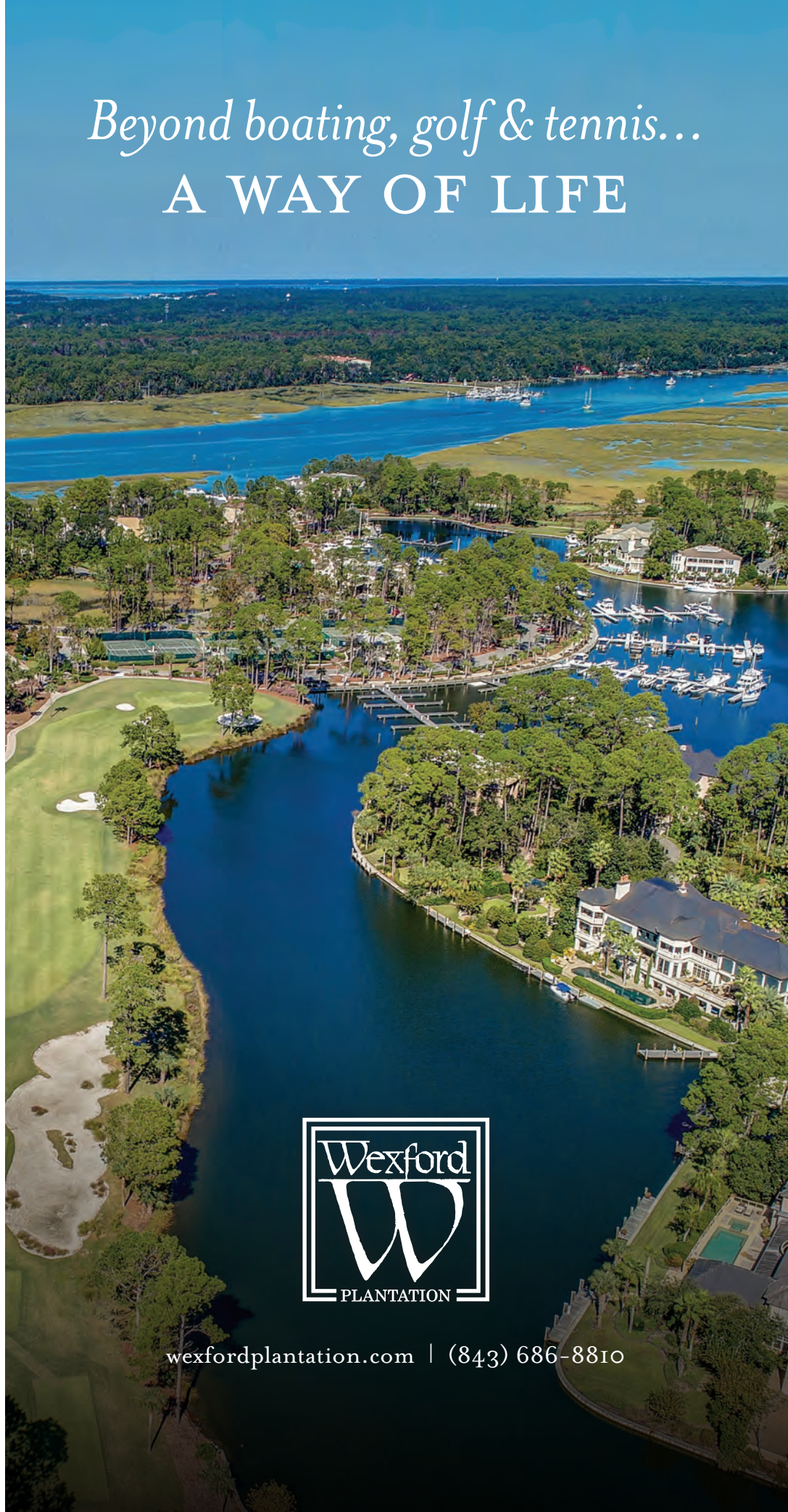
2 cups fresh peaches, peeled
1 cup peach puree
2 tablespoons dijon mustard
1/2 cup champagne vinegar
2 tablespoons shallots, chopped
1 tablespoon chopped garlic
1/2 cup very good quality Extra Virgin Olive Oil
1 1/2 cups vegetable oil
1/4 cup agave syrup, light color
Kosher salt and black pepper, to taste

DIRECTIONS Combine shallots, garlic, dijon mustard and champagne vinegar in blender. Blend together 20 seconds. Add agave, peach puree, peach slices. Blend 30 seconds to 1 minute until well combined. Slowly add oils while blender is running on medium speed. Should be creamy in consistency. Taste, adjust seasoning with salt and pepper. If you prefer a sweeter vinaigrette, add more agave syrup.

SUGGESTIONS Serve with a peach salad, made with hydroponic bibb lettuce, Marcona almonds (tossed and coated with olive oil and Maldon sea salt, toasted for 10-14 minutes at 350 degrees and cooled), heirloom local cherry tomatoes, fresh South Carolina peach slices and burrata cheese. Seared scallops or shrimp accompany the salad very well.



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Tips for crafting the perfect burger

*SUMMER IS
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BURGER.*

If you are getting ready to fire up the grill and invite your friends for a barbecue, proper planning and execution are important. The perfect burger does not just happen — it is the result of painstaking preparation.

Here are some tips you can use to create a burger that will have everyone at the party asking for seconds.

There is an art to grilling, and artistry to creating the perfect burger. Whether you are grilling in your own backyard or manning the grill at a friend's barbecue, the tips listed on the right can help you craft the perfect burger and keep the guests coming back for more.



Fresh is best. A pack of frozen hamburgers will do in a pinch, but if you have time to plan, fresh is always best. Pack your cooler with ice, stop at your favorite market and ask for fresh ground meat.

A little fat is fine. While we all want to eat better, a little extra fat is good for grilling burgers. The additional fat will provide a juicier burger, while leaner cuts tend to dry out on the grill. Fresh 80/20 twice ground chuck is a good choice.

Let your thumb do the work. Use your thumb to place an indent in the center of each patty. That indent will help the burger cook more evenly and allow it to get done in the center without burning along the edges.

Experiment with different cheeses. Swiss and cheddar are fine, but you do not have to settle for the same old thing. Provide your guests with something different with an assortment of American, feta, Muenster, provolone, pepper jack, blue cheese and even brie.

Keep a close eye on the grill. The high heat gas and charcoal grills emit means food can burn in an instant. If you get a flare up, cover the grill to cut off the oxygen. Beer is also great for putting out grill fires, adding even more flavor to your meat.

Set out a bun bar. The serving table at most backyard barbecues starts with a bag of store-bought hamburger buns. You can do better than that. Set out a bun bar with sourdough bread, Texas toast, pita bread and other options. Pick up your favorites at the grocery store, or invite each of your guests to bring their favorites.

Provide unusual condiments. You will want to provide plenty of mustard, ketchup and relish for your guests, but do not be afraid to set out some more unusual choice, like barbecue sauce, steak sauce, horseradish, pesto, Thousand Island, guacamole and tapenade.

Be the king of the backyard barbecue

SUMMER GRILLING RECIPES FROM
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NEXT COOKOUT SIZZLE



HOLY TEQUILA

Summer Time Mahi-Mahi Tacos

INGREDIENTS (pineapple-watermelon and tequila pico de Gallo)

1/4 watermelon, small dice
1/2 pineapple, small dice
1/4 small red onion, diced
1/2 cup fresh cilantro, chopped
1 teaspoon fresh lemon juice
1 jalapeño, stemmed, seeded chopped
1 ounce of tequila

DIRECTIONS Mix all of these ingredients. Salt to taste

INGREDIENTS (tacos)

1 tablespoon paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon dried oregano
1 teaspoon dried thyme
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/4 teaspoon cayenne pepper
1 pound mahi-mahi fillet
Vegetable oil (for brushing)
8 6-inch corn tortillas, warmed
1 cup finely shredded cabbage
1 lime, cut into wedges

DIRECTIONS Build a medium-hot fire in a charcoal grill or heat a gas grill to high. Combine all dried spices in a small bowl. Sprinkle over fish. Brush grill grate with oil. Cook fish for about 3-4 minutes. Fill tortillas with fish, cabbage, and pineapple-watermelon pico de Gallo. Squeeze fresh lime wedges over tacos.



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MICHAEL ANTHONY'S CUCINA ITALIANA

Bruschetta with grilled peaches, ricotta & prosciutto

INGREDIENTS

1/3 cup balsamic vinegar
6 slices of crusty Italian bread, toasted
1/3 cup olive oil, plus some for garnishing
2 large peaches, pitted and cut into 12 slices
6 tablespoons ricotta cheese
3 ounces prosciutto, sliced paper thin
1 1/2 ounces arugula
Sea salt

DIRECTIONS In a small saucepan over medium heat, bring the vinegar to a simmer and cook until reduced by half, about 3 to 4 minutes. Let cool. On a grill pan on the stove, arrange peach slices and cook just long enough to leave grill marks on both sides, about 2 minutes. Reserve. Spread a thin layer of the ricotta cheese evenly on each toast slice. Drape the prosciutto on top, dividing equally. Top with peach slices. Toss the arugula with olive oil and top the bruschetta with the arugula. Drizzle with the reduced vinegar and sprinkle with sea salt. Serve immediately.



CHARBAR

Sriracha grilled pork chop with charred lemons

INGREDIENTS (sriracha marinade)

1/2 cup soy sauce
1/4 cup Worcestershire sauce
2 tablespoons Sriracha
1 tablespoon brown sugar
1 clove garlic, minced

DIRECTIONS Whisk all of the ingredients together and add pork chops. Cover the marinade and let rest in the fridge for four hours. Next, remove the pork chops from the marinade and grill until cooked through. This will probably take 2-3 minutes per side. Now cut three lemons in half and place the cut side on the grill. This should take about 3-4 minutes for them to get a nice char on them. Remove the lemons from the grill and squeeze them over the pork chops. Enjoy!



FARM

Figs & Ham

INGREDIENTS

12 slices of good quality country ham such as Colonel Newsome's, Benton's or Surryano
10 brown turkish figs, cut in half
1 tablespoon tupelo honey
1 tablespoon + more to finish Georgia olive oil
1/2 teaspoon fresh semi-coarse ground black pepper
Bull's Bay Carolina Flake Salt, as needed

DIRECTIONS Divide the slices of ham evenly between four plates. Gently toss the figs with the honey, olive oil and black pepper. Arrange five fig halves on each of the plates. Season each fig with a few granules of salt. Drizzle the ham with olive oil and serve.



MOSS CREEK

Watermelon gazpacho

INGREDIENTS

2 cups canned diced tomatoes
1 seedless watermelon (reserve 1/8 of melon for dicing/garnish)
1 ounce red wine vinegar
1/4 cup olive oil
2 teaspoons Kosher salt
1 teaspoon freshly ground black pepper
1 jalapeño pepper, minced, to taste
1/4 cup finely diced red onion
2 seedless cucumbers, peeled and finely diced
1/8 cup minced fresh dill, reserve a little for garnish
Diced watermelon
Crumbled queso fresco cheese, as needed
Fresh dill
Chive oil for garnish (Can be made by combining a fine puree of fresh chives and a neutral tasting oil such as canola. 1 bunch chives to 1/3 cup oil, blend smooth and keep refrigerated)

DIRECTIONS With an immersion blender, puree together tomatoes, watermelon (save 1/8 of melon), vinegar, olive oil, salt and pepper. Add jalapeño, onion, cucumbers, dill and rest of diced watermelon. Mix well and chill at least 8 hours. Garnish with cheese, dill and chive oil. Serve and enjoy!



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Canada's national dessert: Butter tart

*ALL LOCALS SHOULD
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THE TASTIEST THINGS
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In a land not so far away, north of the 49th parallel, every bakery worth its butter, every cookbook, everyone's grandmother knows the secret to heaven on earth. At least when it comes to sweet things. It's called a butter tart: a magical alchemy of butter, eggs, sweetness and pastry.

According to Canada's culinary archives, the first known recipe for butter tarts was called "Filling for Tarts" and was published in 1900 in a fundraising cookbook produced by the Ladies Auxiliary of the Royal Victoria Hospital in the rural Ontario town of Barrie. Thank you, Mrs. Malcolm MacLeod – a star was born!

Home cooks across Canada shamelessly copied that first recipe. Yet, to this day, every butter tart-baking Canadian will tell you their recipe is unique. Oh, and every butter tart-eating Canadian (which is basically all 35 million of them) will say their grandma's/mom's version is the best.

To honor Canada Day (July 1), and the large number of Canadians that now call the Lowcountry home, we humbly offer a recipe for this sweet Canadian delicacy. *LL*

HAVE BTARTS SHIPPED TO YOUR DOOR

When **Asher Weiss** moved to the Lower 48, he couldn't find his home country's beloved national dessert anywhere. Founding **Btarts**, he now shares Canada's iconic sweet pastry with Lowcountry residents and the rest of the United States.

Subtly flavored with real maple syrup, Btarts' handmade butter tarts are an irresistible sweet treat that are both gooey and flaky at the same time. Perfect at room temperature or heated up for the ultimate ooze, these tarts will make you wonder: where they b all this time? Order them online at www.eatbtarts.com



LOCAL APPROVED

Watch video of the LOCAL Life squad experiencing butter tarts for the first time online at LocalLifeSC.com. Spoiler: We really like them! Send video of yourself tasting this amazing treat to lance.hanlin@wearelocallife.com for a chance to win a dozen butter tarts from Btarts.



LOCAL LIFE TEST KITCHEN

Canadian Butter Tarts

INGREDIENTS

2 cups all-purpose flour
1 cup shortening
1/2 teaspoon salt
5 tablespoons ice water
1 cup packed brown sugar
1 egg
1/2 tablespoon butter
1/2 teaspoon vanilla extract
1 tablespoon hot water
1/2 cup flaked coconut
1/2 cup chopped walnuts
1/2 cup raisins

DIRECTIONS Fill a cup with ice and water. Sift the flour and salt into a bowl. Cut in the shortening to make pea-size pieces. Add the tablespoons of ice water from the cup until dough holds together. Form the dough into a ball. The dough is now complete. Put it into a plastic bag or wrap it up and refrigerate for at least 15 minutes. Roll the dough between two sheets of waxed paper. Cut the shells using a large glass or your smallest pot. You should have about 12 shells when finished. Put these shells into a greased muffin or tart pan. Preheat oven to 350 degrees. Put walnuts and coconut on baking pan and roast for 5-10 minutes, until brown. Remove from oven and set temperature to 450 degrees. Fill the bottom of each tart shell with about 10 raisins each. Whisk together sugar, egg, butter, vanilla and hot water. Add coconut and walnuts. Pour mixture into tart shells, filling 2/3 full and no more. Bake in 450 degree oven for 10-12 minutes or until golden brown. Let cool before attempting to remove. Makes 12 tarts.

Make the perfect pot of coffee

Coffee is a way many people in the Lowcountry start their day. It helps locals overcome the grogginess of waking up with the Barmuda Triangle blues in the morning and keeps them focused and productive throughout the workday when it's beautiful outside. From the devoted coffee lovers to those who simply turn to it for the occasional pick-me-up, few people need to be convinced of the benefits of owning their own coffee maker.

Here are some of the cream of the crop.



TECHNIVORM MOCCAMASTER These coffee brewers in red, white and blue feature a glass carafe and an automatic drip-stop brew-basket that stops the flow of coffee if the pot is pulled away. They brew a full 40-ounce pot of world-class coffee in 6 minutes. Coffee is then held on a custom hot plate, which is engineered with a independent element that rolls heat into the coffee to ensure an even taste from the first cup to the last drop. The hot plate has two settings, giving you the choice to hold your coffee between 175 and 185 degrees, while never burning your coffee. Available at LeCookery of Hilton Head. \$329

FRIELING POUR OVER BREWER The ritual of the pour over is like a meditation: There's no machine in your way, no flashing green lights, no electric power cords. . . just you and a few simple tools. The final cup is reminiscent of one from a drip coffeemaker, but noticeably more delicate and complex. Observe the bloom, experience the first trace of coffee-drunk steam, notice how the spiral of the pour alters the final cup. This simple experience gets you in tune with your coffee. This brewer features a stainless steel, double mesh filter and makes up to six cups with a Borosilicate glass carafe. Available at LeCookery of Hilton Head. \$59.95



BONAVITA 1900TS This eight-cup automatic brewer features a state-of-the-art spray head that is coupled with a custom basket-style filter, promoting maximum saturation and extraction. The 1,500-watt heater ensures that the steady shower of water over the grounds is consistently around 200 degrees and remains that hot for the entire brewing process. A pre-infusion feature allows you to pre-wet your coffee prior to brewing, which helps fresh coffee de-gas and prevents spillover. \$150



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Photography by M.Kat

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RESTAURANT news

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Savory Café & Provisions now open

A new restaurant has opened in Moss Creek Village. The eatery is called **Savory Café & Provisions** and is under the direction of French chef **Pascal Vignau**, who offers a variety of old world French cuisine combined with Lowcountry favorites. Highlights include the Croque Monsieur Sandwich, Shrimp Toast Cesar, Seafood Crepes, Steak with Herbed Butter, renowned French Pommes Frites and the oh so fabulous Bacon Crusted Mac-n-Cheese. The warm berry crisp is simply not to be missed.

now open

Mixx on Main now open

A new restaurant has replaced **Tio's Latin American Kitchen** on **Hilton Head Island**. **Mixx on Main**, located at 87 Main Street, specializes in American and Latin American cuisine and is open for lunch and dinner, Monday through Saturday. Menu items include traditional Latin American dishes, steaks, pastas, sandwiches, salads and more.



Olive & Fig opens at Moss Creek Village

A new Mediterranean restaurant called **Olive & Fig** has opened where **NEO** restaurant was located in **Moss Creek Village**. The restaurant is owned and operated by chef **Munjid Yousif** and his wife, **Tammy**. The restaurant prides itself on authentic Lebanese cuisine and making all items fresh to order.

Downtown Catering opens Venue 1223

Downtown Catering and Downtown Deli have opened a new event space called **Venue 1223** in Old Town Bluffton. The venue is located in the Dollar General shopping complex on May River Road. The space can host up to 300 guests. It features a lush garden courtyard and indoor space with vaulted ceilings, custom lighting, well appointed restrooms and ample parking. **Downtown Deli** also expanded its menu with new sandwiches and salads.





Website honors local steakhouses

Two Hilton Head Island steakhouses were listed among the best in South Carolina by the travel website Best Things South Carolina. **Cowboy Brazilian Steakhouse** was No. 5 on the list and **Crane's Tavern** checked in at No. 8. The top spot went to Burwell's StonefireGrill in Charleston.



One Hot Mamas team takes over Crescent Pointe restaurant

Orchid Paulmeier and her team at One Hot Mama's have taken over restaurant operations at a restaurant connected to Crescent Pointe Golf Club in Bluffton. The restaurant is called **The 19th Hole Featured by One Hot Mamas**. The restaurant features a Taco Tuesday, a Sunday brunch buffet, daily specials and live music in the evenings.

Bluffton BBQ to be featured on national TV show

A film crew from the Cooking Channel show **"Seaside Snacks & Shacks"** recently shot footage for an episode at Bluffton BBQ. Members of the community were asked to show up at the restaurant for filming. The episode's air date has not been released.



New owners at Stooges Cafe

Jobita and Efrain Hernandez have purchased Stooges Cafe in Bluffton. Their family owns El Super International grocery store, located near the cafe in Sheridan Park. Stooges serves breakfast and lunch and is a popular spot for locals and visitors traveling to and from Hilton Head Island.

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frankieboneshhi.com

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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,
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okkohhi.com
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rubylees.com
46 Old Wild Horse Road,
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843-681-7829
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skullcreekboathouse.com
397 Squire Pope Road,
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843-681-3663

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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



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streetmeethhi.com

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alexandersrestaurant.com

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alfredshiltonhead.com

807 William Hilton Pkwy, Suite 1200, Hilton Head Island

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elasgrille.com

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fishcampphi.com

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frenchbakeryhiltonhead.com

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cranestavern.com
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delisheeyo.com
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fatbabypizza.com
1034 William Hilton Parkway,
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843-842-4200

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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

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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. \$\$\$
ombrahhi.com
1000 William Hilton Parkway,
Suite G2,
Hilton Head Island
843-842-5505



SUMMER EVENTS PLANNED AT SOUTH BEACH



The Salty Dog Cafe is hosting several ongoing events at South Beach Marina. Bring the kids to learn about sea turtles during Sea Turtle Sundays. Mondays are reserved for tie-dye parties, with face painting, hula hooping and tie-dye. Juggling with Ben takes place on Saturdays. The cafe also offers live music each night and other special events. Find more information online at saltydog.com.

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

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PORT ROYAL PLAZA
843.681.8454

ROLLERS BEER, SPIRITS, WINE & CHEESE
9 PALMETTO BAY ROAD
843.842.1200

local eats

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



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The Old Oyster Factory is giving away Old Oyster Factory T-shirts for children with the purchase of one adult entree and a meal from the kids' menu. The offer is not valid with other promotions and diners must present a coupon, available on the Old Oyster Factory Facebook page.

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

VINE

American Tucked away in the corner of Coligny Plaza, this cramped and loud dinner spot is

one of the highest rated restaurants on the island. The food is unique and not for the unadventurous. The Caprese salad is locally famous. \$\$\$
 1 N. Forest Beach Drive,
 Hilton Head Island
 843-686-3900

WATUSI

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

BLUFFTON

BLUFFTON BBQ

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

THE BLUFFTON ROOM

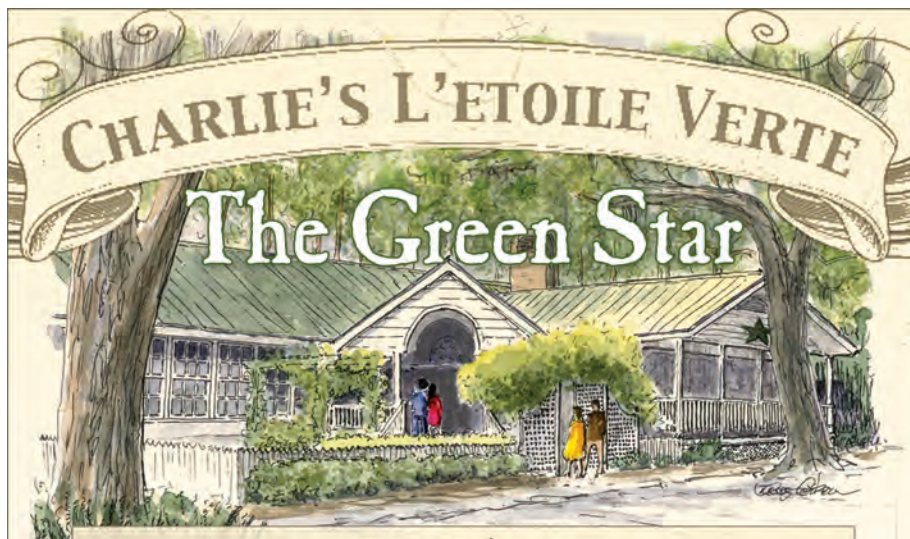
American Simple American cuisine prepared with the finest available ingredients in an intimate and vibrant atmosphere. Well-crafted cocktails, gracious service and tableside preparations evoke the feeling of the classic dinner party. \$\$\$
 theblufftonroom.com
 15 Promenade St, Bluffton
 843-757-3525

BUFFALO'S

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

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



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

Patriotic picnic snacks

With the Fourth of July just around the corner, it's time to start planning the family festivities. What better idea than an outdoor excursion with America-themed foods to enjoy while fireworks explode overhead? These patriotic picnic eats will have your guests singing "America the Beautiful" with their mouths full.



Betsy Ross Bundt Cake

Bundt cakes are rich on their own, but with a steady hand and little creative decorating they can be used as a springboard for a kids' history lesson. Split your batter into three sections. Use food dye to dye one third red and one third blue.

Starting with red, gently spoon alternating layers of each color batter into the bundt pan. After the cake is baked, frost the top with red, white and blue frosting.



Stars & Stripes Parfait

Fill each container with alternating layers of red berries, blueberries, granola and vanilla yogurt. Then, blend blueberries with vanilla yogurt. Stir white chocolate chips into the blue yogurt and top off your parfait with an American flag toothpick. Celebratory snack food has never been so deliciously decadent.

American Flag Fruit Skewers

These cute little American flag fruit skewers have only three ingredients, bananas, strawberries and blueberries. And of course, you will need some wooden skewers. Start off by threading 6 little blueberries on five of the skewers. Alternate strawberry and banana pieces to complete. Present on a white plate for extra effect.



Star Spangled Finger Sandwiches

All you need to make these tasty lunchables is a star-shaped cookie cutter and your favorite sandwich fixings. Simply make your desired sandwich, place onto a cutting board, and cut out your star-shaped sandwiches. Use American flag toothpicks to pin the finger sandwiches together. A good tip: use cutting scraps to fill the next sandwich and keep waste down.

Strawberry Salute

White chocolate, blue sprinkles, and red berries combine in this perfectly patriotic summertime treat! These red, white, and blue strawberries are a variation on traditional chocolate-dipped strawberries and are perfect for the 4th of July.





Patriotic Pretzel Sticks

Food dye goes a long way for most holiday-themed snacks, and the Fourth of July is obviously no different. Melt three bowls of white chocolate. Add red food coloring to one, blue food coloring to another and leave one white. Dip your pretzels halfway into the white chocolate, then into the blue. Place white star sprinkles on the blue and drizzle the red chocolate in lines over the white. It's a sweet and salty American treat. This one is so easy, you can even let the kids help.



Freedom Salad

Create a delicious and nutritious patriotic American flag salad. Layer a white serving tray with arugula then create your flag with cubed watermelon, feta and blueberries. Drizzle with your favorite vinaigrette.



Cannon Shot

In layers, pour 1/2 ounce grenadine, 1/2 ounce Crème de Cacao (White), then 1/2 ounce Blue Curacao.

SEND US YOUR RECIPES Got a great picnic recipe? Send the ingredients, directions and a photo of it to lance.hanlin@wearelocallife.com. We'll whip it up in our test kitchen and share it with our readers if we like it. It could also be included in a top-secret project we're working on.

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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 a great cocktail as well. 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 Mitchelville. We respectfully acknowledge the journey from the Triangle Trade to the Port Royal Experiment with rum, lime, cane sugar and an appropriate dose of bitterness. *LL*

LOCAL COCKTAIL

The Mitchelville

INGREDIENTS

2 1/2 ounces aged rum
1 ounce fresh lime juice
3/4 ounce simple syrup
1/2 ounce Suze
1/4 ounce Velvet Falernum

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





*"something for
every member
of the family."*



Happy Hour: Monday - Friday 4-6PM

8 Executive Park Road, Hilton Head Island SC 29928

843.341.3002 · DarrenClarksTavern.com



ISLAND LIFE

A double island with custom cabinetry by Arlene Williams Kitchen Design affords plenty of space for prepping, snacking and storage while peeking into the adjacent informal dining room.



Magic Touch

AWARD-WINNING DESIGNER KELLY CARON HELPED TURN THIS SEASIDE PALMETTO DUNES HOME INTO A SHOW PLACE

STORY BY DEAN ROWLAND
PHOTOGRAPHY BY ANNE

There's something special about a magnificent oceanfront home on Hilton Head that soothes the mind and body when the salt air wafts inside and out.

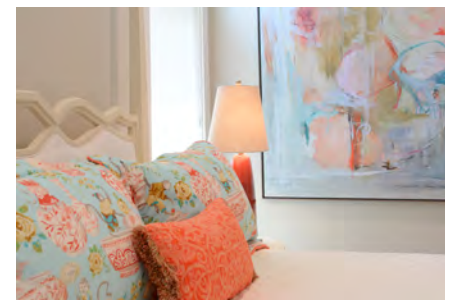
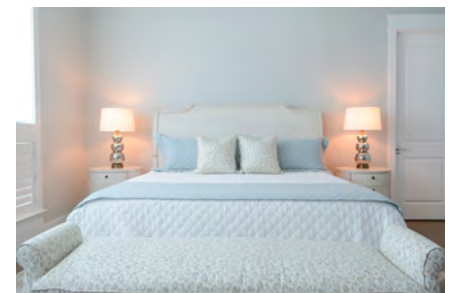
This story began about a year and a half ago with a phone call from builder Brian Quinn to interior designer Kelly Caron. Quinn, founder and owner of The Twelve Oaks Group on the island, was with the homeowners of a tear-down property that was being built on when they reached a standstill on an interior design detail.

Quinn sought Caron's opinion about the color to use for a specific tile. Caron, founder and principal designer of Kelly Caron Designs, ASID in Bluffton, met with Quinn to settle the dilemma.

"Within a matter of minutes she had the whole design pulled together," Quinn said.

"Our home owners were absolutely blown away with her talents in that brief meeting and I remember them looking at me and saying, 'We want to work with her!'"

Caron, who often collaborates with Twelve Oaks, spent about a year on the project in Palmetto Dunes. She initially saw an empty canvas of open space, untouched walls and floors, an abundance of natural light, delightful architectural nuances and ocean views from nearly every angle. She also saw the promise of grand potential as an award-winning designer.



COLOR AND SPACE

The **foyer** (top right), which stretches front to back with a view of the ocean, showcases an antique console, a custom-ordered rug from KPM Flooring, pottery lamps and striking contemporary art. The comfortable **media room** (top left) on the first floor overlooks the ocean and features custom artwork on canvas that conceals a television. A long linear electric fireplace completes the ensemble.

The informal **dining room** (middle left) and living room on the second floor abound in natural light. A **dry bar** (bottom left) with custom-made cabinetry by Arlene Williams Kitchen Design shares kitchen space upstairs. A bench at the foot of the **master bed** (middle right) on the second floor and a pop of color at the lamp's base in a **guest bedroom** (middle right) and a Mongolian fur cover on the bed bench in the family's young daughter's **bedroom** (bottom right).

**WHITE
WASHED**
Neutral colors
awash the
master bath-
room (right)
and its double
vanities in
private luxury.



OUTDOOR LIVING
Brian Quinn of The Twelve Oaks Group built this Palmetto Dunes transitional Lowcountry home that includes a balcony on the second floor living area. The homeowners can enjoy a dip in their pool or in the ocean just steps away.

"He (Quinn) knows how I work," Caron said. "He sees a vision and tells me the vision." Then she makes it happen.

Caron filled the 4,340-square-foot, four-bedroom, five-and-a-half bathroom transitional Lowcountry home with some traditional elements. She also worked with items her clients brought with them. She collaborated with colleagues Kathleen Mayers at KPM Flooring and Arlene Williams of Kitchen Design.

Caron chose a white, gray and varying shades of soft blue as the base color scheme throughout the home, accented by striking pops of other colors in the custom-made rugs and modern art pieces prominently hanging in select rooms.

"I love the quiet color palette, but the client trusted us to add color

with patterns and texture," she said. "They let us do our magic.

"I wanted to make sure I worked with Kathleen Mayers at KPM Flooring, because there was such a quiet color palette," said Caron, who was named best interior designer in 2016 by the Home Builders Association. "We custom-made several of the rugs with KPM (including from Nepal). Kathleen and I met, and we would find a pattern we liked and figure out what colors we needed and custom ordered it."

Caron described her work as "transitional design with mixes of traditional elements and contemporary art and rugs." The homeowners allowed her to texture the interior with a mix of rustic, antique consoles and a blend of wood and stone.

Working with Williams on the cus-

tom-made cabinets proved to be a major component in the process.

"We work together all the time. She's awesome," Caron said.

One striking design element that Caron punctuated is in the media room on the ground floor, a space shared with three guest bedrooms. Custom-designed art displayed on two canvases are stretched on Quinn's builder-made frames that conceal a large-screen television. Below that masterpiece is an eye-catching long linear electric fireplace.

The end result of Caron's work: "The color palette and furnishings are more of the transitional even though we had some traditional cabinetry. It was nice to have a blend of that. And I think it was more comfortable and livable for the client," Caron said. LL

The home team.

Interior Design Kelly Caron Designs, ASID **Builder** The Twelve Oaks Group **Rugs** KPM Flooring **Cabinetry** Arlene Williams Kitchen Design

Five ideas for your home

MINOR ENHANCEMENTS & UPGRADES THAT MAKE A MAJOR DIFFERENCE.

SECRETS TO STEAL FROM OUR FEATURED HOME

1. BLUE HUE

Blue accent colors in artwork, fabrics and rugs can add visual "pop" to a neutral white and gray color scheme in any room.

2. THE FIRST STEPS

Elegant foyers can take on a more dramatic design edge when custom-made rugs, rustic furniture like a console, matching lamps, striking artwork and floor jugs are introduced.

3. SHOW SOME STYLE

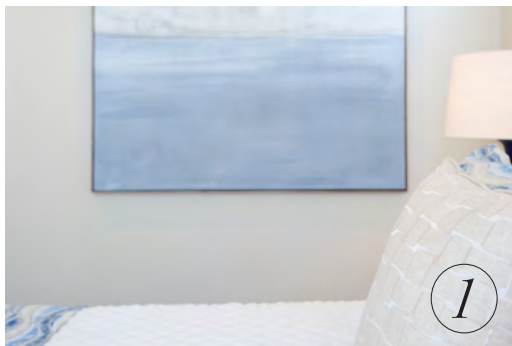
Mini-pantries don't have to be stuffy and stuck behind closed kitchen doors. They can showcase their own countertop functionality and flaunt custom cabinet styles, lighting fixtures and creative backslashes.

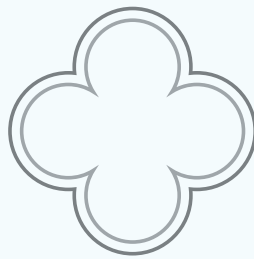
4. TURN UP THE HEAT

Linear electric fireplaces flaunt a contemporary design style for maximum visual impact and comfort. Besides their clean appearance, they are literally maintenance-free, ventless and void of safety hazards.

5. MIXING AND MATCHING.

Transitional Lowcountry architecture incorporates traditional and contemporary exterior features such as porches, brick, shutters, gable-roof style, shingle siding, metal roofing and venting. LL





KELLY CARON
DESIGNS



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idea house

PRESENTED BY LOCAL LIFE

Whether building a simple starter home or the ultimate abode, new home construction has many unknowns and can be overwhelming. LOCAL Life is here to walk 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

ACCELERATING IDEAS The LOCAL Life Idea House could also be called the Pinterest Idea House. The home will be filled with interesting hacks, surprising conveniences and design twists. The home owner shared Pinterest boards and images with the builder so they had a shared vision on the little things. Rick Leach, founder of Paragon Construction, has been building custom homes on Hilton Head Island since 1984 and is enthusiast about every home he builds. In the case of the LOCAL Life Idea House, he is most excited about bringing the things the owner sees online and in magazines to life..

STEP 2:

Working with a builder

Choosing a builder and architect is a chicken-and-egg thing – it's hard to know which comes first. In the case of the LOCAL Life Idea House, the homeowner chose the architect first (see June issue, page 108). After interviewing a number of builders, the owner chose a builder (Paragon Construction) who had built a number of homes similar to the one they wanted. Below are a few considerations they learned in the process and advice future home builders may benefit from.



CLAIM TO FRAME At the time of this article, the Idea House is being framed. Watch the progress online at LocalLifeSC.com and through our social media channels.

[Q] What are the most important things a client should consider when building a new home? [A]

Similar to purchasing a home, the three main considerations are location, budget and time. Location is an individual preference and includes not only the lot and view, but also the community and Property Owners Association standards. Construction prices can range between \$108 and \$167 per square foot, which is a big difference. It is important for the client to know what each budget will get so there are no surprises during the project. It also takes time to build a custom home. It is no secret that there is a high demand for trades and subcontractors, but we also contend with town and POA approvals, ordering and weather.

[Q] What interested you in this project? [A]

The Idea Home excites me because it is a blend of old and new. We get to do what we do well in terms of the quality of construction and Lowcountry design and we will try new things in terms of interesting design elements and finishings. I never used to get asked for charging stations and dog baths! The lot and view are spectacular so the opportunity to build a home designed just for that lot is exciting. We have put thought into every detail, like where to put pool equipment to minimize sound and how to stagger the steps for an aging dog. No detail is being overlooked.

[Q] What will be the most challenging aspects of this project? [A]

Many of the tough parts are behind us – we have POA and town approval and are well underway on the framing. The approval process was time consuming as this home is in a V-zone (special flood hazard area) and requires specific height and foundation for flood and storm surge. We expect that the weather will come into play throughout construction and we are pushing to be at a stage in the construction where the hard rain storms won't hinder our timeline.

[Q] What advice can you give someone considering building a custom home? [A]

We like to encourage our clients to get inspired. Visit new homes, tear pages out of magazines and create Pinterest boards. When someone has an idea of what they like, it is a great starting point. Then we can work with the architect and designers to create something even better than they imagined. It's also important to understand the process as there will be many decisions along the way. A good builder is also good at managing expectations and minimizing surprises. We do all we can to avoid surprises by making ourselves available for on-site meetings as needed and through good communication via email. *LL*



More Power. More Control. More inspiration.

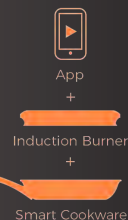


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Blue, oh so blue!

THERE ARE MANY WAYS TO INCORPORATE WATER VIEWS INTO A HOME BUILD

STORY BY KATHRYN DRURY

Our beautiful island home that is surrounded by water provides stunning views. For those who are lucky enough to live on the water, designing a home that is both sensitive to its location and responsive to the natural attraction is a considerable challenge. A careful collaboration of architect, landscape designer and pool/hardscape designer can capture the allure of the water and even enhance the perspective — creating moments of awe, tranquility, and transformation. **Here are a few local examples:**



©PHOTO PROVIDED BY PEARCE SCOTT ARCHITECTS (RICHARD LEO JOHNSON)

PORCH Perspective played a key role in the design of this rear porch. The architect's thoughtful design lowered the porch railing to ensure no sunrise is missed by a lounging guest. A simple upper screen offers a clear view from any seat in the house.



©PHOTO PROVIDED BY H2 BUILDERS

DECK Located on the Broad Creek, this custom-built home by H2 Builders showcases a romantic pool and stone decking. The dark hue of the pool serves as the perfect backdrop to bright blue skies and the river beyond.



©PHOTO PROVIDED BY COURT ATKINS (JOHN MCMAUS)

WINDOW Connecting the exterior to the interior, this three-part bay window captures a river view and creates a private retreat for its owners. The interior's neutral tones perfectly frame the ever-changing colors of an evening's sunset.



©PHOTO PROVIDED BY COURT ATKINS (JOHN MCMAUS)

POOL The organically shaped pool of this Brams Point Road home appears to be a natural lagoon rather than a man-made amenity, blending seamlessly into the landscape. Gentle curves mimic the river bank beyond while the use of natural stone easily transitions the plantings to pool deck.

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843.815.GOH2 (4642)

Secret pool

Life is cool by the pool. While on assignment, photo editor Lisa Staff stumbled across this incredible scene. She was able to resist the urge to "Cannonball!" long enough to capture this tranquil image of the setting sun. Special thanks to the owners for allowing us to share their postcard-worthy view.



YOUR SECRET IS SAFE WITH US!

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



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Declaration of Appliances

The unanimous Declaration of the LOCAL Life Team. When in the course of publishing magazines, it becomes necessary for us to define the appliance needs that connect one home to another, and assume among the powers of earth, the separate and equal station that you probably need to add some patriotic pizzaz to your kitchen in the form of these red, white, and blue appliances.

RED



NESPRESSO VERTUOPLUS COFFEE & ESPRESSO MAKER
Channel your inner barista with this coffee and espresso maker by Nespresso. With the ultra quiet brewing technology and the movable water tank, you can't have a better morning coffee experience than this. Not available for those who pronounce it "expresso." \$130

SWISSMAR NON-ELECTRIC FONDUE SET
Not to be cheesy, but we really love fondue. If you love entertaining, or even just snacking, you'll love this fondue set. It's perfect for cheese or chocolate, and if you hide all the dipping tools, you don't have to share. Available at Le Cookery. \$90



ELMIRE STOVE WORKS NORTHSTAR REFRIGERATOR
Wherever you put it, this Northstar fridge will be the among the coolest appliance you'll ever own. Behind the vintage facade, you will find 21st-century technology, performance and convenience. Available at Appliances by Design. Starting at \$2,995



THROWBACK MOVIE THEATRE POPCORN MACHINE WITH CART
Ditch the microwave with this movie theater popcorn maker. Not only will it create a whole new level of "realness" in your home theater, it also has a cart with a door where you can store all your popcorn making essentials. \$300



BERTAZZONI 48 INCH PROFESSIONAL SERIES RANGE GAS OVEN
With six burners and a griddle you'll be cooking up a storm. The main oven has nine separate functions, and the pyrolytic oven linings require no cleaning agents. Available at Billy Wood Appliance. \$8,200



WHITE



CUISINART FLAVOR DUO FROZEN YOGURT-ICE CREAM & SORBET MAKER
Whip yourself up two different flavors of delicious homemade ice cream in as little as 25 minutes with this ice cream maker. No salt or ice is required. Just freeze the mixing bowls in advance. \$235

KITCHENAID 16 CUP FOOD PROCESSOR
You may want to retire your collection of knives after purchasing this food processor. Chop, slice, shred, and dice with one of the three included blades from this technological marvel. \$480



PHILIPS AVANCE XL DIGITAL AIR FRYER
Think about how many more french fries, fried shrimp or anything fried that you could eat if you had an air fryer. This appliance uses heat circulation technology to crisp up all your favorite snacks with little to no oil, which means they're super healthy. We promise. \$300

& BLUE



**KITCHENAID 12-INCH CONVECTION
DIGITAL COUNTERTOP OVEN**

If you don't have a toaster oven, getting one will make your life a whole lot easier. Convection oven technology and the movable rack allows you to cook a whole chicken without turning on your oven. This KitchenAid model is especially exciting because it comes in six colors, but you should choose blue. Or red. Or white. \$340



**DUALIT NEW GENERATION
CLASSIC 2 SLICE TOASTER**

If you ever wanted to toast one side of a bagel in only one side of your toaster, this is the perfect appliance for you. With the option to only use one slot, and with all of the different toasting options, it's the toaster you've always dreamed about. \$240



**SMEG 50'S RETRO
STYLE DISHWASHER**

If you have trouble with conversation starters while entertaining, this pastel blue dishwasher is something to talk about as your friends gather in the kitchen. It has all the functions of today's sleek, stainless-steel dishwashers. \$1,500

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Home hacks

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SMOKING...
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OUT OF THE
KITCHEN

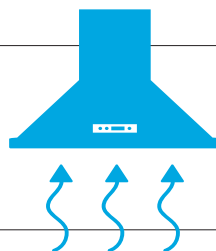
STORY BY JEREMY PRESS

Jeremy Press (aka the Appliance Whisperer) of Appliances by Design has agreed to provide home appliance tips and advice to LOCAL Life readers. Got a great home appliance tip? Contact him at jeremy@appliancesbydesign.com.

We have them in our homes, big or small, indoors and sometimes outdoors. It's that contraption over the stove called the hood. But, do you use yours? Does it even work? And, why would you want to use it in the first place?

The truth is we all have ventilation in our kitchens, but most people never turn on the hood when cooking, or do so only when the kitchen is filled with smoke and it is funneling throughout the house. By then it's too late.

Your hood or downdraft system in the kitchen is the only item in your kitchen designed to protect the time and investment you put into your home. Using your hood is vital for not just keeping smoke out of the house, but it keeps major moisture build up over time from settling into your walls, ceilings, paint and cabinetry. Knowing when to use it and how to keep it running right is simple.



FLIP THE SWITCH Turn your hood on low five to 10 minutes before you turn on your cooktop to eliminate most, if not all, the smoke you will create.

YOU NEED TO VENT

To keep smoke out of your kitchen, turn the hood on five to 10 minutes before you turn on your cooktop.



Get turned on

The first thing you should do when you decide to make a meal inside or out is to turn on your hood. Many hoods have multiple speeds. I suggest turning the hood on the lowest setting to start.

Ideally, if you turn your hood on five to 10 minutes before you turn on your cooktop, you will eliminate most, if not all, the smoke you will create without ever having to turn the hood up higher.

Those with downdrafts need to adjust the time to 10 to 15 minutes ahead of turning on your cooktop.

There are exceptions, like when the bacon stays on the pan too long. At that point, feel free to turn the hood up to the next level of power. By doing this simple step of starting the hood on low first, you will create a greater air passage to eliminate the smoke and moisture in the air before it gets to the rest of your kitchen. All this without running the hood loudly will hopefully allow you to cook with just a bit more joy and comfort in your home.

Paper towel test

Making sure your hood is working properly and keeping up on maintenance is easy. But it's not always easy to know by turning on the hood if you are getting good air flow and if the air is strong enough to remove the smoke from the pan.

Take a paper towel sheet and place it under the hood right in front of the vent filter where the air is supposed to be taking in the smoke. The paper towel should suck right up to the filter even on the low setting. If the paper towel does not stick, that means the hood or downdraft is not getting the suction it needs to be efficient.

To solve this, the easiest remedy is to clean the filters. Either put the filters in your dishwasher under the pots and pans setting or take them outside and spray them with a heavy duty cleaner (Easy-Off oven cleaner works best for me.). Let it sit for 45 minutes then spray down the hood with a garden hose. This should clear up any clogs in the filters allowing your ventilation system to run cleanly. Try to remember to clean your filters once every couple of months to keep from building up dirt and grease.

When your hood is working properly and turned on at the proper time, you can enjoy a smoke-free kitchen as you cook and grill throughout the summer. *LL*



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The lazy days of summer attract an influx of visitors to the Lowcountry, as vacationers flock to our sandy shores to experience Hilton Head's world-famous beaches. All locals should make time to enjoy it, too.

Here is your guide for July:



TYPICAL DAYS

Mid 70s to high 80s is typical for your average July day. At night, the average temperature is around 70.

There is only an average of nine rainy days in July, so you'll be able to spend plenty of your time basking in the sun. July is the hottest month of the year, and there are typically 14 hours of daylight every day.



NO FIREWORKS

We love fireworks as much as you do, but remember that it is illegal to light fireworks on any beach on Hilton Head. If you're caught, you may be subject to a **\$500 fine**. Just leave it to the professionals.



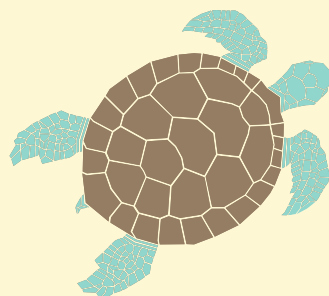
PETS ON THE BEACH

Animals are **not permitted** between 10 a.m. and 5 p.m. 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.

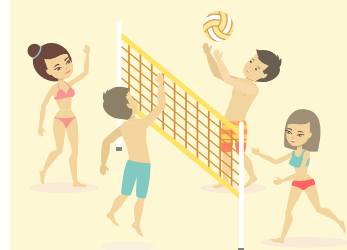
You must clean up after your pet. This is becoming a problem at many of our beaches. It's not cool to leave stool; scoop your dog's poop!



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.



What to bring.

Sunscreen: Sun Bum Mineral tinted face lotion SPF 30, \$18 **Book:** All Summer Long by Dorothea Benton Frank, \$12
Blanket: Sandcloud XL Mint baja towel, \$72 **Tote:** Spartina Sand Tote, \$98 **Water bottle:** S'well 25oz water bottle, \$45 (Avaliable at Gifted)
Umbrella: Frankfurt Umbrella Emerald Coast Collection, \$200 **Chair:** Sling Chair, \$90

LOCAL TIDES

SUN, JULY 1 L 04:57 AM H 10:56 AM L 04:51 PM H 11:18 PM	TUES, JULY 17 H 12:04 AM L 06:17 AM H 12:45 PM L 06:39 PM
MON, JULY 2 L 05:33 AM H 11:38 AM L 05:30 PM H 11:59 PM	WED, JULY 18 H 12:04 AM L 06:17 AM H 12:45 PM L 06:39 PM
TUES, JULY 3 L 06:12 AM H 12:23 PM L 06:12 PM	THURS, JULY 19 H 12:59 AM L 07:08 AM H 01:43 PM L 07:37 PM
WED, JULY 4 H 12:41 AM L 06:53 AM H 01:10 PM L 06:59 PM	FRI, JULY 20 H 01:54 AM L 08:02 AM H 02:38 PM L 08:38 PM
THURS, JULY 5 H 01:27 AM L 07:38 AM H 01:59 PM L 07:53 PM	Jul 21, 2018 H 02:46 AM L 08:57 AM H 03:32 PM L 09:40 PM
FRI, JULY 6 H 02:16 AM L 08:29 AM H 02:49 PM L 08:54 PM	SUN, JULY 22 H 03:37 AM L 09:52 AM H 04:23 PM L 10:39 PM
SAT, JULY 7 H 03:08 AM L 09:23 AM H 03:42 PM L 09:58 PM	MON, JULY 23 H 04:28 AM L 10:45 AM H 05:14 PM L 11:33 PM
SUN, JULY 8 H 04:02 AM L 10:20 AM H 04:37 PM L 11:01 PM	TUES, JULY 24 H 05:19 AM L 11:34 AM H 06:04 PM
MON, JULY 9 H 05:00 AM L 11:17 AM H 05:34 PM	WED, JULY 25 L 12:22 AM H 06:10 AM L 12:21 PM H 06:52 PM
TUES, JULY 10 L 12:02 AM H 05:59 AM L 12:14 PM H 06:31 PM	THURS, JULY 26 L 01:08 AM H 06:59 AM L 01:06 PM H 07:37 PM
WED, JULY 11 L 01:00 AM H 06:58 AM L 01:11 PM H 07:28 PM	FRI, JULY 27 L 01:52 AM H 07:45 AM L 01:49 PM H 08:19 PM
THURS, JULY 12 L 01:57 AM H 07:55 AM L 02:07 PM H 08:23 PM	SAT, JULY 28 L 02:34 AM H 08:28 AM L 02:31 PM H 08:59 PM
FRI, JULY 13 L 02:52 AM H 08:52 AM L 03:02 PM H 09:18 PM	SUN, JULY 29 L 03:13 AM H 09:09 AM L 03:11 PM H 09:37 PM
SAT, JULY 14 L 03:45 AM H 09:48 AM L 03:57 PM H 10:12 PM	MON, JULY 30 L 03:51 AM H 09:48 AM L 03:50 PM H 10:14 PM
SUN, JULY 15 L 04:36 AM H 10:46 AM L 04:50 PM H 11:08 PM	TUES, JULY 31 L 04:28 AM H 10:27 AM L 04:28 PM H 10:49 PM
MON, JULY 16 L 05:26 AM H 11:45 AM L 05:44 PM	





Rockets they'll let you take to the beach (kind of)

Alcohol isn't allowed on the beach, but no one will be able to tell you're drinking with these boozy popsicles.

Not only will they liven up your beach day, they'll also keep you nice and cool.

LOCAL LIFE TEST KITCHEN

Boozy rocket pops

CHERRY BOMB INGREDIENTS

- 1/4 cup grenadine
- 1/4 cup lemon juice
- 1/4 cup black cherry juice
- 1/2 ounce vodka

PIÑA COLADA INGREDIENTS

- 3/4 cup piña colada mix
- 1/4 oz coconut rum
- 1/4 oz pineapple rum

BLUE HAWAIIAN INGREDIENTS

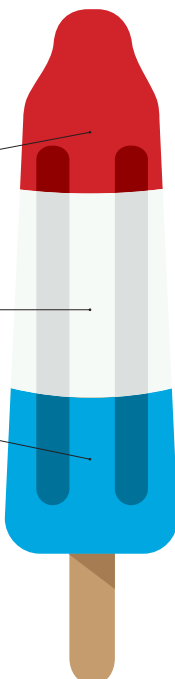
- 1/2 cup orange pineapple juice or pineapple juice
- 1/4 cup piña colada mix
- 1/4 ounce blue curaçao
- 1/4 ounce white rum or vodka
- 1-3 drops blue food coloring (optional)

OTHER INGREDIENTS

- 6-slotted star shaped popsicle mold

DIRECTIONS

- [1] Prep blue hawaiian mix, piña colada mix, and cherry bomb mix. [2] Pour cherry bomb mix into the bottom 1/3 of the mold and allow to freeze for two hours or until frozen.
- [3] Remove from freezer and fill the next third of the mold with the piña colada mix. [4] Place popsicles back in the freezer for two more hours or until this layer is frozen.
- [5] Remove from freezer and fill the rest of the mold with the blue hawaiian mix. [6] Place the molds back in the freezer and allow at least two more hours, or until the entire molds are frozen. [7] Enjoy your red white and boozy popsicles!



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DETAILS

*Tiara Yachts
F53 Flybridge*

Boat Type: Cruiser
Length overall: 54 feet, 6 inches
Beam: 15 feet, 11 inches
Draft: 4 feet, 5 inches (fully loaded)
Fuel capacity: 650 gallons
Water capacity: 150 gallons
Dry weight: 51,318 pounds
Cruise speed: 27 knots
Top speed: 33.5 knots
Base price: \$1,716,000 (available through Coastal Carolina Yacht Sales)

Dream Boat

TIARA YACHTS F53 FLYBRIDGE

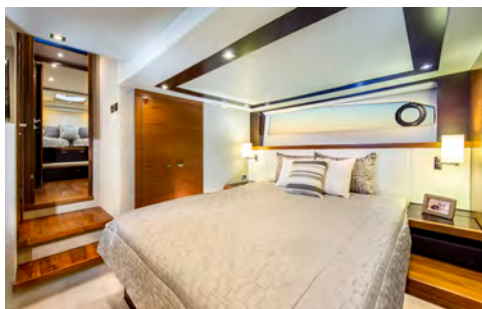
Imagine spending Independence Day on this American-made luxury cruiser. The F53 Flybridge by Tiara Yachts is the perfect vessel to cruise to your favorite exotic port of call. It features fun outdoor spaces, good stowage and a flybridge that allows owners and their guests more than enough room to relax and get away from it all. The F53 features strength and seakeeping combined with a luxurious and thoughtfully attended to interior. **Take a look around:**



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LOOK OUT BELOW Below deck, a full beam master stateroom with a queen bed berth is complimented by the private master head. The forward VIP stateroom also features a pedestal berth that can be split to a double berth.



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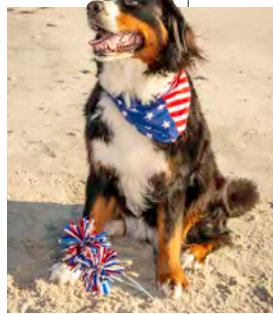
A small group will follow a local guide through Calibogue sound, the May River, Bull Creek and the backwater ways of Bull Island.

During the tour, the group will stop to discuss history and our eco-system while watching wildlife up close and personal.



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Bernese at the beach

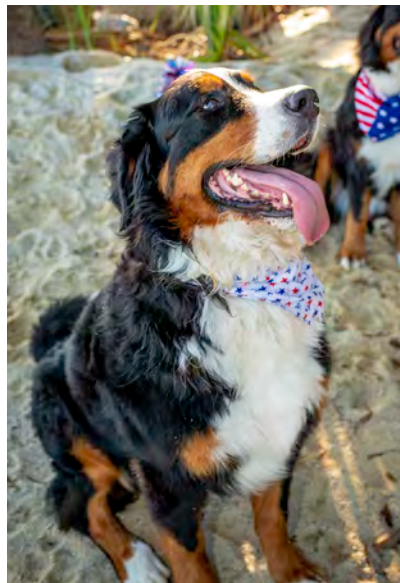


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FIND HAPPINESS
ON THIS HOT AND
HUMID ISLAND*



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photoshoot online at
LocalLifeSC.com

STORY BY ROBYN PASSANTE
PHOTOS BY MIKE RITTERBECK



FEEL THE BERN Hilton Head Island is home to many Bernese Mountain Dogs.
Pictured, clockwise from left: Lucy, Dolly, Murphy, Gracie (and Dolly again).

Pam White had wanted a Bernese Mountain Dog since she was a child. But when the opportunity finally arose, she and her husband were living nowhere near the mountains.

"We've moved 11 times," said the Hilton Head Islander, "and we had moved to the hottest place we ever possibly lived."

Bernese Mountain Dogs are a large-size breed of dog from the Swiss Alps, where it is decidedly colder and snowier than it is in the Lowcountry. So before taking the plunge, White called the Bernese Mountain Dog Club of America with a very important question: "Am I going to kill my dog because of the heat?"

The club member interviewed Pam for several minutes, asking more questions about her lifestyle and her home than about the temperate climate of her town. When Pam hung up, she was convinced she could care for such a dog just fine, and she was right.

Now most days she answers that same question for any number of strangers who see her two dogs, 70-pound Gracie and 100-pound Murphy, and worry aloud about their well-being in the heat. It comes with the territory, White said, of having very large dogs on a very small, humid island.

"I'm very nice and take all the time in the world and explain to them that I get up at 5:30 in the morning to walk them before it gets hot," she said.

Early morning walks are essential for dogs and their owners surviving the heat and humidity of a South Carolina summer. And generally speaking, the larger the breed, the more affected they are by the stifling weather.

Beth Castelli's 130-pound Great Pyrenees, Maverick, is also fond of early-morning strolls on the beach. By 7:30 a.m., they're done and headed home, she said.

"He tolerates (the heat) pretty well," said Castelli, who brings Maverick to work at Coligny True Value Hardware with her and always has cold water outside the store for other dogs, too.

Caring for a dog during the heat of a Hilton Head summer is similar to keeping up one's own quality of life

when the temps soar. "It's not easy, and you have to be creative," White said.

Here are tips gleaned from the Humane Society of the United States website that are used by local dog owners to keep everyone safe and tail-waggingly happy.

Don't leave your dogs in a parked car.

There are, of course, exceptions to this rule. "Maverick loves riding in the golf cart and in our convertible because there's a breeze," Castelli said. And Gracie and Murphy are quite comfortable in White's Jeep Wrangler, which affords its passengers a nice breezy ride.

Limit exercise on the hottest days. The Whites set their alarm every day for 5:30 a.m. to bring their dogs to the beach and let them play in the tidal pools and romp on the sand as the sun rises. Then they hightail it home and enjoy the A/C, like the rest of us.

Be mindful of the humidity. "It's not the heat, it's the humidity" is a saying that definitely pertains to dogs. Panting allows moisture from the dog's lungs and tongue to evaporate, so if the air is quite humid, that becomes a more difficult process. (Note: Dogs sweat through their footpads. So if you notice paw prints on your kitchen floor after your dog comes inside on a hot day, chances are he hasn't



EARLY RISERS Morning walks are key to happiness for cold weather dog breeds living in the Lowcountry.

stepped in something. He's just sweating!)

Provide ample shade and water. Keeping dogs out from under the glare of the sun, and giving them enough water to stay adequately hydrated is essential. The Whites fill a child's sand pail halfway with clean water and freeze it, then take that to the beach. "They play while it's thawing, and they love the ice and they can drink water that way."

Keep their coat brushed and trimmed, but not buzzed. "We brush them a lot to keep that thick hair out," White said. "You don't always want to shave a dog, because many are highly susceptible to melanoma. But the brushing

keeps that heavy weight off them."

Don't rely on a fan. Fans keep people cool much better than they cool off dogs, since dogs hold heat differently than humans. Make sure your air conditioning is in tip-top shape, and if something goes wrong – or there's a power outage that lasts longer than a few hours – pile your pooch in the car and head to a pet-friendly hotel or welcoming friend's house with A/C.

Giving your dog **frozen treats** (the Whites' dogs love frozen carrots) is nice too. Castelli uses a cooling collar for Maverick, with a thin nylon sleeve that holds freezer packs of ice. *LL*



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The area of the upper bill, in front of the eyes, is normally yellow but turns red during the breeding season.



TRICOLORED HERONS

Three tricolored juvenile herons observing the snowy egret ruckus close by.

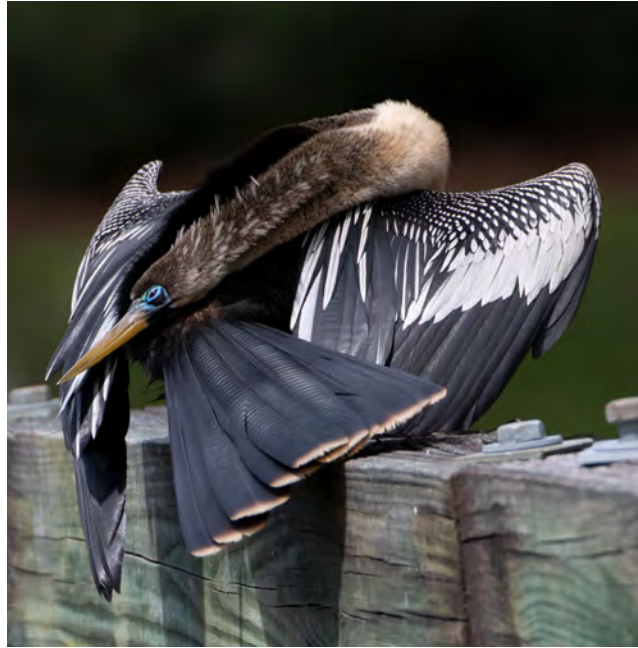
PHOTOS BY SUSAN MARTIN

Hilton Head Island photographer Susan Martin and her husband have happily called Hilton Head Island home for seven years. Martin is a wildlife photographer and has spent much of her free time exploring the many beautiful lagoons and rookeries around her Indigo Run Plantation neighborhood. "When searching for my heart's desire, I need look no further than my own backyard," Martin said. "I've had the pleasure of photographing these most common birds in all their different growth stages."



GREEN HERON

The green heron is one of the world's few tool-using bird species. It creates fishing lures with insects, twigs, feathers and other objects, dropping them on the surface of the water to entice small fish.



ANHINGA

Female anhinga, with breeding eye color, drying her wings. The anhinga is also known as the snakebird because it swims with its body submerged while stretching its head and neck out above the surface of the water.



BALD EAGLE

Juvenile bald eagles have a brown body with brown mottled wings. The tail is also mottled with a dark band at the tip.

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Dallas

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BY EDWARD THOMAS



TOP Dallas Arboretum and Botanical Garden.
CENTER Morton H. Meyerson Symphony Center.
BOTTOM The Perot Museum of Nature and Science.

One of the first things one must keep in mind when visiting Dallas is that it is spread out — much like the state of Texas. This feeling of size is immediate when you land at Dallas/Fort Worth International Airport, which is a good half hour drive to most of the city's upscale hotels.

Dallas has the nickname "Big D" for good reason. Not only is the city immense, but the array of neighborhoods, things to do, sites to see and terrific places to eat are also prodigious.

Dallas has been growing rapidly over the past decade. The city now extends across five counties and the U.S. Census figures show that since 2010 the population is growing at the second-fastest rate of any metro area in the United States. More than 850,000 new residents have relocated there over the past seven years.

The good news, however, is that if you are planning to visit Dallas for just a long weekend,

there is little need to rent a car if you intend to stay somewhat near downtown (called Central Dallas) where many of the top attractions are located, along with a wide assortment of accommodations choices.

Concierges at most of the premier upscale hotels in this area — like The Omni, Hotel ZaZa, the Magnolia, The Fairmont and The Adolphus Autograph Collection — will confirm that rental cars are not a necessity. In fact, they can be a problem because public parking is limited. But Uber service is plentiful. The high-end hotels also offer free car services to guests for trips to nearby sites, restaurants and night spots within a 2- to 4-mile radius (drivers work on tips only).

Another nice aspect of Central Dallas is you don't need to be a big spender to enjoy yourself. But if you do have the budget to splurge, there are also plenty of opportunities to unload some cash and feel it was well spent.



American Airline Center.

There is an excellent aquarium and zoo plus the gorgeous Dallas Arboretum and Botanical Gardens, splendid for a long morning walk along with the Bishop's Art District, where people watching and window shopping can consume your afternoon. Make sure to stop by Emporium Pies to try a slice of "Lord of Pies" with cinnamon streusel.

The Dallas Arts District, just north of downtown, features eight venues, including an opera house, a performing arts center and the magnificent 2,062-seat Morton H. Meyerson Symphony Center. The I. M. Pei-designed center is ranked as one of the world's greatest orchestra halls. The current season for the Dallas Symphony Orchestra (mydso.com) ends in May and returns in September for the Pops season.


Less than a mile from the Arts District are two of my favorite venues in Dallas – the Perot Museum of Nature and Science and the American Airlines Center, home of the NBA Dallas Mavericks and the NHL Dallas Stars. The Perot Museum is a haven for my pre-teen grandchildren with amazing exhibits of dinosaurs and space technology, as well as hands-on robotics and nature experiments. As the concierge at our hotel told me, "It's a great place for kids with big imaginations!"

Where JFK Was Assassinated

My first trip to Dallas was in January 1995 to watch my favorite Green Bay Packers meet the then powerhouse Dallas Cowboys in a first-round NFL playoff game. The game was forgettable for me as the Packers were trounced, 35-9, but the trip was unforgettable because of the mesmerizing JFK Assassination and Museum tour that I took. I believe it should still be the highlight of any first visit to this city.

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TOP Texas School Book Depository Building. **NEXT** Pioneer Plaza Sculpture. **NEXT** Dallas Farmers Market. **BOTTOM** Pecan Lodge Barbecue

It has been almost 55 years since that fateful moment on Nov. 22, 1963, when President John F. Kennedy was shot dead from a sniper's perch as he rode in a motorcade sitting beside his wife, Jackie, exposed and unprotected in the back seat of a black Lincoln Continental limousine convertible. For those of us who watched the aftermath on TV, it's an episode which remains indelible in our memory, just as we will never forget the morning of Sept. 11, 2001.

Tours of the assassination site continue daily and millions of people from around the world have made a pilgrimage to the Texas School Book Depository building where alleged assassin Lee Harvey Oswald stood in hiding.

Some tours are self-guided, but others are quite extravagant, where the tour operator will pick you up from your hotel and take you on a three-hour excursion to the various sites relating to Oswald's police capture and ultimate death two days later at the hands of Jack Ruby.

In all cases, you can peer out the same sixth floor window of the Depository building where Oswald waited for his victim. You also can walk along the grassy knoll in Dealey Plaza where Abraham Zapruder filmed his infamous home video and then touch the exact spot on Elm Street – marked by a big white "X," where the bullet hit its mark. The conspiracy mystery of that fateful moment continues to this day.

Other Central Dallas Places To Visit

Pioneer Square – Pioneer Plaza is ideally located downtown. There, you will find a tree-lined public park and a lifelike bronze sculpture of a cattle drive with dozens of steers and three trail riding cowboys. The steers are said to be the largest bronze memorial of its kind in the world. Real estate icon Trammell Crow came up with the idea for the park in the early 1990s, with a 4-acre tract donated by the city. Nearly \$5 million was raised by private donors to complete the project. Natural landscaping, a flowing stream and waterfall help create a dramatic effect for cattle herd. Families flock here year-round and children love to walk among the steers.

Dallas Farmers Market – The market is six

blocks east of Pioneer Plaza and has been recently upgraded and is now a more popular, kid-friendly attraction for its live music, cafes and artisanal booths and shops. The outdoor pavilion called The Shed is open on weekends and an enclosed building that has a butcher shop. A lovely flower market is across the street.

Pecan Lodge – The popular Pecan Lodge, considered by most Dallasites to be the best place for barbecue in Texas, is on the bucket list of many barbecue aficionados in America. The Lodge (pecanlodge.com) has moved to larger facilities farther east of the The Farmers Market, in a vibrant, entertainment district called Deep Ellum.

The expansive plain olive green building has a barnyard feel with rough cement floors. The mesquite wood-burning barbecue deep-pit cooker burns 24 hours a day. If you are a meat lover, this is for you. Brisket, pork ribs, pulled pork, beef ribs, burnt ends and homemade sausage are on the menu. A chalkboard lists what is available at the moment and are removed when the daily allotment is sold out. Plan to wait in line, but it moves steadily.

Beyond this celebrity barbecue destination, there are dozens of barbecue places in and around Dallas ranging in price. Three other of my favorites are Lockhart Smokehouse, Texas de Brazil (priced) and Slow Bone BBQ (inexpensive).

When To Visit

Dallas enjoys a fairly mild climate, which makes it ideal for travel. July and August it can be extremely hot and dry, with average temperatures in the mid 90s. Like here in the Hilton Head/Bluffton area, mid-March to mid-May is the best weather. May and October are the rainiest months.

More Information

VisitDallas.com is an excellent source of information about getaways to Dallas. dmagazine.com is a good place to research restaurants, night spots, bars and clubs. Trip Advisor also has a lot of information about specific attractions, as well where to eat and be entertained. [LL](#)

Suggestions from a Local...



Sea Pines residents **Maddie and Michael Tucker** moved to Hilton Head from the Dallas area six years ago, following frequent visits. In Dallas, Michael spent a large portion of his career in key management positions, including the multi-billion dollar Johnson & Johnson pharmaceutical company. Maddie was an entrepreneur in the video store business and a clothing buyer for both Macy's and Marshall Field's. On Hilton Head, the Tuckers never hesitated to becoming energetically involved in their new community and Sea Pines Country Club. The Tuckers still visit Dallas regularly and recommend these local spots as local favorites for dining and things to do:

WHAT TO DO



MEYERSON SYMPHONY CENTER AND MAJESTIC THEATRE in Central Dallas are simply outstanding. In addition to its great calendar of events at the Meyerson, Michael recommends going to its pre-performances buffet and sampling the delicious bread pudding. The vintage Majestic dates back to the 1920s and there is not a bad seat in the house.

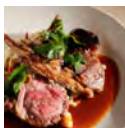
It has hosted such celebrated performances as Houdini and Bob Hope and today presents Broadway tour shows plus contemporary musicians and comedians. Check the calendar of events for both venues when in town.

THE SHOPS AT HIGHLAND VILLAGE is a charming outdoor shopping plaza that some call "The Rodeo Drive of Dallas," with beautiful shops, boutiques and restaurants. Chanel, Christian Louboutin, Balenciaga, Caroline Herrera, Ralph Lauren, Gucci and Harry Winston are all represented.



SIX FLAGS OVER TEXAS The theme park is a drive or Uber ride west of the city. It's the kind of theme park that kids will keep tugging at you to visit until you succumb. This is the original Six Flags, originally built in 1961 and features Titan, the tallest and fastest roller coaster in Texas. The historic Silver Star Carousel is wonderful for smaller children.

WHERE TO EAT



THE GRAPE RESTAURANT "This is a long time favorite bistro of Dallasites in the Lower Greenville historic district. It boasts a romantic European atmosphere and is especially known for its Sunday brunch.



BLUE GOOSE CANTINA Popular Tex-Mex with seven locations across the Dallas area. Their hot, freshly-made-on premises tortillas are the best. The queso, fajitas and margaritas also get rave reviews.

BITTER SISTERS BREWERY Located in Addison, this new attraction in its third year is already drawing five-star reviews. It's a family run, on-site craft brewery. Minimalist in style but with great service. Tours and tastings are offered on Fridays and Saturdays.

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Graves Cottage Renovation: Parsonage by the people

BLUFFTON'S CENTURY-OLD LANDMARK HOME UNDERGOES A FACELIFT AND WELCOMES A FAMILY OF SEVEN ALONG WITH A NEW ROLE ... COURTESY OF BLUFFTON UNITED METHODIST CHURCH, ITS GENEROUS PARISHIONERS AND THE LOCAL COMMUNITY.

STORY BY PAULA MAGRINI
PHOTOS BY MARK STAFF

When construction administrator Andy Harper first arrived at his new post at Court Atkins Group six years ago, the Graves Cottage project was the topic of many local conversations. Would the 110-year-old landmark structure become a community outreach center, historical preservation priority or... relocated to an alternate address? Harper, who was on hand often to steer the architectural vision of the project, said his ongoing commitment to the project was ultimately shaped by municipal discretion and the generosity of members of the Bluffton United Methodist Church.

"After the church's attempt to create a new community center didn't materialize, the cottage remained on the original property. Bluffton leaders would not allow it to be demolished, though very few elements of the structure could be redeemed or restored to modern standards," he said.

Harper explained that it was the vision and tenacity of project benefactors Shirley and Bud Mingledorff that led to the Graves Cottage being designated as BUMC's new parsonage. The Mingledorffs made the historical cottage a priority in their estate planning, offering to cover the cost of a full exterior and interior renovation.

"In biblical terms, it was a 'Saul to Paul' transformation that took place at this cottage," Harper added, (referring to one of Jesus' apostles whose name changed following his historical leap of faith). Perhaps divine intervention was involved, as the Mingledorffs share significant history with the Calhoun Street parish. Bud's grandparents, Walter and Elizabeth, built the church's existing sanctuary, using funds in a trust set aside for this purpose in Mr. Mingledorff's will.

"The family didn't want to call more attention to themselves after building the Sunday school building and original parsonage, so the contribution



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WHAT'S OLD IS NEW

Thanks to intuitive floor plans and 12 months of 24/7 renovation, the previous Graves Cottage (right) is now turning heads as Bluffton United Methodist Church's new parsonage on Calhoun Street.

Note: To learn more about the numerous community contributions made on behalf of the Graves Cottage and BUMC Parsonage renovation, please visit www.locallifesc.com



VINTAGE LOWCOUNTRY The kitchen island features the cottage's original door panels with countertop inspired by the Bluffton Oyster Company, once owned by the Graves family.

was placed in a trust fund," Shirley Mingledorff said. She mentioned she still has the program from the dedication of the BUMC sanctuary. She and Bud met earlier in Atlanta and once married, raised their family there.

"When we relocated to the Lowcountry and built our new home on Myrtle Island, we became church members," Mingledorff shared. "With the arrival of Pastor Joey McDonald, we watched the congregation grow. He's one of the reasons so many new and younger parishioners have joined BUMC. His passion, dedication and weekly message are a major part of our decision to support this project," she said. "It's an honor for us and dozens of community donors to provide a welcoming new home that will accommodate Pastor Joey, his wife Mickaylla and their five sons."

While en route to a missionary trip to Republic of Congo (Africa), Pastor Joey shared an emotional phone call to express his gratitude. "My family and I are so appreciative of this amazing gift and God's grace. Our family doubled after my marriage to Mickaylla and our current home has just one bathroom," he noted. "For the first time in my life I'm moving into a home where I've had a say in choices. Shirley Mingledorff called me about so many of the design decisions." McDonald admits he and his family are overwhelmed by the attention they've received throughout the renovation process. "But we



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FAMILY TIME

Left: The McDonalds' new dining room, complete with table for at least seven. Above: The existing framework required extensive repairs after more than a century of wear and tear.

keep telling ourselves, this is our time to live." And for the first time, the whole family will fit at the same dining room table for meals and celebrations.

Originally built by US Navy ship carpenter George Guilford over 100 years ago for daughter Cora Jane and her new husband John Graves, the ambitious renovation project got underway last July with Court Atkins Group and Simpson Construction at the helm. Both companies agreed to guide the unique legacy project due to their personal commitments to BUMC as well as a strong sense of community pride and respect for Bluffton's historical integrity.

Partner William Court pointed out that he and partner James Atkins "wore dual hats throughout the effort" since in addition to designing floorplans and managing municipal requirements, they were members of BUMC's long range planning committee. "We believe our roles in the project were fulfilled by designing a pastoral home that was worthy of the church's current campus. We also demonstrated for the town of Bluffton the caliber of restoration that is possible for many of its

historical homes and structures in need of attention," he said.

The existing cottage was moved forward 16 feet at its Calhoun Street address so a new kitchen and master bathroom could be added at the rear of the home," Court said. "In addition to numerous enhancements to the second story, a carriage house was included in the new floor plans." Court and Atkins donated much of their time and expertise to BUMC on behalf of the new parsonage.

Josh Simpson, owner of Simpson Construction, delivered a renovation strategy far beyond even his own expectations. Like Court and Atkins, he has a personal stake in BUMC since both of his sons were baptized there and he's served as a trustee in recent years. He assigned long-time colleague and project manager, Kelly Walsh, to supervise the onsite work daily. The cost of Walsh's time was the only charge Simpson submitted to BUMC. "I'm honored and humbled to be attached to this project and the inspiring final outcome of the Graves Cottage renovation," Simpson said.

Both Simpson and Walsh encountered the unexpected in the walls and foundation of

the cottage and repeatedly revised solutions. "The roof system was lightweight and needed to be replaced. We installed a completely new floor system and replaced the exterior wall envelope," Simpson explained. "The previous structure lacked proper insulation." Simpson acknowledged that in days gone by, May River breezes were the air conditioning that is now state-of-the-art at the Graves Cottage.

Because she was onsite at the renovation project daily with Shirley Mingledorff and Lowcountry interior design maven Ruthie Edwards, Walsh witnessed more progress than most involved with the ambitious undertaking. She channeled her SCAD network and historical preservation expertise to identify and enlist resources that kept construction details authentic yet fully-functional.

Walsh stayed calm and cool when Hurricane Irma struck just after the interior plaster had been completed. The Lowcountry's biggest snow storm in decades didn't rattle her either, though it happened just as the plumbing was being tested. Walsh is grateful for the support of the Mingledorffs' heating and air professionals who came to the rescue with a better

installation plan when the cottage's primary engineering component – the HVAC system – was compromised by bulky ducts and venting.

"I'm still amazed by the sheer generosity of the Mingledorff family and all of our community partners in making this renovation happen for Pastor Joey's family," Walsh said. "The momentum was contagious."

"The parsonage is entwined in our family and community roots," Shirley added. "Bud's grandfather's chair is now in the parsonage hallway and his grandmother's desk and chair are tucked in the master bedroom. Throughout the home there are precious contributions from community friends and vendors." Shirley said she's glad church members were able to see the rewards of collaboration when they toured the home following the dedication ceremony earlier this summer. *LL*



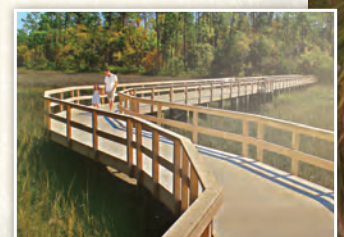
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LEGACY DETAILS Above: The Mingledorffs' wing chair sits proudly by the restored stairway and original arch. Left: The construction team persevered through Tropical Storm Irma and a major snow storm.

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A LOCAL Life Experience

What: Bubbles, Brews & Blues: A LOCAL Life Experience

When it took place: May 24

Where: Rollers Spirits Wine & Cheese

Photographer: Mackenzie Taber

Highlights: LOCAL Life subscribers and supporters enjoyed an exclusive evening of wine and beer tastings in the beautiful new Rollers Spirits Wine & Cheese shop at Island Crossing. Appetizers were provided by Michael Anthony's Cucina Italiana. Live music was provided by The Jazz Corner Ensemble. Just 75 tickets were available for the exclusive gathering and a good time was had by all. Want an invitation to the next LOCAL Life Experience? E-mail allison.cusick@wearelocallife.com.





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*? JULY calendar

Baby, it's hot outside and July's calendar is sizzling with outdoor festivals and events. These are our favorite things happening this month, 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
 <p>Canada Day Spartina 449 Warehouse Sale Build a Scarecrow Day</p>	 <p>World UFO Day I Forgot Day Wimbledon starts</p>	 <p>Summer Jams Dive In Movie Disobedience Day</p>	 <p>July 4th Parade Fireworks at Shelter Cove, Skull Creek and Harbour Town Community Picnic</p>	 <p>Movie in the Park: "Moana" Parrot Palooza Apple Turnover Day</p>	 <p>Fried Chicken Day Sunset Celebration: The Headliners Jazz Corner: The Eric Mintel Quartet</p>	 <p>Chocolate Day Jazz Corner: The Eric Mintel Quartet Cherry Pit Spitting Day</p>
 <p>Video Games Day Body Painting Day Blueberry Day</p>	 <p>Sugar Cookie Day</p>	 <p>Harbourfest Fireworks Summer Concert Series Summer Jams Dive In Movie</p>	 <p>Rooftop Bar: Line dancing Cheer Up the Lonely Day Blueberry Muffins Day</p>	 <p>Movie in the Park: "Field of Dreams" Parrot Palooza Pecan Pie Day</p>	 <p>Sunset Celebration: Target Jazz Corner: Nicki Parrott Rooftop Bar: Sun Dried Vibes</p>	 <p>Bastille Day Jazz Corner: Nicki Parrott Pandemonium Day</p>
 <p>Cow Appreciation Day Be a Dork Day Ice Cream Day</p>	 <p>Fresh Spinach Day Hug Your Kids Day World Snake Day</p>	 <p>Harbourfest Fireworks Summer Jams Dive In Movie</p>	 <p>Rooftop Bar: Line Dancing Caviar Day Hot Dog Day</p>	 <p>May River Shrimp Festival Movie in the Park: "Beauty and the Beast" Parrot Palooza Rooftop Bar: Free Funk All Stars</p>	 <p>May River Shrimp Festival Sunset Celebration: Deas Guyz Rooftop Bar: Appetite For Destruction</p>	 <p>Jazz Corner: Here Comes the Sun Junk Food Day</p>
 <p>Parent's Day Ratcatcher's Day</p>	 <p>Arts Center: Louie Anderson Vanilla Ice Cream Day</p>	 <p>Harbourfest Fireworks Summer Jams Dive In Movie</p>	 <p>Rooftop Bar: Line Dancing Culinarians Day Threading the Needle Day</p>	 <p>Movie in the Park: "Surf's Up" Car Club Cruise-In Parrot Palooza Rooftop Bar: Jacob and the Good People</p>	 <p>Sunset Celebration: Cranford Hollow Jazz Corner: Luther Vandross Tribute System Administrator Appreciation Day</p>	 <p>Jazz Corner: Luther Vandross Tribute Day of the Cowboy Milk Chocolate Day</p>
 <p>Lasagna Day Chicken Wing Day</p>	 <p>Cheesecake Day Father-in-Law Day</p>	 <p>Harbourfest Fireworks Summer Jams Dive In Movie</p>	<h2>THINGS TO DO NEARBY</h2> <div> <p>Savannah Area Buckcherry (July 5) Alien Ant Farm (July 5) Newsboys (July 21)</p> <p>Charleston Area Yacht Rock Review (July 2) Lake Street Drive (July 10) Culture Club (July 20) Dylan Carlson (July 20)</p> <p>Columbia Area Imagine Dragons (July 7) Dwight Yoakam (July 12) Steve Miller Band (July 18) Tony Bennett (July 26)</p> <p>Brian Wilson (July 25) Big Daddy Weave (July 29)</p> <p>Jacksonville Area Thirty Seconds to Mars (July 1) 3 Doors Down (July 7) Collective Soul (July 7) Coheed & Cambria (July 8) Maze (July 14) Rascal Flatts (July 19) Chicago and REO Speedwagon (July 22)</p> </div>			<h2>ONGOING</h2>  <p>Arts Center Saturday Night Fever (through July 29) Shelter Cove Harbour Harbourfest (through August) Sea Pines Gregg Russell concerts (through Aug. 24)</p>



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JULY *happenings*



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Celebrity Connection: Candice Glover

*FROM BROADWAY TO
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CENTER'S "SATURDAY NIGHT
FEVER," OUR LOCAL AMERICAN
IDOL WINNER IS HARDLY IDLE.*

STORY BY LISA ALLEN

Candice Glover became a household name in Beaufort County when the St. Helena Island native won "American Idol" in 2013 with a voice that could power an entire town.

But for the rest of the world, Glover, 28, has had to prove herself again and again that she is a viable entertainer.

"People make a lot of assumptions about the music industry," Glover said. "Coming off of a realty show, they expect you to be Beyoncé, but you have to work even harder to get people to take you seriously. In the music industry, it's considered a talent show and people think you cheated your way into the industry."

But "American Idol" wasn't a shortcut for Glover. She competed on the show three times before winning and has racked up frequent flyer miles ever since, crisscrossing the country to perform wherever she can.



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Find additional images
of Candice online at
LocalLifeSC.com



THIRD TIME'S A CHARM Candice Glover is the first American Idol winner to have auditioned three times before being cast for the live shows. She is the oldest of seven children and is the daughter of John and Carole Glover.

She has sung at the Staples Center, Madison Square Garden and before national television audiences. That's the easy part.

"It's easier to sing for 20,000 people than 15. You can feel all of the love from everyone," Glover said.

She performed to large crowds in December as part of "Home for the Holidays" at Broadway's August Wilson Theatre. The show was headlined by Glover; Bianca Ryan, winner of "America's Got Talent" season 1; and Josh Kaufman, winner of "The Voice" season 6.

"I grew up a lot being on Broadway," Glover said. "Living in New York City helped shape me. It gave me confidence. It was a great experience. It was like a dream."

Although she admits it's in reverse order, she's taking performance and directing classes at Savannah College of Art and Design (SCAD) after appearing on Broadway. "Most people take acting classes and get their big break on Broadway. I am doing it backwards," she said. "I love the theater. When I do my music, it's kind of acting as well. There is an emotional aspect of my music and you have to show that."

Glover works her classes around performances. She spends a lot of time in Atlanta and Savannah, but "hotel rooms are really my home," she said.

As part of SCAD, she performed over Memorial Day weekend in "Smokey Joe's Café" in Savannah and will be part of the production of "Saturday Night Fever" at the Arts Center of Coastal Carolina in Hilton Head Island. The show runs through July.

"We were overjoyed when Candice signed on to join the cast of the Arts Center's "Saturday Night Fever," said Andrea Gannon, vice president of marketing for the center. "Not only does she bring unqualified star power to the already incredible cast, most of whom are from New York City, but she brings a powerhouse voice to the stage that will be sure to shake the rafters. What a thrill to have her here this summer."

Glover also is keeping her fans engaged with a steady stream of new singles. She released "My Mistake," last year and "Break Me" this spring.

"Saturday Night Fever" featuring Candice Glover

Arts Center of Coastal Carolina
THROUGH JULY 29

- Regular performance tickets, June 22-July 29;
\$50 for adults; \$37 for children
- Tuesdays-Saturdays at 8 p.m., Sundays at 2 p.m.
- Special performance, 8 p.m., Monday, July 2
(No performance July 4)

"The way the world works now, millennials want instant gratification, they want to click on something," Glover said. She plans to follow up with videos and possibly an album in late 2018.

She's particularly proud of her latest single, "Break Me."

"I want to tell all the young women out there that whatever you've been through, your best days are ahead. We're all taking back our power. I want to empower women," Glover said.

She said that's been her message long before the "MeToo" movement.

"It's a coincidence the song came out now. I wrote that song from an authentic part in my heart. I want to encourage all of the women and men in my hometown to just do it. Follow your dreams. Don't be afraid."

Glover is living proof that perseverance pays off. *LL*



CAST OF CHARACTERS Josh Hopkins, Tiffani Thiessen, Max Charles, Candice Glover, Jill St. John and Robert Wagner at the "Northpole" Screening in 2014.

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local happenings

ART SHOWINGS, PLAYS & PERFORMANCES



"RENACIMIENTO" AT THE SOCIETY OF BLUFFTON ARTISTS GALLERY

"Renacimiento" means rebirth. **Gerry Díaz** was inspired by the destruction of his native Puerto Rico from Hurricane Maria, to create the human figure in a variety of mediums. "Renacimiento" will run from July 2 through Aug. 5 with an opening reception from 3 to 5 p.m. on July 8 at The Society of Bluffton Artists (SoBA) gallery in Old Town Bluffton off Calhoun Street.

ART EXHIBIT "RENACIMIENTO"

When: Opening reception from 3-5 p.m. July 8, Exhibit runs July 2-Aug. 5

Where: The Society of Bluffton Artists (SoBA) Gallery

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

La Petite Gallerie Monthly Art Giveaway

La Petite Gallerie in Bluffton will give away one piece of art each month for six months as a thank you to its customers and community for making the third year a grand success. 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



"My Way: The Music of Frank Sinatra"

Performed by professionals from the stages of New York City, over 50 beloved hits showcase the legendary career of Frank Sinatra. The Chairman of the Board's career spanned the 1950s to the 1990s, and include iconic songs like "Fly Me to the Moon," "Chicago," "New York, New York," and "That's Life."

MY WAY: THE MUSIC OF FRANK SINATRA

When: 8 p.m. July 10-14, 17-21, 24-28, and 2 p.m., July 15, 22, 29

Where: Main Street Theatre

Details: Tickets at HHISummerMusicals.com. 866-749-2228



TUCK EVERLASTING

This new Broadway musical was named the New York Critic's Pick in 2016, and poses the question, "What would you do if you had all eternity?" Follow the story of 11-year-old Winnie, who yearns for adventure and gets more than she bargained for when she learns of the magic behind the Tuck family's unending youth.

TUCK EVERLASTING

When: 7:30 p.m. July 27-28, and Aug. 3-4, and 2 p.m. July 29 and Aug. 5

Where: Seahawk Cultural Center

Details: Tickets at HHISummerMusicals.com or 866-749-2228



"SIDE TO SIDE" EXHIBIT PAIRS PHOTOGRAPHERS WITH ARTISTS

Forty artists use various media to interpret photographs in this popular exhibit, now in its second year. A "People's Choice" recognition will be introduced this year, where visitors vote using paper ballots throughout July.

"SIDE BY SIDE" ART EXHIBIT

When: Opening reception 3-5 p.m. July 8, exhibit runs July 2-Aug. 5

Where: The Society of Bluffton Artists (SoBA) Gallery

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

SHELTER COVE HARBOUR & MARINA



SHANNON TANNER

LIVE!

Now thru September 2:
Monday, Tuesday, Wednesday
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Fireworks* at dusk on Tuesdays

SPECIAL SHOW on Wednesday, July 4!

July 10, 17, 24 & 31 and August 7 & 14

For show updates, visit the Shelter Cove Harbour and Marina Facebook page



Featuring "Shannon Tanner & the Oyster Reefers"
for a Jimmy Buffett Tribute Show on Thursday nights:
July 5, 12, 19, 26 and August 2, 9 & 16
Two shows on Labor Day weekend
Show starts at 7:00 p.m.

Cappy the Clown

Now thru September 2: Monday - Friday, 6:00 - 9:00 p.m.

Kids Activities

Bouncy houses, face painting & more!

Seasonal Nightly Entertainment

Daily, 5:30 - 9:30 p.m. at participating Shelter Cove Harbour & Marina restaurants

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*All events subject to change without notice.
Weather permitting. Call 888-857-7221 for more info.

SUMMER CONCERTS

Bluffton Sunset Party Series

Held once a month through September at **The Bluffton Oyster Factory Park on the May River**, each party features a different theme including July's May River Shrimp Festival. Craft beer and wine bar, food vendors and Lowcountry arts and crafts will be for sale at the community series.

BLUFFTON SUNSET PARTY SERIES

When: 5-9 p.m. July 19 - Two Guys from OCD and La Bodega, 4-9 p.m. July 20 - Btown Players, 4-9 p.m. Sept. 15 - End of the Summer Blowout/Blufftemberfest

Notes: \$5, Free parking

Details: www.blufftonsunsetparty.com



Sunset Celebrations Summer Concerts at Shelter Cove

The banks of Broad Creek set the perfect stage for picnics and sunset serenades every Friday through mid-August. Bring a beach chair, blanket, and a picnic from local merchants for family and pet friendly fun.

SUNSET CELEBRATIONS SUMMER CONCERTS

When: Fridays, 7-10 p.m. through Aug. 17

Where: Shelter Cove Community Park

Music Schedule: July 6 and Aug. 3 - The Headliners, July 13 - Target, July 20 and Aug. 10 Deaz Guys, July 27 and Aug. 17 - Cranford Hollow.

Notes: Free

Details: www.sheltercove-townecentre.com

KID FRIENDLY SHANNON TANNER CONCERTS AT HARBOURFEST

Beloved 30-year-veteran Shannon Tanner performs fun, interactive shows Monday through Friday throughout the summer. Other activities at HarbourFest include face painting with Cappy the Clown, arts and crafts, kids' activities, and fireworks on Tuesdays. Thursdays are Parrot Palooza day, and the show switches gears to a Jimmy Buffet tribute concert with the Oyster Reefers.

HARBOURFEST

When: Weekly through August

Where: Shelter Cove Harbour and Marina, HHI

Notes: Free

Details: www.sheltercoveharbourfest.com



LIVE MUSIC AND ENTERTAINMENT AT COLIGNY PLAZA

Shop, dine and enjoy live entertainment just steps from the beach at Coligny Plaza, a local hotspot for 60 years.

LIVE ENTERTAINMENT AT COLIGNY PLAZA

When: Nightly at 6:30

Where: Coligny Plaza on Hilton Head Island

Weekly Lineup: MONDAY - Magic with Gary Maurer, TUESDAY - 2 Sons, WEDNESDAY - The Nice Guys and La Bodega, THURSDAY - Cranford and Friends, FRIDAY - Dean St. Hilliare, SATURDAY - Juliet Muldrew, SUNDAY - The Nicest Guys in the World and La Bodega

Details: colignyplaza.com



Palmetto Bluff Summer Concert Series

Make it a hot summer night at **Palmetto Bluff's Summer Concerts** at the Crossroads at Moreland Village. Proceeds benefit Family Promise of Beaufort County, whose mission is to provide temporary shelter, family stability and permanent housing solutions for homeless families with children.

PALMETTO BLUFF SUMMER CONCERTS

When: 5 p.m. July 10 - Lowcountry Boil, Aug. 7 - Levon

Where: The Crossroads at Moreland Village

Notes: \$25 per car

Details: www.palmettobluff.com



Under the Oak Tree with Gregg Russell

Over the years Gregg Russell has become a Sea Pines classic. Join him under the Oak Tree Monday through Friday, the perfect compliment to a Harbour Town sunset. Fun for kids and adults.

GREGG RUSSELL CONCERTS

When: 8 p.m. Monday-Friday

Where: Harbour Town Marina

Notes: \$6 Sea Pines Resort day pass

Details: www.seapines.com

FIRST FRIDAYS IN DOWNTOWN BEAUFORT

The monthly event is held for the community showcases everything downtown Beaufort has to offer. Live music, art and refreshments. Local merchants stay open late. Stay after the show and enjoy the culinary scene.

FIRST FRIDAYS BEAUFORT

When: First Friday of the month, July 6 and Aug. 3

Where: Downtown Beaufort

Details: mainstreetbeaufort.com



The Jazz Corner Celebrates Nineteen Years of Jazz

Acclaimed as one of the top jazz rooms in the world by Downbeat magazine, and a local favorite live music venue, The Jazz Corner offers an intimate, elegant atmosphere. Enjoy an evening of world-class entertainment enhanced by an innovative Southern flavors menu and personal, attentive service.

NIGHTLY CONCERTS

When: Doors open at 6 p.m., concerts begin at 8 p.m.

Where: The Jazz Corner on Hilton Head Island

Details: thejazzcorner.com or 843-842-8620

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May River Shrimp Festival

Feast on shrimp and other seafood presented by local restaurants at the May River Shrimp Festival, a part of the Bluffton Sunset Party Series. Live music, craft beer and local vendors round out the party. Join the fun by boat, bike, or golf cart, family and pet friendly.

MAY RIVER SHRIMP FESTIVAL

When: 5-9 p.m. July 19, and 4-9 p.m. July 20

Where: Oyster Factory Park

Notes: \$5, children 12 and under free

Details: www.blufftonsunsetparty.com



FESTIVALS & FUN



ALL ARE WELCOME AT THE BEAUFORT DRUM CIRCLE

Share in some good vibes with a free, family friendly, Monthly Drum Circle at The Contemplative Garden at Henry Chambers Waterfront Park. Bring a chair and your favorite percussion instrument. No experience necessary. Rain or shine.

MONTHLY DRUM CIRCLE

When: 5:30 p.m. July 9, second Monday of each month

Where: The Contemplative Garden at Henry Chambers Waterfront Park, Beaufort (gazebo for inclement weather)

Details: beaufortscdrumcircle@gmail.com, 843-441-0169 or 732-259-1935

HarbourFest Kicks Off for a Summer of Fun

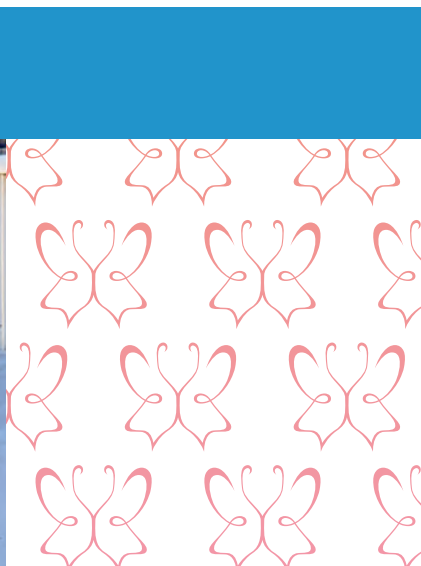
HarbourFest at Shelter Cove Harbour and Marina is back with weekly celebrations with nightly entertainment, arts and crafts, kids' activities, and Tuesday night fireworks. Join local favorites Shannon Tanner and Cappy the Clown with Parrot Palooza on Thursday nights.

HARBOURFEST

When: Weekly through August

Where: Shelter Cove Harbour and Marina, Hilton Head Island

Details: www.sheltercoveharbourfest.com



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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 eight homes you are sure to love.

We feel these luxury properties — located in Port Royal Plantation, Sea Pines Plantation, Palmetto Dunes and Okatie — 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 eight properties should be at the top of your list.

**70 South Port Royal Drive
Hilton Head Island**

Offered by
David Carroll, Charter One Realty

Real Estate Marketplace



5 Heyward Place, Port Royal Plantation

Impressive curb appeal, 2nd row on the Beach Walk, with permanent views! Stately home with wood floors, craftsman trim, abundant built-ins and cabinetry. Open Kitchen to casual dining, to Family Room w/fireplace, wet bar. Large formal Dining Room, separate Office or Study. Private Master suite. Both main floor guest bedrooms are en-suite. Bonus Room or 4th bedroom over side entry garage. Siding is smooth sawn cypress. Cul-de-sac location. \$1,150,000.

David Carroll 843.384.8111
www.HiltonHeadHomeSource.com



70 South Port Royal Drive, Port Royal Plantation

Stunning showplace home, wide and long lagoon views, walk to beach. Shows brand new. Finishes, details and materials all exceed even the highest standards. 4,000 heated square feet, includes 4 bedrooms, 4 full baths, powder room, office, exercise room, gallery, great room, walk-in pantry, large laundry room, elevator to all floors, 2nd & 3rd floor screened porches, open deck with fireplace and summer kitchen. 3 car garage, expandable to 6 car, 2,700 sq ft garage. \$2,200,000

David Carroll 843.384.8111
www.HiltonHeadHomeSource.com



27 Duck Hawk Road, Sea Pines Oceanfront

This is the home. Now imagine the view. Newly listed, 4,422 stunning sq. ft. on a quiet stretch of Atlantic Ocean. Masterfully remodeled down to the studs in 2015. A quintessential beach house, by far the best oceanfront home on the market today. 5BRs, 5BAs, 2 Master Suites, Heated Pool, Spa, Oceanside Fire Pit, 1,500 sq/ft of Ipe Decking, 104 ft. of Private Ocean Frontage. Everything & more you'd expect in a coastal living masterpiece. \$5,450,000.

Lynne Anderson 843.384.5426
www.ImagineHiltonHead.com

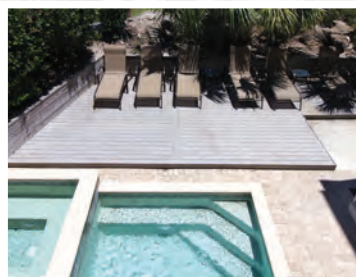


61 Lighthouse Lane #1115, Harbour South Villas, Sea Pines Plantation

Finest townhouse on Harbour Town's yacht basin. Boasts sweeping 180-degree views from six multi-level balconies taking in the Calibogue Sound, the light house, village and the entire harbour. Commands the most cherished corner of the world recognized Harbour Town yacht basin. The only residence with a private pool and courtyard in the community. Just steps to the Harbour Town Golf Links, club house, village shops, restaurants, marina, and the Harbour Town Yacht Club. \$2,399,000

Bill and Terri Rupp 843.415.1133
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Real Estate Marketplace



26 Sandhill Crane, Sea Pines

Oceanfront living with one of the largest backyards leading up to the beach. Two master suites, two living areas, a hardy plank beach deck directly beachside. Cedar closets, Texas limestone floors on main floor, a two-car garage, brick walkway to the beach, three fountains, six terraces and three fireplaces. All convenient to the Ocean Gate of Sea Pines, HH Prep and Coligny Plaza. A perfect harmony of luxury and comfort. \$5,350,000

Susan Ochsner 843.816.6388
www.YourHiltonHeadAgent.com

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BEACH CLUB



27 Long Marsh, Sea Pines

Offering panoramic views of the marsh to deep water, this 4 bedroom 3.5 bath home designed by Neil Gordon and built by Johnson Dulaney builders features wonderful, natural light, hardwood flooring, elevator, new roof, Living Room, Gourmet Kitchen with top of the line stainless appliances, Family Room with gas fireplace, Master Suite with spa-like bath, 3 car garage, and a lovely outdoor space. If you are looking for an incredible view, then this is the home for you! \$1,299,000

Becky Herman 843.301.3355 Monica Davis 843.384.4473
www.HermanAndDavisProperties.com

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PROPERTIES



33 North Port Royal Drive, Port Royal Plantation

Private, serene setting for this custom home in this premier community. Just a stroll across the street to a dedicated beachwalk. Soaring ceilings & an open floor plan offer flexibility. An updated kitchen with stainless steel appliances, granite, wood plank floors, plus a full pantry. Private ensuites with all bedrooms & 2 flex rooms that can be offices/dens. Easy bike ride to Port Royal Plantation Beach Club, sure to be a premier spot. A light filled home & care-free homesite. \$1,000,000

Mark Mayer 843.816.0693
www.MayerSutphinGroup.evusa.com

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9 High Rigger, Palmetto Dunes

Spectacular oceanfront views in this custom-built luxurious Nantucket-inspired 5 BED / 6 BA home offers multiple oceanfront decks. Open floorplan with high-end appointments, finishes and ceilings. 4,956 sq. ft. The Master ensuite offers fireplace, spa, fitness area/office. Beautiful pool and lounging areas just steps to the beach. Walk or bike throughout Palmetto Dunes or the Shelter Cove area. Private gated community with 24-hour security. Great rental potential. \$3,995,000 unfurnished

Philip A. Schembra 843.785.2452
www.SchembraRealEstate.com

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PORCH PALS

Pictured, from left: Gypsy Rose (dog), Sandy Gibson, Brenda Barco, Tannia Hall, Rita All Hester, MaryAnn Ennis, Marty and Carolyn Smith and Marti Golson. Find more photos and video from this porch party online at LocalLifeSC.com.

©PHOTOS BY LISA STAFF



MORE ONLINE

Be the most popular guest at your next porch party by arriving with a homemade Granny Smith apple pie. Find a great recipe for one along with other summer favorites online at LocalLifeSC.com

Watermelon martini

INGREDIENTS

1/4 cup fresh watermelon juice
3 tablespoons fresh lime juice
1/2 cup vodka
1/4 cup triple sec
Watermelon slice
Lime wedge
Sugar

DIRECTIONS Mix juices, vodka and triple sec. Pour mixture into a long-stemmed glass with a sugared rim. Garnish with a watermelon slice and a lime wedge. Sip and repeat.

All enjoy Alljoy

The **Thomas Lawton family** established the Brighton Beach area, known as Alljoy, in the early 1930s. The purpose was to create a summer community for everyone's enjoyment. Families from all over came to relax, fish, shrimp, crab, swim or just delight in the warm summer breezes.

Many stayed to build cottages and are still here today. During this period, the All family constructed a hotel known as the "All Joy Hotel," hence the name for the area and the road leading from Bluffton to this unique piece of paradise. Unfortunately, the hotel burned down in the late 1930s. The hotel's original site is currently the beach cottage owned by the Turner/Crapse families.

Tradition continues today as many members of the original families, as well as new friends and old acquaintances, come together on the Turner/Crapse porch to enjoy the camaraderie, delicious food from Charlie's L'etoile Verte and wonderful watermelon martinis created by local chef Geist Ussery. And of course, there are the amazing sunsets over their beloved Maye River (Shoobies spell it May River). As would be expected, there is always some sharing of tall tales from the past. However, they all remember, "What happens on the porch, stays on the porch!"



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